



EASTERN STAR
COOK BOOK

CONTAINING
VALUABLE RECIPES



LIVERPOOL, N. Y.

JULY 1, 1921



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To Ruth Hill - my very good friend - Ada H.
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LIVERPOOL, N. Y.

JULY 1, 1921

WEIGHTS AND MEASURES

Baking Bread, Cakes and

Puddings

| | |
|---------------------------|-------------|
| Loaf bread | 40 to 60 m. |
| Rolls, biscuit | 10 to 20 m. |
| Crackers | 30 m. |
| Gingerbread | 20 to 30 m. |
| Sponge cake | 45 to 60 m. |
| Plain cake | 20 to 40 m. |
| Fruit cake | 2 to 4 hrs. |
| Cookies | 15 to 15 m. |
| Bread pudding | 1 hr. |
| Rice and Tapioca | 1 hr. |
| Indian pudding | 2 to 4 hrs. |
| Pump pudding | 2 to 3 hrs. |
| Custards | 15 to 20 m. |
| Steamed brown bread | 2 hrs. |
| Steamed puddings | 1 to 2 hrs. |
| Pie crust | about 30 m. |
| Potatoes | 30 to 45 m. |
| Baked beans | 2 to 3 hrs. |
| Braised meat | 2 to 4 hrs. |
| Scalloped dishes | 15 to 20 m. |

Baking Meats

| | |
|--|--------------|
| Beef, steaks, rare, per lb. | 2 to 15 m. |
| Beef steaks, well done, per lb. | 12 to 15 m. |
| Beef, rolled rib or rump, per lb. | 12 to 15 m. |
| Beef, long or short fillet | 20 to 30 m. |
| Mutton, rare, per lb. | 10 m. |
| Mutton, well done, per lb. | 15 m. |
| Lamb, well done, per lb. | 15 m. |
| Pork, well done, per lb. | 20 m. |
| Pork, well done, per lb. | 20 m. |
| Turkey, 10 lbs. wt. | 2 hrs. |
| Chickens, 2 to 4 lbs. wt. | 1 to 1½ hrs. |
| Geese, 3 lbs. | 2 hrs. |
| Yam duck | 40 to 60 m. |
| Game duck | 30 to 40 m. |
| Grouse, Pigeons | 20 m. |
| Small birds | 15 to 20 m. |
| Veal, per lb. | 25 m. |
| Fish, 2 to 3 lbs.; long, thin fish | 1 hr. |
| Fish, 4 to 6 lbs.; thick halibut | 1 hr. |
| Fish, small | 20 to 30 m. |

Freezing

| | |
|-----------------|-------|
| Ice Cream | 30 m. |
|-----------------|-------|

Table of Measures

| | |
|--|---------------------|
| 48 drops | 1 teasp. |
| 3 teaspoons | 1 tablesp. |
| 4 tablespoons | $\frac{1}{2}$ cup |
| 1 cup | $\frac{1}{2}$ pint |
| 1 round tablespoon butter | 1 ounce |
| 1 solid cup butter, granulated sugar, milk, chopped meat | $\frac{1}{2}$ pound |
| 2 cups flour | $\frac{1}{2}$ pound |
| 2 large eggs | 1 pound |

Boiling

| | |
|--|-------------|
| Coffee | 2 to 5 m. |
| Tea, steep without boiling | 4 m. |
| Corn meal | 3 hrs. |
| Hominy, fine | 1 hr. |
| Oatmeal, rolled | 30 m. |
| Oatmeal, coarse, steamed | 1 hr. |
| Rice, steamed | 45 to 60 m. |
| Rice, boiled | 15 to 20 m. |
| Wheat Granules | 20 to 30 m. |
| Eggs, soft boiled | 3 to 4 m. |
| Eggs, hard boiled | 15 to 20 m. |
| Fish, long, whole, per lb. | 4 to 10 m. |
| Fish, cut, per lb. | 15 m. |
| Clams, Oysters | 2 to 5 m. |
| Beef, corned and a la mode | 2 to 5 hrs. |
| Soup stock | 2 to 6 hrs. |
| Veal, Mutton | 2 to 3 hrs. |
| Tongue | 2 to 4 hrs. |
| Foiled pigeons | 2 hrs. |
| Ham | 5 hrs. |
| Sweetbreads | 20 to 30 m. |
| Sweet corn | 2 to 3 m. |
| Asparagus, Tomatoes, Peas | 15 to 20 m. |
| Macaroni, Potatoes, Spinach, Squash, Celery, Cauliflower | 20 to 30 m. |
| Cabbage, Beets, young | 20 to 45 m. |
| Parsnips, Turnips | 20 to 45 m. |
| Carrots, Onions, Parsley | 20 to 45 m. |
| Beans, String and Shelled | 1 to 2 hrs. |
| Puddings, 1 quart, steamed | 2 hrs. |
| Puddings, small | 1 hr. |

Frying

| | |
|-----------------------------------|-----------|
| Croquettes, Fish Balls | 1 m. |
| Doughnuts, Fritters | 2 to 5 m. |
| Bacon, Small Fish, Potatoes | 2 to 3 m. |
| Breaded Chops and Fish | 2 to 3 m. |

Broiling

| | |
|----------------------------------|-------------|
| Steak, one inch thick | 4 m. |
| Steak, one and a half inch | 6 m. |
| Small, thin fish | 5 to 8 m. |
| Thick fish | 12 to 25 m. |
| Chops broiled in paper | 5 to 10 m. |
| Chickens | 20 m. |
| Liver, Tripe, Bacon | 2 to 3 m. |

Table of Proportions

| |
|---|
| 1 cup liquid, 2 cups flour for bread. |
| 1 cup liquid, 2 cups flour for muffins. |
| 1 cup liquid, 1 cup flour for batters. |
| 1 teaspoon soda to 1 pint sour milk. |
| 1 teaspoon soda to 1 cup molasses. |
| $\frac{1}{2}$ teaspoon salt to 1 quart custard. |
| 1 teaspoon salt to 1 quart water. |
| $\frac{1}{2}$ teaspoon salt is a pinch. |
| $\frac{1}{2}$ square inch pepper is a shake. |

BREAD

MY RECIPE FOR BREAD

Take two coffee cups full of flour,
With water sufficient to "dough" it,
A thimble of salt for the "season,"
Now roll it and poke it and blow it,
And pinch it and push it and fop it,
And punch it and pound it and pull it,
And monkey around till you drop it,
Then clean it off nice with a towel,
And soak in a yeast cake to "raise" it;
Now drop in some soda to "short" it,
And smear on some butter to "glaze" it;
Place it away back in the oven
(That is, if you've molded and "set" it);
Close up all the doors of the kitchen,
Go in and sit down and forget it,
Go sit yourself down in the parlor,
And read from the "Science of Baking."
Read on till you smell something burning,
Then think of the bread you are making.
Now, hop, skip and jump to the kitchen,
And, as you hop higher and higher,
You know by the smoke in the hall-way
The blooming old bread is on fire.
Now hustle it out in the alley,
Juggle it, fumble it, shy it;
Then gently dig up a dime,
And go to the bakers and buy it.

BREAD WITH COMPRESSED YEAST

At supper time put one quart of flour in a bread pan; make a hole in the center; put one tablespoonful of sugar, one tablespoonful of lard, one large tablespoonful of salt; add one cup of boiling water dissolving the sugar, salt and lard; stir in a little of the flour to scald; then add two cups of cold water and stir until smooth. When cold, add one compressed yeast cake that has been dissolved in a little cold water; then flour, knead and cover closely. In the morning put in tin and let rise and bake. This makes two loaves.—Mrs. N. E. Rhodes.

RAISIN BREAD

One cup of sugar, 1 cup of sweet milk, 1 cup of chopped nut meats, 1 cup of raisins, $2\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder, 1 teaspoon of salt, and 1 egg. Add baking powder and salt to flour, sift three times, beat sugar and egg together and add milk. Last of all add nuts and raisins. Let rise for twenty minutes. Bake forty-five minutes.—Mrs. Elizabeth Colyer.

RAISIN NUT BREAD

Four cups of flour, 4 teaspoons of baking powder, $\frac{1}{2}$ cup of sugar, 1 egg, salt, $1\frac{1}{2}$ cups of sweet milk, 1 cup of raisins seeded, $\frac{1}{2}$ cup of English walnut meats.—Miss Irene Bardeau.

NUT BREAD

One cup of sugar, 1 cup of flour, 2 cups of graham flour, $\frac{3}{4}$ cup of nut meats, 1 teaspoon of salt, 1 level teaspoon of soda, 2 teaspoons of baking powder, all stirred together. Add two cups of sour milk, stir thoroughly then put in pan and bake in moderate oven forty or fifty minutes.—Mrs. Julia L. Stevens.

NUT BREAD

Four cups of flour, 4 teaspoons of baking powder, $\frac{1}{2}$ cup of sugar, little salt, 1 cup of nut meats, 1 cup of dates chopped, mix with flour 2 eggs, $1\frac{1}{2}$ cups of sweet milk. Let rise for twenty minutes. Bake forty-five minutes. Makes two loaves.—Mrs. Sarah Gettman.

NUT BREAD

Beat 1 egg and add enough milk to make 2 cups, $\frac{1}{2}$ cup of sugar, 1 teaspoon of salt, 4 cups of flour, 4 teaspoons of baking powder sifted four times, 1 cup of chopped nuts, let stand for twenty minutes uncovered. Bake for forty minutes.—Miss Dora Fairchild.

NUT BREAD

One-half cup of sugar, 2 eggs, 1 cup of milk, 2 scant cups of flour, 1 scant cup of chopped walnut-meats, 3 teaspoons of baking powder, $\frac{1}{4}$ teaspoonful of salt. Flour the nuts well. Mix all together and let rise for fifteen minutes before baking.—Mrs. C. L. Steinhart.

GRAHAM BREAD

One-quarter cup of sugar, 3 tablespoons of shortening, $1\frac{1}{2}$ cups of sour milk, 1 teaspoon of soda, 1 cup of white flour. Stir stiff with graham flour then add $\frac{1}{2}$ teaspoon of baking powder and pinch of salt in the white flour. Bake. Very Good.—Mrs. Emma M. Cook.

GRAHAM BREAD

One-half cup of brown sugar, $\frac{1}{2}$ cup of molasses, 1 teaspoon of soda, 2 cups of graham flour, $1\frac{1}{2}$ cups of white flour, $\frac{1}{2}$ cup of sweet and 1 cup of sour milk, salt.—Mrs. Nellie E. Lyon.

STEAMED GRAHAM BROWN BREAD

Two cups of graham flour, 2 cups of wheat flour, 2 cups of sour milk, 3 tablespoons of shortening, 4 tablespoons of sugar, 2 level teaspoons of soda, 1 teaspoon of salt. Steam for two hours. Brown in oven a few minutes.—Mrs. Etta Switte.

BROWN BREAD

One-half cup of molasses, 1 egg, 1 cup of sweet milk, 1 teaspoon of soda dissolved in a little hot water, 1 cup of white flour, 1 cup of graham flour, salt. Steam two hours.—Mrs. Alice O'Neill.

BOSTON BROWN BREAD

One pint of graham flour, 1 pint of white flour, 1 pint of sour or butter-milk into which 1 teaspoon of soda has been dissolved, 1 teaspoon of baking powder, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ cup of molasses. Mix dry ingredients and steam for two and one-half hours.—Mrs. Kate Post.

BROWN BREAD

One cup of sifted flour, 3 cups of graham flour, $3\frac{1}{2}$ teaspoons of soda, 1 small teaspoon of salt, 1 cup of molasses, $2\frac{1}{2}$ cups of sour milk, $\frac{1}{2}$ cup of raisins. Steam three hours.—Mrs. H. Andrews.

BROWN BREAD

One egg, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of graham flour, $1\frac{1}{2}$ cups of white flour, 1 cup of sweet milk, 1 teaspoon of soda, 1 teaspoon of salt. Steam two hours. It is better to use less molasses and some sugar.—Mrs. L. E. Mellogg.

BROWN BREAD

One cup of molasses, $\frac{1}{2}$ cup of sugar (scant), 1 cup of sour milk, 1 cup of sweet milk, 1 teaspoon of soda, little salt, 3 cups of graham flour. Bake in a slow oven.—Miss Louise Antman.

CORN BREAD

One cup of corn meal, 1 cup of flour, $\frac{1}{2}$ cup of sugar, 1 cup of sour cream or milk, 2 eggs, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon of salt. Add all together and stir until thoroughly mixed. Bake in moderate oven about thirty minutes.—Mrs. Martha Bump.

ROLLS

Three pints of flour, 1 pint of scalded milk, 1 teaspoon of salt, 2 tablespoons of sugar, 4 tablespoons of melted butter or lard, 1 compressed yeast cake. Sift the flour into a bread-pan; dissolve sugar and yeast cake in a little warm water and add to the milk and butter that have been cooled to the same temperature; turn into bread-pan and beat well as you stir in a little of the flour; let rise until light, then add the salt and knead in all the flour; let this rise until more than twice the size and then knead into long loaf to cut into rolls; beat each roll with fist until only $\frac{1}{2}$ inch thick; butter lightly, fold and place in greased tin to rise and then bake in hot oven.—Mrs. Miss L. Phillips.

COFFEE ROLLS

Two cups of bread sponge, $\frac{1}{4}$ cup of sugar, 2 eggs, 3 tablespoons of melted butter, cinnamon to taste. Mix soft as for light biscuit, let rise once, then roll thin and spread with butter, sugar and cinnamon, roll up and cut. Put into cup tins and bake twenty minutes in moderate oven.—Mrs. Frances Davey.

BAKING POWDER BISCUIT

One pint of flour, 1 dessertspoon of lard, 2 tablespoons of baking powder, 1 tablespoon of salt. Sift dry ingredients thoroughly, then rub in the lard, add enough sweet milk to make a stiff dough, turn on board and pat it flat with hands. Repeat this twice, then cut one inch thick and bake in quick oven about eighteen minutes.—Mrs. Henry L. Bassett.

BAKING POWDER BISCUIT

One quart of flour, 3 heaping teaspoons of baking powder, salt, $\frac{1}{2}$ cup of lard (scant), 1 pint of milk. Have dough soft. Bake about fifteen minutes in hot oven. Makes about one dozen biscuits.—Miss Bertha Godard.

KUCHEN

Materials—Sponge.—One cup of milk scalded and cooled, 2 teaspoons of sugar, 1 pinch of salt, $\frac{1}{2}$ cake of yeast foam dissolved in $\frac{1}{4}$ cup of luke warm water, 2 cups of flour.

Materials—Dough.—One-quarter cup of flour, $\frac{1}{4}$ cup of sugar, 1 egg, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ cup of milk, 3 to 4 cups of flour to make soft dough.

Way of preparing.—Make a sponge of the sponge materials and let mixture stand over night, then add the dough materials to the sponge and make a soft dough, let rise till light, then place in shallow pans. Wash top with melted butter, sprinkle with granulated sugar and cinnamon, let rise till light. Bake about twenty-five minutes in moderate oven. Serve either warm or cold. The kuchen should be about one inch and one-half thick when finished.—Miss Bertha Newman.

KUCHEN

Two cups of flour, $\frac{1}{4}$ cup of sugar, 1 scant teaspoon of salt, 2 level teaspoons of baking powder, 1 cup of milk, 1 egg. Put in tin, then sprinkle with sugar and cinnamon.—Mrs. F. Scholl.

KUCHEN

Mix together 1 pint of flour, 3 tablespoons of sugar, $\frac{1}{2}$ teaspoon of salt, 2 tablespoons of shortening (melted), 1 cup of milk and 1 cup of water both luke warm, 1 Fleischmann's yeast cake. Put in a warm place. When light put in tins, let rise again and put fruit and sprinkle with sugar and cinnamon on top. Bake.—Mrs. Lettie Michel.

PRUNE KUCHEN

Two cups of flour, 2 tablespoons granulated sugar, $\frac{1}{4}$ teaspoon of salt, 2 teaspoons of baking powder, $\frac{1}{4}$ cup of butter, 1 egg, $\frac{1}{2}$ cup of milk, 2 tablespoons brown sugar and cinnamon to taste. Sift flour and baking powder. Add the sugar and salt, then rub the butter well into them. Add egg and milk. Turn into a shallow buttered pan and spread dough evenly.

Press prunes, skin side down, into the top of dough. Dredge with brown sugar and cinnamon. Serve hot.—Mrs. Gertrude R. Schama.

BLITZ KUCHEN

One-half cup of butter, $\frac{1}{2}$ cup of sugar, yolks of 4 eggs and cream this together. 4 tablespoons of sweet milk, 1 cup of flour, 1 tablespoon of baking powder sifted together. Put batter in tins, then beat the whites of four eggs with two tablespoons of sugar and spread over butter. Sprinkle ground nuts on top and bake light brown.—Mrs. Sarah Getman.

FANCY GERMAN COFFEE CAKE

Three-quarters cup of granulated sugar, butter size of an egg, 1 egg, 1 cup of milk, 1 large cup of flour, 1 large teaspoon of baking powder, pinch of salt. Flavor to taste. Cream butter and sugar, add egg, baking powder and flour. Pour batter into square tin. Sprinkle thickly over top with a mixture of one-half cup of granulated sugar, one teaspoon of cinnamon, one-half cup of chopped nuts.—Mrs. Caroline Bittel.

CINNAMON COFFEE CAKE

Sift together $1\frac{1}{2}$ cups of flour, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ cup of sugar, 2 teaspoons of baking powder, rub in 2 tablespoons of soft butter, beat 1 egg with $\frac{1}{2}$ cup of milk; stir into above mixture; put in a shallow pan. With a spoon mix well 2 tablespoons of butter, 1 of flour, 3 of sugar, $\frac{1}{4}$ of cinnamon and a pinch of salt. When well mixed spread on top of dough, bake about twenty minutes.—Mrs. Fred Kies.

JOHNNY CAKE

One cup of corn meal, 1 cup of flour, $\frac{1}{2}$ cup of sugar, 2 tablespoons of melted butter, 2 teaspoons of baking powder; mix with sweet milk as stiff as cake batter; lastly add two eggs well beaten.—Mrs. Ashley.

MUFFINS

One and one-half tablespoons of melted shortening, 1 tablespoon of sugar, 1 egg, $1\frac{1}{2}$ cups of milk, 3 cups of flour, 2 teaspoons of baking powder, 1 teaspoon of salt. Sift baking powder and flour together. Bake in muffin tins in hot oven.—Mrs. Charles L. Steinhart.

RICH MUFFINS

One-quarter cup of butter, $\frac{1}{4}$ cup of sugar, 1 egg, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 level teaspoons of baking powder. This makes twelve gems very good for shortcake.—Mrs. C. Kies.

RICE MUFFINS

One cup of cooked rice (or cooked rolled oats may be used), 1 egg, 2 tablespoons of shortening, 2 tablespoons of sugar, 2 teaspoons of baking powder, 1 cup of sweet milk, flour enough to make a stiff batter, $\frac{1}{2}$ teaspoon of salt.—Mrs. Frances Davey.

FRENCH CORN MUFFINS

One-half cup of sugar, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of Indian meal, 1 cup of milk, 2 eggs, 2 heaping teaspoons of baking powder.—Mrs. E. Platner.

WHEAT PUFFS

One egg beaten very lightly, 1 cup of sweet milk, 2 cups of flour, 2 teaspoons of baking powder sifted together and add $\frac{1}{2}$ cup of melted butter, beat together well, have gem pans hot and bake for twenty minutes. Delicious.—Mrs. Ada Hones.

BRAN GEMS

One egg, $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of molasses and mix together, $\frac{1}{2}$ cup of sour milk and fill cup with water, 1 cup of flour, $1\frac{1}{2}$ cups of bran, 1 teaspoon of soda, salt. Bake in hot oven.—Mrs. Eugene Freeman.

BRAN GEMS

Two eggs, 4 tablespoons of brown sugar, 4 tablespoons of molasses, 2 tablespoons of melted butter or lard, 2 cups of sour milk, 2 teaspoons of soda, 2 cups of bran, 2 cups of graham flour, salt. Bake from twenty to thirty minutes. Makes about 15 gems.—Miss Bertha Godard

WHEAT BRAN CAKES

One cup of wheat bran, 1½ cups of graham flour, 2 tablespoons of molasses, 1 tablespoon of melted butter, ½ teaspoon of soda, ¼ cup of hot water, 1 cup of milk, salt. Bake in cake tins.—Mrs. Fred Wackerle.

GRAHAM GEMS

One egg, ¼ cup of light brown sugar, 1 heaping tablespoon of lard, ½ teaspoon of salt, 1 pint of sweet milk, 1 cup of white flour, 2 cups of graham flour, 2 teaspoons of baking powder.—Mrs. George Duerr.

POPOVERS

Beat 2 or 3 eggs well, mix carefully 2 cups of flour, ½ teaspoon of salt and 2 cups of milk with the eggs. Pour into hot greased tins and bake in hot oven about one-half hour. Serve hot.—Mrs. Marjorie W. Hamlin.

