

Community Cook Book



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

RECIPE FOR GOOD PRINTING

One or more sheets of legible copy.
A good assortment of attractive type.
Place together in an artistic manner.
Proper amount of good ink.
Paper of your selection.
"Made ready" with care and run on a modern
press.

The above is a standard recipe for the
handling of

Good Printing

BY

The Heminway Press

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Baked Pork Chops 21

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Watertown, Connecticut

Civic Union

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Home Economics Committee

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Girls' Club

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SOUPS

CROUTONS FOR SOUP

Cut bread in *Min.* cubes, put in pan with small bits of butter and brown in quick oven. Stir that they will brown evenly.

CELERY SOUP

Chop fine enough celery to make 3 cups and cook in a little water until tender. Add 1 qt. hot milk. Season to taste.

Thicken with a little flour rubbed smooth with a lump of butter. Add 1 cup mashed potatoes. Let it get very hot and serve.

Mrs. E. D. Barton.

CAULIFLOWER SOUP

To three cups of the water in which cauliflower has been cooked, add one half teaspoon onion juice and one cup of hot milk. Thicken with one tablespoon butter and two of flour blended together. Season with cayenne and salt if necessary and add a few left over bits of cauliflower and serve with croutons.

Mrs. George Beard.

CARROT CHOWDER

3 thin slices of salt pork put in frying pan. Slice up one onion, add. Put in kettle with one cup hot water, 2 large carrots cut fine, 3 potatoes sliced thin.

Cook till tender, add 1 qt. milk and allow to come to a boil. Add salt and pepper and butter.

Mrs. S. Buzzee.

CLAM CHOWDER

2 qts. round clams	2 onions chopped fine
2 slices salt pork	1 pint of milk
1 qt. finely sliced raw potatoes.	6 rolled crackers

Lump of butter and pepper as desired. Boil clams and chop fine. There should be 2 cups of both with this. Chop pork fine and brown in kettle. When well browned add potatoes and onions and pour over them hot water enough to cover. Cook slowly one half hour. Add clams and broth and cook a few minutes more. Then add milk, crackers, butter and pepper and cook a few minutes more. Must be watched closely after milk is added as it scorches easily. (May use canned clams).

Mrs. Arthur Evans.

To vary mock turtle soup, add a slice of lemon, a dash of wine, or grape juice, and the powdered yolk of a hard boiled egg.

For tomato soup, add $\frac{1}{2}$ teaspoon sugar, a bit of chopped sweet pepper, a teaspoon of worcestershire sauce, and a pinch of soda and bring to a boil, just as it is served float a little cream on top.

CORN CHOWDER

$\frac{1}{2}$ lb. salt pork cut into dice, brown well.	2 quarts water
1 large onion	1 cup potatoes cut fine
4 peppers	Parsley
4 tomatoes, fry together	4 ears corn, cut from cob.

Boil till tender, then add 1 cup milk.

Mrs. John Jacquat.

POTATO SOUP

3 medium potatoes	1 tablespoon chopped onion
2 salt spoons celery salt	1 tablespoon flour
1 teaspoon salt	1 pint milk
2 tablespoons butter	a speck cayenne pepper.

Boil potatoes, mash and thin with some of milk. Cook all the rest in double boiler. When done, blend and strain. Serve very hot with chopped parsley on top. 3 stalks of celery in preference to celery salt.

Mrs. F. J. Baldwin.

BREADS

NUT BREAD

1 cake yeast	$\frac{1}{2}$ cup sugar
1 cup milk (scalded and cooled)	2 tablespoons lard or butter
1 tablespoon sugar	White of one egg
3 cups sifted flour	$\frac{1}{4}$ cup chopped walnuts
	$\frac{1}{2}$ teaspoon salt

Dissolve yeast and tablespoon of sugar in lukewarm milk. Add 1 $\frac{1}{4}$ cups of flour and beat. Cover and let rise for 50 minutes. Add sugar and lard, creamed, white of egg beaten stiff, nuts, remaining flour, or enough to make dough. Salt. Knead well. Place in greased bowl. Cover and let rise 2 $\frac{1}{2}$ hours or till double in bulk. Mould in a loaf and place in well greased pan. Let rise again-about $\frac{1}{2}$ hour. Bake 45 minutes. This will make one large loaf or 18 rolls.

Mrs. William Bronson.

NUT BREAD

2 cups graham flour	$\frac{1}{2}$ cup molasses
$1\frac{1}{2}$ cups white flour	1 cup English walnut meats
$\frac{1}{2}$ cup brown sugar	1 teaspoon soda
2 cups sweet milk	

Bake in long sponge cake pan.

Mrs. D. G. Sullivan.

ROLLED OATS BREAD

5 cups flour	1 tablespoon butter or fat
2 cups boiling water	1 cake compressed yeast
2 cups Quaker Oats	dissolved in
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ cup lukewarm water.
$\frac{1}{2}$ tablespoon salt	

Add boiling water to oats and let stand one hour; add molasses, salt, butter or fat, dissolved yeast and flour; let rise until double in bulk; knead thoroughly and shape into loaves. Put into tins and let rise until double in bulk, and bake 45 minutes. Makes 2 loaves.

Mrs. Alfred Rydin.

EYE BREAD

3 qts. rye flour	1 tablespoon sugar
1 qt. wheat flour	1 tablespoon salt
1 tablespoon lard	1 yeast cake.

Mix with warm water, let rise over night. Make into loaves, and rise again.

Mrs. W. Anderson.

DATE BREAD

Butter size of walnut	1 cup white flour
Salt	2 cups graham flour
$\frac{1}{2}$ cup sugar	1 lb. dates sliced
1 egg	1 teaspoon soda and sour milk

To make batter a little thicker than cake. Bake in a moderate oven.

Mrs. Allison MacArthur.

GRAHAM BREAD

2 cups graham flour	1 cup sour milk
$\frac{1}{2}$ cup wheat flour	$\frac{1}{2}$ cup molasses
1 teaspoon soda	1 teaspoon salt
1 tablespoon sugar	

Bake $\frac{1}{2}$ hour in a moderate gas oven and let stand in oven half hour longer.

Mrs. J. W. Beecher.

BOSTON BROWN BREAD

3 cups corn meal	1 teaspoon salt
2 cups rye meal	1 teaspoon soda beaten into
1 qt. milk	1 small cup molasses till it
	foams

Stir all together well and steam five hours.

Mrs. J. W. Beecher.

STEAMED BROWN BREAD

1 cup flour	1 cup molasses
2 cups graham flour	$3\frac{1}{2}$ cups milk
2 cups Indian Meal	salt
1 teaspoon soda (with sour	$\frac{1}{2}$ cup raisins
milk) with sweet milk use	Steam for four hours.
baking powder	

Mrs. Alfred Rydin.

RICE BREAD

1 cup rice, washed well, rubbing thru hands to remove coating. Add 1 qt. water. Boil till water boils out. Add 1 cup milk, 1 teaspoon salt, 2 tablespoons sugar, 2 tablespoons butter or Crisco, 1 yeast cake, white flour to make stiff. Raise and bake.

Mrs. J. J. M. Hoffman.

BRAN BREAD

3 tablespoons melted Crisco	
2 cups whole wheat flour	2 tablespoons sugar
1 cup bran	1 egg
$\frac{1}{2}$ teaspoon salt	2 cups milk

2 teaspoons baking powder or $\frac{1}{2}$ teaspoon baking soda if using sour milk.

Mrs. Harry P. Bronson.

RAISIN BREAD

$2\frac{1}{2}$ cups flour	4 teaspoons baking powder
$\frac{1}{2}$ cup graham flour	1 cup large seeded raisins
1 tablespoon sugar	1 egg
1 teaspoon salt	$1\frac{1}{2}$ cup milk

Mix dry ingredients. Add the raisins. Add beaten egg to milk and add to dry ingredients to make a soft dough. Beat well and put into greased pan. Allow to stand 20 minutes, then bake in moderate oven 45 to 60 minutes.

Mrs. Florence Woodruff Lewis.

"Cookery has become an Art, a noble Science."

Burton.

PARKER HOUSE ROLLS

3 tablespoons butter	1 tablespoon sugar
1 teaspoon salt	1 pint milk
$\frac{1}{2}$ cup lukewarm water	1 cake yeast
6 cups sifted flour	

Scald the milk and pour it over the sugar, salt and butter. Allow it to cool, and when it is lukewarm, add the yeast, dissolved in the lukewarm water, and then add three cups of flour. Beat hard, cover and let rise until it is a frothy mass. Then add three more cups of flour. Let it rise again until it is twice its original bulk, then place it on your kneading board. Knead lightly and then roll it out one-half an inch thick. Take a biscuit cutter and cut out the rolls. Brush each piece with butter, fold and press the edges together, and place them in a greased pan, one inch apart. Let them rise until very light. Bake in a hot oven fifteen minutes. This recipe makes three dozen Parker House rolls.

Mrs. W. C. Hungerford.

BISCUIT

1 cup scalded milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup shortening	1 yeast in $\frac{1}{4}$ cup water
$\frac{1}{2}$ cup sugar	1 $\frac{1}{2}$ cups flour

Make sponge of 1 $\frac{1}{2}$ cups of flour. When light add $\frac{1}{2}$ teaspoon lemon and little nutmeg, also raisins if wished, and enough flour to make stiff spoon batter. When light mold into biscuits.

Mrs. S. A. Case.

JOHNNY CAKE

1 cup sugar	1 teaspoon soda
1 cup sour cream	1 teaspoon salt
1 cup buttermilk	2 cups meal
1 egg	2 cups flour

Mrs. A. W. Barton.

COFFEE CAKE

2 cups flour	Little salt
3 teaspoons baking powder	1 egg and milk for soft dough.
2 tablespoons butter	

Sprinkle sugar and cinnamon on top. Mix with knife. Amount makes one jelly cake tin.

M. D. B.

ENTIRE WHEAT GEMS

1 cup sweet milk	Salt
2 tablespoons sugar	1 tablespoon butter
2 teaspoons baking powder	2 cups flour (entire wheat)
1 egg	Bake $\frac{1}{2}$ hour
	Mrs. Wadhams.

GRAHAM MUFFINS

1 cup graham flour	1 egg
1 cup white flour	1 tablespoon melted butter
1 tablespoon sugar	4 teaspoons baking powder
1 cup milk	Salt

Mix, sift dry ingredients. Slowly add milk, well beaten egg, butter. Bake in hot greased gem pans for about twenty five minutes.

Mrs. F. W. Lewis.

MUFFINS

1 $\frac{1}{2}$ cups sifted flour	2 tablespoons sugar
1 tablespoon melted butter	Salt
1 well beaten egg	2 teaspoons baking powder
1 cup milk	

Bake in a quick oven in muffin pans.

Mrs. Howard Seymour.

SPLIT BISCUITS

Take 15 or 18 large spoonfuls of bread sponge. Add 1 tablespoon butter (large) (melted), 1 tablespoon lard (melted) white of one egg beaten. $\frac{1}{2}$ cup sugar. Knead, let rise. Roll out and spread with melted butter. Cut out and fold. Put in pans and let rise again.

Mrs. Fred Bassett.

WAFFLES

2 cups flour	1 $\frac{1}{4}$ cups milk
2 teaspoons baking powder	2 eggs
$\frac{3}{4}$ teaspoon salt	1 tablespoon melted butter

Grease waffle iron well, heat smoking hot, drop one tablespoon batter in each section, cook while counting 20 slowly, turn and cook while counting 15. Requires about one minute.

Mrs. Katie Randall Loveland.

GRANDMA'S POP-OVERS

1 egg	1 cup flour
1 cup milk	Pinch of salt.

Beat together and pour into hot buttered gem pans. Bake 20 minutes.

Mrs. Paul Klimpke.

SANDWICH FILLINGS

ORIENTAL

Cream cheese and chopped dates, sprinkled with chopped peanuts. Use buttered bread.

Mrs. B. Havens Heminway.

LOBSTER

Pick meat of lobster very fine. Mix with mayonnaise. Buttered bread.

