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—Lord Lytton

The Sebewaing COOK BOOK

A Selection of Tried and
Tested Recipes



Compiled by the Sebewaing Ladies
for the benefit of the

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NOTE—The ladies who gave recipes will kindly remember that a typewritten copy of this Cook Book was at Mr. Schultz's store for two weeks. It was there for your inspection and the opportunity of making corrections in both recipes and signatures.

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The
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How to Cook a Husband

A Recipe for Cooking a Husband So As To Make Him Tender and Good

A good many husbands are utterly spoiled by mismanagement. Some women go about it as if their husbands were bladders, and blow them up. Others keep them constantly in hot water; others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating ways and words. Others roast them. Some keep them in a pickle all their lives. It cannot be supposed that any husband will be tender and good managed in this way—but they are truly delicious when properly treated. In selecting a husband you should not be guided by their silvery appearance, as in buying a mackerel, nor by the golden tint, as if you wanted salmon. Be sure and select him yourself, as tastes differ. Do not go to the market for him, as the best are always brought to your door. It is far better to have none unless you will patiently learn how to cook him. A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin, it will do, with care. See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings nicely sewed on. Tie him in the kettle by a strong silk cord called "comfort," as the one called "duty" is apt to be weak. They are apt to fly out of the kettle and be burned and crusty on the edges, since, like crabs and lobsters, you have to cook them while alive. Make a clear, steady fire out of love, neatness and cheerfulness. Set him as near to this as seems to agree with him. If he sputters and fizzles, do not be anxious; some husbands do this till they are quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice improves him, but it must be used with judgment. Do not stick any sharp instruments into him to see if he is becoming tender. Stir him gently; watch the while, lest he lie too flat and too close to the kettle and so become useless. You cannot fail to know when he is done. If thus treated, you will find him very digestible, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place.

Table of Weights and Measures

1 Quart or 4 cups of flour	-	-	-	1 pound
2 Cups of granulated sugar	-	-	-	1 pound
2 Heaping cups of powdered sugar	-	-	-	1 pound
2 Cups of solid butter	-	-	-	1 pound
1 Generous pint of liquid	-	-	-	1 pound
2 Tablespoons of liquid	-	-	-	1 ounce
2 Large cupfuls	-	-	-	1 pint
2 Pints	-	-	-	1 quart
4 Quarts	-	-	-	1 gallon

The Following Table of Proportions Is Also Valuable

Use 1 Tablespoon of soda to 1 cup of molasses.

1 Teaspoon of soda to 1 pint of sour milk.

3 Teaspoons of Royal Baking Powder to 1 quart of flour.

1 Teaspoon of salt to 1 quart of flour.

1 Scant cup of liquid to 2 cups of flour for bread or muffins.

1 Scant cup of liquid to 1 cup of flour for batters.

1 Quart of water and 1 teaspoon of salt to each pound of meat and bone for soup stock.

Accompaniments for Principal Dishes

Soup—Strips of bread, crackers or celery.

Fish Boiled—Sliced lemons, sliced boiled eggs, water cress, curled parsley; egg or cream sauce are used for garnishes.

Fish Baked—Tomato or Worcestershire sauce, potatoes boiled, served whole. With boiled salmon, boiled rice is frequently served and used to garnish.

Roast Turkey—Cranberry sauce, mashed potatoes, baked sweet potatoes or squash, turnips or canned corn, celery, olives.

Roast Chicken—Spiced currants or cherries, mashed potatoes, boiled onions or salsify, mashed turnips or squash, celery.

Roast Duck—Onion dressing, currant jelly, potatoes, celery, corn or lima beans.

Roast Goose—Apple sauce, sweet and white potatoes, turnips and cold slaw.

Boiled Chicken—Warm biscuit in gravy, mashed potatoes, cabbage salad, macaroni and cheese, pickled peaches and jelly.

Roast Beef—Chili sauce, potatoes baked with the meat, or Yorkshire pudding, mashed turnips, tomatoes, macaroni with cheese.

Roast Mutton—Grape jelly, sweet and white potatoes, caper sauce, asparagus or beets; stuffed tomatoes used as a garnish.

Roast Veal—Horse-radish sauce, potatoes, parsnips, cauliflower or cold slaw.

Roast Lamb—Currant jelly or mint sauce, potatoes, green peas or asparagus, lettuce.

Roast Pork or Pig—Dressing, potatoes baked with the meat, fried apples, turnips, scalloped tomatoes.

Beefsteak—Baked potatoes, squash or oyster plant, rice croquettes, tomatoes.

Veal Cutlets—Scalloped potatoes, corn or cauliflower, cold slaw, lettuce.

Boiled Mutton Chops—Tomatoes, baked potatoes, peas or asparagus.

Boiled Corn Beef—Tomato catsup, potatoes, turnips and cabbage.

Veal Pot-Pie—Mashed potatoes, beets, string beans or corn.

Lamb Pot-Pie—Tomatoes, peas, browned potatoes.

Chicken Pot-Pie—Cranberry sauce, hominy plain or croquettes, mashed potatoes, cold slaw.

Pork and Beans—Potatoes in their jackets, sour baked apples, squash.

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Soups

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German Noodle Soup

To one or two beaten eggs add a little salt and flour enough to make a stiff dough. Roll very thin and let stand until quite dry; sprinkle lightly with flour and make into a roll. Cut in very thin strips and shake well as you drop them into beef or chicken broth. Let boil a few minutes. Finely cut parsley, carrots and grated nutmeg may be added.—Mrs. August Jahnke, Mrs. Gustav Reinhold, Mrs. W. F. Schmitt.

Dumpling Broth

Put a knuckle of veal into a soup kettle with three quarts of cold water. Simmer gently for two hours; add a bay leaf, a sprig of parsley, a small carrot, a little grated onion, and simmer an hour longer. Strain and let cool. When cold take all fat from the surface and turn the broth carefully into a kettle, leaving all the sediment behind; add salt and pepper, then heat again. Mix well one-half cup of chopped suet, one-half cup of flour and a pinch of salt; add enough water to moisten, make into small dumplings and drop into broth. Serve at once.—Mrs. A. L. Hincks.

Dumpling Soup

Beat three eggs; add pinch of salt, two tablespoons of sweet milk, one-half cup of flour and one-half teaspoon of baking powder. Mix into consistency of cake dough and make small dumplings by dropping from spoon into seasoned broth; or bake in dripping pan, cut into strips and pour hot broth over them. It is then ready to serve.—Mrs. Jacob Hartman.

Potato Soup

Six boiled potatoes, one quart of milk, one small onion, pepper and salt to taste. Heat the milk, strain the potatoes through a colander, chop the onion, and cook all together 15 minutes. Must be served immediately.—Mrs. J. S. Palmer.

Cream of Tomato Soup

No. 1—One can of tomatoes, two quarts of water. Let this boil one-half hour. Strain, and season with pepper and salt. Add a pinch of baking soda, one-half pint of sour or sweet cream (sour cream is preferred), and butter size of an egg. Then beat an egg in a tablespoon of water, add very little flour and drop into soup before it is taken from the fire.—Mrs. B. Friedlaender.

No. 2—Let come to boil one quart of strained tomatoes; put in a little soda, salt and pepper. Add two cups of sweet milk and one cup of sweet cream. The soup is improved by adding crackers or toasted bread squares.—Miss Emma H. Hess.

Alfred Bach

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Tomato Soup With Cream

One quart of tomatoes, one quart of water (or more if it boils down too much), two or three bay leaves, one very small onion cut fine, a dash each of red pepper and cloves and a pinch of salt. Let all stew one hour or more; strain and thicken with flour to the consistency of bisque. When ready to serve, add a tablespoon of whipped cream to each plate.—Mrs. J. C. Martini.

Tomato Soup

No. 1—One can of tomatoes, one quart of boiling water. Strain and add one-half teaspoon of soda, one pint of milk, a little butter, pepper and salt. Let scald (not boil), and add two rolled crackers.—Mrs. C. Beck.

No. 2—Three pints of milk, one quart of canned tomatoes. Boil tomatoes, strain, and add one-quarter teaspoon of soda. Thicken with one tablespoon of flour, add heated milk, butter size of an egg, and season with salt and pepper.—Mrs. E. C. Pengra, Mrs. Adolph Wender.

No. 3—One pint of beef broth, one-half cup of sweet milk, one-half cup of strained tomatoes, and one tablespoon of butter rolled in flour. Salt and pepper to taste.—Mrs. Elizabeth Kretchmer.

No. 4—To three pints of tomatoes, stewed, strained and sweetened, add two quarts of beef stock, an onion, salt and pepper.—Miss Susan Beck.

Rice and Tomato Soup

Make a broth of four pounds of beef, one or two pounds of soup bone, one onion, one gallon of cold water, pepper and salt. Add one-quarter pound of rice and four pounds of fresh or canned tomatoes 1¼ hours before serving.—Mrs. L. Kitcher.

Vegetable Soup

Prepare a rich broth by cooking beef and veal together. Cut in small pieces two or four carrots, one stalk of celery, one-half of small cabbage head, two or four tomatoes and two or four potatoes. Cook two tablespoons each of rice and pearl barley; when partly soft, add carrots, celery, cabbage, tomatoes, potatoes and peas (if fresh are not obtainable, use one can with juice). Instead of always adding water to the vegetables some of the strained broth may be used. When all vegetables are soft, add finely cut parsley and mix with the broth. Let run slowly into the boiling soup a very thin, smooth batter made of one egg, six tablespoons of water or milk and a little flour. Remove from fire and season with salt and pepper.—Mrs. W. F. Schmitt.

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Chicken Corn Soup

Cut up one large fowl and boil until tender in four quarts of water. Remove the chicken and save one cupful of broth. Add the kernels from one dozen ears of corn or one can of corn to the soup and stew one hour longer. Season with pepper, salt, and parsley or celery. Thicken with one tablespoon of flour rubbed smooth in one cup of milk. Let come to a boil and serve. Veal may be substituted in making this soup.—Mrs. Fred Kroll.

Corn Soup

One can of corn thoroughly cooked; drain, and add one quart of milk. Beat yolks of two eggs into a little cold milk, add to soup and season with butter, pepper and salt. Just before serving, add beaten whites of the eggs.—Mrs. George Mast.

Duchess Soup

One quart of milk, two onions, two tablespoons of butter, two tablespoons of flour, two tablespoons of grated cheese, salt and pepper. Put milk on to boil; fry the onions and butter together, then add dry flour and cook two minutes longer, being careful not to burn. Stir into the milk and cook two minutes; rub through a strainer and return to fire. Now add the cheese and season to taste with salt and pepper. Beat one egg, dilute with two tablespoons of liquid, and pour into the soup, stirring it briskly. Do not boil again but let stand three minutes where it is hot.—Mrs. James Hinman.

Onion Soup

This has the merit of being "quick and easy." Chop three large onions and fry them in one tablespoon of butter until soft and brown; then slowly add three tablespoons of flour and stir until it is cooked. Add little by little a pint of boiling water and stir constantly so as to keep it smooth. To three onions use three potatoes; boil, mash and stir slowly into a quart of boiling milk. Put all the ingredients together, mix well, and when in the tureen, add chopped parsley, or oyster crackers which have been heated in the oven with a bit of butter on each.—Miss Anna Kroll.

Bean Soup

Soak one pint of beans over night. In the morning put them in two quarts of warm water and boil three hours with small pieces of salt pork. When done, add a pint of milk and water enough for the size of the family; butter, pepper and salt to taste.—Mrs. James Hinman.

Bouillon

One wild duck, two pounds of potatoes, one-quarter pound of onions, one-quarter pound of carrots and two tomatoes. Season with pepper and salt.—Mrs. Dan Miller.

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Oyster Stew

No. 1—One quart of milk, one quart of oysters, butter size of an egg, salt and pepper. Put the milk in a saucepan over the fire; when it comes to a boil add oysters. Let boil again, add butter, pepper and salt. Serve hot with crackers.—Mrs. C. C. Calkins.

No. 2—Drain the liquor from two quarts of oysters; mix with it a teacup of hot water, add salt and pepper and place over fire. When hot, add oysters and cook until they commence to "ruffle." Then add three tablespoons of butter and one quart of boiling milk or part cream. Stir until butter melts, then serve. About one-half cup of finely rolled crackers improves this stew.—Mrs. C. D. Swift.

Recipes

Soups

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Meats

"Some ha'e meat and canna eat,
And some ha'e none who want it,
But we ha'e meat, and we can eat
And so the Lord be thank it."

Roast Goose

Procure a nice young goose. Dress nicely, rub with pepper and salt inside and out. Fill with dressing made by pouring cold water over bread crumbs and chopping fine two apples, one cup of raisins, and four small onions. Mix well and add one-quarter teaspoon of sage, a pinch of cloves, pepper and salt to taste, and one-half cup of butter. Stuff goose and sew it. Bake $2\frac{1}{2}$ hours, basting often.—Mrs. John Himmelein.

Chicken Pie

Stew chicken until tender; season well with butter, pepper and salt. Thicken the gravy with flour. In a dish arrange alternate layers of chicken and thin slices of boiled potatoes; add gravy and cover with a pie crust. Bake and serve hot.—Mrs. Charles Schuder.

Florida Chicken

Prepare chicken as for boiling; salt and pepper and roll each piece in flour, then in bread crumbs. Put in dripping pan and bake 20 minutes; then pour one-half cup of melted butter over it and let boil until tender.—Mrs. William Seiwel.

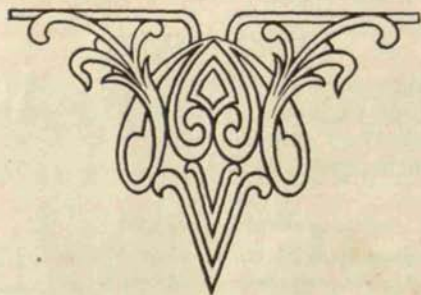
Fried Chicken

Boil the chicken until tender, then drain. Make a thin batter of eggs, water, flour, a little baking powder and a pinch of salt. Dip the chicken, piece by piece, into the batter; then fry in deep fat (like doughnuts) until a nice brown.—Mrs. Fred Krueger.

Chicken, Sweetbreads and Mushrooms

Boil chicken; when cold cut in small pieces. To this add about one-half pound of sweetbreads, which have been well soaked and cooked for about five minutes. Make a gravy of four tablespoons of butter, five tablespoons of flour and one quart of hot cream (part milk may be used). Pour over chicken and sweetbreads to which one cup of mushrooms cooked in their own liquor have been added. Season with salt, pepper, onions and nutmeg. Mix well; put in a baking dish, cover top with bread crumbs, bits of butter and bake about 20 minutes or until brown. Very good.—Mrs. Frank Bach.

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Chicken Croquettes

Take any kind of fresh meat or fowl; chop very fine, add an equal quantity of mashed potatoes, mix and season with butter, salt, black pepper, a little prepared mustard and a dash of cayenne pepper. Make into cakes, dip in egg, then in bread crumbs; fry a light brown. A nice relish for tea.—Mrs. Fred Braendle.

Chicken and Oyster Croquettes

One cup of cold chopped chicken, one-half cup of sifted bread crumbs, one cup of chopped oysters, one egg beaten light, pepper and salt to taste. Boil the bones of chicken in water enough to cover, moisten the chicken and oyster mixture with the resulting broth to a consistency that it can be moulded by the hands into rolls about the size of a finger. Roll in sifted bread crumbs and fry in lard.—Mrs. Fred Kroll.

Mock Duck

Take a round steak; make a dressing as for fowl; spread on steak, roll and tie it. Roast from one-half to three-quarters of an hour.—Mrs. Charles Sellers.

Mock Rabbit

Grind one pound of beef, one pound of pork and one-half pound of white wheat soaked in milk. Add pepper, salt and onion; make into loaf and put in pan. Baste often with one pint of water, one-half pint of vinegar and a few cut onions. Bake and serve warm or cold.—Mrs. Ernst Schwartz.

Stuffed Heart

Wash the heart thoroughly. Stuff with the following mixture and sew the opening. One cup of broken bread, dipped in fat and browned in the oven, one chopped onion, salt and pepper to taste. Cover the heart with water and simmer until tender, or boil ten minutes and set in fireless cooker for six or eight hours. Remove from the water about one-half hour before serving. Dredge with flour, pepper and salt, or sprinkle with crumbs and bake until brown.—Miss Anna Kroll.

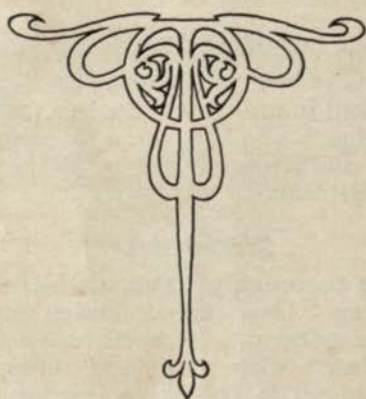
Meat and Pastry Rolls

Small quantities of cold ham, chicken or other meat may be utilized for these. The meat should be chopped fine, well seasoned, mixed with enough savory fat or butter to make it shape into rolls about the size of a finger. Make a dough of one pint of flour, two tablespoons of lard, one teaspoon of baking powder, salt and milk enough to mix. This should be rolled thin, cut into strips and folded about the meat rolls, care being taken to keep the shape regular. The rolls should be baked in a quick oven until they are a delicate brown. Serve hot.—Miss Anna Kroll.

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Fried Sweetbreads

Soak sweetbreads in salt and water one hour or more to draw out the blood. Then roll in salted cornmeal and fry in hot sweet lard. Cook thoroughly.—Mrs. Charles Sellers.

Roast Beef With Yorkshire Pudding.

The beef is roasted as usual and the pudding is made as follows: Three eggs, two cups of milk, two cups of flour and one teaspoon of salt. Beat the eggs until light, then add the milk; pour the mixture over the flour, add salt and beat well. Bake in hissing hot gem pans, or in ordinary baking pan for 45 minutes, and baste with drippings from the beef. If gem pans are used, they should be placed on a dripping pan to protect the floor of the oven from the fat. Many cooks prefer to bake Yorkshire Pudding in the pan with the meat; in this case, the roast should be placed on the rack and the pudding batter poured in the pan under it.—Miss Anna Kroll.

Beef Steak

Select the most tender cuts and broil over a clear hot fire. Let steak be rare; salt and pepper and lay between two hot platters for three minutes.—Mrs. Fred Braendle.

Seared Round Steak

Have the butcher cut the steak thick. Lay it on your meat board, sprinkle with flour, and pound until the flour disappears. Continue this, turning the steak over occasionally until about one-half cup of flour to two pounds of steak has been used. Put some butter in a frying pan and heat smoking hot. Sear the steak on both sides, being careful not to burn. Put meat in a kettle and pour boiling water over it and cook slowly about two hours, or until tender. Season with salt and pepper. You will have a rich brown gravy which may be thickened if desired.—Mrs. W. H. Kellogg.

Smothered Beef

Have round steak cut about one inch thick. Lay in a dripping pan; sprinkle thick with cracker crumbs, put bits of butter over it, and season to suit the taste. Moisten with hot water, set in oven and bake about one hour.—Miss Irma Ankebrant.

French Tomato Stew

Brown one onion in butter and add meat which is cut in little chunks; let fry and add water to cover the meat. One-half hour before serving, add two grated carrots and one pint of tomatoes (canned or raw), salt and a pinch of red pepper to taste. Add flour to make a brown gravy.—Mrs. J. S. Palmer, Mrs. George Ruchty.

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French Stew

Grease the bottom of an iron pot and place in it three or four pounds of beef; be very careful that it does not burn, turning it until it is nicely browned. Set a muffin ring under the beef to prevent it from sticking. Add a few sliced carrots, one or two sliced onions and a cup of hot water. Keep covered and stew slowly until the vegetables are done; add pepper and salt. If you wish more gravy add hot water and thicken with flour. Serve on a dish with vegetables.—Mrs. Fred Braendle.

German Meat Balls

Two pounds of round steak, one-half pound of pork and one-half pound of veal. Sprinkle with salt and let stand over night. Finely chop the meat and a little onion; add two eggs, salt, pepper, a little cinnamon and three slices of bread which has been soaked in water. Mix well; add a little water, if necessary, to form small balls. Drop into boiling water to which one-half onion and one dozen allspice have been added. Let boil one-half hour; then add a large piece of butter or goose fat.—Mrs. B. Friedlaender.

Breslan Balls

Strain one-half can of tomatoes; add a tablespoon of chopped onion, a bay leaf, one-half teaspoon of salt and dash of pepper. Cook over the fire slowly for 20 minutes. Season one pint of finely chopped, cold, cooked meat with a teaspoon of salt and a little pepper; add one-half cup of dry bread crumbs and one well beaten egg. Form into balls, a little larger than a walnut; drop into the boiling tomatoes and draw to one side of the stove for ten minutes. Boil down the sauce; strain over balls and serve.—Miss Anna Heimbuch.

Meat Cakes

No. 1—Two cups of chopped cooked meat, two eggs, one-half cup of cracker crumbs, two tablespoons of melted butter, one small onion chopped fine, salt and pepper to taste. Mix well; press into little cakes and fry.—Mrs. Otto Daerner.

No. 2—One pound of chopped veal, one-quarter pound of soaked bread crumbs, two tablespoons of savory fat or butter, one teaspoon of chopped onion, salt and pepper. Mix all the ingredients, except the butter and fat, and shape into small round cakes. Melt the fat in a baking pan and brown the cakes in it. Either cooked or raw veal may be used. In case of raw meat, the pan should be covered, so that the heat may be retained to soften the meat.—Miss Anna Kroll.

Sausage Meat

Four pounds of pork, two and one-half pounds of beef, one tablespoon of sage, one tablespoon of pepper, salt to taste, and one large garlic. Grind all together.—Mrs. Agnes Case.

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Chop fine one and one-half pounds of pork, one pound of beef and two onions. To each pound of meat take two eggs, one-quarter pound of cracker crumbs, salt and pepper to taste; mix well; make into balls and fry in plenty of lard.—Mrs. Mathes Lutat.

Veal Loaf

No. 1—One-half pound of ham, three pounds of veal, three eggs, one-quarter cup of butter, one teaspoon pepper, two teaspoons of salt, three tablespoons of cream, one-half cup of chopped onions and one cup of fine cracker crumbs. Chop the veal and ham very fine; add well beaten eggs, cracker crumbs, seasonings, cream and melted butter. Press into a baking pan and bake two hours.—Mrs. Otto Daferner.

No. 2—Chop fine, three pounds of leg or loin of veal and three-quarters pound of salt pork. Roll one dozen crackers, put half of them into the veal, add two eggs, season with pepper and salt. Mix together and make into a solid form. Then take the crackers that were left and spread smoothly over the outside. Bake one hour; serve hot or cold.—Mrs. J. H. Thompson.

No. 3—Two pounds of chopped meat, one teacup of bread crumbs, two well beaten eggs, pepper and salt to taste. Bake in a loaf in moderate oven for one hour. If butter is put on top it will brown nicely.—Mrs. Adolph Wender.

Veal or Beef Loaf

Two pounds of raw beef, mutton or veal, or two kinds together; chop fine with one-quarter pound of salt pork. Season with salt, pepper, and onion if desired. Mix with one cup of cracker crumbs or dry bread crumbs, two beaten eggs and milk to moisten. Shape into a loaf and bake about one hour. Baste often.—Mrs. E. C. Pengra.

Beef Loaf

No. 1—Two pounds of round steak, three-quarters pound of fat pork, two eggs, one scant cup of cracker crumbs, salt, pepper and a little onion. Chop the steak and pork very fine; add the eggs and other ingredients. Mix together with one cup of sweet milk. Form into a loaf and bake from one and one-half to two hours.—Mrs. L. Appold.

No. 2—Two pounds of chopped beef, one pound of chopped pork, two well beaten eggs, one-half cup of bread crumbs, one-half cup of milk, pepper and salt. Mix well; shape into loaf and bake.—Mrs. George Siglin.

No. 3—Two pounds of raw beef chopped fine, 20 crackers rolled fine, one egg, one tablespoon of salt, one-half teaspoon of pepper, butter size of an egg and one and one-half cups of sweet milk. Mix well and bake slowly one and one-half hours.—Mrs. C. D. Swift.

} a good
meat
loaf.

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Beef Goläsh

Take three or four onions; fry in lard until a delicate brown. Add meat which has been cut in squares, let fry until brown, pour on water and thicken with flour. Any meat may be used and tomatoes may be added if desired.—Mrs. Ernst Schmidt.

Left Over Meat

No. 1—One pint of cold meat, chopped fine, pepper, salt and one beaten egg. Put in hot gem tins; drop an egg on meat and bake.—Mrs. Frank Bach.

No. 2—Take slices of cold roast beef or pork, dip in beaten egg, roll in powdered cracker crumbs and fry brown in hot butter.—Mrs. C. D. Swift.

Pickled Pig's Feet

Cook four pig's feet and a knuckle of veal together until well done. Season with pepper and salt. Take out the pig's feet, put into a dish; strain the liquid and re-heat with vinegar to taste. Pour over the pig's feet and let stand in a cold place until hardened.—Mrs. Mary Ford.

Pickled Pig's Feet Loaf

Take pig's feet and boil until meat drops from bones. Chop fine, put into strained broth, add salt, pepper, allspice, nutmeg and vinegar to taste. Put into mould; when cold it is a delicious dish for supper or sandwiches.—Mrs. Henry Vahle.

To Sugar-Cure Meats

Three gallons of water, four and one-half pounds of coarse salt, one and one-half pounds of brown sugar, one and one-half ounces of salt-peter and one ounce of baking soda. Boil, skim and let get cold before putting on meat. Very good and will keep for a year.—Mrs. Mary Ford.

Mrs. Calkin's Ham Loaf.

*1st ground ham, 1st ground pork, 2 cups
bread crumbs, 1/2 tsp. salt, 1/2 tsp. pepper,
2 eggs beaten with 1 cup milk.
Mix & bake 1 hr.*

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Dressings for Fowl and Fish

"Health is not quoted in the markets because it is without price."

Chestnut Filling For Turkey

One-half pound of chopped chestnuts, one-half pound of chopped onions cooked in one-half cup of butter, one pound of pork sausage and one-half pound of bread crumbs. Season with mace, salt and pepper.—Miss Elizabeth Haase.

Dressing For Duck

Three cups or more of bread crumbs. Chop very fine one small onion and suet enough to make one cupful. Season to taste with salt, pepper, sage, savory and thyme (finely powdered).—Mrs. Mary Ford.

Dressing For Fowl

No. 1—Soak bread in cold water; when soft, squeeze dry to make one quart. Add salt, pepper, sage, grated nutmeg, cloves, onion, finely chopped apples, one-half cup of raisins and butter size of an egg.—Mrs. William Schwalm.

No. 2—Three cups of bread crumbs, one cup of chopped suet, one tablespoon of sage, salt and pepper to taste.—Mrs. W. F. Daerner.

Oyster Dressing

One pound of crackers, one quart of oysters, two well beaten eggs, lump of butter and seasoning to taste; enough warm milk to make a soft dressing.—Miss Susan Beck.

Dressing For Baked Fish

One cup of stale bread crumbs, one-quarter cup of melted butter, a few drops of onion juice, one tablespoon of chopped parsley, salt and pepper to taste. Mix well and add enough boiling water to bind crumbs together.—Mrs. E. C. Pengra.

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Fish and Oysters

"He was a bold man who first ate an oyster."

Scalloped Oysters

One pint of oysters, four tablespoons of oyster liquor, two tablespoons of milk or cream, one-half cup of bread crumbs, one-half cup of cracker crumbs, one-half cup of melted butter, salt and pepper. Mix bread and cracker crumbs and add butter. Put alternate layers of crumbs and oysters in a buttered baking dish; sprinkle with salt and pepper; have crumbs on top and bake about 30 minutes in a hot oven.—Mrs. Frank Bach.

Fried Oysters

Drain select oysters until quite dry. Put rolled crackers thru a flour sieve and beat an egg. Dip oyster in egg, then in cracker crumbs, put in a wire basket and cook in hot lard until a golden brown. When done, lay on brown paper to drain and sprinkle with salt and pepper.—Mrs. Mary Ford.

Pigs In Blanket

Take one pint of large oysters; dip each into beaten egg and cracker crumbs. Have some breakfast bacon sliced thin, roll each oyster in a slice of bacon and pin with a toothpick. Drop into boiling lard. Serve hot.—Miss Irma Ankebrant.

Fish Turrot

Boil a white fish until tender. When cold, pick it to pieces and remove the bones. Make a dressing of one cup of milk, two tablespoons of flour, one egg, butter size of an egg, pepper and salt. Butter a dish; put in a layer of fish and a layer of dressing. Bake in oven and brown.—Mrs. Charles Sellers.

Baked Fish

Prepare the fish and let stand over night, or as long as convenient, in salt water. This hardens and gives the fish a better flavor. When ready to bake, butter the fish nicely inside and outside. Put about four tablespoons of melted lard in bottom of baking dish, lay in the fish and add a little water if necessary. Season with salt and pepper.—Mrs. Harry Lewis.

Dressed White Fish

One cup of mashed potatoes, one-half cup of bread crumbs, one egg, one onion chopped, pepper and salt to taste. Stuff fish and baste with milk and butter.—Mrs. Mary Huck.

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Baked White Fish

After dressing, split the fish down the back and remove the backbone. Wipe the fish and dip in beaten egg; this may be applied with a feather. Roll in flour and again in egg. Lay it in a baking pan in which dripping or butter has been previously heated. Bake carefully in a moderate oven for 20 minutes. Baste often. If the fish is properly cooked, not scorched, it will be of a rich yellow brown. Serve with hot fish sauce.—Mrs. Mary Beck.