SALLY LUNN

Two eggs, 2 tablespoons of melted butter, 1 cup of sweet milk, 2 tablespoons of sugar, salt, 2 cups of flour, 2 teaspoons of baking powder. Bake in gem tins.—Mrs. Kate C. Waller.

CINNAMON POPODOLES

One-half cup of sugar, 1 cup of sweet milk, 1½ cups of flour, 1 egg, 1 tablespoon of butter, 2 teaspoons of baking powder. Bake in a shallow tin and sprinkle with sugar and cinnamon.—Mrs. M. Welch.

SOUPS

DUMPLINGS

One pint of flour, 2 teaspoons of baking powder, 1 teaspoon of salt, 1 cup of sweet milk. Cook fifteen minutes with cover off then cook ten minutes with cover on.—Mrs. L. E. Melting.

CLAM CHOWDER

One-quarter lb. of salt pork, 1 dozen large potatoes sliced, 2 or 4 large onions sliced, salt, pepper, flour, 1½ lbs. of crackers, 1½ cups of sweet milk, 1 quart of clam meats. Into an iron kettle put one-quarter lb. of salt pork clam, fry out same and take out scraps, leaving the fat in the bottom of the kettle and tip so it will run on sides and remove from fire. Laying in one layer of sliced potatoes, one layer of onions, one layer of clam meats dredged with pepper, salt and flour. Repeat until it is all used, then fill kettle with cold water, enough to cover. Boil until potatoes are done then put in one and one-half cups of milk scalded and let come to a boil.—Mrs. G. Grimshaw.

MATOTTS CLAM CHOWDER

Two and one-half lbs. of fresh pork (hocks), cook for two hours, then add 6 onions, 3 carrots and 3 potatoes all chopped fine, 1 can of tomatoes, ½ package of thyme, cook until done. Wash thoroughly two dozen clams, then put in steamer, over a little water and steam for a few minutes then open and cut up (I use scissors) and add to above mixture and let stand about five minutes. (This is fine).—Mrs. Thomas Metcalf.

VEGETABLE SOUP

Scald, peel and mash one peck of tomatoes then run two heads of cabbage, a dozen medium sized carrots, one bunch of parsley and one-half peck of onions through a food chopper. Mince three stalks of celery and boil one dozen ears of corn on the cob for ten minutes then cut off and scrape and mix them all together and add a small handful of salt to every

gallon. If mixture seems dry add water and boil until carrots are thoroughly cooked. Seal while hot in quart cans and in winter add contents of jar to soup stock.—Mrs. May Graves.

CONSOMME VERMICELLI

Three lbs. of beef, lower part or round, 1 lb. of marrow bone, 3 lbs. of knuckle veal, 2 quarts of water, dice $\frac{1}{4}$ cup each of carrots, turnips, celery and onions, 1 tablespoon of salt, 6 pepper corns, 3 cloves, 2 sprigs of thyme, 2 sprigs of parsley, $\frac{1}{2}$ bay leaf, 1 package of Warner's Vermicelli. Cut the beef in one-inch cubes and brown one-half of this in fat from the marrow bone. Put remaining half in kettle with cold water and salt. Add veal cut in pieces, browned meat and bones. Let stand for one hour. Heat slowly to a boiling point, let simmer six hours, removing scum as it forms on the surface. Scald the vegetables and add with the seasonings the last hour of cooking. Strain, cool quickly, remove fat and clear. When ready to serve add Vermicelli which has previously been cooked in well salted water, allowing half the contents of the package for each six plates to be served.

CANNED TOMATO SOUP

One peck of ripe tomatoes, 4 onions, 2 sweet peppers, 2 stalks of celery, a little parsley, cook and press mixture through a colander, add $\frac{1}{4}$ cup of granulated sugar, $\frac{1}{4}$ cup of salt, $\frac{1}{2}$ cup of flour. Cook well, then add a piece of butter and can hot. When soup is served bring it to boiling point and add a little soda and hot milk.—Mrs. Gertrude R. Schamu.

TOMATO SOUP

One peck of ripe tomatoes, 6 onions, 1 bunch of parsley, 6 whole cloves, 1 stalk of celery. Cook together and strain, then add to juice $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ teaspoon of cayenne pepper, salt, $\frac{1}{2}$ cup of melted butter, stir in $\frac{1}{2}$ cup of flour then let come to boil and can.—Mrs. Anna H. Davis.

GOOD TOMATO SOUP

One peck of ripe tomatoes, 2 heads of celery (put through food chopper). Boil until celery is tender then strain. 4 onions, 3 bay leaves, $\frac{1}{4}$ cup of salt, $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of flour, little red pepper. Add to above after it is strained. When serving dilute with milk.—Mrs. L. H. Van Fatten.

CHICKEN NOODLE SOUP

One three-lb. fowl, 2 quarts of cold water, $\frac{1}{2}$ package of Warner's Egg Noodles, 2 teaspoons of salt, $\frac{1}{2}$ teaspoon of pepper, 1 teaspoon of minced parsley. Cut all the meat from the fowl, reserving the breast whole. Cut the rest into bits, break the bones and put them with the meat and salt water into a kettle. Place the breast on top of the other meat. Cook four hours. Remove the breast as soon as tender. Skim often at first, strain and add breast cut in dice, also seasonings and parsley. Cook one-half the contents of a package of Warner's Egg Noodles in well salted water, drain and add to soup a few minutes before serving.

POTATO SOUP

Four medium sized potatoes cooked until soft, then mashed in water they were cooked in. Add two small onions sliced thin and cook a few minutes, then add salt, pepper and a piece of butter the size of an egg, and lastly one pint of milk. Let come to a boil and serve at once.—Mrs. Julia L. Stevens.

OYSTER SOUP

One quart of oysters, $\frac{1}{2}$ cup of hot water, 1 pint of boiling milk, 1 tablespoon of butter. Strain all the liquor from the oysters then add the hot water to the liquor and let it heat. When near the boiling point season with salt and pepper and add the oysters. Let them boil until they begin to raffle. Stir in butter and when this has melted add the boiling milk and serve at once.—Miss Anna Held.

FISH AND SHELL FISH

SALMON LOAF

One can of red salmon, 1 egg, 2 mashed potatoes, 5 ground crackers, 1 cup of milk, $\frac{1}{2}$ teaspoon of baking powder, pinch of salt, also use liquor from salmon.—Mrs. Fannie Grimshaw.

SALMON LOAF

One can of salmon, 2 eggs, well beaten, 4 rolled crackers, 1 cup of milk, salt and pepper, 1 tablespoon of butter. Steam one and one-half hours.—Miss Melba Hall.

ESCALLOPED SALMON

One can of salmon, pick out bones and skin, leave juice. Equal amount of crackers rolled fine. One egg, milk to moisten, salt and pepper. Mix all thoroughly and pack in well buttered casserole. Gravy—Cream one tablespoon of butter and one tablespoon of flour. Pour in small bowl of water and cook until thick. Stir in whole egg and season to taste.—Mrs. Vera G. Baker.

CODFISH BALLS

Cut and pick codfish into small pieces then free it from bones and skin. Soak in luke warm water for one hour and put in cold water and boil. Change water and give second boiling. Take boiled potatoes hot from pot then mash and mix with codfish. Season. When slightly cool, add one beaten egg and shape into balls, and fry in hot lard.—Mrs. Fannie Grimshaw.

CODFISH CAKES

Boil 4 large potatoes, $\frac{1}{2}$ lb. of flaked codfish, together until tender, mash and add 1 beaten egg, 2 tablespoons of flour, dash of pepper, then shape in balls. Fry in deep fat.—Mrs. H. E. Donaldson.

SHRIMP AND PEA WIGGLE

One can of peas, warm, 1 can of shrimps, put in cold water a few minutes and clean. 2 tablespoons of melted butter, 2 tablespoons of flour.—Mrs. L. H. Van Patten.

OYSTER PATTIES

One pint of oysters, $\frac{1}{2}$ pint of cream, 1 tablespoon of flour, salt and pepper to taste. Let the cream come to a boil, mix the flour with a little cold water, make smooth. Stir into boiling cream. While the cream is cooking let the oysters come to a boil in their own liquor. Strain carefully and drain off all the liquor. Add oysters to the cream, boil at once. Fill shells rapidly to serve.—Mrs. M. B. Root.

FRIED OYSTERS A LA MEXICANO

For 1 quart oysters, drain the oysters, and pat in a cheese cloth. $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of tomato catsup, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika. Mix flour, milk, salt and paprika, to a smooth batter and add catsup. Dip oysters into batter then into soft bread crumbs; then batter, then crumbs. Fry one minute in deep fat hot enough to brown a cube of bread in forty seconds. Serve very hot.—Mrs. H. Donaldson.

FINNAN HADDIE CASSEROLE

Pick out a nice brown finnan haddie and clean thoroughly and trim. Cut in portions and place in casserole with milk to cover. Bake in oven for one hour, then thicken gravy and add a little more milk if necessary.—Mrs. Leora Gilson.

MEATS

MEAT LOAF

Two bowls of chopped meat, 1 bowl of rolled crackers or rice, 2 eggs. Milk or broth to give right consistency.—Mrs. Thomas Metcalf.

HAMBURG LOAF

Two lb. of hamburger, 1 onion chopped, pepper and salt. Make in loaf. 1 can of Campbell's soup and $\frac{1}{2}$ can of water poured over. Bake one hour in a hot oven.—Mrs. Nellie E. Lyon.

VEAL LOAF

Two and one-half lbs. of veal, 2 onions, 4 eggs boiled one-half hour, 1 $\frac{1}{2}$ lemons sliced, salt and pepper, $\frac{1}{2}$ envelope gelatine. Boil meat and onions until tender and drain in colander. When cool pick out pieces of bone or gristle and discard. Put the rest through a food chopper and soak gelatine in a cup of cold water for five minutes. Line brick shaped pan with oiled paper and lay slices of lemons on bottom and sides, then heat one pint stock. Add gelatine and mix with meat until mushy and put layer of meat in pan. Put eggs (shelled) through center of pan then another layer of meat to fill pan. Put oiled paper over meat and weight on top. Let it stand over night, turn out on platter and remove oiled paper. A slice of egg will appear in each slice of meat. Very Good.—Mrs. Fanny Manser.

CASSEROLE OF LAMB

Two lbs of lamb cut in one-inch pieces, $\frac{1}{2}$ cup of carrots sliced, $\frac{1}{2}$ cup of celery cut fine, 2 tablespoons of onions, 2 tablespoons of fat, 1 teaspoon of Worcestershire sauce, 2 cloves, $\frac{1}{4}$ of a bay leaf, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, $\frac{1}{4}$ teaspoon of paprika, 2 cups of boiling water. Brown vegetables in fat. Remove vegetables, brown meat then put meat in casserole with water and seasoning. Cook slowly for one and one-half hours then add vegetables and cook for three-quarters of an hour or longer.—Miss Ruth Barden.

RABBIT SOUTHERN STYLE

Cut rabbit in pieces, salt, pepper and roll in flour. Put ham fat one-half inch deep in frying pan, and smoking hot. Put in pieces not too close together and fry brown. Place in dripping pan with more salt, pepper and handful of flour. Bake in oven until tender, turning once. If necessary, add a little more water to gravy and when done serve hot on platter with gravy and chopped parsley.—Mrs. Grace D. Duell.

CHOP SUEY

One quart of ripe tomatoes, 1 lb. of alphabet macaroni, 2 cups of hamburger steak, 2 onions chopped. Brown in butter and cook each ingredient separately. Mix, season and cover with crackers and butter. Brown in oven.—Mrs. Anna Davis.

SAUER BRATEN

Lay five lbs. of beef for two days in vinegar to which has been added the following ingredients. One lemon, 4 cloves, 2 laurel leaves, a small handful of whole pepper, 1 onion and salt to suit the taste. Steer in the same juice until tender. Take the meat out and cut it into small pieces. Brown one quart of flour and stir it into the gravy until thick, strain and pour over the meat.—Miss Anna Heid.

CHICKEN PIE

One egg, 4 tablespoons of melted butter, 1 cup of sweet milk, 2 cups of flour, 2 teaspoons of baking powder. This makes just enough pie for one chicken. After the chicken is cooked put it with gravy slightly thickened into an earthen baking dish. Stir the ingredients mentioned above together, spread over the chicken and bake.—Mrs. Fred Kies.

CHILI CON CARNE

Two and one-half lbs. of beef chopped fine, 1 tablespoon of salt, 2 quarts of water, 1 can of tomatoes, 4 onions, 2 quarts of potatoes cut in dices, 1 can of red kidney beans and chili powder to suit taste. Put beef in kettle with salt and cook until meat turns white, then add water, onions, tomatoes and let boil until thoroughly done. Boil diced potatoes in separate kettle with

enough water to cover and when cooked add to the above; then beans and chili powder.—Mrs. Thomas Metcalf.

SPANISH HASH

One lb. of round steak run through food chopper. In a large frying pan put 2 tablespoons of butter, 2 tablespoons of lard or other drippings, slice fine 1 large onion, 1 green pepper, fry light brown, add chopped meat when slightly cooked, 1 cup of cooked rice, 1 cup of tomato sauce, salt and pepper. Put in casserole and cover with buttered crumbs and a sprinkling of paprika; then brown. A little catsup improves it.—Mrs. Elizabeth Gilson.

VIRGINIA BAKED HAM

Soak ham over night, then boil until done, but do not let it boil any longer. Let it cool in the water in which it was boiled, then remove the skin and trim. Put in baking pan and press cloves in the ham. Put in oven and baste with the following: the juice of two lemons and one cup of brown sugar. Stir until sugar is dissolved. Baste often and bake in slow oven until nicely browned.—Mrs. Elizabeth Gilson.

BEEF OR LAMB STEW WITH ELBOW MACARONI

Instead of thickening the stew with flour as is usual, add $\frac{1}{2}$ package of Warner's Elbow Macaroni 15 minutes before it is ready to be served.

SCALLOPED HAM

One-half cup of rice partly boiled, 2 large carrots, 2 slices of smoked ham, $\frac{1}{2}$ can of tomatoes. Arrange in layers: first, rice, second, carrots, third, ham cut in pieces; then repeat. Add tomatoes last. Bake slowly for one hour.—Mrs. Kate Feltz.

HAM IN CASSEROLE

One slice of ham, $1\frac{1}{2}$ or 2 inches thick, cut from near the middle of ham and about the size of your baking dish. Cover with cold water and let it just come to a boil; then remove and drain. On the bottom of the baking dish, cut small pieces of fat, trimmed from the side of ham, and sprinkle a little pepper and dry mustard over this. Lay ham on top then sprinkle again with a little pepper and dry mustard. Over this put a good layer of brown sugar. Put in a hot oven and when sugar browns or melts add a little water and baste often. Bake one-half or three-quarters of an hour according to thickness.—Mrs. Elizabeth Gilson.

HORSE RADISH SAUCE

Grate or put through food chopper enough horse radish to make one-half cup, let it come to a boil in one pint of milk, thicken this with one tablespoon of flour, which is stirred smooth in a little milk. Add a little sugar and salt, then stir in a beaten egg and take off fire at once. Good on meats, hot or cold.—? Club.

RULE FOR MAKING SAUSAGE

Four oz. of salt, 1 oz. of sage, 1 oz. of pepper, 10 lbs. of meat. Put through chopper.—Mrs. Fannie Grimshaw.

VEGETABLES

"An apple a day keeps the doctor away"

Is a saying both wise and true;

An onion a day also keeps him away,

And your friends and acquaintances, too.

BAKED ONIONS

Peel onions and boil ten minutes, drain, put in greased baking dish, sprinkle with salt and pepper, cover with white sauce into which one beaten egg has been added. Sprinkle with buttered crumbs. Bake covered for twenty minutes then uncover and brown.—Mrs. L. Hemingway.

CREAMED CABBAGE

Chop sufficient cabbage to make two quarts. Cover it with cold water, soak one hour, drain, cover with boiling water, add a teaspoon of salt, boil in an uncovered saucepan twenty minutes, drain again. Rub together one tablespoon of butter and one of flour, add a half pint of milk, stir until boiling, add a teaspoon of salt, a saltspoon of pepper. Add the cabbage and heat carefully and serve. Excellent.—Mrs. Mary Van Velde.

STUFFED CABBAGE

One solid head cabbage, 2 cupsful left over meat, 2 slices salt pork, chopped, 1 cupful of bread crumbs, milk or stock, 1 egg, $\frac{1}{4}$ teaspoon of mace, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper. Select a well shaped head of cabbage weighing about 3 pounds. Cut a slice of the top, and hollow out the cabbage as much as possible, using a knife or spoon. Make a stuffing of the other ingredients, moistening the crumbs with the milk or stock, and season thoroughly. Freshen cabbage in salted water for thirty minutes, drain and fill three-quarters with the stuffing. Dust with salt, tie in a cloth and steam two hours, or until tender. Serve with tomato sauce.—Mrs. Bertha Held.

BAKED BEANS AND CARROTS

Two carrots sliced, two cups of par-boiled beans put in layers in baking dish with a few pieces of salt pork. Two tablespoons of sugar and a little pepper. Cover with hot water adding hot water as needed. Bake four hours.—Mrs. May Graves.

SPINACH

Cook well washed spinach or swiss chard until tender, in salted water, drain, and chop fine. Fry two tablespoons of butter with one onion chopped fine. When light brown add 1 tablespoon of flour and hot water to thicken. Add to chopped spinach, pepper and salt to taste. Serve hot, garnished with sliced hard boiled eggs, or fried eggs.—Mrs. Miss Feikert.

SUGARED SWEET POTATOES

Boil six large sweet potatoes, peel and cut lengthwise. Put one-half the potatoes in baking dish, sprinkle with brown sugar, bits of butter and just a little cinnamon. Put on another layer of potatoes and sprinkle with sugar, butter and cinnamon the same as before. Pour one-half cup of cold water over all and put in oven until brown.—Mrs. M. B. Root.

POTATO GYPSY PIE

Put a layer of thin sliced potatoes in bottom of baking pan, a layer of sliced onions, a sprinkling of bread crumbs and a little salt, pepper and pieces of butter; then another layer of potatoes, onions, bread and seasoning and a little water to fill about one-half full, then cover and put in stove for ten minutes, then cover with rich pie crust and bake.—Mrs. Elizabeth Gilson.

SCALLOPED POTATOES

Slice raw potatoes one-quarter inch thick and arrange in layers in buttered dish. Sprinkle each layer with flour, butter, salt and pepper. Pour over enough milk to almost cover. Bake in moderate oven until tender, forty-five to sixty minutes.—Mrs. Anna Hall.

POTATOES AU GRATIN

Have ready one pint of cold boiled potatoes cut into dice. Make a cream sauce with two level tablespoons of butter, two level tablespoons of flour, and one cup of milk. Season with one-half teaspoon of salt, and dash of pepper. Add one-half to three-fourths cup of rich yellow cheese shaved fine and stir over hot water until cheese is dissolved. Put alternate layers of the sauce and potatoes in a baking dish and cover the top layer of sauce with buttered bread crumbs. Brown in quick oven.—Mrs. Miss Feikert.

ENTREES

COOLED APPLES

Six medium sized red apples, $\frac{3}{4}$ cupful of sugar, boiling water. Wash the apples thoroughly and place them in a perfectly clean aluminum or enamel ware bottle with low sides. Sprinkle over the sugar and add water to half cover; boil them uncovered very slowly turning occasionally so they will not burst. It will take fully an hour to cook through. By this time the water should have evaporated so that a thick syrup will be left, which when poured over the apples forms a thin jelly.—Mrs. Muriel Lehne.

LUNCHEON DISH

One can of Campbell's tomato soup into which has been grated one-quarter lb. of strong cheese. Cook until cheese melts, but do not boil. Remove from fire and beat in one egg. Serve on hot buttered toast.—Mrs. Leora Gilson.

CHICKEN CROQUETTES

Make a sauce of 4 tablespoons of butter, 6 tablespoons of flour, 1 cup of milk, season with salt, pepper, parsley and lemon juice. Add 1 pint of cut chicken. When cool, shape into croquettes, roll in bread crumbs, beaten eggs, again in bread crumbs. Fry in hot fat.—Mrs. Marjorie W. Hamlin.

CHEESE FONDU

Scald 1 pint of milk in a double boiler. Stir into it 1 cup of grated cheese, 2 cups of stale bread crumbs, 2 tablespoons of butter and 1 teaspoon of salt. Heat slowly and stir into it the well beaten yolks of 4 eggs and take at once from the fire. Let get cold, then fold in the stiffly beaten whites of the eggs, turn into buttered ramkins and bake twenty minutes in a moderate oven.—Mrs. M. B. Root.

MACARONI WESTERN

Put one package of Warner's Macaroni into a stew pan well filled with boiling water that has been liberally salted, boil till macaroni is tender, then pour in colander to drain. Fry four slices of medium fat bacon, remove bacon from pan, add two cups of canned tomatoes and a teaspoonful of paprika, pepper, and simmer for five minutes. Put the macaroni into a baking dish, sprinkle over some grated or sliced cheese, pour over the bacon fat and tomatoes, and bake in a moderate oven for fifteen minutes. Garnish top with fried bacon. Serve hot. This dish serves as both vegetables and meat. Serves six to eight persons.