Mrs. B. H. H.

INDIAN FILLING

Mix mashed sardines with the yolks or whole of hard boiled eggs and salad dressing.

Mrs. B. H. H.

JELLY

Butter bread, spread with jelly, sprinkle with finely chopped nuts.

Mrs. B. H. H.

Chop equal amount of nut meats and raisins. Mix with enough lemon juice to make a paste. This is best when made with an oily nut such as peanuts, English walnuts, etc.

Miss Helen Mattoon.

$\frac{1}{4}$ cup butter (creamed) $\frac{1}{2}$ cup veal
 $\frac{1}{2}$ cup ham

Chop fine. Mix with butter, salt and paprika.

Mrs. Charles Mosgrove.

EGG

Put hard boiled egg through potato ricer, few olives chopped fine, salt, paprika and salad dressing.

Mrs. Charles Mosgrove.

SHRIMP

Mince 1 cup shrimps very fine $\frac{1}{4}$ cup stuffed olives
 2 teaspoons lemon juice Salad dressing.

Mrs. Charles Mosgrove.

CHEESE

Mix cream cheese with equal amount of chopped nuts and olives. A little salt and cayenne, moisten with mayonnaise.

CHEESE

Cream one tablespoon butter, and mix well with one cream cheese; season with $\frac{1}{4}$ teaspoon salt, a few grains of cayenne, one tablespoon of chopped pimientos and one tablespoon of lemon juice.

CHEESE

Cream cheese mixed with twice as much guava jelly.
Buttered bread.

PICNIC

Mix 4 olives, one pickle, 1 chopped pepper, with two cups minced chicken or tongue. Moisten with a little salad dressing.

Mrs. B. Havens Heminway.

CLUB SANDWICH

For foundation use a slice of golden brown toast. A crisp lettuce leaf spread with mayonnaise, then a slice of chicken. Next a bit of bacon, crisp, then chicken, more bacon, another leaf of lettuce, and lastly another slice of toast. Place on top a slice of ripe tomato spread with mayonnaise. The toast and the bacon should be hot and crisp.

Mrs. B. H. H.

RIPE OLIVE

Stone half a cup of ripe olives. Add one sweet green pepper, seeded and chopped fine or cut into thin slices. Chop together until very fine, then combine with cream cheese which has been mixed to a paste with French dressing. Spread and serve

Mrs. B. H. H.

DATE OR FIG

Spread entire wheat bread with butter and then with chopped figs or dates. An addition of chopped walnuts improves the filling.

Mrs. L. L. Cadwallader.

LETTUCE

Shredded lettuce, a sprinkle of chopped onion and salad dressing.

F. W. L.

"Jump out of your housekeeping rut, and make an Art of feeding your family".

CHEESE STRAWS

1 lb. strong cheese	1 teaspoon salt
1 cup butter	Red pepper
1 egg dropped	1 tablespoon milk or cream
Enough flour to roll very thin. Cut in strips $\frac{1}{2}$ inch wide, sprinkle with salt and bake.	

Mrs. Cowperthwait.

MARGUERITES

Whites of two eggs beaten $\frac{1}{2}$ cup sugar
stiff $\frac{1}{2}$ cup nuts chopped fine

Spread over saltines or butter thins. Brown in oven.
Mrs. J. W. Beecher.

TEAHOUSE TOAST

Cut inch wide slices of bread into inch wide strips. Trim off crusts. Fry in butter on both sides. Pile log cabin style and serve very hot, with marmalade or jam.

HOT TOAST SANDWICH

Place thinly sliced cheese between 2 slices of bread, cut very thin. Toast on both sides and put bit of butter on top.

Mrs. Harry Bronson.

TOAST SAVORIE

On slices of bread place shavings of American cheese and over the cheese, thin slices of bacon, one on every slice of bread. Put the prepared slice under gas flame in the broiling oven and toast to a golden brown. Do not place too near the flame or the bacon will burn before toast is complete.

Miss Judson.

CINNAMON TOAST

$\frac{1}{2}$ teaspoon cinnamon
 $1\frac{1}{2}$ teaspoon sugar

Sprinkle above mixture on hot buttered toast and put into hot oven for about a minute for sugar to melt.

Miss Belinda Lewis.

"The discovery of a new dish, does more for the happiness of man than the discovery of a star".

LUNCHEON OR SUPPER DISHES**LUNCHEON MACARONI**

Boil macaroni till tender, with salt. Put macaroni in baking dish and pour over it 1 can of Campbell tomato soup. Cover with grated bread crumbs. Lay on top about 4 strips of bacon. Bake about $\frac{1}{2}$ hour.

Mrs. B. Havens Heminway.

SWEDISH MEAT CAKES

$\frac{1}{2}$ lb. lean fresh pork	$\frac{1}{2}$ cup bread crumbs
$\frac{1}{2}$ lb. lean round steak	pepper, salt to taste.
1 egg	

Have both meats chopped, mix together with 1 beaten egg. Add to mixture all the bread crumbs. Shape meat in size of ordinary fish cakes, put in hot frying pan slightly buttered. Butter on both sides when cooked well and put on hot platter. Put in pan one teaspoon butter, one teaspoon flour, stir slowly adding to it some hot water until the desired thickness, pepper and salt and a dash of "Kitchen Bouquet" or any other good meat extract. Strain sauce and pour over meat cakes when ready to serve.

Miss Phoebe Budge.

RICE CROQUETTES WITH JELLY

$\frac{1}{2}$ cup rice	1 teaspoon salt
$\frac{1}{2}$ cup boiling water	Yolks 2 eggs
1 cup scalded milk	1 tablespoon butter

Wash rice, add to water with salt, cover and steam until water is absorbed. Add milk, stir lightly with fork, steam until rice is soft. Remove from fire and add eggs and butter; spread on plate to cool. Shape in balls, roll in crumbs, shape in nests. Dip in egg, then crumbs, fry in deep fat and drain. Put cube of jelly in each croquette.

Mrs. J. Strockbine.

MEAT TIMBALES

PASTRY

1 cup flour	$\frac{1}{2}$ teaspoon salt
4 tablespoons lard	$\frac{1}{4}$ cup water

FILLING

1 cup meat diced (veal or chicken)	2 cups white sauce
1 cup peas	Salt and pepper
	1 tablespoon butter

Make pastry; roll and cut and press down over inverted muffin molds. Prick well and bake in quick oven. Make 8 shells. When ready to serve, heat cup of diced meat in 2 cups of sauce. After nearly filling shells with meat fill the remaining space with cooked peas. Add seasoning and butter.

Mrs. Lillie R. Marggraff.

PEA TIMBALES

Put 1 can of peas through sieve. Beat white of one egg stiff. Add yolk. Add 2 tablespoons melted butter, little salt.

Bake 15 minutes in quick oven in timbal molds. Serve with white sauce.

Mrs. Frank Bean,

LUNCHEON DISH

6 slices toasted bread	Salt
2 cups milk	3 hard boiled eggs
1 tablespoon flour	

Take the toast and dip very quickly into hot water, put on a platter. Make a cream sauce of the milk, flour, and salt, then cut up the whites of the eggs into the cream sauce, put on toast. Take yolks of eggs and powder them up with a pinch of salt and sprinkle over the cream sauce and toast. Serve hot.

Mrs. L. G. Smith.

CHEESE SCRAMBLED EGGS

$1\frac{1}{4}$ 1 tablespoon butter	6 4 eggs
3 2 tablespoons grated cheese	$3\frac{1}{4}$ $\frac{1}{2}$ cup milk
	Salt and a little cayenne

Melt butter, add cheese. When soft, add eggs which have been beaten, then milk. Stir till eggs thicken, then add salt and pepper and serve at once.

Mrs. Heminway.

BANKED SALMON

Make a border of white potatoes, which have been boiled mashed and seasoned, around a platter, leaving space in center. For a small platter, one can of salmon broken lightly with a fork placed in space. Pour over, white sauce with the juice of one half lemon added. Serve hot. Rice may be used in place of potato if preferred.

Mrs. E. M. Mattoon.

SALMON CROQUETTES

1 large can salmon, minced	$\frac{1}{2}$ cup bread crumbs
1 tablespoon melted butter	1 tablespoon lemon juice
2 hard boiled eggs, chopped	Pepper
$\frac{1}{2}$ tablespoon anchovy sauce	$\frac{1}{2}$ teaspoon salt
	Dash of nutmeg

Mix in the order given, form in rolls, dip in beaten egg, crumbs and egg again and fry in hot, deep fat. Drain and serve with peas.

Mrs. W. C. Hungerford.

SALMON SOUFFLE

3 tablespoons butter	$\frac{1}{4}$ teaspoon pepper
3 tablespoons flour	1 cup salmon
1 cup milk	Yolk 3 eggs beaten
$\frac{1}{2}$ teaspoon salt	White 3 eggs beaten

Make white sauce, add salmon. Remove from fire and pour it over the beaten egg yolks. Pour the whole mixture over the whites beaten stiff and fold in. Bake in a buttered baking dish about 30 minutes in a slow oven.

Mrs. Zelda Wheeler Bassford.

CHEESE TIMBALE

Make white sauce and add 1 cup grated cheese, and 1 cup broken boiled spaghetti. Remove from fire when cheese is melted, and season with salt and paprika. When cold stir in 3 well beaten eggs and turn into well buttered timbale mould. Set in pan of hot water and bake 20 minutes. Serve with mushroom or tomato sauce.

Mrs. Margaret McC. Buckingham.

SOUTH CAROLINA RICE PIE

Take 1 qt. cooked meat; if beef or veal allow one fourth fat, if mutton trim away all fat and substitute two ounces butter. The meat should be cut fine. Chop fine one medium sized onion, one large potato, one ounce fat salt pork. Blanch, drain and fry gently to a light yellow. Put in the meat, with salt, pepper and sweet herbs or spices to taste. Let it heat through stirring carefully. If meat was tough add one pint stock and simmer till tender. Meanwhile cook 1 cup rice, season it with one cup stewed tomatoes strained. One ounce butter and 2 hard boiled eggs sliced. Turn hashed meat into buttered baking dish, place rice over carefully. Cut 2 more eggs and press into rice, placing dots of butter on each piece. Set in moderate oven $\frac{1}{2}$ hour.

Mrs. D. G. Sullivan.

TUNA-POTATO SCALLOP

Cover the bottom of a buttered baking dish with a layer of sliced potatoes. Sprinkle with salt, pepper and flour and a little butter. Add a layer of tuna fish, and a little onion cut fine; then another layer of potatoes etc., until dish is nearly full. Then fill with milk and bake an hour and a half.

Mrs. F. D. Carver.

CHEESE SOUFFLE

2 tablespoons butter	Few grains cayenne
3 tablespoons flour	$\frac{3}{4}$ cup grated cheese
$\frac{1}{4}$ cup scalded milk	Yolks 3 eggs
$\frac{1}{4}$ teaspoon salt	Whites 3 eggs

Melt butter, add flour-mix-add gradually scalded milk. Add salt, cayenne and cheese. Remove from fire, add yolks beaten till thick. Cool mixture, and cut and fold in whites of eggs beaten stiff and dry. Pour in buttered baking dish and bake 20 minutes in slow oven. Serve at once.

Mrs. G. C. Swift.

POTATO SOUFFLE

Boil six medium sized potatoes, mash very fine. Boil 1 cup milk, 1 tablespoon butter. Add the potatoes, salt, pepper, and beat to a cream. Add one at a time, the yolks of three eggs. Beat. Beat to a stiff froth, the whites of three eggs and add this to the mixture. Stir lightly, pour into buttered pan, bake 20 minutes.

Mrs. Georgia Cruttenden.

POTATOES IN SHELLS

Bake potatoes thoroughly, cut in half lengthwise, scoop out and mash, being careful to keep skins in shape. Beat in salt, pepper, teaspoon butter, 2 tablespoons milk, white of 1 egg. Return to skins sprinkle cheese on top and brown in oven.

