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**A FEAST OF GOOD THINGS**

COMPILED BY

**THE WOMEN'S SOCIETY**

OF THE

**FIRST BAPTIST CHURCH**

**BRONSON, KANSAS**

Assisted by their neighbors and friends, whose kindness is hereby gratefully acknowledged

—(BCB)—

PUBLISHED DECEMBER, MCMXXII  
WITH ADDITIONS AND IMPROVEMENTS  
UPON THE FORMER EDITION

—(BCB)—

"If a man or woman has not the soul of a cook, the most minute recipe will end in failure." —Kuttner.

—(BCB)—

—(Bronson Pilot Print)—

—GO TO—

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5. We guarantee a uniform heat day and night with soft coal, hard coal or lignite.
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The above guarantee is made with the understanding that the stove be operated according to directions, and connected up with a good flue.

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Cole's Stove  
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MRS. ALBERT GREGORY.

Take a man when he is cold, wet, and hungry, and, if he is amiable, warm him, dry him, feed him, and lo! you have an angel!

pg 4—Bronson Garage 1 page



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# Bronson Grain Company

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## The Bronson Pilot

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Appreciates and endeavors to merit your patronage as well as to  
render value received and be of real service to you.

Laurence Moore, Editor and Publisher.

## BREADS AND BREAKFAST DISHES

"One simple little song we sing  
To brides but newly wed,—  
Just make the best of everything,—  
Especially of bread."

—(BCB)—

### HOP YEAST

Pare two large potatoes, boil with them two tablespoons of hops, which are tied in a rag. When the potatoes are done scald one-half cup of flour, with the potato water, mash the potatoes and add to the scalded flour. Let cool, then add 1 cup yeast,  $\frac{1}{2}$  cup sugar, 1 tablespoon ginger. Let rise and thicken with corn meal. Make into cakes and dry.

—MRS. CORA WELCH.

—(BCB)—

### BUTTER-MILK YEAST.

Let one pint butter milk come to a boil, and pour it over three tablespoons of flour. Let cool, and add one teacup bread sponge that is very light. Let rise and thicken with corn meal and make into cakes and dry.

—(BCB)—

### STARTER BREAD

To make the Starter: One cup good bread sponge without salt; two tablespoons sugar. Stir well and put in cool place until wanted. Do not let freeze. Add to the Starter one pint water; two tablespoons sugar, flour to make batter. Let rise over night. Next morning add 1 quart of warm water, 2 tablespoons sugar and the necessary flour to make batter. Let get very light. Mix salt into the dry flour, add 2 tablespoons sugar, lard to shorten and mix stiff. Let rise and bake one hour. This will make three loaves.

—MRS. T. D. WEBSTER.

## SALT RISING BREAD

Two tablespoons corn meal, 1 teaspoon salt, 2 teaspoons sugar,  $\frac{1}{2}$  pint sweet milk. Scald the milk and pour over the ingredients. Let sit all night in warm place. Next morning put into a gallon crock: 1 teaspoon sugar, 1 teaspoon salt, and  $\frac{1}{2}$  teaspoon soda. Pour 1 pint of boiling water over the above ingredients, and add 1 pint of cold water. Stir in flour to make a stiff batter, and add the meal rising that you made the night before. Set in warm water until light; kneed stiff; make into loaves; let rise and bake.

—MRS. J. R. ANDERSON.

—(BCB)—

## RAISIN BREAD

Dissolve  $\frac{1}{2}$  cake of yeast in  $\frac{1}{2}$  cup of cold water. Scald 1 cup of flour with one cup of hot potato water; when luke warm add yeast. Beat 5 minutes and let stand over night. In the morning scald two cups of sweet milk into which put 1 scant tablespoon of salt and 3 of sugar, and 1 rounding tablespoon of butter. When milk is luke warm, mix with yeast and add flour to make a soft dough. Work in 2 cups of seedless raisins. Kneed until smooth. Let rise until double in bulk. Work down and make into loaves. Let rise and bake one hour.

—MATTIE W. ROSS.

—(BCB)—

## NUT BREAD

Two cups flour, 2 teaspoons baking powder, 2 teaspoons sugar, baking powder, 1 teaspoon salt, 2 cups sweet milk, 2 well beaten eggs, 1 cup chopped walnuts (black), 1 cup sugar. Bake in moderate oven. One half of this may be used for small family.

—MRS. B. R. BANTA.

—(BCB)—

## BROWN BREAD

One cup corn meal, 1 cup wheat flour, 1 cup graham flour, 1 cup molasses, 1 cup sweet or sour milk, 1 tablespoon lard (melted), 1 teaspoon soda, salt. Steam 3 hours if a large can is used; 2 hours in one pound baking powder cans.

—MRS. O. C. BROWN.

—(BCB)—

## BROWN BREAD

Three teacups of graham flour, 1 teacup white flour, 1 teacup of sugar, 2 teacups of sour milk, 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon soda in  $\frac{1}{2}$  teacup warm water. Mix thoroughly and let rise  $1\frac{1}{2}$  hours. Bake 1 hour.

I bake the bread in two large baking powder cans and keep the lids on while bread rises and bakes.

—MRS. MAE CUMMINGS.

### BEAN BREAD

One quart of bean (not packed down), 1 pint white flour, 1 pint of buttermilk,  $\frac{1}{2}$  cup molasses, 1 teaspoon soda, 1 teaspoon salt. Stir well together and bake one hour. —MRS. J. R. BUCK.

—(BCB)—

### PARKER HOUSE ROLLS

Two cups flour, 2 teaspoons baking powder, 2 teacups sugar,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons butter, 2-3 cup milk. Mix as for biscuits, roll to 1-3 inch thickness, cut with a round or oval cutter and crease in center with handle of case knife dipped in flour. Brush one half with melted butter and fold over. Put in pan  $\frac{1}{2}$  inch apart and bake in quick oven fifteen minutes. —Selected.

—(BCB)—

### BUNS

Set one yeast cake to soak in  $\frac{1}{4}$  cup warm water. When dissolved, add to the following batter and let rise until light: Three table spoons butter, 2 table spoons sugar, 2 cups scalded milk, cooled; 3 cups flour. Beat thoroughly. When light, add 2 $\frac{1}{2}$  cups of flour and knead. Let rise until double in bulk, then roll out and cut into small biscuits. Let rise until light. Bake in hot oven 10 or 15 minutes. —MRS. NELLIE E. CALDWELL.

—(BCB)—

### BREAKFAST BUNS

One cup of yeast starter, 1 pint of water, 1 table spoon lard,  $\frac{1}{2}$  cup of sugar. Mix about like biscuit dough at noon, work down at night, roll out, cut with cutter, let rise over night, bake for breakfast. —MRS. W. W. WRIGHT.

—(BCB)—

### BISCUITS

Four tablespoons melted lard in 1 cup of milk. Add to 2 cups flour: 1 level teaspoon salt, 1 heaping teaspoon baking powder. Roll lightly and bake in quick oven. —MRS. GAY WEBSTER.

—(BCB)—

### ROYAL BISCUITS

Two cups flour, 4 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons shortening,  $\frac{3}{4}$  cup milk or half milk and half water. Sift together flour, baking powder and salt, add shortening and mix in with knife or fingertips; add liquid slowly to make a very soft dough; roll or pat out lightly on floured board to about one inch in thickness. Handle as little as possible. Cut with biscuit cutter and bake in hot oven 15 to 20 minutes. —Selected.

## SALLY LUND

One pint flour,  $1\frac{1}{2}$  teaspoons baking powder, 2 table spoons sugar, 1 cup milk, 1 egg, 1 table spoon melted butter. Sift together dry ingredients, add milk, well beaten egg and melted butter. Beat well and bake 20 minutes. —Selected.

—(BCB)—

## PRUNE ROLL.

One cup flour, 1 teaspoon baking powder, pinch of salt, 1 table spoon lard,  $\frac{1}{2}$  cup milk. Make dough stiff enough to roll out flat. Drain prunes after being cooked. Lay on dough. Roll up. Put in pan and bake 30 minutes. Remove and slice. Serve with whipped cream. Any kind of fruit may be used. —MRS. EVA BYRAM.

## GEMS

One egg, 1 level tea spoon salt, 1 level table spoon sugar, 1 cup butter milk, 1 cup flour, 1-3 teaspoon soda, 1 level teaspoon baking powder. —MRS. E. T. HOLEMAN.

—(BCB)—

## GRAHAM GEMS

Two cups graham flour,  $\frac{1}{2}$  cup white flour,  $\frac{1}{2}$  cup sugar, 2 teaspoons cream tartar, 1 teaspoon soda, a little salt, 1 egg, milk. Mix and sift dry ingredients, add egg well-beaten, and enough milk to make stiff batter. Bake in hot oven in well-greased gem pans.

—BEATRICE H. WOLF.

—(BCB)—

## INDIAN GEMS

One cup flour, 1 cup corn meal,  $\frac{1}{2}$  cup sugar, 1 cup sweet milk, 1 tea spoon cream tartar,  $\frac{1}{2}$  tea spoon soda,  $\frac{1}{4}$  teaspoon salt, 1 egg. Mix and sift dry ingredients, add milk, then egg well beaten. Bake in hot oven in well greased gem pans. —Selected.

—(BCB)—

## BRAN MUFFINS

(Good for poor digestion.) Two cups Ralston's bran, 1 cup of whole wheat flour, 1 egg, pinch of salt, 2 table spoons molasses, 1 table spoon baking powder. Milk enough to make batter. Drop dough in hot iron gem pans and bake. —MATTIE W. ROSS.

—(BCB)—

## SOUTHERN BATTER CAKES

One cup meal scalded with pint of boiling water, 1 cup flour, 1 teaspoon sugar, 1 teaspoon soda, 1 teaspoon salt, 1 pint sour milk, 1 egg. —MRS. H. D. BANTA.

## — CORN BREAD —

Two eggs well beaten,  $\frac{1}{2}$  cup flour,  $1\frac{1}{2}$  cups corn meal,  $\frac{3}{4}$  cup butter, 2-3 cup sweet milk, 1 tablespoon sugar, 2 teaspoons baking powder.

—MRS. B. H. WOLF.

—(BCB)—

## GRAHAM GEMS

Two cups graham flour,  $\frac{1}{2}$  cup white flour,  $\frac{3}{4}$  cup sugar,  $1\frac{1}{2}$  cups sour milk,  $\frac{1}{4}$  cup lard, 1 egg, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon baking powder.

—MRS. ERMA WEBSTER.

—(BCB)—

## RAISIN COFFEE CAKE WITH BREAD DOUGH

In the morning, to 1 pound regular bread dough, when first made, add  $\frac{3}{4}$  teaspoon shortening, 3 tablespoons sugar and 1 egg. Knead 5 minutes; let rise  $2\frac{1}{2}$  hours; knead down and let rise about 1 hour. Roll into a sheet about 1 inch thick, sprinkle with small seedless raisins and shape into a roll. Twist the roll and form into a ring, joining the ends. Place in pan; let rise  $1\frac{1}{2}$  hours. Bake 30 minutes in moderate oven. When done and while still warm, ice with frosting made by beating together 1 cup powdered sugar, 1 tablespoon milk or water and  $\frac{1}{4}$  teaspoon vanilla extract.—Selected.

—(BCB)—

## WAFFLES

✓ Two cups flour, 2 rounding teaspoons baking powder, 1 tablespoon sugar, 3 tablespoons melted butter,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  cups sweet milk, 2 eggs beaten separately. Sift flour then measure, add the baking powder, salt, and sugar, sift three times, then add the well beaten eggs and butter and beat hard. Cook on a well greased, hot waffle iron. Serve hot with maple syrup.

—D. C. CROSSBY.

—(BCB)—

## WAFFLES

Two and one-fourth cups flour, 1 tablespoon sugar, 3 level teaspoons baking powder, 2 tablespoons melted butter or lard,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  cups milk, 2 eggs beaten separately. Sift flour, then measure, add baking powder, salt and sugar, sift three times, add well beaten eggs and milk, melted butter and beat hard. Fry on a hot, well greased waffle iron. Serve with syrup.

—CORA LOVE.

—(BCB)—

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**CORN BREAD**

One cup flour,  $\frac{1}{2}$  cup meal,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  teaspoon baking powder, 1 cup sweet milk, 1 egg, 1 teaspoon butter. Mix all dry ingredients together, beat egg and add milk to it; beat it into dry ingredients, add melted butter and whip into batter.

—MRS. MAGGIE M. ANDERSON.

—(BCB)—

**DELICIOUS PANCAKES**

Three cups flour, 1 teaspoon salt, 2 teaspoons baking powder, 1 egg, 1 pint of milk, 2 tablespoons melted butter.

—MRS. ALFRED VOLLMER.

—(BCB)—

**BISCUITS**

Two heaping teaspoons baking powder, 1-3 teaspoon soda, 2 table spoons cold lard, 1 pint sour milk. Flour to stiffen enough to roll, Salt. Bake in quick oven.

—MRS. WILL FORD.

—(BCB)—





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## SOUPS

"You cannot feed Americans on soups made out of nothing."

—(BCB)—

## BOULLION

Two pounds of meat on a soup bone and two pounds in soup meat. Place bone in four pints of cold water to boil. When beginning to boil, take off scum. Boil slowly until tender. Remove from stock and place stock to cool. When ready to prepare soup take off the top of stock a greater amount of the fat. Place the soup meat cut in small cubes in a skillet with just enough fat to keep it from sticking. Brown this meat thoroughly and then add to stock, add soup bunch and flavoring. Cook one-half hour, strain and serve with parsley cut in fine pieces.

—ELIZABETH LOVE.

—(BCB)—

## OYSTER SOUP

Heat a quart of milk to boiling point. Season well with salt and pepper and strain into a soup tureen into which has been poured a dozen oysters, heated in their own liquor on a slow fire. Stir in a tablespoon of butter. Serve with hot crackers or strips of bread toasted.

—GRACE ANDERSON

—(BCB)—

## CHILLI

Two pounds beef ground fine, six chilli peppers, four pods garlic, one pound suet, one pint chilli beans. Cook beans two hours, put in ground meat, remove seeds from peppers. Chop peppers and garlic fine, salt and pepper to taste, cook two hours and keep on plenty of water.

—Mrs. M. SHELTON

—(BCB)—

## MEXICAN CHILLI

One pound ground beef and small piece suet; one and one-half cup chilli beans. Cook separate until tender. Then mix and add following spices from a druggist: 1 tablespoon chilli sage, 1 tablespoon comelia seed, one teaspoon poteen, four small or three large peppers, one garlic, salt to taste. Let simmer one-half day.

—MRS. E. R. HOWELL.

### CREAM OF CELERY SOUP

The green tops and roots from three stalks of celery; cover with pint of cold water, bring slowly to boiling point and simmer gently for half an hour; drain and press through a colander, using as much of the celery as you can press through. Add to this 1 pint of milk. Put the whole in a double boiler. Rub together; 1 table spoon of butter and 2 of flour and stir into the soup. Stir and cook until smooth. Add salt and pepper. —MRS. W. W. PATTERSON.

—(BCB)—

### CREAM OF CORN SOUP

One can of corn, or 1 quart fresh corn, chopped very fine; 1 quart milk, 3 tablespoons butter, 1 table spoon chopped onion, 2 tablespoons flour, yolks of 2 eggs,  $\frac{1}{2}$  cup whipped cream. Scald the milk in double boiler, add the corn and cook 15 minutes. Melt butter in sauce pan, add onion and cook until brown. Then add flour. Stir until smooth, add gradually hot milk and corn. Cook for a few minutes. Strain and return to double boilers. Just before serving add the yolks of eggs well beaten and mix with the whipped cream. Season with red peppers and salt.

—(BCB)—

### CREAM OF TOMATO SOUP

One can tomatoes,  $\frac{1}{4}$  teaspoon soda, 1-3 cup butter,  $\frac{1}{2}$  cup flour, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon white pepper, 1 quart milk,  $\frac{1}{2}$  cup of flour. Cover and stew the tomatoes slowly  $\frac{1}{2}$  to 1 hour. Rub through a strainer, add soda while hot; make a white sauce and add the tomato juice. Serve immediately.

—(BCB)—

### VEGETABLE SOUP

Two quarts of soup stock. Add 1 onion, 1 potato, 1 good sized tomato, 1 cupful cabbage, 2 stalks celery, a little parsley, pearl barley or rice or any vegetable liked. Chop vegetable fine, add to stock and cook thoroughly. Season to taste.

—(BCB)—

### NOODLES

To serve six persons: Two eggs, 2 tablespoons sweet milk, teaspoon salt, flour to make very stiff. Beat eggs and milk together slightly. Add salt, mix very stiff with flour, roll thin as paper, fold and roll up like jelly roll. Cut in strings. Cook 15 or 20 minutes in salted water and add to soup or place in boiling soup if preferred.

—MRS. MATTIE A. WEBSTER.

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**CROUTONS**

One slice of bread 1-3 inch thick, 1 teaspoon butter. Trim the crusts from the bread, cream the butter and spread on the bread. Cut the bread in strips 1-3 inch wide, then cut the strips to 1-3 inch cubes. Brown quickly in the oven and serve with soup. This serves one plate.

—MRS. W. WILLIAMSON.





## VEGETABLES.

"The tender lettuce brings on softer sleep." —W. King.

—(BCB)—

## BAKED BEANS

Pick over and wash 1 quart of soup beans. Set on stove and cook until tender, (not soft). Pour off the water remaining. In the bottom of the bean pot slice an onion,  $\frac{1}{4}$  lb. salt pork, pinch of mustard, 2 tablespoons sorgum or brown sugar. Add beans, cover with boiling water and bake in slow oven six to eight hours.

—(BCB)—

## BAKED BEANS

One cup white beans, 1 cup brown beans, 1 onion split down; put in center of beans; cook until tender, remove onion. 2 Tablespoons vinegar, 2 tablespoons brown sugar, 8 small slices bacon fried brown with grease; 2 cups tomatoes or catsup. Salt to taste. Dash of paprika.

—MRS. NETTIE GOODNO.

—(BCB)—

## MACARONI WITH TOMATO SAUCE

Cook  $\frac{3}{4}$  cup of macaroni broken into inch pieces, in 2 quarts of boiling salted water until soft. Drain in strainer, pour over cold water and reheat in tomato sauce.

Cook  $\frac{1}{2}$  can tomatoes and 1 slice of onion together for 15 minutes, rub through a strainer and add 3 tablespoons of butter and  $2\frac{1}{2}$  tablespoons flour rubbed together; add  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper.

—MRS. J. R. BUCK.

—(BCB)—

## MACARONI CHEESE

Boil  $\frac{1}{2}$  package ready cut macaroni in salted water until tender. Drain, put into pudding dish, add salt and pepper,  $\frac{1}{4}$  cup rich milk, 1 tablespoon butter and  $\frac{1}{4}$  lb. grated cheese. Bake in moderate oven  $\frac{1}{2}$  hour.

—BEATRICE WOLF.

## FRENCH FRIED ONIONS

Slice the onions in rings about a quarter inch thick and soak in milk  $\frac{1}{2}$  hour. Drain off and roll in flour. Fry in deep fat until a golden brown. Use large, smooth onions.

—Selected.

## SCALLOPED EGG PLANT

Pare, slice and cook in salted water until tender. Drain and mash. Put mixture in a baking pan, add salt and pepper. Beat in an egg, add milk and cracker crumbs, dot the top with butter and brown in the oven.

—MATTIE WILLIAMSON ROSS.

### CREAM CABBAGE

One head cabbage chopped fine and cooked until tender. Cover the cabbage with water, add 1 teaspoon salt and 1 red pepper pod. While this is cooking, grate  $\frac{1}{2}$  lb. cream cheese, if dry, if not, cut in small pieces. Roll  $\frac{1}{2}$  dozen crackers very fine, make cream sauce. When cabbage is tender drain off water. Take a baking dish and cover the bottom with a thin layer of cabbage, then pour over a part of the cream sauce and a sprinkling of cheese. Continue until the dish is full. Place the crackers over the top. Bake for about 10 minutes. Serve from dish.

---(BCB)---

### CREAM SAUCE

Butter, 2 table spoons; flour,  $1\frac{1}{2}$  teaspoons; salt,  $\frac{1}{2}$  teaspoon; pepper,  $\frac{1}{8}$  teaspoon; cream, 1 cup.

---(BCB)---

### ASPARAGUS

Cut off tough stalks; wash and place in kettle, cover with boiling water and cook until tender. Before removing from fire add 1 spoon butter, a cup of milk, season with pepper and salt. Thicken with a little flour. Serve on buttered toast.

---(BCB)---

### CREAMED ASPARAGUS ON TOAST

Scrape the coarse scales from the branches, cut in equal lengths, and tie in bunches. Cook standing in salt water until tender, drain and dispose on toasted bread. Make white sauce. To this add the whites of 2 hard boiled eggs, cut fine. Put asparagus on toast and cover with cream sauce. On the top of all place the yolk of the eggs after they have been put through a ricer. Serve hot.

---(BCB)---

### CORN CUSTARD

One cup milk,  $\frac{1}{2}$  can corn, 1 egg, 1 tablespoon butter, sprinkle of salt. Beat egg; add milk, corn, melted butter and salt; put into a buttered baking dish, set in a pan of hot water and bake in a slow oven. Remove when firm. —MRS. G. W. WILLIAMSON.

---(BCB)---

### SCALLOPED CORN

Place a layer of corn in dish. Then a layer of crackers until corn is used. Salt and pepper to taste, butter the size of an egg. Beat one egg, stir in with milk enough to cover corn. Bake 20 min.

### BAKED SWEET POTATOES

Peel 6 nice sweet potatoes. Boil in weak salt water until tender, put in baking dish, sprinkle with sugar and bits of butter and cover with rich cream. Bake forty minutes. —MRS. HUNNEL.

### SWEET POTATO BALLS

Boil sweet potatoes, peel, and while hot mash thoroughly. Add a tablespoon of butter and enough milk to moisten. Beat hard; whip in a beaten egg, add pepper and salt and make into balls. Roll each ball in sugar, then in cracker crumbs, then in a beaten egg and again in cracker dust. Let the coating stiffen. Fry to a golden brown in deep fat.

—MATTIE WILLIAMSON ROSS.

