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C. W. M. S.
Cook Book



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1921

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Preface

"We may live without poetry, music and art;

We may live without conscience and live without heart;

We may live without friends, we may live without books;

But civilized man cannot live without cooks."

Possibly the best cook book for any individual is one she has prepared for herself by years of experiments. Next to that is one prepared and tested by competent cooks, and then written in such plain language that every one can understand it. Just such a book we claim this to be. Its recipes have been tested by long and familiar use, and its authors believe that its merits will be gratefully acknowledged by all who use it. With this faith it is respectfully commended to the public by the

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SOUPS

BEEF SOUP

This is nicer if you take two kinds of meat instead of one, such as a 5 cent beef bone and a 5 or 10 cent veal bone. Put into pot together and cover with cold water; boil until meat is tender. Take out, skim off most of fat; add enough boiling water to make quantity needed. Then add half head of cabbage, two or three onions, a carrot, two turnips, all cut up fine; also a sprig of parsley or celery. Pepper and salt to taste.

Mrs. Peter Hay, Dubuque, Iowa.

VEGETABLE SOUP

Take a good fat soup bone or piece of boiling beef. Put on to boil in cold water. Add a handful of salt, tablespoonful of rice, one of barley. Take one turnip, two potatoes, small piece of cabbage, very little carrot, half an onion. Chop all very fine, putting in first the cabbage, carrot and turnip, as they require more cooking than the potato and the onion. Last of all, add half a teacup of tomatoes and sprig of parsley, chopped fine. Let boil until all vegetables are tender. Add salt and pepper to taste.

Mrs. J. W. Done, Little Rock, Arkansas.

BEAN SOUP

One pint white beans, soaked over night, cooked in enough water to have 1 quart of soup when done. Season with bacon size of teacup, $\frac{1}{2}$ can tomatoes,

salt and pepper to taste. When well cooked, add 1 large spoonful of butter, 1 pint of cream.

Emma Fisher, Decatur, Ohio.

CREAM OF CELERY SOUP

Two heads of celery, cut fine, boiled until tender in 1 quart of water. Scald 1 quart of milk, thicken with 1 heaping teaspoon of flour and 1 of butter.

Mrs. Ernest Kirker, Ripley, Ohio.

CORN SOUP

One can of corn; 1 quart of water, boil 15 minutes; 1 large tablespoonful of butter; salt and pepper. Add to it one pint of cream and boil up good. Serve at once.

Mrs. Charles Johnson.

MEATS

PRESSED CHICKEN

Boil chicken in little water as possible, until very tender, remove bones, chop meat very fine, add several crushed crackers, season with salt and pepper, pour liquid in which chicken was boiled on meat, pack into a dish and press with a heavy weight. Serve cut in thin slices.

Anna McPherson, Ripley, Ohio.

PRESSED CHICKEN

Boil chicken very tender, remove bones and chop fine. Add salt and pepper to taste. Use about one cup of stock, and if not very rich, use a little butter. Press in dish with a light weight.

Mrs. Ida McCormick, Ripley, Ohio.

CHICKEN PIE

Cut up one chicken and boil until tender; put in baking pan.

Sauce

Three tablespoonsful of butter, 3 tablespoonsful of flour, salt and pepper to taste. Rub the butter and pepper together and add 3 cups of chicken stock, 3 cups of rich milk or cream for gravy. Pour over the chicken in pan. Keep warm while preparing the crust: 2 cups of flour, 1 teaspoonful of salt, 2 tablespoonsful of butter, 2 teaspoonsful of baking powder. Sift together and make a batter with 1 cup of sweet milk and 1 egg. Pour the batter over the chicken and bake.

Mrs. George Bennett, Decatur, Ohio.

When the chickens are stewed tender, seasoned and the gravy thickened, take it from the fire. Make a rich crust with baking powder, roll a quarter of an inch thick and line your pan. Pour in your chicken and gravy and put in some lumps of butter. Roll out the top crust and cut a hole in the middle. Bake till done.

Miss Mabel Curry, Wichita, Kansas.

BEEF LOAF

Three pounds of round steak, ground, 3 eggs, well beaten, 6 crackers, rolled, 1 tablespoonful of butter, 2 tablespoonsful of cream, salt and pepper to taste. Mix all together and make into a roll, put in a pan with a cup of water, cover and bake $2\frac{1}{2}$ hours.

Nora Martin, Ripley, Ohio.

PRESSED BEEF

Season and boil until very tender. Boil almost dry, pick out bones. Chop meat with chopping knife, mix in a few bread crumbs, press in dish, then slice cold.

Mrs. Taylor Beckett, Oxford, Ohio.

SALMON CROQUETTES

One box salmon and as much mashed potatoes as salmon. Mix well, season to taste with pepper and salt. Yolks of 2 eggs to roll croquettes in.

Mattie Alline Tweed, Ripley, Ohio.

One cup salmon, 1 cup cracker crumbs, rolled fine; $\frac{1}{2}$ cup mashed potatoes, $\frac{1}{2}$ cup cream, salt and pepper. Roll in egg, then in cracker crumbs and fry in hot lard.

Oro Dunn, Ripley, Ohio.

SALMON LOAF

One can salmon, minced fine; 2 eggs, 1 cup rolled crackers, salt and pepper to taste, $\frac{1}{4}$ cup of cream. Form into a loaf and sprinkle with cracker crumbs. Bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Baste while baking, with butter and water.

Mrs. Estell Baldrige, Russelville, Ohio.

CREAM SALMON

Take out the contents of a pint can of salmon, remove all bits of skin and bone and mince the meat fine. For a sauce, boil a pint of milk, thicken with two tablespoonsful of cornstarch; add 2 tablespoonsful of butter, with pepper and salt to taste. Prepare a pint of powdered bread crumbs or crackers. Put a thin layer of them in the bottom of a baking dish, then a layer of fish, then a layer of sauce. Repeat these layers, until dish is full, finishing with crumbs. Bake in a quick oven until delicately brown.

Miss Laura West, Decatur, Ohio.

SAUSAGE

Pork, 20 pounds, $\frac{3}{4}$ lean, $\frac{1}{4}$ fat; salt, 6 ounces; pepper, 1 ounce; sage, 1 ounce.

Mrs. D. S. McPherson, Ripley, Ohio.

BAKED SAUSAGE

Pack solidly into gallon jars or crock newly made sausage. Bake slowly for less than two hours. Then weight so that fat will cover it.

Mrs. Mary Pyle, Decatur, Ohio.

HOG'S HEAD CHEESE

Take two hogs' heads and cook until tender, so that it will separate from bones. After it is neatly separated, chop the meat fine while warm, seasoning with salt and pepper and other spices to taste. Put in a strong bag, place a weight on it and let remain until cold. Or put it in any convenient dish, placing a plate with a weight on it to press the meat.

Martha B. Snyder, Winchester, Ohio.

LEFT OVER MEATS

A good way to use cold meats, beef roast, pork roast, or bits of steak, or a combination of such as you have, is to cut it up into little pieces with meat stock, if you happen to have it. If you do not have stock, use water and a lump of butter. Thicken with milk and flour, as for sauce or gravy, and you will have a dish the family will enjoy.

Miss Louie West, Ripley, Ohio.

CANNED BEEF

Cut as for frying and pack in sterilized cans with a teaspoonful of salt and a large piece of suet on top. Put on lids with rubbers, set in water and boil three hours, remove cans from water tighten lids and set away in dark dry place up side down until used.

Mrs. Phebe Geeslin.

BRINE FOR CURING PORK

Pack meat in a large jar or barrel, cover with brine made as follows: to 1 gallon of water add $1\frac{1}{2}$ lbs. salt and $\frac{1}{2}$ lb brown sugar. Let lay in brine four weeks. Hang, let drip and smoke.

O. A. West, Russellville, Ohio.

CHICKEN PATTIES

Melt 2 tablespoonsful butter in saucepan, stir in 2 tablespoonsful of flour and add 1 cup chicken stock, season with $\frac{1}{2}$ teaspoon salt and a few grains of cayenne pepper, then bring to a boil, add 1 cup cold diced chicken, and cook slowly 5 minutes. Fill patty shells and serve at once.

Mrs. Ruby Paeltz.

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SANDWICH FILLING

Two hard boiled eggs, mashed fine, $\frac{1}{2}$ cup nuts, 2 or 3 pimentos, mix with mayonnaise, spread on bread, lettuce leaf improves it.

Mrs. C. M. Howland, Portsmouth, Ohio.

SANDWICH FILLING

One half pound of boiled ham, almost all lean, 6 hard boiled eggs, grind meat and eggs. Mix to the right consistency with mayonnaise, to which cream has been added. Some folks like pickles or endive chopped fine and added to the mixture.

Mary West, Russellville, Ohio.

Salad and Salad Dressings

WALDORF SALAD

Three cups of chopped apples, 2 cups of celery, 1 cup of English walnuts, to be mixed with the following recipe for Mayonnaise dressing: 2 eggs (both whites and yolks), 1 teaspoonful of flour, 2 teaspoonsful of sugar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of mustard, a lump of butter, the size of a walnut, $\frac{1}{2}$ cup of vinegar. Cream all together. Add a cup of whipped cream to the dressing.

Miss Mary Snedaker, Decatur, Ohio.

FRUIT SALAD

Peel and cut three oranges into blocks; three bananas; 1 pound white grapes, seeded; 1 can pineapple or a fresh pineapple, and sour cherries. Arrange

fresh lettuce leaves in the salad bowl, put the mixed fruit in bowl and pour salad dressing over all. Let stand one hour.

Bertha Grimes.

SALMON SALAD

Salt 12 crackers, then grate 6 pickles, then add a pinch of salt. Mix well with 1 can of salmon. Beat well the yolks of 4 eggs. Heat 1 cup of vinegar, with butter size of an egg. Pour egg into the heated vinegar, then add 1 teaspoonful of mustard. Pour over salad and mix with silver fork.

Roll 12 crackers and pick over can of salmon and mix well. Then grate 6 pickles and mix with salmon and crackers. Beat well the yolks of 4 eggs. One cup vinegar, butter size of an egg. Pour eggs into heated vinegar and stir well. Then mix 1 teaspoonful of mustard, pour over the salad and mix well. Season with salt and pepper.

Mary Miller, Ripley, Ohio.

WATER LILY SALAD

Six eggs, 1 head of lettuce. Boiled salad dressing: Hard cook the eggs and remove the shells. Wash lettuce and reserve 12 medium sized leaves and cut the remainder into thin shreds. Notch the eggs around the center, being careful to cut through the whites. Separate each egg into halves when it has been cut. Mix shredded lettuce with salad dressing. Arrange lettuce leaves on plate, put salad dressing on them and place eggs on the salad dressing. Serve cold.

Ruth Summers, Indianapolis, Ind.

CHICKEN SALAD

Boil 1 chicken thoroughly, chop very fine; 1 cup-

ful of cabbage or celery chopped fine, with 1 teaspoonful of celery seed, 2 cucumbers, 1 egg, 1 teaspoonful of salt. Dressing: Yolks of 4 eggs, well beaten, 1 heaping teaspoonful of butter, 1 teaspoonful of sugar, 1 teacup of vinegar. Cook until thick, when cool stir in a teaspoonful of mustard.

Mrs. R. G. Humlong, Russellville, Ohio.

Add to the chopped meat of 1 chicken the yolks of 3 eggs, 1 tablespoonful ground mustard, 4 tablespoonful melted butter, 1 tablespoonful sugar, 1 tablespoonful salt, $\frac{1}{2}$ cup vinegar, juice of half a lemon. Put mustard, sugar and salt into a pan; break eggs into them; beat, add butter and gradually add vinegar and lemon. Cook until thick, stirring all the time. Mix with cabbage and a little celery.

Mrs. Mary Gatewood, Shelbyville, Ind.

NUT SALAD

One cup nuts, chopped (almonds and pecans) celery and apples, each 1 cup, chopped. Dressings: 1 tablespoonful mustard, 2 tablespoonsful sugar, 1 tablespoonful butter, 1 teaspoonful of salt, 1 tablespoonful corn starch, 1 cup vinegar, yolks of 3 eggs. Mix eggs, sugar, salt and mustard together, then add butter and vinegar and cook until thick. Stir in a cup of whipped cream before serving.

Laura West, Decatur, Ohio.

POTATO SALAD

Slice cold potatoes and mix with chopped lettuce, onion and celery and a small quantity of celery seed or any other vegetable desired. Dressing: 1 table-

spoonful of butter, 1 tablespoonful sugar, 1 table-
spoonful salt, 1 tablespoonful mustard. Rub all to
a cream and add about $\frac{1}{2}$ cup of vinegar and 2 well
beaten eggs. Cook until thick, then add a little cream
when cool.

This dressing is fine for slaw or lettuce.

Mattie McGregor, Elwood, Ind.

Take a dozen good sized potatoes, boil and let get
perfectly cold and chop fine; three onions sliced very
thin, and three hard boiled eggs, chopped; mix with
the potatoes. Dressing: 2 eggs, butter size of a
walnut, 3 teaspoonful of sugar, 2 teaspoonful of salt,
 $\frac{1}{2}$ cup of cream, $\frac{1}{2}$ cup of good vinegar, $\frac{1}{2}$ tea-
spoonful of prepared mustard, a pinch of cayenne
pepper. Put sugar, salt, mustard and pepper in
the potatoes. Beat eggs, cream, vinegar and butter
together. Keep stirring until it boils and pour over
the potatoes. Mix well and let get thoroughly cold,
as that is the good of a salad.

Mrs. W. H. Snedaker.

VEAL SALAD

One pound of veal or beef, ground as for loaf.
Cook 1 hour in 1 pint of water. Two bunches of
celery, chopped fine; $\frac{1}{4}$ pound of English walnuts,
chopped fine. Mix with Mayonnaise dressing.

Mrs. Florence Hamilton, Decatur, Ohio.

EGG SALAD

Six hard boiled eggs, 4 or 5 pickles, chopped fine.
Pour over them a teaspoonful of butter, melted in
enough vinegar to soften.

Mary Gatewood, Shelbyville, Ind.

AUNT CARRIE'S MAYONNAISE

Three eggs (6 yellows make nicer), teaspoonful of salt, teaspoonful of sugar, teaspoonful mustard. Dissolve in 6 tablespoonsful vinegar. Four tablespoonsful melted butter. Cook in double boiler. Will keep nicely. When using, thin with cream or milk.

Mrs. G. H. Buchanan, Russellville, Ohio

FRUIT SALAD

Chop fine 3 apples, 3 oranges, 1 banana, 3 slices pineapple, 10 marshmallows, $\frac{1}{2}$ cup nuts may be used. Use following:

Lemon Dressing

To juice of one lemon add $\frac{1}{2}$ cup sugar, 1 tablespoonful flour, 2 tablespoonsful water, 1 egg, beaten light; $\frac{1}{2}$ cup whipped cream improves it.

Mrs. Verna Kirkpatrick.

