Ephraim
Cook Book

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1921 Wisc.
Cook Book
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The Ephraim Cook Book

Compiled by

The Ladies' Aid Society

of the

Moravian Church

at

Ephraim, Wisconsin

1921

DOOR COUNTY ADVOCATE PRINT

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FOREWORD

The "Ephraim Cook Book" is a venture by the Ladies' Aid Society of the Moravian Church, Ephraim, Wisconsin, and is published in order to put into permanent form the recipes that are used at the hotels of that widely known tourist resort. In presenting the "Ephraim Cook Book" it should be stated that all the recipes given in this volume have been tested and tried and have provoked the admiration of tourists from all parts.

This volume is presented with the hope that it may bring welcome hints and practical help to the many who seek to prepare wholesome and palatable dishes, to please even the most fastidious.

We herewith acknowledge with sincere gratitude the labors of love on the part of the many through whose kindly help this volume has become a reality.

THE LADIES' AID SOCIETY
OF THE MORAVIAN CHURCH.

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SOUPS.

TO COLOR SOUPS

A fine amber color is obtained by adding finely cut carrots to clear stock, when it is free from scum.

Red is obtained by using red skinned tomatoes, from which the skin and seeds have been strained.

Only white vegetables should be used in white soups.

Pound spinach leaves into a mortar. Press out the juice and add to soup to make it green. [Mrs. Chandler]

GENERAL RULE FOR CREAMED VEGETABLE SOUP

Cook any vegetable such as green peas, carrots, turnips, parsnips, string beans, cauliflower, etc., in boiling salted water, until tender. Then rub through a fine sieve. Measure and for each cup of stock take three cups of milk. Scald, thicken, with one tablespoon butter and one tablespoon flour. Add the pulped vegetable, with salt and pepper, to taste, and let simmer for ten minutes, before serving.

[Carrie Everson]

HINT

For too salty soups pare one large potato and put in soup, for about twenty minutes. The potato will draw out the salt.

CREAM OF BEAN SOUP

One cup dried beans, three pints cold water, two slices onion, four slices of carrot, two tablespoons butter, two tablespoons flour, pepper and salt, one cup of cream.

Soak the beans in cold water over nite. In the morning, drain and add three pints of cold water. Cook until soft and rub through sieve. Cut the onions and carrots into cubes and cook five minutes in butter. Remove the vegatables and add flour to the butter. Add salt and pepper to suit and stir this into the boiling soup. Just before straining into the tureen add the cream. [Mrs. O. M. Olson]

CREAM OF CELERY SOUP—No. 1

Celery tops
1 small onion
Salt
Little parsley
1 cup potatoes
Small piece of butter

Boil the celery, onion, parsley, and potato, which have been cut

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into cubes, until tender. Then strain. Melt the butter, add some flour, and mix until smooth. Add about one quart milk and boil. Then add the above mixture and boil together. Brown little squares of bread in some butter. When ready to serve, add the bread.

[Mrs. A. W. Smith]

CREAM OF CELERY SOUP—No. 2

1 pint milk
1 teaspoon flour
1 teaspoon butter
1 stalk celery
1 slice onion
1 small piece of mace

Boil celery in one pint of water for thirty minutes. Boil milk, onion and mace. Mix flour with two tablespoons of cold milk. Cook for ten minutes. Mash the celery in the water in which it was boiled and then stir into the boiling milk. Add the butter, and season with salt and pepper. Add a cup of whipped cream. Serve immediately.

CREAM OF CORN SOUP

1 can corn
½ pint water
1 quart sweet milk
2 egg yolks

Add corn to the water and boil for thirty minutes. Then strain. Put milk on stove to boil and then add strained corn. Then beat the yolks of the eggs, add one cup of sweet cream. Blend eggs and cream together; stir into milk. Season with salt and pepper.

[Mrs. S. Rogers]

CREAMED CAULIFLOWER SOUP

1 pint cauliflower
1 quart milk
1 tablespoon butter
1 dessert spoonful cornstarch

Cook the finely chopped cauliflower in a double boiler, with quart of milk, until tender. Then pass through a coarse sieve and return to fire; season to taste. Add one tablespoon butter and one dessert spoonful of cornstarch, stirred smoothly in a little cold milk. Cook and stir until perfectly smooth and serve with small squares of buttered brown bread.

[Mrs. O. M. Olson.]

POTATO SOUP

8 large potatoes
1 large onion
½ pound salt pork
3 whole cloves
1 sprig parsley
1 tablespoon butter
1 pint cream

Boil the potato, onion, cloves, parsley, and pork for about two hours. Then strain through a sieve and season to taste, adding the butter and the cream. Let it come to a boil and serve.

[Mrs. O. M. Olson]

POTATO SOUP

Cut raw potatoes in dice and cook in plenty of water. Then fry one good sized onion in one tablespoon of butter. When nearly done

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put in one tablespoon of flour. When all mixed add a little of the water the potatoes were boiled in. Then pour the onion into the potatoes. Season with salt and pepper. [Mrs. H. A. Anderson]

CREAM OF PEA SOUP

1 can green peas
½ pint water
2 tablespoons butter
1 small onion
1 quart milk
2 tablespoons flour

Boil the peas in water. Add the onion and boil for thirty minutes. Then put through a sieve. Return to stove and add the milk. When this boils add two tablespoons of butter and the flour. When ready to serve season with salt and pepper. [Mrs. S. J. Rogers]

PEA SOUP

1 can peas
1 cup water
1 tablespoon butter
1 heaping tablespoon flour
1 quart milk

Cook the peas in the water for a few minutes. Mix together the butter and flour; add slowly one quart of hot milk. When this comes to a boil, add it to the peas and then season with salt and pepper. Serve with crisp crackers. [Mrs. H. M. Nelson]

SPLIT PEA SOUP

One pound salt pork cut in dice or left whole, as preferred. One quart split peas. Cook peas in plenty of water and when nearly done add pork which has been cooked in a separate dish. To make it smooth, put peas through a coarse seive before adding the pork. Just before serving, add cup of sweet cream if you have it. But it is good without.

CREAM OF TOMATO SOUP—No. 1

1 quart milk
2 tablespoons butter
½ teaspoon soda
1 tablespoon flour (heaping)
1 pint tomato pulp

Thicken to the consistency of rich cream, one quart of milk, with two tablespoons of butter, and one heaping tablespoon of flour. Stir this into the tomato pulp, heat it and season with salt and pepper. Put one-half teaspoon of soda in tomato pulp before adding milk.

CREAM OF TOMATO SOUP—No. 2

¾ can tomatoes
Pinch of soda
1 heaping tablespoon flour
1½ cups water
1 large cup cream or milk
Butter size of an egg

Place four finely chopped tomatoes or ¾ of a can to cook in one and one-half cups of water. Boil until tender. Strain and then add the soda; boil for about one minute. Thicken with one tablespoon of flour, smoothly mixed with water. Add butter, pepper and salt to taste. Boil until it thickens. Take from fire and add a large cup of cream or milk.

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DELICIOUS TOMATO SOUP

1 carrot
1 onion
1 parsley root
1 cup boiled rice
1 quart strained tomato
1 cup rich milk or cream
1 tablespoon butter
A little flour

Boil the milk or cream, adding the butter and flour. Boil the carrot, onion, and parsley root till tender, and rub through sieve. Mix all the ingredients together and boil a few minutes. Season with salt and pepper. [Mrs. J. A. Trentlage, Milwaukee]

VEGETABLE SOUP

Cover a good sized soup bone with cold water, and bring slowly to a boil. Skim carefully and let boil three or four hours. About one and one-half hours before dinner, add: two carrots, one rutabago, one potato, two onions, and celery, which has all been put through a meat-grinder, using the coarsest knife. Add salt and pepper.

[Mrs. H. M. Nelson]

BAKED DUMPLINGS

Boil about a quart and a half of peeled potatoes. When done, drain, add a teaspoon salt, and while hot work as much flour in with potato masher as is needed to make a dough that can be handled on moulding board. Roll out about half an inch thick, cut circles with a large tumbler, lay a small piece of butter on each circle, fold double and put in baking tin, in which aheaping spoon of butter or drippings, have been melted. Bake a nice deep yellow, pour over a cup of milk in which an egg has been beaten and return to the oven for a few minutes.

CRACKER DUMPLINGS

One tablespoon butter, one egg, two and one-half soda crackers, rolled fine, a little salt and nutmeg; let this stand one hour, then roll like small marbles. Drop in boiling soup and boil for six minutes.

DUMPLINGS

Bring to a boil one-half cupful milk, to which one tablespoon of butter has been added. Then add one-half cupful of flour, one-fourth teaspoon salt, stirring until perfectly smooth. Remove from fire and add one well beaten egg. Drop by spoonfuls into the boiling stew or soup and let boil for six minutes, without removing or lifting cover. [Olive M. Anderson]

BEST DUMPLINGS FOR BEEF SOUP

One quart milk, one egg, one-half cup butter, pinch of salt and nutmeg. Boil together the milk and butter. While boiling stir in as much sifted flour as possible. Let it cool and add a little nutmeg, salt, and the well-beaten egg. Stir thiswell and drop by spoonfuls into the boiling soup. Boil until floating, when they are done.

[Mrs. H. M. Knudson, Sturgeon Bay Cook Book]

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FARINA DUMPLINGS FOR SOUP

Add one cup farina to two cups boiling milk. Cook until stiff, stirring constantly. Set aside to cool, then add the yolks of two eggs, mixing thoroughly. Add a little salt, one teaspoon of sugar, a few gratings of nutmeg, or a tablespoon chopped parsley; then fold in carefully the beaten whites of the eggs. Try by dropping a little from a spoon in gently boiling water. If the mixture seems too thick, add part of a beaten egg; if too thin, add a little powdered cracker crumbs. Wet a teaspoon in hot water and form dumplings, dropping them into gently boiling soup. Cook about ten minutes, though longer will not spoil them. These dumplings never fail. They may be reheated without getting soggy and are so light and tender that they are especially recommended for people with weak digestion.

[Mrs. S. Groenfeldt, Door County Cook Book]

NOODLES

Yolks of four eggs, four tablespoons water, flour to make very stiff. Roll out as thin as possible. Let dry until it can be rolled up without sticking. Roll, cut fine, shake apart, and let lay on board until wanted. Drop in soup about fifteen minutes before serving time. If served as a side dish with chicken, cook in boiling salted water or chicken broth if you have it, for fifteen or twenty minutes. Drain in colander, put in serving dish. Have ready bread crumbs browned in as much butter as needed to brown nicely. Spread quite thickly over noodles and serve hot. [Mrs. B. D. Thorp]

SPONGE BALLS FOR SOUP

Put the beaten yolks of two eggs in a teacup. Fill with milk and pour into a stewpan. Add one cup flour, one ounce of butter. Stir well over the fire until thick and smooth; set aside to cool, after which, stir into the well-beaten whites of the eggs. Add a little salt and mace. Drop into boiling soup with a teaspoon. Cook about ten minutes.

DELICIOUS DUMPLINGS

Four cups flour, 4 heaping teaspoons baking powder and 1 teaspoon salt sifted together. Break 4 eggs into flour, pour milk over this and beat to a soft batter. Let stand 15 minutes, then beat again and add to stew.

FORCEMEAT BALLS

Scrape fine enough raw lean veal (or chicken) to make ½ pound. Soak two ounces of bread (free of crust) in milk; when soft pour it in a clean towel and squeeze dry;add two ounces butter, the scraped meat, and the yolk of two eggs; pound the whole smooth, and force through a rather coarse sieve. Season with salt, pepper and nutmeg. Form into almond shaped balls between two teaspoons. Cook about 10 minutes in stock that must only simmer.

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HAM DUMPLINGS

Proceed as for Forcemeat Balls, using lean ham with parsley or a few drops of onion juice; leave out salt and nutmeg. Chop fine and pound to a paste, but it need not be sifted. Shape in larger balls, about the size of a pullet's egg, and cook in stock. They should be as light as sponge and may be served in consomme.

MARROW BALLS

One tablespoon finely cut marrow, three tablespoons fine stale crumbs, one teaspoon chopped parsley, salt and pepper to taste. Work to a smooth paste with the fingers, adding a little raw egg if needed to make smooth. Form in balls the size of a filbert. Drop into the boiling soup and simmer about 15 minutes.

SPINACH BALLS

Equal bulk of finely chopped spinach that has been well seasoned, and very fine dry bread crumbs. Season highly with pepper, salt and cayenne. Add enough white of egg to moisten well, then stand aside to stiffen. Shape in balls size of a hickory nut; poach in the hot soup for five minutes and serve three or four to each plate of clear soup. They are especially pretty in cream of spinach soup.

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FISH AND SHELL FISH.

FISH BALLS

Two pounds raw fish (whitefish or herring), scrape from the bone and pound to a jelly with a little salt. Beat 1 egg, add a cup of cracker crumbs, ½ cup cream, ½ cup butter; pepper and nutmeg to taste. Beat all together, and if too stiff, moisten with milk till it will drop from spoon. Fry a light brown in lard, or steam two hours and slice and serve with melted butter or fish sauce. [Mrs. O. M. Olson]

FISH CROQUETTES

One quart boiled and chopped fish (trout or pickerel), 2 cups cream, 3 teaspoons butter, 2 tablespoons flour, pepper and salt, 3 eggs, 1 pint crumbs.

Mix the flour and butter, add hot cream, fish and seasoning. Form into balls, dip in the beaten egg and crumbs and fry in hot lard.

[Mrs. S. J. Rogers]

BOILED TROUT

Wrap the fish in a cloth (if too large for kettle, cut in two), tie with a string and put into boiling salted water to which has been added a little vinegar.

Boil for ½ hour or more, or until meat separates easily from the bones; take out, remove cloth, skin and bone; slip on a platter and put some bits of butter, dust of pepper, cup of sweet cream and a few cracker crumbs over the top and set in a hot over for a few minutes. If cream is not to be had, use a little more butter. If you have a fish boiler, the fish need not be wrapped in a cloth.

HOLLANDAISE SAUCE—FOR BOILED FISH

Cook one tablespoon each flour and butter; add one cup strong broth or stock; when it boils remove from fire and beat in yolks of 4 eggs beaten with one tablespoon lemon juice; return to fire and stir until it thickens; add salt and pepper to taste.

PLANKED WHITEFISH

Clean, split and remove back bone. Put skin side down on an oak plank one inch thick, sprinkle with salt and pepper, and brush over with melted butter. Bake 25 minutes in hot oven. Remove from oven, spread with butter and garnish with parsley and lemon. The fish should be sent to the table on the plank. [Mrs. E. Helgeson]

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WHITEFISH A LA CREME

Cut fish into right sized pieces, put into a kettle with just sufficient water to cover and have plenty of salt in water. As soon as it comes to a boil, set in where it will simmer until done. Then drain and remove large bones and skin.

Put into sauce pan 1 quart milk, 1 onion cut up fine, a few sprays of parsley, a little nutmeg or mace, salt and pepper to taste; thicken with flour, stir until it boils, then add ¼ cup butter, or more if desired. Place the fish in a flat pan, pour over the hot sauce, set in a warm oven to brown. Trout is good prepared in the sameway.

[Olive M. Anderson]

BAKED FISH

Split the fish down the center and remove the back bone. Put in a well-buttered pan. Season with salt, pepper, and bits of butter, dust well with flour and pour over about a cup of sweet cream. Bake ½ hour. If you haven't cream, use more butter and good, sweet milk.

STUFFING FOR BAKED FISH

1 cup fine bread or cracked crumbs
1 t. chopped onion
¼ t. salt
Milk or water to moisten
¼ t. pepper
1 t. lemon juice
¼ cup melted butter

[A Friend]

FISH STUFFING

½ cup cracker crumbs
½ cup bread crumbs
¼ cup melted butter
¼ teaspoon salt
⅛ teaspoon pepper
1 teaspoon each finely chopped parsley, capers and pickles
A few drops onion juice

Mix ingredients in order given. This makes a dry, crumby dressing.

[Mrs. E. Helgeson]

FISH A LA TARTARE

Boil and bone the fish, about 4 pounds, leaving it as whole as possible. Place on a platter. Rub the yolks of 4 hard-boiled eggs smooth with a little mustard and 1 tablespoon olive oil; add 3 tablespoons mayonnaise, 1 tablespoon catsup, a little powdered sugar and vinegar and 1 cup of liquid in which the fish was boiled. Pour this over the fish. Chop the whites of four eggs, a little parsley, 1 pickle and 1 small onion finely, add a couple teaspoons capers. Sprinkle over the fish and dressing. Season with salt and pepper.

[Mrs. C. W. Sanderson]

LUDE FISK (Dried Cod in Lye)

Take stalk codfish and soak in cold water for 12 days, changing the water every day. Then soak in mild lye water for 4 days, and then soak in clear water for two or three days. Boil 15 minutes in salted water. Serve with melted butter and potatoes.

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KEBOBBED OYSTERS

30 nice plump oysters
1 egg
2 large tablespoons celery chopped fine
1¼ pints stale bread crumbs
1 large tablespoon butter
Salt and pepper to taste

Drain the oysters, beat the egg and add 1 tablespoonful of boiling water. Now dip each oyster first in the egg and then into the crumbs. Arrange them over the bottom of a shallow baking dish, crowing them just a little; sprinkle over salt and pepper and half of the celery, a few bits of butter. Then arrange another layer the same way, having only the two layers; put the remainder of the celery, bits of butter and seasoning on top; add ½ cup of oyster liquor. Bake in a hot oven 20 minutes. Serve smoking hot. This will serve four or five persons. [Mrs. M. J. Andrews]

SCALLOPED OYSTERS

1 pint oysters
4 tablespoons oyster liquor
2 tablespoons milk or cream
½ cup stale bread crumbs
½ cup cracker crumbs
½ cup melted butter
Salt and pepper

Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of a buttered, shallow baking dish, cover with oysters and sprinkle with salt and pepper; add ½ of oyster liquor and cream. Repeat and cover top with the remaining crumbs. Bake 30 minutes in a hot oven. Never allow more than 2 layers of oysters for scalloped oysters. A sprinkling of mace or nutmeg is considered by many an improvement. [Mrs. E. Helgeson]

SCALLOPED OYSTERS

In a baking dish place a layer of oysters and cover them with a half-inch layer of bread crumbs; dot this over with bits of butter, sprinkle with salt and pepper; then add another layer of oysters, and so continue until the dish is full, always having the last layer of crumbs dotted with bits of butter. Moisten the whole with a half-cupful of oyster liquor and the same of milk. Bake in a rather quick oven until a nice brown. Serve in baking dish. [Mrs. M. J. Andrews]

PIGS IN BLANKETS

Select good sized oysters and carefully drain, cut very thin slices of fat bacon, wrap each oyster in a slice of bacon and fasten with a skewer. Heat a frying pan, put in the pigs and fry until bacon is brown and crisp. Serve without removing the skewer.

[Mrs. M. J. Andrews]

SALMON LOAF

1 can salmon
4 eggs
4 tablespoons melted butter
½ cup bread crumbs
Salt and pepper

Drain and save the liquid from the salmon, pick the fish into bits.

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Add egg yolks beaten, the melted butter, bread crumbs, seasoning, and lastly the beaten egg whites. Steam one hour. Serve with the following sauce:

1 tablespoon butter
1 heaping tablespoon flour
1 teaspoon liquid from salmon
1 cup milk
Salt and pepper

Make as a cream sauce.

[Mrs. Alvina Anderson, Manitowoc]

SALMON PUFF

Mince a cupful of canned salmon, season with lemon juice, mix thoroughly with the yoke of an egg, fold in carefully the stiffly beaten white. Put in a buttered mold, place in a pan of hot water and bake until set and delicately brown. Unmold carefully and surround with hot buttered or creamed peas. [Mrs. S. Groenfeldt]

SALMON AND RICE LOAF

1 cup salmon
1 cup hot boiled rice
½ cup white sauce
1 tablespoon lemon juice
1 egg
Salt and pepper to taste
Mix all together, season highly.

Pour into a buttered dish and bake 25 minutes.

[Elvira Egeland]

SALMON RICE LOAF

1 tablespoon Knox Gelatine
¼ cup cold water
1 teaspoon salt
¼ teaspoon pepper
1 can salmon
1 cup cooked rice
¾ cup milk
1 tablespoon melted butter

Soften the gelatine in cold water and dissolve by adding hot milk. Add the seasoning, salmon, rice and butter. Pour into a wet mold and let stand until set. Serve cold on lettuce as salad or with a hot tomato sauce. [Mrs. S. M. Hogenson]

SCALLOPED SALMON

Take one can of salmon picked fine; butter a pudding dish and put a layer of cracker crumbs on the bottom; then a layer of salmon with bits of butter, salt, pepper, a trifle of tomato, fresh or canned, and a little milk. Proceed in this manner until the dish is full, having the buttered crumbs on top. Add milk to make quite moist and bake ½hour in quick oven. This makes a simple and tasty dish for supper.

[Mrs. C. S. Smith]

SALMON RICE PUDDING

Cook one cup rice in salted water until tender. Drain and line a mold with half of it. Fill center with a pint of flaked salmon (1 can) mixed with a large cupful of cream sauce to which has been added one teaspoon salt, one tablespoon of good horse-radish and a pinch

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of cayenne, then cover with the rest of the rice. Bake in a pan of water 40 minutes and serve either on a platter or from baking dish.

[Miss Ober]

SALMON TURBOT

3 eggs
½ cup flour
1 pint milk
½ cup butter
½ can salmon

When milk is boiling add flour wet up with cold milk or water, also add the eggs well beaten and butter; season to taste with salt and pepper. Pick up salmon into bits and mix with other ingredients. Cover top with bread crumbs and bake 20 minutes. Will serve six persons. [Ella Mae Washburn, Sturgeon Bay Cook Book]

BAKED TROUT

Prepare a fish for baking, sprinkle over it the juice of 1½ lemons and two tablespoons olive oil. Let stand 1 hour. Cut up thin strips of bacon, put over the fish and bake till done.

[Mrs. C. J. Chapin, Milwaukee]

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MEATS.

POULTRY

CHICKEN BAKED IN MILK

Cut up chicken in the usual way. Rinse well and roll each piece in flour; put in roasting pan, pour rich milk over to cover. Put cover on roaster and roast until chicken is done. If not brown enough, remove cover a half-hour. If chicken is not young it may be necessary to add more milk and bake with a slower fire. Do not season until nearly done. [Door County Cook Book]

BAKED CHICKEN

Cut chicken in small pieces. Butter well a deep baking dish. Roll the pieces in flour and pack closely in dish. Season with pepper and salt, cover with boiling water and bake with cover on until tender. Remove cover, and lay on top of small baking powder biscuits and bake until done. [Mrs. H. R. Holand]

CHICKEN STEW (Spanish)

Cut a three-pound chicken in pieces. When partly done add one can tomatoes, one can peas, one can corn, and one can mushrooms. Boil until tender, add flour to make a thick gravy. Then season with butter, salt, and red pepper. [Mrs. B. D. Thorp]

CHICKEN STEWED WITH SOUR CREAM

Cut a chicken in pieces, rinse carefully, roll each piece in flour, and fry brown in butter. When nicely browned, put in a kettle, add boiling water till you can see it. Cover and let simmer, adding more water if necessary. When about half done add one or two cups of sour cream, and continue cooking until done. Thicken gravy with flour and season to suit taste with salt and pepper. [Minnie Peterson]

CHICKEN PIE

Cut chicken in small pieces, put in kettle with hot water to cover and cook until tender. When nearly done, season with salt and pepper. When done, take chicken out and thicken liquid with a good tablespoon of flour, and add a little butter. Keep chicken and liquid hot while preparing crust as follows: Make a rich biscuit dough of one pint flour, one-half cup butter or shortening, two rounding teaspoons baking powder, a little salt, and milk to make right consist-

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ency for handling. Put chicken in baking pan, pour gravy over, cover with crust rolled out about one-half inch thick, leaving a large hole in the middle for the steam to escape; or, cut crust with a small biscuit cutter, place on chicken, and bake until biscuits are done.

[Mrs. B. D. Thorp]

CHICKEN PIE CRUST

Two eggs, one cup sweet milk, two cups flour, three rounding teaspoons baking powder, six tablespoons melted butter, pinch of salt. Drop on chicken with a spoon. Bake in rather hot oven.

[Mrs. Beckwith, Door County Cook Book]

CHICKEN DRESSING

Soak as much bread as you need in sweet milk. Add one or two eggs well beaten; season to taste with salt, pepper, and thyme or sage.

[Mrs. C. S. Smith]

ROAST TURKEY OR CHICKEN

Clean fowl thoroughly. Pull the wings back and fasten the tip underneath. Slash the legs at the lower part in the back to draw out the tendons. Rub salt and pepper inside and out. Put melted butter over and dredge with flour. Stuff the fowl and sew up the opening. Tie the legs down. Lay strips of bacon or salt pork across the top. Place in roaster with a little boiling water and roast in a very hot oven, basting frequently. Allow from twenty to twenty-five minutes a pound, reducing the heat after the first half-hour.

DRESSING FOR FOWL

Soak as much stale bread as you think you will need in cold water. When soft drain off surplus water. Add salt, pepper, and poultry, seasoning to suit taste, and some melted butter. Put the raw giblets thru the meat grinder, add to the bread dressing and mix well. When filling turkey with the dressing do not pack it in too tight. Strips of bacon placed on turkey or chicken to be roasted improves the flavor.

HOLLENDEN CHICKEN

Cut up chicken and wash well. Dip each piece in flour, egg, and crumbs. Place in well-buttered pan, and put in hot oven. When it has been in oven five minutes, baste with melted butter, and continue to do so until there is enough fat in pan to baste with. When done pour over it the following cream sauce: To one-fourth cup each of flour and melted butter mixed smooth, add gradually one cup each of milk and cream and cook until thick, stirring constantly.

