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The Green Valley
Cooking Club
Cook Book

Published by the Ladies of

THE G. V. C. CLUB

North of Blackwell
Oklahoma



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INDEX

ARTICLE	Page
BREAD	5
Biscuits	5
Graham Gems	6
Corn Bread	8
CAKES AND GINGERBREAD	16
Angel Food Cake	79
Devil's Food Cake	90
CANDIES	35
Ocean Foam	35
Chocolate Fudge	37
Marshmallows	35
CANNING	19
Canned Strawberries	19
To Can Beans	21
Canned Meat	33
DAINTY ICES AND COOKIES	90
Cooked Ice Cream	90
Funch	101
DESSERTS AND PUDDINGS	67
Apple Dumplings	70
DOUGHNUTS AND COOKIES	94
EGGS	15
Pickled Eggs	16
FISH AND OYSTERS	14
Mock Fish	15
Oyster Soup	17
MEATS	9
Roast Beef	12
Baked Hash	13
MISCELLANEOUS	104
PIES	45
Lemon Pie	47
Banana Pie	50
Pineapple Pie	52
SALADS AND SANDWICHES	52
Chicken Salad	54
Fruit Salad	65
SOUPS AND NOODLES	17
Chili	18
TEMPTING DISHES FOR SICK AND INVALIDS	102

BREAD

BISCUITS, GEMS, POPOVERS, PANCAKES, ROLLS, WAFFLES

"Good friends, who would these pages test,
A whisper in your ear,
These dishes are the very best
Your husbands' heart to cheer!
Let none escape, but try them all—
To boil or fry or bake;
We'll warrant they are just as good
As Mother used to make!"

Baking Powder Biscuits

1 quart flour, 1 teaspoon salt and 2 teaspoons of baking powder sifted together well, 1 tablespoon of lard thoroughly rubbed through flour. Mix as soft as can be handled, with sweet milk. Roll into sheets $\frac{3}{4}$ inch thick, cut with cutter and bake about 15 minutes in hot oven.—Eva Richards.

Soda Biscuit

1 pint sour buttermilk, $\frac{1}{4}$ teaspoon of salt, 1 level teaspoon of soda, 1 rounding teaspoon of baking powder, 1 large tablespoon of lard. Sift soda and baking powder in flour; mix soft enough to roll. Bake in quick oven.—Mrs. M. E. Holland.

Parkerhouse Rolls

2 quarts flour, mix in 1 tablespoon lard, 1 tablespoon sugar and 1 tablespoon salt. Make hot in flour and pour in $\frac{1}{2}$ cup yeast, 1 pint milk which has been scalded and cooled. Let this stand without stirring until noon, then mix and knead well. Let it stand till light, then roll out $\frac{1}{2}$ inch thick, cut with biscuit cutter, butter and fold like a turnover, let rise again, then bake in a quick oven.—Mrs. Lientz.

Parker House Rolls

Save 1 quart of sponge from starter, 3 tablespoons sugar, 1 tablespoon salt, 1 pint milk scalded, and melt 5 tablespoons butter in scalded milk. • White of 1 egg beaten stiff. Put in flour but do not make very stiff. Leave it softer than bread.—Mrs. Herman Easterday.

Light Bread Fritters

Take light bread dough, after it is good and light, cut in strips 3 or 4 inches long and about $\frac{1}{2}$ inch thick. Drop in deep hot fat and when done drain and sprinkle with salt. Serve hot.—Mrs. Wm. Otstot.

Graham Gems

1 cup flour, 1 cup graham flour, $\frac{1}{4}$ cup sugar, 1 egg, 1 cup milk, pinch salt, 3 teaspoons baking powder.—Mrs. F. E. Wells.

Graham Gems

1 cup sweet milk, 1 egg, 1 tablespoon molasses, 1 tablespoon sugar, 2 teaspoons melted butter, 2 teaspoons baking powder, pinch of salt and graham flour to stiffen. Bake in greased gem pans.—Mrs. Clifford Savage.

Popovers

2 eggs, $\frac{3}{4}$ cup flour, 1 cup milk, pinch of salt, 1 spoon of snowdrift, 1 small teaspoon baking powder.—Blanch Sesher.

Tea Rolls

1 pint flour, 2 heaping teaspoons baking powder, 2 of sugar, 1 egg, $\frac{1}{2}$ cup cream or rich milk or enough to make a thick batter when poured in flour. Bake in roll tins until brown.—Mrs. R. A. Candell.

Waffles

3 level cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 level teaspoon soda. Sift the dry ingredients, make a hole in center and drop in the yolks of 3 eggs, 2 cups buttermilk, $\frac{1}{2}$ cup of water, lard size of an egg, melted, whites of the eggs beaten to a stiff froth. Beat thoroughly and if necessary thin with sweet milk or water. Have waffle irons smoking hot.—Mrs. Morris.

Muffins

1 cup flour, 2 level teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon (or more) sugar, $\frac{1}{2}$ cup milk, 2 teaspoons melted butter. Mix dry ingredients; add milk and butter. Bake in gem pans at least 20 minutes.—Mrs. Wm. Otstot.

Nut Bread

Beat 1 egg and add 2 cups sweet milk. Into sifter put 4 cups flour, $\frac{1}{4}$ cup sugar, 4 teaspoons baking powder and 1 teaspoon salt. Add 1 cup nuts chopped. Butter pans well and let stand until it rises twice its size. Bake 45 minutes.—Mrs. John Clift.

Nut Bread

1 cup sugar and 1 egg; mix well. Add $1\frac{1}{2}$ cups sweet milk; stir; then sift in 4 cups of flour with 4 teaspoons of baking powder. Add 1 cup of nuts chopped fine. Put in pan and let raise 20 minutes. Bake in a moderate oven 30 minutes.—Mrs. Arthur Morrison.

Cinnamon Rolls

When bread is light enough to make into loaves, take a piece of dough same size as for loaf, place on mixing board, roll out to $\frac{1}{2}$ inch or less, spread with plenty of butter, take 1 cup sugar, 2 teaspoons cinnamon, mix. Then sprinkle over the dough, roll up tight and slice off about 1 inch thick, place in greased pans like cookies close together and let rise until very light. Bake in moderate oven light brown. Beat up white of egg, thicken with little sugar and spread over top. Fine.—Mrs. Elmer U. Walter.

War Times Pan Cakes

Take left over oat meal, rice or milk gravy, add buttermilk and soda, 1 cup of milk to 3 of other ingredients, 1 tablespoon butter or shortening, 1 egg, 1 teaspoon baking powder and fry on a hot griddle. These are fine with butter or syrup.—Mrs. R. A. Candell.

Cinnamon Rolls

Take a small loaf of light bread dough after it has raised light. Don't knead, but roll out thin, spread thick with butter and sprinkle lots of cinnamon and sugar about $\frac{1}{4}$ inch thick. Roll it up in a long roll and place in pan to rise again, then bake in quick oven 30 minutes or till done. These are very good.—Mrs. Eva Richards.

Potato Pancakes

Grate 3 large potatoes, add 1 teaspoon salt, 1 egg well beaten and 2 tablespoons of flour. Drop tablespoon at a time on hot, buttered griddle and fry till potato is done. Serve hot.—Mrs. Wm. Otstot.

Apple Fritters

Sift together thoroughly $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder and $\frac{1}{4}$ teaspoon salt. Add $\frac{3}{4}$ cup milk, 1 egg well beaten and 2 apples sliced thin. Drop by spoonfuls into deep fat hot enough to brown a piece of bread while counting sixty. When cooked, drain on paper, sprinkle with powdered sugar and serve at once.

Corn Bread

Two cups indian, one cup wheat,
One cup sour milk, one cup sweet,
One good egg that well you beat;
With one spoon butter new;
Half cup brown sugar add hereto.
Salt and soda, each a spoon.
Mix up quickly and bake it soon.
Then you'll have corn bread complete;
Best of all, corn bread you'll eat.
Eaten with honey and butter good,
And you'll be living as all farmers should.

—Ruth Jamison.

Corn Bread

1 cup of corn meal, 2 tablespoons of sugar, $\frac{1}{2}$ teaspoon of salt, 1 cup of flour, 1 egg, 1 cup of sweet milk, 1 tablespoon of melted butter, 1 teaspoon of baking powder.

Southern Corn Bread

1 pint boiling water, add 1 small cup corn meal, $\frac{1}{2}$ teaspoon salt, cook 5 minutes and cool; 1 pint buttermilk, 1 teaspoon soda, 1 tablespoon sugar, 1 tablespoon shortening, 1 egg and enough corn meal to make a thin batter. Bake in a quick oven not over $\frac{1}{2}$ inch deep in pan well greased.—Mrs. R. A. Candell.

Southern Hoecake

Scald meal with salted water till a thick mush is made. Let cool. Then spread in greased pan and brown slowly on both sides, taking at least one-half hour.—Mrs. M. E. Holland.

Brown Bread

1 cup sour milk, 1 cup sweet milk, 1 cup molasses, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 2 eggs well beaten, 1 teaspoon soda dissolved in a little boiling water, 1 cup flour, $2\frac{1}{2}$ cups corn meal. Bake 1 hour.—Mrs. Wm. Otstot.

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M E A T S

Veal Loaf

Wipe 3 pounds of lean veal and remove skin and membrane. Chop finely or force through meat chopper. Then add $\frac{1}{2}$ pound of fat salt pork, also finely chopped, 4 tablespoons of cream, 2 tablespoons of lemon juice, 1 tablespoon salt, $\frac{1}{2}$ tablespoon pepper and a few drops of onion juice. Pack in a small bread pan, smooth evenly on top, brush with white of egg and bake slowly 3 hours, basting with 1 cup pork fat.—Mrs. Robert Walter.

Veal Loaf

25c beef steak and 15c pork steak, grind in chopper, add a piece of onion the size of a marble, salt and pepper to taste, 10 crackers rolled fine and 1 egg broke in, also 1 cup sweet milk. Mix well and form in a loaf in the pan you intend to bake it in. Let cook 45 minutes and baste occasionally to prevent a hard crust on top.—Mrs. Eva Richards.

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Rolled Steak

Take a steak and pound it thoroughly. Make a dressing of old bread, add salt, pepper and sage (or an onion) to taste and a small piece of butter. Spread on meat, roll and tie. Bake 30 minutes in hot oven.

Southern Baked Ham

Clean the ham very carefully in cold water, scrubbing the rind thoroughly with a brush. Put it to soak for 24 hours in a large vessel, add water enough to cover, also 2 pounds of brown sugar, 2 dozen whole cloves and 1 dozen small pieces of whole mace. Set on stove and bring gradually to a boil, and let it boil very gently for 5 hours. Let the ham cool in the liquor. When perfectly cold remove the ham and take the rind off thin. Thrust in the ham about 2 dozen whole cloves at regular spaces, and brush over with 2 eggs well beaten. Mix a cup of stale bread crumbs, ground fine, with 1 tablespoon of sugar, spread over ham, place in baking pan with 1 pint of wine or sherry. (I use sweet cider). Place in a hot oven and baste occasionally with this wine until it is all soaked into the ham.

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Pepper Hash

2 dozen mangoe peppers, red and green, half of each, 2 heads of cabbage, 1 dozen large onions. Grind and put 1 teacup of salt on mixture and let drip over night. Next morning mix in 2 teaspoons black pepper, 2 tablespoons white mustard seed, 4 tablespoons of grated horseradish, 2 tablespoons celery seed, 2 cups of sugar. Pour vinegar over. Cook and seal.—Mrs. M. L. Baldwin.

Steamed Beef

Put roasting pan on fire and let become well heated. Wash meat, drop in heated pan, sear well on both sides. Remove meat. Cover bottom 2 inches or more with water. Do not allow to boil dry. Place meat in steamer, salt and pepper, cover and steam until tender. Depends on kind of meat and size. Then make a thickening of flour and milk. Add to water which is in lower part of steamer. Makes good gravy or parboiled beans put in the water below meat, seasoned to taste and cooked while meat is steaming, are sometimes preferred.—Mrs. Clifford Savage.

Chop Suey

Cut into small squares $\frac{1}{2}$ pound of veal, $\frac{1}{2}$ pound pork and 1 pound of beef. Fry in hot drippings or lard until brown, sprinkle in 1 tablespoon of flour and brown it. Cover with water, add 2 tablespoons of molasses and cook slowly for 1 hour. Cut up 1 large stalk of celery and 3 or 4 large onions and fry light brown in hot fat. Add this to the meat and cook for $\frac{1}{2}$ hour. Serve with plain boiled rice.—Mrs. Wm. Otstot.

Roast Beef

Put beef in pan, pour boiling water over. When about half done season with salt, pepper, and cover with flour; then keep basting until tender.

Dressing—Soak bread in cold water, squeeze out dry, season with salt, pepper, sage and 1 egg. Keep all well basted.—Lettie Root.

Flank Steak En Casserole

1 flank steak, 1 cup buttered crumbs, 1 cup tomatoes, 1 teaspoon onion juice, 1 pint hot water or stock, crumbs and tomatoes and spread over one side of steak, 1 teaspoon lemon juice, $1\frac{1}{2}$ teaspoons salt, 1 speck pepper, 1 speck each of nutmeg and cloves. Sear steak closely on both sides, rub in the seasoning. Mix bread Roll, skewer, and place in casserole in the water or stock, cover closely and bake in slow oven 1 hour. Sift from casserole, thicken stock and pour over steak.—Mrs. D. D. Bayler.

Veal Birds

Use 3 inch squares of round veal, spread each piece with stuffing, keeping it away from the edges. Trimming may be browned and mixed with stuffing. If stuffing is not used sprinkle with flour, salt and pepper. A slice of bacon may be substituted for stuffing. Roll, skewer with toothpicks, roll in flour and suet. Half cover with milk or water and simmer 1 hour. Remove to a hot platter, make a sauce as thick as for creamed dishes using the contents of the pan. Cover veal with sauce and serve. Veal birds may be baked instead of stewed.—Mrs. D. D. Bayler.

Veal Loaf

3 pounds veal, 1 pound pork, 3 eggs well beaten, 1 cup cracker crumbs, $\frac{1}{2}$ cup milk, 1 tablespoon sage, 1 teaspoon salt, 1 teaspoon pepper. Cover top of loaf with cracker crumbs and bake 2 hours, basting often with 1 cup of water, 1 tablespoon butter and $\frac{1}{2}$ teaspoon nutmeg.—Mrs. John Holland.

Pelive

For a medium sized casserole get 25c worth of steak (round), 15c worth of pork daisy. Grind this together and add $\frac{3}{4}$ cup of rice, 1 large onion, $\frac{1}{2}$ of a mango, salt and pepper and 1 pint of tomatoes. Put this in casserole and add lots of water and add more as needed. Bake about $2\frac{1}{2}$ hours.—Mrs. Z. J. Hull.

Spanish Stew

$\frac{1}{2}$ box elbow macaroni, 1 pint of tomatoes, 2 or 3 pimentoes, 1 small can of mushrooms, sirloin or round steak, quantity desired. Cook the macaroni until tender in water, put the tomatoes through colander, cut the pimentoes fine, quarter the mushrooms, stir together and season with salt and cook slowly until blended. Smother the steak in onions until well done, grind through meat grinder and add to the stew. Do not cook very long after adding the meat.—Mrs. Z. J. Hull.

Chicken Pie

3 tablespoons melted butter, 5 cups warm broth, 3 tablespoons flour mixed well, 1 cup cream and milk. Let cook till it bubbles, then pour over cooked chicken leaving out broth for gravy.

Crust

2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 2 tablespoons lard, 1 egg beaten and add 1 cup milk. Mix, roll out size of pan and lay on top. Bake slowly for $\frac{3}{4}$ hour.—Ruth Jamison.

Baked Hash

1 layer sliced raw potatoes, 1 layer onions, $\frac{1}{2}$ cup raw rice, $\frac{1}{2}$ cup canned tomatoes, $\frac{1}{2}$ pound hamburger, rest of can of tomatoes. Cover with bread crumbs that have been mixed with suet. Salt and pepper each layer. Bake $2\frac{1}{2}$ hours.—Mrs. W. C. Larrabee.

Spanish Hash

1 cup boiled rice, 1 small can tomatoes, 2 onions, a pinch of red pepper, 1 cup boiled corned beef run thru a food grinder. Salt to taste. Put all together, add water and simmer for one hour. (This makes a good dish for harvest hands.)—Mrs. Chas. Cornelius.

Baked Cheese

Put cheese in pan, salt and pepper to taste. Place in hot oven and bake until cheese is melted and brown. Fine.—Mrs. Wm. Otstot.

Beef Loaf

2 pounds of good beef, 1 pound of pork. Put meat through a food grinder. 3 well beaten eggs, 3 cups of cracker crumbs, 1 cup of cream or milk. Mix well, season to suit taste. Roll in cracker crumbs. Shape into loaf, lay 3 slices of pork over top, cover with water, bake 3 hours.—Mrs. M. Cope.

Hot Tamales

2 pounds of flank steak. Boil tender, save broth. Grind meat real fine, add 15 Mexican chili peppers mashed, cleaned, seeds and hearts removed and grind fine, add 15 buttons of garlic, a pinch each of camentia seed, bay leaf, Mexican sage; grind fine, mix with meat, salt to taste. Take broth stiffen with corn meal. Take inside of corn husks, pour boiling water over them till soft, then take the corn meal after cooking well, spread on husks $\frac{1}{4}$ inch thick. Roll meat in a roll a little larger than lead pencil and place on corn meal. Roll the husks, fold both ends, lay in a steamer and steam 1 hour. Eat while hot.—Ida M. Geiger.

Chicken Dressing

Chop fine 1 onion, 2 small raw potatoes, 2 raw apples; add to bread broken into small pieces. Add 1 can oysters, sage, salt, pepper, and butter to taste, and a little baking powder.—Mrs. Elmer U. Walter.

FISH *and* OYSTERS

Salmon Loaf

1 can salmon, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup bread crumbs, salt and pepper to taste. Mix all together, steam 1 hour. When done turn onto a platter and pour over it the following sauce: 1 cup milk, 2 tablespoons flour and 1 tablespoon butter. I sometimes use flour instead of egg.—Mrs. Mabel Walter.

Escalloped Oysters

To 1 pint of oysters use 1 pint of bread and cracker crumbs. Grease the dish to be baked in. Add a layer of oysters, salt and pepper a little, then some crumbs and small pieces of butter. Then the next layer the same and so on till through. Thin with a pint of rich milk and cream and bake 30 minutes.

Macaroni and cheese and escalloped corn may be fixed in the same manner.—Mrs. Eva Richards.

Pressed Salmon

1 can salmon picked to pieces, remove bones; 2 eggs, 2 tablespoons milk, $\frac{1}{4}$ cup bread or cracker crumbs, 4 tablespoons melted butter, 2 spoons chopped parsley, pepper and salt to taste. Cut the cover of the can off even, then press the salmon mixture in tight. Cover with a cloth, tie down tightly, set the can in a dish of boiling water and cook 1 hour. Set away on ice to harden. When wanted remove from can and slice thin.—Mrs. J. V. Jackson.

Mock Fish

$1\frac{1}{2}$ cups rolled oats boiled thick, 1 can salmon, 1 egg, 2 tablespoons flour, salt and pepper to taste. Mix all together, roll in flour and fry in butter.—Mrs. Tom Ruggs.

Salmon Cakes

Salmon cakes are good. Mix 1 pint of cooked oat meal with 1 can salmon. Make into little cakes, roll them in meal and fry in hot lard. Serve hot.—Mrs. F. E. Fields.

Escalloped Oysters

1 pint of fresh oysters, $1\frac{1}{4}$ cups of cracker crumbs. Butter baking dish well, add a layer of crumbs, then cover with oysters, sprinkle with salt and pepper, and small pieces of butter; add more cracker crumbs, then oysters, until all have been used, seasoning each layer and cover with a pint or more of rich cream with lots of butter and bake 45 minutes.—Mrs. W. H. Kimball.

E G G S

Egg Toast

Toast as many slices of bread as desired; butter and put into a baking pan. Take as many eggs as you have slices of bread; beat whites to a stiff froth; place a spoonful on each slice of toast, making a little dent in the center in which place the yolk, and set all in the oven to brown lightly. Be careful not to break any of the yolks as they look very pretty in each nest.—Mrs. Robt. Walter.

Creamed Oysters on Toast

In 2 tablespoons of butter cook 2 tablespoons flour, salt and pepper to taste, add 2 cups of milk and stir until it thickens, then add $\frac{1}{2}$ pint of fresh oysters. Cover and let stand until very hot. Serve on hot buttered toast.—Mrs. Wm. Otstot.

