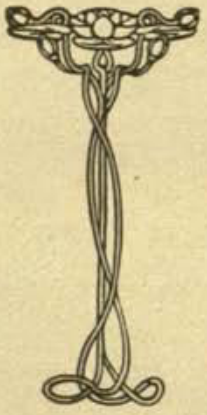
Pease

The Hudson Cook Book

1915 1916

Hudson Cook Book

1916



Compiled by the Ladies of Hudson, Michigan

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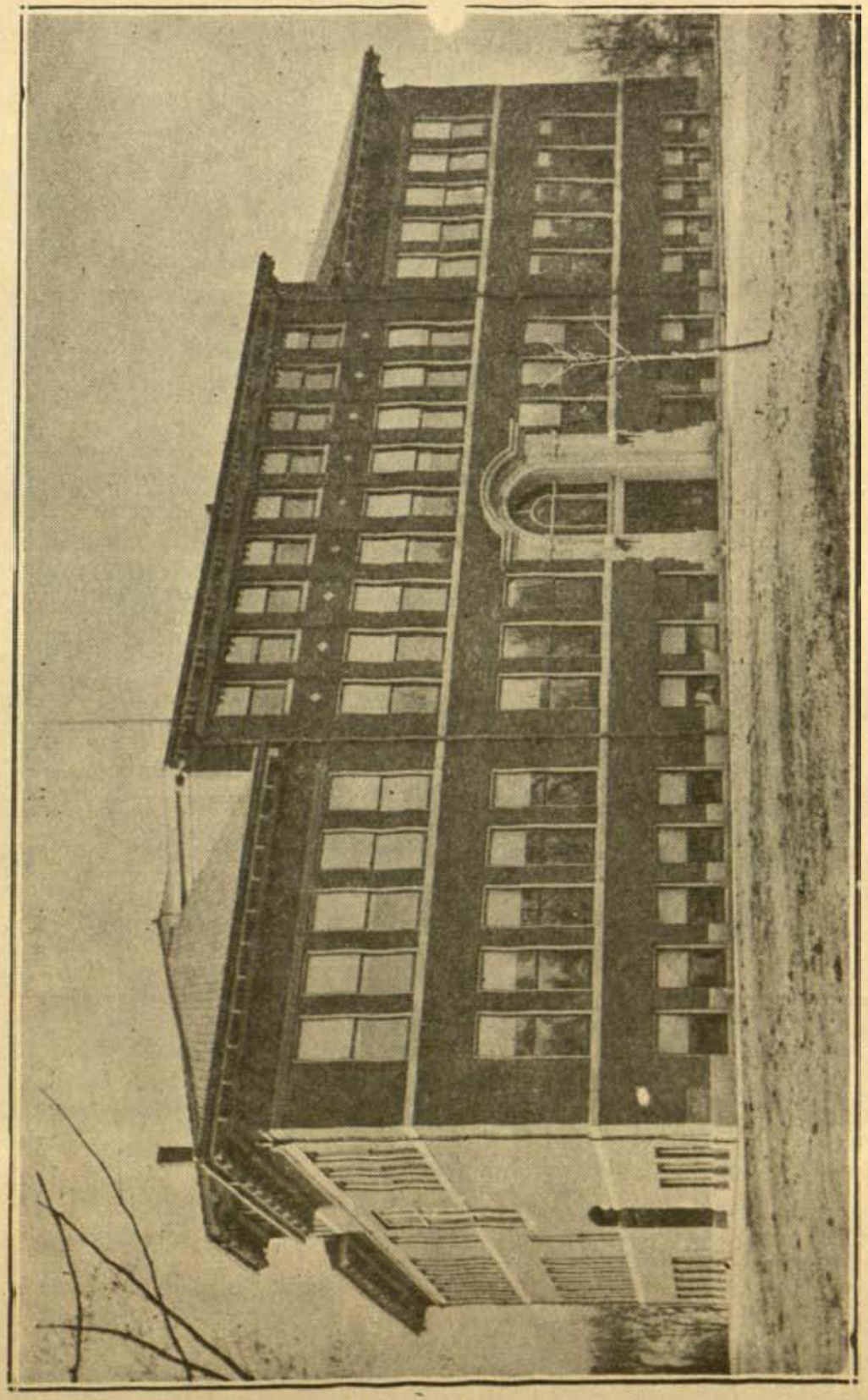

HUDSON HIGH SCHOOL BUILDING

Preface

THE recipes contained in this book are not a mere collection made up promiscuously from other cook books; but they are largely the choicest bits of the experience of many of the best housekeepers of Hudson. Although compiled by the ladies of the Congregational Church, it will be observed upon perusal that the book contains many recipes furnished by the ladies of other churches. We desire to express our thanks to them for their courtesy, and to assure the purchaser that their recipes are equally good with their hearts. This book is made to sell---not the purchaser, for none who buy will be sold.

Breakfast Dishes

"What and how great the virtue and the art
To live on little with a cheerful heart."

FRIED GREEN TOMATOES

Wash and cut the tomatoes into slices about one-fourth of an inch thick. Beat an egg and dip each piece into this; then dip it into either corn meal or bread crumbs. Fry in butter, browning both sides. Serve hot

MYRA B. TRUE

CODFISH BALLS

Two cups mashed potatoes, one cup picked codfish, mashed; one egg, one tablespoon cream. Beat with potato masher until light and creamy. Drop in hot lard. MRS. TABOR B. RANDALL, Chicago.

APPLE FRITTERS

Make a batter of one cup of sweet milk to two cups flour a teaspoon of Royal baking powder and two eggs. Then take good sour apples, pare, cut into thin slices and dip them into batter and fry in hot lard. Serve with sugar or maple syrup. MRS. L. ROST

PON HUSK

Three pounds flank beef; boil very tender in three quarts water. When done, take out; chop fine. Season with salt and pepper. Put back in the kettle and thicken with corn meal. Turn into a pan; let cool. Slice and fry in hot lard. A nice breakfast dish. MRS. A. E. HAVENS

GERMAN SNOW BALLS

Boil potatoes with skins on; pare them while warm; mash fine and let stand until cold. Take one egg and mix with enough flour to make stiff. Season with pepper and salt; mix with potato and make into little balls. Put these balls in boiling water and let them boil ten minutes.

MRS. CHARLES STEUERWALD

FISH BALLS

One cup raw salt fish, one pint potatoes, one teaspoon butter, one egg —well beaten; one-fourth teaspoon pepper. Wash the fish. Pick in small pieces and free from bones. Pare the potatoes and cut in quarters. Boil until the potatoes are soft. Drain off all the water. Mash and beat the fish and potatoes till very light. Add butter, pepper and egg. Fry in smoking hot lard one minute. MRS. L. C. RICHARDS

GEMS

One cup sour milk or butter milk; one cup graham flour; 1 tablespoon molasses, one teaspoon Royal baking powder, a pinch of salt, one cup white flour, one tablespoon sugar, two tablespoons lard, one-fourth teaspoon soda.

MRS. CLARENCE FORRESTER

POTATO PUFF

Stir to a cream two tablespoonfuls of melted butter with two cupfuls mashed potato. Add two eggs beaten till very light. One cup cream or milk. Salt to taste. Beat well. Bake in a deep dish in quick oven until nicely browned. MRS. RUFUS SEELYE

A SUPERIOR OMELET

Beat six eggs very light—the whites to stiff froth that will stand alone, the yolks to a smooth, thick batter, and add to yolks a small cup milk, salt and pepper; lastly stir in the whites lightly. Have ready in frying pan a good lump of butter and when it hisses pour in the mixture gently and set over fire. Should cook in eight or ten minutes at most. Do not stir, but contrive, as the eggs set, to put a broad-bladed knife under the omelet to keep from burning. When done, lay a warm dish bottom upwards on top of frying pan, upset it, bringing the brown side of omelet up on platter. Serve immediately. MRS. M. F. DUTCHER

MUFFINS

One egg, three teaspoons sugar, pinch of salt, one cup sweet milk, one even tablespoon melted butter, two cups flour, two heaping teaspoons Royal baking powder. Bake in a quick oven.

MRS. VIOLA BROWN

CRUMB PANCAKES

One pint sour milk, one egg—well beaten, one-half teaspoon soda, two teaspoons Royal baking powder, one cup bread crumbs, one-half teaspoon salt, one teaspoon sugar, two cups flour. Soak crumbs in milk until soft. Dissolve soda in a little water. MRS. VIOLA BROWN

SALLY LUNN

Two eggs, well beaten; one-half cup butter; one cup milk; one tablespoon sugar, two and one-half cups flour, two teaspoons baking powder. Bake in muffin tins in quick oven. GRACE CHILDS

GRAHAM GEMS

One egg two tablespoons sugar, four tablespoons melted butter, one and one-half cups graham flour; sweet milk to make a medium batter.

MRS. Z. T. MAYNARD

OMELET

Beat the yolks of the required number of eggs with a Dover egg beater, and the whites with a wire spoon. Add a little sugar and salt to the whites, also a teaspoon of orange or lemon juice. Adding the acid to the whites make the omelet lighter. Cover the bottom of an iron pan with clarified butter. Be careful not to have too high temperature. When brown on the bottom tansfer to the oven, which is not too hot. Roll out of the pan and cover with powdered sugar.

This recipe is from Mrs. Ewing, the teacher in a cooking school.

MRS. BIVINS

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GREEN CORN OMELET

To a dozen ears of corn allow five eggs. Boil the corn. Grate the corn from the cob. Beat the eggs very light; add the grated corn, a little salt and pepper. Fry in fresh butter and serve hot. This is a good way to use corn that has been left from dinner the preceding day.

MRS. MEHETABLE WHITNEY

PLAIN FRITTERS

One and thee-fourths cups flour, one-fourth cup Kingsford's corn starch, one egg, ½ teaspoonful salt, one heaping teaspoon Royal baking powder, one and one-half cups milk—about, one tablespoon melted butter. sift the ingredients together. Add the egg unbeaten, and the milk. Beat well and add the melted butter. Fry in deep hot lard, but do not cook too quickly—else they will be raw inside.

CORN FRITTERS

Eight large ears of corn, one egg, one tablespoon melted butter, one teaspoon salt, one-fourth teaspoon pepper, two teaspoons sugar, Kingsford's corn starch and flour—half and half, to hold together. Grate the corn enough to break the skin and scrape the cobs well. Add egg—unbeaten, the butter, salt, pepper and sugar. Add just enough flour and corn starch to hold together; fry in well greased pan.

BREAKFAST MUFFINS

Two eggs, two teaspoons Royal baking powder, two teaspoons salt, little melted butter, two cups sweet milk, two cups flour, two tablespoons sugar.

MRS. FRED GEORGE

MUFFINS

One egg, one tablespoon shortening, two cups flour, pinch of salt, one tablespoon sugar, one cup milk, two teaspoons Royal baking powder. Bake in a quick oven.

CARRIE WENZEL ALLEN

WHOLE WHEAT GEMS

One cup whole wheat flour, two teaspoons baking powder, one-half cup milk, one egg, three tablespoons butter, melted; salt. Bake in quick oven 20 minutes.

WILL THOMPSON

BREAKFAST CAKES

One egg, one cup flaked rice, one cup sweet milk, one cup flour, one heaping teaspoon baking powder, salt to taste. Break the egg in a dish and beat until lemon color; add milk and flakes; beat thoroughly. Add baking powder and flour, sifted together and beat again. Bake in gem pans in quick oven. Use flaked rice—not the rice flakes.

MISS BREWSTER

Soups

"Coming, sir!"---Ah, welcome word to hungry appetites.
How a prophetic strain breathes in the air!
For soup is but the first of those delights
Which go to make the "coming bill of fare."

POTATO SOUP

One quart milk, six large potatoes, one stalk celery, one onion, one tablespoon butter. Put milk to boil with onion and celery. Pare potatoes and boil 30 minutes; pour off water and mash until fine and light; add boiling milk and the butter; pepper and salt to taste. Run through a strainer and serve immediately. A cup ofwhipped cream added when soup is ready to serve is a great improvement. MRS. G. R. BEARDSELL

CREAM OF CORN SOUP

Grate one dozen ears of sweet corn. Boil the cobs half an hour in one and one-half pints of water; skim them out, put in the corn and simmer gently till tender. Strain through a colander to remove the skins, pressing as much of the pulp as possible through the colander. Return to the fire. To one pint of sweet cream add a pinch of soda, and heat it in the double boiler; rub heaping tablespoon of flour into a tablespoon of butter, and stir it gradually into the boiling cream; take from the fire and add, gradually, the beaten yolks of two eggs. Add this to the corn; let boil up once, stirring well; season and serve. This is a delicious soup.

MRS. M. MAXSON

VEGETABLE SOUP

Two quarts of rich soup stock, two tablespoons of pearl barley, one medium-sized turnip, three stalks celery, one carrot, one onion, one-fourth of a small head of cabbage, two potatoes, salt and pepper to taste. Mash the barley and cook slowly in a pint of water for two hours. Add all the vegetables, cut fine, except the potatoes; boil slowly an hour and a half; then add the potatoes, salt and pepper, and cook another half hour.

CELERY SOUP

Two cups rich milk, one tablespoon of flour and one of butter, a blade of mace, a slice of onion and one head of chopped celery. Boil the celery in a pint of water three-quarters of an hour; boil the mace, onion and milk together. Mix the flour with a little cold milk and add to the boiling milk. Cook eight or ten minutes. Mash the celery fine in the water in which it was cooked and add to the boiling milk. Add butter, salt and pepper; strain and serve immediately. A cup of whipped cream added the last thing improves it. A FRIEND

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TOMATO SOUP

Put one pint of cooked tomato on the stove, and when heated through add a little soda—just enough to sweeten it. Then add one quart of sweet milk. When this comes to a boil, add butter, salt and pepper and a few cracker crumbs. Serve hot, with crackers. MRS. H. A. PUTNAM

CORN SOUP

Grate or cut off six ears. Put the corn and cobs in a little more than a quart of water; boil twenty minutes; remove the cobs, add a pint of milk or a little more; boil five minutes, then add a piece of butter the size of an egg. Stir in thoroughly two well-beaten eggs just before taking up.

MRS. G. R. BEARDSELL

GUMBO SOUP

Cut up a pair of good-sized chickens for a fricassee; flour them well and put into a pan with good-sized piece of butter, then fry brown and lay them in a soup-pot; pour on three quarts of hot water, and let them simmer slowly for two hours. Braid a little flour and butter together for a thickening, and stir in a little pepper and salt. Strain a quart or three pints of oysters and add juice to the soup. Next add four or five slices cold boiled ham, and let all boil slowly together for 10 minutes. Just before you take up the soup, stir in two large spoonfuls of finely powdered sassafras leaves, and let simmer five minutes, then add your oysters. The ham may be omitted. Serve in a deep dish and garnish with rice.

MRS. CALL CROSBY

SCOTCH BROTH

Three or four pounds leg of mutton or lamb; two small carrots (or one large one;) one turnip; one-fourth of small cabbage; one cup of peas; one large onion. Cut vegetables fine. Cook meat and vegetable three or four hours. One hour before serving put in one-fourth cup of rice and little parsley. Skim off all the fat. MRS. JAMES HYSLOP

Fish

"If you are an artist, in the kitchen you will always be esteemed."

JELLIED SALMON

One-half teaspoon mustard; one-half teaspoon salt, one teaspoon sugar, three eggs—the yolks only, one cup rich milk, one-half cup vinegar. Cook in double boiler until thick. Remove from fire. Add two-thirds of a tablespoon of granulated gelatine which has soaked in one-half cup cold water. Mix thoroughly with one can salmon. Put in mold and set in ice-box to harden.

CUCUMBER SAUCE OR FISH

Two tablespoons vinegar, one-fourth teaspoon papreka salt. Mix all together. Add one cup of cream which has been beaten stiff; one chopped cucumber.

BAKED FISH

Wash and dry. Sprinkle the fish with salt and fill with stuffing. Skewer the edges together. Cut gashes on each side of fish and put strips of fat pork into them; dredge with flour, salt and pepper, and place in baking pan. Baste every ten minutes. Garnish with parsley and sliced lemon, and serve with a sauce. Add one-half cup of salted water in bottom of pan to keep from burning.

Stuffing—Two cups bread crumbs, one-half teaspoon salt, one-eighth teaspoon white pepper, one teaspoon onion juice, one teaspoon chopped parsley, one teaspoon capers, one-half cup melted butter, cayenne.

CREAMED CANNED TUNA FISH

Heat three teaspoons butter and one tablespoon flour and stir into one and one-half cups hot milk until smooth. Cook a sweet pepper in water, add water to sauce; also one can mushrooms. Break fish in small pieces, mix in sauce and pour on squares of toast. Cut the green peppers and a pimento into strips, and garnish with alternate strips

CREAMED SALMON

Two tablespoons butter, two tablespoons flour, one-half teaspoon salt. Juice of on-half lemon and mix well. Let one pint milk come to a boil and add gradually to above. Place one can of salmon, picked fine, in baking dish. Pour the cream sauce over it, mixing thoroughly through. Cover with bread crumbs and bake one-half hour. MRS. C. W. PEIRSON

SALMON CHOPS

One can of salmon, one shredded wheat biscuit, two tablespoons of white sauce. Pick salmon in pieces; roll shredded biscuit fine. Add white sauce and make in pear-shaped balls. Roll in egg, then in shredded wheat biscuit crumbs, and fry. A FRIEND

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PLANKED FISH

First select a hardwood plank—oak, hickory or ash. Ash is the best, an inch and one-half in thickness. Have it long and wide enough to hold the fish clear, and split the fish. Put the thinner sides to the center. Brush with melted butter and dust with salt and pepper. Have the board thoroughly heated, and place the fish, skin side down. Place in the oven; baste once or twice with melted butter and lard. Cook until a golden brown. Take mashed potatoes, beat thoroughly with cream, and butter, salt and pepper. Press through a tube in a rope-like form about the fish. Set back in oven to brown. Garnish with lemon and parsley and serve on plank.

MRS. D. H. PATTERSON

Meats, Oysters and Beans

An odor rich comes stealing from out the oven bright
That sets my pulse a-reeling and gives my heart delight.

BEAF LOAF WITH PORK

Three pounds beef, one-half pound pork, butter size of an egg, small onion, two cups rolled crackers, one teaspoon pepper, one good pint milk, two eggs, one tablespoon salt. Bake one hour. This recipe will make two loaves.

TURKEY DRESSED WITH OYSTERS

For a ten-pound turkey take two pints of bread crumbs, one-half cup of butter cut in bits—not melted, one teaspoonful of powdered thyme or summer savory; pepper, salt and mix thoroughly. Rub the turkey well inside and out with salt and pepper; then fill with a spoonful of crumbs first; then a few well-drained oysters, using half a can for a turkey. Strain the oyster liquor and use to baste the turkey. Cook the giblets in the pan, and chop fine for the gravy. A fowl of this size will require three hours in a moderate oven. MRS. CALL CROSBY

TURKEY DRESSING

Take bread cut in little square pieces; put cup butter in frying pan to melt; add pepper, salt and a little sage, and stir bread into the above. Wash and wipe turkey dry; then rub with salt and pepper, and then stuff.
MRS. CALL CROSBY

STUFFING WITH SAGE AND ONIONS

Boil four large onions until tender; drain and mince finely with four fresh sage leaves or six dry ones, four tablespoons of bread crumbs, one tea spoonful of salt, made mustard and moist sugar, each; one half teaspoonful of pepper, a large apple pared and cored, and one-fourth of a grated nutmeg —if wished. MRS. CALL CROSBY

RICE WITH MEAT AND TOMATO SAUCE

Wash one cup of rice. Pour over it three cups of boiling water, salt to taste and steam. When tender add one cup of milk. Spread in a dish to about one inch thick. Take any cold meats, chop and add gravy. There should be two or three cups of this mixture. Spread over the rice. Over this pour a cup of tomato which has been cooked down. Bake one-half hour. MRS. F. M. CHILDS, Redlands, California

SUBSTITUTE FOR MEAT

Put a can of peas with a cupful of milk into a pan. Let it scald—not boil; then add a teaspoonful of butter; salt and pepper to taste. Next add a can of shrimps. The entire cost is about thirty cents, and it serves about twelve persons. Serve hot with toasted bread or crackers. Bake and serve in Ramequin dishes. A FRIEND

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JELLIED VEAL LOAF

Boil veal shank tender. Run meat through grinder. Boil stock with small onion and slice of lemon in it. Put meat in mold. Pour stock over meat and let stand until cold. Garnish with cold boiled eggs, etc.