—(BCB)—

### GLAZED SWEET POTATOES

Boil sweet potatoes until nearly done. Peel and cut into quarters lengthwise. Lay on a baking platter, sprinkle with salt, brown sugar and melted butter; add a few tablespoons boiling water. Set in a hot oven and bake until the potatoes are covered with a thin brown glaze.

—MRS. WILLIAM HIXON.

—(BCB)—

### POTATO CHOWDER

Three cupfuls of parboiled potatoes cut into dice;  $\frac{1}{2}$  cup salt pork cut fine;  $\frac{1}{2}$  cup onion; 2 tablespoons flour, same of butter, 3 cupful milk, 1 cup water, 1 tablespoon minced parsley, 1 teaspoon salt, a pinch of Cayenne and  $\frac{1}{2}$  teaspoon of celery salt. Put the pork in a skillet and fry ten minutes; add the onion and fry until yellow. Then, into a kettle or sauce pan put a layer of the potatoes, cover with onion and salt pork, and continue using alternately until all is used. Cover this with water and cook until the potatoes are done. Make a white sauce by cooking the butter and flour together and adding the hot milk; put the seasoning in the sauce, put all together and cook for a couple of minutes. Serve hot.

—Selected.

—(BCB)—

### POTATO CAKES

One-half cup flour,  $\frac{1}{2}$  small teaspoon baking powder, 1 cup of potatoes, 1 egg. Roll into thin cakes and fry in deep fat.

—MRS. J. M. GOODNO.

—(BCB)—

### BAKED POTATOES

Wash and wipe perfectly dry and rub with salted grease or butter. When potatoes are done pinch each firmly between thumb and fingers, rolling it about as you pinch to make inside mealy. Serve very hot.

—MRS. J. M. CUBBISON.

—(BCB)—

### POTATO SOUFFLE

One-half cup hot mashed potatoes, one-half egg yolk. One-half egg white. Mix egg thoroughly with potato and fold in the stiffly beaten white. Put in a buttered baking dish.

—MRS. WILL. WILLIAMSON.

## TURNIPS

Put turnips on in boiling water and boil for ten minutes then drain. Add more boiling water. Add seasoning and cook until tender.

—MRS. T. J. LOVE.

—(BCB)—

## TURNIP SAUCE

Pare and slice 6 turnips and boil until tender. Boil 3 white potatoes and mash with the turnips. Season with butter and salt, pepper and cream. Serve hot.

—B. H. WOLF.

Wash and clean a good sized cauliflower, put in kettle and boil ten minutes. Drain, cover with fresh water and boil until tender. When done, put into serving dish and pour over it a sauce made as follows: One heaping tablespoon flour, or corn starch,  $1\frac{1}{2}$  cups of milk. Stir until thick and add 1 tablespoon butter.

—Selected.

—(BCB)—

## CABBAGE SOUFFLE

✓ Cut small head of cabbage coarse and cook tender in salted water. Brown 1 pint of bread crumbs in butter. Make 1 pint of white sauce. Place one-half of the cabbage in bottom of casserole. Sprinkle over the cabbage one-half the bread crumbs, and cover with one half the white sauce, then the rest of the cabbage, the crumbs and the white sauce. Bake in oven and let brown on top.

—IRMA WEBSTER.

## CREAMED CAULIFLOWER

—(BCB)—

## CREAMED CARROTS AND PEAS

✓ Prepare carrots by scraping and slicing enough to make one quart. Cook until very tender. Add 1 can best peas,  $\frac{1}{2}$  pint of sweet cream, a piece of butter, salt, pepper and 1 teaspoon sugar. Let heat and serve.

—OPAL MOORE OWENS.

—(BCB)—

## SWEET POTATOES—GEORGIAN STYLE

Season boiled and mashed sweet potatoes with butter, salt and pepper. Moisten with cream and heat five minutes. Put in buttered baking dish, leaving a rough surface. Pour over top a syrup made by boiling 2 tablespoons molasses and 1 teaspoon butter for five minutes. Bake in oven until delicately browned.

—(BCB)—

## SWEET POTATOES AU GRATIN

Cut 5 medium sized coldboiled sweet potatoes in 1-3 inch slices. Put a layer in a buttered baking dish, sprinkle with salt, pepper, and 3 tablespoons brown sugar and dot with 1 tablespoon butter. Repeat. Cover with buttered cracker crumbs and bake until brown.

### GLAZED SWEET POTATOES

Wash and pare 6 medium sized sweet potatoes and cook until soft. Drain, cut in lengthwise halves and put in buttered pan. Make a sirup by boiling  $\frac{1}{2}$  cup sugar, 1 tablespoon butter, and 4 table-  
spoons water. Brush potatoes with sirup and bake brown, basting  
twice with sirup.

—(BCB)—

### SWEET POTATOES EN BROCHET

Cut boiled potatoes in 1-3 inch slices and arrange on skewers in  
groups of 3 or 4. Brush with melted butter, sprinkle with brown  
sugar, and bake in hot oven till brown.

—(BCB)—

### SWEET POTATO BALLS

To 2 cups hot riced sweet potatoes add 3 tablespoons butter,  
 $\frac{1}{2}$  teaspoon salt, a few grains pepper and 1 beaten egg. Shape into  
small balls, roll in flour and fry in deep fat.

—(BCB)—

### SCALLOPED SWEET POTATOES

Slice boiled sweet potatoes and place in buttered baking dish  
with layers of brown sugar dotted with butter between layers of  
potatoes. Cover the top with 3 tablespoons of cream, dot with  
butter, and bake until brown. A few minutes before serving, cover  
the top with marshmallows and return to the oven to brown.

—(BCB)—

### TURKISH PILOF

Wash and drain  $\frac{1}{2}$  cup rice and cook in  $1\frac{1}{2}$  tablespoons butter  
for five minutes, stirring constantly. Add 1 cup boiling water and  
let steam until rice has absorbed water. Then add  $1\frac{1}{4}$  cups hot  
stewed tomatoes and cook until rice is soft. Season with salt and  
pepper.

—AUNT MATTIE A. WEBSTER.

—(BCB)—

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## MEATS, FISH AND GAME

"Some hae meat that canna eat,  
 And some would eat that want it.  
 But we hae meat, and we can eat,  
 See let the Lord be thankit." —Burns.

"Fish must swin twice—once in water, once in fat."

—(BCB)—

### TO DRESS GOOSE OR DUCK

First step: Spread newspapers on table—four to six in thickness. Second: Scald fowl thoroughly, then roll tightly in the newspapers and let stand for fifteen minutes. Third step: Tear off bits of paper, removing feathers as you proceed, thus keeping the fowl warm until finished. Any water fowl can be plucked in this manner in fifteen minutes. MRS. J. S. CUMMINGS.

—(BCB)—

### ROAST TURKEY

Take off all feathers, singe thoroughly, remove entrails, gizzard, heart, liver, etc. and wash thoroughly, using a pinch of soda in the last water. Wipe dry. Sew up all gashes, tie wings and legs close to body. Rub with butter, salt and pepper and dredge with flour. Place in roaster in hot oven and cook until tender and well browned, basting often.

—(BCB)—

### DRESSING

Cook giblets and neck in 1 quart of water; when cooked chop fine and pour the broth over 1 loaf of bread, chopped fine. Add salt, pepper and onion to taste, and sage if desired. One can of cove oysters, 1 cup chopped celery (or celery salt may be used) and 2 eggs. Bake in pan with turkey. Chicken or goose may be cooked in the same way. MRS. BEATRICE WOLF.

—(BCB)—

### DRESSING FOR ROAST GOOSE

Cut giblets in small pieces and fry in their own fat. Take equal parts of bread crumbs and cold mashed potatoes and season to taste with salt, pepper, sage and a little sugar. Add giblets and enough fat to make very rich, and water until stiff like cake batter. Use to stuff goose. Cook remainder in pan. —MRS. A. KANE.

### CHESTNUT STUFFING

An excellent chestnut stuffing for the Thanksgiving turkey may be made of either the large imported chestnuts or the home grown variety. For a simple stuffing, shell and blanch about 100 large American chestnuts, then cook them for half an hour in water to cover. Drain, mash the nuts and add to them 3 scant tablespoons of butter, 1 level teaspoon of salt and 1-3 teaspoon of pepper. Mix lightly, adding a little minced onion, if desired, and a little finely chopped celery, and stuff. This will be sufficient for the average sized turkey. A rich dressing can be made by adding to the chestnuts a cup of finely chopped veal, chicken or mutton, with parsley and other seasonings desired.

—(BCB)—

### DRESSING FOR BAKED FOWL

Trim crusts from stale bread and make one quart fine crumbs. Put 2-3 cup butter over the fire and stir in crumbs until all are coated with butter, then season with salt, pepper and sage. Add  $\frac{1}{2}$  cup milk, 1 egg or more if liked.

—MRS. CORA WELCH.

—(BCB)—

### BAKED YOUNG CHICKEN

Dress and joint as usual. Place in a pan and just cover with sweet milk and cream. Season with salt, pepper and butter and sift a tablespoon flour over the top; set in oven to cook and by the time the cream is almost cooked away, the chicken will be done. Young chickens are splendid cooked in this way.

—MRS. ETHEL HAMMONS.

—(BCB)—

### DUMPLINGS FOR CHICKEN

These dumplings are like a sponge. Take  $1\frac{1}{4}$  cups flour, 2 large teaspoons baking powder, pinch of salt, 1 egg, and milk enough to make a stiff batter. Sift flour, baking powder and salt together. Add the well beaten egg with the milk, mix and drop into the kettle with a tablespoon. Cover tight and let boil for twenty-five minutes. Do not remove cover or stop boiling for that time, when all will be ready to serve.

—MRS. ETHEL HAMMONS.

—(BCB)—

### STEWED RIBS OF BEEF

Three pounds of ribs of beef cut in pieces about two inches square. Cover with cold water, add 1 tablespoon vinegar and boil slowly all morning putting on as soon after breakfast as possible. One hour before serving, add 1 carrot, also 1 onion sliced thin. With remaining water on meat, make gravy with flour to thicken, before removing the beef.

—MRS. J. R. BUCK.



### POTATO DRESSING FOR ROAST GOOSE

Two cups hot mashed potatoes,  $1\frac{1}{4}$  cups soft stale bread crumbs,  $\frac{1}{4}$  cup finely chopped salt pork, 1 finely chopped onion, 1-2 cups of butter,  $1\frac{1}{2}$  tablespoon salt, 1 egg, 1 teaspoon sage. Add to the potatoes, the bread crumbs, butter, eggs, salt, and sage, then add pork and onion. Stuff goose, sew up and roast.—CARRIE WEBSTER.

—(R.C.B.)—

### BEEF LOAF

Two pounds steak, ground; two eggs, one cup cracker crumbs, rolled fine; one cup milk, butter size of walnut. Season with salt, pepper and sage. Mix together and form in a loaf; put in bread pan; put some pieces of chopped suet or butter on top and sift some flour over loaf. Then almost cover with boiling water. Bake one and one-half hours. Baste often. —MRS. EVA M. IRELAND

—(R.C.B.)—

### PRESSED CHICKEN

Cook chicken in salted water till tender and water almost gone. Let cool. Then chop the meat and season with pepper and celery. Salt. Add the broth, about three tablespoons, mix and press in a crock until cold. Then slice and put between buttered rolls.

—NELLIE E. CALDWELL.

—(R.C.B.)—

### RAGOUT

One pint cold meat cooked until tender, put through meat chopper, two cups tomatoes, put into sauce pan one large spoonful fat, one large onion sliced fine. To this add meat, salt and pepper, one pint of liquid of meat; also add some cracker crumbs. Mix thoroughly and slightly sprinkle over top with brown sugar, and bake in moderate oven

—MRS. W. D. FREEMAN

—(R.C.B.)—

### COTTAGE PIE.

Three cups finely chopped meat, three tablespoons butter, three tablespoons flour, one onion, one and one-half cup stock. Salt and pepper to taste. Mashed potato. Melt butter, brown onion in it, add flour, stir until smooth; add stock, simmer five minutes, season, add meat, turn into buttered baking dish, cover with mashed potato, brush potato with the yolk of an egg, and brown in oven.

—LAURA STEELE

## PORK PIE

One pound pork (fresh), 1 pint milk, 2 tablespoons flour, salt, pepper. Boil the pork until tender; season to taste with salt and pepper. Remove the bones if any and mince rather fine; thicken with the flour, add the milk and pour into a baking dish lined with biscuit dough; cover with the dough and bake until the crusts are brown.

—BESSIE MATTOX

—(BCB)—

## CHICKEN POT PIE

One fowl cut in joints and boned; one-fourth cup flour; one-half teaspoon salt; pepper to taste; two cups flour; three level teaspoons baking powder; One half teaspoon salt, one-fourth cup of shortening, milk or cream. Cover fowl with boiling water, and let simmer until tender, bone, and place in baking dish lined with rich biscuit dough. Mix the one-fourth cup flour, with cold water to thicken broth. Pour this gravy over fowl until nearly covered, reserve rest to serve apart. Sift together flour, baking powder and salt, add shortening and milk or cream to make dough less stiff than biscuit. Pat this by spoonfuls over the fowl. Cover with crust and let bake about thirty-five minutes.

—MRS. J. D. WOLF.

—(BCE)—

## CHICKEN PIE

Boil two full grown chickens until tender. Season well with salt and pepper. Place the chicken in a pan, pour plenty of gravy over it. Make a rich biscuit dough and place in biscuit form over top of pan of chicken and bake about thirty minutes.

—MRS. LAURA WRIGHT.

—(BCE)—

## SPARE RIB PIE

Boil side of ribs until tender, season well. Remove ribs. Put one cup milk in the gravy and thicken with flour. Pour in pan. Make rich biscuit dough and bake as chicken pie.

—MRS. LAURA WRIGHT.

—(BCE)—

## PRESSED MEAT

Two pounds beef, two pounds pork. Cook until tender, grind, season and reheat and put into mould and serve when cold.

—CARRIE WEBSTER.

## SPANISH BEEF

Take four pounds of round, cook until very tender, lift out of the liquor. Set aside where it will keep very hot. Strain into the liquor one can of tomatoes through colander, put into that two chill peppers and one small onion chopped fine. Cook into a gravy. Slice meat and serve with sauce over it very hot.—MRS. B. R. BANTA.

### COOKED DRIED BEEF

Chop into fine pieces and cover with water. Let boil several minutes then drain off water. Cover again and let boil down, then add teaspoonful of butter and milk and enough flour to thicken.

—MRS. WILL LORMOR.

—(BCB)—

### WHITE SAUCE

Two and one-half tablespoons butter, one cup milk, one and one-half tablespoons flour, salt and pepper. Put butter in sauce pan, stir until melted and bubbling add flour, mixed with milk. Then beat until smooth and glossy.

—MRS. JOE GREGORY

—(BCB)—

### NUT ROAST

Two eggs, 1 cup milk,  $\frac{1}{2}$  cup chopped pecans, 2 cups bread crumbs, sage or savory to taste, salt and pepper. Roll in wet cloth and tie. Don't leave too much room to swell. Steam forty-five minutes.

—MRS. L. R. KAYSER.

—(BCB)—

### SCALLOPED OYSTERS

One pint of oysters, solid;  $\frac{1}{2}$  cup butter, 1 cup stale bread crumbs or cracker crumbs, salt and pepper. Butter a shallow dish, put in a layer of crumbs, then a layer of oysters, then add a little salt, pepper and butter. Repeat, but have a layer of buttered crumbs on top. Add oyster juice and an equal amount of milk may be added and more crumbs used. Bake in hot oven twenty minutes, or until crumbs are brown.

MRS. MABEL HOLEMAN-MARVEL.

—(BCB)—

### FRIED OYSTERS

Select large oysters; wash and wipe them; remove pieces of shell; season with salt and pepper, roll in fine bread crumbs which have been dried, sifted and seasoned; dip in beaten egg and again in crumbs. The egg should have 1 tablespoon water or oyster juice added to it. Fry one minute, drain, garnish and serve.

—(BCB)—

### SALMON CROQUETTS

One and three-fourth cups cold salmon, 1 teaspoon lemon juice, 1 cup thick white sauce, pepper and salt. Add sauce to salmon, then lemon juice and set aside to cool. Shape, dip in crumbs, egg and crumbs again, fry in deep fat and drain. —MRS. JOE GREGORY.

---(BCB)---

#### OYSTER SOUFFLE

Scald in their liquor 2 dozen oysters, remove them and chop very fine. Blend smoothly 2 heaping tablespoons butter and the same amount of flour. Add  $\frac{3}{4}$  cup hot cream and the oyster liquor and stir over the fire until thick and smooth. Now add salt and cook for three minutes. Remove from stove; add beaten yolks of 3 eggs and set aside until slightly cooled; mix in chopped oysters, a teaspoon of lemon juice and whites of eggs beaten stiff. Turn into a souffle dish and bake for twenty minutes. Serve immediately.

—MRS. BERTHA ANDERSON.

---(BCB)---

#### SALMON BALLS

One can salmon, 1 cup milk, 1 egg, pepper and salt to taste. Cracker crumbs enough to thicken. Form into round cakes. Fry in butter.

—LELA McFARLAND.

---(BCB)---

#### SALMON LOAF

One can salmon, boned and minced;  $\frac{1}{2}$  cup cracker crumbs,  $1\frac{1}{2}$  cups cream, 3 eggs, 1 teaspoon salt. Steam two or three hours. Serve hot with sliced lemon or cream sauce.

—BEATRICE WOLF.

---(BCB)---

#### SCALLOPED SALMON

Take a small can salmon, pick out the small bones and mix and beat together with 2 or 3 eggs. Season with salt and pepper, place in a baking dish, and sprinkle the top with four or five crackers rolled fine, or bread crumbs will do. Place small bits of butter over top and soften with sweet milk. Place in moderate oven and bake to nice brown.

—MRS. CALDWELL DAVIS.

---(BCB)---

#### SALMON LOAF

One can salmon, 1 cup cracker crumbs, 1 cup of milk, butter size of an egg, 1 egg; mix well. Season with salt and pepper to taste. Bake in slow oven forty-five minutes. Fine hot or cold.

---(BCB)---

#### POT ROAST

Procure 2 lbs. flank of beef. Salt and pepper to taste. Add sage if desired. Roll tight and fasten with wooden skewers or tie with string. Cut up  $\frac{1}{2}$  lb. suet and fry out in a kettle. Put meat in and add boiling water enough to cover. Cook well done. The water should be boiled away. Turn in fat until bound on all sides. Lift out and make gravy.

—MRS. Q. A. ABBEY.

### CHEESE BALLS

Grind 1 cup of cheese. Mix into the stiffly beaten white of 1 egg, salt. Make into balls and roll in cracker crumbs. Fry in deep fat.

—BELLE DAVIS.

—(BCB)—

### CREAMED CHICKEN

✓ Cook chicken until well done. Remove from the bone and cut into small pieces with scissors. Salt and pepper, plenty of sweet cream. Thicken just a little with flour. Cook until heated through and serve.

—MRS. RUFUS HOLEMAN.

—(BCB)—

### PRESSED CHICKEN

✓ Cook chicken until well done. Remove bones and put through a food chopper. You can have plenty of broth and use for soup if you wish. Take 1 quart of the broth, let come to boil, add 1 envelope of Knox Gelatin dissolved in a little water. Let heat and pour over chicken and let cool. Slice and serve.—MATTIE A. WEBSTER.

—(BCB)—

### SCALLOPED CHICKEN

✓ Boil fowl until very tender. Remove from bones. Dice meat and grind skin and giblets. Put in baker alternate layers of chicken and cracker crumbs. Pour over liquor in which chicken was cooked to moisten sufficiently and bake 20 or 30 minutes.

—MRS. GLEN WARREN HAYES.

—(BCB)—

### MEAT SOUFFLE

Make 1 cup of white sauce, seasoned with chopped parsley. Stir in 1 cup chopped meat—chicken, lamb or veal—into the sauce and cook one minute. Add yolks of 2 eggs slightly beaten and set away to cool. When cold stir in whites beaten to stiff froth. Bake in a buttered pan about twenty minutes and serve at once. This is a good way to use left-over meats.

—(BCB)—

### POT ROAST

Two and one half or three pounds of good roast meat. Best without bone. Salt and pepper well rubbed into meat. Sage if liked. Put 1 cup butter in iron kettle to heat. Put meat into kettle and brown on all sides, turning constantly. Add 1 large onion and brown well. Pour over all small amount of water and boil gently until done. Thicken broth and serve.

—MRS. S. E. RUSSELL.

## CHICKEN SALAD

✓ Boil one large chicken until very tender. After it is cold, take out the bones, skin and fat. Chop fine. Add an equal amount of celery cut into cubes. (Do not chop celery, as it bruises it.) Three hard boiled eggs. Salt pepper, and a few small cucumber pickles, chopped fine, 1 cup whipped cream, or 1 cup Mayonnaise dressing.

—(BCB)—

## SAVORY MEAT DISH

Cut into small pieces, equal parts of beef steak and pork. Pour over it boiling water and cook until very tender. Have plenty of liquid. Thicken with flour, not too thick. Spread bread crumbs over top and, with a spoon, push them into the gravy until all are wet. Place in oven and brown.

—ALMA CAWTHORNE.

—(BCB)—

## CHICKEN SALAD

Cook chicken tender. Chop fine but do not grind. Add celery, and shredded cabbage  $\frac{1}{2}$  cup each; 4 or 5 pickles, 3 or 4 hard boiled eggs and mix with dressing. Yolks of 4 eggs or 2 whole eggs beaten. Pour over them 4 tablespoons boiling vinegar. Cook until thick. Remove from fire. Add 1 tablespoon butter. Season with  $\frac{1}{2}$  teaspoon mustard and pepper.

—ROMOLA IRELAND.

—(BCB)—

## BAKED SLICED HAM

✓ Parboil a piece of smoked sliced ham, cut to about 2 inches thick, in sweet milk for twenty minutes. Put in a baker and cover with a paste made of 1-3 cup brown sugar, large spoon flour and a teaspoon mustard, using some of the milk in which the ham was cooked to hold the paste together. Use half the paste to cover one side of the ham, bake half an hour, then turn, spread the remaining paste on the other side; return to the oven and cook an hour longer, having a slow oven. Pour the remaining milk around the meat before baking through.