ENGLISH STUFFING

One cup each of bread and cracker crumbs, one-third cup each of cold cooked ham (chopped) and melted butter, one egg, one teaspoon poultry seasoning, salt and pepper to suit taste. Moisten with one and one-third cups scalded milk, and bake. [Mrs. B. D. Thorp]

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CHICKEN OR VEAL CROQUETTES

One pint chopped meat, one-half pint sweet milk, one large tablespoon butter, two large tablespoons flour, one tablespoon chopped parsley, a little onion juice, one-fourth teaspoon grated nutmeg, pepper and salt to taste.

Heat milk, rub butter and flour to smooth paste, adding gradually the hot milk and cook until very thick, stirring constantly. Take from fire, add finely chopped meat and the seasoning. Mix well and let cool. When cold form into croquettes, dip in egg, then in cracker or bread crumbs, and fry in hot lard as you do doughnuts.

CHICKEN FRITTERS

Cold fried or roast chicken may be used for this dish, and the meat may be cut in dices and mixed with the batter, or cut in larger pieces and dipped in the batter, and fried. Season with salt, pepper, and celery salt. When fritters are done, drain on warm paper in the oven. Any good fritter batter may be used.

ESCALLOPED CHICKEN

Use any kind of cold cooked chicken freed from skin, fat and bone. Make a cream sauce. Put a layer of chicken, cut fine, then a layer of crumbs and sauce; repeat until dish is full, having crumb and butter on top. Bake in a moderate oven until brown, adding a little water or milk if it seems likely to burn or get too dry.

BEEF

BEEFSTEAK PIE

Two pounds round steak, one onion, one heaping tablespoonful flour, two tablespoonsful butter, two medium potatoes sliced thin, one teaspoon salt, pepper. Cut the steak into bits, place in stew kettle, cover with boiling water, add the sliced onion and simmer until the meat is tender. Remove the meat and add the potatoes to the liquor and cook five minutes. Place one-half of the potatoes into the pudding dish and arrange the meat on top, cover with the remaining potatoes. Pour sufficient gravy over this to cover entirely the contents of the baking dish. Let cool, and cover with crust and bake in a hot oven.

The crust is made as follows: one cup flour, one rounding tablespoonful butter, one rounding tablespoon lard, one-half teaspoon salt, one teaspoon baking powder, milk. Sift flour, baking powder and salt, cream the butter and lard together and combine them with the dry ingredients, mixing them thoroughly with fingers. Now add enough milk to make a soft dough and roll out about one-fourth inch thick.

[Mrs. M. J. Andrews]

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BEEF STEW

Take about three pounds beef and a small piece of suet, put in stew pan; add one onion, cut up, a few whole cloves and allspice, a bay leaf, salt and pepper; fill pan a quarter full of vinegar. Cover tight and boil until vinegar is boiled out (the vinegar makes it tender), add water and cook until meat is done. Thicken gravy with ginger snaps, broken up. [Mrs. B. D. Thorp]

BOILED MEAT BALLS

One-half pound pork, one-half pound beef, one onion, one egg, one-half cup milk and one tablespoon flour; grind pork and beef through food chopper with one onion. Add one egg, one heaping tablespoon of flour, salt, pepper, and a pinch of cloves; add one-half cup of milk gradually. Beat fifteen minutes, then roll meat in small balls the size of a large walnut and drop in boiling water to which has been added a pinch of salt. If meat sticks to hands wet them in cold water. Boil meat slowly for two hours in just enough water to cover them. For gravy, thicken water in which they have been boiled with flour and a little cream. [Mrs. E.M. Jacobs]

BEEF LOAF

Three pounds chopped beef, one-fourth pound chopped pork, two eggs, one cup of milk (or more if needed), one-half cup cracker crumbs, one grated onion, pepper, and salt. Mix and work with hands until smooth. Bake one and one-half hours.

BEEF LOAF

Two pounds chopped beef, one-half pound chopped pork, soak a thick slice of bread in milk or water, squeeze till nearly dry. Season with salt, pepper, sage and onion, if liked. Add one egg and a little milk. Form into a loaf, cover top with bread crumbs and bits of butter. Bake about one and one-half hours. This may also be made into balls and fried. Brown quickly on both sides, then add water, and let simmer until done. [Mrs. H. M. Nelson]

BEEF LOAF

Mix together one and one-half pounds beef and veal, one pound salt pork, ground or chopped fine, one thick slice bread soaked in milk, two well-beaten eggs, and season to suit taste. Mold into a loaf, put in baking pan and pour over the following sauces and bake until done. First slice onions and spread over the loaf (this may be omitted if onions are not liked), then cover with a thick white sauce, cover that with a tomato sauce, then a layer of grated cheese, and lastly cover with bread or cracker crumbs.

By using a little raw meat with it you can use scraps of left-overs from beef, veal, and pork roasts, also ham, cold boiled rice, or spanish rice, etc. [Mrs. B. D. Thorp]

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CECILS WITH TOMATO SAUCE

One cup cold roast beef or rare steak finely chopped, onion juice, salt, pepper, Worcestershire sauce, two tablespoons bread crumbs, one tablespoon butter, yolk of one egg slightly beaten. Season beef with salt, pepper, onion juice and Worcestershire sauce; add remaining ingredients, shape into form of small croquettes. Roll in flour, egg and crumbs, fry in deep fat, drain and serve with tomato sauce. [Mrs. E. Helgeson]

CHOP SUEY—No. 1

Four pounds of cold cooked beef, cut in small pieces, one medium sized onion, cut fine, two stalks celery, cut in small pieces, one cup tomato sauce, one bay leaf, two tablespoons of carmelized sugar; add a little salt, pepper, and enough water to cover. Put over slow fire, cover tightly, and stew for two hours. Serve with plain boiled rice.

[Dena Hogenson]

CHOP SUEY—No. 2

One pound lean pork (sholder), one pound veal (steak), three large onions (Spanish), one bunch celery, one can mushrooms, two tablespoons corn starch, two tablespoons black molasses, salt and pepper to taste.

Cut meat in small pieces, put two tablespoons butter in kettle, when brown drop the meat in and let simmer while you prepare the vegetables. Cover closely, and let it all cook slowly until meat is tender, adding water as it is needed, and turn often. When all is tender, mix corn starch and molasses with one-half cup warm water, and stir until it thickens. This should take about one hour. Chinese sauce may be added if liked. [Mrs. Elenora Washburn]

CHILI CON CARNE "SOUTHERN"

Cut one pound round steak into small bits, cover with hot water and let cook gently until tender; about an hour before serving, add one quart can kidney beans, two onions cut fine, and two tablespoons bacon drippings. Continue cooking gently forty-five minutes more. Moisten one tablespoon flour in cold water to thicken liquid. Stir in a lump of butter and Chili powder to suit taste. Simmer fifteen minutes more to allow the Chili flavor to permeate thoroughly.

[Mrs. B. D. Thorp]

CHILI CON CARNE

¼ pound pork
¾ pound beef
Salt
Pepper
1 can tomatoes
1 can red kidney beans
¼ teaspoon Chili powder
1 onion

Cut meat into small bits and fry in butter, salt and pepper; mash beans and tomatoes fine as possible, then mix all together and boil and serve hot. [Mrs. E. Helgeson]

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CHILI CON CARNE

One pound round steak, one-half pound pork, one pound kidney beans, three large onions, one can tomatoes, three tablespoons flour, one heaping tablespoon lard, salt and pepper. Grind coarsely the meat and onions. Put in kettle with the lard and smother until tender. Heat tomatoes and strain; cook beans until tender. Put all together and boil a few minutes. Thicken with the flour, and add salt and pepper to taste. [Mrs. B. D. Thorp]

GOULASCH—"PRINCE HENRY'S"

One pound each of beef, veal, and pork, without any bone; cut in small pieces. Put two tablespoons lard or drippings in frying pan and cook each kind of meat separately until nicely browned. Brown two slices of onion, two sliced potatoes, one teaspoon carroway seed, one-half teaspoon sweet majoram, and a small piece of garlic; sprinkle with cayenne pepper and salt to suit taste. Mix this with the meat; add two cups of water, and cook slowly for about an hour.
[Mrs. B. D. Thorp]

GOULASCH HUNGARIAN

Two pounds round steak cut an inch thick and then cut in dices. Three slices bacon, one onion, salt, and paprika; chop onion and bacon fine and fry brown; then add diced beef and cover. Let cook until dry, then brown nicely. After it is a rich brown, add water to cover, and salt. Let cook until tender, and lastly add paprika and flour to thicken. [Mrs. S. Fairchild]

HASH—"FRENCH"

Grind cold meat left-overs and fill a baking dish three-fourths full. Pour gravy over to cover meat seasoned with onion, salt, pepper, and nutmeg. Cover with riced potatoes and sprinkle bread crumbs and butter over the top. [Grace M. Helgeson]

HASH WITH SOUR CREAM

Heat one cup sour cream to the boiling point, add one small teaspoon soda, and eight cold boiled potatoes, and chop. Boil until gravy thickens. Stir in one cup chopped boiled ham, add pepper to suit taste, and bake twenty minutes in baking dish.

HASH

Any scraps of cold meat can be used if care be taken not to use the tough bits. Chop fine, allowing about one-fourth fat meat. Add an equal amount of chopped potatoes. Mix well and season with salt and pepper. Put a tablespoon butter in a hot frying pan with some hot water, stock, or gravy (beef or veal gravy); when hot add hash and stir only enough to mix well.

Let stand on a moderately hot fire till a crust forms on bottom; fold over and turn out like an omelet. Serve hot. [Mrs. B. D. Thorp]

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MEAT LEFT OVERS

Grind all meat left-overs you have from roasts. Then put in layer: first a layer of meat, a little finely chopped onion, a few pimentos, and a layer of bread crumbs. Pour over this tomato puree and bake until brown. Gravy may be added instead of puree, if one does not care for the tomatoes. This is very good and is an easy way to use up all scraps of meat. [Evelyn Beard]

IRISH STEW

Two pounds of beef from shoulder, one slice of salt pork. Cut in cubes and boil until almost done. Add about the same amount of potatoes, cut up, and two onions. Season with salt, pepper, two small bay leaves, three whole allspice and three cloves. Any left-over steak or beef roast may be added; also left-over gravy improves it.

[Mrs. H. M. Nelson]

GOOD OLD IRISH STEW

One half pound each of lean beef, pork, mutton and veal. Cut into small pieces. Add two quarts hot water and cook until nearly done, then add two carrots, sliced, one dozen onions, cut up, salt and pepper. Later add one-half dozen (or more if desired) potatoes, sliced. When done, add one big tablespoon flour, mixed smooth with a little milk, cook a few minutes and serve. [Mrs. A. H. Chandler]

MEXICAN MEAT BALLS AND MACARONI

Three pounds beef and pork ground fine, a small loaf of baker's bread (stale), two onions, cut very fine, one large can tomatoes, two eggs, one package macaroni.

Soak the bread in water, when soft press all water out of it, add to the meat, with two eggs, salt, half of the onion, and a pinch of red pepper. Mix thoroughly, form into balls the size of a small egg.

Put the tomato into a granite kettle (not tin) with twice the amount of water, a little salt, the rest of the onion, and a little red pepper. Let simmer until onion is done, then strain; put back on stove and let come to a boil; when boiling briskly, drop the meat balls in and let them boil hard for about five minutes; set backand let simmer twenty minutes. Thicken with a little flour, stirred smooth in cold water. Break macaroni in small pieces, boil in salted water and drain. When done, put in saucepan with two tablespoons butter, salt, little red pepper, good portion of the tomato sauce, the meat balls were cooked in. Simmer on back of stove for fifteen minutes.

SOUR ROAST BEEF

Put a slice of round steak three inches thick, in a dish filled with buttermilk to cover meat; let stand two or three days. Put in kettle with two inches of water: one tablespoon mixed spices, one teaspoon butter, a few cloves, and allspice, salt and pepper, and a sliced onion if liked. When tender add one-half cup sour cream and one teaspoon flour or more if necessary. Very much like venison roast.

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SOUR POT ROAST

Get a five-pound slice of round beef, put in jar and cover with three-fourths vinegar and one-fourth water; boil this with eight cloves, two onions, two slices lemon, and a bunch of parsley.

Pour over meat and let stand two or three days, turning meat everyday. Brown meat in rendered suet or butter, add enough water to half cover meat, salt and pepper; cook closely covered for two hours; then add one cup sweet cream and an onion cut up, and cook another half-hour or until meat is done. Remove meat, add vinegar from jar enough to give right taste to gravy, thickened with browned flour, and serve.

SOUR BRATEN

Cover a three or four pound round of beef with vinegar and let stand over night. In the morning take half the vinegar and as much water, add a few whole peppers, cloves, bay leaves, two onions, and a little allspice. Let stew until tender, take out and slice. Add to the gravy a tablespoon brown sugar, two talblespoons flour drowned in a piece of butter and stirred smooth. Put sliced meat back in kettle until ready to serve.

Serve with potato dumplings, made as follows:

To about one dozen boiled potatoes, grated, add three well-beaten eggs, a little salt and flour to form round balls. Do not make too stiff. Boil in salted water twenty minutes, and serve. Water must be boiling when dumplings are put in. Bread crumbs browned in butter and put over dumplings is an improvement.

[Mrs. B. D. Thorp]

SOUR BRATEN

Four pounds beef. Place in vinegar twenty-four hours and then pour vinegar off. Have ready in stew pan four tablespoons butter. Let it get nice and brown. Then put meat in and add water enough so it will make plenty of gravy. Add two sliced onions, salt and pepper, three bay leaves and four gingersnaps. This is very goodwith potato dumplings or mashed potatoes. Venison made in this way is delicious.

[Mrs. E. Helgeson]

SWISS STEAK

Order a slice of round steak, cut two inches thick, with the edge of a saucer, pound into both sides of the steak as much flour as possible, then brown in butter in a hot pan. Add a can of tomatoes, then a thick layer of sliced onions. Season. Bake two hours.

[Alvina Anderson, Manitowoc]

TO USE TOUGH STEAK

Cut in small pieces and roll in flour. Fry in butter or pork fryings until brown. Cover with boiling water and let simmer for three or more hours. Slice in a generous amount of onion, and stir frequently, adding more water from time to time. This makes a delicious brown gravy.

[Mrs. H. R. Holand]

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TENDER ROUND STEAK

Have round steak cut thick. Pound in as much flour as you can. Brown in butter; add water. Smother until done. Add salt and pepper. [Mrs. J. A. Trentlage]

VEAL

VEAL STEAK BREADED

Have steak cut about one-half inch thick. Cut slices in pieces, right size for individual serving. Dip each piece in milk, then flour, then egg, then crumbs. Brown on both sides in hot drippings or butter. Then almost cover with hot water; cover tightly and let simmer until water is boiled away, if not tender enough more water may be added. Season with salt and pepper sometime before water is boiled away. Pork steak may be prepared in the same way.

VEAL STEW WITH DUMPLINGS

Cut two pounds of veal breast in pieces the right size for serving, cover with water and cook slowly; a little salt pork, and a few carrots cut up, improves the flavor, also a little celery; pepper and salt to suit. When about done, drop the dumplings on top of stew with a teaspoon and let cook ten or fifteenminutes. Have plenty water on meat andkeep well covered when cooking dumplings.

DUMPLINGS

Sift two teaspoons baking powder, one-half teaspoon salt, with one pint flour; add one well-beaten egg, and just milk enough to mix.

If veal is browned well in butter before adding water, and some sour cream added while cooking, it will make a nice change.

[Mrs. B. D. Thorp]

SWEET BREADS

Wash the sweet breads, removing all membranes and tough portions. Let lie in salt water for an hour. Then drop into hot water and cook for twenty minutes. Serve with white sauce to which has been added one can of peas. [Mrs. D. L. Dunoon]

VEAL ON TOAST

Take cold veal cut in small pieces, put in saucepan, add little salt, pepper and little bit nutmeg. Cover with water, bring to a boil and put back on stove to simmer for 30 minutes. Add one cup of sweet cream and one of milk, thicken with flour, stirred smooth in cold water, and add two tablespoons of parsley cut fine. Serve immediately on crisp toast cut in strips, and place on platter.

[Dena L. Hogenson]

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VEAL SANDWICH

Two slices veal steak weighing about a pound each. Place between these a slice of ham ¾ inch thick. Tie well and bake about an hour in a hot oven. No seasoning is required.

VEAL CREAMED

Boil and season three pounds of veal. When cold, pick to pieces, as for salad. Heat one quart of cream, thicken with four tablespoons of flour, well mixed with four tablespoons of butter. Salt to taste. Put veal in pan, pour over the dressing, cover thickly with bread crumbs and bake 15 minutes. [Mrs. B. Oneson]

VEAL JELLIED

Cook a good sized piece of veal with a lot of bone. Add two or three onions, whole pepper, allspice, salt and a couple of bay leaves. Cook all until tender. Take out meat, pick it fine and put into a clean kettle. Strain the juice through a colander and pour into kettle with the meat. Set on stove again and cook about five minutes. Put into a jar and slice when cold. [Mrs. B. Oneson]

"VEAL BIRDS"

Buy veal steak and cut off slices about three by four inches. Salt and pepper them, then make a dressing of moistened bread, adding pepper, salt, sage and melted butter, onion if liked. Put this dressing on each slice, roll up and fasten with toothpicks. Then put butter in spider and fry them brown on all sides, adding milk enough to almost cover the birds. Set on back of stove and cook slowly one hour. [Mrs. H. Nelson]

VEAL STEWED WITH GREEN PEAS

Chop fine one pound of veal or lamb, put in saucepan with a pint of green peas and sufficient water to cover. Cook until well done; season with butter, pepper, and salt, and two or three teaspoons sweet cream. This is a delicious dish.

VEAL LOAF

One and one-half pounds beef, veal, and pork equal parts, put through a meat cutter. Add two eggs, one-half cup cream, one cup cracker crumbs; then season to taste with salt, sage, and pepper (lemon juice and nutmeg may also be used). Put butter on top, cover and bake, basting often. [Mrs. B. D. Thorp]

VEAL LOAF

Three pounds veal and one pound pork, chopped fine, three onions chopped, one cup cracker crumbs, three eggs, three-fourths cup sweet milk, salt and pepper. Bake in loaf. [.Louise L. Nelson]

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VEAL STEAK

Put a piece of butter in a pan, fry several slices of bacon brown on both sides, then put in your steak and fry. Pour sour cream into the gravy.

VEAL CUTLETS

Use slices of veal from the leg cut ½ inch thick; season them, dip in egg, then in cracker or bread crumbs. Fry slowly in salt pork, fat or butter until well browned.

VEAL FRICASSEE

Cut in pieces, 2 pounds of veal from loin. Cook slowly in boiling water to cover. Add one small onion, two stalks celery and six slices carrot. Remove the meat. Season with salt and pepper, dredge with flour and brown in butter. Serve with brown sauce.

PORK

BAKED CHOPS

Prepare plain bread dressing as follows: Remove crusts from a small loaf of baker's bread. Slice and pick in small bits, season with salt, pepper and sage. Melt one-third cup butter in one-half cup hot water and add gradually to the bread mixture, tossing and mixing until evenly moistened. Add one beaten egg. If bread is very stale more water may be needed.

Into a deep baking dish, well-buttered, slice as many potatoes as desired, add sliced onions, if the flavor of the onion is well liked. Season with salt and pepper. Cover with the bread dressing, and lay seasoned pork chops on top. Add one pint of water and bake until potatoes are done. [Mrs. B. D. Thorp]

PORK CHOPS WITH SCALLOPED POTATOES

Pare six or seven large potatoes and slice into a well-greased baking dish. Add one sliced onion, small green pepper, salt and pepper. Pour milk into pan, even with potatoes, then place on the pork chops, cut thick. Bake in oven and when chops are nicely brown, turn them and brown on other side; by that time potatoes are done. Large link sausage or fresh spare ribs may be used also and are very good. [Reine Malmer Rathledge]

BAKED CHOPS AND POTATOES

Butter a baking dish, and in it arrange in layers, sliced potatoes sufficient for the family, allowing two medium potatoes per person. Sprinkle salt and pepper between each layer and add sufficient cold water to prevent burning. Put into hot oven until the top layer is

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browned. Then lay chops (not too fat) on top; salt and pepper. Bake until the chops are brown on one side; turn and brown the other side. If the potatoes seem dry, when adding the chops, add more water. [Mrs. M. J. Andrews]

BAKED PORK CHOPS WITH TOMATO SAUCE

Take one pound lean pork chops, two large onions, sliced, one can Campbell's Tomato Soup, salt and pepper to taste, two cans water. Bake in moderate oven till done. [Mrs. H. Barnes]

CASSEROLE OF PORK CHOPS

4 chops
2 cupfuls potatoes
1 teaspoonful salt
¼ teaspoon pepper
1 cupful water or milk
Flour

Place the thinly sliced potatoes on botton of greased baking dish, sprinkle seasoning, also a little flour. Cover with the chops and seasoning, also a sprinkling of flour. Pour hot water or milk over all and bake in a hot oven. Cooked lima beans may be used, and a little Worcestershire Sauce added. [Olive M. Anderson]

FILLED RIBS

Take two pork ribs that will fit. Wash them, then salt and pepper them. Peel six good-sized apples, add two or three rolls, cut in small pieces, one cup seeded raisins, one-half teaspoon allspice, one teaspoon cinnamon, two tablespoons sugar, and a little salt. Mix well, stuff ribs and sew or tie well. Place in roasting pan and bake.
[Mrs. B. D. Thorp]

STUFFED SPARERIBS

Take two sides of ribs, pepper and salt them; fill them with raw apples, cut up, and raw prunes. Then sew the ribs together. Roast, basting often. [A Friend]

PORK TENDERLOIN ROAST

Make a dressing of one cup bread crumbs, teaspoon sage, small onion, cut fine, salt, butter and a little milk. For tenderloin split through center, lengthwise, rub with pepper and salt. Bake an hour; garnish with parsley and apple jelly. [Mrs. D. L. Dunoon]

SOUR SPARERIBS

Cut ribs in pieces the right size for serving and stew as you would chicken. When about half done, add one-half cup, or more, of vinegar; season with salt and pepper, and finish cooking. When meat is very tender, thicken the gravy with flour and serve. It does not hurt this to stand, and is just as good when reheated.

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FOR CURING HAM AND BACON (Sugar Cure)

One hundred pounds meat, eight pounds salt, two ounces salt petre, two pounds brown sugar, four gallons water. Bring to boil, cool and pour over meat. Keep meat under the brine and keep in pickle six weeks. [M. J. Andrews]

NEW WAY TO COOK BACON

To one egg, add one tablespoon Worcestershire Sauce, and one teaspoon of mustard. Dip each slice in this mixture and then cover with bread crumbs. Lay each piece on the bottom of frying pan and cook in oven until light brown. This is delicious. Try it.

[Mrs. H. A. Anderson]

BAKED HAM

Cover ham with cold water and simmer gently two or three hours according to size of ham. Pull the skin off and put in roasting pan with some hot water; pour a cup of vinegar over it, in which a teaspoon of mustard has been dissolved. Bake slowly, basting often with the liquid in pan.

When it has been in oven about an hour, cover it very thick with brown sugar and handful of whole cloves; do not baste until sugar has formed a crust. Let it remain in oven until done, with a slow fire and till it is a rich golden brown.

Let stand in liquor until cool but not cold. When cool take from liquor and put under a weight to press a little which makes it easier to slice.

HAM BAKED IN MILK

Lay sliced ham in pan and add sweet milk enough to cover. Bake in oven until milk is nearly all absorbed and ham browned.

[Mrs. E. Helgeson]

HAM CUTLETS

One pound boiled ham, one large onion, one large potato, boiled, two well-beaten eggs, salt and pepper to taste. Mince all together, then add eggs. Mold with hands to form small hams, insert small piece uncooked macaroni to form ham bone. Flour well and fry golden brown. Serve with cream sauce and sprinkle with minced parsley. [Mrs. O. M. Olson]

HAM LOAF

Soak one-half tablespoon of granulated gelatine in one and one-half tablespoons of cold water; then dissolve in three-fourths cup of hot chicken liquor or water. Strain over one cup of cooked ham, chopped, and stir, standing in ice water until the mixture begins to thicken. Fold in one cup of thick cream, beaten stiff and a few grains of paprika. Mould in a ring mould. At serving time turn the preparation from the mould, cut in slices and serve with or without mayonnaise.

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POTTED HAM

When ham is boiled, there is often much waste of the hard portions and of pieces, that do not make presentable slices. Take them while fresh and mince until a smooth paste, so that the fat cannot be distinguished from the lean, there should be one-third fat. Allow one pepperspoon cayenne to each pound of meat and salt to taste. Heat thoroughly and pack firmly in small pots.

STEAMED HAM ROLL

Make biscuit dough and roll out about one-half inch thick. Put cooked ham both lean and fat, through meat grinder, sprinkle over the dough and roll up like jelly roll. Put in a tin and place in a steamer and steam two hours. Serve with syrup. [Olive M. Anderson]

HAM AND POTATO SCALLOP

Cut slices of ham in small pieces and put in the bottom of a baking dish. Add sliced potatoes, to fill the dish and barely cover with milk. Bake slowly over an hour. No seasoning needed.

[Mrs. F. R. Bagley]

O. C. WILSON

EPHRAIM ICE CREAM PARLOR

CONFECTIONERY

FRUITS

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EGGS.

BAKED EGGS

Six eggs, salt, six heaping tablespoons flour, one and one-half cups of milk. Mix eggs and flour, then add milk. Melt one tablespoon of butter in pan before you put in batter. Bake twenty minutes in a quick oven. [Mrs. F. Brandt, Sheboygan, Wis.]

BAKED EGGS

Six eggs, little salt, and pepper, one cup of milk, one tablespoon of butter, one tablespoon cornstarch.