MRS. T. B. THURLBY

BEEF LOAF

Three pounds chopped beef, two cups rolled crackers, one-half cup butter, two eggs, two cups sweet milk, two tablespoons salt, one teaspoon pepper. Bake two hours. MRS. HARRY SMITH

VEAL BIRDS

Slice of veal from loin, cut one-half inch thick. Two and one-half pounds make eight birds. Wipe meat and pound until one-fourth inch thick. Make a dressing of cracker crumbs, seasoned with parsley, salt, pepper, butter and a bit of paprika—and onion if desired. Moisten this with one egg or a little warm water. Cut veal into three-inch squares, and spread with mixture. Roll and fasten with toothpicks. Dredge with salt, pepper and flour. Fry slowly in butter until a golden brown; then place in a stewpan and half cover with rich milk. Let simmer for twenty minutes. Remove skewers and serve on toast. Garnish with parsley or lemon.

MRS. ANNA VEAZEY

MEATS

In boilng meat, be careful to have it just simmer—if you wsh it tender. BERTHA STEWART

POTTED BEEF

Take a flat bottom kettle, put in a generous slice of butter. When niceiy browned put in your meat, which you have previously rolled or spiked in order to hold together. Brown well on every side. This keeps the juice in the meat. When nicely browned cover with boiling water, adding two tablespoons of vinegar; salt and pepper to taste. Set back where it will boil slowly. Watch to see that the water does not boil out; replenish with boiling water if it should. When done, remove from the kettle and thicken with gravy. This makes a delicious piece of meat. If one likes the flavvor of onion, cut a few slices and brown them with the butter before putting in the meat. Veal or pork may be cooked in the same way with equally good results. MRS. HELEN M. LOWE

PIGS IN CLOVER

Have some bacon sliced very thin. Roll a plump oyster in each slice and fasten together with a small toothpick. Broil until each roll is well cooked, and arrange on a hot platter. MRS. W. S. BROWN

JELLIED CHICKEN OR VEAL

Boil a chicken in as little water as possible, until the meat falls from the bones. Chop rather fine and season with pepper and salt. Put in a mold a layer of the chopped meat and then a layer of hard-boiled eggs, cut in slices; then layers of meat and eggs alternately, until the mold is nearly full. Boil down the liquor left in the pot one-half; while warm add one-quarter of an ounce of gelatine, and when dissolved pour into the mold over the meat. Set in a cool place over night to jelly. MRS. C. H. STROUD

BEEF LOAF

Three pounds of veal or beef boiled and chopped fine. One dozen rolled crackers and two raw eggs. Pepper and salt and other seasoning liked. Put into a bake dish and cover with cracker crumbs and moisten with the broth in which the meat was cooked. Bake until brown.

MRS. C. B. STOWELL

VEAL LOAF WITH TOMATOES

Two pounds of veal. One or one-half pound of fresh pork. One cup bread crumbs moistened with milk. Juice of one lemon, two beaten eggs, one-half or three-fourths can of tomatoes. Cook slowly one and one-half hours. Season with onion, celery or sage. EDNA ARMSTRONG

CREAMED OYSTERS

One quart of cream, one quart of oysters. Put the cream in a porcelain kettle; place in a pan of hot water on the stove. When the cream is hot, stir in rolld crackers and let cook until it thickens. While this is cooking, let the oysters come to a boil in their own liquor; then skim carefully, drain off all the liquor; turn the oysters into the cream. Add a large tablespoon of butter, and salt and pepper to taste. MRS. ROSCOE BEAN

SALMON LOAF

One pint salmon, free from oil and bones; one-half cup of cracker crumbs; grated rind of one lemon; one teaspoon of melted butter; two eggs. Salt and pepper to taste. Mix thoroughly. Then put into a tin and steam one hour. Turn on a platter and garnish with parsley and boiled eggs, or sliced lemon. MRS. AZARIEL SMITH

SALMON LOAF

One can salmon, drain off juice and save; remove bones. Four eggs; two-third cup bread crumbs, little salt, four tablespoons melted butter. Mix into loaf; steam one hour. Dressing for loaf—Make a white sauce, using salmon oil and part milk. MRS. CALL CROSBY

CHICKEN A LA KING

One three-pound chicken. Cook until tender. Remove meat from bones. Break into small pieces. Add one can peas, one can mushrooms, two pimentoes cut in small bits. For two cups white sauce add three cups of the chicken liquor. Season with paprika. Serve on squares of buttered toast. This amount should serve ten or a dozen people.

MRS. MATTIE DAY

ENTRE

Hard-boiled eggs, sliced thin. Cold boiled potatoes, sliced thin. The amount to be used to be determined by the number served, the proportion being one part eggs to two parts potatoes. Make a white sauce as follows—one tablespoon flour, one tablespoon butter, melted together, and added to one and one-half cups milk. Salt and pepper to taste.

In bake dish place alternate layers of potatoes and eggs, with white sauce between. Pour over top one cup of bread crumbs which have been soaked with one tablespoon of melted butter. Bake in the oven until brown.

MRS. DEYO TALLMAN

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OYSTER COCKTAIL

For twelve persons. Clean and chill 60 small oysters. Mix one teaspoon horse radish, two teaspoons Worcestershire sauce, one-half teaspoon Tabasco sauce two tablespoons tomato catsup, two tablespoons vinegar, six tablespoons lemon juice, one teaspoon salt. Serve in cocktail glasses with wafers.

MRS. ELMER COLE

MACARONI WITH OYSTERS

Boil macaroni in salt water; after which drain through a colander. Take a deep dish or tin; put in alternate layers of macaroni and oysters sprinkle with grated cheese. Bake until brown. Just before ready to brown, sprinkle over the top a thick layer of corn flakes.

BEEF LOAF

Three pounds beef, two eggs, one and one-half cups rolled crackers, two cups sweet milk, one-half cup butter, tablespoon of salt, teaspoon of pepper. Bake two hours.

MRS. G. W. RICE

BEEF LOAF

Three pounds beef chopped fine, two teacups powdered crackers, two teacups sweet milk, one-half cup butter, one tablespoon black pepper, two tablespoons salt, two eggs. Mix with hands; bake two hours.

MRS. H. W. GRENELL

ESCALLOPED OYSTERS

One quart oysters, one quart rolled crackers, three-fourths cup melted butter, three-fourths quart milk. Salt and pepper for seasoning. Bake one hour.

MRS. WILL THOMPSON

JELL-O WITH FOWL AND OTHER MEAT

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BAKED BEANS

Pick over carefully and wash well a quart of beans, and let them soak over night. In the morning put on to boil in the water they have soaked in, with one pound salt pork. Cook until done; season with pepper, a little butter and salt, if needed. Bake until brown on the top.

MRS. G. W. WHITBECK

BOSTON BAKED BEANS

Soak one pint of white pea beans over night. After boiling 20 minutes, pour off the water and add new; boil until the skins will crack when you take up a spoonful and blow on them. They are then ready to bake. Put them into a half-gallon stone bean pot with two dessert spoonfuls New Orleans molasses and one-half teaspoonful salt. Add one-half pound salt pork, streaked with lean, with the rind cut across the grain three-quarter inch deep. Cover and bake in a slow oven ten hours, keeping covered with water until nearly time to serve. Then let them bake nearly dry. Do not stir. They should come out whole.

HENRY G. CHAMBERLAIN

BAKED PORK AND BEANS

Soak one quart of pea beans in cold water over night. In the morning put them in fresh cold water, and simmer a few minutes. Place them with one-half pound of salt pork in a bean pot. Add one teaspoon of salt, one-half teaspoonful of mustard and one-fourth of a cup of molasses. Cover with water and keep them covered until the last hour; then let them dry out. Bake ten or twelve hours. MRS. L. C. RICHARDS

Bread

"And no doubt Eve was glad because her hubby could not say
Her bread was not like mother made back in his youthful days."

BROWN BREAD

Two eggs, one-half cup brown sugar, one-half cup chopped raisins, and nut meats, two tablespoons melted butter, one cup sour milk, one teaspoon soda. Add graham flour to the consistency of loaf cake. Bake half an hour MRS. A. I. GARRISON

CORN BREAD

One tablespoon butter, one cup sweet milk, one cup corn meal, three teaspoons Royal baking powder, four tablespoons sugar, two eggs, one cup flour. Bake in square tin. MRS. A. C. DUNHAM, Vancouver, B. C.

BROWN BREAD

One-third cup brown sugar, one-half scant cup lard and butter, one teaspoon salt, two cups sweet milk, one-half cup wheat flour, one-half cup molasses, one egg, two teaspoons soda, three and one-half cups graham flour. Bake three-fourths of an hour. MRS. MATTIE DAY

NUT BREAD

Three-fourths scant cup sugar, one and one-half cups milk, three teaspoons Royal baking powder, one-half cup nuts, one egg, three cups flour, one teaspoon suet. Stand twenty minutes before baking.
MRS. V. G. LAMB

BROWN BREAD

One egg, one-half cup sugar, one cup sour milk, one teaspoon Royal baking powder, raisins—if wished, two and one-fourth cups graham flour, two tablespoons shortening, two tablespoons molasses, two teaspoons soda, little salt, one-half cup white flour. MRS. POOR

NUT BREAD

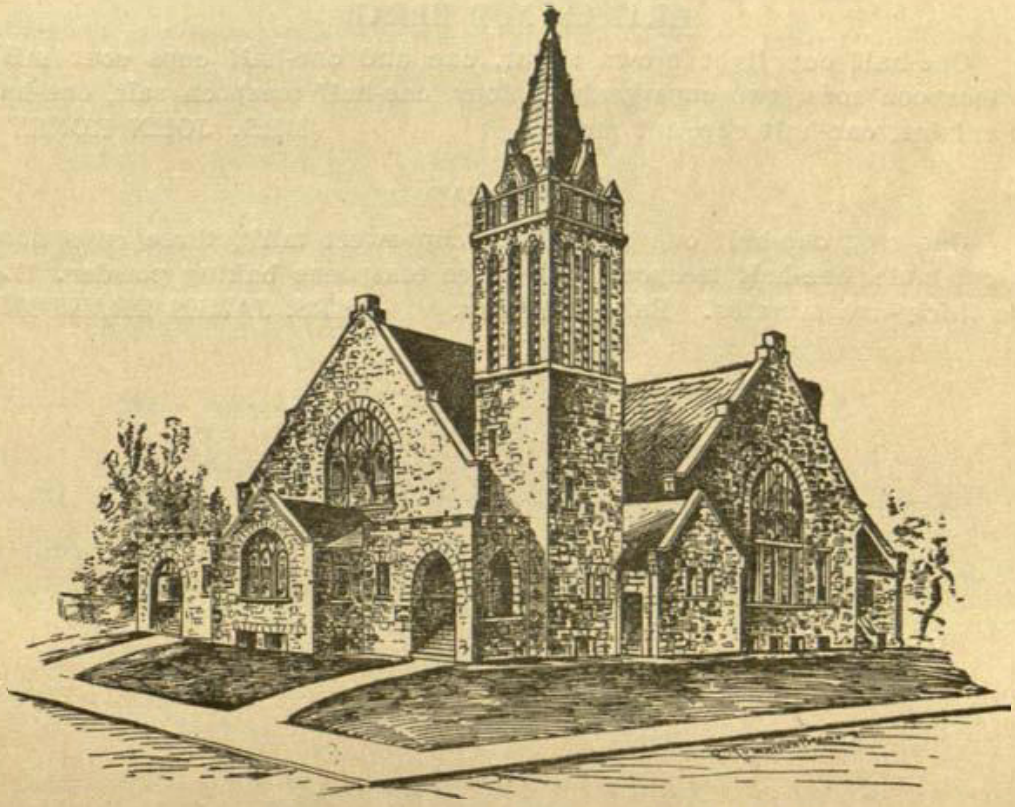
Two cups sweet milk, one-half cup sugar, one egg—beaten, one teaspoon salt, four cups flour, one-half cup chopped walnuts, four teaspoons baking powder. Sift flour and baking powder twice, and stir in quickly with other ingredients. Let stand twenty minutes in tins to raise before baking. Bake three-quarters of an hour. MRS. JOHN MOLONEY

CORN BREAD

Shortening size of an egg, one-half cup of sugar, one egg, cream above well. Add following: One cup corn meal, one cup flour, two heaping teapoonfuls baking powder, salt. Mix with sweet milk to consistency of cake dough. Bake 25 minutes in quick oven. MARY ROST

NOTE—Royal Baking Powder used in all recipes requiring the use of baking powder.

CONGREGATIONAL CHURCH



METHODIST EPISCOPAL CHURCH

NUT LOAF

Three cups flour, ¼ cup sugar, 1 cup sweet milk, 1 egg, little salt, ½ cup chopped nuts, 2 teaspoon Royal Baking Powder. Let stand 45 minutes and bake in a moderate oven. MRS. S. H. GREEN

RAISIN SANDWICH BREAD

One quart of bread sponge, ½ cup sweet milk, ½ cup brown sugar, ½ cup lard. Put milk, sugar and lard together and let come to a scald. When cool, add to sponge. Stir in 1 pint flour, then add 1 cup of raisins and ½ cup nuts rolled in flour. Add flour enough to make as stiff as ordinary bread dough. Raise until double its bulk. Mould into small loaves and raise. Bake in a moderate oven forty minutes. MRS. A. J. HASBROUCK

NUT BREAD

Four cups flour, one cup white sugar, one egg, one teaspoon salt, four teaspoons Royal baking powder, one cup sweet milk, one cup chopped nut meats. Mix and put in buttered bread tins and let rise twenty minutes. Bake in moderate oven. Hickory nut meats are best for this.
MRS. F. R. DULMAGE

NUT LOAF

Two cups of nut butter, four cups of bread crumbs, four cups of cold water, large teaspoonful of salt. Bake two hours. MRS. E. W. GRAY

GRAHAM NUT BREAD

One-half cup light brown sugar, one and one-half cups sour milk, one teaspoon soda, two cups graham flour, one-half teaspoon salt, one-half cup raisins, one-half cup nut meats. MRS. JOHN RONEY

NUT BREAD

One egg, one-half cup sugar, one cup sweet milk, three cups flour, one cup nuts, one-half teaspoon salt, three teaspoons baking powder. Let raise thirty-five minutes. Bake one hour. MRS. JAMES TRANTOR

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Cakes

"Light as a feather,
Dainty and sweet;
'Tis beating and sifting
Makes cake good to eat."

CHOCOLATE CAKE

One cup sugar, one-half cup milk, one-half cup grated chocolate, yolk of one egg, two tablespoons vanilla. Boil until thick and let cool. Stir together one-half cup butter, one cup sugar, two eggs, one-half cup milk, one teaspoon soda, little salt, two and one-half cups flour. Put both parts together and bake in four layers. Filling—Stir confectioners' sugar with water and cocoanut. MRS. G. J. PERKINS

WHITE CAKE

Nearly one cup butter, two cups sugar, three cups flour, three-fourths cup water, whites of eight eggs, two teaspoonfuls baking powder. Flavoring to taste. MRS. MINNIE CORSER

SOUR MILK CAKE

Four eggs, (save whites of two for frosting) two cups brown sugar, one teaspoon soda, one teaspoon nutmeg, one-half cup butter, two teaspoons cinnamon, two cups flour, one-half cup sour milk, one teaspoon cloves. Can be baked in layers and put together with chocolate filling.

MISS HALSTEAD

MOLASSES LAYER CAKE

One-half cup sugar, one-fourth cup butter, one-half cup molassses, one-half cup sweet milk or sour milk, two eggs, one teaspoon soda, one teaspoon vanilla, one and a half cups flour. MRS. DORA B. TAYLOR

WHITE LAYER CAKE

One and one-half cups of white sugar, one-half cup of butter, whites of four eggs, one cup of sweet milk, two teaspoonfuls of baking powder, three cups of flour, one-half teaspoonful of vanilla. Cream the butter and sugar; beat the eggs to a froth; add to the butter and sugar; cream again. Bake in three layers. MRS. W. J. WHITBECK

BREAD CAKE

Two cups light bread dough, one cup sugar, one-half cup butter, one large egg or two small ones, one-half teaspoon soda dissolved in a little warm water, one-half grated nutmeg, one teaspoon cinnamon, one cup seeded and chopped raisins. Mix thoroughly and let rise one hour.

MRS. A. LOYSTER

STEAMED ICEING

Beat together the whites of two eggs; add five tablespoons granulated sugar; beat again. Put in a double boiler; cover and steam ten minutes. Take from the stove and beat with a spoon until cold. Flavor to liking. It will not run off cake, but keeps soft much better than boiled icing.

MRS. RUSSELL BROOKS

JAM CAKE

One cup brown sugar, ¾ cup butter, 3 tablespoons sour milk, 3 tablespoons strong cold coffee, yolks of 4 eggs, whites of two eggs, 1 cup jam, 1 teaspoon soda in flour, 1 teaspoon each of cinnamon, cloves, nutmeg and lemon and 1½ cups flour.

MRS. RUTH POWER

PLAIN CAKE

One cup sugar, 4 tablespoons melted butter, 1 egg, 1 cup milk, 2 cups flour unsifted, 2 teaspoons Royal B. P. Bake in moderate oven.

MRS. RUTH POWER

DEVIL'S CAKE

Two cups light brown sugar, ½ cup butter, ½ cup sour milk, 1 egg or yolks of two eggs, 1 teaspoon soda, ½ teaspoon Royal Baking Powder, ½ cake chocolate. Put in one cup of boiling water and 2½ cups of flour.

Coffee Frosting—½ cup cold coffee, 2 cups sugar, ¼ teaspoon cream tartar. Boil until it hairs and then beat until creamy.

MRS. W. J. HOLMES

CRUMB CAKE

Mix thoroughly ½ cup lard, 1 cup sugar, 2 cups flour, 1 teaspoon each of nutmeg, cinnamon and cloves; set aside 1 cup of this mixture. To the remainder add 1 egg, 2 tablespoons molasses, 1 cup sour milk, 1 teaspoon soda in the milk. Mix well. Flour in a greased pan and then over the top put the cup you reserved. Bake in a moderate oven 30 minutes.

MISS BLANCHE MARTIN

PEACH CREAM FILLING FOR CAKE

White of an egg, 1 scant cup sugar, 1 large peach, either fresh or canned. Mash peach fine with fork or run through food chopper. Beat 20 minutes or until very stiff.

MRS. ALBERT vonROSENBERG

EGGLESS, BUTTERLESS, MILKLESS CAKE

One cup water, one cup chopped raisins, one teaspoon cinnamon, one-third teaspoon nutmeg, one cup brown sugar, one-third cup lard, one-half teaspoon cloves. Boil all together three minutes. When cold, add one-half teaspoon soda dissolved in hot water; two cups flour sifted with a teaspoon Royal baking powder.

MRS. ELMER COLE

DEVIL'S FOOD

Part 1—One cup brown sugar, one-half cup sweet milk, two cups flour, one-half cup butter, yolks of three eggs. Part 2—One cup brown sugar, one-half cup sweet milk, one cup chocolate; flavor with vanilla. Put Part 2 on stove. Let come to a boil; cool and add one teaspoon soda and mix with Part 1. Bake in layers and put together with iceing.

