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HIGH ALTITUDE  
**COOK  
BOOK**



BY THE  
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Anaconda, Montana

May, 1920

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# HIGH ALTITUDE COOK BOOK



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BY THE LADIES OF THE M. E. CHURCH,  
ANACONDA, MONTANA

MAY, 1920.

PRICE 50 CTS.

## *Recipe for Home Comfort*

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THESE RECIPES Were compiled and edited by the Ladies'  
Aid Society of the First M. E. Church of Anaconda,  
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red tomatoes. Bake  $\frac{3}{4}$  of an hour, basting frequently with the tomatoes. Serve cold.—Mrs. A. L. Flint.

#### DRAWN BUTTER SAUCE.

Take 3 cans oysters, 1 lb butter (melted) stirred in 1 cup of flour, 1 quart cold milk or cream; then add chopped oysters, stirring constantly; after boiling add 1 quart warm milk. Keep warm in pan of warm water.—Mrs. McPherson.

#### CHICKEN AND MACARONI

Mince cold roast or boiled chicken quite fine; boil  $\frac{1}{2}$  pound macaroni until tender, first breaking it up in small pieces. Butter a deep pudding dish, put on the bottom a layer of the cooked macaroni, then a layer of the minced chicken, bits of butter, salt and pepper; moisten with chicken liquor or milk, if you haven't the liquor; over this put another layer of macaroni and chicken until dish is filled, pour milk or cream over the whole, until covered. Bake three-fourths of an hour and serve hot.—Mrs. W. P. Coon.

#### PRESSED CHICKEN

There is nothing more wholesome or delicious for a child's party or summer luncheon. Boil the chicken slowly in sufficient water to cover until the meat slips from the bone, having added a sliced onion, 12 pepper corns, 2 celery stalks and a few sprigs of parsley. When tender, remove the chicken, separate from the bone and gristle and cut rather fine; strain the liquor and return to the fire to be boiled down to one pint; to this add 2 teaspoons of gelatin which has been dissolved in a little water; season to taste; pack the chicken in a mold, adding enough of the liquor to moisten it thoroughly. This, when cold, will hold its shape so that it may be sliced with a sharp knife. Lay in a cold dish with overlapping slices and decorate with parsley or lettuce.—Mrs. Geo. McGregor.

#### BAKED EGGS

Boil one dozen eggs until perfectly hard. Take off the shell and divide the eggs into halves and take out the yolks, mash them fine and add a heaped tablespoon of bread crumbs or rolled crackers,  $\frac{1}{2}$  cup cream, mix thoroughly, season well with salt and pepper. Put the whites in a baking pan on ends, pour the mixture over. Bake about 15 minutes. Good lunch or supper dish.—Mrs. John W. James

#### BAKED LIVER

Place a layer of sliced bacon in a granite pudding dish; slice onion and tart apples over the bacon. Season with salt, pepper and celery seed, then put in a layer of sliced liver; fill the dish with alternate layers, having bacon on top. Cover the pan closely and bake for an hour or more.—Mrs. W. P. Coon.

#### CREAM MUTTON LEG.

Wash carefully before using; put in deep kettle with 1 cup water, 1 pinch mace, 1 tablespoon salt,  $\frac{1}{2}$  small onion; cover tight. Add 1 cup water until well cooked, 1 pint milk, 1 tablespoon butter; cook until thick. Pour over mutton leg; let steep until 20 minutes before using. Serve while hot. (Can't be beat for cooked meat.)—Mrs. Walker.

#### ROAST LEG OF MUTTON

Put in a hot oven with half an onion, roast until brown; add water, salt and pepper, cover up and cook slow from three to four hours.

#### Leavings of the Mutton

Take the meat off the bone, chop fine, add a little flour, salt, pepper, butter; put in a baking dish, cover with milk and bake for one hour.—Mrs. Carman.



### SALMON LOAF

One can salmon,  $\frac{1}{2}$  cup bread crumbs, 4 tablespoons melted butter, 3 eggs well beaten, 1 tablespoon lemon juice, 2 tablespoons of chopped parsley, salt and pepper. Steam 1 hour and serve with lemon.—Mrs. W. B. May.

### BAKED POTATOES WITH CREAMED SALMON

Bake potatoes of even size, cut lengthwise, scoop out the center; beat it to a cream, season and mix with well seasoned creamed salmon and heap the shells with same. Return to oven and bake until brown.—Mrs. R. J. Hensley.

### ENGLISH ROAST TURKEY

Dress and rub turkey thoroughly inside and out with salt and pepper, and stuff with bread crumbs (not using the crust) rubbed fine, moistened with butter and 2 eggs, seasoned with salt, pepper, parsley, sage, thyme or sweet marjoram; sew up, skewer and place to roast in a rack within a dripping pan; spread with bits of butter, pepper, salt and water. A few minutes before it is done glaze it with the white of an egg. Dish the turkey, pour off most of the fat, add the chopped giblets and the water in which they were boiled, thicken with flour and butter rubbed together; stir in the dripping pan, let boil thoroughly and serve in gravy boat. Garnish with fried oysters and serve with celery sauce and stewed gooseberries. Choose a turkey weighing from 8 to 10 pounds. If it becomes too brown, cover with buttered paper.—Mrs. M. Vollenweider.

### VEAL LOAF

To a 3-lb veal loaf (the butcher will proportion the quantity of salt pork for that size loaf) add the following ingredients; 3 eggs well beaten, butter the size of an egg, six rolled crackers, 2 tablespoons milk, 1 teaspoon pepper, tablespoon salt; mix well together and form in a loaf. After putting in pan sprinkle top with cracker crumbs and dot with butter. Bake  $1\frac{1}{2}$  hours.—Selected.

### VEAL POT ROAST

Put into a granite iron kettle a large tablespoon of lard; put 3 pounds of veal into the hot lard, brown on all sides; chop 1 onion and brown with veal. Take out veal, add to gravy in kettle two tablespoons of flour, brown and add water. Replace veal, cover closely and simmer very gently for 2 hours.—Mrs R. B. Anderson.

### CREAM NEW POTATOES

Boil a quart of new potatoes without peeling; when tender remove the skins and cut into dice. Sprinkle with a level teaspoon of salt; make a white sauce of a heaping tablespoon each of butter and flour, and add to those when blended two cups of sweet milk; stir until thick and smooth, adding more thickening if necessary. Put in the potatoes, season to taste, add chopped parsley; a tablespoon of onion juice may be added if desired.—Mrs. R. J. Hensley.

### CHEESE OMELET

One tablespoon flour, mixed with enough milk to make smooth, 1 cup of milk, 4 eggs,  $\frac{1}{2}$  teaspoon salt, 4 tablespoons grated cheese. Put cheese in after putting in pan; fry in butter.—Mrs. W. H. Stearns.

### ENGLISH CHEESE BALLS

Two lbs. American cheese (grated), 2 cups cracker crumbs rolled fine, whites of 4 eggs (beaten stiff); mix cheese, bread crumbs and whites of eggs with fork;  $\frac{1}{2}$  teaspoon salt, 2 pinches red pepper; make balls out lightly, dip in yolk of eggs and roll in cracker crumbs; fry 2 at a time in hot lard and lay on brown paper. Half of this recipe can be used for a small family.—Mrs. Frank Walker.



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### MACARONI AND CHEESE

One-half package macaroni boiled 20 minutes; add 1 can tomatoes,  $\frac{1}{2}$  lb cheese, 1 medium onion; season heavy; bake until brown.—Mrs. R. S. Mentrum.

### MUSHROOM CROQUETS

Two cans mushrooms, 2 cups cracker crumbs, 1 small bunch celery or celery seed; salt and pepper to taste; mold out in long shape, dip in yolk of egg and roll in cracker crumbs; lay on bread board to dry for half an hour. This may be used for any meal. Fry in hot lard. Serve while hot.—Mrs. Frank Walker.

### POTATO CROQUETS

Mash cold boiled potatoes, season with pepper and salt; add a tablespoon of melted butter for each cupful of potatoes and beat to a cream. Roll into small cakes and dip in beaten egg. Roll in fine bread crumbs and fry in hot butter or lard.—A. Harrison.

### SPAGHETTI

Take one package of spaghetti and put in double boiler on back of stove until soft; then put in pan with one can of tomatoes,  $1\frac{1}{2}$  tablespoons grated cheese, 2 large onions cut fine, 1 teaspoon pepper; salt to taste and bake 1 hour.—Mrs. Jacob Falk.

### STUFFED TOMATOES

Select large, firm tomatoes, cut a round place in top of each, scrape out the soft parts; mix with cracker crumbs, corn and parsley; season with butter, pepper and salt; chop very fine and fill tomatoes; bake in a moderate oven.—A. Harrison.

### TOMATO SOUP

One qt. milk, 4 tablespoons flour, 1 sliced onion,  $\frac{1}{2}$  can tomatoes, 2 teaspoons sugar,  $\frac{1}{4}$  teaspoon soda, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 1-2 cup butter. Scald milk with onion and remove onion; thicken milk with flour diluted with water; cook 20 minutes, stirring constantly at first. Cook tomatoes with sugar 15 minutes; add soda; strain through sieve. Combine mixture and strain into a tureen over butter, salt and pepper.—Mrs. John Carey.

### WELSH RAREBIT

One cup hot milk,  $\frac{1}{4}$  lb cheese (grated),  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon mustard, 1 teaspoon flour, 1 teaspoon butter, 1 egg and a dash of cayenne pepper; put milk to heat, mix grated cheese, flour, mustard, cayenne, egg (well beaten) in blender; add milk when hot (a little at a time) to the mixture, stirring all the time. Cook until smooth and creamy, take from heat and add butter; milk should be added slowly. Serve hot on a slice of toast.—Mrs. W. H. Stearns.

Grate 3 ounces of dry cheese and mix it well with the yolks of 2 eggs, 4 ounces of grated bread and 3 of butter; heat the whole together in a mortar with a dessertspoon of made mustard, a little salt and some pepper; toast some slices of bread, cut off the outside crust, cut it in shapes and spread the paste thick upon them and put them in the oven; let them become hot and slightly browned. Serve hot as possible.—Mrs. M. Morse.

### ROLLED BEEFSTEAK

Trim the fat off a piece of round steak and spread over it a forcemeat made as follows: A pint of soft bread crumbs; the marrow from the meat, chopped fine, a liberal sprinkling of black pepper, some minced parsley and some grated onion, if desired. Roll the steak and tie the ends. Brown the meat in hot butter and place in a casserole and cook for two hours. Serve with tomato sauce.—Mrs. J. R. Hensley.

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### PANNED CHICKEN

Put pieces of chicken into baking pan; add  $\frac{1}{2}$  pint water; dust with pepper. Put pan into hot oven covered for 15 minutes; remove the cover, season with salt, pepper and baste. Cook one hour. Then add to pan 2 tablespoons butter, 2 tablespoons flour; mix; add one pint water, stir until boiling, add salt and pepper. Take from fire, add 1 egg yolk, strain over chicken. Garnish with toast and chopped parsley; serve with plain boiled rice.—Mrs. Jonas Hauser.

### STEAK EN CASSEROLE

Take the desired size of round steak and lay it in casserole and sprinkle with salt, pepper, flour and butter to taste. Cut as many onions as desired and then cover with tomatoes (canned) and the onions and bake until tender.—Mrs. W. R. Tabler.

### CREOLED CHICKEN

Fifty cents' worth of veal cut into small pieces (cooked first); 3 cups of cooked macaroni; 1 large or 2 small green peppers;  $\frac{1}{2}$  teaspoon of chopped parsley; 3 pimientos; 1 cup cream; 2 teaspoons flour; 3 eggs; salt to taste. Cover with cracker crumbs and bits of batter and bake until light brown.—Mrs. Chas. Irwin.

### MEAT LOAF

Eight lbs hamburger, 2 lbs pork sausage, 1 pint bread wrung out of water quite wet, 3 eggs, 3 onions cut fine, salt and pepper and 1 pinch of sage. Mix with hands and press into pans large enough to hold grease as it bakes two hours. This makes a large meat loaf.—Mrs. F. C. Dayton.

### STUFFED VEAL POCKET

Breast veal—Bone or have butcher take out bone. Make pocket large.

Dressing: Soak dry bread in cold water. Add  $\frac{1}{4}$  lb meat, half pork and half beef chopped, to one lb bread. Salt and pepper.