Take a shallow baking dish, melt the butter in same, break the eggs in carefully, without breaking the yolks. Mix the remainder of the ingredients and pour over eggs. Bake in hot oven until eggs stiffen. [Dena L. Hogenson]

EGGS SERVED WITH TOMATO SAUCE

One tablespoon melted butter; fry in this one sliced onion, then add salt and pepper to taste, and one-half can of tomatoes. Mix a little tomato juice with two tablespoons of flour, and cook it all together, until the sauce is thick. This makes enough sauce for six eggs. Serve over poached eggs on buttered toast. [Mrs. F. A. Gorham]

EGGS ESCALLOPED

Slice one dozen hard boiled eggs, then arrange in baking dish alternately with bread crumbs until dish is three-fourths full, having crumbs on top; then take as much milk as will cover eggs and crumbs, add a little chopped parsley and butter, size of an egg, salt and pepper; bring this to a boil, pour over the eggs and bread crumbs and bake until a nice brown. [Mrs. F.Hogenson]

BIRD'S NEST

Separate the eggs, beat whites very stiff. Place in a buttered saucer, pile whites high and drop the egg yolk in the center. Season with butter, pepper and salt. Bake in oven till done.

[Mrs. C. J. Chapin, Milwaukee, Wis]

OMELET. (Very Good if Made Right)

Separate three eggs, beat yolks slightly, and add three tablespoons of milk. Beat whites very stiff and add last, mixing VERY LITTLE. Have a hot skillet or omelet pan ready; put in a tablespoon of but-

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ter; when melted and very hot, pour in omelet mixture. When underside is set and brown, put in a hot oven for a few seconds to finish cooking. Shake a little salt over the top; fold over half and turn out on a warm platter. Serve at once. Grated cheese may be added if liked. [Mrs. B. D. Thorp]

EGGS "LUCANIA"

Five hard boiled eggs, one and three-fourths cups white sauce, one cup cooked macaroni, salt and paprika, one-half cup grated cheese, onion juice, essence anchovy, three-fourths cup buttered crumbs.

Cut eggs in eighths, lengthwise; add macaroni, white sauce, and seasoning; arrange in buttered baking dish, cover with bread crumbs, and bake until crumbs are brown. [Mrs. E. Helgeson]

OMELET

Three eggs, pinch of salt, one teaspoon sugar, beat well, two heaping tablespoons flour, one-fourth teaspoon baking powder, one and three-fourths cups sweet milk, beat well and pour in a well-greased spider. Bake in a hot over until done. [Julia M. Olson]

OMELET WITH MEAT OR VEGETABLES

Mix and cook plain omelet, fold in remnants of finely chopped, cooked, chicken, veal or ham. [Mrs. E. Helgeson]

RICH OMELET

2 tablespoons flour
¾ teaspoon salt
1 cup milk
3 eggs
3 tablespoons butter

Mix salt and flour and add the milk gradually, beat egg yolks until thick and lemon colored, then add to first mixture, then the whites beaten stiff. Heat iron frying pan and put in two-thirds of the butter, when butter is melted pour in mixture; add remaining butter, as needed, when nearly done; finish baking in oven. [Mrs. E. Helgeson]

EGG OMELET

Two eggs beaten, salt, one-half cup sweet cream; fry on one side and fold. [Mrs. O. M. Olson]

SPANISH POACHED EGGS

Strain a can of tomatoes, put in a lump of butter, an onion, a green pepper, cut fine, a little salt, and let boil hard for fifteen minutes. This is to be served with Spanish cooked rice, as follows:

One cup of rice, one quart water, pinch of salt; let boil hard, 20 minutes; drain, and put on back of stove for ten minutes, covered tightly. Put rice on platter and eggs and tomato over it. Serve hot.

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STUFFED EGGS

Boil as many eggs as desired, for 20 minutes; when done, plunge in cold water for a few minutes, to loosen egg shells; remove shells and cut eggs in two, lengthwise. Remove the yolks, work yolks thoroughly with a fork, add a good sized lump of butter, a little mustard, salt and pepper, and a little vinegar. Mix all together, and return to the whites of the eggs. Place on platter and garnish with parsley. [Dena L. Hogenson]

SCOTCH WOODCOCK

One pint canned tomatoes, one teaspoon butter, one tablespoon chopped onion, six eggs, salt and cayenne to taste. Stew the tomotoes, onions and seasoning together, till onion is done, then add eggs beaten, until well mixed. Stir constantly until thick and creamy. Pour over hot, buttered toast. Serves six. [Mrs. H. E. Stedman]

YOU MAKE NO MISTAKE
WHEN YOU BUY YOUR

MEATS

AT ARNOLD SOHN'S
MEAT MARKET.

EPHRAIM, WIS.

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MACARONI, RICE AND CHEESE DISHES

BACON, EGG AND CHEESE RELISHES

One cup cheese, grated or put thru grinder; add 3 eggs, salt an pepper, and beat until smooth.

Spread slices of bread thickly with the mixture and lay two slice of bacon on top. Bake in very hot oven until bacon is crisp—abou 5 minutes if oven is right. Enough for about 12 slices.

[Mrs. H. E. Stedman]

ESCALLOPED CHEESE

Take 6 slices of bread, put thru meat grinder or break into smal pieces. Butter a deep baking dish; place a layer of bread crumbs then a layer of grated cheese, salt and pepper to taste, having laye of bread crumbs on top. One-fourth pound cheese is sufficient fo the above amount. Mix 2 well-beaten eggs with 3 cups milk; pou over bread and cheese. Bake in a hot oven as you would a brea pudding.

[Olive M. Anderson]

SPANISH RAREBIT

Peel and slice one Bermunda onion, parboil 10 minutes and drain Melt one rounding tablespoon butter, add the sliced onion, cook slowly 10 minutes but do not let the butter brown. Add ½ cup sweet milk and one cup mild cheese, grated. Stir well as the chees melts and season with salt and paprika. Beat one egg, add two table spoons cream or milk and stir into the cheese and onions. Remov from fire as soon as egg begins to set and serve on wafers.

WELSH RAREBIT

¼ pound cheese
A speck of cayenne
½ teaspoon salt
½ cup cream
2 eggs
1 tablespoon butter
1 teaspoon mustard

Break the cheese in small pieces and put it and other ingredients into a bright sauce pan over boiling water. Stir until the chees melts. Serve immediately on crisp slices of toast.

[Dena L. Hogenson]

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MACARONI WITH BEEF

Boil a cup of macaroni or spaghetti the usual way. Mix with cold meat (left-overs) which should be finely chopped. Moisten with gravy or tomato juice, or both. Season with nutmeg or any other desired seasoning. Place in a buttered dish suitable for serving. Cover with buttered crumbs and bake until brown. Serve hot.

[Mrs. S. Groenfeldt]

MACARONI WITH HARD BOILED EGGS

Boil and branch the desired amount of macaroni. Serve with a cream sauce to which has been added two finely chopped hard-boiled eggs. Season with salt and white pepper. [Mrs. S. Groenfeldt]

CHEESE MACARONI

Cook 2 cups macaroni broken in short pieces, in 2 quarts boiling, salted water, until tender. Drain off the water. Butter a pudding dish; sprinkle in grated cheese, a layer of macaroni, a little white pepper and plenty of butter. Sprinkle in more cheese, cover top layer with bread crumbs, pour over 2 cups hot milk and bake in oven.

[Door County Cook Book.]

MACARONI WITH HAM AND TOMATO

Boil 1 cup of macaroni broken in small pieces, in plenty of rapidly boiling, salted water for 30 minutes. Blanch and arrange on a hot platter. Put a slice of raw ham thru the food chopper; cook in its own fat, stirring often until well done, when it should be sprinkled over the macaroni. Have the pulp of a quart can of tomatoes heating in the dish in which the macaroni was cooked. Season slightly with sugar, salt and white pepper. Pour this over the ham. Brown a scant cup of bread crumbs in the pan in which the ham cooked, using a little butter substitute. Cover the tomatoes with this. Garnish with parsley and slices of hard boiled eggs and serve hot.

[Mrs. S. Groenfeldt]

MACARONI ITALIAN STYLE

1 cup macaroni
2 tablespoons butter
2 tablespoons flour
1½ cup scalded milk
2-3ds cup grated cheese
Salt and paprika
¼ cup finely chopped cold boiled ham.

Break macaroni in one inch pieces and cook in boiling, salted water and drain. Reheat in sauce made of butter, flour and milk to which is added cheese. As soon as cheese is melted, season with salt and paprika and turn into a serving dish. Sprinkle with ham and garnish with parsley. [Mrs. E. Helgeson]

BAKED SPAGHETTI

One cup spaghetti boiled and blanched; chop 1 cup cold chicken or veal, 1 small onion, 3 stalks celery, 6 large olives and 1 pimento; add

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2 tablespoons grated cheese and 1 tablespoon melted butter or bacon fat. Put spaghetti and mixture in alternate layers in baking dish, pour over a little milk. Sprinkle top with bread crumbs and bake till brown. [Louise L. Nelson]

BOILED SPAGHETTI

Grind pork and onion through food chopper, season with salt and pepper and fry partly, then add one quart of tomatos. Break one-half package of spaghetti in small pieces and drop in boiling salt water. Boil 15 minutes and put in colander and rinse off in cold water. Then pour in tomatoes and meat and let it all boil or simmer together for one-half hour. Season with salt, pepper and a little red pepper. [Mrs. E. M. Jacobs]

HAM AND SPAGHETTI WITH CURRY POWDER

A good way to use up scraps of cold boiled ham. Grind the ham in meat grinder. Cook as much spaghetti as you think the amount of ham you have will require, in boiling salted water until soft. Drain. Butter a baking dish, put in a layer of spaghetti, then a layer of ham, season well with curry powder, bits of butter and salt if necessary. Repeat until all is used. Sprinkle the top with bread or cracker crumbs, pour in enough rich milk or cream if you have it, to nearly reach the top and bake. Sour cream may be used and if you use cream you do not have to use any butter.

[Mrs. A. Gustafson]

SPAGHETTI WITH TOMATO SAUCE

1 pound can tomatoes
1 medium sized onion cut fine
3 stalks celery cut fine, or celery salt
1 tablespoon butter or drippings
¼ teaspoon each cloves, all spice, paprica and pepper
Salt to taste
1¼ pound spaghetti
¼ pound cheese, grated.

Heat the butter and fry onion and celery until a golden brown. Add the tomatoes, strained, and the seasoning and cook gently for 30 minutes. Have the spaghetti boiled and ready. Place in casserole alternate layers of spaghetti, grated cheese and tomato sauce until all is used. Bake about one-half hour. [Mrs. H. M. Nelson]

BOILED RICE WITH BUTTERED CRUMBS

Boil one cup of rice in 2 quarts of water until tender, adding 1 teaspoon salt. Put into colander and pour cold water over, then turn into vegetable dish. Brown bread crumbs in plenty of butter and spread over the rice. Nice as a luncheon dish.

[Olive M. Anderson]

FRENCH RICE

Wash 1 cup rice and brown in hot fat; add hot water or stock if you have it, and let cook until water is cooked out and rice is soft.

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Drain a small can of peas and add to the rice. Season to taste. If water is used instead of stock, a little bacon cut in small pieces, fried crisp and added to rice mixture, is an improvement; also a little finely chopped onion may be added if liked. [Mrs. B. D. Thorp]

MEAT AND RICE

1 cup rice
2½ cups stock or water
1 cup tomato
¾ cupbutter
3 cups sliced meat (left-overs)
Salt and pepper
1 onion
1 tablespoon curry powder
3 tablespoon flour
½ cup milk
1 tablespoon currant jelly
½ tablespoon lemon juice

Cook rice and strained tomato with 1½ cups stock or water until liquor is absorbed, then add ½ cup butter and cook over hot water until soft. Turn into a baking dish and set in oven for five minutes. Then turn out on serving dish and pour the meat mixture around it.

Fry onion in ¼ cup butter, add curry powder, flour and 1 cup stock or water. Let simmer a few minutes, then add milk, jelly and lemon juice. Strain while hot over the meat seasoned with salt and pepper and serve hot with rice. [Mrs. B. D. Thorp]

RICE PIE

1 pint boiled rice
1 pint cream
Cold chicken
2 eggs
Salt and a little mace
Buttered crumbs.

Mix rice, cream, eggs, salt and mace Spread half in a deep baking dish, lay pieces of chicken on it and cover with remaining rice. Sprinkle buttered crumbs on top and bake.

SAVORY RICE

Boil 1 cup rice in 2 quarts of water for 20 minutes, adding salt.

Put in colander and pour coldwater over it. Fry a little onion in butter, add strained tomatoes and boil down a little. Season. Add rice and put in a baking dish. Grate cheese over top and brown in oven. [Mrs. O. M. Olson]

SPANISH RICE

2 cups rice
1 quart tomato
1 green pepper
1 onion
Butter, pepper and salt.

Cook the rice in a double boiler. Cut fine or chop, onion and the green pepper from which seeds have been removed. Cook with the tomato until the onion and pepper are soft. Season with butter, salt and pepper to suit taste; mix with the rice and let stand on back of stove for 15 minutes or until ready to serve. Do not let it get too dry, add water, if necessary, or a little more tomato.

[Mrs. B. D. Thorp]

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SPANISH CASSEROLE

Combine 2 cups cooked rice with 1 quart tomatoes and season with salt, pepper, and a finely chopped onion; add ½ pound nicely browned hamburg steak. Turn into a greased casserole and bake about two hours.

TURKISHPILAF

1-3rdcup rice
3 tablespoons butter
½ cup canned tomato
½ cup cold cooked chicken, cut in dice
White stock
Salt and cayenne

Cook rice in boiling salted water. Drain and pour hot water over to thoroughly rinse it. Put butter in a heated omelet pan; when melted, add the rice and cook three minutes. Then add tomato, chicken, and enough stock to moisten. Cook five minutes and season highly with salt and cayenne. If not rich enough add more butter.

[Mrs. D. L. Dunoon.]

Albert Kalmbach

FRESH, SALT AND SMOKED FISH

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VEGETABLES.

BAKED APPLES AND ONIONS

Peel and thinly slice equal parts of onion and tart apples. Butter a baking dish, fill it with alternate layers of the onions, apples, salt, pepper, a pinch of sugar, and a few bits of butter. When the dish is full, pour over a little boiling water, just enough to keep from burning. Cover the dish closely and bake in a moderate oven until very tender. [Carrie Everson]

ASPARAGUS ON TOAST

Boil tender stalks in salted water, until done (about 20 minutes), then drain. Have ready some nice crisp buttered toast, lay on deep platter, and place asparagus on the toast. Pour a rich gravy over it made of one cup of milk, one cup cream, thickened with a little flour (made smooth with water), adding a little salt, pepper, and a little butter. Serve at once. [Mrs. F. Hogenson]

ESCALLOPED ASPARAGUS

Boil the asparagus in salted water for twenty minutes and drain. Fill a baking dish with alternate layers of asparagus and hard boiled eggs, chopped fine, having a layer of asparagus on top. Rub together until smooth two tablespoons of butter, two of flour, adding to it one pint of milk, stirring constantly until it boils. Season with salt and pepper and pour over the asparagus and eggs. Sprinkle one-half cup bread crumbs and a little grated cheese over the top and place in a hot oven for ten minutes. [Dena L. Hogenson]

BAKED BEANS—No. 1

One quart navy beans soaked over night. Drain in the morning, cover with cold water, and boil until almost done. Drain water, place in bean pot and add salt and pepper to taste, one-half pound sliced bacon and one cup Karo syrup. Cover with boiling water and bake almost three hours. [Mrs. M. J. Andrews]

BAKED BEANS—No. 2

Wash one quart beans, cover with cold water and put on the stove to cook. When beginning to boil, add about one level teaspoon soda; let boil until they begin to be a little soft. Drain and rinse, and put in baking dish or bean pot, with about ¾ pound rather fat salt pork

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cut up in small chunks; one cup syrup (if liked), some pepper, and plenty of hot water. Let bake two or three hours, adding more water if necessary. [Mrs. B. D. Thorp]

TO CAN STRING BEANS

Clean beans well, cut in pieces, 1½ to 2 inches long. Wash well, then pack in fruit jars. Put in each jar a teaspoon salt, water to cover, screw on tops, not too tight, then put in boiler. Fill boiler with water up to the necks ofjars. Boil from 2 to 2½ hours or longer. Let cool in water. [Carrie Everson]

CANNED STRING BEANS

Prepare string beans as for table use; boil seven minutes; drain; fill cans, add one teaspoon salt to each quart; fill cans with boiling water, then steam three hours. These are very good.

[Mrs. Nels C. Jepsen]

STRING OR BUTTERED BEANS

String young and very tender beans, throw into boiling salted water, and boil until done; drain and place on hot platter. Pour over beans the following: one-third cup of browned butter, and the juice of one-half lemon. [Dena L. Hogenson]

SWEET OR SOUR STRING BEANS

One quart wax beans, two tablespoons sugar, one teaspoon salt, two tablespoons vinegar, one tablespoon flour, salt and pepper, one quart boiling water. Wash, string and cut beans, in pieces. Cook in boiling water until tender, from one to three hours. Add salt when nearly done. Drain and reserve one cup of the bean water for the following sauce: Melt butter, add flour, then the bean liquid, then the rest of the ingredients. Add the boiled beans and serve hot.

[Settlement Cook Book, Milwaukee]

STRING BEANS WITH SALT PORK

Prepare beans in the usual way, and cook with salt pork. They require more time to cook than when cooking them without pork. When done the water should nearly all be boiled away.

[Mrs. B. D. Thorp]

BEAN LOAF

One cup boiled beans, mashed, one cup tomatoes, one cup cracker crumbs, one cup cream or creamy milk. Bake. Bread crumbs may be used and more than one cup may be needed. [Mrs. O. M. Olson]

BOILED BEETS

Wash beets, but do not cut them. Cook in boiling water, until tender. Young beets will cook in one hour, old beets from three to four hours. When cooked put them in cold water and remove the

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skins. Young beets are cut in quarters, and served hot with butter, salt, pepper and hot vinegar. Old beets are sliced and pickled in vinegar. [Settlement Cook Book, Milwaukee]

DRESSING FOR COOKED BEETS

One and one-half cups sugar, one tablespoon butter, one tablespoon flour, one cup vinegar. Heat vinegar, blend flour and butter, add to hot vinegar, with seasoning of salt and pepper. Put cooked beans into sauce. [Mrs. D. L. Dunoon]

BEET GREENS

Take young beet tops and wash in several waters. Boil in salted water, until tender, place in colander to drain thoroughly, chop fine and season with salt and pepper. Serve on platter, pour over a generous amount of hot melted butter with a little vinegar on it. Garnish with slices of hard-boiled eggs. [Mrs. F. Hogenson]

STRING BEANS

Remove strings and snap in one-inch pieces; wash and cook in boiling water two or three hours, adding salt last half hour of cooking. Drain, season with butter and salt. Add milk or cream or a white sauce if desired.

SAUCE FOR CABBAGE

One tablespoon flour, one tablespoon butter, two tablespoons vinegar, yolks of two eggs beaten, one pint of boiling water, salt and paprika. The eggs should be added last. Pour over hot cabbage.
[Mrs. D. L. Donoon]

CABBAGE AND APPLES

One medium head of red cabbage, shredded fine; four medium sized apples, cut fine. Half cover with water. Cook one hour. Drain off water and add one-half (scant) cup sugar and one-fourth cup vinegar. Pepper and salt to taste. [Door County Cook Book]

FRIED CABBAGE

Shave cabbage, very fine; drop into a spider, with a little browned butter; stir over a hot fire until partly brown, add salt and pepper, then put back to simmer under tight cover until done.
[Dena L. Hogenson]

STUFFED CABBAGE

Scrape out and use the center of a cabbage. With this center chop one small onion, one tomato, a little celery or celery salt, and salt and pepper. Mix with this one-half cup bread crumbs, and one beaten egg. If not moist enough, add a little tomato catsup. Fill cavity with this mixture and bake in hot oven in a covered dish for three hours. You can put a little water in the bottom of the pan.
[Mrs. F. A. Gorham]

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CARROTS

Clean and cut up carrots in lengthwise chips, and cook until tender, adding a little sugar to the water while boiling. When done drain off most of the water, thicken what is left with flour, season with salt and pepper and butter; or, drain all the water off and add cream or good milk; thicken a little if desired.

CARROT LOAF

One cup carrots (raw), one cup milk, one cup boiled rice, one cup ground peanuts, or six ounces of chopped round steak or chicken; one egg, one cup bread crumbs, one-fourth cup rice water, two tablespoons minced pepper (red or green), three tablespoons fat, or minced suet or pork, one tablespoon onion juice, one-half teaspoon mustard, one-half teaspoon salt.

The tomato sauce is made as follows: one pint tomatoes, four tablespoons fat, one-half onion, chopped fine, two tablespoons corn starch, one-half teaspoon salt, one-eighth teaspoon pepper.

To make loaf: Boil carrots in rice water for five minutes, cool, add rice, peanuts, bread crumbs, milk, beaten eggs, and other ingredients. Mix well. Shape in loaf. Bake forty-five minutes. Serve with tomato sauce. Left over rice and carrots may be used, peanut butter and any kind of cold meats.

CAULIFLOWER (Boiled)

One pound head cauliflower, two quarts boiling water, two teaspoons salt. Select cauliflower with white head, and fresh green leaves. Remove leaves, cut off stalk and soak (head down) in cold water. Separate floweresta and cook twenty minutes, or until soft, in the boiling water. Drain and reheat in one and one-half cups white sauce.

With butter sauce drain and place the hot cauliflower in serving dish and pour over it one-fourth cup hot browned butter, or pour over it two tablespoons fine bread crumbs browned in one tablespoon butter or fat. [Settlement Cook Book, Milwaukee]

CREAMED CELERY

Cut celery in small pieces, cook until tender, drain most of the water off and pour over a very rich and rather thick cream sauce.

CORN PUDDING

One can corn, two eggs, well beaten, three tablespoons flour, one tablespoon butter, one and one-half cups milk, and a little pepper. Mix flour with corn. Bake in moderate over until thick.

[Mrs. S. M. Hogenson]

BAKED LUNCHEON CORN

Season well a can of corn, add a half cup of milk and a beaten egg, and cover top with bread crumbs and bits of butter. Bake until there is a good crust of brown.

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CORN AND BACON

One can corn, three thin slices bacon. Cut bacon in small pieces and fry crisp. Mix with heated corn and serve.

LETTUCE WITH BACON DRESSING

Break up crisp head of lettuce and put in cold water. Make a dressing as follows: Take two slices bacon cut in small pieces, and fry a light brown, then remove from fat. To this fat add two tablespoons flour, two of sugar, and a little salt and pepper. Work until smooth, then add one-half cup vinegar and one cup hot water, stirring continually until it boils up nice and smooth. Take the lettuce and cut it up in small pieces in a salad dish. Pour the hot dressing over and sprinkle with fried bacon. [Dena L. Hogenson]

WILTED LETTUCE

Shred lettuce leaves, or head lettuce. Slice thin a few green onions. Sprinkle with pepper and salt. Cut some slices of bacon in small pieces and fry crisp; remove the bacon and add vinegar to the bacon fat. Let get very hot and pour over lettuce. Garnish with the crisp bacon.

CORN SOUFFLE

Yolk of three eggs, one cup milk, two tablespoons flour, one cup corn, salt and pepper. Beat whites of eggs stiff. Fold in lightly and bake in a slow oven. Serves six. [Mrs. H. E. Stedman]

BAKED ONIONS

Boil onions until half done, drain, cut centers from each, and fill with dressing made of bread crumbs, chopped nuts, butter, and small pinch of sage and salt. Place in baking dish, sprinkle lightly with flour and pour over a little milk (so the bottom of pan is more than covered). [Mrs. E. M. Valentine]

CREAMED ONIONS

Steam until tender medium sized yellow onions. Arrange in baking dish and pour over them a rich cream sauce with grated cheese in. Cover with buttered crumbs and bake half an hour.

[Mrs. D. L. Dumoo[illegible]]

POTATO CROQUETTES

One and one-half pints cold mashed potatoes mixed with the beaten whites of two eggs. Make into small balls, and roll in the beaten yolks of the eggs, then in fine bread crumbs or cracker crumbs. Fry in hot lard until brown. Serve immediately. [Dena L. Hogenson]

POTATOES AU LA GRATIN WITH PIMENTOS

Cut cold boiled potatoes into thin slices. Put layer into baking dish, then layer of grated cheese, and sprinkle liberally with chopped

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pimentos. Cover this with a rich cream sauce and add another layer of each until dish is full. Pour over sauce and cover with bread crumbs. Bake one-half hour.

PANNED POTATOES

Peel and chop quite fine one-half peck potatoes, season with three teaspoons salt, one-half teaspoon pepper. Put one-third pound butter in baking dish. Pour in potatoes and add milk until you can just see it (about one quart). Bake in moderate oven one and one-half hours, stirring occasionally until butter is well mixed through.

[Mrs. H. E. Stedman]

MASHED POTATOES WARMED OVER

To two cupfuls of cold mashed potatoes, add a half cupful milk, a pinch of salt, one tablespoon butter, two tablespoons flour, and two eggs beaten to a froth. Mix the whole until thoroughly light, then put in a pudding dish, spread a little butter over top, and bake a golden brown. The quality depends upon very thoroughly beating the eggs before adding them, so that the potatoes will remain light and porous after baking similar to sponge cake. [Mrs. B. D. Thorp]

POTATO PUFF

Two tablespoons potatoes, one and one-half teaspoons baking powder, four tablespoons flour, one egg, pinch salt. Add milk sufficient to make it into balls. Fry in deep fat. [Ella Mae Washburn]

GLAZED SWEET POTATOES

Six medium sized potatoes, one-fourth cup water, one-half cup sugar, three tablespoons butter. Wash and pare potatoes. Cook ten minutes in boiling salted water. Drain, cut in halves lengthwise, and put in a buttered pan.