Creamed White Fish

Boil a medium sized fish in salted water, carefully, so as not to break it. Take one cup of sour or sweet cream, one onion sliced, one-half cup of vinegar, one-half cup of water in which the fish was boiled, salt and pepper and thicken with cornstarch. Pour over fish.—Mrs. H. A. Fliegel.

Boiled Perch

Put the fish in boiling salt water, enough to cover them, and boil a few minutes. Then remove same from fire and put into a dish. To the water add two onions, two tablespoons of butter, one tablespoon of chopped parsley and a little pepper; boil again until the onions are tender. Thicken with flour to make a gravy. Pour this over the boiled fish and serve. The fish are better when salted a day before using.—Mrs. Herman Cannehl.

Salmon Loaf

No. 1—One can of salmon, four eggs beaten separately, four tablespoons of melted butter, one-half cup of fine bread crumbs, pepper, salt and minced parsley. Chop salmon fine; add butter, beat crumbs into eggs and season before working it all together. Put into buttered mould and steam one hour.—Miss Hannah Friedlaender.

No. 2—One can of salmon, two or three well beaten eggs, four tablespoons of butter, one-half cup of bread or cracker crumbs, a little salt, pepper and sage. Pick the salmon fine; add other ingredients and mix together with one cup of sweet milk; form into a loaf and bake in quick oven.—Miss Luella Finkbeiner, Mrs. William Stahl.

Scalloped Salmon

Take one can of best salmon, remove bones and shred fine. Butter a dish and put in a layer of finely rolled crackers, cover with salmon, season with pepper, salt and bits of butter; so continue until the dish is full, then pour a cup of milk over the top and bake in oven for 40 minutes, or until a nice brown.—Mrs. J. S. Palmer.

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Salmon Croquettes

No. 1—One and three-quarters cups of flaked salmon, one cup of thick white sauce, one teaspoon of lemon juice, two teaspoons of chopped parsley, salt and pepper. Mix the fish and white sauce; add seasoning, shape, dip in crumb, egg and again in crumb, then fry in deep fat. Drain well on brown paper. White sauce of medium consistency: Two tablespoons of butter, two tablespoons of flour and one cup of milk. Melt butter; add flour, seasoning and stir until smooth; add milk gradually.—Miss Ida Lorenz.

No. 2—Open a pound can of salmon, turn into a dish, chop fine and remove bones. Add one teaspoon of salt, one tablespoon of minced parsley, the juice of half a lemon and a dash of cayenne pepper. Rub together one tablespoon of butter and three of flour; let cook ten minutes; season with a little salt and pepper, mix with the salmon and turn out in a dish to cool. When firm, form into croquettes; dip in beaten egg, then in grated bread crumbs, and fry in boiling lard. Take up, drain, serve on a napkin and garnish with parsley.—Mrs. Fred Kroll.

Salmon Patties

To one can of salmon take about 15 crackers rolled fine; add one-half cup of milk and one egg. Make into patties and fry in butter until brown.—Mrs. Henry Hartman.

Codfish Croquettes

One cup of codfish, one cup of potatoes, one egg, one tablespoon of butter, salt and pepper. Boil potatoes and codfish together until tender; strain, add butter, egg and seasoning. Beat all together until light. Drop by spoonfuls in frying basket.—Mrs. Fred Sommer.

Codfish Balls

Shred and freshen codfish. Prepare twice as much mashed potato as codfish, add one or two eggs (according to amount), season, make into balls and fry in hot butter. Flour hands when forming the balls.—Mrs. Harry Lewis.

Creamed Codfish

Soak over night some good, salt codfish. In the morning drain and cut into small pieces. To one cup of fish, add two cups of cold boiled potatoes cut in cubes; season with salt, pepper and add cream enough to cover. Cook slowly one-half hour. The cream thickens by evaporation and the potatoes and fish are very delicate prepared this way.—Mrs. A. L. Hincks.

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Boiled Catfish

Boil catfish in salt water until meat drops from bones. Add to the meat, one cup of sour cream, one cup of sour milk, two onions, one tablespoon of flour, salt and pepper to taste. Boil this ten minutes.—Mrs. John Allen.

Pickled Fish

No. 1—A layer of fish, a layer of onions, one lemon sliced thin, one teaspoon of sugar, salt and pepper. Fill dish and cover with boiling vinegar in which one tablespoon of gelatine has been dissolved. Cook slowly for ten minutes. Let stand 24 hours.—Mrs. John Allen.

No. 2—Scrape and clean fish. Let lay in salt water over night. Drain, put in cold water, and when water comes to a boil, the fish will be done. Take skimmer and remove from kettle; have ready in a crock a layer of sliced onions, put in a layer of fish, then a layer of onions, and so on until crock is full. Cover with boiling hot vinegar in which a bag of mixed spices have been cooked.—Mrs. George Pitcher.

Pickled Herring

Dress and wash herring. Remove bones; sprinkle with pepper and salt and a dash of red pepper. Roll fish and lay in baking dish. Cover with cider vinegar and bake for two hours, adding more vinegar as it cooks away.—Mrs. H. J. Davis.

Pickled Holland Herring

Soak one dozen herring in cold water over night. In the morning, clean well and drain; put on enough cold vinegar to cover, add sliced onions and mixed spices (whole). Let stand a few hours.—Mrs. Mary Ford.

Roll Mops

Take six to twelve holland herring; put into cold water and let stand over night. In the morning wash, skin and clean them well. Male herring are preferred, of which the milk should be saved. Lay herring and milk in clean water for two hours. Bone the herring, part them lengthwise and roll, starting from the tail; fasten them together with heavy round toothpicks. Take the milk, beat fine, strain thru sieve and mix with a little vinegar to dissolve well. In a dish, lay alternate layers of roll mops, sliced onions, a few whole black peppers, a few laurel leaves, and so on, until roll mops are all piled in dish; then pour over them the milk and vinegar enough to cover well.—Mrs. John Stuetzer.



FINGER PIECE EYE GLASS MOUNTINGS

The shades of night were falling fast,
As through the city street there passed
A damsel, stylishly eye-glassed,

BESIEVR

Upon her dainty nose I saw,
A finger-piece, much like a claw,
Of gold, nor was her nose made raw,

BESIEVR

She tripped along, this winsome maid,
Full speed she went, all unafraid,
For firm upon her nose they stayed,

BESIEVR

"Come, maiden, tell me," then I cried,
"What mount is that you wear with pride?"
She paused a moment, and replied:

BESIEVR

"Observe my style of face," said I,
"Would it fit me, were I to buy
That mount?" "Sure thing," was her reply:

BESIEVR

"I drop my glasses on the ground,
Eternally they slip around."
Said she: "same here, until I found

BESIEVR

So straight I hied myself next day
To my oculist. "Right away
Get me the mount that's built to stay:"

BESIEVR

He smiled and said: "I see you're wise,
You've found a mount that rests your eyes,
A mount that sticks and satisfies:"

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Recipes

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E g g s

"The warmest hearted hen cannot lay a boiled egg."

Eggs On Toast

Prepare nicely buttered toast and arrange on a large platter. Break eggs into hot milk and cook; carefully remove eggs, place on toast and cover with hot milk. Season with salt and pepper and garnish with parsley.—Mrs. W. F. Schmitt.

Scalloped Eggs

Boil eggs 20 minutes. Drop in cold water, remove shell, slice, season to taste with salt and pepper. In a pudding dish arrange alternate layers of sliced eggs and bread crumbs. Over this pour sweet thin cream, enough to moisten thoroughly. Add a layer of bread crumbs and bake until well browned.—Miss Susan Beck.

Baked Eggs

Separate whites from yolks carefully; beat the whites with a little salt until stiff. Butter patty pans and place spoonfuls of the beaten whites in the pans, slipping a yolk in the center; place a piece of butter on each yolk and bake until a nice brown.—Miss Susan Beck.

Egg Omelet

Beat whites and yolks of six eggs separately. Boil one cup of milk, add beaten eggs and stir rapidly until flaky. Salt and pepper to taste. Serve immediately.—E. Dorothy Palmer.

Foamy Omelet

Four eggs, four tablespoons of hot water, one teaspoon of butter, salt and pepper. Separate yolks from whites; beat yolks, add salt, pepper and water. Beat whites until stiff and fold into the yolks. Heat omelet pan, butter sides and bottom, turn in the mixture and spread evenly. Cook slowly until well done. Fold, turn on hot platter and pour around it one and one-half cups of white sauce. Garnish with parsley, green peas and chipped beef.—Mrs. B. Lorenz.

Eggs On Goldenrod

Three hard boiled eggs, one tablespoon of butter, one tablespoon of flour, one cup of milk and one-half teaspoon of salt. Prepare a white sauce. Separate yolks from whites of eggs; chop the whites finely and add to white sauce. Arrange toast on platter and cover with sauce. Garnish with the yolks forced thru a potato riser.—Mrs. B. Lorenz.

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Stuffed Eggs

Cut hard boiled eggs into halves, lengthwise. Remove yolks carefully, mash them, season with melted butter, salt and pepper to taste. Place back into whites.—Mrs. E. C. Pengra.

Picnic Eggs

Boil the eggs until hard. When cold, cut lengthwise; take out the yolks, mash them with a fork, mix with butter, minced ham and French mustard. Fill the hollow whites of the egg with the mixture, press the halves together, and then wrap each egg in white tissue paper, the ends of which are twisted to keep the halves together.—Mrs. William Seiwell.

Deviled Eggs

No. 1—Boil one dozen eggs until very hard; pour cold water over them and remove shells. Cut in halves; take out yolks, mash, add salt, pepper, mustard and vinegar to suit the taste. Make a smooth paste and refill the halves. These are very nice for tea or cold lunches. Garnish with parsley.—Mrs. George Mast.

No. 2—Cut hard boiled eggs in halves, lengthwise; mash the yolks, add pepper, salt, finely chopped onion, mustard to taste and cream to soften. Rub smooth and return to the whites, laying the halves together.—Miss Irma Ankebrant.

Recipes

Eggs

Recipes

Eggs

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Eggs

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Dumplings

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German Potato Dumplings

Boil four large potatoes with jackets until partly done. Let cool thoroughly. Peel and grate them; add one-third proportion of stale bread crumbs, salt, nutmeg, butter size of walnut, yolks and beaten whites of four eggs and four tablespoons of flour. Mix well; put mixture in palm of hand, fill with bread squares browned in butter, fold like dumplings and boil in salt water 10 to 15 minutes. Serve on a platter; cover with browned butter or meat gravy.—Mrs. Fred Schmitt.

Potato Dumplings

No. 1—Grate cold boiled potatoes; add two eggs, about two slices of bread (cut in small cubes or crumbs and browned in butter), salt and enough flour to make into balls. Drop into boiling water and boil about 20 minutes. Very nice with roast pork.—Mrs. John Reisdorf, Mrs. Paul Rueffar.

No. 2—Six large raw potatoes, grated, two eggs, pinch of salt, one-half teaspoon of baking powder and flour enough to drop.—Mrs. John Kundingar.

No. 3—Four large boiled potatoes, grated, one egg, pinch of salt and flour enough to shape into balls. Cook in salt water.—Mrs. Charles Witskovsky.

Dumplings

One pint of flour, one-half teaspoon of baking powder, pinch of salt and a piece of butter; stir with milk to a stiff dough and cook in broth.—Mrs. Ernst Schwartz.

Dumplings For Stewed Meat

No. 1—Two eggs, one tablespoon of salt, one cup of sweet milk, two teaspoons of Royal Baking Powder and flour enough to make a stiff batter. Cook about 20 minutes; keep kettle well covered while cooking.—Mrs. Paul Rueffar.

No. 2—To one quart of flour add one teaspoon of baking powder, one-half teaspoon of salt and one good tablespoon of lard. Mix well; then add enough water to make a soft dough. Roll one inch thick, with a slit in the middle. Put into kettle, do not remove the cover for 20 minutes and they will be as light as a feather.—Mrs. George Pitcher.

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Dumplings For Pot-Pie

For eight dumplings, mix thoroughly, two tablespoons of Royal Baking Powder, two cups of flour, one-half teaspoon of salt and enough sweet milk or cold water to make a very stiff batter, so stiff that it will not drop from spoon. Stir thoroughly, put on top of boiling meat and cook briskly for 20 minutes.—Mrs. George Siglin.

Recipes

Dumplings

Recipes

Dumplings

Vegetables

"Better is a dinner of herbs where love is, than a stalled ox and hatred therewith."—Solomon.

Lettuce

Clean and wash lettuce. To two quarts of lettuce, take one pint of sour cream, one cup of sugar, pepper, salt and vinegar to taste. Sweet cream, or bacon cut in squares and fried, may be used with the other ingredients, instead of sour cream.—Mrs. F. A. Bach, Mrs. John Himmelein.

Egg Plant

Slice egg plant about one-half inch thick. Lay in salt water one hour. Roll in flour and fry in lard and butter.—Miss Susan Beck.

Cauliflower

Two cups of cooked cauliflower, two cups of milk, one tablespoon of butter, salt and pepper. Thicken with flour.—Mrs. William Deegan.

Eggs In Tomatoes

Remove a slice from the top of each tomato, take out enough of the pulp to admit an egg and sprinkle with salt and pepper. Drop the egg into each tomato, with a bit of butter on it. Put the tomatoes on a buttered dish and bake until eggs are set and tomatoes are tender. Serve on hot buttered toast.—Mrs. W. N. Lake.

Baked Stuffed Tomatoes

Take ripe tomatoes, cut off at stem end and remove seeds. Mix bread crumbs, a little chopped onion and parsley, butter, salt and pepper; if liked a little cold chopped meat may be added. Fill tomatoes and on top put bread crumbs and a bit of butter. Bake.—Mrs. Theodore F. Auch.

Onions and Tomatoes

Place alternate layers of sliced onions and fresh tomatoes in a buttered baking dish, cover each layer with crumbs, butter, salt and pepper. Pour one and one-half cups of water over the mixture and bake for about an hour in a slow oven. Boiled onions and canned tomatoes may be used in the same way baking 20 minutes.—Mrs. A. L. Hincks.

Scalloped Onions

Boil six onions until tender, separate them, and place a layer of onions, then a layer of bread crumbs in a pudding dish. Season with salt, butter and pepper; moisten with milk and bake one-half hour.—Mrs. Henry Hartman.

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Michigan

Corn Fritters

One can of corn, salt and pepper, two eggs and cracker crumbs to hold together. Drop by small spoonfuls, first into finely rolled cracker crumbs, and then into very hot lard. Cook until brown.—Mrs. John Ankebrant.

Green Corn Patties

No. 1—Grate corn to make one pint; add one teacup each of flour and butter, one egg, pepper and salt to taste. If too thick, add a little milk; fry in butter.—Mrs. C. Gommon.

No. 2—Grate one dozen ears of sweet corn, add yolk of six eggs, pepper, salt, one tablespoon of flour and beaten whites of eggs. Bake like pancakes.—Mrs. William Riggs.

Carrots With Cream Sauce

Scrape the carrots lightly; cut into large dice or slices and boil about 30 or 40 minutes in salt water. Drain and add the following cream sauce, allowing it to simmer about ten minutes. Cream Sauce: One-half pint of milk, one tablespoon of butter, one teaspoon of flour, salt and pepper. Heat the milk, beat the butter and flour to a cream and stir into the hot milk; cook five minutes, then add seasoning. This sauce may be used with cauliflower, potatoes and other vegetables.—Mrs. Gustav Reinhold.

Stewed Cucumbers

Prepare the cucumbers the same as for salad; when salted one hour, drain. Slice some smoked bacon and cut into dice; put into a stew pan and fry until a golden brown. Butter may be taken instead of bacon. Then put in the cucumbers, cover and stew one-half an hour; add pepper, vinegar and sugar to taste. Before taking from the fire, sprinkle a little flour over them.—Mrs. Herman Cannehl.

Cabbage In Cream Sauce

Take a medium sized head of white cabbage; remove outer leaves and stem, and place in boiling water. Let cook for ten minutes; remove and put in cold water. When cold, chop fine; season with salt and pepper and add a pint of milk and two large tablespoons of butter, previously mixed with an even tablespoon of flour. Simmer slowly three-quarters of an hour.—Mrs. C. Umbach.

Stewed Cabbage

Slice small head of cabbage very fine; pour boiling water over it, cook ten minutes, then drain. Make a gravy of one egg, one-half cup of cream, a little sugar, vinegar, salt and pepper. Pour over cabbage and simmer for a few minutes.—Mrs. Herman Fiebig.

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SALES AGENTS

SEBEWAING, MICH.

Filled Cabbage Head

Hollow out a small head of cabbage. Smother the cabbage which has been taken out with lard, onion, pepper, salt, and mix with chopped pork. Then fill the cavity; cover same with a few leaves, tie, and boil in salt water until done. Then melt butter and pour over it.—Mrs. Ernst Schmidt.

Beans With Browned Butter Gravy

Cut beans in small pieces and cook in salt water until soft. Make a gravy by browning two tablespoons of butter, adding one tablespoon of flour and enough cold water to make a smooth gravy. Pour over beans and season. Grated nutmeg and a little sweet or sour cream may be added to taste.—Mrs. F. A. Bach.

Resutto

One-half cup of rice, one carrot, one onion and one-half pound of cheese. Boil rice in double boiler with a little salt; fry in butter diced carrot, sliced onion and sprig of parsley; add a little water if necessary. When done, add to rice. Ten minutes before serving, fold in one-half pound of American cheese, grated. Be sure to fold, not stir.—Mrs. Joshua Braun.

Baked Beans

Parboil three cups of beans in two quarts of water to which a pinch of soda has been added. Rinse beans thoroughly; add two quarts of water, a small piece of pork and let boil until tender. Then put beans into a jar-roaster; cover with meat, two tablespoons of brown sugar, a good teaspoon of dry mustard, salt and pepper. Bake slowly for three hours; keep moist while baking.—Mrs. A. C. Barnes.

No. 2—Parboil one quart of beans; drain and add enough hot water to cover. Add fresh sliced pork; season with salt, pepper and cook until tender. With a skimmer remove beans from kettle into a pan, pouring enough milk over them to cover. Arrange meat on top of beans and sprinkle with one-quarter cup of sugar; bake a light brown.—Mrs. S. M. Adams, Lakeview, Mich.

Baked Beans With Tomato Dressing

Wash and soak two pounds of beans overnight. Parboil with one scant tablespoon of soda; boil slowly until the skin breaks. Drain and add one pint of strained tomatoes, one pound of fresh pork, pinch of red pepper, two tablespoons of brown sugar, salt and pepper to taste. Cover with water and bake slowly for four hours. Cover while baking.—Mrs. P. P. Welch.

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Democrat Potatoes

Two cups of cold, mashed potatoes, one egg, a little sweet milk and flour enough to roll. Cut into shape and fry brown.—Miss Susan Beck.

Russia Potatoes

Peel and slice two quarts of potatoes. Butter a pan; put in a layer of potatoes, a layer of lean side pork, a few sliced onions, pepper and salt to taste. Fill pan in this way, having a layer of meat on top. Add enough water to bake until well done. Serve hot.—Mrs. John Himmelein.

Scalloped Raw Potatoes

Cut raw potatoes in dice shape; butter a baking dish, and put in a layer of potatoes, salt, pepper and bits of butter. Repeat until dish is full, putting cracker crumbs on top, with bits of butter. Pour cream dressing over all until it is covered. Bake three-quarters of an hour. The cream dressing is made of milk, butter, salt, pepper and thickened with flour to the consistency of cream.—Mrs. Charles Beckman, Mrs. Gustav Reinhold, Miss Alma Reinhold.

Potatoes a la Pittsburgh

Peel and cut into small cubes sufficient potatoes to make two quarts; boil in salt water to which a slice of onion has been added. Drain, place in baking dish and cover with a gravy made of one quart of milk, thickened with three tablespoons of flour to which two tablespoons of grated cheese and one pimento (pickled Spanish red pepper) have been added. Bake until top is browned.—Mrs. C. W. Leipprandt.

Mashed Potatoes (warmed over)

To two cups of cold mashed potatoes, add one-half cup of milk, a pinch of salt, a tablespoon of butter, two tablespoons of flour and two eggs beaten to a foam. Mix the whole until thoroughly light; put into a pudding or vegetable dish, spread a little butter on top and bake a golden brown. The quality depends upon very thoroughly beating the eggs, so that the potatoes will remain light. After baking it is similar to a sponge cake.—Mrs. J. T. Hadwin.

Fried Sweet Potatoes

Parboil potatoes, skin and cut lengthwise into slices one-quarter inch thick. Fry in butter.—Mrs. John Ankebrant.

Macaroni and Cheese

Pour boiling water over one package of macaroni and let stand 25 minutes. Add one-quarter pound of grated cheese, 2 eggs, one pint of milk, a little piece of butter and salt to taste. Bake in a moderate oven.—Mrs. Ella Reetz.

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Boil one package of spaghetti in plenty of salt water for 15 minutes. Put in colander and pour cold water over it. Cut end of a porterhouse steak in small pieces, brown onion in butter, add meat, one pint of tomatoes and cook 15 or 20 minutes; strain and add to spaghetti. If too thin, cook a little longer. Serve hot.—Mrs. Mary Ford.

Recipes

Vegetables

Recipes

Vegetables

Recipes

Vegetables

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Breads

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Milk Bread

One cake Fleischmann's Yeast; one quart milk, scalded and cooled; three quarts sifted flour; two tablespoons sugar; two tablespoons lard or butter, melted; one tablespoon salt. Dissolve yeast and sugar in lukewarm liquid, add one and one-half quarts of sifted flour. Beat until smooth. Cover and set to rise in warm place, free from draft—about one and one-half hours. When light, add lard or butter, rest of flour and salt. Knead until smooth and elastic. Place in well-greased bowl. Cover, let rise again until double in bulk—about two hours. Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise again until double in bulk, about one hour. Bake 40 to 50 minutes. This makes three one-and-one-half-pound loaves.

Graham Bread

Two-thirds cup of sugar, one teaspoon of salt, one tablespoon of butter, three cups of sour milk, two teaspoons of soda and enough graham flour to make a stiff batter.—Mrs. J. S. Mossner, Mrs. Mary Roode.

Graham Loaf

One small cup of sweet milk, one-half cup of molasses, one teaspoon of salt, one tablespoon of brown sugar, one cup of white flour, two cups of graham flour and one teaspoon of soda dissolved in one cup of sour milk.—Mrs. D. D. Finkbeiner.

Bran Bread

Two cups of bran, two cups of flour, two cups of sour milk, one cup of brown sugar, one cup of chopped raisins, one teaspoon of soda, and one-half teaspoon of salt. After sifting the flour into a basin, add the bran, sugar, raisins and salt. Mix the soda and sour milk together and add to dry ingredients. Turn into a buttered pan and bake in a moderate oven for one hour.—Miss Anna Heimbuch.

Brown Bread

Three cups of graham flour, one and one-half cups of white flour, one-half cup of sugar, one-half cup of molasses, one egg, one teaspoon of salt, one cup of sour milk and one teaspoon of soda. Put in tin cans and steam one hour. Turn out, place in a hot oven for a few minutes and serve warm.—Mrs. C. F. Giese.

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Nut Bread

No. 1—One cake Fleischmann's Yeast; one cup milk, scalded and cooled; one tablespoon sugar; three-quarters cup chopped walnuts; two tablespoons lard or butter; one-third cup sugar; white of one egg; three cups sifted flour; one-third teaspoon salt. Dissolve yeast and one tablespoon sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light. Add sugar and lard, or butter, creamed, white of egg, beaten stiff, nuts, remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk. Mould into a loaf or small finger rolls, and fill well-greased pans half full. Protect from draft and let rise again until light—about one hour. Loaf should bake 45 minutes, finger rolls six to eight minutes. This recipe will make one medium-sized loaf, or one dozen rolls.

No. 2—One egg, three-quarters cup of sugar, one-half cup of nut meats, two cups of buttermilk, one teaspoon of soda, three cups of wheat flour, one cup of graham flour and one teaspoon of Royal Baking Powder.—Mrs. Charles Sellers.

No. 3—One egg, one-half cup of granulated sugar, two cups of sweet milk, a little salt, one cup of chopped walnuts, five cups of flour and four teaspoons of baking powder. Put in a deep loaf tin, and let rise 20 minutes. Bake one hour.—Mrs. John Allen.

Boston Brown Bread

No. 1—Sift together one cup each of rye meal, cornmeal and white or entire wheat flour. Add one teaspoon of salt, two-thirds cup of molasses and two teaspoons of soda dissolved in two cups of thick sour milk (part sour cream is preferred). Mix thoroughly, turn into buttered moulds, and add one cup of raisins, here and there, as the mixture is put into the moulds. Steam three hours.—Miss Elizabeth Haase.

No. 2—One and one-half cups of cornmeal, one cup of rye flour, one cup of graham flour, a little salt, one cup of New Orleans molasses and two teaspoons of Royal Baking Powder. Mix ingredients with about one cup of milk or water. Steam four hours.—Mrs. H. G. Muellerweiss.

No. 3—One cup of white flour, two cups of graham flour, one cup of sour milk, one cup of sweet milk, two tablespoons of molasses, one-half cup (scant) of brown sugar, one-quarter cup of raisins (if desired), one-quarter teaspoon of baking powder and one teaspoon of soda. Put soda into molasses and add to sour milk and sugar; then add salt and baking powder to the flour; add the milk, and raisins rolled in a little flour. Bake one hour or longer in a very slow oven, then have a hotter fire to brown it.—Mrs. C. M. Surine, Grand Rapids, Mich.

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Dried Apple Bread

Take enough yeast sponge to make about two loaves of bread; add one and one-half cups of sugar, one teaspoon of cinnamon, one-half teaspoon of cloves, one-half teaspoon of grated nutmeg, two tablespoons of annis seed, a little shortening and three cups of dried apples, which have been partly boiled. Mix well, and knead stiff. Let rise as other bread.—Mrs. J. E. Schwalm.

Raisin Bread

When baking bread take about one quart of the light sponge, add one-half cup of sugar, butter size of an egg, and one-half package of seeded raisins. Mix well, and when light put in pans; let rise again, and bake.—Mrs. William Deegan.

Yeast Cake

One cup of yeast, one-half cups of lard, one cup of sugar, one egg, one-half cup of raisins, one-half teaspoon of soda, two tablespoons of sour milk, cinnamon, nutmeg and flour. Let rise one-half hour.—Miss Nettie Finkbeiner.

Yeast Fruit Cake

One cup of white sugar, one-half cup of butter, one egg, one-half cup of yeast, soda, size of a bean dissolved in the yeast, one-half cup of sweet milk, two and one-half teaspoons of flour, one heaping teaspoon of baking powder mixed in the flour; flavor with nutmeg, and add raisins and currants if desired. Bake slowly.—Mrs. J. C. Martini.

Raised Fruit Cake

Take two cups of yeast sponge, add three eggs, beating whites separately, two cups of sugar, three-quarters cup of butter, one cup of raisins, one cup of chopped dates, if desired, one teaspoon of soda dissolved in yeast, one-half teaspoon of nutmeg, one teaspoon each of cinnamon and cloves. Do not mix too stiff, and let rise in tins before putting in oven.—Mrs. H. F. Clabuesch, Mrs. George Ruchty.

Bread Dough Cake

Two cups of bread sponge, one-half to one cup of butter, one and one-half to two cups of sugar, one cup of chopped raisins, two eggs, one teaspoon of soda dissolved in three tablespoons of sweet milk, one-half teaspoon each of cloves, cinnamon, nutmeg and allspice, two cups of flour.—Mrs. William Errer, Mrs. Gottfried Ort.

Dorothy's Favorite Ginger Bread

One-quarter cup of butter, three-quarters cup of hot water. Sift two cups of flour to which has been added one teaspoon each of soda and ginger, and one-half teaspoon of salt. Add one well beaten egg. Mix thoroughly; bake one-half hour in moderate oven.—Mrs. C. W. Leipprandt.

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Ginger Bread

No. 1—One cup of molasses, one-half cup of boiling water, one and one-half teaspoon of ginger, four tablespoons of melted butter, two and one-quarter cups of flour, one teaspoon of soda and one-half teaspoon of salt. Mix, and sift dry ingredients; add water, molasses and butter. Beat vigorously, and bake 25 minutes in a moderate oven.—Mrs. C. Gompert.

No. 2—Two cups of sugar, one cup of molasses, one cup of lard and butter, one egg, spices to taste, and two teaspoons of soda dissolved in two cups of sour milk. Add raisins if desired.—Mrs. Mary Roode.

Soft Ginger Bread

One-half cup of sugar, one cup of lard, one cup of molasses, a little salt, one teaspoon of ginger, two teaspoons of soda dissolved in one cup of boiling water, two and one-half cups of flour and two well beaten eggs added just before putting into the oven.—Mrs. J. H. Thompson.

Coffee Cake

No. 1—Two cups of bread sponge, one cup of sugar, six tablespoons of melted lard, one-half cup of warm water, one-half teaspoon of soda, a little grated nutmeg and three cups of flour. Beat together thoroughly; spread tins with butter; pour mixture in and let rise. Then spread with butter; crumb a little sugar, cinnamon and butter, and spread over cake. Bake in a hot oven.—Mrs. Agnes Case.

No. 2—Two cups of bread sponge, two cups of sugar, two eggs, one-half cup of molasses, one-half cup of lard, melted, one and one-half teaspoon of soda dissolved in a little water; add raisins or currants if desired. Flour.—Mrs. Ferdinand Menzel.

Quick Coffee Cake

Three tablespoons of sugar, one tablespoon of butter, one egg, one cup of sweet milk, a pinch of salt, two teaspoons of baking powder and flour enough to make a stiff batter.—Miss Elsa L. Fliegel.