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Pickled Eggs

Boil eggs hard. Cook red beets. Put layer of beets, then layer of eggs and so on until jar is full. Take good strong cider vinegar and $\frac{1}{4}$ water; add salt, sugar and a pinch of spices to taste, heat and pour over eggs and beets.

Deviled Eggs

Cut open 6 hard-boiled eggs and make a filling of the yolks. Mash fine with fork; add 1 teaspoon butter, $\frac{1}{2}$ teaspoon sugar, pinch of salt, pepper and mustard to taste; add enough vinegar to moisten and fill the whites. Serve on lettuce leaves.—Mrs. Elmer U. Walter.

Eggs Au Gratin

Cut hard boiled eggs, without separating white and yolk, into hot white sauce or cheese sauce. Cover with buttered crumbs and bake in oven.

Recipe for White Sauce—2 teaspoons butter, 2 teaspoons flour, $\frac{2}{3}$ cup milk, $\frac{1}{2}$ teaspoon salt. Add grated cheese for cheese sauce.—Mary Clift.

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SOUPS AND NOODLES

Oyster Soup

Let milk come to a scald. Then add oysters, season with pepper, salt and plenty of butter to taste.—Eva Richards.

Potato Soup

Take 1 large potato and a piece of onion the size of a walnut and chop fine, put on to cook with water enough to cover and boil until good and done. Be careful not to let it burn. Mash, and add 1 quart of milk, salt, pepper, and butter to taste and serve hot. Equal to oyster soup.—Mrs. Wm. Otstot.

Two Egg Noodles

2 eggs, 1 cup sweet milk, flour enough to make a soft dough. Roll thin, cut in narrow strips and lay out to dry.—Mrs. John Huls.

Drop Dumplings

1 cup flour, 1½ teaspoons baking powder, pinch salt. Sift together and add ¼ to ¾ cup of cold water or milk.—Mrs. I. E. Wells and Ida Watson.

I use 1 egg and milk.—Mrs. Clifford Savage.

Chili

5 cups chili beans, 2 medium sized red onions, 1 quart or 1 large can tomatoes, 25c round steak, 1¼ cups suet, 3 chili pepper pods, 2 teaspoons ground chili mixture, ¼ teaspoon salt. Soak beans over night. Next morning cook in plenty of water until tender. Grind through meat chopper suet, steak and onions, keeping all separate. Boil peppers in some water. When soft run through a sieve, also run tomatoes through sieve, then put in beans. Take a level tablespoon of fryings or lard, put in skillet, add chopped suet when rendered out add onions, fry but don't let brown. After a little add chopped meat. Cook a few minutes, stirring all the time, but don't let brown. Salt, then add to beans, put in pepper mixture and boil ½ hour. Use lots of water.—Mrs. Herman Easterday.

Noodles

3 eggs; beat until light. Add a pinch of salt, 3 teaspoons of rich cream, flour enough to make a stiff dough. Roll out thin and let dry. Then roll all up together and cut in narrow strips.—Mrs. W. H. Kimball.

Light Dumplings

1 cup of flour, 1 teaspoon of baking powder, a pinch of salt, enough sweet milk to make soft dough. Roll thin and drop in boiling broth. Be sure and do not raise lid while cooking or they will be soggy.—Mrs. J. J. Holland.

Mexican Chili Con Carne

2 pounds of lean meat, 2 ounces of kidney suet. Grind meat coarse, size of raisins, render the suet, put meat in the suet fat over a slow fire till tender. Set aside. Use about 15 pods of Mexican chili peppers, remove the heart and seeds, grind tolerably fine with 15 buttons of garlic; add a pinch of camenia seed, pinch of Mexican sage, pinch of bay leaf, salt to suit taste; add all to meat and suet. Put over fire and stir constantly for 15 minutes; pour in molds. This is condensed. Add water when ready for use.—Ida M. Geiger.

Salmon Soup

Let 1 quart of milk come to a scald. Add 1 small can salmon chopped fine with bones and skin removed. Season with salt, pepper and butter to taste.—Mrs. Elmer U. Walter.

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CANNING

Chow Chow

2 gallons green tomatoes, 1 gallon cabbage, 1 quart green peppers, 1 quart onions, 1 gallon vinegar. These ingredients chopped fine, mixed with vinegar sweetened and spiced.—Mrs. John Huls.

Canned Strawberries

Stem and wash strawberries, put them in kettle or pan, let come to boil. Will make their own juice without adding water or sugar. When thoroughly heated, can. Will always taste fresh.—Mrs. J. M. Frazier.

Sun Preserved Cherries

3 pounds granulated sugar, water to dissolve sugar, 3 pounds pitted cherries. Boil sugar and water until it makes a hard ball when dropped in cold water. Add cherries, let come to a boil and boil 15 minutes, place on platters and set in the hot sun until juice is a good syrup which usually takes 5 or 6 hours. Seal in cans or in jelly glasses and cover with paraffine, fruit being cold. This is an excellent recipe for strawberries or gooseberries.—Mrs. Morris.

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Virginia Chow-Chow

3 heads cabbage, $\frac{1}{2}$ peck ripe tomatoes, $\frac{1}{4}$ peck green tomatoes, $1\frac{1}{2}$ dozen onions, $1\frac{1}{2}$ dozen red and green peppers (seeds removed), 1 tablespoon black pepper seed, 2 pounds brown sugar, (1 teacup grated horseradish, 1 ounce turmeric—I always omit these two), 1 ounce celery seed, 1 tablespoon ground mustard. Chop all finely; add 1 pint of salt and let stand over night. Then put in a wire basket and drain, after which put in kettle with spices; cover with vinegar and boil a few minutes. Seal while hot.—Mrs. J. B. Holland.

Sweet Pickles

This recipe will answer for peaches, pears, canteloupe and watermelon rind. Pare and weigh the fruit; to each 7 pounds of fruit allow 3 pounds of sugar and a pint of vinegar, measure 1 teaspoon of allspice, 1 teaspoon of cloves, 2 teaspoons of cinnamon, $\frac{1}{2}$ teaspoon of mace and a grated nutmeg, mix all together, divide in four portions and tie loosely in a square of cheese cloth. Throw these bags into the boiling sugar and vinegar, bring to a boiling point and skim. Add

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fruit and cook until it can be pierced with a straw. Fill jars and seal well hot.—Mrs. J. B. Holland.

Relish

1 small cabbage head, 1 dozen small sour pickles or ¼ dozen large, 3 common sized onions. Chop fine and season with salt, black pepper and 1 teaspoon celery seed, ½ cup sugar in vinegar enough to cover relish. Use more sugar if desired and if it is too strong dilute with water according to taste.—Miss Nellie Cross.

Spiced Apple Jelly

Wash and cut in pieces, leaving seeds and core, ¼ peck of apples. Boil them until tender, in 3 pints of vinegar and 1 pint of water to which has been added ½ ounce of stick cinnamon and ½ ounce of cloves. Strain through a fine cloth and to each pint of juice allow 1 pint of sugar. Boil.—Mrs. Eggers.

To Can Sauerkraut

When kraut is ready for use, pack in jars as solid as possible and seal. Requires no cooking and will keep indefinitely and much better than cooking.—Mrs. Irvin E. Wells.

Stuffed Sweet Peppers

Remove the seed from 6 sweet peppers and set in salt water for 1 hour, take $1\frac{1}{2}$ cups of chicken, 1 onion, 1 cup of bread crumbs, butter the size of a hen egg, moisten with hot water, season with salt and pepper and stuff peppers. Cover well with a pint of tomato sauce and bake for 1 hour—Mrs. W. H. Kimball.

Cucumber Pickles

Take medium size cucumbers, soak in strong salt water over night. Pack in $\frac{1}{2}$ gallon fruit jars and fill jar with boiling vinegar and seal. If a sweet pickle is wanted pour off vinegar, slice pickle lengthwise (then will not shrivel), pack in jar. Take 1 cup of sugar, 1 cup of vinegar, 1 handful mixed spices and boil all together. Pour over pickles while hot.—Mrs. W. H. Kimball.

To Can Beans

Have a large stewpan half full of rapidly boiling water. Add a-tablespoon of salt for every two quarts of water. Have the beans well cleaned and drained. Drop them into the boiling water, and bring the water back to the boiling point as soon as possible. Boil rapidly for 5 minutes, remove from boiling water and plunge into cold water, drain and fill into jars, then fill in all the water the jars will hold. As each is filled put rubbers and tops in place and partly tighten. Set jars in wash boiler or steam cooker with folded cloth under them and fill with water enough to cover the jars lid and all—cover with anything that will retain the heat and let boil for 3 hours. Tighten lids and set away until wanted for the table.—Mrs. Chas. Cornelius.

To Can Green Beans

1 gallon beans, 1 tablespoon soda, 1 teaspoon salt to 1 quart can. Put beans in kettle, add 1 tablespoon soda and cover with boiling water. Let stand 10 or 15 minutes. Drain well. Put on fresh water and cook until you can stick a fork through them. Take out of the water, pack in jars, fill jars level full of water, 1 teaspoon salt to a quart, put in jars after filling. Screw lids on as tight as possible with thumb and forefinger. Put in boiler and cover well with water, let boil 1 hour. Remove the jars and tighten lids and set in cool, dry, dark place.—Mrs. Mabel Walter, Tonkawa.

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Mince Meat (Good)

6 pounds beef, 5 pounds suet, 5 pounds sugar, 2 ounces allspice, $\frac{3}{4}$ pound cinnamon, $\frac{1}{2}$ pint of molasses, 3 pounds of raisins, 2 pounds of currants. Proportion the apples $\frac{2}{3}$ of apples to $\frac{1}{3}$ of meat and suet. Then use enough vinegar and boiled cider to make them juice enough. If desired add $\frac{1}{2}$ pound citron chopped fine, 2 oranges, 1 lemon skin chopped fine. Heat all together and can.—Mrs. E. U. Walter.

To Corn Beef

To each gallon of cold water, put 1 quart of salt, 1 ounce of saltpeter, and 4 ounces of sugar, (it need not be boiled). As long as any salt remains undissolved it will keep sweet. If any scum should rise, scald and skim. Put on a weight.—Mrs. Clara B. Walter.

Cucumber Relish

Chop 7 cucumbers and 7 large onions. Add $\frac{1}{2}$ cup salt and let drain thoroly. Boil to a syrup 1 cup vinegar and 2 cups sugar. Let cool and pour over cucumbers and onions.—Mrs. F. E. Fields.

Green Bean Salad

1 quart green beans, 2 small onions, 1 teaspoon salt, cook until well done. 2 tablespoons corn starch, 1 tablespoon butter, yolks of 2 eggs, 1 tablespoon prepared mustard, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water. Boil all together and thin if too thick with cream. Add to cooked beans and can the same as any beans. Fine in winter.—Mrs. Mabel Walter, Tonkawa.

Ripe Tomato Relish

1 peck of ripe tomatoes, chopped fine, squeeze all the juice out till dry and add 12 mangoe peppers, 12 onions if small, if large use 8 onions, 2 bunches of celery chopped fine, also chop the onions fine. Put in a pan and add 1 cup of sugar, salt and vinegar to suit the taste and cook slow about 40 minutes and can.—Mrs. C. M. F. Rohrs.

Pepper Relish

1 dozen green tomatoes, 1 dozen green peppers, 1 dozen sweet red peppers, 1 dozen onions. Chop all together. Cover with boiling water. Let stand 10 minutes and drain all juice off. Add 3 cups of vinegar, 2 cups of sugar, 3 tablespoons of salt. Cook 10 minutes. Pour all together and cook for 30 minutes.—Mrs. C. M. F. Rohrs.

Chili Sauce

1 peck ripe tomatoes chopped or ground, 2 cups onions, 2 cups ground celery, add plenty if you have it, 2 cups of sugar, $\frac{1}{2}$ of white mustard seed, salt to taste, 1 teaspoon of ground mace, 4 teaspoon of ground cinnamon, 4 green peppers, add more peppers, 3 pints of vinegar.—Mrs. C. M. F. Rohrs.

Grape Catsup

10 cups grapes after they are seeded, 7 cups sugar, $\frac{1}{2}$ cup vinegar, 1 teaspoon each of allspice, cloves, cinnamon and nutmeg. Boil until thick and can.

Pepper Hash

12 green peppers, 12 red mangoes, 15 onions. Pour boiling water over, let stand 10 minutes, drain. Repeat and boil 10 minutes, drain. Add 2 tablespoons spices, 2 cups sugar and 1 quart vinegar. Boil 20 minutes. Can.

Green Tomato Butter

Slice 8 pounds of green tomatoes, 1 orange, 1 lemon. Boil together 1 hour, add 5 pounds sugar, a small teacup vinegar and cook until clear.—Ida Watson.

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Canned Tomatoes

Scald good, sound, ripe tomatoes. Take peeling off and pack in jars. Then pour boiling water over them till bubbles of air stop coming to top of jars. Seal tight and leave stand in boiling water till cold. Dry good and wrap in paper to prevent light from fading.

Canned Pickle String Beans

Cut ends and string. Boil until done with a little salt in water. Then drain and put in boiling vinegar spiced and sweetened to taste. Let boil 5 minutes and seal tight.—Mrs. Eva Richards.

Chili Sauce

24 medium sized ripe tomatoes, 8 medium sized onions, 5 cups vinegar, 4 tablespoons salt, 8 tablespoons sugar, 4 tablespoons cinnamon, 4 teaspoons cloves, 4 teaspoons pepper. Boil gently 2 hours.—Mrs. M. E. Hargraves.

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Cucumber Pickles

To 1 gallon vinegar add 1 cup sugar, 1 cup salt, and 1 cup ground mustard. Wash and dry the cucumbers, pack in fruit jars then fill with the vinegar, cold, and seal.—Mrs. V. C. Van Giessen.

Celery Relish

$\frac{1}{2}$ bushel of green tomatoes, 1 peck green and red sweet peppers, 1 handful of mixed spices. Salt and sugar to taste. As much celery as you want. Grind all together and cook $1\frac{1}{2}$ hours.—Mrs. W. H. Clarke.

Mince Meat

4 pounds of lean meat after it has been cooked and ground. 1 gallon apples, 2 pounds raisins, 2 pounds currants, 2 pints vinegar, 3 pints sugar, 4 teaspoons cinnamon, 1 teaspoon cloves.—Mrs. Lientz.

Piccadilli

1 gallon green tomatoes, 2 gallons cabbage, chop fine, salt and let stand over night, then drain off water. Add $\frac{1}{2}$ gallon onions, 3 cups sugar, cinnamon, cloves and allspice to taste. Cook slowly 1 hour and seal.—Mrs. Claud Silver.

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Mustard Pickles

25 cucumbers, 6 mangoes, 1 quart onions, 1 quart green tomatoes, 2 quarts vinegar, 4 cups sugar, 2 teaspoons celery seed, $\frac{1}{4}$ teaspoon turmeric, $\frac{3}{4}$ cup flour, $\frac{1}{4}$ pound mustard. Cut cucumbers, mangoes, onions, and tomatoes in small pieces. Mix flour and turmeric with water and add to hot vinegar. Add other ingredients and cook until heated through good.—Mrs. B. Easterday. I omit turmeric.—Mrs. Savage.

Beet Relish

Boil 1 gallon beets, when cool chop fine. Add 1 cup horseradish, a little salt, 1 cup sugar, $\frac{1}{4}$ teaspoon red pepper. Pour over enough spiced vinegar to cover well. Scald a few minutes and seal.—Mrs. J. Cliff.

Beet Relish

1 quart of chopped cabbage, 1 quart of cooked beets chopped fine, 2 cups sugar, 1 cup horseradish chopped fine, 1 tablespoon salt, 1 teaspoon black pepper, vinegar enough to cover and seal in glass jars to keep the air out.—Mrs. S. M. Smith.

Canned Beef

Cut up your beef in small pieces and cook until done. Then about $\frac{1}{2}$ hour before canning it put in vinegar enough to taste a little sour. It is splendid. I have kept it over a year canned in $\frac{1}{2}$ gallon glass jars.

Sugar Cured Hams and Bacon

This receipt calls for 7 pounds salt, 2 ounces salt-peter and 2 pounds of light brown sugar for each 100 pounds of ham and bacon, packed tightly in a barrel or jar after thoroughly cooling. The salt, sugar and salt-peter dissolved in hot water and cooled. Then boil enough water, and cool, to cover the meat well, putting all over the meat and weighting it down in the brine. We have used this recipe for years.

To Keep Flies From Meat

Take 1 pint of sorghum molasses and make it black with pepper. Then make a paste by putting in flour to thicken it, so you can spread over the meat. This is done after you have smoked your meat. Then wrap in cloth or paper and hang up. No flies will bother it and it will keep sweet and nice all summer.

Canned Beans

Break, wash and cook until tender. Then put in vinegar enough to taste sour. Do not salt them, just cook until done, they will keep for years.—Mrs. S. M. Smith.

A Good Way To Dry Cherries

Wash and stone the cherries. Put them in a pan and stir until the cherries take up all the juice. Let them dry thoroughly. Place a layer of cherries in jar then a layer of sugar until you have the jar full. Tie a cloth over. They are supposed to be packed in jar tight. These are fine, better than canned cherries.—Mrs. J. V. Jackson.

Quince Honey

3 quinces grated fine, $2\frac{1}{2}$ pounds of cane sugar, $1\frac{1}{4}$ quarts of water. Boil until it looks like it would jell. Stir well to keep from sticking.—Mrs. Elmer Walter.

Strawberries Canned, No. 2

Add 1 cup ($\frac{1}{2}$ pint) of sugar to each quart of berries, packing the raw fruit in jars, and adding the sugar in layers. Let stand an hour. Add no water, but place on rack in boiler, observing general directions. As soon as the water boils thoroughly around the jars, remove them singly and fill to overflowing from a kettle of syrup (in proportion of 1 cup of sugar to 2 of water) which must be ready and boiling; or better still fill up the unfilled space from another jar, adding both the fruit and juice. Seal. Fine.—Mrs. Elmer U. Walter.

Corn Relish

Chop fine 1 large or 2 small heads of cabbage, $\frac{1}{2}$ dozen ripe peppers, $\frac{1}{2}$ dozen onions and a bunch of celery. (Celery seed may be used instead of celery.) Boil together 3 quarts of vinegar, 3 cups of sugar and $\frac{1}{2}$ cup each of mustard and salt for a few minutes, then add chopped ingredients, boil 20 minutes. Add the corn freshly cut from a dozen large ears and boil 20 minutes more. If it becomes too thick to stir add a little more vinegar. Turmeric powder added at the last is good. Seal in pint jars.—Mrs. N. E. Hannamon.

Corn Relish

2 dozen ears sweet corn, 2 dozen mangoes, 1 dozen red peppers, $\frac{1}{4}$ cup salt, 1 cup vinegar, 1 cup sugar. Boil until corn is tender, and seal. Fine.

Corn Salad.

1 large head of cabbage, 20 ears sweet corn, 4 onions, 4 red peppers, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup salt, 2 quarts vinegar, 3 tablespoons mustard. Boil 15 minutes and seal.

Pumpkin Marmalade

Peel and cut up pumpkin and run through food chopper. To every 4 cups of pumpkin add 1 lemon and 1 orange. Peel lemons and oranges, remove seeds, grind peels. Mix pulp lemon and orange peels and pumpkin, add water sufficient to cover, cook slowly till tender. Then for each cup of mixture, add 1 cup granulated sugar. Stir together well and cook till thick like any other marmalade.

Strawberries Canned

For every quart of fresh, firm berries, allow 1 teacup of granulated sugar. Add the sugar in layers and allow the fruit to stand covered for an hour. Bring slowly to the boiling point, and let simmer 2 minutes. Do not stir the fruit, and when done dip carefully into jars and seal.

Apple Catsup

Peel and quarter 1 dozen sound tart apples; stew until soft in as little water as possible, then press through a sieve. To 1 quart of apple pulp add 1 teacup sugar, 1 teaspoon pepper, 1 teaspoon each of cloves and mustard, 2 teaspoons cinnamon and 2 medium sized onions chopped very fine. Stir all together, adding 1 tablespoon salt and 1 pint of vinegar. Place over fire and boil 1 hour. Bottle while hot.

Olivettes

Take 25 cucumbers as long as your finger and slice without peeling, as for the table, not lengthwise. For dressing take 1 quart of vinegar, $\frac{1}{2}$ pint of olive oil, 1 cup white mustard seed and $\frac{1}{2}$ cup of salt. Mix well and let stand 5 or 6 hours. Stir thoroughly before pouring over the freshly sliced cucumbers, and seal.

