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Cook Book



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and the science of modern chemist.

It means much tasting and no wasting.

It means American thoroughness, French art and Arabian hospitality.

It means, in fine, that you are to see that everyone has something nice to eat.

Mount Clemens
Souvenir Cook Book



"To our faults a little blind,
And to our virtues very kind."



Published under the Direction of the Woman's Guild of Grace
Episcopal Church, Mount Clemens, Michigan.

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..Salada..

Asparagus and Salmon Salad.

Boil 2 bunches of asparagus in a quart of water seasoned with salt.

Season 1 quart of cooked salmon with 1 teaspoonful salt, 1-3 teaspoon pepper.

3 tablespoonfuls olive oil.

1 tablespoonful vinegar.

2 tablespoonfuls of lemon juice.

Let stand on ice 2 hours. Arrange salmon in center of dish with asparagus points around. Pour over mayonnaise. Garnish with lettuce, cress and lemon.—Mrs. Morgan Lehigh.

Beet Salad.

Choose very red beets and boil till tender—chop fine.

Take 3 pints chopped beets.

1 pint chopped cabbage.

1 pint vinegar.

1 cup sugar.

1 cup horseradish, salt and pepper to taste.

Scald cabbage, vinegar and sugar together (not boil) then mix all together.

Celery added is an improvement. Will keep for a long time.—Mrs. J. E. Nellis.

Tomato Salad.

Cook a large onion and small bay leaf with quart can of tomatoes and press through a sieve. Add 2-3 of a box of gelatine, that has been soaked in 1-2 cup of cold water to the tomatoes—put on stove and stir until the gelatine is dissolved. Salt and pepper. Pour into cups and chill.—Mrs. Ellis.

Chicken Salad.

- One chicken.
- 1 small carrot.
- 1 teaspoonful of whole pepper corns.
- Juice of half a lemon.
- 1 onion.
- 2 bay leaves.
- 1 saltspoon of celery seed.
- 1 pint of mayonnaise dressing.

Put chicken into a kettle of boiling water, add onion, carrot, bay leaf, pepper and celery seed, and boil rapidly for five minutes, then simmer until chicken is tender. If cooking is carefully done the dark meat will be almost as light as the white meat. Remove the chicken and when cold take off skin, remove bones and cut in cubes. Allow an equal quantity of white celery cut in pieces of same size. When ready to serve sprinkle chicken with lemon juice, dust with a teaspoonful of salt and a saltspoonful of paprika; then mix it with the celery and add 1-2 the mayonnaise. Toss with two forks until each piece of salad is covered with mayonnaise. Turn into salad bowl which has been lined with lettuce leaves. Pour over remainder of mayonnaise garnish with olives and white tips of celery.

Nuts may be added. Chicory or cabbage take the place of celery. Blanched almonds, pecan nuts and pine nuts make pleasant blenders. Use all nuts in the proportion of 1-2 pint of chopped nuts to each quart of chicken. In the summer when celery is not accessible, use to each quart of chicken a saltspoon of celery seed and the nuts and serve on lettuce leaves.—Mrs. Rorer.

Chicken Salad.

Boil the fowls tender and remove all the fat, gristle and skin; mince the meat in small pieces but do not hash it. To one chicken put twice and a half its weight in celery, cut in pieces of about one-quarter of an inch; mix thoroughly and set in a cool place. When ready for the table pour a mayonnaise dressing over the chicken and celery tossing and mixing it thoroughly. Put in a cool place till ready to serve. Garnish with celery tips or cold hard boiled eggs, lettuce leaves, cold boiled beets, capers or olives. Crisp cabbage is a good substitute for celery when celery is not to be had. Use celery vinegar in the dressing. Turkey makes a fine salad.—Mrs. Adele Nelson.

Salad Dressing.

- 1 tablespoonful of sugar.
- 1 tablespoonful of vinegar.
- 2 tablespoonfuls sour cream.
- Add salt and mustard to taste.
- Beat light.

—“Merry Widow.”

Salad Dressing.

- Yolks of nine eggs.
- 1 heaping tablespoon butter.
- 1 heaping tablespoon sugar.
- 1-4 teaspoon each of cayenne and black pepper.
- 1 ttaspoon salt.
- 1 teaspoon mustard.
- 1 heaping tablespoon corn starch.
- 1 1-2 cup vinegar—diluted.

—Mrs. Arthur Donaldson.

Fruit Salad.

- 1 cup pine apple.
- 1 pint apples (cubed.)
- 1 pound malaga grapes.
- 2 bananas sliced.
- Garnished with cherries and nuts.

Dressing.

- Yolks of eight eggs.
- 1 teaspoonful of salt.
- 1-2 theaspoonful paprika.
- 3-4 cup butter.
- 1 1-2 cup milk.
- 1 cup pineapple juice.
- 1 cup vinegar diluted.
- Tablespoonful cornstarch.
- Heat, then add milk, pour over beaten yolks.

—Miss Kate Roskopp.

Mayonnaise.

Put uncooked yolks of 2 eggs into cold dish, add 1-2 teaspoon salt, dash cayenne, work these well together. Then add drop by drop olive oil, stirring rapidly and steadily after adding 1 gill of oil alternate occassionally with a few drops of lemon juice or vinegar. The more oil you use the thicker the dressing. If too thick add a small spoon of vinegar. More or less oil can be added accordingly to the quantity wanted. With care a quart bottle of oil can be stirred into yolks of two eggs.

If the dressing should curdle begin anew at once with the yolks of two eggs in another plate and after stirring slightly add the curdled mayonnaise and finish as directed. A little whipped cream beaten in just before using softens the dressing and make is more palatable.—Miss Rorer.

Potato Salad.

1 teaspoon salt.
1 teaspoon mustard.
1 teaspoon sugar.
1 tablespoon flour.
Yolks of 2 eggs.
1-2 cup of milk.
2 tablespoons melted butter.
1-2 cup vinegar.
Cook slowly in double boiler, add vinegar slowly.
When cool pour over the following:
Boiled potatoes—cut in cubes.
2 onions sliced.
Sliced stuffed olives.
Chopped nuts, celery and parsley.

—Mrs. Bert Ferrin.

Perfection Salad.

1-2 package of Knox's gelatine.
1-2 cup cold water.
1-2 cup vinegar.
Juice of 1 lemon.
1 pint of boiling water.
1-2 cup sugar.
1 teaspoon salt.
2 cups celery cut in small pieces.
1 cup finely shredded cabbage.
1-4 can sweet red pepper, finely cut.

Soak gelatine in cold water a few minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set, add remaining ingredients. Turn into a mould and chill. Serve on lettuce with mayonnaise, or cut in dice and serve in cases made of red or green peppers. A delicious accompaniment to cold chicken or veal.—Mrs. Harry M. Hamilton.

Spanish Salad.

A small can of Spanish red peppers called pimento. Take crisp celery, cut fine, cut olives into 4 pieces lengthwise. Put pimentos into cold water then drain and remove seeds and with scissors cut each pepper into long thin shreds. The salad is to be 1-2 celery, 1-4 olives and 1-4 peppers, with 1 tablespoonful of finely chopped onion to the quart. Mix with dressing just before serving.—Mrs. Ellis.

Salad Dressing.

1 1-2 cups milk, yolks of 4 eggs, well beaten, put in double boiler. Add heat (not boil.) 1 level tablespoonful mustard, salt and 3 of sugar, 5 of melted butter, 2 of flour. Mix all and stir into milk until thick, thin with 1-2 cup of vinegar. Put in olive oil if wanted (good for fruit.)—Mrs. Fred Dalby.

Tomato Salad.

Hollow out tomatoes fill with chopped nuts and celery mixed with dressing. Take hard boiled eggs chop yolks and whites separately—also parsley. Put on in rows over tomatoes.—Mrs. Harry Johnson.

Pommes de Lewe Souffles.

Potatoes are washed, wiped, sliced lengthwise 1-4 inch thick, washed again, wiped dry and dropped into boiling fat. When half done they are taken up, drained and left to get perfectly cold. After which they are again plunged into boiling fat. This causes them to **puff out like toy balloons**. The secret of the souffle lies in the cooling process before the second cooking in fresh hot fat.—E. J. E.

..Soups..

Asparagus Soup.

Two bunches asparagus.

1 quart water.

1 pint milk.

1 pint cream.

Cut the tops off one bunch of asparagus, cook in salted water 20 minutes. Cook the rest of asparagus in the quart of water 20 minutes. Melt 3 tablespoonfuls of butter in a sauce pan, add 3 tablespoonfuls of flour, cook 5 minutes stirring constantly. Rub asparagus through sieve saving the water in which it was cooked. Turn this in with the flour and butter, add the milk and cream which has just come to a boil; salt and pepper.

Have the asparagus tips in the tureen and serve immediately.—Mrs. T. W. Moore.

Black Bean Soup.

Soak a pint of black beans over night. In the morning pour off the water and put them on to boil in 2 quarts of cold water. Let simmer 4 or 5 hours, until the beans are soft. Add more cold water as it boils away—about 1-2 cupful every 1-2 hour to check the boiling and soften the beans leaving about 2 quarts when done. Rub the beans through a strainer. Put the soup on to boil again, add 2 teaspoonfuls of salt, one saltspoon of pepper. Melt 2 tablespoonfuls of butter in a sauce pan, add 1 tablespoonful of flour. When cooked and smooth add to the soup which has just commenced to boil. Have two hard boiled eggs sliced thin, slice a lemon thin, put in tureen. Pour over soup and serve with crotons.—Mrs. T. W. Moore.

Chicken Cream Soup.

Heat 1 cup chicken stock, add 1 cup cream and when boiling hot add 1 rounded tablespoon of flour moistened with 2 tablespoons of milk and cook about 2 minutes after it comes to boiling point. Must be highly seasoned with salt and pepper.—Mrs. Ellis.

Cream of Mushroom Soup.

1 pint fresh mushrooms (do not use stems) chopped. Put in boiler with 1-2 pint milk—cook until tender about twenty minutes, add 1 pint rich cream, butter size of walnut. Thicken a little. Season well.—Mrs. W. J. Daley.

Celery Soup.

Wash and cut one head of celery into small pieces and cook in 2 cups of water until very soft. Heat 2 cups of milk and a rounded tablespoon of chopped onion together, add to the cooked celery and put through a sieve. Melt a rounded tablespoon of flour and of butter together and stir into the hot strained soup. Cook five minutes adding a level teaspoon of salt and a dash of pepper.

Serve with strips of toast.—Mrs. Ellis.

Spinach Soup.

4 level tablespoonfuls of melted butter, stir in 1 tablespoonful flour, add 1 quart milk and 1 cup of boiled and chopped spinach. Salt and paprika.

Serve with squares of toast.—Mrs. Lenfesty.

Vegetable Soup.

Beef soup bone and knuckle of veal, cover with cold water, pepper and salt. Let it come to boil, skim, then simmer four hours. Add 4 chopped tomatoes, 3 carrots, 2 onions, good sized bunch of celery, 1-4 cup rice, 1-2 hour before serving add 4 potatoes cut in squares. When done add tablespoonful of Worcester sauce. Thicken with 2 tablespoonfuls flour and 1 of butter.—Mrs. John R. Snook.

..Fish..

Baked Fish.