SCALLOPED SWEET POTATOES AND APPLES

2 cups boiled sweet potatoes, cut in one fourth inch slices	$1\frac{1}{2}$ cups thinly sliced sour apples
$\frac{3}{4}$ cup sugar	2 tablespoons cooking oil or butter
	1 teaspoon salt

Put half the potatoes in buttered baking dish. Cover with half the apples, sprinkle with half the sugar, dot with half the butter and salt. Repeat the layers, apples on top. Put buttered crumbs on top and bake one hour.

Mrs. A. J. Barnes.

CODFISH A LaMODE

1 teacup codfish picked fine	Salt, if codfish is too fresh
2 cups mashed potatoes	Pepper
1 pint milk	2 eggs well beaten
$\frac{1}{4}$ cup butter	

Mix well and bake 20 to 25 minutes.

Mrs. James Black.

CLAM PIE

2 small cups raw potatoes	Roll 3 crackers
1 pint clams	2 hard boiled eggs cut into very small pieces
1 onion	
2 slices salt pork	

Chop the above medium fine

Put in baking dish in layers with cracker crumbs and hard boiled eggs alternating. Then add clam juice, salt and pepper. Cover the dish and bake about one hour. Remove cover and put on the top a pastry pie crust and bake that until thoroughly brown. Serves 6 people.

Mrs. C. A. Mosgrove.

- SHRIMP WIGGLE

Into 2 cups white sauce stir 1 or 2 cans of shrimps. When hot pour over slices of toast. Sprinkle over it hot peas, or make a mold in center.

Mrs. George Beach.

OYSTERS A La POULETTE

1 tablespoon butter
 $\frac{1}{2}$ tablespoon flour

Stir slowly in sauce pan. When melted and thick add slowly one cup milk and a dash of cream, pepper and salt to taste. Take a pint of oysters out of a container so as not to put in too much oyster juice. Stir slowly in the above sauce until good and hot and reasonable thickness. When nearly ready to serve add the yolks of one or two eggs. Serve on toast. This will serve four persons.

Miss Phoebe Budge.

- BACON AND CORN (CAMP STYLE)

12 slices bacon	$\frac{1}{2}$ green pepper
2 cups corn-canned or boiled and cut from cob	1 small onion
2 eggs	Salt-pepper

Cook bacon till crisp-pouring off fat occasionally during cooking. Remove bacon and keep warm. In about 4 table-spoons of bacon fat cook pepper and onion chopped fine for 5 minutes. Add corn and eggs well beaten and salt and pepper to taste. Scramble all together in hot fat. Heap on hot platter and garnish with strips of bacon.

Mrs. G. C. Swift.

BAKED HAM

Cover a slice of ham with a thick layer of sour apples, a little brown sugar. Bake one half hour.

Mrs. John Scott.

CORN CAKES

For every three cups of grated corn, add one egg, and a little salt. Fry in thin cakes.

Mrs. John Scott.

LUNCHEON DISH

Chop cold boiled ham fine; do not use too much fat. Put in sauce pan. Pour over this $1\frac{1}{2}$ cups milk, let come to a boil then add 2 beaten eggs. Stir rapidly until eggs are cooked. Season with a little salt and pepper and serve on toast.

Mrs. Howard Seymour.

SPANISH RICE

$\frac{1}{2}$ cup rice before cooked	$\frac{1}{2}$ lb. chopped steak
after cooked, add	1 small onion sliced
1 pint or $\frac{1}{2}$ can tomatoes	Salt, pepper and butter

Mix well and bake in a hot oven $\frac{1}{2}$ hour.

Mrs. N. B. Miller.

SPANISH RICE

1 slice bacon cut thin	1 cup cooked tomatoes
1 onion sliced and browned	1 cup cooked rice
with the bacon	Salt

Cook together and serve.

Mrs. H. Ashenden.

AMERICAN CHOP SUEY

Brown some chopped steak in the spider with a few slices of onion and bacon. Half fill a baking dish with this and fill with mashed potato. Cover with bits of butter and brown. Serve with tomato sauce.

Miss Helen Mattoon.

JUNGLE STEW

1 pint of kidney or baking beans soaked over night. Boil until tender. Put one tablespoon of butter in frying pan and when melted fry a chopped onion until brown. Add this to the beans with $\frac{1}{2}$ can of tomatoes and $\frac{1}{4}$ lb. macaroni broken into small pieces. Simmer until macaroni is tender and season to taste with salt and pepper.

Miss Ruth Richards.

HAMBURG ROLL

2 lbs. round steak
A bit of suet
2 tablespoons bread crumbs

Parsley, salt, pepper, a teaspoon of onion. Chop all these ingredients, add egg. Make into roll and place in pyrex pie plate, with a little water, surround with small pared potatoes. Bake about an hour (until potatoes are done).

Mrs. G. Decker.

CROQUETTES WITH TOMATO SAUCE

Chop together	1 cup cold roast meat (any kind)
4 cold boiled potatoes	
2 small onions	Season with pepper and salt and three drops tobasco sauce
1 green pepper and then add	1 egg well beaten
1 cup canned tomatoes	

Drop mixture by spoonfuls into buttered muffin pans. Bake in a hot oven and serve with tomato sauce.

TOMATO SAUCE

2 tablespoons butter	$\frac{1}{2}$ cup tomato puree
2 tablespoons flour	$\frac{1}{2}$ cup stock, salt and paprika

Melt butter, add flour. Cook until smooth directly over the fire. Add stock, tomato and seasonings. Stir until perfectly smooth.

I. H. K.

SPANISH EGGS

Remove insides from tomatoes. Sprinkle with salt, cayenne, and a little onion juice. Put into buttered entree dishes and bake until nearly done; take from oven and break an egg into each tomato cup covering with buttered crumbs and grated cheese mixed. Bake until egg is done and serve at once.

I. H. K.

EGG A La CARACAS

Pick over and chop finely	little onion salt
2 ounces of dried beef	Few grains of cinnamon
$\frac{1}{4}$ cup grated cheese	Few grains cayenne
1 cup tomatoes	2 tablespoons butter melted
Few drops onion juice or	

Heat mixture and add 3 well beaten eggs. Cook until creamy, stirring from bottom.

Mrs. Lillie R. Marggraff.

SALMON ROLL

To one cup salmon add one cup cracker crumbs, one egg well beaten, three tablespoons milk and one teaspoon salt. Drain juice from salmon, pick out all bones and mince the ingredients and mix thoroughly. Press tightly into a well buttered tin baking powder can, put the cover on, set into a kettle of boiling water and boil one hour. Remove carefully from can and serve hot with cream sauce or cold, sliced thin and arranged in bed of lettuce or parsley and garnish with slices of lemon. If directions are followed it will cut well when cold.

Mrs. Damery.

VEAL LOAF

3 lbs. veal chopped	Butter size of egg melted in
$\frac{1}{4}$ lb. salt pork chopped	$\frac{1}{2}$ cup milk heated
3 eggs	2 teaspoons salt
10 crackers crushed fine	2 teaspoons pepper.

Mrs. B. C. Atwood.

SCALLOPED HAM

1 cup chopped ham	1 teaspoon flour
3 eggs	1 scant teaspoon mustard
5 soda crackers	Butter size of walnut
1 pint milk	Pepper to taste.

Boil eggs hard, chop with the ham and crackers. Put milk in double boiler, thicken with flour and then add butter, ham, crackers and egg. Then add mustard and pepper. Bake one half hour in moderate oven.

Mrs. George M. Fox.

HAM OMELET

4 eggs beaten separately	$\frac{3}{4}$ cup finely chopped ham
2 tablespoons melted butter	(boiled or fried)
1 cup milk	Little pepper
1 tablespoon flour	

Put beaten yolks of eggs, flour, milk, ham together. Stir in lightly the beaten whites. Cook slowly for 20 minutes.

Mrs. Lillie R. Margraff.

BAKED PORK CHOPS

Place 5 chops in baker, put 1 tablespoon uncooked rice on each chop. Put can of tomatoes, seasoned with salt, pepper, teaspoon sugar, over top. Bake 2 hours in moderate oven, adding little hot water if needed.

Mrs. S. Buzzee.

OMELET

Make plain omelet. Just before folding, spread with jelly. Fold quickly and sprinkle with powdered sugar.

HAM AND EGGS WITH DEVEILED SAUCE

Broil thin slice ham (enough for individual portions). Put poached or fried egg on same and cover with deveiled sauce, made as follows:— Melt $1\frac{1}{2}$ tablespoons butter with 1 tablespoon flour. Stir in 1 teaspoon mustard, little salt and pepper. Add 1 cup milk, 1 egg, 2 tablespoons vinegar warmed slightly, and 1 teaspoon Worcestershire sauce.

Mrs. Ada B. Thompson.

EGGS WITH CREAM SAUCE

Break as many eggs as required into buttered dish. Pour cream sauce over same and sprinkle with grated cheese. Bake in moderate oven until eggs are set.

Mrs. Ada Thompson.

SWEET POTATOES AND MARSHMALLOWS

Cook five medium sized sweet potatoes. Mash well, season and put in buttered baking dish. Place on top marshmallows close to each other and put in oven just long enough to brown marshmallows. $\frac{3}{4}$ lb. marshmallows is sufficient.

Miss M. Bouet.

STUFFED CELERY

Select crisp inner stalks of celery. Mix cream cheese with salt, pepper, and green pepper, (if liked). And fill cavities of celery stalks.

Mrs. Cadwallader.

LUNCHEON DISH

2 tablespoons butter	Stir constantly. When
2 tablespoons flour	cheese has dissolved, add
Rub together, add	1 can tomato soup with a
1 cup milk	pinch of soda
1 cup cheese, cut small	1 beaten egg

Serve on toast.

Mrs. Geo. Bailey

PLANK STEAK

1 plank steak	Salt and pepper
Slice onions on top of steak	Bake about 1 hour.
Pour can tomato soup over it	

Mrs. Alfred Rydin.

PORK CHOPS

Roll chops in beaten egg and then in cracker crumbs. Arrange in baking dish. Sprinkle salt over it to taste. Cover with milk and bake in slow oven till milk is gone.

Mrs. J. W. Beecher.

SAUSAGE MEAT

5 lbs. raw fresh pork	1 heaping teaspoon summer
4 teaspoons salt	savory
5 level teaspoons pepper	$\frac{3}{4}$ heaping teaspoon thyme.
$3\frac{1}{2}$ heaping teaspoons sage	

Mrs. W. O. Wallenhaupt.

PLANKED CHICKEN

Select young broilers. One pair should fill a large sized plank. Dress and split for broiling. Fasten them securely in place on the plank—arranging directly under each bird a small mound of savory dressing. Brush with melted butter and cook slowly under the broiler of a gas oven—with the burners turned low after the first ten minutes. Baste with $\frac{1}{2}$ cup melted butter, to which $\frac{1}{4}$ teaspoon of summer savory and a pinch of celery salt has been added. Garnish the plank with potato croquettes and asparagus tips.

Mrs. Cowperthwait.

FRICASSEE OF RABBIT

Try out small pieces of salt pork. Sprinkle pieces of rabbit with flour and brown well in salt pork. Add one onion cut and season well. When a rich brown add a little water and cook very slowly for about 3 hours. A small can of mush-rooms may be added just before serving; also cider may be substituted for water.

Miss Marguerite Bouet.

BEEF LOAF

2 lbs. chopped steak	1 teaspoon chopped onion
$\frac{1}{2}$ cup bread crumbs	1 teaspoon poultry seasoning
1 egg	1 teaspoon salt

Mix well and pack in bread pan. Lay slices of salt pork or bacon over top and bake in moderate oven 1 hour.

Mrs. W. B. Reynolds.

SPANISH EGGS WITH TOMATO GRAVY

Poach or boil sufficient eggs; if boiled, half them. Prepare a good white sauce to which add in place of part of the milk one or more cups of tomato pulp, add onion, paprika or sweet red pepper if desired. Serve eggs in the tomato gravy. Very nice if served on toast squares.

Mrs. Harold E. Thompson.