Pretzel

Make a dough as for bread, but let it rise only once. Then make the dough very stiff, and roll into shape of pretzel. Cook them in weak boiling lye, and when they come to the surface, take them out, sprinkle with a little salt, and bake in the oven.—Mrs. Charles Witskovsky.

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1 cup sugar, 1 egg, $1\frac{1}{4}$ cups milk,
salt, 4 tps. baking powd., $1\frac{1}{2}$ cups
nut. meats. Mix sugar & egg.
Add b. powd. to flour. Then alternate
adding milk & flour to sugar & egg.
Add nut meats. Let rise 20 min.
bake 40 min.

Recipes

Breads

Recipes

Breads

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Parker House Rolls

No. 1—One cake Fleischmann's Yeast; One pint milk, scalded and cooled; two tablespoons sugar; four tablespoons lard or butter, melted; three pints sifted flour; one teaspoon salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light. Then add remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk. Roll out one-fourth inch thick. Brush over lightly with butter, cut with two-inch biscuit-cutter, crease through center heavily, with dull edge of knife, and fold over in pocketbook shape. Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.

No. 2—One pint of cold boiled milk, one teaspoon of lard, a little salt, one-half cake of Yeast Foam dissolved in one cup of lukewarm water, one tablespoon of sugar and two quarts of flour. Mix lard, salt, sugar and flour with the liquid. Let rise until morning; then mix until dough looks velvety. Let rise again until very light, then roll about one inch thick, fold over half, enclosing a small piece of butter in fold. Let rise one hour, and bake quickly.
—Mrs. E. K. Bunger.

Tea Rolls



Scald one cup of milk; when milk is lukewarm, add two cups of flour; beat well, and add one yeast cake dissolved in one cup of lukewarm water. Let rise. Then add one-quarter cup of melted butter, one-quarter cup of sugar, one teaspoon of salt, pinch of nutmeg and two well beaten eggs; to this add enough flour to make a soft dough. Knead well, and let rise in a warm place; then shape into small rolls, put into a buttered pan, let rise again, and bake in a brisk oven for 15 minutes. This makes one and one-half dozen rolls.—Mrs. Herbert Sheets.

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Rolls

One-half cup of yeast sponge, one-half cup of sugar, one cup of milk and flour to make a thick batter. Let rise until morning; then add whites of two eggs and two-thirds cup of butter. Work in enough flour to make a soft, limber dough. Shape in rolls; place in pan and when light bake in quick oven.—Mrs. Albert F. Beck.

Raised Biscuits

Make a soft sponge of one quart of yeast, one quart of cool boiled milk, and flour. Let rise; then add one tablespoon of butter, one tablespoon of lard, salt and enough flour to make a soft dough. Let rise, punch down, let rise again, and form into biscuits; let rise in tins, and bake.—Mrs. J. W. Scheurer.

Splendid Buns

Three cups of sweet milk, one cup of sugar and one cup of yeast. Set a sponge at night; in the morning add another cup of sugar, one cup of shortening and one cup of fruit if desired. Mix; when light, shape; let rise again, then bake.—Mrs. George Ruchty.

Spanish Buns

One large cup of sugar, two tablespoons of butter, three-quarters cup of sweet milk, yolks of three eggs, beaten whites of one, two cups of flour, two teaspoons of Royal Baking Powder, one-half teaspoon each of cinnamon, nutmeg and cloves. Shape into buns and bake.—Mrs. Fred Schmitt.

Baking Powder Biscuits

One quart of flour, one teaspoon of salt, two heaping teaspoons of Royal Baking Powder, butter or shortening size of an egg. Mix well; add sweet milk or water enough to make a soft dough. Roll out, cut with biscuit cutter and bake in a quick oven.—Mrs. Julius Evert, Mrs. Henry Cettel, Mrs. Charles Vahle, Mrs. C. A. Werschky, Mrs. P. F. Werschky.

Lemon Biscuits

Two eggs, two cups of sweet milk, one and one-half cups of lard, two cups of sugar, one pound of currants, five cents' worth each of baking ammonia and oil of lemon, a pinch of salt and flour. Cut in squares, and bake on back of tins.—Mrs. Jacob Kundinger.

Egg Biscuit

Sift together one quart of flour, two heaping teaspoons of baking powder; rub in butter size of a large egg; add two well beaten eggs, one tablespoon of sugar and one teaspoon of salt. Mix quickly into a soft dough with one cup of sweet milk or more, if needed. Roll out nearly one-half inch thick, cut into biscuits, and bake in quick oven from 10 to 20 minutes.—Mrs. C. Schoeller.

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Graham Gems

No. 1—Two cups each of graham and white flour, two heaping teaspoons of baking powder, one-half cup of sugar, four tablespoons of melted butter, one well beaten egg, two cups of sweet milk and one teaspoon of salt. Have the gem pans well greased and hot; bake in a quick oven.—Mrs. M. Hahnenberg.

No. 2—Two tablespoons of brown sugar, two tablespoons of molasses, three teaspoons of melted butter, two well beaten eggs, one teacup of sweet milk, one teacup of white flour in which two teaspoons of Royal Baking Powder have been mixed, two teacups of graham flour and a little salt. Have the gem tins buttered and heated; the oven hot so as to bake quickly.—Miss Edna Huck.

No. 3—Two eggs, one teaspoon of salt, one-half cup of sugar, one tablespoon of butter, one cup of sour milk, one teaspoon of soda, and graham flour enough to make a rather thick batter.—Mrs. Homer Miller.

No. 4—One cup of sour milk, one-half teaspoon of soda, two teaspoons of sugar, three teaspoons of melted butter and graham flour enough to make a batter so as to drop from spoon.—Mrs. P. W. Selee.

Graham Biscuits

One egg, one-half cup of sugar, one heaping tablespoon of lard, a little salt, one teaspoon of soda dissolved in one cup of sour milk. Stir to a thick batter with graham flour. Bake in muffin pans.—Mrs. Jacob F. Luckhard.

Graham Muffins

One quart of graham flour, one tablespoon of brown sugar, one teaspoon of salt, one egg, one pint of milk and two teaspoons of baking powder. Sift together flour, sugar, salt and baking powder; add egg and milk. Mix into batter, and bake quickly in well greased muffin pans.—Mrs. O. F. Louis.

Queen of Muffins

One-quarter cup of butter, one-third cup of sugar, three teaspoons of baking powder and three-quarters teaspoon of salt; rub in three tablespoons of butter and one tablespoon of lard, using tips of fingers; add three-quarters cup of milk and one-quarter cup of chopped walnut meats. Bake in small gem pans in quick oven.—Mrs. L. Kitcher.

Corn Meal Muffins

One cup of sifted flour, one cup of corn meal, two teaspoons of Royal Baking Powder, one-half teaspoon of salt, one heaping tablespoon of sugar, one egg, one cup of milk and two tablespoons of melted butter. Sift dry ingredients together, add butter, milk and well beaten egg. Bake 15 minutes.—Mrs. Edmund Beck.

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Corn Meal Gems

One egg, one tablespoon of sugar, one-half teaspoon of salt, one tablespoon of melted butter, three-quarters cup of milk, one-half cup of corn meal, one cup of flour and two teaspoons of Royal Baking Powder. Mix and sift dry ingredients; add the milk gradually, the well beaten egg and the butter. Bake in hot, well buttered, gem pans for 25 minutes.—Mrs. C. Gompert.

Fried Toast

Take stale bread, slice as for toast, with crusts removed; dip into a bowl of water and fry in hot lard or drippings. Fry on one side, salt, turn over and fry the other side brown. Delicious with coffee.—Mrs. A. L. Hincks.

Johnny Cake

No. 1—One cup of brown sugar, one-half cup of butter or lard, two eggs, one cup of sour milk, one teaspoon of soda, one cup of corn meal and one cup of white flour.—Mrs. Mary Beck, Mrs. John Beck, Mrs. Fred Schmitt.

No. 2—One egg, one-half cup of sugar, one tablespoon of lard, one cup of sour milk, one teaspoon of soda, one-half cup of white flour, one cup of corn meal and a little salt.—Mrs. Olive Chape.

No. 3—One cup of sugar, three tablespoons of lard, two cups of sour milk, two scant teaspoons of soda, two cups of flour, two cups of corn meal and a little salt. Bake about 20 minutes.—Mrs. Adolph Muellerweiss, Mrs. J. H. Thompson.

No. 4—One-half cup of butter, one-half cup of sugar, one cup of sweet milk, one cup of corn meal, two cups of flour, three teaspoons of Royal Baking Powder and two eggs beaten separately, adding whites last.—Mrs. R. Ranke.

No. 5—One teacup of buttermilk, one teaspoon of soda, one-half teacup of syrup, one egg, two tablespoons of melted butter, one and one-half cups of corn meal and one-half cup of flour. This recipe will make one large cake.—Mrs. Adam Zimmer.

Recipes

Rolls, Muffins and Johnny Cakes

Recipes

Rolls, Muffins and Johnny Cakes

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"Love never dies of starvation, but often of indigestion."

Raw Potato Pancakes

No. 1—Grate three large potatoes, put into them the beaten yolks of two eggs, one tablespoon of flour and one-half teaspoon of Royal Baking Powder. When ready to fry, add the beaten whites of two eggs, beaten to a stiff froth, and salt; fry as other pancakes.—Mrs. Fred Kroll.

No. 2—Twelve medium sized grated potatoes, three eggs, one tablespoon of salt and two and one-half cups of flour. Fry in plenty of hot lard.—Mrs. H. A. Fliegel.

No. 3—Grate six large potatoes; add one egg, one cup of flour, one tablespoon of salt and one-half teaspoon of soda dissolved in hot water. Bake on a hot, well-greased griddle.—Mrs. Henry Goebel.

Buckwheat Pancakes Without Yeast

Two cups of buckwheat flour, one cup of wheat flour, pinch of salt and three teaspoons of baking powder; mix thoroughly, and add about equal parts of milk and water until the batter is of the right consistency and free from lumps. If they do not brown well, add a little molasses or sugar.—Mrs. J. C. Martini.

Buckwheat Cakes

To one pint of pure buckwheat flour, add one-half pint of wheat flour. Set a sponge with one yeast cake dissolved in warm water. Let rise, and in the morning take out one-half cup of sponge with which to set pancakes the following evening. To the rest, add one teaspoon of molasses, salt and one level teaspoon of soda dissolved in either hot water, sour milk or buttermilk. Add enough liquid to make a thin batter; bake on hot well-greased griddle.—Mrs. Mary Ford.

Green Corn Griddle Cakes

One pint of sour milk, two cups of cooked, grated, green corn, a little salt, one egg, a teaspoon of soda and flour to make a thin batter.—Mrs. C. D. Swift.

Sour Milk Pancakes

Beat one egg; add a little salt and one-half to one teaspoon of soda dissolved in two cups of sour milk. Flour to make a thin batter. Serve hot with maple syrup. Finely chopped apples may be added to the batter.—Miss Elsa Gall, Mrs. C. D. Swift.

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Recipes

Pancakes

Recipes

Pancakes

Fried Cakes

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

Snow Balls

One cup of white sugar, two eggs, one-half teaspoon of salt, one pint of sweet milk or part cream, five cups of flour and three teaspoons of baking powder. Drop in hot lard and bake like fried cakes. When cool, roll in powdered sugar.—Mrs. George Ruchty.

Sour Cream Fried Cakes

One and one-half cups of white sugar, one scant pint of buttermilk, one cup of thick sour cream, two eggs well beaten, pinch of salt, one-half teaspoon nutmeg, one teaspoon of Royal Baking Powder, one, teaspoon of soda and flour to make a soft dough.—Mrs. M. Haist.

Molasses Fried Cakes

Two eggs, one cup of sugar, one-half cup of molasses, one tablespoon of butter, one teaspoon of salt, one-half teaspoon of ginger and one dessertspoon of soda dissolved in one cup of buttermilk. Add flour until quite stiff. Cut, and fry in lard.—Mrs. Juilus Armbruster, Mrs. Theodore Reithel.

Potato Fried Cakes

No. 1—Three medium sized potatoes, boiled and mashed fine; butter size of walnut and a pinch of salt. When cold, add two eggs, one cup of sugar, one cup of sweet milk, four cups of flour, flavoring to taste, one teaspoon of soda in milk and two teaspoons of cream of tartar in flour. Very moist and nice.—Mrs. Joshua Braun.

No. 2—One cup of milk, one cup of sugar, one cup of mashed potatoes, one-quarter cup of thick sweet cream, a pinch of salt, yolks and beaten whites of three eggs and three teaspoons of baking powder mixed in flour. Do not make dough too stiff.—Miss Pearl Gascho.

Doughnuts

No. 1—One egg, pinch of salt, three tablespoons of melted butter, one scant cup of sugar, nutmeg to taste, and one teaspoon of soda dissolved in one and one-half cups of buttermilk. Add flour.—Mrs. Henry Gettel.

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No. 2—Two eggs, one-half cup of sugar, one-half cup of sour milk, one-half cup of sweet cream, one-quarter teaspoon of soda, one teaspoon of baking powder, and flour to roll.—Mrs. C. F. Likem.

No. 3—One coffeecup of light brown sugar, three eggs, five teaspoons of melted lard, two teaspoons of salt, one-half teaspoon of nutmeg, one cup of sweet milk, three teaspoons of baking powder and flour enough to roll very soft. Beat eggs light, roll sugar fine, and beat with eggs; add melted lard, then add other ingredients. Roll and fry in hot lard.—Miss Ida Neuman.

Fried Cakes

No. 1—Two eggs, one cup of sugar, one cup of sweet milk, a little salt, grated nutmeg or flavoring to taste, two or three table-
spoons of melted lard or three to five tablespoons of melted butter,
two or three teaspoons of Royal Baking Powder and three or four
cups of flour. Keep dough rather soft.—Mrs. C. F. Bach, Mrs. *a very good recipe*
Peter Beaver, Mrs. Edmund Beck, Mrs. George Eberlein, Mrs.
F. C. Fetter, Mrs. Fred Sommer, Mrs. F. Stock.

No. 2—Three eggs, one cup of sugar, one cup of milk, three
tablespoons of melted lard or butter, four tablespoons of baking
powder and from three to four cups of flour. Roll, cut and fry in
hot lard.—Mrs. John Beyerlein, Mrs. Otto Braendle, Mrs. Herman
Cannehl, Mrs. P. W. Selee.

No. 3—Two eggs, one cup of sugar, one to two tablespoons of
melted lard or butter; flavor with cinnamon or grated nutmeg and
vanilla, add a little salt, one cup of sour milk, one teaspoon of soda,
or one-half teaspoon of soda and one teaspoon of baking powder.
Add flour; roll, cut and fry in hot lard.—Mrs. F. J. Hintze, Mrs.
Sylvester Loeffler, Mrs. Jacob Martin.

No. 4—Two eggs, one cup of sugar, one-half cup of butter,
one pint of sour milk, one teaspoon of soda, spices and salt to suit
the taste. Flour enough to roll rather soft; fry a rich brown in
hot lard.—Miss Emma Beck.

No. 5—One and one-half cups of sugar, one egg, one and one-
half cups of sweet milk, cinnamon to flavor, pinch of salt, one
tablespoon of melted butter, two teaspoons of baking powder, and
flour to make a soft dough.—Mrs. Herman Dohrman.

No. 6—One egg, one cup of sugar, one cup of sour milk, two
tablespoons of melted lard, one teaspoon of soda, nutmeg and salt;
flour to roll.—Mrs. William Demo, Mrs. M. Evans.

No. 7—Two eggs, one cup of powdered sugar, two tablespoons
of melted butter, one cup of milk, salt, nutmeg, two teaspoons of
baking powder and just enough flour to roll nicely.—Mrs. Herbert
Sheets.

Recipes

Fried Cakes

Mrs. Barnes's fried cakes:-

2 cups sugar, 3 eggs, 1 cup
of sweet milk, nutmeg, salt.
2 tps. b. powd., flour to make
stiff dough.

Mrs. Ready's fried cakes:-

1½ cup sugar, 3 tbleps melted
lard, 1 egg, 2 cups sour milk,
1 tsp. soda, nutmeg, salt.
Flour to roll stiff.

Recipes

Fried Cakes

IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

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.

Cakes

"The housewife studies the book receipt,
Runs to the oven and tests the heat;
For company's coming and she would make
A delicious, fragrant loaf of cake."

Sunshine Cake

Partly beat the whites of seven eggs; add one-half teaspoon of cream of tartar and beat until very stiff. Put in the beaten yolks of five eggs, one cup of sifted granulated sugar, and any desired flavor; fold in one cup of flour sifted several times. Bake in a moderate oven about 45 minutes.—Mrs. C. Umbach.

Angel Food

Sift flour once; measure out one cup, add one-half teaspoon cream of tartar and sift three times more; then sift a scant one and one-half cup of sugar three times. Beat whites of eleven eggs with a pinch of salt and one-half teaspoon of cream of tartar very stiff; add sugar slowly, one teaspoon each of lemon and vanilla extract and fold flour in carefully. Bake 40 to 50 minutes; when baked, turn upside down on four cups until cool.—Mrs. W. F. Schmitt, Mrs. Christ Schultz.

Nine-Yolk Gold Cake

Cream a scant one-half cup of butter and one cup of sugar; add beaten yolks of nine eggs, one-half cup of milk, one to two teaspoons of lemon extract, one and one-half cups of flour, and two teaspoons of Royal Baking Powder. Loaf cake.—Mrs. W. F. Schmitt.

Gold Cake

No. 1—One and one-half cups of butter, two cups of sugar, one cup of milk, five eggs, two teaspoons of baking powder and two cups or a little more of flour.—Mrs. Ernst Moll.

No. 2—Cream one cup of sugar and one-half cup of butter; add yolks of three eggs beaten light, one cup of sweet milk, two teaspoons of baking powder mixed in two and one-half cups of flour. Flavor to taste. Layer or loaf cake.—Mrs. C. F. Fetter.

White Layer Cakes

No. 1—Two cups of sugar, one-half cup of butter, whites of five eggs, one cup of milk, three teaspoons of Royal Baking Powder, and two and one-half cups of flour.—Mrs. John Reisdorf.

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No. 2—Three well beaten eggs, one cup of sugar, four tablespoons of water, two teaspoons of baking powder, one and one-half cups of flour and flavoring to taste.—Mrs. Fred Krueger, Miss Alma Reinhold.

No. 3—Three eggs (keep the white of one for frosting), one cup of sugar, one-half cup of sweet milk, one tablespoon of butter, two teaspoons of baking powder and two cups of flour.—Mrs. Fred Roller, Mrs. Paulina Rockstroh.

No. 4—One and one-half cups of sugar, one cup of butter, three eggs, three teaspoons of baking powder and two and one-half cups of flour.—Mrs. C. Weber.

No. 5—One cup of sugar, two tablespoons of butter, three eggs, one cup of sweet milk, a pinch of salt, two teaspoons of baking powder, two cups of flour and one teaspoon of vanilla.—Mrs. Herman Weniger, Jr.

No. 6—One cup of sugar, two eggs, two teaspoons of melted butter, three-quarters cup of sweet milk, two and one-half teaspoons of baking powder, one and one-half cups of flour and one teaspoon of vanilla.—Mrs. Peter Beaver.

No. 7—One egg, one cup of sugar, one cup of sweet milk, one to two tablespoons of butter, two teaspoons of baking powder, one and one-half to two cups of flour and one teaspoon of vanilla.—Mrs. Fred Beitz, Mrs. Dan. Miller, Miss Martha L. Faber.

No. 8—Two cups of granulated sugar, piece each of butter and lard size of an egg, two cups of sweet milk, three-quarters cup of cornstarch, three cups of flour, five teaspoons of baking powder and flavoring to taste. Stir until smooth. Loaf or layer.—Mrs. F. R. Williams.

Dark Layer Cakes

No. 1—Three eggs, one cup of sugar, one large tablespoon of butter, two-thirds cup of sour cream, one teaspoon of soda, two-thirds cup of molasses, two tablespoons of vinegar, one small tablespoon of ginger and two cups of flour. Three layers.—Mrs. George Davis.

No. 2—One-half cake of grated chocolate, three-quarters cup each of sugar and sweet milk and one well beaten egg. Cook until thick; let cool. Cream one cup of sugar and one-half cup of butter, add one-half cup of sweet milk, four eggs, two teaspoons of baking powder sifted with two and one-half cups of flour. Flavor with vanilla and add to the first mixture. Two layers.—Mrs. Anton Gallow.

No. 3—One cup of sugar, two-thirds cup of molasses, one-half cup of butter, four eggs, one-half cup of sour milk, one teaspoon of soda and two and one-half cups of flour. Four layers.—Mrs. Mary Roode.

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No. 4—Two cups of brown sugar, one-half cup of melted butter, four eggs, one-half teaspoon of cinnamon, one and one-half teaspoon of cloves, one-half teaspoon of nutmeg, one and one-half teaspoon of soda dissolved in one-half cup of sour milk and two cups of flour.—Mrs. Herman Schreder.

No. 5—Two tablespoons of sugar, one teaspoon of butter, one egg, two tablespoons of hot water, one-half cup of molasses and one teaspoon of soda; flour enough to make a stiff batter.—Mrs. Charles A. Werschky.

Excellent Sponge Layer Cake

One cup of sugar, three eggs, three tablespoons of water or milk, one cup of flour, one heaping teaspoon of Royal Baking Powder and flavoring to taste. Bake in two layers and serve in either of following ways: (a) Make a filling of one pint of sweet milk, one-half cup of sugar, yolks of two eggs, two tablespoons of cornstarch and vanilla or lemon flavor. (b) Sweetened and flavored whipped cream. (c) Prepare as a short cake with whipped cream and strawberries, raspberries or peaches.—Mrs. Emma Mammel, Mrs. Mary Ford.

Banana Cake

Beat two eggs; put in cup and fill with equal parts of cold water and melted butter. Add one cup of sugar, one and one-half cups of flour and three teaspoons of Royal Baking Powder. Bake in layers. Frost each layer and slice bananas over frosting.—Miss Susan Beck.

Lemon Jelly Cake

One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two teaspoons of baking powder, two and one-half cups of flour and three eggs beaten separately. Bake in layers. Filling: One cup of sugar, one egg, grated rind and juice of one lemon, one teaspoon of flour made smooth in one tablespoon of water. Cook in a double boiler until thick. When cool, spread between layers and on top of cake.—Mrs. Adam Zimmer.

Orange Cake

One-third cup of butter, grated rind of orange, one cup of sugar, one-half cup of milk, beaten yolks of two eggs, two level teaspoons of baking powder, one and one-half cups of flour and whites of two eggs, beaten dry. Filling: One egg, two-thirds cup of sugar, one tablespoon of butter, pinch of salt, juice of one-half lemon, one cup of orange juice and four small tablespoons of cornstarch. Cook until smooth; let cool a little and spread.—Miss Emma Roese.

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Caramel Cake

Two cups of sugar, one-half cup of butter, five eggs, one-half cup of milk, two teaspoons of baking powder and two and one-half cups of flour. Frosting: One cup of brown sugar, one-half cup of sweet milk and butter size of a hickory nut. Dissolve sugar in the milk, add butter and boil until it forms a ball when dropped in cold water. Beat until cool enough to spread.—Mrs. Jacob Krauss.

Almond Layer Cake

One-quarter cup of butter, two cups of pulverized sugar, one cup of sweet milk, two and one-half teaspoons of baking powder sifted with three cups of flour, whites of four eggs beaten stiff and one-half teaspoon of vanilla. Bake in four layers. Filling: One cup of whipped cream, one cup of powdered sugar, a few drops of vanilla and one pound of shelled almonds, chopped. Put between layers and on top.—Mrs. Mathes Lutat.

Hickory Nut Cake

No. 1—Three eggs, one cup of sugar, five tablespoons of melted butter, five tablespoons of sweet milk, two teaspoons of baking powder, and flour. Filling: One cup of hickory nuts, one cup of sour cream and one cup of brown sugar. Boil until it thickens, then beat and spread on cake.—Mrs. Julius Armbruster.

No. 2—Three eggs, two cups of sugar, one-half cup of butter, one cup of milk, one cup chopped hickory nuts, two teaspoons of baking powder and two and one-half cups of flour. Filling: One-half cup of sour cream, three-quarters cup of granulated sugar and one cup of hickory nuts. Boil until it hairs, then add vanilla and spread.—Mrs. Anna M. Auch.

Brown Slice Cake

No. 1—One cup of light brown sugar, one-half cup of butter, three eggs, save whites of two for frosting, one-half cup of molasses, one cup of sour milk, one heaping teaspoon of soda, all kinds of spices and three cups of flour. Filling: One cup of sugar, water enough to dissolve sugar, one cup of chopped raisins and whites of two eggs. Cook syrup, add raisins, then beaten whites of eggs; whip until it spreads.—Mrs. David Sharpsteen, Mrs. Henry Hartman.

No. 2—One cup of brown sugar, one-half cup of butter, three eggs, one cup of coffee, one-half cup of molasses, cloves, allspice and cinnamon to taste, two teaspoons of soda and flour. Filling: Whites of one and one-half eggs, one cup of raisins and sugar.—Mrs. Herman Schreader.

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Prune Cake

One cup of sugar, two eggs, save white of one for frosting, one-half teaspoon each of cloves and cinnamon, one-quarter teaspoon of nutmeg, four tablespoons of sour cream, one teaspoon of soda, one cup of chopped, stewed prunes and flour enough to make a stiff batter. Bake in layers; put together with frosting made from the white of the egg and sugar, or use whipped cream for filling and top.—Mrs. Richard Martini.

Fudge Cake

Cream one and one-half cups of sugar and one cup of butter; add one cup of sweet milk, two and one-half cups of flour, two teaspoons of baking powder, two tablespoons of cocoa, one cup of broken walnuts and three eggs, beaten separately, adding whites last. Bake in large pan. Frosting: One-half cup of butter, one and one-half cup of pulverized sugar, one heaping teaspoon of cocoa and one-half cup of sweet milk. Boil about ten minutes, then beat with an egg beater until nearly cold and pour over top of cake.—Mrs. W. H. Kellogg.

Egyptian Cake

Dissolve two ounces of chocolate in five tablespoons of boiling water. Beat one-half cup of butter to a cream; add gradually one and one-half cups of sugar, the beaten yolks of four eggs, one-half cup of milk and the melted chocolate; beat vigorously, then carefully fold in the stiffly beaten whites of the egg; add vanilla and one heaping teaspoon of baking powder with one and three-quarters cups of flour. Mix quickly and lightly and bake in three layers. Filling: Well beaten yolk of one egg, three tablespoons of powdered sugar, one-half cup of whipped cream, stiffly beaten white of one egg, pinch of salt and one cup of finely chopped nut meats. Spread two layers of the cake most generously with the filling; coat top and sides with boiled icing flavored with cordial, and sprinkle with grated cocoanut.—Miss E. S., Dora and Mathilda Bauer.

Confectioner's Cake

Three eggs, one large cup of sugar, one-half cup each of butter and sweet milk, two teaspoons of baking powder and two cups of flour. Take out one-half of the batter and add to it one cup of seeded chopped raisins, one-half teaspoon each of cinnamon, cloves and nutmeg. Bake in jelly tins and arrange in alternate layers with the frosting between and on top.—Mrs. Dan Hersinger, Jr.

Spanish Bun Cake

Two cups of brown sugar, one-half cup of lard, two eggs, one cup of sour milk, one teaspoon of soda, two and one-half cups of flour and one teaspoon of cinnamon. Bake in three layers; spread with filling made of milk, pulverized sugar, cocoa and vanilla.—Miss Amalia Stuetzer.

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Mixed Layer Cake

Stir together five eggs, two cups of sugar, one-half cup of butter, one-half cup of milk, two and one-half cups of flour and two teaspoons of baking powder. Take one-half of the batter and add one-half cup of chopped raisins, three tablespoons of molasses, one teaspoon each of cloves, nutmeg and cinnamon. Bake in four layers, two white and two brown. Put together with a nut or raisin filling.—Mrs. C. L. Manske.

Watermelon Cake

White Part: Two cups of pulverized sugar, two-thirds cup each of butter and sweet milk, two and one-half teaspoons of baking powder, three cups of flour and beaten whites of five eggs. Red Part: One-third cup each of butter and sweet milk, one cup of red sugar sand, one teaspoon of baking powder, two cups of flour, yolks of five eggs, and one-half pound of raisins (whole). Put in loaf, the same as for marble cake. Very good.—Mrs. Paul Rueffar.

Prince of Wales Cake

White Part: Cream one cup of sugar and one-half cup of butter, add one-half cup of sweet milk, one large teaspoon of baking powder, two cups of flour, the stiffly beaten whites of three eggs and one teaspoon of vanilla. Dark Part: One cup of brown sugar, one-half cup of butter, one-half cup of molasses, one-half cup of sour milk, two cups of flour, cinnamon, allspice and cloves to taste, beaten yolks of three eggs, one cup each of chopped nut meats and raisins, one heaping tablespoon of chocolate and one teaspoon of soda dissolved in a little hot water. Bake in two layers, each. Put together with a nut filling.—Mrs. George Schweitzer, Mrs. Chas. Schaar.

Dolly Varden Cake

Dark Part: One cup of sugar, one-half cup of butter, one-half cup of syrup, two-thirds cup of milk, yolks of four eggs, one cup of chopped raisins, one-half cup of currants, one teaspoon each of cloves and cinnamon, one-half teaspoon of nutmeg, two teaspoons of baking powder and two cups of flour. Light Part: One-half cup of sugar, one-half cup of butter, one cup of milk, two teaspoons of baking powder, two cups of flour, two teaspoons of vanilla and beaten whites of three eggs. Bake in layers; put together with jelly, and make a frosting for the top with the remaining white of one egg.—Miss Emma D. Muellerweiss.