Make a syrup by boiling three minutes the sugar and water, add butter. Brush potatoes with syrup and bake fifteen minutes, basting twice with the remaining syrup. [Mrs. C. W. Sanderson]

SWEET POTATOES (Southern Style)

Wash and scrape, split or slice lengthwise, steam or boil until nearly done. Drain and put them in a baking dish, placing over them lumps of butter, salt and pepper. Pour over all a liberal amount of maple syrup and bake until a nice brown. There should be sufficient of the syrup to use as a dressing in serving.

CREAMED SWEET POTATOES

Dice cold boiled or baked sweet potatoes. Put in a double boiler and pour over them a cream sauce made as follows:

Two tablespoons flour, two tablespoons butter, one cup rich milk, salt, and pepper. Let stand till the potatoes are thoroly heated.

[Mrs. B. D. Thorp]

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PARSNIPS

Peel and cut parsnips in long strips and cook with salt pork. When parsnips are done the water should be all boiled away and parsnips allowed to fry a little in the fat from the salt pork. If pork is very salty, freshen before adding parsnips. It takes the pork much longer to cook than the parsnips. [Mrs. B. D. Thorp]

BOILED SQUASH (Southern)

Prepare summer squash, peeling and cutting in small pieces, boil until tender, drain, then add a small onion, finely chopped, one-half cupful milk, butter, salt and pepper. Place on back of stove to simmer. [Olive M. Anderson]

BAKED SQUASH

Cut summer squash in narrow strips, dip in egg and milk. Place in a buttered baking dish (granite cake tin is good), close together; sprinkle with salt and pepper, and bake in a hot oven. Bake on both sides. Good. [Olive M. Anderson]

ESCALLOPED TOMATOES

Three cups tomatoes, two cups diced bread. Butter a dish, put into it the bread and cover with half of the tomatoes. Dust with salt, sugar, and pepper. Then put in the rest of the bread and tomatoes, the seasoning and bits of butter. Bake fifteen minutes.

[Mrs. H. M. Nelson]

Note.—When using canned goods much danger is avoided by washing them thoroughly—empty contents into a colender and pour cold water over them until well rinsed. All kinds will not permit of this treatment, of course.

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SALADS.

APPLE AND BANANA SALAD

Diced apples and sliced bananas mixed with a mild cream salad dressing is excellent served with fried pork sausage and mashed potatoes. About two-thirds apples and one-third bananas. A few broken walnuts or shredded almonds are an improvement. The toothsomeness of this salad depends largely on the quality of the apples used.

[Mrs. S. Groenfeldt]

APPLE AND CELERY SALAD

One-third apple cut in dice, two-thirds celery cut rather coarse. Pour over it the following dressing: Six tablespoons vinegar, six tablespoons sugar, one teaspoon salt. When heated add 5 yolks of eggs, or 3 whole ones; whip constantly with egg beater until thick. When cold and ready to serve thin with sweet cream.

[Mrs. A. W. Smith]

ANOTHER DRESSING FOR APPLE AND CELERY SALAD

Six tablespoons sugar, 6 tablespoons vinegar, 1 teaspoon salt, yolks of 2 eggs, 1 teaspoon corn starch. Cook till thick, stirring constantly.

[Mrs. O. M. Olson]

BANANA SALAD

Cut bananas in half lengthwise, place on lettuce leaf and cover with rolled, chopped peanuts and two teaspoonfuls of common salad dressing.

[Mrs. O. M. Olson]

BEET AND MACARONI SALAD

One pint beets, 1 pint macaroni chopped coarsely, 3 hard boiled eggs chopped, 1 cup broken walnut meats. Mix with mayonnaise dressing.

[Evelyn Beard]

BEET SALAD

Cook beets until tender and cool. Chop beets and tart apples separately. Add a few nuts and serve with mayonnaise dressing, to which has been added a little whipped cream, either sweet or sour.

[Mrs. H. R. Holand]

BEET SALAD

Wash and boil young beets about one hour or until tender, drain and plunge in cold water, remove skins, cut in cubes or slice on

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platter. Serve with a dressing made of ½ cup sugar, 2 tablespoons flour, 1 tablespoon butter. Mix over fire and thin with ½ cup vinegar and enough boiling water to make a nice smooth dressing Pour over beets and serve hot. [Dena Hogenson]

CABBAGE SALAD—No. 1

1 head cabbage chopped fine
1 can pineapple (cut)
¼ pound marshmallows cut in quarters
Mix with ½ pint salad dressing and ½ pint whipped cream.
[Mrs. Al. Festerling]

CABBAGE SALAD—No. 2

Shred some cabbage, blend with plenty of shredded cocoanut and some blanched and shelled almonds.

Dressing: 1 rounded tablespoon flour, 1 rounded tablespoon butter, 1 level teaspoon salt, ½ cup vinegar, ¼ teaspoon mustard, 2 rounded teaspoons sugar, ½ cup water, 2 eggs. Cook in double boiler until it thickens. Thin with cream. [Mrs. N. C. Jepson]

CABBAGE SALAD—No. 3

Boil together ½ cup vinegar, 2 tablespoons sugar, ½ teaspoon salt and ½ teaspoon pepper; rub ¼ cup of butter to a cream with 1 teaspoon flour and add to the boiling vinegar. Boil 5 minutes, then stir in 1 well-beaten egg. Pour while hot over the cabbage.
[Mrs. O. C. Wilson]

CABBAGE SALAD—No. 4

One small head of cabbage, 1 stalk of celery, 4 apples; cut all up fine and pour a cream mayonnaise dressing over them. Serve on a lettuce leaf and on the top of each lay a choice piece of celery and two radishes. [Mrs. O. M. Olson]

CHRISTMAS CANDLE SALAD

A slice of pineapple forms the base; half a banana set in center of pineapple forms the candle; a candied cherry on top of the banana, the flame. Boiled dressing mixed with a little whipped cream forms the holder around the bananas. [Mrs. S. M. Hogenson]

CHRISTMAS SALAD

Cover each plate with lettuce; place a slice of canned pineapple in the center; sliced orange on top of that; leave a hole in the center to fill with salad dressing. Over all sprinkle salted almonds and a few Maraschino cherries.

CHICKEN OR SALMON SALAD

Boil 1 chicken tender, add same amount of celery and 1 cup nut meats. Mix and pour over the following dressing:

Yolks of 6 eggs or 3 whole ones, ½ cup vinegar, 1 teaspoon each

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butter, mustard and salt, 3 tablespoons sugar. Scald the vinegar and stir in the eggs, mustard, salt and sugar. Cook until it thickens. Remove from fire and stir until smooth. When cold add 1 cup sweet cream. Prepare a few hours before serving and keep in a cool place. Salmon can be used in place of chicken. [Mrs. A. W. Smith]

CUCUMBER SALAD

Pare and slice 2 medium sized cucumbers. Place in salt water for 2 hours and drain. Add a small onion sliced, then pour over cucumbers and onion ½ cup of sour cream mixed with 2 tablespoons vinegar. [Mrs. C. Heimbecher]

DANDELION SALAD

Gather and wash nice young dandelions; lay in colander to drain, then cut in fine pieces. Cut into dice 2 slices of bacon and fry until brown; add pepper, salt, one teaspoon sugar, one onion cut up fine, and pimentos to suit taste; then add 2 tablespoons vinegar and mix all together. This is sufficient for one pint of dandelion. Hard boiled eggs may be added as a garnish. [Olive M. Anderson]

DATE SALAD

Remove stones from dates and fill with cream cheese, sprinkle with chopped celery and green peppers and serve on a lettuce leaf with mayonnaise dressing.

FRUIT SALAD

Cut up about equal parts of oranges, bananas, and pineapple. Mix and add fresh marshmallows cut up. Pour over any mild salad dressing, or, make a dressing of ½ cup of the pineapple juice, 1 teaspoon flour in ½ cup sugar, salt, and lemon juice or vinegar to taste; 2 eggs. Mix and cook until it thickens. [Mrs. H. M. Nelson]

FRUIT SALAD

4 apples
4 bananas
2 oranges
Dice fruit and add dressing:
Dressing—1 egg, 1 teaspoon vinegar, 3 tablespoons sugar. Cook in double boiler. [Mrs. B. Oneson]

VIRGINIA FRUIT SALAD

Cut grape fruit in quarters and remove the pulp so as to leave the outside in good shape for serving. Mix a cupful each of grape fruit pulp, diced pineapple, broken pecans or English walnuts, and halved marshmallows with mayonnaise diluted with beaten white of egg or whipped cream. Chill. Line the sections of grape fruit rind (peel the edges of the rind first) with lettuce leaves and fill with the mixture. Garnish with mayonnaise and candied cherries. If desired, two cupfuls of finely cut celery may be added before mixing with the dressing. Serve with cheese loaf. With the celery this served twelve people.

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MACCARONI SALAD

One package elbow maccaroni boiled 10 minutes in salted water and drained after running cold water over. 3 apples and one small bunch of celery cut fine.

Dressing—2 eggs, 2 tablespoons vinegar, 3 tablespoons sugar.

Boil ingredients in a double boiler. [Mrs. B. Oneson, Racine]

MIXED SALAD

One quart canned peas, 1 quart string beans cut in pieces, 1 cup chopped boiled carrots.

Drain and place on ice until thoroughly cooled. Mix with dressing made of: One heaping tablespoon butter, ½ cup sugar, 2 tablespoons flour, ½ teaspoon mustard, pinch of salt. Heat over fire, stirring until smooth; add ½ cup vinegar and hot water until creamy, then add beaten yolks of 2 eggs. Beat thoroughly and cool. A few chopped walnuts adds greatly to this salad. [Dena Hogenson]

THREE P'S SALAD

Canned peas, peanuts and chopped pickles. Mix with salad dressing. Use 2 cup peas, 2 of nuts and pickles.

PEA SALAD

One can French peas, 1 cup chopped celery, 1 cup hickory or walnut meats. Mix with mayonnaise dressing. [Mrs. O. M. Olson]

PEAR SALAD

Arrange crisp lettuce leaves on a flat glash dish to look like a floating lily pod. Cut the whites of hard-boiled eggs carefully into lengthwise pieces and arrange on lettuce to represent lily petals. Place in the center a large juicy pear, dropping a candied cherry and a spoonful of some rich jelly in the center. Serve with a boiled dressing. [Mrs. S. M. Hogenson]

PERFECTION SALAD

1 envelope Knox gelatine
½ cup mild vinegar
1 teaspoon salt
2 cups sugar
1 cup finely shredded cabbage
½ cup cold water
1 pint boiling water
1 lemon and juice
2 cups celery cut small
¼ can sweet red peppers.

Soak gelatine in cold water 5 minutes; add vinegar, lemon juice, boiling water, salt and sugar. When cold and beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves and mayonnaise dressing. [Mrs. O. M. Olson]

PINEAPPLE SALAD

Lay 1 slice canned pineapple on lettuce leaf. Fill center with grated cheese.

Dressing—½ cup pineapple juice, ½ cup lemon juice, 1 tablespoon

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vinegar, 2-3rds cup sugar with one teaspoon flour stirred in, ½ teaspoon salt, 2 eggs.

Mix all together and cook in double boiler until it thickens; thin with whipped cream. [Marie Beckwith-Couch, S. B. Cook Book]

POTATO SALAD

1 egg
1 teaspoon sugar
1 teaspoon made mustard
Salt
2 tablespoons vinegar
2 tablespoons oil

Mix the yolk of the egg with the salt, sugar, mustard and vinegar. Put on to cook, stirring very carefully. Let cool and add oil. Before using add the beaten white of the egg and a teaspoon of grated onion. Pour over cold diced potatoes. Cucumbers and hard boiled eggs may be mixed with the potatoes if liked.

GERMAN POTATO SALAD

Choose small potatoes, cook and drain. Peel them and set aside to cool while making the following dressing:

Cut ¼ pound fat bacon into smallest possible dice; put into a frying pan over a slow fire. Shred an onion into a large bowl, add a small tablespoon of salt and one cup vinegar and hot water (half and half). When the fat is light brown and the dice well crisped, add 2 tablespoons salad oil and pour into the vinegar and onion. Slice potatoes as thin as possible and mix with the dressing. More hot water may be added if necessary. It should have a glossy look without being lumpy or greasy.

HOT POTATO SALAD

Cut potatoes into cubes or small pieces. Make a dressing by cutting bacon in small pieces and fry to a light brown. Remove the bacon and to the fat add 2 tablespoons flour, one tablespoon sugar, salt and pepper, to taste, ½ cup vinegar and 1 cup hot water. Garnish with the friend bacon. Add onions if desired.

[Dena Hogenson]

SHRIMP SALAD

1 small can shrimps
1 cup chopped celery (or cabbage
2 hard boiled eggs chopped

Mix whipped cream with salad dressing and add to the other just before serving. [Mrs. M. R. Hogenson, Sheboygan]

SPRING SALAD

Place on individual plates a leaf of lettuce to which add sliced cucumbers, sliced small red radishes, sprigs of water-cress and one tablespoon grated hard boiled egg. Serve with your favorite dressing.

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CHANTILLY MAYONNAISE

Pack a bowl in crushed ice. To two egg yolks add one teaspoon salt, a few grains of cayenne, one teaspoon powdered sugar, and ¼ teaspoon paprika; mix well. Add 3 tablespoons lemon juice, or 2 of juice and one of tarragon vinegar. Stir until thoroughly mixed. Add ¼ cup olive oil almost drop by drop, beating constantly. Continue to add oil in larger quantities, beating hard all the time. Continue to add oil and beat until 1½ cups have been used. The dressing should then be a smooth, trembling jelly.

To this may be added one cup of triple cream whipped stiff. Cut and fold it into the mayonnaise until well blended. Fine for all fruit salads.

HONEY SALAD DRESSING

Two eggs
½ cup strained honey
Juice of one lemon

Beat eggs; add lemon juice, then honey. Cook in a double boiler till thick. When cool add a cup of whipped cream. [Mrs. C. J. Golee]

RUSSIAN SALAD DRESSING

To ½ cup mayonnaise add one tablespoon Worcestershire sauce, 2 tablespoons Chili sauce, and the juice of ½ lemon. Mix well and serve.

SALAD DRESSING

Heat ½ cup vinegar and ½ cup water. Beat 3 eggs well and mix with one tablespoon flour, 2 tablespoons sugar, one teaspoon salt, ¼ teaspoon mustard. Put in double boiler and add slowly the heated vinegar and one cup sour cream, stirring constantly. Let cook until it thickens. Thin for use with cream.

SALAD DRESSING FOR FRUIT

One cup pineapple juice and juice of one lemon. Put in double boiler and heat. When hot, add 3 teaspoons flour and 2 tablespoons sugar beaten into the yolks of 2 eggs. Let boil until the desired consistency. [Mrs. S. M. Hogenson]

SALAD DRESSING

2 eggs
¾ cup sugar
1 teaspoon butter
1 cup vinegar
½ teaspoon mustard
1 teaspoon corn starch
½ teaspoon each salt and pepper
1 cup cream or milk.

Mix butter and sugar, add eggs and beat well. Add cream or milk and beat. Moisten corn starch and mustard with cream, then slowly add vinegar. Cook in double boiler stirring constantly. Very necessary to cool quickly. [Mrs. O. M. Olson]

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BOILED SALAD DRESSING

1 small teaspoon salt
1 large teaspoon mustard
3 small teaspoons sugar
1 large teaspoon flour
3 teaspoons melted butter
Yolks of 4 eggs,
(or, 2 whole eggs)
¾ cup milk
½ cup vinegar.

Mix dry ingredients. Add eggs slightly beaten, butter and milk. Put in double boiler and heat. After it is hot, add ½ cup vinegar slowly. Cook until quite thick. This will make one pint and will keep for months if put in a cool place. Whipped cream added to it just before using adds to its goodness. [Grace Chandler]

THOUSAND ISLAND DRESSING

½ pint whipping cream
2 or 3 tablespoons mayonnaise dressing
2 tablespoons chopped pimento
1 tablespoon green pepper, chopped
Chopped radishes andcelery.
Onion juice if desired
1 tablespoon olive oil.

Use as a dressing for head lettuce, or any vegetable salad.
[Alvina Anderson, Manitowoc]

THOUSAND ISLAND DRESSING

1 cup bottled salad dressing
2 tablespoons chopped parsley
2 tablespoons Chili sauce
2 tablespoons chopped sweet pickle
2 tablespoons chopped pimento

Chill all ingredients, mix and serve. [Mrs. O. M. Olson]

THOUSAND ISLAND DRESSING

To one cup of mayonnaise add 5 tablespoons Chili sauce, 1 finely chopped pimento, and ½ tablespoon finely chopped chives, if you have them. Mix well and beat in very gradually ¼ cup oil. Beat until light and fluffy.

SOUFFLED CRACKERS

1½ cups grated cheese
1 tablespoon flour
¼ teaspoon salt
A little cayenne
3 eggs

Mix cheese, flour, salt, cayenne and egg yolks. Beat the whites of the eggs till stiff and dry, add to other mixture and mix lightly together. Drop by teaspoon in center of saltines and bake in a moderate oven until mixture is well puffed and delicately browned. Serve with salad course. [Mrs. D. L. Dunoon]

WALNUT DELUSIONS

Work a ten cent cream cheese until smooth; add ¼ cup pecans and 2 tablespoons olives finely chopped. Season with salt and paprika, shape into small balls and roll in finely chopped pecan nut meats, flatten slightly and press halves of English walnut meats opposite each other on each flattened cheese ball. Serve with salad course.
[Mrs. D. L. Dunoon]

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CONSERVES, RELISHES AND PICKLES.

APRICOT CONSERVE

Two baskets apricot, cut them up fine; one large pineapple cut up small pieces; sugar to suit the taste. Cook until thick. Put in rs. [Mrs. C. J. Golee]

APPLE CONSERVE

One envolope Acidulated Gelatine. Two cups sugar, one-half pint ater, one quart apples. Soak gelatine, and one-half teaspoon le non avoring, found in separate envolepe, also the red coloring in cold ater five minutes. Peel and quarter apples and cook until clear in ıe pint water. If you have apples which keep together, they will ıow better in the gelatine. Add soaked gelatine to the apples while ot, adding the sugar and stir until dissolved. Pour into mold, let ool. Very good accompaniment to roast turkey or chicken.
[Olive M. Anderson]

APPLE BUTTER "PENNSYLVANIA"

Boil down three gallons of sweet cider to one gallon. Add one gal- n of apple sauce, sweeten and add cinnamon to taste. Boil to right onsistency. Must be stirred occasionally from the time that apple- uce is added to prevent burning fast. Some prefer to add ground oves and allspice. [Mrs. M. J. Andrews]

BLACKBERRY AND RHUBARB JAM

Two quarts blackberries, two quarts sugar, two quarts rhubarb; oil together. An excellent jam, really better than when berries only re used, as it is not seedy. I have used strawberries and raspberries ıe same way with excellent results. [Mrs. S. Groenfeldt]

CARROT MARMALADE

Peel one dozen carrots, put through food chopper, boil them until ıey are tender, in sufficient water to keep them from becoming too ry. For each cupful of carrots, add one cup of sugar. Boil until ıick, before removing from the fire, add the pulp of an orange and ıe grated rind. A little lemon and the following spices may also be dded, cinnamon, cloves and a little allspice. [Munda I. Anderson]

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CHERRY CONSERVE

One pound raisins, three oranges, two pounds cherries (tart), four pounds sugar. Chop the fruit (rind and juice or oranges to be added) add sugar, and boil twenty minutes. Seal in six small jars while hot.
[Mrs. F. A. Gorham, Jr.]

CHERRY RELISH

Five pounds pitted cherries and five pounds sugar, two pounds raisins, grated rind and juice of two oranges. Cook the cherries 20 minutes, then add the remainder and boil 30 minutes.
[Mrs. B. D. Thorp]

CRANBERRY CONSERVE

One quart cranberries, one-fourth pound raisins, one and one-half cups water, one-half pound walnuts (chopped), one and one-half pounds sugar, and one orange. Cook the cranberries till tender, and strain, then add the remaining ingredients, and cook 25 minutes. Pour into jars; when cool cover with parafine. [Mrs. J. C. Knudson]

CRANBERRY SAUCE

One quart cranberries, two cups sugar, one pint water; wash and pick over berries, put on stove, with the water in a covered sauce-pan; when each berry has burst open, remove cover, add sugar, and simmer 20 minutes, without cover. Do not stir the berries. [Mrs. Overbeck]

GRAPE COMPOTE

To one pint of grape juice or grape jelly, add one pound of Tokey grapes, seeded and halved, three cups sugar, four oranges, one lemon, and one grape fruit, with the pulp shredded. Chop finely one cup seeded raisins, one-half cup nut meats, one-half cup sugared ginger and the grated peel of one orange and half a lemon. Cook all together about two hours, stirring frequently. Add nuts, ten minutes before removing from the fire. Seal in small jars. Very good.
[Munda I. Anderson]

GRAPE CONSERVE

Five pounds Concorn grapes, two pounds raisins, three pounds sugar, one-half pound nuts, separate the pulp from the skins and cook until the seeds can easily be removed, press through colander. Boil 20 minutes, then add nut meats, and turn into glasses.
[Miss Ober]

ORANGE MARMALADE

Two oranges, one lemon, slice thin, peeling and all. Add one quart water, boil one-half hour. To one cup of this add one scant cup of sugar, and boil till like jelly. [Mrs. A. T. Harris]

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PEAR CONSERVE—No. 1

Five pounds fresh pears (cut up), five pounds sugar, one pound raisins; let stand over night; add three oranges, three lemons, one rind of each; cook until thick; put in jars and seal. Very good.

[Mrs. C. Golee]

PEAR CONSERVE—No. 2

Five pounds peeled pears, one-half pound nut meats, five pounds sugar, three lemons (juice only), one pound raisins, three oranges (rind of one). Dice pears and let sugar stand on them over night. Cut raisins and orange rind in small pieces. Boil all together for two hours, and then add nut meats. Pour in jelly glasses and cover with parafine.

[May Dunoon Cornwell]

PEAR CHIPS

Eight pounds pears, one-fourth pound Canton ginger, four pounds sugar, four lemons. Wipe pears, momove stems, quarter and core, then cut in small pieces. Add sugar and ginger, and let stand over night. In the morning add lemons, cut in small pieces, removing seeds, and cook slowly three hours. [Mrs. S. M. Hoganson]

SPICED PLUMS

Use large blue plums, prick well with a fork. One quart plums, one-half cup vinegar, four cups suger, one-half teaspoon cinnamon, one-fourth teaspoon each of cloves and cinnamon. Cook all together until thick; put in jars. Good with meats. [Mrs. E. Helgeson]

RHUBARB BAKED

Cut rhubarb into small pieces, one quart rhubarb, three cups sugar. Put rhubarb into a granite dish, add sugar, cover, place in a moderate oven and bake until tender. Do not add water.

[Olive M. Anderson]

RHUBARB CONSERVE—No. 1

Seven pounds rhubarb, two oranges, seven pounds sugar, one pineapple, chopped fine. Boil thirty to forty minutes.

[Mrs. J. C. Knudson]

RHUBARB CONSERVE—No. 2

Three and one-half pounds rhubarb, juiceof three lemons, three pounds sugar, grated rind of one lemon. Cook thirty minutes. Add one cup chopped raisins, and one-half pound chopped almonds. Return to stove and cook thirty minutes more. Be very careful as it burns easily.

[Mrs. Henry Fetzer]

RHUBARB RELISH—No. 3

Twelve quarts rhubarb, cut up, ten quarts sugar; let stand over night; twelve oranges, rind and pulp, six lemons, rind and juice. Let boil until thick and add one pound almonds. Boil ten minutes longer.

[Mrs. B. D. Thorp]

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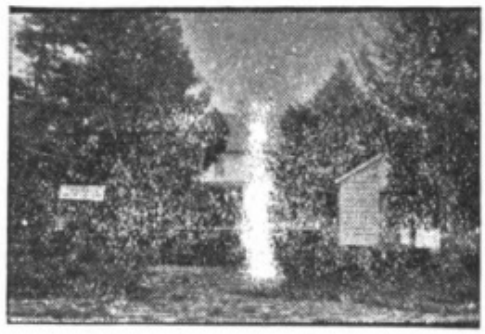

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RHUBARB CONSERVE—No. 4

Three pounds rhubarb (not peeled), three pounds sugar, two oranges, cut rhubarb in small pieces, add sugar, let stand over night. Peel oranges and pour one cup boiling water over peeling; let stand over night. In the morning drain off water, chop fine, add one-third cup sugar to pulp of oranges; let stand over night. In the morning mix all the ingredients, and boil forty minutes or until thick. Add chopped almonds, if desired. [Mrs. J. A. Spalsbury]

STRAWBERRY CONSERVE

Crush four boxes of strawberries a little, chop one pineapple and place over a slow fire, until the juice comes out. Then add berries. If there is not enough juice to keep berries from burning, add a little water. When fruit is tender add sugar to suit taste. Boil down as thick as desired. Stir constantly.

RELISHES

BEET RELISH

One quart cabbage, one quart beets, one cup onions, one cup horseradish, two cups sugar, one tablespoon salt, one teaspoon black pepper and a little red pepper. Boil beets, chop fine, add chopped cabbage, and onions, when well mixed add cold vinegar to cover, and keep well corked. Onions may be left out if preferred without.