RICE AND CHEESE

$2\frac{1}{2}$ cups cooked rice	1 cup milk
Sauce	2 level tablespoons butter
$\frac{1}{2}$ lb. American cheese	2 level tablespoons flour
grated	Salt, pepper

Left over rice may be used. Prepare sauce putting cheese into it. Then alternate rice and sauce in casserole and bake.

Mrs. Harold E. Thompson.

CAMP STEW

Crisp 3 or 4 slices of bacon in hot spider. Add one tablespoon of butter and one tablespoon flour. This mixture forms the basis of stock for stew. Add 6 potatoes quartered or cut into smaller pieces if desired and one onion sliced thin. Boil the sliced onion 15 minutes and then brown in spider with bacon, flour and butter. Place all ingredients in kettle, cover with one qt. hot water and cook until potatoes are nearly done. Add $\frac{1}{4}$ lb. of dried beef, shredded fine. Cook a few minutes longer, then serve. This quantity is sufficient for six persons.

Mrs. Albert Barnes.

- LOBSTER A La NEWBERG

1 large lobster	3 eggs
1 gill wine	$\frac{1}{2}$ pint cream
1 tablespoon butter	

Take the nicest part of lobster, cut in small slices, put in chafing dish with butter, season well with pepper and salt, pour the wine over it, cook ten minutes; add the beaten yolks of eggs and the cream; let all come to a boil and serve immediately.

Mrs. C. Brewster.

ASPARAGUS LOAF

1 $\frac{1}{2}$ cups asparagus	2 tablespoons butter
1 cup milk	1 teaspoon salt
4 eggs	$\frac{1}{4}$ teaspoon pepper
2 tablespoons flour	

Butter a mold and line it with cooked tips of asparagus, well drained. Cook together flour and butter, add salt and pepper, then gradually add the milk and let boil five minutes. Remove from fire and add the cup and a half of cooked asparagus and eggs well beaten. Turn mixture into the mold, set in pan of hot water and cook in a moderate oven thirty minutes or until center is firm. Turn loaf on hot platter. Pour a white sauce around the loaf and serve at once. Decorate with parsley. This recipe will serve six persons.

Mrs. W. Wollenhaupt.

BAKED HAM

Take slice of ham $1\frac{1}{4}$ inches thick. Soak in water 1 hour. Take ham from water and rub on two teaspoons of ground mustard and two tablespoons brown sugar. Put in dripping pan with a cup of sweet milk and bake forty minutes in a slow oven.

Mrs. John Neagle.

-DELMONICO POTATOES

Cut boiled potatoes into $\frac{1}{4}$ inch cubes. Make a white sauce and pour the potatoes into it, using $1\frac{1}{2}$ cups of potatoes to 1 cup of sauce. Put in buttered baking dish in layers and sprinkle each layer generously with cheese. Cover top with cracker crumbs, mixed with cheese and bake in a hot oven 20 minutes.

Mrs. L. L. Cadwallader.

CHICKEN CROQUETTES

$\frac{3}{4}$ cup milk
 $\frac{3}{4}$ cup flour
 1 well beaten egg

Add to the above and mix well, the meat of the fowl. Season with salt, pepper and a small piece of butter. Mould this mixture into small balls and fry in fat until a delicate brown.

Mrs. James Black.

-VIRGINIA FRIED CHICKEN

$\frac{1}{2}$ lb. salt pork	Chopped parsley
1 tablespoon flour	Pepper and salt
1 onion	Chicken or fowl
1 cup milk	

Dice pork and fry until rendered, brown onion in same. Dismember bird, roll in flour and fry until a nice brown in pork fat. Keep hot while gravy is being made. Pour over meat and simmer 1 hour. When ready to serve add parsley. When fowl is used it must be par-boiled before frying.

Mrs. F. J. Baldwin.

MACARONI AND CHEESE

Macaroni	1 sweet green pepper
1 cup cheese	Milk.
1 onion	

Cook macaroni in salted water until tender. Slice cheese in thin pieces, slice onions and peppers and put in layers in baking dish with macaroni. Fill up with milk and bake in quick oven until browned on top.

Mrs. Emerson Potter.

TUNA CAKES

Boil 6 medium sized potatoes, when tender, mash. Add 2 tablespoons milk or cream, butter size of an egg, 1 beaten egg, add to this 1 can of tuna fish (shredded). Beat together with spoon, season and form into cakes. Fry in generous amount of fat.

Mrs. P. B. Randall.

CREAM CHEESE TOAST

Melt $1\frac{1}{2}$ tablespoons butter. Add $1\frac{1}{4}$ tablespoons flour. When bubbling, pour on $1\frac{1}{4}$ cups of scalding milk. Stir till smooth, season with salt, pepper, paprika. Add $\frac{3}{4}$ cup of grated cheese, and cook till cheese is melted. Pour over toast, and serve with thin slices of bacon.

Mrs. H. H. Heminway.

CHEESE SOUFFLE

$\frac{3}{4}$ lb. cheese	Little salt.
4 slices bread, buttered	1 cup milk
1 egg	

Cut bread into dice. Put in buttered baking dish first a layer of bread then a layer of cheese cut in thin pieces until all is used up, then beat egg and add milk, and pinch of salt. Pour over the bread and cheese and bake twenty minutes in good hot oven.

Mrs. Damery.

CAULIFLOWER AND CHEESE

Cook cauliflower in salt and water until tender, then pour off water. Make rich cream gravy sauce, pour in $\frac{3}{4}$ cup of grated cheese. Pour this over cauliflower and bake until brown.

Mrs. Alfred Rydin.

OYSTER CREOLE

Cook slowly 1 tablespoon chopped onion in 2 tablespoons melted butter, until onion begins to color. Add level tablespoon flour and brown. Add 1 cup stewed tomatoes. Stir until thickens. Add 1 pint drained oysters. When edges begin to curl, remove oysters and add $\frac{1}{4}$ teaspoon salt, 1 tablespoon chopped parsley and few drops tabasco sauce. Pour over oysters and serve.

Mrs. L. Carley.

Feast and your halls are crowded;
Fast and the world goes by.

Ella Wilcox.

CHOCOLATE CARAMEL CAKE

$\frac{3}{8}$ cup grated chocolate, or cocoa $\frac{3}{8}$ cup of milk
Yolk of 1 egg

Stir these together, boil until thick. Add 1 cup sugar, $\frac{1}{2}$ cup milk, 1 tablespoon butter, 1 teaspoon soda, $1\frac{1}{2}$ cups flour; flavor with vanilla. Bake in two layers.

Mrs. John J. Magee.

SPICE LOAF CAKE

1 cup sugar	1 tablespoon molasses
2 cups flour	1 teaspoon cloves
$\frac{1}{2}$ cup butter	1 teaspoon cinnamon
1 egg	1 teaspoon nutmeg
1 cup raisins or figs, dates or currants	1 large teaspoon soda put in the molasses and sour milk
1 cup thick sour milk	
$\frac{3}{4}$ cup nuts	Bake in slow oven.

Mrs. F. Bassette.

- PORK CAKE

14 ounces salt pork, chopped fine. Pour on 1 pint boiling water. Add:

2 cups molasses	1 tablespoon soda
1 cup sugar	5 cups flour
1 tablespoon cinnamon	1 lb. chopped raisins
1 teaspoon cloves and nutmeg	

Bake in slow oven, 1 or $1\frac{1}{2}$ hours.

Mrs. Martha Reinhold.

- MEASURE CAKE (1819)

3 cups sugar	5 cups flour
2 cups butter	2 teaspoons cream tartar
$1\frac{1}{2}$ cups milk	1 teaspoon soda
6 eggs	Nutmeg or vanilla.

Mrs. J. W. Beecher.

NUT CAKE

1 cup sugar	$1\frac{1}{2}$ cups flour
2 eggs	$\frac{1}{4}$ cup chopped walnuts
1 tablespoon butter	2 teaspoons baking powder
1 cup milk	Ice the top

Mrs. J. G. Williams.

PUFF CAKE

Beat to a cream $\frac{1}{2}$ cup butter, 1 cup sugar. Add in order named 2 yolks of eggs well beaten, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, whites of two eggs beaten stiff, 1 heaping teaspoon of baking powder sifted in the last stirring. Flavor with vanilla.

Mrs. Mary L. Barton.

LIGHT SPICE CAKE

2 egg yolks	1½ teaspoons baking powder
¼ cup butter	½ dessert spoon mixed spice
1 cup brown sugar	Salt
1 cup flour	Bake
½ cup milk	

Frosting

Beat two egg whites until stiff and add ¼ cup brown sugar. Spread on cake and return to oven to brown.

Mrs. Arthur Evans.

COMPANY CAKE

Cream together 1½ cups powdered sugar, 1 cup butter, the yolks of 6 eggs. Add 2 cups flour, ¼ teaspoon each of cloves, nutmeg, and cinnamon, ½ cup each of raisins and currants and ¼ cup of citron, and the beaten whites of eggs. Bake slowly.

Mrs. M. E. Brahen.

MOCK ANGEL CAKE

Mix	3 teaspoons baking powder
1 cup flour	Salt
1 cup sugar	

Boil 1 cup milk—pour over flour mixture while hot. Beat until smooth. Fold in gently the beaten whites of 2 eggs. Bake in slow oven 40 minutes. A little vanilla improves it.

Mrs. S. A. Case.

WALNUT CAKE

1 cup milk	2 cups sugar
3 cups flour	½ cup butter
3 eggs	1 cup walnut meats
2 teaspoons cream of tartar	1 teaspoon soda

Mrs. Fairclough.

- BROWN STONE FRONT

1 cup sugar	2 eggs
1 cup butter	2 teaspoons baking powder
½ cup milk	1 teaspoon vanilla
2 cups flour	

Mix all together and add ½ cake of Bakers chocolate, ½ cup milk, 1 cup sugar. Dissolve this on the stove. Yolk of 1 egg, stir thoroughly with the cake mixture and bake in two layers. Put together with boiled frosting.

Mrs. Alice M. K. Mattoon.

POTATO SPONGE CAKE

Beat 4 fresh eggs five minutes, add one cup granulated sugar gradually beating all the time, one teaspoon almond flavoring. Mix 1 teaspoon cream of tartar or Royal baking powder with $\frac{1}{2}$ cup potato flour. Fold very carefully into the mixture, bake 35 minutes.

Mrs. H. Johnson.

APPLE SAUCE CAKE

1 cup sugar
 $\frac{1}{2}$ cup shortening
 1 salt spoon salt
 $\frac{1}{2}$ teaspoon cloves
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 1 cup raisins
 1 teaspoon soda (dissolved

in water)
 1 cup unsweetened apple sauce
 Put the dissolved soda into the sauce, let it foam over the ingredients
 $1\frac{1}{2}$ cups flour
 Bake 45 minutes

Mrs. A. J. Borthwick.

SOFT GINGER CAKE

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup molasses
 1 egg
 1 teaspoon soda

1 teaspoon ginger
 $1\frac{1}{2}$ cups flour
 Stir all together, then add:
 $\frac{3}{4}$ cup boiling water

Mrs. J. E. Thompson.

JELLY ROLL

3 eggs
 1 cup sugar
 3 tablespoons cold water

1 cup flour
 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

Beat eggs and sugar till quite thick, add water, then flour, salt, baking powder sifted together twice. Line shallow pan with greased paper, pour in batter evenly, and bake in a quick oven about 12 minutes. Turn out onto a cloth or paper, tear off paper, sprinkle with sugar, spread with jelly. Roll quickly.

Mrs. L. Smith.

COFFEE CAKE

$\frac{1}{2}$ cup butter
 1 cup molasses
 1 egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup strong coffee
 1 teaspoon baking soda in a little hot water

1 teaspoon cinnamon
 1 teaspoon cloves
 1 cup raisins
 2 cups flour
 Bake slowly

Mrs. Fairclough.