FRIUT SALAD

Three cups chopped apples, 2 cups of celery and 3 oranges cut in small pieces and $\frac{1}{3}$ cup of sugar. When ready to serve pour over the following dressing: Beat 2 eggs until light and add slowly 3 tablespoonsful of melted butter, 3 tablespoonfuls of lemon juice and $\frac{1}{2}$ teaspoonful salt. Cook over hot water till mixture thickens. Cover and add 1 cupful of heavy cream, beaten until stiff: $\frac{1}{4}$ cup of powdered sugar and $\frac{1}{2}$ teaspoonful each celery salt and vanilla.

Pearl Geeslin, Ripley, Ohio.

FRIUT SALAD

Take equal parts of each oranges, bananas, malagagrapes and apples cut in pieces and take seeds out. One cup of nutmeats. Mix all well together. Use

French fruit salad dressing. Take one-half as much lemon juice as olive oil, adding salt, sugar and white pepper to taste. Just before serving cover with whipped cream.

Mrs. A. D. Hughes, Decatur, Ohio.

PICKLES

RIPE TOMATO CATSUP

One and one-half pecks ripe tomatoes. Cut up and boil; strain through a sieve. Cut up 8 large peppers and cook with tomatoes. After straining, put $\frac{1}{2}$ cup mixed spices in a bag, a tablespoonful of ground red pepper, $\frac{1}{2}$ gallon white wine vinegar, $\frac{1}{2}$ cup of salt, 2 cups of sugar.

Susie Sanders, Decatur, Ohio.

One bushel of tomatoes, cooked and run through the sieve. 1 quart of vinegar, $1\frac{1}{4}$ cup of salt, 2 cups of sugar and 2 tablespoonsful of whole cloves tied in rag. Let all boil until it commences to thicken, then add the following: 2 tablespoonsful of black pepper, 2 tablespoonsful of allspice, 1 tablespoonful of cayenne pepper. Let boil about 5 minutes longer, then bottle and seal.

May McGregor, Snelson, Elwood, Ind.

TOMATO PICKLE

One cupful of salt, 1 heaping crock full of sliced green tomatoes, 6 small sliced onions, a little horse-radish, $\frac{1}{2}$ ounce mixed spices, $\frac{1}{2}$ cupful of sugar. Let it stand over night in the salt. Then drain the

water off, add the sugar and spices and heat the tomatoes, a few at a time (so they will not become too soft), in weak vinegar. Drain this off and pour enough strong vinegar over the tomatoes to cover them.

Martha Kirkpatrick.

One peck of green tomatoes, sliced; 6 large onions, sliced. Mix, and throw over them 1 teaspoonful of salt. Let stand over night. Next day drain well and boil 15 minutes in 1 quart of vinegar, mixed with 2 quarts of water. Drain again. Take 4 quarts of vinegar, 2 pounds of brown sugar, $\frac{1}{2}$ pound white mustard seed, 2 tablespoonsful allspice, boil 15 minutes and put on tomatoes.

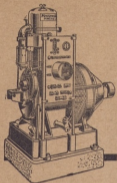
Anna Fisher, Decatur, Ohio.

One peck of green tomatoes, $\frac{1}{2}$ peck of ripe tomatoes, 1 dozen red peppers, 1 dozen green peppers, 1 dozen large cucumbers, $\frac{1}{2}$ dozen onions, 4 medium sized heads of cabbage. Chop onions, peppers and green tomatoes together. Drain over night in salt. Mix all together in the morning. Add 1 gallon cider vinegar, 2 pounds brown sugar, 2 tablespoonsful of white mustard seed, 3 tablespoonsful of celery seed or 8 bunches of celery (either will do), 1 cup of good horseradish. Cook scant half hour. Seal while hot.

Margaret Baird, Mount Hope, Kansas.

CHILI SAUCE

One peck of ripe tomatoes, 3 large onions, 10 green peppers. Chop fine and boil until smooth, then add 1 teaspoonful of allspice, 1 teaspoonful of cinnamon, 1 teaspoonful of nutmeg, 1 teaspoonful of sugar, 2



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teaspoonful of cloves, 4 teaspoonful of salt. Then add 2 quarts of vinegar and boil 1½ hours.

Nan Kirkpatrick, Ripley, Ohio.

Three hot peppers, chopped fine, seeds out; 24 ripe tomatoes, 2 onions, 2 cups of sugar, 2 table-spoonful of salt, 1 table-spoonful each of cloves, allspice, nutmeg and ginger, and 1 quart of good vinegar. Cook 2½ hours. Put in bottles or quart cans. Mrs. W. H. Snedaker, Tranquility, Ohio.

STUFFED PICKLES

Finely chop a large cabbage, add 1 large spoonful of grated horseradish root and 1 ounce of white mustard seed. Mix all this well. Cut pieces out of the stem ends of large green peppers, fill with filling and sew the pieces in again with cotton thread. Then take vinegar enough to cover. Spice with cloves, mace and allspice. Whole boil, and when nearly cold pour over the peppers. No salt is to be used. Mangoes are pickled and stuffed in the same manner.

Cordelia N. Snyder, Winchester, Ohio.

MANGO PICKLES

Seed mangoes. Grind in food chopper or sausage mill. Let stand in salt water over night. Grind cabbage; salt; let stand 2 hours. Mix the two together, 1-3 cabbage and 2-3 mangoes. Make vinegar as for sweet pickles, put the mixture in vinegar and boil until well done, then seal.

Mrs. Kate Dawley, Georgetown, Ohio.

PICKLED ONIONS

Put onions into brine for two days, then drain. Place in a jar first a layer of onions 3 inches deep.

Then sprinkle over them horseradish, cinnamon bark, whole cloves and pepper. Repeat until the jar is filled. Bring the vinegar to a boiling point add a teacup of brown sugar and pour hot over the onions.

Laura Martin, Ripley, Ohio.

SLICED CUCUMBERS

Peel and slice; let stand in strong salt water over night; rinse off. Heat vinegar with some mixed spices and a little sugar to make slightly sweet. Put in cans and seal. May Snelson, Elwood, Ind.

SWEET PICKLES

Eight quarts of fruit, 4 quarts of sugar, 1 quart of vinegar, 2 ounces of stick cinnamon, 2 ounces of cloves. Boil the vinegar and sugar with the spices 5 minutes. Put the fruit in when done enough to prick easily with a fork. Take out, put in jars or bottles. Boil the syrup down to one-half the original quantity. Pour over the fruit and seal while hot. This is fine.

Emma Burgett, Ripley, Ohio.

SWEET PICKLE OF WATER MELON RIND

Take firm, thick rind. Pare off the green. Cut in pieces 1 inch wide and 2 inches long. Boil in water a short time—until clear and easily pierced with a fork. Drain well, dry with a napkin, place in a jar and pour over them the following, boiling hot: six or eight days in succession: For 10 pounds of melon rind take 4 pounds of sugar, 1 quart of good vinegar, 1 ounce of whole cinnamon, broken; 1 ounce of whole cloves. Put the spices in a thin

muslin bag and boil in the vinegar, but do not leave them in the pickle, as they discolor the melon. Put in a jar, having them fully covered with the syrup. The last morning the syrup is heated, scald the pickle also.

Mrs. W. H. Snedaker, Tranquility, Ohio.

PREPARED MUSTARD

Put 2 tablespoonsful of ground mustard in a bowl. Add sufficient water to make thick paste; rub smooth. Add $\frac{1}{2}$ cup of vinegar, 1 tablespoonful of sugar, a pinch of salt on the beaten yolks of 2 eggs. Place the bowl in boiling water and stir the mixture until it thickens, then add butter the size of an egg.

Mrs. Fannie Johnson, Ripley, Ohio

CUCUMBER CATSUP

Grate large cucumbers and put in a sieve or colander, with a small handful of salt, to drain 4 or 5 hours, or over night. Then squeeze through a cloth all the juice you can get out. Pour over the cucumbers a quantity of vinegar equal to the amount of juice drained therefrom, after which throw away the juice. Season with horseradish, salt, pepper and spice. Put in glass cans.

Mrs. W. H. Snedaker, Tranquility, Ohio.

SWEET CUCUMBER MANGOES

Take medium sized cucumbers, let them be in salt water 9 days, then in fresh water 24 hours. Open them lengthwise and take out the seeds. Place them in a preserving kettle with alternate layers of grapeleaves, sprinkling a teaspoonful of alum over

each layer, and cover with parts vinegar and water. Scald until green. Squeeze the juice (which is rejected) from some lemons. Cut them in thin slices, including the peeling. Then fill the cucumbers with the slices of the lemons and raisins. Tie or sew together and place in a jar, adding $\frac{1}{2}$ ounce of cloves and 1 ounce of cinnamon bark, broken in small pieces. Make a syrup of 1 pound of sugar to one pint of vinegar. Boil and pour over them every morning for nine mornings, adding enough each morning to thoroughly cover the pickles.

Elizabeth Buchanan, Ripley, Ohio.

POTTED PLUMS

To every pint of plums add 1 pint of sugar, and so on, until your jar is full. One teacup of good vinegar to every gallon of sugar and plums. Set it away 3 days, then add cinnamon and cloves to your taste and cook hard till juice is like jelly.

Sarah Buchanan, Ripley, Ohio.

PICKLED PLUMS

Seven pounds of plums, 4 pounds of sugar, 2 ounces stick cinnamon, 2 ounces of cloves, 1 quart of vinegar. Add a little mace. Put in the jar first a layer of plums, then a layer of spices alternately. Scald the vinegar and sugar together. Pour it over the plums. Repeat three times. The fourth time scald all together. Put them in glass jars and they are ready for use.

Wava Reeves, Ripley, Ohio.

Seven pounds of plums, 4 pounds of sugar, 1 quart of vinegar, $\frac{1}{2}$ ounce of cloves, 1 ounce of

stick cinnamon. Tie the spices in a thin cloth and simmer with the sugar and vinegar a few minutes. Pour over the plums which have been pickled. Repeat the scalding and pouring three times. The last time scald the fruit. Put in glass jars, ready for use. Sarah Kirkpatrick, Ripley, Ohio.

SPICED PLUMS

Take as much sugar as plums. Put in a jar 1 pint of seeded damson plums and 1 pint of sugar, alternately. To 3 gallons put on 1 quart of cider vinegar. Let stand 3 or 4 days. Put in a kettle and boil $\frac{3}{4}$ of an hour, putting in 1 ounce of cinnamon bark and $\frac{1}{2}$ ounce of whole cloves.

Laura Martin, Ripley, Ohio.

SPICED PEACHES

Seven pounds of peaches, 4 pounds of sugar 1 $\frac{1}{2}$ pints of vinegar, $\frac{1}{2}$ cup of whole cloves, $\frac{1}{2}$ cup of broken cinnamon. Put the sugar in the vinegar to dissolve. Put spices in a thin muslin bag and let soak in the hot syrup. Wash the peaches and rub hard with a coarse cloth to take off the fuzz. Put into the syrup to cook as many peaches at a time as the syrup will cover. Let simmer a short time but they must not break or cook to pieces. Then fill the jar, shake down well and cover with the hot syrup. Heat the syrup 6 or 8 mornings and pour it over the peaches. The last morning scald the peaches. Dip out in a jar, shake down and cover with syrup.

Mrs. W. Snedaker, Tranquility, Ohio.

SWEET PEACH PICKLES

Pare 4 pounds of cling peaches and place in jar. Make a syrup of 1 quart of vinegar, 2 pounds of sugar; 1 teaspoonful each of cinnamon bark, cloves and any other spices liked, tied loosely in a thin rag. Bring this syrup to boiling point 5 or 6 mornings and pour it over the fruit each time. The last time place fruit in glass self-sealing cans, pour syrup over it and seal. Mattie Pyle, Ripley, Ohio.

SPICED GRAPES

Seven pounds of grapes, 3 pounds of sugar, 1 pint of vinegar, 1 tablespoonful of cloves, 1 tablespoonful of cinnamon.

Mrs. S. M. Henry, Georgetown, Ohio.

CORN SAUCE

One dozen ears of corn, boiled 10 minutes, then cut thin layer off and scrape the rest. 1 head of cabbage cut fine, 4 green and 2 red mangoes, 1½ cups brown sugar, 3 pints vinegar, 1 tablespoonful celery seed, 2 tablespoonsful mustard. Salt to taste. Boil 20 minutes. Seal in glass jars.

Mrs. Ora Cochran, Ripley, Ohio.

CORN SALAD

Take 12 ears of corn, 8 onions, 6 mangoes, 1 small cabbage, ⅓ cup salt, 1 quart vinegar. Mix and boil 20 minutes. Then take 1 quart vinegar, 1 scant cup of flour, 2½ cups of sugar, 2 tablespoonsful mustard, 2 teaspoonsful of tumeric. Cook till it begins to thicken then mix all together and seal while hot.

Mrs. Clara Mann, Ripley, Ohio.

CORN RELISH

One large head of cabbage, one dozen ears of corn, four large onions, two red peppers, six large mangoes, two cups of sugar, one and one-half table-spoonful of mustard, one tablespoonful of celery seed, salt to taste. Chop or grind on food chopper. Cover with vinegar and boil one half hour. Can and seal. Mrs. G. M. Campbell, Russellville, Ohio.

TOMATO PICKLE

One peck of green tomatoes, $\frac{1}{2}$ peck of ripe tomatoes, $\frac{1}{2}$ dozen large onions, 3 heads of cabbage, $\frac{1}{2}$ dozen green peppers, 3 ripe peppers. Chop and hang to drain, with 1 pint of salt 24 hours or overnight. Mix with 3 pounds of brown sugar, 1 teacup of ground horseradish, 1 tablespoonful each of pepper, mustard, tumeric, white mustard seed, celery seed and mace. Cover with vinegar. Cook 30 or 40 minutes and seal while hot.

Mattie M. Bennett, Ripley, Ohio.

SLICED CUCUMBER PICKLE

One half peck of cucumbers sliced and salted over night. Two onions sliced and salted over night. One tablespoonful mustard seed, one tablespoonful of ground mustard and one tablespoonful of celery seed. One cup of sugar. Vinegar to cover. Cook ten minutes and seal while hot.

Mrs. Mary Knechtly, Russellville, Ohio.

CUCUMBER PICKLES

Pare 12 large cucumbers. Take out pulp, cut them in strips about 2 inches wide and 3 or 4 inches long. Let stand a few minutes. Then take 2 pounds of

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medium brown sugar, 1 pint of vinegar, 1 ounce of cinnamon, $\frac{1}{2}$ ounce cloves. Boil these ingredients together and skim. Then put in the cucumbers. Cook until tender. Take cucumbers out. Let liquid cook 15 minutes and pour over cucumbers and then seal.

Blanche W. West, Decatur, Ohio.

CABBAGE AND BEET SUEY

Two cupsful of beets boiled until tender and chopped fine, three cupsful of raw cabbage, chopped fine, one cupful of grated horseradish, one cupful of sugar, one teaspoonful of white pepper and 2 teaspoonful of salt. Mix all the ingredients together and add enough vinegar to make the mixture of the right consistency. Seal in glass jars. Excellent with fresh meat and sausage.

Mrs. Helen Beasley, Russellville, Ohio.

PICKLES

Gather pickles, wash, let drain over night, then pack in a jar or in glass jars if you wish to seal. Dissolve in 1 gallon of cold viengar, 1 cup of salt, 2 cups sugar, 1 cup mustard. Pour over pickles. Do not heat.