NOODLES IN CASSEROLE

Cook noodles in salt water until tender, drain thoroughly in colander, then put a layer in casserole and cut up cheese and butter over it. Put another layer of noodles and cheese until dish is filled having noodles on top. Over all pour one cup of thin white sauce and last buttered cracker crumbs. Bake until brown.—Mrs. Elizabeth Gilson.

ITALIAN SPAGHETTI

One slice of bacon, fried brown, remove bacon, 1 quart of tomatoes, lump of butter size of walnut, 1 green pepper cut up fine, 2 sprigs of parsley, salt. Let all boil about three hours. Boil one package of Warner's spaghetti till tender, drain, blanch, pour the above sauce over and serve hot. Very good.—Miss Helena M. Bahr.

BAKED MACARONI WITH CHEESE

Boil one package of Warner's Macaroni in plenty of boiling salted water until tender. Warm a deep pudding dish and butter well; place in this a layer of the macaroni, then a layer of grated cheese, sprinkle over this salt and pepper and small pieces of butter, then add another layer of macaroni and cheese, finishing off with the cheese, pour over a cup of rich milk or cream and bake half an hour.

MOCK OYSTERS

Six ears of sweet corn uncooked, grated from cob, 1 egg, 1 tablespoon of flour, 1 tablespoon of milk, a little salt. Fry in butter and lard.—Mrs. F. R. Horner.

POTATO PANCAKES

Twelve large potatoes, 2 heaping tablespoons of flour, 1 teaspoon of baking powder, $\frac{1}{2}$ teaspoon of salt, 1 or 2 eggs, 2 cups of boiling milk. Potatoes are peeled, washed and grated into cold water (which keeps them white), then strain off water and pour on boiling milk, stir in eggs, salt and flour, mixed with the baking powder. If agreeable add a little chopped onion. Fry same as other pancakes and serve with apple sauce or preserved fruit.—Mrs. Selma R. Gehm.

PEACH FRITTERS

One cup of flour, $\frac{1}{4}$ teaspoon of salt, 1 teaspoon of sugar, beat 3 eggs, add $\frac{1}{2}$ cup of cold water and pour over flour, mix to smooth batter, add 1 tablespoon of melted butter. Cut peaches in halves, roll in sugar, dip in batter, fry in deep fat.—Mrs. Bertha Heid.

FRITTERS

Three eggs beaten very light with pinch of salt, 2 tablespoons of white sugar, 1 coffee cup of sour milk, 1 teaspoon of soda. Flour enough to make a stiff batter, beat well, and fry in deep hot fat. Serve with maple syrup.—Mrs. Emma M. Fairchild.

JOLLY BOYS

Sift together $2\frac{1}{2}$ large bakingspoons of corn meal and 2 of flour, 1 tablespoon of sugar, 1 teaspoon of salt, 2 teaspoons of baking powder, add 1 beaten egg and sweet milk to make a drop batter, 1 tablespoon of melted butter. Fry in hot lard by spoonfuls. Serve with syrup or sugar.—Mrs. Ella Keith.

EGG OMELET

Six eggs beaten light, 2 tablespoons of flour, 1 teaspoon of baking powder, salt, 1 cup of milk.—Mrs. Otto Mass.

DEVILED EGGS

Boil hard six eggs, remove the shells and halve each egg, slipping the yolks into a bowl. Prepare a dressing thus: 2 tablespoons of melted butter, 2 tablespoons of vinegar, 1 tablespoon of sugar to a small teaspoon of mustard, salt and pepper to taste. Pour over the yolks, rub mixture free from lumps and pack into the whites. Garnish dish with parsley.—Miss Louise Axtman.

SALADS

CHICKEN SALAD

Mince chicken in small pieces. To one chicken put twice and one-half its weight in celery. Mix thoroughly and set in cool place and cover with mayonnaise. Garnish with celery tips on cold hard boiled eggs and lettuce leaves, from the heart, cold boiled beets and olives.—Mrs. M. Heid, W. M.

EGG SALAD

Boil eggs for twenty minutes. Put in cold water and when cold remove shells, cut each egg lengthwise in quarters, arrange on lettuce leaf at right angles, the four points touching. Cut a tomato for each egg in lengthwise quarters and place between each quarter. Put a tablespoon of mayonnaise dressing in center.—Mrs. Leora Olson.

SALMON SALAD

One can of salmon. Equal quantity of celery or cabbage. Dressing: 2 eggs, $\frac{1}{2}$ tablespoon of mustard, 2 tablespoons of sugar, $\frac{1}{2}$ tablespoon of

salt, small piece of butter, 6 tablespoons of vinegar. Cook until the consistency of cream.—Mrs. Eugene Freeman.

PEPPER SALAD

To cottage cheese add pimento and a few chopped nuts or olives. Pack hard into green pepper cases which have been carefully washed and have had the seeds removed. Chill and cut in thin slices. Serve on lettuce with French dressing.—Mrs. Thomas Metcalf.

STUFFED CUCUMBER SALAD

Select short stubby cucumbers, pare, cut in halves lengthwise and scoop out seeds and put to crisp in cold salt water. Half an hour before serving time, drain, and fill the centers with broken shrimp meat mixed with a few chopped stuffed olives and moistened with mayonnaise. Arrange each individually on lettuce leaves and garnish with parsley.—Mrs. M. Heid., W. M.

CABBAGE SALAD

Shred one savoy cabbage and one onion very fine with cabbage cutter. Serve on lettuce leaves with mayonnaise or French dressing.—Mrs. Elizabeth Gison.

MACARONI SALAD WITH PIMENTOS

Boil one package of Warner's Elbow Macaroni for twenty minutes in salted water. Drain and run cold water over it. Then add one green pepper, one small onion, one stalk of celery, some olives, one can pimentos, salad dressing and serve cold.

COMBINATION SALAD

One package of Warner's macaroni, 1 can of peas, 2 cups of diced carrots, 2 cups of diced celery, 1 large cucumber sliced thin. Mix, cover with mayonnaise and juice of one lemon, dash paprika.—Mrs. M. Heid., W. M.

FRUIT SALAD

Two oranges, 1 grape fruit, 1 bottle of maraschino cherries, $\frac{1}{2}$ lb. of walnut meats, 2 bananas. Cut in small pieces. Serve in half oranges with dash of whipped cream on top.—Mrs. Kate L. Bahn.

APPLE, NUT AND CELERY SALAD

Two cups of chopped apples, 1 cup of diced celery, $\frac{1}{2}$ cup of broken walnut meats, 1 tablespoon of lemon juice, sweet cream, dressing, lettuce, shredded dates. Mix together the apple, celery and nut meats. Add lemon juice and dressing. Arrange in a border of lettuce leaves and garnish with extra dressing, the nut meats and a few shredded dates.—Mrs. M. Heid., W. M.

FASTIDIOUS SALAD

Dice 4 slices of pineapple, 1 orange, 1 banana, shred a green pepper, $\frac{1}{2}$ lb. of malaga grapes. Put in bowl and add 2 tablespoons of tomato (chill). Place a tablespoon on lettuce leaf and add mayonnaise and whipped cream. Garnish with candied cherries.—Mrs. M. Heid., W. M.

SALAD DRESSING

Two teaspoons of salt, 1 $\frac{1}{2}$ teaspoons of mustard, 2 tablespoons of sugar, 2 tablespoons of flour. Add one cup of milk slowly then two eggs beaten thoroughly. Small piece of butter, one-half cup of vinegar. Stir slowly until thick.—Mrs. Harry E. Bahn.

MAYONNAISE DRESSING

Mix $\frac{1}{2}$ teaspoon of mustard, $\frac{1}{2}$ teaspoon of salt, 1 tablespoon of sugar, 1 pinch of cayenne, yolks of 2 eggs, 1 cup of olive oil, 2 tablespoons of vinegar, 2 tablespoons of lemon juice. Whip yolks until thick. Add dry ingredients and drop the oil with teaspoon until half is used. Thin with vinegar and lemon juice alternating with rest of oil.—Miss Clara Wyker.

EASY SALAD DRESSING

Heat $\frac{1}{2}$ cup of vinegar, filled to $\frac{1}{2}$ cup with water, in a double boiler. Mix together 1 tablespoon of sugar, $\frac{1}{2}$ tablespoon of cornstarch, $\frac{1}{2}$ tablespoon of flour, pinch of mustard. Add a small amount of the hot vinegar to the dry mixture and stir into a smooth paste. Stir this into the hot vinegar until thick. Lastly add three well beaten eggs. When ready to serve add whipped cream.—Mrs. L. A. Godard.

CREAM SALAD DRESSING

Six tablespoons of sweet cream, 4 teaspoons of vinegar, 2 teaspoons of sugar (more if desired), 2 eggs, salt. Beat all together then cook a few minutes and beat till thick. If too thick add a little cream.—Mrs. C. Hittel.

SALAD DRESSING

First Part.—One heaping tablespoon of butter, 1 heaping tablespoon of flour, $1\frac{1}{2}$ cups of milk and cook together in double boiler until thick.

Second Part.—Three eggs beaten light, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ teaspoon of salt, small pinch of cayenne pepper, 1 level teaspoon of mustard, $\frac{1}{2}$ cup of sugar. Add to first part and cook until thick.—Mrs. Marion F. Burdick.

EGGLESS SALAD DRESSING

One cup of vinegar, 2 teaspoons of dry mustard, 2 teaspoons of flour, $\frac{1}{2}$ cup of sugar, small lump of butter and a little salt. Cook together and when cold beat in $\frac{1}{2}$ cup of cream or Van Camp's milk.—Mrs. Thomas Metcalf.

SOUR CREAM SALAD DRESSING

Two eggs, 1 tablespoon of sugar, 1 tablespoon of cornstarch, $\frac{1}{2}$ teaspoon of mustard, 1 teaspoon of salt, 1 cup of sour cream, 5 tablespoons of vinegar. Mix egg yolks and other ingredients and cook. When cool add beaten whites.—Mrs. Harvey McCord.

FRUIT SALAD DRESSING

One tablespoon of butter, 2 tablespoons of sugar, 2 tablespoons of vinegar. Boil and when cool add two egg yolks beaten, then one cup of whipped cream.—Mrs. Harvey McCord.

SALAD DRESSING

One cup of vinegar, $\frac{3}{4}$ cup of sugar, butter size of a walnut. Put on stove and heat. Mix one teaspoon of mustard with one heaping teaspoon of flour and wet with milk. Add two well beaten eggs and one cup of sweet milk. Pour into the hot vinegar and boil. Keep stirring.—Miss Elna Raupach.

SALAD DRESSING

One cup of Borden's condensed milk, 1 cup of vinegar, 2 teaspoons of salt, 2 teaspoons of mustard, yolk of 1 egg beaten. Do not cook. Mix all cold.—Mrs. Otto H. Maas.

PUDDINGS

I found a little crust of bread that must not go to waste,

So, by a famous recipe, I seasoned it to taste,

I used six eggs, a pint of cream, some citron and some spice,

Two lemons, dates and raisins, and a brimming cup of rice.

It took a lot of things, I know,

(That's how the cook-book read),

And no one cared for it—but, oh!

I saved that crust of bread!

DAVID HARUM PUDDING

Pour 1 cup of hot milk over 1 cup of fine bread crumbs; when cold, add 1 cup of sugar, 1 teaspoon of salt, yolks of 4 eggs well beaten, 1 cup of chopped raisins, $\frac{1}{2}$ cup of chopped almonds, $\frac{1}{2}$ lb. of chopped suet, spices

to taste. Steam four hours (no flour). Serve with whipped cream sweetened with maple sugar.—Mrs. H. E. Donaldson.

—♦—
BREAD PUDDING

Mix 1 cup of bread crumbs, 1 tablespoon of butter, pinch of salt. Add $\frac{3}{4}$ cup of brown sugar, 1 teaspoon of soda dissolved in 1 cup of sour milk, 1 cup of flour, 1 teaspoon of cinnamon. Steam one hour.

—♦—
PUDDING SAUCE

One cup of sugar, small piece of butter, $\frac{3}{4}$ cup of water, juice and grated rind of 1 lemon, 1 egg beaten light, little salt. Cook until thick.—Mrs. Mary Smith.

—♦—
COTTAGE PUDDING

One tablespoon of butter, 1 cup of sugar, $\frac{1}{2}$ cup of milk, 2 eggs, 1 teaspoon of baking powder, $1\frac{1}{2}$ cups of flour. Serve hot with lemon sauce.—Mrs. Ashley.

—♦—
CAKE PUDDING

Two cups of flour, $\frac{3}{4}$ cup of sugar, 2 teaspoons of baking powder, 1 tablespoon of butter, 1 egg, $\frac{1}{2}$ cup of milk.

—♦—
LEMON SAUCE

One egg, $\frac{1}{2}$ cup of sugar, 1 tablespoon of cornstarch, lemon flavor and boiling water.—Mrs. Fred Wackerle.

—♦—
GRAHAM PUDDING

Two cups of graham flour, $\frac{1}{2}$ cup of lard, 1 cup of milk, 1 cup of molasses, 1 cup of raisins, 1 egg, 1 teaspoon of cloves, cinnamon, allspice, 1 teaspoon of soda. Boil or steam for two hours. Serve with sauce.—Mrs. H. Andrews.

—♦—
BIRD'S NEST PUDDING

Cover baking dish with tart apples, cored and cut in pieces, pour over them batter made as follows: 1 egg, 2 tablespoons of butter, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup of sugar, 2 teaspoons of baking powder, $1\frac{1}{2}$ cups of flour, vanilla or lemon extract. Bake one-half hour and serve hot with nutmeg sauce.—Mrs. Selma R. Gehm.

—♦—
NUTMEG SAUCE

One heaping tablespoon of cornstarch, 1 cup of cold water. Pour over this mixture 1 cup of boiling water, place over fire and stir occasionally until it boils. Add 1 cup of sugar, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of grated nutmeg. Simmer for one-half hour then add 2 tablespoons of butter, strain, serve hot. One-half teaspoon of cinnamon may be added instead of the nutmeg.—Mrs. Selma R. Gehm.

—♦—
CUP CUSTARD

Two eggs, 3 cups of milk, 2 tablespoons of sugar, $\frac{1}{2}$ teaspoon of cornstarch, pinch of salt. Mix cornstarch with sugar. Add to slightly beaten eggs. Pour on milk slowly and add salt. Flavor to taste and set cups in pan of water. Place in oven to cook until thick.—Mrs. Fred Kies.

—♦—
BURNT CREAM

Three cups of sweet milk, 2 tablespoons of cornstarch, 1 cup of brown sugar, $\frac{1}{4}$ lb. of walnut meats, vanilla and piece of butter. Put sugar in frying pan. Let brown, being very careful not to let it burn, which it will do very easy. Turn into moulds. Serve cold. Whipped cream adds to it greatly. Try this.—Mrs. Martha Bump.

—♦—
CARAMEL CUSTARD

Brown 2 tablespoons of sugar, then melt in 1 pint of boiling milk. Add 2 tablespoons of sugar to yolks of 3 eggs well beaten. Add to milk then set

in pan of boiling water and bake. Beat whites of eggs stiff. Add 3 tablespoons of sugar and spread over top, then put in oven to brown.—Mrs. Ashley.

FLOATING ISLAND

One pint of milk, 3 eggs, 2 tablespoons of sugar, 1 teaspoon of vanilla, 3 tablespoons of Hip-O-Lite. Beat yolks of eggs with sugar until creamy. Add the hot milk, a little at a time, and cook in a double boiler until it thickens and is smooth on a spoon. If custard curdles, place in a pan of water and beat smooth with an egg beater. Beat the white of the eggs stiff and add the Hip-O-Lite, a little at a time. Place spoonfuls of this on the custard and top each with a bit of bright jelly.—Miss Melba Hall.

GINGER PUDDING

One cup of molasses, 1 teaspoon of soda, $\frac{3}{4}$ cup of hot water, 1 egg, $1\frac{1}{2}$ cups of flour, 1 teaspoon of ginger. Steam one and one-half hours.

Sauce.—One-half cup of sweet cream; whip. Beat white of 1 egg and add the yolk, then 1 cup of pulverized sugar. Put the cream in last. Flavor with vanilla.—Mrs. Lena Hamlin.

GRAPE NUTS PUDDING

Scald $3\frac{1}{2}$ cups of milk and add heaping $\frac{1}{2}$ cup of grape nuts, then when cool add the yolk of 1 egg, 3 tablespoons of sugar, pinch of salt, $\frac{1}{2}$ cup of raisins and lastly the beaten white of an egg. Bake until it sets.—Mrs. Welch.

CHERRY WHIP WITH CUSTARD

One cup of canned cherries, drain, 1 cup of sugar, 1 white of egg. Beat white, then add sugar and cherries. Beat until stiff. Custard for above; 1 yolk, 1 tablespoon of cornstarch, 1 pint of milk, little sugar, some grated rind of lemon, cook. When custard is cold, pour over cherries. Serve in individual glasses.—Mrs. M. B. Root.

RICE FLUFF

Half cup of rice, boiled in 4 cups of boiling water, use double boiler, remove from stove, stir well. Put 1 tablespoon of Knox Gelatine into rice, 1 cup of sugar, allow to cool. Before serving, whip 1 pint of whipped cream into rice. Flavor.—Mrs. Kathryn P. Dunham.

RICE PUDDING

One cup of rice, boiled in plenty of water, boil rapidly, drain. Add sugar to taste. One-half tablespoon of gelatine dissolved in cold water and set aside to cool, then whip a cup of cream and add vanilla, salt and add to the rice. Serve in moulds.—Mrs. S. Anita Downen.

SNOW RICE

Boil 1 cup of rice in salt water until tender. Drain in colander, then pour cold water in colander to remove pastiness. Beat $\frac{1}{2}$ pint of cream, add sugar and vanilla to taste, then mix with rice.

Sauce.—One cup of brown sugar and $\frac{1}{2}$ cup of milk. Boil about two or three minutes. Serve with rice.—Mrs. George Engster.

STEAM PUFFS

2 eggs, 2 cups of flour, 4 teaspoons of sugar, 4 teaspoons of melted butter, 1 cup of milk, 1 cup of chopped raisins, 3 teaspoons of baking powder. Steam one-half hour in cups. To be eaten with maple syrup. This makes eight large cups.—Mrs. H. E. Donaldson.

BANANA WHIP

Five bananas mashed fine, 5 tablespoons of sugar, $\frac{1}{2}$ pint of whipped cream. Stir all together.—Miss Helen Bards.

FIG PUDDING

One cup of molasses, $\frac{1}{2}$ cup of sweet milk with $\frac{1}{2}$ teaspoon of soda, 1 beaten egg, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$

lb. figs chopped fine, $2\frac{1}{4}$ cups of sifted flour. Steam three and one-half hours, or can be baked about one hour, and warmed by steaming.

Sauce.—One cup of sugar, 1 egg beaten to cream. Bring to a boil $\frac{1}{2}$ cup of milk. While boiling, turn it over beaten egg and sugar. Add a pinch of salt, 1 teaspoon of vanilla and beat all together.—Mrs. Mary A. Smith.

CARROT PUDDING

One cup of grated carrots, 1 cup of grated potatoes, 1 cup of raisins, 1 cup of suet, 1 cup of currants, a small piece of citron and lemon chopped fine, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda dissolved in milk, 1 heaping cup of flour. Mix together and steam one hour.—Mrs. Otto Mass.

ORANGE PUDDING

One quart of milk, salt, sugar to taste, 2 tablespoons of cornstarch, yolks of 2 eggs, whites for frosting, 4 oranges, 1 cup of sugar. Peel and cut oranges into very small pieces and cover with 1 cup of sugar.—Mrs. Eugene Freeman.

BANANA PUDDING

One quart of sweet milk, 3 eggs, $\frac{1}{2}$ cup of sugar, scald all to a soft custard. When cold, flavor with vanilla. Have a dish with 6 peeled bananas sliced thin and a few slices of sponge cake. Pour the above over and set away to cool. Cake may be left out.—Mrs. Eugene Freeman.

STEAMED CHOCOLATE PUDDING

Three-quarters cup of granulated sugar, 1 tablespoon of butter, 1 egg, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of baking powder, 2 squares of chocolate, melted, cooked and stirred in last. Serve warm with whipped cream and vanilla to taste.—Mrs. Ella T. Price.

EGGLESS CHOCOLATE PUDDING

Put 2 cupsful of milk and 1 square of chocolate in double boiler, stirring occasionally as chocolate melts. Mix together $\frac{1}{2}$ cup of sugar, a little salt and 2 tablespoons (scant) of cornstarch. Wet this with cold milk and stir into the hot milk. Cook ten minutes. Add vanilla and cool in cups. Serve with whipped cream.—Mrs. Kate C. Weller.

CHOCOLATE PUDDING

One cup of bread crumbs, 2 cups of hot milk, pour over bread crumbs and let stand a few minutes. One egg beaten with $\frac{1}{2}$ cup of sugar, add to pudding. One square of grated chocolate or 2 tablespoons of cocoa. Bake in moderate oven and serve with hard sauce or spanked cream.—Mrs. Ada Homes.