Take a fish weighing about 4 pounds. Make a dressing of bread crumbs, onions, butter, salt and pepper. Mix this with one egg. Fill the body, sew it up and lay in a large dripper; put across it some strips of salt pork to flavor it. Put a pint of water in pan. Bake one hour and a half. Baste frequently. After taking up the fish thicken the gravy and pour over it.—Mrs. Souller.

Boston Clam Chowder.

Wash 18 clams and cover with water, boil 15 minutes. Cut up 2 medium sized onions and 2 slices of salt pork.

Put in sauce pan with 2 ounces of butter and 3 peeled potatoes, cut in dices, let it cook about 10 minutes or until it commences to brown, then stir in 2 tablespoonfuls of flour. Now pour in a little at a time, the clam juice; add 1-2 pint tomatoes and the clams, cook 20 minutes. Just before serving add 1 1-2 pints of milk.

This recipe serves 12 people.—“Chef,” Park Hotel.

Whitefish Turbet.

5 pounds whitefish, boil and cool, remove bones, pick fish into small bits. Dressing:

1 quart milk.

1-4 pound flour wet with milk.

1-4 pound butter.

2 eggs and 2 small onions.

Pepper and salt to taste.

Set in pan hot water, cook until it thickens. Put in baking dish, layer of cream then one of fish until dish is full, cover with bread crumbs and small pieces of butter; bake 1-2 hour. Serve 30 people.—Mrs. W. H. Shaw, Care.

Croutade of Oyster.

2 tablespoonfuls butter.

2 scant tablespoonfuls flour.

Melt butter, mix in flour 1-2 pint cream.

Add 3 pounds fresh lobster.

Salt and pepper to taste.

—Mrs. Quintus..

Crustade of Oyster.

Take large loaf of bread and cut out the heart with sharp knife, careful not to cut crust. Butter the entire surface, bake in oven.

Break up crumbs fine, fry in 2 tablespoonfuls of butter.

Put 1 quart of cream to boil, thicken with 3 tablespoons of flour; cook eight minutes. Season with salt, pepper and onion. Put layer of cream then oysters and crumbs in crustade until nearly full. Last layer thick of crumbs. Bake slowly.—Mrs. Stewart.

Fricassee Oysters.

Drain as dry as possible 1 quart of oysters. Put in frying pan a piece of butter the size of an egg, and let it get quite brown. Put in your oysters and as soon as they commence to cook add as much more butter which has previously been mixed with one tablespoon of flour. Let cook a moment and add one beaten egg with 1 cup of cream. Let this cook a moment and serve on toast. Delicious.—Mrs. Carl Liljenstolpe.

Oyster Patties.

1 pint chopped oysters.

1 egg.

1 cup rolled cracker crumbs.

1-2 cup milk, salt and pepper.

Batter should be soft, add more milk if necessary. Drop dessert spoon of batter in frying pan.—Mrs. Ellis.

Oyster Cocktail.

Mix 2 tablespoonfuls horseradish.

6 tablespoonfuls catsup.

4 tablespoonfuls lemon juice.

1-2 teaspoonful Tabasco sauce.

2 teaspoonfuls Worcestershire sauce.

2 teaspoonfuls vinegar.

2 teaspoonfuls salt.

This will serve six people.—Mrs. Fred Guenther.

Deviled Crab.

1 hard boiled egg.

Rub yolk with tablespoonful melted butter, 1 1-2 tablespoonful vinegar. Cayenne pepper and salt and mustard to taste.

Add chopped white and 1-4 cup boiling water.

Mix dressing well through meat, add a little melted butter to each shell.

Sprinkle egg crumbs over top and bake a light brown.

Serves six.—Mrs. Alexander Jacobi.

..Meats..

Baked Tenderloin With Sweet Potatoes.

Split down one side a large tenderloin. Pound it out flat, fill with bread dressing and sew up. Season well with pepper and salt, butter and sage.

Bake 45 minutes.

Rare potatoes and par boil 10 minues, drain, put in pan with meat, cook until soft.—Mrs. Sanders.

Baked Calf's Heart.

Wash heart and soak for 1 hour in salt water, stuff with force meat made of 1 cup bread crumbs, 1 slice salt pork chopped fine, 1 teaspoonful summer savory, 1 small onion, salt and pepper, moisten with butter. Fill heart and bake gently.—Mrs. Sanders.

Italian Stew.

2 pounds chopped beef.

6 level tablespoonfuls bread crumbs.

4 level tablespoonfuls grated cheese.

2 teaspoonfuls salt.

Pepper to taste.

1 small onion chopped.

1 tablespoonful parsley.

2 eggs beaten light, mix, make into balls.

Render 1 tablespoonful beef suet brown onion in it.

4 tablespoonfuls of flour browned in the above.

Smother balls in this and add 4 cups hot water.

1 cup strained tomatoes.

Add spaghetti last 1-2 hour and small pieces of cheese.

Simmer 1 hour.

—Mrs. Fred Breitmeyer.

Little Meat Rolls.

From some cooked meat remove fat and gristle and put through a chopper. Season well and moisten with a little good gravy. Make a good rich biscuit dough, roll out thin and cut in four or five inch squares. Spread each piece with some of the meat mixture and roll up as tightly as possible. Place close together in a greased pan, brush the tops with milk and bake in a quick oven. Serve with a good gravy.—Mrs. H. G. Parrott.

Horseradish Sauce for Meats.

1 pint milk.

Thicken with flour and small piece butter.

Pinch of salt.

1 cup grated fresh horseradish.

Boil 3 minutes.

Just as you take from fire stir in slowly yolks of two eggs.—Lottie Smith.

Cream of Horseradish Sauce.

Add to 6 tablespoonfuls of grated horseradish the yolk of one egg and 1-2 teaspoonful salt, mix thoroughly. Add a tablespoonful vinegar and fold in carefully a quarter of a cupful of whipped cream.

If the horseradish is already in vinegar omit the vinegar and press the horseradish until dry.

This is a delicious sauce to serve with cold meats.—Mrs. Fred Guenther.

Boiled Tongue.

1 large tongue. Put in kettle with cold water to cover, add 1-2 cup vinegar, 1 onion sliced, 1 heaping tablespoonful mixed spices. Keep kettle full of water, boil until tender.

Let stand in water until next day.—Mrs. John Jacobi.

Baked Hash.

Chop cold meat fine, moisten with gravy or stock, cover with bread or cracker crumbs and mashed potatoes in which a small onion has been chopped fine and mashed.—Mrs. Sanders.

Meat Balls. (French Style.)

1 1-2 pounds of veal, chopped.

1 1-2 pounds of fresh pork, chopped.

Mix thoroughly, season with salt and pepper and onion. Form into balls, roll in flour and drop one at a time into boiling water, boil slowly about 1 1-2 hours.

Do not stir.

Have the balls rolled in plenty of flour to prevent breaking.—Mrs. Casper Czizek.

Veal Loaf.

3 pounds veal, 1-2 pound pork, 2 eggs.

1 cup bread crumbs, salt and red pepper.

1 small grated onion.

Juice of 1-2 lemon.

3 hard boiled eggs in center.

—Mrs. George Longstaff.

Roast Beef.

One very essential point in roasting beef is to have the oven well heated. When the beef is first put in this causes the pores to close up quickly and prevents the escape of the juices.

Take a rib piece or loin roast of seven or eight pounds, wipe it off with a clean, wet towel. Lay it in the dripping pan and baste well with butter or suet fat. Put in oven, baste frequently with its own drippings, which will make it brown and tender. When partly done season with pepper and salt, as it hardens any meat to salt it when raw, and draws out its juices—then dredge with sifted flour. It will take a roast of this size about two hours to be done properly, leaving the inside a little rare. Half an hour less would make the inside quite rare. Remove beef to a heated dish. If there is too much fat in the pan, dip out a part of it, then sprinkle in some dry flour—now put in a cupful or more of cold water and stir until smooth for gravy.

Yorkshire Pudding.

This is very nice to serve with roast beef. The ingredients are one pint of milk, four eggs, whites and yolks beaten separately, one tea spoon of salt, two teaspoons baking powder sifted through two cups of flour. It should be mixed very smooth about the consistency of cream. Regulate your time when you put in your roast, so that it will be done half an hour to forty minutes before dishing up. Take from oven, put where it will keep warm. Then take two biscuit tins, dip some of the fat from dripping pan into tins, pour half of pudding into each tin then put in over 30 or 40 minutes. This I consider much better than the old way of cooking pudding under the meat.—Mrs. Mary Weeks.

Roast Turkey With Oyster Dressing and Sauce.

Dress and rub the turkey thoroughly inside and out, with salt and pepper. Cut the crust off a loaf of stale bread and soften by pouring on boiling water. Crumble the rest of bread fine, add 1-2 pound melted butter, teaspoon each salt and pepper. Drain the liquor off 1 quart oysters, boil and pour over crumbs, add soaked crust and one or two eggs, mix thoroughly with hands, then add oysters, do not break 'hem, flour a cloth and place over the opening, tie down with twine, spread over the turkey with butter, pepper and salt. Baste often. Roast 20 minutes to each pound and 20 seconds over. Turn until nicely browned.

Cranberry Sauce.

Wash and select berries carefully, place about two minutes in scalding water; remove and to every pound put 3-4 pound of sugar and 1-2 pint water. Stew slowly from 5 to 7 minutes. Cover and do not stir fruit; shake occasionally to keep from burning.—Miss Thomas W. Snook.

Sour Stew.

2 pounds of calf's heart cut in inch squares—put in cold water.

2 tablespoonfuls butter, brown in skillet.

2 tablespoonfuls flour, brown in skillet.

1 pint hot water.

Put in heart and cook 1-2 hour.

Then take onion, parsley, celery, chop fine, add 1 bay leaf, 2 cloves and stew 20 minutes. About 20 minutes before serving add 1 pound of liver, and 2 tablespoonfuls of catsup.

Just before serving add tablespoonful of vinegar or lemon juice.—Mrs. Reuben Ullrich.

Terrapin Veal.

Take cold veal and cut into small pieces, put into a stew pan. Have ready a dressing made of six or seven hard boiled eggs minced fine, a small teaspoon of French mustard, salt spoon of salt, one of cayenne pepper, two wine glasses of sherry or Medeira, and 1-2 pint of cream. All the ingredients must be thoroughly mixed then pour over veal and stir. Cover and let stew for ten or fifteen minutes.—Mrs. Kunze.

Veal Steak.

Steak rather thick.

Cut in strips length of steak, so it can be rolled.

Salt and pepper well and lay over strips of bacon.

Put 1-4 teaspoonful cloves.

Put 1-4 teaspoonful cinnamon.

Put 1-4 teaspoonful cinnamon, over bacon, roll and tie. Place in iron kettle and brown with butter.

Over bacon, roll and tie, place in iron kettle and brown with butter

Take out, roll in flour replace in kettle and simmer.

Cook until tender, make brown gravy.

—Mrs. Harry Johnson.

Rouladen.

Round steak trim in 3 inch squares.

Pepper and salt well. Put a piece of fresh pork in each. Roll and tie with thread. Brown in butter. Add a cup of water to it and celery, onions, carrots and bay leaves. Cover well, cook 2 hours, thicken gravy and serve.—Mrs. Harry J. Rottman.

..Vegetables..

Baked Beans.

Take one quart of beans, soak over night. Pour off water in the morning. Place on stove to cook, covered with fresh cold water. When tender drain off water. Put in crock, add salt, pepper, one teaspoon dry mustard, three tablespoons molasses, two onions, chopped fine. mix well through the beans. Put a piece of pork in center of beans. Cover with hot water and bake several hours.—Mrs. John Lenfestey.