Sarah M. Taylor, Russellville, Ohio.

BREAD

YEAST BREAD

Boil 4 or 5 potatoes until very soft, in 2 quarts of water; drain the water into your mixing bowl, mash the potatoes very fine, add to the water, stir

in flour quite slowly until quite thick. When cool enough not to scald the yeast, add 1 yeast cake, or the cup of soft yeast, not salt, cover and let rise until morning in a warm place. In the morning add salt. A tablespoonful of butter or lard makes it very tender and nice, and a little sugar improves the taste for some, but only a little, about a tablespoonful to 4 or 5 loaves. Now mold it, not stiff, but until it is smooth. Let it rise again until light, then mold into loaves, adding only enough flour so it will not stick. Put it into the well greased tins, let rise again and bake until a broom splint will come out clean. Turn right side up on a clean towel. Take a lump of fresh butter in a clean cloth, grease the crust well while the bread is hot. When cool, wrap in a bread cloth and put in the bread can or box. This never fails if it is kept warm and not molded too stiff, 1 quart of wetting for 2 loaves.

Miss Flava Milligan, Sheridan, Indiana.

SALT RISING BREAD

Stir enough white corn meal into $\frac{1}{2}$ pint boiling sweet milk to form a thick batter. Do this at noon or supper time. Keep in a warm place until next morning. Then make a thin batter of flour and warm water (or fresh milk); add your corn meal batter. The whole need not be more than a quart bowl half full. Keep warm until light or the bowl is full. For 4 loaves, take 1 quart warm milk, add yeast, salt and flour to knead well. Do not make too stiff. Mrs. Phebe Geeslin, Ripley, Ohio.

BAKING POWDER BISCUIT

Sift 3 pints of flour and 3 tablespoonsful of baking powder together. Take 1 teaspoonful of salt and 2 tablespoonsful of lard; mix all together well and add enough sweet milk to make soft dough. Do not knead too much. Bake in hot oven.

Nina Myrle Covert, Ripley, Ohio.

BOSTON BROWN BREAD

One quart of graham flour, 1 pint of corn meal, 1 teaspoonful of salt, 1 pint of sweet milk, 2 cups of molasses, 1 cup of boiling water, 2 teaspoonsful of soda. Bake 2 hours in a moderately hot oven, in tin cans.

Mrs. Ellen Dixon, Ripley, Ohio.

BROWN BREAD

One quart of brown flour, 1 teaspoonful of salt, 1 teaspoonful of soda, 1 teaspoonful of baking powder, 1 cup of brown sugar, enough buttermilk to make a stiff batter. Bake 1 hour in a moderately hot oven.

Mrs. Charles Johnson, Ripley, Ohio.

CORN BREAD

One egg, 2 tablespoonsful of sugar, 1 teaspoonful of salt, 1 teaspoonful of shortening, 1 teaspoonful of soda, thoroughly beaten. Add 1 pint of buttermilk, with 2 cups of meal and 2 teaspoonsful of baking powder. Bake in hot oven.

Mrs. W. I. Howland, Ripley, Ohio.

CORN PONE

Three pints of meal, 1 pint of flour, 1 cup of sugar, 1 tablespoonful of salt, 1 teaspoonful of baking powder, 1 teaspoonful of soda, 3 pints of but-

termilk. Bake 2 hours in a moderately hot oven, in a crock or pan.

Mrs. Ellen Dixon, Ripley, Ohio.

Over 1 tablespoonful of corn meal pour $\frac{1}{2}$ pint boiling water, keep warm over night or till light. Boil 2 pints water, add 2 tablespoonsful salt, 2-3 cup sugar. Thicken with meal. Cool with 2 pints water and thicken with meal and 1 cup flour. Stir in cup of light meal. Keep warm until light. Heat and grease 1 gallon crock, pour mixture into it. Bake 1 hour in a hot oven. Requires 3 quarts meal.

Mrs. W. I. Howard, Ripley, Ohio.

BUNS

One cup of new milk, $\frac{1}{4}$ cup sugar, 1 tablespoonful of lard. Boil together. When cool stir in flour for sponge and $\frac{1}{2}$ cake of yeast, soaked in warm water. Let rise over night. In the morning mix stiff with a spoon (do not knead), let rise and then roll $\frac{1}{2}$ inch thick. Cut with biscuit cutter, let rise and bake.

Mrs. W. Earl Howland, Ripley, Ohio.

RUSKS

Two cups of warm milk, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sugar, 2 eggs, 1 teaspoonful of salt, 1 cake of compressed yeast, 1 cup seeded raisins, cinnamon, flour. Dissolve the yeast in the warm milk, then add enough flour to make a batter. Let rise until light. Beat sugar and butter to a cream and add the eggs, well beaten. Add this to the batter, with the salt, raisins and enough flour to make a soft dough. Mold the dough with your hands into balls

about the size of a large egg. Set these close together in a buttered pan and let rise until fully twice their bulk. Brush with the beaten white of an egg, sprinkle with sugar and cinnamon and bake 30 minutes. Nuts may be used instead of raisins.

Martha Geeslin, Ripley, Ohio.

OAT MEAL BREAD

One cup rolled oats, two tablespoonsful sugar, one tablespoonful salt, four pints boiling water. Cover, let stand until cool enough, add flour, $1\frac{1}{2}$ cakes yeast foam. When mixing bread add two tablespoonsful lard.

Belle Carmichael, Red Oak.

PIES

PUMPKIN PIE

One pint of pumpkin, 1 quart of milk, 1 scant cup of sugar, 1 egg, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of salt, 2 level tablespoonsful of flour. Add a little nutmeg.

Ella Prickett, Russellville, Ohio.

TWO RAISIN PIES

One pint of raisins, cooked tender, 4 cups of water, $1\frac{1}{2}$ cups of sugar, 2 tablespoonsful of vinegar, 1 tablespoonful of butter, $2\frac{1}{2}$ heaping tablespoonsful of flour, a pinch of salt. After raisins are tender, add everything except vinegar, and cook. When it thickens slightly, add vinegar and make pies.

Mrs. C. M. Howland, Portsmouth, Ohio.

SUGAR PIES

No. 1—One cup sugar, 2 eggs, 2 tablespoonsful of butter, 2 tablespoonsful of flour, 2 tablespoonsful of cream. Flavor with lemon.

No. 2—One tablespoonful of flour, $\frac{1}{2}$ cup of sugar, 1 cup rich milk, 1 tablespoonful of butter. Beat the white of one egg and stir it into the mixture. Flavor with lemon.

Ella Prickett, Russellville, Ohio.

JELLY PIE

Two eggs, beaten separately; 1 cup of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{4}$ cup of jelly, 1 cup of rich milk, 2 teaspoonsful of flour. Beat whites of eggs until they begin to froth; add flour and beat. Make one pie.

Anna M. Blair, Russellville, Ohio.

ORANGE PIE

Beat yolks of 2 eggs, 2-3 cup of sugar, juice and grated rind of 1 orange, 2 tablespoonsful of flour, 1 cup of hot water. Cook until thick. Add juice after cooked. This makes two pies.

Mrs. Charles Johnson, Ripley, Ohio.

COCOANUT PIE

Heat 2-3 of a pint of milk and thicken with 1 tablespoonful of corn starch. Beat the whites of 2 eggs stiff and add $\frac{1}{2}$ to the cooked mixture. Add 3 tablespoonsful of sugar, 5 tablespoonsful of coconut, 2 tablespoonsful of vanilla. Put into baked pie crust and add the remaining half of white of eggs after it has been sweetened.

Mrs. Charles Howland, Portsmouth, Ohio.

CHOCOLATE PIE

For two pies. Yolks of 2 eggs, $1\frac{1}{2}$ cup of sugar, 1 square of chocolate, 2 tablespoonsful of butter, 1 pint of hot water, 4 tablespoonsful of flour. Cook together until it thickens and fill the baked crust. Beat the whites of the eggs and spread on top.

Martha Geeslin, Ripley, Ohio.

Heat together 1 cup of sweet milk, $1\frac{1}{2}$ teaspoonful of cocoa, 1 heaping teaspoonful of butter, 1 cup of sugar, yolks of 2 eggs, 1 heaping tablespoonful of flour, 2 tablespoonsful of cold water. Flavor with vanilla. Beat whites of eggs and put on top.

Lucy Pittenger, Decatur, Ohio.

One cup of sugar, 1 cup of sweet milk, yolks of 3 eggs, 1 tablespoonful of butter, 1 tablespoonful of flour, $\frac{1}{2}$ cake sweet chocolate. Cook together until it thickens and fill the baked crusts. Beat the whites of eggs and spread on top. This makes two pies.

Margaret Day, Winchester, Ohio.

CREAM PIE

One egg, 1 small cup of sugar, 2 tablespoonsful of flour, a lump of butter size of hickory nut, 3 tablespoonsful of cream. Flavor with nutmeg.

Amelia Schahfer, Ripley, Ohio.

Cook together yolks of 3 eggs, 1 cup of sugar, 1 teaspoonful of butter, 1 tablespoonful of flour. Flavor with lemon. Pour into two crusts already baked. Beat whites of eggs and put on top.

Mrs. Emma Pittinger, Decatur, Ohio.

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For two pies. Yolks of 3 eggs, 1 cup of sugar, 2 tablespoonsful of flour, butter size of an egg, 1 pint of sweet milk. Beat all together and cook until thick. Pour into baked crusts and cover with the beaten whites of 3 eggs. Bake in a slow oven until brown.

For banana pie add sliced bananas to the above filling. For cocoanut pie add $\frac{1}{2}$ cup of grated cocoanut. For chocolate pie add grated chocolate.

Sallie Richmond, Decatur, Ohio.

LEMON PIE

Grate the rind of 1 lemon, add the juice, the yolks of 3 eggs and the white of 1 egg, $1\frac{1}{2}$ cups of sugar, 3 heaping tablespoonsful of flour and 6 tablespoonsful of water. Bake in 2 crusts. Beat the remaining whites and add a little sugar. Spread on top and set in oven 1 minute.

Mary A. B. McNoun, Winchester, Ohio.

For 2 pies. Take the juice and grated yellow peel of 1 lemon, the yolks of 4 eggs, 8 tablespoonsful of sugar, 3 tablespoonsful of flour, butter the size of an egg, and 2 cups of boiling water. Put on the stove and cook, stirring constantly, and when thick enough for the crusts, already baked, pour into them. Beat the whites of eggs and sweeten with 5 spoonsful of sugar.

Mrs. O. A. West, Ripley, Ohio.

BANANA PIE

Four tablespoonsful of flour, 6 tablespoonsful of sugar, 2 pints of milk, yolks of 2 eggs. Boil like custard on stove. Bake crust and fill with layers of

banana until about half full. Fill the remainder with custard. Put whites of eggs on top, put in oven and brown.

Mattie McGregor, Elwood, Ind.

Yolks of 2 eggs, 1 cup of milk, scant $\frac{1}{2}$ cup of sugar, 1 tablespoonful of flour, 1 tablespoonful of butter. Flavor to taste. For two pies.

Bertha Grimes, Decatur, Ohio.

TRANSPARENT PIE

Two eggs, $\frac{1}{2}$ cup of sugar, 1 tablespoonful of flour, 1 tablespoonful of butter, 2-3 of a cup of milk 1 teaspoonful of lemon. The whites of the 2 eggs are to be whipped with $\frac{1}{2}$ cup of sugar and spread on top. Set back in oven and brown.

Mrs. A. Y. Thompson, Decatur, Ohio.

For 1 pie take 1 egg, beaten separately; 1 cup of sugar, $\frac{3}{4}$ of a cup of milk, 1 tablespoonful of flavor, a lump of butter the size of an egg.

This makes 12 or 13 tarts.

Mrs. Ruth H. Martin, Ripley, Ohio.

BUTTERMILK PIE

One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, 1 large tumbler of buttermilk, 4 tablespoonsful of flour, nutmeg to taste.

Lizzie Dunn, Ripley, Ohio.

VINEGAR PIE

One cup of sugar, 3 eggs, 3 tablespoonsful of flour, 5 tablespoonsful of vinegar, 3 teaspoonsful of extract of lemon, $1\frac{1}{2}$ cup of water, 1 teaspoonful of

butter. Stir all together and cook. Bake crusts. Fill in with the custard. Use whites of the eggs for frosting. Gilky M. Davis, Russellville, Ohio.

Two eggs, 1 cup of sugar, 1 tablespoonful of flour, 3 tablespoonfuls of sugar, 1 teaspoonful of lemon. Stir all smooth and mix into 1 pint of boiling water. Add a pinch of salt.

Ella Prickett, Russellville, Ohio.

TWO CHESS PIES

Yolks of 3 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of flour, $1\frac{1}{2}$ pint of milk. Make frothing of the eggs like cake and beat in last.

Mrs. Mary Edward, Russellville, Ohio.

EXCELLENT PIE CRUST

Three level cups of flour, 1 cup of lard, 1 level teaspoonful of salt, $\frac{1}{2}$ teaspoonful baking powder. Mix this well together, then add cold water to make soft dough and roll thin on floured board.

Mrs. A. L. Howland.

MINCE MEAT FOR PIES

One-half gallon finely chopped apples, 2-3 that amount of meat, 1 pound raisins or currants, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful allspice, 1 tablespoonful butter, $2\frac{1}{2}$ cups of sugar, 1 pint boiled cider or weakened vinegar. Heat vinegar, sugar and butter, pour over other ingredients. 2 oranges and juice of one lemon improves it. Melissa Pickeril.

PUMPKIN PIE

Two cups of pumpkin, 1 cup of sugar, $2\frac{1}{2}$ cups

of milk, 2 teaspoonsful of flour, 1 egg, $\frac{1}{4}$ teaspoonful ginger, $\frac{1}{4}$ teaspoonful of cinnamon, $\frac{1}{4}$ teaspoonful of allspice, pinch of salt. Slice, peel and dice pumpkin, cover, cook slowly with $\frac{1}{2}$ cup water. When tender drain off water, mash smooth with potato masher, place on stove without cover, simmer slowly until dry.

Mrs. W. I. Howland.

MARTHA WASHINGTON PIE

Place in a sauce pan, 2-3 cup of sugar, yolk of one large egg, 3 tablespoonsful of butter. Cream well until a light lemon color, then add $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups sifted flour, 3 level teaspoonsful of baking powder, beat to mix then fold in the stiffly beaten whites of two eggs, bake for 30 minutes. Cool and then split and fill with the following cream, $\frac{1}{2}$ cup of sugar, yolk of one egg, 2 tablespoonsful butter, cream well, add 1 cup of milk, 7 tablespoonsful of flour. Cook five minutes, add flavoring, cool and put between cake.

Mrs. H. H. Milligan, Ripley, Ohio.

BUTTER SCOTCH PIE

One tablespoonful of butter, 2 tablespoonsful of flour, yolks of 2 eggs, 1 cup of brown sugar, 1 cup of sweet milk. Mix together and set over fire to boil. Flavor with vanilla and pour into crust. Beat whites of eggs and spread on top, then put in oven to brown.