SUET PUDDING

One cup of suet chopped fine, $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of molasses, 1 cup of sweet milk, 1 cup of raisins, 2 cups of flour, 2 eggs, 1 teaspoon each of soda, cinnamon, cloves, nutmeg. Steam two hours.—Mrs. Pearl Stevens.

SUET PUDDING

Mix 1 cup of chopped suet in 2 cups of flour, add 2 teaspoons of baking powder, 1 teaspoon of salt, 1 tablespoon of sugar, $\frac{1}{2}$ cup of seedless raisins, 1 cup of milk. Steam two and one-half hours.

Sauce.—One cup of sugar, 2 tablespoons of flour, 1 teaspoon of salt, small piece of butter, $\frac{1}{2}$ cup of milk. Pour boiling water on until thick. Flavor with $\frac{1}{2}$ teaspoon of nutmeg and 1 tablespoon of brandy.—Mrs. Catherine Siler.

APPLE TAPIOCA PUDDING

Wash $\frac{3}{4}$ cup of pearl tapioca and put it in double boiler with a quart of warm water and cook until transparent. Stir often and add $\frac{1}{2}$ teaspoon of salt. Peel and core 6 apples then put them in a round baking dish and fill the holes where cores came out with sugar. Pour the tapioca over them and

bake until the apples are soft. Serve with sugar and cream.—Mrs. Fred Kies.

APPLE CROW'S NEST

One cup of brown sugar, butter size of an egg, 1 egg, pinch of salt, 1 cup of sour milk or buttermilk, 1 teaspoon of soda, flavor with lemon or vanilla, 2 small cups of flour, 4 apples. Sprinkle cinnamon over apples and lay apples through in layers. Bake from twenty to thirty minutes. Serve with sweetened cream made with brown sugar, and flavored with nutmeg.—Mrs. Mildred F. Sargent.

APPLE PUDDING

Peel 12 or 14 apples, core and slice them, 1 teaspoon of nutmeg, $1\frac{1}{2}$ cups of sugar. Pack apples in deep earthenware dish, add sugar, $\frac{1}{2}$ cup of water with nutmeg. Cover with a shortcake paste. Pinch closely to edge of dish with thumb or pastry iron. Bake in a moderate oven and serve with cream.—Mrs. Norman Waterhouse.

TAPIOCA CREAM

Soak 2 tablespoons of tapioca in water over night. Drain and add yolks of 2 eggs well beaten and 1 cup of sugar. Heat 1 pint of milk and stir into the tapioca, eggs and sugar, $\frac{1}{2}$ tablespoon of corn starch. Cook until thick. Add a little salt and vanilla. Beat whites of the eggs and stir them into the cream.—Mrs. Harry E. Bahn.

PIES

Pumpkin pie's a tempting dish to almost any fellow—

Sweet and tender, luscious—yum! And then withal so yellow.

You stir up eggs and milk and spice and sugar—O, my eye!

And then you add the pumpkin, and that makes the pumpkin pie.

PUMPKIN PIE

One quart of milk, 2 cups of strained pumpkin, 2 cups of sugar, small piece of butter, 4 eggs, 1 tablespoon of ginger, 1 tablespoon of cinnamon and a little salt. Beat yolks of eggs and mix with above ingredients. Beat the whites to stiff froth and add just before putting in oven. Makes 2 pies.—Mrs. I. L. Tucker.

VERMONT PUMPKIN PIE

One pint of milk, 1 cup of light brown sugar, 1 heaping tablespoon of pastry flour, $\frac{1}{4}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of ginger, pinch of salt, 1 egg, butter the size of a walnut, 1 cup of pumpkin. Set dish of milk into hot water until scalding hot and then stir in the pumpkin. Put sugar in a bowl and stir in the flour, salt and spice thoroughly. Melt butter in hot milk, then stir all together, letting milk still remain in hot water until the flour has cooked two or three minutes. Beat the egg and add after taking from the hot water. Pour into crust and bake.—Mrs. Gertrude R. Schamu.

EGGLESS PUMPKIN PIE

One cup of cooked pumpkin, 1 tablespoon of flour, $\frac{1}{2}$ cup of sugar, 1 teaspoon of cinnamon, 1 teaspoon of ginger, 1 cup of milk.—Mrs. May Graves.

PINEAPPLE PIE

One can of grated pineapple, $\frac{1}{2}$ cup of sugar, 1 tablespoon of flour, half of liquid in can. Bake between two crusts.—Mrs. Fannie Grimshaw.

BAKERS' CUSTARD PIE

Three egg yolks well beaten, 1 tablespoon of flour, 2 tablespoons of sugar. Sift together three times, then add to the beaten yolks 1 pinch of salt, 1 teaspoon of vanilla, a little grated nutmeg, whites of eggs well beaten, lastly

1 pint of scalded milk (not boiled). Let cool, mix by degrees, turn in a deep pie dish, lined with puff paste. Bake twenty-five minutes. Very good.—Mrs. George Lehne.

COCONUT PIE

Yolks of 3 eggs, $\frac{3}{4}$ cup of sugar, a little salt. Beat well then add 1 large cup of milk and small $\frac{1}{2}$ cup of coconut. Bake with one crust. When done beat the whites of the three eggs to a stiff froth, then sweeten and sprinkle coconut on top and return to oven to brown.—Mrs. R. E. Platner.

CREAM PIE

One pint of sweet milk, 1 cup of sugar, yolks of two eggs, 3 tablespoons of cornstarch. Flavor. Use whipped cream on pie.—Mrs. Fred Wackerle.

BUTTER SCOTCH PIE

One cup of brown sugar, 2 cups of milk, 2 tablespoons of cornstarch, salt, 3 tablespoons of butter, 2 eggs, 1 teaspoon of vanilla. Cook in double boiler. Put in pie shell. Cover with meringue. Place marshmallows in meringue. Brown in oven.—Mrs. George W. Henes.

CHOCOLATE PIE

One small cup of sugar, 3 tablespoons of cocoa, 2 large tablespoons of cornstarch, yolk of an egg, pinch of salt, $\frac{1}{2}$ teaspoon each of vanilla and lemon extract, 2 large cups of boiling water.—Mrs. Mahel Lepinski.

FRENCH APPLE PIE

Line pie tin with crust and fill with quartered apples. Dot each apple with cinnamon and butter. Make a custard of the following: 1 cup of sugar, 2 tablespoons of flour. Add gradually 1 cup of boiling water. Pour over the apples and bake.—Miss Ella Raupach.

LEMON SPONGE PIE

One cup of sugar, 2 tablespoons of flour, 2 tablespoons of butter, 1 lemon, 2 eggs, 1 cup of milk. Put sugar in dish, grate lemon peel, add juice, butter, flour, yolks and milk. Then beat whites and add last. Bake until brown.—Mrs. Corota Barnes.

DELICIOUS LEMON PIE

Beat 1 cup of sugar, 2 tablespoons of flour, yolks of two eggs, piece of butter size of a walnut. Add grated rind and juice of one lemon. Beat to a cream and add 1 cup of milk gradually. Make meringue of whites of eggs. Put on pie after it is baked and put back in oven to brown.—Mrs. F. R. Horner.

SOUR CREAM PIE

Yolks of 3 eggs, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ cup of sour cream, 2 tablespoons of flour, $\frac{1}{2}$ cup of chopped raisins, 1 teaspoon of cinnamon, 1 teaspoon allspice. Pour in crust and bake. Use whites for meringue.—Mrs. Millie Richberg.

SOUR CREAM PIE

Mix together 1 cupful of sour cream, 1 cupful of sugar, $\frac{1}{2}$ cupful of seeded raisins, 1 heaping tablespoon of flour or cornstarch, the well-beaten yolks of 2 eggs, a little grated nutmeg, $\frac{1}{4}$ teaspoon of ground cloves, $\frac{1}{2}$ teaspoon of ground cinnamon. Blend thoroughly and bake in an under crust. Make a meringue of the stiffly beaten whites of the eggs mixed with 2 tablespoons of powdered sugar. Spread this over the pie and brown in a moderate oven. Buttermilk may be used instead of sour cream if one teaspoon of butter is added.—Mrs. Elizabeth D. Sharrer.

CHEESE PIE

Smooth 1 ball of cottage cheese with 1 cup of cream, a pinch of salt and butter the size of an English walnut. Add $\frac{1}{2}$ cup of sugar, yolks of

3 eggs, rind of $\frac{1}{2}$ lemon, $\frac{1}{2}$ teaspoon of vanilla, 2 teaspoons of flour. Whites of eggs folded in. Bake in a rich pie crust very slowly.—Mrs. Elizabeth H. Sharrer.

PRUNE PIE

For filling, soak over-night $1\frac{1}{2}$ lbs. of dried prunes. Boil in same water until soft, 1 cup of sugar, strain juice from prunes, chop, add juice of 1 lemon, 1 teaspoon of cinnamon. Bake in one crust. Cover with sweetened whipped cream.—Mrs. Kate L. Bahr.

RHUBARB PIE

One cup of sugar, 2 eggs (yolks), 2 tablespoons of flour, 2 cups of raw rhubarb. Mix all together and bake in pie crust. Make meringue of whites of eggs.—Mrs. Charles L. Steinhart.

CARROT PIE

Cook carrots, boiling the water out of them, and put them through colander or food chopper. To 1 cup of carrots add $\frac{3}{4}$ cup of sugar, 2 eggs, $\frac{1}{2}$ teaspoon each of cinnamon and ginger, 1 cup of milk.—Mrs. May Graves.

NEW ENGLAND FRIED PIES

This is an old recipe. Originally they were filled with dried apple sauce or mince meat. I like mince meat best. They can be filled with jam, marmalade or jelly. Crust for twelve pies: use 2 cups of flour sifted with 4 level teaspoons of baking powder and a little salt. Beat 1 egg very light and add $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of sweet milk, 1 teaspoon of melted shortening. Mix all together and roll a little thicker than ordinary pie crust, then cut the size of a saucer. Place a spoonful of filling on one half and fold the other half over, fastening the edges together firmly or they will separate when the dough rises in frying. Fry in hot lard like doughnuts.—Mrs. May Graves.

FILLING FOR A CREAM PIE

One pint of milk, 3 tablespoons of cornstarch, $\frac{3}{4}$ cup of sugar, the yolk of an egg, butter about the size of a walnut. Cook in a double boiler. Extract to suit the taste. Meringue is made by beating the white of an egg and brown in the oven.—Mrs. Henry C. Bretzer.

FILLING FOR RAISIN PIE

Mix 1 cup of brown sugar, 2 tablespoons of flour, 1 cup of seeded raisins, pinch of salt, 1 tablespoon of vinegar, 1 cup of hot water. Boil until thick.—Mrs. L. Pease.

ELDERBERRIES FOR PIES

Four quarts of berries, 3 lbs. of sugar, $\frac{1}{2}$ pint of vinegar, 1 pint of molasses. Cook thick and put in jars.—Mrs. Holden Andrews.

THIMBLE BLACKBERRY PICKLE

Four lbs. of sugar, 7 lbs. of berries, 1 pint of vinegar. Boil until thick for pie.—Mrs. Fannie Grimshaw.

MINCE MEAT

Seven tablespoons of meat, 14 tablespoons of chopped apples, 1 cup of sugar, 1 pint of New Orleans molasses, 1 teaspoon of cloves, 1 teaspoon of cinnamon, 1 teaspoon of allspice, 1 cup of butter, 1 teaspoon of salt, 1 teaspoon of nutmeg, $\frac{1}{2}$ teaspoon of pepper, 1 lb. of raisins. Cider to make meat moist.—Mrs. Fannie Grimshaw.

MOCK MINCE MEAT

One peck of green tomatoes chopped fine, drain, cover with cold water and let come to a boil, then drain again. Add 1 cupful of chopped sweet, 2 quarts of chopped apples, 2 lbs. of raisins or part currants, 1 cup of vinegar, 5 lbs. of brown sugar, the juice and grated rind of 1 lemon, 1

tablespoon of salt, 2 tablespoons each of cloves, allspice and cinnamon, 1 nutmeg. Cook for two hours then put in cans. Do not put raisins or lemon in until the last half hour before removing from the fire. When using, thin with boiled cider, or fruit juice.—Mrs. Amelia Benschler.

GREEN TOMATO MINCE MEAT

Two pecks of green tomatoes chopped fine, $\frac{1}{2}$ peck of apples chopped fine, 4 lbs. of raisins chopped fine, 5 lbs. of brown sugar, 1 cup of vinegar, 2 tablespoons of cinnamon, 2 of cloves, 2 of allspice. Salt a piece of suet chopped fine adds a lot. Cook until thick.—Mrs. N. I. Rhodes.

GREEN TOMATO MINCE MEAT

One peck of green tomatoes, 1 box of raisins, 1 box of currants, 5 lbs. of brown sugar, 2 cups of chopped suet (1 lb.), 2 tablespoons of cinnamon, 2 tablespoons of cloves, 2 tablespoons of nutmeg, 2 tablespoons of salt, 1 pint of vinegar. Grind tomatoes and cover with boiling water. Let stand until cool and drain. Cook tomatoes, raisins and currants, and suet together until tender. Drain, add sugar, spices and other ingredients.—Mrs. L. H. Van Fatten.

CAKES

CHOCOLATE CAKE

One-half cup of butter, $1\frac{1}{4}$ cups of granulated sugar, 2 eggs beaten separately, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ teaspoon of soda, 2 squares of chocolate, $1\frac{1}{2}$ cups of sifted flour, Colton's vanilla. Bake in a medium oven.—Mrs. Myra R. Green, P. D. D. G. M.

CHOCOLATE CAKE

Beat to cream two rounding tablespoons of butter, 1 cup of granulated sugar, 1 egg well beaten, 1 teaspoon of Colton's vanilla, $\frac{1}{2}$ cup of cocoa dissolved in a little hot water and fill up cup with sweet milk, $1\frac{1}{4}$ cups of flour added a little at a time, 1 level teaspoon of soda dissolved in a little hot water. Cover with Mocha frosting.—Mrs. Caroline Eitel.

POOR MAN'S CHOCOLATE CAKE

One and one-half tablespoons of melted butter, 1 cup of sugar, 1 egg well beaten, 1 teaspoon of soda, 1 cup of sour milk, 1 teaspoon of vanilla, $1\frac{1}{4}$ cups of pastry flour, $\frac{1}{4}$ cake of Baker's chocolate melted.—Mrs. S. C. Kuppel.

CHOCOLATE CAKE

One cup of sugar, 1 egg, 1 large tablespoon of butter, 2 heaping tablespoons of cocoa dissolved in $\frac{1}{2}$ cup of boiling water, $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder, salt, Colton's vanilla and add $\frac{1}{2}$ teaspoon of soda dissolved in $\frac{1}{2}$ cup of boiling water.—Mrs. S. Platner.

SOLID CHOCOLATE CAKE

Beat to a cream three tablespoons of butter and 1 cup of sugar, add 1 beaten egg, $\frac{1}{2}$ cup of grated chocolate dissolved in a little hot water, then fill the cup with sweet milk, $1\frac{1}{2}$ cups of flour, a little at a time, 1 teaspoon of soda in a little hot water. Beat well.—Mrs. Emma Barnes.

SOLID CHOCOLATE CAKE

One and one-half cups of sugar, 1 egg, $\frac{1}{2}$ cup of cocoa moistened in a little cold water, 1 cup of sour milk, 1 teaspoon of soda in milk, 1 tablespoon of butter, 2 cups of flour, little salt.—Mrs. C. M. Switta.

CHOCOLATE CAKE

Two cups of brown sugar, 2 eggs, $\frac{1}{2}$ cup of melted butter, $\frac{1}{2}$ cup of sour milk with 1 teaspoon of soda, $\frac{1}{4}$ cake of chocolate cut in a cup and filled with boiling water, 2 cups of unsifted flour, 1 teaspoon of Colton's vanilla.—Mrs. Clara Melvin.

BLACK CHOCOLATE CAKE

Melt 2 squares of Baker's chocolate and butter the size of a walnut over tea kettle. Mix together $1\frac{1}{2}$ cups of flour, 1 scant cup of sugar, 1 cup of sour milk, 1 egg yolk, 2 level teaspoons of soda sifted with flour. When mixed, add chocolate and butter. Flavor and bake in moderate oven forty minutes.

Icing.—Cook 7 tablespoons of sugar and 3 of water until it spins a thread, then add to the beaten egg white.—Mrs. Henry L. Bassett.

CHOCOLATE CAKE

One square of bitter chocolate, $\frac{1}{2}$ cup of sweet milk, yolk of 1 egg. Stir together and cook until it thickens. Let cool. Add 1 cup of sugar, 4 tablespoons of melted butter, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda dissolved in milk, pinch of salt, $1\frac{1}{2}$ cups of flour.—Mrs. Elizabeth Colyer.

CHOCOLATE LOAF CAKE

One-half cup of butter, $\frac{1}{2}$ cup of sugar, 2 cups of flour, 2 teaspoons of baking powder, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ cup of milk, 4 eggs, 4 oz. of chocolate dissolved in 5 tablespoons of boiling water, 1 teaspoon of vanilla. Mix flour, salt, baking powder, cream, butter, sugar and add egg yolks, vanilla and dissolved chocolate. Alternate the milk and flour and beat hard. Lastly the beaten whites of eggs. Bake in moderate oven.—Mrs. N. Waterhouse.

CHOCOLATE LOAF CAKE

One square of unsweetened chocolate, $\frac{1}{2}$ cup of sweet milk, yolk of 1 egg and boil until it thickens. One-half cup of sweet milk, 1 cup of sugar, 1 tablespoon of butter, 1 teaspoon of soda, 1 teaspoon of baking powder, $1\frac{1}{2}$ cups of flour, 1 teaspoon of vanilla. Bake slow.—Mrs. Lulu Lamb.

DEVIL'S FOOD CAKE

One and one-half cups of sugar, $1\frac{1}{2}$ cups of milk, $\frac{1}{2}$ cake of chocolate, 2 teaspoons of vanilla, 2 eggs, 2 cups of flour, $\frac{1}{2}$ cup of butter, 1 teaspoon of soda, 3 tablespoons of boiling water, $\frac{1}{2}$ teaspoon of salt. Put the chocolate and $\frac{1}{2}$ cup of sugar and 1 cup of milk on to boil for five minutes.—Mrs. L. E. Meloid.

DEVIL'S FOOD CAKE WITHOUT EGGS

Four teaspoons of cocoa, 1 cup of sugar, 2 dessertspoons of lard, 1 cup of sour milk, 1 teaspoon of soda, 1 teaspoon of vanilla, 2 cups of flour and a little salt.—Mrs. Louise Werrmann.

MOCHA CAKE

Two cups of brown sugar, 2 eggs (beat whites and yolks separately), $\frac{1}{2}$ cup of hot water, 2 cups of flour, 5 tablespoons of melted butter, $\frac{1}{2}$ cup of cocoa, $\frac{1}{2}$ cup of sour milk, 2 teaspoons of soda, 1 teaspoon of vanilla. Add brown sugar and cocoa to sour milk. Add beaten yolks of eggs. Dissolve soda in hot water and add to mixture, add melted butter, fold in whites and vanilla. The following filling can be used: 1 cup of raisins and figs put through chopper, $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ cup of water and cook these ingredients until thick. Or the following frosting can be used as filler and top icing: $1\frac{1}{2}$ cups of confectionery sugar, 2 teaspoons of cocoa, 1 teaspoon of vanilla, 1 tablespoon of butter, 2 tablespoons of coffee, 2 tablespoons of peanut butter. Mix in order given, beat until smooth, spread irregularly.—Miss Norma H. Dunham, Cornell '11.

MOCHA CAKE

Cream together 1 large tablespoon of butter and 1 cup of sugar, yolk of 1 egg, $\frac{3}{4}$ cup of sweet milk, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of vanilla, 1 cupful of flour, 1 round teaspoon of baking powder, 2 squares of melted chocolate, then add the beaten white of an egg. Bake in layers. Fill and cover with Mocha frosting.—Mrs. Sevilla Orman.

FUDGE CAKE

One cup of sugar, 2 tablespoons of cocoa, $\frac{1}{4}$ cup of butter, 1 egg, 1 tea-

spoon of soda dissolved in $\frac{1}{2}$ cup of sour milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of boiling water. To be put together in above order. Filling: 1 cup of boiling water, 1 tablespoon of cocoa, $\frac{1}{2}$ cup of sugar, 1 tablespoon of butter, 1 tablespoon of cornstarch, mix with $\frac{1}{2}$ cup of cold water and add vanilla. Cook until thick and when cool spread between layers. If a square tin is used split cake when warm and spread with filling.—Mrs. Lee Hadley.

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WHITE CAKE

Put the whites of 3 eggs in a cup. Put in butter until you have $\frac{1}{2}$ cup. Finish filling with sweet milk. One cup of sugar, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of baking powder, 1 teaspoon extract of vanilla and lemon.—Mrs. Emma Barnes.