Swiss Cake

Cream one-half cup of butter and one and one-half cups of sugar; add one cup of sweet milk, two eggs, whites beaten separately (white of one may be reserved for frosting), two teaspoons of baking powder, two and one-half cups of flour and lemon flavoring. Bake in a flat pan.—Mrs. Henry Goebel.

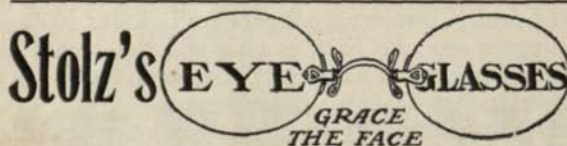
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Aurora Cake

One-half cup of butter, one-half cup of milk, one cup of sugar, two eggs, whites and yolks beaten separately, one and one-half cups of flour, one teaspoon of cream of tartar and one-half teaspoon of soda. Flavor to taste.—Mrs. Emanuel Beck.

Tip Top Cake

Three-quarters cup of sugar, one tablespoon of butter, one egg, one cup of milk, one and one-half teaspoons of baking powder and one and one-half cups of flour. Flavor to taste.—Mrs. Charles Hahn.

Sour Cream Cake

One cup of sugar, two eggs, one cup of sour cream, one scant teaspoon of soda dissolved in cream, two teaspoons of baking powder, two cups of flour, pinch of salt and one teaspoon of flavoring.—Mrs. O. F. Louis.

Sour Milk Cake

One cup of sugar, one-half cup of butter, two well beaten eggs, one cup of sour milk, one teaspoon of soda, two cups of flour, one teaspoon of baking powder, one teaspoon of cinnamon and two teaspoons of cocoa.—Mrs. B. E. Rothfuss.

Porcupine Cake

One-half cup of butter, one large cup of sugar, one cup of milk, one egg, one and one-half teaspoons of baking powder and two and one-half cups of flour. Bake. When the cake is cold, stick a teacup of almonds over the top and pour over it the following cream: Two eggs, one quart of milk, one cup of sugar, two tablespoons of cornstarch and one-half teaspoon of vanilla; cooked as a custard.—Mrs. Charles Schuder.

Crumb Cake

Two cups of sugar, one cup of butter, two eggs, one cup of sweet milk, two teaspoons of baking powder and four cups of flour. Rub flour and butter together as for pie, add sugar and mix well. Set aside one cupful to sprinkle over top of cake made of other ingredients. Bake in dripping pan in slow oven.—Mrs. C. F. Giese.

Election Cake

One cup of sugar, one-half cup of butter, three well beaten eggs, one teaspoon of soda, one-half cup of sour milk, and flour. Flavor with lemon, pour in small dripping pan and bake one-half hour. Frosting. Cream together butter size of an egg, some confectionery sugar, add one egg, beat again and add more sugar if necessary. Flavor to taste. Always Elected A Second Time.—Mrs. F. A. Riggs.

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White Mountain Cake

Three cups of sugar, one cup of butter, five eggs, beaten separately and adding whites last, one cup of sweet milk, three cups of flour, one teaspoon of cream of tartar, two teaspoons of Royal Baking Powder, pinch of salt and flavoring desired.—Mrs. Albert Beck.

Whipped Cream Cake

Cream one cup of sugar and two tablespoons of soft butter; add the well beaten yolks of two eggs, four tablespoons of milk, flavoring and the beaten whites of the eggs. Mix a teaspoon of cream of tartar and one-half teaspoon of soda in a cup of flour. Sift into the cake batter and stir in lightly. Bake in a small dripping pan. When the cake is cool, cover with sweetened and flavored whipped cream.—Mrs. T. P. Donovan.

Snow Balls

One cup of butter, two cups of white sugar, one cup of sweet milk, two tablespoons of Royal Baking Powder, three cups of flour and whites of five eggs well beaten. Bake in deep tins. The day after baking cut two-inch squares, take each on a fork, frost on all sides and roll in grated cocoanut.—Miss Susan Beck.

Raspberry Cake

No. 1—One cup of sugar, three-quarters cup of shortening, one cup of raspberries, three well beaten eggs, one teaspoon of soda dissolved in a little hot water. Flour.—Mrs. W. F. Daerner.

No. 2—Three eggs, one cup of light brown sugar, one cup of red raspberries, butter size of an egg, one teaspoon of soda and one cup of flour.—Mrs. Mary Huck, Mrs. George Ruchty.

No. 3—One cup of sugar, one-half cup of butter, two eggs, one cup of raspberries, one teaspoon of soda dissolved in berries and one teaspoon of baking powder mixed with flour. Bake in layer or oblong tins.—Mrs. John Hofmeister.

Cream Sponge Cake

Break two eggs into a cup, beat well and fill the cup with sweet cream. Add one cup of sugar, one-half teaspoon of salt, one teaspoon of vanilla, two teaspoons of baking powder and two cups of flour.—Mrs. M. Hahnenberg, Mrs. William A. Hunt.

Angel Sponge Cake

Sift three or four times one cup of sugar, one cup of flour and three teaspoons of baking powder. Pour in gradually one cup of hot milk and add beaten whites of two eggs. Bake in a moderate oven, and when baked turn it upside down on four cups until cool.—Mrs. J. W. Scheurer.

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Rolled Jelly Cakes

No. 1—One cup of sifted pastry flour, one-half scant teaspoon of salt, two level teaspoons of Royal Baking Powder, grated rind of lemon, one cup of sugar, two eggs beaten light, one-third cup of hot milk or water, glass of jelly and powdered sugar. Beat the sugar into the eggs, add the lemon rind, then the flour sifted three times with the salt and baking powder and lastly the milk. Bake in a buttered dripping pan; turn out on a damp cloth, trim off crisp edges, spread with jelly and turn over and over into a roll. Dredge the top with powdered sugar.—Mrs. Charles Boumieu, Miss Stella Loomis, Mrs. R. Meacham, Miss Minna Zarnke.

No. 2—Three eggs, one cup of sugar, two tablespoons of hot water, one teaspoon of lemon extract, one teaspoon of baking powder and one cup of flour.—Mrs. Jacob Krauss.

No. 3—Three eggs, one-half cup of sugar, three tablespoons of milk, two teaspoons of baking powder and one cup of flour. Spread with jelly and roll while warm.—Mrs. John Allen.

Velvet Sponge Cake

Beat for 15 minutes two cups of powdered or granulated sugar and yolks of six eggs; add beaten whites of three eggs, one cup of boiling water, one tablespoon of baking powder, two and one-half cups of flour and lemon extract. Bake in loaf or layers. Make an icing of beaten whites of three eggs, six dessertspoons of sugar to each egg and juice of one lemon or lemon extract.—Miss Catherine Schairer.

Sponge Cake

No. 1—Beat three eggs for one minute. Add one and one-half cups of sugar, beat five minutes; one cup of flour, beat one minute; add one-half cup of cold water and another cup of flour in which has been mixed two teaspoons of baking powder; beat all for one minute. Bake in a slow oven.—Mrs. John Lange.

No. 2—Three eggs, one cup of sugar, one tablespoon of water, one teaspoon of baking powder and one cup of flour. Stir with an eggbeater.—Mrs. Fred J. Gremel.

No. 3—Two cups of sugar, three eggs, two heaping teaspoons of baking powder and two and one-half cups of flour. Mix all well together, pour in one cup of boiling water and flavor with lemon. Stir up quickly and bake in square tin.—Mrs. Elizabeth Haase.

Loaf Cake

One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one and one-half cups of flour, one and one-half teaspoon of baking powder, one cup of raisins and flavoring to taste.—Mrs. Fred Thompson.

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Napoleon Cake

Beat six ounces of butter to a cream; add the yolks of six eggs, six ounces of sugar, six ounces of grated almonds, one cake of grated chocolate, the grated rind of one lemon, the beaten whites of the eggs and three ounces of flour. Bake one hour.—Mrs. E. Luedemann.

Cider Cake

Two cups of sugar, one cup of butter, three eggs beaten separately, adding whites last, one teaspoon of cloves, three-quarters cup of cider, one teaspoon of soda and four cups of flour.—Mrs. Julia Roggow.

Potato Caramel Cake

Two cups of sugar, two-thirds cup of butter, four eggs, one cup of boiled mashed potatoes, one-half cup of sweet milk, one-half cake of chocolate, one cup of English walnuts, one-half teaspoon each of cinnamon, cloves and nutmeg, and two teaspoons of baking powder. Melt chocolate with hot mashed potatoes.—Mrs. George Hartman.

Dried Apple Cake

Soak three cups of dried apples; chop fine and cook in one cup of molasses. When cool add one cup of sugar, two-thirds cup of butter, one teaspoon each of cinnamon, allspice and nutmeg, one teaspoon of soda and one cup of buttermilk. Flour to make a stiff batter. (Two loaves.)—Mrs. Ray Anthony.

Apple Sauce Cake

No. 1—Cream one cup of sugar and one-half cup of butter or lard; add one cup of chopped raisins and one cup of currants, if desired, spices to taste, one and one-half cups of apple sauce, two teaspoons of soda dissolved in apple sauce, or one teaspoon of baking powder mixed with two cups of flour.—Mrs. R. Meacham, Miss Augusta Mavis.

No. 2—Sift together two and one-half cups of flour, two teaspoons of soda, one teaspoon of cinnamon, one-half teaspoon each of nutmeg, cloves and salt. Mix one cup of sugar, one-half cup of shortening, one and one-half cups of apple sauce, one cup of raisins and add dry ingredients.—Mrs. Mary Roode.

No. 3—Two cups of brown sugar, one cup of butter and lard, two cups of chopped raisins, one-quarter pound each of chopped citron, lemon and orange peel, two teaspoons each of cinnamon, cloves, nutmeg and salt, two teaspoons of soda, two and one-half cups of apple sauce and four cups of flour. Spread with a raisin frosting.—Mrs. Frank W. Schuder.

John E. Wurm, U.S.

Pigeon, Michigan

Graduate Ontario Veterinary College

Coffee Cake

Two cups of brown sugar, one cup of butter, four eggs, one cup of cold coffee, one pound of chopped raisins, two teaspoons each of cloves and cinnamon, one-half teaspoon of nutmeg, one cup of molasses, two teaspoons of soda and four cups of flour. Bake slowly.—Mrs. John Beyerlein.

Brown Cake

No. 1—One and one-half cups of brown sugar, one cup of butter, one cup of syrup, three eggs, one cup of raisins, one-quarter teaspoon of cloves, one teaspoon of cinnamon, one teaspoon of soda, one cup of sour milk and four cups of flour.—Mrs. Anna M. Auch.

No. 2—One cup of brown sugar, one-half cup of lard, one egg, one-half cup of syrup, one teaspoon of soda, one cup of sour milk, spices to taste, a pinch of salt and three cups of flour.—Mrs. Herman Grassman.

No. 3—One cup of sugar, one cup of lard, two eggs, three-quarters cup of molasses, two teaspoons of soda dissolved in one cup of sour milk, nutmeg, cloves, cinnamon, allspice to taste and four cups of flour.—Mrs. August Criebe.

No. 4—One cup of light brown sugar, one-half cup of butter, two eggs, one-half cup of water, one-half cup of raisins, one tablespoon of baking powder, two and one-half cups of flour and spices to taste.—Mrs. Henry Mavis, Jr.

Dark Cake With Fruit.

One cup of brown sugar, one-half cup of butter, two eggs, one tablespoon of molasses, one teaspoon of soda and two cups of flour. Boil for 15 minutes one pound of raisins and two cups of water. Let cool, and mix with other ingredients.—Mrs. Charles Vahle.

Molasses Cake

Cream one cup of sugar and butter size of an egg; add one-half cup of molasses, one-half cup of sour milk, one-half teaspoon of soda, one cup of chopped raisins, two cups of flour and spices to taste. Bake in a moderate oven.—Mrs. Reed.

Raisin Cake

Two cups of sugar, one small cup of butter, three eggs, one cup of milk, one pound of chopped raisins, spices to taste, one cup of molasses, two teaspoons of baking powder and four to five cups of flour. Bake in two loaves. This will make a good fruit cake by adding currants and chopped citron.—Mrs. C. McKay.

A. E. M. Yale, M. D.

Physician and Surgeon

Pigeon, Michigan

Nut and Raisin Cake

One cup of sugar and one cup of butter, well creamed; three eggs, one cup of sweet milk, three cups of flour before sifting and three teaspoons of baking powder sifted with the flour. Flavor with one and one-half teaspoons of lemon extract, and lastly add one cup each of raisins and walnut meats, dredged in flour. Bake in a moderate oven; frost with boiled icing.—Mrs. J. H. Thompson.

Nut Cake

No. 1—One-half cup of butter, one and one-half cups of sugar, three-quarters cup of milk, two cups of flour, two teaspoons of baking powder, one cup of chopped nut meats and well beaten whites of four eggs. Sift flour and baking powder together three times; cream butter and sugar; add alternately the milk and flour, then the nut meats and lastly the beaten whites of eggs. When cold cover with chocolate icing and decorate with nut meats.—Mrs. Walter Smith.

No. 2—One cup of sugar, three-quarters cup of shortening, one cup of sour milk, one teaspoon of soda, one teaspoon each of cinnamon, cloves and allspice, one cup of chopped raisins, one cup of chopped nuts, and flour.—Mrs. Ed. Kinde.

No. 3—One cup of sugar, one and one-half cups of lard, one-half cup of butter, three eggs, two cups of chopped raisins, one cup of chopped walnuts, one-half cup of sour milk, one teaspoon of soda, vanilla flavoring, and flour.—Mrs. Jacob Martin.

Spiced Nut Cake

One pound of sugar, four eggs, one-half cup of chopped nuts, three ounces of citron, grated rind of one lemon, one teaspoon each of nutmeg, cinnamon and cloves, one teaspoon of baking powder and one pound of flour.—Mrs. Phillip Schlemmer.

Walnut Cake

One cup of butter, two cups of light brown sugar, four eggs, one-half cup of sweet milk, two cups of chopped hickory nuts or walnuts, one tablespoon of Royal Baking Powder and three and one-half cups of flour.—Mrs. C. F. Bach.

Hickory Nut Cake

Two cups of sugar, one-quarter cup of butter, yolks of five eggs, one cup of sweet milk, one cup of raisins, one cup of chopped hickory nuts, three teaspoons of baking powder and three cups of flour; beat the whites of five eggs and stir in last.—Mrs. William Riggs.

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Date Cake

Two cups of sugar, two-thirds cup of butter, three eggs, one cup of sweet milk, a little nutmeg and salt, one and one-half pounds of chopped dates, two teaspoons of baking powder and two cups of flour, or more if needed. This makes two loaves.—Mrs. Paul Kunisch.

Devils Food

No. 1—Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk, one teaspoon of soda, one-half cup of chocolate dissolved in one-half cup of hot water, two or three cups of flour, and vanilla to flavor.—Mrs. H. A. Hess, Mrs. J. S. Mossner.

No. 2—Two cups of light brown sugar, one-half cup of butter and lard, one-half cup of boiling coffee, one-half cup of sour cream, one teaspoon of soda, one-quarter cup of Baker's chocolate and one teaspoon of vanilla; lastly add two well beaten eggs and two cups of flour. Use chocolate icing for top.—Mrs. J. H. Thompson.

No. 3—One and one-half cups of brown sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour (or a little more), three eggs and one teaspoon of soda. Boil the following until thick as cream: One small cup of chocolate, one-half cup of sweet milk, two-thirds cup of brown sugar and one teaspoon of vanilla. When cold add to the first part, mix well, and bake in layers or loaf in a moderate oven.—Mrs. O. F. Louis, Mrs. Sigmund Rupprecht.

No. 4—One and one-half cups of sugar, one-half cup of butter, two eggs, one cup of grated chocolate, one cup of sour milk, one teaspoon of soda and two and one-half cups of flour.—Mrs. C. Weber.

Chocolate Marble Cake

One cup of butter, two cups of sugar, one cup of sweet milk, four eggs, beaten separately, adding whites last, three teaspoons of Royal Baking Powder and three cups of flour. Divide into equal parts; add three tablespoons of grated chocolate to one part and one teaspoon of vanilla to the other part. Arrange in alternate spoonfuls of light and dark batter.—Miss Estella Harder, Miss Mabel Jahnke.

Spiced Marble Cake

Cream together one-half cup of butter and one cup of sugar; add well beaten egg, one cup of milk and two teaspoons of baking powder sifted with two and one-half cups of flour. Take one-third of this mixture and add one tablespoon of dark molasses, one-half teaspoon each of cinnamon, cloves, allspice and nutmeg, and one-half cup of chopped and seeded raisins. Flavor light part with lemon or vanilla. Put in pan in alternate spoonfuls of dark and light batter. This will make one good-sized loaf or two small ones.—Mrs. Herbert Sheets.

Marble Cake

No. 1—Light Part: Three-quarters cup of sugar, one-half cup of butter, one-half cup of sweet milk, whites of two eggs, one teaspoon of baking powder and one and one-half cups of flour. Dark Part: One cup of brown sugar, yolks of two eggs, one-third cup of molasses, one teaspoon of soda, one and one-quarter cups of flour, one-half teaspoon each of cloves, cinnamon and allspice.—Mrs. Fred Beitz.

No. 2—Dark Part: One cup of brown sugar, one-half cup of butter, yolks of four eggs, one-half cup of milk, spices to taste, one teaspoon of baking powder and two and one-half cups of flour. Light Part: One cup of sugar, one-half cup of butter, one-half cup of milk, one teaspoon of lemon extract, one teaspoon of baking powder, two and one-half cups of flour and beaten whites of four eggs. Bake in loaf.—Mrs. Charles F. Liken.

Chocolate Cake

No. 1—One cup of brown sugar, three-quarters cup of butter, one egg, one cup of chopped raisins, one-quarter pound of chopped walnuts, two teaspoons of chocolate, one teaspoon of soda dissolved in one cup of sour milk and two cups of flour.—Mrs. Barbara Beck, Mrs. Otto Braun, Ms. W. F. Daerner.

No. 2—Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk, one teaspoon of soda, one-half cup of hot water, one-third cake of chocolate, two teaspoons of cocoa and two and one-half cups of flour.—Mrs. Henry Fliegel.

No. 3—One and one-half cups of sugar, one-half cup of butter, three eggs, one-half cup of milk, one and one-half to two cups of flour, two teaspoons of baking powder, one tablespoon of vanilla and six tablespoons of Baker's chocolate dissolved in two tablespoons of boiling milk.—Mrs. Katherine Krauss, Miss Emma D. Muellerweiss.

No. 4—One and one-half cups of sugar, one-half cup of butter, two eggs, one cup of hot coffee, one square of chocolate dissolved in coffee, one cup of sweet milk, two teaspoons of vanilla, two teaspoons of baking powder and two cups of flour.—Mrs. Carl Leyrer.

Cocoa Cake

One cup of sugar, one-half cup of butter, one egg, one cup of sour milk, two teaspoons of cocoa or chocolate, one teaspoon of cinnamon or cloves, one cup each of chopped nuts and raisins, one teaspoon of soda dissolved in two teaspoons of hot water and two cups of flour. Very good.—Mrs. Otis Pengra, Miss Emma Hess, Mrs. Adolph Muellerweiss.

Pork Cake

No. 1—One pound of fat salt pork, one pint of strong coffee, three cups of brown sugar, one pound of seeded raisins, one-half pound each of finely cut citron and orange peel, one grated nutmeg, one tablespoon of cinnamon, one tablespoon of soda and eight cups of flour. Mince pork very fine and pour boiling hot coffee over it; let stand a few minutes before other ingredients are added. This will keep moist for weeks.—Mrs. Otto Daferner.

No. 2—One pound of finely chopped pork, one pint of boiling water, one cup of brown sugar, one pound of chopped raisins, one-quarter pound of chopped citron, one cup of chopped walnuts, one grated nutmeg, two tablespoons each of cloves and cinnamon, one teaspoon of ginger, two cups of molasses, one tablespoon of soda and four cups of flour.—Mrs. Clويد Miller.

No. 3—Two cups of sugar, one cup of molasses, one pound of pork chopped fine, one pound of raisins, four eggs, one grated nutmeg, one teaspoon of cinnamon, one teaspoon of soda, one cup of sour milk and four or five cups of flour. Stir as for fruit cake; will keep six months.—Miss Mary Loeffler, Mrs. William Seiwel.

Cheap Fruit Cake

One cup of brown sugar, one-half cup of butter, three eggs, one cup of New Orleans molasses, one-half teaspoon each of allspice, cinnamon and nutmeg, one pound of chopped raisins, one-half pound of citron, one cup of chopped nuts, three cups of flour and three teaspoons of baking powder.—Mrs. Fred Sharpsteen.

Eggless Fruit Cake

One cup of sugar, one-half cup of butter, one cup each of chopped raisins and nuts, one teaspoon each of cinnamon, cloves and nutmeg, one cup of sour milk, one teaspoon of soda and two cups of flour.—Miss Estella Harder, Mrs. Ferdinand Menzel.

Fruit Cream Cake

One cup of brown sugar, butter size of an egg, one egg, one cup of sour cream, one teaspoon of soda, one teaspoon of cinnamon, one small teaspoon of nutmeg, one and one-half cups of seeded raisins and two cups of flour. This will make one good-sized loaf.—Mrs. Oscar Goebel, Mrs. John Stuetzer.

White Fruit Cake

No. 1—One cup of sugar, one-half cup of butter, one-half cup of milk, whites of four eggs beaten very stiff, two teaspoons of lemon extract, one cup of chopped raisins, one-half cup of chopped nuts, two teaspoons of baking powder and one and one-half cups of flour. Bake slowly.—Mrs. Henry Hartman, Miss Mabel Jahnke.

No. 2—One cup of butter, two cups of sugar, one cup of sweet milk and the whites of seven eggs. Mix thoroughly, and add one pound each of finely chopped raisins, figs, blanched almonds, one-quarter pound of citron and one teaspoon of lemon extract. Sift a little flour over the fruit before adding to the batter. Sift together two teaspoons of baking powder and two and one-half cups of flour; add to other ingredients and mix thoroughly. Bake slowly for two hours. A cup of grated cocoanut is a nice addition to this cake.—Mrs. R. Ranke, Mrs. J. S. Palmer.

Fruit Cakes

No. 1—Two cups of sugar, one and one-half cups of butter, three eggs, one cup of sweet milk, one teaspoon each of cloves, cinnamon and nutmeg, one pound each of raisins and currants, two cups of nuts or one cup of nuts and one cup of citron, one cup of molasses, one teaspoon of soda and four cups of flour. A small glass of brandy may be added if desired.—Mrs. Ed. Hersinger, Mrs. J. S. Mossner.

*I used
this for
cake in
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No. 2—Eight eggs, whites and yolks beaten separately, one pound of brown sugar, one pound of butter and lard mixed, two pounds each of currants and raisins, one-quarter pound each of candied lemon and citron, one glass each of brandy and wine, one cup of sour cream, one teaspoon of soda, one teaspoon of cinnamon, a little salt and flour.—Mrs. Mary Beck, Mrs. Louis Kuisel.

No. 3—Two cups of brown sugar, one and one-half cups of butter, one cup each of chopped raisins, figs and nuts, one teaspoon each of cloves and nutmeg, four eggs, one cup of sour milk, one teaspoon of soda mixed with one cup of molasses and four and one-half cups of flour.—Mrs. Ernst Moll.

No. 4—One cup of butter, two cups of sugar, three eggs, one cup of wine, one-half pound each of raisins and currants, a little lemon and citron peel, one grated nutmeg, one teaspoon of each kind of spice, one teaspoon of soda, one cup of molasses and flour.—Mrs. C. Schoeller.

No. 5—One cup of butter, two cups of brown sugar, one scant cup of molasses, one cup of sweet milk, three eggs, five cups of flour, one teaspoon of soda in milk, two teaspoons of cream of tartar in flour, one tablespoon each of cinnamon and nutmeg, one pound each of currants and raisins and one-quarter pound of citron. Put flour in a large crock, make a hole in center, put in the other ingredients, having warmed the butter and molasses a little. Mix well with the hands; bake two hours in a moderate oven. This will make two loaves.—Mrs. J. H. Thompson.

No. 6—One pound each of raisins and currants, one-half pound each of citron, dates and figs, one-quarter pound of lemon peel, and one cup each of walnuts and hickory nuts. Prepare at night and pour over it one cup of molasses. In the morning, cream one and one-half cups of butter and lard and two cups of brown sugar; then add eight eggs, well beaten, two teaspoons of cinnamon, one-half teaspoon each of cloves and allspice, one teaspoon of soda dissolved in one-half cup of hot water and about three cups of flour. Flavor with a little wine or brandy if desired. Try before baking.—Mrs. John Ankebrant, Mrs. Julius Armbruster.

No. 7—Stir together one-quarter pound of chopped dates, one cup of seeded raisins, one teaspoon of soda dissolved in two tablespoons of warm water, one cup of thick and very sour cream; add one cup of brown sugar, one-half cup of currant or blackberry jelly, one tablespoon of allspice and two and one-half cups of flour. Beat thoroughly; add fruit and bake in square bread pan one and one-half hours in slow oven. Keep one week before cutting.—Miss Lizzie Gaeth.

No. 8—One pound each of butter, brown sugar and browned flour, twelve eggs, five pounds of raisins, one and one-half pounds of shredded citron peel, one glass of grape jelly, two teaspoons of melted chocolate, one pound each of crystalized cherries, crystalized pineapple, shelled almonds and shelled pecans, one tablespoon of cinnamon, one scant tablespoon of nutmeg, one-half tablespoon of allspice, one teaspoon of cloves, one glass of grape juice and two teaspoons of rose water. Soak almonds over night in rose water and the fruit in the grape juice. Cream butter and sugar thoroughly, add the well beaten yolks of eggs, spices, grape jelly and chocolate; next add the beaten whites of eggs and part of flour. Roll the fruit in the rest of the flour, mixing it into the cake in small quantities at a time, adding the nuts last. Bake or steam from four to six hours. If steamed, dry off in slow oven for one hour.—Mrs. W. N. Lake.

No. 9—Twelve eggs, one pound each of sugar and butter, three pounds of seeded raisins; two pounds of currants, one pound of citron, one-half pound of blanched almonds, one pound of candied cherries, one-half cake of chocolate, two tablespoons of cinnamon, one tablespoon of cloves, four grated nutmegs, three tablespoons of vanilla, one handful of salt, one cup of molasses, one cup of sweet milk, one teaspoon each of cream of tartar and soda, one gill of brandy and two and one-half pounds of flour.—Mrs. Gustav Sonntag.

Recipes

Cakes

Milkless, butterless, eggless cake

Boil 3 min. 1 cup brown sugar,
2 cups raisins, 1 cup water, $\frac{1}{3}$ cup
lard, ^(or lard) nutmeg, 1 tsp. cinnamon,
 $\frac{1}{2}$ tsp. cloves, $\frac{1}{4}$ tsp. salt. Let cool.
Add 1 tsp. soda dissolved in hot
water, 2 cups flour sifted with
 $\frac{1}{2}$ tsp. b. powd. Bake in loaf.
This cake improves with age.

Mrs. Roger's apple sauce cake :—

2 cups brown sugar
 $\frac{1}{2}$ cup butter, 1 egg
2 cups sweetened apple sauce.
2 tsp. cinnamon, 1 tsp. cloves.
1 tsp. salt, 2 tblep. cocoa
2 tsp. soda, 1 cup raisins
1 cup nutmeats.
 $2\frac{1}{2}$ cups flour.

Recipes

Cakes

Recipes

Cakes

Recipes

Cakes

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Cake Fillings

"Molly will stir, and Polly will bake,
And Dolly will have all the fillings to make."

Nut Filling

One cup of chopped nuts, one cup of sour cream and one-half cup of sugar. Boil all together until it forms a soft ball when dropped in cold water. Remove from fire and beat until it spreads nicely.—Miss Anna Heimbuch.

Nut and Raisin Filling

Boil one cup of sugar and a little water. Add one cup of chopped seeded raisins and one cup of chopped nuts. When it begins to thicken, remove from fire and pour into the beaten white of one egg; as it begins to cool, spread on cake.—Mrs. H. F. Clabuesch.

Raisin Filling

No. 1—Boil one cup of sugar and a little water. Add one to two cups of chopped, seeded raisins and cook slowly for about 15 minutes or until it thickens. Remove from fire, add the beaten white of one egg and spread.—Mrs. Julius Armbruster, Mrs. Fred Krueger.

No. 2—One cup of brown sugar, one cup of chopped raisins and one cup of sweet cream. Cook until it spreads nicely, when cool.—Mrs. O. F. Louis.

Fig Filling

Chop one pound of figs; add one small cup of water and one cup of sugar. Cook ten minutes; flavor with vanilla and spread between layers.—Mrs. C. L. Manske.

Lemon Filling

No. 1—Rind and juice of one lemon, one well beaten egg and one cup of sugar. Cook in double boiler and do not stir much or it will sugar. When cool, put between layers.—Mrs. M. Haist.

No. 2—One egg, one cup of sugar, juice and grated rind of one lemon, one-half cup of cold water and one teaspoon of cornstarch. Place dish in boiling water and cook the mixture until it thickens.—Mrs. Edward P. Krauss.

Chocolate Filling

One cup of brown sugar, one-half cup of water or milk, butter size of an egg and one-half cake of chocolate. Boil 20 minutes.—Mrs. Edward P. Krauss.