CINNAMON CAKE

Whites of 2 eggs	2 teaspoons baking powder
1 cup milk	ICING
1½ cups flour	Yolks of 2 eggs
1 cup sugar	¾ cup brown sugar
½ cup butter	1 teaspoon cinnamon

Mrs. T. F. McGowan

DELICIOUS DEVIL'S FOOD

1 cup butter	1 teaspoon cream of tartar
1 cup sugar (granulated)	½ teaspoon soda
1 cup brown sugar	1 teaspoon allspice
1 cup sweet milk	1 teaspoon cloves
4 cups flour	1 teaspoon cinnamon
½ cup molasses	½ teaspoon nutmeg grated
½ cup grated chocolate	2 cups raisins
½ cup boiling water	1 cup citron
4 eggs	1 cup English walnuts

Cream butter and sugars together; add molasses and yolks of eggs and beat thoroughly. Mix spices, cream of tartar and soda in flour. Dissolve grated chocolate in the boiling water and add to mixture. Cut citron and raisins into small pieces, add broken nuts and roll in flour. Last of all, add the stiffly beaten whites of eggs. Bake in three layers in moderate oven, and put together with caramel filling. This cake is delicious and can be kept fresh for months.

CARAMEL FILLING

2 cups brown sugar	2 teaspoons butter
¾ cup cream or rich milk	1 teaspoon vanilla

Boil ingredients together, stirring constantly, until the mass forms a soft ball in cold water. Take from stove and beat until thick enough to spread. Add flavoring, just before spreading on the cake.

Mrs. W. O. Wollenhaupt.

DATE CAKE

1 cup dates (grind)	$\frac{1}{2}$ cup butter
1 cup raisins (grind)	2 cups flour
1 teaspoon soda	1 teaspoon baking powder
1 cup water, mix together	Yolks 2 eggs
In another dish mix	1 teaspoon cinnamon
1 cup sugar	

Mix all together and bake in layers. Use whites of eggs for frosting.

Mrs. A. Lindsay.

RIBBON CAKE

1 cup butter	Stir thoroughly, then take
2 $\frac{1}{2}$ cups sugar, then add	out $\frac{1}{2}$ and with it mix
1 cup sweet milk	1 tablespoon of molasses
4 cups flour	1 teaspoon of all kinds of
4 eggs beaten	spices
4 teaspoons baking powder	1 cup currants
	1 cup raisins
	$\frac{1}{2}$ cup citron chopped fine

Bake in one cake. Bake white in two cakes, when done place together with icing, the dark in the middle.

Mrs. Henry R. Hickox.

OLD FASHIONED RAISED CAKE

$\frac{1}{2}$ pint milk	4 cups flour or enough to
1 cup shortening	make stiff
1 egg	$\frac{1}{2}$ cup yeast liquid or 1 yeast
Salt	cake dissolved in $\frac{1}{2}$ cup
2 cups sugar	more milk

Put $\frac{1}{2}$ of creamed sugar and shortening into the mixture, saving the other to be added after first raising. Set it at night in warm place to rise. When light add 1 nutmeg grated and essence lemon with second shortening. Let rise again. Then with a spoon put the mixture into round pans. Add raisins and citron. When light bake slowly.

Mrs. F. Percy Hickox.

FUDGE CAKE

Cream together 1 cup sugar and 2 tablespoons butter and add the white of 1 egg and $\frac{1}{2}$ cup milk with $\frac{1}{2}$ teaspoon soda dissolved in it. Take $\frac{1}{2}$ cup milk, 2 squares chocolate and the yolks of 2 eggs—cook till thick and add to the above mixture. Then add 1 cup and 1 tablespoon flour and 1 teaspoon vanilla.

Mrs. C. W. Atwood.

CREAM SPONGE CAKE

Yolks 4 eggs	$\frac{1}{4}$ teaspoon salt
1 cup sugar	$1\frac{1}{4}$ tablespoons cornstarch
Flour	Whites of 4 eggs
$1\frac{1}{4}$ teaspoons baking powder	1 teaspoon lemon extract
3 tablespoons cold water	

Beat yolks of eggs and water until thick. Add sugar slowly, and beat 2 minutes. Put cornstarch in a cup and fill cup with flour. Mix and sift cornstarch and flour with baking powder and salt and add to first mixture, mix well, add whites of eggs beaten till stiff, and flavoring. Bake 30 minutes in moderate oven.

Mrs. James Strockbine.

LEMON JELLY CAKE

2 cups sugar	$\frac{1}{4}$ cup butter
$\frac{3}{4}$ cup milk	3 cups flour
3 teaspoons baking powder	Whites of 6 eggs

FILLING

Yolks of 6 eggs	1 cup sugar
Butter size of egg	1 tablespoon hot water
Rind and juice of 2 lemons	Simmer till it thickens.

Mrs. Fairclough.

MERINGUES GLACEES OR KISSES

Whites of 4 eggs	$1\frac{1}{4}$ cups powdered sugar or
$\frac{1}{2}$ teaspoon vanilla	1 cup of granulated.

Beat whites till stiff, add gradually $\frac{3}{4}$ of the sugar, and continue beating until mixture will hold its shape; fold in remaining sugar and add flavoring. Shape with a spoon or pastry bag and tube, or wet hand covered with letter paper. Bake 30 minutes in very slow oven, remove from paper and put together in pairs, or if intending to fill with whipped cream or ice cream remove soft part with spoon and place meringues in oven to dry.

Mrs. Paul Welton.

MACAROONS

3 small cups corn flakes	1 teaspoon vanilla
1 cup cocoanut	1 cup sugar
Pinch of salt	Whites of 2 eggs.

Let cool a little before taking them from the pan. Makes about 3 dozen.

Mrs. Ruth Richards.

CREAM PUFFS

1 cup hot water	1 cup flour
$\frac{1}{2}$ cup butter	3 eggs

Boil hot water and butter together, when boiling add flour and stir until smooth. Remove from fire and when partly cool add eggs unbeaten. Stir until smooth, bake in quick oven 20 to 25 minutes. Makes 12-14 cream puffs. Fill with whipped cream or with ice cream with chocolate sauce.

Miss Julia Lockwood.

- ARMY TEA-CAKE

Make a sponge cake and add a cup of chopped dates, $\frac{1}{2}$ cup chopped nuts. Bake in shallow pan, cut in squares and roll in powdered sugar.

Mrs. Frank Bean.

BROWNIES

$\frac{1}{2}$ cup butter	2 eggs
1 cup brown sugar	2 squares Bakers chocolate
$\frac{1}{2}$ cup bread flour	2 teaspoons vanilla.
1 cup chopped nuts	

Cream butter and sugar, add melted chocolate. Add eggs and flour. Bake in sheets and cut in squares.

Mrs. C. W. Jackson.

OAT CAKES

1 $\frac{1}{2}$ cups sugar	2 teaspoons baking powder
1 cup butter	1 teaspoon cinnamon
2 eggs	Salt
$\frac{1}{2}$ cup milk, small	$\frac{1}{2}$ cup each of nuts and raisins
2 cups uncooked oatmeal	
2 cups flour	Bake as drop cakes.

Mrs. George A. Cook.

SUGAR COOKIES

1 cup butter	4 cups flour, start with less
2 cups sugar	4 teaspoons baking powder
2 eggs	Salt
$\frac{1}{4}$ cup milk	

Roll thin and bake quickly.

Mrs. A. C. Troland.

BOSTON COOKIES

1 cup butter	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups sugar	1 teaspoon cinnamon
3 eggs	1 cup chopped nuts
1 teaspoon soda	$\frac{1}{2}$ cup currants
$1\frac{1}{2}$ tablespoons hot water	$\frac{1}{2}$ cup seeded and chopped raisins.
$3\frac{3}{4}$ cups flour	

Cream butter and sugar. Add eggs well beaten, soda dissolved in water, and one half the flour sifted and mixed with salt and cinnamon, then nut-meats and fruit and remainder of flour. Drop by spoonfuls one inch apart on buttered pan and bake in moderate oven, or roll and cut instead.

Mrs. Henry L. Rowland.

FRUIT COOKIES

2 cups sugar	2 eggs
$\frac{1}{2}$ cup milk	1 teaspoon cinnamon
2 cups chopped raisins	A pinch of cloves and allspice
1 cup butter	Enough flour to mix soft
1 teaspoon baking powder	
1 teaspoon nutmeg	

Sour milk and soda may be used in place of sweet milk and baking powder.

Mrs. T. F. McGowan.

OLD FASHIONED COOKIES

Pinch of salt	1 beaten egg
1 cup sugar	$\frac{1}{2}$ cup sour milk (mix in milk
$\frac{1}{2}$ cup melted butter	$\frac{1}{2}$ teaspoon soda)
Good pinch of nutmeg or caraway seeds	1 teaspoon baking powder

About 2 cups of flour or enough to make stiff enough to cut cookies out. Sprinkle with sugar.

Mrs. Zelda Wheeler Bassford.

SOUR CREAM COOKIES

3 eggs	Juice and grated rind of 1 lemon
1 cup butter	1 small teaspoon soda
2 cups sugar	Pinch of nutmeg.
$3\frac{1}{2}$ cups flour	
1 cup very sour cream	

Cream sugar and butter, beat up with eggs, add cream and lemon, then flour slowly. Let dough get cold before using, and drop from spoon.

Margaret McC. Buckingham.

GINGER SNAPS

1 cup molasses	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup shortening	1 tablespoon ginger
$\frac{3}{4}$ cups flour	$1\frac{1}{2}$ teaspoons salt

Heat molasses to boiling point and pour over shortening. Add dry ingredients mixed and sifted. **Chill thoroughly.** Roll as thinly as possible; shape with a small round cutter.

Mrs. F. W. Foster.

"Oh hours of all hours,
The most blest upon earth,
Blessed hours of our dinners."

POTATO CRULLERS

$\frac{3}{4}$ cup mashed potatoes	1 tablespoon melted lard
$\frac{1}{2}$ cup sugar	2 teaspoons baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ teaspoon salt
1 egg	Nutmeg

Mrs. Hubert Buckingham.

CRULLERS

1 coffee cup sugar	1 teaspoon soda
2 tablespoons butter	2 teaspoons cream of tartar
1 coffee cup milk	Salt and nutmeg
2 eggs	Flour

Mix as soft as can be rolled. They never soak fat.

Mrs. Frederick Peck.

CHOCOLATE CRULLERS

Beat 2 eggs	1 teaspoon cinnamon
Add 1 cup sugar	1 tablespoon melted chocolate
1 tablespoon melted butter	late
Salt	

Mix well, then add 1 cup sweet milk, 3 cups flour sifted with 2 teaspoons baking powder. Mix as soft as can be handled.

Mrs. A. J. Barnes.

Meanwhile, Welcome Joy and Feast.
Milton.

DESSERTS

Serenely full, the epicure would say,
Fate cannot harm me,—I have dined today.

Sidney Smith.

INDIAN PUDDING

Boil 1 pint of milk. Stir in four tablespoons corn meal. Cook a few minutes. When partly cool add 1 pint cold milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon cinnamon and butter. Cook one-half hour. Stir in a cup of cold milk and bake in a very slow oven two hours longer.

Mrs. Charles Smith.

CORN MEAL PUDDING (ENOUGH FOR TWO)

$\frac{1}{2}$ pint milk	$\frac{1}{4}$ teaspoon cinnamon
1 tablespoon corn meal	$\frac{1}{8}$ teaspoon ginger
$\frac{1}{2}$ tablespoon flour	$\frac{1}{4}$ teaspoon salt

Heat milk and add to the rest of the ingredients and let cool. Mix yolk of 1 egg

$\frac{1}{4}$ cup raisins	$\frac{1}{4}$ cup sugar
1 teaspoon butter	$\frac{1}{2}$ cup molasses

Mix together and bake in a slow oven 1 hour. Beat up the whites of the eggs, sweeten, use as meringue.

Mrs. Zelda Wheeler Bassford.

MARSHMALLOW CREAM

$\frac{3}{4}$ lb. marshmallows in candy form. Cut and cover with top of bottle of milk. Let stand two or three hours. Add to this a small can of pineapples cut, and $\frac{1}{4}$ lb. nut meats. Beat stiff $\frac{1}{2}$ pint cream and mix with above mixture and set in cool place. Cherries or grapes added make a very pretty decoration. Enough for 8 people.