Baked Pears

To 6 quarts of pears, removing a thin peeling, add 2 cups each of sugar, molasses and water. Put into an earthen jar, cover closely, bake 4 hours and can as other preserves. Fine.—Mrs. Wm. Otstot.

Queen of Jams

Mix 1 pint of rhubarb, skinned and cut into bits, 1 pint of crushed ripe strawberries and 2 pints of granulated sugar. Boil rapidly 15 minutes, being careful it does not burn. Pour into pint cans and seal. This is delicious.—Mrs. John Holland.

Pumpkin Butter

1 good sized pumpkin, peel and cut in small pieces. Add water enough to cover, stew and mash smooth. Add 2 quarts molasses, 3 pounds sugar, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 pint cider vinegar. Boil 2 or 3 hours, stirring constantly. Seal in fruit jars if you wish to keep it long.—Mrs. R. A. Candell.

To Keep Smoked Ham

Rub the fleshy part with molasses and sprinkle on all the black pepper that will stick. Hang up in sack where they will keep dry.

Sulphured Apples

Peel apples and cut in halves. Take an open woven market basket, fill with apples and swing on a stick across the top of a good tight barrel, place a hot stove lid in bottom of barrel and put 2 tablespoons of sulphur on lid and cover barrel tight. I used a sheet on barrel first, then an old quilt or carpet, then tub turned up side down on top of that. Leave apples in barrel until the fumes have died down, or the apples have turned white. When peeling apples they turn dark and when sulphured they turn white. Sometimes it is necessary to add another hot lid and more sulphur. Don't be afraid of getting them sulphured too much. They must be white to keep. When taken out of the barrel put in stone jars (packing in tight, as they shrink), tie a cloth over top and set in a cool place. When ready to use wash through 2 waters and use the same as fresh apples.

Taking Care of Pork

We use the same recipe each year for curing meat. It keeps well and is of excellent flavor. Brine for hams, shoulders and bacon is made as follows: To 100 pounds of meat use 10 pounds of salt, 5 pounds of medium brown sugar, 2 ounces of common soda, 1 ounce of saltpeter, 4 gallons of soft water or enough to cover the meat. Mix the salt and sugar together and rub each piece of meat well on the fleshy side; cover the bottom of barrel or tub with a layer of salt and place the meat fleshy side down. Pack as closely as possible and when all meat is in, make a brine of the remaining ingredients. Dissolve salt and sugar in cold water. Dissolve the soda and saltpeter in hot water, add this to the salt and sugar water and pour over the meat. Cover well with a round cover that will slip down onto the meat and weight this to keep it down and to keep the meat under the brine. If the hams are of medium size let them remain within brine 4 weeks; if large, from 4 to 8 weeks will be required according to size. When removed from the brine hang up to drain, and sprinkle well with cayenne pepper, especially about the bones. After draining 2 days it will be ready for smoking.—Mrs. Wm. Otstot.

Sausage Keeps Through July

My recipe for sausage has been used in our family for 30 years and always gives satisfaction. For every pound of sausage allow 1 teaspoon each of salt, sage and pepper and for every 3 pounds of meat allow 1 teaspoon of ginger. If cayenne pepper is preferred, the ginger is omitted. When we make large quantities of sausage we mix it in 50-pound lots. For this amount use 1 pint each of black pepper, sage and salt and $\frac{1}{4}$ pint of ginger. To save weighing, use a 50-pound lard can. Trim away the bones and bruised parts and put a layer of meat in the can, sprinkle thickly over it a layer of seasoning, which should be ready mixed in a pan, and continue alternating meat and seasoning until the can is heaping full. Then grind the meat and it will be thoroughly mixed. When I prepare sausage to keep a long time I leave out the sage as that makes the meat strong. I pack the freshly seasoned sausage in $\frac{1}{2}$ gallon crocks, set them in the oven in a pan of hot water and bake slowly for 3 hours. When the crocks are cold I fill them with lard or meat fryings and seal with several thicknesses of paper. I have put up sausage this way for 15 years and it has never failed to keep through the summer—sometimes as late as October.—Mrs. P. McCorkle, Tennessee.

Corn Salad

4 red peppers, 12 ears of corn, 2 quarts vinegar, 2 tablespoons salt, $\frac{1}{4}$ pound of ground mustard, 1 cup sugar. Chop 1 head of cabbage, let it drain. Chop peppers and cut off corn and mix. Boil all together 20 minutes.—Mrs. J. W. Junkens.

Hulled Corn

Take 4 quarts of yellow corn, put in a large kettle, fill with water, add 6 teaspoonfuls soda. Cook until corn swells and the hulls come off easily, wash and rinse in several waters, return to kettle and cook, changing the water several times, salt the water the last time.—Mrs. Wm. Otstot.

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For Sausage

Take a gallon jar, pack tight with seasoned sausage. Put in oven with slow fire. Bake $3\frac{1}{4}$ hours, take out. There will be fat on top, if not enough to cover $\frac{1}{2}$ inch, add more lard. This will seal it and keep until in the summer. Slice out as needed, put lard back over sausage often as taken out.—Ida M. Geiger.

Canned Meat

Either Pork or Beef. Sterilize same as for canning fruit. Cut meat in chunks, salt as you would for cooking, scattering a little on each piece, pack in jars tight. Press in with something that will make meat solid. Do not put any bones in jars, fill solid to the neck. Do not wash meat or use water. Put rubbers and lids on, screw up tolerably tight. Put a board or old carpet doubled, in bottom of boiler, add jars, fill up to the neck with cold water and boil $3\frac{1}{4}$ hours, keep boiler closed tight. Turn fire out, lift jars out, and tighten up. Will keep indefinitely.—Ida M. Geiger.

Watermelon Rind Sweet Pickle

Pare and leave on a little red, salt thoroughly rinds and let stand over night. Squeeze out brine, place in kettle with 1 quart good strong cider vinegar to 1 pint sugar. Add cinnamon, cloves and alsprice to taste. Cook until tender, place in jars loosely, cover with syrup.—Mrs. Elmer Walter.

Green Tomato Preserves

Hack small tomatoes and quarter large ones, salt thoroughly and let stand over night. Squeeze out of brine. To 1 pound of tomatoes add $\frac{3}{4}$ pound of sugar. Add sliced lemon to flavor if so desired. Cook until clear and seal.—Mrs. E. U. Walter.

Roasted Down Meat

Cut meat in chunks, remove all bone, salt and put in large pan, place in oven and roast done. Take out, put in collander and drain well. Be sure all water has drained out before packing in jar. Pack closely in jars and cover with lard free from water.—Mrs. Elmer U. Walter.

Write your own recipes below:

CANDIES

Chocolate Caramels

1 cup brown sugar, 1 cup granulated sugar, $\frac{1}{2}$ cup cream, 1 teaspoon vanilla, 1 square chocolate. Pour on buttered plate to cool. Do not beat too long.—Mrs. V. A. Gordon.

Taffy Candy

2 cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon cream of tartar, 2 teaspoons vanilla. Mix all together and boil until it will thread, then pour on a platter and when cool pull until white.—Mrs. Gordon and Helen Easterday.

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Chocolate Caramels

2 cups sugar, 1 cup cream, $\frac{1}{2}$ cup glucose or white syrup. Stir and cook until it threads from spoon. Add 2 tablespoons cocoa and vanilla to taste. Pour in buttered pan until cold. Cut in squares.—Mrs. Elmer U. Walter.

Hearhound Candy

Place in a kettle 2 cups brown sugar, $\frac{1}{2}$ cup of hearhound tea, 1 teaspoon butter and 1 tablespoon vinegar. Boil until it hardens when dropped in cold water. Pour in buttered pans, when cold mark into squares.

Nut Candy

1 pint brown sugar, $\frac{1}{2}$ pint cream or rich milk, 1 teaspoon vanilla. Cook until it rolls in cold water. Beat while cooling and add 1 cup nuts. Pour out on buttered plate. Serve when cold.—Mrs. Clifford Savage.

Smith College Fudge

Melt $\frac{1}{4}$ cup butter, mix together in a separate dish, 1 cup white sugar, 1 cup brown sugar, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ cup cream, add to this the butter, and after it has been brought to a boil continue boiling for $2\frac{1}{2}$ minutes, stirring rapidly. Then add 2 squares of Bakers chocolate, scraped fine; boil this 5 minutes stirring it first rapidly and then more slowly towards the end. After it has been taken from the fire add $1\frac{1}{2}$ teaspoons vanilla. Then stir constantly till the mass thickens, pour into buttered pan and when cool cut in blocks.—Helen Easterday.

Cream Candy

1 pint of water, 3 cup sugar, $\frac{1}{2}$ teaspoon cream of tartar, 1 teaspoon white syrup. Boil all together. To test it put your finger in cold water, dip it in candy and back in cold water. When candy is done it will crystallize on finger. Pour in greased pan till cool and pull. Then cut in lengths desired and lay on greased plates.—Mrs. Olive Ratliff.

Nut Candy Creams

3 cups white sugar, 1 cup sweet cream, least bit of soda, about $\frac{1}{4}$ the size of a pea, $\frac{1}{2}$ cup Karo syrup. Boil until it will form soft ball in cold water, then add nuts and let it cool in pan you cooked it in. When cool turn out on greased table and work. Work it flat and cut in squares.—Mrs. H. M. Easterday.

Molasses Candy

Put 1 quart of molasses in a kettle with 1 tablespoon butter. Boil until it will snap when dropped in cold water. Stir in a pinch of soda to whiten it. Pour in buttered pans, when cool enough to handle pull until white.

Peanut Candy

3 cups sugar, $2\frac{1}{2}$ cups molasses, 1 cup water and 1 tablespoon butter. Boil until it hardens when dropped in cold water....Before removing from fire add 1 teaspoon soda and 3 quarts roasted peanuts, halved. Pour in buttered pans, when cool mark into squares.—Mrs. Marion Knock.

The molasses called for in these two recipes is the old fashioned sorghum molasses. They are fine when "Mother" makes them.—Mrs. Wm. Otstot.

Chocolate Fudge

2 cups sugar, $\frac{1}{2}$ cup cream, $\frac{3}{4}$ cup syrup, 1 teaspoon vanilla, 1 tablespoon butter, $\frac{1}{4}$ cake chocolate. Boil until the soft ball stage is reached and pour in buttered tins and cut in squares when cool.—Mrs. Gordon.

Butter Scotch Candy

1 cup sugar, $\frac{1}{4}$ cup molasses, 1 tablespoon vinegar, 2 tablespoons boiling water, $\frac{1}{2}$ cup butter. Boil until it hardens in water then pour in buttered tins and cut in squares.—Miss Mary Fields.

Peanut Butter Fudge

2 cups powdered sugar, $\frac{1}{2}$ cup milk, 2 heaping tablespoons peanut butter. Mix ingredients and place over flame. When it begins to boil vigorously cook 5 minutes. Beat, pour in buttered pan and cut in squares.—Mrs. Robert Walter.

Sea Foam Candy

Put 2 cups of light brown sugar and 1 cup of water in a pan, set over the fire and boil until a little dropped in water will form a hard ball, then pour it slowly over the beaten white of 1 egg. Flavor to suit taste and beat with an egg beater till stiff.—Mary E. Orr.

Divinity Fudge

2 cups sugar, $\frac{1}{2}$ cup syrup, 1 cup water, whites of 2 eggs, 1 cup nuts, $\frac{1}{2}$ teaspoon vanilla. Boil sugar, syrup and water until a little dropped in cold water will harden. Have the egg whites beaten and slowly pour in the boiling syrup. Beat until stiff, add flavoring and nuts. Pour on buttered plates to harden, and cut in squares.

Marshmallows

2 cups of sugar and 1 cup of water. Boil together until the mixture is brittle, when dropped into cold water. Dissolve 2 tablespoons of gelatine in 6 tablespoons of cold water. When syrup is done pour it over the gelatine and beat for 20 minutes. Powder a deep cake pan with 3 teaspoons of powdered sugar and 1 teaspoon of cornstarch, and pour candy in it and let stand for a day or a night. Then cut in squares and roll in more sugar and more cornstarch.—Mrs. V. A. Gordon.

Caramels

1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon vinegar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon vanilla. Add chocolate if desired.—Mrs. V. A. Gordon.

Caramel Candy

3 cups sugar, 2 small cans condensed milk. Brown 1 cup sugar, add 1 can milk, cook ten minutes then add 1 cup sugar, without browning, cook 5 minutes. Then a can of milk and cook as before, then add the last cup of sugar and cook until a soft ball is formed in water. After taking from stove add $\frac{3}{4}$ teaspoon vanilla. Beat until cool.—Mrs. R. E. McGee.

Divinity Nougat

1 cup brown sugar, $\frac{1}{2}$ cup corn syrup, 1 cup granulated sugar, $\frac{1}{4}$ cup cream (water may be substituted), whites of 2 eggs, few grains of salt, $\frac{1}{2}$ teaspoon vanilla, 1 cup mixed nut meats chopped. Mix sugar, syrup and cream, cook gently, stirring until sugar is dissolved and mixture hardens and cracks in cold water. Have ready eggs stiffly beaten to which the salt has been added. Pour syrup slowly over the eggs, beating continuously. Add flavoring and nuts, beat until candy turns thick, light and is about to harden. Pour into a greased pan. When cold cut into squares.—Mrs. John Holland.

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New Sweet Divinity

Into a sauce pan put $\frac{3}{4}$ cup water, 3 cups granulated sugar, 1 cup syrup. Let cook until it makes a soft ball in cold water; 20 minutes after first pan has been started, into a pan put $\frac{1}{2}$ cup water, 1 cup sugar and cook. When this threads when dropped from a spoon it is done. This will be very nearly the same time the first is in proper condition. When the first is ready it should be slowly poured over the whites of 3 eggs, beat and then pour in the second pan with nuts.—Mrs. Sam Orr.

Ocean Foam

2 cups granulated sugar, $\frac{1}{2}$ cup hot water, $\frac{1}{4}$ cup corn syrup, whites of 2 eggs, nuts and vanilla. Cook until it hardens in water. Pour into whites of 2 eggs beaten stiff; beat this mixture until very thick and add nuts and vanilla.—Mary Clift.

VEGETABLES

Macaroni and Tomatoes

Cook 1 package of macaroni in boiling salted water and drain. Cut up 3 slices of bacon in small pieces, cook until crisp, add 3 or 4 onions thinly sliced and fry until brown, then add 1 cup of tomatoes, 1 teaspoon salt, a pinch of soda and a little cayenne pepper. Mix with macaroni, put into a baking dish. Bake in a hot oven 20 minutes.—Mrs. Ellison and Mrs. Otstot.

Macaroni and Cheese

Cook macaroni in boiling salted water and drain. Grease baking dish, put in layer of macaroni, sprinkle with pepper, then a layer of cheese cut in small pieces, salt and put rolled cracker crumbs over that with bits of butter, another layer of macaroni and so on till baking dish is filled. Thin with cream or rich milk and bake 30 minutes. Let get a good brown on top.—Mrs. Eva Richards.

Baked Sweet Potatoes

Wash sweet potatoes until clean, split large ones into halves, and cover bottom of pan. Spread butter over them and sprinkle with a little sugar and bake about 1 hour. May use part lard with butter if desired.—Miss Nellie Cross.

Tomatoes a la Mexicana

Boil $\frac{3}{4}$ box spaghetti in salt water until tender and drain. To this add 1 pint tomatoes, $\frac{1}{4}$ pound hamburger steak, 2 teaspoons chili mixture and a generous piece of butter. Put in casserole or other baking dish and bake 1 hour. Serve hot.—Mrs. V. C. Van Gleason.

Escalloped Corn

To either fresh or canned corn, add salt, pepper and butter to taste. Place alternately a layer of corn with a layer of cracker crumbs in baking dish. Make a mixture of 2 well beaten eggs in sufficient milk to cover corn. Pour in baking dish, bake $\frac{1}{2}$ hour or until done and serve hot.—Mrs. Z. J. Hull.

Creamed Sweet Potatoes

Boil the potatoes, peel and rub through a sieve. Add cream (or sweet milk). Butter and sugar to suit taste, then heat until light. Put in a baking dish, place marshmallows over top and bake. This makes not only an appetizing dish but a dainty one.—Mrs. W. C. Larrabee.

Devilled Corn

Melt 4 tablespoons butter and add 5 tablespoons of flour, $1\frac{1}{2}$ cups milk, $1\frac{1}{2}$ teaspoons salt, $\frac{3}{4}$ teaspoon mustard and little pepper. Cook this until it thickens and then add 1 can of corn (put the corn in collander and wash with water), 1 egg and 3 tablespoons worchestershire sauce. Put this in individual baking dishes and cover with buttered cracker crumbs and bake about $\frac{1}{2}$ hour.—Mrs. Z. J. Hull.

Sweet Potato

Dice sweet potatoes, add brown sugar and chopped nuts, season with salt and pepper, also butter, add small amount of water and bake until tender.—Mrs. Z. J. Hull.

Escalloped Corn

2 cups corn, 2 cups milk, 1 or 2 eggs, 3 tablespoons fat, $\frac{1}{2}$ teaspoon salt, pepper, 1 cup bread crumbs—dry, but not dried. Mix eggs, corn, milk, salt and pepper, and pour into a baking dish. Melt fat and add crumbs, sprinkle over top of corn mixture. Bake in moderate oven until firm, and crumbs are well browned. Serve hot.—Mrs. C. M. F. Rohrs.

Peas With Pork

1 quart peas, 1 tablespoon butter, $\frac{1}{2}$ cup water, 4 ounces pork, 2 small onions, $\frac{1}{2}$ teaspoon pepper. Cut pork into small bits. Put butter into stewpan and on the fire. When the butter is melted, add the pork and cook gently until a light brown, then add the water, peas, onion and pepper. This is a good way to cook peas when they are a little old and hard.—Mrs. Chas. Cornelius.

Sweet Potatoes Cooked

Pare and boil in salt water till almost done or so they will stick on fork without breaking. Drain well and put in a skillet and fry brown in plenty of butter. Pepper and sprinkle a little sugar on also.

Fried Sweet Potatoes

Pare and slice, same as preparing to fry Irish potatoes. Fry in lots of butter. Season with pepper, salt, and when almost done sprinkle a little sugar over. These will fry done in 10 minutes and are very good.—Mrs. Eva Richards.

Escalloped Onions

Boil onions in salt water until tender and drain. Put in baking dish, cover with rich milk. Cover with bread or cracker crumbs, moisten with milk and butter and bake a light brown.—Mrs. Lewis Mayer.

Macaroni and Tomatoes

Boil 1 cup macaroni in salted water until tender and drain. Add a small can of tomatoes, season with salt, pepper, butter and a little sugar and cook.—Mrs. Eggers.

Frijoles

1 cup canned kidney beans, 2 tablespoons butter, 7 tablespoons grated cheese, 1 small onion, 1 cup milk or juice from beans. Salt and pepper to season. Melt butter in frying pan, add onion, brown slightly. Add beans drained and slightly mashed. Let beans cook up in butter. Add liquid, let boil, season. Remove from flame, add cheese. Serve on wafers or toast.—Mary Clift.

Stuffed Sweet Peppers

6 sweet peppers, $1\frac{1}{2}$ cups cooked meat, 1 onion, 1 tablespoon butter, 1 tablespoon parsley, 1 teaspoon salt, 1 cup bread crumbs, water or stock to moisten good. Cut peppers in halves lengthwise and remove seeds. Chop meat (this may be veal, chicken or lamb) fine, also onion and bread. Mix all the ingredients together except the stock or water. Fill peppers, lay in baking pan and pour the hot stock or water over them and baste often. Bake slowly 45 minutes.—Edna Smith.

Cooked Turnips

Peel and slice, put in kettle, add water and salt. Cook real slow then add 1 cup cream.—Mrs. J. M. Frazier.

Left Over Beans

Boil 1 can of tomatoes with 1 small onion, cut fine, until tender, pour over beans, season with salt and pepper to taste, put in baking dish. Cover top with buttered crumbs and heat in oven until the crumbs are brown.—Mrs. Eggers.

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P I E S

Butter Scotch Pie

For 1 large pie. 1 cup brown sugar. Mix in 1 tablespoon flour, 1 cup milk or water, yolk of 1 egg (2 is better), lump of butter size of an egg. Boil until thick, put in baked crusts. Beat whites of eggs, put on top and brown.—Mrs. Clifford Savage.