Cherry, Raspberry or Apple Filling

One cup of fresh cherries (or canned ones if the juice is allowed to drain), one cup of granulated sugar, white of one egg beaten very stiff. Stir all together and beat 20 minutes. Raspberries or one, large, tart, grated apple may be used instead of cherries.—Mrs. C. D. Swift.

Black Fruit Filling

One and one-half cups of sugar, one-half cup of water. Boil until it threads, then pour into the beaten white of one egg. Whip to a foam and stir in chopped dates, raisins, citron and a dash of spices.—Miss Clara Eberlein.

Caramel Frosting

No. 1—One-half cup of sweet cream or rich milk, two cups of brown sugar, butter the size of an egg. Boil until thick; spread between layers and on top of cake.—Mrs. Gustav Reinhold.

No. 2—One and one-half cups of light brown sugar, butter size of a hickory nut and six tablespoons of milk. Boil until it threads; cool, and beat until it will spread.—Mrs. Fred Krueger.

Boiled Icing

No. 1—One cup of granulated sugar, one-half cup of water. Boil until it reaches 236 degrees, Fahrenheit, then add beaten white of one egg. Whip with an egg beater until cool; flavor and spread on cake.—Mrs. Jacob Kunding.

No. 2—One cup of sugar, three tablespoons of boiling water. Boil until it threads; whip into the beaten white of one egg and spread on cake while warm.—Miss Mary Klotz.

Frosting

No. 1—Cream two tablespoons of pulverized sugar, and butter size of walnut; add one well beaten egg and enough sugar to spread nicely. Flavor to taste.—Mrs. Fred Kothe.

No. 2—To warm water add one tablespoon of cocoa and enough pulverized sugar to spread. Flavor to taste.—Mrs. Fred Kothe.

Sour Cream Frosting

Three-quarters cup of sour cream, one cup of granulated sugar; boil until it hardens when dropped in water. Flavor to taste.—Mrs. Henry Mavis, Jr.

Butter Frosting

Two cups of sugar, butter size of an egg, three-quarters cup of milk and one to two teaspoons of vanilla. Boil about 15 minutes.—Mrs. Katherine Krauss, Mrs. Fred Schmitt, Miss Emma D. Muellerweiss.

Recipes

Cake Fillings

Recipes

Pies

Cookies

"The back door robs the house."

Date Cookies

One cup of brown sugar, one-half cup each of butter and lard, three-quarters cup of sour milk, one teaspoon of soda, two cups of oatmeal and two cups of flour. Filling: One pound of dates, one cup of water; boil and let cool. Roll dough into two thin sheets, spread filling between and bake.—Mrs. J. C. Martini.

Fruit Cookies

No. 1—Three eggs, one and one-half cups of light brown sugar, one cup of butter or lard, one cup of chopped raisins, one teaspoon each of cinnamon, cloves and nutmeg, one teaspoon of soda dissolved in a little hot water. Flour enough to roll nicely.—Mrs. John Beck, Mrs. George Eberlein, Mrs. Henry Fliegel, Miss Martha Neuman.

No. 2—Two cups of light brown sugar, one and one-half cups of butter, two eggs, one cup of sweet milk, one cup each of chopped walnuts and almonds, two cups of chopped raisins, one cup of chopped figs, two teaspoons of baking powder and flour.—Mrs. Mary Huck.

Walnut or Hickory Nut Cookies

Four eggs, two cups of white or light brown sugar, one cup of chopped nut meats, one-half to one teaspoon of cinnamon, one teaspoon of baking powder and about three cups of flour. One tablespoon of milk may be added. Roll, cut and bake in a moderate oven.—Mrs. John Beck, Mrs. John Hofmeister, Mrs. C. McKay, Mrs. Fred Schmitt.

Hickory Nut Cookies

No. 1—One cup of finely chopped hickory nuts, two cups of sugar, one and one-half cups of lard and butter, one cup of milk, one and one-half teaspoons of cinnamon and three teaspoons of baking powder. Flour enough to roll nicely.—Mrs. John Rummel.

No. 2—Two cups of sugar, one cup of butter and lard, three eggs, a little nutmeg, one cup of chopped hickory nuts, one teaspoon of soda dissolved in one cup of sour cream and one teaspoon of baking powder mixed with flour. Roll as soft as possible.—Mrs. P. F. Werschky.

Nut Drops

Beat the whites of four eggs, put in the yolks, add one pound of granulated sugar, a little cinnamon, one cup each of chopped walnuts and hickory nuts and one teaspoon of baking powder mixed with flour.—Mrs. Paul Kunisch.

Peanut Drops

One-quarter cup of sugar, two tablespoons of butter, one egg, two tablespoons of milk, one-half cup of ground or chopped peanuts, pinch of salt and one teaspoon of baking powder in one-half cup of flour. Drop on pan with spoon.—Mrs. Fred J. Gremel.

Peanut Macaroons

Beat whites of three eggs foamy; add one-quarter teaspoon of cream of tartar and beat until stiff. Then slowly add one cup of granulated sugar, one pint of chopped peanuts and one-half cup of flour. Drop on pan with a spoon and sprinkle granulated sugar on top. Bake about five minutes.—Mrs. L. Appold.

Cocoanut Drops

No. 1—Whites of six eggs beaten to a stiff froth; add one pound of powdered sugar, twelve crackers rolled very fine, one pound of cocoanut and one tablespoon of flour. Drop by spoonfuls on buttered or waxed tins to bake.—Mrs. L. Appold.

No. 2—Two and one-half cups of flour, two cups of oatmeal, two cups of brown sugar, one cup of cocoanut, one-half cup of butter, one teaspoon each of salt and vanilla. Dissolve one teaspoon of soda in one-half to one cup of boiling water. Drop on buttered tins and bake.—Mrs. W. H. Demo, Mrs. William Riggs.

No. 3—Four well beaten eggs, one cup of cocoanut, one pound of brown sugar, cinnamon and cloves to flavor, three teaspoons of baking powder and three cups of flour.—Mrs. Fred Fiebig, Mrs. Frank Kinde.

Oatmeal Cookies

No. 1—One cup of sugar, one cup of lard or butter, one-half cup of molasses, one teaspoon of cinnamon, one cup of sour milk or cream, one teaspoon of soda, one cup of currants, two cups of rolled oats and flour enough to roll.—Mrs. J. S. McNab.

No. 2—Four cups of white sugar, one cup each of lard and butter, two and one-half cups of coffee, four cups of ground oatmeal, one pound of ground raisins, one teaspoon each of cinnamon and vanilla and two teaspoons of soda dissolved in a little hot coffee. Flour.—Mrs. Herman Dohrman, Mrs. J. S. Mossner, Mrs. Mary Roode, Mrs. Fred Stock.

Hermits

No. 1—Two cups of sugar, one cup of butter and lard, three eggs, one cup of chopped raisins, nutmeg, cinnamon and cloves to taste, one-half to one teaspoon of soda dissolved in one-quarter to one-half cup of sweet milk and five to six cups of flour. Roll, cut in small pieces and bake.—Mrs. W. F. Daerner, Mrs. Theodore Reithel.

No. 2—Two cups of brown sugar, one cup of butter, four eggs, one cup of chopped raisins, one teaspoon of soda dissolved in a little boiling water and spices to taste. Flour.—Miss Anna Rempter.

No. 3—One and one-half cups of light brown sugar, one cup of lard and butter, three eggs, one cup of chopped raisins if desired, one teaspoon of soda dissolved in a little hot water, nutmeg, cloves and cinnamon to taste.—Mrs. Frank Kinde, Mrs. Charles Schaar, Mrs. Henry Schreder.

Ginger Snaps That Snap

One pint of molasses, one tablespoon of soda, one cup of lard, one tablespoon each of ginger, cloves and cinnamon. Flour to make a stiff dough. Boil the molasses for five minutes; remove from fire, stir in the soda, lard, spices and flour. Set away to cool; roll out thin and bake in a hot oven.—Miss Anna Heimbuch.

Ginger Snaps

One egg, one cup of sugar, one cup of butter and lard, one cup of molasses, one tablespoon of soda dissolved in one-half cup of boiling or cold water, one tablespoon of ginger and cloves if desired. Flour enough to roll out thin. Bake in a quick oven.—Mrs. H. F. Clabuesch, Mrs. Gascho, Mrs. Emma Gotham.

Molasses Cookies

No. 1—One cup of sugar, one cup of lard, four eggs, two cups of molasses, two tablespoons of soda dissolved in one cup of sour milk and spices to taste. Flour.—Mrs. Barbara Beck.

No. 2—One cup of brown sugar, one cup of lard, one egg, one cup of molasses, one teaspoon each of cinnamon, nutmeg and ginger, and two teaspoons of soda dissolved in two cups of sour milk. Flour to roll.—Mrs. William Sattelberg.

Favorite Dark Cookies

Two cups of sugar, one cup of lard, one pint of New Orleans molasses, one cup of chopped nuts, two teaspoons of ginger and two teaspoons of soda dissolved in one cup of sour milk. Flour enough to roll easily.—Mrs. Fred Sharpsteen.

Oatmeal Drops

No. 1—Cream one cup of butter and one and one-half cups of sugar until light. Add three well beaten eggs, one-half teaspoon of salt, one teaspoon of cinnamon, one cup of nuts, one-half cup of raisins and two cups of oatmeal. Put raisins, nuts and oatmeal thru a fruit grinder; add two cups of flour, sifted twice and one teaspoon of soda dissolved in one and one-half teaspoons of boiling water. Drop on buttered tins.—Mrs. Sigmund Rupprecht.

No. 2—Three-quarters cup of lard and butter, one cup of sugar, two eggs, one-half cup of boiling water, one cup of chopped raisins, two cups of oatmeal, one teaspoon of soda dissolved in warm water and two cups of flour.—Mrs. J. H. Thompson.

Chocolate Drops

No. 1—Cream one-half cup of butter and one tablespoon of lard; add gradually one cup of sugar, pinch of salt and two ounces of melted chocolate. Beat one egg light; dissolve one-half teaspoon of soda in two tablespoons of milk; add to the mixture and mix thoroughly with two and one-half cups of flour. Drop from spoon on buttered tins and bake in moderate oven.—Mrs. E. H. Reinhold.

No. 2—One pound of sugar, three tablespoons of water, one teaspoon of cinnamon, one-half teaspoon of cloves, one grated nutmeg, one-quarter pound of chopped almonds, one small cake of chocolate, four eggs, beaten separately and whites added last, three teaspoons of baking powder and four cups of flour.—Mrs. Henry Simon.

Berlin Drop Cookies

One cup of sugar, one-half cup of butter, one egg, one-half cup of sour cream, two cups of flour, chopped nuts, vanilla and one scant teaspoon of soda dissolved in a little hot water.—Mrs. John Reisdorf, Mrs. Fred Schmitt.

Drop Cookies

One pound of light brown sugar, four eggs, a little chopped citron, currants or raisins if desired, cinnamon, cloves or nutmeg to taste, one-half teaspoon of soda dissolved in hot water, or two or three teaspoons of baking powder and about three cups of flour. Drop from spoon on buttered tins.—Mrs. Katherine Krauss, Mrs. C. Schoeller, Mrs. Joseph Simon.

Rocks

One and one-half cups of brown sugar, one cup of butter, three eggs, one to two cups of chopped walnuts, one and one-half cups of chopped raisins if desired, one teaspoon of cinnamon, one teaspoon of soda dissolved in a little hot water and about three cups of flour. Drop from spoon on well greased pan, and bake.—Mrs. Frank Kinde, Mrs. M. Heberly.

Brown Cookies

One to one and one-half cups of sugar, one cup of lard, two eggs, one cup of molasses, one to two teaspoons of ginger, a pinch of salt, cinnamon, allspice and cloves to taste, and one to two teaspoons of soda dissolved in one-half cup of hot water. Flour. Currants may be added if desired.—Mrs. Otis Pengra, Mrs. Oscar Reinhold.

Light Brown Cookies

No. 1—One and one-half cups of light brown sugar, one cup of shortening, one egg, one cup of sweet milk, one-quarter teaspoon of soda dissolved in milk, a little grated nutmeg and a pinch of salt. Add flour, and roll as soft as possible.—Mrs. Ed. Burgess.

No. 2—Two eggs, two cups of brown sugar, one teaspoon each of cinnamon and cloves. Cook one cup of syrup and stir in two teaspoons of soda dissolved in one-half cup of sour milk. Let boil a minute or two. Mix with other ingredients and add flour enough to roll. When ready for oven, spread the tops with sweet milk and granulated sugar.—Mrs. Emma Mammel.

No. 3—Two cups of brown sugar, three eggs, one grated nutmeg, one teaspoon of soda dissolved in a little hot water. Let stand over night. In the morning, add five cups of flour and one cup of lard; mix flour and lard as for pie crust; stir all together and add one-half cup of sweet milk. Roll and bake.—Mrs. Gottfried Ort.

Cream Cookies

No. 1—Two cups of white sugar, one-half to one cup of butter or lard, two eggs, pinch of salt, one-half to one teaspoon of soda dissolved in one cup of sour cream, and one teaspoon of baking powder mixed with flour. Flavor to taste. Make a soft dough and roll rather thin.—Miss Mary Klotz, Mrs. Ferdinand Menzel, Mrs. John Rummel, Mrs. Paul Rueffar, Mrs. Paulina Rockstroh.

No. 2—Two cups of sugar, two eggs, one cup of sweet cream, flavoring to taste, six teaspoons of baking powder mixed with flour.—Miss Martha Faber.

No. 3—Two cups of sugar, one cup of butter, three eggs, one pint of sweet cream, a little grated nutmeg and two tablespoons of baking powder mixed with flour enough to make a soft dough.—Mrs. Bruno Roenisch.

No. 4—Three eggs, two cups of sugar, two cups of butter, two cups of sour cream, one and one-half teaspoons of soda and flour enough to roll. Flavor with a little grated nutmeg.—Mrs. August Schultz.

No. 5—Five eggs, three cups of sugar, one cup of butter, one cup of sour cream, one heaping teaspoon of soda, flavoring to taste, and flour.—Mrs. Charles Stannitz.

LEMON BARBECUED CHICKEN

YIELD: 4 servings
 Exchange 1 serving for: 3 Meat
 Exchanges, 1 Fat Exchange

One 2 lb. fryer chicken
 1/4 cup lemon juice
 1/8 cup melted better or margarine
 1 small onion, grated
 1 clove garlic, minced
 1/2 tsp. salt
 1/2 tsp. celery salt
 1/2 tsp. black pepper
 1/2 tsp. rosemary
 1/4 tsp. thyme
 Cut chicken into serving portions
 and marinate in barbecue mixture
 (made by combining remaining ingredi-
 ents) for several hours. Broil
 chicken pieces, turning and brush-
 ing often with marinade, until done.

SAUSAGE-APPLE ONION BAKE

YIELD: 4 servings
 Exchange 1 serving for: 3 Meat
 Exchanges and 1 Vegetable
 Exchange List 2A and 1 Fruit
 Exchange and 1 Calorie Poor
 Food List B

4 medium-sized onions
 1 tsp. salt
 1/4 tsp. monosodium glutamate
 2 1/2 cups sausage meat
 2 medium, tart apples
 1 tsp. salt
 1/2 tsp. nutmeg
 1/2 tsp. artificial liquid sweetener
 2 tbsps. orange juice
 Cut onions in 1/4" slices; cover
 with boiling water; add salt and
 monosodium glutamate; boil 5 min.;
 drain. Shape sausage meat into pat-
 ties, pan broil until browned. Wash
 and core apples and cut into 1/4"
 cross-wise slices; mix with cooked
 onions, arrange in bottom of a 2-
 quart casserole dish. Mix salt, nut-
 meg, artificial liquid sweetener,
 orange juice; drizzle over apple
 mixture, arrange browned sausage
 patties on top. Cover tightly and
 bake at 350°F for 25 min. Uncover
 and bake 15 to 20 min. or until
 apples are tender.

CHOCOLATE FROSTING

YIELD: 8 servings
 Exchange 1/8 of this recipe for:
 Calorie Poor Food List B
 1 oz. unsweetened chocolate
 6 tbsps. evaporated milk
 1/2 tsp. vanilla
 1 tsp. (or more) artificial liquid
 sweetener

Melt chocolate over hot water.
 Stir in evaporated milk. Mix well
 and cook until it thickens, about
 2 or 3 min. Remove from heat; stir
 in vanilla and artificial liquid
 sweetener. If too thick for spread-
 ing, thin down to spreading con-
 sistency with water.

SKIM MILK TOPPING

YIELD: 4 servings
 Exchange 1 serving for: 1/4 cup
 skim milk

1/4 cup skim milk powder
 1/4 cup ice water
 1/2 tsp. artificial liquid sweet-
 ener

Combine ingredients. Beat on high
 speed of electric mixer or vigor-
 ously with rotary beater until
 consistency of whipped cream.

CORNFLAKE CRISPS

YIELD: 20 cookies
 Exchange 1 cookie for: 1 Calorie
 Poor Food List B

1/4 cup oatmeal
 1 egg white
 1/8 tsp. salt
 1 tsp. artificial liquid sweetener
 1/4 tsp. vanilla
 3/4 cup cornflakes
 Oven-toast oatmeal until flakes
 are golden brown. Add salt to egg
 white and beat until stiff, but
 not dry. Beating continually, add
 vanilla and artificial liquid
 sweetener. Fold in cornflakes and
 toasted oatmeal. Drop by spoonful
 on slightly greased baking sheet.
 Bake at 325°F for 15-20 min.

If you are interested in diabetic recipes, send 10¢ to: Cumberland
 Packing Co., 2 Cumberland St., Brooklyn, New York 11205, for an excel-
 lend recipe booklet.

LOW CALORIE NIBBLERS

Celery curls...hearts or small sticks.
 Carrot Sticks.....or curls
 Flowerlets of raw cauliflower
 Small green onions or scallions
 Radish roses of thin slices of white icicle radishes
 Small Italian or cherry tomatoes
 Cucumber spears of thin slices
 Green or red sweet peppers or rings.
 Mushrooms
 Unlimited amounts when eaten plain.....Not preserved or in oil.

If salt is restricted in a Diabetic Diet the following seasonings and herbs may be safely used to make the food more palatable. Be careful not to use too much of any of these without experimenting to suit your family's taste:

anise	saccharine
basil	tarragon
caraway	thyme
chives	horseradish
cloves	lemon juice
coriander	mace
curry	marjoran
dill	mint
fennel	mustard
garlic	orange peel
pepper	onion juice
pimento	paprika
rosemary	parsley

*Horseradish and Mustard should not be commercially prepared!

SKIM MILK TOPPING

$\frac{1}{4}$ cup skim milk powder
 $\frac{1}{4}$ cup ice water
 $\frac{1}{2}$ tsp. liquid sweetener
 Combine ingredients and beat at high speed of electric mixer until consistency of whipped cream. Yield: 4 servings.
 Exchange: 1 serving for $\frac{1}{4}$ cup of regular skim milk.

VANILLA PUDDING

Alice Vester, Avoca
 1 tsp. vanilla
 2 tbsp. liquid sweetener
 9 eggs
 1 pint of cream (or $\frac{1}{2}$ x $\frac{1}{2}$)
 1 $\frac{1}{3}$ quarts milk
 10 $\frac{1}{4}$ grain saccharine tablets

Beat eggs slightly
 Add all ingredients but the vanilla. Cook in top of double boiler until coating forms....add vanilla...Chill and serve.

FRUIT SALAD DRESSING:

Yield: $\frac{1}{2}$ cup
 Exchange: 3 tbsp for 1 Calorie Poor Food

Ingredients:
 1 tbsp. cold water
 1 tbsp. gelatin
 $\frac{1}{4}$ cup boiling water
 1 tbsp. artificial sweetener
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup lemon juice
 1/8 tsp dry mustard
 $\frac{1}{2}$ tsp. paprika

Method:

1. Soften gelatin in cold water; dissolve in boiling water.
 2. Combine remaining ingredients and mix with dissolved gelatin. Store in refrigerator. Becomes firm when cold. Reheats in jiffy. Marvelous mixed with fresh fruits of the season.

BROWNIES:

Ingredients:
 2 cups fine graham crackers (24)
 $\frac{1}{2}$ cup chopped walnuts
 3 ozs. semi-sweet chocolate pieces.
 2 tsps. artificial liquid sweetener
 $\frac{1}{4}$ tsp. salt
 1 cup skim milk

Method:

Preheat oven to 350*. Place all ingredients in bowl and stir until blended. Turn into slightly greased pan 8" x 8". Bake 30 minutes. Cut into 16 two-inch squares while warm.
 Exchange: 1 cookie for 1 Fruit Exchange and 1 fat exchange.

White Cookies

No. 1—One cup of butter or lard, two cups of sugar, three eggs, one cup of sweet milk, one-half ounce of ammonia, salt, vanilla and flour.—Mrs. Charles Hofmeister.

No. 2—Two cups of sugar, one cup of butter or lard, one or two eggs, one cup of sour milk, one to two teaspoons of soda, one to two teaspoons of baking powder, mixed with flour enough to roll. Flavor with lemon or a little grated nutmeg.—Mrs. B. E. Rothfuss, Mrs. Fred Schmitt, Mrs. Peter Zarambo, Miss Bertha Neuman, Miss Augusta Mavis.

No. 3—Two cups of sugar, one cup of butter or lard; one or two eggs, one cup of sweet milk, two teaspoons of baking powder mixed with enough flour to stiffen. Flavor with vanilla or grated nutmeg.—Mrs. John Beyerlein, Mrs. John Decker, Mrs. Charles Hahn, Mrs. Otto Kuisel, Mrs. John Kunderinger, Mrs. Adolph Mathes, Mrs. James LaPratt, Mrs. Fred Stock, Miss Minna Zarnke.

Sugar Cookies

One cup of butter and lard, four cups of sugar, four eggs, one cup of sweet milk, two teaspoons of cream of tartar, two teaspoons of soda, pinch of salt and flour enough to stiffen.—Mrs. Louis Kuisel.

Lemon Cookies

Two cups of sugar, one and one-half cups of lard, two eggs, two cups of sweet milk, one pound of chopped raisins, five cents' worth each of lemon oil and baking ammonia, pinch of salt and flour to stiffen. Bake on back of tins.—Miss Mary Loeffler.

Honey Cookies

Heat one quart of honey; then add one pound of light brown sugar, one tablespoon of cinnamon, one teaspoon of cloves, one grated nutmeg, one-quarter pound of citron, one-half pound of chopped almonds, two teaspoons of soda dissolved in a little vinegar and flour enough to make a stiff dough.—Mrs. J. J. Bauer.

Sponge Cookies

Six eggs, three cups of sugar, three cups of flour, one teaspoon of baking powder, one teaspoon of annis seed, or flavoring to taste. Drop from spoon on buttered tins.—Mrs. Herman Grasman.

Splendid Cookies

One sifter of flour, one teaspoon of soda, a pinch of salt; sift, and mix with one cup of lard as for pie dough. Add two cups of brown sugar and flavor with vanilla. Roll and sprinkle with granulated sugar. Cut and press raisins or nut in each cookie. Before putting into oven, wet tops with milk. Cookies will be crinkly and crisp.—Mrs. Julius Armbruster.

Graham Crackers

One cup of sugar, four tablespoons of butter and one-quarter teaspoon of soda dissolved in one-half cup of sour milk. Mix with graham flour; roll thin, cut in squares and bake. Keep in a dry place.—Mrs. Fred Sommer.

Recipes

Cookies

Gertrude's cookies : — 1 cup shortening, 1 cup gran. sugar, 1 egg, 4 tblep. milk, $\frac{3}{4}$ tsp. soda, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. salt, 2 cups dry rolled oats, 2 cups flour, 1 cup raisins, $\frac{3}{4}$ cup nut meats.

Mrs. Gamble's white cookies : — $1\frac{1}{2}$ cup gran. sugar, 2 eggs, $\frac{2}{3}$ cups sweet milk, 1 cup lard, salt, nutmeg, flavoring, 1 rounding tsp. soda, $\frac{1}{2}$ tsp. b. powd.

Mrs. Roger's apple sauce cake

Recipes

Cookies

Marquerites : —

1 1/2 cups sugar

1/2 cup water

5 marshmallows

1/2 cup walnut meats

Whites 2 eggs

2 tblep. cocoanut

1/4 tsp. vanilla

Saltines.

Boil sugar & water till syrup threads.
Remove to back of stove & cut in
marshmallows. Pour on whites
& eggs beaten stiff. Add cocoanut
vanilla & nut meats. Spread
saltines with mixture & bake
until delicately brown.

Christmas Cookies

"A merry heart doth good like a medicine."

Springerle

No. 1—Twelve eggs, two pounds of pulverized sugar. Beat sugar and yolks of eggs for one hour; beat whites stiff, mix with sugar and yolks; add juice of one lemon, four teaspoons of baking powder and flour enough to make quite stiff. Roll, mould and let stand over night. Sprinkle pan with annis seed. Very good.—Mrs. Mary Huck.

No. 2—Beat together four eggs and one pound of powdered sugar. Add one and one-half teaspoons of baking powder and flour enough to stiffen for rolling.—Mrs. Charles Witskovsky.

Lebkuchen

No. 1—Four pounds of honey, four pounds of flour, one pound of butter, six ounces of almonds, one-quarter pound of lemon, orange or citron peel, one-quarter ounce of cardamon, one-quarter ounce of cloves and two teaspoons of soda. Let honey and butter come to a boil; remove from fire, stir in flour, spices, lemon peel and almonds. When cool, stir in soda dissolved in a little hot water. Mix well, and let stand until morning.—Mrs. Fred Fiebig.

No. 2—Five eggs, five tablespoons of honey, one-half pound each of finely chopped almonds and citron, two pounds each of sugar and flour, two teaspoons of cloves, four teaspoons of cinnamon, one teaspoon of salt, a tablespoon of shelled cardamon seeds, rind and juice of one lemon and one orange and one teaspoon of soda dissolved in a little hot water. Mix stiff the evening before baking.—Mrs. J. D. Finkbeiner.

No. 3—One cup of sugar, one-half teaspoon each of ginger and cinnamon, one-quarter teaspoon each of cloves and annis seed, one cup each of ground almonds and raisins, a small piece of orange peel, one cup of dark molasses, three cups of home-made syrup, one cup of sour cream, two heaping teaspoons of soda dissolved in cream, a pinch of salt and pastry flour enough to make a stiff dough.—Mrs. Jacob Hartman.

No. 4—One quart of molasses, one pound of brown sugar, one-half pound each of mixed chopped nuts, citron and lemon peel, one cup of butter and lard, one pint of sour cream, two teaspoons of soda, spices to taste and flour.—Mrs. Louis Kuisel.

No. 5—One pint of honey, one pint of syrup, two cups of brown sugar, one-quarter pound each of chopped almonds and citron, one pint of sour cream, one teaspoon of cloves, one grated nutmeg and one teaspoon of soda dissolved in one-half cup of molasses. Flour enough to make a rather stiff dough. Let stand over night.—Mrs. George Mast.

Annis Cakes

Beat one pound of sugar and six eggs for one hour; add two cups of flour and one-half teaspoon of annis seed. Drop from small spoon on a well greased pan; let stand for two hours, and bake a light brown.—Mrs. Brunno Roenisch.

Christmas Jumbles

One pound of powdered sugar, ten cents' worth each of shelled almonds and citron, four eggs, juice and rind of one lemon, two ounces of orange peel, one tablespoon of cinnamon, one teaspoon of cloves and one teaspoon of soda dissolved in a little hot water. Flour to make a stiff dough.—Mrs. Fred Fiebig.

Christmas Cookies

Beat three-quarters cup of butter to a cream; add the yolks of five eggs, three-quarters pound of sugar and one and three-quarters pounds of flour. Spread tops with the whites of eggs and chopped almonds.—Mrs. E. Luedemann.

Recipes

Christmas Cookies

Pies

"What moistens the lips,
What brightens the eye,
What calls back the past
Like rich pumpkin pie?"

German Fruit Pie

Crust: Sift together one pint of flour, one heaping teaspoon of baking powder and a pinch of salt. Rub in butter size of a walnut, add one beaten egg and enough sweet milk to make a soft dough. Roll one-half inch thick; cover the bottom and sides of a baking tin. Cover the bottom with quartered, juicy apples, sprinkle with a little cinnamon and molasses. Bake in a rather quick oven until crust and apples are a light brown. Sprinkle with sugar and keep in oven five minutes longer. Serve. Canned peaches may be used in place of apples if desired.—Mrs. Fred Krueger.

Peach, Orange or Banana Pie

Bake a crust and put in a layer of sliced fruit. Let boil one large cup of sweet milk and four tablespoons of sugar; dissolve one tablespoon of cornstarch in a little milk, add to beaten yolks of two eggs and one-half teaspoon of vanilla. Beat well and pour into the milk; boil to a custard and pour over the fruit. Beat the whites of two eggs, add a little sugar and vanilla and spread over the pie. Put in the oven and brown.—Mrs. John Stuetzer.

Banana Pie

Bake a crust. When cool slice in two bananas. Scald one cup of milk, stir into it one-half cup of sugar, two tablespoons of cornstarch and yolks of two eggs. Cook until thick, let cool and pour over bananas. Beat the whites of eggs, put on top, place in hot oven and brown quickly.—Mrs. William A. Hunt.

Red Currant Pie

One cup of red currants, one cup of sugar, yolks of two eggs and one tablespoon of flour stirred into two tablespoons of water. Beat eggs, flour and water together; add to mashed currants and sugar. Bake in one crust; cover with sweetened whites of eggs and brown in oven.—Mrs. George Davis.