Dash summer savory, sweet majoram, ginger, mace, parsley, one large onion finely chopped, and one egg. Stuff pocket and bake about 3 $\frac{1}{2}$  hours slowly, for three pounds meat.—Mrs. Jonas Hauser.

### ROUND STEAK

One slice of round steak 2 inches thick. Cover with flour and salt and pepper and pound hard. Brown quickly in hot fat, then put in covered bake pan and bake one hour, baste with one cup of water.—Mrs. F. C. Dayton.

### BAKED HAM AND POTATOES

Take two slices of smoked ham and cut into convenient pieces for serving. Place layer of ham in bottom of pan, then add layer of sliced raw potatoes about 1 $\frac{1}{4}$  inches deep. Then add another layer of ham and layer of potatoes 1 inch deep. Sprinkle a little salt on top layer of potatoes. Add 1 cup milk and bake, covered, at least 1 hour.—Mrs. John C. Visser.

### RICE AND PEANUT CROQUETTES

Boil cup of rice in the usual way, salt to taste, let cool. Take  $\frac{1}{4}$  cup of peanuts, run through grinder. Mix with rice, roll into balls and fry in deep fat.—Mrs. Richard M. Bell.

### SMOTHERED RABBIT

Soak dressed rabbit in salt water for several hours. Cut into convenient pieces for serving. Flour well and fry in drippings, or lard and butter, until thoroughly brown on both sides. Then add water to depth of one inch and set in oven. Cook about two hours for young rabbit, and longer for older ones. Water may be added as needed but should be all cooked away when rabbit is done. Make gravy as for fried chicken.—Mr. John C. Visser.

#### BAKED HAM FOR SMALL FAMILIES

One slice of ham 2 or 3 inches thick; 1½ cups milk; ½ cup brown sugar; whole cloves. Stick cloves into rind of ham and into both sides of fat, placing them close together. Rub brown sugar into both sides of the slice and place in a covered pan. Cover with milk and bake until done, first in a quick and then in a slow oven. Taste frequently. This is delicious served with candied sweet potatoes.—Mrs. Harry Sutcliffe.

#### PIMENTO CHEESE

Two lbs. cream cheese (put cheese through food chopper); 1 tall can condensed milk; 1 can pimentos; 1 teaspoon salt; pinch mustard. Cook in double boiler until creamy, stirring all the time.—Mrs. S. O. Griffith.

#### SCALLOPED POTATOES

Six medium sized potatoes sliced thin; 1 tablespoon flour; 2 tablespoons butter; salt and pepper. Put potatoes in small baking pan, sprinkle flour through them. Add butter and seasoning. Cover with milk and bake until tender.—Mrs. John Tait.

#### JELLIED CHICKEN

Take one large, tender chicken and boil until tender. Cut the meat into dice. Salt and pepper well and sprinkle generously with paprika. Soak one-half box of Knox's gelatine in warm water for five minutes. Add one quart of the chicken stock to the chicken. Then stir in the dissolved gelatine and lastly add four sliced hard-boiled eggs and one can of chopped pimentos, (the kind that comes in small cans) and turn into a mould. A square bread pan is the best to use. For a company of 50 people use this recipe five times.—Mrs. J. B. Brasley.

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#### SPANISH OMELET

Six strips bacon; 4 eggs; 4 sliced olives; 4 seedless raisins; 6 large mushrooms;  $\frac{1}{2}$  teaspoon paprika; 6 tablespoons milk; 1 tablespoon minced green pepper; 1 tablespoon minced pimiento; 1 tablespoon parsley; 1 tablespoon minced onion; 1 tablespoon flour; 1 tablespoon butter;  $\frac{1}{4}$  teaspoon salt. Fry the bacon, remove and keep hot. Then in the fat cook pepper, pimiento, parsley, onion, olives, raisins, mushrooms and paprika together until tender. When cooked, add the flour and salt. Beat the whites of the eggs, until stiff and the yolks until lemon color; add the milk and some salt to yolks. Then fold in the stiff-beaten egg whites. Pour this mixture into a hot omelet pan, in which butter has been melted. Cook until brown on bottom. Then place in a moderate oven until dry on top. When cooked, spread filling on top of half and turn over the other half of omelet to cover. Garnish with the hot strips of bacon.—Mrs. John W. James.

#### COLD PACK METHOD FOR VEGETABLES

Peas should be picked, shelled, looked over and washed. Put in clean flour sacks and immerse in boiling water for five minutes. Then plunge into cold water until every part is chilled. This sets the color. Fill jars, add one teaspoon salt to each quart, then fill with boiling water. Jars should be previously warmed so hot water will not break them. Screw tops on half way, or if glass tops are used fasten only one wire. Place on rack in bottom of boiler so they will not touch each other. The man of the house can usually contrive a rack that will answer the purpose or the racks may be bought. The water should be just warm when jars are put in and should come to within an inch and a half of top of jar when all are in. Cover boiler tightly by placing flour sack or cloth in top before putting on cover of boiler. After reaching the boiling point they should boil steadily for two hours. Remove and screw lid tightly or fasten glass tops securely. A large measure of success lies in canning as soon after picking as possible, as standing after picking causes them to sour when canned.

Greens, (beet tops, spinach etc.) should be prepared the same way as peas, not omitting the hot and cold water baths. Greens should be cooked two hours. Cauliflower, beets and small young carrots are nice also and should be treated in the same manner as the other vegetables. Beets should be cooked first and the skins removed and then placed in jars.—Mrs. John Visser.

#### COLD PACK METHOD FOR FRUIT

Pears and peaches should be pared and halved or sliced and packed into jars. Make a syrup of one cup sugar to seven cups water and boil for ten minutes. When jars are packed fill with hot syrup and place in boiler as directed for vegetables. Pears and peaches should cook forty-five minutes after reaching boiling point. Berries are delicious cooked in this manner and should cook twenty minutes after boiling point is reached.—Mrs. Visser.

#### LUCANAN EGGS (Meat Substitute)

Four hard boiled eggs; 1 cup cooked macaroni;  $\frac{1}{2}$  cup grated cheese; salt and pepper;  $\frac{1}{4}$  cup buttered bread crumbs; 1  $\frac{1}{2}$  cups white sauce (1  $\frac{1}{2}$  cups milk, 3  $\frac{1}{2}$  tablespoons butter and 3  $\frac{1}{2}$  tablespoons flour.)

Cut eggs in slices lengthwise, add the macaroni, sauce and seasoning. Arrange in buttered baking dish. Cover with crumbs and bake until they are brown.—Mrs. Gordon Scwell.

#### TAMALE PIE

First make a cornmeal mush by taking six cups of boiling water and two cups of cornmeal. Add one teaspoon of salt.

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Make the filling of the following: 1 onion and 1 green pepper chopped up fine and fried in 2 tablespoons of fat. Add 1 lb of hamburger and let fry until the red disappears. Put in 2 cups of tomatoes. Season with salt. Line a baking pan with the mush, add the filling, cover with the mush and bake for  $\frac{1}{2}$  hour.—Mrs. S. Boney.

#### SHEPHERD'S PIE

Line baking dish with mashed potatoes. Pour in leftover roast and rich gravy. Cover with potatoes, dot with butter and bake.—Anna Davidson.

#### CHEESE CAKE

Three slices of bread soaked in 2 cups of milk. Add 2 eggs, salt, pepper and a little mixed mustard. Heaping cup grated cheese. Bake and serve hot.—Mrs. C. H. Eggleston.

#### TAMALE PIE

Line a baking dish with corn meal (cooked.) Put a cheap steak through the grinder. Add salt, pepper, onion, canned tomato and green pepper if you have one. Cover with corn meal and bake.—Anna Davidson.

#### HOT SLAW

Take  $\frac{1}{2}$  pint vinegar, better size of an egg, 1 egg, 2 teaspoons sugar, 1 teaspoon each of mustard and salt; pepper. Boil vinegar, take from stove and stir all ingredients together quickly and pour over the cabbage. Cover closely and serve in 5 or 10 minutes.—Mrs. J. D. Grant.

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### BREAD

One potato beat up fine, 1 quart of potato water; let stand until lukewarm, then put in 1 Sledge gem broken up; let it stand 4 hours, add a little more warm water, then add flour to make a thick batter, and salt and sugar to taste; then let it stand 3 hours or all night if made in the afternoon; add flour until it becomes a stiff dough; let it raise twice, kneading it down, both times adding flour; put in pans, let it raise until it is light, then cook 1 1/4 hours. This makes 6 large loaves. If smaller batches are wanted, use ingredients accordingly.—Mrs. Bennett.

### BROWN BREAD

One cup flour, 2 cups corn meal, 2 cups sour milk, 1 cup molasses or sugar, 2 small teaspoons soda, salt. Steam 2 hours in tin cans.—Mrs. Gail White.

Four cups corn meal, 2 cups graham flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 cup molasses, 2 eggs, enough cold water to make a smooth batter; pour into a well buttered vessel, cover tight and steam about 4 hours. Half of this amount for a small family.—Mrs. M. Davidson.

### BOSTON BROWN BREAD

One pint corn meal and 1 pint rye flour sifted several times. Put in a pan 1 pint sour milk, teaspoon soda, 1 teaspoon salt and 1 cup dark molasses; stir well, then add to sifted flour, stirring until well mixed. Pour into greased cans with tight covers and steam for 3 hours. Never allow water to stop boiling. Cans should be well greased and filled nearly two-thirds full.—Mrs. W. P. Coon.

### CORN BREAD

Take 1 1/2 pints corn meal, 1/2 pint flour, 2 tablespoons sugar, 1 teaspoon baking powder, 1 tablespoon lard, 1 1/4 pints milk, 2 eggs; sift together corn meal, sugar, flour, salt and baking powder; rub in lard cold, add eggs (beaten) and the milk; mix into a moderately stiff batter; pour from bowl into shallow cake pan. Bake in rather hot oven 10 minutes.—Mrs. E. M. Wilkins.

### GINGER BREAD

One cup sugar, 1 cup dark molasses, 1 cup sour milk, 1/2 cup butter, 2 eggs, teaspoon soda, pinch of salt, 3 teaspoons of ginger, 2 cups flour.—Mrs. Vic Smith.

### GRAHAM BREAD

Take 1 1/2 quarts of sponge made from white flour; add 1/2 cup molasses, 2 tablespoons sugar, a little salt; stir in enough graham flour to make a stiff batter; let it rise twice, stirring with a spoon; turn into baking tins, let it rise in the pans; bake slowly 2 hours. Let it remain in the tins an hour turned upside down on the bread board.—Mrs. Owen Evans.

### RYE BREAD

Soak 1 yeast cake in a cup of warm water; stir in enough white

### CINNAMON ROLLS

To 1 quart of bread sponge add 1 cup lard,  $1\frac{1}{2}$  cups brown sugar, 2 eggs well beaten; stir together thoroughly, with enough flour to keep from sticking to the board. Knead, let rise very lightly, then knead and roll out with rolling-pin and spread with melted butter, brown sugar and cinnamon. Roll up in a roll and cut in slices; put in pan, let rise and bake in a slow oven.—Mrs. Sarah James Doran.

### COIN CAKE

Take  $\frac{1}{2}$  cup brown sugar, butter half the size of an egg, 1 cup sour milk,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon salt,  $\frac{1}{4}$  cup yellow corn meal,  $\frac{1}{4}$  cup flour; dissolve soda in sour milk and mix in the order given. Bake 20 minutes.—Mrs. John Carey.

### GRAHAM GEMS—(Will Make One Dozen)

One egg, 1 tablespoon lard,  $1\frac{1}{2}$  cups sweet milk,  $\frac{1}{4}$  cup white flour,  $\frac{1}{4}$  cup graham flour, 2 teaspoons baking powder, 1 small teaspoon salt; 1 tablespoon sugar.—Mrs. H. B. Avery.

### JOHNNY CAKE

One cup sugar, 2 eggs,  $1\frac{1}{2}$  cups corn meal, 2-3 cup melted butter or lard, 2 cups sour milk, 2 cups flour, 2 teaspoons of saleratus and a pinch of salt. Bake in quick oven.—Mrs. C. H. Clema.

### PARKER HOUSE ROLLS

Sift one quart of flour in mixing bowl. Make hole in center. Add one tablespoonful of butter, one of lard, one of sugar and a teaspoonful of salt. Pour one pint of hot milk on the above mixture. When cool enough add one cake of compressed yeast which has been dissolved in warm water. Stir in enough flour to make a stiff batter. Let rise until full of bubbles, loose and fluffy. Stir in the rest of the flour, put on board and roll out about half an inch thick. Cut out and after buttering, turn one side over the other until it laps. Let rise and bake.—Mrs. L. C. Herrick.