LILLIE BROOKS CAMPEN

DATE LOAF

Two eggs, three-fourths cup butter, one cup brown sugar, one-fourth cup molasses, three-fourths cup warm water, three-fourths pound chopped dates, one-fourth pound walnuts, one-half cup raisins, one teaspoon vanilla, one teaspoonful soda, two and one-half cups flour.

FLORENCE EADIE, Vancouver, B. C.

DEVIL'S FOOD CAKE

One cup brown sugar, two rounding tablespoons butter, two-thirds cup sour milk, two eggs, one-third cup grated chocolate—about one square—melted in a little hot water, one teaspoon soda, one teaspoon Royal baking powder, one teaspoon vanilla, two cups flour. Loaf or layer cake. If made in layers, use mocha filling, as follows: One cup powdered sugar, one tablespoon butter, three teaspoons cocoa, one teaspoon vanilla, two tablespoons strong coffee.

MRS. HAVENS

ALMOND CREAM CAKE

Two cups of fine granulated sugar, one cup sweet milk, three cups of flour, one-half cup butter, whites of four eggs—well beaten; two teaspoons baking powder, one teaspoon vanilla. Bake in four tins. Cream: Whip one cup of sweet cream to a froth and stir in one-half cup of powdered sugar and few drops vanilla and one pound blanched almonds chopped fine. Spread thick between the layers. Hickory nuts can be used instead of almonds.

MRS. M. L. MAXSON

CREAM PUFFS

One cup of hot water, one-half cup butter. When boiling add one cup flour. When cool stir in three eggs, one at a time. Drop teaspoonfuls on a buttered pan and bake for 35 minutes in a moderate oven. Cream for filling—One and a half cups milk, two eggs, four teaspoons flour, one-half cup sugar. Cook till it thickens; then add one teaspoon vanilla.

MRS. WILLIS JOHNSON

DARK CAKE

Two eggs, two cups brown sugar, one-half cup of butter, one-half cup sour milk, one-half cup boiling water, two heaping tablespoons cocoa; stir the cocoa into the boiling water, one teaspoon each of soda, vanilla and Royal baking powder, three scant cups of flour.

MRS. LETTIE CAMPBELL

BREAD SPONGE CAKE

Two cups sponge, two cups brown sugar, two eggs, twothirds cup shortening—one-half cup if melted, one teaspoon soda, one cup chopped raisins, two teaspoons molasses, cinnamon, vanilla salt.

MRS. VERA SHARPE

DELICATE CAKE

Three cups flour, two cups sugar, three-fourths cup sweet milk, one-half cup butter, six eggs—whites, two cups hickory nut meats, two teaspoons baking powder in flour.

MRS. GEORGE KIRKUP

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DEVIL'S CAKE

Melt two squares chocolate in one-half cup water and cool. One cup sugar, one-fourth cup butter, one egg, one-fourth cup sour milk, one heaping teaspoon Royal baking powder, one level teaspoon soda in sour milk, one teaspoon vanilla, one heaping cup flour. Make a trial cake.

MRS. VIOLA BROWN

good

TEA CAKES

Put in the flour sieve one scant cup sugar, one and one-half cups flour, one and one-half teaspoons Royal baking powder, one-half teaspoon salt. Sift these into cake bowl. Take measuring cup one-fourth full of Crisco or Suetene, add one egg and fill up with milk. Turn into contents of cake bowl. Add flavoring. Beat thoroughly and bake in small tins. Spice and cocoa or nuts and chopped raisins can be added for variety.

JENNIE C. GASTON, Redlands, Calif.

Will make 15 good sized cakes

MOLASSES LAYER CAKE

One cup sugar, one-half cup molasses, one-fourth cup butter, one-half cup of buttermilk, two cups flour, yolks of three eggs and white of one, one teaspoon soda, cinnamon and nutmeg, one-half teaspoon cloves and salt. Bake in layers. Put together with boiled iceing made of one cup of white sugar and whites of two eggs.

APPLE SAUCE CAKE

One cup brown sugar, cup apple sauce, one-half cup shortening, two cups flour and a little Royal baking powder; one teaspoon soda in the apple sauce; raisins and spices.

LULU HOWARD

CHOCOLATE WAFERS

One cup butter, two cups brown sugar, creamed together. Add four eggs beaten light and one-half cake Baker's chocolate, melted. One and one-half cups flour, one cup English walnuts, chopped; one teaspoon vanilla, Spread thin in pans; bake in very quick oven. When partly cooled, cut into any shape desired; remove from pans when nearly cool.

MRS. HAROLD D. PATTERSON

SPICE CAKE

Two cups brown sugar, one-half cup melted butter, three eggs, two-thirds cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, one teaspoon vanilla, two cups flour. Filling for spice cake—One tablespoon cornstarch dissolved in one-half cup sweet milk; one tablespoon melted butter and two-thirds cup sugar. Flavor with vanilla and cook.

MRS. R. F. BIRCH

MOCK ANGEL FOOD

One cup sugar, one and one-fourth cups flour, two teaspoons Royal baking powder. Sift two or three times. Stir in cup hot milk. Stir in whites of two eggs beaten stiff. Flovoring.

HERMIE CARMICHAEL

CHOCOLATE CAKE WITH MOCHA ICEING

One cup sugar, one-fourth cup butter, one egg, two tablespoons cocoa, four tablespoons hot water, one-half cup sour milk, one level teaspoon One and one-half cups pulverized sugar, two tablespoons cocoa, two tablespoons melted butter, three tablespoons hot coffee.

MRS. FLORIDA MEEK

ICE CREAM CAKE

Make good sponge cake. Bake half an inch thick in jelly pans and let them get perfectly cold. Take a pint thickest sweet cream; beat until it looks like ice cream; make very sweet and flavor with vanilla; blanch and chop one pound almonds; stir into cream and put very thick between each layer.

MRS. A. P. FELLOWS

MOTHER'S TEA CAKE

Beat two eggs in a teacup and fill the cup with sweet milk; add one cup of sugar, ten even teaspoonfuls melted butter, two cups of sifted flour, two teaspoonfuls of Royal baking powder. This is a most reliable cake. Can be made either loaf or layer cake.

MRS. C. A. JEWELL

MRS. C. A. JEWELL

ANGEL'S FOOD

One tumbler of flour after it is sifted four times; add one heaping teaspoon of cream of tartar and sift the fifth time; one and one-quarter tumblers of granulated sugar after it is sifted four times; whites of one dozen eggs well beaten, a pinch of salt, one teaspoon vanilla;add flour just before putting in oven. Bake in ungreased tin in moderate oven. Don't open door for fifteen minutes after it is put in the oven. A sure recipe.

CLARA M. PEASE

WHITE POUND CAKE

Beat to a cream one-half pound butter and one pound sugar; add one teacup milk, the beaten whites of twelve eggs, one pound flour, two tea spoons baking powder sifted in the flour. Add flour and eggs alternately. Flavor with lemon and bake one hour.

MRS. A. S. RANDALL,
Chicago, Illinois.

BUTTER ICEING

Six tablespoons powdered sugar, one tablespoon butter, one tablespoon milk or boiling water. Mix together; flavor with vanilla. May be varied with chopped nut meats, raisins or cocoa.

MRS. A. W. BREWSTER, Detroit, Michigan

COCOA FROSTING

Two cups of "XXXX" sugar, butter size of an egg, two tablespoons of cocoa, one teaspoonful of vanilla, two tablespoons of hot coffee. After mixing butter and sugar, cocoa and vanilla, add hot coffee.

NORA V. KELLEY

CARAMEL FILLING FOR CAKE

Two cups light brown sugar, rolled fine; one cup rich sweet cream; butter size of walnut. Cook until it thickens. MRS. Z. T. MAYNARD

FRUIT CAKE

One cup butter, two cups sugar, one and on-half cups molasses, one-half cup sour milk, one teaspoon soda, three eggs, five cups sifted flour, one pound raisins, one pound currants, one-half pound citron one tablespoon each of cinnamon and cloves, one nutmeg. Bake in a slow oven.

MISS LURA WHITNEY

TEA CAKE

One egg and yolk of another, one cup of sugar, four tablespoons melted butter, ten tablspoons sweet milk, two teaspoons baking powder, two cups flour; use extra white flour for frosting.

MRS. JOHN MITCHELL

WEDDING CAKE

Two and one-half pounds flour, two pounds sugar, one pound butter, two pounds raisins, one pint mik, one-half pint yeast, four eggs, and three nutmegs. Let rise four hours. This is sufficient for two large cakes.

MRS. S. A. EATON

ICE CREAM CAKE

Whites of three eggs, one and one-half cups sugar, one cup sweet milk, one-half cup butter, three cups flour, two teaspoons baking powder. Bake in layer or loaf. MRS. R. A. BEACH

MRS. HARRIET CARPENTER'S COFFEE CAKE

Two cups brown sugar, one cup butter, one cup molasses, one cup strong coffee, four eggs, one spoon soda, two teaspoons cinnamon, two teaspoons cloves, one nutmeg, one pound raisins, one pound currants, four cups flour.

CHOCOLATE CAKE

One cup of sugar, one-half cup butter—scant, one-half cup of milk, one and one-half cups of flour, one teaspoonful of vanilla, one and one-half teaspoonfuls of baking powder, two eggs beaten separately, adding the whites last. Filling for the cake—Three squares of chocolate, five tablespoons of milk, one cup of sugar, butter size of a hickory nut. Cook until thick. When cool, add white of an egg well beaten.

MRS. A. O. ABBOTT

TAFFY CAKE

Whites of three eggs—beaten, one cup of sugar, one-half cup milk, three tablespoons butter—melted, two teaspoons baking powder in flour. Taffy—One cup of sweet cream beaten to a stiff froth, five tablespoons sugar, one teaspoon lemon. Put this between layers. MRS. W. S. BINNS

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HICKORY NUT CAKE

Two cups sugar, one-half cup butter beaten to a cream, one cup milk, three cups flour, three teaspoons baking powder; then add the whites of four eggs beaten to a stiff froth. Bake in two layers. Filling for cake—One cup meats, one cup sour cream, one-half cup sugar. Cook slowly until it thickens. When cool, put between layers and on top of cake.

MRS. MINNIE M. WYCKOFF

NEW JERSEY GINGERBREAD

One cup brown sugar, one cup Karo, one-half cup butter, one-half cup lard, two and one-half cups flour, one-half cup Kingsford's corn starch, one tablespoon ground ginger, one teaspoon ground cloves, one teaspoon soda, one cup sour milk. Mix the sugar and Karo and place on stove. As it warms add the butter and lard. Add the dry ingredients sifted together and last the sour milk. Beat well and bake in a moderate oven. Substitute molasses for Karo if molasses flavor is preferred.

SOFT GINGERBREAD

One cup molasses, one teaspoon soda, one egg—all beaten five minutes. Add three tablespoons water, three tablespoons sweet milk. Stir and add one cup flour; then add three tablespoons melted butter and one more cup flour; a little salt and ginger to taste. MRS. IONE SMART

WHITE LAYER CAKE

Whites of two eggs, one cup sugar, one-half cup sweet milk, two tablespoonfuls butter, two cups flour, two teaspoonfuls baking powder, vanilla.

MRS. NELLIE LOWE BRONSON

FRUIT CAKE

One pound flour, one pound brown sugar, one pound butter, one pound almonds, two pounds seedless raisins, two pounds currants, one-half pound citron, one-half cup molasses, two nutmegs, two teaspoons cinnamon, two teaspoons cloves, two teaspoons soda, ten eggs. Bake in a moderate oven.

MRS. PHIL SEEWALD

WHITE CAKE—COCOANUT

Two cups sugar, one-half cup butter, one cup milk, whites of five eggs, three cups flour, three teaspoons baking powder, one teaspoon vanilla. Filling for cake—Two-thirds cup cocoanut, one tablespoon milk. Let this stand two hours and spread between layers. MRS. M. A. NYE

DARK CAKE—EXCELLENT

Three tablespoons cocoa, one-half cup of sweet milk, yolk of one egg. Mix and cook until thickens. Add butter size walnut, one-half tablespoon lard, one cup sugar, one-half cup sweet milk, in which dissolve one small teaspoon soda, one and one-half cups flour, one-half teaspoon baking powder, vanilla. Just before putting into pan stir in one teaspoon of glycerine; Bake in two layers. VALETTE HAZEN NACHTRIEB

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Leave out cocoa & soda & use white of egg instead of yolk. use 1 cup milk for 1 cake.

Cookies

"We may try as ever we can
We'll never forget the gingerbread man;
Of cookies and hermits we'll sing in our lays---
How happy they made us in childhood days."

COCOANUT COOKIES

One cup sugar, one cup butter, two eggs, ten teaspoons sweet milk, three teaspoons warm water, one teaspoon soda, two teaspoons of cream tartar, one-half cup cocoanut. Mix soft. SUSIE BRODERICK

GOOD COOKIES

Two cups sugar one of butter, one cup sour cream, three eggs, one teaspoon soda, one of baking powder. MRS. WILEY

good 3/4 1/2

SUGAR COOKIES

One cup sugar, one cup butter, two eggs well beaten, five tablespoons sweet milk, one teaspoon vinegar in the milk, one teaspoon soda, one teaspoon baking powder in flour. Mix soft and bake quickly. Flavor with nutmeg or lemon, if desired. MRS. A. E. HAVENS

RAISIN FILLING COOKIES.

Cream together 1 cup sugar and ½ cup shortening, 1 egg, a little salt, ½cup of sweet milk, 3½ cups flour, in which put 3 tablespoons Royal Baking Powder and add lemon flavoring. Raisin filling. ¾ cup sugar and 1 tablespoon flour mixed together. One cup boiling water, 1 cup chopped raisins. Add a little grated or candied orange peel or juice of orange and cook until thick. Roll cookies thin and put on a teaspoon of cooled filling and another cookie on top, and bake. MRS. H. H. HARDIE

SOUR CREAM COOKIES

One and one-half cups granulated sugar, one cup butter—creamed, two eggs beaten well, one teaspoon soda dissolved in one cup sour cream, two teaspoons baking powder sifted in flour. Mix soft, roll thin and bake in quick oven. Place raisin in center of each if desired.

MRS. MABEL HOWES RACE

MOLASSES DROPS

One egg, one-half cup sour milk, one-half cup sugar, one-half cup molasses, one-half teaspoon soda, one-half teaspoon cinnamon, one tablespoon shortening. Bake in gem pans. MRS. MAUD BROWN

DROP COOKIES

One coffee cup sugar, two eggs beaten separately, two-thirds cup shortening, one-half cup sour milk, one teaspoon soda level full. Stir quite thick with flour; drop from spoon, smooth into shape; sprinkle with cocoanut and bake. LURA WHITNEY

DATE COOKIES

Two cups brown sugar, one cup each of butter and lard, four cups flour, four cups rolled oats; one teaspoon soda dissolved in one cup sour cream or buttermilk. Filling—One pound dates, one cup water, one-half cup brown sugar. Boil together until jellied. Roll cookies rather thin and spread dates on half of the rolled dough, doubling other half over to make a filling of dates in center Cut in any shape you like.

MRS. A. W. BREWSTER, Detroit, Michigan

COOKIES

One cup sour cream, two and one-half cups of granulated sugar, one cup of molasses, one cup of butter or lard, one tablespoon ginger, one tablespoon soda, one teaspoon salt. Mix rather hard.

MRS. ABBIE CHILDS

MOLASSES COOKIES

Good

One cup molasses, one-half cup sugar, one cup butter and lard, one egg, one tablespoon soda, three tablespoons water, one tablespoon vinegar and a little salt. Mix soft. add tea-Ginger

MRS. R. H. NELSON

1 teaspoon-cinnamon, 1/2

ROCKS

One cup sugar, one cup butter, one teaspoonful cinnamon, one teaspoonful soda in a little hot water, three cups flour, one and one-half cup raisins, one cup English walnuts. Chop raisins and walnuts and mix in flour. Three eggs; beat whites and put in last. Take one teaspoonful of stiff batter and place far apart in pan.

MRS. JOHN MOLONEY

SNAPPY GINGER SNAPS

One cup sugar one cup molasses, one cup shortening—lard is best. Boil all together ten minutes; when cool add one egg, one heaping teaspoon soda dissolved in three tablespoons sour milk, one tablespoon salt, one teaspoon ginger; flour to roll soft.

MRS. JAMES MOLONEY

HERMITS

Two cups light brown sugar, two eggs, two-thirds cup butter, three tablespoons sour milk, one cup raisins, one teaspoon soda, one teaspoon cinnamon, one teaspoon nutmeg. Flour to make soft batter. Drop from a spoon and bake in a slow oven.

MRS. LOUIS HAZEN

OATMEAL COOKIES

Good

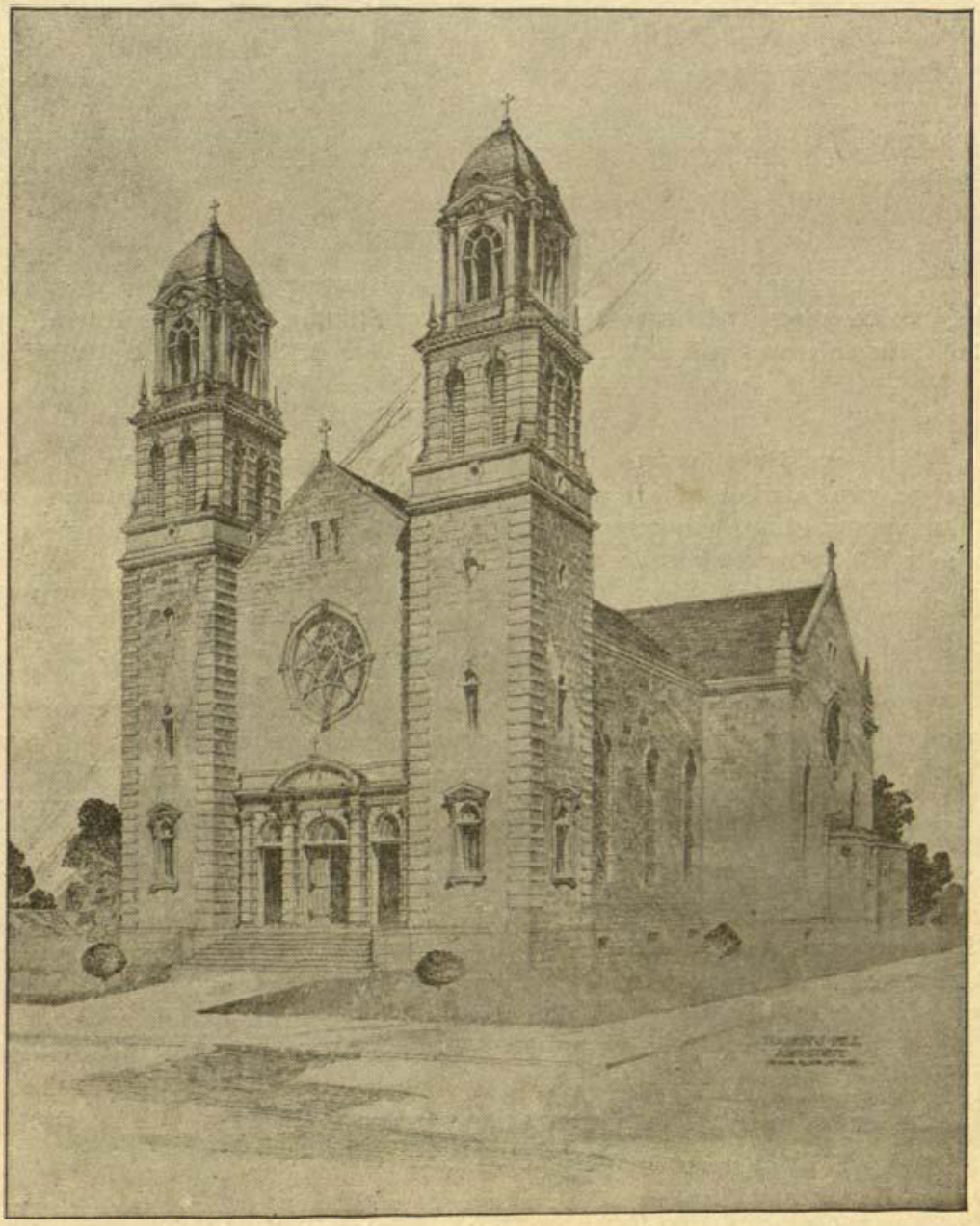
X One cup brown sugar, one cup butter and lard mixed, two eggs, six tablespoons sweet milk, one and one-half teaspoons soda, pinch of salt, two cups flour, two cups rolled oats, one cup seeded raisins, one cup nut meats, cinnamon to taste. Sift flour, soda and salt together. Put together in order given. Drop tablespoonful in buttered pan and bake.