Prune Pie

Cook one pound of seeded prunes and one-half pound of dried apples until tender. Chop fine; add sugar and cinnamon to taste. Bake crust as for lemon pie; put in the fruit and cover with sweetened and flavored whipped cream.—Mrs. George Roller.

Apple Cream Pie

Line pie plate with rich pie crust. Cut apples in quarters (not too large), put in pie crust, sugar and pour thick sour cream over all.—Mrs. Herman Fiebig.

Apple Custard Pie

One large cup of stewed apples, one cup of sugar, yolks of two eggs and two tablespoons of melted butter. Bake in one crust; cover with beaten whites of eggs and brown.—Mrs. Joshua Braun.

Good Apple Pie

Line a pie tin with a crust made of flour, a little salt, butter, one well beaten egg and water enough to hold together nicely. Stew good cooking apples and strain thru a colander. Add a few raisins, well beaten yolks of two eggs, juice of one lemon, sugar and cinnamon to taste. Put in crust and bake. When done, cover with sweetened beaten whites of eggs and brown in oven.—Mrs. William Riggs.

Cranberry Pie

No. 1—One cup of chopped cranberries, one-half cup of chopped raisins, one cup of sugar, one-half cup of water and one tablespoon of flour.—Mrs. Richard Martini.

No. 2—Mix two tablespoons of flour with one cup of sugar, add one-half cup of water and let come to a boil. Then put in one tablespoon of butter, two cups of chopped cranberries, one-quarter cup of seeded raisins and cook ten minutes. Bake between two crusts.—Mrs. Jacob F. Luckhard.

Grape Pie

One egg, a little salt, one cup of granulated sugar, one teaspoon of butter, one tablespoon of flour and one cup of grapes. Mix, put between two crusts and bake.—Mrs. C. L. Manske, Mrs. Joseph Simon.

Green Tomato Pie

No. 1—Line a pie tin; slice in three large tomatoes and one lemon; add sugar and flavor with cinnamon. Sprinkle flour over top, cover with a crust and bake.—Mrs. William Riggs.

No. 2—Four or five tomatoes sliced and put in pie crust. Sprinkle a little salt on them, add one tablespoon of vinegar, a little butter and one cup of brown sugar. Sprinkle flour over all. Do not cover with a crust.—Mrs. George Siglin.

Cocoa Pie

One-quarter cup of cocoa, one cup of sugar, two eggs, two tablespoons of cornstarch, small piece of butter, one cup of hot water and vanilla.—Mrs. Adolph Muellerweiss.

Crazy Pie

Boil one cup of water and two tablespoons of flour; add one large apple chopped fine, two cups of raisins, two cups of sugar, three-quarters cup of butter melted, rind of two lemons, juice of one lemon, three eggs and one-half cup of nuts. Put between crust and bake. This makes three large pies.—Mrs. William Kinde.

Chocolate Walnut or Hickory Nut Pie

Make a custard of about two cups of milk, one cup of sugar, yolks of two eggs, two tablespoons of cocoa or grated chocolate, a pinch of salt and thicken with a little flour. Bake a crust; pour in custard to which one-half cup of chopped hickory or walnuts have been added. Serve with either whipped cream or the beaten whites of eggs, slightly browned.—Miss Elsa Gall.

Cocoanut Pie

One-half pound of cocoanut, three-quarters pound of white pulverized sugar, whites of five eggs and one-half teaspoon of nutmeg (or any desired flavor). Beat whites of eggs; add sugar and cocoanut. Bake in hot oven.—Mrs. Oscar Goebel.

Potato Pie

Line a plate with rich pastry crust; fill with well mashed potatoes, seasoned with salt, butter and whipped cream. Put on a top crust and bake same as any other pie. Serve with a roast cutting and one or two spoons of gravy on each piece.—Mrs. Ray Anthony.

Buttermilk Pie

Three-quarters to one cup of sugar, three quarters to one cup of buttermilk or sour milk, one cup of chopped raisins, one well beaten egg, pinch of salt and one-half teaspoon each of cloves, cinnamon and allspice. Bake between two crusts.—Mrs. Fred Kothe, Mrs. Reed.

Crumb Pie

To crumbs for four pies add one large cup of shortening, four cups of flour and one cup of brown sugar. Make a liquid of one cup of sugar, one teaspoon of soda dissolved in one cup of hot water; mix with other ingredients and bake between crust.—Mrs. D. D. Finkbeiner, Mrs. George Ruchty.

Carrot Pie

One cup of carrots boiled and mashed, one-half cup of sugar, one and three-quarters to two cups of sweet milk or part cream, and one-half to one teaspoon each of cinnamon and ginger. Filling for one pie.—Mrs. Julius Armbruster, Mrs. Barbara Beck, Mrs. George Eberlein.

Pumpkin Pie

No. 1—One large cup of stewed and strained pumpkin, one cup of milk, one heaping teaspoon of flour mixed with part of milk, one-half cup of sugar (some prefer part syrup or molasses), one beaten egg, pinch of salt, one teaspoon of ginger and a little cinnamon and nutmeg if desired. Squash may be used instead of pumpkin.—Miss Susan Beck.

No. 2—One large cup of pumpkin, one-half cup of sugar, one and one-half cups of sweet milk, one or two eggs, a little molasses, one-half teaspoon of cinnamon, one-quarter teaspoon of ginger and a little nutmeg. Bake in one crust.—Miss Anna Rempter.

Vinegar Pie

Let come to a boil one-half cup of water, one-half cup of vinegar and one cup of sugar. Dissolve one tablespoon of flour in a little water and add well beaten yolks of three eggs. Stir this into the liquid; add one tablespoon of melted butter and one teaspoon of lemon extract. When cooked, put into a baked crust and cover with beaten whites of eggs, sweetened with a little powdered sugar. Brown nicely.—Mrs. P. W. Selee.

Cream Pie

One and one-half cups of milk, three-quarters cup each of flour and sugar, two eggs and one teaspoon of butter. Let milk come to a boil; add one teaspoon of butter and a pinch of salt. Moisten the flour with some milk, add the sugar and yolks of the eggs. Cream this together, add to the boiling milk and cook until thick. Pour this cream into a baked crust, cover with the beaten whites of eggs, sweetened. Brown in oven.—Mrs. Ernst C. Reinhold.

Lemon Pie

No. 1—Mix well the beaten yolks of two or three eggs, one cup of sugar, grated rind and juice of one lemon and one tablespoon of cornstarch dissolved in one large cup of cold water. Put all into a double boiler and cook until a clear, rich jelly. Have ready a nicely baked pie crust; fill with lemon jelly and spread with stiffly beaten whites of eggs, sweetened with powdered sugar. Brown lightly.—Mrs. John Hofmeister, Mrs. C. Umbach, Mrs. Sylvester Loeffler, Mrs. Ella Reetz.

No. 2—Two eggs, juice and grated rind of one lemon, one cup of sugar, one to two cups of boiling water, butter size of an egg and two tablespoons of cornstarch dissolved in a little water.—Mrs. J. J. Bauer, Mrs. H. A. Hess.

No. 3—Yolks of three eggs, two cups of water, two cups of sugar, juice and grated rind of one lemon, two tablespoons of flour and butter size of a walnut. When boiled, put in baked crust and cover with beaten whites of eggs, sweetened and flavored with vanilla. Brown in oven.—Mrs. Herman Dohrmann.

Raisin Pie

One pint of chopped raisins, one cup each of molasses and sugar, one-half cup each of vinegar and butter. Boil two minutes, then add three finely rolled crackers, two beaten eggs and spices to taste.—Mrs. John Hawn.

Lemon Raisin Pie

One cup of chopped, seeded raisins, juice and grated rind of one lemon, one cup of cold water, one tablespoon of flour, mixed smooth with a little water, one cup of sugar and two tablespoons of butter. Stir lightly together and bake in two crusts, or boil and put into one crust.—Mrs. Otto Braun, Mrs. P. P. Welch.

Foote & Jenks' Recipe for Lemon Pie

One egg, three-quarters cup of sugar, butter size of walnut and pinch of salt. Beat well and gradually add four teaspoons of flour and one pint of water. Cook in double boiler until thick, stirring often. When cooled a little, add one teaspoon C. & C. lemon and two teaspoons Acid Phosphate (bought at drug store). If Acid Phosphate is not in the house use a little white vinegar. Serve with sweetened whipped cream or make a frosting with beaten whites of eggs, flavored and browned in oven.

Cracker Pie

No. 1—One cup of raisins chopped fine, one cup of white sugar, two cups of warm or hot water, two tablespoons of vinegar, twelve crackers rolled fine, butter size of an egg, cinnamon, cloves and nutmeg to taste. Bake between crusts.—Mrs. J. J. Bauer, Mrs. George Ruchty.

No. 2—Six crackers, one-half cup of hot water, one-half cup of vinegar, one-half cup of syrup, one-half cup of brown sugar, one cup of raisins, cinnamon and cloves to taste. Cook before putting between crusts.—Miss Ida Neuman.

Mince Meat

No. 1—Two bowls of cooked, chopped beef, one bowl of chopped suet, three bowls of apples, two bowls of raisins, one bowl of currants, four bowls of sugar, one bowl each of vinegar and cider, one-quarter bowl of cut citron peel, one tablespoon of cinnamon, one teaspoon of ginger and one grated nutmeg. Cook well.—Mrs. John Allen.

No. 2—Four pounds of cooked, chopped beef, one pound of chopped suet, eight pounds of chopped apples, three pounds of raisins, two pounds of currants, one-half pound of cut citron peel, two pounds of light brown sugar, two quarts each of sweet cider and molasses, one-half pint each of good brandy and wine, one-half to one teaspoon each of all kinds of spices. Cook well.—Mrs. William Stahl, Mrs. William Sattleberg.

Tomato Mince

Eight pounds of green tomatoes, four pounds of brown sugar, two pounds of raisins, one cup of vinegar, four tablespoons of cinnamon and one tablespoon each of salt and pepper. Mix well and boil to thicken as for mince meat.—Mrs. C. Umbach.

Recipes

Pies

Larina's Pie tarts!—

- 3 eggs well beaten
- 1 1/2 cups brown sugar
- 1/2 cup butter
- 1 cup currants or raisins
- 1/2 cup water
- 1 tsp. vanilla

} Fills
about
3 doz.
tarts.

Mrs. Everingham's butter scotch pie:—

- 1 cup brown sugar (scant)
- 2 rounding tbleps. butter
- 2 " " flour
- Yolks of 2 eggs.
- 1 cup milk.

Cream butter, sugar & flour. Beat yolks into milk & heat to boiling. Take from stove & pour over dry mixture, mix well and boil until thick, pour into shell & cover with whites of eggs.

Recipes

Pies

Pie crust :— 1 cup flour,
2 tbsps. lard, 3 tbsps. water,
 $\frac{1}{2}$ tsp. b. pwd, salt.

Green tomato mince :—
8th green tomatoes, 2 cups suet,
4th brown sugar, juice of 2 lemons.
Boil in 1 pt. vinegar, then add
2th raisins, 2th currants, 2 tps.
cinnamon, 1 tsp. allspice, $\frac{1}{2}$ tsp.
cloves, $\frac{1}{2}$ tbsps. salt, $\frac{1}{2}$ tbsps. black
pepper, 2th cooked beef. Let cook 30 min.

Pie Crust - One cup shortening - $\frac{1}{2}$
cup boiling water - salt & flour.

Mustard Pie (Pres. Coolidge)
 $\frac{3}{4}$ cup sugar, 1 rounding tbspoon flour - min
flour & sugar - add salt. 2 eggs beaten. $2\frac{1}{2}$
cups milk. Bake in crust not previously baked.
nutmeg on top.

Recipes

Pies

Puddings

"The proof of the pudding is in the eating."

Coffee Junket

Two tablespoons of boiled coffee, one scant cup of milk, two tablespoons of sugar, one-quarter junket tablet, one teaspoon of cold water. Heat milk to 98 degrees Fahrenheit; then add coffee and sugar. When the sugar is dissolved, add the tablet dissolved in the cold water, pour immediately into cups and let stand until it stiffens. It may be served with whipped cream and jelly, or garnished with a cherry.—Miss Ida Lorenz.

Raspberry Flummery

Boil one cup of red raspberries in a pint of water; then add one cup of sugar and stir in three tablespoons of cornstarch mixed with water. When it thickens, pour in cups to mould and set in a cold place. Serve with sugar and cream.—Miss Augusta Mavis.

Cherry Pudding

Three-quarters cup of sugar, two tablespoons of butter, one egg, one cup of milk or water, one-half teaspoon of salt, two cups of flour, two teaspoons of baking powder and one pint of fresh cherries. Bake for three-quarters to one hour.—Mrs. Paulina Rockstroh.

Steamed Cherry Pudding

Two well beaten eggs, one teaspoon of salt, one cup of sweet milk, two large teaspoons of baking powder and flour enough to make a stiff batter. Stir in as many cherries as possible. Steam one hour. Serve with a sweet sauce.—Mrs. Maude Klotz.

Orange Pudding

Pare and cut in thin slices three to six oranges and sweeten to taste. Make a soft smooth custard of one to two pints of milk, yolks of two to six eggs and thickened with cornstarch (dissolved in water) according to proportions used. Let milk come to a boil in double boiler, add eggs and dissolved cornstarch. When smooth and cooled, pour over oranges. Spread the sweetened beaten whites of eggs over the pudding and brown in oven. To be served hot or cold. Other fruits may be substituted for oranges.—Mrs. Anna M. Auch, Mrs. O. F. Louis, Mrs. H. G. Muellerweiss.

Fig Pudding

One cup of figs, chopped fine, one cup of molasses, one and one-half teaspoon of soda, one cup of sweet milk and one and one-half cups of graham flour. Steam three hours and serve with a sauce.—Mrs. A. W. Lee.

Apple Tapioca Pudding

Take one teacup of tapioca to one quart of warm water and let soak one hour in a shallow dish. Then sweeten to taste and flavor with vanilla. Have ready six large sour apples, pared and quartered, and place with round sides up in the tapioca. Sprinkle a little salt over all and bake until apples are done. Serve with cream when cold.—Mrs. Henry Goebel.

Apple Rice Pudding

✓ Fill a pudding dish half-full with tart apples, pared, quartered, cored and sprinkled with sugar. Wash thoroughly one-half cup of rice and sprinkle over apples. Add water; cover and steam until rice is tender. Serve with cream and sugar.—Mrs. Ella Whipple.

Prune Pudding

No. 1—Stew one cup of prunes until soft; stone and mash thru a sieve. Beat the whites of five eggs very stiff, add a teacup of sugar, one-half wineglass of claret, and fold into the prunes. Turn all into a buttered baking dish and bake until brown. Serve hot or cold with whipped cream which may be flavored with wine or lemon.—Misses Dora and Mathilda Bauer.

No. 2—Stew slowly one pound of prunes; when soft, stone and chop fine. Beat the whites of four eggs, very stiff; add the prunes sweetened with three tablespoons of sugar. Mix, and bake in a moderate oven for 20 minutes. When pudding is cold serve with following sauce: Heat one quart of milk, stir in four well beaten yolks, a little sugar and four teaspoons of cornstarch dissolved in water. When boiling, take from fire; add butter, size of an egg, and flavor with vanilla.—Mrs. F. A. Riggs.

Plum Pudding

One cup of sweet milk, one pound of bread crumbs, three cups of white sugar, one and one-quarter pounds of suet, chopped fine, six eggs, two pounds of raisin, one pound of currants, one-quarter pound of citron, one teaspoon each of cinnamon, cloves and nutmeg, one quart of flour and two teaspoons of baking powder. Put in a cloth, tied closely, and boil six hours. Serve with following sauce: One pint of boiling water, two cups of brown sugar, one-half cup of butter, one-half cup of flour and one gill of brandy.—Mrs. W. H. Kellogg.

Baked Bread and Fruit Pudding

One and one-half pints of dry bread crumbs, three tablespoons of melted butter, six or eight eggs, whites beaten to a stiff froth, one pound of chopped raisins dredged with flour, two quarts of sweet milk and flavored with grated nutmeg. Put raisins in last and bake a little longer than an ordinary bread pudding.—Mrs. L. Kitcher.

Baked Custard

To each quart of milk allow four large eggs and three tablespoons of sugar. Warm the milk, beat eggs and sugar together and add to milk. Fill small cups, put in a pan of warm water and bake in a moderate oven until firm in center. Flavor to taste.—Mrs. James Hinman.

Boiled Bread Pudding

One cup of fine bread crumbs, one pint of milk, beaten yolks of two eggs, two tablespoons of sugar, butter size of an egg and any desired flavor. Place in a double boiler; cook until custardlike, stirring occasionally. When done, turn into a baking dish, squeeze the juice of one lemon and place bits of jelly over the top. Cover with beaten whites of eggs, sweetened; brown in oven.—Miss Emma D. Muellerweiss.

Tapioca Custard

In a double boiler cook two tablespoons of fine tapioca with one pint of milk until transparent. Add yolks of two eggs beaten with three tablespoons of sugar and a pinch of salt. Stir lightly three minutes; take from the fire and when cooled add desired flavoring.—Mrs. James Hinman.

Cocoanut Pudding

Six eggs, two cups of sugar, butter size of an egg, one cup of sweet milk and milk of one cocoanut. Mix well and pour into a pan and bake. When baked, cover pudding with grated cocoanut.—Mrs. Charles F. Liken.

Chocolate Pudding

One quart of milk, one cup of sugar, two bars of chocolate, a pinch of salt, yolks of three eggs, four teaspoons of cornstarch and vanilla to taste. Boil in a double boiler. Use beaten whites of eggs for frosting.—Miss Martha Neuman.

Chocolate Bread Pudding

Two cups of bread crumbs, four cups of milk, two tablespoons of sugar, two ounces of bitter chocolate, two eggs, one-half teaspoon each of salt and nutmeg. Put bread, milk, nutmeg and chocolate in a bowl; beat together eggs, salt and sugar. Mix well and bake.—Mrs. Fred Sommer.

English Plum Pudding

No. 1—Beat six yolks and four whites of eggs very light. Add a tumbler of sweet milk and stir in gradually one-quarter pound of grated or chopped stale bread, one pound of flour, three-quarters pound of sugar, one pound each of beef and suet, chopped very fine, currants and raisins washed, dried and well floured, two grated nutmegs, one tablespoon each of mace, cinnamon and cloves, one teaspoon of salt, a wineglass of brandy and another tumbler of milk. Mix well; boil in bowls or moulds for five hours. Serve with sauce made of drawn butter, wine, sugar and nutmeg. This pudding will keep for months. When wanted, boil one hour before using. A pound of citron or blanched almonds adds to the richness of the pudding.—Mrs. Victor Bertrand.

No. 2—One pound each of sugar, currants and raisins, one pound of finely chopped suet, one quart of soaked bread, six well beaten eggs, one teaspoon of salt, one grated nutmeg and two teaspoons of baking powder. Mix thoroughly; take a square piece of cloth, dip in scalding hot water, flour well, lay over a pan, place the pudding in cloth, tie closely and put in a pot of boiling water for five hours. Have boiling water ready to add as it boils away, so as not to allow it to get below boiling point. Serve with following sauce: Cream one cup of sugar and one-half cup of butter; add one teacup of boiling water, two teaspoons of flour and flavoring to taste.—Mrs. John Hawn.

Chocolate Cornstarch Pudding

Make a cornstarch pudding with one quart of milk, three tablespoons of dissolved cornstarch and sugar to taste. Take out one-half and flavor with lemon or vanilla extract. To the remaining pudding add one well beaten egg and four tablespoons of grated chocolate, dissolved in a little hot milk. Put in a mould, alternating the dark and light. Serve with whipped cream or a soft boiled custard.—Mrs. William Schwalm.

Rice Pudding

Cook in a double boiler for two hours two cups of well washed rice and about three quarts of milk. Make a custard of four eggs, two cups of sugar, a pinch of salt, one quart of milk and flavoring to taste. Mix with rice and bake.—Mrs. Mary Anderson.

Floating Island Pudding

Scald one quart of milk; stir in gradually the beaten yolks of five eggs, the whites of one and five tablespoons of sugar. Cook to the proper thickness, remove from fire and flavor. Pour into a glass dish and let cool. Before serving, beat the whites of the eggs to a stiff froth, whip into them three tablespoons of sugar and three tablespoons of apple or current jelly. Drop this over top of custard.—Mrs. C. D. Swift.

Carrot Pudding

One cup each of grated carrots and potatoes, one cup each of raisins and currants, one cup of suet, chopped fine, pinch of salt, one to one and one-half cups of sugar, white or light brown, spices to taste, one-half to one teaspoon of soda and one and one-half to two cups of flour. Steam three hours. Serve with following sauce: Mix well one-half cup of butter, one cup of sugar and two well beaten eggs; add boiling water and flavoring.—Mrs. W. F. Daferner, Mrs. John Decker, Mrs. J. D. Finkbeiner, Mrs. Fred Thompson.

Walnut Pudding

One-half pound of powdered sugar, one-half pound each of ground dates and walnuts, three tablespoons of bread crumbs, four well beaten eggs and one teaspoon of baking powder. Bake one-half hour; serve with whipped cream.—Mrs. M. Haist.

Caramel Pudding

Three cups of milk, two level tablespoons of cornstarch dissolved in a little milk or water, two eggs, one-quarter cup of sugar, one cup of chopped nuts and one cup of caramel sugar. Scald the milk; add other ingredients and boil until it thickens. To make caramel sugar: Melt one cup of granulated sugar in a hot frying pan and stir until dissolved.—Mrs. Fred Sommer.

Good added a little butter

Brown Betty Pudding

Butter a pudding dish; put in a layer of sliced apples, sprinkle with sugar, cinnamon and add bits of butter. Cover with bread crumbs and add more fruit and crumbs, having crumbs on top. Moisten with a fruit juice, or milk, and bake one hour. Serve with cream or fruit.—Mrs. Fred Sommer.

Mother's Apple Johnny

Butter a pudding dish and fill nearly to top with thinly sliced apples. Add two-thirds cup of sugar, a few small pieces of butter and a little nutmeg. Make a batter of one egg, two tablespoons of sugar, one-half cup of milk, one teaspoon of baking powder and flour enough to make a thin batter. Pour over top of apples and bake until apples are done.—Mrs. J. S. Palmer.

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Cup Pudding

One pint of flour, three teaspoons of baking powder, one tablespoon of butter, a little salt and water to make a stiff batter. Drop a little in cups, add fruit (berries, cherries or any fruit desired), cover with more batter and steam about 20 minutes.—Miss Susan Beck.

Cottage Pudding

One egg, one cup of sugar, one cup of milk, butter size of an egg, salt, one pint of flour and two heaping teaspoons of baking powder. Bake or steam. Sauce: Mix one teaspoon of flour and small piece of butter, add one cup of sugar and boiling water. Let come to a boil and flavor with vanilla or lemon.—Miss Bertha Neuman.

Mountain Dew Pudding

One pint of milk, yolks of two eggs, two tablespoons of cocoa-nut, one-half cup of cracker crumbs and flavoring to taste. Bake slowly one and one-half hours. Beat the whites; sweeten, put over top and brown. Good either hot or cold.—Mrs. Mary Ford.

A Dainty Dessert

Four well beaten eggs, leaving out whites of two; add gradually one and one-half pints of milk, mix four tablespoons of flour with two tablespoons of sugar and add to milk and eggs. Boil like a custard and flavor with lemon. Put macaroons in a shallow dish and pour the mixture over these thru a sieve. Use extra whites for frosting and brown in oven.—Miss Catherine Schairer.

Steamed Pudding With Hard Sauce

Three cups of flour, one teaspoon of soda, two-thirds cup of butter, one-half teaspoon each of salt, cinnamon and nutmeg, one cup each of molasses, water and chopped fruit. Sift the dry materials, then add fruit. Mix the butter, water and molasses together and stir in with the dry ingredients. Pour into buttered moulds, steam and serve with hard sauce, made as follows: One-quarter cup of butter, one-half cup of pulverized sugar, one-half teaspoon of vanilla and a little grated nutmeg. Cream butter and add sugar gradually; flavor with vanilla and pack. Grate nutmeg over top and set in icebox.—Miss Ida Lorenz.

Steamed Suet Pudding

No. 1—One cup of chopped suet, one cup each of dark brown sugar and sour milk, one teaspoon of soda, one-half teaspoon each of allspice, cloves and salt, one and one-half cups of raisins and two eggs. Steam three hours. Sauce: One pint of boiling water, one cup of sugar, butter size of an egg, one teaspoon of cinnamon and one tablespoon of flour.—Mrs. William Dutcher.

No. 2—Mix one cup of chopped beef suet with three cups of flour; add two teaspoons of baking powder and a little salt. Mix lightly one-half cup of sugar and one-half cup of raisins; add to other ingredients and mix thoroughly. Then moisten with milk or water, using no more than is needed to hold all together. Put pudding into two well greased one-quart basins. Steam from two to two and one-half hours and serve with pudding sauce or sweet cream.—Mrs. H. Gamble.

Suet Pudding

No. 1—One cup of chopped suet and raisins, one egg, one cup of milk, or water, one-half teaspoon of salt, two teaspoons of baking powder and flour enough to make loaf. Boil one hour in a pudding bag.—Mrs. Ernest C. Reinhold, Jr.

No. 2—One cup of butter, or suet chopped fine, one cup each of molasses and sweet milk, one cup of raisins, spices to taste, one egg, one teaspoon of soda, three cups of flour and a little salt. Boil three hours in a double boiler. Serve with either of following sauces: (a) One cup of pulverized sugar, one tablespoon of cornstarch, butter size of an egg and one cup of water. Boil a few minutes; flavor with vinegar and nutmeg. (b) Beaten cream with sugar.—Mrs. Charles Leyrer, Mrs. William Riggs.

No. 3—Four cups of flour, one cup each of chopped raisins and suet, one cup of molasses, one teaspoon of soda and pinch of salt. Steam three hours. Serve with any kind of sauce.—Mrs. Henry Simon.

Brandy Sauce

Two well beaten eggs, one-quarter cup of butter, one cup of sugar, one-half cup of milk and two tablespoons of brandy.—Mrs. Fred Sommer.

Recipes

Puddings

Snow pudding :—

White part :— Boil 2 cups water, salt, $\frac{1}{2}$ cup sugar. Add $1\frac{1}{2}$ tbsp. cornstarch mixed in water, boil till medium stiff, then whip in whites of 3 eggs beaten stiff. Flavor.

Yellow part (used as sauce over white) :— Boil 2 cups milk. Add (already mixed) $\frac{1}{2}$ cup sugar, yolks of 3 eggs, 1 heaping tsp. cornstarch. Flavor.

Recipes

Puddings

Glorified rice

Boil 1 cup rice. When cold add a cup of canned pineapple, strawberries, or raspberries, without the juice. Beat $\frac{1}{2}$ pt. cream stiff. Add sugar & salt ^(to taste) to rice mixture, & fold in whipped cream. Very good. A good way to use up left-over rice.

Baked apples : — Delicious!

Core apples, peel them, & cut in halves. Lay in pan. For a doz. good sized apples, take 1 cup brown sugar, 1 cup granulated & 1 rounding tbs. flour, mix & put over apples. On each half put a dot of butter. Sprinkle cinnamon over all & pour $\frac{1}{2}$ in. of water into pan. Bake. Serve with juice which forms or with whipped cream.

Fritters, Cream Puffs and Short Cakes

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

Apple Fritters

No. 1—Make a batter of one cup of sweet milk, one tablespoon of sugar, two eggs and one teaspoon of baking powder, mixed with two cups of flour. Chop or slice four tart apples and mix into the batter. Fry in hot lard and serve with maple syrup.—Mrs. J. H. Davis, Mrs. H. Gamble.

No. 2—Peel and core soft tart apples. Cut in round thin slices and plunge into a mixture of brandy, lemon juice and sugar until they have acquired the taste; then drain, and dust with flour. Put in a chafing dish three tablespoons of butter. When hot; fry apples on both sides and sprinkle with powdered sugar and cinnamon. Serve very hot.—Mrs. Herman Martin.

Banana Fritters

Peel eight good sized bananas and cut each into three pieces. Beat two eggs light, add one-half cup of milk, pinch of salt and one-half cup of flour sifted with one level teaspoon of baking powder. Dip bananas into the batter and fry in deep lard until a light brown; then drain and dust with powdered sugar.—Mrs. W. N. Lake.

Waffles

No. 1—Two eggs, one pint of milk, butter size of an egg, two teaspoons of cream of tartar, one teaspoon of soda, a little salt and flour to make a thin batter. Beat whites of eggs separately and add last. Bake in well greased waffle iron.—Mrs. Emanuel Beck.

No. 2—Three scant cups of flour sifted with two teaspoons of baking powder; add a pinch of salt, two beaten eggs and two cups of sweet milk. Beat five minutes and bake in a well greased waffle iron.—Mrs. W. N. Lake.

Peach Dumplings

Make a biscuit dough; roll each peach in a piece of dough and place in a small pan. Fill pan half-full with water; add one-half cup of butter, one cup of sugar and a little grated nutmeg. Bake in oven. Enough for six dumplings.—Mrs. H. A. Fliegel.

Strawberry Shortcake

No. 1—Two and one-half cups of sifted pastry flour, two and one-half teaspoons of baking powder, one-half teaspoon of salt, one-half cup of shortening and about three-quarters cup of milk. Two baskets of strawberries, one or two cups of granulated sugar and one cup or more of whipped cream. Hull, wash and drain the berries, reserve a few choice ones to garnish top of cake. Cut the rest into halves and mix with sugar. Beat the cream and set aside to chill. Sift three times the flour, baking powder and salt. Work in the shortening then mix to a soft dough with the milk. Spread the mixture in two-layer cake pans and bake about 20 minutes. Turn one cake on a hot plate, spread liberally with butter and berries and cover with second cake. Cover with whipped cream and put whole berries here and there.—Mrs. Charles Boumieu.

