

Mrs. H. B. Chamberlain
Houghton
Mass.



MASON COOK BOOK



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The Goods I Represent

I know you have but few spare moments to read and meditate over advertisements, but put me on your list when you want anything in my line of goods, such as

STAR WIND MILLS

In all sizes—Galvanized Steel Back Gear and Direct Stroke, made in the following sizes: 4, 6, 8, 10, 12, 13, 14, 16, 18, 20, 22, 24 and 26 foot Wheels.

Galvanized Steel DERRICKS

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Acting Pumps
Pitcher and Spray and Tank Pumps
Pipe and Fittings

Tanks of All Sizes and Shapes—White
Pine, Red Cedar and Cypress
Galvanized Steel Tanks
Cylinders, Hydrants and Rubber Hose
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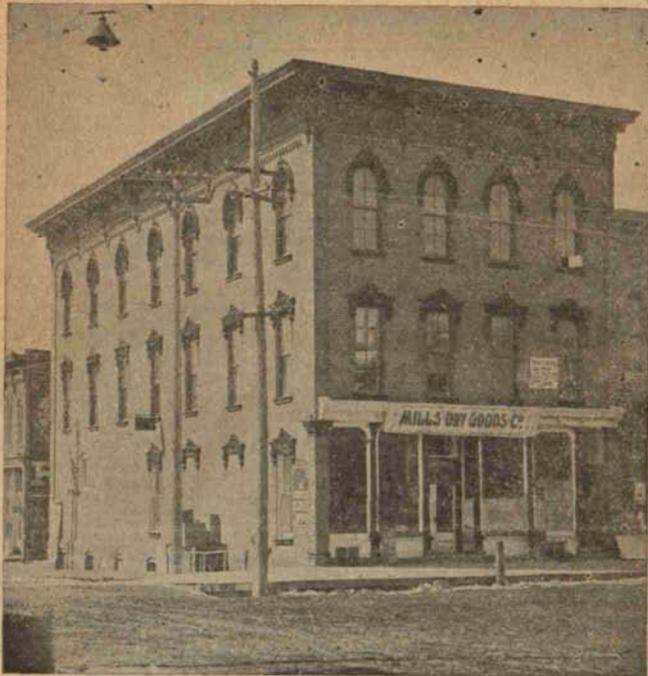
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1899



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ANXIOUS TO PLEASE

MILLS DRY GOODS CO.

MASON, MICH.

Rice & Co.,

...THE SPOT CASH GROCERS...



When looking over the recipes of this Cook Book, do not forget that we can furnish you with all the ingredients used for cooking.

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For Linoleums, Floor Oilcloth and Bird Cages.

Sole agents for Cole's Celebrated Air-tight Heaters and Hot Blast Coal Stoves. A happy combination: The recipes in this book and a Peninsular Steel Range. "A word to the wise is sufficient."

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—DEALER IN—

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AND FINE CARRIAGES.

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 So bring along a load of wheat;
 The place to sell it, you all must know,
 Is at the Elevator of Coy & Grow.

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R. G. COY & CO.

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GRAINS, SEEDS, BEANS, PORK AND WOOL
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MAJESTIC Steel Range

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Holmes, Dancer & Co.

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MASON, MICH.

Mail Orders carefully attended to and goods or samples forwarded promptly.

Coal = Beans = Apples

COAL

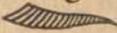
If you want perfection in baking the corn bread, beans, or any other edible, as directed in this book, go to VanOstrand & Elmer's and get some Pocahontas Coal, the cheapest and best fuel in the market.

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If you want to sell your beans for the top price, go to VanOstrand & Elmer; they are always in the market, and wanting them.

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Have you any to sell this fall? Be sure and see VanOstrand & Elmer before you sell them. They want them, and will always give you a square deal. They are your neighbors, and can't afford to deal dishonestly in packing and taking them as agreed, should the market turn against them.

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WEBB & WHITMAN

Correct Style at the Right Price. Largest Dealers in the County

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CAN GET
JUST AS
GOOD FOR

\$1.00

AT
THE

American House?

D. ERWIN, Proprietor, MASON, MICH.

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In all the different styles from a Light Track to the Heaviest Double Team Harness. The best of stock. All work warranted. Trimmed in style to suit customers.

Cleaning, Oiling and Repairs promptly done at the lowest price. Full line of Furnishing Goods, including Robes, Blankets, Curry Combs, Brushes, Bits, Whips, etc., in every style.

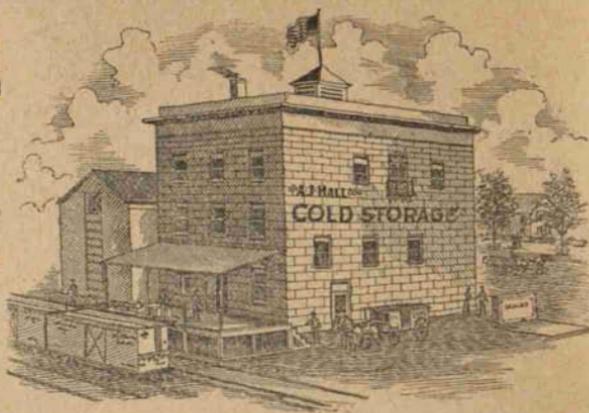
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Sign of the Trotting Horse.*

BUTTER

—AND—

...EGGS...

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Recipes
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Checked Eggs at Half Price.

A. J. HALL.

O. W. HALSTEAD

Real Estate *AND* Loans



Office over H. H. Bradley & Co's. Drug Store

MASON, MICH.

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Have a large

Wood Yard

On Barnes St.,
and you will
need Wood in
order to find the
perfection of

these good recipes. The Wood can be purchased in lots of five cords or more.

**For a Good Dinner
You Must Have---- Good Meats**

YOU ARE SURE TO GET

The Choicest and Best

AT OUR **MAPLE STREET MARKET.** Best Pure Lard
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"THE LEADER"

Is the place to buy *Books, Bibles, Stationery, China, Lamps, Glassware, Wall Paper, Window Shades, Fancy Goods,* etc.

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In New Lawrence Block.

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Attorney-at-Law

....And Solicitor in Chancery....

Office Rooms over Longyear's Drug Store.

MASON, MICH.

QUALITY 

“Shoppennegons

Cork

Pine.”

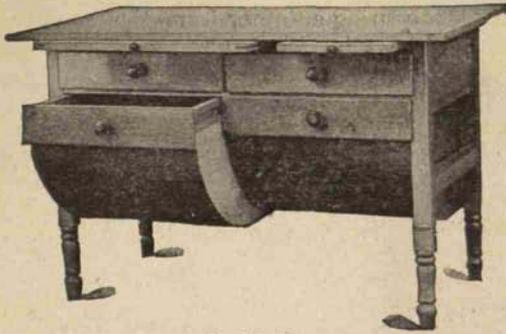
GROWS TRIBUTARY TO OUR MILLS.
WE HANDLE NOTHING ELSE. - - - - -

Bring in your bills for Lumber
and let us name you a few prices.

HANSON & MICKLESON.

In order that your recipes may be properly cooked use a

..KITCHEN CABINET..



--- Sold by ---

STROUD & M^cDONALD, MASON.

DeLand's
"Cap Sheaf"
Brand Soda.



THE
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IN
THE
WORLD.



DeLand & Co's
"Cap Sheaf Brand"
of Soda is made by a
New and Superior
Process, and is
unexcelled in purity and
strength. It fully meets
all of the requirements
of the food laws for
perfection and health.

Have you tried it?

Order a package
with your next
groceries.

No higher test goods
made. A trial
will convince you.

DeLAND & CO.,
Fairport, N. Y.

Just a few suggestions.

WHEN preparing a dinner from the recipes of this book, just stop and think if you don't need something for your table. Go down to Culver's Jewelry House and see his display of Tableware, Cut Glass and Fancy China. You need some of those things and Culver carries the best line. Lots of goods that make the table look tasty and inviting. Come to us and get that Watch or Clock you need so much to tell when the good things are done and the dinner hour has come.



But...

Don't let the turkey

take your attention away from the matter of Dress. You want to look well. So does your husband or your son. We are prepared to dress the men folks, and dress them well.

Dress does not make the man, but it goes a good way. We sell only the most reliable, up-to-date Men's and Boys'

Clothing, Hats and Caps and Furnishing Goods.

Our line is the Newest and Most Complete shown in Mason. We guarantee to fit and please you at lowest prices.

CULVER'S UP-TO-DATE CLOTHING AND JEWELRY HOUSE.

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Brown Bros.' Shoe House

MASON, MICH.

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...RELIABLE FOOTWEAR

THEY CARRY THE LARGEST STOCK.
THEY SELL THE BEST MAKE OF GOODS.
THEIR PRICES ARE THE LOWEST.

"COMPOSITE SHOES," the best on Earth.

We Are Prepared IN THE...

To Furnish Anything **VEHICLE LINE**

**Buggies, Phaetons,
Surreys, Road Wagons,
Spring and
Market Wagons, etc.**

WE expect to maintain and increase our business by treating our customers fairly and producing honest work. Our vehicles are Up-to-Date in Style, Perfect in Construction, and moderate in price. Call on us when in need of anything on wheels or runners. We will always save you money.

MASON BUGGY CO.

*"O woman! enthroned by your visions elate
In temples of learning, and chambers of state,
Politician, or lawyer, or doctor so wise—
Go bottle your tears and pickle your sighs;
For descend you must to everyday life
And enter the ranks of the housekeepers' strife.
You may settle, like Darwin, the monkey's sad fate;
You may settle all questions of kingdom or state;
But no art of persuasion, witty or wise,
Will settle the coffee or make the bread rise;
Like the ghost of poor Banquo, you always must meet
That unsettled old question, 'O, what shall we eat?'
And another close follows, 'O, what shall we cook?'
That question is answered in this little book."*

MASON COOK BOOK

1899

WE WISH, through the medium of this little book, to thank our *Friends*, who have kindly aided us in many different ways. We have almost universally met with a generous and cheerful response, and we feel sure that many were actuated with a desire to help the good cause along, thinking that by taking a space in this little book they were aiding us to the goal of our desires—*A New Church*. Again we say thank you.

TWELVE PRESBYTERIAN LADIES.

M. D. CHATTERTON
PRESIDENT.

L. C. WEBB
VICE - PRESIDENT.

A. J. HALL
CASHIER.

R. C. DART
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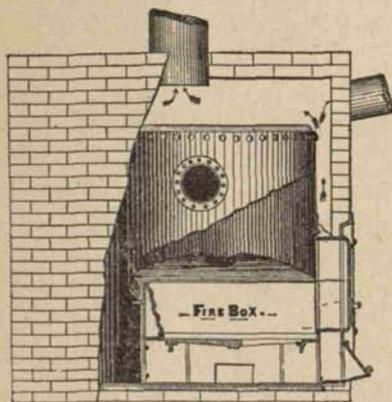
FARMERS' BANK

PAID-IN CAPITAL, \$50,000.

MASON, MICHIGAN.

DIRECTORS--E. A. Barnes, Harper Reed, J. K. Elmer, Geo. W. Bristol, M. D. Chatterton, L. C. Webb, A. J. Hall, R. C. Dart.

BATES & FINGERLE



MAKERS OF THE

DIMONDALE HOT-AIR FURNACE

Made in several sizes, for
Coal or Wood.



We are Sole Agents in this
county for the

Apples' Patent Food Cooker

The most durable on the market.

We also carry a large stock of Vegetable Bushel Crates, Heavy and Light Castings, Heavy and Light Sheet Iron, and carry on a general jobbing business.

Give us a call when in need of anything in our line.

Respectfully yours,

BATES & FINGERLE

Soups and Soup Stock.

"True Wisdom Joined With Simplesness."

To make nutritious, healthful and palatable soup, with flavors properly commingled, is an art which requires study and practice, but it is surprising from what a scant allotment of material a delicate and appetizing dish may be produced. The best base for soup is lean, uncooked meat, a pound of meat to a quart of water. The legs of all meats are rich in gelatine, an important constituent of soup.

EDITOR.

Soup Stock.—To make stock, take liquor left after boiling fresh meat, bones or trimmings of meat. The large bones being cracked that the marrow may be extracted. Put in a soup-kettle with cold water enough to cover them. Let them simmer slowly over a steady fire 6 to 8 hours. Keep kettle covered, stir frequently, pour in now and then a cup of cold water, skimming often. Bones are as useful as meat in making stock. This can be kept in an earthen dish, in a cool place, for several days and is a fine addition to any soup.

Bouillon.—To 3 lbs. of raw meat chopped fine, add 3 quarts cold water. Let it barely warm first hour, then increase heat and let quietly simmer 6 hours, stirring occasionally. Turn into an earthen vessel, salt to taste and cover till cool. Skim off the fat, squeeze the meat hard as you remove it from liquor. Throw in shell and white of a raw egg, put liquor over the fire in a clean saucepan, bring quickly to a boiling point, boil rapidly 10 minutes. Each quart of water put on the raw beef should simmer down. Then strain carefully through a cloth. Do not squeeze as it should be a clear amber color. Bouillon for luncheons or other entertainments should be served very hot and no spoon.

MRS. F. W. WEBB.

Noodle Soup.—Four lbs. of beef to one gallon of cold water, season to taste, boil 3 hours. To make noodles, slightly beat 2 eggs, add flour enough to make a stiff dough, roll out very thin, dry 1 hour, then roll together as for jelly cake, cut in very thin strips, boil 10 min. in broth.

MRS. F. L. STROUD.

For Fine Photos call at VanSlyke's Ground Floor Studio

Vegetable Soup.—Boil shank of beef with water to cover, season, strain and let stand over night, remove fat. Add one pint strained tomatoes, 1-2 cup celery, three small potatoes sliced, 1 tablespoon rice and onion to season.

Mrs. C. W. WHITMAN.

For an incidental side dish, take the soup meat that has been cut from the bones, chop fine while warm, season with salt and pepper, add 1 teacup of soup. Pack in a dish and slice for tea or lunch when cold.

“DILL.”

Clam Chowder Soup.—Slice three small potatoes, put in a stew kettle with a little water and cook 'till done. Slice a piece of salt pork three or four inches square and put in kettle in which the soup is to be made. When this has slightly browned add the potatoes and a can of Clam Chowder, lastly a quart of milk which has been scalded. Season with salt, pepper and butter.

MRS. G. E. SANDERS.

Tomato Soup.—To 1 pint of canned tomatoes or 4 large ones cut fine, add 1 quart boiling water, boil and strain, add 1 teacup soda and 1 pint of sweet milk with salt, pepper and plenty of butter. When this boils add 8 small crackers rolled fine.

MRS. N. L. HUXLEY.

Tomato Bisque.—Place over the fire a quart of peeled tomatoes, stew them soft with a pinch of soda. Strain so that no seeds remain, set over the fire again and add a quart of boiled hot milk. Season with salt, pepper and a piece of butter the size of an egg, add three tablespoons of rolled crackers. Canned tomatoes may be used. Serve with 1 tablespoon of whipped cream to each dish.

MRS. CHAS. CALDWELL.

Cream of Celery Soup.—Take the outside stalks that are not good for the table and cut into half inch pieces. Drop them into well salted cold water with 3 tablespoons rice. Boil 1 hour or until the celery is tender. Skim out celery and season the soup with a cup of sweet milk, butter and pepper.

MRS. C. C. CASTERLIN.

Potato Purée.—One quart milk, 6 potatoes, 1 onion cut fine, boil in water until tender, then mash, add butter, salt and pepper, pour boiling milk gradually upon potatoes and onions, let cook a few minutes, stir well and strain. Beat 1 egg and put in

J. E. FERGUSON

JUSTICE OF THE PEACE AND COLLECTION AGENT
OFFICE IN DABROW BLOCK.

tureen, after heating soup again pour over the egg. Serve with crotons.
MRS. E. CULVER.

Crotons—These are small pieces of bread fried crisp or well toasted in an oven.

Fruit Soup.—To 1 pint of fruit juice, add 1 pint of water and bring just to boiling point, add 1 tablespoon arrow root moistened with cold water, cook for a moment and strain, add 4 tablespoons sugar and cool. When ready to serve, put a tablespoon cracked ice in tumbler and cover with soup. Orange, pineapple, currant, raspberry and cherry are all made the same way and are nice for a first course at a luncheon.

MRS. S. H. CULVER.

Corn Soup.—Twelve ears tender corn cut from cobs, boil cobs twenty min. in 2 qts. water, remove cobs, boil the corn 20 min., add 1 qt of milk, season with pepper, salt and butter to taste, then turn into a tureen in which the yolks of 3 eggs have been well beaten.
"DILL."

Cream of Corn Soup.—One pt. of grated corn, 3 tablespoons butter, 3 pts. boiling water, 2 even tablespoons flour, 1 pt. hot milk, yolks 2 eggs, salt and pepper to taste. A little onion juice, also a few drops of celery extract if desired. Put the cobs in the boiling water, boiling slowly for 1-2 hour, remove them and put in the corn and cook 20 min., press through a sieve. Rub butter and flour together and add to the soup, stirring constantly until it thickens. Add the boiling milk, cook 1 min., add the beaten yolks and serve at once. A can of corn chopped fine may be substituted.
MRS. A. E. COWLES.

Peanut Soup.—Shell 1 pt. roasted peanuts, remove red skins and roll the nuts fine. Make a thin cream soup of 1 pt. of milk and 1 pt. water, thickened with a level tablespoon of flour made smooth with tablespoon of butter. When this is cooked add the powdered nuts, salt and pepper.
MRS. E. N. T.

C. S. FITZ SIMMONS

Florist and Decorator

Quick Service. Our Goods the Best. Out-of-Town Orders Solicited,
Our Prices Low. Both Phones.

LANSING, MICH.

Fish and Shell Fish.

"I fished all day and caught a cold;
And just at night I had a bite.
'Twas not for naught I fishing went,
I hooked at least an appetite"

Fried White Fish.—After the fish has been cleaned and boned, cut in pieces and put in a weak brine 1 hour. When wanted take from salt water, dry and season well, dredge with flour. Fry in equal parts of butter and lard. C. J. RAYNER.

Baked Salt Mackerel.—Soak mackerel over night, put in a pan and pour on boiling water enough to cover, let stand 3 min., drain off and put in a pan with butter, 1 cup sweet cream or rich milk and a little pepper, bake until brown.

MRS. H. FRAZEL.

Baked White Fish.—After the fish has been carefully cleaned, dry in a towel, rub inside and out with salt and pepper, dredge in flour, place in hot dripping pan with part drippings and part butter, baste often. In baking, allow 25 min. to a lb. of fish. Serve with creamed onions.

F. E. DENSMORE.

Salmon Loaf.—One large can salmon, pour off oil, shred with fork, add 4 eggs well beaten, 4 tablespoons melted butter, salt and pepper, 1 1-2 cup bread crumbs, stir well, steam in an earthen dish 1-2 hour. It will spoil to steam longer.

—SAUCE FOR LOAF.—

Three eggs well beaten, 1 cup butter, 1-2 cup olive oil or oil saved from salmon, 1 tablespoon lemon juice or vinegar, 1 teaspoon salt and pepper, 1 tablespoon corn starch, put in pan boiling water. When thickened, stir in 3-4 cup boiling water, 1 tablespoon chopped cucumber pickle and 1 grated onion. Put loaf on platter and pour sauce over it.

MRS. E. H. WILLIAMS.

Escaloped Salmon.—One can salmon, drain and pick fine, 1 cup bread crumbs, 1 cup milk, 1 tablespoon flour, 1 tablespoon butter, stir butter and flour together, salt and pepper. Stir this in the boiling milk, cook until like cream; pour on salmon and beat together, place into buttered dish, spread bread crumbs on top. Bake 1-2 hour.

MRS. R. C. DART.

Creamed Salmon.—Drain and remove all bits of bone and skin from 1 can salmon, pick fine, thicken 1 pt. milk with 2 tablespoons flour, add 2 tablespoons butter, salt and pepper to taste. When hot, stir in salmon and serve on thin slices of toast or patty shells.
MRS. A. A. HOWARD.

Turbot.—One can salmon or other kind of fish, 2 small eggs, 1-2 pt. milk thickened like gravy, 1-2 bunch parsley chopped fine, pepper and salt to taste, spread cracker crumbs on top with bits of butter. Bake 20 or 30 minutes. MRS. F. J. BROWN.

Salmon Souffle.—Drain the juice from 1 can salmon, remove pieces of skin and bone, shred with fork and mix with 3 well beaten eggs, season with salt and pepper, press into individual moulds well buttered. Place in pan of hot water, bake in moderate oven 25 minutes.

—SAUCE.—

Melt one tablespoon butter, add 1 tablespoon flour, mix smoothly, salt. Then add 1 cup cream and stir until thickens. Just before removing from stove, stir in the yolk of 1 egg quickly, serve on platter with the Souffle.
MAUD L. HOUSEL.

Fish Balls.—One-fourth lb. boneless codfish to 1 doz. small potatoes, butter size of an egg and 1 egg. Put potatoes to cook in hot water, with codfish on top. When fish is steamed through, take out and pick to pieces. Mash potatoes, add butter, fish and beaten egg, roll into balls, dip them into white of egg and roll in cracker crumbs. When very cold, fry in hot lard. Serve on a platter and garnish with parsley or English mustard.

MRS. J. K. ELMER.