Mrs. Allison MacArthur.

SNOW BALLS

2 cups milk	$\frac{1}{2}$ cup sugar
3 whites of eggs	Vanilla
3 yolks of eggs	

Beat whites very stiff, adding just a little sugar. Heat milk, when to the boiling point drop in whites of eggs by spoonfuls. Cook about 1 minute and take out with skimmer. With milk make a custard and flavor with vanilla and pour over whites. Very dainty to serve.

Miss M. Bouet.

STUFFED PEACH SUNDAE

Take halves of peaches, remove stones, and place in cavity, chopped Maraschino cherries and nut meats. Place two halves together, set in sherbet cup and cover with ice cream. Pour over a little of the cherry syrup and top with a bit of whipped cream.

STEAMED CHOCOLATE PUDDING

$\frac{1}{2}$ cup confectionery sugar	$\frac{1}{2}$ cup milk
1 tablespoon butter	1 cup flour
2 large tablespoons cocoa	2 teaspoons baking powder
1 teaspoon vanilla	Steam $1\frac{1}{2}$ hours
1 egg	

SAUCE:

Confectionery sugar, butter, vanilla, little hot water. Beat till creamy.

Mrs. S. A. Case.

GRAHAM PUDDING

1 cup molasses	1 teaspoon salt
1 cup sweet milk	$\frac{1}{4}$ lb. citron
$\frac{1}{2}$ teaspoon soda	1 cup raisins
Butter size of a walnut	$\frac{1}{4}$ teaspoon cloves, cinnamon
2 cups graham flour	allspice, nutmeg. Steam 2 hrs
1 egg	

Mrs. H. F. Mason.

SUET PUDDING

$\frac{1}{2}$ cup chopped suet	$1\frac{1}{4}$ cups flour
$\frac{1}{2}$ cup molasses	1 tablespoon soda (dissolved)
$\frac{1}{2}$ cup milk	Salt. Steam 3 hours.
$\frac{1}{2}$ cup chopped raisins	

SAUCE FOR PUDDING:

2 tablespoons butter, melt, and stir in two teaspoons flour. Add 1 cup boiling water, $\frac{1}{2}$ cup sugar, 1 teaspoon vinegar and spices to suit the taste.

Mrs. F. W. Lewis.

NUT PUDDING

1 cup molasses	$\frac{1}{2}$ teaspoon nutmeg
1 cup chopped suet	1 lb. chopped English walnuts
1 cup sweet milk	$\frac{1}{2}$ lb. figs chopped
$2\frac{1}{2}$ cups flour	1 cup raisins
1 teaspoon soda	
1 scant teaspoon salt	

Steam $2\frac{1}{2}$ to 3 hours. Good with hard sauce.

Miss Ella Lockwood.

COFFEE SOUFFLE

1 1/2 cups coffee infusion	3 eggs
1/2 cup milk	1/2 teaspoon vanilla
3/4 cup sugar	1 tablespoon granulated gelatine
1/4 teaspoon salt	

Mix coffee infusion, milk, 1/2 of the sugar and gelatine, and heat in double boiler. Add remaining sugar, salt, and yolks of eggs slightly beaten; cook until mixture thickens, remove from range and let stand until cool and partially set. Then add whites of eggs beaten until stiff and vanilla. Mould, chill, and serve with whipped cream or boiled custard.

Mrs. Irving Smith.

BAKED CRANBERRY PUDDING

1 cup sugar	2 egg yolks
1 cup milk	1 large cup cranberries (cut in half)
2 cups flour	
2 teaspoons baking powder	

Make batter and pour half of it into square pan. Put uncooked cranberries on top and pour rest of batter over. Bake 1/4 hour. Serve with following sauce. Make in double boiler.

1/2 cup boiling water 1 cup sugar
 1 1/2 tablespoons cornstarch mixed with little cold water, add this to the sugar and water and cook till thick. Pour over beaten whites of 2 eggs, add vanilla.

Mrs. W. Kelley.

HOT TRIANGLES

1/4 cup sugar	1 teaspoon salt
2 1/2 teaspoons baking powder	1/4 cup shortening
2 cups flour	

Mix. Add 1 egg beaten fine and 1/4 cup milk. Cut 2 tart apples in small pieces and stir in last. Pour into layer cake tins. Slice another apple and lay on top, sprinkle with granulated sugar. Serve with sauce.

Mrs. Anne Scott Smith.

SNOW PUDDING

Beat whites of 4 eggs stiff. Add 1/2 tablespoons gelatine, dissolved in 3 tablespoons boiling water. Beat well. Add 1/4 cup powdered sugar. Flavor. Serve cold.

Miss Marian Scoville.

NORWEGIAN PRUNE PUDDING

$\frac{3}{4}$ lb. prunes	$1\frac{1}{2}$ cups boiling water
2 cups cold water	$\frac{1}{2}$ cup cornstarch
1 cup sugar	1 teaspoon lemon juice
1 inch piece stick cinnamon	

Pick over prunes, wash and soak at least one hour in cold water, and boil until soft; remove stones, add sugar, cinnamon, boiling water and simmer ten minutes. Dilute cornstarch with a little cold water. Add to prune mixture and cook five minutes. Remove cinnamon, mould, chill, serve with plain or whipped cream.

Mrs. F. J. Baldwin.

FAVORITE PUDDING

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ teaspoon salt
3 teaspoons baking powder	1 cup sugar
Whites 2 eggs	Yolks 2 eggs
$1\frac{1}{2}$ squares chocolate	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon vanilla	$1\frac{1}{2}$ cups flour

Cream butter and add $\frac{1}{2}$ sugar gradually. Beat yolks of eggs until thick and add remaining sugar. Combine mixtures, and add milk alternately with flour, mixed and sifted with baking powder and salt. Then add whites of eggs beaten until stiff, melted chocolate and vanilla. Bake in an angel-cake pan or a card if preferred—pour over it hot fudge sauce, and put on top of that, whipped cream sweetened and flavored.

Mrs. I. C. Bean.

BAVARIAN CREAM

1 cup milk	$1\frac{1}{2}$ level teaspoons gelatine,
$\frac{1}{2}$ cup sugar	dissolved in 2 tablespoons
Yolks 2 eggs	milk
$\frac{1}{2}$ pint cream	$\frac{1}{2}$ teaspoon vanilla

Beat eggs and stir sugar into them. Heat milk, add the above, cook till it thickens. Add gelatine and flavoring. When almost cold, add whipped cream. Sprinkle with powdered macaroons. Flavoring such as 1 block Bakers chocolate dissolved in little hot water, or a few preserved figs cut up fine and the syrup, or 2 tablespoons of preserved ginger, with 2 tablespoons of the syrup, makes this dessert much nicer.

Mrs. S. Buzzee.

RICE PUDDING

3 tablespoons rice
3 tablespoons sugar
little salt

butter size of walnut
teaspoon of vanilla
1 qt. milk

Bake in slow oven 2 hours, stir 2 or 3 times after putting in oven. By baking slowly it becomes creamy.

Mrs. E. J. Bartlett.

STEAMED APPLES

Take as many red apples as will set in the bottom of a container, wash, core, fill with sugar, and piece of butter. Add $1\frac{1}{2}$ cups water. Steam 20 minutes. Serve with a little jelly, whipped cream or marshmallow on each apple.

Mrs. Georgia Cruttenden.

- TAPIOCA AND BANANA SPONGE

Sprinkle half a cup of minute tapioca, and $\frac{3}{4}$ cup sugar into 1 pint boiling water, add $\frac{1}{2}$ teaspoon salt and cook over hot water, stirring occasionally. When tapioca is transparent add the juice of 2 lemons, and fold in the whites of 2 eggs, beaten till dry. Serve, spread over sliced bananas, with cream and sugar. Or with a cold boiled custard. This dish may be served with canned peaches, using the juice of the fruit instead of water.

Mrs. Edwin E. Smith.

HONEYCOMB PUDDING

4 eggs
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup melted butter
(not hot)
 $\frac{1}{2}$ cup molasses
1 teaspoon soda

Mix flour, sugar, butter, milk. Add eggs beaten separately. Add molasses and soda the last thing. Beat all together to a froth. Bake $\frac{1}{2}$ hour in moderate oven. Must be beaten very thoroughly to honeycomb.

Mrs. Leonard Carley.

- CANADIAN SNOW PUDDING

Grate the rind of one lemon and set aside. Take juice of one lemon, one cup of sugar, two cups of water boil together until sugar is dissolved. Thicken with three tablespoons of corn starch. Set aside to cool. Beat the whites of two eggs stiff and add to lemon mixture when cool.

FOR THE CUSTARD

Beat yolks of two eggs, add one cup of milk, $\frac{1}{2}$ cup of sugar, one tablespoon of corn starch. Boil together and add grated rind of lemon. Pour over top of lemon mixture when nearly cold.

Miss Phoebe Budge.

PRUNE WHIP

$\frac{3}{4}$ lb. prunes, stewed soft, and strained through colander. 4 tablespoons sugar. Whites of 4 eggs beaten stiff. Bake 20 minutes in slow oven. Serve when cold with whipped cream.

Mrs. C. O. Luce.

CREAM WHIP

Sweeten thick cream and flavor. Half fill tall glasses with preserves, (either peaches or strawberries,) and pile on the whip lightly. Garnish with a bit of the preserves or cherries. Set on ice for hour or more before serving.

Mrs. Lewis.

TO SERVE ICE CREAM DELICIOUSLY

Place fresh strawberries, well sugared, upon a layer of ice cream. Cover the whole with sweetened whipped cream, and sprinkle over it chopped almonds or pistachio nuts.

Miss Belinda Lewis.

HARD SAUCE

1 cup confectionery sugar Creamed well.
 $\frac{1}{2}$ cup butter

Add 1 tablespoon boiling water and beat. Add white of 1 egg beaten till stiff. Beat all together thoroughly, and flavor with nutmeg or chopped fruit.

PASTRY

That all-softening o'er powering knell,
The tocsin of the soul—the dinner-bell.

Byron.

—MOCK CHERRY PIE

1 cup chopped cranberries	1 cup sugar
$\frac{3}{4}$ cup chopped raisins	1 cup water
1 tablespoon flour	

Boil together a few minutes; then put in 1 teaspoon vanilla. Bake between two crusts.

Mrs. Charles W. Cooper.

—SQUASH PIE

4 cups squash	1 teaspoon mace
2 cups sugar	1 teaspoon salt
$2\frac{3}{4}$ cups boiling milk	3 eggs
3 spoons butter	Nutmeg on top.
1 teaspoon cinnamon	

Mrs. M. R. Sepples.

COCOANUT CREAM PIE

1 pint milk	Yolks of 2 eggs
2 tablespoons corn starch, (wet in cold milk)	1 cup sugar
	Small piece butter

Cook in double boiler and put it into crust of pie which has already been baked. Frost with whites of eggs beaten stiff to which has been added two tablespoons sugar. Sprinkle thickly with shredded cocoanut and brown.

Mrs. Herbert T. Dayton.

ORANGE CREAM PIE

Beat yolks of 2 eggs with $\frac{1}{2}$ cup sugar, two tablespoons flour dissolved in cold milk. Add to one pint boiling milk, stirring constantly until thick and creamy. When cold add orange extract and pour in baked paste. Use whites of eggs with $\frac{1}{2}$ cup sugar for meringue.

Mrs. Bertram Hudson.

LEMON PIE

1 cup sugar	Salt
Juice of 1 lemon	1 tablespoon flour
Yolks of 2 eggs	1 cup milk

Beat the whites and add last. Bake slowly. (1 crust).

Mrs. Chauncey Dayton.

LEMON PIE

Make a rich crust, and prick it well and bake.