—(BCB)—

## MEXICAN TAMALES

✓ One pound of steak ground, 1 small can tomatoes, 2 large onions cut fine, 1 tablespoon chili powder, salt to taste. One quart salted boiling water made into stiff mush by adding corn meal. Let cool. Put  $\frac{1}{2}$  cup butter or fried meat drippings into skillet. When hot, add the chopped meat. Stir until hot through. Add onions, tomatoes and chili powder. Salt to taste. Line a pan with the mush. Pour the prepared mixture into it and cover with mush. Bake one hour.

—MAYSEL NASH.

---

**SWISS STEAK**

✓ Three pounds round steak, cut about one inch thick. Pound well. Work into it 1 cup of flour. Salt and pepper to taste. Fold together and fry on both sides to nice brown, using equal portions of lard and butter. Pour over meat a small amount of water. Cover tightly and bake until tender. Make a gravy when done and serve hot.

—(DCB)—

**SPANISH STEW**

Make as above, adding a finely chopped onion and a half can tomatoes. This is delicious. Make gravy. —MRS. F. McCARTY.

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## EGGS

"Humpty Dumpty sat on a wall,  
 Humpty Dumpty had a great fall;  
 And all the King's horses and all the King's men  
 Couldn't put Humpty Dumpty together again."

—(BCB)—

## OMELET

Three eggs, 3 tablespoons sweet milk, beat eggs slightly, add milk and stir up once. Have skillet hot. Place into it tablespoon butter, pour in eggs and milk. Salt and pepper. When set, fold over. Serve very hot. Never make up more than 3 eggs at a time but repeat if you wish to serve more. Vary this omelet by adding finely chopped ham just before folding. —MRS. T. D. WEBSTER.

—(BCB)—

## DEVILED EGGS

Boil 6 eggs hard, drop into cold water and peel. Cut open and remove yolks. Mash yolks and add butter, salt, pepper and mustard. Vinegar to taste. Fill whites and serve in bed of lettuce.

—MRS. EVA BYRAM.

—(BCB)—

## TOMATO TOAST

One and a half cups strained tomato,  $\frac{1}{2}$  cup scalded milk,  $\frac{1}{4}$  teaspoon soda, 3 tablespoons butter, 3 tablespoons flour, six slices toast. Make a tomato sauce from the butter, flour and tomatoes; add soda and salt, then milk. Dip the toast in the sauce. Serve hot.

—MRS. WILLIAM HIXON.

—(BCB)—

## FRENCH TOAST

Cut stale bread into medium slices, dip quickly in boiling water, and then into beaten egg and milk, allowing 1 tablespoon sweet milk to each egg. Fry in butter or meat drippings.

—(BCB)—

## BREAD CROQUETTES

Two cups stale bread crumbs, 1 cup hot milk, grated rind of 1 lemon,  $\frac{1}{2}$  cup currents,  $\frac{1}{2}$  teaspoon cinnamon, yolks of 2 eggs. Boil the bread crumbs for two minutes in the hot milk. Add the lemon rind, currents and cinnamon, and remove from the fire. Beat in the yolks of the two eggs. Cool, form into croquettes, crumb and fry in hot fat.

—MRS. WILLIAM HIXON.

## SALADS AND SALAD DRESSINGS

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

—(BCB)—

### CREAM DRESSING I

One-half tablespoon salt,  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{4}$  tablespoon sugar, 1 egg slightly beaten,  $2\frac{1}{2}$  tablespoons melted butter,  $\frac{1}{4}$  cup cream,  $\frac{1}{4}$  cup vinegar. Mix ingredients in order given, adding vinegar very slowly. Cook over boiling water. Stir constantly until mixture thickens. Strain and cool.

—(BCB)—

### CREAM DRESSING II

One tablespoon mustard, 1 table spoon salt, 2 tablespoons flour, few grains Cayenne, 1 tablespoon melted butter, yolk of 1 egg,  $1\frac{1}{2}$  teaspoons powdered sugar, 1-3 cup hot vinegar,  $\frac{1}{2}$  cup thick cream. Mix dry ingredients, add butter, egg and vinegar slowly. Cook over boiling water, stirring constantly until mixture thickens. Cool and add to heavy cream, beaten stiff.

—(BCB)—

### CREAM SALAD DRESSING

One and one-half tablespoons sugar, 1 tablespoon flour, yolk of 1 egg, 1 teaspoon mustard, 1 teaspoon salt,  $\frac{1}{4}$  cup vinegar,  $\frac{1}{2}$  cup milk. Stir milk and dry ingredients until smooth, then add vinegar slowly and cook until thick as cream. —MRS. IVA HOLROYD.

—(BCB)—

### WHIPPED CREAM SALAD DRESSING

Beat yolks of 3 eggs until thick and lemon colored. Add 2 teaspoons sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mustard, and a sprinkle of Cayenne. Pour over this mixture  $\frac{1}{2}$  cup boiling vinegar in which 1 teaspoon butter has been melted. Cook very slowly on back of range until it thickens. Chill and just before using, whip  $\frac{1}{2}$  cup heavy cream and fold into the mixture. MRS. G. W. WILLIAMSON.

### FRENCH DRESSING

One-half teaspoon salt, 2 tablespoons vinegar,  $\frac{1}{4}$  teaspoon pepper, 4 tablespoons olive oil. Mix ingredients, stir until well blended. Some prefer adding a few drops onion juice. French dressing is more easily prepared and more largely used than any other kind.

—(BCB)—

### MAYONNAISE

Two eggs well beaten, level teaspoon salt, 1 level teaspoon pepper, 2 level teaspoons prepared mustard, 1 teaspoon butter, 2 scant teaspoons of sugar. Stir in this  $\frac{1}{2}$  cup vinegar (weakened) and boil until thick. When cold, if necessary, may be thinned with sweet or sour cream.

—BEATRICE H. WOLF.

—(BCB)—

### MAYONNAISE

Yolks of 6 eggs, 1 table spoon sugar, 1 tablespoon flour level teaspoon mustrad,  $\frac{1}{4}$  cup vinegar (strong),  $1\frac{1}{2}$  cups water. Cook in double boiler, stirring till it thickens. Take off fire and add salt to taste. If too thick, dilute with cream.

—MRS. J. G. SHEPPARD.

—(BCB)—

### LETTUCE DRESSING

Boil 3 eggs until hard, take off shells and remove the yolks. Mash them smooth and fine; add 1 tablespoon melted butter and a little pepper and salt. Mix well. Add gradually  $\frac{1}{2}$  teacup vinegar, beat and stir thoroughly, then pour the dressing over the lettuce. Cut the whites of the eggs in rings and lay them on top. Serve as soon as made.

—MRS. J. D. WOOD.

—(BCB)—

### SALMON SALAD

One can salmon mixed fine. Slice  $\frac{1}{2}$  dozen sweet pickles. Make a dressing of 1 egg, 1 teaspoon mustard, pinch salt, little pepper, 1 teaspoon butter, 3 tablespoons sugar. Beat all together, then add 2 tablespoons cream,  $\frac{1}{2}$  cup Vinegar. Cook and pour over salmon.

—MRS. J. L. SMITH.

—(BCB)—

### OYSTER SALAD

Pour off liquor of 1 large can of oysters; slice two large or three small pickles very fine; roll eight large crackers fine, boil 4 eggs and cut in rounds; put in a layer of each with celery, salt to salt taste. Then pour oyster liquor over all.

—MRS. D. F. McCARTY.

## POTATO SALAD

Two quarts of chopped potatoes, 2 small onions chopped, 3 hard boiled eggs minced, salt and pepper to taste. Dressing for same: One pint sour cream. Let come to boil and add 4 tablespoons vinegar. Beat one egg light add to cream and vinegar. Remove from fire and pour over salad. I prefer the potatoes cooked with peelings on. Let cool, then peel and dice.

---(BCB)---

## TOMATO ASPIC

To 1 quart of tomatoes add 1 package of gelatine, salt, onion juice, celery salt, pepper, and a little sugar. Heat until gelatine is dissolved. Strain and pour into pan to harden. Cut in rounds or squares or individual molds. Celery cut fine, pearl onions and nuts may be added. Serve on lettuce leaf with salad dressing.

—MARGARET O. HEATON.

---(BCB)---

## BEAN SALAD

Cook 1 pint of soup beans in soda water for 15 minutes. Pour off and cook in clear water until tender. Drain the water off and add 2 large onions and 3 sour pickles; 1 tablespoon vinegar and a little salt. Put in a dish and pour over it a small bottle of tomato catsup.

—MRS. D. F. McCARTY.

---(BCB)---

## NUT AND CABBAGE SALAD

One pound nuts of any kind; one stalk of celery. Salt, pepper; one small head of cabbage and one large apple. Chop all fine and mix with  $\frac{1}{2}$  cup vinegar and sweeten. Heat vinegar and two tablespoons sugar.

—MRS. WALTER CAMPBELL

---(BCB)---

## HOT SLAW

Slice cabbage fine and salt. Dressing: Boil together one-half cup sugar, one-half cup cream, two tablespoons vinegar and one egg well beaten. While hot pour over the cabbage. Fine dressing for lettuce.

—MRS. J. W. McFARLAND.

---(BCB)---

## CABBAGE SALAD

Half a large cabbage, or one whole small one, chopped fine. Stir together one cupful of vinegar, one teaspoon black pepper, one teaspoon salt, three tablespoons of melted butter, three well beaten eggs, six tablespoons sweet cream. Pour this into a dish, set in a kettle of boiling water and stir until it thickens. Pour it over cabbage while hot and mix thoroughly. When a little cool, sweet cream poured over it will improve it.

—MRS. ADA L. GOODNO.

✓ **TOMATO SALAD**

Six medium sized tomatoes, one egg, boiled hard, one onion minced fine, bread crumbs. Salt, pepper, mustard and Mayonnaise. Use lettuce leaves. Place lettuce leaf on salad plate. Lay on one side a slice of tomato. Mince the rest of tomatoes very fine. Add the onion and enough bread crumbs to take up juice. Add salt, pepper, mustard and place the mixture on the side of the salad plate. Dress with Mayonnaise, garnish with the white of egg; cut in rings and rub the yolk through a very fine sieve directly on salad.

—MRS. T. D. WEBSTER.

—(BCB)—

**SALMON SALAD**

One can salmon, four hard boiled eggs, 1 cup cabbage. Chop eggs, fish and cabbage separately, mix in juice of 2 lemons and a dash of salt.

MRS. J. D. MARTIN.

—(BCB)—

**CABBAGE SLAW**

One small head chopped cabbage. Sprinkle a little salt and pepper over it. Add  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup sweet cream, 1-2 cup vinegar if not too strong. Mix in order given.—MRS. EVA M. IRELAND

—(BCB)—

**"MY BEST SALAD"**

✓ Six apples, 1 stalk celery, 1 package seeded raisins, yolk of 1 egg, 1-3 cup sugar,  $\frac{1}{4}$  teaspoon salt, a dust of red pepper, 1-3 teaspoon dry mustard, 2 tablespoons olive oil, 2 cups whipped cream, half of small cabbage, 1 small can pineapple. Pare and core the apples and chop them with the celery and cabbage. Clean the seeded raisins and add them. Beat the yolk of the egg with the sugar, add salt, red pepper and mustard. Cook for a minute, then remove from the fire and add the olive oil. Add to the chopped ingredients with the whipped cream and the pineapple. Set on ice some time before serving. Serve on crisp, white lettuce leaves. This salad will serve 30 person.

—MRS. W. W. PATTERSON.

—(BCB)—

**SHRIMP SALAD**

Put one can of tomatoes in stew kettle, boil five minutes. Strain and return to fire, adding 1 teaspoon corn starch, 1 teaspoon butter, 1 teaspoon "Durkee's Salad Dressing." Salt and pepper to taste. Add juice of 1 lemon. If desired more tart, add vinegar to suit. Boil five minutes. If lumpy, strain. Have shrimps in a dish and pour the above over them. Serve cold on lettuce leaves.

—UHLMA GOODNO-BROWN.

## BANANA SALAD

Four bananas, 1 head lettuce, six walnuts. Strip one section of skin to remove bananas, and cut in dice. Put in a dish and mix with French dressing. Let stand in cool place one half hour. Refill skins with the fruit and arrange on a bed of lettuce leaves. Garnish with parsley and halves of walnuts. —MRS. DOUGHTY.

----(BCB)---

## SALAD

A delicious salad can be made from canned pears. Lay half a pear on a lettuce leaf and use a thin Mayonnaise dressing. Garnish with slivers of orange, or a touch of orange marmalade. Thin slices of banana look very pretty as a garnish. —MRS. J. R. BUCK.

----(BCB)---

## FRUIT SALAD

Eight oranges, 6 bananas, 1 can pineapple cut small; 1 cup almonds or English walnuts. Slice all the fresh fruit, and drain off juices. To the juice, add 1½ pints water, juice of 2 lemons, 1½ cups sugar and 1 box gelatine. Bring jelly to boil five minutes. Remove from fire and when cold, pour over fruit. Serve with whipped cream.

----(BCB)---

## CHEESE SALAD

Six hard boiled eggs, ¼ lb. cheese, 1 dozen sweet pickles, Mayonnaise dressing. Grind the eggs, cheese and pickles in the food chopper and mix with the Mayonnaise dressing just before serving.

—BESSIE MATTOX.

---(BCB)---

## SHRIMP SALAD

Remove shrimps from can, cover with cold or ice water and let stand twenty minutes. Drain, dry between towels, remove intestinal veins, and break in pieces, reserving 6 of the finest. Moisten with cream dressing No. 2 and arrange on nests of lettuce leaves. Put a spoonful of dressing on each and garnish with a whole shrimp, capers and an olive cut in quarters.

--(BCB)---

## LADIES' AID SOCIETY SALAD

Prepare any flavor of pink jello and set in a cool place to harden. Cut into small discs, 2 bananas, 2 oranges, 1 small can pineapples, 1 pint white cherries, ½ pint nut meats, and the juice of 1 lemon. Mix and sweeten to taste. When ready to serve, cut jello into squares and place in center of dishes. Put fruits around it and drop a spoonful of whipped cream on top. —MRS. J. HOLIVER.

## PERFECTION SALAD

Soak 1 envelope of plain gelatine in  $\frac{1}{2}$  cup cold water for five minutes, then add the juice of 1 lemon and 2 table spoons sugar. Stir well and pour 1 pint boiling water over the mixture, stir well and strain. Set to cool. When this begins to harden, pour in 1 cup of shredded cabbage, 2 cups cubed celery, 1 can pimentos cut fine. Mold in a vessel so as to cut into squares. Serve on a lettuce leaf.

—MRS. ADDIE JOHNSON.

---(BCB)---

## MAYONNAISE DRESSING

Half cup vinegar,  $\frac{1}{4}$  teaspoon pepper,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon mustard, 1-2 teaspoon salt, 2 egg yolks, 1 tablespoon flour,  $\frac{1}{2}$  cup sour cream. Heat vinegar to boiling point. Sift together the dry ingredients and stir into the vinegar slowly. Add beaten egg yolks and sour cream.

—MRS. ROY H. OWENS.

## WALDORF ASTORIA SALAD

---(BCB)---

One cup celery cut into cubes, 1 cup nut meats, 2 cups apples cut into cubes. Mayonnaise dressing well sweetened. Serve on lettuce leaf.

—LUTIE MOSS-HELMS.

---(BCB)---

## PINEAPPLE SALAD

*this*  
✓ One can pineapple (8 slices), cubed; 1 pint sour cream, 1 pint sweet cream, 1 tablespoon flour, 1 tablespoon butter, 1 tablespoon sugar,  $\frac{1}{2}$  pound marshmallows cut fine. Melt butter, stir in flour, add sweet cream and cook until thick. Let cool and add pineapple, marchmallows and sour cream. Mix all together. Let stand three hours before serving. Add cup of nut meats if desired.

—GEORGIA ABBEY.

---(BCB)---

## WHITE CHERRY SALAD

✓ Remove pits of white cherries and on each half cherry place half an English walnut. Serve on lettuce leaves with mayonnaise dressing.

—GEORGIA ABBEY.

---(BCB)---

## PEAR SALAD

Take half of canned pears, cover with mayonnaise dressing and sprinkle generously with rolled nut meats.—HENRIETTA HAMMONS

---(BCB)---

## GRAPE SALAD

✓ One and a half pounds large white grapes, seeded by cutting open and removing seeds. Can of pimentos. Cups of pecans or English walnut meats, sugar to taste.

✓ **THOUSAND ISLAND DRESSING**

One teaspoon mustard, 1 teaspoon salt, 1 teaspoon powdered sugar, pinch of cayenne pepper, yolks of two eggs, 2 table spoons vinegar, 2 tablespoons lemon juice, 1½ cups salad oil (Mazola), 1 pint chilli sauce, 2 hard boiled eggs chopped fine, 1 green pepper, 2 tablespoons onion tops chopped fine, 1 cup whipped cream. Blend mustard, salt, sugar, pepper and egg yolks in a bowl, add vinegar and lemon juice, then the oil, a very little at a time, beating constantly to prevent curdling. Then add chilli sauce, boiled eggs, pepper and onion top, and just before serving add the whipped cream. This dressing is most excellent served with head lettuce.

—MRS. GLEN WARREN HAYES.

—(BCB)—

**THOUSAND ISLAND DRESSING (II)**

One cup mayonnaise, 1-3 cup chili sauce, 1-3 cup whipped cream, 2 tablespoons chopped sour and sweet pickles or chow-chow, 1 chopped pimentos. Combine the ingredients in the order given and serve at once. Delicious with any green salad or with eggs, salmon, chicken, ham tongue, celery or asparagus.

—(BCB)—

✓ **DELICIOUS SALAD**

One cup diced pineapple, 1 cup shredded cabbage, ½ cup pecans, 12 marshmallows iced; Dressing: Juice of 1 lemon, ½ cup sour cream (whipped), ½ cup sugar, 1 tablespoon mayonnaise. Mix all together two hours before serving. Stir in 1-3 cup whipped cream just before serving.

MISS GEORGIA ABBEY (1911).





### CAKE AND COOKIES

"Cake is acceptable at every kind of luncheon; in fact, cakes were invented for that meal, for five o'clock tea, weddings and for school boys only." —Wycorn.

---(BCB)---

### THE RIGHT MATERIALS

Bear in mind that the best materials make the best food.

A soft winter wheat pastry flour is as necessary for cakes as for biscuits. In fact, it should always be used with baking powder, as it absorbs moisture more readily than hard spring wheat bread flour, which contains much slow dissolving gluten. If bread flour is used for cake, one must use at least one-third more moisture than is called for by the recipe, for all cake recipes are written for pastry flour.

Cane sugar is always to be preferred for cakes, because beet sugar is hard to dissolve and is likely to sink to the bottom or stick around the edges of the pan, making an imperfect cake.

If impossible to get granulated cane sugar, then as the next best thing, buy bar sugar. This is very fine and easily creamed.

### MEASURE EVERYTHING

It will save time and many steps if you get everything required by the recipe on your mixing table before starting. Everything should be measured correctly. If the recipe calls for sifted flour, sift it once before measuring. Measure flour by filling the cup with a spoon. If you dip the cup into the flour, it will pack and there is danger of over measuring. Measure the baking powder carefully, using level, rounding or heaping teaspoons, according to the recipe. Sift flour and baking powder together three times to get them thoroughly mixed, so that the cake will rise evenly; also to loosen up the flour.

## MIXING

The flour and baking powder having been measured and sifted, measure out the sugar and butter and cream together. If the butter is cold and firm, warm the sugar slightly in the oven. After creaming the butter and sugar, separate the yolks from the whites of the eggs and with a rotary egg beater, cream the yolks until light lemon colored and very creamy. Add this to the butter and sugar, and blend all together. Now add a little of the water or milk and stir it in thoroughly; then a little flour, stirring it in thoroughly; then more moisture and more flour alternately, stirring each time until all the flour and moisture are in the batter, when it should be beaten until smooth and glossy. If the whites of the eggs are to be used, beat these with a flat or spoon whip until they are stiff enough to stand up, putting them in last. A little salt added to the whites of eggs helps in the beating. If yolks of eggs are not used, add the moisture and flour alternately to creamed butter and sugar and add the whites last. Where much more sugar than butter is used, as in Orange Cake, half of the sugar may be beaten into the yolks of the eggs.

## BAKING

One of the most important things about baking cakes is to have a moderate oven at the start. After the cake has doubled in bulk, increase the heat and bake until a brown crust is formed and the center will respond to the touch. Never allow a crust to form over cake before the batter is doubled. In a wood or coal range, have a very light fire in the fire box. After the cake is in the oven, replenish the fire and by the time it has burned up, the batter will have doubled and is ready for the hot oven to finish it. It is impossible to specify the length of time to bake cakes, for the larger and thicker the layer, the longer it takes to bake.

## ANGEL FOOD

Whites 11 eggs well beaten, one and one half tumblers sifted granulated sugar, one tumbler sifted flour, one teaspoon vanilla one-half teaspoon cream tartar. Sift flour four times and measure. Add cream tartar and sift again. Sift sugar three times and measure. Sift flour, cream tartar and sugar seven times. Beat eggs well and add the sugar, flour, cream tartar very slowly, folding in gradually. Do not beat as it will make cake very tough. Do not stop folding. Add vanilla last. Have pan hot. Place in oven and bake fifty minutes.

—MATTIE A. WEBSTER.

—(BCB)—

## ANGEL FOOD CAKE.

One cup of flour sifted four times, one and one-fourth cups of sugar sifted four times. Add  $\frac{1}{2}$  teaspoon of salt to whites of 10 eggs before beating. When half light, add 1 rounding teaspoon of cream of tartar and beat till stiff. Then fold in sugar and flour slowly and carefully. Do not beat. Bake in slow oven about fifty minutes.

—MRS. W. H. NOBLE.

—(BCB)—

## MOCK ANGEL FOOD.

One cup boiling milk, one cup flour, one cup sugar, two teaspoons baking powder, pinch salt, whites of two eggs beaten stiff. Sift dry ingredients together and stir in hot milk, then fold in whites of eggs.

—EVA WATSON.

—(BCB)—

## SPONGE CAKE

Three eggs beaten to a cream, one and one half cups sugar, add one-half cup cold water, two cups flour in which has been sifted two teaspoons baking powder, a pinch of salt and flavoring to suit the taste. Beat hard two minutes and bake thirty to forty minutes in a rather quick oven.