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WHITE CAKE

One-half cup of butter, 1 cup of sugar, 1 cup of flour, $\frac{1}{2}$ cup of cornstarch, 1 cup of sweet milk, 2 teaspoons of baking powder, whites of 3 eggs beaten stiff. Mix sugar and butter, add flour and milk, eggs last. Very good. Flavor with Colton's extract.—Mrs. A. Wagner.

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WHITE CAKE

Cream together 1 cup of sugar, 1 tablespoon of butter and pinch of salt. Add 1 cup of sweet milk, 2 cups of flour into which put 2 rounding teaspoons of baking powder, 1 teaspoon of vanilla flavoring. Whites of 3 eggs beaten stiff and folded in last.

Icing.—One large cup of XXXX sugar, $\frac{1}{2}$ cup of butter, cream together, 1 teaspoon of vanilla flavoring. Moisten with sweet milk and add chopped walnut meats.—Mrs. Mary G. Smith.

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WHITE SPONGE CAKE

One cup of white sugar, 1 cup of flour, 2 teaspoons of baking powder, sift well together; $\frac{1}{2}$ cup of boiling water, whites of 3 eggs beaten light and folded in. Flavor with vanilla.—Mrs. Mildred F. Sargent.

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WHITE SPONGE CAKE

One cup of sugar, 1 cup of flour, 2 teaspoons of baking powder, sift together three or four times; 1 cup of hot milk, 1 teaspoon of Colton's vanilla, whites of 3 eggs beaten stiff and stirred in last.—Mrs. Louise Hemingway.

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ANGEL CAKE

Eleven whites, $1\frac{1}{2}$ cups of sugar sifted 3 times, 1 cup of flour sifted 4 times, 1 teaspoon of cream of tartar in last sifting of flour. Beat eggs very stiff and add sugar then beat again. Add 1 teaspoon of vanilla or almond extract, salt. Fold in flour and carefully bake in ungreased pan from forty to sixty minutes.—Miss Helena M. Bahn.

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SPONGE CAKE

Two eggs well beaten and add 1 cup of sugar, $\frac{1}{2}$ cup of hot water, little salt, 1 cup of flour, 2 teaspoons of baking powder, 1 teaspoon of lemon extract.—Miss Mary Werrmann.

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SPONGE CAKE

Three eggs beaten 1 minute, $1\frac{1}{2}$ cups of granulated sugar beaten 5 minutes, 1 cup of sifted flour beaten 1 minute, $\frac{1}{2}$ cup of cold water, another cup of flour, 2 teaspoons of baking powder. Add vanilla and salt.—Mrs. Caroline Bittel.

—◆—
SPONGE CAKE

Two beaten eggs, 1 cup of sugar, pinch of salt, 1 cup of flour, 1 teaspoon of baking powder sifted, $\frac{1}{2}$ cup of boiling milk. Flavor.—Mrs. H. J. Baker.

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SPONGE CAKE

Beat together until smooth and foamy, one and one-half cups of sugar,

3 eggs, pinch of salt. Add slowly $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder. When flour is all used add slowly $\frac{1}{4}$ cup of hot water. Flavor with lemon or almond. Bake in slow oven sixty minutes.—Mrs. Elizabeth M. Somers.

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SPONGE CAKE

Six eggs, $1\frac{1}{2}$ cups of granulated sugar, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon of cream tartar, salt, flavor to taste. Sift, measure and set aside flour and sugar. Separate eggs and beat yolks to lemon color, whip whites about half, add cream tartar and whip very stiff, beating in sugar. Add yolks, beat again, add flavoring and salt, then fold in your flour. Bake forty minutes in moderate oven using ungreased pan. Fine.—Miss Helena M. Bahn.

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MOLASSES SPONGE CAKE

One-half cup of sugar, butter the size of an egg, 1 egg, 1 cup of molasses, 1 teaspoon of soda, pinch of salt, 1 teaspoon of ginger, 2 cups of flour, 1 cup of boiling water added last.—Mrs. W. C. Rinehart.

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CREAM SPONGE CAKE

Two eggs beaten in cup, fill cup with sweet cream or milk, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder. Flavor with Colton's extract.—Mrs. Emma Cook.

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ORANGE SPONGE CAKE

One cup of flour, $\frac{1}{4}$ teaspoon of soda, 4 tablespoons of orange juice, $\frac{1}{2}$ tablespoon of lemon juice, $\frac{1}{4}$ teaspoon of grated orange rind, 2 egg whites. Beat egg yolks with orange and lemon juice until thick and yellow. Add sugar and grated orange rind, then stiffly beaten whites. Cut and fold in flour sifted four times with soda. Pour into buttered and floured pan. Bake in moderate oven forty minutes.—Mrs. Anna Hall.

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POOR MAN'S SPONGE CAKE

Two eggs beaten light, 1 cup of sugar, $\frac{1}{2}$ cup of sifted flour, beat very light. Add another $\frac{1}{2}$ cup of sifted flour with 1 teaspoon of baking powder. After this is well beaten add $\frac{1}{4}$ cup of boiling water.—Mrs. Otto H. Maas.

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NUT CAKE

One and one-half cups of sugar, 1 cup of milk, butter the size of an egg, 2 eggs, 2 teaspoons of baking powder, 2 cups of flour, $\frac{1}{2}$ cup of chopped nut meats.—Mrs. Ella Larkin.

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NUT CAKE

Two eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder, 1 cup of chopped walnut meats.—Miss Ella Raupach.

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NUT CAKE

One and one-half cups of granulated sugar, $\frac{1}{2}$ cup of butter, $2\frac{1}{4}$ cups of flour, 2 eggs, $\frac{1}{2}$ cup of cold water, $1\frac{1}{4}$ teaspoon of baking powder, 1 cup nut meats. Cream, butter, sugar, yolks of eggs. Add water and stir in flour. Add whites of eggs beaten stiff. Bake.—Mrs. Emma Cook.

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NUT LOAF CAKE

One cup of granulated sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 eggs, $\frac{1}{2}$ cup of chopped nut meats mixed in $1\frac{1}{4}$ cups of sifted flour, pinch of salt, 2 teaspoons of baking powder, Colton vanilla extract. One-half cup of coconut can also be used in place of nut meats. Be sure and sift coconut in flour.—Mrs. Elizabeth Somers.

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WALNUT CAKE

One-half cup of butter, 1 cup of sugar, 2 small eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{4}$ cups of flour, $2\frac{1}{2}$ teaspoons of baking powder, 2 oz. of chocolate melted, $\frac{1}{2}$ teaspoon of Colton's vanilla. Mix ingredients in order given. Bake forty

five minutes in moderate oven. Cover with white mountain cream (boiled frosting).—Miss Norma H. Dunham.

HICKORY NUT CAKE

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, 2 cups of flour, $\frac{1}{4}$ cup of sweet milk, whites of 4 eggs beaten stiff, 2 teaspoons of baking powder, 1 cupful of hickory nut meats.—Miss Muriel Lehne.

BUTTERNUT CAKE

One cup of sugar, 1 egg, 1 small tablespoon of lard, pinch of salt, 2 teaspoons of baking powder, 1 cup of sour milk, 1 teaspoon of soda, $\frac{1}{2}$ cup of butternuts. Flavor and bake one hour in moderate oven.—Mrs. Coreta Barnes.

SUNSHINE CAKE

Whites of 7 eggs, yolks of 5 eggs, 1 heaping cup of granulated sugar, 1 cup of flour, $\frac{1}{2}$ teaspoon of cream tartar, grated rind of lemon, juice of $\frac{1}{2}$ lemon. Sift, measure and set aside flour and sugar. Beat yolks very stiff, whip whites. When whites are half whipped add cream of tartar, then finish whipping. Add sugar, yolks, flavoring and flour. Fold lightly together. Bake in slow oven.—Mrs. Elizabeth H. Sharrer.

SUNSHINE CAKE

Boil 1 cup of sugar, 5 tablespoons of water (make like boiled frosting). Beat separately whites and yolks of 4 eggs. Add 1 cup of sifted flour. Flavor with Colton's lemon extract.—Mrs. Kate Pettit.

WHITE FRUIT CAKE

One-half lb. of sugar, $\frac{1}{2}$ lb. of butter creamed together; 4 eggs, $\frac{1}{2}$ lb. of flour, 2 teaspoons of baking powder, $\frac{1}{2}$ lb. of chopped figs, $\frac{1}{2}$ lb. of almond meats blanched and split, $\frac{1}{4}$ lb. of citron, $\frac{1}{4}$ lb. each of orange and lemon peel, $\frac{1}{2}$ lb. of walnut meats chopped, $\frac{1}{2}$ lb. of currants, $\frac{1}{2}$ glass of wine. Bake one-half hour.—Mrs. Kate L. Bahr.

WHITE FRUIT CAKE

Cream 1 lb. of granulated sugar with 1 lb. of butter; 7 eggs, 1 lb. of flour, 2 teaspoons of baking powder sifted in flour, 1 lb. of chopped figs, 1 lb. of blanched almonds, 1 lb. of English walnut meats sliced, $\frac{1}{2}$ lb. of citron, $\frac{1}{4}$ lb. of orange peel, $\frac{1}{2}$ lb. lemon peel sliced, 1 lb. of raisins, 1 lb. of currants, 1 $\frac{1}{2}$ tumblers of white wine.—Mrs. E. Schamu.

CHRISTMAS FRUIT CAKE

One cup of sugar, 1 cup of molasses, 1 cup of butter, $\frac{1}{2}$ cup of coffee, 2 $\frac{1}{2}$ cups of flour, yolks of 4 eggs, 1 teaspoon of soda, 1 $\frac{1}{4}$ lbs. of raisins, 1 lb. of currants, $\frac{1}{4}$ lb. of citron, 1 tablespoon of lemon juice, a few figs chopped, 1 teaspoon each of cinnamon, cloves and nutmeg.—Mrs. Louise Bretzer.

FRUIT CAKE

Two cups of flour, 1 cup of raisins, 1 cup of currants, 1 $\frac{1}{2}$ cups of cold water, $\frac{1}{2}$ cup of lard, 1 cup of sugar, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 1 teaspoon of soda, 1 teaspoon of baking powder, 1 teaspoon of lemon extract, $\frac{1}{4}$ teaspoon of salt. Let all come to a boil except flour, soda and lemon. When luke warm add flour, soda and lemon and bake one hour in a slow oven.—Mrs. Catherine Biler.

FARMER'S FRUIT CAKE

Soak 2 cups of dried apples over-night, in the morning chop slightly, let simmer in 2 cups of molasses two hours. Two eggs, 1 cup of sweet milk, $\frac{1}{4}$ cup of butter, 2 teaspoons of soda, spices to taste. If desired you may add raisins and a little lemon juice. Flour to make a stiff batter. Bake in a moderate oven.—Mrs. S. Anita Bowen.

PORK CAKE

One lb. of pork, chopped fine, pour over it 1 pint of boiling water and let

it cool. Add 2 cups of brown sugar, 1 cup of molasses, 2 lbs. of raisins, the grated rind and juice of 1 lemon, 7 cups of flour, 1 tablespoon of soda mixed in the flour, 2 teaspoons each of cinnamon, cloves and allspice.—Mrs. Ella Larkin.

FRUIT LAYER CAKE

One cup of brown sugar, yolks of 2 eggs, $\frac{1}{2}$ cup of butter, 1 cup of sour milk (thick), 1 cup of chopped raisins, $\frac{1}{2}$ spoon each of cinnamon and cloves, 1 teaspoon of cocoa, 1 teaspoon of soda, about 2 cups of flour. Put together with boiled frosting.—Miss Dora Fairchild.

APPLE SAUCE CAKE

One cup of sugar, $1\frac{1}{2}$ cups of apple sauce (sweetened), 2 teaspoons of soda dissolved in sauce, $\frac{1}{2}$ cup of butter or lard, 1 tablespoon of molasses, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 2 heaping cups of flour, 1 cup of raisins cut in half.—Mrs. Harry Bahn.

APPLE SAUCE CAKE

One and one-half cups of sugar, scant $\frac{1}{2}$ cup of butter, yolk of 1 egg, 1 cup of apple sauce unsweetened, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of cloves stirred in apple sauce, a little salt, 1 level teaspoon of soda sifted in 2 cups of flour. Bake in layers or square tin. Apple Filling: White of 1 egg, 1 heaping cup of XXXX sugar, 1 grated apple. Beat all together until thick and white.—Mrs. Mary G. Smith.

APPLE SAUCE CAKE

One cup of apple sauce, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of sugar, 1 egg, 1 teaspoon of soda, spices. Sifted flour enough to make soft dough.—Mrs. Augusta Dear.

YUM YUM CAKE

One package of raisins, 2 tablespoons of lard, 2 teaspoons of cinnamon, 1 teaspoon of cloves, 2 cups of sugar, 2 cups of water. Roll ten minutes and cool. Add 2 cups of flour and 1 teaspoon of soda. Bake. This will make 2 small loaves.—Mrs. Lucy V. Jackson.

RAISIN CAKE

Boil 1 cup of raisins, drain and cool. One cup of sugar, $\frac{1}{2}$ cup of butter, $2\frac{1}{4}$ cups of flour and add 1 teaspoon of soda, cinnamon, cloves, nutmeg, salt to suit taste. Raisins and raisin water added last.—Mrs. Edward Gottman.

MOLASSES CAKE

Three-quarters cup of sugar, $\frac{1}{2}$ cup of lard, 1 cup of molasses, 1 egg well beaten, 1 teaspoon of soda, $2\frac{1}{2}$ cups of flour, 1 teaspoon baking powder, 1 small teaspoon of ginger, 1 teaspoon of cinnamon, vanilla. Last add 1 cup of boiling water. A cup of raisins may be added if wished.—Mrs. Ella Larkin.

MOLASSES CAKE

One cup of molasses, 1 tablespoon of sugar, 2 tablespoons of butter, 1 egg, $\frac{1}{2}$ cup of warm water, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of ginger, $\frac{1}{2}$ teaspoon of cinnamon, $1\frac{1}{2}$ cups of flour.—Mrs. H. J. Baker.

MOLASSES LAYER CAKE

Place in a bowl 1 cup of molasses, yolks of 2 eggs, stir in 2 cups of flour, add 1 teaspoon of soda to $\frac{1}{4}$ cup of boiling water, beat until smooth and add 1 tablespoon of butter, salt, 1 teaspoon of cloves, 1 teaspoon of cinnamon.—Mrs. Francis Davey.

MOLASSES LAYER CAKE

Put 2 tablespoons of melted butter in cup. Fill up with molasses and pour in mixing bowl. Add 2 tablespoons of cold water, yolks of 2 eggs, $\frac{1}{2}$ teaspoon of ginger, 2 teaspoons of cinnamon, 1 teaspoon of soda, 2 cups of flour. Bake in 3 layers and put together with boiled icing.—Mrs. May Graves.

COFFEE CAKE

One cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of shortening, $\frac{1}{2}$ cup of cold coffee, 1 egg, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of cinnamon, a little grated nutmeg. Flour to make a stiff batter and fruit added to same.—Mrs. Ella Keith.

COFFEE CAKE

One egg, 1 cup of molasses, $\frac{1}{2}$ cup of sugar, 4 tablespoons of melted lard, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ cup of coffee, 2 cups of flour, 1 cup of raisins, $\frac{1}{2}$ cup of currants, 1 heaping teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of nutmeg, $\frac{1}{2}$ teaspoon of salt.—Mrs. Etta Switz.

SPICE CAKE

One cup of sugar, 1 cup of sour milk, 1 cup of raisins, 2 cups of flour, 1 teaspoon of cinnamon and allspice, 1 teaspoon of soda, 4 tablespoons of butter.—Mrs. H. Andrews.

SPICE CAKE

One cup of molasses, 1 cup of sugar, 2 eggs, 4 tablespoons of melted butter, $\frac{1}{2}$ cup of milk, 1 teaspoon of cloves, allspice and cinnamon, 1 level teaspoon of soda, 2 cups of flour. Boiled frosting with chopped raisins. Very good.—Mrs. Martha Bump.

GINGERBREAD

One cup of molasses, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, 2 eggs, 1 tablespoon of ginger, 1 teaspoon of soda.—Mrs. Ashley.

HOT WATER GINGERBREAD

One-half cup of sugar, $\frac{1}{2}$ cup of butter and lard mixed, 1 cup of molasses, 1 cup of hot water, 1 teaspoon of ginger, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves, $1\frac{1}{2}$ teaspoons of soda, $2\frac{1}{2}$ cups of flour, 2 eggs beaten and added last. Bake one-half hour.—Mrs. C. F. Kies.

SILVER LOAF CAKE

One-half cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder, whites of 3 eggs well beaten. Lemon extract.—Mrs. Roy Dinchart.

GOLD LOAF CAKE

One large tablespoon of lard, 1 cup of sugar, $\frac{1}{2}$ cup of milk, yolks of 2 eggs, 1 teaspoon of baking powder, 1 heaping cup of flour. Vanilla extract.—Mrs. Roy Dinchart.

GOLD CAKE

One-half cup of butter, 1 cup of granulated sugar, 4 egg yolks well beaten, $\frac{1}{2}$ cup of milk, 2 teaspoons of baking powder, 2 cups of flour. Flavor.—Mrs. Iva Ellis.

PLAIN LOAF CAKE

One cup of sugar, 1 tablespoon of butter, yolks of 2 eggs, 1 cup of milk, 1 teaspoon of vanilla, 2 cups of flour, 2 teaspoons of baking powder, whites of 2 eggs. Mocha icing is very good for this cake.—Mrs. Elizabeth Colyer.

LOAF CAKE

Two eggs, 1 cup of sugar, 1 cup of sour cream, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, 2 cups of flour.—Mrs. Lala Lamb.

PLAIN LAYER CAKE

Two cups of flour, 1 level teaspoon of cream of tartar, 3 level teaspoons of baking powder, 1 level teaspoon of soda. Mix together 1 cup of milk, 1 cup of sugar, 1 egg, 1 tablespoon of shortening. Salt and flavor with Colton's extract.—Mrs. Nellie E. Lyon.

LIGHTNING LAYER CAKE

One cup of sugar, 1 cup of flour, 1 teaspoon of baking powder. Sift together. Beat 2 eggs in a cup and fill cup with sweet milk and add to the above. Mix quickly and pour in tin.—Mrs. Sarah Gettman.

CREAM LAYER CAKE

One cup of sugar, 2 tablespoons of butter, 1 egg, 1 cup of milk, 2 cups of flour, 4 teaspoons of baking powder, 1 teaspoon of vanilla. Cream sugar and butter; add egg, then flour and baking powder which has been sifted two or three times. Gradually add the milk, favoring last. Pour in layer tin and bake in moderate oven twenty minutes. Put together with cream filling, cover top and sides with white icing.—Mrs. Fanny Manser.

CRANBERRY LAYER CAKE

One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, 2 tablespoons of sour milk, 2 cups of flour, 1 teaspoon of soda, 1 cup of thick cranberry sauce, $\frac{1}{2}$ teaspoon each of cloves, cinnamon and nutmeg. Bake in loaf or layer. Put together with white icing.—Miss Dora Fairchild.

ROLLED JELLY CAKE

Two eggs, scant $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of flour, 1 heaping teaspoon of baking powder, pinch of salt. Bake in square tin. Spread with jelly and roll in a cloth.—Mrs. Ella Keith.

COTTAGE CAKE

One and one-half cups of sugar, 2 eggs, 2 tablespoons of melted butter, 1 cup of milk, 2 cups of flour, 1 teaspoon of baking powder. Flavor with Colton's extract. Will make either layer or loaf cake. This also makes a very nice fruit cake when adding 1 cup of chopped raisins, $\frac{1}{2}$ cup of nut meats. Flavor with extract of cassia.—Mrs. May Graves.

ONE-EGG CAKE

Three-quarters cup of sugar, butter the size of a butternut, 1 egg, $\frac{3}{4}$ cup of milk, 2 cups of flour, 2 teaspoons of baking powder. Flavor with Colton's vanilla.—Mrs. Louise Hemingway.

DELICATE CAKE

One cup of white sugar, butter the size of an egg, creamed together; $\frac{3}{4}$ cup of sweet milk, 2 small cups of flour, 2 heaping teaspoons of baking powder, whites of 2 eggs beaten light. Flavor with Colton's extract. Bake in layer or small loaf tin.—Mrs. Emma M. Fairchild.

MAY DAY CAKE

One cup of sugar, 2 tablespoons of butter, 2 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder.—Mrs. Sarah Gettman.

MARBLE CAKE

White part: Whites of 4 eggs well beaten, 1 cup of white sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 2 teaspoons of baking powder, lemon. Dark part: Yolks of 4 eggs, 1 cup of brown sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour milk, $1\frac{1}{2}$ cups of flour, 1 teaspoon of soda, cloves and cinnamon.—Miss Dora Fairchild.

MINUTE CAKE

Sift together several times: one cup of sugar, 1 cup of flour, 1 teaspoon of baking powder. Into a cup put one-third of butter, 2 eggs and fill cup with sweet milk. Add to above and beat together. Flavor. Bake in loaf.—Mrs. H. J. Baker.