Banana Pie

1 cup sugar, 1 tablespoon cornstarch and 1 of flour, 1 cup cold milk, 2 egg yolks, 1 tablespoon of butter, or can use 1 egg and more of the butter. Cook this until creamy and add 2 small or 1 large banana that is real ripe and has been well beaten with a silver fork. Add 1 teaspoon of lemon extract to banana and put in ready baked crust, add meringue.—Mrs. Z. J. Hull.

Pumpkin Pie

Use fresh pumpkin that has been cooked slowly for 8 hours, 1 cup milk, $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{4}$ teaspoon ground cinnamon, $\frac{1}{6}$ teaspoon ground cloves, 1 teaspoon melted butter, add 1 sprinkle of salt, mix spice, sugar, yolks of eggs and butter, pour in milk and add lastly the whites of eggs beaten to a froth, use a rich crust.—Mrs. B. Easterday.

Plain Pie Crust

To a scant quart of flour add a teaspoon of salt, 1 cup of lard. With a spoon mix flour and lard well. Then add 1 cup of water. Will keep a week in a cup covered with waxed paper.—Mrs. Gordon.

Cocoanut Pie

1 pint of milk, 4 eggs; $\frac{1}{2}$ cup flour; $\frac{1}{2}$ cup cocoanut, 4 eggs, 1 teaspoon lemon flavoring, 1 cup sugar. Heat the milk to boiling point. Beat egg yolks, add sugar, flour, and cocoanut mixed with a little milk. Stir into hot milk and cook until thick. Add flavoring. Pour in two crusts. Beat whites and spread on tops.—Mrs. V. A. Gordon.

Pecan Pie

Cook together 1 cup sweet milk, $\frac{1}{2}$ cup sugar, 3 small or 2 large well-beaten eggs, 1 tablespoon of flour or 2 of corn starch, level measurement, and $\frac{1}{2}$ cup of very finely chopped pecan meats. Make a rich pie crust, line a pan and bake. Fill with the hot mixture and spread over it a meringue made from 2 egg whites stiffly beaten into which is folded 2 tablespoons of sugar and brown lightly in the hot oven. Sprinkle a few finely chopped nut meats on top.—Mrs. C. M. F. Rohrs.

Mock Lemon Pie

Make and bake a good crust and fill with the following: 1 tablespoon of corn starch, 2 tablespoons vinegar, 1 tablespoon lemon extract, $\frac{3}{4}$ cup sugar, yolk of 1 egg, butter size of hickory nut and $\frac{3}{4}$ cup of hot water. Boil till thick stirring constantly. Beat white of 1 egg stiff, add 1 teaspoon sugar. Spread on pie and brown slightly in the oven. (This is handy when one has no lemons in the house and is excellent.)—Mrs. Elmer Walter.

Lemon Pie

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup water, yolks 3

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eggs, juice of 2 lemons. Put into a double boiler. Let come to a boil, then stir in $\frac{1}{2}$ cup of water, thicken with flour or corn starch. Beat whites for top. This makes two pies.—Mrs. M. Cope.

Lemon Pie

1 cup of sugar, 1 cup of water, butter the size of a walnut. Put this into a pan on stove until it boils. Stir in 2 tablespoons of flour dissolved in a little water, yolks of 2 eggs and cook until thick. Add the juice of 1 lemon and 1 teaspoon lemon extract. Pour into crust. Beat the whites of 2 eggs stiff, add 4 tablespoons of sugar and $\frac{1}{2}$ teaspoon lemon extract. Spread on pie and set in oven to brown.—Mrs. W. H. Kimball.

Mixed Fruit Pie

Make a rich pie crust, line pie pan and bake. Then put a generous layer of bananas sliced, sprinkle with granulated or pulverized sugar, then a layer of oranges cut fine, then more sugar, then a layer of grated pineapple, more sugar. Take 5 tablespoons of cream whip and add 2 tablespoons of sugar and 3 drops of vanilla. Cover pie with this. Quickly made and very good.—Mrs. Mary C. Mathews.

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Buttermilk Pie

$\frac{3}{4}$ cup of sugar, 1 cup of buttermilk, 1 tablespoon corn starch, yolk of 2 eggs, butter size of egg, and lemon extract. Mix sugar and corn starch, butter and eggs, and lastly add the buttermilk. Cook and put in under crust.—Mrs. C. M. F. Rohrs.

Brown Sugar Pies

1 cup brown sugar, 2 tablespoons milk, 1 tablespoon butter, let boil till thick, yolk of 2 eggs, large tablespoon flour, 1 cup milk.

Brown Sugar Pie

Heat 2 cups milk, 1 cup brown sugar, yolks of 2 eggs, 2 heaping tablespoons of corn starch and 1 teaspoon of vanilla. Put in a crust and bake until firm.—Mrs. C. M. F. Rohrs.

Sour Cream Raisin Pie

Line a pie tin with rich pie crust and fill with the following mixture: 1 pound chopped raisins, 1 cup sugar, yolks of 3 eggs, 1 cup sour cream, a pinch of salt and 1 teaspoon cinnamon. Bake slowly. Use the 3 whites for the tops. This makes 2 pies.—Mrs. Ellison.

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Butter Scotch Pie

Brown 1 tablespoon butter, add 2 tablespoons flour, yolk of 2 eggs well beaten, pinch of salt, 1 cup dark brown sugar and 1 pint of milk; cook until mixture thickens, flavor with 1 teaspoon vanilla, put in 1 crust and cover with a meringue made a whites of the 2 eggs.—Mrs. Blanch Prosser.

Prune Pie

Bake individual pie crusts and fill with the following: 2 eggs, 1 tablespoon flour, 1 cup prunes stewed tender and cut in small pieces, $\frac{1}{2}$ cup prune juice, juice of 1 lemon, butter the size of an egg. Cook all together until thick, then put into crusts and when ready to serve cover with whipped cream.—Mrs. W. H. Clarke.

Lemon Pie Filling

3 cups boiling water, $2\frac{1}{2}$ cups sugar, yolks of 2 eggs, 4 level tablespoons cornstarch, butter size of walnut, juice of 2 lemons. Mix sugar, eggs, butter, cornstarch and lemon juice together in double boiler, pour boiling water over and cook until thick. Beat whites of eggs stiff, add sugar and spread over top.—Mrs. Robert Walter.

Mock Mince Pie

1 cup hot water, $\frac{1}{2}$ cup vinegar, 1 cup sugar, 1 cup molasses, 1 cup raisins, 1 teaspoon all kinds of spices, 2 eggs, 2 crackers rolled fine. Bake with upper crust.—Mrs. J. W. Jackson.

Whipped Cream Pie

Take a scant pint of thick cream, beat until stiff, add sugar and flavoring to taste. Put in a rich crust which has been baked first.

Chocolate Pie

Yolks of 2 eggs well beaten, $\frac{1}{4}$ cup sugar, 1 heaping tablespoon cocoa, 1 heaping tablespoon flour and 1 scant tablespoon butter. Mix all together well, add 1 pint milk and cook in double boiler until thick, add 1 teaspoon vanilla. Put into crust, beat whites of 2 eggs stiff, add sugar and vanilla and spread over top. Brown in hot oven.—Mrs. Eva Richards.

Cocunut Cream Pie

Line a pie pan with rich crust and bake. 1 cup sugar, 2 tablespoons flour, yolks of 2 eggs. Stir all together and moisten with a little cold milk. Have 1 cup milk boiling. Stir all together until thick and smooth. Put in the baked crust. Beat whites of 2 eggs stiff, add 2 tablespoons sugar and $\frac{1}{2}$ cup cocunut, flavor with vanilla and brown lightly.—Mrs. Lewis Mayer.

Banana Pie

Into 1 cup of boiling milk stir the yolks of 2 eggs, 1 scant cup sugar, 2 tablespoons flour or cornstarch, flavor with vanilla. Bake crust, put half of custard into it, slice 2 bananas on custard and cover with remaining custard. Finish with meringue.—Mrs. Wilson.

Banana Pie

Have a crust ready, slice in 2 bananas, add whipped cream that has been sweetened and flavored. Set in cool place.—Mrs. Gordon.

Lemon Pie

1 cup sugar, $\frac{1}{2}$ cup butter, yolks of 4 eggs, 1 cup water, juice of 2 lemons. Put this into a pan on stove until it boils. Stir in $\frac{1}{2}$ cup flour dissolved in $\frac{1}{2}$ cup cold water, stir until thick. Have 2 crusts ready, pour into. Beat egg whites, add 1 tablespoon sugar and a few drops of lemon extract, cover pies and bake to golden brown.—Mrs. Gordon.

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Lemon Pie With Milk

The juice and grated rind of 1 lemon, 2 eggs, 8 heaping tablespoons sugar, a small teaspoon of milk, 1 teaspoon of cornstarch. Mix cornstarch with a little of the milk, put the remainder on the fire, when boiling stir in cornstarch, boil 1 minute, let cool. Add yolks of eggs, 4 heaping tablespoons sugar and the rind and juice of lemon all well beaten together. Have a deep pie plate lined with paste, fill with the mixture and bake slowly half an hour. Cover with a meringue made by beating whites of the eggs stiff, add gradually the remainder of sugar, return to oven and brown lightly.—Mrs. Wilson.

Pineapple Pie—No. 1

Beat $\frac{1}{2}$ cup butter, 1 cup sugar and yolks of 3 eggs to a cream. Add 1 can grated or crushed pineapple. Dissolve 1 tablespoon cornstarch in 1 cup sweet cream and add to the pineapple. Mix thoroughly. Beat whites of eggs until stiff and fold in lightly. Have ready a pie tin lined with crust, fill with the pineapple mixture and bake in a moderate oven. Serve cold.—Mr. Edd Richards.

Jelly Cream Pie

Yolks of 2 eggs, 1 cup sugar, 2 tablespoons flour, 2 tablespoons jelly, 1 cup rich milk or cream, 1 teaspoon vanilla. Beat whites of eggs stiff, sweeten and cover pies. Place in oven and brown. The above will make 2 pies.—Mrs. Z. J. Hull.

Butter Scotch Pie

Mix 1 spoon butter, 1 cup brown sugar, 4 tablespoons milk put on stove, when boiling hot, stir in the yolk of 1 egg, (or 3 yolks for 2 pies) 1 cup milk and 1 tablespoon flour. This makes 1 pie.—Mrs. E. E. Carmichael.

Pineapple Pie—No. 2

Line a ten-inch pie plate with any good pastry crust and fill with a can of crushed or grated pineapple to which has been added 1 cup sugar and 1 teaspoon of cornstarch moistened in water.—Mr. Edd Richards.

Pineapple Pie—No. 3

With and without Meringue.—Line a pie plate with a good crust and fill with canned, crushed or grated pineapple mingled with 1 cup sugar, 1 tablespoon of softened butter, the well-beaten yolks of 2 eggs and lastly the whites of 2 eggs beaten stiff and folded in. Cross strips of crust over the top. If you prefer a teaspoon of cornstarch dissolved in a little water may be added to the pineapple with the yolks of the eggs, and the whites of the eggs reserved for meringue. After the pie is baked whip the whites of the eggs stiff with 2 tablespoons sugar, pile lightly on top of pie and set in cool oven to puff and color a golden brown.—Mr. E. Richards.

SALADS AND SANDWICHES

Mayonnaise Dressing

Put a lump of butter size of an egg in stew pan. When melted put in a tablespoon of flour, then add a cup of milk or water. Let it come to a boil. Have ready 2 or 3 well beaten eggs mixed with a tablespoon of sugar, a teaspoon of mustard and a tencup of vinegar, salt and pepper to taste, stir in with other ingredients in saucepan, let come to a boil and set away to cool. If a little too sour, add sweet cream just before using.—Mrs. Clifford Savage.

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Bean Salad

1 can small kidney beans, 1 dozen sweet pickles chopped fine, 1 cup chopped celery or 1 teaspoon celery seed, pinch salt, 4 tablespoons mayonnaise.—Miss Bessie Larrabee.

Pineapple Salad

1½ cups boiling water, ½ cup sugar, ½ cup vinegar. Boil together. Add 2 packages acidulated Gelatine No. 3, 1 cup pineapple, shredded, ½ dozen sweet pickles chopped fine, 1 cup chopped nuts. Let cool until set. Serve with whipped cream or mayonnaise.—Mrs. N. F. Keyes.

Cheese and Pimento Salad

1 cup of diced cheese, 1 cup of diced cold boiled potatoes, ½ cup strips pimento (canned red pepper), and mayonnaise dressing. Mix the cheese with potatoes, add pimentos and toss in mayonnaise dressing. Serve on crisp lettuce leaves.—Mrs. N. F. Keyes.

Chicken Salad

Boil 1 chicken tender, chop fine the whites of 12 hard boiled eggs and the chicken; add equal parts of chopped celery and cabbage; mash the yolks fine, add 2 tablespoons butter, 2 tablespoons sugar, 1 teaspoon of mustard, pepper and salt to taste and last ½ cup good cider vinegar. Pour off salad and mix well. If you haven't the celery, use chopped cucumber pickles instead. This may be made a day or 2 before using.—Mrs. F. E. Fields.

Banana Salad

12 walnut meats, 6 lettuce leaves, 6 cherries, French dressing made with lemon juice, 2 bananas. Peel the bananas, and cut each in 3 slices lengthwise. Place each slice on a lettuce leaf, on plates for individual service, and garnish with a walnut meat on each end of the banana a cherry in the middle. Pour over the French dressing.—Miss Mary Fields.

Potato Salad

Cook potatoes enough to dice in squares when cool. Add salt, pepper, onions, mustard and sugar to taste for the amount used. Add ½ cup sour cream (thick) and ½ cup vinegar and 2 hard boiled eggs.—Ruth Jamison.

Cooked Cabbage Salad

Slice fine the amount desired and cook with a little water on it until tender. Season to taste with the following: Salt, pepper, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour cream (thick), $\frac{1}{3}$ cup vinegar, and 2 tablespoons of flour. Let come to a hard boil and serve.—Ruth Jamison.

Pea Salad

1 can French peas, 1 cup chopped cabbage, 3 apples, chopped fine, nuts. Drain off liquid of peas, mix all together, cover with mayonnaise, sprinkle with nuts, chopped fine.

Three P Salad

1 can small Peas, $\frac{1}{2}$ dozen small sweet Pickles, cut into small pieces, $\frac{1}{2}$ cup Peanuts, halved. Mix with salad dressing.

Fruit Salad Dressing

3 lemons, (juice), 2 oranges, (juice), 1 cup sugar, 2 eggs. Put on stove, let boil up once, add small piece of butter and let thicken; then add $\frac{1}{2}$ cup cream. Put over any fruit. Will not discolor the fruit as dressings made with vinegar do. Use only just enough to moisten the salad.

Banana Salad

Take half of a banana, roll in it brown sugar in which has been added a few chopped walnut meats. Place on a lettuce leaf and serve with fruit salad dressing.

Marshmallow Salad



4 bananas, $\frac{1}{2}$ can pineapple, $\frac{1}{4}$ pound white grapes, $\frac{1}{4}$ pound marshmallows, $\frac{1}{2}$ cup English walnuts, in small pieces. Serve with fruit salad dressing, thinned with whipped cream.

Banana Salad

Peel and quarter bananas and cover with fruit salad dressing. Dredge with crushed peanuts and serve with a spoonful of whipped cream.

Fruit Salad With Prunes

Half pound stewed prunes, 1 orange, 1 cup pineapple, 1 banana. The prunes should be stewed until tender, and the stones removed. Add to the prunes the diced pineapple, the shredded orange and the banana, cut into slices. Mix all the fruits well and place on a dish of crisp lettuce. Serve with salad dressing.



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Fruit Salad

6 oranges cut fine, 6 bananas cut fine, 2 apples cut fine, 1 cup of nuts, 1 bunch of white grapes, cut in halves, take out seeds. Put in alternate layers with plenty of sugar. Serve with whipped cream.—Mrs. M. Cope.

Pineapple and Marshmallow Salad

1 pound marshmallows, 1 can of pineapple, 1 cup of English walnuts, 1 pint of sweet cream. Whip cream until it commences to thicken, add 1 teaspoon of vinegar and whip until stiff. Cut marshmallows, pineapple and nuts in small pieces. Mix all together and set in a cool place.—Mrs. W. H. Kimball.

I add 4 oranges and $\frac{1}{2}$ dozen bananas.—Mrs. Chas. Cornelius.

Pineapple Sandwiches

Cut from a stale loaf of cake some oblong slices or buy small sponge-cakes and split them open; spread each piece with grated pineapple and press together; covered with powdered sugar and stick them full of blanched almonds; pass with these a very cold soft boiled custard.—Mrs. E. U. Walter.

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Tunny Fish Salad

1 cup tunny fish, $\frac{1}{2}$ cup each of shredded cabbage and cold boiled potatoes, 1 cup celery, $\frac{1}{2}$ cup pimento, cut and mix with salad dressing.—Mrs. R. E. Welsh.

Chicken Sandwiches

Put 1 cup of cold chicken through the finest knife of a meat chopper, add 1 cup of celery cut fine and 4 tablespoons of mayonnaise. Butter thin slices of white bread and spread with the chicken mixture.—Mrs. R. E. Welsh.

Dill Pickle

Spread buttered bread with peanut butter. Add thinly sliced dill pickle.

Nut Sandwiches

Chop together 1 cup of hickory nuts, walnut and pecan meats; add half the quantity of mashed hard-boiled eggs, that you have of the chopped meats. Mix with mayonnaise dressing. Spread between slices of buttered bread to which has been added a lettuce leaf trimmed to fit the bread.—Mrs. R. E. Welsh.

Johany Ball

as a sandwich, was once served at an important social function and was unanimously voted the "hit" of the evening. Not a soul guessed its lowly origin. A piece of ordinary boiled beef was run through the food chopper, after extracting all gristle, and mixed with a third of its quantity of boiled macaroni, the same—Mrs. R. E. Welsh.

Minced Ham Sandwiches

Grind ham, mince pickle and pimentos and mix with mayonnaise dressing.—Mrs. R. E. Welsh.

Blanched Almonds

Crack the almonds, pick out the kernels, place on stove in pan, cover with boiling water, let boil a few minutes remove from hot water, and slip the hull off.

Salted Almonds

Blanch the almonds, then put some butter in a pan, fry almond in butter till light brown, sprinkle little salt over them. (They are sure fine.)—Mrs. Sarah M. Cook.

Almonds on Fruit Salad

$\frac{1}{2}$ pint blanched almonds browned in a little butter, 1 pound white grapes seeded and chopped, 5c marshmallows cut up, 4 or 5 apples cut in cubes.—Mrs. Keyes.

Lemon Dressing

Juice of 2 lemons, yolks of 2 eggs, 6 tablespoons sugar if necessary, to thicken add a little flour or corn-starch. Boil until cooked well. Cool and whip in $\frac{1}{2}$ pint of sweet cream or whites of 2 eggs. Pour over fruit. Any fruit may be added.—Mrs. Keyes.

Oyster Salad

To 1 can of cove oysters allow 2 egg yolks, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup oyster liquor, $\frac{1}{2}$ cup of rolled crackers, 1 teaspoon of mustard, and salt and pepper to taste. Beat the eggs and stir in the other ingredients, set the sauce pan on the stove and stir constantly till the mixture thickens, the cracker crumbs being added last. When the mixture is cool add to it 2 cucumber pickles chopped fine and the oysters also chopped. Chopped celery and nuts may be added if desired and the salad garnished with slices of hard boiled eggs or the green tops of celery.—Mrs. G. M. Smith.

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Society Salad

2 cups finely chopped cabbage, 2 cups of apples, 1 can of pineapple, 1 pound of marshmallows, 1 cup of nuts. Mix with mayonnaise dressing and 1 cup of whipped cream.—Mrs. Mary E. Orr and Mrs. Herman Easterday.

Celery Salad

1 bunch celery, 5 medium sized apples, 1 cup nuts, chopped fine and cover with mayonnaise dressing.—Mrs. John Huls.

Cabbage Salad

2 cups finely chopped cabbage, 1 cup marshmallows broken in bits, 1 cup English walnuts, 1 cup chopped celery, $\frac{1}{4}$ cup mayonnaise dressing. 1 cup of whipped cream added last thing before serving.—Mrs. Theodore Jones.

Tuna Fish Salad

1 can tuna fish, 2 hard boiled eggs, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ dozen sweet pickles. Cut fine, mayonnaise dressing. Season to taste.—Mrs. Hine.