Hattie Milligan.

BROWN SUGAR PIE

One egg, 1 cup brown sugar, 1 tablespoonful flour, $1\frac{1}{2}$ cup rich milk.

Mrs. Esta Pealtz, Russellville Ohio,

PUDDINGS

SUET PUDDING

One cup of chopped suet, 1 cup of sour milk, 1 cup of Orleans molasses, 1 cup of raisins, 3 cups of flour, 1 teaspoonful of salt, 1 teaspoonful of cinnamon, 1 teaspoonful of allspice, 1 teaspoonful of nutmeg, 1 teaspoonful of soda. Steam 3 hours.

Sauce for Pudding—One-fourth cup of butter, 1 cup of sugar, yolks of 3 eggs. Mix well together. Put in pan and set in pan of hot water until well cooked. When ready to serve add beaten whites of 3 eggs and flavor.

Mrs. Peck, Shelbyville, Ind.

GOOD PUDDING

One tablespoonful of flour, 1 teacup full of new milk, $\frac{1}{4}$ pound of butter, yolks of 5 eggs, $\frac{1}{2}$ cup of sugar. Stir all together, put in a pan and cook until thick. Line a pan with puff paste. Put first in the bottom, pour mixture in it and bake. Whip the whites of eggs, add a cup of sugar. When pudding is done put on top and brown.

Elizabeth Buchanan, Ripley, Ohio.

COTTAGE PUDDING

One-half cup of sugar, 1 tablespoonful of butter, 1 egg, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of baking powder. Bake quickly. Sauce to taste.

Chauncy T. Pyle, Decatur, Ohio.

WOODFORD PUDDING

Three eggs, 1 cup of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of flour, 1 cup of tart preserves, 1 teaspoonful of soda, dissolved; 3 teaspoonsful of sour milk. Cinnamon and nutmeg to taste. Steam $1\frac{1}{2}$ hours. To be eaten with either hard or liquid sauce.

Fannie Gilbert Johnson, Ripley, Ohio.

BREAD PUDDING

One pint of bread crumbs, 1 cup of warm water, poured over them; 1 cup of molasses, 1 cup of flour, 1 cup of stoned raisins, 1 teaspoonful of soda, 1 egg, 1 teaspoonful of cinnamon, 1 teaspoonful of baking powder. Steam 2 hours.

Anna M. Blair, Russellville, Ohio.

Three eggs, $1\frac{1}{2}$ cups of bread crumbs, 1 quart of sweet milk, $\frac{1}{2}$ cup of sugar, 1 tablespoonful of melted butter. Bake. Stew raisins, put them on top, and also white of eggs.

Mrs. Emma Pittinger, Decatur, Ohio.

STEAM PUDDING

One pint of bread crumbs, 1 cup of warm water, poured over them; 1 cup of molasses, 1 cup flour, 1 cup raisins, 1 teaspoonful of soda, 1 egg, 1 teaspoonful of ginger, 1 teaspoonful of cinnamon. Steam 2 hours. Serve with sauce.

Agnes M. Snyder, Russellville, Ohio.

BROWN PUDDING

One quart of bread crumbs soaked in hot water, 1 cup of flour, 1 cup of raisins, 2 teaspoonsful of

cinnamon, 1 teaspoonful of allspice, 1 teaspoonful of soda, $\frac{3}{4}$ of a cup of New Orleans molasses.

Sauce—One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs. Beat whites separately. Cook over steam.

Eliza Williams, Decatur, Ohio.

CAKE PUDDING

One egg, 1 cup of sugar, 1 tablespoonful of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of baking powder.

Lemon Sauce—One egg, 1 cup of sugar, $\frac{1}{2}$ cup of butter. Beat all together well. Take one cup of boiling water, put on fire; 2 tablespoonsful of flour, mixed with cold water. Then stir with boiling water. Let cook well. Grate 1 large lemon, put into the egg, sugar and water, then pour the thickened flour and water into this.

Mrs. Mary Stevenson, Georgetown, Ohio.

CORN PUDDING

Twelve ears of corn, 4 eggs, 1 tablespoonful of sugar, 1 tablespoonful of flour, 1 tablespoonful of butter, salt and pepper to taste.

Mrs. A. Y. Thompson, Decatur, Ohio.

CHOCOLATE PUDDING

One and one-half squares of Baker's chocolate, 1 cup of sugar, 1 quart of milk, 5 tablespoonsful of corn starch. Mix chocolate, milk and sugar together and let boil. Then add the corn starch after moistening with a part of the milk, stirring briskly. Let boil a few minutes.

Emma Frances Pickerill, Ripley, Ohio.

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RICE PUDDING

Two-thirds of a cup of rice, 1 cup of raisins, butter the size of a walnut, 1 cup of sugar, 2 quarts of milk. Flavor with nutmeg and bake.

Sallie Richmond, Decatur, Ohio.

TRANSPARENT PUDDING

Two cups of sugar, 1 cup of butter, 1 cup of milk, yolks of 8 eggs. For crust: Three cups of flour, 1 cup of lard, white of 1 egg.

Etta Greenhow, Ripley, Ohio.

LEMON PUDDING

Grate 1 pound of dry bread crumbs. Beat together 1 cup of sugar, $\frac{1}{2}$ cup of butter, yolks of 3 eggs, juice and grated rind of 2 lemons. Pour over the crumbs 1 quart of new milk and stir in the other ingredients. Bake $\frac{1}{2}$ hour in buttered dish. Beat whites of eggs stiff, add $\frac{1}{2}$ cup of sugar, and flavor. Cover the pudding and brown. Serve with thick cream. Mrs. Bert H. Fisher, Manchester, Ohio.

Two eggs, 1 tablespoonful of butter, juice of 2 lemons, 1 tablespoonful of flour, 1 cup of sugar, $1\frac{1}{2}$ pints boiling water. Mix all together. Crust: One-half pint of flour, 1 tablespoonful of sugar, 1 tablespoonful of lard, 2 teaspoonsful of baking powder. Just enough water to mix. Roll crust, put in pan, pour in the above mixture and bake.

Mrs. Carrie Miller, Red Oak, Ohio.

One and one-half cups of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of water, $1\frac{1}{2}$ cups of bread crumbs, 2 eggs, 1 grated lemon. Bake in a small pudding dish about $\frac{1}{2}$ hour.

Mrs. W. H. Snedaker, Tranquility, Ohio.

TAPIOCA PUDDING

Soak 1 cup of tapioca over night; pour off water; pour warm water over it and let it cook until it becomes clear. Remove from stove; when cool, flavor to taste, and add whites of 2 eggs, well beaten. Serve with cream.

Mattie McGregor, Elwood, Indiana.

COCOANUT CREAM PUDDING

Three tablespoonsful of tapioca, soaked over night; 1 quart of boiling milk, 1 cup of sugar. Add the yolks of 4 eggs; boil 10 minutes; add 3 tablespoonsful of cocoanut; boil 5 minutes longer. Beat the whites of the eggs to a stiff froth, stir in a little sugar, spread on top, sprinkle with cocoanut and brown. Serve cold.

May McGregor Snelson, Elwood, Indiana.

FRUIT PUDDING

The yolks of 5 eggs, $\frac{1}{2}$ cup of sugar, 1 cup of butter, 1 teacupful of new milk, 1 tablespoonful of flour. Stir all together, put in a pan and cook until done. Line a pan with puff paste, put fruit in, pour the mixture over it and bake. Take the whites of the eggs, beat to a stiff froth, and 1 cup of sugar, to spread on top. Put in oven again and brown.

Fannie Gilbert Johnson, Ripley, Ohio.

FIG PUDDING

One-half pound of figs, chopped fine; 6 ounces of bread crumbs, 6 ounces of beef suet, minced fine; 6 ounces of brown sugar, 2 eggs, 1 cup of buttermilk,

1 teaspoonful of soda. Put in buttered bucket and boil 4 hours.

Mrs. Margaret Fisher, Manchester, Ohio.

CHERRY PUDDING

One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of baking powder, 1 teaspoonful of flavoring, 2 cups of cherries. Work butter to a cream. Add sugar, milk and flour, giving it a good beating. Add fruit last and bake in a moderately hot oven. Serve with hot sauce.

Wanda Chase Carey, Russellville, Ohio.

PRUNE PUDDING

Stew 18 prunes in water without sugar. Take seeds out and cut fine. Add the beaten whites of 5 eggs and 5 tablespoonsful of sugar. Put in a pan and set it in another pan of hot water and bake $\frac{1}{2}$ hour. Put a lid over the pudding to keep it from burning.

Ella McPherson, Ripley, Ohio.

PLUM PUDDING

Two cups of flour, 1 cup of grated bread crumbs, 1 cup of sweet milk, 1 cup of Orleans molasses, 1 tablespoonful of soda beat into molasses, 1 cup of suet, chopped fine; 1 cup of seeded raisins, chopped fine; a pinch of salt, 1 teaspoonful of cinnamon, 1 teaspoonful of cloves. Ora Dunn, Ripley, Ohio.

One pound of raisins, $\frac{1}{2}$ pound of currants, 1 pound of suet, 1 cup of candied orange peel, or citron, 4 eggs, 1 pint of molasses, 1 pint of sour milk, a small teaspoonful of soda. Add nutmeg, cinnamon and cloves. Chop the suet fine, add flour enough to

make stiff batter. Place in a buttered mold and steam 4 or 5 hours. Add a pinch of salt. Serve with the following sauce: One cup of pulverized sugar, $\frac{1}{2}$ cup of butter; beat thoroughly; add gradually 3 or 4 tablespoonsful of thick cream. Flavor with vanilla.
Mrs. Ernest Kirker, Ripley, Ohio.

COCOA PUDDING

One cup brown sugar; $\frac{1}{2}$ cup butter; 1 egg; $1\frac{1}{2}$ teaspoonsful baking powder; 2 cups flour; 2 teaspoonsful cocoa; $\frac{1}{2}$ cup water. Flavor with vanilla. Bake in muffin pan. Brown Sauce: 1 cup brown sugar, brown part with 1 tablespoonful butter, then add remainder of cup mixed with 1 teaspoonful flour. Then add about 1 cup boiling water. Flavor.
Mrs. G. F. McCorry.

RHUBARB TAPIOCA

Boil fifteen minutes, one half cup of minute tapioca, pinch salt and quart of hot water, in double boiler. At the end of fifteen minutes add two cups of sugar. To this add four cups of rhubarb, peeled and cut into one half inch pieces. Bake until the rhubarb is tender. Serve cold with milk.
Mrs. Ernst West.

APPLE TAPIOCA PUDDING

Cook $\frac{1}{3}$ cup minute tapioca until transparent in 2 cups boiling water to which $\frac{1}{2}$ teaspoonful of salt had been added. Pare and cut in halves 4 apples, use more apples if small. Arrange in buttered baking dish. Pour over the apples $\frac{1}{3}$ cup sugar, 4 teaspoonsful of butter and sprinkle with cinnamon.

Then pour in tapioca and bake in moderate oven till apples are soft. Just before taking from oven cover top with marshmallows and let brown, or serve with whipped cream or lemon sauce.

Carrie West, Russellville, Ohio.

CAKES

FRUIT CAKE

Two cups of butter, 2 cups of sugar, 12 eggs, 4 cups of flour, 1 teaspoonful of baking powder, $\frac{1}{2}$ teaspoonful of salt, 1 pound of currants, 1 pound of sliced citron, 2 pounds of seedles raisins, 1 pound of chopped figs, 1 pound of chopped almonds, $\frac{1}{2}$ cup of any kind of wine, 2 tablespoonsful of strained lemon juice, 2 tablespoonsful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves and mace, 1 teaspoonful of allspice and nutmeg. Sift together flour, salt, baking powder and spices. Dredge fruit thoroughly; cream butter and sugar. Add beaten yolks and lemon juice; alternate flour and wine. Add whipped whites and beat 10 minutes; stir in prepared fruit. Bake in slow oven from 3 to 5 hours.

Mrs. Anna Wikoff, Decatur, Ohio.

WHITE FRUIT CAKE

One cup of butter, 2 cups of sugar, 1 cup of milk, $2\frac{1}{2}$ cups of flour, whites of 7 eggs, 2 level teaspoonsful of baking powder, 1 pound of seeded raisins, 1 pound of figs, 1 pound of blanched al-

monds, $\frac{1}{4}$ pound of citron, 1 cup of cocoanut, chopped fine. Mix all before adding fruit. Add 1 teaspoonful of lemon extract. Bake slowly 2 hours.

Mrs. Bessie Flott, Sabetha, Kansas.

WHITE CAKE

Two-thirds of a cup of butter, 2 cups of sugar, 1 cup of sweet milk, $3\frac{1}{2}$ cups of flour, whites of 5 eggs, 2 teaspoonsful of baking powder.

Lucile Cooper, Neels Postoffice, Ohio.

Whites of 6 eggs, $\frac{3}{4}$ of a cup of butter, $1\frac{1}{4}$ cups of sugar, 2 cups of flour, juice of half a lemon, 2 teaspoonsful of baking powder. Beat the butter to a cream and add the flour to it; beat the whites of the eggs stiff and mix with the sugar. Stir them gradually into the flour and butter. Add lemon juice, and beat until perfectly smooth. Essence of lemon should be used instead of the lemon juice.

Mrs. Charles Dixon, Sabetha, Kansas.

KENTUCKY WHITE CAKE

Five cups of flour, 2 cups of sugar, 1 cup of butter, 1 cup of milk, whites of 8 eggs, 2 teaspoonsful of baking powder. Flavor with lemon.

Mrs. Mary Edwards, Russellville, Ohio.

WHITE LOAF CAKE

Whites of 11 eggs, 3 cups of white sugar, 1 cup of butter, 5 cups of flour, 1 cup of sweet milk, 2 heaping teaspoonsful of baking powder, flavor to taste. Beat whites of 3 eggs, butter and sugar to a cream; beat other whites to a stiff froth, add milk, then flour, and beat thoroughly, then add eggs and

baking powder last. This makes a large cake and may also be used for layer cake. Half of it makes a nice size for layer cake.

Miss Laurel McCormick, Ripley, Ohio.

WHITE LAYER CAKE—EGGLESS

Two cups of sugar, 4 cups of flour, $1\frac{1}{2}$ cups of sweet milk, $\frac{3}{4}$ of a cup of butter, $2\frac{1}{2}$ teaspoonsful of baking powder. Cream butter, add sugar, beat thoroughly, then add milk and flour, cup at a time; beat thoroughly and add baking powder last.

Mrs. L. Vern Williams, Ripley, Ohio.

WHITE LAYER CAKE

White of 5 eggs, 2 cups of sugar, 1 cup of sweet milk, $\frac{1}{2}$ cup of butter, 2 cups of flour, 2 teaspoonsful of baking powder, 1 teaspoonful of lemon.

Mrs. Nina Covert, Decatur, Ohio.

ONE EGG CAKE

One egg, 1 cup of sugar, 1 cup of sweet milk, 1 tablespoon of butter, 2 teaspoonsful of baking powder, 1 teaspoonful of lemon, 2 cups flour.

Amy Cooper, Neels Postoffice, Ohio.