Cod Fish with Oysters.—Line the bottom of baking dish with cold-flake cod fish. Cover with layer of oysters first dipped in melted butter, season with onion juice and a few grains of cayenne, then in cracker crumbs, add three tablespoons of cream. Repeat and cover with buttered crumbs. Bake in a hot oven 25 or 30 minutes.

MRS. . . . MEAD.

Clam Chowder.—In 4 qts. of water, put 1 pt. of clams, 4 medium sized potatoes, 4 medium sized onions, 1-2 box bay leaves, 3 green peppers in small pieces, 4 small pieces of salt pork fried brown, being careful to use no grease from frying. Season to taste with salt and red pepper, cook six hours, one hour before eating put in one can tomatoes. Serve hot in cups.

MRS. O. F. MILLER.

J. T. FOWLER

Horseshoeing and
General Blacksmithing

Creamed Oysters.—Put 3 doz. oysters on to boil in their own liquor, as soon as they come to a boil, drain. Put 1 pt. cream on to boil, rub 2 oz. of butter and 2 tablespoons of flour together and add to cream. Stir until it thickens, add the oysters, season with salt and pepper, stir and thoroughly heat. Serve at once. Nice served on toast.

V. B. RANDALL.

Pigs in Blankets.—Use select oysters, cut bacon into the thinnest possible strips, wrap each oyster in a strip of bacon, securing with a tooth-pick. Place in pan over a quick fire long enough to crisp the bacon. Serve on toast. MRS. ZIMMERMAN.

Boston Fried Oysters.—Drain the oysters until dry, use 2 to 3 oysters to one patty, roll in grated crackers or bread crumbs, then in well beaten egg seasoned with salt and pepper, one egg is sufficient for a quart of oysters, fry in large quantity of boiling lard as you would crullers. Garnish with parsley and serve hot.

MRS. G. W. BRISTOL.

Fried Oysters.—Use the largest and best oysters, lay them upon a cloth and press another upon them to absorb the moisture, have ready several beaten eggs, and in another dish seasoned with salt and pepper, some finely rolled crackers. Heat 3 tablespoons of butter in frying pan, and dip oysters first in the egg then in the crackers, fry quickly to a light brown, Serve at once.

MRS. E. R. BENNETT.

Escaloped Oysters.—Butter a pudding dish and sprinkle a layer of rolled crackers in the bottom, then a layer of oysters with bits of butter, pepper and salt, then a layer of crackers and so on until the dish is full, with crackers and bits of butter on top, add to the oyster liquor its measure of milk or cream, pour on top. Bake 1-2 hour.

MRS. C. J. RAYNER.

Stewed Oysters.—Take one qt. oysters, put 1-2 of the liquor and 1-2 pt. water in stew pan, let boil and skim, season with salt, pepper and butter, pour in your oysters, let come just to a boil. Have ready 1 pt. scalded milk, pour on the oysters just before serving; never boil oysters in milk.

Oyster Patties.—Make a rich puff paste, line pattie pans, bake a light brown. Take 1 pt. milk, 2 tablespoons flour, 1 tablespoon butter, a little salt and stir in the milk while boiling. Put in 1 can oysters and let them scald, then put 3 oysters with some of the liquor into each pattie, serve while hot.

—PUFF PASTE.—

One-half cup lard, 1-2 cup butter, 1-4 cup cold water with flour to mix.

MRS. A. C. McDONALD.

Meat, Poultry and Game.

If you would preserve all the nutriment in fresh meat, do not place in cold water, place in boiling water and cook gently, hard boiling toughens it. When broiling steak give it your undivided attention, turn often and do not season while cooking. A scant teaspoon of sugar added to meat gravy gives it a delicious flavor.

Roast Meat.—In roasting meat, place dry in the pan, do not season or put water in the dripper for thirty minutes after placing in a very hot oven. It is a prevalent idea that meat will burn in roasting, if not basted or well wet with drippings. The fact is meat will bear all the heat necessary to roast it in the most perfect manner, and not burn. "EDITOR."

Roast Beef with Pudding.—Bake exactly as for ordinary roast, then make a Yorkshire pudding as follows: For every pt. of milk, take 3 eggs, 3 cups flour and a pinch of salt, stir to smooth batter, pour into the dripper under the meat half an hour before it is done. "DILL."

Hamburg Steak.—One lb. of finely minced raw beef, season with salt and pepper, mould into small cakes. Broil or fry in butter. Butter before serving. MRS. J. N. THORBURN.

Mock Duck.—Take the round of beef steak, salt and pepper either side. Prepare bread or crackers, with oysters or without, as for stuffing a turkey. Lay your stuffing on the meat, sew up and roast 1 hour. MRS. MINA MCDANIELS.

Frizzled Dried Beef.—Pull your beef into small pieces, put in frying pan and cover with cold water, let simmer 'till tender, pour off the water and cover the beef with cream, add pepper and celery salt, mix 1 teaspoon melted butter with 1 heaping tablespoon flour and stir into the hot cream. M. P. C.

Boiled Tongue.—Soak the tongue over night, boil 4 or 5 hours. Pull off the outer skin and return to the water in which it was boiled to cool, this will render it juicy and tender. Serve with aspic jelly. (See sauces) SAGINAW COOK BOOK.

Beef Loaf.—Three lbs. beef chopped fine, 1 cup butter, 2 cups crackers rolled fine, 3 cups sweet milk, 2 eggs, stir all together and season. Bake 1 hour. Veal can be used instead of beef. MRS. ANGUS MCDONALD.

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Beef Loaf.—Three and one-half lbs. chopped beef, 1 cup rolled crackers, 1 cup sweet milk, 2 eggs, 1-2 teaspoon pepper, 1 tablespoon salt, and steam 3 hours. Veal may be used instead of beef.

MRS. JNO. DRESSER.

Meat Souffle.—Make a cup of cream or milk gravy, chop a little parsley and put in a little onion juice, stir in the cream sauce, 1 cup chopped meat of any kind; while hot add yolks of 2 eggs, cook 1 min. and take off the stove. When cold stir in beaten whites, bake in buttered dish with buttered bread crumbs 20 minutes.

MRS. J. R. DART.

Scotch Pic.—Cut in pieces 1 lb. sirloin steak, slice 1 good sized onion, 1 doz. small potatoes, butter size of an egg, salt and pepper. Cover with water and bake 2 hours. Then make a rich crust (same as for short cake) and drop on so the juice can boil up through, and bake 20 min. longer.

MRS. LANGLEY.

Veal Pot Pic.—Three pounds veal (a piece with ribs is good) cut in pieces, place in cold water, boil until tender, add plenty of water and season well with salt, pepper and butter.

—DUMPLINGS.—

One egg, 1 cup flour, 1 tablespoon butter, 1 teaspoon baking powder. Mix up with sweet milk and drop from spoon into the broth.

MRS. J. A. CAVENDER.

Veal a la Tomatoes.—Mince cold baked or stewed veal, put in pudding dish with alternate layers of cracker crumbs and sliced tomatoes. Season with salt, pepper and butter. Bake 1-2 hour. Canned tomatoes can be used.

MRS. E. CULVER.

Breaded Veal.—Roll dry bread or crackers very fine, beat one egg thoroughly. Take either veal cutlet or steak, and dip first in the egg, then roll in the crumbs and fry slowly in butter and lard. Season with salt and pepper. Serve with tomato sauce.

MRS. C. W. BROWNE.

Creamed Veal.—One pt. chopped veal, 2 pts. cream, 2 eggs well beaten, 1-2 cup butter, salt and pepper, beat together. Dry but not brown the bread in the oven and roll for use. Fill individual baking dishes, cover over with the bread crumbs and pieces of butter. Bake 20 minutes.

MRS. M. J. MEAD.

Escaloped Ham.—One cup chopped cooked ham, 1 tablespoon butter, 1 cup bread broken into bits, 1 cup milk, 1 egg. Put bread into the milk and let stand to soften. Beat the eggs

very light and mix all together, season and bake 20 minutes. Any meat may be used instead of ham.

MRS. WILBUR MCCROSSEN.

Escaloped Veal.—Two lbs. veal, cook tender, chop rather fine. Add milk to the stock and thicken with flour, add plenty of butter, salt and pepper, and 1 tablespoon chopped onion. Lay alternately a layer of bread crumbs, gravy and meat, and so on till dish is full. Bake 1 hour.

MRS. J. E. HOUSEL.

Steamed Leg of Mutton.—Wash and put the leg in a steamer, cook it until tender, place in a roasting pan, salt and dredge well with flour, set in a hot oven until nicely browned. Serve with currant jelly.

MRS. M. J. MURRAY.

Roast Spring Lamb.—Season well, place in a dripper with cup of water in a hot oven and bake until brown and crisp. Serve with jelly. "DILL."

Roast Spare Rib.—Trim off the rough ends, crack the ribs across the middle, rub with salt and pepper, fold over and stuff with turkey dressing, sew up tightly, place in dripping pan with 1 pt. water, baste frequently, turn over once so as to brown on both sides. Serve with apple sauce.

Tenderloin on Toast.—Cut pork tenderloins in very thin slices, stew them in a little water till done, put a little butter in sauce pan, then fry a light brown. Season with salt and pepper. Serve on buttered toast with raw tomatoes sliced thin.

MRS. D. P. WHITMORE.

To Boil a Ham.—Wash the ham very clean, put in a kettle with enough cold water to cover. Place over a slow fire that it may heat gradually. It should not come to a boil for two hours. Simmer gently, allowing fifteen minutes for each pound of ham from the time it begins to simmer. When done, allow it to cool in the liquor in which it has been boiled. Then remove the rind.

MRS. J. N. THORBURN.

Roast Turkey.—Wash and clean thoroughly, wipe dry, as moisture will spoil the dressing. Stuff with a dressing made of bread crumbs, wet with butter and water, and season to taste. Stuff the craw and tie up the neck. Fill the body and sew up the vent. Rub with salt and pepper. Tie the legs to the lower part of the body that they may not "sprawl" as the sinews shrink. Put into the dripper, pour 1 cup boiling water over it, and roast, basting often, allowing about 10 min. for every pound. Be careful not to have the oven too hot for the first hour. Much

of the perfection of roasting poultry depends upon basting. Always put the giblets under the side of the fowl. Skim the gravy left in the pan, add boiling water, thicken slightly with flour, boil up and add the giblets chopped fine, season to taste. Give another boil. (Chicken is baked the same way.) Serve with cranberry or celery sauce. For oyster dressing add oysters to the above dressing.

MRS. JESSE BEECH.

To Bake Chicken.—Dismember the joints in the same manner as for stewing. Lay the pieces in a shallow dish and pour over the meat sweet cream, in proportion of 1-2 cup to each chicken. Season to taste. Baste with the liquor formed by the cream and the juice of the meat. Turn as fast as they brown.

MARY E. HOYT.

Chicken Short Cake.—Cook chicken until well done, remove bones, make crust as you would that of strawberry short cake. Roll about one and one-half inches thick, spread with butter and fold together and bake. Have ready a filling made of rich gravy. Season meat well and pull it apart in bits. Do not chop. Pour in enough gravy to moisten well. Spread meat between crusts and pour gravy over top.

MRS. H. O. CALL.

Chicken Patties.—Make puff paste (see oyster patties) Line patty tins and bake. Cut cooked chicken into dice. To one cup of chicken add one cup of cream or rich milk, butter, pepper, salt and heaping tablespoon of minced cold boiled ham. Add flour (stirred in milk) thickening a little. When needed, heat the patties and fill with hot creamed chicken. Garnish by placing a ring of the white of hard boiled egg on top of each, and in the center of ring a pim olas.

MRS. L. C. WEBB.

Cream Chicken.—One pt. chopped chicken, 1 cup milk, 1 tablespoon butter, 1 tablespoon flour. Let come to a steaming point, take from the fire and add the yolks of 2 eggs well beaten, 1-2 cup soft bread crumbs, stir meat into it. Then beat the white of 4 eggs to a stiff froth, stir them in very carefully and bake in a quick oven 20 minutes.

MRS. W. E. HOWARD.

Pressed Chicken.—Boil 2 chickens until dropping to pieces, pick meat off bones taking out all skin, season with salt and pepper, put in deep tin mold. Take 1-4 box gelatine, dissolve in a little warm water, add to liquid left in kettle, boil until it begins to thicken. Pour over chicken, stirring gently with fork and set away to cool. Cut in slices for table.

MRS. F. E. DENSMORE.

Chicken Pie.—Cook chicken until tender, season when half done with salt and pepper, remove bones, put in pan and nearly cover with gravy, add butter size of walnut. From any good crust cut biscuit and lay on top, just touching each other and bake 30 minutes.
MRS. C. W. WHITMAN.

Chicken Pie with Oysters.—Boil the chicken until tender, drain off liquor from a quart of oysters. Line the sides of a dish with a rich crust, put in a layer of chicken then a layer of raw oysters and repeat until dish is full. Seasoning each layer with pepper, salt and butter, adding equal parts of oyster and chicken liquor until the liquor is even with the top layer. Now cover loosely with a crust, having an opening in the center to allow steam to escape. If the liquor cooks away add chicken gravy or hot water. Bake 40 minutes in a moderate oven. Make thickened gravy of remaining liquor and serve with pie.
MRS. AMANDA DONNELLY.

Rice Chicken.—Boil chicken until tender, season well, put in deep dish, make gravy of the liquor, put on chicken same as for chicken pie. Have ready 1 cup boiled rice well seasoned with salt, pepper and butter or cream, spread on chicken and pour a little gravy over top. Bake 1-2 hour. MRS. E. CULVER.

Venison.—Take a haunch of venison, put in a kettle, cover with water and boil until tender, drain off the water, put 1-4 lb. of butter with salt and pepper in the kettle, set over a moderate fire and let brown. Venison cooked in this way retains its natural flavor and will be found delicious.
GRANT MOSHER.

Roast Duck.—Singe and wipe the duck perfectly dry, but by all means do not stuff. Put several raw cranberries inside with a teaspoon of melted butter before trussing. Place thin slices of bacon on breast and lay some in pan before putting in the duck. Roast in a quick oven 40 minutes.
"DILL."

Quail on Toast.—Put the quail in frying pan with a little water, cook until tender, brown down in butter, season with salt and pepper, thicken the gravy and serve on toast.

Roast Quail.—Steam until tender, dredge with flour, and smother in butter, season with salt and pepper, roast quickly and serve with currant jelly.
MRS. W. C. BARKER.

Garnishes.—Parsley for cold meats and salads; horse radish and sliced lemons for roast beef and all kinds fish; cranberries or currant jelly for game; mint for lamb; apple sauce for pork; sliced egg for chicken salad.

Vegetables.

"Every man shall eat in safety
Under his own vine, what he plants."

Potato Puff.—Take 2 cups cold mashed potatoes and stir in 2 tablespoons melted butter beaten to a cream. Then beat with this 2 eggs whipped very light and 1 cup cream or milk, salting. Beat all well, pour into a dish, bake in a quick oven until brown. If properly mixed it will come out of the oven light.

MRS. MINA MCDANIELS.

Ice-Stuffed Tomatoes.—Scald and peel six tomatoes, cut off the stem end, take out the seeds, stand the tomatoes on ice for 2 hours. When ready to serve chop 1 onion, a bunch of cress and small bit of parsley rather fine. Do not bruise the cress. Mix 1-2 teaspoon salt, 1-4 spoon pepper with 3 table spoons olive oil or butter, 1 table spoon of vinegar. Pour this over the mixture and fill tomatoes. Stand each on a lettuce leaf in a pretty dish filled with cracked ice and serve at once.

Escaloped Potatoes.—Pare potatoes and slice thin, put in a buttered baking dish a layer of potatoes and sprinkle with salt, pepper, flour and small pieces of butter; then another layer of potatoes etc. until the dish is nearly full; then fill with milk or cream and bake 1 1-2 hours.

MRS. D. C. STEEVES.

Sweet Potato Balls.—Cook 4 sweet potatoes and rub through a strainer. Add 3 tablespoons butter, salt and pepper to taste. Then add 1 egg beaten, and if the potatoes are very dry add a small amount of hot milk. Shape in balls the size of a walnut, roll in flour and fry in deep fat. Drain and serve as a garnish for fish.

MRS. M. J. MEAD.

Saratoga Chips.—Slice raw potatoes very thin. Put them into cold water or on ice to chill them, then drain and dry. Have ready 1 lb. of hot lard in a kettle. Drop in a few pieces of potatoes and keep them separated as much as possible while they fry. When nicely browned remove with a skimmer and drain on a sieve. Sprinkle with salt while hot.

MRS. L. J. ACKER.

Green Tomatoes Fried.—Six green tomatoes washed and sliced, sprinkle with salt and lay 2 hours, 2 eggs well beaten, drain tomatoes, dip in egg, then cracker crumbs and fry in butter. To serve with fish or roast meats.

MEDA FRAZELL.

Escaloped Onions.—Take eight large onions, slice them and boil until tender, lay them in a baking dish, putting in bread crumbs, bits of butter, salt and pepper between each layer until the dish is full, putting bread crumbs last; add milk or cream until full. Bake 1-2 hour.

MRS. C. A. CALDWELL.

Stuffed Cucumbers.—Cut cucumbers in halves, remove seeds. Boil 4 tablespoons of rice 30 min., drain and add an equal quantity of finely chopped meat. Remove skins from 2 tomatoes and cut in halves, press out the seeds, cut into small pieces and mix with rice and meat, adding 1-2 teaspoon salt and a dash of pepper. Place this mixture into the cucumber cavity, put the halves together, fastening with a piece of twine and place in a baking pan, add half a cup of water and bake slowly 1 hour, basting often.

MRS. A. E. COWLES.

Creamed Turnips.—Slice turnips and cut in squares. Cook until tender, drain, add salt and pepper, butter and a little sweet cream. Serve hot.

MRS. BELLE DREW.

Boston Baked Beans.—Soak in water over night 1 qt. of beans; in the morning drain. Add water, parboil, then pour off that water and put the beans with salt pork in an earthen bean pot with 3 tablespoons molasses, a little soda, salt and pepper to taste. Fill the pot with warm water and keep covered. Bake in a slow oven all day, being careful not to let the water dry out.

Baked Green Corn.—Scrape the pulp from the corn. To 1 pt. pulp add 1-2 teaspoon salt, 1-4 teaspoon pepper and 1-2 cup cream or milk. Butter a baking dish, turn the corn into it, sprinkle the top with two tablespoons fine bread crumbs, dot with bits of butter, and bake in a quick oven 15 min. The corn should be creamy under a crisp surface.

MRS. F. E. DENSMORE.

Cauliflower a la Hollandaise.—Soak 1 cauliflower in salted water 1 hour, cook until tender, placing head up in kettle, cream 1-2 cup butter, add yolks of 2 eggs, 1-4 teaspoon salt, a few grains cayenne pepper, 1 tablespoon lemon juice added drop by drop and 1-3 cup boiling water. Cook over hot water until it thickens, pour off the cauliflower.

MRS. W. G. GROW.

C. S. FITZ SIMMONS
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LANSING, MICH.

Salad.

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a mad cap to stir the ingredients up and mix them well together."—Spanish Proverb.

Salad Seasoning.—Six teaspoons salt, 4 teaspoons mustard, 1-2 teaspoon pepper, sift 6 times and bottle. One heaping teaspoon of this mixture when added to the other ingredients is sufficient for 1 qt. of dressing.

Salad Dressing that will keep.—One coffee cup of vinegar, not too strong, butter size of an egg, 1 tablespoon salad seasoning, mix and when boiling pour into the beaten yolks of 6 eggs. Whip until very light. One teaspoon corn starch wet and added to yolks will prevent all danger of curdling. This dressing may be bottled and will keep in a cool place for weeks. The dressing is improved by adding just before using, 1 tablespoon of thick whipped cream to each teacup of dressing, or the dressing may be used plain for mixing the salad and the whipped cream spread over the top.

MRS. S. H. CULVER.

Salad Dressing.—One teaspoon mustard, 1 teaspoon salt, 2 teaspoons sugar. Mix well together and then add yolks of 4 eggs and 1-2 cup melted butter. Stir this into 1-2 cup boiling vinegar and stir until cold. Then add 1-2 cup sweet cream.

MRS. W. C. BARKER.

Potato Salad.—4 potatoes, 1 cucumber, 2 whites of hard boiled eggs, a small onion. Chop all very fine, mix thoroughly with salad dressing and arrange on lettuce leaves.

MRS. C. C. CASTERLIN.

Nut Salad.—3 cups cut celery, 1 cup nuts, cut, little cabbage chopped and small fresh cucumbers sliced. Serve on lettuce leaves with salad dressing.

MRS. C. W. WHITMAN.

Potato Salad.—One qt. sliced potatoes to which may be added any or all of the following vegetables: 1 medium sized cucumber sliced thin, 1 onion chopped fine, 6 cold boiled string beans cut into inches, small cold boiled beet cut into dice, 2 sticks celery. Mix all together lightly with silver fork and place in dish with alternate layers of salad dressing. Serve on lettuce leaves.

MRS. A. A. HOWARD.

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OPPOSITE POST OFFICE, MARION.

A Tasty Salad.—1-2 cup cabbage, 1 tablespoon celery seed, 2 potatoes and 1 carrot cut in dice and a little tomato catsup. Serve with salad dressing.

MRS. HOUSEL.

A Pretty Salad.—Oranges or lemons cut in halves and the pulp removed make pretty cases in which to serve fruit or Waldorf salad. Serve on lettuce or parsley.