Olive Nut Salad

1 package lemon Jell-O, celery cut fine, $\frac{1}{2}$ cup English walnuts, 2 10-cent bottles olives, $\frac{1}{4}$ dozen sweet pickles cut fine. Very fine served with veal loaf.—Mrs. Hine.

Lettuce Salad With Roquefort and Pimento Dressing

Lettuce, 4 tablespoons olive oil, 2 tablespoons vinegar, 3 tablespoons cheese, 3 tablespoons pimentos, pepper and salt. Select lettuce with good hearts, divide each into four parts, cleanse and set in ice box until crisp, mash cheese finely, chop pimentos and blend all with French dressing.—Miss Ida Hine.

French Dressing

$\frac{1}{4}$ teaspoon salt, a dash of white pepper, 3 tablespoons flour. Stir for few minutes, then gradually add 1 tablespoon vinegar, stirring rapidly until mixture is slightly thickened, and vinegar can not be noticed.—Miss Ida Hine.

Mixed Fruit Salad

$\frac{1}{2}$ package cherry jello chilled, 2 oranges, 4 bananas, 15-cent can sliced pineapple, $\frac{1}{4}$ pound English walnuts, $\frac{1}{2}$ pound white grapes. Blend with whipped cream.—Miss Ester Hine.

Pineapple and Marshmallow Salad

1 pound marshmallows, 1 can of pineapple, 1 teaspoon vinegar, 1 cup nut meats, 1 pint of cream. Cut marshmallows and pineapple into small pieces, whip cream until it commences to thicken, then add vinegar and whip until stiff. Mix all together and let stand in a cool place four hours before serving.—Mrs. Robt. Walter.

Boiled Salad Dressing

8 tablespoons butter, 2 tablespoons sugar, $\frac{1}{4}$ cup vinegar, $1\frac{1}{4}$ tablespoons salt, 3 small eggs. Beat the eggs without separating until thick; put the vinegar, butter, sugar, salt and pepper into a double boiler, add the eggs, stir over the fire until it begins to thicken, remove and continue stirring until about as thick as cream sauce. Turn out at once, stand it away to become very cold, then add enough cream to thin to proper consistency.—Mrs. Robt. Walter.

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Waldorf Salad

Take 3 or 4 nice ripe apples, few stalks of celery, chop quite fine 1 cup nuts. Pour mayonnaise dressing.—Mrs. Claude Randall.

Apple Salad

1 dozen small apples chopped fine, 1 teacup chopped nuts, scant $\frac{1}{2}$ cup sugar, a little pinch of salt, $\frac{1}{2}$ cup celery cut fine. Serve with a rich mayonnaise dressing, and garnish with whipped cream or quartered red apples polished.—Mrs. John Clift.

Cabbage Salad

Chop fine $\frac{1}{4}$ head cabbage, add a little salt and sugar, add a teacup chopped pecans or any kind of nuts, a little celery chopped fine, add a rich mayonnaise dressing.—Mrs. John Clift.

Prepared Mustard

4 tablespoons mustard, 1 tablespoon of sugar, pinch of salt. Work smooth with 1 egg. Add $\frac{1}{2}$ cup vinegar and cook until thick, take from fire and add 1 teaspoon butter.—Mrs. Theodore Jones.

Mustard Sauce

To 3 tablespoons of ground mustard take 1 cup good vinegar, 2 tablespoons of sugar and $\frac{1}{2}$ teaspoon each of salt and black pepper. Put the above in preserving kettle and set on the stove. Now mix a tablespoon of flour with a little water, stir this into the mixture and let all come to a boil.—Mrs. Wm. Otstot.

Fruit Salad Supreme

1 envelope Knox Sparkling Gelatine, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup cold water, 2 cups boiling water, $\frac{1}{2}$ cup mild vinegar, 2 tablespoons lemon juice, 1 teaspoon salt, scant, 3 cups fresh fruit cut in small pieces. Soak gelatine in cold water 5 minutes and add boiling water, vinegar, lemon juice, sugar and salt; strain, and when mixture begins to stiffen add fruit, using cherries, oranges, bananas, or cooked pineapple, alone or in combination. Turn into mold first dipped in cold water, and chill, remove from mold to nest of crisp lettuce leaves, and accompany with mayonnaise or boiled salad dressing. (I use whipped cream with a little gelatine, sugar and mayonnaise, added to cream.)—Mrs. Elmer U. Walter.

Fruit Salad

To 1 package of gelatine use 1 quart of boiling water; add the juice and rind of 4 lemons, sweeten to taste, strain through thin cloth. Let the jelly become cold, then stir into it small pieces of oranges and bananas; add coconut and nut meats chopped rather fine. Set jelly on ice or in cold place to harden.—Mrs. J. V. Jackson.

Ham Salad

Boil ham tender. Put through food grinder, cut cold boiled potatoes, 3 cups potatoes, 2 of meat; then add 1 cup each chopped celery and sweet cucumber pickles. Mix well together and pour over a prepared salad dressing and $\frac{1}{2}$ cup English walnuts chopped.—Mrs. R. A. Candell.

Chicken Salad

Boil 2 chickens very tender. After they are cold take out fat, skin, remove the bones, chop very fine. Then add one bunch of celery chopped fine, 6 hard boiled eggs, salt and pepper; moisten with mayonnaise dressing made with whipped cream.—Mrs. L. F. Mayer.

Chicken Salad—No. 2

Take young 3-pound chicken, boil till tender, chop fine, bunch celery chopped fine, and mix just before serving, add a dressing made as follows: Rub yolks of 2 hard boiled eggs smooth, teaspoon mustard, 2 of olive oil or butter melted, 3 of good vinegar, dash of cayenne pepper. Chop whites of eggs and mix in. Garnish with celery tops.—Mrs. R. A. Candell.

Chicken Salad—No. 3

1 cup diced celery, 1 cup nut meats chopped, 1 cup whipped cream, 1 cup mayonnaise dressing, 6 hard boiled eggs chopped, the light meat of a chicken. Mix all together and serve on lettuce leaves. This is fine.—Mrs. John Holland.

Potato Salad

Take cold boiled potatoes cut in small pieces, 4 hard boiled eggs, 1 small onion cut very fine. Take a salad dish, put a layer of potatoes and eggs, sprinkle over them some of the onion, pepper and salt, and so on till the dish is full; then put in 1 spoonful of vinegar. Cover with cream mayonnaise dressing.—Mrs. L. F. Mayer.

Hot Slaw

Beat 1 egg well, put in 1 cup cream, $\frac{3}{4}$ cup vinegar, 1 tablespoon sugar. Pour all in tablespoon hot butter and let come to boil, then pour over cabbage, salt and pepper.—Mrs. Lottie Root.

Pimento Salad

Dissolve 1 package of lemon jello in 1 pint of boiling water, 2 cups finely shredded cabbage, 1 cup chopped celery, 2 oranges finely chopped, $\frac{1}{2}$ can pimentos, salt to taste. Add this to jello and let set until cold. When ready to serve put mayonnaise dressing over it.—Helen Easterday.

Jumboyn

1 cup rice, 1 pound of pork sausage, 3 onions, 1 small can tomatoes, a pinch of red pepper. Put all together and add water and simmer for 1 hour. Salt to taste.—Mrs. Ellison.

Relish For Sandwiches

To 1 small 15-cent can of pimentos use about $\frac{3}{4}$ pound of cheese. Put through a food chopper (with rather coarse plate), salt and pepper. Mix till thin with an unsweetened mayonnaise.—Mrs. D. D. Bayler.

Pressed Chicken Sandwiches

Boil chicken very tender, salt while cooking, remove all bones, grind through food grinder, mix in enough of the broth to moisten meat well. If broth is too rich put in part water. Puck in deep dish and turn plate over as a weight.

Filling for Sandwiches.—Slice bread rather thin, spread plenty of butter in and well out to edges. Take enough pressed chicken for sandwiches. Mix a little good mayonnaise dressing with it and spread on sandwiches. Add a lettuce leaf, then place on another slice of bread. Stick in a toothpick.—Mrs. Elmer V. Walter.

Desserts *and* Puddings

Cottage Pudding

1 egg, 1 cup milk, $\frac{1}{4}$ cup butter, $2\frac{1}{4}$ cups flour, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 3 rounding teaspoons baking powder. If not stiff enough, add more flour. Mix and bake like a cake. Serve with cream sauce.

Cream Sauce

1 cup sugar, $\frac{1}{2}$ cup butter, 2 tablespoons flour, 1 teaspoon vanilla. Pour in boiling hot water until it is like cream.—Mrs. J. B. Holland.

Genuine English Plum Pudding

Will make between 3 and 4 gallons. 1 pound sugar, 2 nutmegs, 7 eggs, 3 gills equal parts port wine and brandy, 1 teaspoon lemon or almond extract, 1 pound seedless raisins, 1 pound kidney suet, 1 pound currants, 1 pound bleached sultanas, $\frac{1}{4}$ pound almonds blanched and ground, 2 teaspoons allspice, 1 pound bread crumbs, $1\frac{1}{4}$ pounds flour and juice of lemons, 1 pound orange and lemon peel candied and ground, 1 tablespoon baking powder. Cook this 8 hours the first day and let get cold. Cook 1 hour the second day and it should be done. Keep in oiled paper and cloth. If you cannot get the wine, milk will do but the pudding won't keep so long. Wine in this will keep it all winter.—Mrs. Z. J. Hull.

Orange Dip

Juice 2 oranges, 1 tablespoon cornstarch, 1 cup hot water, 1 cup sugar. Let boil. Serve when cold on any pudding.—Mrs. N. F. Keyes.

Fig Pudding

1 cup suet, chopped fine, 1 cup bread crumbs, 1 cup sugar, 1 cup sweet milk, 3 eggs, $\frac{1}{2}$ pound figs, chopped very fine, 2 teaspoons baking powder, flavor with vanilla and nutmeg. Steam 3 hours.

Sauce for Pudding.—Cream 2 cups of powdered sugar and $\frac{1}{2}$ cup butter; then add the unbeaten white of 1 egg, stir well. Add 1 tablespoon milk by degrees, beating thoroughly. 1 teaspoon vanilla.—Mrs. B. Eas-terday.

English Plum Pudding

$\frac{1}{2}$ cup butter creamed with $\frac{1}{2}$ cup of brown sugar, 1 cup cold water, 1 cup of flour. Mix well, then add $\frac{1}{2}$ cup molasses, 1 cup raisins, 2 cups sifted flour, 1 teaspoon soda and mix. Steams in small pudding tins 25 minutes.

Sauce for Pudding.— $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of water. Let boil. Add lump of butter and thicken with a little flour mixed to a thin paste with water.—Mrs. Arthur Morrison.

Green Corn Pudding

This is a delicious way to serve either sweet corn or the tender field corn. A little sugar may be added to the field corn, if desired. Husk and slice 12 good-sized ears of corn. Slice off half the kernel with a sharp knife and with the blunt edge of the knife scrape out the milky part that remains on the cob. Add a tablespoon of butter, salt and pepper and $\frac{1}{4}$ cup of milk. Bake for 45 minutes, allowing it to brown on top. This makes a creamy dish which is best served in the pan or baking dish in which it bakes.—Mrs. C. M. F. Rohrs.

Cottage Pudding

1 cup sugar, 1 cup flour, 1 egg, nearly 1 cup milk, butter the size of an egg, cream sugar and butter, egg, then add the milk and flour. Bake in a hot oven.

Sauce.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 tablespoon flour, or corn starch, 2 cups boiling water. Cook until thickens a little.—Mrs. F. E. Fields.

Ribbon Pudding

1 quart of sweet milk or cream, a pinch of salt, 1 cup of granulated sugar. Put these ingredients in a double boiler and let it boil. Then dissolve 2 heaping teaspoons of corn starch in a little milk and stir into the above until it thickens. Have ready the beaten whites of 6 eggs and beat with the mixture until very light. Now divide this mixture into three parts, melt 2 squares of chocolate and stir into one part. Color the second part pink and have twice as much of white as a layer of white is put in a glass dish first, then add the pink layer, and lastly the white again. Cool until firm. Serve with whipped cream.—Mrs. W. C. Larabee.

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Date Pudding

1 pound English walnuts, $1\frac{1}{2}$ cups powdered sugar, 3 level teaspoons baking powder, 1 pound dates chopped fine, whites 5 eggs beaten stiff. Mix sugar and baking powder, then eggs, lastly dates and nuts. Bake 20 minutes in moderate oven. Serve with whipped cream.—Mrs. N. F. Keyes.

Brown Pudding

4 eggs, 1 cup of flour, beat flour and eggs together. 1 cup of butter, 1 cup of sweet milk, 1 cup of sugar, 1 cup of molasses 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon nutmeg and 1 teaspoon cinnamon. Bake in oven. Serve with 1 cup of sugar, scant $\frac{1}{2}$ cup of butter, 1 tablespoon flour and 1 egg. Melt butter, stir in egg, put in sugar, add 1 pint of boiling water, let cook up good. Flavor with vanilla.—Mrs. M. L. Baldwin.

Cooked Rice

Place $\frac{1}{2}$ cup of rice in double boiler, pour 1 quart cold water over rice, let stand $\frac{1}{2}$ hour, then drain water off, and pour boiling water over rice and pinch of salt. Let cook till tender. Put rice in dish. Pour $\frac{1}{2}$ cup of sugar over it, then take 2 tablespoons butter, put in pan over fire till light brown, then pour over rice. Pierce rice over top with spoon.—Mrs. Eggers.

Cooked Rice—No. 2

Wash $\frac{1}{2}$ cup rice, place in kettle with 2 quarts boiling water or more, a little salt. Let boil till tender but not mushy. It will not stick if fire is not too hot. Drain water off, salt little more if needed, sweeten to taste, add a little butter, stir it up and put in dish, then grate nutmeg over top, and few spoons of thick cream. Fine; try it.—Mrs. Elmer U. Walter.

Fried Apples

Do not peel, but quarter and core. Slice, as preparing a skillet of potatoes, and fry in plenty of butter, sprinkle with nutmeg or cinnamon and a little sugar when about half done. Cover with a lid while cooking; when about half done remove to back of stove to cook dry.—Mrs. Eva Richards.

Apple Dumplings

1 pint of flour, 1 cooking spoon lard, 1 level teaspoon soda, 2 rounding teaspoons cream of tartar, a pinch of salt. Sift flour, soda, cream of tartar and salt. Mix lard into flour well, milk enough to make soft dough. Roll and place around quartered apples with a pinch of nutmeg; place in a deep pan. Mix 1 pint of boiling water, 1 pint sugar, a teaspoon butter. Let come to a boil and pour over dumplings and bake 45 minutes in a slow oven.—Mrs. Clifford Savage.

Apple Sauce

Wipe the apples, cut in quarters and core. Put into the saucepan with $\frac{1}{2}$ cup of water to every 6 apples. Cover and cook until soft. Press through colander, add sugar and 1 teaspoon butter with a slight grating of nutmeg or cinnamon. Mix well, and it is ready for use, or to can if brought to the boiling point.—Mrs. Edna Smith.

Hamburg Pudding

2 cups hamburg steak, 2 eggs, salt and pepper, 1 cup of sweet milk, a few bread crumbs, and butter.—Mrs. Elmer U. Walter.

Snowball Custard

Beat the whites of 3 eggs stiff, make a little sweet, and boil in a pint of milk, dipping them into the boiling milk in teaspoon. As they rise, turn them, and when done put into glass dish. Then put the beaten yolks into the milk, sweeten to taste; stir until it thickens; remove from fire and flavor with lemon. Turn this custard around the white balls in the glass dish. Fine company dish.—Mrs. Elmer U. Walter.

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Best Rice Pudding

Stir into 1 cup boiling milk 1 cup cooked rice, $\frac{1}{2}$ cup sugar, yolks of 2 well-beaten eggs, a little salt, cinnamon and nutmeg. Boil all together, stirring constantly until thick, but do not let the eggs curdle. Have ready the whites of the eggs beaten stiff. Remove the saucepan from the stove and stir them gradually into the mixture. It will be light and delicate.—Mrs. Elmer U. Walter.

Cocoanut Pudding

$\frac{1}{2}$ cup sugar, 2 eggs, 2 cups milk, $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ teaspoon salt, 1 cup cocoanut, 1 tablespoon tapioca, 1 teaspoon lemon extract; place milk, salt and tapioca in double boiler. Beat yolk of egg and sugar and add to milk. Cook, stirring constantly until custard coats spoon. Remove from stove and when cool add extract, bread crumbs (may be cake crumbs), cocoanut and beaten whites. Put into moderate oven and bake about 20 minutes.—Mrs. C. A. Wright.

Cocoanut Pudding—No. 2

2 eggs, 1 quart milk, 1 cup sugar. Lay dry bread in pudding pan, sprinkle cocoanut over, pour part of milk and eggs over another layer bread, cocoanut, and rest of eggs and milk. Bake slowly till set. If you like you can save the whites and put on top.—Mrs. Candell.

Chocolate Pudding

$\frac{1}{2}$ pint sweet milk, $\frac{1}{2}$ pint hot water, 1 cup sugar, 1 square of chocolate, 3 tablespoons cornstarch.

Dressing— $\frac{1}{2}$ pint sweet milk, $\frac{1}{2}$ pint hot water, 1 cup sugar, 1 tablespoon cornstarch. Boil.—Mrs. Alice Orr.

Delmonico Pudding

$2\frac{1}{2}$ cups milk, 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ package gelatine, 1 tablespoon vanilla, 1 cup whipped cream, $\frac{1}{2}$ teaspoon salt. Soften gelatine in $\frac{1}{4}$ cup cold milk. Bring 2 cups of milk to boiling point in double boiler, beat yolks of eggs until light, add sugar gradually, and add to scalded milk. Cook until it coats spoon, remove from stove and stir in gelatine. When about to congeal, fold in beaten whites of eggs, extract, and cream, mold with alternate layers of broken macaroons and crystalized cherries.—Mrs. C. A. Wright.

Cup Pudding

To make batter use 2 eggs, 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, butter size of walnut, 2 teaspoons baking powder, fill cups $\frac{1}{2}$ full of berries or any kind of fruit. Place sufficient sugar over the fruit, and a spoonful of the batter over all. Steam thirty minutes.—Mrs. Hannaman.

Suet Pudding

1 cup suet chopped fine, 1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ -teaspoon allspice, 1 teaspoon each of nutmeg and cinnamon, a little salt, 1 cup sweet milk, 2 teaspoons of baking powder, flour enough to make a stiff batter, 1 cup raisins chopped. Steam 3 hours.

Dip For Sume—Beat 2 eggs, 2 tablespoons butter, 1 cup sugar, 1 quart of boiling water. Scald a few minutes; when cool add flavoring.—Mrs. J. Clift.

War-Time Pudding

Take 2 or 3 cups of hard cake or cookies, break fine, teaspoon lemon or vanilla, 2 eggs—beat the yolks, pint of good cream or 2 pints of milk—enough to stir thin; bake or steam. Eat with cream and sugar. Frost with the whites of eggs if baked.—Mrs. R. A. Candell.

Prune Whip

1 cup prunes cooked soft, $\frac{1}{4}$ cup sugar, whites of 2 eggs, whipped well, and set in glasses to cool. Serve with whipped cream.—Mrs. Wm. Otstot.

Rhubarb Pudding

Fill a 3-pint pudding pan $\frac{1}{2}$ full of chopped rhubarb, strew a $\frac{1}{2}$ cup sugar over it. Make a batter of 1 cup sour milk, 2 eggs, butter size of egg, $\frac{1}{2}$ teaspoon soda and flour to make batter stiff as for cake. Pour over the rhubarb and bake. When done turn out on plate. Serve with cream and sugar or hard sauce.—Mrs. Elmer U. Walter.

Suet Pudding

2 eggs, 3 cups flour, 1 cup molasses—warm slightly, 1 cup sour milk, $\frac{1}{2}$ cup seeded raisins, $\frac{1}{2}$ cup currants, $2\frac{1}{2}$ cups sugar, 1 tablespoon cinnamon, 1 scant teaspoon salt, 1 heaping teaspoon cloves, $1\frac{1}{2}$ teaspoon soda in warm water, cup suet. Beat eggs, molasses, sugar and suet together to a cream, add spices, milk and salt, stir in flour, beat well and add the rest of the milk with soda. Steam 4 hours.—Mrs. Herman Easterday.

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Bread Pudding

1 pint grated bread crumbs, 1 quart milk, 1 teaspoon butter, 1 teacup sugar, 3 eggs saving whites for frosting. While pudding is baking beat the 2 whites until very stiff, add $\frac{1}{4}$ cup sugar and spread on pudding as soon as it comes from oven, then set in oven again to brown.—Mrs. J. W. Junkens.