JAM CAKE

Five eggs, whites of 2 for icing; 2 cups of sugar, 1 cup of butter, 1 cup of buttermilk, 1 level teaspoonful of soda, 2 teaspoonsful of blackberry jam, $\frac{1}{2}$ teaspoonful of spices.

Mrs. Ella Pittinger, Decatur, Ohio.

Two cups of brown sugar, 1 cup of butter, 3 cups of flour, 6 tablespoonsful of sour cream, 2 tea-

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spoonsful of soda, 1 teaspoonful of spice, 1 teaspoonful of cinnamon, 1 teaspoonful of nutmeg, 1 cup of jam, 6 eggs, whites of 2 for icing.

Mrs. Bertha Grimes, Decatur, Ohio.

MARBLE CAKE

Beat to a cream $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter. Add $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, whites of 6 eggs, well beaten; another $\frac{1}{2}$ cup of flour, to which has been added $2\frac{1}{2}$ teaspoonsful of baking powder. Flavor with lemon. For dark part, take $\frac{1}{2}$ cup of the white batter, add the yolk of 1 egg, $\frac{1}{2}$ teaspoonful each of cinnamon, spice, cloves and nutmeg and a pinch of flour. Bake in a loaf in moderate oven.

Mrs. Oro Cochran, Ripley, Ohio.

One cup of butter, 3 cups of sugar, $1\frac{1}{4}$ cups of milk, 5 cups of flour, 5 teaspoonsful of baking powder, whites of 10 eggs, well beaten. To make the dark part, take out $\frac{1}{2}$ cup add $\frac{1}{2}$ teaspoonful each of cinnamon, spice and cloves and a little chocolate, grated fine.

Emma Frances Pickerill, Ripley, Ohio.

White Part—Whites of 8 eggs, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 2 teaspoonsful of baking powder.

Dark Part—Yolks of 8 eggs, $1\frac{1}{2}$ cups of brown sugar, 1 cup of buttermilk, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ teaspoonful of soda, $1\frac{1}{2}$ teaspoonsful of baking powder, 1 teaspoonful each of spices.

Mrs. Emma Pittenger, Decatur, Ohio.

MAHOGANY CAKE

One cup of cocoa or one 10 cent cake of chocolate, grated; $\frac{1}{2}$ cup of sweet milk, 1 cup of sugar, brown or white; yolk of 1 egg, 1 heaping teaspoonful of soda. Boil up thick as cream and add to lower part while hot.

One cup of sugar, brown or white; $\frac{1}{2}$ cup of butter, rub into sugar; $\frac{1}{2}$ cup of sweet milk, 2 eggs, 2 cups of flour. Part while hot. Bake in layers or solid cake.

Grace Summers, Indianapolis, Indiana.

SPICE CAKE

Two cups of sugar, 2-3 of a cup of butter, 1 cup of sour milk, 1 teaspoonful of soda, 2 teaspoonsful of baking powder, 2 teaspoonsful of cinnamon, 2 teaspoonsful of allspice, 3 cups of flour, 1 nutmeg, 3 eggs and the yolks of 4 eggs. Lemon to taste.

Eliza Williams, Decatur, Ohio.

One-half cup of butter, $\frac{1}{2}$ cup sugar, 1 egg. Mix butter, sugar and yolk of egg; 1 cup of syrup, any kind; 2 teaspoonsful of vinegar, 2 cups flour, 1 cup strong boiled coffee, another cup of flour, 1 cup seeded raisins (raisins and flour mixed), $1\frac{1}{2}$ teaspoonsful ground cinnamon, 1 cup fruit (any kind, jam, peach preserves or anything), $\frac{3}{4}$ cup of flour, 2 teaspoonsful of soda, dissolved in a little hot water. Add white of egg, beaten separately.

Mrs. Taylor Beckett, Oxford, Ohio.

Four eggs, leaving out whites of two, 2 cups of brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, 2 teaspoonsful cinnamon,

1½ teaspoonsful cloves, ½ teaspoonful nutmeg, 2 cupsful flour. Dissolve soda in milk. Bake in layers. Take the two remaining whites of eggs and make icing to spread on top and between layers.

We have used this recipe for many years and think it fine for a dark cake.

Mary A. B. McNoun, Winchester, Ohio.

ANGEL CAKE

Beat the whites of 11 eggs to a stiff froth in the dish you beat your cake in. Sift ½ pint flour four times, add 1 teaspoonful cream of tartar and sift again. Sift 2-3 pint of granulated sugar. Vanilla to flavor. Add sugar then flour to the eggs very slowly. Bake 45 minutes.

Flora Baird, Ripley, Ohio.

Put into one tumblerful of flour, 1 teaspoonful cream of tartar and sift it five times; 1½ glasses of powdered sugar. Beat to a stiff froth the whites of 11 eggs. Stir the sugar into the eggs by degrees, very lightly. Add 2 teaspoonsful of vanilla. After this add the flour stirring quickly and lightly. Pour into a clean tin pan, which should not be greased or lined. Bake 40 minutes in a moderate oven. When baked, let it remain in pan, turned upside down, with sides of pan resting on something so a current of air will pass under and over it.

Lola E. Whitelaw, Garden Plains, Kansas.

ANGEL FOOD CAKE

Whites of 13 eggs, 1¾ tumblerful sugar, 1¼ tumblerful of flour, ½ teaspoonful of vanilla, ½ teaspoonful lemon, 1 heaping teaspoonful cream of

tartar. Sift sugar and flour five times separately. Beat whites of eggs to a very stiff froth. Bake 1 hour. This is fine.

Emma Burgett, Ripley, Ohio.

The whites of 13 eggs, $1\frac{1}{4}$ tumblersful of flour, $1\frac{3}{4}$ tumblersful of suagr, 1 teaspoonful of cream of tartar and flavor with vanilla. Sift the flour and sugar several times, then add the cream of tartar and sift again.

Sadia Miller, Ripley, Ohio.

CRÉAM CAKE

Two eggs beaten in a cup; fill with sweet cream, to which add 1 teacupful of sugar, 2 scant cups of flour, heaping teaspoonful of baking powder and a pinch of salt.

Mrs. Sallie Richmond, Decatur, Ohio.

MARSHMALLOW CAKE

Six eggs (whites), $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, 2 cups of sugar, 3 cups of flour, 3 teaspoonsful of baking powder. Cream sugar and butter, then put in 1 cup of flour, then some milk and more flour, until milk and flour are all in, then the eggs. Make boiled icing, put it over first layer, split the marshmallows and stick them on. Put top layer on with icing on it, and put the marshmallows on it whole. It requires 3 dozen marshmallows for one cake, as you want one on each piece when it is cut, and it is so rich it has to be cut in small pieces. Make two layers.

Lute Snedaker, Decatur, Ohio.

SNOW CAKE

Cream $\frac{1}{2}$ cup of butter and $1\frac{1}{2}$ cups of sugar, 1 cup sweet milk, 3 scant cups flour in which has been sifted 2 heaping teaspoonsful of baking powder. Stir in the whites of 5 eggs. Flavor to taste. Bake in layers and use any filling.

Mrs. Sue Sweetland, Sabetha, Kansas.

COCOANUT CAKE

Two cups of sugar, whites of 6 eggs, $1\frac{1}{2}$ cups butter, 1 cup sweet milk, 2 cups flour, 2 teaspoonsful baking powder. Filling: Whites of 3 eggs, $\frac{1}{2}$ cup of cocoanut, 1 cup sugar.

Miss Emma Burgett, Ripley, Ohio.

GINGER BREAD

One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup of butter, 1 teaspoonful each of ginger, cinnamon and cloves, $2\frac{1}{2}$ cups of flour, 2 teaspoonsful of soda, dissolved in 1 cup of boiling water. Add 2 well beaten eggs the last thing before baking.

Emma Frances Pickerill, Ripley, Ohio.

BANANA CAKE

One cup of butter, 2 cups of sugar, 1 cup of milk or water, 3 eggs, beaten separately; 4 cups of flour, 3 small teaspoonsful of baking powder. Mix lightly and bake in layers. Put together with icing and sliced bananas.

Mrs. Daisy Stephenson Work, Ripley, Ohio.

ICE CREAM CAKE

Whites of 5 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter,

3 cups of flour, 3 teaspoonsful baking powder, 1 cup sweet milk. Flavor to taste.

Miss Ella Prickett, Russellville, Ohio.

YELLOW CAKE

One-half cup butter, 2 cups sugar, 1 cup sweet milk, $3\frac{1}{2}$ cups flour, yolks of 5 eggs, 2 teaspoonsful of baking powder.

Mrs. Emma Cooper, Neels Postoffice, Ohio.

WATERMELON CAKE

Whites of 12 eggs, 3 cups of sugar, 1 cup of butter, 4 cups of flour, 1 cup of sweet milk, 4 teaspoonsful of baking powder.

Eliza Williams, Decatur, Ohio.

DELICATE CAKE

Whites of 4 eggs, beaten stiff; 2 cups sugar and $\frac{1}{2}$ cup of butter creamed together; 1 cup sweet milk. 3 cups flour, 2 heaping teaspoonsful baking powder, 1 teaspoonful lemon extract.

Mrs. Mary Pyle, Ripley, Ohio.

Three cups of flour, 2 cups sugar, $\frac{3}{4}$ of a cup of sweet milk, whites of 6 eggs, $\frac{1}{2}$ cup of butter, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda.

Mrs. Margaret Baird.

SOUR CREAM CAKE

One cup of sugar, 1 teaspoonful of butter, 2 eggs, 1 cup sour cream, 1 teaspoonful of soda, 2 cups of flour, 2 teaspoonsful of baking powder. Flavor to taste. Bake in narrow, deep pan, in quick oven.

Mrs. George Cochran, Ripley, Ohio.

EMERGENCY CAKE

Beat well 2 eggs in a teacup. Fill the cup with good sweet cream. Take 1 cup sugar, 1 heaping teaspoonful of baking powder and 2 cups of flour. Flavor to taste. Mix well and you have a very good cake in a few minutes. Sometimes I bake in bread pan in a loaf; sometimes in layers, and often, to send to school, in gem pams. I usually add 1 teaspoonful of ground cloves, 1 teaspoonful of cinnamon, and 1 teaspoonful of spice, and make spice cake of it, with caramel of 1 cup of brown sugar and 4 tablespoonsful of thick, sweet cream, boiled until it makes a wax. Stir until cold and spread.

Mrs. Lou Covert, Ripley, Ohio.

RIBBON CAKE

White Part— $1\frac{1}{2}$ cups of sugar, 2-3 of a cup of butter, 1 cup sweet milk, $2\frac{1}{2}$ cups of flour, sifted well with 2 heaping teaspoonsful of baking powder; add whites of 4 eggs and flavor.

Dark Part—Yolks of 2 eggs, 1 teaspoonful all-spice, 1 teaspoonful cloves, 1 teaspoonful cinnamon and 1 nutmeg. One layer can be colored pink. Bake in three layers. Use boiled icing for filling.

Mrs. James R. Stephenson, Dayton, Ohio.

AUNT ABBIE'S CAKE

Whites of 14 eggs, 4 cups of sugar, 6 cups flour, 2 cups butter, 1 cup water, 3 teaspoonsful of baking powder. Flavor with lemon.

Mrs. Helen Johnson, Ripley, Ohio.

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CARAMEL CAKE

Two cups sugar, 2-3 of a cup of butter, whites of 6 eggs, 2 heaping teaspoonsful of baking powder, $3\frac{1}{2}$ cups of flour, 1 cup milk.

For Filling—One cup brown sugar, 1 cup granulated sugar, 1 cup sweet cream. Boil until it will harden when dropped in water. Spread on layers and sides of cake.

Ella Geeslin, Ripley, Ohio.

CREAM CAKE

Two eggs, 1 cup sugar, 1 cup cream, 2 cups flour, 1 teaspoonful cream of tartar, 1 teaspoonful of soda.

Mrs. Margaret Baird, Mt. Hope, Kansas.

POTATO CARAMEL CAKE

Two-thirds of a cup of butter, 2 cups granulated sugar, 2 cups flour, 1 cup mashed potatoes (hot), $\frac{1}{2}$ cup sweet milk, 4 eggs, 2 teaspoonsful baking powder, 1 cup grated chocolate, or 2 squares melted; 1 cupful chopped English walnuts, teaspoonful each of cloves, nutmeg and cinnamon (half as much if preferred). Cream butter, sugar and yolks of eggs. Add milk, potatoes, spices and chocolate. Sift baking powder into the flour. Beat the whites of the eggs to a stiff froth, stir in the sifted flour, and lastly, beat in the whites. The nuts are added just before the cake is put in the tins. A nut cake is a fine flavor if the nuts are put in the last thing. This makes a large loaf. Emma Fisher, Decatur, Ohio.

OAKLAND OR POTATO CAKE

One cup of butter, 2 cups sugar, 1 cup of mashed potatoes (salt and pepper them), $\frac{1}{2}$ cup sweet milk,

4 eggs, 1 teaspoonful each of cloves, cinnamon and nutmeg, $\frac{1}{2}$ cup grated chocolate, 2 teaspoonsful of baking powder, 1 teaspoonful of vanilla, 1 cup of chopped nuts. Can be baked in solid cake or layers. If baked in layers, put together with icing.

Mrs. W. C. Brown, Wichita, Kansas.

SATAN'S FOOD CAKE

One cup of white sugar, 1 cup of brown sugar, $\frac{1}{2}$ cup of butter, 2-3 cup of buttermilk, 3 cups of flour, 1 teaspoonful of baking powder in flour, 2 eggs, $\frac{1}{2}$ cake of chocolate, dissolved in $\frac{1}{2}$ cup of boiling water; add 1 small teaspoonful of soda.

Caramel Filling—One cup of brown sugar, 1 cup of water or milk, a small lump of butter.

Mrs. Bessie Frazier, Decatur, Ohio.

A SCRIPTURAL CAKE RECIPE

Four and one-half cups of I. Kings 4:22; 1 cup of Judges 5:25 (last clause); 2 cups of Jeremiah 6:20; 2 cups of I. Samuel 30:12; 2 cups of Nahum 3:12; 2 cups of Numbers 17:8; 3 teaspoonsful of I. Samuel 14:25; a pinch of Leviticus 2:13; 6 cups of Jeremiah 17:11; $\frac{1}{2}$ cup of Amos 4:5. Season to taste of II. Chronicles 9:9.

Edna Geeslin, Ripley, Ohio.

SPONGE CAKE

Fifteen eggs, beaten separately; 5 cups of flour, 5 cups of powdered sugar, 1 cup of water. Beat the yolks of eggs with the sugar and add the flour; add whites of eggs last. Bake 2 hours with slow fire.

Mrs. Lizzie West Liggett, Ripley, Ohio.

COFFEE CAKE

Four tablespoonsful of butter (measure level), $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 3 teaspoonsful of baking powder, $\frac{1}{8}$ teaspoonful of salt, 1 egg, 4 tablespoonsful of cream butter. Add sugar, then milk and flour alternately. Sift baking powder and salt in with flour. Beat egg separately, adding yolk just after sugar, and the white last. Four tablespoonsful of sugar, $\frac{1}{2}$ teaspoonful cinnamon. Mix, and sprinkle over the top of cake.