No. 2—Mix one quart of flour, one-half teaspoon of salt, one rounding teaspoon of baking powder and three tablespoons of butter until like a powder. Then add milk enough to make a soft dough. Roll in two pieces, each one-half inch thick. Lay one in a pan, spread with melted butter, lay on the other and bake in a hot oven. Split cakes; spread with crushed and sweetened berries, dot with butter and cover with the other crust. Cover with flavored whipped cream and add a few whole berries.—Mrs. John Allen, Mrs. John Kuisel.

No. 3—Three cups of flour, two teaspoons of baking powder, pinch of salt, one-half cup of butter, one cup of sugar and enough milk to make a soft dough. Roll and bake.—Mrs. Ed. Kinde.

Banana Shortcake

Slice bananas; sprinkle with sugar and lemon juice. Prepare a dough as for strawberry shortcake. Serve with sweet cream.—Mrs. Olive Chape.

Raisin Puffs (eight cups)

Two eggs, small one-half cup of butter, two tablespoons of sugar, one cup of milk, one cup of seeded and chopped raisins, three teaspoons of baking powder sifted with two cups of flour. Steam one hour. Serve with following sauce: Four tablespoons of white sugar, two tablespoons of butter and one tablespoon of cornstarch. Beat to a cream and cook over steam.—Mrs. C. W. Liken.

Boston Cream Puffs

No. 1—Boil one-half teacup of butter with one cup of hot water. While boiling, stir in one cup of flour. Let cool; then drop in three or four eggs, beating each one in separately. Drop in gem tins and bake in hot oven for 20 minutes. When cold, fill with following custard: Boil together in double boiler one egg,

one-half cup of sugar, one-half pint of milk and two tablespoons of flour. Flavor to taste. Flavored and sweetened whipped cream may be used instead of custard.—Mrs. Fred Krueger, Mrs. Adolph Muellerweiss, Mrs. John Kuisel.

No. 2—Two and one-half cups of water, two cups of flour, one cup of butter and five eggs. Boil butter and water, and stir in flour while boiling. When cool, stir in the beaten eggs. Drop one large tablespoon of mixture in each tin and bake 20 minutes in a hot oven. When cool, fill with the following custard: One egg, one cup of sweet milk, one tablespoon of butter, three-quarters cup of sugar, mixed with three teaspoons of cornstarch. When cool, add a little vanilla and boil again one-half minute.—Mrs. John Stuetzer.

Recipes

Fritters, Cream Puffs and Short Cakes

Recipes

Fritters, Cream Puffs and Short Cakes

Ices, Ice Cream and Sherberts

"Altho' cold by nature, I'm favored by all,
And there's scarcely a dinner, a lunch or a ball,
At which I'm not present; I'm happy to say
There's no home in town where I've not the 'entree'."

To Freeze: Use three cups of broken ice with one cup of coarse salt. The water may be poured off and the salt used again.

Raspberry Ice

To one and one-half quarts of berries add one pint of sugar and the juice of two lemons. Let stand one hour, press thru a sieve into freezer and add one quart of water. Freeze and let stand one hour before serving.—Mrs. Theodore F. Auch.

Lemon Ice

Boil one quart of water and one pound of granulated sugar; add juice of two lemons and one orange. Put into freezer; when half frozen, add the beaten whites of two eggs and freeze solid.—Mrs. Ora Paquette.

Orange Ice

Juice of five lemons, juice of four oranges, four cups of granulated sugar, two quarts of water and the stiffly beaten whites of five eggs. Freeze. One quart of finely chopped pineapples with juice may be used instead of lemon and orange juice.—Miss Flora Janke.

Caramel Ice Cream

Make a caramel of four cups of brown sugar and one-half cup of water. Boil until it strings, then ship until it creams. Beat yolks of five eggs and one cup of sugar until creamy; add caramel, three pints of cream, one pint of milk, flavoring and beaten whites of eggs. Freeze.—Mrs. C. F. Bach.

Vanilla Ice Cream

One egg, one quart of milk, three cups of cream, one pound of pulverized sugar and vanilla flavoring. Freeze.—Mrs. Mary Beck.

Lemon Sherbert

One quart of water, one and one-half cups of sugar, three-quarters cup of lemon juice and the white of one egg. Make a syrup of the water and sugar; add lemon juice. Cool, strain and freeze. When half frozen, add the beaten white of one egg.—Mrs. Fred Sommer.

Pineapple Sherbert

One can of shredded pineapple, one quart of water, one pound of powdered sugar and two tablespoons of dissolved gelatine. When partly frozen, add well beaten whites of two eggs.—Mrs. C. W. Leipprandt.

Watermelon Sherbert

Boil to a thick syrup, one pint each of sherry wine and granulated sugar. When cold, mix with the red part of the watermelon chopped into small pieces. (Do not use any part near the rind.) Freeze, but not too hard. Serve in glasses.—Mrs. Ora Paquette.

Strawberry, Raspberry or Currant Sherbert

Boil about 20 minutes one and one-half cups of sugar and four cups of water; add two cups of chosen fruit and let cool. Freeze, but not too stiff.—Mrs. Ora Paquette.

Frozen Peaches

Peel and cut in small pieces two dozen of nice peaches. Sprinkle with sugar and let stand for three hours. Beat one quart of sweet cream; put all together and freeze.—Mrs. Mary Ford.

Maple Mousse

Cook one cup of maple syrup until thick. While hot, stir in the beaten yolks of four eggs and let cool. Then add one pint of whipped cream, put into moulds and freeze.—Mrs. Ora Paquette.

Grape Frappe

Dissolve two cups of sugar in four cups of water; add two cups of grape juice, two-thirds cup of orange juice, one-quarter cup of lemon juice and a few grains of salt. Strain and freeze.—Mrs. Ora Paquette.

Recipes

Ices, Ice Cream and Sherberts

Recipes

Ices, Ice Cream and Sherberts

Sandwiches

"To select well among old things is almost equal to inventing new ones."

Minced Sandwiches

One and one-half cups of finely chopped, boiled ham, two hard boiled eggs, three sweet cucumber pickles, six olives, three table-spoons of salad dressing, pepper and salt. Chop pickles and olives, mash yolks of eggs, chop whites fine and mix all ingredients together. Spread between thin slices of buttered bread.—Mrs. C. Umbach.

Ham Sandwiches

Mince boiled ham; add enough boiled salad dressing to moisten. Spread between thin buttered slices of bread.—Mrs. Walter Smith.

Peanut Butter Sandwiches

Shell and skin freshly roasted peanuts. Grind to a powder and mix to a smooth paste, using equal parts of butter and peanuts.—Mrs. J. D. Finkbeiner.

Egg Sandwiches

Cut up finely, some hard boiled eggs; season with salt, pepper, a little mustard and finely minced onions. Add cream enough to soften. Spread on thinly sliced buttered bread.—Mrs. Mary Anderson.

Baked Bean Sandwiches

Mash cold baked beans to a paste. Season with mustard and finely chopped celery leaves. Spread between buttered brown or white bread.—Mrs. F. A. Bach.

Recipes

Sandwiches

Salads

"Back to the world he'd turn his weary soul,
Then dip his fingers in the salad bowl."

Combination Salad

No. 1—Boil in salt water one cup of red kidney beans until tender. Drain and set away until cold. Add to the beans, one cup of English walnuts, broken into coarse bits, one cup of crisp celery, cut into one-half inch lengths, and a dozen of olives, minced. Mix well and set on ice until thoroughly chilled. Serve on lettuce leaves with mayonnaise dressing.—Mrs. C. W. Liken.

No. 2—One cup of broken walnuts, one teaspoon of salt, one stalk of celery and three large apples cut in small pieces. Add the following dressing: Mix thoroughly one-half cup of vinegar, one-half cup of sugar, one egg and butter size of walnut. Cook until thick; let cool before using.—Mrs. E. K. Bunger.

Waldorf Salad

Cut fine, equal parts of celery and apples and mix with the following dressing: Rub together one heaping tablespoon of flour and butter, size of an egg; add one-half cup of sugar, two table-spoons of vinegar and one-half teaspoon of mustard. When creamy, gradually add enough boiling water to make it the consistency of thick cream. A few nuts may be added if desired. By omitting the mustard and adding a little grated nutmeg, this dressing makes a delicious pudding sauce.—Mrs. Adolph Muellerweiss.

Fruit and Nut Salad

One cup of broken walnuts, three oranges cut in small pieces, one cup of finely cut celery, two apples diced and two bananas sliced. Do not prepare apples and bananas until ready to serve as they turn dark quickly. Mix with cream dressing No. 3 and serve on lettuce leaves. Very good.—Mrs. W. F. Schmitt.

Bean and Cucumber Salad

Slice butter beans thin and lengthwise. Boil until tender in salt water. Put in colander, pour cold water over them and drain well. Peel and slice cucumbers. Let stand in a little salt for an hour or more. Drain well, put beans and cucumbers together and add a small onion, cut fine; mix with vinegar and thick sweet or sour cream. Salt and pepper to taste.—Mrs. Mary Ford.

Stuffed Tomato Salad

No. 1—Have tomatoes of uniform size. Cut off the stem end, take out the pulp so as to leave a perfect case. Stuff with chopped celery, a little cabbage, nuts and some of the pulp mixed with a mayonnaise dressing. Serve on lettuce leaves.—Mrs. Theodore F. Auch, Miss Elizabeth Haase.

No. 2—Select firm, good sized tomatoes. Scald, skin them and set on ice until firm. Cut a piece from the stem end and with a teaspoon scoop out the center of each. From the scooped out portion drain all the water, chop the pulp fine and add to it, half as much, each of coarsely chopped cucumbers and cooked ham. Mix with mayonnaise dressing and serve on lettuce leaves.—Mrs. W. N. Lake.

No. 3—Peel as many small ripe tomatoes as there are to be covers. Remove the hearts and set on ice to become cold. Pare cucumbers quite close to the seeds and chop them coarsely. Pour over them a French dressing and fill lightly into the tomatoes. Serve each on a crisp lettuce leaf.—Mrs. Herman Martin.

Cucumber Salad

Peel and slice fine three good sized cucumbers, one medium sized onion and sprinkle over them a teaspoon of salt. Let stand for one hour. Drain thoroughly and put over them one cup of sour cream, one tablespoon of vinegar and pepper to taste.—Mrs. William Schwalm.

Cucumber Potato Salad

One quart of boiled sliced potatoes, two sliced cucumbers, three small sliced onions, one cup of chopped pecans, one-half cup of browned diced bacon and one tablespoon of sugar. Add salt, pepper and vinegar to taste.—Mrs. W. N. Lake.

Potato Salad

No. 1—The day before salad is to be served cook potatoes with the jackets on; remove jackets while potatoes are hot and set aside until the following day. Slice one good sized cucumber and chop one stalk of celery and onion. Slice potatoes very thin and arrange in alternate layers with cucumbers, celery and onions. Cover with a salad dressing to which one cup of cream has been added. Garnish with chopped beets and eggs.—Mrs. A. C. Barnes.

No. 2—Slice or dice six large cold boiled potatoes; season with salt, pepper and one sliced onion. Meanwhile put a piece of bacon into dice, fry a nice brown and add one-half cup of vinegar. Pour over the potatoes.—Mrs. Gustav Reinhold.

No. 3—Chop one-half onion and brown in one tablespoon of butter. Chop six large potatoes fine, add one-half raw onion, one-quarter teacup of vinegar, one tablespoon of lemon juice, one teaspoon of salt, a little pepper, one-half cup of sweet cream and the browned onions. Mix well.—Mrs. Adam Zimmer.

Cabbage Salad

No. 1—Chop fine, a crisp head of cabbage, onion and some parsley. Stir lightly with a salad dressing and serve cold.—Mrs. Simon Alexander.

No. 2—Chop cabbage fine; season with salt and pepper, and mix with the following dressing: Three eggs, two teaspoons of sugar, one teacup each of vinegar and sweet cream, butter size of walnut. Boil vinegar; stir in the well beaten eggs, cream and sugar. When the mixture is like a custard, pour it boiling hot over the cabbage, stirring it slowly with a fork. This is good hot for dinner or cold for supper.—Mrs. E. K. Bunger.

No. 3—Chop fine one small head of cabbage and two or three onions if desired. Cream two tablespoons of butter and one and one-half tablespoons of flour; add one-half pint of vinegar, put on fire and let boil until thick, stirring constantly. Then add one beaten egg, a pinch of salt, one-quarter teaspoon of mustard and sugar to taste. Beat dressing well and mix with cabbage.—Mrs. Fred Krueger.

No. 4—One cup of vinegar, one teaspoon of salt, one-quarter teaspoon of pepper and one-half teaspoon of mustard. Let come to a boil, then slowly stir in two well beaten eggs; remove from fire, sweeten to taste and pour over one quart of chopped cabbage.—Mrs. Hugo Reinhold.

No. 5—Cut fine some cabbage and a little onion. Season with salt and pepper. Cut bacon or fat from smoked ham in small pieces; fry and add hot vinegar. Pour over cabbage and mix well.—Mrs. John E. Schwalm.

Chicken Salad

No. 1—Chop chicken and celery and add some chicken broth. Mix with salad dressing No. 2.—Miss Estella Harder.

No. 2—Boil, bone and chop fine three chickens; add celery, lettuce or cabbage chopped fine; take equal quantities of meat and salad and mix with the following dressing: Beat the yolks of three eggs, stir in slowly one pint of sweet oil, one teaspoon of powdered sugar, one tablespoon of vinegar and salt and pepper to taste.—Mrs. Anna M. Auch.

Beet Salad

No. 1—Boil beets; slice and let stand in vinegar over night. Mix one large cup each of chopped beets, cabbage and celery, one small onion chopped and a little salt. Mix with following dressing: Heat four tablespoons of butter, add one tablespoon of flour and stir until smooth; then add one cup of milk, stir and let come to a boil. Beat three eggs, add three tablespoons of sugar, one teaspoon of salt, speck of cayenne pepper, one teaspoon of dry mustard and one-half cup of vinegar. Add to boiling mixture and cook until fairly thick.—Mrs. J. T. Hadwin.

No. 2—Chop separately two medium sized beets, one stalk of celery and one-quarter pound of shelled walnuts. Mix with salad dressing.—Mrs. R. Ranke.

No. 3—One quart of chopped cooked beets, one quart of chopped raw cabbage, or one pint of celery and one pint of cabbage, one-half to one cup of grated horseradish, two cups of sugar, salt and pepper to taste. A little green or red pepper and chopped onions may be added if desired. Cover with vinegar and keep airtight.—Mrs. John Allen, Mrs. Fred Fiebig, Mrs. J. C. Martini, Mrs. George Siglin.

Egg Salad

Three eggs, well beaten, two tablespoons of sugar, one tablespoon each of mustard and salt, one-half teaspoon of pepper, butter size of an egg and one cup of milk or cream. Cook until like a soft custard and pour over hard boiled, sliced eggs.—Mrs. John Allen.

Salmon Salad

One can of salmon, one cup of finely cut celery, or finely sliced pickles, and one-half cup of small walnut meats. Mix thoroughly with cream dressing No. 3 and season to taste. Serve on lettuce leaves or garnish with parsley.—Mrs. W. F. Schmitt.

Beef Salad

One cup of beef chopped fine, three hard boiled eggs, one dessertspoon of mustard, a little salt and pepper and enough vinegar to make it pack nicely.—Mrs. C. Beck.

Recipes

Salads

Beets & peas :- Chop pickled beets & combine with canned peas. Mix with an oil dressing.

Bean salad :- Prepare with onions vinegar & cream, the same as cucumbers. Canned beans are very good this way.

Cabbage salad :- Mix cabbage, apples, celery & bananas, with plenty of sugar, salt, & vinegar, until it tastes good. Then whip some cream stiff. add a little salad dressing to cream & mix with cabbage combination.

Recipes

Salads

Salad Dressing

"Variety is the spice of life that gives it all its flavor."

Salad Dressing

No. 1—Beat the yolks of five eggs; add butter size of an egg, melted; mix thoroughly one-half cup of sugar, one teaspoon each of salt and mustard and fill cup with vinegar; add this to the eggs and butter. Boil in double boiler until thick. Let cool and add beaten whites of eggs. Just before using, add a little lemon juice, cream and red pepper.—Miss Marie Gallow.

No. 2—Four tablespoons of vinegar, one-quarter cup of butter, one-half cup of whipped cream, one-half teaspoon each of salt and mustard, one teaspoon of sugar, one-eighth teaspoon of pepper and yolks of four eggs. Heat vinegar and butter; beat yolks of eggs, put in seasonings and add to hot vinegar and butter. Cook until creamy. When hot add the whipped whites of eggs and when cold add whipped cream.—Miss Estella Harder.

No. 3—Brown four tablespoons of butter and one tablespoon of flour; add one cup of milk and let come to boiling point. Beat in a separate dish two eggs, one teaspoon each of sugar, salt and dry mustard dissolved in a little water, one cup of vinegar and a little pepper. Pour into boiling mixture, boil up again and strain.—Mrs. R. Ranke.

No. 4—Beat one egg lightly, add three-quarters cup of sweet cream, three rounding teaspoons of sugar, two level teaspoons of salt and one level teaspoon of mustard. Stir together in sauce pan, set in another pan of boiling water and when well mixed add one tablespoon of melted butter and one-half cup of vinegar. When mixture becomes boiling hot add one rounding teaspoon of corn-starch made smooth in a little cold water.—Mrs. Charles Sellers.

No. 5—Boil one cup of vinegar with butter the size of an egg; beat together two eggs or the yolks of four; add one teaspoon each of salt and mustard, ~~one~~ ^{two} tablespoon each of sugar and flour and six tablespoons of sweet cream. Add to the boiling vinegar and let come to a boil.—Mrs. Walter Smith.

No. 6—Yolk of one egg, three teaspoons of sugar, one teaspoon of mustard, one-half teaspoon of salt, butter size of walnut, one-half cup of vinegar and one cup of sweet cream.—Mrs. Otto Braendle.

*Use
this
recipe*

Cream Dressing

No. 1—One cup of fresh sweet cream, one tablespoon of cornstarch, beaten whites of two eggs, three tablespoons of vinegar, two tablespoons each of salad oil and powdered sugar, one tablespoon of salt, one-half teaspoon of pepper and one teaspoon of made mustard. Heat cream almost to boiling point. Stir in the cornstarch dissolved in cold milk and boil two minutes, stirring all the time. Add the sugar and take from fire. When cool, beat in the whipped whites of eggs and set aside to get cold. Then whip in the oil, pepper, mustard, salt and vinegar. This dressing is especially nice for lettuce, chopped cabbage and tomatoes.—Mrs. B. Friedlaender.

No. 2—Two tablespoons of sugar, two scant teaspoons of salt, one scant teaspoon of mustard, one-quarter scant teaspoon of red pepper, one teacup of sour or sweet cream and two tablespoons of melted butter. Heat until it comes to a boil, then add well beaten yolks of three eggs and one-half cup of hot vinegar.—Mrs. D. Kaercher, Mrs. J. S. Palmer.

No. 3—Yolks of three eggs, one teaspoon of mustard, salt and pepper, two tablespoons of melted butter or oil, one cup of hot cream or milk, one-half cup of hot vinegar and beaten whites of three eggs. Mix dry ingredients and add to beaten yolks of eggs. Put in double boiler; stir in hot cream or milk, hot vinegar, butter or oil, and cook until custard-like. Then whip the beaten whites of eggs and before using add one-half cup of whipped cream.—Mrs. W. F. Schmitt.

Mayonnaise Dressing

No. 1—Beat yolks of two eggs and drop in slowly three tablespoons of olive oil; add one teaspoon each of salt and sugar, a little mustard and paprika, one tablespoon of vinegar and juice of one lemon. Before serving add whipped cream. Keep in cool place.—Mrs. Theodore F. Auch, Miss Elizabeth Haase.

No. 2—Mix together one-half teaspoon each of salt and mustard, one teaspoon of powdered sugar and beat with the raw yolks of two eggs and one-half teaspoon of vinegar. Then add drop by drop three-quarters cup of olive oil, stirring vigorously and as the mixture thickens, add gradually, alternating with the oil, one tablespoon each of vinegar and lemon juice. Have all ingredients cold and beat the mixture constantly.—Miss Valta Martini.

Mustard Dressing

Boil one-half cup of vinegar, one cup of milk, two tablespoons of mustard and beaten yolks of two eggs.—Mrs. Dutcher.

Recipes

Salad Dressing

Camilla Fliegel's recipe:—

Boil & let cool, $\frac{1}{2}$ cup vinegar
& a piece of butter size of egg.
Beat 2 eggs. Mix sugar (to taste)
& 1 tbsp. flour, 2 tbsp. prepared
mustard, salt & pepper, & add
to cooled mixture. Add 1 cup
boiling water & boil till thickened.

Recipes

Salad Dressing

Pickles

"How cam'st thou in such a pickle?"

Cucumber Pickles

No. 1—Place one-half bushel of freshly picked and washed cucumbers into a large jar. Mix one cup of sugar, one cup of salt, three-quarters to one cup of dry mustard, one teaspoon of alum and one gallon of vinegar; pour over pickles. Weigh them down and they will be ready for use in a few weeks.—Mrs. J. D. Finkbeiner, Mrs. Charles Hofmeister.

No. 2—Take cucumbers fresh from the vines, wash them and put into jars. To one quart of pure cider vinegar (if too strong dilute with a little water), add one tablespoon of salt, three tablespoons of sugar and spices, tied in a piece of cheese cloth; boil ten minutes. Put a small piece of alum in each jar and pour boiling vinegar over pickles. Seal. Dill may be added if desired.—Mrs. Frank Kinde.

No. 3—Fill a one-gallon jar with medium sized cucumbers. Cover with boiling water; add a small handful of salt and cover tightly. Repeat this for three mornings. The fourth morning scald enough cider vinegar to cover them; add alum, size of a walnut, one teaspoon of horseradish root, cut up fine, and one teaspoon each of mustard, cloves and cinnamon (tied in a muslin bag). Place pickles in glass jars, pour the boiling vinegar over them and seal.—Mrs. William Schwalm.

Sliced Cucumber Pickles

No. 1—Peel, slice and salt cucumbers and onions separately. After 20 minutes, drain, pour boiling water on each, and drain again. In the meantime boil a syrup as for mixed pickles, using vinegar, sugar and spices. Put cucumbers and onions in syrup and let just come to a boil. Put immediately in fruit jars and seal at once. If only pepper is used (instead of spices) they will taste like fresh cucumbers.—Miss Clara Eberlein.

No. 2—Slice cucumbers and onions. Sprinkle with salt and let stand three hours. To each quart of pickles add one-half to three-quarters cup of brown sugar, one tablespoon of white mustard and celery seed, one red pepper or cayenne pepper, one small tablespoon of tumeric powder, a small piece of horseradish root and enough vinegar to cover. A little alum added crisps them. Boil about ten minutes.—Mrs. J. W. Schuerer, Mrs. George Siglin.

Dill Pickles

No. 1—Wash cucumbers and place in two two-quart cans with dill and grape leaves. Boil five minutes one quart of vinegar, two quarts of water and one scant cup of salt. Pour over pickles and seal.—Mrs. Henry Hartman.

No. 2—Soak pickles over night in salt water. In the morning drain and put in cans. Heat enough vinegar to cover them and add sugar to taste. Pour this vinegar off three mornings and re-heat. The third morning cover the pickles with dill, add hot vinegar and seal.—Mrs. F. J. Hintze.

No. 3—Wash medium sized pickles and let stand in water over night. The next morning, wipe them dry and pack pickles and dill alternately in two-quart cans. Add to each can two small red peppers, two bay leaves, one teaspoon of whole black peppers and a piece of horseradish root. Make a brine of six quarts of water, one pound of salt and a small teaspoon of powdered alum; add one quart of strong vinegar and boil. Pour boiling hot over the pickles and seal at once.—Mrs. Mary Hahn.

No. 4—Put small pickles in brine over night. In the morning pack in cans; to each two-quart can add one tablespoon of mustard seed, a few slices of onion and several sprigs of dill. Fill the can with boiling vinegar to which a little sugar may be added.—Mrs. Theodore F. Auch.

No. 5—Boil one pint of vinegar, one quart of water and one-half cup of salt. Put pickles, dill and grape leaves in cans; pour boiling vinegar over them.—Mrs. Fred Fiebig, Mrs. Gottfried Ort.

Mustard Pickles

No. 1—Soak one quart of small cucumbers, one quart of large cucumbers, sliced, one quart each of onions and green tomatoes, two to four green peppers, one large cauliflower (divided) in one pint of salt and four quarts of water. Let stand 20 hours. Scald and drain. Make a paste of one cup of flour, six tablespoons of mustard, one tablespoon of tumeric powder and a little vinegar; add two cups of sugar and enough vinegar to make two quarts. Let boil; add pickles and cook until tender.—Mrs. John Allen, Mrs. Otis Pengra.

No. 2—Two quarts of green cucumbers, one quart each of small onions, sliced green tomatoes and cauliflower, three green peppers, three quarts of vinegar, one tablespoon of tumeric powder and five tablespoons of mustard. Soak pickles in weak brine over night. Let come to a boil in same and drain well. Stir tumeric powder, mustard and five tablespoons of flour in a little cold vinegar. Heat the balance of vinegar with one cup of sugar, stir in the mixture and pour hot over pickles. Seal.—Mrs. William A. Hunt.

No. 3.—To one quart of small pickles, one quart of green sliced tomatoes, one quart of onions and one head of cauliflower, add three to four quarts of water, one pint of salt and let stand 24 hours. Then heat two quarts of vinegar; add one cup of flour, six table-spoons of mustard and one cup of sugar (well mixed). Put in the pickles and cook until tender.—Mrs. Paul Kunisch.

No. 4.—Put in a weak salt brine two quarts of sliced cucumbers, four quarts each of small cucumbers and onions, four heads of cauliflower and three green peppers cut in small pieces. Let stand two days. Take out and rinse. Make a mustard dressing by mixing one-quarter pound of mustard, four cups of sugar, one-half cup of flour, one ounce of tumeric powder with one quart of vinegar. Add this to three quarts of boiling vinegar, put vegetables in and cook until tender.—Mrs. Florando Schweitzer.

French Mustard Pickles

Cut small two quarts each of cucumbers, celery, cauliflower and onions. Let stand in salt water over night. Next morning mix one gallon of vinegar, four cups of granulated sugar, five table-spoons of mustard, one tablespoon of tumeric powder and one cup of flour. Let boil; pour over pickles and cook ten minutes. Put in cans.—Mrs. John Allen, Mrs. Mary Roode.

Sweet Mustard Pickles

Cut in pieces one quart each of small onions, cucumbers and cauliflower; slice one quart of green tomatoes. Soak in salt water for 24 hours. Drain; cook in half vinegar and water. Drain again; make a dressing of one quart of vinegar, two pounds of sugar, one-half pound of mustard and one tablespoon of tumeric powder. Bring to a boil and thicken with one-half cup of flour, made smooth in vinegar. Mix with pickles and can.—Mrs. Herman Martin.

Mustard Chow Chow

Chop fine four quarts of green tomatoes, one head of cabbage and ten large onions. Sprinkle with salt; let stand one hour, then drain. Add one-half gallon of vinegar, one-half ounce of celery seed, one and one-half pounds of brown sugar, one-quarter pound of mustard seed, two green peppers, chopped fine, and one ounce of tumeric powder.—Mrs. John Allen.

Chow Chow

Chop separately one peck of green tomatoes, five onions, three heads of cabbage and one-half dozen green peppers. Mix with salt and let drain over night. Put in a porcelain kettle one pound of brown sugar, one-half teacup of grated horseradish, one teaspoon each of ground black pepper and mustard, one tablespoon of celery seed and enough vinegar to cover. Let boil, pour over pickles and let stand over night. In the morning re-heat and put into cans.—Mrs. Adam Zimmer.

Chili Sauce

No. 1—Chop fine forty ripe tomatoes, twelve onions and six red peppers. Add six teaspoons of cinnamon, one small teaspoon each of ginger and cloves, four tablespoons of salt, twelve tablespoons of brown sugar and twelve cups of vinegar. Mix well and let boil three hours. Half proportion may be used.—Mrs. O. F. Louis, Mrs. Charles A. Werschky.

No. 2—Twelve large ripe tomatoes, peeled, two large red peppers and one large onion chopped fine, two teacups of wine vinegar, one cup of brown sugar, one tablespoon of salt and one teaspoon each of allspice, nutmeg, cloves and ginger, if desired. Boil all together until it thickens.—Mrs. Oscar Goebel, Mrs. John Stuetzer.

No. 3—Eighteen tomatoes, six onions, three green peppers, two and one-half cups of vinegar, one cup of sugar, two teaspoons of salt, one teaspoon each of a cinnamon and allspice, one-half teaspoon of cloves. Boil ten minutes.—Mrs. Oscar Reinhold.

Green Tomato Pickles

No. 1—Fifteen sliced green tomatoes; let stand over night with a little salt sprinkled over them. Mix five pounds of brown sugar, one quart of vinegar, two ounces of whole cloves and two ounces of cinnamon. Boil from 15 to 20 minutes or until it thickens. Then add green tomatoes and cook until soft.—Mrs. Oscar Goebel.

No. 2—Four quarts of cider vinegar and four pounds of sugar. While boiling add three or four sliced onions, two teaspoons of salt, one tablespoon each of cinnamon and cloves, one grated nutmeg and eight or ten pounds of sliced green tomatoes. Let boil four or five minutes and put into gallon jars. When cold tie with brown paper.—Mrs. M. Heberly.