Baked Cabbage.

Parboil the cabbage in salted water which will probably take an hour; drain, chop, mix with a tablespoonful of melted butter, a beaten egg and half a cup milk. Season, turn into a buttered baking dish. Break 3 or 4 eggs on top, cover with bread crumbs and over them bits of butter. Bake 20 minutes.—Miss Jennie Griswold.

Cauliflower Au Gratin.

Clean two cauliflowers, cut in quarters, wash carefully. Let cook in boiling salted water until tender. Drain and place in baking dish.

Sauce.

Melt in sauce pan:

2 tablespoonfuls butter.

3 tablespoonfuls flour.

Add while stirring 1 pint milk, when quite thick add 2 tablespoons butter, pour over cauliflower, sprinkle over some bread crumbs and 2 tablespoonfuls grated cheese, brush with melted butter and bake in oven until brown.—Mrs. Francis P. Ullrich.

Green Corn Oysters.

To a pint of grated corn add two well beaten eggs; one-half cup of cream, and a half cup of flour, with one-half spoonful of baking powder stirred in it; season with pepper and salt, and fry in butter, dropping the batter in spoonfuls; serve a few at a time, very hot, as a relish with meats.—Mrs. George Keiffer.

Stuffed Potatoes.

This is one of the best ways of using left-over baked potatoes. Cut in halves while warm. Season with salt and pepper, cream and butter, parsley, beaten white of egg, fill shells and put aside to heat up at serving time.—Mrs. O. B. Mallow.

Stuffed Potato Croquettes.

- 2 cups mashed potatoes.
- 1 level teaspoonful salt.
- 10 drops onion juice.
- 1 salt spoon pepper.
- 1-2 salt spoon nutmeg.
- 2 tablespoonfuls cream.
- 1 tablespoonful parsley.
- Yolks of 2 eggs.

Add all ingredients to potatoes, beat over fire till smooth.

Have ready cooked 1 can peas. Season with salt, pepper, form potato into balls, scoop out center, fill with tablespoon peas. Cover with potato. Dip in egg, roll in bread crumbs, fry in hot fat. Serve with boiled lamb chops or roast lamb.—Mrs. O. B. Mallow.

Potato Casserole.

- 1 pint mashed potatoes.
- 1 tablespoon butter.
- Yolks of four eggs.
- 1-2 cup of cream.

Add all of the ingredients to the potato, and beat thoroughly over the fire till mixture is hot. Press it in a border mold or mold it on a platter or serving dish with a well in centre. Brush potatoes carefully with white of egg and brown in quick oven. Fill centre with fricassee of chicken or rabbit, or a ragout of beef or mutton.—Mrs. O. B. Mallow.

Hashed Brown Potatoes.

Chop 2 cold potatoes rather fine add 1-2 teaspoon salt, 1-2 salt spoon pepper 4 tablespoonfuls cream Put tablespoon butter in iron skillet, melt without browning, when hot put in potatoes, smooth down, press neatly in shape cook for a minute over quick fire, then push to back of stove, cook slow for 10 minutes. Watch carefully that they do not scorch, then fold over as you would omelet. Press lightly, turn on hot plate, garnish with parsley. Serve with beefsteak.—Mrs. O. B. Mallow.

Southern Potatoes.

4 medium sized sweet potatoes, cut in halves lengthwise, put in iron skillet, just cover with water. Simmer until nearly done and put in good half cup brown sugar, let simmer in syrup until golden brown and well done.—Mrs. O. B. Mallow.

Sweet Potatoes, Southern Style.

Parboil potatoes until nearly done.

Peel, slice, put into baking dish in layers with sugar and butter and cream. Cover with water and bake one hour.—Mrs. George M. Crocker.

Potato Croquettes.

1 pint mashed potatoes seasoned with milk, butter, salt, pepper and nutmeg.

1 heaping tablespoonful grated cheese and a little chopped parsley.

Mold into cylinder shaped croquettes. Roll in beaten egg, then in bread crumbs, fry in lard. A little onion juice if desired.—Mrs. Harry Donaldson.

Parsnip Fritters.

Boil five or six medium sized parsnips till tender, mash very fine, add two eggs, one-half cup of milk and a tablespoon of butter, three tablespoons of flour and a little salt; fry a delicate brown in hot lard. Serve on a hot dish.—Anonymous.

Spaghetti L'Italienne.

Cook 1-2 pound spaghetti in boiling salted water 20 minutes, drain, stand in cold water 15 minutes. Cut a medium sized onion in slices and fry in 2 ounces of butter. When lightly colored add tablespoon of flour and 1 quart can of strained tomatoes. Stir until it boils, add 2 ounces parmean cheese, 2 ounces of ginger, saltspoon of salt, dash of cayenne, eighth teaspoonful of mace. Mix all thoroughly together. bake 1-2 hour. Serve very hot.

Better made the day before using.—Mrs. George M. Smith.

Stuffed Green Peppers.

Soak peppers in salt and water 1 hour before using. Then fill with boiled rice, seasoned with salt, butter and minced ham. Bake in moderate oven 1-2 hour. Pour hot tomato sauce over them just before serving.—Mrs. A. J. Warren.

Chopped meat, well seasoned and bread crumbs make a good stuffing for peppers; also nuts and bread crumbs.

..Eggs.

Shirred Eggs.

Cover bottom of individual dishes with fresh bread crumbs. Drop into each dish 1 egg. Cover top with crumbs, stand in dish of hot water and put in oven till set. Put tiny bit of butter on top and dust with salt and pepper and serve.

Eggs Steamed in the Shell.

Eggs put into hot water, the water kept away from the fire are much better than when they are boiled. To cook four eggs put them into a kettle, pour over two quarts of boiling water; cover kettle, allow them to stand 10 minutes. Drain off this water, put eggs in a large bowl cover again with boiling water and send to table. The white will be coagulated, but soft and creamy and the yolk perfectly cooked. If you should add six eggs to this volume of water allow them to stand 15 minutes. A single egg may be dropped into a quart of boiling water, the kettle covered and in eight minutes it will be ready to serve.

Eggs Brouilli.

- 4 eggs.
- 4 tablespoons stock.
- 1 saltspoon of salt.
- 4 tablespoons of cream.
- 1-2 saltspoon of pepper.

Beat eggs until well mixed, add cream and stock. Turn into double boiler and beat till firm and jelly like; add salt and pepper and serve on squares of toasted bread.

Spanish Omelet.

- 1 onion.
- 1-2 saltspoon of salt.
- 6 tablespoons of water.
- 1-4 pounds bacon.

Cut bacon in very thin slices, put into a frying pan; add 1-2 cup of water; cook until water evaporates. Then fry bacon. Remove bacon, add onion chopped fine, cook on back part of stove 15 minutes. Break eggs into bowl, beat until just mixed, add water, salt and pepper. Draw the pan with the onions, over the fire, when hot turn in the egg. Shake and lift, until omelet is "set." Fold once, put on hot platter and serve.—Sarah Tyson Rorer.

Royal Scallop.

Six hard boiled eggs.

Moisten 1 cup cracker crumbs in 1-4 cup melted butter.

Chop fine 1 cup boiled ham.

Chop eggs.

Put in buttered pan layer of crumbs then cream sauce, minced ham, eggs, etc.

Crumbs on top.

..Cakes..

Almond Cake.

1 cup sugar.
2 eggs.
1-4 cup butter.
1-2 cup milk.
2 cups flour.
2 teaspoonfuls baking powder.
Flavor with almond.

Filling.

1-2 pint milk, 1-3 cup sugar, 1 egg, 1 1-2 tablespoon cornstarch. Beat eggs and sugar very light, add to boiling milk, then add cornstarch which must be mixed in a little cold milk. Cook until thick, then add 1-2 cup of chopped almonds. When cold flavor with bitter almonds spread between the layer, cover the loaf with plain icing flavored the same and decorated with almonds.—Miss Anna Main.

Cream Sauce.

1 cup hot milk.
1 tablespoonful butter.
1 tablespoonful flour.
Salt and pepper.

For Royal Scallop.

—Mrs. Roy Browning.

Bunco Brownies.

1 cup sugar.
1-2 cup butter, creamed.
2 eggs well beaten.
1-2 cup flour.
2 squares melted chocolate.
1-2 cup walnut meats.
Bake in moderate oven.

—Miss Carrie Goetze.

Custard.

1 egg, 1 cup milk, sugar to taste, thicken with cornstarch, add 1 cup chopped almonds. When cold spread over cake. Then whip 1 pint cream put on top decorate with cherries.—Mrs. George Roehm, Detroit.

Banana Cake.

2 eggs, 1 cup sugar, 1-2 cup butter, 1 cup sweet milk, 1 teaspoon vanilla, 3 teaspoons of baking powder, 2 cups flour. Mix baking powder and flour together. Cream butter and sugar, add vanilla and eggs beaten to a froth. Bake in three layers.

Filling.

Whites of two eggs beaten stiff. Boil 1 cup sugar and half cup water till it threads, pour over whites of eggs and beat till stiff. Add 1-2 teaspoon vanilla. Spread on cake and slice bananas thin and spread on cake.—Mrs. E. S. Wilkinson.

Chocolate Cake.

2 cups brown sugar.

1-2 cup butter.

1-2 cup sour milk.

2 eggs.

Teaspoon soda dissolved in 1-2 cup hot water, into that put 1 square of melted chocolate, 2 heaping cups flour.—Mrs. George Law.

Chocolate Cake.

1 cup granulated sugar.

1 cup grated chocolate.

1-2 cup sweet milk; let come to a boil then cool (but not cold.)

1 cup sugar.

1-2 cup butter.

3 eggs (beat separately.)

1-2 cup sweet milk.

2 spoons baking powder.

2 cups flour.

Add slowly one mixture to other.

Icing For Above.

1 cup sugar.

1 square of chocolate.

1 yolk of egg (well beaten.)

Butter size of walnut.

Scant 1-2 cup milk.

Boil 5 minutes.

—Mrs. Bingham.

Tipsy Cake.

Make sponge cake 2 days before using. 1-2 pint sherry poured over cake, then spread with strawberry jam.

Coffee Cake.

1-2 compressed yeast cake.
2 cups warm milk.
Tablespoonful sugar.
Teaspoonful of salt.
Make a thin batter at night and let rise.
In morning add 1-2 cup melted butter.
1-2 cup sugar.
1-2 cup seedless raisins.
1-2 cup currants.
Mix in loaf, let rise, roll into sheets, when light bake.
Melted butter and sugar on top.

—Mrs. Alice Atwood.

Rolled Jelly Cake.

2 eggs.
1-2 cup sugar.
3-4 cup flour.
1 teaspoon baking powder.
2 tablespoons cold water.
Beat all together (not separately.) Bake in quick oven.

—Mrs. John Groesbeck, Gaylord, Mich.

Cinnamon Cake.

1 pound sugar.
1-2 pound almonds.
1-4 pound citron.
3-4 pound flour.
1 teaspoonful baking powder.
4 eggs. Whites beaten to a stiff froth.
2 teaspoons cinnamon.
1 teaspoonful cloves.
Lemon to taste.

—Mrs. Paul Ullrich.

White Fruit Cake.