SOUR CREAM CAKE

One egg, 1 cup of sugar, 1 cup of sour cream, 1 teaspoon of soda (dissolve in cream), 2 cups of flour, $\frac{1}{2}$ teaspoon of nutmeg, a pinch of salt.—Mrs. Norma Duerr.

SOUR MILK CAKE

One egg, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sour milk, 1 small teaspoon of soda, 1 teaspoon of baking powder, 2 cups of flour, $\frac{1}{2}$ teaspoon of cinnamon for flavoring.—Mrs. George Duerr.

ORANGE CAKE

Beat together 3 eggs, 1 cup of sugar, juice of an orange, 2 tablespoons of cold water, $1\frac{1}{2}$ teaspoons of baking powder, $1\frac{1}{2}$ cups of flour, a pinch of salt. Bake for twenty-five minutes. Frosting: Grate rind of orange, white of 1 egg beaten stiff, $1\frac{1}{2}$ cups of powdered sugar or white of 1 egg beaten, 2 tablespoons of water, 2 tablespoons of sugar and beat for eight minutes.—Mrs. Mabel Lepinske.

CRUMB CAKE

Two cups of brown sugar, $\frac{1}{2}$ cup of butter, 2 cups of sifted flour, 1 egg, 1 cup of sour milk, 1 teaspoon of soda, spices to taste, cinnamon, cloves and nutmeg. Put flour, butter, sugar and spices together and mix same as pie crust. Take out $\frac{1}{2}$ cup to put over top of cake just before baking.—Mrs. Clara Melvin.

COOKIES

SUGAR COOKIES

Two cups of sugar, 1 cup of shortening, 1 cup of sweet milk, 1 egg, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of cream of tartar, salt, lemon extract and nutmeg. Flour to make soft mixture.—Mrs. Alice O'Neil.

SUGAR COOKIES

One cup of sugar, 1 cup of butter, 2 eggs, 2 teaspoons of baking powder. Flour enough to mix soft.—Mrs. Roy Dinehart.

SUGAR COOKIES

One and one-half cups of granulated sugar, 1 cup of shortening, 2 eggs, 1 teaspoon of soda dissolved in 1 cup of sour milk, a pinch of salt, 1 teaspoon of Colton's lemon extract, 5 cups of flour, 2 teaspoons of baking powder sifted with the flour.—Mrs. L. Pease.

SUGAR COOKIES

Two cups of sugar, 1 cup of shortening, 2 eggs, 1 cup of sour milk, 1 teaspoon of soda, 2 teaspoons of baking powder. Flour enough to make soft dough. Nutmeg or vanilla flavoring.—Mrs. A. Dear.

SUGAR COOKIES

One cup of sugar, 1 egg, $\frac{1}{2}$ cup of lard, $\frac{1}{2}$ cup of milk, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon of baking powder, $\frac{1}{2}$ teaspoon of soda, Colton's lemon extract.—Mrs. Harry E. Baha.

SUGAR COOKIES

One and one-half cups of sugar, 1 egg, 1 cup of shortening, 1 cup of sour milk, 1 teaspoon of soda in milk, salt. Flour enough for a soft dough.—Mrs. E. M. Switta.

SUGAR COOKIES

Two cups of sugar, 2 eggs, 1 cup of shortening, 1 cup of sour milk, 1 teaspoon of soda, 1 teaspoon of baking powder.—Mrs. N. Rhodes.

SUGAR COOKIES

Two cups sugar, 1 cup shortening, 1 egg, 1 cup sweet milk, 2 teaspoons cream of tartar, 1 teaspoon soda. Flour to roll.—Mrs. L. Perkins.

DROP CAKES

One-half cup butter, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups flour, 1 level teaspoon soda, 1 heaping teaspoon baking powder, salt, Colton's vanilla. Bake in a quick oven.—Mrs. Roy Dinehart.

SUGAR DROP COOKIES

Two cups of sugar, 1 cup of butter, $1\frac{1}{2}$ cups of flour, 2 eggs, 1 teaspoon of soda in 1 cup of sour milk, 1 level teaspoon of baking powder, 1 cup of raisins chopped fine, salt, nutmeg.—Mrs. Lena Hamlin.

SUGAR DROP COOKIES

Two cups of sugar, 1 cup of shortening, 1 cup of sour milk, 2 eggs, 1 tablespoon of Colton's lemon extract, grated nutmeg, 1 teaspoon of soda, 1 large teaspoon of baking powder into 1 quart of flour and sift well together, 1 teaspoon of salt. Sprinkle sugar over top before baking.—Mrs. Ella M. Bassett.

SUGAR JUMBLES

Three-quarters cup of sugar, 1 egg, $\frac{1}{2}$ cup of sour milk, $\frac{1}{4}$ cup of butter, small teaspoon of soda, $1\frac{1}{2}$ cups of flour, flavor. Drop by spoon.—Mrs. P. Schell.

SWEET MILK JUMBLES

Cream 1 cup of shortening, 2 cups of sugar, add 2 eggs well beaten, pinch of salt, 1 teaspoon of vanilla, 1 teaspoon of lemon, 4 teaspoons of baking powder, 1 cup of sweet milk. Flour to make very soft dough. Drop by teaspoon. Sprinkle with powdered sugar and bake in hot oven.—Mrs. Lettie Michel.

SOUR MILK JUMBLES

Cream 1 cup of shortening, $1\frac{1}{2}$ cups of sugar, add 2 eggs well beaten, pinch of salt, 1 cup of sour milk, 1 teaspoon of soda dissolved in hot water, 1 teaspoon each of lemon and vanilla. Flour to make very soft dough. Drop by teaspoon. Sprinkle with powdered sugar and bake in hot oven.—Mrs. Lettie Michel.

CREAM COOKIES

One cup of sugar, 1 egg, 1 cup of thick sour cream, $\frac{1}{2}$ teaspoon of salt, 1 level teaspoon of soda, 2 teaspoons of baking powder. Flour enough to make a soft dough. Add flavoring to suit taste. Knead carefully and roll. Bake in a quick oven.—Mrs. Julia L. Stevens.

CREAM COOKIES

One egg, $1\frac{1}{2}$ cups of sugar, 1 cup of shortening, 1 cup of sour or buttermilk, $\frac{1}{2}$ teaspoon of soda, 2 teaspoons of baking powder. Add salt and flavoring. Flour enough to mix soft.—Mrs. Ella Keith.

SOUR CREAM COOKIES

One egg, 1 cup of sour cream (not too heavy), 1 cup of sugar, $\frac{1}{2}$ teaspoon of soda in cream, 2 teaspoons of baking powder sifted in flour, pinch of salt. Flavor.—Mrs. H. J. Baker.

MOLASSES COOKIES

Two cups of molasses, 1 cup of brown sugar, 1 cup of melted lard, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons of ginger, 2 teaspoons of soda dissolved in 1 cup nearly full of hot water. Stir thick enough to roll.—Miss Clara E. Wyker.

OLD FASHIONED MOLASSES COOKIES

One cup of melted shortening, $\frac{1}{2}$ cup of brown sugar, 2 cups of molasses (New Orleans), 1 cup of boiling water in which dissolve 2 teaspoons of soda, salt. Three teaspoons of ginger. Flour for soft dough. Let stand over night. Roll out $\frac{1}{8}$ inch thick and bake in hot oven. Do not mix too stiff.—Mrs. Neta Naumann.

GOOD MOLASSES COOKIES

One cup of sugar, 1 cup of melted lard, 1 egg, 1 cup of molasses, 2 teaspoons of ginger, 2 teaspoons of soda dissolved in 1 cup of sour milk. Enough flour to roll.—Mrs. Mabel Lepinske.

MY MOLASSES COOKIES

One-half cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of shortening, 1 teaspoon of salt, $\frac{1}{4}$ cup of cold water, 2 teaspoons of soda, 1 teaspoon of ginger. Sufficient flour to roll. Delicious.—Mrs. Henry C. Bretzer.

MOLASSES DROP COOKIES

One-half cup of sugar, $\frac{1}{2}$ cup of lard, 1 egg, $\frac{1}{2}$ cup of molasses, 1 teaspoon of soda in $\frac{1}{2}$ cup of milk, 2 cups of flour, pinch of salt, a little cinnamon and cloves.—Mrs. L. A. Godard.

GINGER SNAPS

One cup of molasses, 1 cup of lard, 1 cup of sugar, 2 teaspoons of soda dissolved in $\frac{1}{2}$ cup of hot water, $\frac{1}{2}$ teaspoon of cinnamon, 1 teaspoon of ginger, salt.—Mrs. E. Larkin.

FILLED SUGAR COOKIES

One cup of granulated sugar, 1 cup of shortening (butter), 1 egg, salt, vanilla, $\frac{1}{2}$ cup of sweet milk, 2 teaspoons of baking powder, 2 cups of flour. Filling for same: 1 tablespoon of flour, 1 cup of chopped raisins, $\frac{1}{4}$ cup of granulated sugar, 1 cup of boiling water.—Mrs. Clara Bittel.

FILLED COOKIES

One cup of sugar, $\frac{1}{2}$ cup of shortening, 1 egg, $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of flour, 2 teaspoons cream of tartar, 1 teaspoon of soda, 1 teaspoon of Colton's vanilla. Roll very thin. Filling for same: 1 cup of raisins or figs, $\frac{1}{2}$ cup of sugar, 1 cup of water, 1 teaspoon of flour. Cook until thick and when cool place 1 teaspoon on cookies not too near the edge. Place another cookie over and press edges together.—Mrs. Clara Melvin.

JELLY COOKIES

One egg, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $2\frac{1}{2}$ cups of flour, 2 teaspoons cream of tartar, 1 teaspoon of soda, 1 teaspoon of vanilla. Roll thin and spread with jelly then cover with another cookie the same size. Bake quickly.—Mrs. Nina M. Sayer.

CHOCOLATE JUMBLES

One cup of molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of hot water, $\frac{1}{4}$ cup of butter, $\frac{1}{4}$ cup of lard, $\frac{1}{2}$ lb. of chocolate, 1 egg, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves. Flour to roll. Bake in moderate oven.—Miss Elia Raepach.

CHOCOLATE JUMBLES

Two cups of molasses, 1 cup of sugar, $\frac{1}{2}$ cup of hot water, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of lard, $\frac{1}{2}$ lb. chocolate, 2 eggs, 2 teaspoons of soda, 1 teaspoon of cinnamon, 1 teaspoon of cloves. Flour to roll. Frost after baking.—Mrs. S. Plainer.

CHOCOLATE DROP COOKIES

One cup of brown sugar, $\frac{1}{2}$ cup of butter (scant), 1 egg, $\frac{1}{2}$ cup of sweet milk or sour milk, 2 squares of chocolate or $\frac{1}{2}$ cup of cocoa, 1 teaspoon of soda, $1\frac{1}{4}$ cups of flour. Put nut meats on top.—Mrs. Kate C. Weller.

CHOCOLATE BROWNIES

One-half cup of butter, 1 cup of sugar, 2 squares of chocolate, 2 eggs, $\frac{1}{2}$ cup of nut meats, $\frac{1}{2}$ cup of flour, $\frac{1}{4}$ teaspoon of salt. Cream butter, add remaining ingredients, spread on buttered tin. Bake fifteen or twenty minutes. Cut in squares as soon as taken from oven.—Mrs. Melvin Orth.

BROWN SUGAR WAFERS

One and one-third cups of brown sugar, $\frac{3}{4}$ cups of butter and lard mixed, 2 eggs beaten in 2 cups of flour, 2 teaspoons cream of tartar, 1 teaspoon of soda, $\frac{1}{4}$ teaspoon of salt, 1 large tablespoon of vanilla. Roll thin and sprinkle sugar over top.—Mrs. Marion F. Durdick.

FRUIT COOKIES

One and one-half cups of granulated sugar, $\frac{3}{4}$ cup of butter, salt, 2 eggs, 1 teaspoon of soda dissolved in 2 tablespoons of sweet milk, 1 teaspoon of cinnamon, cloves and nutmeg, 1 cup of raisins chopped fine. Mix soft. Roll thin.—Miss Dora Fairchild.

HICKORY NUT COOKIES

Cream 2 cups of light brown sugar, $\frac{1}{2}$ cup of shortening, 1 well beaten egg, $\frac{1}{2}$ cup of sour milk into which has been stirred $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ cup of nut meats chopped fine. Add a little flour at a time until stiff enough to roll. Bake in quick oven. This makes a good Christmas cookie.—Mrs. Lestie Michel.

PEANUT COOKIES

One cup of brown sugar, $\frac{1}{2}$ cup of melted butter, 1 egg well beaten, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of vanilla, 2 cups of flour, $\frac{3}{4}$ cup of peanut meats (chopped). Drop from spoon on a well buttered sheet or tin and sprinkle with remaining nut meats (chopped).—Miss Louise Astman.

SPICE CUP CAKES

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, 1 egg, $\frac{3}{4}$ cup of water, $\frac{1}{2}$ teaspoon of soda in water, $2\frac{1}{2}$ cups of flour, 1 tablespoon of molasses, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of cinnamon, raisins.—Mrs. Lena Hamlin.

SPICE CUPS

Two eggs, 2 cups of sugar, 1 cup of melted lard, 1 cup of molasses, 1 cup of cold water, 2 teaspoons of soda, 4 cups of flour, 1 cup of currants or raisins, 1 teaspoon of salt, 1 teaspoon of cloves, 1 teaspoon of cinnamon.—Mrs. Reed Kenrick.

WINE DROPS

One cup of white sugar, 1 cup of shortening, 1 cup of molasses, 2 eggs, 1 cup of sweet milk, 2 small teaspoons of salt, 2 teaspoons of soda, 2 teaspoons of cinnamon and nutmeg, $\frac{1}{2}$ teaspoon of baking powder, 1 cup of currants, 1 cup of chopped raisins, 5 cups of flour.—Mrs. Sarah Getiman.

WINE DROPS

Beat 2 eggs with 1 cup of sugar and 1 cup of molasses, 1 cup of shortening melted, 1 cup of cold coffee, 1 teaspoon of soda, cinnamon and cloves, $\frac{1}{2}$ teaspoon of salt, $4\frac{1}{2}$ scant cups of flour. Mix and let stand two and one-half hours. Drop with a spoon.—Mrs. P. Schell.

WINE DROP COOKIES

One and one-half cups of brown sugar, 1 cup of molasses, 1 cup of sweet milk, 1 cup of shortening, 2 eggs, 1 teaspoon of salt, 1 teaspoon of soda, 5 cups of flour, 1 cup of raisins, 1 cup of currants, 1 teaspoon of ginger, 1 teaspoon of cinnamon.—Mrs. Elizabeth Colyer.

WINE DROP COOKIES

One cup of white sugar, 1 cup of molasses, 1 cup of sweet or sour milk, 1 cup of shortening, 2 eggs, $\frac{3}{4}$ teaspoon of salt, 2 level teaspoons of soda, 4 cups of flour, $\frac{1}{2}$ of a nutmeg, 2 level teaspoons of cinnamon, $\frac{1}{2}$ teaspoon of cloves, 2 cups of seedless raisins. Add raisins with flour with 1 teaspoon of baking powder. Drop in small spoonful on buttered tins. Sprinkle powdered sugar over top before baking.—Mrs. Emma M. Fairchild.

WINE DROPS

Two cups of sugar, 2 eggs, 1 cup of molasses, $\frac{1}{2}$ cup of cold water, 5 tablespoons of melted lard, 1 teaspoon of cinnamon, 2 teaspoons of soda dissolved in a little water, 5 cups of flour, 1 cup of currants or small seedless raisins, $\frac{3}{4}$ cup of chopped nuts.—Mrs. L. A. Hadley.

OATMEAL COOKIES

One cup of brown sugar, 1 cup of butter, 2 eggs, $\frac{1}{2}$ cup of sweet milk, 2 cups of rolled oats, let stand, $\frac{1}{2}$ cup of dates, 1 cup of raisins, $\frac{1}{2}$ cup of nut meats, $\frac{1}{2}$ cup of citron, $\frac{1}{4}$ teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of nutmeg, 2 cups of flour. Drop in tins or on griddle and bake.—Mrs. H. J. Baker.

OATMEAL COOKIES

Sift together, 2 cups of flour, 1 cup of sugar, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of salt. Beat together, 1 cup of lard, 1 egg, 4 tablespoons of sweet milk, 2 cups of oatmeal, $\frac{1}{2}$ cup of raisins. Drop in pan.—Mrs. Fred Wackerle.

OATMEAL DROP COOKIES

Cream together, 1 cup of sugar and 2 eggs; 1 cup of melted lard, not hot. Add 3 tablespoons of milk, 2 tablespoons of molasses, 1 teaspoon of soda, 1 pinch of salt, $2\frac{1}{2}$ cups of oatmeal (not cooked), 2 cups of flour. Mix well. Drop from spoon.—Mrs. Anna Hurst.

OATMEAL COOKIES

Two cups of brown sugar, 1 cup of butter, 1 cup of sour milk, 2 eggs, 2 cups of flour, $1\frac{1}{2}$ cups of oatmeal flakes, 1 teaspoon of soda, 1 cup of raisins, salt, Colton's vanilla. Put oat-flakes and raisins through food chopper.—Mrs. Kathryn P. Dunham.

CORN FLAKE COOKIES

One and one-third cups of sugar, 1 cup of shortening, 2 eggs, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of soda dissolved in 4 tablespoons of sweet milk, 2 cups of flour sifted with 1 heaping teaspoon of baking powder, 1 cup of chopped raisins, 2 cups of corn flakes.—Mrs. Louise Hemingway.

ROCKS

One lb. of English walnut meats cut or broken, 2 lbs. of dates, cut but not too small pieces, 5 eggs, 2 cups of sugar, 5 cups of flour, 2 cups of butter, 1 teaspoon of cinnamon, 1 scant teaspoon of cloves, 1 teaspoon of soda dissolved in 1 tablespoon of warm water, cream butter and sugar. Mix dates and nuts with the flour and spices, then add soda, yolks of eggs, and last the beaten whites. Mix with the hands in a large pan, and pat out in small cakes, and bake in hot oven. Do not cut dates and walnuts too small, as the large pieces form the hilly appearance, which gives them the name Rocks.—Mrs. Amelia Brucher.

ROCKS

One cup of sugar, $\frac{3}{4}$ cup of shortening, 2 eggs, 1 lb. of dates cut fine, $\frac{1}{4}$ lb. of walnut meats chopped, 1 even teaspoon of soda dissolved in a little hot water, $1\frac{1}{2}$ cups of flour, a pinch of salt. Drop from teaspoon on buttered tins and bake.—Mrs. Martin Hurst.

ROCKS

One-half cup of sugar, 1 cup of butter, 1 egg, 1 cup of raisins, 1 cup of nut meats, enough flour to make batter stiff so it can be dropped from spoon, 1 teaspoon of soda dissolved in hot water, 1 teaspoon of cinnamon, salt.—Mrs. Anna H. Davis.

ROCK COOKIES

One and one-half cups of brown sugar, 1 scant cup of lard and butter mixed, 3 eggs, 1 teaspoon of cinnamon, 1 teaspoon of soda dissolved in $\frac{1}{4}$ cup of hot water, 2 scant cups of flour, 1 lb. of dates, $\frac{1}{4}$ lb. of walnut meats.—Mrs. Edward Getman.

HERMITS

Two cups of sugar, 1 cup of lard and butter, 1 cup of molasses, 2 eggs well beaten, 2 level teaspoons of soda in a cup of warm water, 6 cups of

flour, 1 cup of currants or raisins, 2 teaspoons of cinnamon, 1 teaspoon of cloves or nutmeg. Drop on tins and bake not too fast.—Mrs. Emma Barnes.

MACAROONS

Two cups of finely chopped almonds, 2 eggs, 4 tablespoons of flour, 1 cup of sifted pulverized sugar. Beat eggs very light. Beat in flour slowly then sugar by spoonfuls. Add the nut meats last. Bake on buttered tins.—Mrs. L. E. Melolling.

CHOCOLATE MACAROONS

Bianche and grate $\frac{1}{2}$ lb. of almonds. Beat the whites of 6 eggs with $\frac{1}{2}$ lb. of powdered sugar, $\frac{1}{4}$ lb. of grated chocolate. Bake in buttered tins. Drop with teaspoon which has previously been dipped in cold water.—Mrs. Elizabeth B. Sharrer.

OATMEAL MACAROONS

Three cups of oatmeal, 2 cups of flour, 1 cup of raisins or cocoanut, $1\frac{1}{2}$ cups of sugar. Mix above together and add 1 cup of butter, 5 tablespoons of milk, 3 well beaten eggs.—Mrs. E. Schama.

MARGUERITES

Beat the white of 1 egg with 2 tablespoons of XXXX sugar. Spread on saltines and sprinkle with chopped nuts. Put in oven to brown.—Mrs. Martin Hurst.