[Mrs. O. M. Olson]

CHILI SAUCE—No. 1

One-halfbushel red tomatoes, sixteen large onions, four red and two green peppers, two bunches celery, eight cups vinegar, five cents worth of mixed spices, salt to taste, a little cayenne pepper. Boil two hours. Put whole spices in a bag, add four cups sugar and boil longer. [Mrs. C. W. Sanderson]

CHILI SAUCE—No. 2

One peck ripe tomatoes, chopped and drained in a bag over night. To this add two cups chopped onions, two cups chopped celery or two peppers, one quart vinegar, two pounds brown sugar, two tablespoons mustard, seed, two tablespoons salt, two tablespoons cinnamon. Boil until thick. [Mrs. E. Schrieber]

CHILI SAUCE—No. 3

Eighteen ripe tomatoes, six onions, three green peppers, one cup sugar, two cups cider vinegar, two teaspoons salt, one teaspoon each, cinnamon, all spice, and nutmeg, and one-half teaspoon cloves. Chop onions and peppers and cook with tomatoes until tender, then add the spices, vinegar, and sugar; cook ten minutes or till thick.

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CUCUMBER RELISH

One dozen good sized green cucumbers, four onions, chop through food-chopper (coarse knife), one-half cup salt; mix and let stand for two hours. Strain over night; in the morning add two green peppers, two red peppers, chopped fine, one cup sugar, one cup horse-radish, grated, one teaspoon celery seed, two teaspoons mustard seeds, vinegar to cover; mix and bottle. Very good. [Miss Ruth Slaughter]

CUCUMBER PICKLE

Slice one dozen large cucumbers, rather thick, and six onions; sprinkle salt over them, about two teaspoons, and let stand one hour; one pint vinegar, one cup sugar, one teaspoon each ginger, pepper, celery seed, mustard seed, cassia buds, one tablespoon tumeric. Let these come to a boil. Drain cucumbers and onions, pour hot mixture over and let come to a boil. Remove from fire and put in mason jars. [Mrs. John F. Nelson, Door County Cook Book.]

CORN RELISH

One and one-half dozen ears of corn, one cabbage, one red pepper, one teaspoon ground mustard, two and one-half pints vinegar, one teaspoon celery seed, salt, two cups sugar. Cut with food chopper. Boil fifteen minutes. [Mrs. C. W. Sanderson]

ENGLISH RELISH

Three bunches celery, six large cucumbers, one small cabbage, one-half peck green tomatoes, three large onions, four green peppers. Chop fine and sprinkle one cup salt; let stand all night; then drain and add two quarts vinegar, one-half cup mustard seed, one-half cup celery seed, two and one-half pounds brown sugar. Cook until tender. [May Dunoon Cornwell]

MINT JELLY

Bruise enough mint leaves to fill a large cup. Pour over them one pint boiling water and let stand five minutes, then strain, pressing out all juice. Add to one box Knox gelatine enough cold water to cover. When softened pour on the liquid mint, add one cup sugar and enough vinegar to make slightly tart (about four tablespoons). Strain into molds to form.

ONION AND GREEN PEPPER RELISH

Two cups vinegar, two tablespoons sugar, one teaspoon mixed spices, one onion, one green pepper. One large Spanish onion cut in thin slices, and the green pepper cut in small pieces. Put in a saucepan, vinegar, and sugar; when boiling pour over the onion, pepper and whole mixed spices. Let it stand ten or fifteen minutes, when it will be ready for use. [Reine Malmer Rathledge]

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RELISH

Six dill pickles, one bunch celery, one large onion, one small can pimentos. Grind in food-chopper. Season with sugar, and moisten with a little vinegar. One-half teaspoon white mustard seed.

[Mrs. Ruth Slaughter]

RELISH

Three green peppers (chopped), three quarts ground cucumbers, three quarts green tomatoes, one quart onions (ground), sprinkle with salt and drain in the morning, then add three cups sugar, three quarts vinegar (scant), two tablespoons celery seed, two tablespoons mustard seed. Boil twenty minutes, then add one tablespoon tumric, and one and one-half cups flour, dissolved in water; then boil a few minutes. Delicious for sandwiches. [Louise Propsom]

TOMATO CATSUP—No. 1

Wash tomatoes, cut up, boil until tender without adding any water. Put through sieve. To one gallon pulp add three tablespoons mixed spices, tied in a muslin bag. Boil. To one gallon of thick pulp add one large cup brown sugar, one cup good cider vinegar, and three tablespoons salt. Boil again until thick. [Mrs. A. H. Chandler]

CATSUP—No. 2

Thirty-six large ripe tomatoes, six red peppers (ground), six onions ground, two tablespoons ginger, two tablespoons salt, six tablespoons sugar, four cups vinegar, five cents worth of mixed spices. Wash tomatoes, and cut up; add peppers, and onions. Boil until tender, strain through sieve. Add sugar and all the rest. Put spices in a muslin bag. Boil until thick and bottle hot. [Mrs. L. Pacey]

TOMATO RELISH

Chop together one large firm head of cabbage, six quarts of half ripe tomatoes, three large onions, and three green peppers, from which seeds have been removed. Sprinkle one-half pint of salt over the mixture, put in a coarse muslin bag to drain over night. In the morning put the ingredients into a porcelain kettle and add enough cider vinegar to cover. Add two pounds of brown sugar, one teaspoon each of ground mace, mustard, black pepper, and celery seed; cook about three hours, until clear and tender. Can in glass jars.

[Mrs. Ed. Schriebe:]

PICKLES

PICKLED BEETS AND ONIONS

Heat two cups vinegar with one tablespoon mixed spices and one or two tablespoons sugar. Pour over two cups sliced cooked beets and one-half cup thinly sliced onions arranged alternately in a deep dish. Let stand two or three hours before serving.

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CELERY PICKLES

Let cucumbers stand in ice water three hours, then put in can with onions, and celery. To one quart vinegar add one cup sugar, one-half cup salt. Boil, then let cool, and pour over pickles. Seal. Use green cucumbers, the size used for dill pickles, adding onion and celery to suit taste. A few slices of onion and a few pieces of celery.

[Mrs. N. C. Jepson]

CHOW CHOW—No. 1

Twelve onions, twelve cucumbers, one quart green tomatoes, one bunch celery, one cup salt. Chop fine the above, and let stand in water over night. Then drain. One cabbage (chopped), six green peppers (chopped), two teaspoons ground mustard, one teaspoon tumeric, one cup corn starch, one cup mustard seed, one-half cup brown sugar, one teaspoon ground pepper, two quarts vinegar. Add cold water. To the vinegar add the sugar, spices; let boil, then stir in corn starch and pour over the rest. [Mrs. O. M. Olson]

CHOW CHOW—No. 2

One peck green tomatoes, two large cabbages, one-fourth peck small white onions, five green peppers, four tablespoons mustard seed, two tablespoons cloves, two tablespoons celery seed, two tablespoons allspice, one small box mustard, one pound brown sugar, two tablespoons tumeric, vinegar. Slice the tomatoes, and let stand over night in brine that will bear an egg. Then squeeze out brine, chop cabbage, onions, tomatoes (separately). Mix with spices. Put all in a porcelain kettle, cover with vinegar, boil three hours.

CHOPPED PICKLE

Three quarts green tomatoes, three quarts cucumbers, one quart onions, three green peppers, five cups sugar, three pints vinegar (scant), two tablespoons celery seed, two tablespoons mustard seed. Chop tomatoes, cucumbers, onions, and peppers, add the rest of ingredients, boil twenty minutes, then add one cup flour, and two tablespoons tumeric. [Mrs. Adolph Anderson]

CUCUMBER PICKLES—"SWEET"

Peel and slice green cucumbers, salt; let stand over night, then squeeze off the brine. Boil together, one quart sugar, one pint vinegar, one tablespoon mixed spices; then add cucumbers and heat thoroughly, and can. [Mrs. Nels C. Jepson]

CUCUMBERS "SLICED"—No. 1

Slice thirty (medium) cucumbers, without peeling, salt, let stand over night; drain next morning. Take one quart vinegar, two and one-half pounds brown sugar, two tablespoons mustard seed, one teaspoon celery seed; slice one pint small white onions (thin), boil all twenty minutes and can hot. [Mrs. C. W. Sanderson]

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CUCUMBERS "SLICED—No. 2

One dozen small cucumbers, sliced, one-half dozen onions sliced, separately. Sprinkle with salt, let stand one hour and drain. One cup sugar, one teaspoon ginger, one pint vinegar, one teaspoon cassia buds, one teaspoon mustard seed, one teaspoon salt, one teaspoon pepper, one teaspoon tumeric; let come to a boiling point.

[Olive M. Anderson]

CULLMAN PICKLES

Take cucumbers, not too large, put them in salt water over night. In the morning wipe them dry, and cut in quarters. Put a layer of cucumbers, one bay leaf, sliced onion, mixed spices and horseradish. Add more cucumbers and spices until jar is filled. One quart vinegar, three cups sugar, cook and pour liquid on hot. Let stand two days and repeat. Very good. [Mrs. H. A. Anderson]

DILL PICKLES—No. 1

Nine cups boiling water, one scant cup salt, three cups vinegar, dill. After the cucumbers are cut in halves, soak one hour in ice water. Boil vinegar, water and salt, let cool, then pour over cucumbers. [Mrs. N. C. Jepson]

DILL PICKLES—No. 2

Pack two quart cans with cucumbers and dill. Mix and pour over the cucumbers, two tablespoons salt, one teaspoon sugar, one-half cup vinegar. Fill the can with boiling water and seal.

[Grace Chandler]

DILL PICKLES—No. 3

Make a brine by adding a half cupful salt to each four quarts of water; in this soak one hundred medium sized cucumbers over night. Boil together ten quarts vinegar, two cupfuls salt; let this brine stand over night. In the morning drain the cucumbers, and pack them tight in layers in glass jars, between cherry and dill. Add a small piece of red pepper to each jar. Cover the cucumbers with the boiled brine, and seal. A little horseradish shaved fine and a few mustard seeds may be added. [A Friend]

MUSTARD PICKLES

Two dozen cucumbers, two heads cauliflower, two quarts small onions, three green peppers, two quarts green tomatoes, one cup salt, cut up and let stand in salt water over night. Water enough to cover. In the morning scald them all in the same water; do not boil, but heat thoroughly and drain. Take three quarts cider vinegar, two tablespoons celery seed, four cups sugar, one-half pound green mustard, two-thirds cup flour, one-fourth ounce tumeric; heat the vinegar, mustard, flour, and sugar all together, and pour hot over the pickles. [Mrs. B. D. Thorp]

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MUSTARD PICKLES

Divide a head of cauliflower into pieces, and boil it with a dozen white onions, in salted water until half done. Add a dozen dill pickles, chopped fine. To two quarts of vinegar, add two cupfuls sugar, two teaspoons celery seed, one teaspoon mustard seed, and bring the whole to a boil. Mix together three-fourth of a cupful flour, one-fourth pound ground mustard, a tablespoon tumeric powder, and a little cold water; add this to the boiling mixture and continue boiling five minutes. Pour over pickles and seal in jars. [A Friend]

MIXED PICKLES

One peck green or ripe tomatoes, eight large onions, one cup salt. Slice in layers and let stand over night; drain. Chop and drain, scald and drain; then add two pounds brown sugar, two ounces mustard seed, one tablespoon ground cloves, one tablespoon ground cinnamon, one quart vinegar. Cook one-half hour. The liquid drained from ripe tomatoes may be heated and canned for soup stock.
[Mrs. F. R. Bagley]

PICCALILLI

One gallon cabbage, coarsely chopped, one-half ounce celery seed, one-half gallon green tomatoes, one-half ounce allspice, one-half dozen onions, one-half ounce cloves, two pounds sugar, one-fourth pound mustard seeds, one-half gallon vinegar, one gill salt. Mix altogether and boil twenty minutes. [Mrs. O. M. Olson]

PEPPERS CANNED

Wash one-half peck of sound peppers, remove stem ends and seeds. Cut in shreds. Cover with boiling water, let stand three minutes; drain and plunge into ice-water. Let stand ten minutes; drain, and pack solidly in small jars. Boil one pint of vinegar, and one cup sugar about ten minutes. Pour over peppers to overflow jars, cover and keep in cold place.

PEPPER HASH—No. 1

One dozen green peppers, one quart best cider vinegar, not too strong (reduce), one-half, one dozen red peppers, fifteen medium sized onions, two cups sugar, two tablespoons salt. Remove seeds from peppers, chop rather fine. Pour boiling water over chopped peppers and let stand five minutes. Drain and pour boiling water over a second time and let stand ten minutes. Drain again. Put peppers in kettle, add chopped onions, sugar, salt, and vinegar. Boil all together fifteen minutes. Put in glass cans when hot and seal tight.

PEPPER HASH—No. 2

One dozen onions, large size, one cabbage, one dozen sweet red peppers, two cups sugar, one dozen sweet green peppers, four tablespoons salt, two ounces celery seed, one quart vinegar. Let the hash come

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to a boiling heat, then pour it into jars and seal. Pepper hash is excellent for sandwiches. [Mrs. Howard Oneson]

SACCHARINE PICKLES

One gallon vinegar, five cents worth of ground mustard, one cup salt, ten cents worth saccharine; wash cucumbers and put into the above. The cucumbers can be put into salt brine first for a couple of days if prefered. If pickles are not sweet enough add a cup of sugar to the vinegar. [Mrs. Packard]

GREEN TOMATO PICKLES—No. 1

One-half bushel green tomatoes, six pounds sugar, one gallon vinegar, onions. Slice tomatoes, and put in salt water over night. Let them drain well before boiling. Let vinegar, sugar, and mixed spices come to a boil, put in tomatoes and onions, boil until tender. Put in cans and pour vinegar over. [Mrs. H. M. Nelson]

TOMATO PICKLES—No. 2

Take the seeds out, cut the green tomatoes fine with scissors until you have six pounds. Add four or five good sized peppers, remove seeds, and cut fine. Add two and one-half pounds sugar (white), one-half ounce cloves, one quart cider vinegar, one-fourth teaspoon mace, cook together until tender. [Mrs. S. M. Hogenson]

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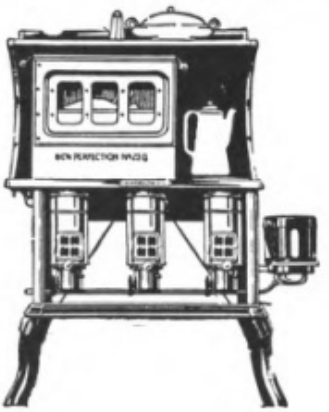

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BREADS.

YEAST

Two heaping tablespoons flour, one good sized potato, one cup potato water (hot). Mix well and strain. Add one teaspoon sugar, one teaspoon salt, one-fourth teaspoon ginger; when cool add one yeast cake, softened in one cup potato water. Set in warm place to raise, then set in a cold place. [Mrs. H. A. Anderson]

BISHOP BREAD

One cup sugar, three eggs, one cup almonds, one cup raisins or dates, one and one-half cups flour, one and one-half teaspoons baking powder. [Mrs. Al. Festerling, Sheboygan, Wis.]

BROWN BREAD

Two cups sour milk, one-half cup raisins, two cups graham flour, one heaping teaspoon soda, one cup white flour, salt, one-half cup molasses; let raise for three-quarters of an hour; one-half cup brown sugar. Bake one hour. [Mrs. H. A. Anderson]

BROWN BREAD

One cup brown sugar, four cups graham flour, two eggs, two teaspoons soda sifted with flour, one-half cup molasses, two teaspoons salt, three cups sour milk, one cup raisins, one and one-half cups white flour, beat five minutes. This makes two loaves. Bake 1 hour.
[Mrs. Proctor Waldo]

BOSTON BROWN BREAD

One cup cornmeal, one teaspoon baking powder (in flour) two cups graham flour, one teaspoon salt, one cup New Orleans molasses, one cup buttermilk (or hot water), one teaspoon soda put in milk. Steam two hours in baking powder cans. One cup raisins will improve it. Fill can only a little over half full. Grease cans well.
[Mrs. Ed. Schreiber]

CHICAGO DAILY NEWS HEALTH BREAD

Two cups white flour, pinch of salt, two cups bran, one-half cup molasses, four teaspoons baking powder, two tablespoons sugar, one cup raisins, milk enough to moisten it (about one and one-half cups). Bake in slow oven about forty minutes. This makes one loaf.
[Reine Malmer Rathledge]

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SPOON CORN BREAD

Two eggs, one pint milk, one tablespoon melted butter, four tablespoons cornmeal, two level teaspoons salt, one tablespoon sugar, beat eggs light, add milk, sugar, baking powder, salt, butter, and cornmeal. Stir well and bake till done, in a moderate oven, in a buttered pudding pan. [Mrs. Slaughter]

QUICK GRAHAM BREAD

One-half cup sugar, one egg, one cup sour milk, two tablespoons sour cream, salt, one teaspoon soda in one tablespoon hot water, one and one-half cups graham flour, one cup white flour. Bake three-quarters of an hour. [Ella Mae Washburn]

HOOVER BREAD

One cup bran, three cups graham flour, one-half cup walnuts, one-half cup brown sugar, one-half cup molasses, two dozen dates, two cups sour milk, one and one-half teaspoons soda, two teaspoons salt.
[Anna Magnusen, Menominee]

NUT BREAD—No. 1

Four cups flour, one cup chopped walnuts, one cup sugar, one teaspoon salt, one and one-half cups milk, four teaspoons baking powder, one egg; mix all and put in loaf pan and let raise half an hour, then bake three-quarters of an hour. [Grace M. Helgeson]

NUT BREAD—No. 3

One-fourth cup sugar, one cup sweet milk, one egg, a little salt; beat well together, then add three cups white flour, one cup chopped nut meats, three teaspoons baking powder. Put in a pan, let raise twenty-five minutes, then bake in slow oven forty minutes.
[Ella Mae Washburn]

OATMEAL BREAD

Two cups oatmeal, scalded with one quart boiling water. Let stand one hour. Add one-half cup molasses, one-half cup sugar, salt, one tablespoon shortening. Set in the evening with one cake yeast foam. In the morning add one-half pound raisins and flour to stiffen. Let raise and make into loaves. [Minnie Peterson]

OATMEAL BREAD

Two cups oatmeal, take one cup boiling water, pour over and let cool. One-fourth cup sugar, one teaspoon salt, three cups wheat flour, one yeast cake, two tablespoons melted lard, one pint water; make sponge first. [Mrs. J. C. Knudson]

ROLLS

HEALTH BRAN ROLLS

Two cups bran, one teaspoon soda, one cup flour, pinch of salt, one and one-half cups sweet milk, one-half cup molasses. Bake in gem pans one-half hour. [Mrs. O. Wilson]

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DINNER ROLLS

One cup milk (scalded and cooled), one cake compressed yeast, dissolved in milk, one tablespoon lard, one tablespoon sugar, one teaspoon salt, white of one egg, beaten, and added to liquid, three cups flour; stir and knead until smooth. Let rise two hours. Then cut down and knead a little. Cut out and shape and let rise one-half hour. Bake ten or fifteen minutes. Makes about twenty-four small pocket book rolls. [Mrs. H. E. Stedman]

DELICATE ROLLS

To one cup milk, add enough flour to make a soft dough, and beat well; then add one cake compressed yeast dissolved in a little luke-warm water and one teaspoon sugar. Heat one cup milk, to it add one-half cup lard, one-fourth cup sugar, whites of two eggs, and flour enough to make a soft dough. When first part is light mix it with second part; knead and let raise till light. Roll out to about one-half inch thick and cut with cookie cutter, butter one side, turn one-half over onto other half, and butter on top.

[Mrs. H. A. Anderson]

HOT ROLLS

Boil one pint milk and when it has cooled to a luke-warm temperature, add one-half cup butter, one-half cup sugar, salt to taste, and a compressed yeast cake soaked in a cup of luke-warm water. Mix enough flour to make a soft dough and let rise to double its size. Mold and roll out as thin as doughnuts; cut with a biscuit cutter and after brushing the tops with melted butter, press one-half over onto other half; let raise and brush tops with egg and melted butter. Bake in a quick oven. Set at noon if you wish them for supper. [Mrs. S. Groenfeldt]

PARKER HOUSE ROLLS

Take two scant quarts flour, one pint of milk which has been scalded and while cooling add to it one large tablespoon shortening, three tablespoons sugar and salt to taste; make a hole in the flour and pour in the luke-warm milk, and one-half cup of yeast; then mix and knead well; place in a bowl, cover, and let raise in a warm place for a couple of hours or more, or until double in bulk. Roll out one-half inch thick; brush over lightly with butter, cut with two-inch biscuit cutter, crease through center, heavily, with dull edge of knife, and fold over in pocketbook shape, place in well-greased shallow pans one inch apart; cover, and let raise until light, about one hour. Keep whole at one temperature, as nearly as possible, from beginning to end. Bake ten or fifteen minutes in hot oven. The above is for one cake of compressed yeast, or one cake of yeast foam. Set in the early morning, and the rolls will be done for the evening meal.

[Mrs. C. S. Smith]

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POTATO ROLLS

Dissolve yeast cake in one cup of milk, that has been brought to the boiling point and cooled. One-half cup mashed potatoes. Stir in two cups flour; beat it well and let raise. When light, add one-fourth cup butter, one-fourth cup lard, one-half cup sugar, one egg, about two and one-half cups flour and salt. [Mrs. H. A. Anderson]

BAKING POWDER BISCUITS

Four cups flour, four tablespoons lard, four teaspoons baking powder, one teaspoon salt, one and one-half cups milk.

[Mrs. O. Wilson]

BISCUITS

BAKING POWDER BISCUITS

Two cups flour, one teaspoon (heaping), baking powder, one heaping tablespoon butter, milk enough for a soft dough. Roll out with rolling pin, cut with small tumbler. Bake quickly in a hot oven.

[Mrs. B. Oneson]

CREAM SCONES

Two cups flour, four teaspoons baking powder, two teaspoons sugar, one-half teaspoon salt, four tablespoons butter, two eggs, one-third cup cream. Mix and sift together flour, baking powder, sugar and salt. Rub in butter with tips of fingers. Add eggs, well beaten, and cream. Toss on floured board and roll to three-quarters inch in thickness. Cut in squares, brush with white of egg, sprinkle with sugar, and bake in a hot oven fifteen minutes. [Mrs. E. Helgeson]

CORN CAKE

One-half cup sugar, one tablespoon butter or lard, one egg, one cup flour, two teaspoons baking powder, two cups corn meal, two cups milk or water, salt, bake twenty minutes in a hot oven.

[Mrs. H. A. Anderson]

JOHNNY CAKE

One-fourth cup sugar, one and one-half cups sour milk, a little salt, one cup corn meal, one egg, one cup flour, one teaspoon butter, one teaspoon soda. [Mrs. Cody, Door County Cook Book]

JOHNNY CAKE

One scant half-cup butter and sugar creamed together; two eggs, two cups sour milk, one and one-half cups each flour and cornmeal, and two level teaspoons soda. Sweet milk and baking powder can be used. [Mrs. Frank Long, Sturgeon Bay Cook Book]

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MUFFINS

MUFFINS

One tablespoon sugar, two cups flour, two tablespoons butter, two teaspoons baking powder, two eggs, one-fourth teaspoon salt, two cups milk.

Sift flour and baking powder, rub butter into flour, add sugar, and beaten eggs. Mix with milk, add to flour. Bake in gem pans, in moderately hot oven. [Mrs. E. Helgeson]

GRAHAM MUFFINS

One cup graham flour, one cup white flour, one-fourth cup sugar, one teaspoon salt, one cup milk, one-fourth cup sugar, one egg, three teaspoons baking powder, one tablespoon shortening.

[Carrie Everson]

OATMEAL MUFFINS

Two cups oatmeal, soaked in one and one-half cups sour milk, over night. One-fourth cup sugar, one teaspoon soda (small), one or two eggs, one cup flour, one teaspoon salt. [Mrs. H. R. Holand]

RICE MUFFINS

Sift together in one mixing dish two cups flour, four level teaspoons baking powder, one-half teaspoon salt, one-fourth cup sugar (small), in second baking dish mix one beaten egg, one cup sweet milk, one-half cup boiled rice, two tablespoons melted butter. Stir these into dry ingredients. Bake in hot buttered gem pans, in a moderate oven. Fill pans one-half full. This makes eighteen gems.

PUFFETS

Two tablespoons sugar, one quart flour, butter size of a large egg, three teaspoons baking powder, two eggs beaten very light, one pint milk. Bake in gem pans in a quick oven.

[Mrs. A. Higgins, Sturgeon Bay Cook Book]

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BLUEBERRY MUFFINS

One cup sugar, butter size of an egg, one cup milk, two heaping teaspoons baking powder, one-half box blueberries, two and one-half even cups of flour. Bake in moderate oven.

[Mrs. C. Cheeseman, Door County Cook Book]

COFFEE CAKES

COFFEE CAKE

Two-thirds cup sugar, one egg, one tablespoon melted butter, one cup milk or cold coffee, two cups flour, three teaspoons baking powder, pinch of salt.

Beat well and pour in buttered shallow pan, sprinkle with sugar and cinnamon over top and bake in quick oven.

[Ella Mae Washburn]

COFFEE CAKE

Two tablespoons butter, one egg, one-half cup sugar, three-fourths cup milk, salt, one and three-fourths cups flour, two teaspoons baking powder. Bake in shallow tin one-half hour to forty-five minutes. Sprinkle with sugar and cinnamon.

COFFEE CAKE

Three-fourths cup sugar, one egg, two cups flour, three-fourths cup raisins, one tablespoon butter, one cup milk, three teaspoons baking powder, salt. Cream butter and sugar, then add other ingredients. Sprinkle sugar and cinnamon on top and bake in a shallow pan.

COFFEE CAKE

One cup sugar, one tablespoon butter, one egg, one cup milk, salt, two cups flour, one heaping teaspoon baking powder, sugar and cinnamon on top. Makes two round loaves.