1 cup butter.
2 cups sugar.
3 cups flour.
3 teaspoons baking powder.
1-2 glass white wine.
1-4 pound citron.
1-2 pound almonds.
3-4 cups dessicated cocoanut.
1 cup raisins.
This makes 2 loaves.

—Mrs. Ellis.

Caramel Cake.

2 cups brown sugar.

1-2 cup butter.

1-2 cup sour milk.

2 eggs.

Beat all together. Then dissolve 1 teaspoon of soda in 1-2 cup hot water. Pour this on 1-2 cup of grated Baker's chocolate or cocoa. Stir until it foams. Put into cake with 2 heaping cups of flour.

1 teaspoon baking powder.

1 teaspoonful vanilla. Bake in two layers.

Caramel Frosting.

2 cups brown sugar.

1 cup sweet cream.

1 tablespoon butter.

Boil until it makes a soft ball when dropped in cold water. Spread on cake quickly or it will get too hard.—Mrs. Edward Moser.

Devil's Food.

2 scant cups sugar.

1-2 cup butter, creamed.

3 eggs beaten thoroughly.

1 cup milk.

1 cup flour.

Scald 1-2 of milk, put in 1-2 cup grated chocolate (Baker's,) cook until thick then stir into cake.

Add 1 cup flour mixed with teaspoonful of soda.

1 teaspoonful of vanilla.

Filling.

1 1-3 cups sugar.

1-2 cup milk.

Butter the size of an egg.

2 squares of grated chocolate.

Boil ten minutes, then stir until thick. When cold add 1 cup blanched almonds, chopped, 1 teaspoonful of vanilla.—Mrs. Frederick J. Schutt.

Dark Cake.

2 cups sugar.

1 cup molasses.

1 cup butter.

2 cups chopped raisins.

1 cup sour milk.

2 teaspoons soda.

3 eggs.

5 cups flour.

Large spoonful of ground cloves, cinnamon, 1-2 teaspoon allspice.—Mrs. Richard Wolfe.

Dutch Cake.

Separate 2 eggs, add to the yolks 1-2 cup milk, mix; add table-spoonful butter, that has been melted, not browned; 1 cup flour sifted with teaspoonful of baking powder. Beat thoroughly and then fold in the well beaten whites of 2 eggs. Pour into shallow greased pan so that the batter is one inch thick. Cover top with sliced peaches, push into dough. Sprinkle over 1-2 cup sugar.

Bake until peaches are tender. Cut in squares, serve warm with cream or hard sauce.—Mrs. Edward Park Dean.

Fudge Cake.

1-2 cup of sour cream.

1 cup of sugar.

Four squares of chocolate dissolved in half a cupful of hot water.

1 1-2 cups flour.

Teaspoon of soda.

Teaspoon of vanilla.

Pinch of salt.

Yolks of 2 eggs and the white of one beaten into the sugar. Dissolve chocolate and let cool before using.

Mix soda with cream and add to sugar and eggs.

Add chocolate, flour, salt and vanilla. Bake in slow oven.—Mrs. George Ellis.

Fruit Cake.

3 pounds raisins, washed and dried.

2 pounds currants.

1-2 pound dates.

1 pound butter.

1 pound sugar.

1 1-4 pounds flour.

10 eggs.

1 wine glass brandy.

1 wine glass wine.

1 tablespoon cloves.

1 tablespoon allspice.

1 tablespoon cinnamon.

1 nutmeg.

4 ounces candied lemon.

4 ounces citron.

4 ounces orange.

1 scant cup dark molasses.

Flour the fruit using flour weighed out for cake.

2 teaspoons baking powder mixed with flour.

Bake in 3 tins about 3 hours.

—Mrs. C. Brehler.

Ginger Bread.

- 1-2 cup sugar.
- 1 cup New Orleans molasses.
- 1-2 cup butter.
- 1 teaspoonful each of cinnamon, cloves, ginger.
- 2 teaspoonfuls soda.
- 1 cup boiling water.
- 2 1-2 cups flour.
- 2 well beaten eggs the last thing.

—Mrs. W. J. Daley.

Ice Cream Cake.

- 1 1-2 cups of flour.
- 1 teaspoon baking powder.
- 1 cup sugar, put all together in mixing bowl.
- Put in cup whites of two eggs and add little pieces of butter until cup is half full, fill cup with milk, add this to ingredients in bowl and beat five minutes. Bake in shallow pan.

Frosting.

Cover 2 tablespoons gelatine with cold water and set over hot water to melt.

Boil 2 cups sugar with eight tablespoons water until it will spin a thread—pour over gelatine and beat until thick and white.

Add nuts, pineapple, dates, figs, maraschines cherries.

Spread over cake.

—Mrs. Warren Stone.

Minnehaha Cake.

- 1-2 cup butter.
- 1 1-2 cups sugar.
- 3 eggs.
- 1 cup milk.
- 2 1-2 cups flour.
- 2 teaspoon baking powder.
- Vanilla.

Filling.

- 4 teaspoons chopped citron.
- 4 teaspoons chopped raisins.
- 1-2 cup chopped almonds.
- 1-4 cup chopped figs.
- Whipped whites of 3 eggs beaten stiff.
- 1-2 cup sugar.

Whip whites with sugar, add fruits and beat well.

—Mrs. E. S. Wilkinson.

Molasses Cake.

1 cup sugar.
1 cup butter.
1 cup molasses.
1 cup sour milk.
3 eggs.
1 teaspoon cinnamon.
1 teaspoon soda.
1 nutmeg.
3 cups flour.
Bake in two loaves.

—Mrs. Mary Cross

One Egg Cake.

1 cup sugar.
1-2 cup butter.
1 egg.
1 teaspoon almond flavor.
1 cup milk.
2 teaspoons baking powder.
2 cups flour.
Bake in moderate oven.

—Miss Mamie Keppen.

Sour Cream Cake.

1 cup sour cream.
1 cup sugar.
1 egg.
1-2 teaspoon soda.
1 1-2 teaspoonful baking powder.
2 cups flour.
Vanilla.
Cinnamon and sugar on top.

—Mrs. Atwood.

Torte.

1 cup of walnut broken, not chopped.
1 cup of dates.
3 tablespoonsful of flour.
1 level teaspoonful baking powder.
1-8 teaspoon salt.
3-4 cup vinegar.
2 eggs beaten.
Mix well and bake in slow oven in thin sheet.

—Mrs. Allen Kent.

Pork Cake.

13 ounces salt pork chopped.
1 pint boiling water.
3 cups light brown sugar.
2 eggs.
1 teaspoon cinnamon, cloves, allspice.
4 cups flour.
2 teaspoons soda.
1 pound seeded raisins.
45 minutes in moderate oven.

—Mrs. Fred Breitmeyer.

Pork Cake.

1 pound fat fresh pork, chopped very fine.
Pour over 1 pint boiling water.
1 pint New Orleans molasses.
1 pound brown sugar.
1 1-2 pounds seeded raisins.
1 1-2 pounds currants.
1-2 pound citron.
1 tablespoon each of cinnamon, cloves, allspice.
1 teaspoonful soda.
3 cups of flour.

—Mrs. Matthews Slush.

Caraway Cookies.

3 eggs, beat light.
1 cup shortening, 1-2 butter and 1-2 lard.
2 cups sugar.
1-2 cup sour milk.
Small teaspoonful soda.
1 teaspoon of caraway seeds.

—Mrs. A. Martin Keeler.

Crullers.

2 tablespoonfuls butter.
1 cup sugar.
Yolks of 2 eggs.
4 cups flour.
4 teaspoonfuls baking powder.
1 cup milk.
Lastly beaten whites.
Flavor with nutmeg.

—Mrs. J. S. Farrar.

Sponge Cake.

- 4 eggs.
- 1 cup sugar, (scant.)
- 1 cup of flour.
- 2 tablespoons water.
- 1 teaspoon salt.
- 1 teaspoon lemon.

In one large bowl put all the whites, and beat till frothy and very light. Then add the sugar and beat a minute. Then beat the yolks and put them in it with the salt, the flavoring and the water. Beat all as long as you think you "orter." The flour is last, most gently stirred. You've the lightest of cakes upon my word.—Mrs. W. T. Kelly.

Sunshine Cake.

Eleven whites of eggs, six yolks of eggs, one teaspoon cream of tartar, one and one-half cups of sifted granulated sugar, one cup of flour, one teaspoon extract of orange. Beat whites till stiff, then whisk in one-half the sugar; beat yolks very light, add flavoring and other half of sugar; put yolks and whites together and fold in flour and cream of tartar. Bake fifty to sixty minutes, using Angel Cake pan.—Mrs. F. H. Van Atter.

Scotch Cake.

- 2 cups flour.
- 1 cup sugar.
- 1-2 cup butter.

Crumble together between hands. Put into square tin so it will be about as thick as cookie dough. Bake, cut in squares while warm.—Mrs. Smith, Kettle Point.

Sour Cream Cake.

- 1 cup sour cream.
- 1 cup sugar.
- 1 egg.
- 1-2 teaspoon soda.
- Little nutmeg.
- 2 cups flour, scant.
- Chocolate can be added, nice for drop cakes.

—Mrs. Geo. Nichols.

Sunshine Cake.

- Whites of seven eggs, beaten to a stiff froth.
- Yolks of 5 eggs beaten stiff.
- A little salt in the whites.
- 1 cup sugar.
- 3-4 cup flour.
- (Both sifted well.)
- 1-3 teaspoon cream tartar in the whites.
- Flavor with vanilla.

—Mrs. George Shotwell.

Spice Cake.

1-2 cup sugar.
1-2 cup molasses.
Butter size of egg.
2-3 cups of cold water.
1 teaspoon soda in water.
1 1-2 cups flour.
1 egg.
Flavor with cinnamon.

Frosting.

1 1-2 cups sugar.
1-2 cup water.
Boil until it hairs.
1-2 cup chopped raisins.
1-2 cup chopped walnuts.

—Miss Jessie Lewis

Spice Cake.

1 cup white sugar.
2 tablespoons butter.
Yolks of two eggs.
1-2 cup sour milk.
1 teaspoon soda.
1 teaspoon cinnamon.
1 teaspoon cloves.
1 1-2 cup sifted flour.
Grease tins and lightly sprinkle with flour.

Filling.

Whites of two eggs whipped stiff.
1 1-2 cups sugar.
1-2 cup water. Boil water and sugar till it spins a thread.
1-2 cup raisins chopped.

—Miss Mamie Keppen.

White Cake.

White of 5 eggs.
2 cups sugar.
1 cup butter.
1 cup milk.
3 cups flour.
3 teaspoons baking powder.
Flavor to taste.

—Miss Van Eps.

White Loaf Cake.

1-2 cup butter.

Whites of 5 eggs.

1 cup hot water.

1 1-2 cups sugar.

2 1-2 cups pastry flour.

2 teaspoonfuls baking powder.

Cut butter into 4 or 5 pieces, pour the boiling water over butter, then pour water back into cup to be used later.

Add sugar and beat thoroughly—sift in baking powder and flour.

Add water and flour alternately, beating all the while.

Add flavoring and stir in the well beaten whites of the eggs.

Bake very slowly.

This may also be baked in layers.

—Mrs. O. B. Mallow.

White Cake.

1 1-2 cups sugar.

1-2 cup butter.

3-4 cups milk.

2 1-2 cups flour.

3 teaspoonfuls baking powder.

Whites of four small eggs.

Spoonful vanilla.

—Mrs. George Law.

White Cake.