MRS. S. H. CULVER.

Egg Salad with Cream Cheese.—Rub the yolks of hard boiled eggs to a paste with an equal amount of cream cheese, season with salt and pepper. Make into egg shaped balls, arrange lettuce in a dish, shred the whites of the eggs as fine as possible and make a nest on the lettuce. Put the cheese balls in the nest and pour over it salad dressing about 10 min. before serving.

MISS J. A. SMEAD.

Red Vegetable Salad.—To 1 pt. cold boiled potatoes sliced, add the same amount cold boiled beets sliced and 1 pt. each of red cabbage uncooked and celery chopped fine, 4 tablespoons vinegar, 2 teaspoons salt and pepper to taste. Mix with a salad dressing. Let stand in a cool place an hour, then serve.

MRS. C. H. MENZIE, Beloit, Wis.

Tomato Jelly.—One-half pkg. gelatine, 1-2 cup tomato juice. Heat 1-2 can tomatoes, strain and pour hot over the dissolved gelatine. Season with pinch nutmeg, 1-4 teaspoon extract celery, 3 drops Northrup's extract of onion, 1 teaspoon salt, 1 teaspoon sugar. Strain in moulds and put away to harden. Serve with salad dressing. Garnish with lettuce.

MRS. GEO. M. HOYT.

Cabbage Salad.—Slice the cabbage very thin, 1 cup thick sour cream, 1 level teaspoon salt, 2 teaspoons sugar, 2 tablespoons vinegar. Put vinegar, salt and sugar into the prepared cabbage, then pour on the sour cream just before serving. Stir gently.

MRS. H. O. CALL.

Chicken Salad.—Two cups celery to one of cut chicken and a little cabbage. Salt and pepper to taste. Dressing—One cup vinegar and butter, size of an egg, heat and pour over yolks of 5 eggs well beaten, 1 small teaspoon mustard, same of salt, return to stove until it thickens. When cool thin with cream.

MRS. C. W. WHITMAN.

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Lobster Salad.—One can of fresh lobster, 2 bunches of celery. Chop fine and mix with the lobster and pour salad dressing over it.

MRS. F. E. THOMAS.

Shrimp Salad.—To 1 can shrimp use 2 cups celery cut fine, 1 cup sour apples chopped fine, 1 teaspoon salt, a little pepper. Mix together with salad dressing and garnish with parsley.

MRS. W. C. BARKER.

A Good Salad.—Salmon and thin sliced cucumbers served on lettuce with mayonaise dressing.

MRS. R. C. DART.

Apple Salad.

Of large, tart apples, red or green,
 Pare four and chop without the core.
 Of cracker crumbs all nicely rolled
 One coffee cup—what it will hold.
 Quite finely chop as much or more
 Of celery too, choose crisp white stalks.
 But first have ready cool and nice
 Your salad dressing on the ice.
 If that you make by my receipt
 This salad you will surely eat.
 But do not let chopped apples lie
 Too long and wait, or you will sigh:
 "My salad looks not white and neat."
 So may you find an easy knack,
 And in your salad see no lack.

P. S.—

Sometimes when celery is scarce,
 One-half more apple and minced onion try
 You'll hardly pass the salad by.

MRS. W. M. CLINE.

Beet or Tomato Salad.—Boil small red beets until tender, peel and when cold cut off top and scoop out center, or peel small, round tomatoes and set on ice, when cold scoop out center. Fill either beets or tomatoes with salad dressing and serve on lettuce leaves. A little chopped celery added to the dressing is good.

MRS. S. H. CULVER.

FITZ SIMMONS--Florist

LANSING.

Side Dishes.

Chicken Croquettes.—One-half lb. chopped chicken (or veal), 1-2 teaspoon salt, same of celery and pepper, 1 teaspoon chopped parsley, 1-2 teaspoon onion juice.

—CREAM SAUCE.—

One pt. hot milk, 2 tablespoons butter. When the butter is hot add 4 tablespoons flour, 1-2 teaspoon salt, same of pepper and celery-salt or pepper. Add the milk very slowly to this, stirring well; add seasoning last. Mix this sauce with the above preparation of chicken. When cold mould into shape, dip in bread crumbs, roll in beaten eggs, again dip in fine crumbs and fry in hot lard. (Very nice.)

MRS. J. M. DRESSER.

Meat and Rice Croquettes.—One cup cold boiled rice, 1 cup finely chopped cooked meat of any kind, 1 teaspoon salt, a little pepper, 2 tablespoons butter, 1-2 cup milk, 1 egg. Put the milk on to boil, and add the meat, rice and seasoning. When this boils add the egg well beaten, stir 1 minute. After cooling, form into balls, dip in egg and crumbs and fry in hot lard.

MRS. C. E. HENDERSON.

Salmon Croquettes.—One can salmon chopped fine, 1 cup cream, 2 tablespoons butter, 1 tablespoon flour, 3 eggs, 1 pt. of crumbs, salt and pepper. Mix the flour and butter together, let the cream come to a boil and stir in the flour and butter, salmon and seasoning, boil 1 minute, stir in 1 well beaten egg, remove from fire. When cold make into croquettes, dip in beaten egg, roll in crumbs and fry in hot fat. Serve with tartar sauce, placing a small spoonful on each.

MRS. C. S. CLARK.

Potato Croquettes.—Two cups cold mashed potatoes, 2 tablespoons cream or milk, 1 teaspoon onion juice, 1 teaspoon salt, pepper, a little nutmeg, yolks of 2 eggs. Mix and turn in sauce pan, stir over fire till the mixture leaves the pan. Roll in cylinders, then roll in egg and bread crumbs. Fry in hot lard.

MRS. W. E. HOWARD.

Barred Plymouth Rocks

Blood from best breeders in U. S.
Stock and Eggs for sale.
BERT WILCOX, Mason.

Salmon Croquettes.—To 1 pt. mashed potatoes add 1 cup salmon and 1 egg. Beat all together, salt and pepper to taste. Shape mixture in croquettes, dip in eggs, roll in bread crumbs and fry in hot lard. Serve hot with tartar sauce.

MRS. L. C. WEBB.

Codfish Croquettes.—Take equal parts of picked codfish freshened in water, and mashed potatoes, season with pepper, dip in egg and roll in fine cracker crumbs and fry like oysters.

MRS. J. T. CAMPBELL.

Egg Croquettes.—Boil 8 eggs. When cold chop fine and add the juice and a little onion. Make a very thick milk gravy with plenty of butter and add to eggs. Season with salt and pepper. Roll in patties, moistened with raw egg and roll in powdered crackers. Fry in butter.

MRS. R. C. DART.

Royal Scallop.—Three cups milk, 3 tablespoons flour, 3 tablespoons butter, 6 boiled eggs, 3 cups chopped cold boiled ham. Separate eggs and chop whites and yolks very fine. Put a thin layer of bread crumbs in the bottom of a baking dish, then layer of ham, pour over a little of the above cream sauce, then a layer of the whites, more of the sauce, then a sprinkling of the yolks. Continuing until dish is full. Cover with bread crumbs over which melted butter has been poured. Bake 20 minutes until nicely browned.

MRS. A. E. COWLES.

Fried Apples.—Slice tart apples very thin. Make a batter of 2 eggs, 1 cup milk, 6 tablespoons Snow Flake flour, 1 teaspoon Queen Flake baking powder. Dip apples in the batter. Drop a tablespoonful at a time in hot lard, fry brown.

RAY CLOWES.

Apple Fritters.—1 egg, 1-2 cup of milk, pinch salt, 2 cups chopped apples, two teaspoons Queen Flake Baking Powder, flour enough to make a stiff batter; fry in hot lard. Serve with syrup.

MRS. H. FRAZEL.

Corn Fritters.—1 cup buttermilk, 1 egg, 1-2 teaspoon soda, flour enough to make a batter, then add corn from 3 ears, fry in hot lard.

HARRIET VANVRANKEN.

Peanut Fritters.—1 egg, 1 tablespoon sugar, 1-2 cup milk, 1 cup Snow Flake flour, 1 teaspoon Queen Flake Baking powder, 1 saltspoon salt, 1 teaspoon melted butter, 1-2 cup peanuts finely chopped. Fry by spoonfuls in hot fat and dust with powdered sugar.

L. B. H.

Plain Fritters.—2 eggs, 1 cup sour milk, 1 teaspoon salt, 1-2 to teaspoon soda, Snow Flake flour for stiff batter, fry in hot lard and serve with maple sugar.

MRS. SMEAD.

Baked Cheese.—Soak in a pudding dish for 5 min. 1 cup milk and one cup bread crumbs. Cut in small pieces 1-2 lb cheese and add to crumbs. Beat together 2 eggs, a little mustard, salt and pepper; add to the rest and mix. Put bits of butter on top and bake 20 min. Serve hot.

MRS. J. R. DART.

Welsh Rarebit.—Grate dry cheese, place in saucepan with just enough milk to cover; when hot make a smooth paste, spread on squares of toasted bread. Brown over top in oven and serve very hot.

MRS. L. J. PHILLEO.

Rarebit.—1-2 cup grated cheese put over fire with 1 tablespoon butter and stir until melted. Then put in cup milk, have toast ready and pour contents over it. Serve hot.

MRS. H. O. CALL.

Macaroni and Cheese.—Macaroni is considered an almost perfect food and may be served in a variety of ways. Cook 3-4 cup macaroni broken into small pieces in boiling salted water for 20 min. Drain and rinse in cold water. Put a layer in a buttered pudding dish and cover with a layer of grated cheese, and alternate cheese and macaroni until the dish is full. Pour over the whole a thin, white sauce, made of 1 1-2 tablespoons each of flour and butter and 1 1-2 cups milk cooked together and seasoned with 1-2 teaspoon salt and a dash of pepper. Cover with buttered cracker crumbs, using 1-3 cup butter to 3-4 cup crumbs. Bake 1-2 hr.

MRS. A. E. COWLES.

Cheese Straws.—Delicious with salad. Grate 3 tablespoons cheese, add 3 tablespoons flour, a little red pepper and salt. Add to dry ingredients 1 tablespoon melted butter, 1 tablespoon water and yolk of 1 egg. Roll thin as for cookies, cut in strips about 5 ins. long and 1-2 in. wide. Bake 15 min.

MRS. GEO. P. GRIFFIN.

Cheese Souffle.—Make a thick cream by stirring into a tablespoon melted butter 1 tablespoon flour and 1-2 teacup milk. Add 2 tablespoons grated cheese and a pinch of salt. Pour this over the beaten yolks of 2 eggs while hot, mix and then add the well-beaten whites of the eggs. Turn into a baking dish and place in the oven until nicely browned. Serve immediately in the dish in which it is baked.

MRS. ZIMMERMAN.

Cottage Cheese.—Heat lobbered milk slowly until curd is formed. Drain dry, and to 1 qt. curd add 1-2 cup cream, butter size of egg and salt to taste. Heat slowly and stir until smooth and thick.

MRS. MINA McDANIELS.

Eggs.

"And new laid eggs which Baucis' busy care,
Turned by a gentle fire and roasted rare."

Scrambled Eggs.—Pour 1 cup cream into a frying pan. When hot pour in 1 dozen broken eggs. Cook slowly, stirring constantly. Can use milk and butter in place of the cream. Season with pepper and salt and serve hot.

MRS. C. W. RANDALL.

Egg Omelet.—Five eggs, 1-2 cup milk, 1-2 teaspoon corn starch, 1-4 teaspoon Queen Flake baking powder. Beat whites and yolks separately. Dissolve corn starch in a little of the milk, add all together and beat well. Bake on cake griddle, brown on one side and roll.

JENNIE CLOWES.

Escaloped Eggs.—Boil and chop 1 doz. eggs. Have ready rolled crackers, put into a buttered dish in layers; pepper, salt, and a little butter until nearly filled. Pour on 1 pt. hot milk. Bake to a light brown and serve with hot butter.

MRS. G. E. BORDNER.

Egg Fondue.—Is made by putting 6 eggs into a bowl and beating them lightly with a fork; add four teaspoons chopped cheese, $\frac{1}{4}$ teaspoon of salt and dash of cayenne pepper. Put a tablespoon butter into a saucepan, turn in the mixture and stir until the eggs are smooth and jelly-like. Serve at once on squares of buttered toast, garnished with parsley. Egg Fondue makes a very acceptable addition to the luncheon table.

Creamed Eggs on Toast.—Place 1 tablespoon butter in pan and melt. Add $\frac{1}{2}$ cup cream or good rich milk. Break in very carefully 4 eggs. Treat as you would poached eggs, throwing the hot milk over the top with spoon until whites are set. Lift carefully and place on thin slices of toast. Pour over the milk and dust with salt and pepper.

M. P. C.

Frizzled Beef with Eggs.—Put into a saucepan 1 cup milk and one tablespoon butter; add one cup finely chopped dried beef. Cook 5 min., then add two well beaten eggs and stir until the sauce thickens. Pour the mixture over slices of fried bread or toast, or warm biscuit cut open and buttered.

J. A. SMEAD.

Baked Eggs.—Break eggs into buttered gem tins, sprinkle with salt and pepper, put a small piece of butter on top and bake until whites are set.

MRS. J. N. SMITH.

A Tasty Dish for Breakfast.—Put in frying pan enough butter to grease well. Put in eggs carefully without breaking the yolks, season to taste, stir from the bottom until done. Have ready some stewed tomatoes well seasoned, also some pieces toast. Turn tomatoes on toast. Put 1 tablespoon eggs on top of each piece. Serve at once.

MRS. E. CULVER.

Pretty Way of Serving Eggs for Breakfast or Tea.—Cut bread in nice squares and toast. Take eggs out of shell, keeping yolks whole. Beat the whites to a stiff froth, dip toast in warm water, lay the beaten white around nicely on toast, drop yolk in center of white ring. Salt and put in hot oven to bake a few minutes. Butter the toast when taken from the oven.

MRS. G. W. BRISTOL.

Sandwiches and Left-Overs.

Oyster Sandwiches.—Season oysters with salt and pepper and cook in their own liquor. When cold chop fine, add equal parts chopped celery and mix with salad dressing. Use either wheat or graham bread.

MRS. RORER.

Toast Sandwiches.—Cut thick slices of bread into rounds with a biscuit cutter. Toast and butter while hot. On each round put a layer of hot chopped meat, seasoned well. On this lay a poached egg.

MRS. L. J. ACKER.

Peanut Sandwiches.—Roll salted peanuts until fine. Add mayonnaise dressing until of the consistency of butter. Cut bread thin, spread with butter and place the mixture between the slices. Remove the crust from the bread and cut the sandwiches in fanciful shapes.

MRS. L. C. WEBB.

Salted Almonds.—Blanch 1 pt. of shelled almonds by pouring over them boiling water. Heat lump of butter size of egg, put in nuts and stir constantly until brown. Turn out on cloth to remove butter. Salt to taste.

MRS. C. W. WHITMAN.

Salted Peanuts.—Melt tablespoon of butter into pan and stir into it a cupful of peanuts. Shake until they are hot and slightly colored, or bake in the oven. Run into sheets of paper, sprinkle with salt and dry in a warm place.

L. B. H.

Palatina.—Take 1 cup stewed tomatoes and the gravy left from roast beef. Let them boil and season with cayenne and salt. Slice two onions, soak them in salted water, drain and fry in fat. Cut cold roast beef into very thin slices. Have platter hot; lay shaved beef on it. Pour on boiling sauce and garnish with the fried onions.

CONTRIBUTED.

Mashed Potatoes Warmed Over.—To 2 cups cold mashed potatoes add 1-2 cup milk, a pinch salt, tablespoon butter, 2 table-spoons flour and 2 eggs beaten to a froth. Mix whole until light then put into vegetable dish, spread a little butter over top and bake brown. The quality depends on very thoroughly beating the eggs before adding them, so that the potatoes will remain light and porous after baking.

MRS. EUGENE GRIFFITH.

Deviled Beef.—Take slices of cold roast beef, lay them on hot coals and broil; season with salt and pepper, and serve while hot with small lump of butter on each piece.

MRS. W. H. RAYNER.

Take pieces of cold steak, chop fine; soak 3 or more slices stale bread in sweet milk, mash fine, add 1 egg beaten, mix all together, season to taste and drop with a spoon into hot butter and fry brown.

MRS. L. J. PHILLEO.

Beet Hash.—Take a pt. of chopped red beets, 1-3 pt. chopped cold potato, 1 cup cream, a lump of butter; pepper and salt to taste. Boil for a few minutes and serve hot. A little cold meat may be used with it.

R. M. RAYNER.

Salad of Left-Overs.—Mix cold potatoes, celery, beets with hard boiled eggs, chop the ingredients and put them in a salad dish in layers, covering each layer with salad dressing. When dish is full put dressing on top layers, use green leaves as a garnish and serve the salad on lettuce leaves. Bits of bread crumbs and finely chopped meat may be added to such a salad.

AMERICAN SALAD BOOK.

When a small amount of oyster soup is left, thicken it slightly with flour, add a little more butter and pour over slices of toast, laying an oyster or two on each slice.

When fish is left over pick out all the bones and bits of skin, make a thick cream gravy, stir into it the fish, season it to taste. Sprinkle over the top grated bread crumbs lightly pressed into the mixture. Heat thoroughly in the oven.

MRS. ZIMMERMAN.

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GREGG & BENNETT

MASON, MICH.

Bread.

Breakfast and Tea Cakes.

"Comfort thy heart with a morsel of bread."

A Good Soft Yeast.—Two good-sized potatoes, 2 teaspoons salt, 3 tablespoons granulated sugar. Cook potatoes in 1 qt. water. When done mash fine, add sugar and salt. When cool, add one yeast cake. Put in glass can, let stand over night; in the morning take yeast and make sponge. Use no other wetting. Let raise. Knead twice.

MRS. CLOWES.

Salt Rising Bread.—Railroad emp. 1-2 cup light Canaille (ka nal), 1-2 teaspoon salt and a pinch of ginger. Scald with boiling water and keep in a warm place to raise.

Emptings No. 2: Sweet milk 1 pt., warm with water and add a little salt and 2 tablespoons railroad emptings, then stir in Snow Flake flour to make a thick batter. Set in a warm place to raise.

Bread.—Sift Snow Flake flour for quantity of bread required; scald small portion of flour in center of pan. Cool with sweet milk, add salt and emptings No. 2. Let raise and then mix very soft. Put in tins and set in warm place to raise. Bake 1-2 hr.

MRS. LEVI SWAN.

Soft Yeast That Will Keep Three Weeks.—Boil six potatoes, drain the water into a gallon crock, mash the potatoes, add to the water. Boil a handful hops, strain, add 1 cup salt, 1 cup sugar; fill the crock with warm water and have ready 4 yeast cakes soaked in a cup of warm water. Put all together and stir. Let it stand in a warm place over night. Keep in a cool place. One cup for six loaves.

MRS. H. C. FREELAND.

Corn Meal Bread.—1 pt. sour milk, 2 cups corn meal, 1 cup Snow Flake flour, 2 tablespoons molasses, 1 teaspoon soda, steam two hours, bake 1-2 hour.

MRS. C. C. CASTERLIN.

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Corn Bread.

Two cupfuls Indian, 1 cupful wheat,
 One cupful sour milk, one cupful sweet,
 One good egg that you will beat;
 Half a cupful molasses too,
 Half a cupful sugar add thereto
 With one spoonful butter new.
 Salt and soda, each a spoon,
 Mix up quickly and bake it soon,
 Then you'll have corn bread complete,
 Best of all corn bread you meet.
 It will make your boy's eyes shine,
 If he's like that boy of mine.—MRS. W. M. CLINE.

Oat Meal Bread.—Put one cup oat meal in hot water enough to cover and let stand over night. In the morning add one cup soft yeast sponge, 1-2 cup raisins, small pinch soda, 1-2 cup brown sugar; mix soft, let raise, bake 1-2 hr. in moderate oven.
 MRS. CLOWES.

French Roll.—At night mix 1 pt. milk, 1-2 cup yeast, 1 tablespoon sugar and some salt. Knead quite stiff with Snow Flake flour. In the morning work in 1 beaten egg, 2 tablespoons melted butter and a little soda. Roll out and spread a little butter over, cut and fold over. Let raise very light. MRS. J. R. DART.

Easter Buns, "Hot Cross."—3 cups sweet milk, 1 cup yeast, flour to make thick batter. Set this as a sponge over night. In the morning add 1 cup sugar, 1-2 cup butter melted, 1-2 nutmeg, 1 saltspoon salt, 1 cup English currants, Snow Flake flour enough to roll out like biscuit. Knead well when light, roll 1-2 inch thick, cut in round cakes and place in a buttered pan. When light make a cross upon each with a knife and put in oven. When partly baked brush the top with the white of an egg partly beaten and mixed with sugar.
 MRS. H. FRAZEL.

Cinnamon Rolls.—Take sufficient light dough for small loaf bread. Mix into this 1-2 cup butter and lard, roll thin, spread over with butter, sprinkle with sugar and cinnamon; roll up same as for jelly roll and slice in 1-2 in. pieces. Place in tins and when light bake 1-2 hour.
 MRS. E. C. RUSSELL.

Lina Titus First Class DRESSMAKER ROOMS in LAWRENCE BLOCK
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Brown Bread.—1 pt. sweet milk, 1 cup molasses, 1 cup corn meal, 1-2 cup Snow Flake flour, 2 1-2 cups graham flour, 2 teaspoons soda, a pinch salt. Steam 2 hrs. and bake 15 min.