### WAFFLES

One cup of flour; 1 teaspoon of baking powder; 1 egg; salt; 1 cup of milk; 1 tablespoon of melted butter. This makes 4 waffles.—Mrs. W. R. Tabler.

### COBN BREAD

Two tablespoonfuls of melted butter,  $\frac{1}{2}$  cup of sugar, 2 eggs, 1 cup of milk, 1 cup of flour, 1 cup of corn meal and 1 teaspoonful of baking powder.—Mrs. L. C. Herrick.

### GRAHAM MUFFINS

Two cups of graham flour;  $1\frac{1}{2}$  cups of white flour; 1 tablespoonful of molasses; 1 heaping tablespoon of butter; 2 eggs; 1 level teaspoon of salt;  $1\frac{1}{2}$  tablespoons of sugar; 1 1-2 cups of sour milk; 1 teaspoon soda. If sweet milk take baking powder. Bake 15 minutes.—Miss Blanche Hablick.

### WHEAT MUFFINS

Two tablespoons sugar; 2 eggs; 1 tablespoon butter; teaspoon salt; 1 cup sweet milk;  $1\frac{1}{2}$  teaspoons baking powder; 2 cups flour. Bake fifteen minutes.—Miss Blanche Hablick.

### BAKING POWDER BISCUITS

One pint flour; 2 rounded teaspoons baking powder; 1 rounded tablespoon lard;  $\frac{1}{4}$  teaspoon salt. Milk or milk and water to make a very soft dough.—Mrs. John Tait.

### OATMEAL GEMS

Two cups oatmeal soaked over night in 2 cups sour milk. Next day add 2 eggs, pinch salt, 2 tablespoons sugar, 1 scant cup flour,

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## Salads and Salad Dressings

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### APPLE SALAD

Two cups chopped apples, 1 cup chopped celery,  $\frac{1}{2}$  cup nuts.

**DRESSING**—Boil 3 eggs 10 minutes; when cold rub yolks to a paste, with a little salt and pepper; 1 teaspoon mustard and a little sugar; mix in the beaten yolk of 1 raw egg and 2 tablespoons of vinegar; one cup of cream.—Mrs. Matthew Hayes.

### CELERY AND APPLE SALAD

Take 5 good-sized apples, 2 small heads of celery; chop fine and mix with Mayonnaise dressing.—Mrs. G. W. Peterson.

One head very fine cabbage, 1 teaspoon white pepper, 1 teaspoon mustard,  $\frac{1}{2}$  cup white sugar, 1 cup whipped cream, 1 cup vinegar, 1 teaspoon salt; mix together and pour over cold.—Mr. John Gregory.

### COMBINATION SALAD

One good bunch radishes, 1 large cucumber (seeded),  $\frac{1}{2}$  celery stock, 4 lettuce leaves; chop contents very fine, then add dressing.

**Dressing**—1 teaspoon salt, 3 teaspoons sugar, 1 teaspoon mustard, 3 eggs, 5 tablespoons vinegar; cook until thick as cream and put on salad.—Mrs. H. W. Jones.

### A GOOD SALAD

Take 1 package lemon Jello, 1 cup of nut meats, 1 cup each of cucumber pickles and olives chopped together; dissolve and make Jello according to directions on the package; add the mixture of nuts, olives and pickles; let this harden in a long narrow dish; slice off; place on lettuce leaf and pour any rich salad dressing over it. This is to be served with a meat course.—Mrs. C. H. Livermore.

One orange, 1 cup chopped nuts not too fine, 2 cups celery cut in small pieces, 2 cups apples or bananas cut in small pieces.

**Dressing**—A good  $\frac{1}{2}$  cup vinegar and butter size of an egg; put over and let come to a boil; then stir in slowly 3 well-beaten eggs,  $\frac{1}{2}$  cup sugar, 1 heaping teaspoon mustard, 1 of salt, 1-3 of white pepper. Just before using thin with some whipped cream.—Mrs. Eggleston.

### A DAINY SALAD

Lay a crisp lettuce leaf on a plate. On this place 1 slice canned pineapple and  $\frac{1}{2}$  banana cut lengthwise; drop on a bit of the above dressing mixed with whipped cream; sprinkle with finely chopped nuts and on the top place two bright red cherries. The "Cheese Sandwich," put up by the National Biscuit company, is good to serve with this.—Mrs. B. E. Beamer.

### FRUIT SALAD

Four bananas, 1 orange, 1 stalk celery, 4 apples;  $\frac{1}{2}$  pint walnuts. Pour Mayonnaise dressing over all before serving.—Mrs. T. C. Davidson.

One dozen bananas, 1 dozen oranges, 1 can sliced pineapple, 1 cup sugar cooked in water until it threads; stir all together. Just

# Try This Recipe for Albers

## PEARLS OF WHEAT PUDDING

One pint of sweet milk, pinch of salt,  $\frac{1}{2}$  teaspoon of butter, 4 level tablespoons of granulated sugar, 4 level tablespoons of "ALBERS PEARLS OF WHEAT", 2 eggs (separated)  $\frac{1}{2}$  cup of raisins,  $\frac{1}{2}$  cup of walnuts (cut up), flavoring (vanilla).

Put the milk, salt, sugar and PEARLS OF WHEAT in a double boiler and let come to a boil. (By just using the top part of the double boiler it takes less time to make the pudding.) Add the butter and raisins and the yolks of the two eggs well beaten. Let come to a boil, then add the walnuts and flavoring. Put in a pan and put in oven and just brown, take out and have the whites of the eggs beaten well and put a little sugar in it to make it brown more rapidly, put over top of the already browned pudding and slip back in the oven to brown. Take out and serve with cream.

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before serving add 1 lb blanched English walnuts. This makes enough to serve 18 persons.—Mrs. M. G. Triot.

Four oranges, 4 lemons, 4 bananas, 4 eggs (the whites), 1 can sliced pineapple,  $\frac{1}{2}$  box gelatin. Peel and cut the fruit in small pieces; take 1 pint cold water to dissolve the gelatin; set on back of stove; stir some while heating; add to this the juice of lemons and 2 cups of sugar; when all is dissolved add fruit and the eggs whipped stiff. Must stand some time to set; best to set over night.—Selected.

Oranges, bananas, strawberries, cherries, pineapple, grapes—any fruits in season—about one pound in all. Cut fruit in small pieces and add 1 cupful of chopped nuts.

**Dressing**—Juice of 2 oranges, juice of 2 lemons, 2 eggs,  $\frac{1}{2}$  cup sugar, 1 cup cream; beat juice of lemons and oranges with eggs; add sugar and boil until clear. Strain and when nearly cool add cream which is whipped quite stiff. Stir thoroughly and pour over salad.—Isora Templeton.

#### HOT SLAW

Take  $\frac{1}{2}$  pint vinegar, better size of an egg, 1 egg, 2 teaspoons sugar, 1 teaspoon each of mustard and salt; pepper. Boil vinegar, take from stove and stir all ingredients together quickly and pour over the cabbage. Cover closely and serve in 5 or 10 minutes.—Mrs. J. D. Grant.

#### POTATO SALAD

Take 4 cupfuls of cold boiled potatoes, 2 cups celery chopped rather fine, 4 hard-boiled eggs and an onion chopped fine; mix all together and cover with any good dressing.

The following is a good cooked dressing, which will keep in a cool place a long time.

**Boiled Salad Dressing**.—Beat yolks of 3 eggs, add to them 1 cup sugar, 1 tablespoon each of salt, mustard and black pepper, a little cayenne and  $\frac{1}{2}$  cup cream; mix thoroughly. Bring to a boil 1 $\frac{1}{2}$  pints vinegar, add 1 cup sugar and pour on the above mixture; stir well and cook until it begins to thicken. When cold put into a bottle and set in a cool place. It will keep for weeks and is excellent for cabbage or lettuce salad.—Mrs. J. W. James.

#### SALAD CREAM

One cup butter,  $\frac{1}{2}$  cup sugar, 4 eggs, 1 cup cream, 1 $\frac{1}{2}$  pints boiling vinegar; add a little salt, mustard and red pepper; beat together  $\frac{1}{2}$  minute. Use when cool on any salad.—Mrs. J. S. Fitzpatrick.

#### SALAD DRESSING

Yolks of 2 eggs, 2 tablespoons mustard, 1 cup sweet milk, stirred well together; add 1 cup of vinegar and cook until thick as cream. Stir all the time.—Mrs. W. P. Coon.

Beat the yolks of 2 eggs until light; add  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup sweet cream; mix well together, cook in double boiler until creamy; stir into it slowly 1 cup of hot vinegar,  $\frac{1}{4}$  cup butter and pinch of salt.—Mrs. Gnoise.

#### THOUSAND ISLAND SALAD DRESSING

1 cup salad oil; 1 cup chili sauce; 1 cup Mayonnaise or Yacht Club dressing (cooked Mayonnaise); 2 tablespoons made mustard; 1 tablespoon Worcester sauce; 1 tablespoon sugar; 1 teaspoon salt; a little paprika; 2 tablespoons vinegar. Beat this thoroughly, then add one small can pimentos and one large green pepper cut in long strips.—Mrs. W. B. Ash.

#### SALAD DRESSING

Two eggs well beaten, 3 tablespoons of sugar, 1 teaspoon of mustard, 1 piece of butter (size of walnut),  $\frac{1}{2}$  cup of cream.—Mrs. Jonas Hauser.

#### COOKED MAYONNAISE

Yolks of 4 eggs, scant teaspoon mustard, 2 tablespoons sugar,  $\frac{1}{2}$  teaspoon salt, 1 cup vinegar added cold.

Blend together and bring to boiling point. Add  $\frac{1}{2}$  cup cream to which has been added 1 teaspoon corn starch, and again bring to boil and let simmer a minute until it thickens up. When cold and ready to use whip  $\frac{1}{2}$  cup of cream and add beating together thoroughly. This keeps some time in a cool place and will make three or more cups of Mayonnaise. Delicious as a dressing for fruit salads.—Mrs. W. B. Ash.

#### SALAD DRESSING WITHOUT OIL

Two eggs,  $\frac{1}{2}$  teaspoon mustard, 1 teaspoon salt, 2 tablespoons butter, 3 tablespoons vinegar, 1 tablespoon sugar. Beat the eggs, add the mixed seasoning, beat a little more, then add the melted butter and vinegar. Set the bowl over boiling water and stir constantly until thick and smooth. Use cold. Add a cup of cream whipped very stiff before serving.—Mrs. W. B. Ash.

#### WINTER SALAD

Mix equal portions of celery, boiled beet root, raw white cabbage, and cold fowl or rabbit, all chopped fine, together. Dress with Mayonnaise sauce, and serve with a garnish of lettuce leaves.—Mrs. John Gregory.

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# Pickles and Relishes

## GRAPE CATSUP

Five lbs. Concord grapes, boiled and strained through a sieve, 2½ lbs. sugar, 1 pint good vinegar, not too strong, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon pepper, 1 tablespoon salt. Boil until a little thick; can and seal.—Mrs. Vic. Smith.

## CAPER SAUCE

Put a tablespoon of fresh shrimps and 1 tablespoon of capers. Knead together 3 ounces of butter, 1 tablespoon baked flour. Stir them into 1-3 pint of boiling water. Add capers and shrimps, also add teaspoon of whole capers. Boil 10 minutes and serve.—Mrs. John Gregory.

## CORN RELISH

Chop 1 head of cabbage, sprinkle with salt, let stand 1 hour. Boil 12 ears of corn, cut off cob; add 4 onions, chopped; 1 large red pepper, chopped; mix all together. Cover with 1 quart of vinegar. Add to this 1 tablespoon mustard, 1 tablespoon celery seed, 1 teaspoon salt, 1½ cups sugar. Let come to a boil. Add 1 tablespoon flour; 1 small teaspoon tumeric mixed with a little vinegar. Cook about ½ hour and seal hot.—Mrs. A. E. Post.

## CHOPPED PICKLES

Ten pounds green tomatoes, 1 cabbage, 6 red peppers, 1 bunch celery, 4 large onions, 1 bag spices, cloves, allspice, mustard, ½ of 5 cents seed, ½ gallon vinegar, 1 lb brown sugar.—Mrs. Charles Avery.