1-4 cup of butter.

1 cup sugar.

1-2 cup milk.

1 1-2 cups flour sifted with 1 teaspoonful of baking powder.

Whites of 2 eggs.

Cream, butter and sugar, add milk, flour and baking powder.

Lastly fold into batter beaten whites.

—Mrs. George Ellis.

Cold Chocolate Filling.

2 blocks chocolate melted.

2 tablespoonfuls butter, melted.

4 tablespoonfuls milk.

2 cups pulverized sugar.

Stir until creamy.

—Mrs. S. E. Bennett, Lexington, Kentucky.

Angel Food.

Whites of 9 large eggs beaten stiff, when half beaten add 1-2 teaspoon cream tartar, a little salt.

1 1-4 cups sifted sugar.

1 cup flour sifted, 3 or 4 times.

Flavor to taste.

Bake from 35 to 50 minutes in very slow oven.

—Mrs. George Shotwell.

Fudge Fillings.

1 1-2 cups brown sugar.

1-2 cup milk.

Butter size of egg.

1-2 teaspoon vanilla.

Boil the mixture until it begins to hair, then beat until the right consistency to spread between the layers.

Frost with white boiled frosting.

1 1-2 cups sugar.

4 heaping teaspoons of cocoa.

2-3 cups cream.

1 teaspoon vanilla.

Boil all together until it will form a soft ball when dropped in cold water.

Beat until cold.

—Mrs. George Ellis.

Cherry Filling.

1 pint can cherries drained, chopped and drained again.

Put in bowl whites of 2 eggs.

1 cup sugar and cherries.

Whip until you can turn the disk upside down without mixture falling out.

—Mrs. Walter Dalby

Cake Filling.

1-2 cup sugar, 1-2 cup water; let it come to boil and then stir in 1 heaping dessert spoonful cornstarch. The cornstarch should be wet first with a little water. When it has boiled up good, pour it over the beaten egg; add 1-2 cup chopped nuts and raisins. Flavor with lemon.

—Mrs. Kelly.

...Cookies and Fried Cakes...

Fried Cakes.

1 cup sugar.
3-4 cup sour milk, fill with cream.
1 egg.
1 teaspoonful soda.
Salt, nutmeg.

—Mrs. J. S. Farrar

Chocolate Maccaroons.

Beat 4 eggs stiff (whites of)
Add 1-2 pound powdered sugar.
Beat 1-2 hour.
1 square bitter chocolate.
1-2 pound chopped almonds.
1 teaspoon cinnamon.
2 tablespoons browned flour.
Drop on buttered paper and bake.

—Mrs. Paul Ullrich.

Cream Cookies.

2 cups sugar.
1 cup butter.
2 eggs.
1 cup sour cream, teaspoon soda.
Mix soft as can be rolled nicely.
If cream is very thick use a little less butter. Flavor.

—Mrs. Eldredge.

Nut Bars.

2 cups flour.
1 cup coarsely chopped nuts.
1-2 cup sugar.
2 tablespoons butter.
1 teaspoonful baking powder.
1-2 cup milk, one egg, pinch of salt.
Sift flour, salt and baking powder into bowl, rub in butter, add nuts and sugar. Mix into stiff dough with egg and milk, turn on to floured board and roll out 2-3 of inch thick. Cut into bars and fry in hot fat, brown.

—Mrs. R. H. Martin

Fried Cakes.

- 1 cup mashed potatoes.
- 1-2 cup sweet milk.
- 2 eggs.
- 1 1-2 cups sugar.
- 1 tablespoon butter or lard.
- 1-2 teaspoon salt.
- 4 teaspoons baking powder.
- Cinnamon.

Put 3 tablespoons of vinegar in lard while cold to fry.

—Mrs. Tennant.

Fruit Cookies.

- 1 cup raisins, 1-2 cup figs, 1-2 cup citron, 1 cup walnuts, chopped
- 2 cups brown sugar.
- 1 cup butter.
- 3 tablespoons sour cream.
- 3 eggs.
- 1 teaspoon soda.
- 1 teaspoon baking powder.
- Cinnamon, cloves, allspice.
- Flour until it will drop from spoon.

—Mrs. Rudolph Shoemaker, Lansing.

Ginger Cookies.

- 1 cup of brown sugar.
- 2 eggs.
- 1 cup molasses.
- 2-3 cup melted lard.
- 1 tablespoon ginger.
- Mix.

Put 2-3 teaspoonful grated alum in two tablespoons of cold water and dissolve one desertspoonful of soda in two tablespoons of cold water and turn into the alum. While these are foaming turn into first mixture. Add flour enough to roll stiff without sticking to the board and cut out.

—Mrs. S. B. Spier.

Cookies.

- 2 cups sugar.
- 1 cup lard.
- 1 cup sour milk (not too sour.)
- 1 nutmeg.
- Flour to stiffen.
- Teaspoon soda, salt.

—Miss Van Epps.

Ginger Snaps.

- 1 cup brown sugar.
- 1 cup New Orleans molasses.
- 1 cup shortening.
- 1-2 cup boiling water.
- 1 teaspoonful of cinnamon, ~~nutmeg~~ ^{ginger} and cloves.
- 1 teaspoon soda.
- Add flour to make a rather stiff sponge.
- Roll very thin.

—Mrs. George Law.

Hazelnut Drops.

- Whites of 4 eggs beaten stiff.
- 2 pounds chopped hazelnuts.
- 1 pound pulverized sugar.

—Mrs. Harry Johnson.

Lemon Crackers.

- 3 cups sugar.
- 1 cup lard.
- 2 eggs.
- 1 pint milk.
- 1 ounce carbonate ammonia.
- 5 cents worth oil of lemon.
- Cream sugar and lard, add well beaten eggs.
- Pulverize ammonia and dissolve in part of milk, add the lemon, stir in flour until very stiff, knead well, roll thin as pie crust, bake in quick oven.

—Mrs. M. C. Cronin.

Oatmeal Cookies.

- 2 cups light brown sugar.
- 1-2 cup butter.
- 1-2 cup lard.
- 2 eggs.
- 1-2 cup cocoanut.
- 1 cup sour milk.
- 1 teaspoon soda.
- 3 cups oatmeal.
- 1 cup flour to make stiff batter.
- Take spoon and drop in pan. Wet spoon in water and flatten them out.
- Add a raisin in the center of each.

—Miss Mamie Keppen.

Oatmeal Cookies.

2 eggs.
1 cupful sugar.
3-4 cup butter.
1 teaspoonful cinnamon.
Pinch of salt.
5 tablespoons sweet milk.
2 cupsful oatmeal.
2 cupsful flour.
1 teaspoon soda sifted with flour. Mix the ingredients together and drop from a spoon into a paper lined baking tin, which has been well buttered.

—Mrs. John Westendorf.

Sugar Cookies.

2 cups sugar.
4 cups flour.
1 teaspoon baking powder.
1-2 teaspoonful soda salt.
(Sift four times.)
Then add 1 cup butter and mix as for pie crust.
Make a hole in center.
Add 3 eggs beaten stiff.
2 tablespoonfuls sour milk and juice of 1 lemon.
Mix in loaf and let stand over night. In the morning roll very thin, cut, sprinkle with sugar and bake quickly. This makes 150 cookies.

—Mrs. Chas. Snook.

Xmas Cookies.

1 quart of honey—put on stove until hot.
1 pound sugar.
1-2 pound almonds.
1-2 pound citron.
1-2 pound orange peeling.
2 lemons grated and some juice.
3 eggs.
Cinnamon, nutmeg, allspice.
1 teaspoon soda in the hot honey. While the honey is hot work flour into a stiff dough, stand over night, bake in morning.

—Mrs. F. G. Kendrick.

...Pies...

Apple or Peach Tart.

Fill a baking dish with apples or peaches sliced very thin.

Pour over the top a batter made as follows:

1 tablespoonful of butter.

1-2 cup of sugar, scant.

1 egg.

1-2 cup milk or water.

1 cup flour.

1 teaspoonful baking powder.

Bake in moderate oven from 40 to 50 minutes. Serve with whipped cream or hard sauce.

—Mrs. Alfred N. Shotwell.

Banana Pie.

Bake crust first.

Slice 4 bananas on crust.

Make a custard with 1 cup milk, teaspoonful of cornstarch, pinch of salt.

1 tablespoonful sugar, yolks of 2 eggs; cook in double boiler; flavor with vanilla; frost and brown.

—Mrs. John Jacobi.

Cream Pie.

1 pint of milk, put in double boiler when hot, add butter size of eggs, 4 well beaten yolks and 1-2 cup of flour to thicken; 1 cup sugar. Cook till thick. Flavor with vanilla.

Have crust baked ready for filling. Cover with meringue, or when cool with cream, whipped and sweetened.

—Mrs. W. D. Wilson.

Cheese Filling.

1 1-2 pounds cottage cheese.

1 tablespoon butter.

1 1-2 cups sugar.

4 eggs, whites beaten separately.

1 pint pure cream.

Grated rind of 1 lemon.

Teaspoon vanilla.

Bake like a custard pie very slowly.

—Mrs. George Clark.

Cheese Pie.

Pastry—

2 cups flour.

1 teaspoon baking powder.

2 tablespoons sugar.

Butter size of an egg.

1 well beaten egg and just enough milk to make a soft dough.

Cheese Sticks.

1 cup grated cheese.

One cup flour.

Small pinch cayenne, just enough butter to mix like pastry. Roll thin, cut in strips and bake quickly a light brown.

—Mrs. Thomas W. Snook.

Kentucky Transparent Pie.

Yolks of 4 eggs.

1-2 cup butter.

4 cups of XXXX sugar.

4 tablespoonful flour.

1 pint of milk.

Flavor to taste.

Put in double boiler and cool till foamy.

White of eggs use for meringue.

Fill your unbaked crust and bake.

This makes two pies.

—Mrs. William James Daley.

Lemon Pie.

1 lemon, grate the rind, squeeze out the juice and chop the remainder fine.

1 cup sugar, beat in two yolks.

2 tablespoonfuls flour and 1-2 cup milk.

While baking beat the whites of 2 eggs to a stiff froth; add tablespoonful sugar. Spread over top and brown.

—Mrs. Ferrin.

Lemon Pie.

Rind and juice of 1 lemon.

1 cup sugar.

1 1-2 cups sweet cream.

5 eggs—(2 whites reserved for top.)

Makes 1 large or 2 small pies.

—Mrs. George Shotwell.

Mince Meat.

4 pounds of beef—boil until tender, chop fine.
1 pound suet, chopped.
Measure and add 1-2 the quantity of chopped apples.
2 pounds raisins.
2 pounds currants.
1 pound (citron lemon peel and orange peel.)
2 pounds sugar.
1 tablespoonful cinnamon.
1-2 tablespoonful cloves.
1 nutmeg.
1 tablespoon salt.
Juice of 2 oranges.
Juice of 2 lemons.
Cup of jelly.
Cup of juice from pickled peaches.
1-2 pint of brandy.
1 pint of boiled cider.

—Mrs. John R. Snook.

Maple Sugar Pie.

1 full cup of maple sugar, shaved fine.
1 cup sweet cream.
1 small piece of butter.
A little flour—mix flour with sugar. Bake with two crusts.

—Mrs. George Shotwell.

Pie Crust.

1 cup of lard to 3 cups of flour; a little salt; moisten with water. To make a short crust, roll out and put on little pieces of butter, fold over and roll out again, repeating this two or 3 times. This is enough for 3 pies.