—MRS. H. P. BLUNT.

—(BCB)—

## FRUIT CAKE

One and one half cups sugar, 1 cup butter, 1 cup dark molasses or sorghum, 1 pound currants, 2 pounds raisins, 5 eggs,  $\frac{1}{4}$  pound citron. Teaspoon each Powdered cinnamon, cloves, nutmeg, allspice; 1 table spoon vanilla extract, 1 cup sweet milk, 3 tea spoons baking powder, cream sugar and butter; add yolks of eggs well beaten. Add molasses with the soda, add milk slowly, then spice. Last, the whites of eggs stiffly beaten, flour enough to make rather stiff

dough. Fruit to be mixed in with the flour. Have oven just warm at first, and gradually increase the temperature; bake four hours, and be very careful not to jar oven while cake is baking. A cup of chopped English walnuts add greatly to the flavor of this cake.

—NELLIE KANE.

—(BCB)—

#### FRUIT CAKE II

Two scant teacups of butter, 2 cups dark brown sugar, 8 eggs, whites and yolks beaten separately; 1 lb. seeded raisins, 1 lb. currants, washed and dried;  $\frac{1}{2}$  lb. citron cut in strips,  $\frac{1}{2}$  cup cooking molasses,  $\frac{1}{2}$  cup sour milk. Stir the butter and sugar to a cream, add to that  $\frac{1}{2}$  grated nutmeg, 1 teaspoon ground cinnamon, 1 teaspoon cloves, lemon extract. Add enough chocolate to make the cake dark. Now add the molasses and sour milk, stir all well, then put in the beaten yolks of eggs, stir thoroughly. Add four cups sifted flour alternately with the beaten whites of eggs. Now dissolve a level teaspoon soda and stir in. Add 1 teaspoon baking powder. Mix the fruit together with 2 heaping table spoons of flour and stir in cake. Line 2 common sized baking tins and butter well. Bake in a moderate oven for two hours. Let cool in pans. One and one half cups pecans, 1 cup English walnuts, 1 cup almonds, chopped may be added.

—MRS. WILLIAM CAMPBELL.

—(BCB)—

#### FIG CAKE

One cup butter, 2 cups sugar, 1 cup milk,  $3\frac{1}{2}$  cups sifted pastry flour, 4 eggs, 4 level teaspoons baking powder, 1 teaspoon lemon extract,  $\frac{1}{2}$  teaspoon vanilla. Cream butter, add sugar gradually, then the unbeaten yolks. Beat thoroughly. Sift baking powder with flour twice. Add part of this and the milk, then alternate the beaten whites and the rest of the flour. Add flavoring. Bake in three layers. Use fig filling and ice top with milk frosting. Use filling No. 5.

—MRS. ADA GOODNO.

—(BCB)—

#### FRUIT CAKE

One cup sugar, 1 cup molasses, 1 cup butter,  $\frac{1}{2}$  cup milk, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda,  $\frac{1}{2}$  package mince meat, flour enough to make stiff batter.

—MRS. MAUDE E. NORMAN.

## TUTTI FRUTTI CAKE

Two cups sugar, 1 cup butter,  $2\frac{1}{2}$  cups flour, 1 cup sweet milk, whites six eggs, 2 even teaspoons baking powder,  $\frac{1}{2}$  teaspoon rose extract. Cream butter and sugar, adding the sugar gradually and beating continually. Then put in milk and extract; next the flour, with which has been sifted the baking powder. Fold in lightly the stiffly beaten whites of the eggs and bake in layers in a quick oven. Use filling No. 4. —MRS. UHLMA BROWN.

—(BCB)—

## FRUIT CAKE

One-half pound salt pork (ground); one cup of strong hot coffee. Pour over it. Two cups of sugar, one cup of raisins, one egg, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of nutmeg, flour to make stiff.

— MRS. J. P. MATTOX.

—(BCB)—

## DARK CAKE

Two eggs, 1 cup sugar,  $1\frac{1}{2}$  cup butter,  $\frac{1}{4}$  cup milk, 1 cup unsifted flour,  $1\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  cup grated chocolate, pour boiling water over chocolate to dissolve, beat well and bake.

—MRS. J. M. GOODNO.

—(BCB)—

## EGGLESS FRUIT CAKE

Two cups raisins chopped fine, 1 cup brown sugar, 1-3 cup lard, 1 cup water. Boil 3 minutes and let cool. One teaspoon soda,  $\frac{1}{2}$  teaspoon baking powder, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon allspice, pinch salt,  $\frac{1}{2}$  teaspoon nutmeg, flour enough to make batter as for loaf cake.

INA HAMPTON.

—(BCB)—

## DEVIL'S FOOD CAKE.

Custard Part: One-half cake grated chocolate, 1 cup sweet milk, 1 cup white sugar. Batter: 3 eggs,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups flour, 2 teaspoons baking powder,  $1\frac{1}{2}$  cups brown sugar,  $\frac{1}{2}$  cup sweet milk. Filling No. 1.

—MRS. ALMA CAWTHORN.

## DEVIL'S FOOD CAKE.

Part I: One half cup grated chocolate,  $\frac{1}{2}$  cup sweet milk, 1 cup brown sugar. Put on stove until melted and smooth, but do not boil. Let cool and pour in part 2.

Part II: One cup brown sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, yolks of 3 eggs, 2 cups flour, 1 small teaspoon soda, vanilla. Use a white frosting with this cake.

—MRS. NELLIE MOORE.

—(BCB)—

## DEVIL'S FOOD CAKE.

Two cups sugar,  $\frac{1}{2}$  cup butter, 1 teacup buttermilk, 3 eggs, 3 cups flour, 1 teaspoon soda, four tablespoons chocolate, dissolved in boiling water. Filling: 4 tablespoons chocolate, 1 cup cream, 1 cup sugar, butter size of walnut.

—MRS. H. D. BANTA.

—(BCB)—

## BURNT ORANGE CAKE

One cup sugar, butter size of egg, add salt, the beaten yolks of 2 eggs and yellow rind of one orange. Put the orange juice in a cup and fill with cold water until 2-3 full. Sift baking powder with  $1\frac{1}{2}$  cups of flour. Bake in two layers. Use filling No. 3.

—MRS. WILL FORAKER.

—(BCB)—

## BURNT SUGAR CAKE.

Part I: One-half cup sugar put in frying pan, stir constantly until it begins to burn. Add  $\frac{1}{2}$  cup boiling water and cook to a thick syrup.

Part II: One and half cups sugar,  $\frac{1}{2}$  cup butter, yolks 2 eggs, 1 cup cold water, 2 cups flour, beat five minutes. Then add  $\frac{1}{2}$  cup flour, 2 teaspoons baking powder, whites of 2 eggs well beaten, add 2-3 of burnt syrup and flavor with vanilla. Use filling No. 11.

—MRS. OSCAR WRIGHT.

—(BCB)—

## FEATHER CAKE

One cup sugar, 2 cups flour, 2-3 cup sweet milk, 1 tablespoon butter, 1 egg, 2 teaspoons Royal baking powder. Bake in layers. Is nice with nut filling.

—LEOTA MAURINE WRIGHT.

—(BCB)—

## JAM CAKE

Two cups sugar, 1 cup lard, 2 cups jam, 1 cup sour milk, 3 cups flour, 6 eggs, 1 teaspoon soda, 1 teaspoon each cinnamon and nutmeg.

—MRS. CORA HICKSON-LOVE.

## WHITE CAKE

Two cups sugar, 1 cup butter, 1 cup sweet milk, 2 cups flour. Whites of 8 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla or lemon extract. Bake in layers. Use any preferred filling. Ice cream, raisin mash, coconut, are all nice. A standard recipe.

—MRS. LUANNA ROSS.

—(BCB)—

## WHITE CAKE

Three-fourths cup butter, 1 and  $\frac{1}{4}$  cups sugar; 1 cup sweet milk, 3 cups flour, white 4 eggs; 1 teaspoon baking powder. Pinch salt.

—MRS. E. PETTYPOOL

—(BCB)—

## HOT WATER SPICE CAKE

Three tablespoons of melted butter, 3 tablespoons of sugar, 1 egg, 1 cup of molasses, 1 teaspoon each of cinnamon and allspice, 2 cups of flour,  $\frac{1}{2}$  cup of raisins. Mix in order given. Stir 1 teaspoon of soda in 1 cup of boiling water. Add to other ingredients and stir thoroughly.

—MRS. LOU THOMPSON

—(BCB)—

## PRUNE CAKE

One cup sugar,  $\frac{3}{4}$  cup butter, 2 eggs, 2 cups flour, 2-3 cup sour cream, 1 cup prunes, 1 teaspoon each soda, cinnamon, nutmeg,  $\frac{1}{2}$  teaspoon cloves. Cook prunes, remove seed and chop fine. Bake either in loaf or layers. If in layers use a white filling.

—(BCB)—

## SPICE CAKE

One egg, 1 cup sugar, 1 cup sour milk,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cup flour, 1 teaspoon soda, 1 teaspoon cinnamon, one teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cloves. Use frosting No. 1.

—MRS. GAY WEBSTER.

—(BCB)—

## NUT CAKE

Stir 2 cups sugar and 1 cup butter to a cream, add 1 cup sweet milk, and 2 cups of flour, mix thoroughly. Add whites of 6 eggs beaten to a stiff froth, beating it well, then add  $1\frac{1}{2}$  cups flour with 3 well rounded teaspoons baking powder, well sifted through it. After this has all been thoroughly mixed add 1 cup of nuts chopped fine. Flavor to taste. Bake in layer, using any kind of filling, but nut filling is best.

—MRS. H. P. BLUNT.



### POTATO CARMEL CAKE

Two-thirds cup butter, 2 cups sugar, 2 cups flour, 1 cup hot mashed potato,  $\frac{1}{2}$  cup sweet milk, 4 eggs, 2 teaspoons baking powder, 1 cup grated chocolates, 1 cup chopped English walnuts, 1 teaspoon each powdered cloves, cinnamon, nutmegs, vanilla extract. Cream the butter and sugar, add the yolks of the eggs, spices, potato, vanilla, baking powder. Mix with the milk, flour, whites of eggs stiffly beaten, and the chopped nuts. Bake in moderate oven. When cool cover with frosting.

—(BCB)—

### BREAD CAKE

Two cups bread sponge, two cups brown sugar, two cups flour, level full, 2 cups fruit and nuts, two eggs and a little salt, 1 teaspoon cinnamon, 1 teaspoon allspice, one teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cloves, 1 teaspoon soda,  $\frac{3}{4}$  cup butter or lard, Put soda in just before you stir in fruit. Bake at least one hour as soon as mixed. Bake in pans for individual loaves of bread. Makes two loaves.

—MRS. J. S. CUMMINGS.

—(BCB)—

### COFFEE KUCHEN.

Four cups of bread dough, two eggs, one cup sugar, one cup butter or lard. Mix with flour and let rise. Roll out and put in layer cake pans and let rise again. Put melted butter, sugar, and cinnamon on top. Bake.

—MRS. WILLIAMSON ROSS.

—(BCB)—

### DRIED APPLE CAKE.

Chop 2 cups dried apples. Soak over night in 1 cup hot water. Cook in 2 cups molasses until soft, add 1 cup seeded raisins and cook a few minutes. When cold add 3 cups butter, 3 eggs, 1 teaspoon soda and a little baking powder with flour.

—MILDRED HUBER.

—(BCB)—

### DATE CAKE.

One-third cup soft butter, 1 1-3 cup brown sugar,  $\frac{1}{2}$  cup sweet milk,  $1\frac{3}{4}$  cups flour, 2 eggs,  $\frac{1}{2}$  pound stoned dates, chopped fine, 1 teaspoon cinnamon, two teaspoons baking powder, bake forty minutes. Sprinkle top with powdered sugar.

—MARY ORBISON.

## FAIRIES' CAKE

One cup of granulated sugar,  $\frac{1}{2}$  cup butter, (scant) 2-3 cup of sweet milk,  $1\frac{1}{2}$  cups of flour, whites of 4 eggs, 1 teaspoon vanilla, or other extract, 2 teaspoons of good baking powder. Beat together the butter and sugar; add 1-3 of the milk at a time beating thoroughly each time, then add the flour and baking powder sifted together, and lastly the whites of the eggs well beaten. Use boiled icing No. 2.

—MRS. MAE CUMMINGS.

—(BCB)—

## RAISIN MASH CAKE

One half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup sweet milk  $1\frac{1}{2}$  cups flour (scant), 2 eggs, 1 heaping teaspoon baking powder,  $\frac{1}{4}$  teaspoon cloves, one teaspoon cinnamon, a little nutmeg. Vanilla. Use Filling No. 6.

—ADDIE JOHNSON.

—(BCB)—

## ORANGE LAYER CAKE.

One half cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 3 teaspoons baking powder, 2 beaten eggs. Grated rind of 1 orange. Use filling No. 3.

—BESSIE GEYER.

—(BCB)—

## APPLE SAUCE CAKE.

Two and one-half cups of flour, 2 teaspoons soda, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon each of nutmeg, cloves and salt. Sift together, then mix 1 cup sugar,  $\frac{1}{2}$  cup shortening, (butter or lard),  $1\frac{1}{2}$  cups apple sauce, 1 cup raisins. Add first part and bake in slow oven about one hour.

—MRS. J. R. BUCK.

—(BCB)—

## BRAN CAKES.

Cream  $\frac{1}{2}$  cup, butter or lard with 1 cup of sugar, add 2 well beaten eggs, 2 cups of white flour, 2 cups of bran,  $\frac{1}{4}$  teaspoons of soda and 1 teaspoon of baking powder,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon powdered cinnamon,  $\frac{1}{2}$  cup of sour milk and 1 cup of raisins or chopped nuts. Mix and drop from a spoon in pieces about the size of a dollar on buttered tins. Bake in moderate oven.

MRS. J. R. BUCK

### BROWN STONE FRONT

One cup of grated chocolate,  $\frac{1}{2}$  cup of sweet milk, 2-3 cup of brown sugar, yolk of 1 egg, (save whites for frosting), 1 teaspoon vanilla. Cook on back of stove. While it cooks make the following mixture: One cup white sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 2 cups flour, 2 eggs, 1 teaspoon soda. Then add the cooked part and bake in loaf, or in layers and put together with boiled icing.

—MRS. J. R. BUCK.

—(BCB)—

### EGGLESS CAKE

One half cup butter, 1-1-3 cups sugar, 1 cup milk, 1 cup currants or raisins,  $\frac{1}{2}$  teaspoon mixed spices, 3 cups flour, 1-3 teaspoon salt, 2 teaspoons baking powder. Beat the butter and sugar until light and creamy; add the milk, then the fruit and lastly flour, salt, baking powder and spices sifted together. Turn into greased pan and bake in slow oven about one hour.

—MRS. C. T. HAMMEL.

—(BCB)—

### SOFT GINGER BREAD

One teacup brown sugar,  $\frac{1}{2}$  cup molasses, 1 egg and spices to suit taste; 3 tablespoons butter (or substitute),  $2\frac{1}{2}$  cups flour, not heaped; 1 teaspoon soda in cup of boiling water, put in last. It is well to add 1 teaspoon baking powder to the flour but not necessary.

—MRS. OLIVER POTTER.

—(BCB)—

### POND LILY CAKE

One and one half cups sugar,  $\frac{3}{4}$  cup butter, 1 cup sweet milk, 3 cups flour (scant), whites of four eggs, 2 teaspoons baking powder, 1 teaspoon lemon extract, Filling No. 16.

—(BCB)—

### LADY BALTIMORE CAKE

Two thirds cup butter, 2 cups sugar, 1 cup milk,  $3\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon vanilla, 2 teaspoons baking powder, whites of 6 eggs. Use any preferred filling.

—(BCB)—

### LADY BALTIMORE II

One half cup butter,  $1\frac{1}{2}$  cups sugar, sifted; 1 cup cold water, 3 cups Swan's Down cake flour, sifted four times before measuring;  $\frac{1}{4}$  teaspoon almond extract,  $\frac{1}{2}$  teaspoon vanilla, 2 rounding

teaspoon baking powder, whites 4 eggs. Cream sugar and butter. Add 1-3 of the water, then 1 cup flour and beat thoroughly; then 1-3 more water and 1 cup flour, then the remaining water and last cup of flour sifted with the baking powder. Fold in beaten egg whites.

---(BCB)---

#### SPONGE CAKE

Break the whites of 5 eggs into a crock. The yolks into a small bowl. Beat the whites until stiff. When about half beaten add  $\frac{1}{2}$  teaspoon cream tartar and continue beating till stiff. Add  $1\frac{1}{2}$  cups of fine granulated sugar gradually until the whole mixture is like frosting. Beat the yolks with a Dover beater until smooth and thick, then add them to the whites.  $1\frac{1}{2}$  Cups flour sifted and folded in. Flavor to the taste. Bake like an angel food.

—MRS. C. T. HAMMEL.

---(BCB)---

#### DARK CAKE

Yolks of 7 eggs, 3 cups brown sugar, 1 cup butter, 1 cup sour milk, 4 cups flour, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon cloves, 1 teaspoon soda.

---(BCB)---

#### Y. W. C. A. CAKE

✓ Pour 2 cups boiling water over 1 package of raisins. Let boil 15 minutes then add 1 cup cold water, 2 cups sugar,  $\frac{1}{2}$  cup lard, 4 cups flour, a little salt, 1 teaspoon soda, 1 teaspoon each of cinnamon, cloves and nutmeg. Bake in a moderate oven.

---(BCB)---

#### WHITE CAKE

One half cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, whites of 5 eggs.

---(BCB)---

#### JELLY ROLL

1 Cup sugar, 1 cup flour,  $\frac{1}{2}$  cup hot water,  $1\frac{1}{2}$ teaspoon baking powder, 1 teaspoon lemon extract, 3 eggs well beaten, pinch of salt. Spread with any fruit jelly, which has been beaten. Roll while hot.

---(BCB)---

#### PINEAPPLE CAKE

One and one-fourth cups sugar, 2-3 cup butter,  $\frac{1}{4}$  cup pineapple juice and 2 tablespoons grated pineapple mixed in the juice.  $2\frac{1}{2}$  Cups flour and the whites of 4 eggs beaten stiff. Three level teaspoon baking powder. Use filling No. 21. —MRS. D. C. CROSBY.

## ROYAL TROPICAROMA CAKE

One half cup shortening, 2 EGGS,  $1\frac{1}{4}$  cups sugar,  $2\frac{1}{2}$  cups flour, 1 cup milk, 4 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg. Cream shortening; add sugar and beaten eggs. Mix well and add (sifted together) half the flour, baking powder, salt and spices; add milk and remainder of the dry ingredients. Bake two-thirds of this batter in two greased layer tins, and to the remaining third add 1 tablespoon cocoa which has been mixed with 1 tablespoon boiling water. Use this for the middle layer. Bake layers in hot oven 15 to 20 minutes. Put following filling and icing between layers and on top of cake: 2 tablespoons butter, 3 tablespoons strong coffee, 1 tablespoon cocoa, 1 teaspoon vanilla extract, 2 cups confectioner's sugar. Cream butter. Add sugar and cocoa very slowly, beating until light and fluffy. Add vanilla and coffee slowly, a few drops at a time, making soft enough to spread.

—(BCB)—

## LEMON CAKE PIE

One cup sugar, 1 tablespoon flour (heaping), 1 tablespoon corn-starch (heaping), pinch salt, juice and rind of 1 lemon, yolks of 2 eggs slightly beaten, butter size of an egg, 1 cup milk. Fold in whites of 2 eggs beaten stiff. Mix in order given. Pour mixture in an unbaked crust, place in hot oven until crust is set, then reduce heat and bake about 30 minutes. —MRS. SHANK-COOPER.

—(BCB)—

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## EGGLESS CAKE (Fine)

~~Four~~ cups sugar, 1 cup buttermilk, 4 cups flour, 1 teaspoon each of nutmeg, cloves, cinnamon and allspice; 2 cups raisins chopped fine, 1 cup butter, 1 cup cold coffee, 2 level teaspoons soda, 1 cup nuts chopped fine. Mix all together, adding nuts and raisins last. —MRS. THEO HAMMONS.

—(BCB)—

## EXTRA FINE SPICE CAKE

Two cups brown sugar, 1 cup butter, 1 cup sour milk, 1 lb. raisins, yolks of 6 eggs, 1 rounding teaspoon soda, 1 rounding teaspoon cloves, 1 rounding teaspoon nutmeg, 2 tablespoons cinnamon, sufficient flour to thicken. —MRS. T. J. HAMMONS.

## MYSTERY CAKE

Use level measurements for all materials.  $\frac{1}{2}$  cup shortening, 4 teaspoons baking powder, 1 cup milk,  $1\frac{1}{2}$  cups sugar, grated rind of one half orange, one egg and one yolk,  $1\frac{1}{2}$  squares ( $1\frac{1}{2}$  ounces) of unsweetened chocolate, melted,  $2\frac{1}{2}$  cups flour,  $\frac{1}{4}$  teaspoon salt. Cream shortening, add sugar and grated orange rind. Add beaten egg yolks. Sift together flour, salt and baking powder and add alternately with the milk; lastly fold in one beaten egg white. Divide batter into two parts. To one part add the chocolate. Put by tablespoonfuls, alternately dark and light batter, into three greased layer cake pans. Bake in moderate oven 20 minutes.

Filling and Icing: 3 tablespoons melted butter, 1 egg white, 2 tablespoons orange juice, 3 cups confectioners' sugar, grated rind of  $\frac{1}{2}$  orange and pulp of 1 orange, 3 squares (3oz.) unsweetened chocolate.

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, (removing skin and seeds) and add. Beat all together until smooth. Fold in beaten white of egg. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with a sharp knife. (Use  $\frac{1}{2}$  square). To remaining icing add  $2\frac{1}{4}$  squares unsweetened chocolate which has been melted. Spread this thickly between layers and on the sides of the cake.

—(BCB)—



## CAKE FILLINGS

## DELICIOUS CAKE FILLING No. 1

Two cups sugar, 1 cup water. Boil until it threads. Pour over beaten whites of 2 eggs. Beat until cold and add 1 cup of ground raisins, 1 cup ground English walnuts. Spread between layers.