## FRENCH PICKLES

One gallon green tomatoes sliced thin, 2 gallons cabbage sliced thin, 1 dozen onions sliced thin, 1½ lbs. brown sugar, 1 ounce celery seed, ½ ounce of tumeric, ¼ ounce black pepper, ½ cup mustard seed, 1-3 to ½ cup salt (according to taste), 1 quart vinegar, dilute if too strong. Cook all together until done.—Mrs. H. Smith.

## CHILI SAUCE

Twelve ripe tomatoes, 3 green peppers, 2 large onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar. Boil until thick.—Mrs. Charles Avery.

## MUSTARD PICKLES

Three quarts green tomatoes, 1 quart small cucumbers, 1 large cauliflower divided, 1 quart button onions, 2 quarts string beans, 1 quart large cucumbers sliced, 2 green peppers and 2 red peppers, 2 teaspoons celery seed. Make a brine of salt water. Pour over vegetables and let stand over night, heat to scalding, pour into colander and drain, mix 1 cup of flour, 4 tablespoons mustard, 2 tablespoons tumeric powder, 2 cups sugar, cold vinegar to make a paste. Add 3 quarts vinegar, boil until thick, pour over vegetables.—Mrs. J. Hasklck.

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### BEST RELISH

One quart raw cabbage, chopped fine; 1 quart boiled beets, chopped fine; 1 cup horseradish, grated;  $1\frac{1}{2}$  cups sugar, 1 tablespoon salt,  $\frac{1}{4}$  teaspoon black pepper,  $\frac{1}{4}$  teaspoon red pepper. Mix thoroughly and cover with cold vinegar and seal in fruit jars, cold.—Mrs. Ralph Cooper.

### GREEN TOMATO MINCE MEAT

One pk. green tomatoes chopped fine and drain well by letting stand in colander (measure the juice). Add as much hot water as there was juice and boil a few minutes and drain. Repeat this a second time, then add: 4 pounds white sugar, 2 pounds raisins, 2 cups chopped suet, 2 tablespoons salt. Boil until quite thick, stir often, it will burn very easily. Let cool, then add: 1 cup vinegar, 2 tablespoons each of cloves, cinnamon and nutmeg. Seal up cold in fruit jars. Makes 1 gallon. Very nice.—Mrs. Ralph Cooper.

### MOTHER'S MIXED PICKLES

Twelve large cucumbers, do not peel; 12 onions, 2 quarts green tomatoes. Chop each, salt, and put into separate jars. Let stand over night or several hours. Draw and scald in half vinegar and half water. Drain again. Prepare: 5 cups vinegar, 2 cups brown sugar,  $2\frac{1}{2}$  cups white sugar, 2 tablespoons ground mustard, 1 tablespoon turmeric powder, 2 tablespoons celery seed, 2 tablespoons mustard seed,  $\frac{1}{2}$  dozen green peppers. Take out part of seeds. Scald well, simmer for an hour or so and seal.—Mrs. A. E. Post.

### MINT SAUCE

Look over the strips of the leaves of mint, cut them very fine with sharp knife. Use only tender tips. For a cupful of chopped mint, allow an equal quantity of sugar.  $\frac{1}{2}$  cup of good vinegar, pinch of salt. Should stand 1 hour before using.—Mrs. John Gregory.

### PICCALILLI

One peck green tomatoes, 1 large cabbage, 1 dozen onions; chop all fine and put half pint salt on them and let stand over night. In the morning drain off the brine through a colander, and add 6 good-sized green peppers, chopped fine, having removed the seeds before chopping. Turn over in 2 quarts of vinegar, 1 lb sugar, then put in a package of prepared mixed spices. Boil all together until tender; stir often to prevent scorching. Seal in glass jars.—Mrs. Vic Smith.

### GREEN TOMATO PICKLES

Half bushel green tomatoes, 1 dozen onions, 1 dozen green peppers; slice and sprinkle with 1 pint salt; let it stand over night and drain next morning; boil in weak vinegar until tender; drain off and put in a jar (crock). Take 3 lbs. sugar, 2 tablespoons ground cinnamon, 1 tablespoon ground allspice, 1 tablespoon mustard, good vinegar enough to cover; put vinegar, sugar and spices together; boil and put over tomatoes.—Mrs. J. S. Fitzpatrick.

### SWEET TOMATO PICKLES

Seven and one-half lbs. green tomatoes, sliced; let stand over night with a little salt sprinkled over. Drain.  $2\frac{1}{2}$  lbs. sugar, 1 pint vinegar,  $\frac{1}{2}$  ounce cloves, 1 ounce cinnamon. Boil 20 minutes. The syrup can be boiled thicker if preferred.—Mrs. Matthew Mayes.

# Jellies and Preserves

## TOMATO BUTTER

Ten lbs. ripe tomatoes, 5 lbs. brown sugar, 1 tablespoon cinnamon, 1 tablespoon ground allspice, 1 tablespoon ground cloves, 2 lemons; scald tomatoes, press through a colander; mix the spices and sugar with the pulp; 1 pint of cider vinegar. Boil slowly  $\frac{1}{2}$  hour. Add lemon and boil 2 hours. Can in glass jars and seal.—Mrs. R. E. Davidson.

## ORANGE MARMALADE

Four oranges, 2 lemons, 11 tumblers of water, 11 tumblers of sugar, little salt. Slice oranges and lemons, add water. Let stand over night. Next night boil for one hour, remove from fire, add sugar and salt, let stand over night. Morning boil for one hour and 25 minutes (less time if seems thick enough).—Mrs. S. Honey.

## PLUM RELISH

Five lbs. plums, 2 lbs. sugar, 1 lb. raisins, 1 lb. walnuts, 2 oranges, rind and all. Chop all fine and boil until tender.—Mrs. W. D. Bennett.

## ORANGE MARMALADE

Six oranges sliced very thin. Let stand over night in 2 quarts of water. In the morning add pulp and juice of 2 lemons and 8 cups sugar. Cook until it will jelly. Test as you would jelly. Leave skin on two of the oranges. This makes three pints.—Mrs. J. Haddock.

## DELICIOUS QUINCE HONEY

One pint grated quince, 2 pints sugar. Boil sugar with water to a thick syrup. In meantime grate quince so it will not have to stand. Put together, boil to a jelly. Then add 1 tablespoon grated lemon rind. Boil 2 minutes longer and turn into jar. Seal with paraffine.—Mrs. Putnam.

## APRICOT MARMALADE

Use either fresh or canned apricots. To four parts apricots use one part pineapple (shredded) and half the weight of apricots in sugar. Cook down to a thick marmalade and seal.—Mrs. Harry Sutcliffe.

## Desserts

### ALMOND ROLL.

One pound salted butter, 1 pound chopped almonds, yolks of 4 eggs, 1 cup cream, 2 teaspoons almond extract, 1 teaspoon baking powder; have the butter hard and roll out like fingers and cut.

### AMHERST PUDDING

One cup sugar, 1 cup sour milk,  $\frac{1}{2}$  cup butter, 1 cup stoned raisins, 1 egg, 3 teaspoons cinnamon, 2 teaspoons cloves, 1 teaspoon soda; as much flour as you can stir in. Steam five hours.

Sauce for Same—To 3 tablespoons sugar put 4 tablespoons butter and stir to a cream; then add and stir in thoroughly 1 heaped teaspoon of common starch; put in pan with 3 cups of boiling water and stir until it thickens. Add lemon or vinegar to suit taste. After taking from stove grate nutmeg over it.—Mrs. J. W. James.

### ANGEL PUDDING

One cup sugar, 2 tablespoons flour, 1 teaspoon baking powder, 1 cup dates, 1 cup walnuts, 1 tablespoon milk, 2 eggs; bake in moderate oven 30 minutes. Serve with whipped cream.—Hettie Capps.

### BANANA CREAM

Remove the skins of  $\frac{1}{2}$  dozen bananas and cook in double boiler with 1 cup milk; when tender mash through strainer and add 2 tablespoons of gelatin dissolved in a little milk;  $\frac{1}{2}$  cup sugar and any flavoring. Turn into mould and serve with whipped cream.—Hettie Capps.

### BLACK PUDDING

Half cup molasses,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup sour milk, 2 eggs,  $\frac{1}{2}$  teaspoon soda; flour to make batter like cake; steam 1  $\frac{1}{2}$  hours.

Sauce for Same—Stir 1 tablespoon flour with  $\frac{1}{2}$  cup of sugar and cream this with  $\frac{1}{2}$  cup butter; then add boiling water and let boil until it becomes a consistency like cream. Season with vanilla.—Mrs. John Smurr.

### CORN STARCH PUDDING

One quart milk, 4 tablespoons corn starch,  $\frac{3}{4}$  cup sugar, whites of 2 eggs, 1 teaspoon vanilla; boil.

Sauce.—Half pint milk, 1 tablespoon corn starch, 2 tablespoons sugar, 1 tablespoon vanilla.—Mrs. R. J. Hensley.

### COTTAGE PUDDING

Three eggs well beaten, 2  $\frac{1}{2}$  tablespoons sugar, 2 tablespoons butter,  $\frac{3}{4}$  cup sweet milk, 1 cup chopped raisins, 1 tablespoon baking powder; flour to make the consistency of pound cake. Steam 45 minutes and serve with any kind of pudding sauce.—Mrs. J. F. Dorland.

### CREAM PUFFS

One-half cup butter, 1 cup hot water; let butter melt and come to a boil; stir in 1 cup flour till smooth, then let stand until cool, and stir in 4 eggs, 1 at a time; drop in a pan and bake 1 hour. When baked cut open and fill with whipped cream; sprinkle powdered sugar on top.—Mrs. Vic Smith.



**Foam Sauce**—1 egg,  $\frac{1}{2}$  cup butter, 3 tablespoons hot water; cream, butter and sugar; add yolk of egg well beaten, then hot water, adding 1 spoonful and beating before adding another, until all are used; beat white of egg and lay on top of sauce, heating it in as sauce is served.—Mrs. J. S. Fitzpatrick.

#### SARATOGA PUDDING

Beat 2 eggs, add a pinch of salt, 1 pint milk, butter small pieces of bread, lay them until the top of the dish is well covered. Bake in quick oven half hour. After dishing it, sprinkle sugar over top. Grate nutmeg on and cover with whipped cream.—Mrs. Owen Evans.

#### SNOW PUDDING

Three tablespoons corn starch, dissolved in a little cold water; then pour over it 1 pint boiling water; stir in whites of 3 eggs well beaten; sugar to taste. Steam 10 minutes.

**Sauce**—Yolks of 3 eggs, 1 cup sugar, 1 cup milk, butter size of an egg; boil and flavor.—Mrs. H. B. Avery

Dissolve 3 tablespoons corn starch with cold water, then pour on 1 pint boiling water; pour into this mixture whites of 3 well-beaten eggs; steam in a double boiler 10 or 15 minutes.

**Sauce of Pudding**—Beat the yolks of 3 eggs into 1 cup of sugar, 1 cup sweet milk, 1 tablespoon butter; boil unt'l quite thick. To serve, put layer of the pudding into your individual sauce dishes and cover this with the sauce, and after putting a teaspoon of some bright red jelly on top of the sauce, place to cool until ready to serve.—Mrs. Elias Jacobson.

#### STREAMED RICE PUDDING

One quart milk,  $\frac{1}{2}$  cup rice, steam until tender,  $\frac{1}{2}$  cup raisins steamed tender; beat the yolks of 2 eggs, 3 tablespoons sugar, a little salt; cook for a few minutes, stir all the time; beat the whites sweeten and flavor. Put over the top and set in the oven to brown.—Mrs. Alice Sunderland.

#### SUET PUDDING

One egg, 1 cup chopped suet, 1 cup raisins, 1 cup currants, 2 tablespoons sugar, a shake of nutmeg; mix egg with water to 2 cups flour; 1 tablespoon molasses, a pinch of salt. Tie in a cloth and boil for at least 3 hours.—Mrs. W. Moore.

#### TAPIOCA PUDDING

In 1 pint of cold water soak 5 tablespoons of tapioca over night; then take 1 quart milk and let come to a boil; put tapioca in the hot milk; take the yolks of 3 eggs and 1 cup sugar; mix to a cream, then put in the boiling milk; beat the whites of eggs stiff; put in when ready to take off of stove. Flavor to taste.—Mrs. C. H. Clema.

#### TAPIOCA PINEAPPLE PUDDING

Soak two-thirds cup tapioca over night; drain off water in the morning and add  $\frac{1}{2}$  cup sugar, juice of 1 lemon, 1 can (juice and all) shredded pineapple; mix well; bake in pudding dish until tapioca is clear. Serve with cream.—Mrs. E. F. Ulrich.