—Miss Scott.

Pie Crust.

2 cups melted lard. Mix with 1 cup of cold water, teaspoonful of salt. Flour to mix as for ordinary pie crust. Will keep on ice a long time.

—Mrs. Montique.

Puddings and Frozen Banties

Apple Fritters.

Make a batter in the proportion of:

1 cup of milk to two cups of flour.

Heaping teaspoonful baking powder.

2 eggs beaten separately.

1 tablespoonful sugar.

Saltspoon of salt.

Heat the milk a little more than milk warm; add it slowly to the beaten yolks and sugar, then add flour and whites of eggs; stir all together and put in thin slice of good sour apples. Drop into boiling lard, fry to light brown. Serve with maple syrup. Bananas, peaches, oranges and other fruits can be used in the same batter

—Mrs. T. S. Crosby.

Brown Nut Pudding.

1 cup sugar.

Butter size of egg.

1 egg.

1 cup molasses.

1 cup milk or water.

1 teaspoonful soda.

2 1-2 cups flour.

1-2 cup hickory nuts. *steam*

1-2 cup raisins.

Salt.

Sauce.

1 cup sugar.

Butter size of egg.

1 egg.

1 teaspoon cornstarch—mix together.

Pour over 1 cup boiling water. Cook until thick, flavor.

—Mrs. William Lehner.

Custard For Same.

1 pint of milk.

Yolks of 3 eggs.

1-2 cup sugar.

Vanilla flavoring.

—Mrs. Ellis.

Chocolate Pudding.

1-2 pint very fine bread crumbs.

1 pint milk.

3 yolks of eggs.

5 tablespoonfuls grated chocolate.

Scald the milk first.

Bake 15 minutes, spread with meringue, brown and serve with cream.

—Mrs. Alice Kelly.

Graham Pudding.

1-2 cup molasses.

1-2 cup graham flour.

1 1-2 cups white flour.

1-4 cup butter.

1-2 cup brown sugar.

1-2 cup sour milk.

1 rounding teaspoon soda.

1 egg.

1 teaspoonful each cinnamon, cloves.

1 cup raisins, chopped.

1-2 cup nuts if desired.

Steam 1 1-2 hours.

Sauce.

1-2 cup butter, 1 cup sugar, creamed.

1 egg well beaten.

1 wine glassful boiling water.

Steam 8 to 10 minutes on top of teakettle, flavor with wine, brandy or vanilla as preferred.

—Katharine C. Knight.

PUDDINGS JUST ENOUGH FOR TWO.

Apple Dumplings.

Sift 1 cup flour, saltspoon of salt, two level teaspoonful baking powder; rub in teaspoonful of butter, add slowly milk to moisten about 1-2 cup.

Roll out in sheet, cut in two rounds, about the size of a saucer. Put in the center of each one small pared and cored apple, fill space with sugar and little cinnamon, fold over dough. Bake in moderate oven 1-2 hour. Serve with cream sauce or 1 tablespoonful butter and 4 of sugar beaten together.

—Miss Sanders.

Lemon Pudding.

9 eggs.
1 pound powdered sugar.
1-4 pound butter.
Juice of two lemons, grated rind of one.
Mix butter, sugar, yolks and lemons together.
Beat whites separately.
Mix all thoroughly.
Line deep pudding dish with pie crust. Put mixture in. Bake one hour in moderate oven.
This can be made the day before using.

—Miss Lilly.

Prune Pudding.

Boil 1 pound of prunes until tender then chop and let cool.
Beat whites of 6 eggs well and sweeten to taste, add prunes and beat all thoroughly; steam slowly an hour or more.

Custard For Pudding.

Let 1 pint of milk come to a boil, beat the yolks of 6 eggs and sweeten with 4 tablespoons of sugar, add this to the boiling milk, cool and flavor.

—Mrs. F. G. Kendrick.

Prune Why's.

1 pound prunes.
1 cup sugar.
Beaten whites 4 eggs.
1 cup chopped nuts.
Stew prunes with enough water to cover, remove pits and mash fine, place on stove with sugar, let come to a boil then add the beaten whites of eggs.
When cool, add nuts and serve cold with whipped cream.

—Mrs. Ellis.

Suet Pudding.

Suet 1 cupful chopped.
Molasses 1 cupful.
Sweet milk 1 cupful.
Raisins 1 cupful.
Flour 3 1-2 cupfuls.
1 egg.
Soda 1 teaspoonful dissolved in milk.
Cloves, cinnamon and salt to taste.
Steam 3 hours.
Can add figs if desired.

—Mrs. E. G. Folsom.

Steamed Pudding With Gooseberries.

3-4 cup milk.

3-4 cup sugar.

1 egg.

3 teaspoonfuls of baking powder.

Flour to make a thin batter.

Drain off part of the juice from pint can of gooseberries, put in buttered pudding dish, pour over batter and steam 1-2 hour without removing cover. Serve with cream sauce. Fresh rhubarb or cranberries may be used in place of gooseberries by adding sugar and steaming a little longer.

—Miss Sanders.

Spring Pudding.

Soak 1-2 cup tapioca in 1 cup of orange juice over night then cook in 1 quart of milk until soft and transparent, add sugar to sweeten, salt, grated rind of 1 orange, beaten yolks of 4 eggs, 1-2 pint cream, lastly beaten whites of four eggs. Pour into buttered dish, bake 25 minutes in moderate oven. When cold slip out of dish and garnish with oranges and whipped cream.

—The Best Cook in Mt. Clemens

Suet Pudding.

1 cup of suet.

2 eggs.

One cup sour milk.

1 1-2 pounds raisins.

1 pound currants.

1 cup molasses.

2 cups flour.

1 cup bread crumbs.

1 cup chopped nut meats.

1 teaspoonful soda.

Cinnamon, a little cloves and nutmeg.

Put in 1 pound baking powder cans about 2-3 full.

Steam 2 hours.

—Mrs. J. E. Barber.

Trifle.

Line dish with 1 dozen lady fingers.

Pour over the following:

1-2 cup port wine.

A few blanched almonds.

3 cups raspberry jam.

Custard 3 eggs.

1 pint milk.

Sugar to taste.

Cook in double boiled, let cool, beat in 1 pint cream.

Put almonds over top.

—Mrs. Franz Kuhn.

Rice Pudding.

1 quart milk.
2 tablespoonfuls of rice.
2 tablespoonfuls of sugar.
1-2 cup raisins.
Salt.

Cook slowly two or three hours until thick. Stir 2 or 3 times the first hour. Serve with cream.

—Tootsie.

Raisin Pudding.

2 eggs.
1-2 cup sugar.
2 cups flour.
1 cup milk.
2 tablespoonfuls of butter.
1 cup raisins.
3 teaspoons baking powder—steam.
Serve with brandy sauce.

—Miss Sanders.

Snow Pudding.

1-2 box of geletine soaked in half cup of cold water 15 minutes.
Add 1 pint of boiling water.
1 cup of sugar.
Juice of three lemons.
Stir until sugar and gelatine are dissolved.
When quite thick stir in the well beaten whites of 3 eggs.

Steamed Chocolate Pudding.

Beat 1 egg light.
Add 1-2 cup sugar.
1-2 cup milk.
1 teaspoon melted butter.
1 1-2 squares of grated chocolate.
1 cup flour, sifted with a teaspoonful of baking powder.
Steam for 1 hour and serve with whipped cream.

—Mrs. Walter Dalby.

Pudding.

Put 8 or 10 macaronies in buttered pudding dish, cover with any canned fruit juice or grape juice. When soaked up stir in 1 cup milk, yolks of 2 eggs, 1-2 cup sugar, nutmeg; bake. Beat whites of eggs stiff, add two tablespoonfuls sugar and cover pudding—brown in oven.

—Miss Sanders.

Rice and Apple Souffle.

Boil 2 tablespoons of rice in 1-2 pint of milk.

When soft add yolks of 2 eggs and sugar to taste.

Make a wall around the sides of a baking dish.

Stew some apples until tender, fill center of dish with them, dot with currant jelly, cover with beaten whites thinly sprinkled with sugar.

Brown in oven.

Anonymous.

A delicious way to cook rice:

1-2 cup rice, scant.

Lump of butter.

Sugar to taste.

1-2 nutmeg grated.

Pinch of salt.

1 quart milk.

Bake over an hour.

—Mrs. W. A. Fulton.

Angel Parfait.

Boil together until the syrup threads:

1 cup sugar.

1-3 cup boiling water.

Pour slowly into the stiffly beaten whites of 2 eggs, beat until cold.

Whip to a froth 1 pint cream and fold into egg mixture.

Flavor with scant tablespoonful vanilla. Pour into mold and pack

Let stand four hours. Garnish with violets fresh or candied.

"The Old Batch."

Bisque Tortone.

1 pint cream, whipped until stiff.

1 cup macaroons dried and rolled fine.

1 teaspoonful granulated gelatine, dissolved in a little water.

Sweeten to taste.

Flavor with vanilla or sherry.

Serve in paper cases or tall glasses. This mixture can be frozen if desired and will serve 6 people.

—Mrs. Harry M. Hamilton.

Chocolate Mousse.

Beat 1 quart cream until very thick, strain.

Dissolve 3 ounces Baker's chocolate in syrup consisting of 9 tablespoonfuls sugar and 3 of boiling water; cook; when chocolate is dissolved and syrup is smooth and glossy remove from fire. Powder 1 1/2 cups of pulverized sugar, sprinkle over cream; add 9 tablespoonfuls cream to chocolate and the beaten and sweetened white of egg; flavor with vanilla; add a little salt; pour in thin stream into cream. Stir gently until mixed, pour in chilled mold and freeze 4 hours.

—Miss Mollie Crocker.

Frozen Pudding.

Make a custard of 1 quart milk and 4 eggs, 1 cup sugar. Prepare 15c worth almonds, blanched and toasted to a light brown, 10c worth of figs, cut fine 1 cup chopped raisins. Pour over all 1 cup whisky. When custard is done pour over fruit which has soaked in the whisky a while. Whip stiff 1 pint cream and add to mixture. Freeze. Be sure freezer is cold when you pour in pudding so as to keep fruit from dropping to bottom.

—Mrs. William James Daley.

Maple Parfait.

1 cup maple syrup.

4 eggs.

1 pint heavy cream.

Heat syrup and pour slowly over beaten eggs. Put in double boiler, cook until thick. If lumpy put through flour seive. Let stand until cold. Whip cream and put mixture into it. Put in mold, freeze 8 hours.

—Mrs. Charles Fenton.

Lemon Ice.

1 pound white sugar.

Juice of 3 or 4 lemons.

1 quart water.

Pare lemons thinly as possible, heat a little of water and pour over rinds.

Whites of 2 eggs slightly beaten, stirred in just as mixture is put in freezer.

Nectar Ice.

Put a little vanilla and currant juice in above.

Strawberry Ice.

Crush 2 quarts strawberries with 2 pounds sugar. Let stand 1 hour, squeeze through cloth. Add equal quantity of water. When half frozen add whites of eggs—3 to each quart.

—Mrs. Varnum J. Bowers.

Lemon Sponge.