Raisin and Apple Pudding

Stew raisins. Peel, core and slice good, tart, cooking apples. Butter baking dish, cover bottom with sliced bread, add a layer of apples, sweeten and dot with butter, then layer of raisins, more bread and so on until baking dish is filled having bread on top. Fill with water to bread on top; place in oven and bake until apples are done. Cover dish when top bread is toasted good. Serve with whipped cream or plain milk.—Mrs. Wm. Otstot.

Date Pudding

Put 2 eggs, beaten light, in a pan, add scant cup sugar, add 1 pound dates and cup English walnuts, 1 tablespoon flour and level teaspoon baking powder. Mix and bake in well greased pan $\frac{1}{2}$ hour. Serve with whipped cream.—Mrs. Herman Easterday.

Sweet Noodles

4 eggs, 3 tablespoonsful of water or milk, a pinch of salt. Beat all together and add flour to make stiff dough. Roll thin, cut in fine strips. Put on gallon clear water and about $\frac{1}{2}$ teaspoon of salt. Let come to a boil. Then drop in noodles. Let cook about 20 minutes, then add $\frac{1}{4}$ pound butter, 1 cup sugar, let boil five minutes then add 1 pint sweet cream. Serve.—Mrs. Mary E. Jamison.



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Cakes and Gingerbread

Hints on Cake Making

In making cake have flour carefully sifted, sugar dry and free from lumps, eggs fresh, butter sweet and milk rich and pure. Measure accurately. Butter and sugar should be creamed together before using. Beat yolks and whites of eggs separate. Baking powder should be sifted with the flour. Soda and cream of tartar should be dissolved in the milk (unless a recipe tells differently). Cake may be kept fresh and soft for a long time if you place 2 or 3 apples, or a pint fruit jar half filled with water, in your cake box. This is of great advantage with nut, spice or fruit cake.

Mock Angel Food Cake

Sift 1 cup flour, 1 cup sugar, 3 level teaspoons baking powder together four times. Stir in 1 cup scalding sweet milk, lastly fold in very lightly stiff whites of 4 eggs; it is very thin, and leave the whites of eggs in chunks rather than to stir them in too much. Pour into a shallow pan and bake slowly. A soft frosting is best—I make it with 1 cup sugar, $\frac{1}{4}$ cup milk, 1 teaspoon butter. Boil it 5 minutes, then take from stove and add 1 spoon of lemon juice and beat until ready for cake.—Mrs. Lillian Maxwell.

White Mountain Cake

$\frac{3}{4}$ cup butter, 2 cups sugar, whites of 7 eggs, 1 cup cornstarch, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour; flavor; bake in layers.

Filling for cake:—Beat white of 1 egg, and stir in enough sugar to thicken, $\frac{1}{2}$ cup grated coconut, and 2 tablespoons scalding milk.—Mrs. J. W. Junkens.

Bride's Cake

3 cups of white sugar, 1 cup of butter, 1 cup of sweet milk, 4 cups of flour, $\frac{1}{4}$ cup of cornstarch, whites of 12 eggs, 2 teaspoons of baking powder; flavor with lemon and vanilla. Bake in loaf. Frost over with a white frosting.—Mrs. Elmer U. Walter.

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Cold Coffee Devil Food

2 cups light brown sugar creamed with $\frac{1}{2}$ cup butter, mix in with $\frac{1}{2}$ cup cocoa, 2 well beaten eggs, 1 teaspoon vanilla, $\frac{1}{2}$ cup cold coffee, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda dissolved in 1 tablespoon of boiling water. Add to cake 2 cups flour. Bake in two layers and frost with uncooked frosting found in this book.—Mrs. Clifford Savage.

Strawberry Shortcake

$1\frac{1}{2}$ pints of flour, 3 rounding teaspoons of baking powder, $\frac{3}{4}$ cup of butter. Milk or water to mix soft. Divide into two or three equal parts and roll according to size of baking tins. Place each layer in the tin; spread melted butter between them, only putting more on the last layer. When baked the layers will separate easily. Strawberries, cherries, peaches, bananas or any fruit make a splendid shortcake.—Mrs. J. B. Holland.

Molasses Cake

1 cup of brown sugar, 1 cup of butter or lard, 1 cup of sorghum molasses, 1 cup of cold coffee, 2 eggs, 1 teaspoon soda, 1 teaspoon of ginger, cloves, cinnamon, 3 cups of flour, 2 cups of raisins.—Mrs. W. H. Kimball.

Jam Cake

1 cup sugar, $\frac{3}{4}$ cup butter, 3 tables sour cream, 1 teaspoon soda, 1 teaspoon cinnamon, $1\frac{1}{2}$ cups flour, 3 eggs, 1 cup thin jam. Flavor with vanilla.

Filling.—1 cup white sugar, 1 cup brown sugar, 1 cup cream, $\frac{1}{2}$ cup butter. Cook until it will thread, remove from stove and whip. When almost cold, add flavoring and nuts.—Mrs. H. M. Easterday.

Angel Food

Whites of 7 eggs, 1 cup of sugar, $\frac{3}{4}$ cup of flour, 1 teaspoon vanilla, 1 teaspoon cream tartar. Sift flour 7 times. Sift sugar. Beat eggs very stiff, add cream tartar, then sugar, beat lightly, fold in flour. Bake 45 to 50 minutes.—Mrs. M. Cope.

White Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, whites of 4 eggs, 2 teaspoons baking powder, flour for batter, flavor to taste. Bake in 3 layers. Put together with caramel.—M. M. Cope.

Fruit Cake

1 cup nuts, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup boiling water. Boil 3 minutes. Add 2 cups flour, 1 small teaspoon soda, 1 teaspoon baking powder. Bake in a moderate oven for $\frac{3}{4}$ of an hour.—Miss Mary Fields.

Chocolate Cake

2 cups sugar, $\frac{1}{2}$ cup lard. Beat lard and sugar. 1 cup sweet milk. Sift 3 cups flour, $\frac{1}{2}$ cup cocoan and 1 teaspoon soda. Bake in a moderate oven.—Miss Mary Fields.

Mock Angel Food Cake

1 cup sugar, $1\frac{1}{4}$ cups flour, 3 teaspoons baking powder, 1 cup sour milk, 1 teaspoon vanilla, 3 eggs (whites). Sift sugar, flour, salt and baking powder together six times. Heat milk to boiling point and add to dry ingredients. Beat the whites of eggs till stiff and dry and fold into the mixture. Add vanilla to dough before adding egg whites. Bake in a pan with a chimney in a moderate oven 40 minutes.—Ruth Jamison.

White Layer Cake

2 cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2 teaspoons baking powder. Rub butter and sugar to a white, then stir in milk; then add flour in which is the baking powder, and add whites of eggs.—Ruth Jamison.

Devil's Food Cake

1 cup butter, 2 cups sugar, yolks of 4 eggs, 2 cups cocoa, 1 cup buttermilk, 2 teaspoons soda, 4 cups flour, whites of 4 eggs, $\frac{1}{2}$ teaspoon vanilla. Dissolve the cocoa in boiling water. Add $\frac{3}{4}$ cup boiling water.—Ruth Jamison.

Dandy Cake

2 cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, 2 teaspoons baking powder, 1 teaspoon lemon. Put 2 eggs in a teacup and finish filling the cup with milk. Put in a crock and stir all together and cook in a loaf or layer.

Filling.—1 egg, 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ cup sugar, 1 cup milk, $\frac{1}{2}$ teaspoon lemon flavoring.—Ruth Jamison.

Angel Food Cake

1 cup Swansdown cake flour sifted five times before measuring, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla extract, $\frac{1}{2}$ teaspoon lemon extract, 1 level teaspoon cream tartar. Add the salt and cream of tartar to egg whites and beat till eggs stick to crock when turned upside down, fold in sugar carefully, add flavoring. Gradually fold in flour. To bake, divide the time into four quarters of 15 minutes each. At the end of the first quarter the cake should begin to rise. In the second quarter it should rise to full height and brown slightly. In the third quarter it should brown all over. In the fourth quarter it will finish baking and settle somewhat in the pan. The heat should be very moderate until cake reaches full height, then increased for 15 minutes while browning, then decrease until done. The batter will rise above top of pan and shrink back to level of pan when done.—Miss Bessie Larrabee.

Ice Cream Cake

1 cup butter, 2 cups of sugar, 1 cup milk, $3\frac{1}{2}$ cups flour, 2 teaspoons baking powder, whites of 8 eggs, $\frac{1}{4}$ teaspoon salt. Mix dry ingredients. Cream butter and sugar, add milk, then flour and beat. Add whipped whites and beat again. Flavor with almond extract.—Mrs. Thos. E. Ruggs.

Burnt Sugar Cake

1½ cups sugar, ½ cup butter, 3 eggs, 1 cup cold water, 4 teaspoons of burned sugar, 1 teaspoon of vanilla, 2½ cups of flour, 2 teaspoons baking powder. Put 1 cup sugar in pan and burn until quite brown, stirring all the time. Add 1 cup of water; let boil good and put in a glass for future use. Cake.—Cream butter; add sugar, egg yolks and flavoring; beat thoroughly; add water and burned sugar. Then add 2 cups of flour and the baking powder. And last, the whites of eggs to which has been added the other ½ cup of flour.—Mrs. V. A. Gordon.

Economy Cake

Boil together for 5 minutes 2 cups white sugar, 2 cups water, 2 heaping tablespoons shortening, 1 pound raisins. When cool add 1 heaping teaspoon soda, 1 teaspoon salt, 1 level teaspoon cloves, cinnamon and nutmeg, 3 cups flour. Bake in moderate oven.—Mrs. G. A. Ackerson.

Delicate Cake

1 cup of sugar, ¼ cup of butter, ¾ cup of milk, 2 cups of flour, 2 teaspoons of baking powder, whites of 4 eggs.—Mrs. Theodore Jones.

Yellow Cake

1 small cup sugar, 2 tablespoons of butter, yolks of 4 eggs, 1 scant cup of sweet milk, 1 teaspoon of baking powder, flavoring. Bake in gem pans.—Mrs. Theodore Jones.

Eggless Devil Food

3 cups of brown sugar cream with ½ cup of butter, 1 cup of sour milk. Mix the above ingredients together and add to this mixture 1 teaspoon of soda, 1 square of chocolate-dissolved in 1 cup of boiling water. Flavor with vanilla. May be baked in either layer or loaf.—Mrs. H. C. McCluskey.

Walnut Wafers

1 cup of black walnut meats, 1 cup brown sugar, ½ cup flour and 1 egg. Make a real stiff batter and drop from a teaspoon in pan and bake in hot oven.—Mrs. Z. J. Hull.

Two-Egg Cake

1½ cups sugar, ½ cup butter, 1 cup milk, 3 cups flour, 1 heaping teaspoon baking powder, flavor with lemon.—Mrs. T. Hannaman.

Orange Cake

Yolks of 5 eggs, whites of 4 eggs, 2 cups sugar, 1 cup sweet milk, 1 cup butter, grated rind of 1 orange, 2 large teaspoons of baking powder sifted with flour. Bake quickly in layers.

Filling.—Take white of 1 egg beaten to a froth, add a little sugar and the juice of the orange, beat together and spread between the layers. Lemons can be used instead of oranges if preferred.—Mrs. Elmer Walter.

Ginger Puffs for School Lunch

2 eggs well beaten, 1 cup sugar, 2 cups sweet cream, 1 cup molasses, 1 level teaspoon soda, 2 rounding teaspoons baking powder, 1 level teaspoon ginger, $\frac{1}{2}$ level teaspoon cloves, $\frac{1}{2}$ level teaspoon nutmeg, pinch of salt, flour to make a batter that will drop from a spoon. Sift flour and baking powder together. Beat molasses and soda together. Bake in gem pans. Place 2 or 3 large raisins in top of each. Nice with whipped cream.—Mrs. R. E. Welsh.

Cream Puffs

Melt $\frac{1}{2}$ cup butter in 1 cup of hot water and while boiling beat in 1 cup of flour, then remove from fire and when cold add 3 eggs 1 at a time. Drop on tins quickly and bake about 25 minutes in a moderate oven.

Cream Filling.— $\frac{1}{2}$ pint milk, 1 egg, 3 tablespoons sugar, 2 tablespoons flour, boil until thick in a double boiler and flavor with lemon. When puffs are done open side with a sharp knife and fill with the cream, or fill with sweet whipped cream, sweetened and flavored.—Mrs. Elmer Walter.

Cherry Puffs

1 cup of flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons of butter, $\frac{1}{2}$ cup of milk, 1 cup of cherries. Mix the flour, baking powder and salt, add the butter and then the milk when all is well mixed. Butter some cups or molds, then add some of the dough and then some cherries. Steam $\frac{3}{4}$ hour. Serve with a sauce made of 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 tablespoon flour, 1 pint of boiling water. Flavor with vanilla.—Mrs. M. L. Baldwin.

Cream Puffs

1 cup hot water, $\frac{1}{2}$ cup butter. Boil water and butter. Stir in 1 cup of dry flour while boiling. When cold add 3 eggs unbeaten. Mix smoothly and drop by spoons on buttered tins. Bake 25 minutes in a quick oven.

Filling.—1 cup of milk, $\frac{1}{2}$ cup sugar, 1 egg, 3 tablespoons of flour. Wet flour and stir into the milk while boiling. Beat egg and sugar together and add to the thickened milk, flavor when cold and fill puffs when they are cold.—Mrs. W. C. Larrabee, Mrs. C. C. Savage.

Angel Food Cakes

Whites of 11 eggs, $1\frac{1}{4}$ cups powdered sugar, $\frac{1}{2}$ teaspoon of cream of tartar, 2 tablespoons of corn-starch, 1 cup flour. Add $\frac{1}{2}$ of cream of tartar to eggs when beating and a pinch of salt. Beat well. Then sugar and flour sifted 5 times with $\frac{1}{2}$ of cream of tartar.—Mrs. H. L. Winkler, Tonkawa.

War Cake

2 cups sugar, $\frac{1}{2}$ cup lard or snowdrift, 2 cups sour milk, $3\frac{1}{4}$ cups flour (scant), 2 teaspoons soda, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ box raisins, $\frac{3}{8}$ cup nuts. Bake in 2 or 3 layers as desired, and put together with caramel frosting. This is fine and also economical as it requires neither eggs nor butter.—Mrs. M. E. Hargraves.

Delicate Cake

Whites of 4 eggs, $\frac{1}{4}$ cup milk, 1 cup sugar, $\frac{1}{4}$ cup butter, 2 teaspoons baking powder, flavoring.—Mrs. Theodore Jones.

Surprise Cake

Take 1 egg, 1 cup sugar, 1 cup butter. Beat all together, then take a cup of sweet milk with 2 teaspoons of cream of tartar and 1 teaspoon of soda dissolved in it. Then mix all together and thicken with flour. If desired a little less soda and cream of tartar may be used. You will be surprised to see what a nice cake this makes.—Miss Eva Richards.

Plain Cake

1 cup sweet milk, 1 cup sugar, $\frac{1}{4}$ cup dark molasses, $\frac{1}{2}$ cup butter, 3 cups flour, 1 cup raisins, 2 teaspoons cream of tartar, 1 teaspoon each of soda, salt, cloves, nutmeg, cinnamon. Add milk and soda just before putting in oven.—Mrs. Eva Richards.

Hickory Nut Cake

2 cups sugar, 1 cup butter, 3 cups flour, 1 cup milk, 4 eggs, 2 teaspoons baking powder, 2 cups nuts cut fine, $\frac{1}{2}$ teaspoon flavoring. Bake in loaf. English walnuts may be substituted for hickory nuts.—Mrs. T. Hannamon.

Walnut Coffee Cake

$1\frac{1}{2}$ cups butter, 1 cup sugar, $\frac{1}{2}$ cup strong coffee, $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ level teaspoons baking powder, 2 eggs, 1 cup walnut meats. Sift the baking powder and flour together. Cream the butter and sugar. When all the other ingredients have been thoroughly mixed add the nut meats and bake in a slow oven.—Mrs. Claud Silvers.

Spice Cake

1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk or buttermilk, 3 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 level teaspoon soda. Use cinnamon caramel.—Mrs. W. C. Larabee.

Ginger Drop Cake

$\frac{1}{2}$ cup shortening, 2 eggs, 1 cup sour milk, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, 1 teaspoon ginger, 1 rounding teaspoon soda, flour enough to make a stiff batter. To be dropped from spoon in drops as large as an egg, in a bread pan, far enough not to touch. To be eaten warm.—Mrs. W. C. Larabee.

Bread Sponge Cake

2 cups sugar, 1 cup butter beat together, 2 eggs, 2 cups bread sponge, 2 cups raisins, 1 teaspoon of cloves, 1 teaspoon cinnamon, 1 teaspoon soda dissolved in hot water, flour enough to make stiff.—Mrs. W. C. Larabee.

Prince of Wales Cake

White Part: 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, whites 3 eggs, 2 teaspoons baking powder.

Dark Part: 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 cup chopped raisins, 2 cups flour, yolks of 3 eggs, $\frac{1}{2}$ teaspoon soda, teaspoon spices, 1 tablespoon molasses. Bake in layers.—Mrs. Sam Orr.

Eggless Cake

2 cups sugar, 1 cup buttermilk, 4 cups flour, 1 teaspoon each 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. Add nuts and raisins last.—Mrs. Eggers.

Eggless Cake—No. 2

2 cups sugar, 2 cups sweet milk, $\frac{1}{2}$ cup butter, 3 cups flour, 1 heaping teaspoon baking powder, flavoring. Bake in 3 layers.—Mrs. Lientz.

Cocoanut Cake

$1\frac{1}{2}$ cups sugar, 1 cup butter beaten to a cream, add 4 well beaten eggs, then add 1 cup sweet milk. Mix well, then add $2\frac{1}{2}$ cups of flour with which sift 2 teaspoons baking powder, 1 teaspoon vanilla extract.

Filling—Take the whites of 3 eggs beaten to a stiff froth, then add $1\frac{1}{2}$ cups powdered sugar. This cake is baked in 4 layers. In putting cake together ice each layer and sprinkle with grated cocoanut.—Mrs. Ida Watson.

Apple Sauce Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter or shortening, 2 eggs, 1 cup sour apple sauce (cold), 1 cup nut meats, $\frac{1}{2}$ cup seeded raisins, $2\frac{1}{2}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $2\frac{1}{2}$ teaspoons mixed spices, $\frac{1}{2}$ teaspoon soda, 1 tablespoon hot water. Cream sugar and butter, add whole eggs, and beat well, sift flour, baking powder, salt and spices together. Add nuts and raisins to sugar and butter, and alternate the dry ingredients and apple sauce until all are mixed. Dissolve the soda in hot water and beat into batter just before pouring into pan.—Mrs. I. E. Wells.

One-Egg Cake

1 cup sugar, 1 egg, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 teaspoons baking powder. Flavor to taste and flour enough to stiffen.—Mrs. I. E. Wells.

Southern Queen Cake

2 cups brown sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 teaspoon vanilla, 1 cup buttermilk and cream, pour $\frac{1}{2}$ cup hot water over, $\frac{1}{2}$ cup chocolate, 1 teaspoon soda, 2 cups flour. Use either white or caramel icing.

Caramel Icing—2 cups brown sugar, 1 cup hot water. Boil until it hairs, then pour over 2 tablespoons sweet cream, 1 teaspoon butter and 1 of vanilla.—Mrs. Lientz.

Sponge Cake

6 eggs (separate), $\frac{1}{2}$ cup of granulated sugar, $\frac{1}{2}$ cup flour, 6 tablespoons hot water, 1 teaspoon cream of tartar, 1 teaspoon vanilla, a pinch of salt. Sift flour and sugar 5 times before mixing, then separate the sugar into equal parts, beat the yolks until well blended. Add $\frac{1}{2}$ of the sugar, beat 5 minutes, whip whites with salt and cream of tartar as for angel food, until stiff, then add other $\frac{1}{2}$ of sugar, water and yolks. Beat good, fold in flour and bake.—Mrs. Mary E. Orr.

Brown Sugar Cake

1 cup snowdrift (or compound), 2 cups boiling water, 2 cups brown sugar, 1 cup raisins or nuts, $3\frac{1}{4}$ cups flour, 2 teaspoons soda, spices. Bake in loaf and cover with icing.—Mrs. V. C. Van Gieson.