#### OLD ENGLISH PLUM PUDDING

One pound suet chopped fine,  $\frac{1}{2}$  pound corn meal, 1 pound sugar, 1 pound flour, 1 pound raisins, 1 pound currants, 1 pound citron, 1 quart milk, 4 eggs. Mix suet and meal and sugar. Add flour and fruit. Boil 10 hours.—Mrs. J. B. Weaver.

#### METHODIST SHERRY 1-2-3-4

One tablespoon lemon extract, 2 quarts of new milk, or 2 cans (large) of Hebe brand milk and 2 of water; 8 cups sugar, the juice of 4 lemons; any other fruit or flavoring may be used in the same proportions. Freeze all but the lemons or other fruit until almost stiff, then add the lemon juice.—Mrs. Chas. Wolfe.

#### ORANGE CUSTARD

One cupful sugar, 4 eggs slightly beaten, grated rind of 4 oranges, 1 cupful orange juice, juice of 1 lemon,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup olive oil,  $\frac{1}{2}$  cupful flour (unsifted), sliced oranges. Mix sugar, flour, salt and orange rind, then olive oil and orange juice. Cook until very thick, stir constantly. Serve very cold, poured over sliced oranges.—Mrs. J. W. Moore.

#### PINEAPPLE SPONGE

Take juice of medium can of grated pineapple and add water to make one cupful. Let it come to a boil, add one package of lemon jello, 12 marshmallows, 2 cups of sugar and the pineapple. Stir all together. Whip  $\frac{1}{2}$  pint of cream and beat all together with egg-beater. Set away to harden. Serve with whipped cream.—Mrs. L. C. Herrick.

#### DATE PUDDING

One package of dates, seeded and cut in pieces; 1 cup of walnuts (chopped); 3 heaping teaspoons of flour (no more); 1 teaspoon baking powder; 2 eggs;  $\frac{1}{2}$  cup of sugar;  $\frac{1}{2}$  cup of milk poured over after it is baked.—Mrs. W. B. Tabler.

#### ORANGE MILK SHERBET

Juice of 5 oranges and 2 lemons and the grated rind of 1 lemon. Add the above to 2  $\frac{1}{2}$  cups of sugar, 2 pints of milk, and  $\frac{1}{4}$  pint of cream and freeze. If the milk curdles when added to the juice it will not matter. The above will make 1 gallon.—Mrs. L. C. Herrick.

#### ORANGE MARSHMALLOW

One and one-fourth cups orange juice;  $\frac{1}{4}$  cup lemon, 2 well-beaten eggs, 1 cup brown sugar, 4 teaspoons corn starch, 1 cup boiling water,  $\frac{1}{2}$  pound marshmallows. Dissolve all but 4 marshmallows over boiling water. Mix corn starch and sugar thoroughly. Stir into boiling water. Add fruit juice and eggs. Let all boil 3 minutes stirring constantly. Pour over melted marshmallows and beat 5 minutes. Garnish with cut marshmallows and serve cold.—Mrs. C. H. Eggleston.

#### MARSHMALLOW PUDDING

One-half lb marshmallows, 1 cup heavy cream,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{4}$  cup candied cherries,  $\frac{1}{2}$  cup nuts, 2 tablespoons powdered sugar. Cut cherries, nuts, marshmallows in small pieces, whip cream, add sugar, vanilla, fold in remaining ingredients. Mould and chill.—Anna Davidson.

# Pies

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## APPLE CUSTARD PIE

One cup milk, yolks of 2 eggs, 2 or 4 grated apples, small spoon melted butter,  $\frac{1}{2}$  cup sugar, nutmeg to flavor, small pinch of salt. Bake in one crust. Make a frosting with the whites of eggs and 2 tablespoons of sugar. Brown delicately.—Mrs. M. Vollenweider.

## CHOCOLATE PIE

One cup sugar, 2 tablespoons flour, 3 tablespoons chocolate, piece of butter size of an egg,  $1\frac{1}{2}$  cups milk; put the whites of 3 eggs on top, 2 yolks in the mixture. Cook until crust before the mixture.—Mrs. E. Jingenfelter.

## CREAM PIE

Beat together 2 eggs, 2 tablespoons corn starch,  $\frac{1}{2}$  teaspoon sugar and  $\frac{1}{2}$  cup cream and flavor; let 2 cups milk come to a boil and stir in the eggs and sugar, etc. Sprinkle coconut on top. Bake pie crust first.—Mrs. Clyde Capps.

One pint milk, a pinch of salt, 2 scant tablespoons corn starch, yolks of 2 eggs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon lemon extract; cook over water. Bake the crust alone in a pie plate. Then pour the mixture in and frost with the whites of 3 eggs, with 2 tablespoons sugar and  $\frac{1}{2}$  teaspoon lemon extract; brown lightly in the oven. Five eggs will make two pies.—Mrs. M. Morse.

First bake shell of rich crust.

Filling—Into a small pan put  $\frac{1}{2}$  cup granulated sugar, mix with 3 tablespoons flour; beat up yolks of 2 eggs, add 1 cup sweet milk; pour over flour and sugar; add a lump of butter size of an egg; put on fire and stir constantly until thick. Lastly add vanilla to taste. Pour in crust and cover with beaten white of eggs.—Mabel Pickering.

## FRUIT CREAM PIE

Bake a crust shell and fill with fresh fruit slightly crushed, with powdered sugar enough to sweeten; heap whipped cream on top and serve immediately. Strawberries, raspberries or peaches are good this way.—Mrs. J. F. Doriand.

## LEMON CUSTARD PIE

Take  $1\frac{1}{2}$  cups water,  $\frac{1}{2}$  cup granulated sugar; let come to a boil; dissolve  $1\frac{1}{2}$  heaping tablespoons corn starch in a little cold water; stir in and cook a little. Grated rind and juice of 1 lemon added when taken from fire. Pour this into baked crusts. Beat the egg whites into stiff froth and beat in 2 tablespoons sugar and flavor. Spread this over pie and set in oven for a few minutes to brown and then let cool before using.—Mrs. Roy E. Howe.

## LEMON PIE

Yolks of 2 eggs, 1 cup sugar, lump of butter, juice and rind of 2 lemons,  $1\frac{1}{2}$  cups milk, a medium sized potato grated; mix well. This will make one pie.—Mrs. A. E. Davidson.

## Cakes

### CAKE

One large tablespoon butter; put in a cup and let it get soft; break 2 eggs in same cup and fill it with sweet milk; 1 teaspoon extract, 1 cup sugar, rounding cup flour, 1 teaspoon baking powder; mix together and bake in two layers. Any kind of filling desired.—Mrs. Taylor.

### BURNT SUGAR CAKE

Take burn sugar, put  $\frac{1}{2}$  cup sugar in granite pan and set on hot fire; stir all the time until sugar melts and becomes liquid; let burn black; then remove from fire and add  $\frac{1}{2}$  cup boiling water; set on back of stove and let cook until thick as sorghum.

**Cake Part**—Cream  $1\frac{1}{2}$  cups sugar with  $\frac{1}{2}$  cup butter; add yolks of 2 eggs and 1 cup of cold water, 2 cups flour, 2 teaspoons burnt sugar, 1 teaspoon vanilla; add another  $\frac{1}{2}$  cup of flour with 2 teaspoons baking powder sifted with it. Lastly the beaten whites of eggs. Bake in layers.

**Filling**— $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup water; cook without stirring until it threads or "hairs." Have ready well-beaten the whites of 2 eggs; pour the syrup on the whites, beating briskly; add 1 teaspoon burnt sugar and 1 teaspoon vanilla. Spread before it sets.—Mrs. W. H. Strange.

### SOLID CHOCOLATE CAKE

Two cups brown sugar,  $\frac{1}{2}$  cup milk (sour),  $\frac{1}{2}$  cup butter, yolks of 2 eggs, 2 squares of Baker's chocolate, melted in  $\frac{1}{2}$  cup boiling water and let cool in water.—Mrs. C. H. Clemo.

### COFFEE CAKE

One (large)  $\frac{1}{2}$  cup butter, 2 cups sugar, 1 cup sour milk, 1 cup coffee, 2 eggs, 1 pint walnuts, 1 pint raisins, 1 pint currants, 1 teaspoon soda.—Mrs. W. J. Lyons

One cup brown sugar, 1 cup butter, 2 eggs,  $\frac{1}{2}$  cup molasses, 1 cup cold coffee, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 cup raisins, 5 cups sifted flour; bake one hour.—Mrs. F. Harris.

One cup sugar, 1 scant cup lard, 1 egg, 1 cup molasses,  $1\frac{1}{2}$  teaspoons cinnamon,  $1\frac{1}{2}$  teaspoons cloves,  $\frac{1}{4}$  nutmeg,  $\frac{1}{2}$  lb currants,  $\frac{1}{2}$  lb seeded raisins,  $1\frac{1}{2}$  cups coffee, 1 level teaspoon soda; flour to thicken.—Mrs. Gnoose.

Two teacups sugar, 1 teacup butter, 1 teacup molasses, 1 teacup strong coffee, 4 eggs well beaten, 1 lb raisins, 1 lb currants,  $\frac{1}{2}$  lb citron slices, 1 teaspoon baking powder, 2 teaspoons cloves, 2 teaspoons cinnamon, 1 teaspoon grated nutmeg, 1 teaspoon grated allspice.—Mrs. H. E. Davidson.

One cup yeast, 1 cup lukewarm water, 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs, a little salt; flour enough to make a soft dough; knead well, let rise over night; in the morning mix down and let rise again;

then roll out and place in tins. When light, spread cakes with butter, cinnamon and sugar. Chopped nuts may be added if desired.—Mrs. J. Wenger.

#### DEVIL'S FOOD

**First Part**—One cup brown sugar, 1 cup grated chocolate, 1 cup sweet milk; cook together; let cool.

**Second Part**—1 cup brown sugar,  $\frac{1}{2}$  cup butter (creamed), 2 eggs beaten,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon soda, 2 cups flour. Add first part.—Mrs. L. C. Herrick.

#### ENGLISH FRUIT CAKE

Butter  $1\frac{1}{2}$  lbs., sugar  $1\frac{1}{2}$  lbs., half of which should be brown sugar, eggs well beaten 2 lbs., raisins 4 lbs., seeded and chopped, currants thoroughly picked and washed 5 lbs., citron cut fine 2 lbs., sifted flour 2 lbs., nutmegs 2 in number and mace to equal same in bulk, rosewater  $\frac{1}{4}$  to  $\frac{1}{2}$  pint to which add 12 to 15 drops oil of lemon. Excellent; been found nice and moist one year after baking.—Mrs. Jonathan Sewell.

#### FRUIT CAKE

Twelve eggs, 1 lb brown sugar, 1 lb butter,  $3\frac{1}{2}$  lbs. flour, 1 pint molasses, 2 nutmegs, 1 tablespoon each of cloves and cinnamon, 1 tablespoon baking powder, 3 lbs. currants, 3 lbs. raisins, 1 lb citron,  $\frac{1}{2}$  cup brandy.—Mrs. J. C. English.

Take  $\frac{3}{4}$  lb butter,  $1\frac{1}{2}$  cups sugar, 3 cups flour,  $1\frac{1}{2}$  lbs. raisins,  $1\frac{1}{2}$  lbs. citron, 1 lb currants,  $1\frac{1}{2}$  teaspoons cinnamon, 1 teaspoon cloves,  $1\frac{1}{2}$  teaspoons soda, 1 teaspoon mace,  $\frac{1}{2}$  nutmeg, 6 eggs,  $\frac{1}{2}$  cup milk or cold coffee.—Mrs. H. B. Avery.

Two lbs. raisins, 2 lbs. currants,  $\frac{1}{2}$  lb citron, 1 pint brown sugar, 1 nutmeg, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, 4 eggs, 1 cup butter, 1 cup sour milk, 1 dessert spoon soda; do not put soda in the milk, but add dry; sprinkle in the last thing.—Mrs. E. Lingenfelter.

#### LAYER CAKE

One-half cup butter, 2 cups sugar, 1 cup milk, 3 cups flour after sifting, whites of 4 eggs, 2 scant teaspoons baking powder.

**Filling**—Put on the layers fresh peaches, peeled and cut in thin slices, and pour whipped cream over each layer.—Mrs. Matthew Hayes.