MRS. C. J. RAYNER.

Brown Bread.—Two cups sour milk, 1-2 cup brown sugar, 2 teaspoons soda in hot water, pinch salt, 4 cups graham flour.

MRS. F. L. STROUD.

Graham Bread.—1-2 cup brown sugar, 1 1-2 cups butter-milk, 2 cups graham flour, 1 cup Snow Flake flour, salt; bake slow 1 hr.

MRS. BELL DREW.

Johnny Cake.—1 1-2 cups corn meal, 3-4 cup Snow Flake flour, 1-2 cup molasses, 2 tablespoons sugar, 1 cup sour milk, 1 teaspoon soda, a little salt.

MRS. J. N. THORBURN.

Johnny Cake.—1 egg, 1 cup sugar, 3 tablespoons butter, pinch salt, 2 teaspoons soda, 2 cups sour milk, 1 heaping cup Snow Flake flour, 1 1-2 cups corn meal. Bake in quick oven.

MRS. L. M. DENSMORE.

Graham Gems.—1 cup sour milk, 1 egg, 1 cup graham flour, 1 level teaspoon soda. Bake in a quick oven in gem tins. Makes 8 gems.

F. L. STROUD.

Corn Meal Gems.—2 cups sour milk, 2 eggs, 2 tablespoons sugar, 1 cup corn meal, 1-2 cup Snow Flake flour with 1 teaspoon Queen Flake baking powder, 2 tablespoons butter, 1 teaspoon soda and one of salt.

MRS. W. C. BARKER.

Corn Meal Gems.—2 eggs well beaten, 1-2 cup butter, 2-3 cup sugar. Mix with the egg, then add 1 cup sweet milk in which you have dissolved 1 level teaspoon soda, 1 cup corn meal, 1 cup Snow Flake flour. Both must be sifted. Bake in gem irons.

MRS. G. L. BARNABY.

Muffins.—2 eggs, 1 cup sweet milk, 1 1-2 tablespoons sugar, 3 teaspoons Queen Flake baking powder, 3 tablespoons melted butter. Snow Flake flour enough to make a batter as stiff as cup cake. Bake in small tins.

MINNIE L. HUXLEY.

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Huckleberry Muffins.—1 qt. Snow Flake flour, 1 pt. milk, 2 tablespoons butter, 2 tablespoons sugar, 2 eggs, 2 heaping teaspoons Queen Flake baking powder, 1 cup huckleberries.
MRS. W. E. HOWARD.

Tea Puffs.—1 pt. Snow Flake flour, 1 tablespoon sugar, 1 1-2 tablespoons Queen Flake baking powder, butter the size of an egg, 2 eggs, add milk enough for a stiff batter. Bake in patty pans.
MEDA E. FRAZEL.

Spanish Buns.—2 cups brown sugar, 1 large tablespoon butter, 4 yolks of eggs, all beaten together. Add 1 cup sour cream, 1 teaspoon soda, 1 teaspoon cinnamon, 1-2 teaspoon cloves, a little nutmeg, 2 cups Snow Flake flour, 2 whites of eggs.
MRS. W. E. HOWARD.

Delicious Potato Pancakes.—Boil 6 potatoes in salted water until they are thoroughly cooked. Mash and cool. Add 3 well-beaten eggs, 1 qt. sweet milk, and sufficient Snow Flake flour to make batter.
MRS. GEO. P. GRIFFIN.

Corn Meal Cake.—One cup corn meal, 1 teaspoon salt, then scald the meal. Add 1 cup sour milk, 2 eggs (good without) and 1 cup Snow Flake flour. Stir well and add 1 teaspoon soda dissolved in water.
E. S. WEBB.

Graham Griddle Cakes.—2 eggs beaten, add 2 cups sweet milk or water, 1 teaspoon salt, 1 tablespoon sugar. Lastly, 2 cups graham, 2 teaspoons Queen Flake baking powder. Beat until very light. May be made without eggs. 2 cups sour milk and 1 teaspoon soda may be used. For flannel cakes use above receipt, substituting Snow Flake flour for Graham and omitting sugar.
MRS. S. H. CULVER.

FITZ SIMMONS

....For All Cut Flowers....

Both 'Phones

===== LANSING =====

Pastry and Puddings.

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

—O. W. HOLMES.

Plain Pie Crust.—2 1-2 cups sifted flour, 1 cup shortening, half butter and half lard, very cold; a pinch salt and heaping teaspoon Queen Flake baking powder sifted through Snow Flake flour. Rub or chop thoroughly the shortening into flour and mix together with 1-2 cup very cold water, or enough to form a rather stiff dough. Handle as little as possible to get into shape to roll out. Makes two pies.

MRS. EUGENE GRIFFITH.

Mince Meat.—1 1-2 pts chopped meat, 3 pts apples chopped, 1 1-2 pts. molasses, same of boiled cider, 1 1-2 teaspoons of cloves, 5 teaspoons cinnamon, 1 nutmeg grated, 2 oz. salt pork, brandy and raisins.

MRS. J. R. DART.

Dainty Pies.—An ordinary apple, peach or berry pie is much improved by covering top crust after baking with a meringue of whites of eggs beaten to a stiff froth and sweetened. Brown slightly in the oven, or just before serving the pie place upon each crust a large spoonful of whipped cream, sweetened to taste.

S. A. H.

Mock Mince Pie.—1 cup molasses, 1 cup brown sugar, 1-2 cup vinegar, 1-2 cup butter. Boil together a few minutes and add 6 or more crackers rolled fine, 2 eggs well beaten, 1 cup seeded raisins and spice to taste. 1-2 cup boiled cider may be added. Makes 3 pies.

MRS. ANGUS MACDONALD.

Raisin Pie.—1 cup raisins chopped, 1 cup water, 1-2 cup vinegar or 1 tablespoon jelly, 1 tablespoon butter, 1 cup sugar, 1-2 teaspoon cinnamon; cook all together and add 1 tablespoon Snow Flake flour to thicken. Bake with two crusts.

MRS. HOUSEL.

Pumpkin Pie.—1 cup stewed pumpkin, 2-3 cup of brown sugar, 1 egg well beaten, 1 cup rich milk, 1 heaping teaspoon flour stirred into the pumpkin, 1 teaspoon molasses, pinch of salt, 1-4 teaspoon of ginger, 1-4 teaspoon of cinnamon. 2 eggs may be used and the flour omitted.

MRS. H. O. CALL.

Chocolate Pie.—Line the tin with a rich crust, prick with a fork to prevent blistering and bake a delicate brown. When cold, fill with the following: 2 eggs, 1 cup sugar, 1 oz. grated chocolate, 1 pt. milk, 1-2 teaspoon Northrup's vanilla, 1 tablespoon corn starch. Beat the yolks of eggs well with the sugar, less two tablespoons, add the chocolate, less one heaping tablespoon, then the milk, heated to boiling and boil in a double boiler until it thickens. When cold, flavor and fill in the pies. Then beat the whites of eggs to a stiff froth and gradually add the reserved sugar and chocolate. Spread on top of pie and bake in a moderate oven until a light brown. Serve cold.

MRS. RHODA STROUD.

Lemon Pie with milk.—The rind and juice of 1 lemon, 1 cup sugar, a piece of butter the size of a nutmeg, the yolks of 3 eggs, 3-4 cup new milk, 1 tablespoon Snow Flake flour. Mix lemon and sugar, then add the eggs, then the Snow Flake flour mixed with a little of the milk, then the melted butter and lastly the milk. Bake with under crust. Beat the whites of eggs very light with 4 tablespoons powdered sugar and spread on top of pie. Return to the oven until a light brown.

MRS. C. E. HENDERSON.

Lemon Pie with bread crumbs.—2 eggs, 1 cup sugar, 2-3 cup bread crumbs, the juice and grated rind of 1 lemon, 1 cup hot water, small piece butter, cook over slow fire and stir constantly. Bake in 1 crust, when cool cover with meringue made of the whites of 2 eggs and powdered sugar.

MRS. D. C. STEEVES.

Lemon Pie.—1 heaping tablespoon corn starch moistened with a little cold water. Set on stove and add slowly about 1 cup boiling water, stirring briskly until clear. Add to this the yolks of three eggs well beaten, 1 cup sugar, piece of butter the size of an egg, the juice of 1 large lemon, all stirred thoroughly together. Put in shell and bake. Make meringue of the whites of eggs for the top.

MRS. ROSECRANCE.

Lemon Pie with raisins.—2 lemons, 2 cups sugar, 2 cups water, 2 tablespoons Snow Flake flour, 2 eggs. Beat sugar, lemons and flour together and add the water and 1 cup chopped raisins. Squeeze out the juice and chop the lemon. Bake with two crusts. Makes two pies.

MRS. CARRIE DARROW.

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Cream Pie.—For good-sized pie 1 pint of cream, not too thick, 1 egg, six tablespoons sugar, 1 tablespoon Snow Flake flour. Put flour and sugar in cold milk, about 1-2 cup, and stir constantly while cooking. When cooked, stir into the cream and add the well beaten eggs. Season with cinnamon. Do not let boil while baking.

—CRUST FOR ABOVE.—

Handful of Snow Flake flour and piece of lard size of an egg wet up with 1-2 teacup of sour milk with pinch of soda.

MRS. J. R. DART.

Pieplant Pie.—1 cup pieplant chopped; pour boiling water over it and let stand for 5 min. Drain off water, add 1 cup sugar, 1 tablespoon Snow Flake flour, piece of butter, the yolk of 1 egg. Bake without an upper crust; when done beat the white of the egg, add a little sugar, spread over the top, return to the oven and brown lightly.

MRS. L. W. MILLS.

Buttermilk Pie.—1 cup sugar, 1 cup buttermilk, 1 cup chopped raisins, butter, the size of an egg, 1 egg. Spice highly with cloves and cinnamon, a pinch of salt, juice of 1-2 lemon. Bake with 2 crusts. Makes 2 pies.

MRS. C. H. MENZIE, Beloit, Wis.

Custard Pie.—For 1 large pie take 4 small or 3 large eggs beaten, add 1 pt. milk and 1-2 cup sugar, flavor. Bake slowly in under crust or crust may be pricked and baked (not hard) before putting in the custard. Test with knife, when done it will not stick to blade. Maple sugar makes a nice flavored custard pie. The white of 1 egg may be reserved and a meringue made for the top of pie. If your custard pie swells, then falls, the oven is too hot at first. Cook slowly for a jelly-like custard.

Apple Pie.—Pare and core apples, but do not slice. Make crust as follows: Work 1-2 cup lard through 1 cup Snow Flake flour, to which a pinch of salt has been added, then having taken out a tablespoon of this, put in water and mix so that it can be rolled out nicely on the board. Then cover tin and place apples in with the cored side up, and sprinkle 1 cup of sugar, 1 teaspoon of Snow Flake flour and break small bits of butter over this, also a little grated nutmeg. Now roll out the top crust and spread with Snow Flake flour and lard, fold and roll again. Wet the crust on the tin, on the outside, spread on top crust and press down tightly to under crust and bake 3-4 of an hr. If your apples are very juicy, wet a strip of cloth and press around the outside of tin to avoid running over.

MRS. H. O. CALL.

Orange Pie.—1 cup boiling water, 1 cup sugar, 3 eggs, yolks only, 1 tablespoon butter, 2 tablespoons flour, 1 orange grated. Make into a custard and fill into an under crust which has been baked. Beat the whites of the eggs to a stiff froth. Add 3 tablespoons of powdered sugar, spread over the top and bake a light brown.

MRS. W. M. MCCROSSEN.

"Your dressing, dancing, gadding, where's the good in,
Sweet lady, tell me can you make a pudding?"

English Plum Pudding.—1 bowl bread crumbs, 1 bowl suet, 1 bowl brown sugar, 1 bowl raisins, 1 bowl English currants, 5 eggs, 1 cup milk, 1 cup Snow Flake flour, 1 small nutmeg, 1-2 teaspoon soda. Mix; put in pudding dish, tie cloth over top and bake 6 to 8 hrs.

MRS. J. A. SHERWOOD.

Steamed Pudding.—1 cup cake or cookie crumbs, 1-2 cup sweet milk, 1-4 cup molasses, 1-4 cup sugar, 1 teaspoon soda, 1 egg, 1 tablespoon lard, enough Snow Flake flour to make batter stiff enough for steamed pudding. Soak crumbs in milk. Fruit to taste. Steam 1 hr. and serve with sauce preferred.

M. JENNIE CLOWES.

Peach, Berry or Apple Dumpling.—Into 1 pint of flour sift 1 heaping teaspoon Queen Flake baking powder and 1-2 teaspoon salt. Then rub in 1 tablespoon butter, and add enough milk to make a medium soft dough. Roll out about 1-2 in. thick and cut into rounds the size of a saucer. Place in the center of each round fresh berries of any kind, and a little sugar. Fold over the edges of dough and pinch together. Place on plate and steam 20 minutes. Serve with sauce or cream. For apples or peaches place slices of fruit in center of rounds and if apples are used add a little nutmeg. These may be steamed and served with any preferred sauce or cream. A nice way for the apple or peach dumplings is to put them in a baking pan and pour over them boiling water not quite covering. Add 1 cup sugar and 1-4 cup butter and bake. If the sauce becomes too thick add a little hot water.

M. P.

Steamed Pudding.—1 cup sour milk, 1-2 teaspoon soda, 1 cup sugar, 2 eggs, 1 teaspoon cinnamon, piece of butter, Snow Flake flour to stiffen like cake. Slice good, tart apples in the bottom of basin. Pour water over them and steam about 3 hrs. Serve with cream and sugar or any preferred pudding sauce.

MRS. L. W. MILLS.

Effie's Pudding.—3 small or 2 large eggs, 2-3 cup molasses or brown sugar, 1-3 cup shortening, 1 cup sour milk, 1 cup raisins, currants, dried cherries or any small fresh fruit, 1 teaspoon soda, 1 teaspoon cinnamon, 1-2 teaspoon cloves, Snow Flake flour for a medium batter. Sweet milk and Cream Flake Baking Powder may be used. Steam two hrs. and serve with hard sauce.

MRS. C. W. BROWNE.

Suet Pudding.—1 heaping cup suet, 1 cup molasses, 1 cup sugar, 3 1-2 cups Snow Flake flour, 1 cup water or sweet milk, 1 teaspoon each of cinnamon, cloves, allspice and soda, 2 teaspoons cream tartar, a little salt, 2 cups seeded raisins. Steam or boil in a bag three (or more) hours. Be sure and allow room for swelling when tying up the bag.

MRS. ZIMMERMAN.

Puff Pudding.—1 pt. Snow Flake flour, 2 teaspoons of Queen Flake baking powder. Stir in enough sweet milk to make a soft batter. Put fresh or canned fruit in bottom of cups or in center of batter, and steam 1-2 hr. Serve with sweet or sour sauce or cream and sugar.

MRS. D. P. WHITMORE.

Steamed Pudding.—1 egg, 1 cup molasses, 1 cup warm water, 1 teaspoon soda in water; 1 cup raisins, 1 1-2 cups flour, 1-2 teaspoon salt, 1 1-2 teaspoons cinnamon. Steam 3 hrs. Serve with hard sauce.

MRS. MCCROSSEN.

Rolly Polly Pudding.—1 small cup suet (chopped fine,) 2 cups Snow Flake flour, 2 tablespoons Queen Flake baking powder, a little salt and cold water enough to wet nicely, roll out and spread fresh or canned fruit all over and then roll up as for jelly cake and steam 1 hr. To be eaten with cream and sugar or with a sauce.

MRS. OSCAR C. HOYT.

Huckleberry Pudding.—2 cups Snow Flake flour, 3 teaspoons Queen Flake baking powder, 3 tablespoons butter, 2 tablespoons sugar, 2 teaspoons salt, 1 egg, 3-4 cup milk, 1 1-2 cups huckleberries. Bake in quick oven 15 or 20 minutes. Serve with hard sauce.

MRS. GORTON.

Bread and Butter Pudding.—Fill a pudding dish half full of alternate layers of well buttered bread cut very thin and English currants or raisins. Pour over this a custard made of 4 well beaten eggs to 1 qt. milk, with sugar to taste. Flavor with nutmeg. Cover the pudding dish and bake until custard is set.

MRS. J. A. SHERWOOD.

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Orange Short Cake.—Peel, cover with sugar and let stand 1 hr., 6 medium size oranges. Peaches, apples, strawberries, raspberries, blackberries or huckleberries may be used. To 1 qt. Snow Flake flour add 2 teaspoons Queen Flake baking powder and 1 teaspoon salt; rub into it 2 tablespoons butter. Moisten with sweet milk to a soft dough, roll thin (make in two layers), butter bottom layer, place one above the other and bake. Split open, place oranges between. Eat with sugar and cream or whipped cream.
MRS. C. W. RANDALL.

Cottage Pudding.—1 cup sugar, 1 cup milk, 1 egg, 1 lump butter size of egg, 1 pt. Snow Flake flour, salt, 2 teaspoons Queen Flake baking powder. Bake 20 minutes. Serve with sweet or sour sauce.
ETTA BROWN.

Peach Cobbles.—Pare 1 doz. ripe peaches, place in basin, add 1 cup granulated sugar and a little water. Place in oven and bake 1-2 hr. Prepare a dough as follows: 2 eggs, 1 cup sweet milk, 2 heaping cups of Snow Flake flour, 2 large teaspoons Queen Flake baking powder, 1 heaping tablespoon sugar, butter the size of an egg melted and added the last thing. Now turn the juice off the cooked peaches, leaving the fruit in the basin, pour the dough over them. Bake 20 min., allow the juice to cool, add 1 cup of whipped cream to it and serve as dressing to cobbles. Use canned peaches if necessary.
MRS. O. F. MILLER.

Mountain Dew Pudding.—1 pt. milk, yolks 2 eggs, 1-2 cup cocoanut, 1-2 cup rolled crackers, 1-2 cup sugar, 1 teaspoon lemon. Bake 1-2 hr. Make frosting of whites of 2 eggs and 1-2 cup sugar. Brown in oven. Serve hot or cold.
MRS. J. A. SHERWOOD.

Black Pudding, Delicious.—4 eggs, 1-2 pt. molasses, 1-2 cup brown sugar, 1-2 cup butter, 1-2 cup milk, 1 1-2 cups Snow Flake flour, 1 teaspoon soda. Bake 1 1-2 hrs. Serve with lemon sauce.
MRS. HENRY BAXTER.

FITZ SIMMONS

....For All Cut Flowers....

Both 'Phones

====LANSING====

pudding Sauces.

Hard Sauce.—1 cup sugar and 1-4 cup butter beaten to a cream. Add beaten whites of two eggs or 1 whole egg. Flavor to taste. Set on ice. MRS. C. W. BROWNE.

Sweet Sauce.—1 cup sugar, 1 egg, 1 teaspoon Snow Flake flour, small piece butter. Add boiling water, let come to a boil, flavor with Northrup's extract vanilla. MISS ETTA BROWN.

Pudding Sauce.—1 cup sugar, small 1-2 cup butter stirred to a cream, add the beaten white of 1 egg. Stir in 1 cup sliced or canned peaches; if preferred, preserved fruit, jam or jelly may be used. Excellent with boiled rice. MRS. L. W. MILLS.

Lemon Sauce.—1 cup sugar, 1 tablespoon butter, 1 cup boiling water. Put in a sliced lemon. MRS. HENRY BAXTER.

Sauce for Pudding.—1 cup sugar, 1-2 cup butter, 1 pint hot water, heaping teaspoon Snow Flake flour, season to taste. MARY E. HOYT.

Banana Cream.—With a silver fork beat a ripe banana to a smooth paste. Add an equal quantity of whipped cream and season to taste. Use as a cake filling or pudding sauce. MRS. JAS. KERNS.

Fruit Sauce.—1-2 cup butter, 1 cup sugar, beaten with 2 eggs. Stir into 1 cup boiling milk. Stir into this 1 cup mashed berries. MRS. D. P. WHITMORE.

Lemon or Orange Sauce.—1 pt. water, 1 cup sugar, a piece of butter size of walnut, a pinch of salt. Let boil and stir in 2 tablespoons corn starch dissolved in water, beat and stir in the yolks of three eggs. Add two lemons or oranges sliced thin. HARRIET OWEN.

Sour Sauce.—1 pint hot water, butter size of egg, 2 cups sugar, 2 teaspoons vinegar, 2 tablespoons Snow Flake flour. MRS. H. L. BROWN.

FITZ SIMMONS--Florist

LANSING.

Dainty Desserts.

Orange Custard.—Beat whites of half a dozen eggs and add juice of four oranges and 1 cup cold water. Beat again and set aside 1 hr. To the beaten yolks of eggs, add 1 cup sugar and the grated rind of 1 orange. Add to this the beaten whites and cook in double boiler, stirring continually. As it thickens, pour into cups. Serve cold with cake. Or, peel and slice oranges, add 1 cup sugar and let stand while preparing the custard; into 2 1-2 cups nearly boiling milk, or water may be used, stir 5 table-spoons corn starch mixed with milk or water, and the yolks of 4 eggs. When cooked, mix with the orange. Make a frosting of the whites of eggs and 1-2 cup sugar and brown in the oven. Serve warm.