—(BCB)—

## ICE CREAM FILLING No. 2

One cup sugar,  $\frac{1}{2}$  cup boiling water,  $\frac{1}{4}$  teaspoon cream of tartar cooked together till threads from spoon. Pour over the well-beaten white of 1 egg and add flavoring. Beat well. Then add 1 tablespoon thick cream.

—(BCB)—

## ORANGE FILLING No. 3

One heaping tablespoon corn starch wet with the juice of 2 oranges. Add boiling water and cook to thicken. Add teaspoon butter, 1 cup sugar. Then remove from fire. When partly cool add 1 egg well beaten and grated rind of one orange.

—(BCB)—

## TUTTI FRUTTI FILLING No. 4

Three cups granulated sugar dissolved in 1 cup of boiling water. Cook until it threads, then pour over stiffly beaten whites of three eggs, stirring constantly. To this icing add 1 cup chopped raisins, 1 cup chopped pecan nuts and 5 figs cut into thin strips. After filling cake with this, ice top and sides with it.

—(BCB)—

## FIG FILLING No. 5

One pound figs chopped fine or put through food chopper. Juice of 1 lemon, 1 cup hot water,  $\frac{3}{4}$  cups sugar. Cook slowly to thick paste.

—(BCB)—

## RAISIN FILLING No. 6

One cup granulated sugar,  $\frac{1}{2}$  cup water. Boil until it forms hard ball in water, and pour over beaten whites of 2 eggs. Add a cup of chopped raisins.

—(BCB)—

## MOCHA FILLING (Uncooked) No. 7

Three tablespoons of cocoa, 3 tablespoons butter, 2 tablespoons strong coffee, 1 teaspoon vanilla and as much powdered sugar as can be worked in.



## PINEAPPLE FILLING No. 8

Cook 1 cup sugar, 3 tablespoons grated pineapple and 1 tablespoon water until thick. Take from fire and add the whites of 1 egg beaten stiff.

—(BCB)—

## YELLOW FROSTING (Uncooked) No. 9

Use the yolk of 1 egg for each layer. Nine teaspoons sugar to each yolk. Beat hard and a long time. Will get very smooth and light. Spread between layers and on top.

—(BCB)—

## ICE CREAM FILLING No. 10

Two cups white sugar, 1 cup boiling water,  $\frac{1}{4}$  teaspoon cream tartar. Boil until it will form soft ball in cold water. Let cool a little. Pour over the well beaten whites of 2 eggs, beating until cool.

—(BCB)—

## BURNT SUGAR FILLING No. 11

Two cups sugar,  $\frac{1}{2}$  cup water, 1-3 cup burnt syrup. Boil until will form soft ball in water. Pour over the well beaten whites of 2 eggs.

—(BCB)—

## CHOCOLATE FILLING No. 12

Two cups sugar, batter the size of walnut, 2 large table spoons chocolate or cocoa,  $\frac{1}{2}$  cup milk or cream. Cook until the soft ball stage is reached and flavor with vanilla.

—(BCB)—

## CARMEL FILLING No. 13

Use burnt sugar to flavor, same as for burnt sugar cake. One cup sugar, 5 tablespoons, water 2 teaspoons burnt sugar,  $\frac{1}{2}$  teaspoon vanilla. Boil until it forms soft ball in cold water. Pour over the beaten white of 1 egg. Beat well.

—(BCB)—

## NUT FILLING No. 14

Use ice cream filling and add nut meats which should be rolled to bring out the flavor.

—(BCB)—

## MILK FILLING No. 15.

One cup sugar, 6 tablespoons sweet milk, 1 teaspoon butter. Boil four minutes. Add juice of half a lemon and beat until creamy.

## YELLOW FROSTING No. 16

Two cups sugar,  $\frac{1}{2}$  cup water. Boil until it reaches the soft ball stage, rather hard. Pour over the well beaten yolks of 4 eggs and beat until cool. Flavor with lemon. —UHLMA BROWN.

---(BCB)---

## BOILED FROSTING No. 17

Place  $1\frac{3}{4}$  cups granulated sugar, 6 tablespoons cold water and the whites of 2 eggs unbeaten in the top of a double boiler over actively boiling water. Beat constantly with a Dover egg beater for fourteen minutes. Flavor.

---(BCB)---

## MARSHMALLOW FROSTING No. 18

Seven-eighths cup sugar, three tablespoons water, white of 1 egg unbeaten; 1 dozen marshmallows. Place sugar, eggs and water in top of double boiler and cook seven minutes, beating all the time with a Dover egg beater. Remove from fire, add the marshmallows and beat until cool.

---(BCB)---

## BUTTER SCOTCH FILLING No. 19

Two cups brown sugar, 1 cup milk, butter the size of a walnut. Cook until thick and beat well.

---(BCB)---

## DELICIOUS CAKE FILLING No. 20

Take 1 cup of ground walnuts and 1 cup of ground figs and stir into this the whites of 2 eggs beaten stiff. Add enough honey so it will spread nicely. This is fine for white cakes. Dates are also good in the place of figs.

---(BCB)---

## PINEAPPLE FILLING No. 21

One-fourth cup grated pineapple, 1 tablespoon lemon juice, the white of 1 egg beaten stiff. To this add confectionery sugar.

—MRS. D. C. CROSBY.

---(BCB)---

## BUTTER SCOTCH FILLING No. 22

Two teacups brown sugar, 1 teacup sweet cream,  $\frac{1}{2}$  teacup butter. Boil until thick in a double boiler. Let cool and spread.

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**COOKIES, DOUGHNUTS, GINGER BREAD, ETC.**
**COOKIES**

Two cups sugar, 1 cup lard, 1 cup buttermilk, 1 teaspoon salt, 1 teaspoon soda, 1 tablespoon lemon extract. Flour to mix well.

—MRS. L. D. LONG.

—(BCB)—

**CREAM COOKIES**

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup thick sweet cream, 2 teaspoons baking powder. Mix dough soft, sprinkle sugar over top. Roll in slightly. Bake in moderate oven.

—MRS. FREEMAN.

—(BCB)—

**OAT MEAL COOKIES**

One cup brown sugar, 1 cup butter. Cream these. Two eggs well beaten, 4 tablespoons sweet milk, 1 cup chopped raisins, 1 cup chopped nuts, 2 cups flour,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon baking powder, 1 teaspoon cinnamon, 2 cups rolled oats. Drop from a spoon into a greased pan and bake in a moderate oven.

—MRS. SUSANNA O'NEALL.

—(BCB)—

**COOKIES**

One cup molasses, 1 cup sugar, 1 cup lard, 1 tablespoon soda, 1 tablespoon ginger, 3 eggs. Put soda in molasses and stir well. Mix ginger in and add sugar. Then mix all together with enough flour to roll out. About 4 cups. Roll moderately thick.

—MRS. JOSIE CAMP.

## OAT MEAL COOKIES

Two cups flour, three cups oat meal,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  cup cold water, 1 cup sugar, 1 egg,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons baking powder. Bake in quick oven. —ERMA WEBSTER.

—(BCB)—

## FILLED COOKIES

One cup sugar,  $\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup milk, 1 egg,  $3\frac{1}{2}$  cups flour, 2 teaspoons cream tartar, dissolved in the milk; 1 teaspoon soda, mixed in the flour. Roll very thin and put in pan. Then put a teaspoon of filling in the center and place another cookie on top. Press edges slightly together and bake. Filling: One cup chopped nuts,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water, 2 teaspoons flour. Cook until thick and be careful not to burn. Flavor both parts with vanilla. —MATTIE ROSS.

—(B.C.B.)—

## SCOTCH COOKIES

Two and a half cups sugar, 1 cup lard, 4 cups flour, teaspoon soda, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon cloves, 1 teaspoon nutmeg, 1 pint molasses,  $\frac{1}{2}$  pint water, 4 eggs.

—MRS LEE WEBSTER.

—(BCB)—

## CHOCOLATE COOKIES

One cup brown sugar,  $\frac{1}{2}$  cup melted butter, 1 egg,  $\frac{1}{2}$  cup sour cream, 1 level teaspoon soda, 1 cup chopped nuts, 2 tablespoons melted chocolate,  $\frac{1}{2}$  cup seeded raisins,  $1\frac{1}{2}$  cups flour. Drop from spoon. E. BLANCHE OWENS-MYERS.

—(BCB)—

## JELLY COOKIES

One half cup sugar, 1 cup sour milk, nearly 1 cup butter, 3 eggs, 1 teaspoon soda,  $1\frac{1}{2}$  teaspoons vanilla, flour enough to roll. Roll thin, cut into layers. Spread jelly on the bottom layer. Cut thimble holes in the top layer, put together and bake in a quick oven. —MRS. C. T. HAMMEL.

—(BCB)—

## VANILLA WAFERS

One third cup butter and lard in equal parts, 1 cup sugar, 1 egg,  $\frac{1}{4}$  cup milk, 2 cups flour, 2 teaspoons baking powder, 2 teaspoon vanilla,  $\frac{1}{4}$  teaspoon salt. Cream the butter, add sugar, egg well beaten, milk and vanilla. Mix and sift dry ingredients and add to first mixture. Roll thin and bake. —ELEANOR BROWN.

## HERMITS

One-third cup butter, 2-3 cup sugar, 1 egg, 2 tablespoons milk, 1 $\frac{1}{4}$  cups flour,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{4}$  teaspoon allspice, 2 teaspoons baking powder, 1-3 cup raisins stoned and cut into small pieces,  $\frac{1}{4}$  teaspoon cinnamon. Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture. Roll a little thicker than for vanilla wafers.

—MRS. JOE GREGORY.

—(BCB)—

## ORANGE PUFFS

One third cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 2 eggs, 3 teaspoons baking powder, 1 $\frac{1}{4}$  cups flour. Cream butter, add sugar gradually and egg well beaten; then the milk alternately with the sifted dry ingredients. Bake in muffin pans. Serve with orange sauce.

—(BCB)—

## ORANGE SAUCE

Whites of 3 eggs, 1 cup powdered sugar, juice and rind of 2 oranges, juice of 1 lemon. Beat whites of eggs until stiff. Add sugar and continue beating. Add rind and fruit juices.

—(BCB)—

## FROSTED CREAMS

Take 2 cups molasses, 1 cup sugar,  $\frac{1}{2}$  pint shortening,  $\frac{1}{2}$  teacup water, 1 tablespoon soda, 2 tablespoons cinnamon, yolks of 3 eggs and the whites of 1 egg. Knead in flour to roll out easily, cut in squares the size of soda crackers. Bake in quick oven. Frosting: Take 1 1-3 cups white sugar dissolved in 4 tablespoons of water and boil until it threads. Pour it over the beaten whites of two eggs and beat until smooth. Season with vanilla and spread on each square.

—MRS. L. C. STEEL.

—(BCB)—

## PEANUT MACAROONS

Beat the whites of an egg and add gradually  $\frac{1}{4}$  cup sugar and a few grains of salt. Then add 5 tablespoons chopped peanuts and 1 teaspoon vanilla. Drop on a buttered sheet and bake in a slow oven.

## GINGER SNAPS

Take 7 cups flour, 1 cup sugar, 2 cups molasses, 1 cup butter, 1 egg, 1 tablespoon good vinegar, 1 teaspoon soda, 1 teaspoon ginger. If the ingredients are cold, it may seem hard to mix in the full amount of flour, but it should be in if possible. These, if properly baked, very much resemble those in the bakeries.

—MRS. MONROE HAYNES.

—(BCB)—

## GINGER BREAD

Two cups sugar, 1 cup molasses, 1 cup butter, 1 cup sour milk, 3 cups flour, 6 eggs, 1 large teaspoon soda, 1 tablespoon ginger. Add 1 cup raisins if desired.

—MRS. JOHN BOWERS.

—(BCB)—

## SOFT GINGER BREAD

One cup molasses,  $\frac{1}{2}$  cup sugar, 2 teaspoons cinnamon, cloves and ginger, 2 teaspoons soda in one cup boiling water, lump of nice fresh lard,  $2\frac{1}{2}$  cups flour, 2 eggs beaten light. Very good.

—(BCB)—

## SPANISH BUN

Four eggs (leaving out whites of three for frosting);  $\frac{1}{4}$  cup butter, 2 cups brown sugar, 2 cups flour, 1 cup sweet milk, 1 dessert spoon each of allspice and cinnamon; 1 grated nutmeg, a little essence of lemon, 1 teaspoon soda, 1 teaspoon cream tartar. Bake in bread tins. Frosting: Beat whites stiff;  $2\frac{1}{2}$  cups brown sugar. Flavor with vanilla. After cake is cooked, spread on top and return to oven until brown.

—MRS. M. HAMPTON.

—(BCB)—

## GRAHAM CRACKERS

One cup sugar,  $\frac{1}{2}$  cup buttermilk, 1 teaspoon soda, 4 table-spoons butter or lard. Graham and flour so as to roll.

—MRS. NELLIE MOORE.

—(BCB)—

## APPLE FRITTERS

Two cups flour, 1 teaspoon baking powder, 1 teaspoon sugar, 1 cup sweet milk, 2 eggs well beaten, tart apples. Make a batter of first five ingredients. Pare, core and chop apples and add to batter. Drop by spoonfuls in deep fat and fry to a nice brown. Serve with maple syrup or sweet sauce.

## SWEET CRACKERS

One cup sweet milk,  $2\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups lard, 3 eggs, five cents worth of Baker's Ammonia dissolved in cup of water over night. Five cents worth oil of lemon. Beat as for cake. Stir in all the flour you can. Turn out on the board and work in all the flour you can. Roll thin and bake in a quick oven. Cut in squares before baking.

—MOLLIE CAMP-JACOBS.

—(BCB)—

## DOUGHNUTS

One cup of hot mashed potatoes, 2 eggs, 2 tablespoons of shortening,  $1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups milk, flour to roll out,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  teaspoon nutmeg and cinnamon, 3 teaspoons of baking powder. Mix and fry in boiling fat.

—MRS. GRACE DuCHEMIN.

—(BCB)—

## DOUGHNUTS

One teaspoon butter, 1 cup sugar, 2 eggs, 1 cup sweet milk, 2 teaspoons baking powder, and flour to roll.

—LELIA McFARLAND.

—(BCB)—

## RAISED DOUGHNUTS.

One quart sponge, 1 cup lard, 1 cup sugar, one cup warm water. Mix, let rise and roll. Cut out and let rise again. Fry in hot lard. When fried roll in sugar and cinnamon.

—COBA HICKSON.

—(BCB)—

## DOUGHNUTS

Two cups sugar, 1 pint sour milk, 3 eggs, butter size of 1 egg, 1 teaspoon soda, nutmeg and vanilla flavor. Fry in hot lard and sprinkle with sugar.

—MRS. NELLIE CALDWELL.

—(BCB)—

## PIN-WHEEL BISCUITS

Make plain biscuit mixture, adding 1 cup sugar and 1-3 cup raisins for every 2 cups of flour. Roll  $\frac{1}{4}$  inch in thickness. Brush with butter. Sprinkle sugar over the butter, and roll like jelly roll. Cut into slices  $\frac{1}{4}$  inches thick and bake in a hot oven fifteen minutes.

—MATTIE ROSS.

—(BCB)—

## DOUGHNUTS

Two and  $\frac{3}{4}$  cups sugar, 2 cups sweet milk, 1 large cup mashed potatoes, 4 eggs, 1 teaspoon of butter, 6 level teaspoons of baking powder, 1 teaspoon of salt, flour to mix. Flavor as desired. Cut out and fry in hot lard.

—MRS. J. L. BRANNEN.

✓ BUTTER SCOTCH COOKIES

Two cups brown sugar, 1 cup butter and lard mixed; 2 eggs, 1 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon vanilla,  $3\frac{1}{4}$  cups flour, 1 cup meat nuts. Mix all together and shape into a loaf. Let stand over night, then slice and bake.

—MRS. C. T. HAMMEL—

—(BCB)—

ONE-TWO-THREE-FOUR COOKIES

One cup butter, 2 cups sugar, 3 eggs, 4 cups flour. One teaspoon soda. Flavor with lemon or vanilla.

—(BCB)—

MRS. COOKE'S CHRISTMAS COOKIES

One cup butter,  $1\frac{1}{2}$  cups sugar, cream well; 3 eggs well beaten, 1 teaspoon soda dissolved in 2 tablespoons hot water, 2 cups flour, mixed and sifted with  $\frac{1}{2}$  teaspoon salt. One cup nut meats,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup seeded raisins cut small. Add  $1\frac{1}{4}$  cups flour. Drop on buttered paper, bake in oven not too hot. Place in stone jar. Will keep well.

—(BCB)—



## PASTRY

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

—(BCB)—

### PLAIN PASTE

One cup flour,  $\frac{1}{4}$  cup lard,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  teaspoon baking powder. Cold water.

—(BCB)—

### MINCE MEAT

Four pounds lean beef cooked tender; put through meat chopper; 8 pounds green tart apples chopped fine, 1 pound chopped suet, 3 pounds raisins, 2 pounds currants,  $\frac{1}{2}$  pound citron chopped fine, 3 pounds granulated sugar, 1 pound brown sugar, 1 pint molasses, 1 quart sweet cider, 1 quart boiled cider, 1 pint vinegar, 1 pint beef broth, 1 tablespoon each, salt, pepper, mace, allspice and cloves, four tablespoons cinnamon and two grated nutmegs. Mix well and cook thoroughly. Seal and keep in cool place. Do not let freeze. Will keep for an age.

—MRS. W. D. FREEMAN.

—(BCB)—

### MINCE MEAT.

Four pounds meat, 1 pint of broth, 6 pounds of apples, 3 pounds of raisins, 2 lemons, 1 heaping teaspoon cinnamon, one heaping teaspoon cloves,  $\frac{1}{2}$  gallon of juice (boiled cider is best.) Add sugar and molasses to sweeten.

—CARRIE WEBSTER.

—(BCB)—

### MOCK MINCE PIES.

Roll fine 12 crackers and soak in a pint of hot water, add 1 cup each of brown sugar, molasses and raisins, 1-3 cup vinegar,  $\frac{1}{2}$  nutmeg grated, 1 teaspoon cinnamon, 1-3 teaspoon of allspice,  $\frac{1}{2}$  cup of butter. Mix and bake in two crusts.

—MRS. WALTER WRIGHT.

## CREAM PIE

One pint sweet milk,  $\frac{1}{2}$  cup sugar, yolks of 2 eggs, 1 tablespoon flour. Cook well, stirring constantly. Flavor. Pour into baked crust and whip whites of eggs, add four tablespoons sugar and spread on top and brown.

—ADDIE JOHNSON.

—(BCB)—

## CREAM PIE.

Three-fourths cup sugar,  $\frac{3}{4}$  cup milk, one tablespoon flour, white of 1 egg. Flavor. Stir flour and sugar together, add milk, beat egg stiff and stir in last. Scatter bits of butter over top. This fills a shallow pie tin. Bake in moderate oven.

—M. M. SHANK COOKE.

—(BCB)—

## CREAM PIE OR CAKE

Crust: Three eggs beaten light, 1 cup sugar added to the beaten yolks and 3 tablespoons milk; then add beaten whites,  $1\frac{1}{2}$  cups flour that has had 1 large teaspoon baking powder mixed in. Bake in two pie tins, cool and split each in two, then spread the cream between. Cream: Put a pint of milk on to boil. Break 2 eggs in dish and add 1 cup sugar and 1 cup flour previously mixed. After beating well stir into milk. Just as milk begins to boil, add small piece of butter and flavoring. Cocoa or chocolate may also be added to the cream. These are good to eat with some stewed fruit or to eat fresh without cream.

—(BCB)—

## CHESS PIE

One cup sugar,  $\frac{1}{2}$  cup butter, yolks of two eggs, 1 tablespoon flour,  $\frac{1}{2}$  cup cream or milk. Flavor with nutmeg. Bake in crust with the beaten whites on top when done.

—MATTIE WILLIAMSON-ROSS.

—(BCB)—

## MOCK CHERRY PIE

One cup chopped raisins, 3 cups cranberries, 2 cups sugar,  $2\frac{1}{2}$  tablespoons flour,  $\frac{1}{2}$  cup boiling water. Flavor with vanilla. This is enough for two pies.

—UHLMA GOODNO-BROWN,

## PUMPKIN PIE

Two eggs well beaten, 2-3 cup sugar, 1 tablespoon butter, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon nutmeg, 1-3 can of pumpkin. Mix all together, then add 1 cup milk and bake in rich crust. It improves the pie to cook the pumpkin down dry and add a pinch of salt.

—MRS. WM. CAMPBELL.

—(BCB)—

## PUMPKIN PIE

One pint pumpkin, 3 eggs, 1 quart milk, 1 cup sugar,  $\frac{1}{2}$  nutmeg or a little ginger. This makes two pies.

—MRS. LEE WEBSTER.

—(BCB)—

## LEMON PIE

Four egg yolks, 2 cups sugar, almost 2 cups water, a good sized piece of butter, 2 small or 1 large lemon, 2 table spoons flour. Boil until it has the consistency of jelly. Bake crusts, pour in lemon mixture, spread whites on top and brown in oven. This makes two pies.

—MRS. ADA L. GOODNO.

—(BCB)—

## LEMON PIE

One and half cups water, 1 cup sugar, 1 tablespoon butter, juice and grated rind of 1 lemon, 1 tablespoon corn starch, yolks of 2 eggs. Drop yolks into the water and whip until creamy. Add the juice and rind of the lemon and the butter, and heat almost to the boiling point. Have the sugar and corn starch thoroughly mixed and add to the other mixture and cook. Put this in a baked shell and cover with a meringue made from the whites of the eggs.

MRS. JAMES HOLROYD.

—(BCB)—

## BANANA PIE

Bake crust, slice 2 bananas into the crust. Boil 1 cup milk;  $\frac{1}{2}$  cup sugar, yolks 2 eggs, 2 tablespoons flour. Let cool, then pour over the bananas. Beat the whites of the eggs and spread on top.

—MRS. SARAH HAYNES.

—(BCB)—

## CHOCOLATE PIE

Three tablespoons of grated chocolate, yolks of 2 eggs, a little salt,  $\frac{1}{2}$  cup sugar, 2 tablespoons flour. Mix thoroughly and pour on a cup of boiling water. Stir constantly as it cooks. Flavor with vanilla. Line a pie plate with pastry and bake. When done pour the mixture in. Beat the whites to a stiff froth and add 2 teaspoons pulverized sugar. Spread over the top. Put in oven to brown lightly.