MRS. CLARENCE GARRETT

HERMITS

Two eggs, two-thirds cup butter, one cup raisins chopped fine, one and one-half cups brown sugar, one teaspoon salt, one teaspoon each of cinnamon, cloves, nutmeg; one teaspoon soda dissolved in one tablespoon of milk. Mix and roll out like cookies—not very thin.

HARRIET W. COTCHER



SACRED HEART CHURCH

good

ROCKS

One scant cup butter creamed with one and one-half cups sugar, three eggs, one pint chopped nut meats, one and one-half cups chopped raisins, one teaspoon cloves, two teaspoons cinnamon, one teaspoon soda dissolved in a little hot water; three cups flour added last. Stir well and drop from spoon. Bake in a moderate oven until brown. This makes eight or nine dozen.

MRS. EVA HINDS PHELPS

FRUIT COOKIES

One cup of shortening, one cup of molasses, one cup of sugar, two cups of currants, one cup of chopped raisins, three eggs, one teaspoon of cinnamon, one teaspoon of cloves, one teaspoon of nutmeg, one heaping teaspoonful of soda.

MRS. A. O. ABBOTT

SCOTCH COOKIES

Two eggs, one cup sugar, one scant cup butter, six tablespoons sweet milk, one teaspoon soda, two teaspoons cream tartar, a little salt and nutmeg. Mix soft and roll thin.

MRS. OSCAR FOSTER

DATE HERMITS

Two cups light brown sugar, one-half cup butter, one-half cup lard, two eggs, two-thirds cup hot water, one teaspoon soda dissolved in the water, four cups flour, one teaspoon each of salt and Royal baking powder, one pound dates chopped fine, one cup nut meats. Mix soft and drop from spoon.

MRS. CLARA CRITTENDEN

CRUMB COOKIES

Two cups sugar, one cup lard and butter, one cup warm water, two teaspoons soda, one teaspoon cloves, three cups of crumbs pressed down, one cup molasses, three eggs, two teaspoons cinnamon, six cups flour.

HAZEL BIVINS

GINGER DROPS

One cup light brown sugar, two-thirds cup of butter, one-half cup of cold water, one egg, two-thirds cup molasses, one large teaspoon ginger, one teaspoon soda. Use flour enough to make stiff batter. If part lard is used, add salt. Drop in a dripping pan and bake in moderate oven.

MRS. WILLIS JOHNSON

OATMEAL COOKIES

One cup of shortening, two cups brown sugar, one-half cup hot water, two cups oat meal, sifted; small teaspoon soda. Stir in enough flour to make soft dough. Roll thin; put together with filling of dates.

FILLING—One pound of chopped dates; two tablespoons sugar and a little hot water. Work to a paste.

MRS. MATTIE DAY.

SUGAR COOKIES

One and one-third cups of sugar, three-fourths cup butter, two eggs, two tablespoons sweet milk, one teaspoon soda, pinch of salt; season to taste.

MRS. C. H. JOHNSON

COOKIES

Two cups sugar, one cup butter and lard mixed, two yolks eggs, one-half cup milk and water mixed, one teaspoonful soda,, enough flour to mix without sticking.

DRESSING FOR COOKIES—Whites of two eggs beaten, one cup of sugar, dash of cinnamon, one cup ground nut meats. Stir all together and put a little on top of each cookie and bake. MRS. H. L. ROGERS

GINGER COOKIES

Two eggs, two cups Orleans molasses, one cup brown sugar, one cup shortening, one cup sour milk, three teaspoons ginger, one teaspoon cinnamon, four level teaspoons soda. Mix as soft as you can handle the cookies.

MRS. CHARLES SAETTEL

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Pies

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

LEMON PIE WITH TWO CRUSTS

One large egg or two small ones, two cups sugar, one tablespoon butter, two cups boiling water, four small tablespoons flour, two lemons; don't scrimp butter and sugar. Make a thin batter of flour with cold water; stir into the boiling water; let boil one or two minutes; set it aside. When partly cool add butter, egg and grated rind of the lemons—just the outside of the rind, as the white part makes the pie bitter. This will make two pies.

MRS. VIOLA BROWN

SQUASH PIE

Cook and season the squash. Four tablespoons squash, one egg, one cup milk, three-fourths cup sugar. Add molasses enough to fill the cup. Season to taste with ginger, allspice and cinnamon.

MRS. BASSETT, Toledo, Ohio

LEMON PIE

The juice and grated rind of one lemon; one cup sugar, one cup water, one tablespoon flour, three eggs—saving the whites of two for frosting. Cook all in double boiler and fill crust previously baked. Spread the beaten whites on top and brown.

ELDERBERRIES FOR PIE

Cook the elderberries seasoned with sugar; then pare and slice good, tart apples and cook it, using one-third apple to two-thirds berries. Cook well and seal for winter use.

MRS. O. W. HAYNES

LEMON PIE WITH TWO CRUSTS

One lemon—grated, one cup of sugar, one cup of warm water, one egg, a small piece of butter, one tablespoonful of flour or corn starch cooked; then place in the crusts. Bake in a quick oven.

MRS. W. J. WHITBECK

PUMPKIN PIE

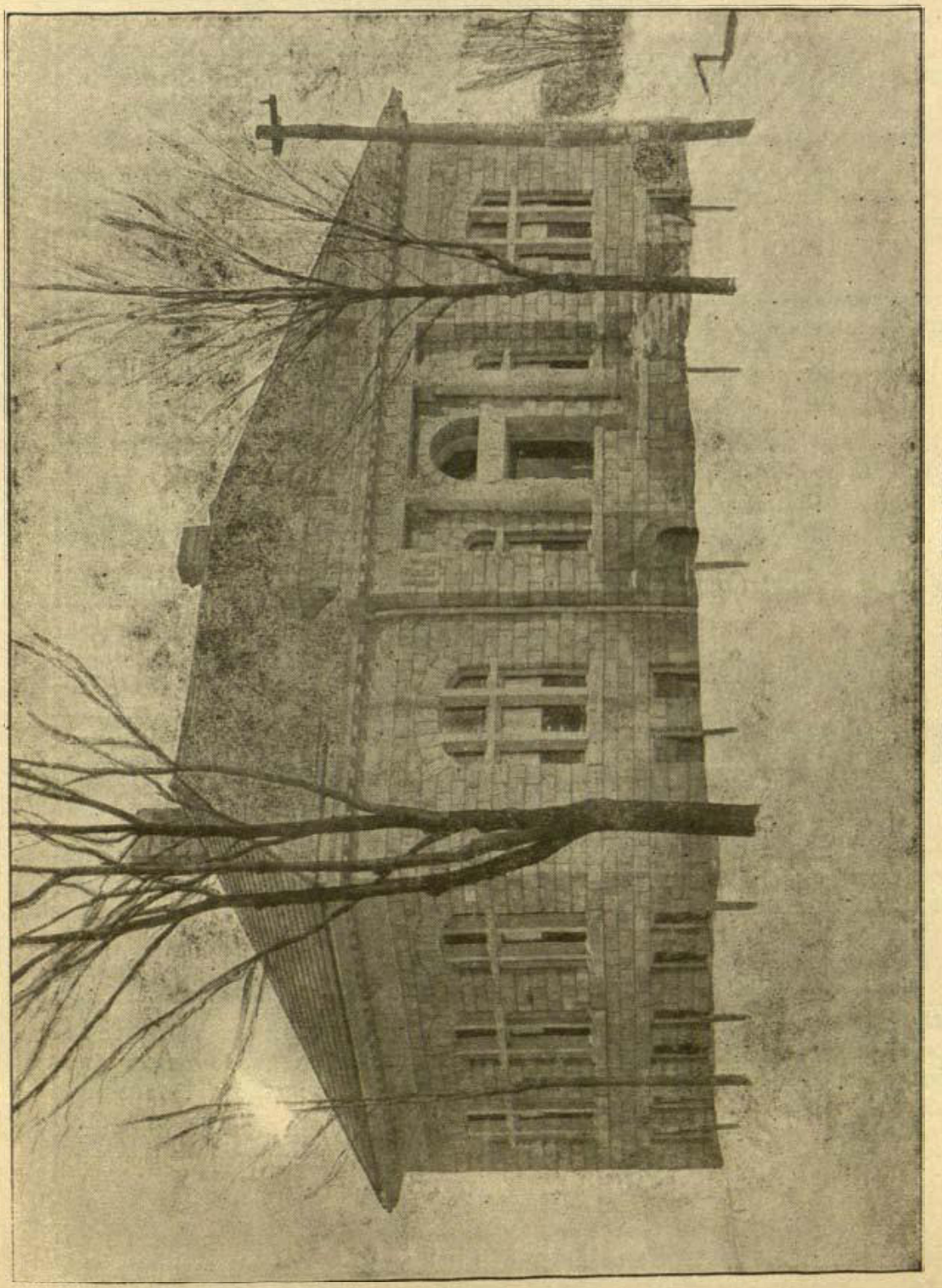
Four cups pumpkin, two cups of sugar, five cups milk, two cups molasses, four eggs, one tablespoon ginger, one tablespoon cinnamon, one tablespoon vanilla, one teaspoon salt. Crust—Lard—melted, not hot, one cup; one-half cup water, one teaspoon salt. Mix water and lard in at the same time. Mix lightly into smooth crust.

MRS. HILL

CREAM PIE

One pint of milk, scalded; two tablespoons corn starch, even full; 3 tablespoons sugar, yolks of two eggs. Wet the starch with a little cold milk. Beat eggs aud sugar until light; stir whole in milk until thick; flavor with lemon or vanilla; set aside to cool. Bake your crust and fill with cream; then beat the whites with two tablespoons sugar. Spread and brown lightly.

MRS. HANFORD



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CREAM PIE

Yolks of three eggs, one-half cup sugar, one heaping tablespoon flour in a little water, butter size of a walnut, salt; pour in one pint of boiling milk. When cool, flavor and pour in baked crust with whites of eggs on top

MRS. CHARLES KEFUSS

FILLING FOR LEMON PIE

Juice and grated rind of one lemon. One tablespoon butter, one cup sugar, yolks of two eggs, two tablespoons corn starch, one cup boiling water. Dissolve the corn starch in a little cold water. Add boiling water. Add butter and sugar well beaten. When cool, add eggs and lemon juice. Line a pie tin with a good pie crust. Add filling and bake. When done beat whites of eggs. Add two tablespoons sugar. Put on pie and brown in oven.

MRS. W. A. BARNARD

MOCK CHERRY PIE

One cup chopped raisins, one cup cranberriess cut in halves, one cup water, two tablespoons flour and a little vanilla. Bake with two crusts.

MRS. C. E. BROWN

CARAMEL PIE

Brown three-fourths of a cup of sugar; add a pint of sweet milk, in which dissolve two tablespoons of flour, and stir until smooth. Whip in the well beaten yolks of two eggs and a tablespoon melted butter. Stir until thick; then take from fire. Add one teaspoon vanilla. Pour into crust which has alrady been baked. Spread beaten whites on top and brown in oven.

MRS. C. E. BROWN

PUMPKIN PIE

One and one-half cups hot pumpkin; one large tablespoon butter; yolk of one egg; salt spoon salt; salt spoon cinnamon; one cup hot milk; lastly, add the white of egg, beaten to stiff froth. Put in a pie paste and bake in a slow oven.

MISS PAULINE STEGER

PUMPKIN PIE

One cup stewed pumpkin; two-third cup sugar; one egg; one teaspoon ginger; one-fourth teaspoon cinnamon; one-fourth teaspoon nutmeg; one cup cream, then add milk enough to fill crust

BUTTER SCOTCH PIE

One cup brown sugar; one and one-half tablespoons flour or cornstarch; butter one-half size of an egg; two eggs (save white of one for frosting;) one cup milk; mix sugar and cornstarch, then add butter; beat eggs thoroughly and add; add milk last. Beat all together. Place in a double boiler and cook until thick. Put into the shell. Cover with beaten white and brown in oven.

MRS. V. G. LAMB

PIE PLANT PIE

Chop pie plant, not too fine. Then add 1 large cup sugar, 2-3 cup raisins, yolk of 1 egg, 1 tablespoon flour, little butter. Mix all together, then bake. Use only one crust. Beat the white of an egg and spread on top. After the pie is baked, then put in oven and brown the white a very little. Add a little sugar to the white of egg.

MRS. M. J. HOLMES

BUTTER SCOTCH PIE

One Cup soft A sugar, 2 eggs (yolks only or 1 whole egg) 2 rounding tablespoons flour. Mix together. Then add 1 cup cold water and 2 heaping tablespoons butter (or 1). Cook all until thick and pour into a baked crust on sliced bananas. Put white of eggs on top. This is a Ladies' Home Journal receipe and is fine. MRS. MILO S. WALLER.

HOT WATER PIE CRUST

One cup lard, ½ cup boiling water; beat up together. Three cups flour, 1 teaspoon Royal baking powder, one teaspoon salt. This recipe makes 2 two-crust pies and will keep indefinitely. MRS. W. N. DERBYSHIRE

PUMPKIN PIE

One cup pumpkin; one cup sugar; one teaspoonful each of cinnamon, ginger and corn starch; one egg; one scant pint scalded milk; salt

MRS. H. L. ATHERTON

CHICKEN PIE

Fry a fat young chicken, place in a pudding dish and cover with a quart of stewed young corn, which has been seasoned when cooked with one tablespoonful cream, one tablespoonful butter, one tablespoonful flour, 1 teaspoonful salt. Put a baking powder crust of dough on and bake a delicate brown. The corn gives the chicken an excellent flavor.

MRS. THOS. R. MARSHALL, Washington D. C.

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Puddings

"A good appetite is the best sauce."

SPANISH CREAM

One quart milk; three eggs; one-half cup sugar; one-third package gelatine. Dissolve gelatine in a little hot water; beat yolks and sugar together, bring milk to a boil, add the beaten yolks and heat this mixture to the boiling point, (no more;) add the gelatine; remove it from the stove and add whites of eggs beaten to a stiff froth. Flavor, pour into moulds and let it stand several hours. Better make the day before it is to be served. Very nice served with berries and cream.

MRS. E. M. NIX

PUDDING

Four tablespoons cornstarch, dissolved in a little cold water; pour on this one pint of boiling water. Add the whites of two eggs beaten stiff; juice of one lemon, two oranges, two bananas; sweeten to taste. When cold this should be thick enough to slice.

SAUCE—Yolks of two eggs; one cup sugar; one cup milk. Flavor to taste. Boil in double boiler. Serve cold on pudding.

MRS. E. E. COLE

SUET PUDDING

One cup chopped suet; one cup chopped raisins; one cup molsases; one cup sour milk; one teaspoonful soda; stir as stiff as for cake. Steam three hours.

SAUCE—One cup brown sugar; one heaping tablessoon flour; butter size of an egg; tablespoon vinegar and a little nutmeg and salt. Pour on boiling water and let boil until thick. This pudding can be made in early fall and kept all winter. Cut off and steam.

MRS. FRANK COBB

ORANGE PUDDING

Slice five oranges, add one cup sugar and let stand one hour; one quart milk; two tablespoons corn starch, with water enough to dissolve. Yolks of three eggs. Stir all into the boiling milk and let get very thick. When cool stir in oranges; frost with the whites of eggs. Serve with whipped cream.

MRS. JAMES DWYER

RAISIN AND APPLE TAPIOCA

Boil three-fourths cup of tapioca in one quart of boiling water with one-half teaspoon of salt in double boiler until transparent. Pare and core 7 or 8 apples; put them in a deep, round dish; fill apples with one-half package seedless raisins; sprinkle one-half cup of sugar over apples, then pour on the boiled tapioca. Bake until the apples are soft. When cold serve with cream.

MRS. W. G. ROBERTS

SMALL ORANGE PUDDING

Cream one-fourth cup of butter with three-fourths cup of sugar, and add one-third cup of juice of Sunkist orange and a little grated rind alternately with one and one-half cups of flour sifted with two level teaspoons of baking powder and a little salt; add three well beaten eggs and pour into deep muffin pans or timbale molds. Set in a pan of hot water and cook in moderate oven. Serve hot with sauce.

MRS. W. G. ROBERTS

TAPIOCA AND ENGLISH WALNUT PUDDING

One coffee cup of Pearl Tapioca, soaked over night in 3 cups of water. In the morning add one and one-half cups light brown sugar, maple flavor; one cup broken English walnut meats and a little salt. Steam one hour. To be eaten cold with either whipped or plain cream, flavored with bitter almonds. (Sour cream, whipped, flavored and sweetened, makes a nice dressing.

MRS. A. C. DUNHAM

CARROT PUDDING

One cup grated carrots; one cup grated potatoes; one cup grated suet; one cup of brown sugar; one cup of raisins; three-fourths cup flour; teaspoon soda; cinnamon, nutmeg and salt. Steam.

NORA V. KELLEY

ENGLISH PLUM PUDDING

One pound bread crumbs, with crust cut off; one pound raisins, stoned; one pound currants; one pound suet; one teaspoon cinnamon, one teaspoon ginger; a little nutmeg; four tablespoons flour; 10 eggs; four tablespoons milk; one pound sugar; a little lemon juice; one-fourth pound candied citron; one-fourth pound candied lemon peel; one-half pound dates, (sliced.) Grease your mold and place over the bottom a few raisins. Mix all thoroughly together. Press well into mould. Put into a steamer and steam four hours. Will keep all winter; steam a small quantity as wanted. SAUCE—two cups sugar; 1 cup butter; 3 tablespoons flour; juice of one lemon. Pour over one quart of boiling water after mixing well, and cook.

MRS. RUSSELL BROOKS

GRAPENUT PUDDING

One-half cup grapenuts; one cup boiling water poured over and let cool while you mix; one-half cup sugar; (light brown or granulated;) one teaspoonful melted butter; yolks two eggs. Pour over the grapenuts and add one-fourth teaspoonful each of cinnamon, cloves and nutmeg; add a pinch of salt and one-half cup of seeded raisins rolled in flour; lastly the beaten whites of eggs. Bake in a moderate oven about twenty minutes. Serve with whipped cream or butter sauce.

MRS. FANCHETTE WOOD

LEMON RICE PUDDING

One cup boiled rice in salt water; one pint milk (some use a little more;) four eggs; two and ½ cups sugar; one large lemon or two small ones; butter size of an egg. Put rice, milk, yolks one cup sugar, butter, grated rind of lemon and one tablespoon juice together. Bake 30 to 40 minutes. Beat whites, add rest of sugar, lemon juice. Put on top same as for lemon pie. Bake a few minutes. Will serve from ten to twelve persons.