MRS. SMEAD.

Boiled Custard.—2 cups scalding hot milk, stir in 1 well-beaten egg, 4 table-spoons sugar, 1 small teaspoon corn starch, a little salt and flavoring. Set on ice; serve with oranges or other fruit.

MYRA L. WOOD.

Fruit Whips.—Beat whites of 6 eggs to a froth; add 6 table-spoons powdered sugar. Into this gradually beat a red jelly to give a pretty color, a cup of berries mashed and sweetened, or grate in a little at a time two good-sized tart apples or strained apple sauce may be used. Beat until the mixture will keep its shape. Serve at once in cups or have the bottom of a glass dish covered with either soft custard or whipped cream and float the mixture on top. Serve very cold with cake.

MRS. W. C. WALTER.

Baked Apples.—Pare, core and bake apples in a little water and lemon juice. Place apples in dish and pour over them the liquid remaining in baking tin. Fill the center with jelly or marmalade and heap a meringue on top of each apple. Return to the oven for a few minutes. Serve cold.

CONTRIBUTED.

Escaloped Bananas.—Cut bananas into slices; cut bread into slices and then into blocks; put a layer of bread on the bottom of a baking dish, then a thick layer of bananas, two table-spoons sugar, a table-spoon lemon juice, another layer of bread and bananas, and so continue until the dish is full, having the last layer bread. Put this into a quick oven and bake for 30 minutes.

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Orange Souffle.—Lay in dish alternate layers of sliced oranges and bananas sprinkled with sugar. Set on ice and just before serving cover top with whipped cream, sweetened, or a custard made of 1 pt water, 2 cups sugar, 3 tablespoons corn starch, juice of 1 lemon.

MRS. H. O. CALL.

Plum Float.—Stew the plums in a syrup of sugar and water until tender; remove the plums and boil the syrup until thick, then pour over the plums. Make a meringue of whites of the eggs and sugar and spread over the plums. Make an ordinary custard to use as sauce.

MRS. E. D. LEE.

Cracker Custard.—Let come to a boil a pint of milk and a small piece of butter. Add 10 or 12 crackers rolled fine, 1-2 cup sugar and beaten yolks of 3 eggs, flavor to taste, remove from stove. Make a frosting of the whites of eggs and 1-2 cup sugar and pour over the top of pudding and brown.

MRS. F. E. HOYT.

Baked Rice.—1-2 cup rice, not cooked, 3-4 cup sugar, 2 qts. milk, 1-2 cup raisins, 1-2 teaspoon salt and a little nutmeg. Put all together and bake about two hrs., stirring often. If too thick add more milk when nearly done.

MRS. J. N. SMITH.

Blanc Mange.—Dissolve 3 tablespoons sugar and 3 tablespoons cornstarch in 1 pt. milk. Add to this three well-beaten eggs and pour mixture into 1 pt. boiling milk, stirring constantly until it boils again. Take from fire, flavor and turn into molds. Serve with cream and a drop of jelly in the center of each mold. Or, put the qt. of milk, less 3 tablespoons, with a pinch of salt and 5 tablespoons sugar over to boil. When hot add 3 tablespoons cornstarch dissolved in the reserved milk and stir until thick. Flavor with Northrup's Extracts. Remove from fire and fold in the beaten whites of four eggs. Turn into molds. Make a custard to serve around the mold of 1 pt. milk, 2 teaspoons corn starch, 2 tablespoons sugar and the yolks of the four eggs. The molds may be prettily colored with fruit coloring or berry juice or a pretty green with spinach juice, or melted chocolate may be added. A very dainty dish may be made by coloring a part of the blanc mange and arranging in the mold in layers with the white.

MRS. GORTON.

Caramel Custard.—For six ordinary sized custards melt 6 tablespoons of sugar, stirring to prevent burning. Pour into the bottom of the custard cups, give each a whirl that the sugar may line the sides. Beat 3 eggs, add 3 tablespoons sugar, 1-2 cup milk. Stir until sugar is dissolved. Set in baking pan half

filled with water and stand in oven 15 minutes. Turn while hot from the cups and serve cold. If the caramel is too stiff to spread in cup add a few drops warm water. The caramel will melt when baked and form a sauce around the custard. Or, take 1 large cup white sugar and melt on stove without moistening. Have ready nearly a pint boiling milk. When sugar is melted pour into milk and stir until all dissolved. Add two tablespoons corn starch dissolved in milk. Flavor with Northrup's vanilla. Stir the pudding until it becomes thick enough to mold. Place in mold, serve cold with whipped cream.

MARY LEE.

Tapioca Custard or Cream.—Soak 1 cup tapioca over night in enough cold water to cover. In morning bring 1 1-2 pts. of milk to boiling point. Beat the yolks of 4 eggs, and thin these with a little milk, add the tapioca and 1 cup sugar. Stir this mixture in the hot milk and flavor to taste. Beat the whites of the eggs and spread on top, put in oven to brown. Serve hot or cold, or drop the beaten whites, a spoonful at a time, in hot water. Remove quickly and place in spots on top of tapioca, and just before serving put a small piece of jelly in center of each spoonful of meringue. For tapioca cream, fold the beaten whites into the mixture as soon as taken from the stove. Set aside to cool in serving dish or put into cups to mold, and serve with a spoonful of jelly in center of each mold and use whipped cream or custard for sauce. Is good served plain.

MRS. RHODES.

Tutti Frutti Tapioca.—1-2 doz. bananas, 1-2 doz. oranges, 1-2 can pineapple, 1 cup sugar, 3-4 cup tapioca boiled in 1 1-2 pt. water, let cool. Then pour over fruit chopped fine. Serve with cream.

LENA BRADT.

Clear Tapioca.—Soak 1 cup of tapioca in 1 pt. of cold water over night. In the morning add 1 pt. boiling water, 3 cups of light brown sugar, and bake until clear. Serve cold with whipped cream.

MRS. ANGUS MACDONALD.

Strawberry Tapioca.—Soak 1 teacup of tapioca in 1 pt. of cold water for 2 hrs., then cook until clear. Stir through it 1 teacup of sugar and 1 qt. of large strawberries (apple sauce or canned peaches may be used). Pour in mold and set on ice. Serve with sweet cream.

C. A. HANNA.

Apple Tapioca.—Cook 1-2 cup tapioca in 1 1-2 pts. water until clear. Remove from fire, sweeten and flavor to taste. Place 6 or 8 pared and cored apples in deep dish and pour tapioca over them. Bake until apples are tender, and serve cold with cream and sugar.

MRS. ELIHU P. ROWE.

Gelatine Desserts.

Gelatine.—All boxes of gelatine have a given weight. The size of the box depends upon the manner of cutting and drying the gelatine. Naturally, the powdered gelatine will only half fill the box, while that cut in long shreds will take a box twice the size; the weight, however, being exactly the same, so that a quarter of a box of gelatine means a quarter of an oz. of gelatine, regardless of the size of the box.

Sponges.—Coffee sponge is made by soaking 1-2 box gelatine in 1-2 cup cold water 1-2 hr. Then pour over it 1 pt. hot strong coffee, add 1-2 cup sugar, stir until dissolved and strain. When it begins to thicken stir in the well beaten whites of 4 eggs. Beat thoroughly and turn into a mold. Melted chocolate and 1 pt. boiling water may be substituted for the coffee, or use 1 pt. boiling water and the juice of 6 lemons and 3 cups sugar. For orange sponge dissolve the soaked gelatine over hot water and add 1 pt. orange juice in which the sugar has been dissolved. Beat and add the whites of eggs as in the coffee sponge. Serve very cold with whipped cream. MRS. F. E. DENSMORE.

Almond Cream.—Whip 1 pt. cream and color with any kind of vegetable or fruit coloring. 1-4 box gelatine soaked in 1-4 cup cold water till soft, then set in hot water till dissolved. Stir 4 oz. of powdered sugar into the whipped cream, then strain in the gelatine and mix thoroughly, but lightly. When the mixture begins to thicken, season gradually with 4 tablespoons of Port wine and 1-2 teaspoon Northrup's vanilla; add 1-2 cup blanched almonds chopped very fine. Serve in glasses cold. If wanted very fine put candied fruits or violets on top. MRS. F. J. BROWN.

An Excellent Dessert.—1-2 pt. cream well whipped, 1-4 box gelatine dissolved in 1-2 cup water. Put half the cream in a dish and stand in a pan of ice or snow. Stir in gradually half the gelatine and add a little more than a quarter of a cup of finely chopped nuts. Do the same with the remaining half of the cream and gelatine, adding 4 macaroons pounded fine. Pour the contents with the nuts in a dish, then add the macaroon portion and stand away to cool and harden. It should be only stiff enough to keep in shape. Serve with whipped cream.

MRS. A. E. COWLES.

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SIMPLY DELICIOUS



1 package Bromangelon,
1 pint boiling water,
2 minutes' time—
Nothing more.

**FLAVORS--Lemon, Orange, Strawberry, Rasp-
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15c per package, case of 2 dozen, \$3.00.

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Rhubarb Jelly.—Cut rhubarb into inch lengths and add 1 cup sugar, 1 cup water, a little ginger root and lemon peel, and bake until tender. Soak 1-3 box gelatine in enough water to dissolve when placed over hot water. Strain into rhubarb, add juice of 1 lemon, turn into mold. Serve cold with whipped cream.

Gelatine Blanc Mange.—To 1 qt. of milk add 1-4 box of gelatine; let it stand for an hr. and then put it over the fire in a double boiler and stir until dissolved; then add the yolks of three eggs beaten with two tablespoons of sugar. Cook for five minutes. When cool and just beginning to congeal pour slowly into the whites of five well-beaten eggs; add a teaspoonful of Northrop's vanilla; pour into molds and stand aside until cold. Turn from the molds and serve with whipped cream or a sauce made from the remaining yolks of the eggs. CONTRIBUTED.

Snow Ball Custard.—Soak 1-2 box gelatine in 1 cup water 1 hour. Add 1 cup sugar and 1 small pt. boiling water and stir until dissolved. Beat the whites of 4 eggs to a stiff froth and whip in the gelatine water until quite stiff. Flavor with Northrop's vanilla and the juice of 1 lemon. Put in cups previously dipped in cold water. Set in cold place over night. Serve with custard made of the yolks of the 4 eggs, 1-2 cup sugar and 1 pt. of milk. MRS. E. H. WILLIAMS.

Bavarian Cream.—Soak 1-2 box gelatine in 1-2 cup cold water for half an hr. then dissolve over hot water. Whip 1 pt. of cream stiff. Add from 1-2 to 1 cup of sugar to taste. Flavor with Northrop's extracts or wine as preferred. Strain into this the dissolved gelatine and stir gently until it begins to thicken. Turn into a mold and serve very cold.

Charlotte Russe.—Line the mould with lady fingers or slices of sponge cake and fill with Bavarian Cream. Different flavors may be used. Melted chocolate, various jellies, apricots or peaches pressed through a sieve may be added.

Coffee Charlotte Russe.—Line the mold with lady fingers and pour into the center a boiled custard (about 1 pt.) to which has been added 1-2 pt. whipped cream and 1-2 box gelatine dissolved in 1 cup strong cold coffee. Dissolve gelatine over hot water and strain into mixture.

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Orange Charlotte Russe.—1-3 box gelatine soaked in 1-3 cup cold water; add 1-3 cup boiling water, 1 cup sugar, juice of 1 lemon, 1 cup of orange, juice and pulp. Line bowl with sections of oranges. When the gelatine mixture begins to stiffen, beat in the beaten whites of 3 eggs. Turn into mould. Serve with whipped cream.
MRS. CLINTON LANE.

Fruit Comport.—1 can pineapple, 5 oranges, 7 bananas, 2 lemons. Put pineapple in sieve to drain. Dissolve 1 box gelatine in 2 cups cold water. 2 hours after the gelatine is dissolved pour in 2 cups boiling water and add 3 cups sugar and the juice and pulp of 4 oranges and the juice of the pineapple and lemons. Strain through cloth and when the jelly begins to set pour it over the sliced bananas, the one remaining orange and the pineapple pulp. Slices of citron and candied cherries or fresh strawberries, figs, dates, or nuts and candied cherries may be used.
MRS. NETTIE LANE.

❖═══════════❖ **FITZ SIMMONS** ════════════❖

Is My Florist. LANSING.

Creams and Ices.

The quality of creams and ices depends largely upon the manner of freezing. Always pack the freezer before filling the can, using 2-3 very finely chopped ice to 1-3 rock salt. For creams turn dasher slowly but evenly. For ices turn rapidly.

Different Ices.—Sherbet is a water mixture, flavored and stirred constantly while freezing. It is white, light and frothy, like ice cream. An ice may be the same mixture, stirred occasionally while freezing. A frappe is much like an ice, but more lightly frozen and is served in glasses like wet snow. Ices may be served with ice cream. Sherbets are served in either sherbet tumblers or cups. Mousse is made from cream whipped to a froth and frozen slowly in a mold without stirring.

Vanilla Ice Cream.—Scald 1 pt. fresh cream in double boiler. Add 1-2 lb. sugar and stir until dissolved. Take from fire and when cool add another pint cream and Northrup's vanilla to taste, making it a little strong. Freeze, remove the dasher and repack. Let stand 1 hr. to ripen.
MRS. GEO. HOYT.

Chocolate Sauce.—To serve with ice cream is made by covering 1-4 box of gelatine with a half-cup cold water. Soak 1-2 hour. Put pint of cream in double boiler to heat; add to this 2 oz. grated chocolate; cook until smooth, then beat well; add half a cup sugar and the gelatine; strain, add teaspoon Northrup's vanilla and set aside to cool. When cool you may stir in whipped cream or serve just as it is.

Neapolitan Ice Cream.—Put 1 qt. cream or milk in double boiler over fire. Beat the yolks of 6 eggs and 1 lb. sugar until light and add to cream or use yolks of 3 eggs and 3 tablespoons corn starch. Cook a moment. Pour over the beaten whites of eggs and turn from one dish to another until the whole is light. When cold add another qt. of cream and flavor as desired. If caramel is desired add 6 tablespoons caramel and 2 of Northrup's vanilla. If chocolate is used dissolve it in the hot cream and add the vanilla. The whites of eggs may be omitted. When frozen makes 1 gallon.

MRS. A. J. FARREN.

Maple Ice Cream.—Pour two large cups boiling maple syrup over the beaten yolks of six eggs and add 1 pt. hot cream or milk. When cold add 1 qt. cold cream or 1 pt. cream and 1 pt. cold custard, using 1 pt. milk and yolks of two eggs. The whites of eggs may be beaten and added when partly frozen or omitted as preferred.

MRS. S. H. CULVER.

Brown Bread or Macaroon Cream.—Omit the flavoring and half the amount of sugar from Neapolitan cream and add 1 pt. brown bread crumbs dried in the oven, rolled fine and sifted, or brown 1 1-2 dozen macaroons in oven. Cool and roll fine. Add these and 3 tablespoons wine to Neapolitan cream.

MRS. HERMAN FRAZEL.

Fruit Ice Cream.—Make vanilla ice cream, omitting the vanilla. When frozen add 1 qt. mashed and sweetened fruit, strawberries, raspberries, peaches or 1 can shredded pineapple. A little lemon juice is an improvement.

MRS. R. C. DART.

Caramel Ice Cream.—1 1-2 qts. thick, sweet cream, boil in porcelain dish. Dissolve three even teaspoons corn starch in a little milk and stir into cream when boiling. Let it boil for an instant to be sure starch is cooked. Put 1 1-2 cups white sugar in saucepan and stir over fire until melted. Take from stove and add 3-4 or 1 cup of boiling water. When cold stir into cream, adding a little sugar to taste. When cold freeze. HARRIET S. LEE.

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Tutti Frutti Cream.—Use vanilla ice cream recipe, adding yolks of 4 eggs to the hot cream. A variety of chopped fruit may be used: cherries, green gages, oranges or pineapple. Soak all chopped fruit for 1 hr. in orange juice. MISS SADIE VANOSTRAND.

Lemon Sherbet or Ice with Milk.—3 cups sugar, 1 qt. milk. Put in freezer and turn rapidly. When partly frozen, add juice of 4 lemons and the well beaten whites of 3 eggs. For ice omit eggs. MRS. HOUSEL.

Peach Sherbet.—Juice of 1-2 doz. oranges, juice of 1-2 doz. lemons. 1 qt. of peaches strained. Add enough water to make 1 gal. Sugar to make quite sweet. When nearly frozen add whites of 3 eggs beaten. MRS. D. P. WHITMORE.

Excellent Lemon Sherbet.—For 2 gal. boil 6 cups sugar and 6 cups water together. Squeeze juice from 1 dozen lemons. Pour 3 pts. boiling water over the rinds and let stand 3 minutes, then add the syrup, juice of lemons and 1 qt. cold water and strain. Lastly add the whites of 6 eggs not beaten. Pack freezer before filling can, using 1-3 very fine ice to 1-3 salt. Freeze by turning dasher as rapidly as possible.

MRS. W. E. HOWARD.

Fruit Ice or Sherbet.—1 can pineapple, 1 qt. water, 1 1-2 pts. sugar. Boil sugar and water and when cool add juice of 2 small lemons. Strain. Add juice of pineapple and fruit shredded or 1 qt. mashed berries, strawberries or raspberries. For Sherbet, when partly frozen add whites of three eggs beaten until very stiff. MRS. E. D. LEE.

Strawberry Sherbet with Gelatine.—1 qt. strawberries, 1 lb. sugar, 1 qt. water, juice of 2 lemons, tablespoon gelatine. Boil the sugar and water together for 5 minutes. While warm add gelatine. Add the lemon juice to the strawberries and mash them. When the syrup is cold pour it over the berries and strain. Freeze. When nearly frozen beat the whites of two eggs until frothy. Then add tablespoon powdered sugar and beat until white and stiff. Remove the dasher, stir in this meringue, repack and stand aside to ripen several hours. MRS. DRESSER.

Lemon Sherbet with Gelatine.—Use 4 large, juicy lemons, 1 qt. water, 1 1-4 lbs. sugar and two tablespoons gelatine. Add the yellow rind of 3 lemons to sugar and water. Boil 5 minutes and cool. While warm add galatine. When cool add juice of lemons and strain. Freeze and add the meringue as for strawberry sherbet. MRS. DRESSER.

Chocolate Mousse.—1 pt. whipped cream, 1 oz. chocolate, 1 cup sugar, 1 cup boiling water. Mix water, sugar and chocolate and stir over the fire until smooth and glossy. Add a few spoons of the whipped cream, stir well, then add the remaining cream. Pack freezer or mold, using 2 qts. salt. Put cream into it and let stand 4 hrs.

Maple Mousse.—Boil 1 cup maple syrup, beat the yolks of six eggs, or the yolks of 4 and whites of 2. Stir eggs into boiling syrup and cook until thick. When cold add 1 pt. cream and 1-2 pint milk. Freeze as for ice cream. MRS. E. CULVER

Cherry Mousse.—Whip 1 pt. cream and 3 tablespoons sugar, 1-2 teaspoon Northrop's vanilla and 1 cup cherry juice. Put in close covered mold and pack in ice and rock salt 2 or 3 hrs. It will turn out like a mold of ice cream but when cut will be in little needle-like flakes. MRS. L. J. PHILLEO.

Cafe Mousse.—Whip 1 qt. of cream, add 1-2 cup powdered sugar and 1 1-2 cups clear, strong coffee. Mix well, turn at once into a mold previously wet with cold water. Place a greased sheet of writing paper over the top. Put on the cover and pack in salt and ice; let stand for four hours. MRS. A. E. COWLES.

Peach Mousse.—Soak 1 tablespoon gelatine in cold water, dissolving it over hot water. Strain into it the juice and pulp of 1 doz. peaches. Add the juice of 1-2 lemon, stir the juice until it begins to thicken, holding the mixture in a pan of ice water, then fold in a pt. of whipped cream. Pour into mold, covering tightly, and pack in ice and salt for several hours. MRS. NETTIE GROW.

Cafe Frappe.—For cafe frappe make very strong, clear coffee; add 1 gill good rich cream to each qt. coffee and enough sugar to make a little over sweet. When cool, turn the mixture into the freezer and turn slowly until like moist snow. Serve in glasses. This may be made without the cream. MRS. H. C. BROWN.

Grape Juice or Sherbet Frappe.—Boil together 1 qt. water and 2 cups sugar. Strain and when cold add 1 1-2 pts. grape or other fruit juice and the juice of 2 lemons. Place in freezer and when half frozen remove dasher and set aside. Serve in cups. Or, add whites of 3 eggs and freeze as sherbet. MARY C. STROUD.

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LANSING, MICH.

Cakes.

HER FIRST CAKE.

She measured out the batter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly, and to add a little bit
Of baking powder, which you know beginners oft admit
Then she stirred it all together and baked it full an hour;
But she never quite forgave herself for leaving out the flour.

Angel's Food.—Whites of 11 eggs, 1 1-2 tumblers granulated sugar, 1 tumbler Snow Flake flour, 1 teaspoon Northrop's vanilla, 1 teaspoon cream tartar. Sift the flour 5 times, measure again, add cream tartar and sift again. Sift the sugar and measure. Add to eggs a pinch of salt and beat to a stiff froth in cake bowl. In same dish add sugar lightly, then flour gently. Then add Northrop's vanilla. Do not stop beating until you put it in the pan. Bake 40 min. to 1 hr. in a moderate oven. Try with a straw and if too soft bake a few minutes longer. Turn pan upside down to cool.