—MRS. J. P. MATTOX.

## CHOCOLATE PIE

Two cups sugar, 2 tablespoons flour, 1 square chocolate grated. Stir well together 2 cups milk, yolk of 2 eggs. Stir well together and cook until it thickens. Pour into baked crust and cover with whites.

—MRS. O. C. BROWN.

—(BCB)—

## BUTTERMILK PIE

For two pies separate the yolks from the whites of three eggs. Beat the yolks thoroughly with  $\frac{1}{2}$  cup sugar, 2 tablespoons flour; now add 2 tablespoons melted butter and 2 cups fresh buttermilk. Flavor with extract of lemon. Pour into pans lined with pastry. The whites are well beaten and sweetened and spread over the pies after baking.

—MRS. L. C. STEELE.

—(BCB)—

## RAISIN PIE

One cup raisins chopped fine, 1 cup sugar,  $\frac{1}{2}$  cup butter, 1 pint sweet cream or milk,  $\frac{1}{2}$  cup flour. Mix flour, sugar, raisins and butter together, add cream last. Bake with one crust. This makes one large pie.

—MRS. RACHEL ENTZMINGER.

—(BCB)—

## CREAM SUGAR PIE

One cup sugar, 1 rounding tablespoon flour, 1 cup very thick cream; mix together, sprinkle a little nutmeg and bits of butter over top of pie and bake in one crust.

—MRS. D. C. CROSSBY.

—(BCB)—

## LEMON AND RAISIN PIE

One cup chopped raisins; juice and rind of 1 lemon, 1 cup sugar, 1 cup water, 1 teaspoon corn starch. Boil the mixture ten minutes. Bake between double crusts.

—MRS. WILLIAM HIXON.

—(BCB)—

## MOCK LEMON PIE

One cup sugar, 1 cup boiling water, 1 tablespoon corn starch, 1 egg, 1 teaspoon lemon extract, 1 teaspoon cream tartar.

—(BCB)—

## COCOANUT PIE

One pint milk,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cocoanut, 2 tablespoons corn starch or flour, one pinch salt. Cook in double boiler until creamy, then pour into baked crust. Cover with whites of eggs for frosting. Makes one pie.

—MARY CAMAC-LORMOR.

## PINEAPPLE PIE

One pint grated pineapple, 1 pint water,  $1\frac{1}{2}$  cups sugar. Bring to boil then add the yolks of 3 eggs and 2 tablespoons of flour mixed in sufficient water to make thin paste. Pour in the cooking pineapple and stir constantly until creamy and thick. Pour into baked crust and cover with frosting made from 2 egg whites. Makes two pies. —BEATRICE WOLF.

—(BCB)—

## APPLE CUSTARD PIE

Cook sour apples. Mash five for each pie. Yolk of 1 egg, 1 cup sugar,  $\frac{1}{4}$  cup butter. Flavor with nutmeg. Bake with one crust and use the white of egg on top after done.

—(BCB)—

## TRANSPARENT PIE

Three eggs, 2 tablespoons sugar, 1 cup rich cream, 3 table-  
spoons jelly. Flavor with lemon. —MRS. LIZZIE LAND.

—(BCB)—

## COCOANUT PIE

One cup sugar,  $1\frac{1}{2}$  tablespoons corn starch mixed while dry. Add the yolks of 2 eggs and enough cold milk to mix smooth. Add this to one cup of boiling milk and let cool. Then add  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{2}$  cup cocoanut. Put into crust which has been baked. Beat the whites of eggs stiff, add 2 table spoons sugar and 2 table spoons cocoanut. Place in the oven until brown.

—MRS. THEO. HAMMONS.

—(BCB)—

## BUTTER SCOTCH PIE

Two cups brown sugar,  $\frac{1}{2}$  cup butter, yolks 3 eggs, 1 heaping  
tablespoon flour,  $\frac{1}{2}$  cup each milk and water. Moisten sugar with  
enough milk to keep it from sticking and bring to boiling point.  
Mix the flour thoroughly in a small amount of the milk and  
water; add eggs and butter. Then the remainder of the liquids.  
Turn into the boiling sugar, stir until thick and smooth. Use  
whites of eggs for meringue. Makes two medium pies.

MRS. GAY WEBSTER.



## PUDDINGS AND FANCY DESSERTS

"Such is man! No use in having their hearts if you don't have their stomachs. Mind me and mark me! Don't neglect your cookery. Kissing does not last—cookery does." —George Meredith.

—(BCB)—

### HARD SAUCE

One cup butter, 1 cup powdered sugar, 1 teaspoon vanilla. A standard sauce for all baked puddings.

—(CB)—

### PLUM PUDDING

Two cups bread crumbs,  $\frac{1}{2}$  cup chopped suet,  $\frac{1}{4}$  cup molasses, 1 cup raisins, 1 cup sweet milk, 1 egg,  $\frac{1}{2}$  teaspoon soda and cloves, 1 teaspoonful cinnamon. A pinch of mace and salt. Boil unceasingly in double boiler for two hours. Serve hot.

Sauce: 1 cup sugar and 1 heaping tablespoon of flour mixed together and stirred into 2 cups of boiling water. Add a lump of butter and cook ten minutes. Flavor with vanilla.

—MARGARET O. HEATON.

—(BCB)—

### SUET PUDDING

One cup molasses, 1 cup suet, minced fine; 1 cup sweet milk, 2 cups raisins,  $2\frac{1}{2}$  cups flour, 1 teaspoon cloves, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon mace, 1 teaspoon soda. Mix well. Steam 2 hours.

Sauce: One and one-half cups sugar, 1 tablespoon butter. Pinch salt and nutmeg, 1 tablespoon corn starch, (dissolved in a little cold water.) Pour over one pint of boiling water and cook until clear. To color add Mapleine or burnt sugar. Remove from fire and add any flavoring desired.

—MRS. E. W. DUNKERTON.

## SUET PUDDING

Two cups of suet, 3 cups of sour milk,  $1\frac{1}{2}$  cups sugar, 4 cups flour, 5 eggs, 1 pound currants, 1 pound raisins,  $\frac{1}{2}$  pound citron, 1 teaspoon nutmeg, cloves and allspice, pinch of salt, 2 teaspoons soda. Steam three hours.

—MATTIE WILLIAMSON ROSS.

—(BCB)—

## CARROT PUDDING

One cup of suet chopped fine; 1 cup of apples chopped fine; 1 cup brown sugar, 1 cup of grated carrots, 1 cup of grated potatoes, 1 cup of raisins, 1 cup currants,  $1\frac{1}{2}$  cups of flour, 1 teaspoon mixed spice, 1 teaspoon soda dissolved in a little hot water and a pinch of salt. Steam three hours.

—(BCB)—

## GRAHAM STEAMED PUDDING

One cup of molasses, 1 egg, 1 teaspoon soda, 1 cup sour milk. Graham flour to thicken like batter. Raisins or spice may be added. Steam about two hours. Any kind of sauce may be used.

—MISS PEARL BUCK.

—(BCB)—

## BROWN-BETTY

Peel and slice some apples; butter a baking dish, put in a layer of fine crumbs, then a layer of apples, then sugar, nutmeg, cinnamon and cloves and dot with butter; repeat till the dish is full and pour over  $\frac{1}{2}$  cups of molasses or maple syrup mixed with as much water. Cover with crumbs, set the dish in a pan of boiling water and bake until the apples are soft, basting with a little more molasses and water if it looks dry. Serve warm with cream.

—MRS. J. R. BUCK.

—(BCB)—

## CRANBERRY CREAM

One quart cranberries cooked with  $\frac{1}{2}$  cup water. Put through a colander, add 2 cups sugar, 3 tablespoons gelatine that has been soaked in a teacup cold water. Beat the mixture till it begins to thicken, then add 1 pint whipped cream beaten light, with an egg beater. Set away to cool; serve with whipped cream.

—MRS. J. D. WOOD.

—(BCB)—

## ORANGE JELLY

One half box gelatine,  $\frac{1}{2}$  cup cold water, 1 cup boiling water, juice 1 lemon, 1 cup sugar, 1 pint of orange juice. Soak the gelatine in cold water until soft. Stir until the sugar is dissolved. Strain into molds.

—MRS. J. D. WOOD.



## LEMON JELLY

Grate the outside of 2 lemons. Squeeze the juice. 1 cup sugar,  $\frac{1}{4}$  cup butter, yolks of three eggs. Beat the last three ingredients thoroughly, then add the juice, and grated rind. Put it over the fire. Stir until thick. Mold to fancy. —HETTIE HUNNELL.

—(BCB)—

## ORANGE SAUCE

Two tablespoons butter, yolks 4 eggs, 3 tablespoons sugar,  $\frac{1}{4}$  cup thick cream,  $\frac{1}{4}$  cup orange juice. Grated rind of 1 orange. Cream the butter and whip the sugar into it. Put into a double boiler, add the yolks of eggs well beaten with the cream, stir constantly till it is like a thick custard, then take from the fire and blend in the orange juice and rind. —MRS. WILLIAM HIXON.

—(BCB)—

## ORANGE BAVARIAN

One-fourth cup heavy cream, 2 tablespoons sugar,  $\frac{1}{4}$  cup orange juice, 1 teaspoon gelatine, 1 tablespoon cold water. Swell the gelatine in cold water, and then dissolve it over hot water. Dissolve the sugar in the fruit juice, add the gelatine. Set the mixture in a cold place or in crushed ice. Allow to thicken to thickness of a heavy syrup, stirring occasionally. Whip the cream and add to the mixture. Pour it into wet moulds, chill, unmould and serve.

—MRS. WILL WILLIAMSON.

—(BCB)—

## LEMON FOAM

Two lemons, 3 eggs, 1 cup sugar, 1 large tablespoon flour, grated rind and juice of 2 lemons. Sugar with the flour sifted into it. Yolks of 3 eggs. Water to make a thin custard. Pour custard over well beaten whites and beat well. Will serve ~~two~~

—SELECTED.

—(BCB)—

## PRUNE WHIP

Stew prunes until quite soft (must be cooked much longer than ordinarily for sauce). Grind or cut fine. Use 5 prunes, 1 level tablespoon sugar, white of 1 egg for each person. Flavor with vanilla or almond. Stir prunes and sugar well, put pinch of salt in well beaten whites of the eggs. Fold the prunes into whites very slowly. Bake in a granite pan or crock. Oven must not be too hot. Bake fifteen or twenty minutes. Serve with cream, plain or whipped.

—MRS. CALDWELL DAVIS.

### FLOATING ISLAND

One quart sweet milk into a double boiler (or a kettle containing boiling water.) Beat the whites of 4 eggs as stiff as possible, to which add 3 tablespoons powdered sugar, and any flavoring preferred. Take up the beaten whites by spoonfuls, moulding smooth as possible. Place into the scalded milk. Let stand a moment, then turn over. Two minutes will cook sufficiently. Remove with perforated spoon on plate to drain. Beat the yolks of eggs with  $\frac{1}{4}$  cup sugar, add this to hot milk. Stir until a smooth custard. Do not let boil. Flavor. Place in cups from which to be served, with the moulded meringue. Dot with jelly or candied cherries over top of custard. This makes a delicate dessert.

—MRS. W. D. FREEMAN.

—(BCB)—

### CHERRY TAPIOCA PUDDING

Soak 1 cup of tapioca in warm water 24 hours. Take 1 pint of milk and heat to boiling point. Add tapioca and cook until it begins to thicken and look clear. Add 1 pint of cherries and 1 cup of sugar. Stir well and remove from fire. Pour into mold to harden.

—MRS. J. MARVEL.

—(BCB)—

### TAPIOCA CREAM

Soften 3 tablespoons of tapioca in water over night. In the morning add the yolks of 3 eggs,  $\frac{1}{4}$  cup of sugar, 1 tablespoon cornstarch. Add this mixture to 1 quart of boiling milk. Let cook until thick. Flavor with  $\frac{1}{2}$  teaspoon vanilla. Pour into a deep dish and cover with a meringue made from the whites of the eggs beaten stiff with 3 teaspoons of sugar. Let brown. Serve cold with or without cream.

—MRS. THEO. HAMMONS.

—(BCB)—

### WOODFORD PUDDING

Three eggs, 1 cup of flour, 1 cup of sugar,  $\frac{1}{4}$  cup of butter, 1 cup of jam or jelly, 1 teaspoonful of soda. Dissolve in  $\frac{1}{4}$  cup of boiling water, 1 teaspoon of cinnamon and nutmeg. Mix together and bake in a slow oven one hour.

## SAUCE FOR PUDDING

One and one-half cups sugar,  $\frac{1}{2}$  cup butter, 2 cups water. Let boil and thicken with a little cornstarch dissolved. Flavor with 1 teaspoon vanilla. —MRS. J. L. SMITH

—(BCB)—

## BLACKBERRY PUDDING

Butter a baking dish and place a layer of berries an inch and half deep on the bottom. Pour over this a batter composed of 2 tablespoons of butter, 1 cup sugar, 1 egg, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder and a dash of nutmeg. Bake, turn from the dish with the fruit side on top and serve with or a dressing made of cherry juice.

—(BCB)—

## CHERRY DUMPLINGS

Whites of 2 eggs,  $\frac{1}{2}$  cup sugar, 1 heaping teaspoon baking powder,  $\frac{1}{4}$  cup sweet milk, whites of eggs last. Put spoon full of cherries in bottom of cup, then a spoonful of batter on top and put in steamer. Cover tight till done. Turn out. Serve with whip cream a dressing made out of cherry juice.

Dressing: Cup juice, cup butter,  $\frac{1}{2}$  cup sugar, tablespoon corn starch. Cook and pour over dumpling. —MRS. E. L. PANCOAST.

—(BCB)—

## STRAWBERRY SHORT CAKE

Four eggs, 1 cup of sugar, 1 cup of flour, 1 teaspoon baking powder. Bake in a long bread pan. When done, turn it out on a wet towel until cold then crush the berries a little and spread on and roll. Serve with thick ice cream or plain cream.

—MRS. J. D. WOOD.

—(BCB)—

## CREAM PUFFS.

One cup of boiling water,  $\frac{1}{2}$  cup melted butter. Boil together and while hot, stir in 1 cup sifted flour. Remove from stove and stir to thick paste. After this cools stir in 3 unbenten eggs, then stir five minutes. Drop in tablespoonfuls on buttered tin or in muffin pans. Bake twenty minutes. Be careful not to open the oven any more than necessary. Avoid letting them touch while in tins.

Cream For Puffs: One cup milk, 1 cup sugar, 1 egg, 3 tablespoons flour. Vanilla to flavor. Cook in double boiler. When both are cool open the puff with sharp knife and fill with cream.

—MRS. ALBERT GREGORY.

## DATE PUDDING

One cup chopped nuts, 1 cup chopped dates,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup sugar, 2 eggs, 4 table spoons flour, 1 teaspoon baking powder. Sprinkle part of flour over dates and nuts. Beat eggs and add sugar and milk. Add dates and nuts, then flour and baking powder. Bake in slow oven. Serve with whipped cream.

—MRS. ARTHUR MOON.

—(BCB)—

## DATE PUDDING

Whites of 6 eggs beaten stiff; 2-3 cup sugar; 2-3 cup cracker crumbs; 1 teaspoon baking powder; 1 cup dates chopped; 1 cup English walnut meats chopped; 1 teaspoon vanilla. Bake 30 minutes. Serve with whipped cream.

—HENRIETTA HAMMONS.

—(BCB)—

## DATE PUDDING

One cup dates cut fine, 1 cup nut meats chopped, 2 eggs well beaten, 2 tablespoons flour, 2-3 cup sugar, 1 tablespoon baking powder. Sift flour, baking powder and sugar. Add the nuts and dates, then the eggs. Steam one hour. Serve with whipped cream.

—MRS. CARRIE WEBSTER.

—(BCB)—

## SOFT STEAMED CUSTARD

One cup milk, 1 egg, 2 tablespoons sugar, 1 sprinkle salt, 10 drops vanilla. Heat milk scalding in double boiler. Add sugar and salt to the egg and beat. Pour hot milk slowly into the egg, and return to the double boiler. Cook, stirring constantly until the spoon when lifted is coated. Lift from the lower portion of double boiler occasionally to avoid cooking too fast. Add vanilla.

—MRS. G. W. WILLIAMSON.

—(BCB)—

## BLUSHING APPLES

One teaspoon orange juice, 1 red apple, 1 tablespoon sugar,  $\frac{1}{4}$  cup water. Wash and core the apple. Place in a small kettle and add sugar and water and boil until tender, turning as often as necessary. When done lift from the water and carefully remove the skin. Scrape off the red portion from the skin and apply to the apple. Reduce the water in which the apples were boiled to a syrup. Remove from the fire, add orange juice and pour over the apple. Serve cold with whipped cream.

—MRS. WILL WILLIAMSON.

## BAKED APPLE PUDDING

Butter deep pie tin. Line the bottom with finely chopped apple, and cover with batter made by beating together 1 cup sugar, 1-3 cup butter, 1 cup flour,  $\frac{1}{2}$  cup sweet milk, 2 teaspoons baking powder. To be eaten with following sauce: Half cup sugar, small piece butter,  $\frac{1}{2}$  nutmeg, creamed together, add  $\frac{1}{2}$  pint boiling water and cook for five minutes.

—(BCB)—

## CHOCOLATE BREAD PUDDING

Two cups bread crumbs, 4 cups scalded milk, 2-3 cup sugar, 2 eggs, 1 teaspoon vanilla, 2 squares chocolate. Soak bread in milk thirty minutes, melt chocolate and add the sugar and enough of the milk to make of consistency to pour. Add to bread and milk mixture. Add vanilla, eggs slightly beaten and a little salt. Turn into buttered pudding dish and bake one hour in moderate oven. Serve with hard sauce.

—(BCB)—

## COCONUT PUDDING

One quart sweet milk, 10 tablespoons grated coconut, 1 cup sugar, whites 10 eggs. Bake one hour evenly and slowly. Serve with whipped cream.

—MRS. J. D. MARTIN.

—(BCB)—

## BREAD PUDDING

Two cups milk, 1 cup stale bread crumbs, 2 tablespoons sugar,  $\frac{1}{2}$  teaspoon cinnamon, 1 egg, 1 tablespoon butter, 3 tablespoons cooked currants. Serve with hard sauce.

—BLANCHE MYERS.

—(BCB)—

## PINEAPPLE TRIFLE

One small can shredded pineapple. Cook with one half cup sugar a few minutes and cool. 1 Package jello dissolved according to directions. Add pineapple and when cold put in 1 pint whipped cream. Will serve ten.

—MRS. H. P. BLUNT.

—(BCB)—

## MARSHMALLOW CREAM

First, dissolve 1 round tablespoon granulated gelatine in  $\frac{1}{2}$  cup cold water, stirring over fire until dissolved. Add another  $\frac{1}{2}$  cup cold water and set aside to cool a little, (but not harden). 2nd: beat the whites of 5 eggs very light and stiff. Add a pinch of salt to eggs, then pour over them the gelatine, beating all the time. 3rd: Sprinkle

in slowly 1 cup sugar, add about 2 drops of almond oil or 1 teaspoon of the extract. 4th: Divide in thirds, color one pink, others any colors desired. Add cherry or strawberry to the pink and pineapple to the whites. Butter the molds. Put a layer of the pudding and sprinkle with nuts between each layer and on top. Serve with whipped cream.

—MRS. ADDIE JOHNSON.

—(BCB)—

#### MARSHMALLOW PUDDING

One tablespoon Knox gelatine,  $\frac{1}{4}$  cup cold water,  $\frac{1}{4}$  cup boiling water, 1 cup sugar, 1 tablespoon vanilla,  $\frac{1}{2}$  dozen macaroons, one dozen marshmallows cut up;  $\frac{1}{4}$  pound blanched almonds, 1 pint whipped cream. Put gelatine in cold water. Let stand five minutes. Add boiling water and  $\frac{1}{2}$  tablet of coloring. To the cream, add sugar, flavoring, macaroons, marshmallows, nuts. Add this to gelatine and beat. Set away to cool and slice.

—BLANCHE OMENS-MYERS.

—(BCB)—

#### MARSHMALLOW DESSERT

One-half pound almond macaroons,  $\frac{1}{2}$  pound marshmallows (fresh), 1 pound brick figs,  $\frac{1}{2}$  pint cream (thick for whipping). Shave figs fine. Cut marshmallows into fourths. Place in earthen dish with alternate layers of macaroons, figs and marshmallows. Partly whip (not too stiff)  $\frac{1}{2}$  of the cream and pour thru the mixture, lifting carefully with a fork to allow cream to flow thru evenly. Prepare several hours before using. When ready to serve, whip remainder of cream stiff, placing spoonfull on top of each individual dish and finish with a cherry. (To be served without cake).

—MRS. J. S. CUMMINGS.

—(BCB)—

#### CUBAN BAKED APPLES

Wash apples, remove cores and cut slices off the base so they will rest evenly. In the places of the cores insert pieces of bananas. Dust with cinnamon, place a teaspoon of sugar on top, set in a baking dish containing a little water and bake in a moderate oven, basting occasionally. Serve cold. Apples stuffed with raisins, sugar and cinnamon and nut-meats are also good.

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**SUBSTITUTE FOR WHIPPED CREAM**

Beat 2 egg whites until stiff add 1 well ripened thinly sliced banana, and beat until thoroughly dissolved. Sweeten with powdered sugar.

—(ECB)—

**A CREAM SUBSTITUTE**

When you have no cream and desire a filling to take its place, whip the whites of 2 eggs to a stiff froth, add 1 cup of grated apple and 1 cup of sugar. It is a most delicious substitute.

## PICKLES, CATSUP, ETC

Peter Piper Picked a Peck of Pickled Peppers.

—(BCB)—

### COLD CATSUP

One gallon ripe tomatoes, 1 cup onion, 1 cup grated horse radish, 1 cup brown sugar, 1 cup mustard seed, 1 small cup of salt, 2 peppers, 1 quart of vinegar, 1 ounce of celery seed, 1 teaspoon cloves, 2 tablespoons cinnamon. Mix well but do not cook or seal.

—MRS. GAY WEBSTER.