LOAF COFFEE CAKE

One quart scalded milk, two cakes compressed yeast, flour enough to make a sponge; let rise, then add one and one-fourth cups shortening, salt, yolks of three eggs, one and one-half cups raisins, one cup nuts, if you like, cardamum to flavor, flour enough to knead with the hands (not too much flour). Let rise again; when light, put in pans with tube. Bake thirty to forty minutes. [Mrs. H. A. Anderson]

NAPFKUCHEN

Three-fourths cup sugar, one cup butter, five eggs, and one-half cup milk, (or three eggs and three-fourths cup milk), three cups flour, one-half cup seedless raisins, one compressed yeast cake, dissolved in a little milk. Flavor with cardamum or grated rind of lemon.

[Mrs. E. Helgeson]

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BAKING POWDER SUGAR CAKE

One and one-half cups sugar, two tablespoons butter, two eggs, one and one-half cups milk, three cups flour, two teaspoons baking powder. Mix as for layer cake adding whites of eggs last. Sprinkle cinnamon and brown sugar over top before putting into the oven.

[Mrs. M. J. Andrews]

MORAVIAN SUGAR CAKES

One pint milk, one cup mashed potatoes, or six medium sized, one compressed yeast cake, dissolved in one-half cup luke warm water, one tablespoon salt, sufficient flour to make a stiff sponge. Beat well and put in warm place until light, after which add two eggs well beaten, one cupful sugar, one cup butter and lard mixed. Add a little more flour and knead the sponge until blisters form and the dough drops clean from the hands. Let raise until light, after which work down and put in shallow pans and smooth out to half-inch in thickness and set away to raise. When the cake is light, make holes at equal distances, and dust over entire cake, cinnamon, brown sugar, and a very little flour mixed. Dot with butter. Bake in moderately hot oven. [Mrs. M. J. Andrews]

GRIDDLE CAKES

BARLEY GRIDDLE CAKES

One cup barley flour, one teaspoon baking powder, one-fourth teaspoon salt, sift these ingredients together and add one and one-half cups milk, one egg, one teaspoon molasses or sugar. Beat and fry on greased griddle. If batter thickens while standing add a little milk. It should pour like thick cream.

CRUMB PANCAKES

One and one-half cups bread crumbs, one cup flour, one teaspoon salt, two eggs, well beaten, two cups sour milk. [Mrs. Packard]

OAT MEAL GRIDDLE CAKES

Two cups Quaker Oats, uncooked, one and one-half cups flour, one teaspoon salt, one teaspoon soda dissolved in two tablespoons hot water, one teaspoon baking powder, two and one-half cups sour milk, two eggs beaten lightly, one tablespoon melted butter, according to richness of milk; soak oats over night in the milk. In the morning add other ingredients. Beat thoroughly and fry. [Fanny Packard]

POTATO PANCAKES

One pint grated raw potatoes, one cup cold grated or mashed potatoes, two beaten eggs, one heaping tablespoons flour, one dessert spoon salt. Beat well. Put large tablespoon lard or clarified drip-

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pings in frying pan, when quite hot; bake batter as you would other pancakes until a nice brown. Serve with apple sauce or any kind of stewed fruit. [Mrs. Theresa Washburn]

POTATO PANCAKES

Six raw grated potatoes, three eggs, pinch of baking powder, one teaspoon salt, one tablespoon flour, a little milk, peel large potatoes, and soak several hours, in cold water, grate, drain and for every pint allow two eggs, about one tablespoon flour, one-half teaspoon salt, a little pepper, beat eggs well and mix with the rest of the ingredients. Drop by spoonfuls on a hot buttered spider in small cakes. Turn and brown on both sides. [Mrs. C. W. Sanderson]

SOUR MILK GRIDDLE CAKES

Beat one egg with a little salt, add one pint sour milk and flour, to make the right consistency, two tablespoons melted butter and lastly one teaspoon soda, dissolved in a little of the milk, a little corn meal may be mixed with the flour if desired. [Mrs. H. M. Nelson]

EGG PANCAKES

To each egg add four tablespoons milk, one heaping tablespoon flour and a pinch of salt. Beat eggs separately. Cook on a hot griddle greased with butter.

[Mrs. S. Groenfeldt, Sturgeon Bay Cook Book]

WAFFLES

WAFFLES

Two pints sweet milk, one cup melted butter, sifted flour to make a soft batter, beaten yolks of six eggs, then the beaten whites. Just before baking add four teaspoons baking powder. Beat very hard and fast for a few minutes. [Mrs. B. D. Thorp]

WAFFLES

One and one-half cups flour, one cup milk, three teaspoons baking powder, yolks of two eggs, one-half teaspoon salt, whites of two eggs, one tablespoon melted butter. Mix and sift dry ingredients, add milk gradually, yolks of eggs well beaten, butter, and whites of eggs beaten stiff; cook on a hot greased waffle iron and serve with maple syrup. [Mrs. E. Helgeson]

WAFFLES

Mix and sift two and one-half cups white flour, four level teaspoons baking powder, and one scant teaspoon salt. Separated three eggs, beat yolks to a cream and then whites to a stiff froth. To the yolks

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add one and one-half cups milk, and the dry mixture, then add one and one-half tablespoons melted butter and lastly the stiffly beaten whites. This makes about twelve waffles.

APPLE FRITTERS

One cup milk, one heaping cup flour, two eggs, pinch of salt, one teaspoon baking powder, one full cup chopped apples. Fry in hot lard. In place of apples any other fruit may be used, such as peach, es, bananas, pineapple, etc. [Mrs. H. M. Nelson]

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CAKES.

THE BEGINNER

She measured out the butter
with a very solemn air,
The milk and sugar also; and
she took the greatest care
To count the eggs correctly, and
to add a little bit
Of baking powder, which, you know,
beginners oft omit.
Then she stirred it all together, and
she baked it full and hour;
But she never quite forgave herself
for leaving out the flour.

ANGEL CAKE

Whites of 8 large, or
9 medium eggs
1¼ cups sugar
1 cup flour
½ teaspoon cream of tartar
Pinch of salt added to eggs before beating
Flavor to taste

Sift, measure and set aside sugar and flour; whip eggs to a foam; add cream of tartar, and whip until very stiff; add sugar and fold in, then flavor and fold in, then flour and fold lightly thru.

Bake in unbuttered Angel Food Cake tin in a moderate oven for about 45 minutes. Remove from oven, invert, and let hang in pan until cold.

MOCK ANGEL CAKE

Sift together 1 cup sugar and 1½ cup flour four times; add three teaspoons baking powder and a pinch of salt. Heat two-thirds cup milk and mix with flour and sugar while warm. Add vanila and beaten whites of three eggs. Bake in unbuttered pan in a moderate oven.

[Dena Hogenson]

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APPLE SAUCE CAKE

1 cup sugar
½ cup butter
½ teaspoon salt
I teaspoon each cloves and cinnamon
½ teaspoon nutmeg
1 teaspoon soda
1 cup apple sauce
2 cups flour
½ cup raisins
½ cup nuts

Cream butter and sugar, add salt and spices; then mix soda in a little hot water, add applesauce and add this to the other mixture; then the flour and nuts and raisins. Ginger may be added.

Bake in a moderate oven 45 minutes.

[Mrs. L. Pacey, Wilmette, Ill.]

BACON DRIPPING CAKE

1 cup sugar
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ cup bacon drippings
Yolks of 3 eggs
½ cup chopped raisins
Juice of ½ lemon
1 cup buttermilk or sour milk
1 teaspoon soda
2 cups flour

Add ½ of beaten whites of eggs, save other half for frosting. Bake in three layers.

BEN'S FROSTING

1¼ cup sugar
1-3 cup water

Boil until it spins a thread from spoon, then pour into beaten egg whites; beat well; add ½ cup chopped raisins, juice of ½ lemon and a pinch of baking powder. Beat well until cool and spread between layers. [Reine Malmer Rathledge, Chicago]

BLITZ KUCHEN NO. 1

1 cup butter (unsalted)
1 cup sugar
¾ cup milk
2 cups flour
1 teaspoon baking powder
4 eggs
Grated rind of a lemon
1 teaspoon cinnamon

Spread a quarter of an inch in a shallow pan. Sprinkle with sugar, cinnamon and chopped almonds. [Mrs. E. Helgeson]

BLITZ KUCHEN No. 2

1 cup sugar
½ cup butter or substitute
2 eggs
1 cup flour

Spread in two pans 7x11. Sprinkle with chopped peanuts mixed with a little sugar and cinnamon. When baked cut in pieces.

[Mrs. O. C. Wilson]

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BLUE BERRY CAKE

1 cup sugar
2 tablespoons butter
2 eggs
3 tablespoons sour cream
1 teaspoon soda
½ teaspoon baking powder
2 cups flour
1 cup blue berries.

[Dena Hogenson]

BREAD CAKE

1 cup bread sponge
2 cups brown sugar
2-3 cup butter or lard
2-3 cup sweet milk
2 eggs
2 cups flour
1 teaspoon soda
½ teaspoon each of cinnamon cloves and nutmeg
1 large cup raisins.

[Mrs. O. C. Wilson]

BURNT LEATHER CAKE

1½ cups sugar
½ cup butter
2 eggs
1 cup water
2½ cups flour
2 teaspoons baking powder
1 teaspoon vanilla
3 teaspoons caramel
Pinch of salt.

Frosting

1 cup sugar and 6 tablespoons water. Boil until syrup spins a fine thread. Pour very slowly into the beaten whites of two eggs, add a teaspoon vanilla and 2 of caramel.

CARAMEL SYRUP

½ cup sugar in granite or iron pan. Place on stove to melt and burn until it throws off a thick smoke. Add ½ cup boiling water and stir. Let boil until it is a thick molasses. Bottle and set aside for use.

[Mrs. Mary S. Nelson, Sawyer, Wis.]

CANADIAN CAKE

2 cups brown sugar
2 cups hot water
1 pound seedless raisins
1 teaspoon each
salt, ginger, cinnamon, allspice

Boil for five minutes. When cold add three cups flour and two teaspoons baking powder. Bake in a moderate oven 45 minutes.

[Dena Hogenson]

CARAMEL CAKE

1 cup sugar
½ cup butter or Crisco
½ cup cold water
1 cup flour
½ cup corn starch
1 teaspoon baking powder
Whites of 4 eggs

Bake in two round layers.

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CARAMEL FROSTING

1 cup brown sugar
½ cup white sugar
¼ cup butter
¼ cup sweet cream
½ teaspoon vanilla.

Add enough water to sugar to dissolve; boil until it ropes. Add cream and butter and boil five minutes. Beat until thick enough to spread between layers and on top. [Mrs. C. S. Smith]

CHEAP CAKE

1 cup brown sugar
¼ cup butter and lard
1 egg
1 cup sour milk
1½ cup flour
½ teaspoon cloves
1 teaspoon cinnamon
1 level teaspoon soda.

[Mrs. H. A. Anderson]

A GOOD AND CHEAP CAKE

To 1¾ cups of sifted flour add ¼ cup corn starch, 2 teaspoons baking powder, and 1¼ cups sugar. Sift all together into a mixing bowl. Break 2 eggs into a measuring cup and fill with milk. Pour into dry ingredients and beat for about five minutes; then add ¼ cup melted butter, salt and flavoring. [Mrs. A. H. Chandler]

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CHERRY CAKE

4 tablespoons sugar
2 tablespoons butter
1 egg
½ cup flour mixed with
1 teaspoon baking powder.

Cream butter and sugar, add yolk of egg, then flour and the beaten white. Butter deep pie dish and put in mixture, spreading it over the dish and bake in hot oven 10 minutes.

Filling

1 egg, 4 tablespoons sugar, ½ cup sour cream. Put stoned sour cherries on cake taken out of oven, have planty to cover dish and pour over it the above filling and bake until brown. Serve while a little warm. [Mrs. F. A. Gorham, Jr.]

CHOCOLATE CAKE—No. 1

One square Baker's chocolate and 1 cup milk. Boil together until a thick cream, then add one egg. When cool add one teaspoon vanilla. Cream ½ cup butter and 1 cup sugar; add yolks of 2 eggs, ½ cup milk, 1¾ cups flour, a teaspoon soda and a teaspoon vanilla. Add the chocolate mixture and lastly the beaten whites of the 2 eggs.

CHOCOLATE CAKE—No. 2

1 cup brown sugar
¼ cup butter
1 egg
1 cup sour milk
1 teaspoon soda
3 teaspoons cocoa
1 teaspoon cinnamon
¼ teaspoon cloves
1½ cups flour

[Dena Hogenson]

CHOCOLATE CAKE—No. 3

2 cups sugar
½ cup butter
Pinch of salt
4 egg yolks
¾ cup milk
2 cups flour measured after sifting
2 teaspoons baking powder
1 teaspoon vanilla
1 cup nuts
2 squares chocolate melted in 5 tablespoons hot water
4 whites of eggs beaten and added last.

[Rose Muroski, Green Bay]

CHOCOLATE CARAMEL CAKE

2-3 cup butter
2 cups sugar
4 eggs
½ cup sweet milk
1 cup mashed potatoes (hot)
2 cups flour
2 teaspoons baking powder
2 squares Baker's chocolate melted over hot water
1 cup walnuts chopped
1 teaspoon each of cloves, cinnamon and nutmeg.

Cream butter and sugar; add yolks of eggs, milk, potatoes, spices, chocolate, flour and baking powder. Then the whites of eggs beaten stiff and lastly the nuts. [Elvira Egeland]

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CHOCOLATE LAYER CAKE

½ cup butter
1½ cup sifted sugar
4 egg yolks
2 squares bitter chololate dissolved in 5 tablespoons boiling water
½ cup sour milk
½ teaspoon soda
2 teaspoons baking powder
¼ teaspoon salt
1¾ cups flour sifted 4 times with soda and baking powder
1 teaspoon vanilla.

Fold in lastly 4 stiffly beaten whites of eggs. Bake in layer tins in moderate oven. [Mrs. Vincent Stupecky, Manitowoc]

SOUR CREAM CHOCOLATE CAKE

2 squares chocolate
1 cup sour cream
4 eggs
1½ cups sugar
1½ cups flour
1 teaspoon soda
Pinch of salt
2-3 teaspoon vanilla.

Melt the chocolate in sour cream, cool slightly and add to the sugar creamed in the yolks of eggs. Sift in flour, salt and soda. Add vanilla. Fold in well beaten whites of 3 eggs. Use the fourth white for frosting. Bake in small dripping pan.

[Mrs. J. C. Hessler, Decatur, Ill.]

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COCOANUT CAKE

½ cup butter
1½ cup fine granulated sugar
½ teaspoon orange peel
1 cup milk
2¼ cups pastry flour
4 teaspoons baking powder
Whites of 5 or 6 eggs

Cream as other cake and add orange peel. Add alternately milk and 2 cups flour Whip egg; then add ¼ cup flour and baking powder. Lastly fold in egg whites.

[Anna Magnusen, Menominee]

COCOA FUDGE CAKE

1 cup sugar
½ cup shortening (small)
2 eggs
1 cup raisins
1 cup nuts
½ cup sweet milk
1 teaspoon vanilla
1½ teaspoon baking powder
2 heaping tablespoons cocoa
Pinch of salt

Frosting

Cream ½ cup butter, add 1 cup powdered sugar mixed with 2 tablespoons dry cocoa, 2 tablespoons black coffee, 1 teaspoon vanilla.

[Mrs. H. Woerfel]

COFFEE SPICE CAKE

¾ cup lard or butter
1 cup sugar
2 eggs
1 cup strong coffee
1 cup N. O. molasses
1 teaspoon soda in molasses
Pinch of salt
1 teaspoon cinnamon
½ teaspoon cloves
A little nutmeg
2¾ cups flour
1 teaspoon baking powder
1 cup chopped raisins

Bake in four layers and put together with frosting, or bake in loaf.

[Mrs. J. C. Knudson]

FRENCH CREAM CAKE

3 eggs beaten separately
1½ cups sifted flour
1 teaspoon baking powder
1 teaspoon flavoring
1 cup suger
2 tablespoons water
Salt

Mix and bake in quick oven in two layer cake pans. When done remove from pans and split each layer in two and spread between layers, while hot, cream made as follows:

1 pint milk
2 eggs beaten light
½ cup butter
1 teaspoon flavoring
2 tablespoons corn starch
1 scant cup sugar
Pinch of salt

Scald milk in double boiler, add sugar mixed with cornstarch and eggs and cook until thick. Add butter and flavoring and remove from fire. Peel the yellow rind from one orange, chop very fine, beat into the cream and spread on cake. [Mrs. B. D. Thorp]

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CREAM CAKE

Break 2 eggs in a cup and fill up with sweet cream. To this add 1 cup sugar, 2 cups of flour and 2 teaspoons baking powder sifted together, a pinch of salt and a little vanilla. Bake in 3 layers in a quick oven.

Take 1 cup of thick sweet cream that is real cold and whip it thick; add half a cup of sugar and a little vanilla. Use this for filling. It is delicious. [Mrs. Ed. Schreiber]

CRUMB CAKE—No. 1

1½ cups sugar
½ cup butter
2 cups flour
1 teaspoon flavoring
2 teaspoons baking powder
2 eggs
1 cup milk

Mix well together the sugar, butter and flour. When well blended take out a cup of the mixture. Add baking powder, eggs well beaten, milk and flavoring to the remainder. Put into a cake pan and sprinkle with the reserved cup of the mixture. Bake in a moderate oven. [Mrs. O. C. Wilson]

CRUMB CAKE—No. 2

1¼ cups sugar
2 cups flour
2 teaspoons baking powder
½ teaspoon cinnamon, if liked

Mix and work in ¾ cup butter. Take out ¾ cup. To the remainder add 2 eggs, ¾ cup milk and a little salt, almond flavoring. Put in cake tin and sprinkle the ¾ cup of crumbs over the top.

[Mrs. C. J. Golee]

DATE CAKE

1 cup sugar
½ cup butter
2 eggs
1 cup sour milk
½ teaspoon cinnamon
1 teaspoon soda
¼ teaspoon cloves
½ pound dates
½ cup walnuts
2 cups flour.

[Mrs. J. C. Dana, S. B. Cook Book]

DATE CAKE

1 cup chopped dates
1 cup nut meats
2 eggs, well beaten
½ cup sugar
1 teaspoon baking powder
2 teaspoons flour.

Also nice for dessert served with whippepd cream.

[Mrs. Al. Festerling, Sheboygan.]

DATE CAKE

2 eggs
1 cup sugar
1 cup dates, chopped
½ cup nuts, chopped fine
3 tablespoons flour
1teaspoon baking powder

Bake in gem tins 10 or 15 minutes. When cold fill with whipped cream. This makes 12. [Mrs. H. R. Holand]

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DATE CAKE

One teaspoon soda over one cup chopped dates; add one cup boiling water. Let stand while mixing

1 tablespoon butter
1½ cups flour
1 cup sugar
1 egg
½ cup chopped nuts.

Then add dates and bake in dripping pan. Good baked in two layers and put together with jelly and covered with white frosting.

[Mrs. H. E. Stedman]

FRENCH DATE CAKE

3 eggs
1 cup sugar
1 cup flour
1 teaspoon baking powder
½ package dates
1 cup walnuts

Bake in slow oven. When done moisten the top with a little milk. Serve with whipped cream. [Mrs. E. M. Jacobs]

FRENCH DATE CAKE

1 cup sugar
3 eggs
2 tablespoons shortening
½ cup sweet milk
Pinch of salt
1½ cups flour
1½ teaspoons baking powder
1 cup walnuts
½ pound dates
Flavor to taste

[Louise L. Nelson, Sawyer]

DEVIL'S FOOD—No. 1

2 cups brown sugar
½ cup butter
2 cups flour
¾ teaspoon soda
½ cup sour cream
½ cup hot water
2 eggs
2 ounces Baker's chocolate

Cream the butter and sugar together; add the yolks of the eggs, then the sour cream, into which the soda has been dissolved; add hot water, then the chocolate which has been melted over steam; stir in the flour and last of all the beaten whites of the eggs. Bake in layers or loaf. (Very good). [Mrs. M. J. Andrews]

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DEVIL'S FOOD—No. 2

Cream ¼ cup butter, add 1 cup sugar and cream until very light. Beat in two eggs, 1 teaspoon soda in ½ cup thick sour milk. 1 teaspoon baking powder in 1¼ cups flour. Break ¼ cake Baker's chocolate in cup and add enough boiling water to make cup ½ full and add to cake the last thing. Flavor with vanilla. [Grace Chandler]

DEVIL'S FOOD—No. 3

1 cup sugar
1 tablespoon butter
1 egg
1 cup sour milk
1 even teaspoon soda in milk
1½ cups flour
1 teaspoon baking powder
3 teaspoons cocoa in flour
Pinch of salt
½ teaspoon vanilla.

[Mrs. J. C. Knudson]

DEVIL'S FOOD CAKE—No. 4

One cup sugar, one egg, one tablespoon butter, one square chocolate, one-third cup sour milk, two-thirds cup hot water, one teaspoon vanilla, pinch of salt, one and one-half cups flour, one teaspoon soda, in flour. Dissolve chocolate in hot water and add last.

[Mrs. John Stoneman]

DEVIL'S FOOD—No. 5

One cup Baker's chocolate, ¾ cup sweet milk, 1 cup brown sugar; boil together and cool.

¾ cup butter
1 cup brown sugar
¾ cup sour milk
3 eggs
1 teaspoon soda
Vanilla
Pinch of salt
2½ cups flour.

Add the cooled chocolate mixture.

[Mrs. A. W. Smith, Chicago]

DEVIL'S FOOD—No. 6

2 tablespoons butter, 1 cup sugar, 1 egg; cream these three together. Two squares chololate melted in ½ cup hot water, 1 level teaspoon soda in ½ cup hot water, 1 level teaspoon baking powder sifted with 1½ cups flour. When cold break open and add whipped cream between and on top, or, leave whole, and frost. Cut in squares.

[Mrs. C. S. Smith]

FARINA NUT CAKE

½ doz. eggs, beaten separately
1½ cups granulated sugar
¾ cup bread crumbs
¾ cup Farina
1 teaspoon baking powder
1 cup walnut meats.

Serve with whipped cream. Can be used as cake or dessert.

[Mrs. A. W. Smith]

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DRIED APPLE FRUIT CAKE

1 cup dried apples soaked over night.
1 cup molasses
½ cup brown sugar
½ cup shortening
½ cup sour milk
1 small teaspoon soda in milk
1 cup syrup
2 cups flour
2 eggs
½ cup raisins
1 teaspoon each cinnamon
Cloves and allspice.

Chop apples and boil in syrup till clear. Set aside to cool. Proceed as for other cake. [Mrs. S. J. Rogers]

CHEAP FRUIT CAKE

1 cup sugar
½ cup butter or lard
1 cup sweet skimmed milk
1 cup N. O. molasses
2 eggs well beaten
1 teaspoon soda
1 teaspoon each allspice, cinnamon, nutmeg, and ginger
1 cup chopped raisins
1 cup chopped citron.

Flour to the consistency of any fruit cake. Roll the fruit in some flour before putting in. Bake slowly. This makes a very large cake.
[Mrs. Ed. Schreiber, Fish Creek]

CHRISTMAS FRUIT CAKE—(Southern)

2 pounds raisins
2 pounds currants
½ pound citron
½ pound almonds cut fine
½ pound each orange and lemor peel
½ pound figs
1 pound butter
1¼ pound sugar
1 pound flour
1 pound dates
10 eggs
1 nutmeg
1 wineglass brandy.

Bake several hours in a moderate oven. [Mrs. C. J. Golee]

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EGGLESS FRUIT CAKE

1 cup sugar
½ cup butter
1 cup sour milk
1teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
A little nutmeg
1 cup raisins
2 cups flour

Bake in slow oven.

CARAMEL FROSTING.—2 cups brown sugar, ½ cup milk. Boil 4 minutes, then add 1 teaspoon butter. [Mrs. Nels C. Jepson]

FRUIT CAKE

1 cup butter
1 cup sugar
1 cup dates
1 cup raisins
1 cup nuts
½ cup citron
4 eggs, beaten
Pinch salt
1 teaspoon each vanilla, cinnamon and cloves
½ teaspoon soda in 1 cup flour
1 wineglass brandy.

Bake one hour in a slow oven.

[Rose Muroski]

FRUIT CAKE

2 cups brown sugar
1 cup butter
2 eggs
1 cup chopped nuts
½ teaspoon baking powder
2 teaspoons cinnamon
1 teaspoon cloves
1 cup sour cream
1 level teaspoon soda
2 cups flour
1 nutmeg
Salt
1 pound chopped raisins
½ pound chopped figs.

[S. B. Cook Book]

FRUIT CAKE FROM DOUGH

2 cups sugar
1 cup butter
1 pint bread dough
2 eggs
1 teaspoon soda
As much fruit as you wish
1 teaspoon cinnamon
A little nutmeg.

Flour to mix as stiff as common fruit cake. Let rise one hour. Bake in slow oven. [Mrs. N. C. Jepson]

GRAHAM CRACKER CAKE—No. 1

1¼ cups sugar
1 tablespoon butter
2 eggs
1½ cups buttermilk
1½ teaspoon soda
1 teaspoon vanilla
32 graham crackers, rolled fine

Frost with white frosting and sprinkle with nuts.

[Dena Hogenson]

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GRAHAM CRACKER CAKE—No. 2

1 cup sugar
½ cup lard
2 eggs
1 cup milk
1 cup flour
2 teaspoons baking powder
15 graham crackers rolled fine
½ cup walnuts chopped.

For filling use 3 tablespoons cocoa, 1 tablespoon butter, 3 tablespoons cream, 1 cup or more of powdered sugar. [Dena Hogenson]

GOLD CAKE—No. 1

Yolks of 8 eggs
1¼ cups granulated sugar
¾ cup butter
¾ cup water
2½ cups Swans Down cake flour
2 heaping teaspoons baking powder
½ teaspoon flavoring.