Three eggs,  $1\frac{1}{2}$  cups white sugar,  $\frac{1}{2}$  cup shortening, 1 cup milk or water, 2 cups flour, 2 teaspoons baking powder; flavor to taste.

**Filling for Same**—White of 1 egg, 1 cup sugar,  $\frac{1}{2}$  cup water; boil water and sugar until it hairs; then stir in the beaten white of egg; beat all to a cream and spread between layers.—Mrs. John Sewell.

#### LIGHTENING CAKE

Put in a cup a piece of butter the size of a small egg; let it get warm and soft but not melted; break 2 eggs in same cup; add 1 teaspoon flavoring extract and fill the cup brimming full with sweet milk; put into your mixing bowl 1 rounding cup of flour, 1 level cup sugar, 1 teaspoon baking powder, and mix well. Add your cup other ingredients, stir all together and bake in two layers in a quick oven. This is really as "light as a feather," if properly put together and baked, and takes but a few moments. It may be put together with any good filling. The following is one of the quickest: Grated rind and peel of 1 orange or lemon; add pulverized sugar until thick enough to spread.—Mrs. W. P. Coon.

#### LEMON JELLY CAKE

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup milk, 3 eggs, 2 teaspoons baking powder, flavoring to taste, flour. Bake in layers.

**Filling for Cake**—One cup sugar, 1 lemon, 1 egg, small lump butter; cook until it hardens when dropped in cold water; then beat till white.—Mrs. C. I. Van Stone.

#### MARBLE CAKE

**White Part**—Whites of 4 eggs beaten, 1 cup sugar creamed with  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 2 teaspoons baking powder, 1 teaspoon vanilla,  $2\frac{1}{2}$  cups flour.

**Dark Part**—Yolks of 4 eggs, 1 cup brown sugar creamed with  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup molasses, 1 teaspoon soda in  $\frac{1}{2}$  cup milk, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon nutmeg,  $2\frac{1}{2}$  cups flour. Bake 1 hour.—Minnie Singleton.

#### MARSHMALLOW FILLING

Three-fourths cup sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  lb marshmallows, 2 tablespoons hot water,  $\frac{1}{2}$  teaspoon vanilla; boil the sugar and milk together 4 minutes; melt marshmallows and add the water; combine the two mixtures, add the vanilla and heat until stiff enough to spread.—Mrs. A. G. Burnett.

One cup white sugar, 1 cup brown sugar, whites of 2 eggs, and vinegar enough to mix; dissolve sugar with vinegar and a little water, so it can boil; cook like candy, and when done set on back of stove and put in  $\frac{1}{2}$  lb marshmallows; when soft, heat until smooth, and add the eggs and heat again and spread on cake.—Mrs. J. S. Fitzpatrick.

#### MOLASSES CAKE

One egg, two-thirds cup molasses filled up with brown sugar,  $\frac{1}{2}$  cup melted lard, 1 teaspoon soda in 1 cup boiling water, 1 teaspoon ginger, 1 teaspoon salt, 2 cups flour.—Mrs. P. Harris.

#### NUT CAKE

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon vanilla, 1 cup walnuts, whites of 3 eggs. Cream, butter and sugar, add milk, baking powder sifted with flour, flavoring, nuts, whites of eggs beaten stiff. Frost with a plain icing or ornamental frosting and decorate with halves and fourths of English walnuts.—Mrs. G. W. Peterson.

#### NUT LOAF CAKE

One-half cup butter, 1 cup sugar, 1 cup sweet milk, 3 eggs well beaten,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar, 1 cup chopped nuts, flour to correct stiffness.—Joe Higgins.

One egg well beaten, 2 cups sweet milk, 4 cups flour, 4 teaspoons of baking powder, 2 teaspoons salt, 1 cup ground nuts. Let raise 20 minutes and bake 45 minutes in moderate oven.—Hettie Capps.

#### ORANGE CAKE

One cup sugar,  $\frac{1}{2}$  cup butter, 2 cups sifted flour, 1 cup sweet milk, 2 teaspoons baking powder, 3 eggs. Cream, butter and sugar; add beaten yolks, the milk, stiffly beaten whites; then fold in flour sifted with baking powder. Bake in three shallow pans and arrange as a layer cake, with filling as follows: Take the juice and grated yellow rind of good, heavy orange; thicken with powdered sugar and spread.—Mrs. G. W. Peterson.

#### PORK CAKE

One-half lb pork, 2 cups boiling water, 3 cups molasses, 2 cups sugar, 2 teaspoons cloves, and 2 each of cinnamon and nutmeg,  $\frac{1}{2}$  lb raisins and currants each, 3 eggs,  $1\frac{1}{2}$  cups butter, 4 teaspoons baking powder. Sift in flour.—Mrs. J. W. McCall.

#### PRINCE OF WALES CAKE

One cup brown sugar,  $\frac{1}{2}$  cup butter, yolks of 3 eggs,  $\frac{1}{2}$  cup sour milk, 1 teaspoon baking soda,  $\frac{1}{2}$  teaspoon each of cloves, cinnamon

### SPONGE CAKE

Two eggs, 1 scant cup sugar, 1 scant cup flour, 1 teaspoon baking powder, one-third cup boiling milk or water and a pinch of salt. Add milk or water last.—Mrs. John Sewell.

Three eggs well beaten, then add 1 cupful sugar and beat well again; add 1 cupful of flour and stir thoroughly with 1 teaspoon baking powder; lastly add  $\frac{1}{2}$  cupful hot water. Bake in a moderate oven.—Mrs. John Smurr.

One cup sugar, 1 cup flour, 6 eggs, 1 teaspoon baking powder. Beat the whites stiff, cream the yolks and sugar together. Add in order, flour, baking powder and whites of eggs. Bake in layers and serve with cream filling.—Mrs. S. Roney.

### APPLE SAUCE CAKE

One-half cup melted shortening, 1 cup sugar,  $1\frac{1}{2}$  cups unsweetened apple sauce, 1 teaspoon nutmeg, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, 2 level teaspoons soda sifted with 2 cups flour, 1 cup raisins, pinch of salt. Bake in loaf in moderate oven.—Mrs. Fardin.

### DUTCH APPLE CAKE

Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt,  $\frac{1}{2}$  cup sugar, 1 cup milk or water,  $\frac{1}{4}$  cup melted lard or butter, 1 egg. Sift dry ingredients together 3 times. Add other ingredients and stir to a smooth dough. Spread dough in a well-greased shallow pan. Pare apples. Cut into eighths removing cores. Press into dough. Sprinkle with sugar and cinnamon to taste. Bake in moderate oven until apples are tender, about  $\frac{1}{2}$  hour. Serve hot with cream or vanilla sauce.—Mrs. L. Katherine.

### OLD-FASHIONED APPLE CAKE

One and one-half cupfuls of flour, 3 teaspoons of baking powder,  $\frac{1}{2}$  teaspoon of salt, 2 tablespoons of shortening,  $\frac{1}{2}$  cupful milk, 4 or 5 apples,  $\frac{1}{2}$  cupful sugar, 1 teaspoon cinnamon. Sift flour, baking powder and salt together into a bowl; add the shortening, and rub in lightly; add the milk and sugar; then mix. Place the dough on a floured board and roll it out  $\frac{1}{4}$  inch thick; put into shallow greased pan; pare and core the apples; then cut them into sections; press them into the dough; sprinkle with sugar and cinnamon; bake in a moderate oven for 20 minutes, or until the apples are tender and brown. Serve hot with milk.—Dorothea G. Capps.

### SPICE CAKE

Two cups dark brown sugar,  $\frac{1}{2}$  cup butter, 1 cup very sour milk with 1 teaspoon soda,  $\frac{1}{2}$  teaspoon cloves, small teaspoon cinnamon and nutmeg, juice 1 lemon,  $\frac{1}{2}$  cup of raisins, 3 eggs or yolks of 6, 1 teaspoon of vanilla, 3 cups flour.

Filling.—One cup sour cream (sweet will do), 2 cups brown sugar, 1 tablespoon butter. Make as caramel filling.—Mrs. L. C. Herrick.

### SNOW FLAKE CAKE

One cup butter, 2 cups sugar, 1 cup corn starch, 2 cups flour, whites of 7 eggs, 1 scant cup cream, 2 teaspoons baking powder. Beat butter and sugar, add corn starch and cream, then the rest. Beat eggs to froth, add to mixture. Flavor bitter almond.—Mrs. J. W. Moore.

### NUT CAKE

One cup of brown sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 1 cup sour milk,  $\frac{1}{2}$  teaspoon soda, 2 cups flour, 1 teaspoon baking powder, 1 lb English walnuts (not shelled) or  $\frac{1}{2}$  cup shelled.—Mrs. Putnam.

### SUNSHINE CAKE

Sift together 4 times, 1 scant tumbler flour,  $1\frac{1}{2}$  tumblers powdered sugar, 1 teaspoon cream tartar; beat the whites of 10 eggs, the yolks of 7 separately; add lightly the prepared flour, sugar and

cream of tartar to the whites; stir a little, then add the yolks. Stir until thoroughly mixed. Bake in moderate oven about 50 minutes. Mrs. F. C. Kinsey.

#### DEVIL'S FOOD CAKE

One cup butter, 2 cups sugar, 4 eggs beaten separately, 1 cup potatoes, 3 blocks chocolate, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 cup raisins, 2 cups flour, 1 teaspoon soda, 1 cup sour milk.—Mrs. Jonas Hauser.

#### WHITE FRUIT CAKE

Six eggs, 2 cups sugar, two-thirds cup of butter, 1 wine glass of brandy, 1 wine glass of water,  $2\frac{1}{2}$  cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon cinnamon, cloves, nutmeg, 2 cups currants, 2 ounces orange or lemon peel,  $\frac{1}{4}$  citron. Bake 60 minutes.—Mrs. Jonas Hauser.

#### PEACH MERINGUE CAKE

It is called Peach Meringue although it may be made of raspberries or strawberries. Beat the whites of 5 eggs to a foam, then add  $\frac{1}{2}$  teaspoon cream of tartar and beat until stiff and dry. Add very gradually  $\frac{1}{4}$  cupful granulated sugar and  $\frac{1}{4}$  teaspoon almond extract. Now fold in half cup pastry flour sifted 3 times and spread lightly in 2 shallow layer-cake pans that have been greased and lined with paper. Bake 20 minutes in a moderate oven. Put together with meringue filling made with desired fruit.

Meringue Filling—Beat the white of 1 egg very slightly. Add  $\frac{1}{2}$  cup of crushed, but not strained fruit and 1 cup of confectioner's sugar. Beat all together until very light. This will require 10 or 15 minutes. When properly whipped will fill a quart bowl. Ice the cake with the same filling. When cut, the contrast between the white cake and delicate fruit filling will charm you and the almond flavored cake with the fruit being is a combination difficult to excel.—Mrs. John W. James.

#### GENOISE CAKE

Select 3 of the largest eggs you can find and add to them  $\frac{1}{2}$  cup sugar. Melt one-third cup butter. Grease a tin and line it with paper and you are ready to begin your cake. Stand the eggs and sugar in a pan of boiling water on a cool part of the range and beat for 15 minutes, or until the mixture becomes very light; add the butter and flavor you prefer and fold in the flour and baking powder quickly and deftly. Bake about 20 minutes in a moderate oven. This cake may be baked in a thin sheet. While warm cut into fanciful shaped cakes with French cutters or in rounds with biscuit cutter. These little cakes may be split when put together with various fillings and iced and decorated with halved nuts. Or bake Genoise cake in a deep pan and while warm split in two or three layers. Put these together with mocha or cream filling. Shredded almonds which have been toasted to a delicate brown are scattered over top and sides and the cake is quickly transformed from an Italian sweet to a Japanese cake as dainty as it is delicious. The beauty of the Genoise cake is that it may be easily split. It does not crumble nor become brittle no matter how thick or how thin it has been made.—Mrs. John W. James.

#### LADY BALTIMORE CAKE

One-half cup butter,  $1\frac{1}{2}$  cups cold water, 3 cups flour sifted 3 times, 2 rounded teaspoons baking powder, 4 egg whites,  $\frac{1}{2}$  teaspoon almond extract and  $\frac{1}{2}$  teaspoon vanilla mixed. Cream, butter and sugar. Add one-third of water with 1 cup flour. Beat thoroughly and add second cup flour. Continue beating. Into the last cup of flour sift the baking powder, and add as the others, the rest



of the water, flavor and fold in the stiff-beaten egg whites. This will make 3 layers.