MRS. C. E. HENDERSON.

Angel's Food.—One tumbler Snow Flake flour, 1 1-4 tumblers granulated sugar, whites of 10 eggs, level teaspoon cream tartar, 1 teaspoon Northrop's vanilla. When eggs are partly beaten add cream tartar and beat very stiff. Add Snow Flake flour and sugar gradually after sifting seven times, then vanilla. Bake slowly for 15 minutes; then increase heat, leaving in oven from 40 to 45 minutes.

MRS. C. W. WHITMAN.

White Loaf Cake.—Cream together 2 cups sugar and 1 cup butter, add 1 cup sweet milk, 3 cups Snow Flake flour, 1 teaspoon Northrop's lemon extract, 2 teaspoons Queen Flake baking powder. Beat well, add whites 6 eggs well-beaten. Beat all together. Bake slowly.

MRS. H. C. FREELAND.

White Cake.—1 cup sugar, piece butter size walnut, cream it; 6 tablespoons sweet milk, 3 even teaspoons Queen Flake baking powder sifted in 1 1-2 cups Snow Flake flour, whites 4 eggs.

MRS. WATTS.

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TESTIMONIAL

Having used Queen Flake Baking Powder and Northrop's Extracts, we heartily recommend them to our friends and neighbors for their *superior strength, purity* and fine flavoring qualities.

(Signed)

MRS. F. L. STROUD.

MRS. W. C. BARKER.

MRS. C. J. RAYNER.

MRS. S. H. CULVER.

MRS. F. E. DENSMORE.

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MRS. A. G. LYON.

MRS. J. E. HOUSEL.

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LANSING, MICH.

Delicate Cake.—Whites of 4 eggs, 1 cup milk, 1-2 cup butter, 2 cups sugar, 2 1-2 cups Snow Flake flour, heaping teaspoon Queen Flake baking powder. This makes two loaves. It is better to use 1 cup cornstarch in place of one of flour.

MRS. JAMES KERNS.

White Cake.—1 level cup sugar, 1 tablespoon butter heaped up, 1 egg, 2-3 cup sweet milk, 2 cups Snow Flake flour.

IVA RAYNER.

Corn Starch Cake.—Whites of six eggs beaten very stiff, 2 cups sugar, 3-4 cup of milk, 1-2 cup butter. 1 1-2 cups Snow Flake flour, 1 1-2 cups corn starch, 2 heaping teaspoons Queen Flake baking powder, Flavor with Northrop's extracts.

MRS. M. D TRUE.

Marble Cake.—LIGHT: 1-2 cup butter, cup sugar, whites of 4 eggs, 1-2 cup milk, 2 1-2 cups Snow Flake flour, 1 teaspoon Queen Flake baking powder. DARK: 1-2 cup butter, 1 cup brown sugar, yolks 4 eggs, 1-2 cup milk, teaspoon cinnamon, cloves, etc., 2 1-2 cups Snow Flake flour, 1 teaspoon Queen Flake baking powder. Bake 35 min.

MRS. CLINTON LANE.

Chocolate Marble Cake.—1 cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups Snow Flake flour, whites of 4 eggs, 3 level teaspoons Queen Flake baking powder. Take out 1 teacup butter, add to it 5 tablespoons grated chocolate moistened with Northrop's vanilla. Pour a layer of the white batter in your tin, then drop the chocolate batter with a spoon in spots, and spread the remainder of the white batter over it.

MRS. J. T. CAMPBELL.

Chocolate Cake.—1 cup sugar, 1-2 cup butter, 3 eggs, 1-2 cup sweet milk, 2 cups flour, 2 teaspoons baking powder; take 2 squares of chocolate, 1-2 cup sugar, dissolve in water and stir into cake.

MRS. J. E. HOUSEL.

Gold Cake.—Yolks of 4 eggs, 1 cup sugar, 1-2 cup butter, 2-3 cup milk, 1 1-2 teaspoon Queen Flake baking powder, 2 cups Snow Flake flour. Northrop's vanilla.

MYRA L. WOOD.

Golden Cake.—Yolks of 11 eggs beaten to a cream with 2 cups sugar and 1 cup butter and 1 cup milk. Mix 4 cups Snow Flake flour with 4 teaspoons Queen Flake baking powder, and just before putting into the oven, mix thoroughly. Flavor with Northrop's lemon or vanilla.

MRS. CORA COY.

Sunshine Cake or Snow Balls.—Whites of 7 small eggs, yolks of 5, cup granulated sugar, 2-3 cup Snow Flake flour, 1-3 teaspoon cream tartar, pinch of salt; sift and measure as for angel food. Beat yolks of eggs thoroughly then beat whites about half. Add cream of tartar and beat until very stiff, stir in sugar lightly, then beaten yolks, then flour. Put in drifter and bake 40 min. For Snow Balls: When cold cut out in round pieces with small biscuit cutter, dip into boiled frosting then into prepared cocoanut, lay on buttered paper to dry. MRS. H. FRAZEL.

Bread Cake.—2 1-2 cups bread dough, 2 cups sugar, 1 cup butter, 2 eggs, 1 teaspoon cinnamon, 1-2 teaspoon cloves and allspice, 2 teaspoons soda, 1 cup Snow Flake flour, 2 cups raisins, 1 cup English currants. Let rise 1-2 hr. Bake in moderate oven. This makes 2 loaves. MRS. E. D. LEE.

Hot Water Sponge Cake.—1 cup sugar, 2 eggs, 1 cup Snow Flake flour, 1-3 cup boiling water, 1 teaspoon Queen Flake baking powder. Beat the sugar and eggs very light. Add the flour and last the water. MRS. W. M. MCCROSSEN.

Frosted Ginger Bread.—1 cup molasses, 1 cup brown sugar, 1 cup sour milk, 2 1-2 cups Snow Flake flour, 1 egg, 1 teaspoon each, ginger, butter and salt, 1 1-2 teaspoon soda. For frosting take 2 cups brown sugar, 1-2 cup water. Boil till it waxes, then add the beaten white of 1 egg and 1 teaspoon of ginger. MRS. A. F. WOOD.

Soft Ginger Bread.—1 cup butter, 1 cup sugar, 1 cup molasses, 3 cups Snow Flake flour, 1 tablespoon cinnamon and allspice, 1 cup sweet milk, 1 teaspoon soda, 3 eggs beaten separately. Mix butter and sugar to a cream, add the yolks and molasses, then soda. Then soda dissolved in milk. Then flour; lastly the whites beaten very stiff with 3 tablespoons extra of Snow Flake flour. MRS. JAMES BLAKELY.

Pork Cake.—1 1-4 lbs. of fresh fat pork ground fine, 1 scant pt. boiling water poured on the pork, 2 cups sugar, 2 cups molasses, 1 tablespoon salt, 1 tablespoon cinnamon, 1 teaspoon cloves, 2 lbs. seeded raisins chopped, 1 lb. dates, 1-4 lb. candied citron, 1 cup dried apples soaked over night, then boiled in a cup of the molasses; 4 eggs, 10 level cups Snow Flake flour, a tablespoon soda mixed with Snow Flake flour and sifted in the last thing. Will make four cakes. Wrap in oiled paper and put in a jar, will keep six months. MRS. LANGLEY.

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Dried Apple Cake.—2 cups dried apples, stew long enough to cut easily, chop as fine as raisins, then boil them in 2 cups of molasses till preserved through, drain off the molasses for the cake. Then add 1-2 cup brown sugar, 2 eggs, 1 cup butter, 1 cup sour milk, 2 teaspoons soda, 4 cups Snow Flake flour, and spices of all kinds. Add the apples last.

MARY E. HOYT.

Spice Cake.—4 eggs, leaving out the whites of 2 for frosting, 2 cups of brown sugar, 1-2 cup soft butter, 1-2 cup sour milk, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1-2 grated nutmeg, 2 cups Snow Flake flour. Dissolve the soda in the milk. Bake in two layers and put together with boiled frosting or bake in a loaf. I prefer the latter.

MRS. W. A. MELTON.

Mother's Molasses Cake.—1-2 cup sugar, 1-2 cup molasses, 1-2 cup sour milk, 1-3 cup butter, 1 egg, 2 cups Snow Flake flour, 1 teaspoon soda. (Seeded raisins may be added.)

MRS. ANGUS McDONALD.

Coffee Cake.—1 egg, 1 cup brown sugar, 1-2 cup each of butter, molasses, seeded raisins and coffee, 1 teaspoon each of soda, cloves, cinnamon and allspice, 2 cups Snow Flake flour.

MRS. ROSECRANCE.

Plain Fruit Cake.—2 cups brown sugar, 1 cup butter-milk, 6 tablespoons butter, 1 teaspoon of all kinds of spices except allspice and that use 1 tablespoon, 2 teaspoons soda, 3 cups Snow Flake flour, 1 cup raisins chopped fine.

MRS. C. E. BALL.

Deviled Food.—1 cup brown sugar, 1-3 cup butter, 1-2 cup sweet milk, 1 teaspoon soda in milk, yolks of 3 eggs, 2 cups Snow Flake flour. Part 2: 1 cup brown sugar, 1-2 cup milk, 1 cup grated chocolate. Melt the chocolate in oven, add sugar and milk when boiling. Cool and add to Part 1. Bake in layers and put together with any kind of frosting.

M. L. LEE.

Malaga Cake.—2 cups granulated sugar, 1-2 cup butter, yolks of 3 eggs and 1 white, 1 cup sweet milk, scant; 2 1-2 cups Snow Flake flour, 3 teaspoons Queen Flake baking powder, flavor with Northrop's extracts. Bake in 3 long tins. Filling: 1 cup raisins, seed and chop fine; beat 2 whites of eggs thoroughly, add 1 cup pulverized sugar, grate in rind and use juice of 1 lemon. Add raisins, fill the cake and frost top with boiled frosting.

MRS. GEO. P. GRIFFIN.

Fruit Cake.—1 1-2 cups Snow Flake flour, 1 cup brown sugar, 1 cup sour milk, 4 tablespoons melted butter, 1 cup chopped raisins, 1 cup chopped nuts, 1 teaspoon soda, 1 heaping teaspoon cinnamon, 1-2 teaspoon cloves, citron if desired. Stir the dry ingredients together, then add milk to which has been added soda and butter.

FAYE WHITMAN.

Fruit Cake.—1 cup butter, 1 1-2 cups brown sugar, 2 cups Snow Flake flour, 1-2 cup molasses, 1-2 cup water or sour milk, 3 eggs, 1 teaspoon soda, all kinds spices, 2 lbs. raisins, 1 lb. currants, 1-4 lb citron, 1-4 lb. dried lemon, 1 gill brandy.

MRS. N. L. HUXLEY.

Nut Cake.—1 1-2 cups sugar, 1-2 cup butter stirred to a cream; 1-2 cup sweet milk, 1 1-2 cups Snow Flake flour, 1 1-2 teaspoons Queen Flake baking powder, and last the whites of 4 eggs. Bake in layers. Filling: 1 cup sour cream, 1 cup sugar, 1 cup chopped hickory nut meats. Cook until it thickens. Then stir until right consistency to spread. Flavor with Northrop's vanilla and frost with cooked frosting.

MRS. A. G. LYON.

Almond Cake.—1-2 cup butter, 1 1-2 cups sugar, 1-2 cup sweet milk, 2 cups Snow Flake flour, 1 1-2 teaspoons Queen Flake baking powder, fill 3 tins, 1 of which is colored pink coloring or chocolate. Filling: Yolks of 4 eggs, 1 cup milk, 1 teaspoon corn starch, sweeten to taste, cook until thickens; add 1-4 lb. almonds, blanched and chopped.

MRS. CARRIE DARROW.

Sponge Layer Cake.—3 eggs, 1 1-2 cups sugar, 1 1-2 cups Snow Flake flour, four tablespoons of water, 1 tablespoon Queen Flake baking powder, beat the yolks, add the water, sugar and flour and lastly the whites. Delicious if put together with whipped cream, caramel or other fillings.

MRS. J. E. TANSWELL.

Maud S. Cake.—First make a custard of 8 tablespoons of grated chocolate, 5 of sugar, 1-2 cup milk, boil until thick, cool. Half cup butter, 1 1-2 cups brown sugar, stir well; 3 unbeaten eggs dropped in one at a time and beaten well; add 1-2 cup Snow Flake flour, with two teaspoons Queen Flake baking powder. Put in the custard, add to it 1 1-2 cups flour and 1-2 cup milk. Bake in layers. Put together with boiled frosting.

MRS. D. P. WHITMORE.

We pride ourselves on the Delicate Flavors and Good Quality of our

Flavoring Extracts.

H. H. BRADLEY & CO.

Roll Jelly Cake.—3 eggs, 1 cup sugar, 1 cup Snow Flake flour, 2 tablespoons water, 1 teaspoon Queen Flake baking powder. Spread with jelly and roll at once. MRS. WRIGHT.

Molasses Cake.—1 cup molasses, 1 egg and the yolk of another, 4 tablespoons melted butter, 1-2 cup sour milk, 1 1-2 cups Snow Flake flour, little salt, 1 heaping spoon soda put in sour milk. Bake in 2 or 3 layers.

Frosting for Molasses Cake.—1 cup sugar and boiling water to dissolve it. Boil until it hairs, then pour upon the well beaten white of the egg. Add 1 tablespoon level full of ground cinnamon. Put between layers and on top. MRS. W. E. HOWARD.

Fig Cake.—1 cup sugar, 1-2 cup butter, 2 eggs, 1-2 cup sweet milk, 2 cups Snow Flake flour, 1 1-2 teaspoons Queen Flake baking powder. (Bake in layers.) Filling—1-2 lb. figs chopped fine, 1 cup sugar, 1-2 cup boiling water, boil until it jellies. MRS. J. A. CAVENDER.

Cream Cake.—2 tablespoons butter, 2 teacups sugar, 3 eggs, 1-2 teacup sweet milk, 2 tablespoons cold water, 2 tea cups Snow Flake flour, 2 teaspoons Queen Flake baking powder. Bake in layers. Cream for sauce—1-2 pt. milk, 1-2 teacup sugar, small piece butter, 1 egg, 1 tablespoon corn starch; boil until very thick, when nearly cold flavor with Northrop's vanilla extract. Put together when the cakes are cold. MRS. L. T. SMITH.

French Cream Cake.—1 1-2 cups sugar, 1 1-2 cups butter, 2 cups Snow Flake flour, 2 eggs, 3-4 cup milk, 2 teaspoons Queen Flake baking powder, 1 cup walnuts chopped fine. Fill with cream filling. MRS. H. C. ROWE.

...Fitz Simmons...

GUARANTEES SATISFACTION

Use Wire

LANSING, MICH.

Cake Fillings.

Maple Sugar Filling.—1 cup maple sugar; melt and boil until it hairs. Beat the white of 1 egg to a stiff froth, add sugar a little at a time. Beat until cold.

Caramel Filling.—1 cup sugar, 1 cup thick sour cream. Boil together until as thick as frosting. Beat till cold. Flavor with Northrop's vanilla.

Lemon Jelly Filling.—Use the juice of 1 lemon, 1 cup sugar, 2 eggs and 1 tablespoon water. Beat the eggs, add the other ingredients and stir over the fire in a double boiler until thick as cream.
MRS. ROSECRANCE.

Frosting Without Eggs.—1 cup sugar, 5 tablespoons milk, boil 5 minutes, beat until cool and put on a cold cake.
MRS. C. W. RANDALL.

Marsh Mallow Filling.—2 tablespoons gelatine, 10 tablespoons boiling water, 2 cups pulverized sugar, 2 tablespoons Northrop's extract. Beat 30 minutes and let cool before using.
MRS. W. M. MCCROSSEN.

Boiled Frosting.—One cup sugar, cover with water, let boil until it will thread slightly. Have ready the beaten white of 1 egg into which gradually pour the syrup. Flavor and stir until thick enough to spread.
MRS. C. E. HENDERSON.

Chocolate Icing.—1-2 cake sweet chocolate, 1 cup sugar, 1-2 cup water. Boil till it threads, then stir it in the white of 1 egg well beaten.
MRS. H. L. BROWN.

Maple Sugar Icing.—Scrape the maple sugar, add a little water and pour it over the cake, and allow it to harden, or boil it with butter and a little water until brittle; stir until partly cool and then use. The latter way makes a softer icing.

Caramel Filling.—Boil together a cup of sugar and half a pint of cream until it spins a thread; then add this to six tablespoons of sugar that have been melted and browned.

Graining of Sugar.—A little cream of tartar, tartaric acid or lemon juice will prevent sugar from graining.

Cookies.

Cream Cookies.—1 cup sour cream, 1 cup butter, 2 cups granulated sugar, 1 teaspoon soda, 2 eggs, Snow Flake flour to roll out soft; flavoring to suit, 1 teaspoon Queen Flake baking powder sifted with the Snow Flake flour. Cream the butter and sugar, then add the eggs well beaten, next add sour cream with the soda well beaten through it, lastly the Snow Flake flour and Queen Flake baking powder and Northrop's flavoring.

MRS. L. T. SMITH.

Molasses Cookies.—1 cup molasses, 1 cup sugar, 1 cup lard, 2 eggs, 1 tablespoon soda dissolved in 2 tablespoons hot water, 1 teaspoon salt. Stir stiff with Snow Flake flour. Put this on ice and let stand all night. Roll out in the morning and bake. By standing and getting ice cold they require less Snow Flake flour in rolling out and consequently are softer and richer than otherwise. Excellent.

MABLE DRESSER.

Cream Cookies without eggs.—2 $\frac{1}{2}$ cups sour cream, 1 good teaspoon soda, 1 teaspoon salt, 2 cups sugar, nutmeg. Mix not too thick and bake in hot oven.

MRS. A. G. LYON.

Vanilla Cookies.—3 1-2 cups Snow Flake flour, 1 cup butter, 1 cup sugar. Mix together and add 2 eggs well beaten, 1-2 teaspoon soda dissolved in tablespoon sweet milk. Roll thin and bake in a moderate oven.

MRS. ANGUS McDONALD.

Sugar Cookies.—4 cups Snow Flake flour, 1 1-2 cups sugar, 1 cup butter, 4 eggs. Put sugar and eggs together, rub butter in the flour into which has been sifted 1-2 teaspoon soda, add Northrop's lemon extract.

MRS. C. H. MENZIE, Beloit, Wis.

Ginger Cookies.—3 eggs, 1 cup molasses, one cup sugar, 1 cup lard, 1 teaspoon each of ginger and cinnamon, 4 small teaspoons soda in a little water or milk. Roll soft as possible.

MRS. H. L. HENDERSON.

Brown Sugar Cookies.—2 cups brown sugar, 1-2 cup butter, 1-2 cup lard, 1-2 cup cream, 2 eggs, a little salt, 1 teaspoon soda. Roll very soft and bake in hot oven.

MRS. OSCAR C. HOYT.

Mabelle
made these
+ these are
just put
them together
just - old
recipe says

Lemon Cookies.—2 qts. Snow Flake flour, 1 pt. sugar, 1 cup butter, 3 eggs, 1 teaspoon soda dissolved in the juice of lemon, the rind to be grated. Stir and drop. MRS. LEVI SWAN.

Lemon Cookies.—2 cups sugar, 1 cup butter, 4 eggs, 1 cup sour milk, 1 teaspoon soda, 2 teaspoons cinnamon, nutmeg. Frosting—grate rind and juice of 2 lemons, sugar (powdered) to make stiff. MRS. CLINTON LANE.

Fruit Cookies.—2 cups brown sugar, 1 cup butter, 1 cup chopped raisins, 2 eggs, 2 big tablespoons sour milk, 2 teaspoons of cinnamon, 1 teaspoon each of nutmeg and soda. Snow Flake flour to mix soft. MRS. HARRIET OWEN.

Fruit Cookies.—1 cup sugar, 1-2 cup butter, 1-2 cup molasses, 1-2 cup coffee, 3 1-2 cups flour, 1 egg, 1 teaspoon soda, 1-2 teaspoon baking powder, 1-2 cup seeded raisins, 1-2 cup English currants, 1-2 teaspoon cinnamon, drop on tins. MRS. J. K. ELMER.

Soft Fruit Cookies.—1 and 1-2 cups sugar, 1 cup butter, 3 eggs all well beaten together, 1-2 cup warm water, 1 coffee cup seeded raisins, chopped; 3 cups sifted Snow Flake flour, 1 level teaspoon soda sifted in flour, 1-2 nutmeg. Drop on tins. MRS. F. J. BROWN.

Ginger Snaps.—1 cup brown sugar, 1 cup molasses, 1 cup shortening, part butter and meat fat, 3 eggs well beaten, 1 even teaspoon soda, 1 big teaspoon ginger, 1-2 teaspoon Northrop's vanilla. Boil sugar and molasses 5 min., add shortening and boil all 5 min. Add soda, ginger and Northrop's vanilla to eggs, then add to the above. Roll thin and bake in hot oven. MRS. BERT WILCOX.

Ginger Snaps.—4 eggs, 2 cups sugar, 2 cups molasses, 2 cups lard, 2 teaspoons ginger, 5 tablespoons vinegar, 4 teaspoons soda, Snow Flake flour. Add a little salt. MRS. H. L. BROWN.