No. 3—Mix thoroughly one teacup of salt with one peck of green tomatoes and six large onions sliced. Let stand over night. In the morning drain off liquor. Mix with two quarts of water and one quart of vinegar. Let boil 20 minutes; then drain. Let boil three quarts of vinegar, two pounds of sugar, two tablespoons each of allspice, cloves, cinnamon, ginger and mustard, and twelve green peppers chopped fine. Let boil from two to three hours; pour over tomatoes and put in a stone crock.—Mrs. Jerome Wilbur.

No. 4—Boil to a syrup three and one-half pounds of granulated sugar, one quart of vinegar and one cinnamon stick. Skin six quarts of small green tomatoes, and steam them in salt water. Spread tomatoes on a platter and let stand over night. Next morning stick two cloves in each tomato, re-heat the syrup and pour over them. Let stand for three days; pour off the syrup, re-heat and let stand for three days more. Then heat all together and can.—Mrs. William Yackle.

Ripe Tomato Pickles

Prick each tomato five or six times, or until juice runs. Put in a two-gallon jar a layer of tomatoes and part of a ripe pepper; continue so until jar is full. Make a very weak brine and pour over tomatoes. Cover and put in warm place until it works. Use not more than three peppers.—Miss Lottie L. Lamb.

Sweet Pickled Relish

Cut one gallon of tomatoes and one quart of cucumbers; sprinkle with a little salt and let stand over night. In the morning add three pints of vinegar, four cups of sugar, mixed spices, celery and white mustard seed.—Mrs. William Yackle.

Ripe Cucumber Pickles

Pare and cut in strips. Remove seeds, put in weak lime for twelve hours, pour off and scald in alum water until clean. Wash in cold water and drain well. Mix three and one-half pounds of brown sugar, one gallon of vinegar, some stick cinnamon, nutmeg and mace. Boil cucumbers in this syrup until quite soft. Put in glass jars.—Mrs. Oscar Goebel.

Pickled Red Beets

Wash dark red beets. Cut off leaves (not too close) and do not cut the roots as the sap will run out while cooking. Cook slowly for three or four hours in weak salt water. Let them cool; then peel and slice them. Put into crocks with a piece of horseradish, small onion, whole pepper and cloves and a little sugar. Boil some wine vinegar, and when cool, pour over all. Close crock tightly and set away in a cool, dry place.—Mrs. Adolph Mathes.

Beet Relish

Boil red beets until tender. Chop fine. To one quart of beets add two quarts of chopped white cabbage, one pint of chopped horseradish, a heaping cup of granulated sugar, one large red pepper and salt to taste. Mix well; put into a stone jar and cover with one quart of pure cider vinegar. Cover jars tightly. This will keep for months.—Mrs. C. Umbach.

Corn Relish

No. 1—Ten cups each of corn and cabbage chopped fine, four green peppers, six onions and two stalks of celery chopped fine, three cups of sugar, one-half cup of salt, two tablespoons of mustard seed and two quarts of vinegar. Mix all together and let boil one-half hour.—Mrs. M. Caryl.

No. 2—Twelve ears of corn, ten onions, one head of cabbage, four red peppers, one-half gallon of vinegar (half water), one and one-half cups of sugar, five-cent glass of prepared mustard and two tablespoons of salt.—Mrs. Dan Hersinger, Jr.

No. 3—One cup of chopped raisins, twelve cups of grated corn, four cups of vinegar, one-half tablespoon of brown sugar, two tablespoons of mustard, salt and pepper to taste. Cook until tender. Chopped celery may be added.—Mrs. John Hofmeister.

No. 4—Six pounds of cabbage, eighteen large ears of sweet corn, two and one-half quarts of vinegar, three cups of brown sugar, one-quarter pound of mustard, four tablespoons of flour, three tablespoons of salt and two tablespoons of tumeric powder. Chop the cabbage; put into two quarts of vinegar and boil for 30 minutes. Grate the corn and add to the cabbage. Mix the mustard, flour, sugar and tumeric powder with the remaining pint of vinegar and stir into the salad. Cook until it thickens; then fill into glass jars.—Mrs. Frank Avery, Mrs. Anton Strauch, Mrs. A. W. Lee.

Tomato Catsup

No. 1—One bushel of tomatoes, cooked and strained, will make five gallons of liquid. Add four or five onions to tomatoes while cooking. To five gallons of liquid add five pints of vinegar, eight cups of sugar, fifteen tablespoons of salt, ten tablespoons of mustard, five tablespoons each of black pepper, allspice and cinnamon, three tablespoons of cloves and red pepper if desired. Put spices in a cloth and cook six to seven hours, or until thick. One-half proportion may be used.—Mrs. Ed Hersinger, Mrs. William Kinde.

No. 2—One gallon of juice, two tablespoons each of salt, ginger and mustard, one tablespoon each of pepper, cinnamon and cloves, one-half teaspoon of red pepper, two cups of sugar and one pint of vinegar. Boil until thick. Bottle while hot.—Mrs. F. J. Hintze.

Peach Pickles

No. 1—Place seven pounds of peaches in a crock. Let boil three and one-half pounds of sugar, one ounce each of allspice, cinnamon and cloves (tied in a cloth), and one-half to one quart of vinegar. When boiling pour over the peaches and let stand until the next day. Re-heat the syrup and pour over peaches again. The following day heat fruit and syrup and put into cans. Two or three cloves may be put into each peach. Remove the heads from cloves before using them and the fruit will not become discolored.—Mrs. D. Kaercher, Mrs. J. C. Martini, Miss Emma D. Muellerweiss.

No. 2—Nine pounds of peaches, three pounds of sugar and one pint of vinegar. Put three cloves into each peach, drop into boiling syrup and let cook until nearly soft.—Mrs. M. Haist.

No. 3—Eight pounds of peaches, four pounds of white or brown sugar, one pint of vinegar and a few sticks of cinnamon. Stick two or three cloves into each peach. Drop into syrup and cook until tender. Take them out on platter to cool. Then put into jars, pour the cold syrup over them, let stand 24 hours and seal. This is a good rule for all kinds of pickled fruit. If pickles are not wanted so rich use less sugar.—Miss Elizabeth Haase, Mrs. F. A. Riggs.

Recipes

Pickles

Corn relish :— $1\frac{1}{2}$ doz. ears corn,
2 bunches celery chopped fine,
1 large head cabbage chopped coarse,
4 large onions, 3 red peppers (seeded).
Boil for 45 min. in the following,—
 $1\frac{1}{2}$ ^{lb} gran. sugar
 $\frac{1}{2}$ gal. vinegar.
4 rounding tbsps. Coleman's mustard
 $\frac{1}{2}$ cup salt.

Sliced cucumber pickles :— Slice
cucumbers & as many onions as
you want in them and let stand
in salt water over night. Drain
and cook up in 1 qt. vinegar,
2 cups water, 2 cups sugar, a
little mustard seed and a little
celery seed. ¹⁹⁵ Do not boil long but
let heat through, just come to a boil

Recipes

Pickles

Mrs. J. D. Finklin

Sliced Sweet pickles :- Let
pickles & onions stand over
night in salt water. Drain
in the morning and heat up
in 1 qt. vinegar, 2 cups water,
2 cups sugar, 2 tblsp. mustard
seed, 1 tblsp. celery seed. Let
come to boil and can.

10 qts. water to cover.

3-7th batches of pickle

8 cups of salt to
make brine

Recipes

Pickles

Recipes

Pickles

Jellies, Preserves and Jams

"Practice makes perfect."

Jelly

Take one pint of juice to one pint of granulated sugar and boil until 222 degrees Fahrenheit. It is then ready for the glasses.—Mrs. Jacob Kundinger.

Peach and Apple Jelly

Take equal parts of apples and peaches. Halve the peaches and remove pits; quarter and core apples, but do not peel. Cook separately and let drain. Take equal parts of sugar and juice and boil until it jellies.—Mrs. W. H. Bullock.

Crabapple Jelly

Wash and core crabapples, but do not pare. Cover with water and cook until tender. Strain thru a cheese cloth bag, letting it drip overnight. To every pint of juice take one pint of sugar. Let juice come to a boil, add the sugar and boil 20 minutes. Let it cool; put into glasses and seal with paraffine. A little grape juice added to the crabapple juice improves the flavor.—Mrs. Gustav Reinhold.

Uncooked Strawberry Preserve

To one pound of strawberries add one and one-quarter pound of sugar; stir one-half hour and put into cans. Raspberries or blackberries may be prepared in the same way.—Mrs. Theodore F. Auch.

Strawberry Preserve

Five pounds of strawberries, five pounds of sugar, one pineapple, one pound of raisins, five oranges and one lemon. Cut pineapple and oranges in small pieces; add lemon juice and a little of the orange and lemon peeling. Boil until thick.—Mrs. Theodore F. Auch.

Cherry Preserve

Four pounds each of cherries and sugar, one pound of raisins and four oranges. Cook until thick.—Mrs. James Hinman.

Cherry Relish

Five pounds each of cherries and sugar, one pound each of raisins and English walnuts and four oranges. Take the rind of three oranges and cook in water until tender; cut fine and add to the cherries. Boil all together for 20 minutes. One cup of currant juice improves this relish.—Mrs. H. A. Fliegel.

Spiced Cherries

No. 1—To each pound of fruit allow the same quantity of sugar. Make a syrup of one-half cup of water, one-quarter cup of vinegar and one teaspoon of cloves; add the cherries and cook.—Mrs. William Deegan.

No. 2—Seven pounds of stoned cherries, three and one-half pounds of sugar, one pint of vinegar, one tablespoon of ground cinnamon, one-half tablespoon of ground cloves and a little allspice. Boil together until it becomes firm but not too thick; put into cans and seal.—Mrs. D. Kaercher.

Gingered Pears

Eight pounds of pears, six pounds of sugar, one pint of water, three lemons and one ounce of ginger root. Cut the rind of lemon in small pieces; parboil the ginger root in a little water and boil all together.—Mrs. H. A. Fliegel, Mrs. J. C. Martini.

Plum Jumbo

Five pounds of plums, three pounds of sugar, one pound of seeded raisins, three oranges chopped fine and the grated rinds of two oranges. Boil until thick.—Miss Susan Beck.

Spiced Plums

Five quarts of plums, four quarts of sugar, one quart of vinegar, one teaspoon of cloves and one and one-half tablespoons of cinnamon. Cook together until it begins to thicken. If possible, get the blue plums that are in the market late in the fall; cut into halves, remove the pits, but not the skins.—Lizzie Gaeth.

Spiced Currants

Seven pounds of currants, four pounds of sugar, one pint of vinegar, one tablespoon each of cinnamon, cloves and allspice. Boil slowly two hours or more.—Mrs. J. C. Martini.

Tomato Preserve

Seven pounds of ripe tomatoes, peeled, three pounds of sugar, one cup of vinegar, ten whole cloves and one stick of cinnamon. Cook slowly until thick then put into cans.—Mrs. Adam Zimmer.

Grape Preserve

Three pints of grape pulp, three pounds of granulated sugar, one pound each of chopped raisins and nut meats. Boil slowly until it thickens.—Mrs. Adam Zimmer.

Orange Marmalade

Cut into thin slices one dozen of oranges and one-half dozen of lemons; cover with four quarts of cold water and let stand 36 hours. Let boil three hours; add eight pounds of granulated sugar and let boil one hour longer. Put in small jelly glasses. I put fruit thru a meat grinder and use rind of only three lemons, but the juice of six.—Mrs. Otto Braun.

Currant and Raisin Jam

Five quarts of red currants, two pounds of raisins and juice of two oranges. Take pound for pound of fruit and sugar; boil slowly until right thickness. Mix the fruit before weighing.—Mrs. J. C. Martini.

Recipes

Jellies, Preserves and Jams

Recipes

Jellies, Preserves and Jams

Canned Fruit

"Mingle with the friendly bowl
The feast of reason and the flow of soul."

Canning Fruit in Oven

Prepare fruit and put in well cleaned cans. Place in cool oven without either tops or covers. Heat oven gradually and let cook until one to two inches of juice has formed in bottom of cans. Take out; pour boiling syrup over fruit and seal.—Mrs. F. A. Bach.

Strawberries, Raspberries and Cherries Canned Without Sugar

Put the fruit in thoroughly cleaned cans; place into a boiler on pieces of wood and fill with cold water to cover a little more than half of the cans. Let boil; when fruit has settled to about three-quarters of the can, remove, fill with boiling water and close tightly. Six to twelve hours before serving, sweeten the juice to taste, add the fruit and it will have the flavor of fresh fruit. If the strawberries should settle to nearly one-half of the can, fill three-quarters full from another can.—Mrs. W. F. Schmitt.

Canned Sweet Corn

Select full ears of sweet corn, just fit for table use. Husk, remove every shred of silk and cut the corn from the cobs. To nine cups of corn add one cup of granulated sugar, one cup of water and a scant one-half cup of salt. Cook ten to twenty minutes. Press into cans and seal at once. This keeps without fail. When using, freshen a little and season with cream and pepper.—Mrs. B. Rothfuss, Mrs. M. Heberly.

Recipes

Canned Fruit

Recipes

Canned Fruit

Recipes

Canned Fruit

Candies

"What should a fair girl have to eat?
Something delicate, light and sweet."

Sea Foam

No. 1—Three cups of granulated sugar, one cup of corn syrup and one-half cup of water. Boil until it forms a hard ball in water. Beat whites of three eggs to a stiff froth; gradually pour the syrup into the well beaten whites of the eggs, stirring constantly, until it keeps its shape. Add vanilla and nuts; pour in well buttered tin.—Miss Elsa L. Fliegel.

No. 2—Two cups of granulated sugar, one-half cup each of corn syrup and water. Boil until it threads well. Remove from fire, stir until cool, then slowly add to it the beaten white of one egg. Add chopped walnuts and flavoring to taste.—Mrs. C. F. Giese.

No. 3—Put three cups of light brown sugar, one cup of water and one tablespoon of vinegar over a fire. Heat to boiling point, stirring until sugar is dissolved. Then boil without stirring, until it forms a hard ball when dropped in cold water. Remove at once from fire and pour gradually into the stiffly beaten whites of two eggs; beat until mixture will hold its shape, then add one teaspoon of vanilla and one cup of nut meats cut in small pieces. Drop on buttered paper in small, roughly shaped piles.—Mrs. C. L. Manske, Mrs. Henry Goegel.

Chocolate Creams

Beat whites of two eggs; add two tablespoons of thick cream, one tablespoon of vanilla and powdered sugar enough to make a soft dough. Form into shapes or balls and put nuts in center. Melt some bitter chocolate and powdered sugar in a bowl over hot teakettle. When melted, turn creams in it and put on waxed paper in a cold place.—Mrs. Theodore F. Auch.

Chocolate Candy

One and one-half cups of granulated sugar, one-half cup of sweet milk, two tablespoons of chocolate, butter size of walnut and one teaspoon of vanilla. Boil 15 minutes.—Mrs. J. C. Armbruster.

Chocolate Chips

One cup of molasses, two-thirds cup of sugar, butter size of a walnut and vanilla flavoring. Boil until hard; pull thin and cut into small pieces. When cold, dip into hot chocolate, flavored with vanilla and sweetened if desired.—Miss Elizabeth Haase.

Fudge

No. 1—One pound of brown sugar, one can of condensed milk, three tablespoons of water and two ounces of butter. Stir until sugar is dissolved then stir constantly for 30 minutes after it begins to boil. Pour into buttered pan and mark in squares before quite cold.—Mrs. Anton Strauch.

No. 2—Two cups of granulated sugar, one cup of milk and one-quarter to one-half cake of bitter chocolate. Let come to a boil and add butter size of a walnut; then let boil until it forms a ball in water. Remove from fire and beat until creamy; add flavoring and nutmeats as desired. Pour on buttered tins and cut in squares before it is cold.—Mrs. Theodore F. Auch, Miss Edna Huck, Mrs. Henry Schreder.

Penochee

Use the same recipe as for fudge No. 2, only using two cups of light brown sugar instead of granulated sugar, and omitting the chocolate.—Miss Edna Huck.

Walnut Anna

Two cups of brown sugar and one-half cup of sweet cream. Boil about 20 minutes, or until it ropes. Take from fire; add one cup of broken walnut meats, pour into a buttered tin and when partly cool, mark to desired shape with a knife. It is delicious.—Miss Irma Ankebrant.

Walnut Creams Without Cooking

Take the beaten white of one egg and stir into it enough powdered sugar to be able to roll into balls. Flavor as desired and set in a cold place for 10 or 15 minutes. Roll into balls, place half an English walnut on either side and press together.—Miss E. H. Reinhold.

Cream Candy

Four cups of sugar, two cups of water, three-quarters cup of vinegar, one cup of cream or rich milk, a piece of butter if desired, two teaspoons of vanilla and a pinch of salt and soda. Boil until it cracks when dropped in water. Pour in a flat buttered dish and pull until white.—Mrs. George Hartman.

Heavenly Bliss

Two cups of white sugar, one-half cup each of corn syrup and water; boil until it cracks when dropped in water. To the syrup add one cup of peanuts or walnuts, if desired; pour into the beaten whites of two eggs, flavor with vanilla and whip until stiff. Pour on buttered dish.—Mrs. W. H. Demo, Mrs. George Hartman.

Maple Cream

No. 1—Three cups of light brown sugar, one-half cup of sweet milk and butter size of an egg. Boil well for five minutes. Take from fire, add one cup of nuts and one teaspoon of vanilla, then beat until stiff enough to pour on plate.—Miss Luella Finkbeiner.

No. 2—Two cups of white sugar, one-half cup each of maple syrup and water. Boil until it will crisp when dropped into cold water. Whip this together with the beaten whites of two eggs and one cup of nuts. Pour in buttered tins.—Mrs. Otto Kuisel.

Divinity Candy

Part 1: Two cups of granulated sugar, one cup each of syrup and water, one tablespoon of vinegar and one teaspoon of vanilla. Boil slowly without stirring until it hardens in cold water. Set aside to cool. Part 2: Boil one cup of granulated sugar in one-half cup of water until it threads. Then beat it slowly into the beaten whites of two eggs. When Part 1 has slightly cooled quickly turn in Part 2 and beat rapidly for 20 minutes. Add one cup of nut meats.—Mrs. T. Donovan.

Brown Sugar Candy

Two and one-half cups of dark brown sugar, one-half cup of milk or cream, a little butter, vanilla and one-half cup of chopped walnuts. When it strings, take from fire and heat until creamy.—Mrs. Clويد Miller.

Butter Scotch

No. 1—Two cups of brown sugar, butter size of an egg, one teaspoon of vinegar and water enough to dissolve sugar. Boil until it cracks in water.—Mrs. George Hartman.

No. 2—Two cups of sugar, butter size of an egg and two tablespoons of water. Boil without stirring until it hardens on a spoon. Pour on buttered plates to cool.—Mrs. James Hinman.

Butter Taffy

Boil three cups of brown sugar, one-half cup of molasses and one-quarter cup each of hot water and vinegar. Cook until it crisps in cold water; then add two tablespoons of butter, one teaspoon of vanilla and cook three minutes longer. Turn out on buttered plates.—Mrs. James Hinman.

Taffy

One cup of corn syrup, two cups of granulated sugar, one cup of milk, one tablespoon of butter and paraffine size of walnut. Boil until it reaches 250 degrees Fahrenheit, stirring all the time. If nuts are used, chop and put them in buttered pans; sprinkle with a little vanilla and pour candy over this. Pull when cold enough to handle.—Mrs. Jacob Kunding.

Nut Dates

Remove seeds from dates; replace by shelled peanuts, walnuts, pecans or almonds. Roll lightly in pulverized sugar. This makes a tasty and pretty dish of sweets.—Mrs. W. F. Schmitt.

Pop Corn Balls

For a good sized kettle of pop corn take two cups of light brown sugar, butter size of walnut, water to moisten it and one-half teaspoon of vanilla. Let boil until it hardens when dropped into cold water. Pour over pop corn; mix well and shape into balls while warm.—Mrs. H. G. Muellerweiss.

Cracker Jack

One cup of molasses, two cups of sugar, two tablespoons of vinegar and one heaping tablespoon of butter. Boil until it hardens in water. Take from fire and stir in one heaping teaspoon of soda. Beat briskly and pour over pop corn.—Mrs. Jacob Hartman.

Recipes

Candies

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Candies

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Candies

Favorite Beverages

"Drink ye to her that each loves best."

Cocoa

Mix three teaspoons of cocoa with two tablespoons of sugar and a pinch of salt. Add one-half cup of boiling water and stir until smooth. Then add one and one-half cups more of boiling water and let come to a boil. Put two cups of sweet milk in a sauce pan; scald and add to the cocoa. Beat with a Dover egg beater until a froth begins to form.—Mrs. J. C. Martini.

Pineapple Lemonade

Boil two cups of sugar and one pint of water for ten minutes. Set aside to cool. Then add to it the juice of three lemons and one grated pineapple. Let this stand on ice for two hours. When ready to serve add one quart of water.—Mrs. W. N. Lake.

Orangeade

Juice of four large oranges and one lemon. Add seven tablespoons of sugar and a very little water. Let this stand about 15 minutes, strain and add one pint of water. Serve with chipped ice.—Mrs. Ora Paquette.

Soda Cream

Two and one-half pounds of white sugar and one-eighth pound of tartaric acid dissolved in one quart of hot water. When cold, add the beaten whites of three eggs; stir well and bottle. Put two large spoons of this syrup into a glass of water and stir into it one-quarter teaspoon of bicarbonate of soda. Any flavoring may be added to the syrup.—Mrs. Charles Gommon.

Grape Juice

Pick the grapes from the stems. To three quarts of grapes add one pint of water. Cook thoroughly; press out the juice and strain through a cloth to remove all sediment. To each quart of juice add one small cup of sugar. Heat to boiling point and can or bottle.—Mrs. Ella Whipple.

Raspberry Vinegar

To two quarts of raspberries add one pint of cider vinegar. Let stand two or three days. Then mash; put them into a bag and let drain. To every pint of juice add one pound of white sugar. Boil 20 minutes, skimming it often. Bottle when cold. A few tablespoons of this vinegar in a glass of cold water make a delicious drink.—Mrs. Charles Gommon, Mrs. J. C. Martini.

Fruit Punch

Make a punch of twelve lemons, six oranges, two pineapples, one pint of strong tea, one pint of port or sherry wine and one gallon of water. Sweeten to taste. Put a good sized block of ice in a punch bowl; pour the mixture over the ice, adding brandied cherries. For individual service allow the juice of one orange and one lemon, one tablespoon of wine and the fruit; pour over chopped ice, arranged in individual glasses. Sweeten to taste and fill glasses with water.—Mrs. J. C. Martini.

Ginger Cordial

Two drams each of extract of ginger, lemon and calisecumin, three pounds of white sugar and one-half ounce of tartaric acid. Brown well one and one-half cups of the sugar and add four quarts of water. Put all together, excepting the tartaric acid, and boil a few minutes; when cool, put in tartaric acid and bottle for use.—Mrs. Victor Bertrand.

Dandelion Wine

One solid quart of fresh dandelion blossoms and one gallon of boiling water poured over them. Let stand three hours. Strain, let come to a boil and add three pounds of sugar, one lemon and one cake of yeast. Let stand 24 hours and bottle. This is very nice.—Mrs. J. C. Martini.

Recipes

Favorite Beverages

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Favorite Beverages

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Favorite Beverages

Invalid Cookery

"The best physicians are Dr. Diet, Dr. Quiet and Dr. Merryman."

Oatmeal Gruel

One-quarter cup of oatmeal, one and one-half cup of boiling water, one-half teaspoon of salt and milk or cream. Add oatmeal and salt to the boiling water; cook four or five hours in a double boiler adding more water if necessary. Strain and dilute with hot milk to the right consistency. Sugar and a little port wine may be added if desired and allowed.—Miss E. Laverne Gamble.

Rice Water

Wash and pick over two tablespoons of rice; add one pint of cold water and cook one hour or until rice is tender. Strain and dilute with boiling water or hot milk to desired consistency. Season with salt.—Miss E. Laverne Gamble.

Beef Broth

No. 1—Cut raw beef into small pieces; put into a glass jar, place in water and boil. When juice is extracted from meat, strain and season to taste.—Mrs. James Collins.

No. 2—Cut in small pieces one pound of beef or mutton, or part of both. Boil gently in two quarts of water. When reduced to one pint, strain and season.—Miss Irma Ankebrant.

Scotch Broth

Beat one egg until foamy; pour into one quart of boiling rich beef or chicken broth and remove quickly from fire. Season to taste.—Mrs. C. D. Swift.

Chicken Rice Soup

Boil rice until soft in chicken or beef broth. Season with salt and pepper.—Mrs. James Collins.

Eggnog

One egg, one-half cup of milk, one teaspoon of sugar, a little salt and grated nutmeg. Separate the egg; beat the white until foamy (not stiff) and the yolk until creamy. Add the sugar to the yolk, beat again; gradually stir in the milk, add flavoring and fold in the white. Pour from one dish to another until well mixed; add chipped ice and serve at once. If a hot drink is desired, scald the milk. A little wine or brandy may be added.—Mrs. W. F. Schmitt.

Milk Toast

One-half tablespoon of butter, three-quarters tablespoon of flour, one cup of milk (scalded), one-half teaspoon of salt and three small slices of toast. Make a white sauce of the butter, flour, milk and salt. Toast the bread a golden brown and soften by dipping once into boiling salted water; pour the sauce between each slice of toast and over the whole. Serve very hot.—Mrs. W. F. Schmitt.

Albumenized Orange

Partly beat the white of one egg and add juice of one orange. Put into a glass; fill with cold water and sweeten to taste.—Mrs. Mary Ford.

Russian Tea

One teaspoon of tea and one cup of freshly boiled water. Let steep for five minutes; put one tablespoon of raspberry jelly into a glass and pour tea over it. Sweeten to taste and serve with a slice of lemon. Very good.—Mrs. B. Friedlaender.

Hot Lemonade for a Cold

To one large cup of boiling water allow one teaspoon of flaxseed. Let steep ten minutes. Rub four lumps of sugar over one lemon to extract some of the oil. Squeeze juice over sugar and add the hot, strained flaxseed water. This should be taken as hot as possible before going to bed.—Mrs. W. F. Schmitt.

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Hints of General Interest

"Be strong and ready for these hints,
When we shall hap to give them."

What Turpentine Will Do

There are few houses that are not familiar with some uses of turpentine. Turpentine and soap will remove ink stains; a few drops added to water, in which clothes are boiled, will whiten them. Pitch, wheel-grease and tar can be quickly removed if the spot is covered with lard and soaked with turpentine. Ivory knife handles that have become yellow can be restored to their whiteness by rubbing with turpentine; an equal mixture of turpentine and linseed oil will remove white marks on furniture; clean gilt frames with a sponge moistened with turpentine.—Mrs. L. Appold.

You can remove that unsightly white spot from the polished top of your diningroom table, caused by a hot dish, by saturating a piece of cloth with essence of peppermint and rubbing spot with it.—Mrs. Frank Bach.

To Remove Iron Rust and Mold From Linens—Cover the stain with salts of lemon and stretch it across the steam of a saucepanful of boiling water, so that the salts of lemon will be gradually dissolved by the steam and absorbed into the fabric.

To Remove Iron Rust—Rub on lemon juice and salt, and lay in the sun.

To Take Out Machine Oil—Wash with cold water and soap; hot water sets the stain.

Over a Tea-Kettle—When making a boiled salad dressing or anything in small quantity requiring a double boiler and not too much heat, if a small boiler is not at hand, the cooking may be done most satisfactorily over a tea-kettle. Place in the top of it a small bowl and let the water in the kettle boil. It will be found that the steam will cook the dressing very readily.—Mrs. L. Appold.

To Keep Water Cool Without Ice—In summer or in warm climates drinking water may be kept in unglazed earthenware pitchers. Wrap several folds of cheese cloth around the outside of pitcher. Keep these wet and place the pitcher in a draught. The evaporation of the moisture from the cheese cloth tends to cool the contents of the pitcher.—Mrs. Julia Roggow.

Household Hints—Cover jelly with powdered sugar to keep from moulding. To burn camphor gum in a room is said to drive away flies. Beeswax and salt will make rusty flat irons smooth.

To Improve Kerosene Oil Lamp—When using kerosene oil lamps put a teaspoon of common salt in an ordinary hand lamp, and a tablespoon in a large lamp with a big burner. This gives a more brilliant light and tends to prevent smoking and hence to keep the wicks and chimneys clean.—Mrs. Julia Roggow.

When Baking Crust for Lemon Pie—Put dough on inverted pie tin and pick with fork before putting in oven.—Mrs. W. H. Demo.

Dry the Leaves of Celery and put in glass jars. When cooking soup, add a handful; they will give a fine flavor to the broth. Strain before using.—Mrs. W. F. Schmitt.

Put Left-Over Pieces of Bread into warming oven and when thoroughly dried, roll them, place in a jar and they are ready for use.—Mrs. C. C. Calkins.

Fowl or Meats to Boil should always be put into boiling water, not cold, (unless the purpose is to make soup), and then they should boil very slowly. Hard boiling makes them tough and to put them into cold water makes them tasteless.—Mrs. John Ankebrant.

To Take Frost Out of Fruit and Vegetables—Put them into cold water and allow them to remain in it until by their plump, fair appearance the frost seems to be out.

All Vegetables should be put into boiling water which has salt in it and the water should not be allowed to stop boiling, as this makes them watery.

Before Serving lettuce, celery, radishes and onions, they should be soaked for two hours in salt water with ice in it.—Mrs. John Ankebrant.

Hints of General Interest

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