—(BCB)—

### FAVORITE PICKLES

One quart raw cabbage chopped fine; 1 quart boiled beets, chopped fine; 2 cups sugar, tablespoon salt, 1 teaspoon black pepper,  $\frac{1}{4}$  teaspoon red pepper, 1 teacup grated horse-radish; cover with cold vinegar and keep from the air.

—MRS. C. T. HAMMEL.

—(BCB)—

### TOMATO CATSUP

One peck of ripe tomatoes. Cook and strain thru sieve. Add to the juice of 4 common sized onions chopped fine. Let it boil down. Steep in 1 quart of vinegar, 3 red peppers, 2 tablespoons of mustard, 2 of allspice and 2 of cinnamon. Strain it into the juice. Add 1 pound of brown sugar and  $\frac{1}{2}$  cup salt. Let cook down until thick enough for use. Cook tightly in bottles. The onion may be omitted if preferred.

—ABBIE ZIMMERMAN.

—(BCB)—

### COLD CATSUP

One peck ripe tomatoes chopped fine and put in colander to drain. Two cups chopped onions, 2 cups sugar, 1 cup of white mustard seed,  $\frac{1}{4}$  cup salt; 1 teaspoon mace, 1 teaspoon black pepper, 4 teaspoons cinnamon, 4 red peppers chopped fine,  $1\frac{1}{2}$  quarts of vinegar. Mix together and can in jars. This will keep without sealing. The tomato juice can be used for soup.

—MRS. OLIVER POTTER.



## BORDEAUX SAUCE

Four quarts finely sliced cabbage; 2 quarts finely chopped green tomatoes. (Drain them). 6 large onions, 3 red peppers, 2 ounces white mustard seed,  $\frac{1}{2}$  ounce celery seed,  $\frac{1}{2}$  ounce Turmeric powder, 2 pounds (pints) sugar,  $\frac{1}{2}$  cup salt, 2 quarts vinegar. Put all together and cook twenty minutes. —MRS. BERT EAST.

—(BCB)—

## CHILLI SAUCE

Eighteen tomatoes, 4 large onions, 4 peppers, 1 quart of vinegar, 1 cup of sugar, 2 tablespoons celery seed, 1 teaspoon of mixed spice. Cook  $\frac{1}{2}$  hour. —KATHRINE BREWER.

—(BCB)—

## TOMATO CATSUP

One gallon tomatoes cooked without peeling and strained thru sieve; 1 pint vinegar,  $1\frac{1}{2}$  cup sugar, 3 teaspoons cinnamon, red pepper and salt to taste. —MRS. LAURENCE MOORE.

—(BCB)—

## CORN SALAD

Twelve ears corn; 1 head of cabbage; 4 large onions. Chop fine and add: 1 cup sugar, 1 large teaspoon black pepper, salt to taste. Cover with vinegar and cook until dark. Seal in glass jars. This makes one gallon. —MRS. MARY CAMAC-LORMOR.

—(BCB)—

## CHICAGO HOT

One peck ripe tomatoes chopped, 2 cups chopped onions, 2 cups chopped celery, 2 cups of sugar,  $\frac{1}{2}$  cup of salt, 3 green peppers, 3 red peppers, 6 cups of vinegar. Do not boil any of contents. —KATHERINE BREWER.

—(BCB)—

## SWEET PICKLE, FRUIT OR VEGETABLES

Eight pounds or 2 gallons fruit, 4 pounds sugar,  $\frac{1}{2}$  gallon cider vinegar. Whole cinnamon and cloves. Water to cook. Add fruit or vegetables. —MRS. S. E. RUSSELL.

—(BCB)—

## GREEN TOMATO PICKLE

One half ounce of cloves, cinnamon, allspice, 1 pint sugar, 2 quarts vinegar, 2 quarts water. Wash and slice 2 gallons of green tomatoes. Salt and drain over night. In the morning heat your vinegar, sugar and spices boiling hot and pour over tomatoes three successive mornings, leaving on the third time. Turn a plate over it and leave until winter. —MRS. SUSANNA O'NEALL.

## GREEN TOMATO SWEET PICKLE

Seven pounds sliced green tomatoes. Sprinkle with  $\frac{1}{4}$  cup salt, let stand over night. Drain. Make a syrup of 2 lbs. white or brown sugar, 1 pint vinegar, 1 oz. each of whole cloves, cinnamon bark; 1 oz. pickling spices or 1 teaspoon allspice. When syrup gets hot, put in tomato and cook until clear. Sliced onions may be used if desired. Seal while hot. —MRS. T. J. HAMMONS.

—(BCB)—

## BEET PICKLES

Boil young beets until tender. Mix 1 cup sugar, 1 cup cider vinegar. Let boil five minutes. Add beets. When scalding hot, seal in glass jars. —BEATRICE WOLF.

—(BCB)—

## PICALLI

One peck green tomatoes, 2 cabbages, 4 onions, 2 green peppers, 1 teacup salt. Chop fine. Let stand over night. Drain. Cover with vinegar. Add 1 lb. brown sugar and mixed spices to taste. Boil until tender. —MRS. H. THOMPSON.

—(BCB)—

## PICKLE CABBAGE

Take firm white cabbage and cut into quarters or smaller. Drop into salted boiling water and boil until tender, then lift the cabbage out of the water and drain well. Have ready some clear boiling hot vinegar, sweetened about the proportion of 1 pint of sugar to 1 quart of vinegar, or to suit the taste. Pack the cabbage in jars, cover with hot vinegar and allow about 12 cloves, 12 grains black pepper,  $\frac{1}{2}$  table spoon of stick cinnamon broken fine, 1 tea spoon celery seed to each quart jar. Shake jars after filled and press the cabbage down until the air bubbles are out. Then seal. —BERTIE HALL.

—(BCB)—

## MIXED PICKLES

Three quarts green tomatoes, 1 quart cabbage, 1 quart onions. Chop fine and let stand over night in salt water. Each sort of vegetable must be separate. Next morning squeeze out the water and mix together, then cover with weak vinegar and seal well. Drain and squeeze out again. Cover with strong vinegar. Add sugar and mixed spices to taste. Heat and put into jars.

—BESSIE GEYER.

## MUSTARD PICKLES

Cut fine two quarts of onions, four quarts green tomatoes, 3 quarts ground cabbage,  $\frac{1}{2}$  dozen peppers. Squeeze out all the juice and make a dressing of 6 tablespoons mustard. Five cents worth of tumeric, 3 lbs. sugar, 1 tablespoon salt, 1 oz. celery seed, half a box of mixed spices. Grind spices with tomatoes. Two quarts vinegar. Stir all together and put on stove and stir until all heated through.

—MRS. J. L. SMITH.

—(BCB)—

## MIXED PICKLES

Slice a quart of large green cucumbers in cubes; a quart of green tomatoes in same way; 4 large green peppers in coarse bits and 1 large cauliflower in tiny flowerets. Add a quart of little cucumbers not over two inches in length, and a quart of white button onions. Cover with a weak brine, allowing about a cup of salt to a gallon of water. Let stand about twenty-four hours, then put in a porcelain kettle and bring to a scald in the same brine. Drain thoroughly and return to the same kettle rinsed free of salt. Make a paste of 6 tablespoons ground mustard, 1 tablespoon tumeric, a cup each of sugar and flour, and 2 quarts of good cider vinegar. Mix dry ingredients first with a little of the vinegar, then add the remainder. Put the spiced vinegar in the kettle with the pickles, stir until the whole mixture scalds and thickens, then seal in glass jars or wide-mouthed bottles. This is good within a day or two but better in the course of a few weeks. It must be borne in mind that this pickle or any other that has green peppers in it, must be thoroughly cooked.

—(BCB)—

## SACCHARINE CUCUMBER PICKLE

Put cucumbers in water to cover and add  $\frac{1}{2}$  cup salt. Let stand twelve hours. Drain and dry. Boil 1 gallon best vinegar,  $\frac{1}{2}$  cup mixed spices, 1 teaspoon saccharine for twenty minutes, very slowly. Let cool and pour over the cucumbers. Add more cucumbers until all the vinegar is taken up.

—(BCB)—

## MUSTARD CUCUMBER PICKLES

Wash cucumbers and place in stone jar. Pour over them one gallon vinegar to which has been added 1 *oz.* salt, 1 cup of dry mustard, 1 cup sugar, 1 cup horse radish. Add cucumbers until all the vinegar is used.

### SWEET CUCUMBER PICKLES

(A way to use your large cucumbers.) Put large cucumbers in strong brine for three days, then in clear water three days, changing the water each day. Cut in 2-inch pieces. Boil two hours in weak vinegar with handful of grape leaves and a piece of alum the size of a marble for each gallon of pieces. Drain and add for each seven pounds: 2 lbs. sugar, 3 pints vinegar, 1 oz. of whole allspice and other whole spices, and pour over pieces boiling hot. Re-heat for three days and can. —MRS. OLIVER POTTER.

—(BCB)—

### MARGUERITE SWEET PICKLES

To 1 gallon of vinegar add 1 cup salt, 1 scant tablespoon saccharine, 1½ teaspoons salicylic acid, lump of alum size of a walnut. Add spices to suit the taste. Wash pickles, then wipe dry and add them to the mixture above. Use everything cold. Put in a stone jar and use weight to keep pickles under the vinegar. This will make about three gallons of pickles, and they are fine.

—MRS. IVA HARLAN.

—(BCB)—

### PEPPER HASH

Twelve red sweet peppers, 12 green sweet peppers, 15 onions, and hot peppers to make as hot with them as you wish. Chop all together, put in salt water and let simmer in this. Drain this first part and take vinegar, sugar and a little cinnamon and cloves to make as for sweet pickles. Cook all for twenty-five minutes and then can.

—MRS. D. C. CROSBY.

—(BCB)—

## SANDWICHES

"No man can be wise on an empty stomach—even a sandwich would do."

—(BCB)—

### PEANUT SANDWICHES

Get well roasted peanuts. Chop fine and add a little good meat of any kind. Mix well with Mayonnaise dressing. Spread between thin slices of buttered bread. These are good without the meat.

### CHICKEN AND CELERY SANDWICHES

One cup cold chicken, 1 cup celery, 4 tablespoons Mayonnaise dressing. Cut chicken fine. Add celery finely cut and mayonnaise. Butter white bread and spread with chicken mixture.

—MRS. WILLIAM HIXON.

—(BCB)—

### BROWN BREAD SANDWICHES

Brown bread to be used for sandwiches is best steamed in one pound baking powder boxes. Spread and cut bread as for sandwiches. Put between layers, grated cheese mixed with chopped English walnut meats seasoned with salt.

—(BCB)—

### NEW IDEA SANDWICHES

Chop together blanched sweet almonds and best seeded raisins. To each cupful add 2 drops orange flavoring. Put this mixture between thin slices of bread spread with honey. These are so delicious that the flavor is never forgotten and more than pay for the trouble and expense of making. Grate Parmesan cheese and to each cupful add  $\frac{1}{2}$  cup ham or tongue chopped fine. Season with salt and cayenne and moisten with cream or milk. Use thin slices of bread and butter.

### CREAM CHEESE SANDWICHES

One cream cheese,  $\frac{1}{4}$  package dates, 1 dozen raisins. Run the dates and raisins through the food chopper and mix with the cheese. Then spread on thinly sliced bread, graham or white.

—(BCB)—

### SALMON AND CUCUMBER SANDWICHES

Pick over a can of salmon after you have drained it dry. Remove the skin and bones. Mince it fine adding a teaspoonful of onion juice, a pinch of salt, pepper and a little butter. Spread on thin slices of whole wheat bread. Then spread a layer of fine cucumber rings over each before placing on the top layer of bread. Cut in oblong shapes.

—(BCB)—

### RAISIN AND NUT SANDWICHES

Place a quantity of raisins in your meat grinder and mince them to a pulp. Mix with salted almonds and spread on graham bread cut very thin.

—(BCB)—

### TOMATO AND CHEESE SANDWICHES

Soften a package of cream cheese by adding some milk. Spread the cheese on toast triangles. On top of each triangle a slice of tomato is placed and the sandwiches served without the upper layer.

—(BCB)—

### CHOCOLATE SANDWICHES

One fourth cake sweet chocolate, 1 cup nuts chopped fine; 4 good tablespoons butter. Melt the butter and chocolate together, stirring the while, and pour in the nuts. When cooled and firm, spread it liberally between buttered crackers or very thin slices of bread.

—UHLMA GOODNO-BROWN.

—(BCB)—

### FRUIT AND NUT SANDWICHES

Chop finely two parts of dates or figs. To this add one part chopped nuts, and add enough rich cream to make a paste. Use graham or Boston brown bread.

—MRS. H. D. BANTA.

## BEVERAGES

"I like a teacup, a little china teacup,  
 Filled to the brim with good strong tea;  
 I like another one, just like t'other one,  
 To give a friend who is fond of me."

—(BCB)—

### HOW TO MAKE TEA

Three teaspoons tea, 2 cups boiling water. Scald an earthen or china teapot. Put in tea and pour on boiling water. Let stand on the back of the range or in a warm place for five minutes.

—(BCB)—

### COFFEE

One heaping tablespoon of coffee to each person and two extra to make good strength. Clear with egg.

—(BCB)—

### BREAKFAST COCOA

One and one half tablespoons prepared cocoa, 2 cups boiling water, 2 cups of milk; mix cocoa and sugar; dilute with  $\frac{1}{2}$  cup boiling water and boil one minute. Turn into scalded milk and beat two minutes.

—(BCB)—

### FRUIT PUNCH

One quart cold water,  $\frac{1}{2}$  cup lemon juice, 2 cups sugar, 2 cups chopped pineapple. One cup orange juice; boil water, sugar and pineapple twenty minutes. Add fruit juice, cool, strain, and dilute with ice water.

—(BCB)—

### FRAPPE

Two dozen lemons, 1 can shredded pineapple, 1 quart orange syrup, juice from 1 quart cherries; sweeten to taste. Add about 3 gallons water. Let stand a few hours before serving.

## GRAPE JUICE

Take grapes from stems, wash, boil and strain. After straining, bring juice to boil, add sugar to taste and seal in air tight bottles or jars.

—(BCB)—

## SWEET WINE

Two gallons of fruit, 4 ounces tartaric acid. Wash fruit. Add acid. Dissolve in 1 quart of water. Let stand over night; strain, and to 1 pint of juice add 1 pint sugar. Let dissolve and bottle.

—MRS. JULIA BOWERS.

—(BCB)—



## CANNED FRUIT

"Sweets to the sweet." —Shakespeare.

## AMOUNT OF SUGAR PER QUART

	For Canning	For Preserving
Strawberries .....	8 ounces	12 ounces
Cherries .....	4 ounces	8 ounces
Raspberries .....	4 ounces	6 ounces
Cranberries .....	8 ounces	12 ounces
Currants .....	8 ounces	12 ounces
Sour Apples .....	6 ounces	9 ounces
Rhubarb .....	8 ounces	12 ounces
Plums .....	6 ounces	9 ounces
Peaches .....	4 ounces	8 ounces
Pears .....	4 ounces	8 ounces
Grapes .....	4 ounces	8 ounces
Quinces .....	8 ounces	12 ounces
Pineapple .....	8 ounces	12 ounces
Crab Apple .....	6 ounces	10 ounces
Blackberries .....	6 ounces	9 ounces

—(DCE)—

## SWEET PEACH PICKLES

Eight pounds cling peaches, 4 pounds sugar, 1 quart vinegar, 1 ounce whole allspice, 1 ounce whole cinnamon. Put spices in thin bag. Add to vinegar and sugar and when boiling add peaches. Skim and when tender lift fruit carefully out and let juice boil down until quite thick. Pour over fruit and seal.

—MRS. JULIA BOWERS.

## PEACH CONSERVE

Eight pints of ripe peaches cut fine; 1 box seedless raisins, 3 oranges not peeled. Peeling should be ground; 7 pints of sugar;  $\frac{1}{2}$  cup English walnuts chopped. Boil until thick and add walnuts just before removing from the fire. (Mighty good to eat.)

—GEORGIA ABBEY.

—(BCB)—

## PEAR CONSERVE

Four quarts of pears diced; 2 pounds sugar, 2 tablespoons ginger. Let stand over night. Cook fifteen minutes. Add  $\frac{1}{2}$  can pine-apple, 1 lemon,  $\frac{1}{4}$  pound blanched almonds. Cook five minutes. Pears should be very ripe.

—MRS. GLEN WARREN HAYES.

—(BCB)—

## PLUM CONSERVE

Four pounds plums, 2 pounds apples, 1 orange, 1 lemon,  $1\frac{1}{4}$  cup nuts, sugar. Prepare plums by removing stones. Slice apples, grate rind of 1 lemon. Cook all in small amount of water until tender. Add sugar. Cook until thick. Add orange and lemon juice, and nuts just before sealing.

—ROMOLA IRELAND.

—(BCB)—

## CARROT MARMALADE

Four pounds scraped and sliced carrots, 6 sliced lemons. Cook lemons and carrots in separate pans until tender; then grind both in a food chopper, saving the lemon liquors. Measure and allow equal quantity of sugar. Cook until thick and clear, then can. This tastes like orange marmalade and is very good.

—MRS. CALDWELL DAVIS.

—(BCB)—

## CANNED CORN

Put the ears of corn in a flour sack and drop them into a boiler of boiling water. After they begin to boil, boil five minutes. Lift out and plunge into a tub of cold water. Cut off and pack into jars. I shake down some but not too much, as it makes it almost too dry. Put in 1 teaspoon of salt to a quart jar. Fill up with water. I use cold water, though some directions say to use hot. Pat on the rubber and screw the top down as far as you can with the thumb and little finger. Cook in the boiler three hours after boiling begins. We have sometimes added a teaspoonful of sugar for each quart, but we did not do that this summer as it seems to make the corn a little more yellow and it can be added when it is opened if necessary.

—FLOY GERHARDT.

## SPICED GRAPES

Eight pounds of grapes, 5 pounds sugar, 1 pint vinegar, 2 tablespoons of ground cinnamon, 1 tablespoon of cloves, 1 level teaspoon salt, 1 level teaspoon pepper. Remove skins from pulp. Boil until tender. Heat pulp until it boils. Put through colander. When skins are tender, put all together and cook until tender.

—MRS. JAMES SHEPPARD.

—(BCB)—

## PLUM CONSERVE

Four quarts of plums, 1 quart seeded raisins, 6 oranges, 5 cups sugar. Put plums, raisins and oranges through the meat chopper. Peel oranges. Cook slowly until it is a thick, transparent mass. Turn into tumbler or glass jars. Good for a relish or to eat as jelly.

—MRS. M. M. SHANK-COOKE.

—(BCB)—

## HEAVENLY FOOD

One and one half dozen oranges, 8 quarts strawberries, 2 ripe pineapples, 1 pound seeded raisins, 4 pounds granulated sugar. Cook four minutes and can.

—MRS. M. M. SHANK-COOKE.

—(BCB)—

## SUN PRESERVES

Take 7 pounds of fruit—cherries or strawberries— and 5 pounds sugar. Sprinkle sugar thorough fruit and let stand until juice starts enough to start cooking. Seed cherries and cook very hard for about twenty minutes. Strawberries need only to cook about half that long. Pour out in platters. Set in hot sun and when the juice thickens, put into jelly glasses and cover with paraffin. Will make in one or two days according to the heat of the sun. In rainy weather set in oven. These are excellent.

—MRS. MATTIE A. WEBSTER.

—(BCB)—

## HEAVENLY JAM

Eight pounds grapes, seeded; 4 pounds sugar 1/2 pound raisins, 2 oranges. Cook until the juice jells.

—MRS. J. R. BUCK.

## HEAVENLY JAM II

Two quarts cherries, 3 oranges, 1 pound seeded raisins. Grind all ingredients in the food chopper, including orange peel. Add 6 cups sugar and mix well. Cook slowly, stirring frequently until mixture is thick and thoroughly done. Put into glasses as you would jelly. It keeps well.

—(BCB)—

## ✓ CHERRY JAM (Very good)

Pit cherries and drain off all the juice. Put through food chopper. Add equal amount of sugar. Cook fifteen minutes. Seal while hot.

—(BCB)—

## ICE CREAM AND ICES

—(BCB)—

"Ah! By my faith that bears a frosty sound."—Shakespeare.

—(BCB)—

## APRICOT ICE

One can apricots, 5 oranges, 2 lemons, 1 quart and 1 cup of sugar, 1 quart of water, whites of 4 eggs, 1 quart cream. The apricots, oranges, and lemons are pressed through a sieve. Then boil the sugar and water to a syrup, mix syrup to fruits and add the stiffly beaten whites of the eggs. After this start to freeze. Add the cream and freeze until almost solid, then remove the dasher and pack well. This will make one gallon and is certainly laruppin. —LAURENCE MOORE.

—(BCB)—

## PINEAPPLE SHERBET

One 15 cent can shredded pineapple, juice of 2 lemons, 1 quart water, 1 pint sugar. Boil water and sugar to syrup. Mix with pineapple and cool. Put in freezer. When it reaches the freezing point, add the beaten whites of 6 eggs. Makes one gallon.

—MRS. ERNEST LOVE.

—(BCB)—

## MILK SHERBET

Six lemons, 4 cups sugar, 8 cups milk. Squeeze lemons, strain juice, add sugar and mix thoroughly; add milk slowly, stirring constantly. Turn at once into freezer. Turn slowly at first but when it begins to thicken, turn more rapidly until stiff. Repack and let ripen.

—MRS. LAURA STEELE.

## SHERBET

Juice 6 oranges and 3 lemons. Take 3 cups sugar with enough water to make a syrup, and boil. When cool add the lemon and orange juice. Add enough water to this mixture to fill a half gallon freezer, leaving enough space to add the beaten whites of 3 eggs when half frozen. —MRS. ADA L. GOODNO.

—(BCB)—

## ORANGE ICE

Juice of 3 oranges and 1 lemon. Strain. One and one half cups sugar, 2 quarts milk. Boil five minutes. Let cool and add juice. Beat whites of 2 eggs and freeze. —LOLA MATTOX-BOOTH.

## FROZEN ORANGE SOUFLE

—(BCB)—

One quart cream, 1 pint orange juice, yolks 6 eggs, 2 cups sugar,  $\frac{1}{4}$  box gelatine. Cover the gelatine with  $\frac{1}{2}$  cups cold water, and soak an hour, then dissolve in  $\frac{1}{2}$  cup boiling water. Mix the orange juice and sugar together. Whip the cream. Beat the yolks until light, add them to the orange juice and sugar, add gelatine, strain and freeze. When frozen remove dasher, stir in whipped cream, and let stand two hours to ripen. —MRS. BEULAH McCARTY-MOONEY.