Mrs. George E. Howland, Norwood, Ohio.

One-half cup of butter, 1 cup sugar, 2 tablespoonsful molasses, $\frac{1}{2}$ cup coffee, 2 eggs, 2 cups flour, $\frac{1}{2}$ teaspoonful salt, 2 level teaspoonful baking powder, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful nutmeg, $\frac{1}{2}$ cup raisins, $\frac{1}{3}$ cup currants, 2 tablespoonsful citron, cut fine.

Mrs. Ella Jamison, Ripley, Ohio.

NUT CAKE

Two eggs, 1 cup sugar, nearly $\frac{1}{2}$ cup of butter. Beat until light. One cup sour cream, nearly $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful cloves, 1 teaspoonful nutmeg, 1 teaspoonful cinnamon, 1 teaspoonful baking powder, 2-3 cup nuts, 2-3 cup raisins. Thicken to suit; not too stiff.

Sarah A. Buchanan, Ripley, Ohio.

MAUD S. CAKE

Two cups brown sugar, $\frac{1}{2}$ cup of butter, 3 eggs, $\frac{1}{2}$ cup milk, 2 cups flour, $\frac{1}{2}$ cup strong coffee, 5 tablespoonsful chocolate, 2 teaspoonsful baking powder, 2 teaspoonsful of vanilla.

Filling—One cup sugar, $\frac{1}{2}$ cup of water. Let boil until it threads, then pour over the beaten whites of 2 eggs. Beat until cool.

Mrs. W. Earl Howland, Ripley, Ohio.

PEANUT BARS

Four eggs, beat yolks one minute, add 2 cups sugar and beat 5 minutes, 1 cup flour with 3 teaspoonsful baking powder, 1 cup water with 1 teaspoon flavoring. Alternate flour and water and beat one minute, add 1 more cup flour and beat well. Fold in beaten white of eggs and bake in slow oven 25 minutes or more. Bake in a broad pan so when done it will be about an inch or $1\frac{1}{2}$ inches high. Cut when cool in pieces about one inch by two inches. Spread the following icing on sides and top of each little cake. Icing: $1\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup butter, 1 table-spoonful milk or cream, flavoring. Work to a creamy paste. Roll iced cakes in ground roasted peanuts. Any sponge cake will do.

Mrs. Chas. H. Liggett, Ripley, Ohio.

DEVIL'S FOOD CAKE

One and one-half cups granulated sugar, 4 eggs, $\frac{1}{2}$ cup butter, 1 cup sour milk (buttermilk preferred), 1 level teaspoonful soda, 2 rounded teaspoonsful baking powder, 4 heaping teaspoonsful cocoa, dissolved in hot water, $3\frac{1}{2}$ cups flour. Add soda to milk, beat eggs separately, adding whites last, flavor to taste, bake in moderate oven until well done.

Mrs. A. L. Howland.

RAISIN CAKE—EGGLESS

One package of raisins, 2 cups of sugar, 3 teaspoonsful of cinnamon, 2 tablespoonsful of lard, 2 cups of cold water. Put on stove and let boil 10 minutes, then set aside to cool. When nearly cold add $3\frac{1}{2}$ cups of flour, 1 teaspoonful of soda sifted in second cup of flour. Bake in pans 10 inches square by $2\frac{1}{2}$ inches deep. Hattie Milligan.

APPLE SAUCE CAKE

One egg, 1 cup sugar, $\frac{1}{4}$ cup butter or lard, 1 cup apple sauce, 2 cups flour, 1 teaspoonful soda dissolved in 2 tablespoonsful apple sauce juice. One teaspoonful cinnamon and a pinch of salt. Peaches may be used instead of apples, leaving out the cinnamon. Mrs. A. D. Hughes, Decatur, Ohio.

MOCK ANGEL FOOD

One cup of sugar, $1\frac{1}{3}$ cups of flour, $\frac{1}{2}$ teaspoonful cream of tartar, 3 teaspoonsful of baking powder, $\frac{1}{3}$ teaspoonful of salt, 2-3 cup of scalded milk, 1 teaspoonful of flavoring and whites of 3 eggs. Sift dry ingredients together 5 times then add milk (while hot) slowly and then the whites of the eggs beaten stiff. Bake in ungreased pan.

Laura Myers, Ripley, Ohio.

RAISIN CAKE

Two cups brown sugar, 1 cup butter, 1 cup sour cream, 3 eggs, beaten separately. 1 teaspoonful each of cinnamon, nutmeg and baking powder, 1 tablespoonful of grated orange peel and 1 tablespoonful of soda, 2 cups chopped raisins and $3\frac{1}{2}$ cups

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flour. Put the raisins and the baking powder in the last $\frac{1}{2}$ cup of flour.

Eleanor Johnson, Ripley, Ohio.

COFFE CAKE

One egg, near 1 cup sugar, 1 tablespoonful shortening $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful baking powder, 1 cup buttermilk. Flour to make rather stiff. Bake in two pie pans. Sprinkle with sugar and cinnamon before putting in oven. I often omit shortening—using sour cream.

Mrs. A. H. Buchanan, Russellville, Ohio.

COCOANUT CAKE

Whites of 3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ pound butter, 1 cup milk, $2\frac{1}{2}$ cups Swansdown flour, 3 scant teaspoonsful baking powder. Put together with white of 1 egg and cocoanut.

Mrs. Ella Pittenger, Decatur, Ohio.

VELVET SPONGE CAKE

Two cups sugar, 4 eggs, 1 cup boiling water, 2 teaspoonful baking powder, $2\frac{1}{2}$ cups flour. Beat sugar and eggs fifteen minutes or till light, then add 2 cups flour, then boiling water a little at a time, last half cup of flour with baking powder and flavor. Bake in moderately hot oven.

Mrs. John Milligan, Ripley, Ohio.

FRENCH CREAM CAKE

Two cups sugar, 3 cups flour, 3 tablespoonsful cold water, 2 teaspoonsful baking powder, 5 eggs beaten light. Bake in three layers, splint each layer while warm.

Cream Filling for Cake

Boil one pint of sweet milk, two tablespoonsful cornstarch or flour, mixed with a little milk, two eggs, 1 scant cup of sugar, a lump of butter size of a walnut. Flavor with lemon. Cook to a cream. Spread between layers.

Mrs. Emma Pickerill, Georgetown, Ohio.

RAISIN ROLY POLY

One cup raisins, 1 cup flour, 1 teaspoonful salt, 1 teaspoonful baking powder, 2 teaspoonsful shortening, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar. Sift flour, baking powder and salt into bowl, add shortening and rub in very lightly with tips of fingers, add milk and roll out dough $\frac{1}{4}$ inch thick, cover with raisins which have been stewed, thickened and sweetened. Roll the same as jelly roll. Place in pan which has been brushed with a little butter, sprinkle top with 1 tablespoonful of sugar and dot with a little butter. Bake in moderate oven 35 or 40 minutes. Serve warm with lemon sauce or milk.

Lucy Milligan, Ripley, Ohio.

BUTTERMILK CAKE—EGGLESS

One-half cup lard, 1 cup brown sugar, 1 cup white sugar, 2 teaspoonsful of soda in 2 cups of buttermilk, 2 teaspoonsful cloves, 2 teaspoonsful cinnamon, 1 teaspoonful nutmeg, $\frac{1}{4}$ pound raisins. Enough flour to make batter ordinary thickness.

Mrs. Edna Knechtly, Ripley, Ohio.

THREE EGG WHITE CAKE

One cup milk, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 3

scant cups flour, 3 level teaspoonsful powder, whites of 3 eggs, flavor to taste.

Lucille Cochran, Ripley, Ohio.

FILLINGS FOR CAKES

ICING

One cup brown sugar, a lump of butter size of walnut, $\frac{1}{3}$ cup of sweet milk or cream, 4 or 5 table-spoonsful of chocolate flavoring. Cook until thick. Spread on layers of cake. Put them together after they are cool.

COOKED ICING

Boil 1 cup of granulated sugar with 4 table-spoonsful of water until it drops from spoon in threads. Have ready the beaten white of 1 egg, and pour the syrup slowly into it, beating all the time. Flavor and spread on the cake while warm.

Daisy S. Work, Ripley, Ohio.

CARAMEL FILLING FOR CAKE

One cup of light brown sugar, 1 tablespoonful of butter, 1 cup of cream. Cook until it candies.

Mrs. O. A. West, Ripley, Ohio.

PINEAPPLE FILLING

Heat the juice of 1 can of grated pineapple with 1 tablespoonful of cornstarch. Let boil, then add beaten yolk of 1 egg and 1 cup of sugar. Add remainder of the pineapple. Spread between layers of cake.

Fleig's, Ripley, Ohio.

LEMON FILLING FOR CAKE

Yolks of 2 eggs, $1\frac{1}{2}$ cups of sugar, butter the size of an egg, juice of 1 lemon, 1 tablespoonful of water. Cook in double boiler. Boil 3 minutes.

Mary Norris, Ripley, Ohio.

BANANA FILLING FOR CAKE

One-third cup of sugar, 1 heaping tablespoon of flour, yolk of 1 egg, 1 tablespoonful of lemon juice and $\frac{1}{4}$ cup of boiling water. Stir all together and cook till thick. When cold stir in one large or two small bananas, thinly sliced and spread between cake.

Pearl Geeslin, Ripley, Ohio.

CARAMEL FILLING FOR CAKE

Two cups of brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk. Boil all until it drops off the spoon, then set in cold water until it becomes cold enough to spread on cake.

Elizabeth Buchanan, Ripley, Ohio.

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DOUGHNUTS

One cup of sugar, 1 cup of milk;
Two eggs, beaten fine as silk,
Salt and nutmeg (lemon'll do);
Of baking powder, teaspoons two.
Lightly stir the flour in,
Roll on pie board, not too thin.
Cut in diamonds, twists, 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.

I find the addition of a bit of butter or lard to be an improvement on the above recipe.

Louis West, Ripley, Ohio.

CHOICE DOUGHNUTS

Sift flour, add $\frac{1}{2}$ teaspoonful each of salt and soda, 1 heaping teaspoonful of baking powder. Mix well in center of flour, then add large size of an egg and $\frac{1}{2}$ cup of sugar and mix in center of flour, then add $\frac{1}{2}$ pint of thick buttermilk and $\frac{1}{2}$ teaspoonful of lemon extract. Mix into a moderately stiff dough, cut in rings and boil in hot lard.

Mrs. Mary Pyle, Ripley, Ohio.

CRULLERS

One pint of sour milk, 1 teaspoonful of soda, $1\frac{1}{2}$ teacups of sugar, 10 tablespoonsful melted lard, 2 eggs. Flour enough to make up soft. Fry in hot lard.

Nora Edwards, Decatur, Ohio.

BOSTON COOKIES

One-half cup lard or butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoonful of cinnamon, 1 tablespoonful of soda, dissolved in $1\frac{1}{2}$ tablespoonsful of hot water; 1 cup chopped raisins, $3\frac{1}{2}$ cups flour. Drop with teaspoon, dipped each time in cold water, about 3 inches apart. Bake in moderate oven.

Mrs. Emma Kirker, Ripley, Ohio.

GINGER COOKIES

One-half cup of Orleans molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of butter (or part lard), 2 eggs, 1 tablespoonful of ginger, 1 teaspoonful of soda, dissolved in 2 tablespoonsful of hot water; flour to mix soft. Roll, cut in small cakes and bake.

OATMEAL COOKIES

One cup of shortening, 1 cup of sugar, 2 eggs, 6 tablespoonsful of milk, 2 cups of Mother's Rolled Oats, $\frac{3}{4}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of cinnamon, 2 cups of flour, 2 cups of raisins, chopped fine. Sift salt, soda and cinnamon with the flour, mix in the order given, and drop by teaspoonsful on buttered pans.

Florence Hamilton, Decatur, Ohio.

One large cup of granulated sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sweet milk, 1 teaspoonful soda, 1

cup seeded raisins, 2½ cups flour, 2 cups rolled oats. Cream butter and sugar, then add eggs, flour and soda (through sieve), then the oats. Mix well. Drop into dry pans, a teaspoonful in a place, giving plenty of room. Take out with a pancake turner.

Mrs. George B. Carey, Russellville, Ohio.

SOFT FRUIT COOKIES

One egg, 1 cup each of sugar, molasses, sour milk, shortening and chopped raisins; a teaspoonful each of soda and cinnamon, ½ teaspoonful of cloves, a pinch of salt, 4 cups flour. Mix well and drop by spoonful in a baking tin.

Mrs. Fannie Johnson, Ripley, Ohio.

CURRENT COOKIES

Two cups sugar, 2 eggs, 1 cup butter, or part lard; 1 teaspoonful soda, dissolved, in ½ cup hot water; 1 teaspoonful each of cinnamon and cloves, ½ nutmeg, 1 cup currants. Mix soft.

Flora Baird, Ripley, Ohio.

COOKIES

One cup butter, 3 cups sugar, 1 cup buttermilk, or sour cream, 4 eggs, 6 cups flour, or enough to roll; 1 tablespoonful soda, dissolved in boiling water. Flavor with vanilla or nutmeg.

Louie West, Ripley, Ohio.

COCOANUT COOKIES

One cup butter, 2 cups sugar, 2 eggs, a 5 cent box of cocoanut, 1 teaspoonful vanilla, 2 teaspoonsful of baking powder. Flour to roll out.

Mrs. Preston, Ripley, Ohio.

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HERMITS

One and one-half cups brown sugar, 1 cup butter, 1 cup seeded and chopped raisins, 3 eggs, 1 teaspoonful soda, 1 teaspoonful each of cloves and cinnamon. Flour to make stiff enough to roll. Cut in squares and bake in quick oven.

Mrs. Grace McCutchen, Russellville, Ohio.

GINGER SNAPS

One cup brown sugar, 1 cup molasses, 1 cup lard, 2 tablespoonsful vinegar, 2 teaspoonsful soda, 2 tablespoonsful ginger, 2 eggs. Roll thin. Bake in hot oven.

Mary Norris, Ripley, Ohio.

ONE EGG MUFFINS

Three and one-half cups of flour, $3\frac{1}{2}$ teaspoonsful of baking powder, 1 teaspoonful of salt, 3 tablespoonsful of baking powder, 1 teaspoonful of salt, 3 tablespoonsful of sugar, $1\frac{3}{4}$ cups of milk, 3 tablespoonsful melted butter, 1 egg. Sift together, the flour, baking powder, salt and sugar. Add gradually the milk, egg and butter. Bake in hot buttered gem pans 20 minutes.

Mabel Mae Howland, Ripley, Ohio.

GRAHAM MUFFINS

One and one-fourth cups graham flour, 1 cup flour, 1 cup sour milk, $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ teaspoonsful baking powder, 1 tablespoonful shortening, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful of salt.

Elizabeth Buchanan, Ripley, Ohio.