Dandy Cake

2 cups sugar, not quite 2 cups butter, 1 cup milk, 3 eggs, (yolks and whites beaten separately), flour enough to make a stiff batter and 3 teaspoons baking powder. Flavor with vanilla. Add beaten whites of eggs after the flour has been added. Put $\frac{1}{2}$ of the cake into 2 layers, to the rest add $\frac{1}{4}$ box seeded raisins, 2 tablespoons coffee, 1 teaspoon cloves, 1 teaspoon cinnamon and a little nutmeg. Bake in 2 layers and alternate with the yellow layers, with boiled icing between and on top.—Mrs. V. C. Van Gieson.

Eggless, Butterless and Milkless Cake

1 cup snowdrift (or compound), 1 cup sugar, 1 cup water, 2 teaspoons baking powder, flour to make stiff batter, flavor with vanilla.—Mrs. V. C. Van Gieson.

Eggless, Butterless, Milkless Fruit Cake

2 cups brown sugar, 2 teaspoons cinnamon, 2 cups raisins, 1 teaspoon cloves, 2 cups boiling water, 1 teaspoon nutmeg, 1 cup lard, a little salt. Set over fire and boil 2 minutes. Dissolve 2 teaspoons soda in warm water. Add after mixture cools. Use $3\frac{1}{2}$ cups flour and bake in very slow oven. (Add a cup of nuts if liked.)

Cream Filling— $\frac{1}{4}$ cup sugar, 1 teaspoon flavoring, 1 cup milk, 1 teaspoon butter, 2 teaspoons cornstarch. Mix cornstarch with a little of the cold milk and stir into hot milk. Add butter and sugar, and boil 5 minutes. When cold add flavoring and spread between layers.—Mrs. Mabel Walter, Tonkawa, Okla.

Rolled Jelly Cake

3 eggs, 1 cup sugar, 3 tablespoons milk, flavoring, 1 cup flour, 1 teaspoon baking powder. Bake. Have a damp cloth ready; turn cake out on it; spread with jelly and roll; let it stand in cloth a few minutes.—Mrs. V. A. Gordon.

Fruit Cake

1 cup brown sugar, 1 cup water, 2 cups raisins, $\frac{1}{2}$ cup lard or butter, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg. Boil all of this 3 minutes, allow to cool, add 1 level teaspoon of soda dissolved in 1 teaspoon hot water, 2 cups flour, 1 cup nuts if wanted.—Mrs. Lientz.

Fruit Cake—No. 2

1 cup molasses, 2 cups brown sugar, 1 cup butter, $\frac{1}{2}$ cup milk, 4 eggs, 4 cups flour, 3 cups stoned raisins, 3 cups currants, 1 cup chopped citron, 1 teaspoon each of nutmeg and cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda and 2 of cream of tartar or 3 teaspoons baking powder.—Mrs. Eva Richards.

Burnt Sugar Cake

Syrup for Flavoring—Put 1 cup sugar in pan and burn until it smokes blue, draw from fire and pour 1 cup boiling water over it. Cake— $\frac{1}{2}$ cup butter creamed, $1\frac{1}{2}$ cups sugar added gradually, $2\frac{1}{2}$ cups flour sifted with 2 teaspoons burnt sugar, 2 eggs, whites beaten separately, 1 cup of water or milk, 2 teaspoons baking powder, 1 teaspoon vanilla. Beat cake 5 minutes, then add the syrup, vanilla and whites of eggs.—Mrs. J. M. Frazier.

Gem Cakes

2 eggs beaten till light, 2 cups sugar, $\frac{3}{4}$ cup butter, 1 cup raisins, 2 teaspoons baking powder, vanilla to flavor.—Grace Frazier.

Surething Cake

1 tablespoon butter, 3 cups flour, $1\frac{1}{2}$ cups sugar, yolk 1 egg, $\frac{1}{2}$ cup Baker's Breakfast Cocoa, 1 cup sweet milk, 2 cups flour, 1 teaspoon baking powder, teaspoon soda, white of 1 egg. Work the butter until creamy, and add sugar gradually, then add yolk of egg well beaten, and cocoa. Mix and sift flour, baking powder and soda, and add alternately with milk to first mixture. Beat thoroughly and add white of egg beaten until stiff. Turn into buttered and floured cake pan and bake in a moderate oven 40 minutes.—Ethel Frazier.

Banana Cake

1 cup sugar, $\frac{1}{2}$ cup butter, cream butter and sugar together, 1 cup milk, $1\frac{1}{2}$ teaspoons baking powder sifted through $1\frac{3}{4}$ cups flour, and last, when these ingredients are well mixed, add the whites of 3 eggs beaten stiff; flavor with almond; bake in layers.

For the Filling—Slice up some bananas and stir them through a cup of rich cream, which has been whipped to a stiff froth. It is very delicate.

This cake may also be made in a loaf and an icing made of the yolks of the eggs and a cup of powdered sugar. Stir together and flavor with orange extract or rind. This cake is dainty if $\frac{1}{2}$ of dough is colored with red sugar. Bake the red part in one layer and white part in two layers. Put together with the latter filling and red layer in middle.—Gladis Heap.

English Fruit Cake

10 eggs, 5 cups medium brown sugar, 1 cup of molasses, $1\frac{1}{2}$ cups soft butter, 3 teaspoons lemon juice, $2\frac{1}{4}$ cups figs, pound citron, 2 pounds currants, 3 pounds chopped and seeded raisins, $\frac{1}{2}$ ounce ground cinnamon, $\frac{1}{2}$ ounce cloves, $\frac{1}{2}$ ounce mace, 1 grated nutmeg, $\frac{1}{2}$ teaspoon soda dissolved in a little boiling water, 4 cups flour. Bake carefully in a moderate oven for 2 or 3 hours. The above is enough for 2 or 3 cakes.—Mrs. Z. J. Hull.

War Cake

Boil together for 5 minutes, having the mixture bubble. 2 cups brown sugar, 2 cups hot water, 2 tablespoons lard, 1 package seeded raisins, 1 teaspoon salt, 1 teaspoon each of cinnamon and ground cloves. When mixture is cold add 1 teaspoon soda dissolved in 1 tablespoon water. Then stir in 3 cups flour and bake in 1 or 2 loaves 45 minutes in a slow oven.—Mrs. Z. J. Hull.

Watermelon Cake

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, whites of 4 eggs. Take out $\frac{1}{3}$ of dough, add 1 teaspoon of lemon extract to the remainder and 2 teaspoons of red sugar sand to the part taken out; place half of the white dough in a buttered tin pan. In the very center half of the pink place in this blanched almonds or raisins, in a thick row, for seeds, put on the remainder of the pink, then the rest of the white. This is a beautiful cake for parties and entertainments.—Mrs. Z. J. Hull.

White Cake

1½ cups sugar, ½ cup butter, ⅔ cup milk, whites of 4 eggs, 2 cups flour, 1 teaspoon baking powder.—Mrs. Kimball, Mrs. Hannamon.

Uncooked Frosting

Mix 2 cups powdered sugar, 4 teaspoons cocoa; add 2 tablespoons butter, 2 teaspoons strong coffee; flavor with vanilla.—Mrs. Hannamon.

White Cake

1 cup sugar, ½ cup butter, ½ cup milk, 1¼ cups flour, whites 4 eggs beaten stiff, 2½ teaspoons baking powder.—Mrs. E. E. Carmichael.

Gold Cake

1 cup sugar, ½ cup butter, yolks of 4 eggs, ½ cup milk, 1 teaspoon cream of tartar, ½ teaspoon soda, 2 cups flour, ¾ teaspoon vanilla. Cream butter and sugar, eggs well beaten, milk, flour with soda and cream of tartar mixed in.—Mrs. E. E. Carmichael.

White Layer Cake

1 cup sugar, ½ cup butter, ½ cup milk, 1 heaping teaspoon baking powder, whites 4 eggs, 1½ cups flour. Bake in layers and use filling as follows: ½ cup brown sugar, ½ cup cream, add chopped fruits and nuts. Put on back of stove and cook slow until it comes to a boil. Boil 20 minutes.—Mary Clift.

Eggless White Cake

2 cups sugar, 2 cups sweet milk, ½ cup butter, 3 cups flour, 1 heaping teaspoon baking powder. Bake in 3 layers.—Mrs. Beckmeyer.

White Cake

1½ cups sugar, ¾ cup butter, 2½ cups flour or more, 2 teaspoons baking powder, whites 6 eggs beaten. 1 cup milk, vanilla flavoring. Beat butter and sugar together, gradually add milk and flour, last of all the beaten whites of eggs.

For Filling—1½ cups sugar, ½ cup sweet cream, butter size of egg or less. Boil together. When stiff take off the fire, then add vanilla. This will also answer for a banana cake. Use the same filling and slice bananas between cake and on top of cake.—Ida M. Geiger.

Angel Cake

Whites of 12 eggs, $1\frac{1}{2}$ tumbles of sugar, 1 tumbler flour, 1 teaspoon cream of tartar level, add $\frac{1}{2}$ cream of tartar and small pinch of salt to eggs when beating; put $\frac{1}{2}$ cream of tartar in flour and sift 5 times; beat eggs quite dry, then add sugar and lastly the flour. Fold sugar and flour in carefully with silver fork. Do not beat it. Handle carefully. Bake slowly about 40 minutes. Leave in pan until cold. Do not butter or grease pan, flavor with vanilla.—Mrs. Hannamon.

(I bake mine in crock it is mixed in. When done, turn crock bottom side up with something under one edge; leave till cold.—Mrs. Elmer Walter.)

Caramel Icing

2 cups brown sugar, 1 cup of sweet cream. Boil until it threads, add 1 teaspoon butter, 2 teaspoons vanilla and beat until thick.—Mrs. W. H. Kimball.

White Cake

1 cup butter, 2 cups granulated sugar, 1 cup milk, 1 teaspoon rose water, $3\frac{1}{2}$ cups flour, 3 level teaspoons baking powder, whites of 6 eggs, beaten dry.

Frosting for White Cake.—3 cups granulated sugar, 1 cup boiling water, whites of 3 eggs, teacup chopped raisins, 1 cup chopped nut meats, 5 figs cut in thin slices.—Mrs. Alice Orr.

Tipsy Cake

Bake a square sponge cake, blanch a pound of almonds, split them once and stick in the cake. Make a dressing and pour over it while hot.

Dressing.—3 eggs, 1 quart milk, 1 cup sugar. Boil $\frac{1}{2}$ of the milk and mix eggs and sugar with other half and add to the hot milk. Flavor with vanilla.—Mrs. W. H. Clarke.

Raisin Cake

Put the following into a saucepan and boil together 3 minutes: 1 cup brown sugar, 1 cup water, $1\frac{1}{2}$ cups seeded raisins, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, and a pinch of salt. When cool add 1 level teaspoon of soda dissolved in a little warm water; then beat in 2 cups of flour in which has been sifted 2 level teaspoons of baking powder. Bake in a loaf in rather slow oven. If desired $\frac{1}{8}$ cup nut meats may be added.—Mrs. B. Easterday.

Angel Food Cake

Whites of 10 eggs, $1\frac{1}{4}$ cups granulated sugar, $\frac{1}{2}$ teaspoon cream tartar, a pinch of salt and 1 cup flour; flavor with lemon. Beat whites of eggs until light, add salt and cream of tartar. Beat again until quite stiff. Add sugar and flavoring and beat thoroughly; beat flour lightly. Bake in a moderate oven 1 hour.—Mrs. Gordon.

Devil's Cake

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream or milk, 2 cups flour, 3 eggs, 1 teaspoon soda, $\frac{1}{4}$ cake chocolate, melted and stirred in with butter and sugar. Bake in layers; put together with any good icing.—Ida Watson.

Devil Cake

Grate $\frac{1}{2}$ cup chocolate; pour over it $\frac{1}{2}$ cup boiling water and add teaspoon soda. Let stand while mixing cake. 2 cups sugar, $\frac{1}{2}$ cup butter, cup sour milk, 2 eggs, teaspoon vanilla, 3 cups flour. Bake in layers.

Caramel Filling—2 cups light brown sugar, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup milk, butter the size of egg, teaspoon vanilla. When it forms a soft ball in cold water remove from fire and beat 10 minutes and add a little cream.—Mrs. Wilson.

Devil's Food Cake

2 tablespoons cocoa or chocolate, yolk of 1 egg, $\frac{1}{2}$ cup milk. Cook until thick. Cream 1 cup sugar with butter size of an egg, $\frac{1}{2}$ cup milk, 1 level teaspoon soda in a little milk, $1\frac{1}{2}$ cups flour, white of 1 egg. Mix first part with second. Bake in 2 layers.—Mrs. Morris.

Economical Cake

1 cup sugar, $\frac{1}{2}$ cup butter, whites of 3 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 heaping teaspoon baking powder. Bake in layers.—Mrs. Morris.

Mocha Cake

Cream 1 cup butter with 1 cup sugar, add $\frac{1}{2}$ cup sweet milk alternately with $1\frac{1}{2}$ cups flour, sifted well, with $1\frac{1}{2}$ teaspoons baking powder and whites of 3 eggs beaten to a stiff froth. Flavor with vanilla. Bake in 2 layers, in a moderate oven.

Filling for Cake—1 egg, $\frac{3}{4}$ cup sugar, juice of 1 lemon, butter size of an egg.—Mrs. F. E. Fields.

Coffee Chocolate Cake

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs beaten separately, $\frac{1}{2}$ cup chocolate dissolved in $\frac{1}{2}$ cup hot water; add 2 teaspoons red sugar to give color, 1 cup cold coffee, 2 teaspoons baking powder, 1 teaspoon vanilla. Do not mix too stiff. Raisins and currants added make a fine fruit cake.—Mrs. Theodore Jones.

Devil's Food Cake

2 cups brown sugar (or white will do), $\frac{1}{2}$ cup butter, 2 eggs well beaten and beaten well with butter and sugar, 6 teaspoons cocoa dissolved in warm water, 1 teaspoon soda dissolved in 1 cup sour milk, 3 cups flour with 1 teaspoon baking powder sifted in it. Bake in loaf.—Mrs. Edna Smith, Mrs. F. E. Fields.

Filling for Cake—2 cups brown sugar, $\frac{1}{2}$ cup milk or cream, butter size of an egg.—Mrs. F. E. Fields.

Chocolate Cake

Dissolve 2 ounces of chocolate in 5 tablespoons boiling water, cream $\frac{1}{2}$ cup butter and $1\frac{1}{2}$ cups sugar; add the yolks of 4 eggs, then add the chocolate, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder, 2 teaspoons vanilla. Beat the whites of eggs to stiff froth. Stir in at last.—Mrs. Kimball.

Orange Icing

White of 1 egg, juice of 1 orange, 1 pound confectionery sugar, 1 tablespoon orange rind. Beat egg and juice together slightly, add gradually sugar and orange rind until stiff enough to drop from spoon. If too stiff it may be thinned with a little orange juice or water. Spread on top of cake.—Mrs. C. A. Wright.

Marshmallow Filling

Make a boiled icing of 1 cup sugar, $\frac{1}{2}$ cup water. Boil until it will form a soft ball when dropped in cold water. Pour over the beaten white of 1 egg; add $\frac{1}{4}$ pound marshmallows. Beat until dissolved.—Mrs. Gordon.

Mocha Cake Filling

1 cup powdered sugar creamed with 2 tablespoons butter, 2 level tablespoons chocolate, 2 tablespoons boiling coffee and 1 scant tablespoon vanilla. Stir until thick.—Mrs. Otstot.

Simon Sauce (Cake Filling)

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 lemon (juice and grated rind), 3 tablespoons boiling water. Put in a tin pail and thicken over steam.—Mrs. Wm. Otstot.

Peach Short Cake

2 cups flour, 2 heaping tablespoons sugar and 2 teaspoons baking powder, a level teaspoon salt, all sifted together, then mix $\frac{1}{4}$ cup butter in thoroughly; add 1 egg beaten light and $\frac{3}{4}$ cup milk. Roll out in 2 layers to fit pans used, which must be buttered well. Bake 15 minutes, then use ripe peaches mashed well with lots of sugar, and use between and on top of buttered crusts. Strawberries and fresh sweetened cooked apples can be used in same way. "Sure is fine."—Eva M. Richards.

Hot Water Ginger Bread

Mix together 1 cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter or lard. Sift $2\frac{1}{2}$ cups flour with 2 teaspoons soda; 1 tablespoon ginger, $\frac{1}{2}$ teaspoon each of cloves and cinnamon, $\frac{1}{2}$ teaspoon salt. Stir together well with 1 cup boiling water. Hastily stir in 2 well beaten eggs. This is very thin, but do not add more flour. May be baked in gem pans or layers. Let cool before removing from pans. Cover with white frosting.—Mrs. Ellison.

Ginger Cake

1 cup sugar, 1 cup sorghum, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon salt, 3 cups flour, $\frac{1}{2}$ cup lard and butter, 2 teaspoons baking powder, 2 teaspoons ginger. Beat good. Put in gem pans and bake 10 or 15 minutes and frost if wanted.—Mrs. Candell.

(This is fine.)

Ginger Bread

1 cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon each ginger, cloves and cinnamon; 2 teaspoons soda in 1 cup boiling water. $2\frac{1}{4}$ cups flour, 2 beaten eggs. Put in eggs last.—Mrs. Candell.

(I use 1 cup sour milk instead of water.—Mrs. Lientz.)

Mother's Cake

Take a mixing bowl, sift in 2 cups flour, $1\frac{1}{2}$ teaspoons baking powder, pinch salt, $\frac{1}{2}$ cup butter, 1 heaping cup sugar. Mix thoroughly, dry, then put in enough sweet milk to make right consistency.—Mrs. Sarah M. Cook.

Sour Apple Cake

1 cup sugar, $\frac{1}{2}$ cup butter, (drippings may be used), creamed together, 1 cup sour apple sauce not sweetened, in which dissolve 1 level teaspoon soda. This turns it dark; $1\frac{1}{4}$ cups flour, 1 cup raisins, $\frac{1}{2}$ teaspoon of different kinds of spices. Bake slowly. This cake will keep moist a week or more.—Miss Jennie Cook.

(I use $\frac{1}{2}$ cup of nut meats.—Mrs. F. A. Stocking.)

Plain Cream Cake

2 egg, separate (beat), 1 cup sugar, 1 cup sour cream, $1\frac{1}{2}$ cups flour with 2 teaspoons baking powder, flavor, pinch salt.—Mrs. Olive Ratliff.

Aunt Jocie's Sponge Cake

3 eggs, beat 3 minutes, $1\frac{1}{2}$ cups sugar, beat 5 minutes, 1 cup flour, beat 3 minutes, $\frac{1}{2}$ cup water, 1 cup flour and 2 teaspoons baking powder.

Walnut Cake

2 cups sugar, $\frac{3}{4}$ cup butter, 3 eggs, 1 cup milk, 3 cups flour, 2 teaspoons baking powder and 1 cup walnut meats cut fine. Add last to cake batter. Bake in layers or loaf.

Webster's Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder. Take $\frac{1}{2}$ the batter, add 1 cup of well floured raisins, 2 tablespoons sorghum molasses and spice as desired. Place fruit part in the cake tin and bake about 20 minutes or until a slight crust has formed on top. Draw to edge of oven, being careful not to jar it, and turn the yellow part very evenly upon the fruit part and bake until done. The fruit part and yellow part should not mix together.

Cake Filling

Grate the rinds of 2 oranges and 1 lemon, add the juice, 1 cup water, 1 cup sugar and 1 tablespoon corn-starch. Boil until smooth and cool before putting on cake.—Mrs. C. J. Haas.

Doughnuts *and* Cookies

Doughnuts

"One cup of sugar, one cup of milk,
Two eggs beaten fine as silk,
Salt and nutmeg, (lemon will do)
Of baking powder, teaspoons two.
Lightly stir the flour in,
Roll on pie board not too thin,
Cut in diamonds, twist or rings,
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning,
Fry them brown just short of burning,
Roll in sugar, serve when cool.
Price a quarter for this rule."

1 cup sugar, 1 cup milk, (sweet), 2 eggs, pinch salt, 2 teaspoons baking powder, flour enough to make a soft dough, flavor (2 or 3 tablespoons lard if wanted.)
—Mrs. Eva Richards, Mrs. Z. J. Hull, Mrs. Alice Orr.

Doughnuts

2 cups sugar, 2 eggs, 2 tablespoons melted lard, 2 cups buttermilk, 3 level teaspoons soda in a little warm water, flour to mix.—Mrs. F. E. Fields.