A slice of bread inch and a half thick, trim off crust and crumble it up fine. Pour over this 1 cup cold water, 1 cup sugar, yolks of 2 eggs. Grate rind of 2 lemons, add juice, (but not rind, until the above is cooked.) Butter the size of a walnut. Cook until smooth. Turn this on crust, beat the whites to a stiff froth. 2 tablespoons sugar spread on pie and brown.

Mrs. William Perry Skinner.

CHOCOLATE PIE

1 pint milk	4 tablespoons sugar
2 tablespoons chocolate or cocoa	1 teaspoon vanilla
1 tablespoon corn starch	2 eggs, the whites for frosting

Mrs. Henry R. Hickox.

BUTTER SCOTCH PIE

1 cup brown sugar	Yolks 2 eggs
2 tablespoons flour (heaping)	1 level tablespoon butter
1 cup cold water	

Cook in double boiler, flavor with vanilla or mapleine. When cold pour into baked crust and sprinkle with ground nut meats or cocoanut, then cover with meringue from whites of eggs.

Mrs. H. F. Mason.

TOMATO MINCE MEAT

8 quarts green tomatoes	$\frac{1}{2}$ lb. raisins
2 lemons	1 tablespoon each of cinnamon, cloves, nutmeg and salt
4 lbs. brown sugar	1 cup suet
Cook three hours	1 cup vinegar
Then add	

Cook all together 30 minutes and can in the usual way.

Mrs. John S. Neagle.

SALADS

"My Salad Days,
When I was green in judgement."
Shakespeare.

SALMON SOMERSET

1 can salmon	Little pepper
MIX	ADD
$\frac{1}{2}$ teaspoon salt	Yolks 2 eggs (beaten some)
1 tablespoon sugar	$\frac{1}{4}$ cup vinegar
$\frac{1}{2}$ tablespoon flour	$\frac{1}{4}$ cup milk
1 teaspoon mustard	$1\frac{1}{2}$ tablespoons melted butter

Cook in double boiler. Stir constantly. Add $\frac{1}{4}$ tablespoon of granulated gelatine soaked in 2 tablespoons of cold water. Add salmon. Put in individual molds. Serve on lettuce with mayonnaise (or any salad dressing). Sliced tomatoes and a square of cream cheese makes a nice addition.

Mrs. G. C. Swift.

POTATO SALAD

2 cups potato (cut in $\frac{1}{2}$ inch cubes)	1 tablespoon vinegar
$\frac{1}{4}$ teaspoon salt	1 teaspoon finely chopped onion garnish with hard boiled egg and parsley
$\frac{1}{8}$ teaspoon pepper	
2 tablespoons oil	

Arrange in a mound. Rub yolks through strainer and sprinkle over mound. Cut white of egg in lengthwise strips and make a border of parsley.

Miss Marion O. Thompson.

FROZEN FRUIT SALAD

Strain the juice of 2 grapefruit, 5 oranges and 1 lemon, add $\frac{1}{2}$ cup sugar. Freeze. When almost frozen add $1\frac{1}{2}$ cups mayonnaise dressing and whites of 2 eggs beaten stiff. Serve on lettuce and do not freeze too stiff. Makes 2 quarts.

Mrs. Garfield Weld.

CRAB SALAD

1 cup crab meat	1 hard boiled egg
$\frac{1}{2}$ cup celery	

Chop, and serve on lettuce with border of tomatoes and a few capers.

Mrs. Reade.

EGG AND BEET SALAD

Boil 6 eggs hard, chop little more than equal amount of boiled beets and two cold boiled potatoes, chopped. Salt, onion if desired. Mix with salad dressing and serve on lettuce.

Mrs. C. O. Luce.

IMPERIAL-SALAD

1 cup cooked macaroni	1 can shrimps
$\frac{1}{2}$ bunch celery	2 tomatoes
1 pepper	

Cut vegetables fine, add seasoning and salad dressing.

Mrs. Mosgrove.

RAISIN SALAD

To one cup seeded raisins add 1 cup of diced apples, 1 sliced banana, $\frac{1}{2}$ cup chopped celery, 1 shredded orange. Mix lightly with mayonnaise. Sprinkle with chopped walnuts and serve on crisp lettuce leaves. This is delicious when mixed with sweetened and flavored whipped cream instead of mayonnaise.

Mrs. George M. Fox.

SALAD LYDIA

Hearts of two heads of lettuce cleaned and separated. One grape fruit cut in small pieces, separate the pulp from the thin skin, one banana sliced, $\frac{1}{2}$ box of strawberries, 1 green pepper cut in diamond shapes. Mix grape fruit, bananas and strawberries, and heap them upon the lettuce leaves. Decorate with the green pepper.

Dressing for Fruit Salad

One raw egg, four tablespoons sugar, four tablespoons vinegar, one half teaspoon salt, one half teaspoon English mustard. Put these into sauce pan, place over boiling water, stir well until sauce becomes thick. Take off fire and stir until cold. Mix this with four tablespoons whipped cream. Serve ice cold.

Mrs. A. C. McCrone.

FRUIT AND NUT SALAD

1 large pineapple	Lettuce
$\frac{1}{2}$ lb. shelled almonds	Cream mayonnaise
$\frac{1}{2}$ lb. shelled filburts	1 dozen Maraschino cherries

Remove the rind and eyes from the pineapple and cut the flesh into small pieces. Blanch the nuts by pouring boiling water over them and allowing them to stand a few minutes. The skins can be easily removed. Chop fine and add to the pineapple. Pile in little heaps on lettuce leaves and cover with the dressing and decorate with cherries.

Mrs. R. C. Fitch.

PINEAPPLE AND CHEESE SALAD

Arrange slices of canned pineapple on lettuce leaves. Make cream cheese into small round balls and roll in chopped nut meats. Place cheese balls in center of pineapple. French dressing.

TOMATO SPONGE SALAD

Cook together for fifteen minutes one pint of tomatoes, one bay leaf, two whole cloves, salt and pepper to taste, and a slice of onion. Strain, and add a heaping tablespoonful of gelatine dissolved in a scant half-cup of water. When the gelatine begins to set, whip solid with an egg-beater, and pour into baking-powder tins. At serving-time unmold and slice; arrange on a bed of crisp lettuce, and serve very cold with mayonnaise.

F. W. L.

SALAD DRESSINGS**SALAD DRESSING**

Small tablespoon butter in double boiler	1 tablespoon flour
2 tablespoons sugar	Small tablespoon mustard
	cup vinegar

Cook all together until it thickens. When cool, add cream or milk to right thickness.

Mrs. Ella Gilmore.

QUICK SALAD DRESSING—MAYONNAISE

1 tablespoon butter, melted	2 teaspoons salt
Add	2 teaspoons mustard
1 heaping tablespoon flour	2 yolks eggs
1 cup boiling water, cook a while	2 tablespoons vinegar
	2 tablespoons lemon juice
	1 cup oil

Pour hot mixture on to the above and beat thoroughly. Add whipped cream as you serve it.

Mrs. S. T. Buzzee.

MAYONNAISE DRESSING

1 teaspoon mustard	2 tablespoons lemon juice
1 teaspoon salt	2 tablespoons vinegar
1 teaspoon powdered sugar	1½ cups olive oil
Yolks of 2 eggs	Few grains cayenne

Mix dry ingredients, add egg yolks and when well mixed add ½ teaspoon vinegar. Add oil gradually, at first drop by drop stirring constantly. As mixture thickens, thin with vinegar or lemon juice. Add oil and vinegar alternately. If oil is added too rapidly dressing will have curdled appearance, smoothness may be restored by taking yolk of another egg and adding curdled mixture slowly to it. Olive oil should be thoroughly chilled.

Mrs. Martha D. Reinhold.

RUSSIAN DRESSING

¾ cup olive oil	Beat together and add 2
1 teaspoon mustard	hard boiled eggs, chopped
¾ cup vinegar	¾ cup chili sauce, or catsup
¼ teaspoon salt	2 chopped pimentos
Little onion juice	1 chopped green pepper
	1 tablespoon sugar

For vegetable salad, on lettuce.

Mrs. G. Harper

FRUIT SALAD AND DRESSING

¾ lb. marshmallows	1 can pineapple
1 cup nut meats	White grapes
Cut into pieces and serve with following dressing.	
1 cup sour cream	1 tablespoon of made salad
1 cup sweet cream	dressing.
Juice of 2 lemons	

Whip sour cream, add lemon juice and dressing. Add whipped sweet cream. Mix with fruit. Will serve 8 people.

Mrs. G. Harper.

PRESERVES

- CITRON JAM

Pare and seed citrons and cut into half inch square pieces. Add three quarter lb. sugar to each lb. citron and let stand over night. Add one lemon to each two lbs. citron and boil slowly until clear.

Mrs. H. Johnson.

- SPICED CRABAPPLE JELLY

Boil together	1 oz. whole cinnamon
1 peck apples	1 oz. cloves
1½ oz. allspice	1 quart vinegar

Strain over night. Boil juice 20 minutes. Add cup for cup of sugar and boil 20 minutes more.

Mrs. George A. Cook.

- CRANBERRY CONSERVE

2½ pints chopped cran- berries	2¾ pints sugar
	2 large oranges

Package seeded raisins chopped together with orange peel. Put pulp and juice of orange into above mixture. Cook all together slowly until thick.

Mrs. Charles Mosgrove.

PEAR MARMALADE

8 lbs. fruit cut in small pieces	8 lbs. sugar
(the size of a hickory nut)	8 oranges (or 6 if they are large) using half of the peel

Prepare fruit and oranges and mix with the sugar and let stand 12 hours or over night. Cook very slowly until quite thick, stirring frequently. Pears should not be over ripe. Chop oranges in small pieces.

Miss C. Hotchkiss.

AMBER MARMALADE (12 GLASSES)

Shave very thin, 1 orange, 1 lemon, 1 grapefruit, rejecting nothing but seeds and cores. Measure the fruit and add to it three times the quantity of water. Let stand in earthen dish over night. Next morning boil for ten minutes only. Stand another night and the next morning add pint for pint of sugar and boil till it jellies, (about 3 hours). Make early as the fruits come new in the fall.

Mrs. Florence Woodruff Lewis.

ORANGE AND QUINCE

7 lbs. quince

8 oranges

7 lbs. sugar

Peel and cut up quinces and put in kettle, with enough water to cover. Let boil until soft. Take out quinces and put in the sugar while the syrup is boiling hot. Put in the quinces soon after. Peel the oranges and pull apart. Chop up part of the peel and let all cook until it is thick.

Mrs. T. F. McGowan.

MINT JELLY $\frac{1}{2}$ box gelatine

2 or 3 drops Mint Essence

6 lemons

1 cup sugar

Put gelatine in $\frac{1}{2}$ cup cold water, dissolve in boiling water. Add sugar, lemons and mint. Let stand until firm. (Good to serve with lamb).

Mrs. Alfred Rydin.

"A dinner lubricates business".

Boswell.

PEACH AND PINEAPPLE CONSERVE $\frac{1}{2}$ basket peaches $\frac{1}{4}$ lb. sugar to each lb. of fruit.

2 large ripe pineapples

Peel and cut up fruit. Mix and boil slowly 2 hours.

Mrs. Merritt Heminway.

SPICED GOOSEBERRIES

5 lbs. gooseberries

1 pint mild vinegar

4 lbs. light brown sugar

2 tablespoons each of ground cloves and cinnamon, tied in a bag and boiled with other ingredients. Boil slowly 2 hours, stir often.

Mrs. Merritt Heminway.

CARROT MARMALADE

1 lb. carrots

Grind each separately, fine.

2 lemons

Add water to cover and cook separately for 30 minutes. Put all together and measure. Add cup for cup sugar. Cook 15 minutes.

Mrs. I. W. McIntyre.

PICKLED PEARS

7 lbs. pears
3 lbs. sugar

1 quart vinegar
Any spices you like.

Boil pears until tender in water, drain. Boil the vinegar, sugar and spices, let the fruit cook in this a little while. They will keep in a stone jar. I use this for any sweet pickles.

Mrs. N. B. Miller.