QUICK FRUIT PUFFS

Sift with 1 pint of flour 1 teaspoonful of baking

powder and a little salt. Stir into milk until a soft batter is produced. Put well greased cups into a steamer. Into each cup put a tablespoonful of the batter. On top of each place a layer of strawberries, or any other berry you may select. Cover these with another tablespoonful of the batter, and steam 20 minutes. Serve with any kind of sauce.

Sallie Richmond, Decatur, Ohio.

WAFFLES

On quart of sweet milk, 3 teaspoonsful of baking powder mixed in enough flour to make a stiff batter; 1 cup of melted butter, 6 eggs, whites and yolks beaten separately, and whites added last; salt. Bake at once. Can be made with fewer eggs, but are delicious with the quantity named.

Fannie G. Johnson, Ripley, Ohio.

GRAHAM BREAKFAST CAKES

One quart of graham flour, $\frac{1}{2}$ cup sugar, 1 teaspoonful soda in flour; 1 teaspoonful of salt. Mix dry, then rub in 1 teaspoonful of lard and add enough buttermilk to make a very stiff dough. At the last add 1 large teaspoonful of baking powder. Bake in gem pans and it makes 1 dozen cakes.

M. Blanche Henry, Ripley, Ohio.

GINGERCAKES

One pint of molasses, 1 cup melted lard, 2 eggs, 1 teaspoonful ginger, 1 tablespoonful soda, 1 teaspoonful salt. M. E. Gutlick, Decatur, Ohio.

LEMON CRACKERS

One pint of lard, $2\frac{1}{2}$ cups granulated sugar,

whites of 2 eggs, 1 pint of sweet milk, 1 tablespoonful of bakers' ammonia, 1 tablespoonful of lemon oil, 1 teaspoonful of salt. Beat eggs until they froth. Put the ammonia in milk. Add flour to make it all as stiff as can be mixed. Roll as thin as possible, cut in squares and bake in a quick oven.

Bessie Miller, Hamersville, Ohio.

Two and one-half cups of sugar, 1 cup lard, whites of 2 eggs. 1 tablespoonful lemon oil, 1 tablespoonful of baking ammonia, 1 cup of sweet milk. Dissolve ammonia in milk.

Mrs. Nina Covert, Decatur, Ohio.

Two eggs, 2½ cupsful sugar, 1cupful lard, 1 pint sweet milk, 5 cents worth of oil of lemon, 3 cents worth of baking ammonia. Mix very stiff and bake in a quick oven.

Mrs. Phebe Geeslin, Ripley, Ohio.

COFFEE CAKES

One cup of molasses, 1 cup of coffee, 1 cup of butter, 1 egg, 1 teaspoonful of soda, 1 cup of seeded raisins, nutmeg or cinnamon to flavor, flour to roll ½ inch thick. Cut in round cakes, sprinkle with sugar and bake slowly.

Eliza Williams, Decatur, Ohio.

ANISE CAKES

Four eggs, one pound of sugar, 1 teaspoonful Anise seed. Knife point of ammonia, yellow rind grated, and juice of one lemon. Flour to make a very stiff dough. Mold and dry for 24 hours, before baking in a slow oven. Beat eggs very light,

can use $1\frac{1}{2}$ teaspoonsful level of baking powder in place of Ammonia.

Mrs. Chas. H. Liggett, Ripley, Ohio.

JELLY ROLL

Four eggs, well beaten, 1 cup flour, 1 cup sugar, 2 level teaspoonsful baking powder. Sift flour, sugar and baking powder together, add eggs and flavor, pour mixture into large shallow pan, which has been greased and dusted with flour. Spread evenly, and bake about 20 minutes in moderate oven. When done turn out on towel which has been sprinkled well with sugar. Cut thin strips from ends and sides of roll, spread quickly with jelly and roll while warm as if cake gets too cold will crack in rolling.

Mrs. A. L. Howland.

MARSHMALLOW ROLL

Eight egg whites, 1 cup flour, 1 cup sugar, 2 level teaspoonsful baking powder, flavor to taste, sift flour, sugar and baking powder together, add to this the well beaten egg whites, grease sides and bottom of large shallow pan, dust lightly with flour, pour in mixture, spread evenly over pan, having mixture thin enough to pour easily. Bake about 20 minutes in moderate oven. Have ready pink marshmallow icing, take cake from oven, turn on towel, sprinkle well with sugar. Cut thin strips from ends and sides of cake, spread quickly with icing and roll as cake will crack if it gets too cold before rolling.

Mrs. A. L. Howland.

GINGER COOKIES

Four cups flour, $\frac{1}{2}$ cup sugar, 1 teaspoonful bak-

ing powder, 1 teaspoonful ginger, pinch of salt, sifted together. $\frac{1}{2}$ pint lard or other shortening, 2 well beaten eggs, $\frac{1}{4}$ teaspoonful vanilla, in a pint put 3 rounded teaspoonsful soda with 4 tablespoonsful boiling water, fill pint with Orleans molasses with a fork beat until thick and light. Lastly add the eggs and enough flour to make a stiffer dough than for sugar cookies. A thin coat of icing flavored with vanilla improves them. Mrs. W. I. Howland.

COOKIES

Two eggs, 1 cup sugar, 2 cups flour, $\frac{3}{4}$ cup lard (use part butter) 1 cup raisins, $\frac{3}{4}$ teaspoonful soda, $\frac{1}{2}$ cup sweet milk, 2 cups rolled oats, teaspoonful cinnamon. If desired $\frac{1}{2}$ cup chopped nuts may be added. Drop spoonsful on greased pan and bake in moderate oven. Mrs. G. F. McCorry.

FILLED COOKIES

One cup granulated sugar, $\frac{1}{2}$ cup of butter and lard mixed, 1 egg, $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of flour, 2 teaspoonsful of cream of tartar, 1 teaspoonful of soda, 1 teaspoonful of vanilla. Roll thin, put cookies in a pan and place a teaspoonful of the following filling on each. Place another cookie on top and bake.

Filling for Cookies

One cup of chopped raisins, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of water, 1 teaspoonful of flour. Cook until thick and let cool before using. Jam or fig filling may also be used.

Bessie M. Bennett, Ripley, Ohio.

POTATO DOUGHNUTS

One and one-half cups of mashed potatoes, 3 eggs, beaten together, $1\frac{1}{2}$ cups of sugar, 1 cup of sweet milk, lump of butter or lard size of a walnut, $3\frac{1}{2}$ level teaspoonsful of baking powder. Flavor to taste. Six cups of flour or flour to make stiff enough to roll. Have lard hot before beginning to fry. You can use 1 cup of sour milk and 1 teaspoonful of soda instead of using the sweet milk and baking powder.

Mattie M. Bennett, Ripley, Ohio.

MARGUERITES

Boil a cup of granulated sugar with a quarter of a cup of water until it begins to thread, pour it slowly over the beaten white of an egg, stir in a cup of chopped nuts, and spread on thin crackers, this rule will make several dozen which will keep for weeks.

Mrs. Essie G. Wilson.

WAFFLES

Sift 2 cups flour, 4 teaspoonsful baking powder and $\frac{3}{4}$ teaspoonful salt together; add $1\frac{3}{4}$ cups milk to yolks of 2 eggs. Mix thoroughly and add to dry ingredients 1 tablespoonful melted shortening and mix in beaten whites of eggs. Serve hot with maple syrup.

Mrs. Ruby Paeltz.

COOKIES

Two cups of sugar, 1 cup of lard, 1 cup of buttermilk, 2 even teaspoonsful soda. Make very soft.

Mrs. Mary Edwards, Russellville, Ohio.

Ice Cream, Sherberts, Etc.

CARAMEL ICE CREAM

Two eggs, 1 pint of milk, 2 cups of sugar, brown preferred; $\frac{1}{3}$ cup of flour. Beat eggs, 1 cup of sugar and flour together. Let milk boil, then add ingredients. Cook until thick, stirring constantly. Set off to cool. Have a skillet hot and put in the other cup of sugar. Stir until it becomes molasses and begins to smoke. Add this to the custard and stir until it is melted. When cold, add 1 pint of new milk and 1 pint of sweet cream and freeze. Do not think molasses wrong if it lumps, just keep on stirring.

Mrs. Will Tweed, Ripley, Ohio.

ICE CREAM

Two quarts rich cream, 1 quart milk, 3 cups sugar, 3 tablespoonsful arrow root. Heat milk to boiling point, then add arrow root, dissolved in a little cream, and cook until thoroughly done. Then add sugar and cream. As soon as hot, strain. Add any flavor desired and freeze.

Mrs. L. Vern Williams, Ripley, Ohio.

PEACH ICE CREAM

One quart cream, 1 quart sweet milk, 1 quart peaches (canned or the ripe fruit). Mash the fruit fine and sweeten. Put the cream and milk in freezer and let cool, then add fruit. Can use strawberries same way, or canned apricots. Make fine.

Mrs. Mary Stevenson, Georgetown, Ohio.

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LEMON ICE

Make a strong lemonade and to each quart add $\frac{1}{2}$ ounce of gelatin, after dissolving it in a little hot water. Strain, and add the well beaten whites of 3 or 4 eggs. Freeze same as ice cream. Less eggs and more gelatin will give the same result.

Mrs. Minnie Miller, Ripley, Ohio.

LEMON SHERBET

Two quarts of boiling water, 1 quart of sugar, 8 lemons, 3 eggs. Spread part of the sugar on a shallow plate or board. Wipe off the lemons with a damp cloth and roll three in the sugar to contract the oil, then cut in halves, remove the seeds, squeeze out the juice. Boil all the sugar and water until clear. Remove the scum as it arises. Add the lemon juice to the syrup and strain it. Let cool. When partly frozen, add the beaten whites of the eggs.

Mrs. Sue Sweetland, Sabetha, Kansas.

SHERBET

Three tablespoonsful of gelatin, soaked for an hour or more in cold water; $\frac{1}{2}$ gallon cold water, 3 cups white sugar and the gelatin and let boil slowly about half an hour. Then take off, let cool, and add the juice of 3 lemons and a can of grated pineapple. Put in and freeze a little, then add the whites of two eggs, beating very light.

ORANGE SHERBET

Use the same recipe, using only 2 lemons and 4 oranges.

STRAWBERRY SHERBET

The same, only use 2 lemons and 4 pints strawberries. Mash the strawberries and sweeten before you put them in.

Mrs. Mary Stevenson, Georgetown, Ohio.

FRUIT SHERBET

Three oranges, 3 lemons, 3 bananas, 3 cups of water, $2\frac{1}{4}$ cups of sugar, $\frac{1}{2}$ cup of gelatin. Be very careful to get all the seed and pulp out and mash the fruit very fine.

Mrs. Emma Pickerill, Muncie, Indiana.

APRICOT SHERBET

Boil 1 pint of sugar and 1 quart of water 20 minutes. Press through a coarse sieve 1 can of apricots and add juice of 2 lemons. When partly frozen, add 1 pint of whipped cream.

Mrs. Kate Dawley, Georgetown, Ohio.

SHERBET

One pint hot water, 2 cups sugar, 2 tablespoonsful flour, 2 lemons, 2 oranges, 1 box pineapple, 1 pint cream, 1 pint milk.

Mrs. Verna Kirkpatrick.

FROZEN ORANGE SOUFFLE

One quart of rich cream, yolks of 6 eggs, 1 pound of granulated sugar, 1 pint of orange juice, 1 box of gelatin. Pour cold water over gelatin to dissolve. In $\frac{1}{2}$ hour add 1 cup of boiling water. Beat yolks of eggs very light. Add the sugar and orange juice. Strain the gelatin and add to the mixture. Pour into freezer and turn rapidly until it begins to thicken. Have the cream whipped and stir into the partly

frozen mixture. Let stand 2 hours before serving.
Mrs. Kate Dawley, Georgetown, Ohio.

FRUIT SOUFFLE

Cover 1 ounce of good gelatin with 1 cup of cold water and let soak 1 hour; add $\frac{1}{2}$ cupful of hot water and stir until dissolved. Mix 1 pound of sugar and 1 pint of fruit juice until a syrup is formed. Beat the yolks of 6 eggs and add to the syrup. Turn into a tin pan, set on ice, strain gelatin into it and stir until it begins to thicken. Stir in lightly and quickly 1 quart of whipped cream. Turn into a mold, pack in salt and ice, and freeze 2 hours. A souffle should not be frozen as hard as ice cream.

Mrs. Minnie Miller, Ripley, Ohio.

MAPLE PARFAIT

Beat the yolks of 2 eggs until light; add $1\frac{1}{2}$ cupsful maple syrup. Place the mixture on the fire and stir constantly until the eggs make a thick coating on the spoon. Pour it into a bowl and beat with a spoon until cold. Add 1 quart of cream, stir lightly together and freeze.

Mrs. Ernest Kirker, Ripley, Ohio.

CANDIES

VANILLA CARAMELS

Two cups granulated sugar, 2-3 of a cup of cream and milk, butter size of small egg, not melted; 1 teaspoonful vanilla. Stir until it begins to boil; do not stir again. Cook about 25 minutes, or until it turns

light brown. Pour out into buttered plate, and when partly cooled mark off in squares with a sharp knife.
Mabel Mae Howland, Ripley, Ohio.

CHOCOLATE CARAMELS

One cup of chocolate, 1 cup each of milk, sugar and molasses; butter the size of an egg. Boil until it drops hard. Pour into a buttered pan, and before it is cool mark off in squares.

Lucy West, Ripley, Ohio.

CREAM NUT FUDGE

Put 2 cupsful granulated sugar and $\frac{1}{2}$ cupful of cream over the fire. Heat slowly at first, then boil quickly, stirring constantly. When it begins to thicken, add butter size of a walnut. Boil until a little dropped in cold water will make a soft ball when rolled between the fingers. Remove from fire, add a teaspoonful of vanilla and 1 cupful of nut meats. Stir until smooth and almost cool. Pour into a butter dish, to the depth of $\frac{1}{2}$ inch and mark into squares or diamonds when it has set. English walnuts, pecan nuts or hickory nuts may be used.

Emma Fisher.

FUDGE

Two cups of sugar, 1 cup of rich milk, 2 squares of Baker's chocolate, 1 tablespoonful of butter, Flavor with vanilla. Grate the chocolate, mix with the sugar. Add the milk and boil, stirring constantly, so as to make the mixture fudge. After it begins to boil, add the butter and try in cold water, and

when drops form into a ball it is done. Take from fire and stir until it can be dipped out upon buttered tins.

Mrs. H. Wilson, Waynesville, Ohio.

ICE CREAM CANDY

Two and one-fourth pints granulated sugar, $\frac{1}{2}$ pint boiling water, $\frac{1}{2}$ pint sweet cream, a pinch of salt. Dissolve sugar in boiling water. When boiling good, add cream very gradually. Cook to the easy crack. Pour on marble slab. Flavor and pull, then set away a few hours until it creams.

Mrs. Ernest Kirker, Ripley, Ohio.

FAIRY CREAM CANDY

Beat whites of 2 eggs to stiff froth; add powdered sugar until stiff enough to knead. Flavor to taste. Add nuts if desired.