MRS. VIOLA BROWN

SUET PUDDING

One cup of chopped suet; one cup molasses; one cup sweet milk; one cup chopped fruit; one and one-half cups flour; one teaspoon of cream tartar; two teaspoons soda or three baking powder. Steam three hours. Dressing for pudding—Ten tablespoons water; six tablespoons sugar; four tablespoons butter; one tablespoon wine or currant jelly. Stir well and cook. MRS. IRA CULVER

PINE APPLE FLUFF

One can of pineapple (shredded;) fresh marshmallows, (15 cents worth;) one cup nut meats cut fine; one cup cream. Mix pineapple and marshmallows. Let stand a few hours. Add nut meats and half of the cream, which must be whipped stiff. Use the remaining cream on the top of each glass. Add candied cherries. MRS. C. A. KURTZ

SUET PUDDING

Two cups fruit; one cup suet; one cup molasses; one cup sweet milk; one and one-half teaspoons soda; four cups flour; pinch of salt; nutmeg. Steam two hours. MRS. JOHN MULVANEY

RICE PUDDING WITHOUT EGGS

Two heaping tablespoons rice; four heaping tablespoons sugar; one tablespoon butter; one pint milk; a pinch salt. Nutmeg and raisins if liked. Bake slowly one hour. MRS. JOHN MULVANEY

BROWN TAUIOCA PUDDING

One cup taioca; one pound brown sugar (dark;) soak over night in one quart of cold water. In the morning add one pint of warm water. Bake in oven until tapioca is cooked through. Serve with whipped cream or thin custard. Flavor the cream or custard with vanilla. This makes a large pudding.

BAKED QUINCES

Pare the quinces, cut them in halves and cut out the cores. In the cavity place a small piece of butter, then fill with sugar. Place in baking pan with water and place in oven. When done and nicely browned, remove, and to the juice add sugar (do not be afraid of getting too much.) Let it boil up, then pour over the quinces. They may be eaten hot or cold. and with or without cream. MRS. HELEN M. LOWE

APPLE CHARLOTTE

Cut slices of bread about one-fourth inch thick. Butter them and lay them in buttered dish. Then a layer of sliced apples. Over the aples sprinkle sugar; add lemon juice and a half teaspoon lemon peel grated. Continue this until dish is full; then pour over one-half pint of milk and one or two eggs well beaten. Cover top with the apple parings. Over this put a cover and bake 3 hours in slow oven. Suet may be used instead of butter. To be eaten warm. MRS. JAMES HYSLOP

DATE PUDDING

One cup dates cut up; one cup sugar; two eggs; a pinch of salt. Stir eggs, sugar and salt. Add one tablespoon flour with one teaspoon Royal baking powder, the dates and one cup chopped nut meats. Mix well and bake for three-quarters of an hour in very slow oven. Serve with whipped cream or vanilla sauce. Will serve six persons.

PINE APPLE PUDDING

One can pine apple; one cup sugar; one-half pint cream (whipped;) one-half box gelatine. Pour juice off the pine apple and chop fine. Dissolve gelatine in one one-half cups cold water. Mix pine apple with the sugar. Heat juice and add to sugar, when begins to thicken. Stir in the whipped cream and beat thorougly.

MRS. MARY FORTE
Fenton, Mich.

MAPLE BLANC MANGE

In a double boiler heat one quart of sweet milk, thicken with four heaping teaspoons corn starch (moistened with cold milk.) Stir until smooth and thick, adding gradually a cup of thick maple syrup and stir continually. When the mixture is nearly stiff, pour in molds dipped in cold water. Place on ice and serve with whipped cream.

MRS. FANNY FORTE
Fenton, Mich.

Doughnuts

"Now, good digestion waits on appetites."

FRIED CAKES

Two cups sour milk; two eggs; two cups sugar; two teaspoons soda; two teaspoons baking powder; eight spoonsful melted lard. Season to taste and mix soft.

MRS. G. D. YEAGLEY

FRIED CAKES

One quart of flour; one cup granulated sugar; one cup sweet milk; two eggs; two teaspoons baking powder; two teaspoons melted butter; salt, nutmeg.

MRS. S. E. LAWRENCE

FRIED CAKES

1 3/4 3 tablespoons melted

Two cups sugar; three eggs; two quarts flour; two spoons baking powder; and milk to make soft dough. Not full

1 cup

MRS. FRANK CRIPPEN

DOUGHNUTS

One cup sugar; two eggs; one-half cup shortening; one teaspoon of soda; one cup sour milk. Season to taste.

MRS. G. O. BAKER

DOUGHNUTS

One egg; one cup sour milk; one small chunk of butter; one teaspoon soda; nutmeg; flour enough to roll soft.

MRS. J. W. MITCHELL

DOUGHNUTS

One and one-half cups sugar; two eggs; one cup sweet milk; two tablespoons melted lard; two heaping teaspoons Royal baking powder; three and one-half level cups flour; salt and nutmeg to taste.

STELLA WENZEL SLEEPER, Redlands, Calif.

1/2 the rule will make 22.

POTATO FRIED CAKES

Two good-sized potatoes mashed; two eggs; one and one-fourth cups sugar; 3 ~~two~~ tablespoons melted butter; two-thirds cup sweet milk; two heaping teaspoons Royal baking powder; salt. Mix soft.

MRS. R. F. BIRCH

Mix sugar, potatoes & butter, add milk & lastly eggs, Beat each well.

WAFFLES

One pint milk; three eggs; two tablespoons butter; two teaspoons of Royal baking powder; one and one-half scant pints flour. Mix the flour and baking powder. Beat yolks light; add the milk and butter, (which should be melted,) and a little salt. Stir into the flour gradually and just before baking add the whites of the eggs beaten to a stiff froth. Have waffle irons hot and well buttered.

add 1 t nutmeg & 1 t flavoring

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Salads

"Just a mixture of odds and ends, you say ?
Ah, yes, but they must be mixed the right way.
Salads should be served crisp and cold;
Read what follows, and do as you're told."

Recipe for a Happy Day

"A heart full of thankfulness,
A thimbleful of care,
A soul of simple hopefulness,
An early morning prayer;
A smile to greet the morning with,
A kind word as the key
To open the door and greet the day,
Whate'er it brings to thee.
A patient trust in providence
To sweeten all the way---
All these combined with thoughtfulness
Will make a happy day."

PIMENTO SALAD

Three boxes of lemon gelatine; one can of peas (drained well); one small head of cabbage, (shredded;) one small can pimentos, drained and cut fine; two heads celery. For this amount of gelatine use seven small cups hot water. Mold in a round, deep dish. When ready to serve, turn out on a plate covered with lettuce leaves, or mold in individual dishes. This can be heated over and reset.

FRUIT SALAD

One can large peaches. Place one-half peach on bed of lettuce leaves, and serve with the following mixture: Take equal parts of chopped celery and pineapple, heap on the peach, then lay on this a good tablespoon of rich mayonnaise dressing and sprinkle English walnuts chopped fine; over the top of this add orange or grape fruit cut in cubes.

MRS. A. O. ABBOTT

CORN SALAD

Eighteen ears corn, four large onions, three green peppers, one red pepper, one head cabbage, two tablespoons ground mustard, one pound light brown sugar, one-half cup salt, one tablespoon turmeric powder, three-fourths quart vinegar, one cup celery. Chop cabbage, onions, peppers and celery fine. Put into boiling vinegar, in which has been stirred the mustard, sugar, salt and turmeric powder. Boil thirty minutes and can.

MISS VEDI BENNETT

ORANGE AND MINT SALAD

Peel sweet oranges cut in cubes, free from skin and pith. Arrange on crisp endive leaves. Make a dressing, either mayonnaise or French, and pour over the whole. Sprinkle plentifully with freshly gathered mint, chopped or cut fine. Looks pretty and is refreshing in hot weather.

MRS. M. V. P.

FRUIT SALAD

One gallon enough for 30 cocktail glasses. One pineapple or one quart of canned; one pound Malaga grapes cut in two pieces and seeded; one dozen medium sized oranges, peeled and cut in squares; two grape fruits, peeled and pulp removed from linings, being careful not to break the cells. Mix all together and add the juice from a bottle of Maraschino cherries and serve in glasses. Whip one pint of whipping cream and put on top of fruit in glasses and put one Maraschino cherry on top of cream. Serve very cold. Sometimes a little sugar is mixed with fruit and sometimes we use sherry wine or Kirsch water. Usually we serve wafers or light sandwiches with this salad.

A. J. FORD, Cleveland, Ohio

GELATINE SALAD

One package Knox gelatine, one cup cold water, two cups—one pint—boiling water, three-fourths cup sugar, one can pimentoes, one-half cup lemon juice, one cup finely chopped cabbage, two cups finely chopped celery. Soak the gelatine in cold water five minutes; add boiling water and stir until thoroughly dissolved; add sugar and lemon juice and strain through cheese cloth. When it begins to thicken, stir in the cabbage and celery. Pour in molds and set in cold place to harden.

ROQUEFORT CHEESE DRESSING

Two-thirds cup olive oil, one-eighth teaspoon salt, one-third cup vinegar, one-fourth pound Roquefort cheese, one-fourth teaspoon paprika, one-half teaspoon Worcestershire sauce. Blend together cheese and oil; add seasoning and vinegar. Stir until creamy. Use for romaine, endive or lettuce salad.

MISS BREWSTER

SALAD DRESSING

One cup sour cream, two-thirds cup good vinegar, one egg, small teaspoon mustard, one tablespoon flour, three tablespoons sugar, one tablespoon salt. Mix sugar, flur, mustard, salt; add cream and beaten egg to boiling vinegar.

MRS. EUGENE NYE

FRUIT SALAD

Dice the following fruits: Pineapple, bananas, oranges and white grapes; also marshmallows, dates and nut meats.

Dressing. Two tablespoons butter, one tablespoon flour, juice from a 25-cent can of pineapple, yolks of two eggs, one-half cup sugar, just a little lemon juice. Melt butter; add flour; when this cooks up, add pineapple juice. Let this boil up and add beaten egg yolks, sugar and lemon juice. Let all cook until thick. Pour over the above fruit.

MRS. C. A. KURTZ

MUSTARD DRESSING FOR COLD MEATS

Two tablespoons mustard moistened with a little hot water. To this add one beaten egg, three tablespoons sugar, small piece butter, one teaspoon corn starch. Cook in double boiler until like custard. Add little more corn starch if not thick enough. Lastly the juice of one-half lemon.

MRS. DR. EATON

CREAM DRESSING FOR COLD SLAW

Two teaspoons whipped sweet cream, two teaspoons sugar, four tablespoons vinegar. Beat well and pour over the cabbage, previously cut very fine and seasoned with salt. MRS. G. O. BAKER

DRESSING FOR FRUIT SALAD

Three-fourths cup sugar, one-fourth cup vinegar, butter size of an egg. Cook these; then add two well beaten eggs. Thin with whipped cream.

MRS. FANNIE PUTNAM FORCE

SALAD DRESSING

Mix together ½ cup granulated sugar, 1 teaspoon salt, 1 teaspoon mustard, a little paprike, butter size of 1 egg and 1 or 2 eggs. Beat all together until light and creamy. Have heaing ¾ cup of vinegar and stir in the beaten mixture and cook. If only one egg is used, a tablespoon of flour should be mixed with the sugar. MRS. OLIVER LAWRENCE

MUSTARD DRESSING

Three tablespoons mustard, 1 tablespoon butter, 1 egg, ½ cup sugar (scant), ½ cup vinegar, ½ cup water, ½ teaspoon salt. Mix all but vinegar and water, then add them and bring to a boil. MRS. E. W. KEFUSS

CABBAGE SALAD DRESSING

One well beaten egg, one-half cup of vinegar, piece of butter size of a small egg, a little salt. Let boil up, then add one cup of sweet cream and one-half teaspoon mustard. MRS. LIBBIE TUCKER

FRENCH MUSTARD

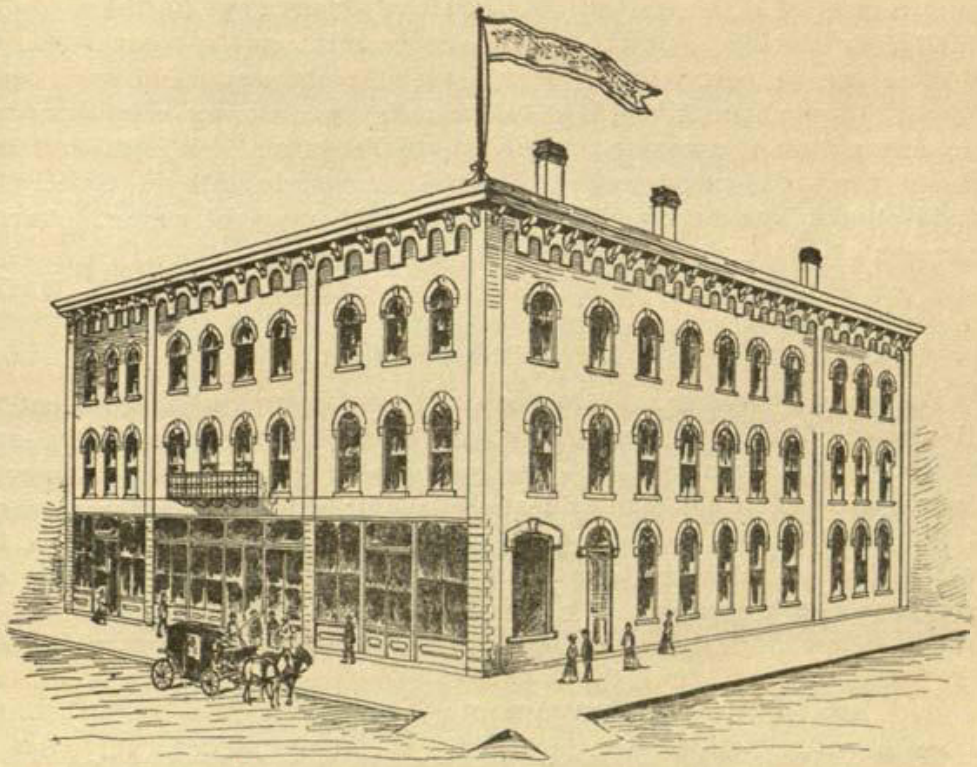
One beaten egg, two teaspoons sugar, one teaspoon corn starch, two tablespoons ground mustard. Mix smooth with good vinegar and stir constantly until done. Keep well corked in a cool place.

MRS. M. E. GILMAN

SALMON SALAD

One can salmon, four bunches celery. Chop as for chicken salad. Salt to taste. Pour over the following dressing: Mix one tablespoon mustard into a smooth paste with little vinegar; add yolks of 2 eggs, one tablespoon of butter—creamed, one teaspoon salt, one teaspoon pepper, a gill of vinegar and the mashed yolks of two hard-boiled eggs. Mix a small portion of the dressing with the celery and meat; turn the remainder over all. Garnish with green tops of celery and hard-boiled eggs.

MRS. FRANK CRIPPEN



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SHRIMP SALAD

Two cans of shrimps, two large heads of celery, four hard-boiled eggs, four boiled or steamed potatoes, one teaspoon salt, one teaspoon sage, one-fourth teaspoon pepper. Chop celery, eggs and poatoes. Add salt, pepper and sage. Chop shrimps and add to the mixture. Do not chop very fine. Before serving add a dressing made of the yolks of six raw eggs well beaten, one-half cup vinegar; beat until it thickens, stirring all the time. When cool add olive oil to thin and one heaping tablespoon of sugar. Garnish with sprigs of parsley or celery tops. Serve very cold.

MRS. HENRY C. HALL

SWEET BREAD SALAD

Boil sweet bread in salt water until tender, and when cold cut into small pieces. Cut three heads of celery fine; also two hard-boiled eggs. Use a dressing made of one egg, one teaspoon of ground mustard, piece of butter the size of an egg, one tablespoon sugar; salt and pepper to taste. Beat light and add cup of vinegar; set on stove until it comes to a boil; remove and when cold pour over the salad. Just before serving pour over one-half cup of whipped cream. Toss up lightly and serve

MRS. H. W. HALRAN

POTATO SALAD

Slice six or eight good sized potatoes which have been boiled in salted water; two onions shredded fine and 3 or more hard-boiled eggs, sliced. Dressing: One egg, one teaspoon sugar, one teaspoon salt, one teaspoon mustard, one cup vinegar. Cook until it thickens; add one teaspoon butter; pour hot over potatoes. This is also nice for lettuce. MRS. A. I. GARRISON

EGG SALAD

Boil eggs very hard—one egg for a person. Remove the yolks carefully and chop the whites very fine. Arrange a bed of lettuce leaves or cresses on platter or individual dishes and on them little nests of the chopped whites, laying an unbroken yolk in each nest. Pour over all mayonnaise dressing.

MRS. ROSCOE BEAN

CHICKEN SALAD

One chicken, well boiled and chopped fine; cabbage chopped fine; celery chopped fine, same quantity as chicken; ten hard-boiled eggs; mix all together. If chicken is fat, skim off and mix with salad; if not, three tablespoons butter, three tablespoons mustard; mix all with vinegar. Season with salt and pepper.

MRS. ISAAC BROWN

CHICKEN CHEESE

Two well-cooked fowls, chopped; two cups rolled crackers, two cups sweet milk, two eggs, two cups gravy, one tablespoon each salt and pepper. Mix and pack. Bake three-quarters of an hour. MRS. TALLMAN

PINE APPPLE SALAD

Pineapple cut in discs. Cover with whipped cream and sprinkle grated chees over that.

EMMA A. MAYES

CABBAGE SALAD

One head of cabbage chopped fine. Dressing: One egg, butter size of a walnut. Stir until smooth. Add one cup of sugar, three tablespoons of vinegar, two tablespoons of mustard. Keystone dressing. Let it heat up; then pour over the cabbage. MRS. W. E. KEISTER

SALAD DRESSING

Yolks of five eggs, well beaten; five tablespoons vinegar, two level teaspoons salt, one teaspoon sugar, a sprinkling of cayenne pepper. After cooking this, add one-half cup melted butter poured on gradually and beaten rapidly. Add cream when used—sour preferred. MRS. C. H. BIRD

PINEAPPLE SALAD

On a lettuce leaf place a round slice of pineapple. Pile whipped cream on this in a pyramid and top with a red or green cherry. Put yellow cream cheese through a potato ricer and sprinkle the cheese over the mound.
MRS. INEZ HALL CORNES

SHRIMP SALAD

One can shrimps, 1 small head of cabbage, 1 bunch of celery, 2 or 3 pimentos, a few walnut meats and salad dressing. MISS ELOISE PERKINS

OYSTER SALAD

Take two quarts of oysters, drain and throw into boiling hot vinegar; cook until they begin to curl, then take out and when cool mix with an equal quantity of crisp white celery. For the dressing take three eggs, beaten thoroughly, one dessert spoon of salt, one dessert spoon of mustard, one dessert spoon of sugar, one cup vinegar,! one-half cup sweet cream. Mix in the order given and put into a double boiler and scald. When cold add to the oysters and celery. MRS. G. I. THOMPSON

SALAD

Select firm, medium-sized tomatoes, peel and chill; then cut each in six sections without cutting through stem end, so that sections will be joined in center. Arrange on plates garnished with parsley and fill centers with finely shredded cabbage. On top sprinkle shredded green peppers and serve with following dressing: Three tablespoons olive oil, one tablespoon sharp vinegar, one-fourth teaspoon salt, one fourth teaspoon paprika—scant, mustard size of a pea. Stir until thoroughly blended and if too sour add a little water. MRS. ORLIN F. RUMSEY

PEPPER SAUCE

One dozen red peppers, one dozen green peppers, 15 large onions. Chop all fine; cover with boiling water; let stand five minutes—then drain. One pint vinegar, one and one-half pounds brown sugar, tw tablespoons salt. Put together and boil fifteen minutes. ANNA ALPAUGH

CORN SALAD

Eighteen ears of corn, one large cabbage, three green peppers, two heads celery. Drssing: One quart vinegar, two pounds brown sugar, one-fourth pound mustard, turmeric enough, one-half cup salt, three tablespoons flour. Cook all together. Cook corn on cob, cut off; chop cabbage. Cook until tender; drain dry. Chip celery, onions and peppers. Add all to dressing and cook about ten minutes; can while hot. MRS. G. H. BUMP

Pickles

"Now I get me up to work:
I pray the Lord I may not shirk.
If I should die before the night
I pray the Lord my work's all right."