**Filling**—Grind together in meat grinder  $\frac{1}{2}$  lb figs,  $\frac{1}{4}$  lb pecan nuts and  $\frac{1}{4}$  lb raisins. Make a boiled icing, turn this mixture into two-thirds of the boiled icing. Spread fruit icing between layers and on top and over this spread the plain icing, placing halved nuts on top. This makes a delicious cake. Can be used with any kind of filling or icing.—Mrs. John W. James.

#### SPICE CAKE

One cup sugar, 1 tablespoon butter, 3 eggs (keeping out white of one),  $\frac{1}{2}$  teaspoon nutmeg, 2 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon allspice, 1 teaspoon soda dissolved in a little hot water,  $\frac{3}{4}$  cup sour milk,  $1\frac{1}{2}$  cups flour, 1 teaspoon vanilla.

**Boiled Icing**—Cook  $1\frac{1}{4}$  cups sugar and cup water together until syrup hairs. Then pour over the stiff beaten white of one egg till cold.—Mrs. John Tait.

#### CHEAP WHITE CAKE

Two cups flour,  $\frac{1}{2}$  cup butter, 1 cup water or milk, 1 cup sugar, 1 teaspoon baking powder, whites of 3 eggs. Cream butter and sugar together, add water (or milk) then flour and baking powder, and lastly the whites of eggs. Bake in layer-cake tins.

**Icing for Same**—One cup powdered sugar, white of 1 egg, 2 tablespoons cold water. Place in double boiler and stir rapidly for 5 to 8 minutes.—Mrs. S. O. Griffith.

#### ECONOMICAL CHOCOLATE CAKE

One-half cake bitter chocolate (less may be used), 1 cup milk, and the yolks of 2 eggs. Melt the chocolate slowly first then add milk and eggs and let cook slowly for 10 minutes then cream one-third cup butter with 2 teaspoons sugar, add another cup sweet milk then mix all the above together with about 4 cups flour. Now add 2 teaspoons soda that has been dissolved in just enough warm water to wet it, and a teaspoon of vanilla. This will make a large 3-layer cake, and half of it will make a small loaf cake. Use the whites of the eggs for the white-boiled icing.—Mrs. Chas. Wolfe.

#### PRUNE CAKE

One cup cooked prunes chopped fine, 1 cup sugar,  $\frac{1}{2}$  cup shortening, 3 eggs,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, 1 teaspoon vanilla, 1 teaspoon baking soda in 2  $\frac{1}{2}$  tablespoons of the prune juice, 2 cups flour.—Mrs. English.

#### MOCHA CAKE

Three fourths cup butter, 1 cup sugar, cream butter and sugar together; 2 eggs (beat separately), salt, 1 cup nuts, 1 cup raisins, 2 tablespoons cocoa, 1 cup sour milk, 1 teaspoon soda sifted in flour, 3 cups flour well sifted, 1 teaspoon vanilla.

**Filling**—One and one-half cups brown sugar,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla, butter (good sized piece). Mix together and boil until it strings and remove from stove and beat until thick. Spread on cake cold.—Mrs. J. W. Moore.

#### PORK CAKE

One lb fat pork; pour 1 pint boiling water on it; 8 cups brown sugar, 1 cup molasses, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 2 lbs. walnuts, 2 tablespoons cinnamon, 1 teaspoon cloves, 1 teaspoon soda, 2 nutmegs, 7 cups flour. Cook 4 hours.—Mrs. J. B. Weaver.

#### DEVIL'S CAKE

Half cup coffee, 2 tablespoons sugar,  $\frac{1}{2}$  cup chocolate; boil and let cool; half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 1 teaspoon vanilla, 2 eggs, 1 teaspoon soda, 2 teaspoons cream tartar. Mix together and bake.—Mrs. Richard M. Bell.

#### DATE CAKE

One cup brown sugar, one-third cup butter or substitute, 1 cup boiling water, 1 cup stoned and chopped dates,  $\frac{1}{2}$  cup chopped walnuts,  $\frac{1}{2}$  cup sweet milk, 2 cups flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons baking powder, 2 eggs. Pour the boiling water over the dates. Let stand till cool. Cream the butter and sugar, add the beaten eggs, the dates and milk. Sift the baking powder with the flour, also the soda, and the nuts last. Bake in loaf tin.—Mrs. Aubertin.

#### DEVIL'S FOOD CAKE

Melt 2 squares of chocolate in 5 tablespoons of hot water. Cream  $1\frac{1}{2}$  cups sugar with  $\frac{1}{2}$  cup butter or Crisco. Add beaten yolks of 4 eggs, the chocolate and 1 teaspoon vanilla. Add 1 cup milk, 2 cups flour sifted with 1 teaspoon cinnamon and 2 level teaspoons baking powder. Fold in the whites of the four eggs.—Mrs. C. B. Capps.

#### BLACK CAKE

Two squares chocolate, 1 heaping tablespoon butter; melt together and let cool; 1 cup flour sifted several times, 1 cup sugar, mixed together. Add chocolate, also 1 egg, 1 cup sweet milk, level teaspoon soda, beat with egg beater. Bake in 2 layers.—Miss Minnie Madison.

#### FRUIT CAKE

One cup butter, 1 cup brown sugar,  $\frac{1}{2}$  pint molasses, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 1 pound flour, 1 lb currants,  $1\frac{1}{2}$  lbs. raisins ground, spices to taste. Rub the butter and sugar to a cream, add in the eggs, molasses, milk and soda, flour and spices. Shake the fruit in the flour until well coated. Then add all the fruit and flour to the cake, mix thoroughly. Bake in 1 pan.—Mrs. Sawyer.

#### FINE DARK CAKE

Yolks of 3 eggs, white of 1,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk, 1 teaspoon soda, 1 teaspoon cloves, 2 cups flour. Bake in layers, put together with plain frosting, or add chopped raisins to frosting if desired.

#### EVERY DAY CAKE

One-fourth cup butter, 1 cup sugar, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 2 eggs or 2 whole eggs. Cream sugar and butter; add milk, flour with baking powder sifted in; add whites of eggs last well beaten; flavor. Bake in layers. Plain or any desired filling.—Mrs. F. C. Kinney.

#### MARBLE CAKE

For the White Portion—Whites of 7 eggs, 2 cups white sugar, 1 cup butter, 3 cups flour,  $\frac{1}{2}$  cup sweet milk; flavor with lemon or vanilla; 2 teaspoons baking powder. Cream butter and sugar first, add white of eggs well beaten with the flour and baking powder.

Dark Portion—Mix yolks of 7 eggs, 2 cups brown sugar, 1 cup butter, 1 cup molasses, 2 teaspoons cinnamon, 1 cup milk, 5 cups flour. Put each part in turn in a cake pan, bake in moderate oven. Quantities given will make 2 large cakes.—Mrs. John Gregory.

#### DEVIL'S FOOD CAKE

One and one-third cups sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 2 squares chocolate, pinch salt, 1 cup buttermilk, 1 teaspoon soda, 2 cups flour. Cream butter and sugar; beat eggs separately; add yolks to butter and sugar; beat hard; beat whites of eggs till stiff; melt chocolate; add to butter, sugar and eggs; add buttermilk, salt; mix soda and flour and fold in egg whites last. Bake in layers. Use any kind of frosting desired.—Mrs. Jonas Hauser.

### SPONGE CAKE

One cup sugar, 5 eggs beaten separately,  $\frac{1}{2}$  juice and rind of 1 lemon, 1 cup flour sifted. Put together sugar and yolk of eggs, add juice and grated rind, add beaten whites. Then cut or fold in flour carefully. Bake in sponge cake pan in very moderate oven.—Mrs. Putnam.

### DEVIL'S FOOD CAKE

Cream  $\frac{1}{2}$  cup butter with 1 scant cup sugar until very light. Add 1 cup sour milk or buttermilk, into which 1 teaspoon of soda has been stirred (after being dissolved in warm water.) Take 1 cup of flour and sift with 1 teaspoon of baking powder, 1 teaspoon of cinnamon, and  $\frac{1}{2}$  teaspoon cloves; mix alternately with 3 well-beaten eggs, and add another cup flour, and lastly a square of chocolate which has been melted in a saucer over the teakettle. Bake in 1 sheet and ice with a marshmallow icing, and sprinkle with chopped pecans.—Mrs. J. B. Heasley.

### CRUMB GINGER BREAD

One teaspoon soda, 4 cups flour, 1 cup butter, 2 cups sugar, 1 cup sour milk, 2 eggs,  $\frac{1}{2}$  grated nutmeg,  $\frac{1}{2}$  teaspoon cinnamon, 1 teaspoon ginger. Rub flour and butter together until they are reduced to crumbs, as flour and lard are worked together for pie crust; then add sugar and stir this until the mixture is once more crumbly. Measure out 2 cups of mixture and set away in cool place until batter is made. Into what remains of the mixture, stir 2 well-beaten eggs, and the sour milk and soda. When the soda is dissolved and the milk foams, turn it into a mixing bowl with the rest. Add to the batter the nutmeg, cinnamon and ginger. Butter a dripping pan and measure out 1 cup of crumbs which were set aside, spread evenly on the bottom of the pan, pour the batter over them, as evenly as possible, spread the rest of the crumbs on top, and bake in a moderate oven. When done cut into pieces and keep in a closely-covered jar.

### GINGER BREAD

One-half cup lard,  $\frac{1}{2}$  cup sugar. Cream lard and sugar. 1 egg,  $\frac{1}{2}$  cup molasses, 1 cup sour milk in which dissolve 1 scant teaspoon soda, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves. Beat to make light batter. Pipe with whipped cream.—Mrs. Ashlock.

### APPLE SAUCE CAKE

One cup sugar,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon cloves, 1 teaspoon cinnamon, 2 teaspoons cocoa if desired, also nuts, 1 cup unweetened apple sauce,  $\frac{1}{2}$  cup butter or butter substitute, 1 tablespoon strong cold coffee, 1 cup Sultana raisins, 2  $\frac{1}{2}$  teaspoons baking powder, 2 cups flour. Cream butter and sugar. Add apple sauce. Add flour into which has been added salt, cloves, cinnamon, baking powder, and then add raisins and coffee. If frosting is desired put the yolk into the cake portion, and make a boiled frosting by mixing  $\frac{1}{4}$  cup sugar with  $\frac{1}{4}$  teaspoon cream of tartar. Add  $\frac{1}{4}$  cup boiling water. Boil until it spins a long hair. Pour slowly into beaten white. Add flavoring.—Mrs. L. Kathorne.

# Cookies, Doughnuts, Etc.

## COOKIES

Two cups sugar,  $1\frac{1}{2}$  cups butter, 2 eggs, 1 level teaspoon soda, 1 nutmeg, 1 cup sweet milk, 1 quart sifted flour.—*Louise Threlkold.*

Two cups sugar, 1 cup butter, 1 cup sour cream, 3 eggs, 1 teaspoon soda; mix soft, roll thin, sift granulated sugar over them and gently roll it in.—*Selected.*

Cream together 1 cup sugar, large  $\frac{1}{2}$  cup butter, 2 eggs, one-third teaspoon soda in a tablespoon of milk; flavor with vanilla; use as little flour as possible.—*Minnie Singleton.*

Six eggs, all but 4 whites,  $1\frac{1}{2}$  cups sugar, 1 cup butter, 2 tablespoons vinegar, 1 teaspoon soda, lemon extract, flour to mix rather stiff; roll very thin. Makes about 7 dozen cookies.—*Selected.*

## BUTTER COOKIES

One cup brown sugar, 1 cup butter, 2 eggs, 2 tablespoons baking powder, cream well together and add enough flour to stiffen and cut into small cookies and bake in hot oven.—*Mrs. Waddington.*

## BROWN SUGAR COOKIES

Three eggs,  $1\frac{1}{2}$  cups brown sugar, 1 cup shortening, 1-3 cup cold water, 1 level teaspoon soda, 2 level teaspoons baking powder; flavoring and flour enough to roll out. Bake in a quick oven.—*Mrs. John Sewell.*

## DOUGHNUTS

One cup sugar, 2 eggs, 2 tablespoons melted butter, 2-3 cup sour milk, 2 even teaspoons cream tartar, 1 even teaspoon soda, salt and nutmeg. Flour enough to roll.—*Mrs. Sigler.*

One egg well beaten, 1 small cup sour milk, pinch of salt,  $\frac{1}{2}$  teaspoon cinnamon, 1 small cup sugar, 2 tablespoons lard or drippings, enough flour to make a soft dough; roll out and cut in round shape with hole in center. Fry in hot lard.—*Mrs. Owen Evans.*

## FRUIT COOKIES

Take  $1\frac{1}{2}$  cups of sugar and 1 of butter, worked to a cream; add 3 eggs well beaten,  $\frac{1}{2}$  cup molasses, 1 teaspoon soda dissolved in a little water, 1 cup raisins, seeded and chopped, 1 of currants, 1 teaspoon of all kinds of spices; flour to roll.—*Mrs. John Smurr.*

## GINGER COOKIES

Two cups molasses, 1 cup melted lard, 1 cup hot water,  $\frac{1}{2}$  cup sugar, 2 teaspoons soda, 2 teaspoons ginger; stir all together and let cool. Then add flour to roll.—*Mrs. John Smurr.*

## GINGER DROP CAKES

Three eggs, 1 cup lard, 1 cup molasses, 1 large tablespoon ginger, 1 teaspoon soda dissolved in 1 cup boiling water, 5 cups flour; drop tablespoon in greased pan, three in a row. Mix stiff, bake in quick oven.—*Mrs. Clyde Cupps.*

## "MAMA'S" COOKIES

One cup shortening composed of drippings, lard or butter, or lard and butter, 1 cup sugar, 1 egg, 1 cup sweet or sour milk, 2 scant

teaspoons baking powder, or 1 teaspoon soda, pinch of salt and flavoring. Enough flour to make good cookie dough.—Mrs. J. Higgins.