Dissolve one heaping tablespoon of gelatine in the juice of 2 lemons. Add grated rind of 1 lemon. Let stand one-half hour. Then put it over hot water to melt. Separate 6 eggs; add to the yolks 1-2 pound of sugar, 1 teaspoon lemon extract. Stir to a sponge and add melted gelatine. Stir for five minutes. Lastly mix in stiffly beaten whites of eggs. Stand on ice. This makes enough for 12 sherbet glasses.

—Mrs. Alice Kelly.

New York Ice Cream.

1 pint milk.
1 pint cream.
1 cup sugar.
2 eggs.
2 scant tablespoonfuls of flour.
1-2 teaspoon salt.
3 teaspoonfuls of flavoring.
Cook until thick. Let cool. Freeze.

—Miss Geneva Weeks.

Pineapple Charlotte.

1-3 box of gelatine.
1-3 cup of cold water.
1-3 cup boiling water.
1 cup sugar.
Juice of 1 lemon.
Whites of 3 eggs.
1 cup finely chopped pineapple.
Soak gelatine in cold water until soft.
Add boiling water, sugar and lemon juice, strain, add pineapple.
Set in pan of ice water, beating until it begins to harden, then add the well beaten whites. Whip until stiff enough to drop. Pour into mold. Serve with whipped cream.

—Mrs. Frances P. Ullrich.

Tutti Frutti.

1 quart brandy in crock with tight cover to every pound of fruit (perfectly dry.) Stir every day with wooden spoon. Black cherries make it look rich. Grapes should be seeded. Use all kinds of fruit except bananas, oranges and citron. Steam quinces until tender. Keep in cool, dry place. Daily stirring must not be forgotten. Delicious to serve with ice cream or as pudding sauce or by itself with plain cake.

—Mrs. Goodwin.

Raspberry Charlotte.

Take part of a sponge cake and line a large pudding dish. It is best to use cake when a little warm. Cover with black raspberries and sprinkle with sugar. Make a custard of a pint of milk, an egg, sugar, cornstarch, a pinch of salt and flavoring. When cold pour over berries and cake.

—Mrs. Wm. S. Jenney.

...Jellies...

Conseree.

6 quarts strawberries.
2 large pineapples (shredded.)
Juice and rind of two large oranges, chopped.
Let stand over night in 10 cups of sugar.
Next morning cook down into a rich preserve.
Delicious with ice cream.

—Mrs. Thomas Shoemaker.

Gooseberry Jelly.

4 quarts ripe fruit, either currants or gooseberries, mashed.
3 pounds white or brown sugar.
Small tablespoon cloves and a little nutmeg and cinnamon.
Cook 8 or 10 minutes—skim out fruit and boil juice till it will
jelly. Return fruit, heat and put in jelly glasses.

—"Anonymous."

Orange Marmalade.

Boil 24 large bitter oranges until quite soft, about 3 hours, and of course the skin must not be removed. Then chop them up quite small, taking out the seeds, make a syrup of 16 pounds of sugar; add the juice and grated peel of 4 lemons and 7 quarts of water. Let the syrup boil till quite thick and then put in the oranges. Boil all together a good 1-2 hour. Watch very carefully for if it overboils one second it will lose that clear golden tint so desirable.

—An Ann Arbor Chef—Delicious.

Orange Marmalade.

12 oranges, 6 lemons, and 2 bitter oranges. Slice all across the grain, as thin as possible; place in 7 pints of cold water and let stand over night. Boil for 2 hours the next day, let stand over night again and add 8 1-2 pounds of sugar and boil for 1 hour. Bottle and seal when cold.

—Mrs. T. W. Moore.

Strawberry and Pineapple Preserve.

1 large pineapple.

3 quarts strawberries.

Cut pineapple into small pieces and take equal amount of sugar and fruit (no water). Put all together and boil 1 hour, stirring constantly.

—Mrs. W. C. Weber.

Plum Compote.

6 pounds plums (after being pitted).

6 pounds granulated sugar.

2 pounds seeded raisins.

1 pound English walnut meats (2 1-2 pounds if not cracked).

4 large oranges, chopped.

Cook to the consistency of jelly.

—Mrs. Harry M. Hamilton.

Sultana Jelly.

2 pints currant juice.

2 pints sugar.

1 pound Sultana raisins.

Juice of three oranges.

Boil all until it jellies.

—Mrs. C. M. Davis.

Breads and Rolls.

Yeast for Bread.

- 12 large potatoes.
- 1-2 cup salt.
- 1-2 cup sugar.
- 2 quarts lukewarm water.
- 1 1-2 cakes of yeast.

When well cooked wash the potatoes and put in the flour and pour over that the water they were boiled in, boiling hot. Mix well and add the sugar, salt and the yeast, then the lukewarm water.

Set to raise in a two-gallon crock.

To make 4 loaves take 1 quart of the yeast and 1 quart of lukewarm water; stir into dough and knead well and set in warm place to raise. When risen, put into the pans; knead little as possible.

—Miss Elizabeth Scott.

Brown Bread.

- 3 cups graham flour.
- 1 cup white flour.
- 1 cup molasses.
- 1 egg.
- 2 cups sour milk.
- 1 teaspoon soda.
- 1 pinch salt.

Bake in covered baker three hours in moderate oven.

—Mrs. Marian Taylor.

Bran Bread.

- 3 cups of bran.
- 1 1-2 cups flour.
- 1 1-2 cups sour milk.
- 1 1-2 teaspoons of salaratus, dissolved in sour milk.
- 3 tablespoons of molasses.
- 1 rounded tablespoon of lard.
- 1 level teaspoon salt.

Bake for one hour in an oven the same temperature as for ordinary bread. Do not bake in a shallow pan.

—Mrs. John Lenfestey.

Corn Muffins.

1 egg.
1-2 cup corn meal.
1 cup flour.
1 teaspoon baking powder.
22 tablespoons sugar.
1 cup sweet milk.
2 tablespoons melted butter.

—Mrs. H. H. Steevens.

Graham Bread.

1-2 cup sugar.
1 tablespoon butter.
1 egg.
1 3-4 cups of buttermilk.
1 teaspoon soda.
1 cup flour.
2 cups graham flour.
Salt.

Mix stiff enough to make a rounding batter. Bake in slow oven.

—Miss Florence Capton.

Graham Gems.

Graham flour 1 pint, or part corn meal.
Molasses 1 tablespoonful.
Shortening 1 large spoonful.
Sour milk 1 1-2 cupfuls.
Soda 1 1-2 teaspoonful.
Salt 1-2 teaspoonful.

Put in well greased pastry pans. Bake in quick oven.

—Mrs. E. G. Folsom.

Graham Bread.

1-2 cup brown sugar.
1-2 cup molasses.
2 cups sour milk.
1 cup wheat flour.
3 1-2 cups graham flour.
1 small tablespoon butter.
1 even teaspoonful soda.
Salt.
Steam 1 1-2 hours.
Sugar 2 tablespoonfuls.

—Mrs. Henry G. Berry.

Brown Bread.

- 2 cups sour milk.
- 1-2 cup molasses.
- 1-2 cupful light brown sugar.
- 1-2 cupful wheat flour.
- 3 cupfuls graham flour.
- 1 teaspoon soda and salt.

Turn into buttered mold and steam 2 hours. Brown in oven slowly ten or fifteen minutes.

—Mrs. John Westendorf.

Baking Powder Biscuits.

- 2 cups flour.
- 3 heaping teaspoons Royal Baking Powder (sifted together).

Then mix in thoroughly a piece of butter the size of a large egg; also a little salt. Add 1 cup of sweet milk and enough more flour to make a very soft dough. Handle lightly.

—Mrs. Joseph Croman.

Currant Biscuit.

- 2 heaping tablespoonfuls lard.
- 2 eggs.
- 1 cup sugar.
- 1 cup milk.
- 3 1-2 cups flour.
- 3 1-2 teaspoonsful baking powder.
- 1-2 pound dried currants.
- Pinch of salt.
- Roll about one inch in thickness.

—Mrs. George Ellis.

Corn Meal Muffins.

- 1 cup corn meal.
- 1 cup wheat flour.
- 1-2 cup white sugar.
- 2 tablespoons butter.
- 2 eggs.
- 1 cup milk.
- 2 small teaspoons baking powder.
- 1 salt spoon salt.

—Mrs. Frank G. Lennebacker.

Mother's Oats Bread.

2 compressed yeast cakes.

1 teaspoon sugar.

1 cup warm water and flour enough to make light sponge, let raise till light—about 20 minutes.

Put into a good size mixing bowl, 2 cups Mother's Oats, 1-2 cup sugar, 1 teaspoon salt, 1 tablespoon dark molasses, 1-2 cup lard. Pour over this 3 cups hot water. When cool enough to bear hand in add sponge and white flour enough to make rather stiff batter. Let raise until light. Then add white flour till stiff enough to drop. Put in tins let raise again and bake 45 minutes. This makes 2 medium sized loaves.

—Mrs. Carl Liljenstolpe.

Irish Rock Buns.

2 cups flour sifted with 2 heaping teaspoons baking powder.

Put into this 1 tablespoon butter and 1-2 cup sugar.

Add 1 egg.

4 tablespoons milk.

1 teaspoon vanilla.

Chopped raisins and nuts can be added. This mixture will be so thick that it must be stirred with a fork. Bake like cookies in a hot oven. Putting in tins with a fork in rough mounds.

—Mrs. W. T. Kelly.

Noodles.

Put a large handful of flour into a bowl making a hollow in center, drop in two eggs, stir slowly with knife always in same direction until dough is stiff and you can stir no more.

Put on board and knead until stiff. Roll very thin. Leave until dry. Roll and cut as fine as possible. Good in soup and to fry with porterhouse steak.

—Mrs. Greene.

Wheat Griddle Cakes.

2 1-2 cups flour.

2 1-2 teaspoons baking powder.

(Sifted together.)

Beat thoroughly 3 yolks, add butter size of egg melted, and 1 pint milk.

Pour mixture into flour, then fold in beaten whites of 3 eggs.

Salt to taste.

—Mrs. Martin Crocker.

Whole Wheat Bread.

1 pint of milk.

1 pint of water.

Heat slightly and turn into bread crock, then add 1 tablespoon of butter, 1 tablespoon of white sugar, 1 tablespoon of salt, add a little flour and 1 compressed yeast cake. Dissolve in a little warm water. adding flour until batter is as stiff as you can beat, then beat for fifteen minutes.

Let batter stand in a warm room over night. In the morning the first thing put on the board and knead for a minute or two with very little flour. Let raise and when light make into loaves, let rise again until very light. Bake about 40 minutes. It will be out of the oven before noon. Use only perfectly fresh yeast, and Wolcott Gold Nug get Whole Wheat flour.

"—————."

French Rolls.

1 pint milk.

1 rounded tablespoonful butter.

1 1-2 rounded tablespoonfuls sugar.

1 cake compressed yeast.

1-4 tablespoon salt.

Flour enough to handle.

Heat milk lukewarm, dissolve yeast, add sugar, butter, salt and lastly flour.

Let rise until double its bulk.

Roll out. Spread with melted butter. Cut round, fold; let rise. Bake quickly.

—Mrs. Rorer.

Pettijohn's Bread.

Scald 1 quart milk.

2 tablespoonfuls of sugar.

2 tablespoonfuls of lard.

2 teaspoonfuls salt.

Let cool and add:

2 cakes of compressed yeast.

2 quarts Pettijohn's breakfast food uncooked. Let rise, add 1 cup of nuts (walnut or pecans chopped.)

1 quart of flour or a little more if needed.