DATE DROPS

Three cups of sugar, 2 cups of butter, 5 eggs, 5 cups of flour, 2 lbs. of dates, 2 lbs. of chopped nuts, 1 teaspoon of cinnamon, 1 teaspoon of allspice, 1 teaspoon of soda in a little warm water. Beat whites of eggs last. Mix nuts in flour and bake in a moderate oven.—Mrs. L. E. Melolling.

PEPPERNISE

Two eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{4}$ cup of butter and lard, $1\frac{1}{2}$ cups of molasses, 1 teaspoon of cloves, 1 teaspoon of allspice, 1 cup of citron cut fine, 2 tablespoons of anise seed, $\frac{1}{2}$ cup of hot water, 4 small teaspoons of soda dissolved in the hot water. Flour to make stiff dough. Make in small balls. Bake in a quick oven. Frost with thin frosting.—Mrs. Martin Hurst.

CHARLOTTE RUSSE

One pint of sweet cream, $\frac{1}{2}$ oz. of gelatine, $\frac{1}{2}$ cup of hot milk, whites of 2 eggs, 1 small teaspoon of powdered sugar, 1 teaspoon of vanilla. Whip cream very light and dissolve gelatine in the hot milk but do not boil it. Whip egg whites to a stiff froth. Mix the cream, eggs and sugar. Flavor with Colton's extract. Stir in gelatine last but not until it is cool.—Mrs. Bertha Held.

CREAM PUFFS

One cup of flour, $\frac{1}{4}$ teaspoon of salt, 1 cup of boiling water, $\frac{1}{2}$ cup of butter, 4 eggs. Add salt and butter to the water. When boiling add the flour, all at once, stirring constantly until the mixture leaves the side of pan; remove from the fire and add the unbeaten eggs one at a time, beating continually. Drop by spoonfuls onto a buttered pan about two inches apart. Bake in a moderate oven for twenty-five minutes. When cool, with a sharp knife, make a cut in the top or side and fill with a cream filling or with whipped cream.—Miss Louise Artman.

FRIED CAKES

One cup of sugar, 2 tablespoons of butter, 2 tablespoons of lard, 1 cup of sweet milk, 2 eggs well beaten, 2 tablespoons of baking powder, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of ginger, nutmeg to flavor. Flour enough to roll out. When frying cakes have a deep basin of boiling water on stove. As you lift the cakes from the fat dip quickly in and out of the water to wash off surplus grease.—Mrs. Ella T. Price.

FRIED CAKES

One cup of sugar, 1 egg, $\frac{1}{4}$ cup of sour cream, 1 cup of sour milk, stirred together. Add 1 teaspoon of ginger, nutmeg and $\frac{1}{2}$ teaspoon of salt. Put 1 level teaspoon of soda and 2 teaspoons of baking powder in flour to make a batter stiff enough to handle. Knead thoroughly, cut and fry in hot oil.—Mrs. Julia L. Stevens.

FRIED CAKES

Two eggs, $1\frac{1}{2}$ cups of sugar, 1 cup of buttermilk, 1 cup of mashed potatoes, 1 tablespoon of melted butter, 1 teaspoon of soda in hot water, nutmeg and salt, 1 teaspoon of baking powder and enough flour to roll.—Mrs. L. E. Meloling.

FRIED CAKES

One cup of mashed potatoes, 2 cups of white sugar, 1 cup of sweet milk, 2 eggs well beaten, 1 teaspoon of butter, 2 teaspoons of baking powder, 1 teaspoon of salt, little nutmeg. Flour to stiffen; roll and fry in hot lard.—Mrs. C. F. Kless.

FRIED CAKES

Two eggs, 1 cup of sugar, 2 small tablespoons of butter, 1 cup of sour milk, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon of nutmeg, salt, 2 teaspoons of baking powder in the flour.—Mrs. H. J. Baker.

FRIED CAKES

Four eggs, 2 cups of sugar, butter the size of an egg, 2 cups of sour milk, 1 teaspoon of soda, 2 teaspoons of baking powder, 1 teaspoon of salt, 1 teaspoon of nutmeg. Stir sugar, eggs and butter together.—Mrs. A. Wagner.

POTATO FRIED CAKES

One cup of mashed potatoes, $1\frac{1}{2}$ cups of sugar, 1 cup of sweet milk, 4 cups of flour, 2 teaspoons baking powder, lump of butter the size of a walnut, a little salt, 2 eggs. Directions.—While the potatoes are warm, cream with the butter; when cool add others. They will stay fresh longer than some others not using potato.—Mrs. S. Anita Bowen.

MOLASSES FRIED CAKES

Two eggs, $\frac{1}{2}$ cup of sugar, 1 cup of molasses, $1\frac{1}{2}$ cups of buttermilk, 1 teaspoon of cinnamon, $1\frac{1}{2}$ heaping teaspoons of soda, a little salt. Flour to roll out and fry the usual way.—Mrs. May Graves.

CRULLERS

One tablespoon of butter, 2 tablespoons of sugar, 2 eggs, 1 cup of milk, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon cream of tartar, a little nutmeg.—Mrs. L. E. Meloling.

SNOW BALLS

Make a noodle dough of 1 cup of flour, 2 eggs and a pinch of salt. Beat eggs well, add salt and flour. Stir until the dough is so stiff that it cannot be stirred any more. Flour a baking board and empty your dough on it and knead with the hands until quite stiff. Flour board and roll as thin as possible. Let dry. Cut in squares and make a gash in each square with a knife. Fry in deep fat until a light brown. Drain and dredge with powdered sugar.—Mrs. Elizabeth B. Sharrer.

DOUGHNUTS

One cup of sugar, 2 eggs, 2 tablespoons of butter, 2 teaspoons of baking powder, 2 cups of flour, 1 cup of milk, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of nutmeg. Beat butter and sugar, add eggs well beaten, then milk.—Mrs. Otto H. Mass.

ICINGS AND FILLINGS

TUTTI FRUTTI ICING

Make regular boiled icing. Mix in one oz. each of chopped citron, candied cherries, seedless raisins, candied pineapple and blanched almonds. Whip good.—Mrs. M. Heid, W. M.

GOLDEN FROSTING

A very delicious frosting can be made by using the yolks of eggs instead of the whites. Proceed exactly as for ordinary frosting. It will harden nicely. This is good for orange cake.—Mrs. M. Heid.

MARSHMALLOW FROSTING

Put into a double boiler 1 cup of granulated sugar, $\frac{1}{2}$ cup of ^{water} sugar, white of 1 egg. Boil and whip until it becomes thick enough to spread. Flavor.—Mrs. Millie Richberg.

MOCHA FROSTING

Two cups of XXXX sugar, 2 teaspoons of cocoa, 2 tablespoons of melted butter. Cream this together and thin with cold coffee or milk until smooth enough to spread. Flavor with Colton's vanilla.—Mrs. Leora Gibson.

CARAMEL FROSTING

Two cups of light brown sugar, $\frac{1}{2}$ cup of sweet cream or milk, 1 tablespoon of butter or a little more if milk is used. Boil four minutes, stirring constantly. Test by dropping into water until forms a soft ball.—Mrs. Sevilla Orman.

ICING

One cup of sugar, $\frac{1}{2}$ cup of water. Boil until it halves. Two squares of chocolate, a piece of butter the size of a walnut.—Mrs. Fannie Grimshaw.

CHOCOLATE CREAM ICING

Five tablespoons of grated chocolate and enough cream or milk to wet it, 1 cup of sugar, 1 well beaten egg. Stir ingredients over fire until well mixed. Remove from fire and add 1 teaspoon of Colton's vanilla.—Mrs. M. Heid, W. M.

MAPLE SUGAR FROSTING

Boil 1 cup of maple sugar in a little cold water until it threads. Stir into this the beaten white of 1 egg and beat until cold.—Mrs. Bertha Heid.

APPLE FILLING

White of 1 egg beaten stiff, 1 cup of 4x sugar, 1 sour apple grated fine. Beat together one-half hour. Flavor with Colton's vanilla.—Mrs. Miss Folkert.

FIG FILLING

Three lbs. of pears, 3 lbs. of sugar, 1 lb. of figs, juice of 3 lemons. Boil down well. For cakes or cookies.—Miss Clara Wyker.

FROZEN DESSERTS

LEMON SHERBET

Juice of 2 lemons, 1 pint of sugar, 1 quart of milk, 1 cup of sweet cream. Stir lemon juice and sugar together. Add milk and cream a little at a time and freeze.—Mrs. Kate C. Wetler.

LEMON SHERBET

Three quarts of milk, 3 cupsful of sugar, juice of 6 lemons (strained), 6 bananas cut fine. Add sugar and bananas to lemon juice, then add milk. Put mixture into gallon freezer and freeze.—Mrs. E. Schamu.

LEMON ICE

One quart of milk, 8 tablespoons of lemon juice, 2 cups of sugar. Freeze. This makes about 2 pints.—Miss Louise Artman.

SHERBET

Four oranges, 3 lemons, 1 pint of shredded pineapple. Strain through coarse sieve. Three cups of sugar, $\frac{1}{2}$ pint of cream, 2 quarts of milk. This makes 1 gallon.—Mrs. MEdred P. Sargent.

ORANGE SHERBET

Strain juice of 8 lemons and 4 oranges; 4 quarts of milk, 2 lbs. of sugar or $1\frac{1}{2}$ cups to a quart of milk. When this is ice cold mix with the juice, then freeze. When nearly frozen add 7 bananas sliced, 1 lb. of walnut meats chopped. This makes 8 quarts.—Miss Louise Artman.

PINEAPPLE SHERBET

One quart of milk, 4 lemons, 2 oranges, $1\frac{1}{2}$ cups of sugar, 1 large cup of pineapple juice.—Miss Clara Wyker.

STRAWBERRY CREAM

Wash and strain 1 box of berries, then add $1\frac{1}{2}$ lbs. of sugar, 1 pint of cream, 1 pint of milk, juice of 1 lemon. Put it all together and freeze.—Mrs. Millie Richberg.

MAPLE MOUSSE

Beat together the yolks of 2 eggs and 1 cup of maple syrup. Heat the mixture, stirring while it cooks until thick. Cool and fold in the beaten whites of the eggs and 1 pint of cream whipped stiff and dry. Mix thoroughly so they will not separate. Pack in mould in ice and salt. Let freeze four hours. Do not stir while freezing.—Mrs. Sevilla Orman.

FRENCH ICE CREAM

One quart of milk, 4 eggs, 1 cup of sugar, 1 tablespoon of flour, $\frac{1}{2}$ pint of cream whipped, 1 tablespoon of vanilla, $\frac{1}{4}$ teaspoon of lemon. Mix sugar and flour and add a little salt. Beat eggs together and add $\frac{1}{2}$ cup of cold milk, scalding the remainder. Pour in the mixture and cook until thick, stirring constantly. Strain through a sieve and let cool. Add whipped cream and freeze. Let stand two hours before serving.—Mrs. Martin Hurst.

VANILLA ICE CREAM

One and one-half quarts of milk, 5 eggs well beaten, 2 cups of sugar. Cook until thick, strain and cool; then add $1\frac{1}{2}$ pints of cream, 1 tablespoon of vanilla. Freeze.—Mrs. Millie Richberg.

SEA FOAM CANDY

Three cups of light brown sugar, 1 cup of water, 1 tablespoon of vinegar. Boil the above ingredients together until the syrup becomes hard when dropped into cold water. Beat it slowly into the stiffly beaten whites of 2 eggs. Continue beating until it will hold shape. Add 1 cup of nut meats, $\frac{1}{4}$ teaspoon of vanilla. Drop from spoon on buttered plates or oiled paper.—Miss Edna E. Price.

CONFECTIONS

SEA FOAM CANDY

Two cups of light brown sugar, $\frac{1}{2}$ cup of cold water. Boil till it becomes brittle in cold water. Slowly pour hot syrup over the stiffly beaten white of 1 egg. Continue beating until it reaches a creamy consistency. Flavor and add nut meats or shredded coconut, then drop from spoon upon waxed paper.—Mrs. E. Schamm.

SEA FOAM

One lb. of brown sugar, 3 tablespoons of vinegar, 1 tablespoon of vanilla, $\frac{1}{2}$ cup of water, a small piece of butter. Cook the above to soft caramel

stage. Beat into the beaten white of an egg. Add $\frac{1}{4}$ lb. walnut meats.—Mrs. George W. Hemes.

DIVINITY FUDGE

Two and one-half cups of Karo syrup, $2\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of cold water, whites of two eggs, 1 cup of any kind of nuts. Mix the sugar, syrup and water, and boil until when dropped in cold water the mixture will form a firm ball between the fingers. Have the egg whites beaten stiff and pour half the boiling mixture over the eggs, beating constantly. Return the remaining half of mixture to stove and boil until, when dropped in cold water, it forms a hard ball, then remove from the stove and pour slowly into the first half, beating constantly. Add nuts and flavoring. Pour into a buttered pan or platter and cut in squares.—Mrs. George Lehna.

KARO FUDGE

Two squares of chocolate, 2 cups of granulated sugar, $\frac{1}{2}$ cup of Karo, $\frac{1}{2}$ cup of milk, 2 tablespoons of butter. Boil ten minutes or more, or until it makes a soft ball (in cold water). Take from fire and stir until it creams. Add vanilla.—Mrs. Sarah Gettman.

KARO FUDGE

Two and one-half cups of sugar, $\frac{1}{2}$ cup of Karo syrup, $\frac{1}{2}$ cup of water. Boil until it threads from spoon. Beat the whites of 2 eggs, then beat all together with 2 teaspoons of vanilla, 1 cup of chopped nuts. Pour out on buttered pan. Can be made without nuts.—Mrs. Martin Hurst.

POPCORN FUDGE

Pop a quantity of corn and grind about 2 cups. After grinding boil 2 cups granulated sugar, $\frac{1}{2}$ cup of molasses or corn syrup, $\frac{1}{2}$ cup of water and a pinch of salt until it is past the soft ball. Take from fire and pour on the stiff beaten whites of 2 eggs. Whip until smooth and flavor, then add popped corn. Pour in tin same as any fudge. When partly cool mark and break when cold.—Miss Lena Graves.

CHOCOLATE FUDGE

Two squares of chocolate, 2 cups of sugar, $\frac{1}{4}$ teaspoon cream of tartar, pinch of salt, $\frac{1}{2}$ cup of milk, 1 tablespoon of butter, 1 teaspoon of vanilla. Melt chocolate, add sugar, cream of tartar, salt and milk. Stir until it boils. Cook without stirring until it forms a soft ball when dropped in cold water. Remove from fire, add butter vanilla, and let stand until cold. Beat until creamy, put on waxed paper and cut.—Miss Margaret E. Richberg.

CHOCOLATE FUDGE

Two cups of sugar, 1 cup of milk, butter the size of a walnut, 4 squares of bitter chocolate or 5 tablespoons of cocoa. Boil until it forms a ball in cold water. Add a teaspoon of vanilla and remove from the fire. Beat until stiff. Nut meats may be added if desired. Pour into a greased pan and cool.—Miss Melba Hall.

CHOCOLATE CARAMELS

Two cups of molasses, 1 cup of brown sugar, 1 cup of milk, $\frac{1}{2}$ lb. of chocolate, butter the size of an egg. Beat all together. Boil until it is crisp. Beat until it sugars. Turn in flat tin. Cut in squares when nearly cool.—Mrs. Ella R. Aiken.

PEANUT PENOQUE CANDY

Two cups of brown sugar, $\frac{3}{4}$ cup of milk, $\frac{1}{2}$ cup of peanut butter. Mix sugar and milk in a saucepan and boil until the soft ball stage. Remove from fire, add peanut butter and beat until thick. Pour into a buttered pan and cut in squares.—Mrs. Sarah Gettman.

PEANUT CRISP

One lb. of granulated sugar in an iron sauce pan. Stir over fire until it

melts and slowly browns. Stir in as many peanuts as it will hold. Turn out quickly in pans.—Mrs. Ella R. Aiken.

PEANUT CLUSTER

Melt 1 cake of sweet chocolate. Add 2 tablespoons of hot water, 1 cup of xxx sugar and 1 cup of peanut meats. Stir together. Drop on buttered pan and cool.—Mrs. Ella R. Aiken.

PEANUT CREAM CANDY

One cup of peanuts run through chopper, $\frac{1}{2}$ cup of milk, 1 teaspoon of vanilla and a pinch of cream of tartar. Mix all together, then add pulverized sugar to make a stiff cream. If necessary knead with the hands, turn on board and roll one inch thick. Cut in squares and set in wax paper to cool.—Mrs. Nona M. Orth.

COCOANUT SNOW BALLS

Knead shredded cocoanut into fondant. Make into balls. When cool brush with beaten whites of eggs and sprinkle with cocoanut.—Mrs. Ella R. Aiken.

COCOANUT CANDY

Two cups of sugar, $\frac{1}{2}$ cup of cream, 2 tablespoons of butter, 1 cup of cocoanut. Cook sugar and cream twelve minutes. Add butter and cocoanut. Pour into greased pans, crease and cool.—Mrs. Anna Hall.

TAFFY

Three cups of sugar, 1 cup of water, $\frac{1}{2}$ cup of vinegar, butter the size of a walnut. Cook until it hairs. Cool. Pull. Add nuts and season.—Mrs. Ella R. Aiken.

MOLASSES TAFFY

Two cups of brown sugar, $\frac{1}{2}$ cup of molasses, 2 tablespoons of vinegar, 2 tablespoons of butter. Cook until it hardens in water, flavor with vanilla and pour over peanuts in buttered tin.—Mrs. Marion F. Burdick.

WINTERGREEN CREAMS

One cup of sugar, $\frac{1}{2}$ cup of cold water, pinch of cream of tartar. Let boil until you can drop and form ball in cold water that can be picked up. Do not stir. Put in a pan of cold water and let stand until nearly cold. Add coloring and flavoring and drop in little balls on wax paper.—Mrs. S. Anita Bowen.

DATE CREAM BARS

Boil 2 cups of sugar and 1 cup of water (do not stir until it hardens in water). Beat stiff the whites of 2 eggs. Pour sugar on eggs and stir slowly until stiff enough to mould. Add $1\frac{1}{2}$ lbs. of chopped dates. Make into bars and roll in xxx sugar.—Mrs. Ella R. Aiken.

FONDANT

The white of 1 egg (do not beat), 2 tablespoons of cold water. Add xxx sugar to make stiff. Knead and flavor.—Mrs. Ella R. Aiken.

BEVERAGES

FRUIT PUNCH

Juice of 6 lemons and 2 oranges, 1 bottle of ginger ale, $\frac{1}{4}$ cup of cold tea, 1 quart of water, sweeten to taste. Add an extra orange cut in small pieces or any small fruit.—Mrs. M. Heid, W. M.

FRUIT PUNCH

Juice of 1 lemon, 1 cup of grape juice, 1 banana cut in dice, $\frac{1}{2}$ cup of sugar, 1 pint of water. Add more water and sugar if desired.—Mrs. Mary Van Velde.

GRAPE JUICE

Stem, wash and drain the grapes and put them into a granite kettle. Tin must not touch them. Heat, strain and measure the juice. Add to it an equal quantity of water. To each cup of liquid add 1 cup of sugar and let come to a boil and bottle.—Mrs. Mina Fekbert.

STRAWBERRY COCKTAIL

Mash 1 quart of strawberries and put in 1 quart of cold water and juice of two lemons. Let stand for three hours, strain, add 3 cups of sugar and stir until dissolved. Let stand on ice one hour before serving. Serve at the beginning of a luncheon in tall narrow glasses. Put 2 or 3 whole berries on the top.—Mrs. M. B. Root.

RASPBERRY VINEGAR

Two quarts of red raspberries, 1 quart of vinegar, 1 quart of water, 2 lbs. of sugar. Soak berries and vinegar over night. In the morning strain, add water and sugar, and boil ten minutes. Put in jars and seal. A tablespoonful to a glass of water makes a pleasant summer drink.—Mrs. Mary Van Volde.

PICKLES AND PRESERVES

WINTER DILL PICKLES

Make a brine by adding $\frac{1}{2}$ cup of salt to each 4 quarts of water and in this soak 150 medium sized pickles over night. Boil together 5 quarts of water, 1 pint of vinegar, 1 cup of salt. Let this brine stand over night and in the morning drain pickles and pack them tight in cans between cherries, leaves and dill. Cover pickles with the boiled brine and seal them.—Mrs. Ed. Gettman.

DILL PICKLES

Forty large pickles, 1 large cup of salt, $\frac{1}{2}$ cup of mixed spices, a handful of dill, grape leaves and cherry leaves. Put into a jar, first a layer of grape leaves, then pickles, cherry leaves, dill and spices. If there isn't brine in a few days add water enough to cover them.—Mrs. G. Lehne.

FRENCH PICKLE

Twelve large cucumbers peeled and cut lengthwise, 12 small cucumbers, 12 onions, 1 sliced green tomato, 1 cauliflower, 6 green peppers (sweet) cut in quarters. Paste: six tablespoons of best mustard, 1 tablespoon of tumeric, $1\frac{1}{2}$ cups of sugar, 1 cup of flour. Stir until smooth and add 1 quart of vinegar. Cook until thick. Put fruit in salt and water for twenty-four hours. Scald slightly in the same and then drain. Put paste on fruit cold.—Miss Dora Fairchild.