TOMATO CATSUP

One peck of tomatoes, two tablespoons of salt, one tablespoon of black pepper, two tablespoons cinnamon, one teaspoon of cloves, one-fourth teaspoon of cayenne pepper, ne-half teacu f sugar, one pint of vinegar.

MRS. A. OPDYKE

SWEET CHOPPED PICKLES

One peck green tomatoes, two dozen cucumbers, medium size, one dozen peppers, remove the seeds, one dozen onions, two large heads cabbage, six bunches of celery; chop all fine, add one teacup salt and let stand over night; then drain off th juice. Take three quarts cider vinegar, add four pounds sugar, one-half pound white musard seed, one ounc turmeric, one teaspoon red pepper. Boil one hour and can. MRS. A. C. DUNHAM

DILL PICKLES

Three quarts water, one cup salt, one cup vinegar; small piece of alum dissolved in hot water; three red peppers. In each quart of pickles place a piece of dill three inches long.

HENRY CARMICHAEL and HAM HALRAN

TO CAN SWEET PEPPERS

Remove all seeds from peppers; cover with boiling water; let stand three minutes. Repeat the process three times; drain well last time. Pack in jars and cover with boiling vinegar, to which has been added a little salt and sugar. Seal and keep in a cool place.

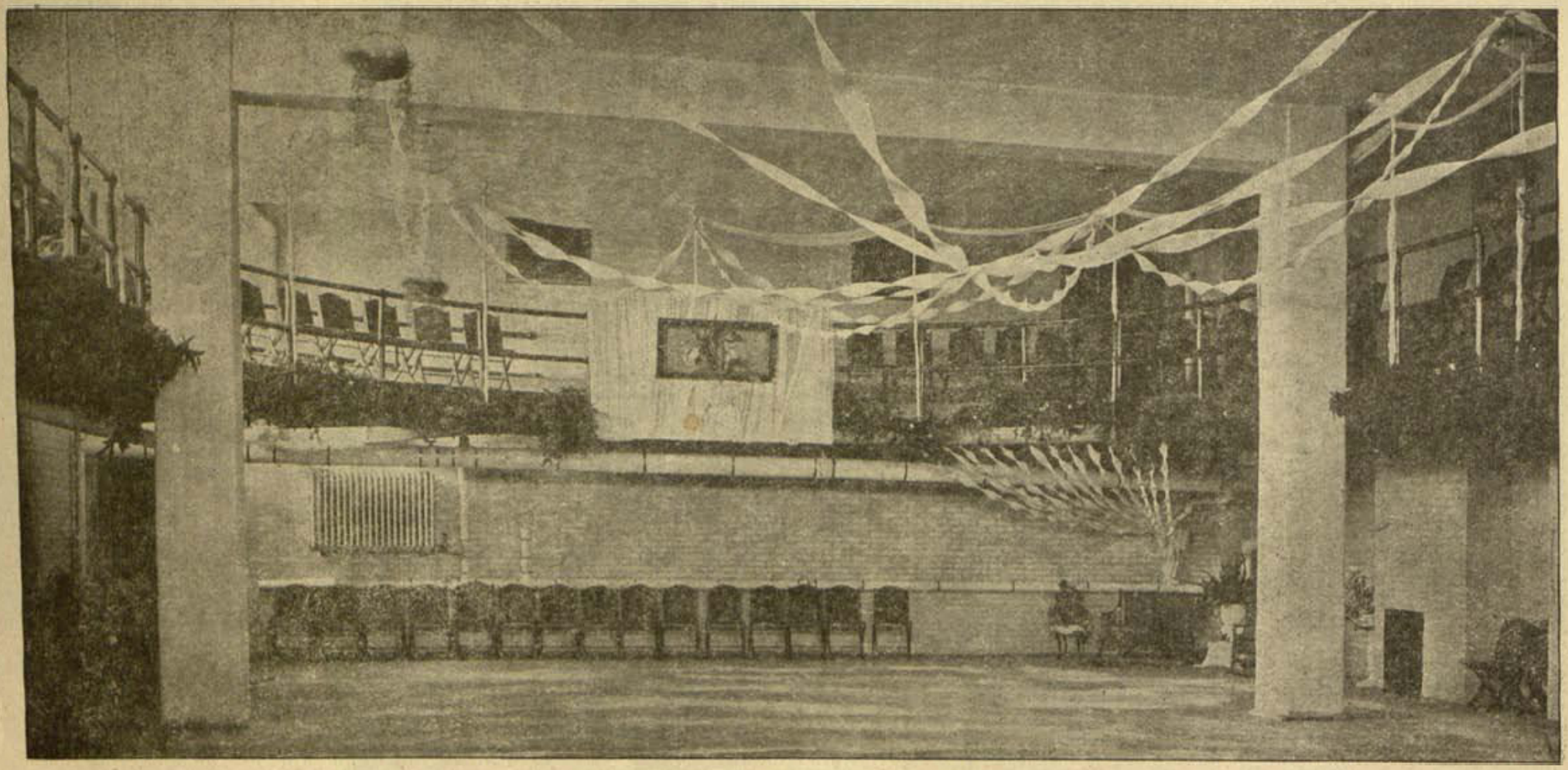
PEPPER HASH

Twelve red peppers, twelve green ones, fifteen oniions—medium size, 3 cups of sugar, 3 scant tablespoons of salt, 3 pints of vinegar. Remove the seeds; then grind peppers and onions separately; pour boiling water on peppers; let stand a minute or so, then drain; cover with cold water and boil up good; drain. Boil vinegar, sugar and salt, add peppers and onions and boil fifteen minutes.

CHUNK PICKLE

Use large cucumbers. Put in a brine that will hold up an egg. Leave in brine three days. Then freshen every morning for three mornings. Cut in chunks about an inch long and cook for two hours in weak vinegar, grape leaves and alum; drain. Seven pounds cucumbers, three pounds light brown sugar, one and one-half pints vinegar; if very strong, dilute with water. One ounce cassia buds, one ounce allspice. Simmer for two or three mornings.

MRS. A. E. HILEY



HUDSON HIGH SCHOOL GYMNASIUM

CHOWDER

One peck green tomatoes, six large onions, six large peppers—green and red. Grind and add one cup salt. Let stand over night; drain in morning. Add three quarts weak vinegar. Boil up and drain; then add the following and boil 20 minutes: One pint molasses made from brown sugar, one teaspoon black pepper, two teaspoons cinnamon, one teaspoon cloves, two and one-half quarts vinegar. Seal while hot. MRS. HATHAWAY

CHILI SAUCE

One peck ripe tomatoes, two large green peppers, one cup sugar, one pint vinegar, one-half cup salt, spice to taste. Boil two hours. Six large onions. MRS. A. D. ARMSTRONG

MUSTARD PICKLES

One peck of green tomatoes sliced, six large onions sliced, one teacup salt; let stand over night, then drain. Take two quarts water, one vinegar, and cook the above in this five minutes; then drain thoroughly. Take four quarts vinegar, two pounds brown sugar, one-half pound mustard, two tablespoons cloves, two cinnamon, one-half teaspoon pepper. Add small cucumbers, caulifower, small string beans; cook fifteen minutes.

NELLIE LOOMIS

CHOW CHOW

One-fourth peck tomatoes, one green pepper, one pint white onions, one dozen cucumbers, mustard, cinnamon and cloves to taste.

MRS. PALMER

SWEET PICKLE CUCUMBERS

One gallon of vinegar—not too strong; one cup salt, one cup of mustard; a level teaspoon of saccharine; mixed spices to taste; one-fourth teaspoon alum. Add all the small cucumbers that the above will cover.

MRS. G. H. BUMP

MIXED PICKLES

One quart raw cabbage, chopped fine; one quart of boiled beets, chopped fine; two cups of sugar, tablespoonful of salt, one teaspoonful red pepper, one cup grated horse radish. Cover with cold vinegar and keep from the air.

MRS. J. C. PALMER

PICKALILLI

Chop one peck of green tomatoes. Add to it six green peppers, chopped fine; one teacup grated horse radish, two quarts vinegar, one teacup of sugar, one-half cup of salt. Let it boil gently, stirring it occasionally until the tomatoes are cooked; then add one teaspoonful each cloves, cinnamon, nutmeg.

MRS. H. CARMICHAEL

PICKLED PEACHES

Eight pounds of fruit, four pounds of sugar, one quart vinegar, one ounce stick cinnamon, two ounces cloves; boil sugar, vinegar and cinnamon five minutes, then add peaches, a few at a time, with cloves in each one; when done enough to prick with a fork, take out in jar and put in others to cook until all are done; then boil syrup down one-half and pour over the peaches and seal hot.

MRS. C. L. CARPENTER

TOMATO PICKLES

Cut one peck green tomatoes in slices one inch thick, or nearly that. One cup salt, two quarts water, one quart vinegar. Boil 15 or 20 minutes all together; drain through sieve. Make syrup of two quarts vinegar, five pounds brown sugar one-half pound white mustard seed, two tablespoons ground mustard, allspice, ginger, cinnamon, cloves, one teaspoon red pepper. Mix all together and cook 15 or 20 minutes. MRS. MYRTA BIRCH

SWEET CUCUMBER PICKLES

One gallon vinegar, one level teaspoon alum, one cup chopped horse radish, one cup salt, five cents worth saccharine, one ounce celery seed, one ounce mustard seed, one tablespoon each of cinnamon and cloves—ground. Put cucumbers in cold vinegar. MRS. CORA KEFUSS

OLIVE OIL PICKLES

Slice, but do not pare, small cucumbers sufficient to fill a gallon jar. Fill in a layer of cucumbers, add a teacupful of salt; continue until jar is filled. Let stand three hours. Slice two or three onions thin. Drain the cucumbers carefully from the salt; again place in jar in layers, putting in a sprinkling of white mustard and celery seed, a layer of onions and about one tablespoon of olive oil. Continue until jar is filled, using one ounce of celery seed and one ounce of mustard seed for the jar. When jar is filled, add two or three tablespoons of olive oil and fill jar with with good cold vinegar. If vinegar is boiled and allowed to cool before pouring over cucumbers, they keep much fresher.

SLICED CUCUMBERS WITH PEELING ON—NOT TOO LARGE

To one quart of sliced cucumbers add one red pepper, one onion. Sprinkle with salt; let stand three hours; then drain in colander. Then add one cup sugar, teaspoon each of mustard seed. celery seed and ground mustard, a small piece of alum and one tablespoon olive oil. Cover with vinegar and let come to a boil. Can and seal. MRS. MABEL DILLON

SMALL, SWEET DILL PICKLES

Wash small cucumbers and cover with cold water. Allow to stand for 12 hours; then drain and wipe dry. Pack closely together in glass jars, using plenty of fresh dill, if obtainable, between the layers. Fresh dill imparts a better flavor to the pickles, but dill seed in proportion of a rounding tablespoon to each half-gallon jar can be used. To each quart allow a small red pepper, half a teaspoon pepper corns, one bay leaf and a thin round of horse radish root. To six quarts of water add a level teaspoon of powdered alum, two pounds of sugar, one pound rock salt. Bring to the boiling point; then add a quart of pure cider vinegar and pour over the pickles, sealing while hot. For two quarts use one-sixth water, etc, two-thirds cup sugar, one-fourth cup salt and two-thirds cup vinegar. MRS. MYRTA BIRCH

CANNED RED PEPPERS

Make a syrup of one-half cup sugar and one pint vinegar and boil 15 minutes. Pour over peppers in can. Three times this recipe for two qts. or one dozen large peppers. MRS. MYRTA BIRCH

SLICED CUCUMBER PICKLES

One gallon peeled and sliced cucumbers. Let stand in salt water for a few hours. Then take one quart vinegar, two tablespoons of ground mustard, two tablespoons celery seed, one-fourth teaspoon turmeric powder, two-thirds cup white sugar. Let all come to a boil and can.

MRS. WILLIS JOHNSON

RIPE CUCUMBER PICKLE

Prepare the cucumbers and let them stand in salt and water over night. Put them in fresh water in the morning. Let them stand a few hours. Take a pint of vinegar to one of sugar. Tie mixed spices in thin cloth; boil the cucumbers in vinegar, sugar and spices until they are tender and clear; then can. MRS. A. C. D.

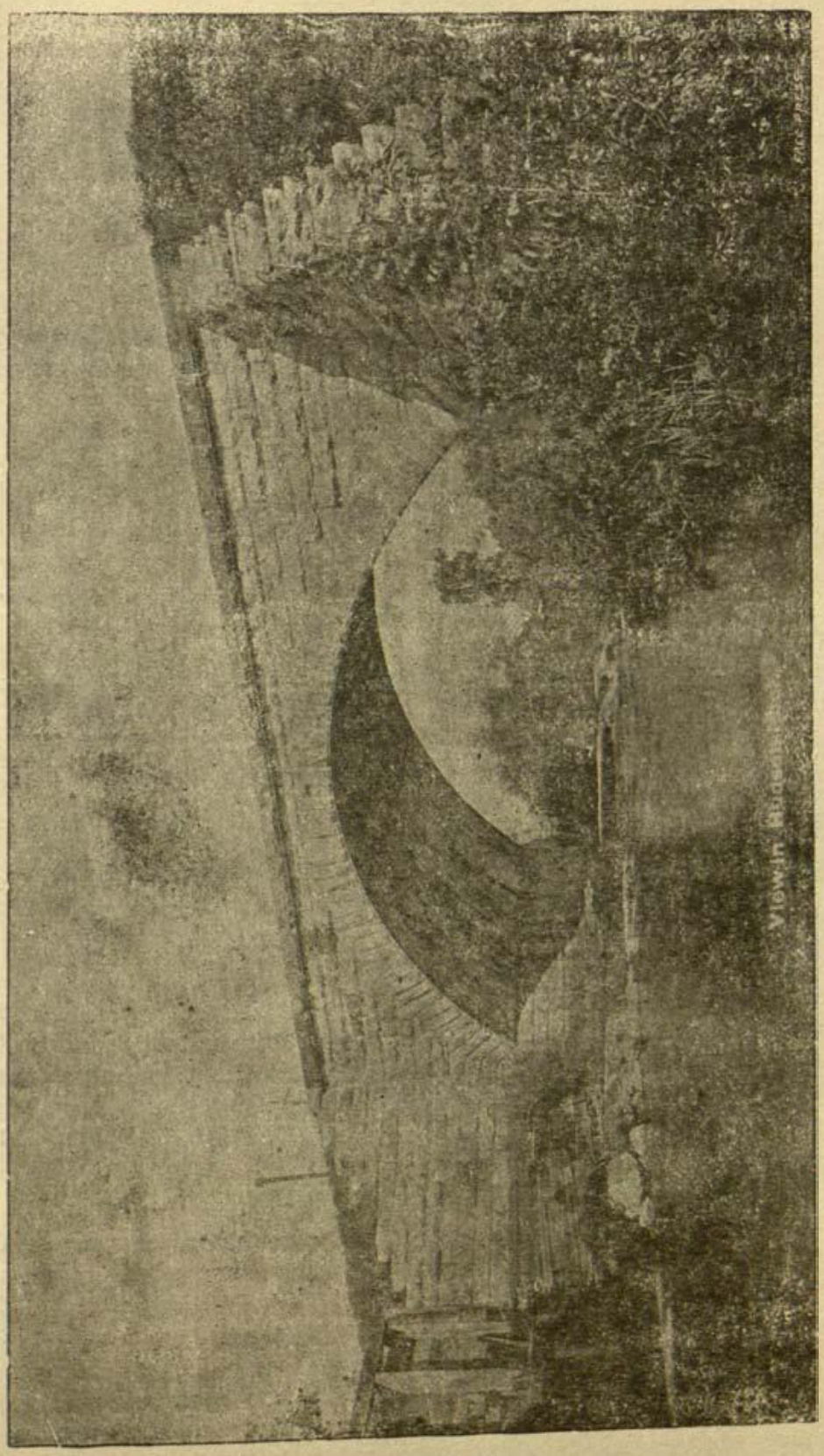
MUSTARD PICKLES

One quart green tomatoes, one quart cauliflower, one and one-half quarts cucumbers, one pint onions, three tablespoons mustard, half tablespoonlul turmeric, half cup flour, three-fourths cup sugar, one cup vine-f gar one tablespoon mixed spices. MRS. VERA PATTERSON, Detroit

GERMAN PICKLES

Put cucumbers in strong salt water. Let stand a week. Then cut in slices about one inch in length. Put in strong alum water over night. Drain. Pour on hot water. Let stand over night. Make a strong sweetened vinegar with stick cinnamon and celery seed. Pour over.

MRS. OSCAR FOSTER



NEW YORK CENTRAL BRIDGE.

Conserves

The kitchen is a country in which there are always new discoveries to be made.

CONSERVE

Two pounds of raisins, stemmed and steamed twenty minutes; three pints currant or Catawba grape juice as prepared for making jelly, or three pounds of cherries. Four pounds sugar; four pounds oranges chopped with the rinds. Cook 20 minutes after it begins to boil. Put in jelly glasses.

MRS. NORMAN JAMES

STRAWBERRY CONSERVE

Two quarts strawberries, one pineapple, ten cents worth English walnut meats, two oranges—using only grated rind of one. Measure fruit in a cup and use two cups less of sugar than fruit. Cook until it jellies.

MISS SUSAN BRODERICK

GINGER PEARS

Four pounds pears, four pounds sugar, one ounce ginger root, juice and rind of two lemons. The pears must be ripe, but hard. Slice them very thin. Cut the lemons very fine. MRS. RUSSEL BROOKS

ORANGE MARMALADE

Eight oranges diced—use rind of three, two lemons diced, ten cups sugar, two quarts water. Dice oranges and lemons. Add water and let stand over night. Boil about two hours; add sugar; then boil one-half hour. Will keep without sealing. CARRIE W. ALLEN

CANDIED ORANGE PEEL

Slice fresh quarters of orange peel in small strips. Cover with water, changing occasionally for a day and a half. Make a heavy syrup; when the sugar is well dissolved put in the peel and cook until tender, stirring occasionally. By the time it is tender the syrup should be thick and candied. Spread on plates to dry. MRS. F. M. CHILDS, Redlands, Calif.

CREAM DRESSING FOR CABBAGE

Two tablespoons whipped sweet cream, two tablespoons sugar, four tablespoons vinegar. Beat all together and pour over finely cut cabbage. Salt to taste.

MRS. E. M. NIX

CRANBERRY JELLY

Wash carefully two quarts red berries; put in kettle with scant pint of cold water and boil briskly 15 minutes; then squeeze through a flannel bag; add two pounds white sugar and boil twenty minutes, stirring constantly. Pour into cups that have been wet in cold water.

MRS. ROSCOE BEAN

PLUM CONSERVE

Seven pounds plums, seven pounds sugar, four oranges, one pound seeded raisins, one pound walnut meats, one cup water. Boil two hours.

ESTELLA RONEY

ORANGE CURRANT

Seven pounds fresh currants—six quarts, six pounds sugar, two pounds seeded raisins, two oranges. Wash currants; add sugar and raisins, chopped fine; then the juice of oranges. Chop the rind and pulp very fine; add to the mixture and cook slowly one and one-half hours.