CUCUMBER PICKLES

Wash and place small green cucumbers in quart jar. Add 2 teaspoons salt, 1 teaspoon powdered alum. Fill with cold vinegar (not too strong) and seal. Will keep nice and brittle for 2 years.

Mrs. Edgar Platt.

PEPPER HASH

12 green tomatoes
6 green peppers

6 red peppers
6 large onions.

Put through food chopper, then pour on boiling water. Let stand twenty minutes. Strain, then cover again and stand for ten minutes more. Drain off water and add.

1 quart vinegar
1 cup sugar

1 tablespoon salt
Boil one hour

Mrs. J. Damery.

PEPPER HASH

12 green peppers
12 red peppers

12 onions

Remove seeds from peppers and chop. Cover with boiling water. Chop onions. Drain peppers, put them all together and pour boiling water over them. Let stand 5 minutes, then drain.

4 tablespoons salt
2 cups sugar

2 pints vinegar

Let come to a boil and put in peppers and onions. Boil 5 minutes.

Mrs. James Hungerford.

SPICED RIPE TOMATOES

7 lbs. skinned ripe tomatoes
3 lbs. brown sugar
1 tablespoon ground cloves
1 cup vinegar

1 tablespoon ground
cinnamon
Salt to taste.

Mrs. C. W. Jackson.

SPANISH PICKLES

1 peck green tomatoes 2 quarts onions

Slice in layers salting each layer. Let stand over night. Drain. Pour over diluted vinegar to scantily cover. Let simmer till tender. Add $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ ounce white mustard seed, $\frac{1}{2}$ ounce tumeric, $\frac{1}{2}$ ounce mace, $\frac{1}{2}$ ounce cloves, $\frac{1}{2}$ ounce cayenne pepper. Put in stone jar.

Mrs. F. Percy Hickox.

SWEET PICKLED PEACHES

8 lbs. fruit (skinned) (stick cinnamon, allspice
4 lbs. dark brown sugar and cloves. Less of the
1 quart vinegar latter than of the former).
1 cup mixed whole spices

Tie the spices in bags and boil with the vinegar and sugar. Skim well, then add the fruit. Cook 10 minutes or till scalded and tender. Skim out the fruit and put into stone jars. Boil the syrup 5 minutes longer and pour over fruit. Next day pour off the syrup and boil down again and do this for three mornings. Keep the bags of spices in the syrup.

Mrs. C. W. Jackson.

BORDEAUX SAUCE

2 quarts green tomatoes 1 green pepper chopped
chopped 1 red pepper chopped
1 quart cabbage chopped

Chop very fine and let stand over night in water containing $\frac{1}{2}$ cup salt. Strain and add 1 quart vinegar, 1 lb. sugar, 4 ounces white mustard seed, 1 ounce white celery seed. Cook for $\frac{1}{2}$ hour and seal.

Mrs. J. W. Beecher.

RELISH

6 green tomatoes 1 quart vinegar
6 sour apples 2 cups brown sugar
4 small onions 2 teaspoons salt
2 green peppers $\frac{1}{2}$ cup spices (cinnamon and
1 cup seeded raisins cloves)

Chop all fine. Boil slowly for $1\frac{1}{2}$ hours or more.

Mrs. George Beach.

TOMATO SOUP (CANNED)

3 quarts ripe tomatoes	4 tablespoons corn starch
2 quarts hot water	3 teaspoons salt
3 tablespoons sugar	3 salt spoons pepper
6 tablespoons butter	12 whole cloves or same amount of ground cloves.
6 tablespoons chopped parsley and	
6 tablespoons chopped onion	

Boil all except the corn starch till cooked. Put through colander. Add corn starch and cook 10 minutes. Seal air tight.

Mrs. D. D. Cameron.

BEEF RELISH

1 quart boiled and chopped beets	1 scant tablespoon salt
1 quart raw chopped cabbage	1 scant teaspoon black pepper
1 cup horseradish	Moisten with cold vinegar.
2 cups sugar	

Miss C. Hotchkiss.

CORN SALAD OR RELISH

Mix together thoroughly a head of cabbage chopped fine, a dozen ears of green corn cut from cob, $\frac{1}{2}$ dozen sweet peppers chopped fine without seeds.

2 tablespoons of salt	4 cups sugar
1 tablespoon or more of celery seed	2 quarts of vinegar

2 tablespoons of mustard and half a teaspoon of tumeric powder mixed to a paste with a little vinegar. Scald all together for a few minutes and seal the salad in glass jars.

Mrs. Harry P. Bronson.

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

Cowper.

CANDIES**FONDANT**

4 lbs. granulated sugar $\frac{1}{2}$ teaspoon cream of tartar
3 cups cold water

Put sugar and water in sauce pan on back of range till the sugar is melted, then add cream of tartar and with the hand or a small sponge wet repeatedly in cold water, wash down the sides of the sauce pan to remove any grains of sugar. Draw the sauce pan to the hottest part of range, stir till the boiling point is reached, then cover and boil rapidly 4 or 5 minutes. Remove the cover, set in the thermometer and cook quickly to 240° F. or till a little dropped in cold water will form a soft ball. Pour carefully into a large bowl, not allowing the last of the syrup to drip. When the syrup is cold enough to bear the hand in, beat with a metal scraper till a thick white mass is formed. Then knead slightly and cover closely with a cloth rung out of cold water. Let it stand an hour or more, then cut into pieces and press into a bowl covering with heavy paraffine paper. Mrs. Jennie Ball.

PEPPERMINTS, WINTERGREENS

Melt the fondant in a bowl over hot water, stirring frequently. Flavor to taste, coloring the wintergreens pink. With a teaspoon drop onto waxed paper or table oil cloth.

Mrs. Jennie Ball.

CHOCOLATE BON-BONS

Form the centers of fondant mixed with nuts, candied fruit, cocoanut, etc. Let these stand until dry on outside. Melt dipping chocolate over hot water slowly and at a low temperature. Cool to about 80 degrees and stir. Drop the center in the chocolate. Remove with a long handled fork, scraping surplus chocolate off edge of bowl. Drop on waxed paper. Work in a warm dry room.

Mrs. Jennie Ball.

PENUCHIE

Boil 3 cups light brown sugar	1 cup milk
1 cup granulated sugar	4 tablespoons butter
	1 tablespoon vinegar.

Stir all together, cook till it forms a soft ball when tried in cold water.

Add 1 cup chopped walnut meats	1 teaspoon vanilla
	$\frac{3}{4}$ salt.

Beat till creamy and stiffens. Put in shallow tins, and cut in squares.

Mrs. Bean.

FUDGE

3 cups sugar	2 squares chocolate (shaved)
1 cup milk	2 tablespoons karo corn syrup
2 tablespoons butter	Salt, vanilla.

Stir till mixture boils. Let boil without stirring until fudge makes a soft ball when dropped into cold water. Remove from fire and when cool, beat in 1 cup of walnut meats.
Mrs. Octavia H. Smith.

UNCOOKED FUDGE

$\frac{1}{2}$ lb. Bakers Dot chocolate	1 teaspoon vanilla
Pinch salt	Heaping cup confectionery sugar
2 tablespoons butter	1 cup nuts.
2 eggs beaten well	

Melt chocolate and butter with salt, over teakettle. Add sugar, vanilla, eggs and beat. Add nuts. Takes longer to harden than cooked fudge.

Mrs. Beecher.

FUDGE

$\frac{3}{4}$ cup cream	2 cups granulated sugar
2 squares chocolate	

Boil ten minutes. Add vanilla and tablespoon of peanut butter. Stir till thick, cool, cut in squares.
Mrs. A. W. Barton.

CANDIED ORANGE PEEL

Boil peel until very tender, then drain and chip in small pieces and cover with sugar. Stir occasionally and add sugar until there is a rich syrup. Let stand 2 or 3 days, then remove from syrup, and dry until outside moisture has evaporated. Roll in sugar.

Miss Cornelia Hotchkiss.

STUFFED DATES

Seed each date by cutting long gash from end to end. Stuff with French cream and chopped nuts. Roll in granulated sugar.

WALNUT FRENCH CREAMS

Moisten confectionery sugar with enough cream to permit shaping into balls about size of a walnut. Flavor with vanilla or coffee. Shape and press a half English walnut meat on each side. Place on waxed paper.

INDIAN MEAL GRUEL

1 tablespoon Indian meal	2 tablespoons cold water
$\frac{1}{2}$ tablespoon flour	$1\frac{1}{2}$ cups boiling water
$\frac{1}{4}$ teaspoon salt	Milk or cream.

Blend the meal, flour and salt with the cold water to make a smooth paste, and stir into the boiling water. Boil on back of stove $1\frac{1}{2}$ hours. Dilute with milk or cream. Strain

RAW BEEF SANDWICHES

Spread slices of day-old bread with scraped beef, seasoned with salt. Cover with another slice of buttered bread. Cut off crusts.

EGG SANDWICHES

Toast pieces of day-old bread. Make sandwich with filling of thoroughly cooked egg yolks, rubbed to a paste and seasoned with salt and butter.

CHICKEN SANDWICHES

Chop cold boiled chicken, moisten with chicken broth and season and spread on buttered bread.

FRUIT SANDWICH

Spread bread and butter with stewed prunes, or figs or dates, seasoned if desired, with a little lemon juice.

BARLEY GRUEL

1 cup boiling water	$\frac{1}{2}$ cup milk
3 teaspoons barley flour	$\frac{1}{4}$ teaspoon salt.

Mix barley flour with cold water to form a thin paste. Add boiling water and boil for 30 minutes. Add salt and milk, strain and reheat to serve.

BEEF BALLS

Scrape with a knife, both sides of a small strip of steak from top round cut. Season with salt. Form lightly into little flat cakes. Broil slightly, or sear in a hot pan.

MUTTON BROTH

3 lbs. mutton (from the neck)	3 tablespoons rice
2 quarts cold water	1 carrot (cut small)
$\frac{1}{2}$ teaspoon salt	1 onion (cut small).

Wash meat and cut into small pieces, removing all fat possible. Put into kettle with bones, cover with cold water and heat to boiling point. Skim, add vegetables and salt. Cook very slowly about two hours. Strain, cool, remove every particle of fat from top, and keep covered until needed.

BARLEY WATER

3 tablespoons pearl barley
4 cups cold water.

Pick over barley and soak in water over night. Boil gently $1\frac{1}{2}$ hours. Strain and season to taste with salt, sugar, and lemon juice if desired. Reheat for serving.

FLAXSEED LEMONADE

1 pint boiling water. 1 tablespoon whole flaxseed

Wash flaxseed, add water and cook two hours, keeping just below boiling point. Strain, add lemon juice and sugar to taste. Reheat to serve by setting cup into pan of hot water.

ARROWROOT GRUEL

1 cup boiling water 2 teaspoons Bermuda
arrowroot.

Mix arrowroot with enough cold water to form a paste. Add to boiling water and cook 10 minutes. Season.

TOAST WATER

Put piece of brown toast into a cup of boiling water, cover for 30 minutes. Strain and cool.

RICE WATER

2 cups cold water. 2 tablespoons rice

Boil till rice is tender. Strain. Add milk if desired. Salt. Reheat to serve.

IRISH MOSS LEMONADE

$\frac{1}{4}$ cup Irish moss 4 tablespoons lemon juice
2 cups boiling water Sugar.

Pick over and wash moss. Soak $\frac{1}{2}$ hour. Pour off water and add boiling water. Cook until syrupy, keeping just below boiling point. Strain and add seasoning. Serve hot.

CREAM OF TARTAR DRINK

1 pint boiling water. 1 teaspoon cream of tartar

Dissolve cream of tartar in boiling water, and flavor with lemon and sugar. When cold strain.

ORANGE EGG

1 egg
1 orange (juice) 1 teaspoon sugar.

Beat white of egg till stiff, add yolk and beat again. Add sugar, then orange juice. Beat thoroughly.

EGG NOG

One egg beaten well. Fill up glass with milk, add sugar, or salt and a drop of vanilla.

ORANGEADE

1 sour orange 2 tablespoons sugar
1 cup boiling water ½ slice orange.



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