Cream Doughnuts

1 cup sugar, $\frac{1}{4}$ teaspoon cinnamon, 3 eggs, 1 teaspoon soda, $\frac{3}{4}$ cup cream, 2 teaspoons cream of tartar, $\frac{1}{4}$ cup milk, $1\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg, flour to roll. Beat yolks of eggs; add sugar, cream, milk, soda, cream of tartar, spices and salt mixed and sifted with part of the flour, whites of eggs beaten until stiff, and flour to make a dough stiff enough to roll out. Shape and fry in deep fat.—Mrs. Robert Walter.

Doughnuts

3 eggs, 1 cup sugar, pinch salt, 1 teaspoon nutmeg, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ teaspoon soda dissolved in the sour milk, flour to make stiff dough and 1 teaspoon of baking powder. Mix in the order given. 2 tablespoons of vinegar in the lard when you put it on to heat will keep the doughnuts from absorbing the lard.—Mrs. V. A. Gordon.

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Doughnuts

1 cup sugar, $2\frac{1}{2}$ tablespoons butter, 3 eggs, 1 cup milk (sweet), 4 teaspoons baking powder, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, 1 teaspoon salt, enough flour to roll out. Cream butter, add $\frac{1}{2}$ of the sugar and mix until well blended. Beat eggs lightly and add remainder of sugar, and then add milk to egg mixture. Mix and sift all dry ingredients with about $3\frac{1}{2}$ cups flour, and add in alternation with the liquid mixture to the butter and sugar mixture. Roll the dough out on a board about $\frac{1}{8}$ inch thick. Cut out with doughnut cutter and fry in hot fat.—Mary Clift.

Drop Cookies

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, $\frac{3}{4}$ cup sour milk or cream, or can use sweet milk with baking powder, 2 eggs, pinch salt, 1 teaspoon each of cinnamon and nutmeg, 1 level teaspoon soda in sour milk, 1 cup seeded raisins, run through grinder, 1 cup nut meats, flour to make real stiff batter, 1 teaspoon baking powder. Drop this batter from a teaspoon in greased pans and bake in rather hot oven. If cream is used do not use much shortening.—Mrs. Z. J. Hull.

Raised Doughnuts

1 quart of yeast sponge, $\frac{1}{2}$ cup butter or 1 cup of sour cream for shortening. If you use lard or butter use 1 cup of water, 1 cup sugar, 2 eggs, nutmeg, enough flour to make a thin batter. Let raise till light, mix with flour until stiff. Let raise, then cut and twist. Let raise, then fry and roll in sugar.—Mrs. Thos. E. Ruggs.

Cookies

2 cups of sugar, 1 cup of butter, 1 cup of sour cream, 3 eggs, 1 teaspoon soda dissolved in cream, 1 teaspoon nutmeg, flour enough to make a soft dough.—Mrs. W. H. Kimball.

Brownies

$1\frac{1}{2}$ cups of sugar creamed with $\frac{1}{2}$ cup of butter. Add 2 eggs, 2 tablespoons of cocoa, $\frac{1}{2}$ cup of nuts and 1 teaspoon of vanilla, $\frac{1}{2}$ cup flour. Bake in shallow pan.—Mrs. H. C. McCluskey.

Filled Cookies

1 cup sugar, $\frac{1}{2}$ cup shortening, creamed together; then add 1 beaten egg, $\frac{1}{2}$ cup milk and 3 teaspoons baking powder sifted with 1 cup flour, then add gradually 2 cups more of flour.

Filling—1 cup chopped raisins, $\frac{1}{2}$ cup sugar, grated rind of 1 lemon, 3 teaspoons flour and $\frac{1}{2}$ a cup of lemon juice and water. Cook slightly until a paste is formed. Roll the cookies thin, put in pan and put a teaspoon of filling on each, put another cookie on top of each and press edges together.—Mrs. Arthur Morrison.

Oat Meal Cookies

Cream 1 cup shortening, gradually add 1 cup sugar, 2 eggs well beaten, 4 tablespoons sour milk. Sift together $2\frac{1}{2}$ cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt; add gradually into creamed mass, 1 teaspoon vanilla, 2 cups of raw oatmeal, 1 cup currants; roll out $\frac{3}{8}$ inch and bake in a quick oven. A little sugar may be sifted over top before the cookies are cut out.—Mrs. John Clift.

Rolled Oats Cookies

2 eggs, 1 heaping tablespoon butter, 1 cup sugar, 2 cups raw rolled oats, 1 teaspoon baking powder, 2 heaping tablespoons flour. Drop in teaspoon on floured pans, and bake in moderate oven. "Fine."—Mrs. Wm. Otstot.

COOKIES

2 cups sugar, 1 cup lard or butter, 1 cup sour milk, teaspoon soda dissolved in a little warm water, flour to roll.—Mrs. Blanche Prosser.

Rick Cookies

3 eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup butter and lard mixed, 4 tablespoons water, 2 rounded teaspoons, baking powder, 1 teaspoon flavoring, enough flour to roll.—Mrs. Wm. Otstot.

Fruit Cookies

3 tablespoons water, 2 cups sugar, 1 cup butter, 3 eggs, 1 cup chopped raisins, 1 level teaspoon soda dissolved in 1 tablespoon hot water, 1 heaping teaspoon each ground cloves, cinnamon and nutmeg; flour enough to make rather stiff. Roll thin.—Mrs. Kimball.

Nut Cookies

1 cup butter, 2 cups sugar, $\frac{1}{2}$ cup cold coffee, 3 cups flour, 1 cup chopped walnuts, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins, 3 eggs, 1 teaspoon soda, 1 teaspoon nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt. Mix sugar and butter well together, then add the soda to the cold coffee and mix with sugar and butter, add the eggs which have been beaten next, and lastly the flour, currants, raisins, nuts, nutmeg, cinnamon and salt.—Mrs. B. Easterday.

English Cookies

2 cups brown sugar, 1 cup lard and butter, 1 cup strong cold coffee, 2 eggs, 1 level teaspoon soda, 1 teaspoon baking powder, sifted in 3 cups flour and 1 teaspoon each of nutmeg and cinnamon, 2 cups seeded raisins chopped. Drop off a spoon into a slightly greased pan. Bake in a quick oven.—Mrs. John Chft.

Ginger Cookies

1 cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup lard or all lard, 2 eggs, 3 teaspoons ginger, 1 teaspoon soda, $\frac{1}{2}$ cup sour milk, flour to make stiff dough.—Mrs. V. A. Gordon.

Vanilla Wafers

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup lard, 2 eggs, $\frac{1}{4}$ cup sour cream, $\frac{1}{2}$ teaspoon soda dissolved in cream, 2 tablespoons vanilla, flour to make stiff. Roll thin. Bake.—Mrs. V. A. Gordon.

Vanilla Wafers

$\frac{1}{2}$ cup butter and lard, 1 cup sugar, 1 egg, $\frac{1}{4}$ cup milk, 2 teaspoons vanilla, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Mix. Let stand until light, then roll thin and bake.—Mrs. Lientz.

Sugar Cookies

1½ cups sugar, 1 cup lard, ¼ cup sour milk, 2 eggs, ¼ nutmeg, flour to make soft dough.—Mrs. Lentz.

Cookies (Extra Good)

1 cup butter or lard, 2 cups sugar, creamed together; add beaten yolks of 5 eggs. Stir until very light, add whites of eggs whipped to a froth, add 2 cups flour sifted with 2 teaspoons cream of tartar and 1 of soda. Mix all together and add flour until stiff enough to roll thin. You will think you can never get enough. Sprinkle lightly with sugar before baking.—Mrs. E. U. Walter.

Oatmeal Cookies

Pour 1 cup of very hot lard or snowdrift over 2 cups of oatmeal and set aside until cold, then add 1 well beaten egg, 1 cup sugar, ½ cup sour milk, ½ teaspoon each soda and salt, 1 cup raisins, 1 teaspoon ginger, ½ teaspoon nutmeg and enough flour to make a stiff dough. Fill into well greased gem pans and bake in moderate hot oven.—Mrs. Chas. Cornelius.

Cookies

3 eggs, 1 cup butter, 1 cup sour cream, 2 cups granulated sugar, 4 cups flour, 1 teaspoon soda dissolved in sour cream, 1 teaspoon baking powder and 1 teaspoon vanilla.—Mrs. Chas. Cornelius.

MISPLACED RECIPES

Angel Food Cake

Whites of 4 eggs, ½ cup of sugar, ½ cup of flour, ¼ teaspoon of cream of tartar. Make just like any other angel food recipe.—Mrs. M. L. Baldwin.

Sausage

1 cup salt, 2 tablespoons pepper to 3 gallons of ground meat. Mix well.—Mrs. I. E. Wells.

Pickled Beets

When canning beets place a horseradish leaf on top of beets and the vinegar will not turn white.—Mrs. Irvin E. Wells.

Dainty Ices *and* Cold Drinks

Ice Cream

To 1 gallon of rich milk add 2 packages ice cream powder, 2 cups sugar and extracts to suit taste. (I find this a mighty good and cheap way of making ice cream.)—Mrs. Eva Richards.

Banana Ice Cream

Remove all dark spots from 4 bananas, mash thoroughly, and whip into 1 gallon of vanilla ice cream.—Mrs. J. W. Junkens.

Cooked Ice Cream

For 1 gallon, 3 eggs beat until they become foamy. Mix $1\frac{1}{4}$ pints sugar and 2 tablespoons flour. Add very slowly to well beaten eggs. Continue beating while adding sugar and flour. Pour this into 1 quart of hot milk and cook until thick. Remove from fire, add $\frac{1}{2}$ tablespoon each vanilla and lemon, then add this to sufficient milk to make 1 gallon. $\frac{1}{2}$ pint cream will improve quality.—Mrs. Clifford Savage.

Iced Chocolate

A nice cool drink. 1 cup granulated sugar, $\frac{1}{4}$ cup water, 6 squares of Baker's chocolate. Boil until a thin syrup. It should be of the consistency of molasses when cold. When ready to serve, stir 1 tablespoon of this mixture in 1 glass of cold milk, stir. Put 1 tablespoon of whipped cream on top of milk.—Mrs. Mary C. Mathews.

Ice Cream

Place about 1 quart milk on the stove, and heat to boiling point. Mix yolks of 4 eggs, $2\frac{1}{2}$ cups sugar, and 1 tablespoon flour together, then stir this gradually into the milk and cook until it thickens. When cool add 1 quart separated cream, beaten whites of 4 eggs, and enough milk to fill a 1-gallon freezer. I often add a can of mash apricots which I think adds a delicious flavor.—Mrs. H. M. Easterday.

Pineapple Sherbet

For 1 Gallon—2 quarts milk, $3\frac{1}{2}$ cups sugar, and these two are heated or stirred together well. Put in freezer and chill. Add a 15-cent can pineapple, 4 or 5 oranges, 3 lemons and beaten whites of 2 eggs.—Miss Ida Hine.

Pineapple Sherbet

For one gallon: $\frac{1}{2}$ gallon water, 1 small teacup flour, $2\frac{1}{4}$ cups sugar, 1 can pineapple, juice of 3 lemons, whites of 3 eggs. Add enough water to make freezer $\frac{3}{4}$ full. For orange sherbet I use 9 oranges and 3 lemons instead of pineapple.—Mrs. H. Easterday.

Pineapple Sherbet

Soak 2 tablespoons of Knox gelatine in 2 cups of cold water 20 minutes. Add 2 cups boiling water, $1\frac{1}{2}$ pints sugar and 1 large can of grated pineapple, juice of 1 lemon, then add enough cold water to finish the gallon.—Mrs. M. L. Baldwin.

Lemon Sherbet

2 lemons to 1 quart milk, 2 cups sugar. Put milk in freezer. When it begins to freeze add lemons and sugar.—Mrs. Reece McGee.

Orange Sherbet

$\frac{1}{2}$ dozen oranges, 1 dozen lemons (take 3 cups sugar and 8 cups water, boil together), let cool, then add oranges and lemons. Freeze till mushy, then add whites of 3 eggs beaten stiff. Just pour them on top and finish freezing.

Three Sister Sherbet

3 oranges, 3 lemons, 3 bananas, 3 cups sugar, 3 cups water, whites of 3 eggs, 1 tablespoon gelatine. Put sugar and water on and heat until sugar is dissolved. When cool add fruit, dissolve gelatine in a little cold water and add to water and sugar.—Mrs. John Holland.

Grape Acid

12 pounds grapes picked off stem, $5\frac{1}{2}$ ounces of tartaric acid dissolved in 1 quart of water. Pour over grapes and let stand 48 hours. Drain in sack. To every pint of juice add $1\frac{1}{2}$ pints of sugar. Can up cold. To drink, dilute $\frac{1}{2}$ with water.—Mrs. Theodore Jones.

Apricot Sherbet

1 large can apricots, 1 lemon, 1 cup sugar, 4 eggs beaten stiff, a pinch of salt, $\frac{1}{2}$ cup water. Rub apricots through a sieve, add apricot juice and lemon strained, sugar, salt and whites of eggs. Mix and freeze. Serves 10 persons.—Mrs. N. F. Keyes.

Punch

Juice of 3 oranges, juice of 3 lemons, 3 cups sugar, 2 quarts water, 1 pint Port wine or fruit juice, and add cherries or pineapple chopped.—Mrs. J. W. Junkens.

Eggnog (It's Fine; Try It)

For 1 glass beat 1 egg separated, put 1 teaspoon sugar and 1 teaspoon of lemon in glass with yolk of egg, 2 teaspoons of strawberry juice or any kind of fruit juice. Then add beaten white of egg, leaving out a little to put on top, and stir well. Then add remainder of white of egg on top of glass. A cool, refreshing drink.—Mrs. Sarah M. Cook.

Orangeade

Juice of 6 oranges and 2 lemons, 1 pint sugar, $\frac{1}{2}$ gallon water; add a very thin slice of peeled orange to each glass. Add ice.—Mrs. F. A. Stocking.

Marshmallow Cream

$\frac{1}{2}$ envelope Knox Sparkling Gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup boiling water, whites of 4 eggs, 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon lemon extract, $1\frac{1}{2}$ squares chocolate. Soak gelatine in cold water 5 minutes, add boiling water and place over teakettle until dissolved. Cool, but do not chill. Stir sugar into dissolved gelatine. Beat the whites of eggs very light and to the eggs add the gelatine and sugar, a few spoonfuls at a time, beating constantly. Divide quickly into 3 parts. To the first part add part of the kind color found in package and flavor with vanilla; to the second part add melted chocolate, and vanilla flavoring, and flavor the third part with lemon. Mold in layers in square mold, adding nuts to the pink part and cherries to the white. Chill. Cut in slices and serve with or without whipped cream or sauce made with the yolks of eggs. Attractive if served with ice cream instead of cake.—Mrs. Elmer U. Walter.

Tempting Dishes for Sick *and* Invalids

Oatmeal Gruel

2 tablespoons oatmeal, 1 cup milk, 1 cup boiling water, 1 teaspoon sugar, a little salt. Mix the oatmeal, salt and sugar. Pour the boiling water over it. Cook for 30 minutes and strain; then add the milk, heat to boiling point, and serve hot.

Eggnog

Beat the white of an egg to a stiff froth, add the yolk and beat again. Bring milk to a boiling point and pour over the egg, then add sugar and flavor.—Mrs. Wm. Otstot.

Chicken Broth

Just use breast of chicken, no fat part of chicken with it, salt a little, boil till very tender, drain off broth. Serve with a light brown slice of toasted bread or crackers.—Mrs. Elmer U. Walter.

Beef Tea

Pound beef thoroughly with meat pounder or hammer. Place in glass fruit jar, put lid on, place in kettle of cold water and boil 5 or 6 hours. When ready to use add a pinch of salt.—Mrs. Wm. Otstot.

Potato Soup

3 medium sized potatoes, 1 quart milk, 2 slices onion, 2 tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{6}$ teaspoon pepper, 1 teaspoon chopped parsley. Cook potatoes and when soft mash with potato masher. Scald milk with the onions, remove onions and add milk slowly to potatoes, melt butter, add dry ingredients, stir until well mixed, then add to potato and milk mixture. Cook 1 minute. Add parsley and serve hot.—Mrs. Hine.

Cream of Celery Soup

1 bunch celery, $\frac{3}{8}$ cup milk, $\frac{1}{4}$ cup cream, $\frac{1}{2}$ tablespoon butter, $\frac{1}{2}$ tablespoon flour, salt pepper. Chop celery in small pieces, add to milk and cook in double boiler 20 minutes. Thicken with flour and butter. Put together, season, add cream, strain and serve.

Vegetable Soup

Cut 6 medium sized potatoes, 4 onions, 2 carrots, 2 turnips, 1 head celery cut in small pieces, 2 tablespoons butter. Put in vegetables, stir briskly over hot fire 10 minutes, add 1 tablespoon flour, mix smoothly in table-
spoon milk, stir until it boils. Cook vegetables until tender, season and put through collander. Mix with 2 quarts boiled stock and let simmer 1 hour.—Mrs. Hine.

Pineapple Eggnog

Beat lightly 1 very fresh egg, add 2 tablespoons of water and 2 of pineapple juice, strain over crushed ice and sweeten to taste.—Edd Richards.

Write your own recipes below:

MISCELLANEOUS

To keep lemons fresh place in fruit jar. Cover with water and seal.

A knowledge of food values is a safeguard against disease.

"Laugh and grow fat" is a wise old saw. Fatigue and nervousness at meal times cause indigestion.

Children should be taught a sense of money values through a share in family responsibilities and a knowledge of costs.

Don't be afraid to leave undecorated spaces in your home. Those very spaces may serve to set off some beautiful article of furniture and give a restful and orderly atmosphere.

Anyone who uses the roots of beets and throws away the tops has missed one of the delicacies of the season. Beet greens are good.

Using old jar rubbers is more likely to be extravagant than thrifty. The value of a few jars of fruit or vegetables when spoiled because of poor rubbers will more than pay for all the rubbers used during the canning season.

Housekeeping and homemaking is as much a business as banking; system is as essential in the successful operation of one as of the other.

To keep hinges from creaking, dip a feather into oil and rub them into it.

How to Keep Lettuce: Wash well in cold water, shake out dry, and put in an air tight bucket. 2-quart molasses bucket is good) This will stay fresh and brittle for several days or a week.

Put a little lump of alum in cucumbers when soaking over night—will make them brittle and fresh.

When cooking cranberries or gooseberries add a pinch of soda and use less sugar.

Cover jelly with powdered sugar to keep from molding.

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In dressing a chicken, take a rag and put soda on rag, wash chicken thoroughly (using water). It will take out pin feathers and wash chicken cleaner and quicker than scraping with a knife.

If a little baking powder is added to mashed potatoes when mashing they will be lighter and more fluffy.

In mixing a cake use a potato masher and mash butter and sugar together—quicker than with a spoon

Fig and Senna Paste For Stimulating a Weak Digestion and Clearing the Complexion

A $\frac{1}{2}$ pound each of raisins and figs, and 1 ounce of senna leaves. Chop fine and put in a stew pan with $\frac{1}{2}$ pound sugar and $\frac{1}{2}$ pint boiling water. Let simmer slowly for 20 minutes, then pour out on oiled paper in a long baking tin, to cool. Take a piece an inch square at bed time and afterwards regulate the amount by the effect.—Mrs. Wm. Otstot.

Saving Girdled Trees

If those who have trees girdled in winter will attend to them promptly they can save at least a part of them by apply tallow and bandaging with bleached muslin. The tallow should be slightly warmed, but only enough so you can apply a good coat of it. We have grown bark on apple trees that were completely girdled.—P. H. F.

Borax Soap Recipe

Into 2 quarts cold rain water dissolve 3 table-spoons powdered borax and 1 can lye. Let stand over night in a granite vessel. In the morning heat 5 pounds of grease luke warm and stir into it. Stir for about 10 minutes or until it thickens.—Mrs. Lientz.

Plant Lice

A tea made from tobacco, or tobacco smoke, will kill them.

Cucumber Beetles

About the only way to keep these away is to cover the plant with a netting.

Cut Worms

Make a little ring of either lime or wood ashes about the plant as a protection against cut worms.

Setting Color Before Washing

For yellow, tan and brown fabrics use a cup of vinegar to 2 gallons of water, for blue, lavender and green use an ounce of alum to a gallon of water; for blue, red, pink, and black use a cup to salt to 2 gallons of water. Use boiling water and do this before cutting the goods as it shrinks it also. When the garments are worn out the color will be almost as clear and bright as when bought.—Mrs. W. C. Larrabee.

WILLIAM CHURCHILL WASHINGTON

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