—(BCB)—

## FROZEN PEACHES

One can or 12 large peaches, 2 cups sugar, 1 pint water and whites of 3 eggs beaten to a stiff froth; break the peaches rather fine and stir all ingredients together; freeze the whole into form.

Frozen fruit of any kind can be made in the same way. The fruit should be mashed to smooth pulp, but not thinned too much. Be very careful to prevent its getting lumpy. —B. WOLF.

—(BCB)—

## FRUIT ICE

Three lemons, 3 oranges, 3 bananas, 3 cups sugar, 3 pints cold water. Press juice from oranges and lemons, rub bananas through press. Mix with fruit juices. Add sugar and water. Stir until sugar is dissolved. Pour into freezer and freeze.

—MRS. BEATRICE WOLF.

—(BCB)—

## "THREE-OF-A-KIND" ICE

Three oranges, 3 lemons, 3 bananas, 3 cups cold water, whites of 3 eggs, 1 cup boiling water, 1 tablespoon powdered gelatine. First put the cold water and sugar into a sauce pan. Then add the grated rinds of 1 orange and 1 lemon. Add the gelatine dissolved in the boiling water. Allow to simmer for five minutes.

Cut the fruit into small pieces and add it to the syrup with the whites of the eggs stiffly beaten. Then freeze. —RS. J. R. BUCK.

—(BCB)—

#### FRUIT JUICE SAUCE

Use one cup of either strawberry, raspberry, cherry, peach, or currant juice. Sweeten to taste, boil and thicken with one teaspoon of arrowroot wet in cold water. Cook five minutes and serve very cold on ice cream. —MRS. BEATRICE WOLF.

—(BCB)—

#### CHERRY ICE

One quart of sour cherries, 1 pound sugar, 1 quart water. Boil the sugar and water together for fifteen minutes. Add the cherries and set aside until cold. Press through a fine sieve and then freeze. Turn the crank a few turns, then rest, then turn slowly again, then rest again, and so on until the water is frozen pretty hard. Let stand two hours to ripen. —GRACE ANDERSON.

—(BCB)—

#### ICE CREAM

Heat 1 quart of milk and 1 cup of sugar until sugar is dissolved. Add 2 eggs to the milk, yolks and whites beaten separately. Add 1 quart cream whipped slightly and 1 teaspoon vanilla. Set aside till cool, then freeze. Serve with a tablespoon preserved strawberries or pineapple on top. Also add nut meats.

—GRACE ANDERSON.

—(BCB)—

#### "THREE-OF-A-KIND" SHERBET

Three oranges, 3 cups sugar, 3 bananas, 5 cups milk, 3 lemons, 1 cup cream. Strain orange and lemon juice, rub banana thru sieve. Mix the fruit together and add sugar. Chill the milk and cream in the freezer and then add the fruit and freeze. I do not use this amount of sugar. Sweeten to taste. The amount of cream may be reduced but the full measure makes the sherbet better.

—FLOY GEBHARDT.

—(BCB)—

#### TUTTI FRUTTI FROZEN PUDDING

Turn the contents of one can of grated pineapple into a saucepan, with 1 pound of granulated sugar and 2 cups of cold water. Let this come to boil and then pour it over the whites of 8 eggs, which have been beaten until stiff. Stir in 1 cup of hickory nut meats and 1 cup of hazel nut meats chopped fine. One cup of almonds blanched and sliced, and  $\frac{1}{2}$  lb. candied French fruits

cut into small pieces. To 2 cups thick cream add 2 tablespoons powdered sugar and a little extract of vanilla (about 1 teaspoon) and beat until very stiff. Add this to the other mixture, put into the freezer and freeze. When frozen, put the pudding into a brick mold and pack in ice and salt until ready to serve. Cut in slices.

—(ECB)—

### CONFECTIONERY

"All that's sweet was made  
But to be lost when sweetest." —Moore.

—(ECB)—

### PONDANT

Two cups granulated sugar,  $\frac{1}{2}$  cup water. Place in saucepan over the fire and stir until boiling begins. Remove spoon and in a few minutes wash down the sides of the pan with a brush dipped in cold water to remove any grains of sugar that may form. When glucose is used add to the water 1 pound for each cup sugar used. If glucose is not used, add  $\frac{1}{4}$  teaspoon cream tartar after it begins to boil. Cook to soft ball stage and turn on to buttered tins or platters. Let stand until dent can be made in surface, then work with a fork until it begins to stiffen. Now take on hands and work as dough. Place in bowl and put away for future use.

—ELIZABETH LOVE

—(ECB)—

### PEANUT BRITTLE

Melt 1 cup granulated sugar in large skillet, then add  $\frac{1}{4}$  teaspoon soda. Remove from fire. Add 1-3 cup peanuts either whole or chopped. Pour on a greased platter and let stand to cool.

—(ECB)—

### DIVINITY FUDGE

Two and one-half cups granulated sugar,  $1\frac{1}{2}$  cups boiling water,  $\frac{1}{2}$  cup corn syrup. Boil until spins a hair from spoon. Beat into the whites of two well beaten eggs. Add 1 cup nuts.

—RUBY ENTZMINGER.



## BUTTER SCOTCH

One cup brown sugar,  $\frac{1}{2}$  cup clear water, 1 teaspoon vinegar, Butter size of walnut. Flavor to suit taste. Boil twenty minutes.

—MRS. ELLA HALL.

—(BCB)—

## PEANUT BRITTLE

One cup of granulated sugar, 1 cup of water, 3 tablespoons white syrup, 1 piece of butter about the size of a walnut. 1 cup unroasted peanuts,  $\frac{1}{4}$  teaspoon soda. Mix sugar, syrup, butter and water together and boil until will thicken into a soft ball in cold water. Add unroasted peanuts. Cook until begins to brown. Add soda, stir well and pour upon a buttered surface. Let cool, break into pieces the desired size and eat.

If unroasted peanuts are unavailable, roasted peanuts may be used but should not be added until the syrup will form a hard ball in cold water.

—EBENEZER.

—(BCB)—

## PEANUT BUTTER FUDGE

Two cups brown sugar,  $\frac{1}{2}$  cup sweet milk. Cook until forms soft ball when tried in cold water. Set back to cool, then add  $\frac{1}{4}$  cup peanut butter. Beat well and pour into buttered pan.

—BELLE DAVIS.

—(BCB)—

## TAFFY

One cup molasses (not sorghum), 2 cups white sugar, 1 tablespoon vinegar, 1 tablespoon butter. Boil until brittle when dropped into cold water. Do not stir. Add flavor. Take  $\frac{1}{4}$  teaspoon soda dissolved in a little water and stir in rapidly and remove from the fire. Add 1 teacup of nuts if desired. Cool in buttered dish and pull.

—BEATRICE H. WOLF.

—(BCB)—

## BOSTON CREAM TAFFY

Two teacups sugar, 1 teacup water, 2 tea spoons cream tartar, 1 tablespoon vinegar, 1 teaspoon flavoring. Boil until it snaps. When cool, pull. Add nut meats if desired. Pull and when cool clip into small pieces.

—MRS. LEE WEBSTER.

## DIVINITY CANDY

Four pounds sugar, 1 pound glucose. Take 1-3 cup sugar with water enough to dissolve the sugar. Put this in one vessel and boil until thick. Do not stir. Take the other 2-3 sugar with water also enough to dissolve, together with the one pound glucose and boil as the one third. Beat whites of 6 eggs. Pour over the eggs boiling hot the one third syrup, stirring briskly until very smooth. Then add the other two thirds sugar and glucose syrup, and stir until almost cold, then flavor. Spread on platter and cut in dice or roll in loaf as preferred. Any kind of coloring may be added.

IMO FREEMAN-LAMBETH.

---(BCB)---

## MARSHMALLOWS

Six cups sugar, 16 tablespoons water, 1 speckage Knox gelatine. Pour over the gelatine 12 tablespoons hot water. Boil the sugar and water until it hairs, then pour it over the gelatine. Beat hard until it takes the form of marshmallow, then spread the dough-like mixture about an inch thick over powdered sugar. Cut in strips, then into squares with the scissors. —BERNICE DAVIS-BRADLEY.

---(BCB)---

## COFFEE CREAM CARAMELS

Two pounds sugar, 1 cup cream, 2 ounces of butter, 1-3 cup coffee. Cook all together until it strings from a fork. Beat and pour into buttered tins.

—UHLMA GOODNO-BROWN.

---(BCB)---

## CREAM CANDY

Beaten whites of 2 eggs, 4 tablespoons sweet milk, 1 teaspoon vanilla. Add pulverized sugar to make a stiff dough and mold into shape. To make chocolate, dip candy into melted chocolate. Nuts or fruits may be put on top.

—IMO FREEMAN-LAMBETH.

---(BCB)---

## CREAM CANDY

Boil 2 cups granulated sugar and  $\frac{1}{2}$  cup cream until it forms a soft ball when dropped into water; stir until it begins to get thick. Flavor with vanilla and form into balls. Chopped dates or walnut meats may be added to this on removing from the fire.

—MAUDE M. BALDWIN.

## CREAM TAFFY

One cup boiling water, 3 cups sugar, 4 tablespoons vinegar, butter size of egg. Place vessel on stove. Have warm and pour in water, then sugar. When boiling, add vinegar and butter. Cook until brittle when dropped into water, pour into buttered plate and when cool pull until white. Flavor with vanilla by adding a little at a time while cooking. Do not stir while cooking.

—MRS. WALTER WRIGHT.

---(BCB)---

## TINY'S CANDY

Two cups white sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup water. Boil until it will form a ball when tried in cold water, then beat the whites of 2 eggs very stiff and pour mixture over them. Beat hard and when it begins to set drop on a buttered plate. May add cup of nuts and flavor to taste.

—MRS. TINY DUNKERTON.

---(BCB)---

## CONFECTION

A nice confection may be made by filling seeded dates with fondant. To make a variety, use different flavoring and colorings. Then roll in granulated sugar.

—FERN MOORE-VANOVER.

---(DCB)---

## SPANISH PENOCHA

Four cups brown sugar,  $\frac{1}{2}$  cup cream or milk, a piece of butter the size of a walnut. Cook until almost done. Then brown  $\frac{1}{2}$  cup white sugar and add  $\frac{1}{2}$  cup hot water. Add to the brown and cook until done. Add vanilla and  $\frac{1}{4}$  pound English walnuts. Take off the stove and heat until it begins to thicken.

---(BCB)---

## NUT CRISP

One cup sugar, 1 cup syrup,  $1\frac{1}{2}$  cups water, small pinch of soda. When almost done, put in nuts and stir. Pour on greased board and roll until thin.

—MARION GOODNO-McGEE.

---(BCB)---

## CREOLE KISSES

Put the whites of 3 eggs into a bowl; add a half pound of sugar and beat until it will stand. This takes nearly twenty minutes. Add gradually  $\frac{1}{2}$  pound nuts. (Any kind will do but pecans are best.) Finally add teaspoon vanilla. Drop by spoonfuls on brown paper (not buttered) and bake in a medium oven until they crack open. When they are a golden brown they are done.

—MARION GOODNO-McGEE.

## COCONUT CANDY

One cup white sugar,  $\frac{1}{4}$  cup water. Boil until it threads. Pour over the stiffly beaten white of 1 egg, beating vigorously. Add  $\frac{1}{2}$  cup shredded coconut and set in a cool place to cool.

—(BCB)—

## MILLIONAIRE'S FUDGE

Two pounds pulverized sugar,  $\frac{1}{2}$  pint of cream,  $\frac{1}{2}$  pound of chocolate, 1 tablespoon butter, 1 teaspoon vanilla, 1 pound pecans, 1 pound marshmallows. Cut fresh marshmallows into quarters and spread them over a large buttered tin. Chop the pecans and put over the marshmallows. Boil sugar, cream and chocolate all together; add vanilla and butter when done. Stir until thick and

—(BCB)—

## FUDGE

Two squares or ounces of chocolate or cocoa. Stir this into  $\frac{1}{2}$  cup milk. Add 2 cups granulated sugar and 1-3 cup Karo or any good syrup. Put over fire and stir in 2 tablespoons butter. When the mixture makes a soft ball between the fingers upon being dropped into cold water, it is done. After actual boiling has begun, about five minutes will finish it. Take from the fire and turn in 1 teaspoon vanilla extract and beat. Granulation will soon begin, when the mixture must be immediately turned into a buttered pan. Mark deeply in cubes when nearly cold.

—N. BERNICE DAVIS-BRADLEY.

—(BCB)—

## DULCEE (Divinity Candy)

Five cups sugar, 1 cup corn syrup, 1 cup boiling water, 3 cups pecans cut up; whites of 4 eggs, 1 pound dates seeded and cut up. Whites of eggs should be beaten stiff. Mix the sugar, corn syrup and boiling water and put on to cook. When it boils up, dip out 1 cupful and pour over eggs, beating constantly. When the remaining syrup has cooked to the consistency of candy, mix with it the whites etc., which have been beaten all the while. Now stir in slowly the dates and pecans until it begins to harden. Flavor to taste. Pour out on platter and cut into squares when it begins to cool.

—GRACE B COCHRAN..

### MEXICAN PECAN CANDY

Three cups dark brown sugar and enough water to wet well. Boil twenty minutes, add  $1\frac{1}{2}$  cups pecans, boil five minutes longer and just before taking off add a tablespoon of butter. Stir till it starts to sugar and drop in small cakes on oil paper.

—GRACE B. COCHRAN.

—(BCB)—

### WALNUT CREAMS

One half cup walnut meats, 1 cup thick cream, 2 cups brown sugar. Add sugar to cream, boil and stir. Cook until mixture sticks to the spoon when tried in cold water. Remove from fire and stir opposite way until thick. Add nut meats and pour on buttered plate or tin. Cut in squares.

—DOROTHY MOORE

—(BCB)—

### SEA FOAM

Three cups granulated sugar,  $\frac{1}{2}$  cup white syrup, 2-3 cup water. Boil until it forms a ball in cold water. When done pour slowly over the beaten whites of 2 eggs to which has been added a little salt. Beat hard until almost stiff enough to keep form, then add 1 cup nut meats or chopped fruit. Turn into buttered tin and when cold cut into squares.

—ERMA WEBSTER.

—(BCB)—

### SUGARLESS CANDY

✓ One package dates (remove seeds), 1 package seeded raisins,  $\frac{1}{4}$  pound shredded cocoanut,  $\frac{1}{2}$  package figs, 1 cup nut meats. Put all through food chopper twice. Add 1 tablespoon rich preserves, cherries are excellent. Shape into loaf and slice as you use it.

—(BCB)—

### GLACE FRUIT-NUTS

Grapes, sections of oranges, almonds, walnuts, chestnuts and sugar are the materials required. Have the fruits perfectly dry and divided into sections, and the nuts shelled. In the instance of chestnuts, boil them in water until tender, then simmer for a little while in a thin sugar and water syrup so that they may be slightly sweetened. For the glaze sugar, boil together  $\frac{1}{2}$  pound of cut sugar and  $\frac{1}{2}$  cup of water until a little dropped into cold water immediately becomes brittle. Pick up each piece of nut or fruit separately with candy dippers or long handled sugar tongs. Dip very gently into the boiled sugar; then lay on waxed paper or on an oiled platter to set. Halves of nuts can be pressed into a small ball of almond paste or of fondant and then dipped into the glazed sugar.

## COLLEGE FUDGE.

One cup brown sugar, 1 cup white sugar boiled together in water enough to dissolve the sugar. Boil to the soft ball stage. Before removing from the fire, add a teaspoon of butter. Beat until it begins to harden. Add 1 teaspoon vanilla and 1 cup nut meats. Pour into pan and cut in squares. —MRS. O. F. POTTER.

—(BCB)—

## DATE BARS

One cup sugar, 3 eggs, 1 pound dates, 1 cup flour, 1 cup nuts, 1 teaspoon baking powder, salt. Beat egg yolks and cream sugar with eggs. Add dates and chopped nuts. Sift flour, salt and baking powder. Add to egg mixture. Beat egg whites and add to above. Bake in shallow pan. —ROMOLA IRELAND.

—(BCB)—

## POP CORN DAINTY

Boil in a sauce pan 2 cups white sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{4}$  teaspoon cream tartar. Just before removing from the fire, stir in 1 teaspoon vanilla, 1 cup popped pop corn, that has been run through a food chopper, and  $\frac{1}{2}$  cup nut meat. Pour this over the stiffly beaten whites of 2 eggs and beat until light, then pour into a greased pan and cut into squares. These can be dipped in chocolate. —ROMOLA IRELAND.



## HOUSEHOLD HINTS

"A hint to the wise is sufficient."

—(BCB)—

## SALTING PORK

For 100 pounds of pork take 3 quarts salt,  $\frac{1}{4}$  pound sugar,  $\frac{1}{2}$  pound pepper, 1 tablespoon saltpeter. Dissolve in 1 quart warm water. Rub the meat thoroughly with the mixture. Pack together and let lie three days. Repeat and let lie ten days. Do not let it freeze while curing. It is then ready to smoke. Sprinkle with powderer borax before smoking. MRS. BERTIE HALL.

—(BCB)—

## SUGAR CURED MEAT

For 250 pounds meat mix up 10 pounds salt, 2 $\frac{1}{2}$  pounds dark brown sugar, 1 pound black pepper ground, 3 ounces saltpeter, and 2 ounces cayenne pepper. Warm and mix well together. Let meat stand a couple of days, until thoroughly cooled, then rub half of the mixture on the meat. Let stay in a cool place for two weeks and then rub in the rest of the mixture. Let it lie for six weeks, then it is ready to smoke. The mixture should be thoroughly rubbed into the meat. —MRS. D. C. CROSBY.

—(BCB)—

## PICKLE FOR HAMS

Six gallons water, 2 pounds brown sugar, 9 pounds salt, 1 quart syrup, 2 ounces saltpeter, 1 ounce soda. Mix and boil. Skim. Rub hams with fine salt once and let stand for two days to draw blood. Pack hams in cask and pour over the prepared pickle cold. Let stand in brine from four to six weeks. Smoke with coals or hickory. Very fine. MRS. M. M. SHANK-COOKE.

—(BCB)—

## PHILADELPHIA SCRAPPLE

Thoroughly clean a hog's head, removing all objectionable parts. Boil with the heart and liver until very tender. Remove all bones and run through a meat chopper. Season with salt and pepper. Then take all or a part of the stock in which the meat was boiled (according to the amount desired.) Add a generous supply of the chopped meat and let come to a boil. Add slowly equal parts of corn meal and flour. Make as thick as mush. Pour in jars and let cool. Slice and fry like mush. This is excellent for breakfast. The meat that is left should be put in a cool place until wanted. —MRS. CORA WELCH.

—(BCB)—

## PASTRY FLOUR

Three cups flour, 2 cups corn starch sifted together seven times.



## USEFUL HINTS

If in cooking anything gets scorched, take the kettle from the fire and set it in a pan of cold water, and unless too badly burned all burned taste will be removed in a few moments. Do not return to the fire in the same kettle.

Young chickens are not fat like old hens so try baking a small piece of beef suet with the chicken. This will make good dressing and gravy.

To remove a scorched spot from clothing, sponge the spot with hydrogen peroxide and iron with a moderately hot iron.

Avoid piercing vegetables to see if they are cooked. A knitting needle breaks them less than a fork. Always use white pepper on potatoes, and in white sauce and any other food in which black pepper would show distinctly.

Put some lard in your pancake batter and you won't need to grease your griddle.

Grease pan around top that you intend cooking rice in, and it will not boil over.

Wash prunes well. Pour over boiling water. Let soak over night. Cook in some water about ten minutes.

Put a little salt in your gasoline when used for cleaning clothing and you will not have the ugly ring which so often is left after the spot disappears.

To mend a galvanized tub, melt old can rubbers in an iron spoon and apply to the bottom of the tub over the leak with a thin bladed knife.

Polish windows with dry chamels or tissue paper or old newspapers slightly moistened.

---(BCB)---

## FLOOR WAX

Two quarts boiled linseed oil, 1 pint turpentine, 4 ounces of Japan drier, 1 pound paraffine wax, 5c worth of burnt umber. Don't use umber unless you wish to darken the floor. Melt all together. Keep in wide mouthed jar or can. Apply with cheese cloth and rub to polish with a dry cheese cloth.

---(BCB)---

## TO SET COLOR IN GOODS

One cup cider vinegar,  $\frac{1}{2}$  cup salt, 1 tablespoon pulverized slum, 1 gallon hot water. Put goods in and let stand one hour, keeping water hot. Rinse in cold water and dry and press.

### CLEANING FLUID FOR SILK OR WOOL

One pint naphtha, (gasoline or benzine wont do), 1 tablespoon chloroform, 1 tablespoon sulphuric ether, 3 drops ammonia. Lay goods over thick, clean, white cloth and rub lightly with a soft white cloth until clean.

For Coat Collar or Spots on Cloth: One five cent box soap tree bark, 1 pint of soft water. Boil a few minutes and strain. Rub the spot and rinse in a little of the diluted liquid.

—(BCB)—

### FOR A BURN

Bathe burned parts in vinegar immediately and it will not blister.

—(BCB)—

### BLUING

One ounce of oxalic acid, 2 ounces of Prussian blue, 1 quart rain water.

—(BCB)—

### INEXPENSIVE FURNITURE POLISH

Mix together equal parts of crude and refined coal oil. Apply with a flannel rag for furniture polish.

—(BCB)—

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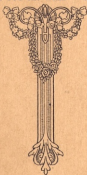


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W. J.  
BR/OK

**A FEAST OF GOOD THINGS**

COMPILED BY

**THE WOMEN'S SOCIETY**

OF THE

**FIRST BAPTIST CHURCH**

**BRONSON, KANSAS**

Assisted by their neighbors and friends, whose kindness is hereby gratefully acknowledged

—(BCB)—

PUBLISHED DECEMBER, MCMXXII  
WITH ADDITIONS AND IMPROVEMENTS  
UPON THE FORMER EDITION

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"If a man or woman has not the soul of a cook, the most minute recipe will end in failure." —Kuttner.

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