Sift flour before measuring. This makes a large cake.

GOLD CAKE—No. 2

1 cup sugar
½ cup butter
3 egg yolks and 1 whole egg
½ cup milk
¼ teaspoon each of soda and cream of tartar
1¾ cups flour

Mix in order given. Bake as a layer or loaf cake in a very slow oven. [Mrs. Alvina Anderson, Manitowoc]

GOLD LAYER CAKE

1 cup sugar
½ scant cup shortening
Yolks of 4 eggs, well beaten
2-3rds cup water
1½ cups flour
2 teaspoons baking powder
A little salt
Flavor with lemon or orange.

FIG FILLING.—1 cup chopped figs, 1 cup sugar, 1 cup water. Boil till thick and spread between layers. [Mrs. H. M. Nelson]

GOLD AND SILVER CAKE

2 cups sugar
1 cup butter
1 cup sweet milk
2 heaping cups flour
1 cup corn starch
2 heaping teaspoons baking powder.

After mixing well divide into two equal parts. Into one part put the beaten whites of 3 eggs; flavor with almond. Put the yolks beaten into the other part and flavor with vanilla. Put together with a white boiled frosting. [Grace Chandler]

HELEN'S BIRTHDAY CAKE

2 cups sugar
1 cup butter or substitute
4 eggs
1 cup milk or water
4 level teaspoons baking powder
3½ cups flour
Flavoring.

Cream sugar and butter, add eggs well beaten, then milk, flour, baking powder and flavoring. Beat well. Half the recipe makes a good sized cake. [Mrs. O. C. Wilson]

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LADY BALTIMORE CAKE

½ cup butter
1 cup sugar
½ cup water
1 teaspoon vanilla
2 cups Swans Down flour
3 level teaspoons baking powder
3 whites of eggs.

Cream butter and sugar, add vanilla, then add a little water and a little flour, having mixed your baking powder in the flour. Keep adding water and flour, mixing well each time. Lastly the beaten egg whites. [Mrs. L. Pacey, Wilmette, Ill.]

LEMON WALNUT CAKE

1 cup sugar
2 tablespoons butter
2 eggs
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1 cup milk
1 cup chopped walnuts

Cream butter and sugar until very light. Add eggs, well beaten, separately, vanilla, and beat all together hard. Sift flour and baking powder together three times, and to this add the walnuts. Now add this to the beaten mixture with milk alternately and bake in a loaf from 30 to 40 minutes.

LEMON FROSTIN—White of one egg beaten stiff, one cup confectioner's sugar, 2 teaspoons lemon juice. Beat hard and spread on cake. [Mrs. C. O. Helgeson]

MAHOGANY CAKE

1 cup sugar
1 egg
1 cup sour milk
1 tablespoon butter
1½ cups flour
½ cup chopped nuts
1 level teaspoon soda
1 teaspoon vanilla
1½ squares melted chocolate, put in last while hot.

Bake in loaf or two layers. Very good with custard filling and frosted all over with:

COCOA MOCHA FROSTING—1 cup powdered sugar, 2 tablespoons butter, 2 tablespoons cocoa, 2 tablespoons hot coffee. Mix sugar and butter, add cocoa, then hot coffee. [Mrs. W. E. Gaede]

MARBLE CAKE

Light Part—
Whites of 4 eggs
1 cup sugar
½ cup butter
½ cup sweet milk
2 cups flour
2 teaspoons baking powder
Salt.

Dark Part—
Yolks of 4 eggs
1 cup brown sugar
½ cup butter
½ cup molasses
½ cup coffee
2 cups flour
2 teaspoons baking powder
½ teaspoon each cloves, cinnamon and allspice.

This makes two good sized cakes. [Mrs. A. W. Smith]

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MARSHMALLOW CAKE

¾ cup butter
1¾ cups sugar
½ cup each milk and water
3 1-3 cups pastry flour
2 teaspoons baking powder
Whites of 5 eggs
1 teaspoon vanilla.

Cream butter, add sugar gradually, then the milk and water. Alternately add flour and whites of eggs beaten stiff. Bake in three layers.

ICING FOR CAKE—Boil 2 cups sugar in a half cup water till it strings. Pour over the well-beaten whites of 4 eggs. Beat constantly; when cool add marshmallows. [Mrs. C. J. Golee]

MOCHA CAKE

1½ cups sugar
2-3rd cup butter
3 eggs, separated
1 cup strong coffee
3 cups flour
4 teaspoons baking powder.

Warm the sugar and cream with butter. Sift flour and baking powder together three times; add alternately with coffee. Beat the yolks with egg beater. Add a pinch of salt to the whites and beat with a fork and add last.

MOCHA CAKE FILLING—2½ cups powdered sugar, warm the least bit and cream in 2-3 cup butter. Add 2 tablespoons strong coffee, yolk of one egg. Beat all together until smooth and creamy.
[Mrs. C. S. Smith]

GRANDMA'S MOLASSES CAKE

1 level cup sugar
1 heaping tablespoon butter
2 eggs
1 teaspoon each nutmeg, cinnamon and ginger
¾ cup black molasses
1 cup thick sour milk
1 teaspoon soda
2½ level cups flour.

Bake in slow oven. [Mrs. C. S. Smith]

NUT CAKE

1 cup sugar
½ cup butter
½ cup milk
1½ cups flour
2 teaspoons baking powder
1 cup chopped walnuts dredged with flour
Salt
Whites of 4 eggs beaten and added last.

ICING—1½ cups powdered sugar, 1 heaping tablespoon butter, add boiling water and beat. Flavor with almond and vanilla.
[Mrs. H. M. Nelson]

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NUT AND RAISIN CAKE

One cup raisins and ½ cup walnuts chopped. Take one teaspoonful of soda and put in cup and pour full of hot water. Pour this over nuts and raisins. Let cool.

In separate dish take 1 cup sugar, ½ cup butter, 3 eggs, saving out white for frosting, 2 cups flour, 1 teaspoon cinnamon, ¼ teaspoon nutmeg.

Mix both parts together and bake in layers. Put together with a boiled frosting. Can also be baked in a loaf. [Mrs. H. L. Barnes]

ORANGE CAKE

1 cup sugar
½ cup butter
3 eggs, leaving out one white for frosting
1 cup milk
Grated rind of ½ orange, and a little lemon rind
2½ cups flour
1 teaspoon soda
2 teaspoons cream of tartar.

Bake in layers.

FROSTING—White of 1 egg, beaten; grated rind of ½ orange and juice of one whole orange; a little lemon juice. Stir in enough powdered sugar to make of the desired consistency. [Mrs. Erickson]

PEARL CAKE

2 cups sugar
½ cup butter
2 cups flour
¾ cup corn starch
1 cup mlk
2 teaspoons baking powder
Whites of 5 eggs beaten stiff
Flavoring.

[Mrs. H. A. Anderson]

PINEAPPLE CAKE

½ cup butter
1¼ cups sugar
½ cup water
½ cup pineapple juice
2 cups flour (sift before measuring
3 level teaspoons baking powder (Sift flour and baking powder three times)
Whites of 4 eggs beaten and added last.

Bake in layers and use grated pineapple with confectioner's sugar for icing. [Louise L. Nelson, Sawyer]

POOR MAN'S CAKE

1 tablespoon butter
1 cup sugar
1 egg
1 cup sour milk
1½ cups flour
½ teaspoon soda
1 teaspoon baking powder
1 teaspoon nutmeg and cinnamon together
1 teaspoon lemon and vanilla.

[Mrs. E. Helgeson]

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PORK CAKE

One pound of all fat pork chopped fine. Put pork in your mixing bowl and pour over one pint boiling water.

1 pound currants
1 pound raisins
¼ pound mixed peel
1 cup brown sugar
4½ to 5 cups flour
1 teaspoon each cloves, allspice and cinnamon
1 heaping teaspoon soda in
1 cup molasses.

This will make two large or three small cakes. It will not raise very much, but will be nice and moist. [Mrs. S. J. Rogers]

POTATO CAKE—No. 1

One cup sugar, one tablespoon butter, two eggs, three-fourths cup mashed potato, one-half cup sour milk, one-half teaspoon soda, one square chocolate, one-fourth cup nut meats, chopped, one cup flour.

[Mrs. John Stoneman]

POTATO CAKE—No. 2

2 cups sugar
1 cup butter
4 eggs
1 cup cold mashed potatoes
½ cup sweet milk
3 heaping teaspoons cocoa dissolved in a little boiling water
1 cup chopped nuts
2 cups flour
2 teaspoons baking powder.

Flavor with vanilla. Bake slowly one hour. [Mrs. C. F. Bell]

POTATO CAKE—No. 3

1 cup butter
2 cups sugar
4 eggs, well beaten
1 cup milk
¾ cup chopped almonds
½ cake sweet chocolate
1 teaspoon cloves
1 teaspoon cinnamon
2 cups riced potatoes
2½ cups flour
2½ teaspoons baking powder.

[Mrs. O. C. Wilson]

POUND CAKE (Good)

1 pound powdered sugar
1 pound butter
1 pound flour
10 eggs

Beat butter and sugar together 20 minutes. Add the well-beaten eggs, three at a time; then the flour. Flavor to suit taste.

[Mrs. A. H. Chandler]

PRUNE CAKE

1 cup brown sugar
½ cup butter
2 eggs
3 tablespoons sour milk
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup prunes, cooked and cut in small pieces
2 cups flour
1 teaspoon soda

[Dena Hogenson]

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SOUR CREAM PRUNE CAKE

1 cup sugar
¾ cup butter
3 eggs
3 tablespoons sour cream
2 cups flour, sifted twice before measuring
1 level teaspoon soda
1 teaspoon baking powder
1 teaspoon each allspice, cinnamon and nutmeg
1 cup chopped cooked prunes, added last.

FILLING OR FROSTING—1 egg, ½ cup sugar, 1-3 cup sour cream, ½ cup raisins; butter size of an egg. Cook all together for a few minutes. Add flavoring and nuts if desired.

[Mrs. E. Helgeson]

RAISIN CAKE

One cup raisins boiled in 2 cups water 15 minutes. Use both water and raisins. When cool stir into them 1 teaspoon soda, 1 egg, 1 cup sugar, 1-3 cup butter or lard, 1¾ cups flour sifted three times; 1 teaspoon cinnamon, ½ teaspoon cloves and nutmeg. [Mrs. D. L. Dunoon]

RAISIN LAYER CAKE

½ cup butter
1 cup sugar
1 egg
1 teaspoon salt
1½ cups flour
2 teaspoons baking powder
1 cup raisins.

Put raisins in dish and sprinkle 1 teaspoon soda over them; then pour 1 cup boiling water over the raisins and soda.

FILLING FOR RAISIN CAKE.—1 teaspoon corn starch, grated rind and juice of ½ lemon, 1 tablespoon sugar, ½ cup water. Mix all together and boil; when nearly done add 1 beaten egg.

[Mrs. Frank Brandt, Sheboygan]

ROLL JELLY CAKE—No. 1

4 eggs
1 large cup sugar
1 large cup flour
1 heaping teaspoon baking powder.

When baked turn out and spread with jelly and roll up.

[Charlotte Amundson]

ROLL JELLY CAKE—No. 2

Good roll jelly cake can be made with two eggs. Try this:

Break 2 eggs in a cup and fill the cup up with sweet skimmed milk. Pour this in your mixing bowl. Then put 1 cup white sugar, 1½ cups flour, a little salt, and two teaspoons baking powder in your flour seive and sift all together into the eggs and milk and beat it good for five minutes.

Grease a large dripping pan well and spread cake in evenly and bake in a very quick oven. While it is baking, wring a clean towel

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out in cold water and spread this on your mixing board. When cake is thoroughly done, loosen with spatula and turn wrong side up on cloth. Spread jelly on and roll, pulling cloth back as you roll. Cover the outside of roll with powdered sugar. [Mrs. Ed. Schreiber]

SELF-FROSTING CAKE

½ cup sugar
½ cup butter
½ cup milk
1½ cups flour
1½ teaspoons baking powder
4 yolks.

FROSTING.—Beat the whites of 4 eggs with 2-3rd cups suger; add ½ cup chopped nuts. Spread on cake before baking.

]Mrs. A. W. Smith]

SOUR CREAM CAKE

1 cup sugar
1½ cups flour
1 teaspoon baking powder
1 teaspoon soda

Break 2 eggs into cup and fill cup with sour cream. Beat well and add the sugar and the flour sifted with baking powder and soda.

[Mrs. E. Helgeson]

SPANISH BUN CAKE

1 cup sugar
½ cup butter
1 tablespoon molasses
2 eggs
1 teaspoon cinnamon
½ teaspoon cloves
1 cup sour milk
1 teaspoon soda
1 teaspoon vanilla
1½ cups flour.

FILLING—Yolks of 2 eggs, 3 tablespoons sugar, 1 tablespoon flour, ½ cup water, 1 cup raisins. Cook till thick.

[Anna Magnusen, Menominee|

SPANISH BUN CAKE

2 cups sugar
2-3rd cup butter
4 eggs, saving 1 white for frosting
1½ teaspoon cinnamon
½ teaspoon cloves
1 big teaspoon cocoa
Pinch of salt
1 cup sour milk
1 small teaspoon soda in milk
1 teaspoon vanilla
2 cups flour
1½ teaspoons baking powder
1 cup each chopped raisins and nuts.

[Mrs. A. H. Chandler]

SOUR MILK SPICE CAKE

1 cup sugar
½ cup butter
1 egg
½ cup molasses
1 cup sour milk
2 cups flour
1 teaspoon soda
1 cup raisins
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves.

Bake about one-half hour in moderate oven. [Mrs. H. Barnes]

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SOUR CREAM CAKE

2 eggs in a big cup sour cream
½ teaspoon soda
Sift together:
1 cup sugar
1¾ cups flour
1 teaspoon baking powder
½ teaspoon salt.

Beat all together and add 1 cup raisins and nutmeats.

[Mrs. H. E. Stedman]

SPICE CAKE

Four cups flour, four cups sugar, two eggs, three tablespoons melted butter, two tablespoons candied orange peel, one teaspoon cloves, one teaspoon cinnamon, one teaspoon soda, two cups sweet milk.

[Miss Fannie Soukup]

SPICE CAKE

One cup sugar, one-half cup shortening, two eggs, one cup sour milk, one and one-half cups flour, one teaspoon cinnamon, one-half teaspoon each cloves, allspice, and nutmeg, one tablespoon molasses, one cup chopped raisins. Chopped nuts may be added.

Mrs. Theresa Washburn

SPICE CAKE

1½ cups sugar
½ cup butter
½ teaspoon salt
½ teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon soda
1 cup buttermilk
2½ cups flour
½ cup raisins
½ cup nuts (ground)
2 eggs

Cream sugar and butter, add spices and salt, then the raisins and nuts, then the soda having been dissolved in the buttermilk, then the eggs. Lastly beat in your flour. Bake in a slow oven in a loaf or as a layer cake.

[Mrs. L. Pacey]

SPICE CAKE WITHOUT EGGS

1 cup brown sugar
½ cup shortening
1 cup sour milk
1 teaspoon each cloves and cinnamon
2 cups flour
1 level teaspoon soda
½ teaspoon baking powder
Salt
1 square chocolate grated or melted
1 cup raisins

[Mrs. H. M. Nelson]

HOT MILK SPONGE CAKE

4 eggs
2 cups sugar
2 cups flour
2 teaspoons baking powder
1 cup hot milk
Butter size of an egg.

Beat the whites of the eggs, add sugar, then the yolks, then the flour and baking powder. Lastly add the hot milk with the butter melted in. Bake in layers or shallow tins and frost. [Mrs. C. J. Golee]

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SPONGE LAYER CAKE

3 eggs
1 cup sugar
1 teaspoon vanilla
1 heaping teaspoon baking powder
½ teaspon salt
1½ cups sifted flour
¾ cup water.

Beat eggs, add sugar and beat. Add vanilla, water, and flour into which the baking powder has been previously sifted. Bake in two layers.

FROSTING.—1½ cups powdered sugar, 1 teaspoon vanilla, ½ package cocoanut. Add enough cream to spread. Spread between layers while cake is hot. [Mrs. B. Oneson, Racine]

SPONGE CAKE

3 eggs
1 cup sugar
1 cup flour
1½ teaspoon baking powder
1-3 rd cup hot water
½ teaspoon vanilla.

Sift flour with baking powder. Sift sugar. Separate eggs and beat whites to stiff snow. Beat sugar into whites, then add yolks beaten to a very light yellow, carefully rolling spoon over and over. Put in flour a little at a time, folding it in by the same rolling over of the spoon, then the hot water in the same way and finally the vanilla. Bake in sponge cake tin or in a square loaf. [Mrs. A. Gustafson]

STRAWBERRY CAKE

½ cup butter
1 cup sugar
2 eggs
1 teaspoon cinnamon
5 tablespoon cold water
2 cups flour measured after sifited
1 teaspoon soda in flour
1 cup strawberries.

[Rose Muroski, Green Bay]

SUNSHINE CAKE—No. 1

6 eggs
Pinch of salt added to eggs before beating
1 teaspoon lemon or vanilla
1-3rd teaspoon cream of tartar
2-3rds cup Swans Down flour, sifted
¾ cup sugar.

Separate eggs, whip whites to a foam, add cream of tartar, and whip until very stiff; add sugar to yolks and beat; then add the beaten whites gradually, add flavoring, then fold in flour lightly. Place in moderate oven at once in an ungreased pan; bake 45 minutes. Use Van Dusen Sunshine Cake pan. [Mrs. C. W. Sanderson]

SUNSHINE CAKE—No. 2

Separate six eggs; cook one cup sugar and one-half cup water until it spins a thred, pour over the well-beaten whites and beat hard, then add beaten yolks, one-half teaspoon cream of tartar, and one cup flour. Start out to bake in a cool oven; after twenty minutes increase the heat. Bake forty minutes. Very good.

[Mrs. John Stoneman]

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SUNSHINE CAKE—No. 3

9 eggs
1½ cups sugar
1 cup Swans Down cake flour
1 teaspoon cream of tartar
½ teaspoon salt
1 teaspoon vanilla.

Sift, measure and set aside flour and sugar. Beat whites of eggs stiff, add cream of tartar and beat again. Then add sugar and beat. Then the beaten yolks and vanilla. Lastly fold in the flour. Bake slowly 45 minutes. [Mrs. L. Pacey, Wilmette, Ill.]

TEA CAKE

1 cup sugar
1 tablespoon butter
1 eggs
1 cup milk
1½ cups flour
1 teaspoon baking powder

Sprinkle with sugar and cinnamon. [Mrs. N. C. Jepson]

TUTTI FRUTTI CAKE

1 cup sugar
½ cup butter
1 egg
1 cup sour milk
1½ cups flour
1 teaspoon soda
1 square chocolate
½ cup nut meats
½ cup raisins or dates
1 teaspoon vanilla.

[Mrs. Al. Festerling, Sheboygan]

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EMILY'S WHITE CAKE

1½ cups sugar
½ cup crisco
1 cup milk or water
Whites of 3 eggs
3 level cups flour
4 level teaspoons baking powder
1 teaspoon salt
2 teaspoons lemon extract.

[Mrs. H. A. Anderson]

LADIES' WHITE CAKE

½ cup butter
1½ cups sugar
2 cups flour
Flavor with almond.
Nearly 1 cup milk
1½ teaspoons baking powder
Whites of 4 eggs, well beaten.

[Mrs. J. Erickson, Chicago]

WHITE CAKE

¾ cup butter
2 cups sugar
1 cup sweet milk
½ teaspoon vanilla
3 cups Swans Down cake flour
3 rounding teaspoons baking powder
Whites of 8 eggs
Pinch of salt

PLAIN WHITE CAKE

Beat to a cream 1 cup sugar and 2 large tablespoons butter. Add 2 well-beten eggs, 1 teaspoon vanilla, a small half-cup milk or water, about 2 cups sifted flour with a heaping teaspoon baking powder.

[Mrs. C. S. Smith]

WHITE CAKE

2 cups sugar
½ cup butter
1 cup sweet milk
3 cups pastry flour
3 teaspoons baking powder
4 egg whites.

Cream butter, add sugar gradually, creaming thoroughly. Add little by little the milk, then the sifted flour and baking powder, and lastly the stiffly beaten whites.

[Mrs. Alvina Anderson, Manitowoc]

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YELLOW CAKE

6 egg yolks
1 cup sugar
½ cup butter
½ cup milk
2 cups flour
2 teaspoons baking powder
Flavor to taste.

[Mrs. J. A. Trentlage, Milwaukee]

ALMOND TORTE

Beat yolks of 12 eggs until light, add juice and grated rind of 2 lemons, 2 cups sugar, 2 cups grated bread crumbs and one pound ground almonds. Mix well and then add whites of 12 eggs beaten until stiff and dry. Fold these in, being very careful not to beat it. Bake in a moderate oven for 1 hour. [Mrs. S. Fairchild]

ALMOND TORTE

4 eggs
½ cup sugar
½ cup butter
3 tablespoons milk
1 cup Swans Down flour
3 level teaspoons baking powder

Cream butter and sugar, add the yolks of the eggs and a pinch of salt. Add flour and milk alternately. Put in two layer cake tins. Beat the whites of the eggs very stiffly; add ¾ cup powdered sugar and a teaspoon vanilla. Spread on cake dough. Slice blanched almonds lengthwise. Have enough to well cover the tops of the egg whites. Bake 20 minutes in moderately hot oven. When done turn one layer with nuts down on a plate, put filling on this and place other layer on with nuts up.

FILLING.—1 cup sour cream, 1 tablespoon corn starch wet in a little cold water, juice of 1 lemon, 1 egg separated.

Put cream on stove in a double boiler, when hot add cornstarch and the yolk of the egg. Let cook a while, stirring constantly. Set aside to cool. When cool add lemon juice and lastly the well beaten white of the egg. When cake and filling are both cool, put the filling between the layers. [Mrs. C. J. Chapin, Milwaukee]

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BLITZ TORTE

First Part—
Yolks of 4 eggs, beaten slightly
¼ cup granulated sugar
¼ cup butter
¼ cup flour
1 level teaspoon baking powder
4 tablespoons milk.

Top Part—
4 whites of eggs, beaten stiff
Add 1 cup sugar and beat again
1 tablespoon vinegar.

Spread the first part in two-layer cake tins; then spread top part (beaten whites) over first part. Dust with almonds or other nut meats, chopped fine, and bake in a slow oven. When cool fill with a lemon custard or whipped cream. Very good. [Mrs. C. J. Golee]

CHERRY TORTE

½ cup butter
2 tablespoons sugar
1¼ cup flour
¼ cup cold water
1 egg.

Work the flour, sugar and butter as for pie crust and moisten with the egg and water. Press in spring form. Put in spider 15 cents worth of ground almonds and ½ cup sugar. Brown them and place in form. Then put in 1 quart of canned cherries without the juice. Beat 4 eggs, the cherry juice and 2 tablespoons of corn starch diss-

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olved in a little of the juice. Pour this over cherries and bake. This is improved very much if whipped cream is spread on top before serving. [Mrs. C. W. Sanderson]

CHOCOLATE TORTE

Seven eggs, one-forth pound sugar, (one-half cup) one-fourth pound grated sweet chocolate, one-fourth pound grated almonds.

Beat yolks of eggs with the sugar, add almonds and chocolate, and then fold in the beaten whites. Bake and serve with whipped cream. [Mrs. John Stoneman]

DATE TORTE

¾ cup sugar
3 eggs
½ cup walnut meats broken in two
½ pound dates, pitted, and not chopped
1 cup bread crumbs
1 teaspoon baking powder.

Warm dates before putting into dough. Bake in a shallow tin and serve with whipped cream. [Mrs. B. D. Thorp]

DATE TORTE

1 cup sugar
Yolks of 2 eggs beaten
1 tablespoon flour
1 teaspoon baking powder.

Mix all together and add whites of 2 eggs beaten and 1 cup each dates and walnuts. Bake, and when cold serve with whipped cream. [Rose Muroski]

FARINA TORTE

Six yolks of eggs, one cup sugar, beat fifteen minutes; one cup nut meats, chopped; six whites of eggs, beaten stiff, one cup farina, one teaspoon baking powder. Mix in order and bake in torte tin, in moderate oven forty minutes. Serve with whipped cream and fruit. Very good. [Mrs. John Stoneman]

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GRAHAM TORTE

1½ cups sugar
6 yolks of eggs
1½ cups graham crackers (rolled fine)
1 large teaspoon baking powder
1 teaspoon vanilla
Whites of 6 eggs beaten very light

Bake in two square tins.

FILLING.—1 cup milk, ¼ cup sugar, butter the size of a walnut, 1 tablespoon corn starch, yolks of 2 eggs. Mix dry ingredients, add yolks of eggs and milk. Boil, stirring carefully, until it thickens. Remove from fire; add vanilla and 1 cup finely chopped nuts.

For dessert, serve with whipped cream over top. For cake, frost with boiled frosting. [Mrs. E. Helgeson]

NUT STICKS

Two eggs beaten separately, three-fourths cup powdered sugar, three tablespoons flour, one-half teaspoon baking powder, one cup dates cut up, and one cup hickory nuts or walnuts.

Bake slowly. Serve with whipped cream. [Mrs, John Stoneman]

SHAUM TORTE

Beat whites of six eggs, very stiff; add 1 level teaspoon baking powder to this (before adding sugar, or it will fall), 1 heaping cup sugar.

Bake slowly one hour. Fill with fresh strawberries or other fresh fruit and whipped cream. Remove top part before filling and place top on the whipped cream. [Mrs. C. J. Gole]

BOILED CHOCOLATE FROSTING

2 cups sugar
2 teaspoons cocoa
½ cup milk

Boil 8 minutes. When nearly done add butter the size of an egg. Flavor with vanilla.