Mold into loaves.

—Mrs. Allen W. Kent.

Rusks.

1 pint sweet milk.

3-4 cup of sugar.

2-3 cup butter.

2 eggs.

Cream, butter and sugar, add to beaten eggs and milk, yeast cake dissolved in warm water.

Add sifted flour to make soft dough.

Let rise. Make into rolls and let rise.

Bake light brown.

—Mrs. Rorer.

Sally Lunn.

1-2 pint milk, just warm.

1-2 cake compressed yeast dissolved.

Add pinch of soda to milk.

Beat 2 eggs light, add to milk.

Stir in big pint of flour.

2 tablespoonfuls sugar.

1 tablespoonful butter.

Salt.

Beat 15 minutes.

Put in well greased tins and leave 5 hours.

Bake in moderate oven. Eat hot with honey and butter.

—Miss Josephine Smith.

White Bread.

Dissolve 1 cake yeast foam.

1 teaspoon sugar.

1 teaspoon salt.

1 teaspoon lard.

2 cups flour.

Warm water to make a thin batter; beat thoroughly. Make this at noon; in the morning add 2 cups of lukewarm milk, flour sufficient to knead the dough. Knead 20 minutes, let rise, cut into loaves; when light bake in slow oven 45 minutes.

—Mrs. Eugene Hough.

Whole Wheat Muffins.

Mix a quart of whole wheat flour, teaspoon salt and two teaspoons baking powder. Beat 3 eggs light and stir them into 3 cups of rich milk. Add these to the flour; stir in a table spoonful of melted fat and beat very hard for at least five minutes. Bake in greased muffin tins in a quick oven.

—Mrs. John Lenfestey.

Whole Wheat Puffs.

2 cups whole wheat flour.

1-2 teaspoonful salt.

1 tablespoonful sugar.

2 eggs.

1 cup milk.

1 cup water.

Mix flour, salt and sugar.

Add milk to beaten yolks, then water and stir into dry mixture

Add whites (beaten stiff.)

Bake in hissing hot gem pans 30 minutes.

—Mrs. Byron R. Erskine.

Pickles and Relishes

Catsup.

- 1 peck of ripe tomatoes.
- 6 large onions.
- Boil and strain, then add:
- 1 quart of vinegar.
- 1 pound brown sugar.
- 1 small teacup of salt.
- 1 teaspoon each of the following spices: Cloves, cinnamon, allspice, dry mustard, ginger, cayenne.
- Use whole cloves, put the cloves and allspice in a cloth bag to prevent the catsup from being dark.

—Mrs. P. H. Irish.

Syrup for Sauce.

- 5 cups vinegar.
- 5 cups brown sugar.
- 4 tablespoons celery seed.
- 2 tablespoons mixed spice.
- This will cover 5 pint cans.

For Celery pickles

—Mrs. Geo. Scott.

To prepare red peppers for winter use:

Take seeds out, slice in strips and let stand in boiling water a few minutes. Make syrup of 2 cups of vinegar and 1 cup sugar. Let peppers come to a boil in syrup and put in cans.

—Mrs. Geo. Scott.

Cucumber Relish.

- 1 peck cucumbers chopped fine.
- Sprinkle with salt, stand 1 hour.
- 6 or 8 large onions, chopped.
- 10 cents worth of celery seed.
- 10 cents worth of mustard seed.
- Drain cucumbers and fill jars, then put in all the vinegar the jar will hold.

—"Anonymous."

Chili Sauce.

24 ripe tomatoes.
9 green peppers.
1 red pepper.
6 onions.
8 tablespoonfuls brown sugar.
4 tablespoonfuls salt.
6 cups vinegar.
2 or 3 bunches celery.
Chop separately, cook well.

—Mrs. Morgan Lehigh.

Corn Relish.

1 dozen ears corn boiled on ear 10 minutes. Cut from cob when cold.

1 head cabbage, chopped fine.
2 red and 4 green peppers.
1 cup sugar.
1-2 box Coleman's mustard.
1 tablespoon celery seed.
2 quarts cider vinegar.
Salt to taste.
Boil 20 minutes.

—Mrs. Edward Moser.

Celery Pickles.

Slice small cucumbers and put in hot brine over night. In morning drain dry and put in cans.

Mustard Pickles.

1 quart each of small whole cucumbers, button onions.
Large cucumbers sliced to make a quart.
Green tomatoes, sliced, 1 quart.
1 large cauliflower, divided into flowerettes.
4 green peppers, chopped fine.

Make a brine of 4 quarts water and 1 pint salt. Pour over mixture and let soak 24 hours. Heat just enough to scald and put into colander to drain.

Mix 1 cup flour, 6 tablespoonfuls mustard, tablespoonful tumeric, enough vinegar to make a smooth paste, add 1 cup sugar, vinegar to make 2 quarts in all; boil this mixture until it thickens. Stir constantly, add vegetables, cook until heated through.

—Mrs. James G. Tucker.

Sweet Apple Pickles.

1 peck of apples, cut in halves.

Boil together 1 pint vinegar, 3 pounds of brown sugar, 1-2 cup water and stick cinnamon to taste.

Drop in what apples this syrup will cover.

Boil until you can pierce with a broom splint. Put them in cans. Boil syrup thick, pour over fruit and seal.

—Mrs. Ferrin.

Oil Pickles.

Slice, but do not pare, enough medium-sized cucumbers to fill a gallon jar. Put a layer of cucumbers and a layer of salt, small tablespoonful to each layer; let stand 3 hours.

Take 1 ounce each black mustard seed, white mustard seed, celery seed, 2 onions, chopped fine, and 1-2 pint olive oil.

Drain cucumbers from salt and again put in layers in jar, putting a sprinkling of seeds, onions, and 2 tablespoonfuls of oil between each layer. When jar is full pour rest of olive oil over them and fill up jar with cold vinegar.

—Mrs. Epley.

Tomato Butter.

Peel 10 pounds of ripe tomatoes and cover with vinegar, leave over night. 1 quart vinegar (half fresh and half what the tomatoes have soaked in).

3 pounds sugar.

1-4 teaspoon red pepper.

1 tablespoon each of cloves, cinnamon, allspice and salt. Use whole spice, tied in bag. When the syrup is hot put in tomatoes (drain with skimmer as you put them in); boil until thick—about 3 hours.

—Mrs. Shoemaker.

Chutney Sauce.

1 pound apples.

3-4 pound raisins.

1 dozen ripe tomatoes.

2 red peppers.

6 small onions (all chopped, not too fine.)

Leaves of small bunch of mint, chopped very fine.

Take 1 quart vinegar, 1 pound sugar, 4 ounces salt, 1 ounce white mustard seed, boil and when cool pour over above. Stir for 8 days with a wooden spoon, then can.

—Mrs. Ellis.

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Candies

French cream. Foundation of all creams:

White of one egg.

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Stir in XXX powdered or confectioners' sugar until you have it stiff enough to make into shape with the fingers.

For walnut creams make into balls, press upon it a walnut carefully picked from shell; making ball flat on top and bottom. Any kind of nuts may be used.

—Mrs. Varnum J. Bowers.

Vanilla Caramels.

2 cups granulated sugar.

2-3 cup sweet milk, filled with butter, not melted.

1 teaspoonful vanilla.

Stir until it begins to boil; not again.

Cook about 25 minutes, or until it turns a light brown.

Pour out on a buttered tin and when partly cooled mark off in squares with a sharp knife.

—Mrs. Varnum J. Bowers.

Hickory Nut Candy.

1 cup hickory nuts.

2 cups sugar.

1-2 cup water.

Boil sugar and water until thick enough to spin a thread; flavor with lemon or vanilla.

Set in cold water, stir quickly until white, then stir in nuts—turn into tins. When nearly cold cut in squares.

—Mrs. Varnum J. Bowers.

Fudge.

2 cups granulated sugar.

1-2 cup cream or rich milk.

2 squares unsweetened chocolate butter, size of egg.

1-2 teaspoon vanilla.

Melt all ingredients together. Let boil hard for just four minutes. Remove from fire and beat till thick. Pour into buttered tin.

—Mrs. Varnum J. Bowers.

Divinity Candy.

3 cups granulated sugar.

1 cup Kara Koree syrup.

1 cup hot water.

Whites of 3 eggs, beaten light.

1-4 pound sutmeats cut in pieces.

Boil sugar, syrup and hot water until brittle in cold water, really hard.

Let cool for 2 minutes, pour gradually over the beaten whites.

Beat until stiff enough to form in pieces when dropped from spoon.

Stir in nuts.

Drop on waxed paper.

—Mrs. G. Duffield Stewart.

Turkish Delight.

1 ounce sheet gelatine (6 sheets to one ounce.)

1 cup cold water.

2 cups sugar.

1-2 cup water.

Boil, add gelatine, boil slowly 20 ^{min}seconds; add juice and rind of 1 orange and 1 lemon, boil up, then pour in tins, when cold cut in strips roll in powdered sugar and cut in squares.

May be colored pink or green.

—Miss Carrie Goetze.

Miscellaneous

Dyspeptic's Coffee.

1 quart of bran, wet with black strap molasses.

Put in long shallow dish and brown in oven.

Use as you would ordinary coffee, a tablespoonful for each person and one for the coffee pot.

—Mrs. John Lenfestey.

Dandelion Wine.

1 gallon boiling water.

1 gallon dandelion blossoms.

Pour water over blossoms and let stand 4 days, strain, add 1 compressed yeast cake, 2 oranges, 1 lemon, 3 pounds sugar. Let ferment. Strain, put in bottles and seal.

—Mrs. Shoemaker.

Unfermented Grape Juice.

Pick over the grapes, rejecting all unsound ones, almost cover with cold water in a porcelain lined kettle, heat slowly, mashing, and cook until all the juice is freed. Drain in jelly bag.

Measure the juice.

Add 1-3 of a cupful of sugar for each quart, boil for four minutes, bottle and seal.

—Miss Jessie M. Nellis.

For Cleaning Carpets.

2 bars Ivory soap.

2 ounces borax.

2 ounces ether.

1 gallon soft water.

Cut soap fine and dissolve in hot water and add borax. When water is cool add ether.

—Mrs. Alice M. Kelly.

Furniture and Floor Polish.

1-2 pint turpentine.

1-2 pint boiled linseed oil.

1-2 pint vinegar.

1-2 tablespoon Japan drier.

Polish with dry cloth.

—Mrs. Geo. W. Robertson.

Recipes

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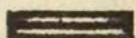
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Sandwiches

Sandwich Fillings.

1. Chop fine 1 cup cold boiled veal; 2 cups cooked chicken; mix to a paste with mayonnaise dressing, spread on buttered bread either white or brown.

2. Rub cream cheese to a paste with sweet cream and spread on white bread. Lay on each slice a lettuce leaf dipped in French dressing.

3. Prepare cheese as above, add 1-2 cup chopped nuts, salt to taste or use minced water cress instead of nuts.

4. Rub the yolks of boiled eggs to a powder and stir in two spoonfuls of potted fish or ham or tongue, reduce with melted butter to consistency of cream cheese, chop whites fine and mix together.

5. Delicious sweet sandwiches are made by mixing good jam and cream cheese, soften with cream and spread on thin white or brown bread.

6. 3 Spanish peppers; 2 hard boiled eggs; 1 cake Neufchatel cheese; chop, mix and moisten with mayonnaise.

—'A Member of Pedestrian Club.'