Ginger Drops.—1-2 cup sugar, 1-2 cup molasses, 1-2 cup butter, 1 cup boiling water, 2 teaspoons soda, 1 teaspoon cream tartar, 2 1-2 cups Snow Flake flour, 1 teaspoon cinnamon or Northrop's vanilla. MRS. J. A. SMEAD.

Macaroon Cake.—1 pt. peanuts chopped fine, 1-2 lb. sugar, 3 eggs, butter the size of a walnut, eight tablespoons Snow Flake flour. Drop on greased tins and bake in a moderate oven. MRS. W. M. MCCROSSEN.

Breakfast Cakes.—1 cup molasses, 1 cup brown sugar, 2 eggs, 2 teaspoons soda, 3 tablespoons water. Mix as soft as can be rolled out.

MRS. EUGENE GRIFFITH.

Hermits.—1 1-2 cups sugar, 1-2³/₄ cup butter, 1 cup chopped raisins, 2 eggs, 1 teaspoon cinnamon, 2 tablespoons sour milk, 1-2 teaspoon cloves, add Snow Flake flour to roll.

MRS. C. H. MENZIE, Beloit, Wis.

Hermits.—2 cups sugar, 1 cup butter, 6 cups Snow Flake flour, 1 cup raisins, 3 eggs, 1-2 teaspoon soda dissolved in 1-2 cup sweet milk, spices.

MRS. W. M. MCCROSSEN.

Cream Puffs.—Boil together 1 cup water and 1-2 cup butter. While boiling stir in 1 cup Snow Flake flour. When cool add 3 eggs not beaten. Drop in tin in large spoonfuls and bake 25 minutes. For cream—Beat together 1 egg and 1-2 cup sugar, add 5 even teaspoons Snow Flake flour. Stir mixture into 1 cup boiling milk. Open puffs with knife and pour in the cream.

ELIZABETH LEE.

Snicker Doodles.—1 cup sugar, 1-2 cup sweet milk, 2 cups Snow Flake flour, 2 tablespoons butter, 3 eggs, 1 heaping teaspoon baking powder. Flavor to taste and bake in gem tins.

FRANC L. ADAMS.

Sugar Kisses.—Whites of 4 eggs beaten very stiff. 1 coffee cup granulated sugar, 3 or 4 drops Northrop's Flavoring. Drop from the side of a small tablespoon on to a tin covered with greased paper; bake in a slow oven until a golden brown.

MRS. LANGLEY.

Doughnuts.

Fried Cakes.—4 potatoes size of an egg, 1 cup sugar, 2 eggs, 1 cup sweet milk, butter size of walnut, 2 teaspoons Queen Flake baking powder and nutmeg. Add butter and sugar in the warm mashed potatoes. When cool add other ingredients and mix soft.

Fried Cakes worth trying.—1 cup sugar, 1 cup milk, 3 eggs, 3 scant tablespoons melted butter, 3 teaspoons Queen Flake baking powder, nutmeg, pinch salt. Beat eggs well, add Snow Flake flour to make a soft dough. Do not mix with hand until ready to roll out. Roll to thickness of a cracker. Lard should be smoking hot.

MRS. L. J. PHILLEO.

Crullers.—2 eggs, 4 tablespoons lard, 5 tablespoons sugar; mix hard. If you prefer them soft, add 1-2 cup sour milk.

MRS. P. H. BROWN.

Fried Cakes.—1 cup sugar, light brown preferred, 2 tablespoons butter, 1 of lard, 1 cup sour milk, 1 teaspoon soda, 2 eggs, Snow Flake flour to mix quite soft. MRS. H. B. LONGYEAR.

Raised Doughnuts.—2 tumblers sweet milk heated boiling hot, 2 tumblers sugar, 1 tumbler lard, even teaspoon salt, flavor to taste. Let this cool, then add 1 tumbler yeast and 2 well beaten eggs, stir in Snow Flake flour enough to make thin batter. Let this rise, then mix like bread. Let rise over night, cut out in the morning and let rise again and fry in hot lard.

MRS. WALTER.

Fried Cakes.—1 cup sugar, 1 cup sour milk, 1 cup sour cream, 2 eggs, 1 teaspoon soda, a little salt and spices. Snow Flake flour enough to roll.

MRS. E. C. RUSSELL.

Pickles.

"Thus good digestion waits on appetite
And health on both."

For Pickling Cucumbers.—1 oz. salt, 24 gr. salicylic acid, 1 qt. vinegar. Dissolve salt and acid in vinegar, fill jar or can with pickles and cover them with the solution.

MRS. J. K. ELMER.

Cucumber Pickles.—To 100 pickles add 1 pt. salt—dissolve in boiling water and pour on them hot. Let stand 24 hrs. and turn off. Rinse, then dissolve in boiling water a piece of alum the size of an egg. Pour on pickles hot. Let stand six hrs. Pour off and rinse, then add sufficient cider vinegar to cover. Spice with 1-2 oz. each of cloves, cinnamon and white mustard seed with 1 cup sugar. Put this on the pickles boiling hot, seal, and you will have brittle pickles.

MRS. VANDUSEN.

Cucumber Pickles.—1 gal. vinegar, 1 pt. salt, 5c worth mixed spices, piece of alum size of hickory nut, 4 pieces horse radish root three inches long. Put into crock without scalding. Wash cucumbers and put in and let stand about a week, or if have few at a time, let stand until crock is full. Then pour

vinegar off. Add 2 lbs. sugar and then scald and let cool; then pour over pickles and cover with horse radish leaves. Will keep for a year. Will make 3 gal. crock full. MRS. A. G. LYON.

Mustard Pickles.—1 qt. large cucumbers cut in pieces, 2 qts. small cucumbers; soak both in salt and water over night, 1 qt. small onions, 1 qt. green tomatoes cut in pieces, 2 heads cauliflower cut in pieces, 6 green peppers cut in strips. Scald all except cucumbers in salt and water after draining. Place in a jar, pour on hot vinegar, let stand 3 days, then drain. 1-2 lb. mustard, 3 qts. cider vinegar, 3 cups sugar, 1 cup flour. Boil vinegar, mix mustard, flour and sugar with a little cold vinegar, pour in boiling vinegar and stir. Pour on pickles hot. MARY E. HOYT.

Mixed Pickles.—1 pan cabbage sliced, 1 pan onions sliced, 1 pan green tomatoes sliced, 1 pan green cucumbers sliced, 1 lb. white mustard seed, 1-2 lb ground mustard, 1-2 oz. cinnamon, 1-2 oz. tumeric, 1 qt. grated horseradish, 3 lbs. white sugar, 15 small peppers, 4 bunches celery, 3 qts. vinegar. Take cabbage, onions, tomatoes, cucumbers, put in brine in separate crocks over night. Strain, cover with cold vinegar two nights. Let come to a boil in this, mixed all together. Boil 3 qts. vinegar with sugar and turn over all. Put in celery and horseradish last. MRS. A. I. BARBER.

Spanish Pickles.—Four small heads cabbage, 1 pk. green tomatoes, 1 doz. large cucumbers, 1 doz. onions, 6 green peppers. Cut up the cucumbers and leave them in brine 24 hours, chop the tomatoes, cabbage, onions and peppers. Put first a layer of these then add a handful of salt, then another layer and salt in an earthen jar. Let them stand one day, pour the brine off the cucumbers, chop and mix with the other vegetables, squeeze the mixture dry in a cloth, put into a kettle with 2 oz. white mustard seed, 1-2 oz. tumeric, 1-4 box Coleman's mustard, 3 lbs. brown sugar. Cover the whole with good vinegar and boil 30 min.

MRS. H. C. BROWN.

Mixed Mustard Pickles.—1 qt. cauliflower, 1 qt. tomatoes, 1 qt. small onions, 1 qt. small cucumbers, soaked in brine over night. 2 qts. vinegar, 2-3 cup flour, 6 tablespoons mustard, 2c worth of tumeric, heat them thoroughly. Stir while heating.

MRS. JAS. BLAKELY.

Tumeric Pickles.—6 qts. onions, cucumbers and cauliflower, soak in weak salt and water 24 hrs., drain, scald in clear water, drain; Paste: 1 qt vinegar, 1 tablespoon tumeric, 6 tablespoons ground mustard, 2-3 cup flour, 1 tablespoon celery seed, 1 cup brown sugar.

MRS. J. E. HOUSEL.

Pickled Peaches.—4 lbs. sugar, 1 pt. vinegar to 12 lbs. of fruit; put sugar and vinegar together and boil; then add the fruit, a few at a time, and let come to a boil until all are done and put in a crock. The next day drain off the liquor and boil again. Do this three mornings in succession and your pickles are all right. When fuzzing peaches stick 2 cloves in each one and put a few cinnamon sticks in the liquor. JENNIE A. MOODY.

Spiced Peach Pickles.—Pare 7 lbs. of peaches, leave them whole. 4 lbs. sugar and 1 qt. of cider vinegar, tablespoon stick cinnamon, a teaspoon of whole cloves and the same quantity of allspice. (Tie the spices in bags.) Heat the vinegar, sugar, and spices, and cook the peaches as many as can be put in a can at a time. MRS. C. A. HANNA.

Sweet Tomato Pickles.—1 gallon green tomatoes sliced, small handful of salt to every layer, let them stand 12 hours. Drain and then add 2 green peppers, 2 tablespoons white mustard, 1 teaspoon allspice, 1 teaspoon cloves, 1-2 pt. molasses, 2 qts. strong vinegar. Heat vinegar, molasses and spices together and pour over tomatoes and boil 10 min. LENA BRADT.

Relishes and Sauces.

My appetite comes to me while eating.—Montaigne.

A Good Picitile.—1 pk. of green tomatoes, 4 large onions chopped fine; mix in 1 cup salt and let stand over night. Then boil in 3 pts. of vinegar and 1 qt. of water; then drain. Add 2 lbs. brown sugar, 3 pts. vinegar, 1-2 lb. white mustard seed, 2 tablespoons of ground mustard, cinnamon and cloves, 2 qts. vinegar. Boil 20 minutes. Add celery or celery seed if you like. MRS. CORA COY.

Green Tomato Chili Sauce.—1 pk. green tomatoes and 6 large onions chopped fine, then add 1 cup salt and let stand over night. In the morning drain quite dry, then add 3 qts. vinegar not too strong, 2 1-2 lbs. brown sugar, 1-2 lb. white mustard seed, 2 tablespoons each of ground mustard, cinnamon, cloves, allspice, 1-2 teaspoon red pepper, 1-2 oz. tumeric. Mix all together and boil until tender. Stir to prevent sticking down; when done pour into a jar. It will keep any length of time. MRS. W. A. MELTON.

Chili Sauce.—20 large tomatoes, 4 onions, 2 peppers, 1 large tablespoon of salt, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 1-2 cups of brown sugar, 1 cup vinegar. Boil until thick.

MRS. F. E. THOMAS.

Sauce Tartar.—Beat four eggs together, add five tablespoons water, three of lemon juice or vinegar. Stir over hot water until thickened. While hot, add 1-2 cup butter and stir until smooth, and one tablespoon mustard dissolved in a little of the mixture. Strain through a sieve and add chopped pickled cucumbers, onions, and a tablespoon of whole capers. Less water and more lemon juice may be used if desired.

MRS. L. C. WEBB.

Pickled Raisins.—Leave 2 lbs of raisins on stems, add 1 pt. vinegar (not too strong) and 1-2 lb. of sugar. Cook over a slow fire 1-2 hr.

J. A. SMEAD.

Ripe Raisin-Currant Relish.—1 lb. currants mashed, 1 lb. raisins seeded and cut in pieces, 1 lb. sugar. Boil raisins in a little water 1 hr., then add currants, sugar and cook till thick like jelly.

MRS. J. R. DART.

Spiced Currants or Blackberries.—5 lbs currants, 3 lbs. sugar, 1 pt. vinegar, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice. Heat altogether, skim out the fruit and boil down the juice a full half hour, return the fruit and pour into a fruit jar or can it.

MRS. A. F. WOOD.

Cherry Sweet Pickles.—Take 7 lbs. cherries, 3 lbs. sugar and a pint of good vinegar. Add a tablespoonful cloves and twice the bulk of stick cinnamon. Boil vinegar, sugar and spices together.

MRS. E. C. RUSSELL.

Cranberry Sauce to Serve with Turkey.—Wash 1 qt. cranberries, put in a porcelain or granite kettle and add 1 pt. cold water. Cover and cook until the berries pop. Strain through a colander, add 1 pound granulated sugar and boil about 5 minutes. Turn into a mold and let stand at once in the cold.

MRS. S. H. CULVER.

Aspic Jelly.—Slice small onion, 1 carrot; add 1 bay leaf, 4 cloves, 1-4 teaspoon celery seed, 1 doz. whole pepper corns; cover with 1 pt. cold water, bring slowly to boiling point and boil 5 min., add 1-2 teaspoon beef extract, 1-2 box gelatine that has been soaked in 1-2 cup cold water for 1-2 hr.; stir; strain. Add a tablespoon of lemon juice, 1-2 teaspoon salt and a dash of red pepper. Turn in molds to cool and serve with meats.

MRS. S. H. CULVER.

Ginger Pear.—1 lb. ginger candred root cut into small dice; 8 lbs. pears, use solid hard green pears, cut also into small dice, weigh them after being cut. Make a syrup of six lbs. of sugar, 3 lemons, boil whole (do not peel) until tender so a broom splint will pierce them. Put into the syrup and cook about 2 1-2 hrs. Cut the lemons same as pears. This is nice with ice cream or plain cake.
MRS. LUCY CANNON, Lansing, Mich.

Orange Sweetmeat.—2 lbs. seedless raisins, 4 qts. red currants, 5 lbs. white sugar, 4 oranges chopped fine. Chop raisins and add all ingredients and cook 20 min. or until it jellies.
MRS. M. A. RANDALL.

Celery Sauce for Turkey.—Boil a head of celery until tender, then put it through a sieve; put the yolk of an egg beaten well in a basin and beat it well with the strained juice of a lemon; add celery and 2 tablespoons of the liquor, in which the turkey has cooked; salt and pepper.
M. P. C.

Tomato Sauce.—Stew and strain tomatoes; add butter, salt and pepper, and thicken with Snow Flake flour.
MRS. W. E. HOWARD.

Preserves, Canned Fruit and Jellies.

“Good diet, with wisdom,
Best comforteth man.”

In canning fruits it should be remembered that the keeping property lies not only in the sugar used, but in having the jars perfectly air tight. It is much better to be generous with the sugar at first than to have any losses afterwards. Keep all preserves in a cool, dry closet.

To Preserve Berries Whole.—Buy the fruit when not too ripe, wash at once, put lightly in glass cans. Pour a thick syrup over fruit and seal lightly. Place in double boiler and scald for two hours.
MRS. H. FRAZEL.

Sun Canned Strawberries.—Use 1 bowl of sugar to 1 bowl of berries, let stand over night, then drain off juice and boil it to a thick syrup. Drop in the berries and boil 10 min. Skim berries out on platters and pour on juice. Let stand in sun 24 hrs., then can in pint cans cold. MRS. C. W. BROWNE.

Cherry Jam.—Wash cherries, place in kettle and boil until very soft. Put through colander to remove seeds, return to fire, sweeten to taste and boil until very thick. MRS. C. S. CLARK.

Watermelon Rind Preserve.—Pare off outer green rind, throw into cold water. Use 1 heaping teaspoon each of salt and pulverized alum to 2 gallons of rinds. Fill kettle with cold water and boil slowly until tender. When tender place in a syrup of 1 lb. of sugar to 1 lb. of fruit, 4 lemons sliced, and a few pieces of white race ginger. Boil gently 1 hour. MRS. C. W. RANDALL.

Canning Vegetables.—There is not the least difficulty in canning vegetables provided absolute cleanliness is observed. Tomatoes are very easily kept. Asparagus, corn, peas and beans are more difficult. Use only tin or glass-topped jars—that is, do not use a jar with a lining to the lid that cannot be removed. Beans should be scalded, brought to the boiling point and then drained and put into jars. Adjust the rubbers, cover the bottom of a wash boiler with a roll of straw or hay, or put in a wooden or wire rack. Fill the jars with cold water and put enough in the boiler surrounding them to partly cover, then put the lids on loosely, or you can put them at the side; do not fasten them or the expansion of water in heating will break the jars. Cover the boiler, bring the contents to boiling point, boiling continuously. Tomatoes will require 15 minutes, string beans and asparagus, an hour and a half; peas, three hours and corn four. Lift each jar and fasten the lid quickly in place. If you follow these directions carefully you will not lose one jar out of a hundred. I have followed this method myself for years. MRS. RORER.

Orange Jelly.—1 box of gelatine in 1 cup cold water. Let stand 1 hr., then add 1 1-4 pts. boiling water and juice of 3 lemons and 1 lb. sugar; strain. Fill mold half full of sliced oranges and pineapples. Pour on liquid and stand in a cool place. MRS. C. W. WHITMAN.

Lemon Jelly.—1 box of gelatine soaked in 1 pt. of cold water. Use 2 cups sugar, juice of 4 lemons, 1 pt. boiling water. Strain in molds. MRS. C. E. HENDERSON.

Beverages.

When a demure looking young lady declared that she always took to drink in the summer time the effect was rather startling, as she evidently meant it should be. But after the first shocked instant one has to confess, not only that the statement was quite true, probably, in her own case, but that everyone else does the same, however many temperance societies they may belong to.

Raspberry Vinegar.—Cover a quantity of black raspberries with vinegar and let stand 2 or 3 days. Then squeeze through cheese cloth. To 1 qt of juice add 3 lbs. sugar. Boil in earthen vessel 1-2 hr. Bottle. Cork but not seal. A tablespoonful in a glass of water is a delicious drink. 6 qts berries makes about 4 qts juice.

MRS. GEO. M. HOYT.

Fruit Punch.—Dissolve 2 cups sugar in 3 pts. boiling water. Boil for a minute. When cold add a cup of lemon juice, 1 cup orange juice, and 1 1-2 cups of any red fruit preserves, fruit juice or fruit syrup. Ice, and drop in any fresh fruit. Very rich, can add more water.

EFFIE B. BEECH.

Sweet Wine.—Wash and pick the grapes from the stem, put in porcelain kettle and press with potato masher to start the juice. When well scalded put a piece of cheese cloth into a colander, pour in grapes and stir lightly until juice has all drained through. Put on the stove, add sugar to taste, boil and skim, then bottle hot and seal at once. For use add about 1-2 ice water.

MRS. C. C. CASTERLIN.

Boston Cream.—4 qts. water, 8 cups granulated sugar, 1-4 lb. tartaric acid, Northrop's extract lemon, whites of 2 eggs. When water boils add sugar and when cool add acid. After it is all dissolved add lemon and whites of eggs, well beaten. Bottle and seal. To use, put 1-4 teaspoon soda in 3-4 glass ice water and add cream until it foams.

MRS. C. C. CASTERLIN.

Lemonade.—Cut 2 slices from the center of a lemon and squeeze remainder with lemon squeezer. Add sugar to taste and 1 pt. boiling water. When ice cold serve with cracked ice in bottom of glass and slice of lemon on top. Three lemons make one quart.

MRS. F. E. DENSMORE.

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...and Nobby Hair Cut

...ESTABLISHED 1780...

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CHOCOLATE



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ICE CREAM,
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Sweet Chocolate

Good to Eat and Good to Drink.

Palatable, Nutritious, and Healthful.

Be sure that you get the genuine
article, bearing our Trade-Mark.

WALTER BAKER & CO. Limited,
DORCHESTER, MASS.

Strawberry or Red Raspberry Syrup.—Cook the berries until soft, then strain through jelly bag. Measure and allow equal parts juice and sugar. Boil juice 5 min., add sugar and boil just long enough to dissolve sugar. Bottle at once. Very nice for punches, sherbets or creams in winter. Wild grapes are excellent prepared in this way.
MRS. S. H. CULVER.

Pineappleade.—Peel and grate or chop fine a pineapple and sprinkle with powdered sugar. Pour over it 1 qt. boiling water; sweeten to taste; strain and chill on ice. Cherries, blackberries; currants, raspberries, currants and red raspberries mixed, even cranberries can be used this way. Orangeade is usually made with cold water.
MRS. C. S. CLARK.

Chocolate with Whipped Cream.—Whipped cream is frequently served on top of cups of chocolate. Put chocolate in double boiler, add boiling water, stir until perfectly smooth, then add 1 pt. milk. When hot add 4 tablespoons sugar. Beat over the fire with either an egg beater or a sylabub churn. Turn into chocolate pot, and when poured out place on top of each cupful a table spoon of whipped cream.
FRANCES A. HOWARD.

Cocoa.—1 tablespoon cocoa will make one pint cocoa. Use hot milk or water as preferred or make from boiling water and add cream at serving.

Coffee.—1 cup ground coffee stirred with the white of 1 egg, add 1-2 cup cold water and a pinch salt. Put into coffee boiler and pour over it 1 qt. boiling water. As it rises and begins to boil, stir down with a silver knife or spoon. Boil hard for 10 or 12 minutes. Remove from the fire and let stand 5 min. to settle.
MRS. C. S. CLARK.

To make Coffee.—To every cup coffee use 1 teaspoon coffee, ground fine. Soak the coffee in cold water for 15 min. When the water in the coffee pot comes to a boil, throw in the soaked coffee and let boil 1-2 minutes. Remove from fire and throw in tiny pinch of salt.
MRS. WILSON.