MRS. IRA WATERMAN

PLUM CONSERVE

Seven pounds plums, seven pounds sugar, four oranges, one pound seeded raisins, one pound walnut meats, one cup water. Boil two hours

HELEN M. PEASE

"TAILOR DUFF"

One egg, two tablespoons sugar; beat well together. One-half cup molasses, two tablespoons butter, one teaspoon soda dissolved in hot water, one and one-half cups flour, one-half cup boiling water. Beat each ingredient in separately. Steam in buttered mold one hour.

SAUCE FOR TAILOR DUFF—Yolks of two eggs, one cup powdered sugar, one teaspoon vanilla, well beaten. Before serving add one-half pint whipped cream.

HELEN M. PEASE

CONSERVE

Two pounds of raisins stemmed and steamed twenty minutes; three pints currant or Catawba grape juice as prepared for making jelly; or three pounds of cheries; four pounds of sugar, four pounds of oranges chopped with the rinds. Cook twenty minutes after it begins to boil. Put in jelly glasses.

MRS. NORMAN JAMES

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MAPLE WHIP

One-half cup sugar, one cup maple syrup, two cups cold water. When boiling add a pinch of salt, one teaspoon butter and two tablespoons corn starch. Cook until thick. When cold, stir in the well beaten whites of two eggs. Serve with cream, either plain or whipped.

BUCKEYE PUDDING

One-half cup of raisins, three-fourths cup molasses, one-half cup warm water, one and one-half cups flour, one scant teaspoon soda, one egg, one teaspoon Royal baking powder. Sauce—One-fourth cup butter, and one cup sugar, creamed together; white of an egg. Beat all together. Add two tablespoons hot water. Warm over tea kettle. Flavoring.

MRS. M. E. TRIPP

PINEAPPLE FRAPPE

Two cups water, one cup sugar, two cups ice water, one can grated pineapple or one can shredded pineapple, juice of two lemons. Make a syrup of the sugar and water; add the pineapple and lemon juice; cool; strain. Add ice water and freeze.

LEMON ICE

Four cups water, two cups sugar, three-fourths cup lemon juice. Boil sugar and water until thick. When cool add lemon juice and freeze.

PINEAPPLE CREAM

One can chopped pineapple, one cup sugar, one-half cup hot water, one-half box gelatine. Cook the apple, water and sugar ten minutes; dissolve the gelatine in a cup of hot water; strain into the apple. When cool, stir this into one pint of whipped cream. Put into a mold to cool.

MRS. PHIL SEEWALD

THE EASY WAY TO MAKE ICE CREAM

Use one quart of milk for a package of Jell-o Ice Cream Powder. Pour the contents of a package of Jell-o Ice Cream Powder in a dish. Pour on it one cup of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk; stir until throughly dissolved and freeze.

THE POPULAR JELL-O DESSERT

Dissolve 1 package of Jell-O, any flavor, in a pint of boiling water. Pour into mold and put in a cold place to harden. When set, turn out on a plate. Be sure to use Jell-o, with the name Jell-o in big red letters on the package.

MAPLE MOUSSE

Six eggs, two quarts sweet cream, two cups maple syrup. Bring the syrup to boiling point; then whip the yolks of eggs and stir in. Cook in double boiler. Whip the whites of eggs in with the cream. Then whip all together and freeze.

MRS. BELLE LAWRENCE

STRAWBERRY ICE

Wash and hull one quart strawberries. Sprinkle with one cup sugar. Cover and let stand two hours. Mash and squeeze through a double thickness of cheese cloth. To juice add one cup water and lemon juice to taste.

MRS. VIOLA S. BROWN

PINEAPPLE ICE

Six lemons, three cups sugar, one can pineapple, six glasses water. Freeze. The above is a good recipe for punch with the addition of sliced oranges; pineapple, bananas and cherries.

ICE CREAM

Three pints of milk, three eggs, one heaping tablespoon flour. Stir the flour smooth with a little cold milk; add the eggs, whites and yolks beaten separately. Heat the milk in a dish set in boiling water, and when nearly boiling add flour and eggs. After taking from the stove, add one heaping cup of sugar. When cool, strain through cheese cloth. When ready for freezer, add one pint of whipped cream. Flavor to taste.

MRS. MILLARD E. POWER

ICE CREAM

One quart cream, one quart milk, one and one-half cups granulated sugar, white of an egg. Whip the cream; then add the rest of the ingredients. Flavor to taste.

MRS. S. E. LAWRENCE

STRAWBERRY MERINGUE

Make a good puff paste and cut large and round; bake it a light brown in a very quick oven; draw it forward to the oven door and cover with berries rolled in sugar; over the berries spread an inch deep meringue made of the whites of four eggs whisked stiff, with 3 tablespoons of sugar. Bake a golden brown. Good hot or cold.

MRS. J. A. SCHERMERHORN

JELL-O WITH FRUIT

Dissolve one package of Jell-o, any flavor, in a pint of boiling water. Pour into a bowl or mold. Just as Jell-o is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any fruit that may be selected.

Be sure to use Jell-o, with the name Jell-o in big, red letters on the package.

CHOCOLATE SAUCE FOR ICE CREAM

Four tablespoons chocolate, grated; two tablespoons water, one cup milk, one-half cup sugar. Dissolve chocolate and water in double boiler; then add milk and sugar. Bring to a boil and stir until thickened.

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PINEAPPLE SHERBET

A pint and a half of pineapple; or if fresh fruit is used, one large pineapple, a small pint of sugar, a pint of water, one tablespoon of gelatine; soak the gelatine until dissolved in cold water to cover; cut the heart and eyes f om the fruit, chop it fine and add sugar; have half the water hot and add to gelatine; stir this and the cold water into the pineapple. Freeze. This sherbet will be white and creamy. MRS. MILLARD E. POWER

LEMON JELL-O WHIP WITH PRUNES

Dissolve a package of Lemon Jell-o in pint of boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes which have been stewed until very tender. Very much better if one cup of whipped cream is added. Turn into mold to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the desserts, after you have turned this out, and arrange whole prunes as a garnish.

Be sure to use Jell-o, with the name Jell-o in big, red letters on the package.

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Sandwiches and Luncheon Dishes

"Our doubts are traitors,
And make us lose the good we oft might win
By fearing to attempt."

SPANISH RICE

Put one tablespoon lard in the skillet. When hot brown one small minced onion. Add one cup dry rice and brown again. Then add one pint cooked tomatoes, one-half dozen green chili peppers, chopped fine. Salt well; add a little water; cover and cook slowly one hour. Do not stir more than necessary. Should be cooked dry and grains of rice should be whole. Pimentoes may be used instead of chili peppers if preferred.

MRS. C. C. WETZEL

BOILED HAM WITH TOMATOES

Take a slice of ham about three inches thick, cover with boiling water and boil twenty minutes. Turn off the water, place ham in casserole and pour over it one quart tomatoes, a little pepper and one sliced onion. Bake thirty minutes. Take out ham, add two tablespoons flour to the tomato and stir until thickened. Pour over ham and serve. This is fine.

DATE SANDWICHES

Chop dates and preserved ginger; moisten with lemon juice and cream. English walnuts or pecans may be added if desired.

FLORADORA SANDWICHES

Six tablespoons chopped cooked chicken, two tablespoons chopped green pepper, one-half teaspoon chopped parsley, two tablespoons mayonnaise dressing. Salt to taste.

HAM SANDWICHES

Grind cold boiled ham, celery and English walnut meats; chop stuffed olives and a little parsley; add a dash of paprika and salt. Mix together with mayonnaise dressing.

MRS. HAROLD PATTERSON, MISS BREWSTER

CHEESE SANDWICHES

One-half pound cheese, half of a red pepper, half of a green pepper, butter size of a hickory nut, one very small onion, one-half teaspoon paprika, one tablespoon Worcestershire sauce, one small tablespoon olive oil; salt to taste. Put all through a grinder and mix thoroughly.

PEANUT SANDWICHES

Grind peanuts, add chopped olives, a little catsup and Worcestershire sauce. Thin with salad dressing.

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CHEESE SANDWICHES

Cream two tablespoons butter; one cup grated cheese; one-fourth teaspoon each of mustard and paprika and one-half cup chopped stuffed olives.

TO MAKE PICNIC SANDWICHES TEMPTING

The loaf to be used should have all the crust cut off both sides. If ham is to be used cut off as much as is necessary in thin slices across the grain. Chop the ham thus sliced very fine moisten with cream, add pepper and mustard, and if liked a well beaten egg. It is then almost a paste, and can be spread easily. Cut the bread very thin, butter carefully, and spread with the ham, and see that all the edges are neat and regular.

MRS. PHIL SEEWALD

EGG AND SARDINE SANDWICHES

One box sardines rinsed in water to remove oil, which is invariably poor. Skin and bone sardines; pound or chop fine, with one hard-boiled egg for every four fish, and work into a paste with one-fourth tablespoon good salad dressing for every egg used. Salt and pepper to taste. Anchovies may be used, if preferred to sardines.

POTATO CROQUETTES

Two cups hot mashed potato, one tablespoon cream, one egg dropped into potato and thoroughly whipped, salt, pepper, a little grated onion and celery salt. Beat all together and make into croquettes; roll in bread crumbs, then in beaten egg, then in bread crumbs again. Fry in deep fat until a golden brown.

MRS. MORTIMER DAY

RAMAQUINS

Four tablespoons grated cheese, two tablespoons butter, one cup milk, yolks two eggs, two ounces bread (grated), one-third teaspoon mustard; cayenne and salt to taste, whites of three eggs. Put bread and milk to boil until smooth, stirring often; add cheese and butter and remove from fire. As soon as butter is melted, stir in yolks of eggs and seasoning. Let cool a little before adding the stiffly beaten whites. Bake in ramaquins and serve at once.

A FRIEND

BAKED STUFFED PEPPERS

Cut the tops off green peppers, remove the seeds and let the peppers soak in cold water for an hour; dry them and fill with a stuffing made of bread crumbs, chopped meat and seasoning. Salt, sage and onion juice to taste. Place them in a pan and bake until brown on top. Add a little soup stock or melted butter and hot water before placing in the oven. Serve hot with fish or meat.

MRS. T. B. THURLBY

MACCARONI AND SALMON CASSEROLE

Cook maccaroni until tender; then arrange in layers with salmon, pepper or paprika, salt, bits of butter and few drops of lemon juice or salmon. When the dish is filled, pour in a cupful of milk. Cover with buttered bread crumbs and grated cheese and bake.

MRS. GARRETT

A GREEN LUNCHEON

Menu—Cream of rice, bread sticks, sweetbread cutlets, mushroom sauce, O'Brien potatoes, peas, pickles, rolls, mint sherbet, salad, water cress and cucumber, stuffed olives, wafers, pistachio cream, cake, coffee, preserved ginger. Mint sherbet and other dishes colored with vegetable coloring.

MRS. B. F. TILDEN, Chicago

BEEFSTEAK AND MUSHROOMS

Put in a saucepan one ounce of butter, a small onion chopped fine, a little ground sage and put it over fire. When hot shake in two tablespoonfuls of flour; and when it becomes brown put in one gill of water and let it boil for half an hour; then add three tablespoons of beef stock, a little suet and a little nutmeg. Put in one can of mushrooms; let it boil for ten minutes. Pour these over nicely broiled beefsteak.

MINCED BEEF IN TOMATO SAUCE

Make any favorite tomato sauce, and when hot add one cup of beef or any left over cooked meat which has been put through food choppers. Cook up once and send to table garnished with parsley sprigs.

O'BRIEN POTATOES

Three cups potatoes, chopped; two tablespoons chopped onions, two tablespoons chopped pimentoes, two tablespoons chopped parsley, 2 tablespoons ~~melted~~ butter; salt and pepper. Cover with buttered bread crumbs and bake slowly.

FAVORITE DISH FOR LUNCH

Cream one tablespoon of butter with one-half pound of soft American cheese; add one tablespoonful lemon juice, one tablespoonful of Worcestershire sauce, one teaspoonful of sugar, one-half teaspoonful salt, and mustard and paprika. Spread on wafers and serve with salad. This mixture can be made into little balls and laid in a nest of water cresses beside the salad.

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Chafing Dish Recipes

The secret of success with the chafing dish depends largely upon the careful attention to details and preparation. The ingredients should be measured and mixed, and all supplies placed in attractive readiness about the tray, as it is the rapidity of cooking which makes the dishes so much better when done in the chafing dish.

CREAMED CHICKEN

Two cups of cold chicken cut in small pieces; one cup of chicken stock, one cup of milk or cream, two tablespoons butter, heaping teaspoonful of flour, salt and pepper. Cook the butter and flour together in the chafing dish; add the stock and milk and stir until smooth. Put in the chicken; salt and pepper and cook three minutes longer.

FLORENCE MARIE ROBERTS

CHICKEN HOLLANDAISE

One pint cooked chicken, one-half cup chopped celery, two tablespoons butter, two tablespoons flour, one tablespoon chopped parsley, yolks of two eggs, one cup water or stock, paprika, one teaspoon onion juice. Melt butter in chafing dish; add celery and cook just a few moments. Stir in the flour and water gradually; add remaining seasonings with the cooked chicken cut up in small pieces. Stir and add yolks of eggs last. Serve with sandwiches.

MRS. JAMES TRANTOR

TOMATO RAREBIT

Two tablespoons butter, two tablespoons flour, one-half cup thin cream, one-half cup stewed and strained tomatoes, pinch cayenne, one-half teaspoon soda, two cups finely cut cheese, two eggs (lightly beaten), one-fourth teaspoon salt, one-third teaspoon mustard. Put butter in chafing dish; when melted, add flour. Pour on gradually the cream. When it thickens, add tomatoes, in which is stirred the soda; then the cheese, eggs and seasoning. Cook until cheese has melted. Serve on graham toast.

EVA HINDS PHELPS

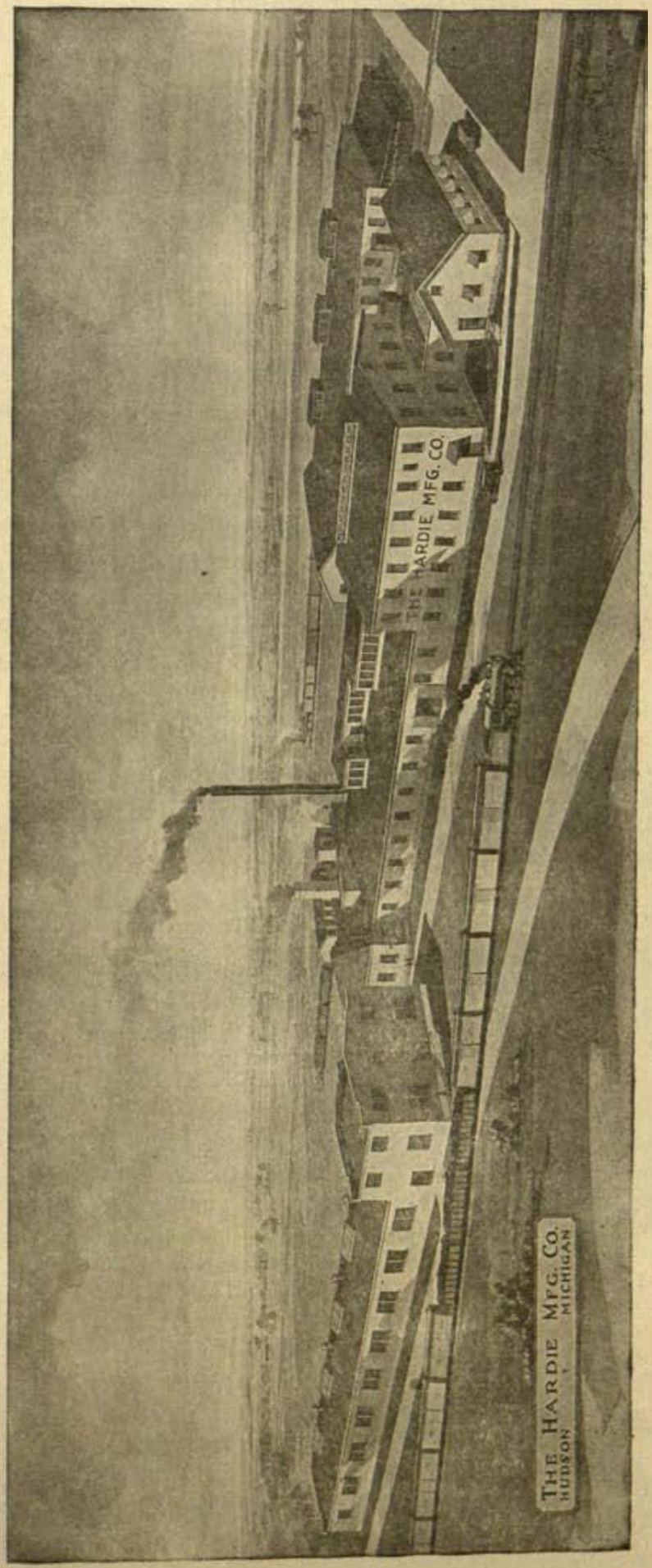
OYSTER PAN TOAST

One dozen large oysters, one tablespoon butter, one half pint oyster juice, two slices of toast, salt, pepper. Put butter in chafing dish; as it creams add oysters and juice seasoned with salt and pepper. Cover; cook two minutes. Serve on hot toast moistened with oyster juice.

KATHERINE JACKSON, Ft. Wayne, Ind.

WELSH RAREBIT (EXCELLENT)

One tablespoon butter, one teaspoon corn starch, one cup milk or thin cream, half pound cheese cut into bits, fourth of teaspoon mustard, fourth of teaspoon salt, pinch cayenne, toast or crackers. Melt butter, add corn starch and stir until well blended. Add the seasoning, then the cream. Cook two minutes; add the cheese and stir until melted. Serve on crackers or on bread toasted on but one side. If a rarebit is stringy it shows that it has been cooked at too high a temperature. PAULINA E. RAVEN, M. A. C.



THE HARDIE MANUFACTURING COMPANY—HAND and POWER SPRAYERS

GOLDEN BUCK

Two cups grated cheese, one-half teaspoon salt, one cup milk, one-fourth teaspoon mustard, paprika, six squares buttered toast, six poached eggs. Boil milk, add cheese and seasoning; stir constantly until cheese has melted. Have ready the toast; pour enough of the cheese over each piece to cover it. Place a poached egg on top of each piece. Dust lightly with pepper and salt and serve immediately. MRS. ANNA VEAZEY

CHEESE SOUFFLE

Thick slices of bread without crust softened in three-fourths cup hot milk. Into this stir the following: Yolks of three eggs, four or five ounces grated cheese, three tablespoons butter, one-half teaspoon mustard, one-half teaspoon salt, pinch cayenne. Lastly stir in beaten whites of eggs and cook ten or fifteen minutes in buttered dish.

CHEESE FONDU

One teaspoon butter, one cup milk, one cup fine bread crumbs, two cups grated cheese, one small teaspoon mustard, two eggs, cayenne. Put butter in chafing dish; when melted add milk, bread crumbs, cheese, musard and cayenne; stir constantly, and just before serving add the two eggs, well beaten.

FRICASSEE OF DRIED BEEF

One cup dried beef, chopped fine; one tablespoon butter, one-half pint milk, two eggs. Melt the butter in chafing dish; add the beef and cook five minutes. Add the beaten eggs slowly and stir until the sauce is thick. Serve on toast or fried bread.

PIMENTO RAREBIT

Melt two tablespoons butter, add three tablespoons chopped pimento, a teaspoonful of finely chopped onion, one-half cup of grated cheese, one-half cup rich milk; three eggs, slightly beaten. Add salt to taste. Cook until well blended and serve hot on toast or crackers.