VERY GOOD PICKLES

One and one-half cups of vinegar for 2 cans, 1 heaping cup of sugar, 1 teaspoon of mixed spices or $\frac{1}{4}$ teaspoon of celery seed for 1 quart. Boil the syrup and put in pickles and heat them through, then fill cans and seal.—Mrs. Mabel Leptnska.

PRESBYTERIAN PICKLES

Three quarts of cucumbers sliced thin, 4 or 6 onions, 1 green pepper, 1 cup of horse radish. Sprinkle salt on and let it stand for three hours with cover and weight on, then drain. Mix 1 cup of vinegar, 1 cup of sugar, 1 teaspoon of whole cloves, 1 teaspoon of white mustard seed, 1 teaspoon of tumeric, and a little currie powder. Pour over cucumbers and onions and bring to a scald and can.—Mrs. F. R. Horner.

OIL PICKLE

Fifty small cucumbers, 1 quart of sliced onions, 1 teacup salad oil, 1 teacup of white mustard seed, $\frac{1}{2}$ teacup of celery seed, about 4 teacups of vinegar, small pinch of pulverized alum. Slice cucumbers and put salt over them ($\frac{1}{2}$ teacup). Let stand three hours. Drain well. Put a layer of

cucumbers and onions, seed and oil. Add vinegar gradually until pickle is well covered. Put in stone jar.—Mrs. Mary G. Smith.

CHOPPED PICKLE

Chop fine $\frac{1}{2}$ gal. of cabbage, 3 green tomatoes, 3 onions, 1 good sized pepper. One-quarter oz. of turmeric, $\frac{1}{2}$ oz. of whole cloves, $\frac{1}{4}$ oz. of celery seed, 2 lbs. of brown sugar, $\frac{1}{2}$ gal. of vinegar, $\frac{1}{4}$ gill of salt. Boil twenty minutes. Put in crock or can.—Mrs. Frances Davy.

CHOPPED PICKLE

One peck of green tomatoes chopped, 2 quarts of onions, 6 green peppers. Put in a weak brine over night and in the morning drain and add 1 teacup of white mustard seed, 3 tablespoons of celery seed, 1 tablespoon of ground cloves. Stir all together and put 2 quarts of vinegar in kettle. Put pickle in and stir all together. Let come to a boil and boil thirty minutes, then put in cans and seal. Two cups of sugar if wished.—Mrs. Louise S. Hemingway.

CHUNK PICKLES

Weigh pickles before putting in brine. Make a brine strong enough to bear up an egg. Put cucumbers in and let stand for three days with something to hold them down. Then throw brine way, adding fresh water for three days, changing the water each morning, then wipe and dry. Cut in pieces two inches long. Get cucumbers about eight inches long. Stew in a weak vinegar slowly for two hours, cover with grape leaves and add a few pieces of alum. Skim out cucumbers, throw this vinegar away, put cucumbers in jar. For every 7 lbs. of cucumbers, use 3 pints of vinegar, 2 $\frac{1}{2}$ lbs. of sugar, 1 oz. each of allspice and cinnamon whole. Heat together and pour over pickles; drain off for four mornings. Heat and put back on again. The fourth day they will be good to use.—Mrs. May Graves.

CUCUMBER PICKLES

Wash pickles and place in jar. Pour boiling water over. Let stand all night and in the morning wipe pickles, pack in cans; put a piece of alum in each can. Measure water that covered pickles and that will tell just how much vinegar is needed. To every gallon vinegar use 1 cup of sugar, 1 cup of salt, a handful of mixed spices. Heat this and pour over pickles.—Mrs. Mina Folkert.

GREEN TOMATO PICKLE

One peck of tomatoes sliced and salt every other layer and let stand over night. In the morning drain off juice and rinse well. Boil all together until tomatoes are tender. One quart of vinegar, 2 lbs. of brown sugar, 2 tablespoons of white mustard seed, 2 tablespoons of ground mustard, two tablespoons of cloves and 2 tablespoons of cinnamon tied in sacks; 4 tablespoons of celery seed, 2 ripe peppers.—Mrs. V. Axtman.

SACCHARINE PICKLES

One cup of salt, $\frac{1}{2}$ cup of Coleman's mustard, 1 gallon of cider vinegar not too strong, 1 teaspoon of saccharine powder. Mix all cold; do not heat. Wash pickles and rinse. Pack in jars and pour over above mixture to overflowing, then seal up jars.—Miss Helena M. Bahn.

SACCHARINE PICKLES

One tablespoon of mustard, 1 cup of grated horseradish, 1 cup of sugar, 1 cup of salt, 1 teacup of saccharine, 2 tablespoons of powdered alum, 2 oz. of mixed spices, 1 gallon of vinegar. Wash and dry pickles. Pack closely in jars. Pour over without heating. Makes 10 quarts.—Mrs. R. E. Platner.

MUSTARD PICKLES

One quart of large cucumbers cut in chunks, 1 quart of small cucumbers, 2 quarts of sliced onions, 2 quarts of tomatoes, 3 large cauliflowers, 6 peppers green and red. Soak over night in salt water $\frac{1}{4}$ oz. of white mustard seed,

$\frac{1}{4}$ cup of celery seed, 1 gallon of vinegar not too strong, $\frac{1}{2}$ oz. of tumeric, $\frac{1}{2}$ tablespoons of flour, 12 large tablespoons of mustard, 4 cups of sugar. Beat paste and cook until it thickens. Pour over pickles and can.—Mrs. S. Pfatner.

PEPPER HASH

Twelve large green peppers, 12 large red peppers, 15 onions. Remove seeds from peppers and chop all fine. Pour boiling water over and scald for fifteen minutes. Drain and scald again for fifteen minutes in hot water. Drain and pour on 1 quart of weak vinegar, $2\frac{1}{2}$ cups of sugar, 1 tablespoon of celery seed and 1 teaspoon of salt. Cook fifteen minutes and can hot.—Mrs. Amelia Buescher.

PEPPER RELISH

Twelve green peppers, 12 red peppers, 12 large onions. Chop and pour on boiling water enough to cover. Let stand for ten minutes, then drain and add 1 quart of vinegar, 2 cups of sugar, 2 tablespoons of salt. Boil for twenty minutes and seal.—Mrs. Anna H. Davis.

CORN RELISH

Twelve ears of evergreen sweet corn, 2 sweet red peppers, 4 onions, 1 small head of cabbage, $1\frac{1}{2}$ lbs. of sugar, $1\frac{1}{2}$ tablespoons of salt, $1\frac{1}{2}$ tablespoons of mustard, 1 quart of vinegar. Boil together for thirty minutes and seal cans hot. This recipe makes five pint cans.—Mrs. Henry C. Bretzer.

CUCUMBER RELISH

One gallon of cucumbers peeled and sliced, 4 large onions, 2 sweet peppers sliced. Sprinkle with salt and let stand for three hours. Drain well and cover with vinegar. Add 2 cups of sugar, 4 tablespoons of mustard seed, 1 large teaspoon of tumeric, 1 tablespoon of whole cloves, small piece of alum. Let this come to a scald, then can and seal.—Mrs. Amelia Buescher.

CUCUMBER RELISH

One quart of sliced cucumber, 1 onion sliced, 1 green pepper. Sprinkle with salt and let stand for three hours. Drain and add 1 cup of brown sugar, 25 cloves, 1 tablespoon of white mustard seed, 1 tablespoon of grated horseradish root and enough vinegar to cover. Bring to boiling point and seal while hot.—Mrs. Pearl Stevens.

CUCUMBER RELISH

Large and small cucumbers sliced. Let stand in weak brine two or three hours. To 1 quart add 1 big onion sliced fine, 1 big tablespoon of mustard seed, 1 large cup of sugar, $\frac{1}{2}$ teaspoon of tumeric powder, 1 green or red pepper. Cover with vinegar and set on the back of the stove and let simmer but do not boil for two hours.—Mrs. Harry E. Dahn.

CUCUMBER RELISH

Twelve large cucumbers, 4 green peppers, 4 large onions, 1 cup of horseradish, 1 cup of sugar, $\frac{1}{2}$ cup of salt, 1 tablespoon of mustard seed, 1 tablespoon of celery seed. Remove skin and seeds from cucumbers, then chop all vegetables. Add the salt. Mix well and let stand over night. In the morning drain and add horseradish, which has been put through food chopper, to other ingredients. Mix all thoroughly with the vinegar. Pack tightly in jars and seal at once.—Mrs. F. R. Horner.

CANNED BEETS

One peck of beets, $2\frac{1}{2}$ quarts of vinegar, $2\frac{1}{2}$ lbs. of brown sugar, $\frac{1}{2}$ tablespoon of salt, $\frac{1}{2}$ teaspoon of pepper. Cook beets and peel, then cook with syrup.—Mrs. George Duerr.

PICKLED BEETS

Cook 1 peck of beets until well done. Boil 2 quarts of vinegar, $1\frac{1}{2}$ lbs. of sugar, $\frac{1}{2}$ cup of salt, $\frac{1}{2}$ cup of black pepper. Boil fifteen minutes. Pour

over warm beets and seal up in cans. Use the whole black pepper.—Mrs. E. Somers.

BEET PICKLE

One quart of chopped cabbage, 1 quart of boiled beets, 2 cups of sugar, 1 small teaspoon of salt, $\frac{1}{2}$ teaspoon of black pepper, 1 teaspoon of mustard, 1 cup of grated horseradish. Cover with vinegar and keep air tight.—Miss Margaret E. Richberg.

GRANDMA'S KETCHUP

One-half bush. of tomatoes, 4 medium onions, 1 quart of vinegar, boil together one hour then add 1 quart of sugar, 6 tablespoons of salt, 2 knife blades of mace, 4 sticks of cinnamon, 2 tablespoons of whole allspice, 2 tablespoons of cloves, 2 tablespoons of mustard seed, 2 teaspoons of cayenne pepper. Boil tomatoes and chopped onions one hour. Remove from stove and strain. Place whole spices in cheese cloth bag. Return to stove and boil four hours. This is excellent.—Mrs. L. L. Tucker.

CHILI SAUCE

One peck of tomatoes, 2 tablespoons of salt, 4 onions, 4 cups of sugar, $1\frac{1}{2}$ cups of vinegar, 1 tablespoon of black pepper, 1 red pepper.—Mrs. Elizabeth Dinshart.

CHILI SAUCE

Twelve tomatoes, 2 onions, 1 green pepper, 1 teaspoon of pepper, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of cloves, 2 teaspoons of cinnamon, 1 cup of vinegar, 4 tablespoons of sugar and a little ginger.—Mrs. N. Rhodes.

CHILI SAUCE

One peck of ripe tomatoes, 2 tablespoons of salt, 1 tablespoon of pepper, 4 onions, 4 cups of sugar, $1\frac{1}{2}$ cups of vinegar, 1 red pepper. Chop and cook until done.—Mrs. George Duerr.

CHILI SAUCE

Chop fine 1 peck of ripe tomatoes, 6 onions, 2 red or green peppers, 2 cups of sugar, 4 cups of vinegar, $\frac{1}{2}$ cup of salt, 2 teaspoons of cinnamon, cloves and allspice. Cook slowly for two or three hours.—Mrs. V. Artman.

PICKLED PEARS

Make a syrup of 4 lbs. of brown sugar, 2 gallons of vinegar, $\frac{1}{2}$ gallon of water. Tie 4 tablespoons of mixed whole spices in a thin muslin bag. Cook a few sticks of cinnamon with syrup for ten minutes. Steam pears until a straw can pierce them, then cook all together for ten minutes. Pour in crock and let stand for a week, then drain off syrup and reboil. Skim well and cover. Pears should be ready in about three weeks.—Miss Elsa Wagner.

SLICED CUCUMBERS

To 2 quarts of sliced cucumbers, $\frac{1}{2}$ quart of onions, $\frac{1}{2}$ cup of salt, sprinkle and stand a few hours. Then to a cup of vinegar add 1 cup of sugar until you get enough to cover them. Cook syrup well. Put in a few celery and mustard seeds if desired and put in cucumbers and boil ten minutes. Seal in jars ready for use in a week.—Mrs. A. Wagner.

TO CAN VEGETABLES FOR SOUP

Scald and peel $\frac{1}{2}$ peck of tomatoes. Two quarts of onions, $\frac{1}{2}$ peck of carrots, 6 bunches of celery, 2 dozen ears of corn, $\frac{1}{2}$ dozen red peppers (sweet). Cook tomatoes separately, then the rest together after chopping. Cook thoroughly, then add tomatoes and boil. Salt and pepper to suit taste. Can as you would fruit.—Mrs. Thomas Metcalf.

WHITE HOUSE SALAD

Slice 4 quarts of cabbage fine with 3 onions and pack in jar. Add 2 tablespoons of salt and water to cover. Let stand over night and drain and

squeeze quite dry. Take 1 quart of vinegar, 1 tablespoon each of mustard, tumeric, white mustard seed and celery seed; $\frac{1}{2}$ cup of sugar, 3 red peppers cut fine. Bring all to a boil and pour over cabbage. This will keep all winter.—Mrs. Fannie Grimshaw.

CANNED CORN

Cut 10 cups of corn from cob. Add 1 cup of sugar, 1 cup of water, $\frac{1}{2}$ cup of salt. Stir well together and boil twenty minutes. Put in can same manner as fruit. When ready to serve freshen in two waters. Add milk and butter.—Mrs. L. A. Godard.

WATERMELON SWEET PICKLES

To 7 lbs. of fruit. Add 1 pint of vinegar, 3 lbs. of sugar, spices whole in a bag. Pour salt and water over rinds for three mornings and boil until clear. Pour off salt brine and boil in clear water.—Mrs. Fannie Grimshaw.

CANNED ELDERBERRIES

Three lbs. of brown sugar, 1 pint of vinegar, 3 quarts of stemmed elderberries, 4 quarts of rhubarb. Cut in pieces. Cook until not watery. Very nice for pies.—Mrs. Mary Van Yelde.

HOME MADE MUSTARD

Two tablespoons of mustard, 2 tablespoons of flour, 2 tablespoons of sugar, 2 tablespoons of salt. Beat up dry ingredients. Add hot water and cook until thick and done. Thin with vinegar.—Mrs. L. H. Van Patten.

BRINE FOR HAMS, ETC.

To 50 lbs. of meat, 5 lbs. of salt $1\frac{1}{2}$ lbs. of brown sugar, 1 tablespoon of red pepper, 12 quarts of water. Rub hams with coarse salt and pack in a large jar. Boil slightly the above brine and when cool, pour over the hams, weight down with a stone. Let lay in brine five or six weeks. Drain until dry and smoke.—Mrs. Ella T. Price.

GRAPE CONSERVE

Five lbs. of grapes, simmer one hour. Strain through colander. Add sugar to equal the amount of juice. Let come to a boil. Add yellow rind and juice of 1 orange, 1 lb. of walnuts chopped fine, $\frac{1}{2}$ lb. of currants washed and dried, 1 lb. of seeded raisins. Boil until thick.—Mrs. George W. Henes.

RASPBERRY CONSERVE

Two quarts of pieplant (cut up), 1 quart of red raspberries, a little orange and lemon rind grated in. Sugar enough to sweeten. Boil until it thickens. Miss Louise Axtman.

GINGER PEAR

Eight lbs. of green pears, 4 lb. of brown sugar, 1 oz. of ginger root, 2 lemons. Cut pears into small squares. Add sugar, ginger root, sliced lemons. Cook slowly until juice jellies.—Mrs. George W. Henes.

ORANGE MARMALADE

One dozen sweet oranges, 4 lemons shred very fine. Add 3 pints of cold water. Let stand for thirty-six hours. Boil two hours then add 8 lbs. of sugar. Boil one hour or until thick.—Mrs. Vera G. Baker.

FRUIT MARMALADE

One lb. of peaches, 1 lb. of pears, 1 lb. of plums, 1 lb. of prunes, $\frac{1}{2}$ lb. of raisins, 1 lemon, 2 oranges, $\frac{1}{2}$ lb. of walnut meats, $3\frac{1}{2}$ lbs. of sugar. Put fruit through food chopper. Cook until done.—Mrs. Peter Duerr.

PINEAPPLE RHUBARB CONSERVE

Eight lb. ($\frac{1}{2}$ inch pieces) of rhubarb, 6 lbs. of sugar, 1 pineapple. Cut and wash rhubarb. Cover with boiling water and let stand for ten minutes. Drain off water. Cover and let stand and drain a second time. Add sugar

and let stand all night. Next morning, cook. Add pineapple after putting it through food chopper. Cook until it resembles marmalade.—Mrs. George W. Hones.

RHUBARB AND ORANGE MARMALADE

Cut up rhubarb and put in crocks and add sugar lb. for lb. Let it stand over night. In the morning take 1 orange, both peel and pulp, for 1 lb. of rhubarb and sugar. Cook all together for twenty minutes or half an hour. Two lbs. of rhubarb and sugar makes three pints. August and September are the best times to make this.—Mrs. Ella Larkin.

ONE, TWO, THREE, CONSERVE

One pineapple (cut in small pieces), 2 quarts of strawberries (whole), 3 lbs. of sugar. Boil until it thickens.—Miss Louise Astman.

TOMATO CONSERVE

Four lbs. of ripe tomatoes, 3 lbs. of sugar, 2 lemons (juice and pulp), 2 teaspoons of ginger. Cook until thick.—Mrs. Frances Davey.

PRUNE CONSERVE

6 lbs. of prunes pitted, 2 lbs. of seedless raisins, 4 lbs. of sugar, 4 oranges juice and rind, put rind through food chopper, 2 cups of chopped nut meats. Cook until thick. Add nut meats after other ingredients are cooked.—Mrs. Frances Davey.

PLUM CONSERVE

Six lbs. of plums (take out stones), 6 lbs. of sugar, 3 oranges with skin and white skins removed, 1 lemon the same way, 1 lb. of English walnuts, but not until thick, 1 lb. of raisins.—Mrs. Fannie Grimshaw.

CRABAPPLE JELLY

Cut in half and remove stems and blossoms then cover with cold water and boil until tender. Strain, settle and measure and allow 1 lb. of sugar to 1 pint of juice. Warm sugar in oven.—Mrs. Fannie Grimshaw.

PRUNE CONSERVE

Cook together until thick 3 lbs. of pitted prunes and 2 lbs. of sugar. Add 1 lb. of raisins, 1 lemon, 3 oranges, peel and juice, cook together until thick. Lastly add 1 lb. of walnut meats before taking from the stove.—Mrs. A. H. Davis.

YELLOW TOMATO CONSERVE

Eight lbs. of tomatoes, 7 lbs. of sugar, 2 oz. of green ginger root, 2 oranges, 2 lemons. Cook until thick.—Mrs. Harry Bahn.

RHUBARB MARMALADE

Six lbs. of rhubarb (cut $\frac{1}{2}$ inch thick), 4 lbs. of sugar, 1 lb. of raisins (chopped), 2 lemons (rind grated). Make syrup of the sugar by adding a pint of water and lemon juice. Let come to a boil. Put in rhubarb and cook until nearly done. Add chopped raisins. Cook until thick. The grated rind of the lemons.—Mrs. Anna Hall.

CARROT MARMALADE

Four cups of carrots after being ground, 2 large or 3 small lemons ground. Put in separate pans and boil until tender. Mix together and use cup for cup of sugar. Boil until you think it thick enough.—Mrs. Charles L. Steinhart.

SPICE RHUBARB CONSERVE

Six lbs. of rhubarb cut in small pieces and add 4 lbs. of sugar. Let stand over night. Add 2 teaspoons of cinnamon, 1 teaspoon of cloves, $1\frac{1}{2}$ teaspoons of vinegar. Mix well and cook thick as marmalade.—Mrs. H. Andrews.

STRAWBERRY AND PINEAPPLE MARMALADE

One cup of grated pineapple, 2 cups of crushed berries, 2 cups of sugar. One quart of berries and 1 pineapple are needed for these proportions. Put the fruit with its juice in a porcelain preserving kettle. Add sugar and let it stand till sugar is dissolved. Cook over slow fire thirty minutes. Fill jelly glasses and cover with paraffin.—Mrs. May Graves.

HOUSEHOLD HINTS

In frying salt pork, sprinkle a few grains of sugar over it and it will brown nicely.

In making bread dressing, never use hot water in soaking bread, always cold and squeeze out dry and it will be flaky.

For liquid glass for eggs use 1 pint liquid glass to 1 gallon water.

Equal parts of turpentine and ammonia will take out paint no matter how dry it may be.

For kiddies' croup, melt butter and molasses together and give until child vomits. Easy and sure.

Salt in water keeps out flowers fresh.

Salt and soda is an excellent remedy for bee stings.

A pinch of salt added to white of egg will make it whip quicker.

Rub griddle with salt instead of grease. It prevents smoke and smell. Put in small bag and tie.

Use soft water in making starch, will give gloss and prevent sticking.

To purify cistern water, suspend in the water, charcoal tied in cloth bag.

Tartar, emetic and sugar, is good to drive ants away.

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