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MRS. MILLBURY, Lawrence Block

Confectionery.

My mission in life is a sweet one I claim,
For the children's eyes brighten when hearing my name.

Molasses Candy.—1 qt. molasses, 1 tablespoon vinegar, 1-2 cup sugar, 1 tablespoon butter; boil; stir frequently. Drop teaspoonful in cold water, if it hardens it is finished. Then stir in teaspoon soda dissolved in a little hot water; add 1 tablespoon lemon. Pour in buttered tins and when cool enough, pull white.
MRS. L. T. HEMANS.

Maple Cream.—Boil without stirring 2 qts. maple syrup until a soft wax. Remove from stove and when nearly cold stir with wooden spoon until it creams. Pack in bowl, cover tightly until you wish to use it, then set bowl in kettle of hot water until cream is smoothly melted. Drop on buttered papers with small spoon.
MRS. L. J. PHILLEO.

Chocolate Caramels.—2 cups molasses, 1 cup brown sugar, 1 cup cream or milk, 1-2 lb. chocolate, piece of butter size of an egg. Beat all together; boil until thickens in water. Turn into large, flat tins well buttered. When nearly cold cut into small squares. Chopped nuts added are very nice. J. S. G.

Cream Candy.—6 cups sugar, 1 cup vinegar, 1 cup water, 1 tablespoon butter put in at the last with a teaspoon soda dissolved in boiling water. When done pour on buttered tins and when cool stretch until white.
MRS. C. E. HENDERSON.

Butter Scotch.—1 1-2 cups brown sugar, butter size of an egg, 2 tablespoons vinegar. Cook until it cracks in water. Pour into pans and cool.
MABEL DRESSER.

Butter Taffy.—2 tablespoons vinegar, 1 cup sugar, 2 tablespoons molasses and a piece butter size of egg. When done pour on buttered plates to cool.
GROVER E. WHITMORE.

Cocoanut Drops.—To 1 grated cocoanut add half its weight of sugar and the white of 1 egg, cut to a stiff froth. Mix thoroughly and drop on buttered white paper, or tin sheets. Bake 15 minutes.
MRS. C. W. RANDALL.

CLARK'S BAKERY ————— **Fine Confections**
Ice Cream and Ice Cream Soda. Maple St., Mason

Uncooked Candy.—Into the whites of 2 eggs stir as much confectioners' 4X sugar as will make the mixture like a soft dough. This can be used as a foundation for a great many kinds of candy. Put it out on a molding board and form into balls, which can be dipped into melted chocolate for chocolate creams. A piece may be put between a split date with the seed removed and the whole rolled in either pink or white sugar; or between 2 half kernels of English walnuts. Chopped nuts mixed in the dough and then cut in squares forms another candy. Putting a little red sugar in the mixture as you stir it makes it a lovely pink color, which you can arrange in layers between the white and cut into squares. These are only a few of its uses. Use any flavoring extract desired, but in very small quantities.

MRS. C. S. CLARK.

Citron Bonbons.—As a side dish with dessert these confections are very good. Pare and grate 1 lb. candied citron. If you wish you can cook the fresh melon, boiling and covering it with brine, then with lemon juice to clear it; but using candied fruits saves trouble. Add 1-2 pt. boiling water and simmer slowly till reduced to a paste, putting on 1 tablespoon lemon juice when nearly done. Take off the fire, add 1 teaspoon rose water. Pour into shallow tins which have been dusted with starch and powdered sugar. When the syrup hardens in ice water it is time to take it off. It should be half an inch thick in the pans. When cold cut with a sharp knife into diamonds, dipping each into powdered sugar.

MRS. A. L. ROSE.

Nut Fudge.—Boil 2 cups brown sugar and 1-2 cup rich milk together for a few minutes. Add piece of butter size of walnut and boil without stirring until it makes a soft wax when dropped in water. When partly cool begin beating and when nearly cool enough to spread on plates add chopped nuts. Maple sugar may be used if shaved very fine.

M. BERTHA HOWARD.

Invalid Department.

A Tumbler Cover is a dainty gift for an invalid. A circular piece of glass, size of top of a tumbler, with a hole in the middle, can be cut by any glazier. Cover with a round piece of linen embroidered with for-get-me-nots or maiden-hair fern. A pearl button with a shank is passed through the middle of the linen and secured with a button fastener on under side of glass; buttonhole edge of linen.

To Care for a Person Who Has Fainted, lay the person with head low, loosen clothing, give plenty of fresh air, and dash cold water in the face. Smelling-salts and stimulants should only be used when consciousness has returned.

For Insect Stings.—Rub in ammonia, common tablesalt or onion juice, or apply lean raw meat.

Poisonous Wounds of any kind, bites of serpent or mad-dog require instant treatment. Pinch the skin and draw out all the blood possible. If on arms or legs bandage tightly above the bite and apply fire in some form thoroughly and immediately; a red hot nail or iron of some sort, or apply caustic. Administer whiskey or brandy to intoxication.

For Bruises.—Apply a cloth wrung out of very warm water.

For Burns.—Apply peach leaves, smooth side next the skin, or common soda or borax made into a paste with water. For a scald use the dry powders or apply on lint or absorbent cotton a mixture of lime water, olive oil and glycerine, equal parts; vaseline is also good, or fresh lard, covering to exclude the air.

Burns by alkalis, lime, caustic, potash soda, ammonia, etc., are stopped by vinegar, lemon juice or other diluted acid.

Burns by Acids, oil of vitriol, etc., may be checked by free use of water or handfuls of moist earth. Then treat as other burns.

To Stop a Bleeding Nose.—Throw back the head and raise the arms. Hold a cold cloth or sponge to receive the blood. Press fingers firmly on each side of nose where it joins upper lip. A piece of ice, or cloth wrung out of ice water, may be placed at back of head.

To Treat a Child with Convulsions.—Place in hot bath to which some mustard has been added. A cloth wrung out of cold water and changed often should be wrapped about the head. Sponge off, roll in a blanket and try to induce sleep. If another convulsion occurs, repeat the bath.

Earache.—It is not safe to pour liquids in the ear. Make a small mustard plaster, 1-3 mustard and 2-3 Snow Flake flour, spread on muslin and apply behind the ear. Let it come up around the ear, watch and remove when skin is well reddened. Holding the ear over boiling water, so steam may enter, will sometimes give relief. A cloth may be wrung out of boiling water, a few drops of laudanum poured on it, and applied to the ear as hot as can be borne.

Dressing a Cut.—Bathe cut with cold water, if possible previously boiled. When the bleeding is checked draw edges of cut together and strap with strips of sticking plaster 1-8 in. wide, leaving narrow space between strips. Cover with absorbent cotton bandaged in place with narrow strip of cotton. Do not disturb for several days unless blood oozes through and stains the dressing. Turpentine or alcohol will remove plaster when wound is healed.

To Purify a Room of unpleasant odors, burn vinegar, raisins or sugar.

To Avoid Taste of Castor Oil.—Put tablespoon orange juice in wine glass; pour oil in center of juice. Then squeeze a few drops of lemon juice upon top. ELNORAH S. WEBB.

Stewed Figs are a simple laxative for children. Cover with water and stew until tender, adding a little sugar if desired. Best eaten at breakfast or given as luncheon between 10 and 11 o'clock. Avoid giving children medicine for constipation; relieve by regulating the diet.

Chicken Broth.—One lb. of meat and the bones from a chicken; simmer in 3 pts. water for 3 hrs. Water should be cold when put on the chicken. Skim thoroughly, strain and serve.

MRS. L. J. PHILLEO.

Milk Porridge.—One cup rich sweet milk. When boiling thicken with 1 teaspoon flour mixed with same amount of butter. Salt to taste. Drink hot.

MRS. L. J. PHILLEO.

Beef Tea.—Cut lean fresh beef into thin pieces and sprinkle with a very little salt. Place in glass or stone jar, cover tightly and stand in kettle of cold water. Bring slowly to a boil and keep at boiling point for 1 or 2 hours according to quantity. Strain for use. Chicken, veal or mutton may be used.

MRS. A. A. HOWARD.

Rennet Custard.—Warm 1 qt milk, add 1 tablespoon rennet and 2 of sugar. Stand in a warm place until thickened, then in a cool place until needed. Serve with cream.

For Gruel.—Add a little salt and serve hot. One qt. water may be used, omitting the milk. Indian meal, rice and pearl barley are prepared in the same manner, boiling until liquid is reduced one half.

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Broiled Steak.—Place between buttered papers and broil over coals. Turn often to prevent paper from burning. Salt and butter to taste.
MISS HATTIE V. WRIGHT.

Blackberry Cordial.—2 qts. blackberry juice, 1 1-2 lbs. loaf sugar, 1-2 oz. cinnamon, grated nutmeg and allspice, 1-4 oz. cloves. Boil a few minutes. Cool and add 1 pt. brandy. Is excellent for bowel complaints. Dose 1 tablespoon for child. Wine glass for adults.

Apple Snow.—Steam 1 sour apple. Rub through a sieve. Beat white of 1 egg stiff, add 1 tablespoon sugar and beat in slowly the strained apple. Serve plain or with sweet cream.

Egg Albumen.—White of 1 egg beaten to a stiff froth. Juice of 1-2 lemon, sweeten to taste. Fill glass with very finely chipped ice. Stir well and serve at once.

MISS HATTIE V. WRIGHT.

Crust Coffee.—Toast bread very brown, pour on boiling water, strain and add cream and sugar or nutmeg if desired.

Cream Soup.—Pour over broken pieces toasted bread or crackers, 1-2 pt. boiling water and 1-4 cup rich cream. salt to taste.

Sago Custard or Blanc-Mange.—Soak 2 tablespoons sago in a tumbler water for 1 hr., boil in same water until clear. Add a tumbler sweet milk. When boiling add sugar and flavoring to taste and lastly 1 beaten egg. Or, wash 1 cup sago, soak and cook in 3 pts water until clear, add a little salt and 2 tablespoons sugar. Eat warm or mold and serve cold with cream and sugar. A little jelly may be beaten in while warm for flavoring. Tapioca may be used the same way but must be soaked 2 or 3 hrs.

Oatmeal Blanc-Mange.—2 heaping tablespoons oatmeal cooked in 1 pt. water. Strain and add 1 pt. boiling milk. Mold and serve with cream and sugar.

An Unfailing Remedy.—On Sunday morning rise at six; use plenty of cold water on the face; eat a plain, hearty breakfast. Then mix up and take internally the following ingredients, namely: Will, Push, Energy, Determination, Self-respect, Respect for God's day, Respect for God's house, a Desire to be somebody. Stir well, add a little love just to make it sweet. Repeat the dose every 3 minutes until Sunday-school time, unless relief comes sooner. If the day is stormy, an external application of overshoes, rubber coats, and umbrellas will be beneficial. We shall confidently look for many wonderful cures among our patients.

Weights and Measures.

A cupful of any ingredient means a half pint cup. Measuring cups divided into quarters and thirds may be purchased. Flour and sugar should be sifted before measuring. A tablespoonful or a teaspoonful is measured rounding. An ordinary teaspoon holds one-fourth of a tablespoonful, and a salt spoon one-fourth of a teaspoonful.

2 rounding tablespoons flour or powdered sugar	-	-	-	-	-	-	-	-	1 oz
1 rounding tablespoon soft butter	-	-	-	-	-	-	-	-	1 oz
1 heaping tablespoon sugar (granulated or brown)	-	-	-	-	-	-	-	-	1 oz
8 tablespoons liquid	-	-	-	-	-	-	-	-	1 gill
4 gills	-	-	-	-	-	-	-	-	1 pt
2 pts	-	-	-	-	-	-	-	-	1 qt
4 qts	-	-	-	-	-	-	-	-	1 gal
2 gal or 8 qts	-	-	-	-	-	-	-	-	1 peck
8 gal or 4 pecks	-	-	-	-	-	-	-	-	1 bushel
An ordinary tumblerful	-	-	-	-	-	-	-	-	1-2 pt
1 pt finely chopped, solidly packed meat or butter	-	-	-	-	-	-	-	-	1 lb
1 pt (generous) liquid	-	-	-	-	-	-	-	-	1 lb
1 1-4 pts sugar, granulated	-	-	-	-	-	-	-	-	1 lb
1 1-3 pts sugar, powdered	-	-	-	-	-	-	-	-	1 lb
2 teacups, level, granulated sugar or soft butter	-	-	-	-	-	-	-	-	1 lb
2 teacups, heaped, coffee "A" sugar	-	-	-	-	-	-	-	-	1 lb
2 coffee cups brown sugar	-	-	-	-	-	-	-	-	1 lb
2 coffee cups, heaped, powdered sugar	-	-	-	-	-	-	-	-	1 lb
1 qt sifted wheat flour	-	-	-	-	-	-	-	-	1 lb
1 qt Indian meal	-	-	-	-	-	-	-	-	1 lb 2 oz

Refreshments for Fifty.—2 large dishes of salad, 1 medium sized cold boiled ham, 3 medium sized tongues, 6 chickens jellied or pressed, 2 gal. ice cream, 6 large cakes of two kinds, 3 gals. lemonade, 3 qts. lemon jelly, 1 lb. coffee to 2 1-2 gals. water, 3 qts. cream, 2 qts. small pickles, 2 lbs. Saratoga potatoes, 6 loaves bread, 75 biscuit, 125 small, thinly sliced sandwiches.

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If your hair is thinning out or losing its life, Parker's Hair Balsam will promote a new growth, soft and abundant, and add greatly to its beauty and attractiveness.

It puts new life into the hair bulbs, and nothing was ever known to do this so perfectly as Parker's Hair Balsam, pronounced the world over to be unequalled. It removes Dandruff and



Never Fails to Restore the Youthful Color to Gray or Faded Hair.

Toilet Department.

To Remove Pimples.—Pure olive oil applied to the face before retiring is an excellent remedy.

Freckles, Sunburn and Tan.—Bathe face in warm water, and dry carefully with soft towel. Do not use soap unless absolutely necessary. Face powder of any sort spoils the skin by closing the pores. Diluted lemon juice or juice of a cucumber dabbled on the face just before going to bed will fade out freckles. It is certain to whiten and soften the skin. Milk of almonds is good for sunburn, or milk in which a cucumber has been sliced and boiled.

For Chapped Hands.—Take equal parts glycerine and ammonia and two parts of rain water, put in bottle and use a few drops after washing hands. MRS. C. G. HUNTINGTON.

Hold hands while wet over fumes of matches to remove fruit stains.

The Bath—its effect upon the skin.—Few can endure a cold bath and no one should indulge in one except it be followed by a thorough rubbing. All desire a clear, beautiful skin and a good bath at least once each week with soap and tepid water is worth more than all the lotions or creams. The condition of the skin depends upon the general health, exercise, regular hours and diet of healthful food.

To Increase Growth of Eyebrows.—Rub in a little yellow vaseline every night, following the arch and brushing with a soft brush.

Treatment of the Hair.—Wash thoroughly once a month, using to cleanse it spirits of soap, which is green soap dissolved in alcohol. Too frequent washing makes the hair dry and harsh. The best comb is rubber, having short, coarse teeth. If hair is knotted use comb to straighten out knots, but remember that hair may be spoiled by plunging comb in it up to top and dragging down in reckless manner. Separate your hair and then brush slowly and smoothly twice a day for 5 min. Keep brushes clean by rubbing with a cloth after using. Avoid irritating scalp with fine comb. If there is much dandruff, rub in a little compound camphor liniment 3 times a week.

For a Satisfactory Hair Cut go to Clint Lane

Household Helps.

Helps for the Kitchen.—If grease is spilled upon stove, throw salt upon it to prevent odor. If you use an oil or gas stove keep a box of sand near in case of accident. Sand or flour will extinguish burning oil best. Water will increase the flames.

To Drive Ants Away.—Break off a few boughs from an elderberry bush and lay in the places they frequent or sprinkle with oil of pennyroyal. Cloves or borax scattered over shelves will keep away ants and roaches.

A small dish of powdered charcoal set in the refrigerator will keep it sweet. Change twice a week. A small quantity left standing in a jar, vase or bottle for a short time will remove all odors.

MRS. L. J. P.

Mix a very little cornstarch in the salt which you use in your salt shakers; it will keep it from caking and clogging the perforations.

Grass Stains.—Rub with alcohol or soft soap.

Oil Stains.—Oil stains should be first moistened with fresh lard then rub in ammonia water, using ten drops ammonia to 1 pt. warm water, then in warm soap suds and rinse in clear water. Potato water is good to remove grease. Tar or axle grease should be treated in this way. Paint may be removed in the same manner or by moistening with turpentine. If old or very dry, use a little chloroform or oxalic acid.

Ink, Iron Rust, and Milk Stains are removed by benzine, washing afterwards in a strong solution of borax. Ink or iron rust may be removed by dipping in sour milk, diluted oxalic acid or lemon juice. Sprinkle with salt and dry in the sun. Washing in sweet milk will remove ink if fresh, if very dry soak in turpentine; for linen use tallow. For furniture touch with nitre, 6 drops to large spoon water. Wipe quickly with cold water.

Tea Stains.—Should be removed by cold water.

Easy Shaves at Clint Lane's Tonsorial Parlors

Coffee Stains.—By boiling water, afterwards washing with soap or ammonia. Dry in sun.

Mildew.—Dissolve spoonful chloride of lime in 1 qt. water, strain and dip spots into it. Repeat if necessary. Wash out all lime when stains are removed. Or, beat together equal parts soft soap and salt, rub on spots and place in sun.

To Remove Lime from bottles or vases, fill with vinegar or cider and let stand several hours.

Fruit Stains.—Should always be removed before placing in soap suds. Boiling water will remove nearly all fruit stains while fresh. If long standing soak in sour milk and sprinkle with salt and lay in sun. A solution chloride of lime or oxalic acid may be used for white goods.

White Straw Hats.—Clean with ammonia water or sponge with oxalic acid or lemon juice and sulphur.

To Set Color In Cotton.—Use ammonia water instead of soap. Strong salt water or potato water will prevent colors running. Or dip garment into solution sugar of lead and dry before washing. (5c worth sugar of lead to large pail warm water.) For some colors acid is better. Pink cotton will be brighter if dipped in vinegar water after rinsing.

Clean White Marble or ivory with damp salt; for iron rust use oxalic acid.

To Prevent Flour from Lumping add a little salt before mixing with water or milk.

To Prevent Graining of Sugar add a pinch cream tartar when boiling for frosting.

Leather May Be Cleaned by rubbing with the well beaten white of egg.

Spots On Polished Table from hot cups or wet vases are removed by a mixture of salad oil and salt. This is a good furniture polish.

Faded Spots on Carpet may be brightened with ammonia mixed with a little alcohol.

Strong Coffee may be added to starch for colored clothes.

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Agricultural Department.

Recipe for Growing Best Crop of Corn.—Look ground over thoroughly in fall and note places that need tile. Draw tile from W. C. Barkers', Mason, Mich., in winter. Commence early in the spring and put tile in. Plow in a few hours after a heavy rain if you want to. Plant corn, cultivate well and harvest a larger crop than ever before. Market your surplus corn and buy more tile with surplus money.

P. S. If crops are cheap grow more corn with same labor on the same amount of land by underdraining.

Recipe for Growing Wheat or Beans.—Take land that has never had a good crop of either wheat or beans. Find places that are wet and cold. Measure distance required for outlet to drain. Commence digging ditch. Go to W. C. Barker, Mason, and buy tile enough to underdrain. Plow, and sow or plant, and know that your work is not thrown away. When ready, harvest the best crop you ever harvested on the farm.

P. S. Be sure and do not use as many to the rod of Barker's tile. 15 of Barker's lay a rod. Other tile require 16.

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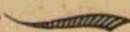
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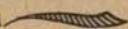
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Remember

Jimmie Markey's

 Feed Barn

On Washtenaw Street.

 Memoranda.

Corn bread - 1 cup corn meal, 1 cup flour
 2/3 cup milk or 7/8 teaspoon soda, little salt
 water, to make medium batter. Fill ² baking
 cans. steam 2 hrs. Bake 1/2 hr.

Cream Puffs - Pilgrims Cook book
 1 cup water, 2 cups butter - when
 boiling stir in one cup sifted flour
 when cold add three eggs well beaten
 then beat the whole and drop in tins
 and bake 25 min.

Mustard feed Puffs 1 cup sweet milk, one
 egg, one tablespoon cornstarch 1 cup
 sugar and vanilla -

Corrections.

Bouillon—Page 17, should simmer down one-half.

Lemon cookies No. 2—Page 71, add flour to make moderately stiff.

Ginger Snaps No. 1—Page 71, add flour to make stiff.

Hermits No. 2—Page 72, drop on buttered tins.

Raised Doughnuts—Page 73, cut out in small rounds.

A Good Picitile—Page 75, should be Piccaililli.

Lemon Pie with Bread Crumbs—Page 46, should read yolks of 2 eggs.

Tapioca Custard or Cream—Page 54, Cook until tapioca is clear.

For Gruel—Page 86, Add to Oatmeal Blanc-Mange Page 88.

Chocolate—Page 82, 2 tablespoons chocolate and 1 pt. water.

In Mrs. Whitman's angel food insert words "10 min." after the words "increase heat."

In "Frosting Without Eggs" on Page 69 use 3 tablespoons milk instead of 5.

WHAT

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The Shoeman
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