MRS. HAROLD PATTERSON

FUDGE

Two cups light brown sugar, one five-cent can "Pet" condensed milk, three heaping tablespoons cocoa. Flavor with vanilla. Stir all ingredients together well before cooking. Cook until a portion hardens in cold water; remove and stir in one cupful of nut meats. Pour into buttered pans and cool. MRS. HAROLD D. PATTERSON

MOCK OYSTER STEW

Salt cod, tablespoonful of flour, two tablespoonfuls of butter, dozen oyster crackers, two cups hot milk or cream, pepper. Take a piece of the cod, which has been soaked over night, and cooked until soft, shred it fine and mix it with the dry flour; pour it into the chafing dish with the butter and crackers (split); pour over the mixture the hot milk or cream; season with pepper and stir constantly five or ten minutes.

EGGS A LA CREME

Six eggs, one tablespoonful butter, one-half pint milk, one tablespoonful flour, one-half teaspoonful salt, pepper to taste. Boil the eggs fifteen minutes; remove the shells and cut them in halves crosswise. Slice a little off the bottom to make them stand. Put the butter in a frying pan to melt, then add the flour. Mix until smooth, add the milk, and stir constantly until it boils. Salt and pepper. Stand the eggs on a heated platter; pour the sauce over and around them. Serve very hot.

OYSTERS FRIED IN BUTTER

Oysters, three eggs (well beaten), three tablespoonfuls of milk, one tablespoonful of flour, one tablespoonful of butter, salt. Make a batter of eggs, milk and flour, seasoned with salt and juice of oysters; put butter into the chafing dish, and when hot drop oysters, one at a time, into the batter, then into butter, and fry a rich brown.

ENGLISH MONKEY

One cup stale bread crumbs, one cup milk, one tablespoon butter, one-half cup grated cheese, one egg, cayenne. Soak bread crumbs in milk fifteen minutes. Melt butter and cheese and add crumbs, egg and seasoning. Cook until thick. GERTRUDE SMITH, Detroit

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

Household Hints

"Many a catastrophe is avoided by dint
Of just a helpful little hint."

VINEGAR IN FROSTING

A teaspoonful of vinegar beaten into boiled frosting when the flavoring is added will keep it from being brittle and breaking when cut, and it will be as moist in a week as the day it was made. Also a teaspoonful of vinegar added to each quart of home-made syrup will prevent it from candying. ONE WHO HAS TRIED IT

AMMONIA IN THE HOME

Ammonia is very useful in a home. A tablespoonful or two in a quart of warm water is excellent for removing soiled spots or grease from any garment without changing the color; and in the case of black wool goods is especially useful to restore the color when they have become faded from wear or sun.

A half pailful of warm water with ammonia and a woolen cloth to rub the carpet occasionally, in rooms much used, will give it a clean, new look, and is a good disinfectant, besides removing any dust or soil. Used clear on a woolen cloth it is good to clean brass or nickel, and a little in water will clean paint nicely without injuring it. MRS. C. B. STOWELL

SAUSAGE SEASONING

To one pound of meat, chopped, one teaspoonful of salt, one-half teaspoonful of black pepper, one-half teaspoonful sage. MRS. DILLON

TO CORN BEEF

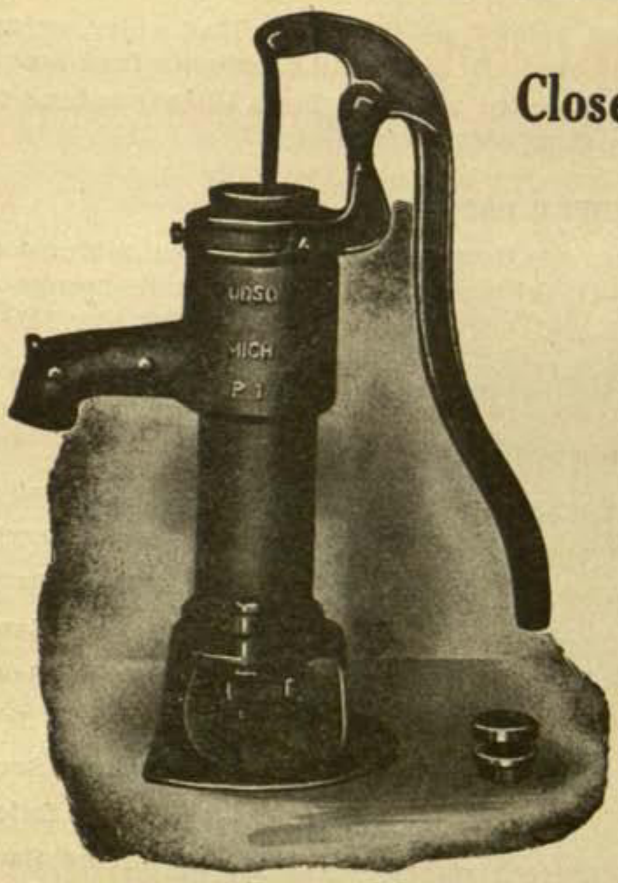
For 100 pounds of beef take 5 pounds of salt, 4 pounds brown sugar, 4 ounces saltpeter, 2 ounces soda, 5 gallons soft water. Put all together and let come to a boil; then skim. Have the beef tightly packed in a jar, and pour the brine over it while boiling hot. UNCLE JIM DILLON

TO CURE HAMS

To eighty pounds of meat take one pint of fine salt, three ounces of saltpeter, four ounces of brown sugar. Mix all together and rub on the meat dry except on the rind. Let the meat lie two or three days, then rub on two quarts salt. After 15 days smoke. UNCLE JIM DILLON

HAND LOTION

Two ounces glycerine, one ounce alcohol, one-half ounce rose water, one-fourth ounce gum tragacanth, alum size of bean, one pint soft water. Soak alum and gum tragacanth in water forty-eight hours; add the other ingredients. MRS. EUGENE NYE



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CRACKED EGGS

Eggs sometimes crack upon being immersed in boiling water, or are found to be so when required for use. To prevent the contents from oozing out, gently rub the crack with moistened salt, allowing a little time for it to penetrate; then it will boil as well as an uncracked egg.

SILVER POLISH

Three teaspoons ammonia, five teaspoons alcohol, three tablespoons whiting. Fill one-half pint bottle with rain water; apply with sponge or flannel; rub over with dry cloth. MRS. MAYES

SAUCES FOR FISH AND MEATS

Appropriate sauces for serving with—

Roast Beef ..... Tomato Catsup, Grated Horseradish
Roast Mutton ..... Stewed Gooseberries
Roast Lamb ..... Mint Sauce
Roast Pork .....Apple Sauce
Roast Turkey ..... Cranberry or Celery, Plum or Grape Sauce
Roast Chicken .....Currant Jelly
Boiled Turkey ..... Oyster Sauce
Broiled Steak ..... Mushrooms, Fried Onions
Pigeon Pie ..... Mushroom Sauce
Roast Goose ..... Apple Sauce
Fried Salmon ..... Egg Sauce
Broiled Mackerel ..... Stewed Gooseberries
Boiled or Baked Fish ..... White Cream Sauce, Drawn Butter Sauce

HOUSEHOLD INFORMATION

One quart of oysters serves six people.

Five chickens and fifteen heads of celery will make salad for fifty guests.

Six to eight quarts jelly and 200 sandwiches are sufficient for 100.

One gallon of ice cream for twenty people or one quart brick cream for eight.

Coffee measures sixteen cups to the gallon.

MEASURES USED IN COOKING

Four even teaspoonfuls make one even tablespoonful.

Two even tablespoonfuls make one ounce.

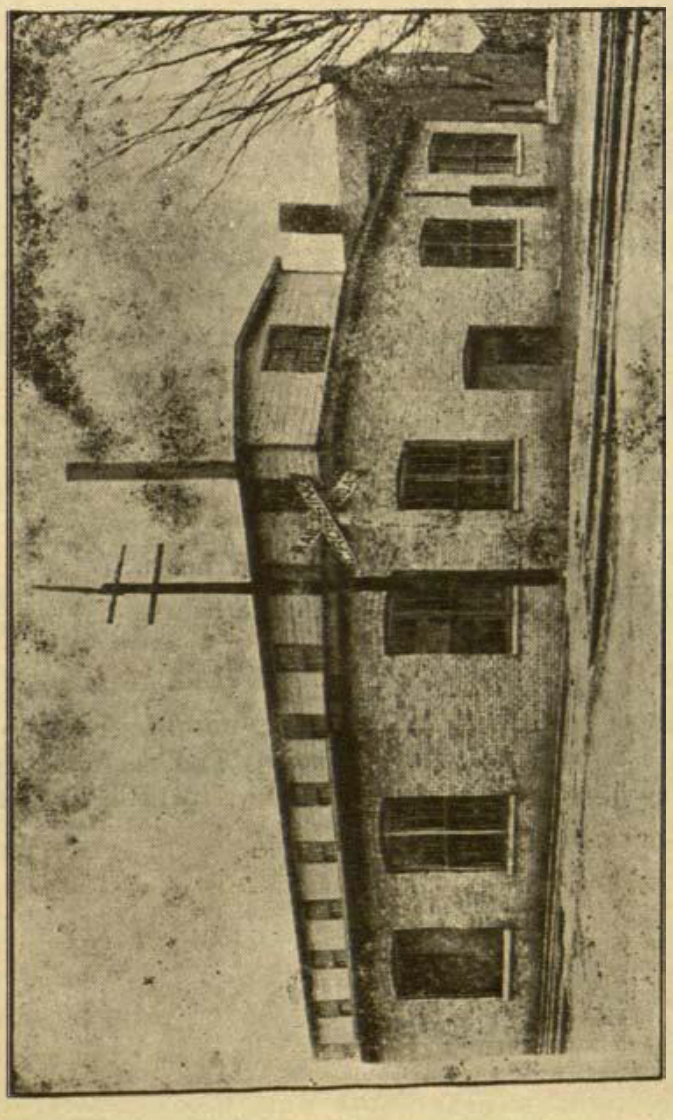
Four ounces make one gill.

Eight ounces make one cupful.

Two cupfuls make one pint.

Two pints make one quart.

A cupful, pint or quart means even full.



HAZEN MANUFACTURING COMPANY—PUMPS

ESTIMATE TO SERVE 100 PERSONS

Ten cakes, 10 dozen doughnuts, 300 tea rolls, 20 pounds boiled ham, 15 pounds corn beef, 5 pounds cheese, 4 pounds coffee, 2 1-2 pounds tea, 5 pounds sugar (cut loaf), 4 quarts cream, 4 quarts pickles, 5 pounds butter.

TIME TABLE FOR COOKING VEGETABLES

Potatoes—Boiled, 30 minutes; baked, 45 minutes.

Sweet Potatoes—Boiled 45 minutes; baked 1 hour.

Squash—Boiled, 25 minutes; baked, 45 minutes.

Green Peas—Boiled, 20 to 40 minutes.

Shell Beans—Boiled, one-half hour to one hour.

String Beans—Boiled, about one hour.

Green Corn—Boiled, 20 minutes to one hour.

Asparagus—15 to 30 minutes.

Spinach—One to two hours.

Tomatoes—Fresh, one hour; canned, 30 minutes.

Cabbage—Forty-five minutes to two hours.

Cauliflower—One to two hours.

Onions—One to two hours.

Beets—One to three hours.

Turnips—45 minutes to one and one-half hours.

Parsnips and Carrots—45 minutes to one hour.

TO TIGHTEN CAN COVERS

Use sand paper to turn fruit can covers on glass cans so they will be air tight. This is a boy's idea, and so easily and perfectly done. Try it and tell other tired hands.

MRS. MILO S. WALLER

BREAKFAST

Fried Mush and Maple Syrup
English Scrapple
Corn Meal Flapjacks
Whole Wheat Gems
Poached Egg on Potato Cakes
Rice and Meat Croquettes
Corn Dodgers
Coffee Rolls
Fried Vitos
Waverly Omelette
Broiled Mackerel
Doughnuts
Zuieback
Boiled Rice and Cream
Baking Powder Biscuit and Honey
Eggs on Toast
Hashed Brown Potatoes
Graham Mush and Cream
Fish Balls
Corn Meal Cakes
Crisp Bacon
Buckwheat Cakes
Muffins
Tempus Cookies

LUNCHEON

Corned Beef Hash and Poached Egg
Lemon Cookies
Cranberry Tarts
Mushrooms and Egg on Toast
Potatoes a la Bignon
Onion Sandwich
Mush and Milk
Hickory Nut Cake
Cream Custard Cake
Neufchatel
Pickled Pigs' Feet
Johnny Cake
Celery Salad
Bread Sticks
Ham Balls
Steamed Oysters on Toast
Oatmeal Gingerbread
Scalloped Meat
Whole Wheat Bread
Turkey Croquettes
Cinnamon Rolls
Frankforts
Pressed Turkey
Cheese and Potatoes
Lima Bean Salad
Preserved Ginger
Banana Froth
Corn Waffles
Grape Juice
Bouillon

DINNER

Stewed Chicken Gravy and Biscuit
Veal Loaf with French Peas
Roast Pork with Spiced Currants
Sauerkraut with Dumplings
Orange Pudding
Apple Pudding
New England Boiled Dinner
Pickled Onion
Carrots
Corned Beef
Bird's Nest Pudding
Mutton Ragout
Escalloped Turnips
Baked Squash
Baked Custard
Prune Whip
Braised Beef
Old Fashioned Tomato Soup
Smothered Chicken
Cream of Onion
Split Cranberry Pie
Pineapple Custard
Canned Asparagus
Cabbage with White Sauce
Banana Omitra
Quince Snow
Fried Sweet Potatoes
Liver with Onions
Baked Onions
Vegetable Soup
Veal Chops
Currant Jelly
Roley Poley
Pumpkin Pie

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Belle Abbott's Doughnuts

1½ cups sugar
2 Eggs (beat with wire egg-beater & do not separate)
1½ cups sour milk
1 level teaspoon soda
1 heaping " B.P.
3 small tablespoons melted lard.
flour - about 4 cups.
1 teaspoon Vanilla
salt & nutmeg (1t)

Roll out in long strips, cut in strips & press together.
If too soft to roll out, put on board & let stand a few minutes.

Added Recipes

CRUMB COOKIES

Two cups brown sugar, 1 cup lard, 1 cup molasses, 5 cups crumbs, 1 cup cold water, 5 cups flour 3 eggs, 2 teaspoons cinnamon, 2 teaspoons soda, salt.

MRS. GEORGE GARLING

DATE PUDDING

One cup of cooked oatmeal or cream of wheat, ¾ cup sugar, ½ cup English walnut meats, ½ pound finely chopped dates. Mix and serve with whipped cream.

MRS. OLIVER LAWRENCE

GRAHAM GEMS

Use 2 eggs, ½ cup molasses, ½ cup sugar, 1 small cup butter, 1 pint buttermilk, 1 teaspoon soda, ½ teaspoon salt, ½ cup white flour and 1½ cups Graham flour.

ELIZABETH KENYON

CAKE

One and one-half cups flour (ordinary bread flour), ¾ cup granulated sugar; nutmeg or mace to season. Mix sugar, seasoning and flour together. ¾ cup sour milk and 1 egg. Beat the egg with the sour milk, using an egg beater. Put in warm oven a piece of butter the size of an egg. Pour the milk and egg mixture into the flour, seasoning and sugar; stir enough to make a smooth batter. Do not beat. Perform this process quickly. When the batter is smooth, add the melted butter and stir enough to mix thoroughly. Last of all, add 2 level teaspoons Royal Baking Powder and ½ teaspoon soda. Mix together and free of all lumps. Scatter the soda and baking powder over the top of the cake and quickly stir it into the cake.

LADIES' WORLD

FROZEN PUDDING

Make a custard of 2 quarts of milk, 4 eggs, 3 cups of sugar and 2 heaping tablespoons flour. Add 1 pint of whipped cream, vanilla, 2 cups jelly, ½ cup of chopped nuts, 1 cup diced fruit, pineapple, orange and cherries.

MRS. OREN HOWES

SPONGE CAKE DESSERT

Yolks of 3 eggs beaten well, 1 cup powdered sugar well stirred in egg yolks, ½ cup orange juice. Fill cup to nearly ½ full warm water. Add 1 cup flour, 1 rounding teaspoon Royal Baking Powder, whites of 5 eggs beaten stiff. When baked split cake through the middle and spread each layer with red raspberry jam, and on that a thick corn-starch custard. Heap whipped cream on top.

MRS. G. I. THOMPSON

QUEEN OF PUDDINGS

Two cups bread crumbs, 1 quart hot milk, yolks of 4 eggs 1 cup sugar, 2 tablespoons butter, 1 teaspoon vanilla, 4 tablespoons powdered sugar, whites of 4 eggs. Soak bread crumbs in hot milk until soft. Beat the yolks of the eggs and sugar together. Add to the crumbs and milk; add the butter and vanilla. Pour into a buttered dish and bake slowly 45 minutes, or until done. Whip whites until stiff and add powdered sugar. When the pudding is done spread over the top a layer of jelly or red raspberry jam and cover with beaten whites. Place in moderate oven and bake until the meringue is set and a golden brown. Serve cold.

MRS. G. I. THOMPSON

NOTE—Wherever recipe calls for baking powder, we recommend the use of Royal.

HASHED BROWN POTATOES

Three quarts diced raw potatoes, 1 layer of butter on bottom of pan, then a layer of potatoes and then a sprinkling of flour and salt. Alternate until pan is full. Then stir in rich milk until the potatoes are well moistened. Cook a long time in moderate oven. When about ready to brown, sprinkle generous layer of corn flakes. This receipe will serve about 12 people.

OLIVE OIL PICKLES

Slice, but do not pare, small cucumbers sufficient to fill a gallon jar; fill in layer of cucumbers, add ½ cup salt, continue until jar is filled. Let stand three hours. Slice two or three onions thin. Drain the cucumbers carefully from the salt; again place in jar in layers, putting in sprinkling of white mustard seed, celery seed and layer of onions and about 1 tablespoon of olive oil. Continue until the jar is filled. One ounce of mustard seed and 1 ounce of celery seed for the jar. When jar is filled, add about 2 or 3 tablespoons of olive oil and fill jar with good cold vinegar.

Note—If the vinegar is boiled and allowed to cool before pouring over the cucumbers, they will keep much fresher. MISS EDNA ARMSTRONG

PICKLES

Three large cucumbers sliced. Let stand in strong salt water over night. Three quarts diluted vinegar, 3 cups granulated sugar, 3 tablespoons ground mustard, celery seed, mustard seed and ½ teaspoon Tumeric powder. Dissolve mustard and Tumeric in a little vinegar. Five or 6 medium sized onions. Boil the vinegar and spices, then put in the cucumbers and onions and just heat through.

MRS. HAVENS

VEAL LOAF WITH TOMATOES

Two pounds veal, ½ or 1 pound of fresh pork, 1 cup bread crumbs moistened with milk, 1 lemon (juice), 2 beaten eggs, ½ or ¾ can tomatoes. Cook slowly 1½ hours. Season with onion, celery or sage.

EDNA ARMSTRONG

RHUBARD CONSERVE

Two quarts rhubarb, 1 quart pineapple, 1 quart strawberries. Stew pineapple after shredding in a little water until tender; cut rhubarb small, leaving skin on. Add to pineapple, also berries cut in half. To every pint of fruit add 1 large coffee cup of sugar and cook until thick enough.

MRS. H. H. HARDIE

PEANUT COOKIES

One cup brown sugar, ½ cup sour milk, 1 egg, ½ cup shortening, ¾ cup ground peanuts, 2 cups flour, ½ teaspoon each of salt and soda, 1 teaspoon vanilla. Bake in a moderate oven, and just before baking sprinkle with ground peanuts.

MISS MAMIE MALARNEY

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