APPLE SNOW

Peel and grate 1 large sour apple, sprinkle over it a small cupful of powdered sugar, as you grate it, to keep it from turning dark. Break into this the whites of 2 eggs and beat it all constantly for half an hour. Be careful to have it in a large bowl, as it beats up very stiff and light. This is fine to serve over any kind of fruit, as peaches, cherries, or over custard of any kind.

Mattie McGregor, Elmwood, Indiana.

CREAM VANILLA CANDY

Two cupful of granulated sugar, $1\frac{1}{2}$ cupful of water, 1 tablespoonful of vinegar. Cook until it hardens in water. Put into greased pans. When

cool enough, pull as molasses candy. Add a teaspoonful of vanilla just before putting in pans to cool.
Laurel McCormick, Ripley, Ohio.

COCOANUT SQUARES

Two and one-half cups of granulated sugar, 1 cup of cream, butter size of walnut. Boil 20 minutes. Add 1 cup of shredded cocoanut. Beat well and pour in buttered pans. Cut in squares before cool.
Luverna Howland, Ripley, Ohio.

CRACKERJACK CANDY

This most delicious candy may be made by boiling 1 cup of molasses and 1 cup of brown sugar until it will harden when dropped in cold water. Take it off the stove and stir as much popped corn as the mixture will hold. Spread on greased tins. It will become cold very quickly and can be broken off in the size pieces desired.

Martha Geeslin, Ripley, Ohio.

Boil until it threads 1 pint of molasses, 1 pint brown sugar and 1 teaspoonful of soda or cream of tartar. Stir in 2 gallons of popcorn, kept hot from time it was popped, then pour out on the table and spread with your hands. Cool as quickly as possible by fanning, then break off in pieces.

Estella Evans, Ripley, Ohio.

CANDY PUDDING

Three cups of granulated sugar. Cover with boiling water, 2 tablespoonsful vinegar, a small lump of butter, a pinch of salt and soda. Cook to the easy crack. Have ready 1 cup of mixed nuts, $\frac{1}{2}$ cup

raisins, $\frac{1}{3}$ cup citron, $\frac{1}{4}$ pound candied cherries, 1 small cocoanut, grated. Knead until it begins to cream. Add cocoanut, nuts and fruit. Put in a little at a time, but be quick about it, and butter the mold in which you put the pudding. Let stand a few hours before slicing.

Mrs. Ernest Kirker, Ripley, Ohio.

FUDGE

Two and one-half cups sugar, $\frac{1}{2}$ cup Karo syrup, 2 squares bitter chocolate, 1 tablespoonful butter, $\frac{1}{2}$ cup milk or cream, $\frac{1}{2}$ cup nuts, flavor to taste.

Mrs. Verna Kirkpatrick, Ripley, Ohio.

HEAVENLY HASH

Three cups sugar, $1\frac{1}{2}$ cups cream, $1\frac{1}{2}$ cups walnut meats, 1 cup white corn syrup. Boil to hard ball. Beat long and hard. Pour on plate and cut in squares.

Mrs. W. Earl Howland.

WHIPPED CREAM CANDY

Four cups white granulated sugar, $\frac{1}{2}$ teaspoonful cream of tartar, 1 pint cream, white of two eggs, 1 cup walnut kernels; cook the sugar, cream and cream of tartar, until it will form a hard ball when dropped in cold water. Then while the syrup is still hot stir in slowly the whites of two well beaten eggs. Beat until it begins to get stiff then pour in the walnut kernels and flavor with vanilla. Then pour out on a well buttered plate and cut into squares. Or if preferred other nuts may be used.

Christine Taylor, Russellville, Ohio.

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PEANUT CLUSTERS

Boil together four cups of light brown sugar and one pint of rich milk or cream until it will form a soft ball when dropped into cold water. Stir constantly while cooking. Remove from fire and when it begins to cool stir until it begins to thicken, add two cupsful of chopped peanuts and drop in clusters from a teaspoon on a waxed paper or buttered plate. Salted peanuts may be used in this recipe.

Lucy West, Russellville, Ohio.

FONDANT

Ingredients

Two cupsful of sugar, $\frac{3}{4}$ cupful water, $\frac{1}{8}$ table-spoonful cream of tartar or 1 table-spoonful of vinegar.

Method

Dissolve sugar in water, then boil all together until it forms a soft ball in cold water. Cool and when the hand can be held on the pan stir with a wooden paddle until it can be taken up in the hands and kneaded. Roll pieces the size and shape desired and put on paraffin paper until ready to dip.

Dipping Chocolate Creams

When the chocolate creams (made of fondant) are ready to be dipped melt the chocolate with a lump of paraffin in a bowl set in hot water. Use a piece of paraffin the size of an egg to a pound of chocolate. Baker's unsweetened chocolate is good. When it is melted together place it upon a table with a wire rack or window screen at hand. Take a darning needle and place a ball of fondant on the end

of it, dip in the melted chocolate and when the drippings have fallen off place on screen on which waxed paper has been placed and push needle down through wire. Nut or fruit decorations may be put on if desired but it must be done immediately as the chocolate hardens quickly. Fondant may be melted to the consistency of thick cream in the same manner and nuts or fruit dipped into it.

Lucy West, Russellville, Ohio.

FONDANT

Three cups of granulated sugar, 3 tablespoonsful white Karo, $1\frac{1}{2}$ cups of boiling water poured over sugar and Karo allow to dissolve without stirring. Cook to a very soft ball. Pour on ungreased plate. Let stand until cool enough to bear your hand on plate. Beat until creamy then work as dough until very smooth. Work in color and flavor and make into small balls, allow to stand until cold, then dip into melted chocolate and place on oiled paper.

Laurel McCormick, Russellville, Ohio.

MISCELLANEOUS

SWEET POTATO CROQUETTES

Boil 12 medium sized sweet potatoes until tender; mash. Add $\frac{1}{2}$ cup sweet cream, 1 tablespoonful of sugar and a pinch of salt. When cool, make into egg-shaped balls. Roll in cracker crumbs and bake a light brown.

Ella Geeslin, Ripley, Ohio.

POTATO PUFF

Two cups of cold mashed potatoes, 1 teaspoonful of onion juice, 2 eggs, pepper to taste, 1 cup of milk. Mix potatoes, onion juice, salt and pepper, yolks of eggs and milk. Add well beaten whites of eggs. Put on greased baking dish. Bake in a hot oven 15 minutes. Serve in baking dish with 1 tablespoonful of chopped parsley.

Mrs. George E. Howland, Norwood, Ohio.

ESCALLOPED POTATOES

Two cups mashed potatoes, 2 tablespoonsful cream or milk, 1 tablespoonful melted butter. Salt and pepper to taste. Stir potatoes, butter and cream together, adding 1 raw egg. If potatoes seem too moist, beat in a few bread crumbs. Bake in a hot oven about 10 minutes.

Mrs. Nina Covert, Decatur, Ohio.

ESCALLOPED CORN

Slice the corn fine, well butter a pan, and put into it a layer of corn, then salt, pepper and butter; dredge with flour, add a little sugar if liked; another layer of corn, then seasoning until all is used, then pour new milk over the corn and bake $\frac{3}{4}$ of an hour.

Potatoes sliced thin and cooked the same way are good. Parsnips boiled in salted water until a fork will pierce them well, then put into a buttered pan with butter, sugar and flour and baked until nicely browned are very good.

Mrs. Lou Covert, Decatur, Ohio.

MACARONI WITH TOMATO SAUCE

One-fourth pound of parboiled macaroni, 2 quarts

of boiling water, 2 teaspoonsful of salt. Break macaroni in 2-inch pieces. Put into boiling water, cook 25 minutes. When half done, add salt; when done, drain and cover with cold water. Let stand 5 minutes to bleach, 1 pint of stewed tomatoes, 1 small onion, 1 bay leaf, 1 sprig of parsley. Cook 10 minutes and strain. For each cup of tomato juice mix in a saucepan 2 tablespoonsful of butter and 2 of flour. Add juice and cook until thick. Add $\frac{1}{2}$ teaspoonful of salt, pepper to taste. Put macaroni in baking dish, pour over it the sauce, sprinkle with bread crumbs and bake.

Mrs. George Howland, Norwood, Ohio.

ESCALLOPED TOMATOES

In a baking dish place alternate layers of tomatoes and crushed crackers until two-thirds full, tomatoes first and crackers on top. Season each layer with butter, salt and pepper. Add a quart of rich sweet milk and bake $\frac{3}{4}$ of an hour.

Annie McPherson, Ripley, Ohio.

PEPPER HASH

One dozen green peppers, 1 dozen red peppers, 15 large onions. Chop fine, pour boiling water on them and let stand a few minutes. Drain well and scald in weak vinegar. Drain again and add 1 pint of vinegar, 2 teacups of sugar, 3 tablespoonsful of salt, some little peppers, and cook until well heated, then seal.

Mrs. L. V. Williams, Ripley, Ohio.

CORN OYSTERS

Cook 6 ears of corn on cob, then cut corn off fine; 1 egg, beaten light; 7 large crackers, rolled fine;

$\frac{1}{2}$ cup sweet milk, pepper and salt to taste. Fry in butter and lard, mixed. Mould in round balls.

Mrs. Ella Jamison, Ripley, Ohio.

BANBERRY TARTS

Stone and chop 1 cup of raisins. Add 1 cup of sugar, 1 egg, slightly beaten; 1 cracker, rolled fine; juice and grated peel of 1 lemon. Roll plain but short pie crust, $\frac{1}{8}$ inch thick, cut in pieces $2\frac{1}{2}$ inches long and 3 inches wide. Put 2 tablespoonsful of the mixture on each piece, and moisten around edge and over. Prick tops with fork, and bake in moderately hot oven about 20 minutes. After raisins have been stoned and chopped they are better cooked until tender before adding other ingredients.

Mrs. Charles Howland, Portsmouth, Ohio

FOAMY OMELET

One egg, $\frac{1}{8}$ teaspoonful of salt, 1 teaspoonful butter, 1 tablespoonful milk. Separate yolk and white of the egg. Beat the yolk until thick and creamy. Add salt, a little pepper and milk. Fold in the stiffly beaten whites of the eggs. Melt the butter in an omelet pan, then add egg mixture and cook until slightly brown on the under side. Put into the oven to dry on top, but not to brown. Place a lettuce leaf on a plate and fold one-half of the omelet over on the other and serve hot.

Ruth Summers, Indianapolis, Indiana.

EGG OMELET

Six eggs, beaten till light; 2 tablespoonsful of flour, 1 cup of milk. Season with salt and pepper. Fry in hot butter.

Mrs. W. Earl Howland, Ripley, Ohio.

STRAWBERRY SHORT CAKE

One pint of flour, 2 teaspoonsful of baking powder, 2 tablespoonsful sugar, a pinch of salt. Sift all together. 4 tablespoonsful of butter. Mix with sweet milk. Bake in two layers.

Sauce—One quart of berries, 1 cup of sugar, 2 tablespoonsful of butter.

Mrs. George E. Howland, Norwood, Ohio.

FRUIT PUNCH

Take 18 lemons, 1 dozen oranges, 4 cans of pineapple, 4 quarts of water, 2 bottles of cherries. Into a pint of water shave the outer skin of 6 lemons and let simmer 10 minutes; also place the slices of pineapple in a quart of water. Strain both over 5 pounds of sugar. Add the fruit and juice and the rest of the water. Several slices of pineapple and orange and all of the cherries should be saved and added to the mixture after it is strained. Cool with block of ice in punch bowl. This will amply serve 75 persons. You can use canned cherries if opposed to using bottled cherries. This will bear more water if you wish to increase the quantity.

Mrs. S. M. Henry, Georgetown, Ohio.

BOILED SALAD DRESSING

Two whole eggs or 4 yolks, 2 tablespoonsful of butter, 4 teaspoonsful of vinegar, $\frac{1}{3}$ teaspoonful of mustard, a few grains of cayenne. Beat eggs until lemon colored and thick. Boil vinegar, add to eggs, set bowl in boiling water, beating constantly and cook until thick. Remove from water. Add seasoning and butter. Thin with cream.

Ruth Summers, Indianapolis, Indiana.

CREAM DRESSING FOR COLD SLAW

Two tablespoonsful whipped sweet cream, 2 of sugar and 4 of vinegar. Beat well and pour over cabbage previously cut very fine and seasoned with salt.

Wava Reeves, Ripley, Ohio.

CREAM SAUCE

Four tablespoonsful of white sugar, 2 tablespoonsful of butter, 1 tablespoonful of flour. Stir. Add a pint of boiling water and cook until done. Add white of an egg, well beaten, and flavor. This is good for tapioca pudding, too.

May McGregor Snelson, Elmwood, Indiana.

LEMON SAUCE

One egg, 1 cup of sugar, $\frac{1}{2}$ cup of butter. Boil all together. Take 1 cup of boiling water, and put into it 2 tablespoonsful of flour, mixed cold with water and let cook. Grate well one large lemon and put into the egg, butter and sugar, then pour the thickened flour and water into this.

Mrs. Mary Stevenson, Georgetown, Ohio.

CITRON PRESERVES

Cut ripe citron into inch squares. To six pints citron add 1 lemon and 1 orange. Grate yellow rind of both lemon and orange. Peel off the white beneath, cut orange up into shreds, squeeze juice from lemon, add all to four pints of white sugar with a little water. Cook into syrup. Then add citron and cook until clear, put into jars and seal. Very fine.

Mrs. A. D. Hughes, Decatur, Ohio.

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GRAPE CONSERVE

Five pounds of grapes, 5 pounds of sugar, juice of two lemons and one orange, grated rind of $\frac{1}{2}$ orange, 1 box of seeded raisins. Wash grapes, separate pulp from skins, cook pulp enough to loosen seeds, put through colander, add skins and other ingredients. Cook 30 minutes. Add one cup of chopped nuts. Seal in glass jars.

Mrs. Otto Reisinger, Russellville, Ohio.

DRY YEAST

Scald 1 cup of hops in a pint of water, have ready in a crock 1 cup of fresh mashed potatoes, 1 cup of flour, 2-3 cup of sugar, 1 teaspoonful salt, 1 scant teaspoonful of ginger, scald this with the hop water, let cool till luke warm. Then stir in 1 cup of yeast that has been put to soak for one hour. Set to rise over night. Then thicken with fresh meal in morning and form into ball with hands and break off in little chunks and set to dry. This can be made with 2 cakes of fresh store yeast if you haven't the home made yeast to start with.

Mrs. Clara Mann, Ripley, Ohio.

MACARONI RIFFIL

Two cups of macaroni, boil in strong salt water. Break two eggs in a dish and beat until light, and a generous amount of cheese and stir in the eggs until taken up by the eggs. Take a frying pan and a tablespoonful of butter. Let the butter get hot, turn the macaroni in the frying pan and turn with a

fork until thoroughly buttered. Then add the cheese stirring, tossing up and down until thoroughly cooked. Add pepper and serve hot.

Mrs. Ella Pittenger.

GRAPE WINE—Unfermented

One pint of grape juice, 1 pint of sugar, or whatever amount of grape juice, use the same amount of sugar. Put on stove, and let come to boiling point and skim. Then boil for 10 or 15 minutes. Put in bottles and seal while hot. This makes a splendid tonic for invalids.

Mrs. Edna Knechtly.



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