#### NUT WAFERS

Half-cup butter,  $\frac{1}{2}$  cup white sugar, 2 eggs beaten separately,  $\frac{1}{2}$  cup flour,  $1\frac{1}{2}$  cups chopped walnuts; drop on greased paper and bake.—Mrs. Eggleston.

#### OATMEAL ROCKS

One cup brown sugar,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups flour, 2 cups oatmeal, 2 eggs; cinnamon, raisins or nuts; 1 teaspoon soda dissolved in hot water.—Eva Triel.

#### OATMEAL COOKIES

One cup sugar,  $\frac{1}{2}$  cup shortening, 1 teaspoon cinnamon; 1 teaspoon soda, 1 teaspoon baking powder,  $\frac{1}{2}$  cup chopped raisins, 2 cups rolled oats, 2 cups flour, 1 cup milk; add flour gradually and drop on buttered tin; bake in quick oven.—Mrs. A. L. Flint.

#### PEANUT COOKIES

Four eggs, 1 cup lard and butter mixed, 2 cups sugar, 1 cup sweet milk, heaping teaspoon of baking powder, teaspoon vanilla; add 2 cups chopped peanuts, 1 quart flour. Roll thin and bake quickly.—Mrs. Vic Smith.

#### POOR MAN'S FRITTERS

One tablespoon butter, 1 large tablespoon sugar, 2 tablespoons sweet milk, 1 egg (beat separate whites and yolks); flour enough to make stiff; roll out on baking board and roll as thin as possible; cook in lard same as doughnuts.—Mrs. Taylor.

#### ROCKS

Take  $1\frac{1}{2}$  cups granulated sugar, 3 eggs well beaten,  $\frac{1}{2}$  cup butter, 1 cup nuts cut in small pieces, 2 cups flour, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon soda in  $\frac{1}{2}$  cup hot water. Drop with a teaspoon into pan, leaving enough space between so they will not run together. Bake in very moderate oven as for cookies.—Mrs. Roy E. Howe.

#### SMALL CAKES

Half cup butter, 1 cup hot water; let come to a boil; add 1 cup flour an let cool; add 3 eggs one at a time; beat hard. Drop them on a pan by the spoonful and bake 35 minutes.—Mrs. T. C. Davidson.

#### TIPPERARY SQUARES

Two eggs beaten separately, 1 scant cup sugar, half cup boiling water, 1 teaspoon vanilla,  $1\frac{1}{2}$  cups flour, 1 teaspoon baking powder. Beat yolks of eggs and sugar together, then whites, water, flour, flavor and baking powder. Beat well. Bake in moderate oven in a flat dripping pan. Cut in squares. Make icing of powdered sugar and milk. Cover all sides of squares and roll in ground salted peanuts.—Mrs. A. E. Post.

#### CHOCOLATE COOKIES

One cup of sugar,  $\frac{1}{2}$  cup of melted butter, 3 squares of melted chocolate,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  teaspoon soda, 2 cups flour,  $1\frac{1}{2}$  cups of nuts and raisins, 1 teaspoon vanilla, 2 eggs. Bake like rocks.—Mrs. W. H. Tabler.

#### FROSTED CREAMS

One pint of molasses, 1 cup sugar, 4 cup shortening ( $\frac{1}{2}$  lard and  $\frac{1}{2}$  butter). Cook until ball forms in cold water, then cool. Add yolks of three eggs,  $\frac{1}{2}$  cup cold water, 2 teaspoons of soda, 1 teaspoon each of ginger and cinnamon. Mix very stiff and bake. Frost with boiled icing.—Mrs. E. C. Herrick.

### QUICK DOUGHNUTS

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup milk, 2 eggs, 1 teaspoon cinnamon and nutmeg, 2 cups flour, 1 heaping teaspoon baking powder, enough flour to make soft dough. Fry in deep fat.—Mrs. Visser.

### SUGAR COOKIES

One-half cup milk, 1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla. Roll in flour and sprinkle with sugar.—Mrs. John Tait.

### XMAS COOKIES

One-half cup melted Crisco, 1 cup sugar, 1 teaspoon baking powder (heaping), two-thirds cup sweet milk, flour enough to make real stiff.

Filling for Same—One cup chopped raisins (put raisins through food chopper), 2 tablespoons flour (level),  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup boiling water. Flavor with vanilla. Roll well then cool. Spread between cookies and bake.—Mrs. S. O. Griffith.

### ROLLED OATMEAL COOKIES

Two cups flour, 1 scant cup lard, 1 cup oatmeal, 1 cup brown sugar,  $\frac{1}{2}$  cup hot water, 1 scant spoon soda. Put lard into flour, add rolled oats and sugar. Dissolve soda in hot water and mix. Roll thin and bake brown.—Mrs. C. B. Ashlock.

### GINGER COOKIES

One cup sugar, 1 cup shortening, 1 cup molasses, 1 cup hot water, 2 eggs, 1 teaspoon salt, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda. Cream sugar and shortening, add the eggs, molasses, hot water and soda, and spices. Flour enough to make a stiff dough.—Mrs. Ambertin.

### OATMEAL COOKIES

One cup sugar, 1 cup lard or butter, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup sour milk, 1 cup chopped raisins, 2 cups oatmeal, 2 cups flour, 2 eggs, 1 teaspoon soda. Drop from teaspoon on pan and bake in hot oven.—Mrs. R. F. Dapton.

### NUT WAFERS

One and one-half cups sugar, 1 cup butter and lard mixed, 1 cup of nuts rolled,  $\frac{1}{2}$  cup of sour milk, 1 teaspoon soda, not too full, to be put in milk. Mix as soft as can be handled, sprinkle sugar on top and roll lightly. Put nut on each wafer; flavor vanilla and almond.—Mrs. J. Wyland.

### GINGER CREAMS

Three eggs (2 yolks and 1 whole egg), 1 cup molasses, 1 cup sugar, 1 cup melted lard, 1 cup sour milk, 1 tablespoon soda, nutmeg, cinnamon and ginger. To be mixed soft. 2 cups sugar, boil sugar until it threads, 2 whites of eggs, beat very stiff. To be frosted and cut into squares.—Mrs. J. Wyland.

### RAISIN COOKIES

Two eggs, 2 cups sugar, 1 cup shortening, 2 level teaspoons soda in one cup of buttermilk, 6 level teaspoons baking powder, 1 teaspoon nutmeg, pinch of salt and little vanilla, flour to roll.

Filling—One cup chopped raisins, two-thirds cup chopped nut meats, two-thirds cup sugar, 3 teaspoons flour,  $\frac{1}{2}$  pint boiling water. Cook until it thickens. Roll cookies thin, then spread filling on top of cookies and place another cookie on top of filling. Bake slowly. Very nice and will keep a long time and not dry out.—Mrs. Ralph Cooper.

### COOKIES

Two cups sugar, 1 cup butter, 2 eggs, 1 level teaspoon soda, 1 nutmeg, 1 cup sweet milk, 1 quart sifted flour or enough to roll as soft as can be handled.—Mrs. C. F. Kinney.

#### CREAM PUFFS

One cup flour,  $\frac{1}{4}$  teaspoon salt, 1 cup boiling water,  $\frac{1}{2}$  cup butter, 4 eggs. Add the salt and butter to the water. When boiling add the flour all at once, stirring constantly until the mixture leaves the side of the pan; remove from the fire and add the unbeaten eggs one at a time beating continually. Drop by spoonfuls onto a buttered pan about two inches apart. Bake in moderate oven about forty minutes.—Mrs. E. E. Gast.

#### MOLASSES DROP COOKIES

One-half cup cottolene creamed with 1 cup brown sugar, 1 cup molasses, 2 cups water,  $1\frac{1}{2}$  teaspoons ginger, 2 teaspoons soda, salt.—Mrs. J. M. Boardman.

#### ROCKS

One and one-half cups sugar, 1 cup butter; mix, and beat in 2 eggs, 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon cloves if desired,  $1\frac{1}{2}$  lbs. walnuts,  $\frac{1}{2}$  lbs. raisins,  $2\frac{1}{2}$  cups flour, 1 teaspoon soda dissolved in a little water. Mix well. Drop on hot buttered dripping pan and bake in hot oven.—Mrs. Jonas Hanser.

#### OATMEAL COOKIES

Three-fourths cup butter, 1 cup sugar, 2 eggs well beaten,  $\frac{3}{4}$  teaspoon sifted soda, 2 scant cups flour, 1 cup chopped raisins, sprinkled with flour, 2 cups oatmeal, 1 cup nuts if desired, cinnamon or nutmeg and a little salt. Drop with teaspoon on buttered tins. Bake in moderate oven.—Mrs. Putnam.

of walnut, 3 tablespoons of vinegar, 1 cup boiling water. Let boil until brittle in water. Then pour on buttered platter and pull.—Vera Olson.

#### HEAVENLY FLUFF

Two cups sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup boiling water. Boil these ingredients together until they harden quickly when dropped into cold water. Pour into the whites of 2 eggs (beaten stiff) then add nut meats and beat until almost cool. Pour in buttered pans to cool.—Frances Griffith (Wahelo)

#### PING PONG

One-third cup chopped eggs, one-third pound chopped nuts. Thoroughly mix the above with as much coconut as desired. Make into balls and drop into melted chocolate or fudge, which has not been beaten.—Mrs. John Tait.

#### MARSHMALLOWS

Two cups sugar cooked in 3 tablespoons water. When it makes a soft ball in water, take off stove and add 2 tablespoons gelatine which has been thoroughly dissolved in 7 tablespoons warm water. Beat syrup and gelatine together until stiff, or about 20 minutes; flavor. Cover with powdered sugar. Turn mixture on. When cool enough mark off into squares.—Mrs. F. C. Kinney.

#### DIVINITY FUDGE

Two cups sugar,  $\frac{1}{2}$  cup Karo syrup,  $\frac{1}{2}$  cup boiling water. Boil until syrup threads. Add syrup to beaten white of 1 egg. Beat until thick. Add nuts and pour into buttered tin to cool.—Miss Florence Bloomstrom.

#### CHOCOLATE FUDGE

Three cups sugar,  $1\frac{1}{2}$  cups water or milk, 3 heaping teaspoons cocoa, 1 cup nuts, 2 tablespoons Karo syrup. Mix sugar and cocoa. Add Karo and water. Boil without stirring until it forms a tough but not hard ball in water. Let cool, then beat until it begins to thicken. Add nuts and turn out in pan.—Mrs. Gordon Sewell.

#### FUDGE

Three cups of white sugar, 1 cup of Karo corn syrup, 1 cup milk,  $\frac{1}{2}$  cup butter, 2 tablespoons cocoa, 1 cup nuts. Add flavoring and cook altogether until brittle in cold water. Beat.—Mrs. I. C. Herrick.



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Pickles and Relishes . . . . .	28
Jellies and Preserves . . . . .	32
Desserts . . . . .	33
Pies . . . . .	37
Cakes . . . . .	39
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Candy . . . . .	52













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