SOFT-BOILED FROSTING

¾ cup sugar
¾ cup milk
1½ even teaspoons butter.

Boil 14 minutes. Take from stove and add chocolate. Beat 10 minutes. [Mrs. A. W. Smith]

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CARAMEL FROSTING

2 cups brown sugar
½ cup sweet cream
Butter size of an egg
½ teaspoon vanilla.

Boil until it will form a ball in cold water. Beat well until cool and becomes creamy.

FROSTING

1½ cups sugar
½ cup milk
1 tablespoon Karo Corn Syrup
1 tablespoon butter
1½ squares chocolate.

Cook to very soft ball stage. Let cool, add vanilla and beat until thick. [Mrs. H. E. Stedman]

CHOCOLATE NUT FILLING

1½ cups brown sugar
¾ cup cream
2 ounces grated chocolate
½ cup butter
¾ cup chopped nuts.

Boil sugar, cream and butter till thick; stirr until cool, then add chocolate, melted, and nuts. [Mrs. C. W. Sanderson]

CUSTARD CAKE FILLING

1¼ cup milk
3 egg yolks
½ cup sugar
1 rounded tablespoon corn starch

Scald milk in double boiler; beat egg yolks with sugar, corn starch and pinch of salt. Stir into hot milk and cook. When cool, flavor and add 1 cup walnuts. [Mrs. Alvina Anderson, Manitowoc]

IDEAL FROSTING

1 cup granulated sugar
1 egg white dropped in without beating
3 tablespoons cold water.

Put into the upper part of a double boiler. Have the water in the lower part boiling.

Beat for 8 minutes with a Dover egg beater. Remove and beat until of right consistency to spread. Add flavoring.

[Mrs. Vincent Stupecky, Manitowoc]

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LEMON FROSTING

Whites of 2 eggs beaten stiff
2 cups confectioner's sugar
Beat hard and spread on cake.
2 teaspoons lemon juice.
(Cocoant added is fine).

[Mrs. C. S. Smith]

LEMON OR ORANGE FILLING

Two large apples grated, rind of ½ and juice of 1 whole lemon, 1 cup sugar. Cook five minutes, or until thick. Remove from fire and add yolks of 3 eggs; cool and spread between layers. Very good without the eggs, also. [Mrs. A. H. Chandler]

ORANGE CAKE FILLING

1 cup sugar
2 tablespoons butter
3 egg yolks
1 egg white
Juice of 2 oranges
Rind of 1 orange.

Put sugar and butter on stove to melt, stirring well. When melted stir in the well-beaten yolks, juice and rind of orange, then the stiffly beaten egg whites. Mix well and cook 10 minutes. Use as filling for a white cake. [Mrs. Alvina Anderson]

MARSHMALLOW FROSTING (For Small Cake)

One-half pound marshmallows, 2 tablespoons boiling water; cook in double boiler until dissolved. Then spread on cake and cover with melted chocolate; or, add to a boiled frosting made thus:

Cook 1 cup sugar and 4 tablespoons water until it spins a thread; pour over well-beaten white of egg, beating all the while and until cool enough to spread on cake. [Mrs. A. H. Chandler]

MARSHMALLOW FROSTING

½ pound marshmallows
2 egg whites
¼ cup milk or water
1 teaspoon vanilla.

Break marshmallows in pieces, put in double boiler with milk or water. Stir till melted. While hot pour into beaten whites of eggs. Add vanilla.

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POSTUM FROSTING

Two tablespoons Postum dissolved in 1 tablespoon hot water; add two tablespoons sweet cream, 1 cup powdered sugar and stir till smooth. [Mrs. Alex Johnson]

SOUR CREAM FROSTING

1 cup sour cream
1 cup sugar.
1 cup chopped walnuts

Cook all together, stirring occasionally, until it will form a soft ball in cold water. [Mrs. C. F. Bell]

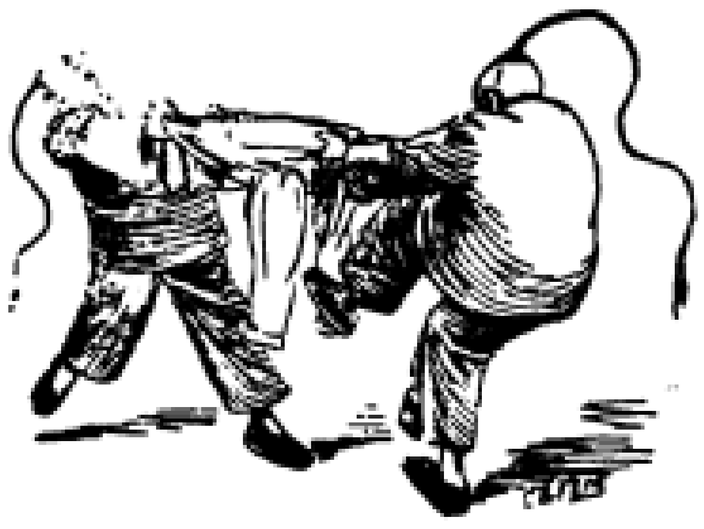
SUGARLESS ICING

One cup white syrup; boil until strings, add gradually to the beaten white of one egg. Flavor with vanilla. Add ½ cup chopped nut meats if desired, and spread over cake. [Dena Hogenson]

WHITE FROSTING FOR CAKE

Beat the whites of two eggs until stiff; add one cup sugar and 1½ tablespoons water; put all in double boiler and cook 6 minutes. Remove from fire and beat until cool enough to put on cake, adding a pinch of cream of tartar while beating. Flavor to suit.

[Mrs. B. D. Thorp]



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COOKIES

ALMOND COOKIES "CINNAMON"

One cup white sugar, one cup brown sugar, one and one-half cups shortening (one-half butter and one-half lard), one teaspoon cinnamon, one-half teaspoon salt, two scant teaspoons soda, one teaspoon baking powder, four and one-half cups flour, one-half pound almonds, washed and dried, but not blanched, nor cut up, and 3 eggs.

Mix the night before, pack firmly, into bread tin lined with paper. Put on ice. Turn out next morning, slice as thin as possible, with very sharp knife and bake. Makes about one hundred.

[Mrs. H. E. Stedman]

ALMOND COOKIES

Two cups butter, one cup sour milk, one cup brown sugar, two cups New Orleans molasses, three eggs, pinch of salt, three teaspoons soda, dissolved in sour milk, one teaspoon each of cinnamon, mace, and anise seed, flour. Place one-half almond on top. [Rose Muraski]

ALMOND COOKIES

One cup powdered sugar, one-fourth pound citron, chopped fine, three-fourths cup butter, one teaspoon baking powder sifted with the flour, five eggs, enough flour to roll good, one-fourth pound almonds, grated; dip each cookie in the following: Beat one egg, and add a little water. On another plate have some chopped almonds, mixed with a little sugar. Dip cookies, first in egg then in the almonds, and bake.

[Mrs. A. W. Smith]

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ALMOND COOKIES "WHITE"

One pound butter, one pound sugar, one-half pound almonds, chopped fine, three eggs, grated rind from one lemon, one-half cup water, two teaspoons baking powder, flour enough to roll out.

[Mrs, John Stoneman]

BROWN COOKIES

One cup molasses, one cup brown sugar, one cup lard and butter mixed, one egg, one teaspoon soda, two tablespoons vinegar, mix in flour, roll thin; bake in quick oven. [Mrs. H. C. Jepsen]

BROWN COOKIES

One cup butter, one cup sugar, one cup black molasses, one-fourth cup coffee, one level teaspoon baking powder, pinch of salt. Bake in moderate oven until brown. [Mrs. S. J. Rogers]

BROWN CHRISTMAS COOKIES

One pound brown sugar, six ounces butter, one and one-fourth pounds of flour, four well-beaten eggs, one teaspoon soda, equal parts of cloves, cinnamon, and nutmeg to taste. Beat butter and sugar to cream, then gradually add flour, soda, spices, and beaten eggs. Knead lightly and roll out thin. (Good).

[Mrs. M. J. Andrews]

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BROWN COOKIES

One pint molasses, one pint honey, one pound brown sugar, one cup butter, three cups lard, three eggs, well beaten, three teaspoons soda in one-half cup hot water, one teaspoon cloves, one and one-half teaspoon cinnamon, 1 teaspoon cardammon seed pounded fine, in a cloth, rind and juice of one orange, rind of one lemon, thirteen cups of flour, mix and set over night in a cool place. Fine Christmas cookies. [Mrs. Packard]

COOKIES

One cup sugar, three eggs, one cup butter and lard, one teaspoon soda, one cup sour cream, two teaspoon baking powder, flour to make a soft dough. Roll thin and sprinkle top with sugar or cocoanut.
[Mrs. H. R. Holand]

CREAM COOKIES

One cup butter or crisco, one cup thick sour cream, two cups sugar, grated orange peel, to taste; two eggs, salt. One level teaspoon soda sifted in flour. Flour enough to roll. [Munda I. Anderson]

CREAM COOKIES

Mix one pound of sugar, one pint sour cream, and a pinch of salt together. One teaspoon soda mixed in the flour. Flour enough to roll thin. Bake in hot oven. [Charlotte Amundson]

COCOANUT COOKIES

Beat whites of four eggs to a stiff froth, add one-half pound powdered sugar, pinch of salt, one-half pound flour, one-half pound cocoanut. This makes two dozen cookies.

Drop by tablespoons. Bake on bread tins turned upside down, in moderate oven. [Mrs. C. S. Smith]

COCOANUT COOKIES

One cup sugar, one cup cocoanut, one-half cup butter, one teaspoon lemon extract, one egg, one-half cup rich milk, one teaspoon baking powder, enough flour to roll, cut with cookie cutter.
[Dena L. Hogenson]

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COCOANUT KISSES

One cup sugar, one-half to three-fourth pound cocoanut, whites of three eggs, two tablespoons flour, vanilla to flavor. Make into balls and bake a light brown. [Fannie J. Packard

CORNFLAKE MACCAROONS

Beat whites of two eggs, add one cup of sugar, two and one half cups of cornflakes, one cup chopped almonds, or cocoanut. Drop on tins with a teaspoon and bake in a moderate oven. [Mrs. C. J Golee]

CARRIE'S COOKIES

One cup sugar, one teaspoon cinnamon, two tablespoons butter, one-half teaspoon nutmeg, one egg, one cup chopped raisins, one cup corn syrup, one-half cup sour cream, one-half grapenuts, one teaspoon baking soda, one teaspoon baking powder, two cups flour. Bake in greased muffin tins. [Dena L. Hogenson]

CHRISTMAS COOKIES (Very Rich)

One pound butter, four eggs, one pound sugar, one pound almonds, ground, juice of one lemon, and grated rind, one teaspoon vanilla. Roll in flour and cut. [Mrs. Al. Festerling]

COCOLATE COOKIES

One cup white sugar, one-half cup butter, melted, one egg, one-half cup sweet milk, one-half teaspoon soda stirred in, one and three-fourths cups flour, one cup raisins, one-half cup nut meats, two tablespoons melted chocolate (about two and one-half squares), drop with a teaspoon in pan and bake.

The icing is made as follows: Boil two cups sugar, two-thirds cup water, one cup milk, three squares chocolate, to very soft ball stage; let cool, add vanilla, beat until thick. [Mrs. H. E. Stedman]

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CHOCOLATE COOKIES

One cup sugar, one-half cup melted butter, two squares melted chocolate, one-half cup sweet milk, one and three-fourths cups flour, one-half teaspoon soda, one teaspoon baking powder, one egg, one-half cup raisins, one-half cup chopped nuts, drop on buttered pan and bake in quick oven. [Dena L. Hogenson]

CRYSTAL STICKS

Three eggs beaten light, one cup sugar, little salt, one teaspoon vanilla, one cup flour, one teaspoon baking powder, one-half cup chopped almonds, one-half cup chopped dates, bake in square tin, cut in strips, roll in powdered sugar. [Mrs. C. S. Smith]

DATE COOKIES

One cup lard and butter, mixed, one cup sugar, one-half cup sour milk, two cups flour, pinch of salt, one level teaspoon soda, two cups uncooked oatmeal.

The filling is made as follows: One pound seeded dates, one cup water, one-half cup sugar. Boil until quite thick, keep stirring.
[Mrs. C. S. Smith]

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DATE ROCKS

One and one-half cups brown sugar, one cup butter, three eggs, one teaspoon soda, dissolved in hot water, two and one-half cups flour, one and one-half cups dates, one-half cup nut meats.

[Mrs. Theresa Washburn]

FRUIT COOKIES (Cheap)

One cup sugar, one-half cup soft butter, one egg, one cup chopped raisins, one cup sour milk, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, a little salt, three cups flour, grease pans and drop batter in with a teaspoon, and let it spread itself. Bake in hot oven. [Mrs. B. D. Thorp]

FRUIT COOKIES

One cup butter, one and one-half cups brown sugar, three eggs, one teaspoon each, cinnamon, and cloves, one cup chopped raisins or currants, two tablespoons milk, one teaspoon soda and flour.

[Mrs. A. W. Smith]

FRUIT COOKIES

Two cups brown sugar, one cup butter, two eggs (save whites of one for tops), one teaspoon cinnamon, one teaspoon soda in one-fourth cup cold water, three-fourths teaspoon cloves, one cup currants, one-half cup nuts, one-half cup citron, and flour.

[Mrs. Al. Festerling, Sheboygan, Wis]

FROZEN COOKIES

One pound butterine, one cup sugar, one cup brown sugar, three eggs, one teaspoon soda, one teaspoon cinnamon, one-fourth pound peanuts, one-half pound shelled almonds, work in five or six cups of flour, form in rolls the size of cookies, and freeze over night. Slice off and bake in morning. [Mrs. Al. Festerling, Sheboygan, Wis.]

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FILLED COOKIES

One cup sugar, one-half cup shortening, one-half cup sweet milk, one egg, one teaspoon cream tartar, and a little salt, one teaspoon soda, in flour. Put cookies in pan, and spread filling on each and another cookie on top; press down a little around sides. The filling is made as follows: One and one-half cups chopped raisins, one-half cup sugar, three-fourths cup water, one heaping teaspoon flour. Cook until thick. [Mrs. H. M. Nelson]

GINGER SNAPS

One cup sugar, one egg, one cup shortening (butter or lard), one cup New Orleans molasses, one teaspoon each, of ginger and cinnamon, two teaspoons of soda dissolved in a little boiling water. Flour enough to make a stiff dough. Put lots of flour on your mixing board and turn the dough out on your board; knead in all the flour you can get in to hold well without crumbling. They cannot be kneaded too much; do not think two teaspoons soda too much. The secret of good ginger snaps is more soda and lots of kneading. Bake in moderate oven. [Mrs. Ed. Schreiber]

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GINGER SNAPS

One cup lard and butter, mixed, two cups sugar, one cup molasses, one-half cup hot water, one teaspoon vinegar, one teaspoon ginger, one teaspoon soda, flour to make very stiff; knead like bread. Pick off a piece of dough, pat down a little and bake. [Mrs. Fred Wilke]

GINGER DROP CAKES

Two-thirds cup butter, and lard creamed, with one cup sugar, one cup molasses, one tablespoon ginger, one and one-half teaspoon soda dissolved, two eggs well-beaten, one cup water or sweet milk, one quart flour. Drop by teaspoons in buttered pan and bake in quick oven. [Ella Mae Washburn]

HERMITS

One cup butter, one and one-half cups sugar, creamed, three whole eggs, one pound of walnuts, one pound of dates, two and one-half cups flour, one teaspoon saleratus in one tablespoon hot water, one teaspoon cinnamon, one-half teaspoon cloves. Drop in this quite far apart, and bake. [Mrs. C. J. Golee]

HERMITS

Three eggs, two cups sugar, one cup butter, one cup raisins, and one cup nuts chopped. Four tablespoons sour milk, one teaspoon ground cloves, and cinnamon, one teaspoon soda, dissolved in milk. Flour enough to roll out. [Mrs. Ed. Schreiber]

HERMITS

One and one-half cups sugar, one cup butter, three eggs, one small teaspoon cinnamon, one-half teaspoon cloves, one cup each, nuts and raisins, three teaspoons hot water, one small teaspoon soda, flour to stir very stiff. [Mrs. Machia]

HERMIT DROPS

One cup brown sugar, one cup ground raisins, two eggs, three-fourths cup shortening, one teaspoon salt, one teaspoon soda dissolved, in ¼ teaspoon cloves, one and one-half cups oatmeal, one and one-half cups flour. Improved by adding a few ground nuts. Drop by spoonfulls on tins. [Mrs. E. C. Thorp]

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MOLASSES COOKIES

One cup brown sugar, two eggs, one cup molasses, one cup melted lard, seven tablespoons hot water, two rounding teaspoons soda, one small teaspoon ginger, salt, nutmeg, and cinnamon, four heaping cups flour. Let stand in cool place over night.

[Mrs. F. Brandt, Sheboygan, Wis.]

MARGUERITES

Beat whites of two eggs, then add one cup pulverized sugar, and one cup chopped nuts. Spread this on salted wafers and brown a trifle in oven.

[Mrs. A. W. Smith]

MARGUERITES

Boil one cup sugar, and one-half cup water, until the syrup will thread. Remove to back of stove and add two marshmallows, cut in small pieces. Pour on the whites of two eggs, beaten until stiff, then add two teaspoons of shreaded cocoanut, one cup English walnuts, broken in small pieces, and one-fourth teaspoon vanilla. Spread saltines with this mixture, and bake until a delicate brown.

[Mrs. H. M. Nelson]

NEW YORK COOKIES

One cup sugar, two-thirds cup lard and butter, one egg, one-half cup sweet milk, one-half teaspoon soda, two teaspoons baking powder, flour enough to roll. Cut into cookies and sprinkle with sugar and cinnamon.

[Mrs. J. C. Knudson]

NUT COOKIES

One cup sugar, one-fourth cup butter, one egg, three tablespoons cream, one cup walnuts, chopped, one and one-half cups flour, one teaspoon baking powder. Drop on buttered tins, bake in moderate oven.

[Dena L. Hogenson]

OATMEAL DROPS

One cup sugar, three-fourths cup butter, two eggs, two cups rolled oats, one level teaspoon soda, one-half cup sour milk, one teaspoon cinnamon, one-half teaspoon salt, one and one-half cups flour, one cup chopped raisins.

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OATMEAL DROPS

Three-fourths cup shortening, one cup sugar, two eggs, beaten, one-third cup milk, one cup rolled oats, one-half cup walnuts, one cup cut raisins or dates, one teaspoon cloves, allspice and soda; add flour. Bake as drop (cakes) cookies. [Mrs. Vincent Stupecky]

OATMEAL KISSES

One cup sugar, two eggs, two tablespoons butter, two cups oatmeal, one-half cup flour, two teaspoons baking powder, flavor with vanilla. Mix and drop with a teaspoon on tins to bake.

[Mrs. E. M. Jacobs]

OATMEAL COOKIES

One cup sugar, three-fourths cup butter, or lard, two eggs, three cups oatmeal, one-half teaspoon soda, one-half cup sweet milk, one teaspoon cinnamon, two cups flour, one cup raisins. [Carrie Everson]

OATMEAL COOKIES

Three cups rolled oats, one cup butter, one cup sugar, three eggs, one-half teaspoon soda, one cup chopped raisins, enough flour to roll them out. Bake quickly. [Mrs. Ed. Schreiber]

OATMEAL COOKIES

Two cups ground oatmeal, put through chopper, three cups flour, two and one-half cups brown sugar, three-fourths cup butter substitute, a little salt, one teaspoon soda, one-half cup almonds chopped, one-half cup boiling water; work with hands; make balls as meat balls (a teaspoonful at a time); press flat and bake in a rather slow oven. [Mrs. M. R. Hogenson]

SPICE COOKIES

One cup molasses, one-half cup sugar, two tablespoons butter, two tablespoons lard, one tablespoon milk, one teaspoon soda, one-half teaspoon salt, cloves, cinnamon, and nutmeg or mace and cardamon. Three cups flour. Bring molasses to the boiling point, add the sugar, butter, lard and milk. Sift together thoroughly the flour, soda, salt, and the spices. Roll on floured board, as thin as possible, cut into shape, and bake in a moderate oven. [Mrs. A. Petterson]

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SCHAUM COOKIES

Three egg whites, beaten stiff, one cup sugar, one teaspoon vanilla, cream of tartar the size of a pea, fifteen tablespoons grated almonds, or peanuts. Bake in well-greased tins, drop in with a teaspoon.

[Mrs. J. A. Trentlage]

SALEM STICKS

Melt two squares of chocolate, cream one-third cup butter, and one cup sugar, add chocolate with pinch of salt and one-third cup milk, one egg well beaten, and one-half cup flour, vanilla. Spread on bottom of greased pan. Bake for twenty-five minutes. Cut in strips.

[Mrs. F. R. Bagley]

TIMBALE CASES

Four eggs, one pint sweet milk, two teaspoons sugar, beat eggs well, add other ingredients, then flour enough for thin batter, like pancakes, or about three cups. This is also good for rosettes.

[Ella Mae Washburn]

WHITE COOKIES

One cup sugar, one cup shortening, mostly butter, two eggs, one-half cup milk, nutmeg, flour and two teaspoons cream tartar, one teaspoon soda. Roll thin and dust with sugar. Bake in quick oven.

[Minnie Paterson]

WHITE COOKIES

One cup sugar, one cup butter, two well-beaten eggs, one-half cup sweet or sour milk; flavor with nutmeg, vanilla or lemon; two heaping teaspoons baking powder, with flour, not too stiff. Add almonds, cocoanut, or sprinkle with sugar, and cut in fancy shapes.

[Mrs. C. S. Smith]

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DOUGHNUTS

LAZY DOUGHNUTS

One cup sugar, two eggs, nutmeg, one cup sweet milk, three small cups flour, two teaspoons baking powder, pinch of salt. Drop in hard lard with dessert spoon, dipping the spoon in lard first, and the batter will not stick to it. [Mrs. B. D. Thorp]

DOUGHNUTS

One cup sugar, two eggs beaten light, two tablespoons melted butter, a little nutmeg, one cup new milk, two teaspoons baking powder. Flour enough to roll out a soft dough. [Mrs. H. A. Anderson]

DOUGHNUTS

Two cups sugar, two cups sour milk, let sugar soak in milk for two hours; six tablespoons butter, pinch of salt, four eggs, one teaspoon soda, nutmeg, flour. Have dough very soft. [Mrs. E. Helgeson]

DOUGHNUTS

One pint sour cream, ~~one and~~ one-half cups sugar, two eggs, well beaten, one teaspoon soda, one teaspoon salt, flour enough to roll out. [Mrs. M. J. Andrews]

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DOUGHNUTS

Two cups sugar, two tablespoons butter, two eggs, one cup mashed potatoes, nutmeg, two cups sour milk, teaspoon baking powder, one-half teaspoon soda, salt, flour enough to roll out; cut with doughnut cutter and cook in hot lard. [Dena L. Hegenson]

DOUGHNUTS

One cup sugar, one tablespoon melted butter, two eggs, one cup sour milk, three and one-half cups flour, one teaspoon soda, salt and flavoring to taste. [Mrs. B. D. Thorp]

DOUGHNUTS "AUNT LOUISE'S"

One cup sugar, one teaspoon lard, nutmeg or cinnamon, pinch of salt, one egg, one cup sour milk or buttermilk, one teaspoon baking soda, flour enough to make a dough but not too much.

[Reine Malmer Ralledge]

DOUGHNUTS—"FRENCH"

One cup water, four tablespoons butter, one level teaspoon baking powder, one level cupful flour, one pinch salt, five eggs, powdered sugar.

Put water in a saucepan, add butter, and bring to boiling point; add quickly baking powder, flour and salt. Stir over fire with wooden spoon till it leaves side of pan. Let cool, add eggs, one at a time, beating well; set aside in a cool place for thirty minutes. Drop mixture in smoking hot fat, a tablespoon at a time, turning constantly. Dip in powered sugar, flavored with nutmeg. [Mrs. E. Helgeson]

SUGARING DOUGHNUTS

Put some powdered sugar in a paper bag; add as many doughnuts as bag will comfortably hold without crowding; shake a little, and the work is done.

GINGERBREAD

One-half cup sugar, one-half cup butter, one cup molasses and syrup mixed, two teaspoons soda dissolved in a cup of boiling water, salt, two rounding cups of flour, one teaspoon ginger and cinnamon, one-half teaspoon cloves; add two well-beaten eggs last. Beat well.

[Grace Chandler]

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GINGERBREAD

One cup sugar, two eggs, one-half cup butter or lard, one cup sour milk, three-fourths cup molasses, two cups flour, one teaspoon each, soda, cinnamon, ginger, and salt. [Mrs. S. M. Hogenson]

GINGERBREAD—"EGGLESS"

One-third cupful shortening, one-half cup sugar, one-half cup molasses, two squares cooking chocolate, or two tablespoons cocoa, melted, one cup thick sour milk, one tablespoon ginger, one teaspoon cinnamon, one-fourth teaspoon cloves, flour, one teaspoon soda, one teaspoon baking powder, salt. Bake in a shallow pan. A handful of raisins is a great improvement. [Mrs. S. Groenfeldt]

GINGERBREAD

One cup butter, one cup sugar, two eggs, one cup molasses, one cup sour milk, or hot water, three cups flour, two teaspoons soda, one teaspoon ginger. Cream butter and sugar, add molasses, and eggs, then your ginger and soda, dissolved in the milk; then add the flour.

[Mrs. L. Pacey]

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PIES.

APPLE PIE

Make a rich apple sauce, preferably of Greenings, and plenty of sugar; cook until clear, and thick, and free from lumps. Set aside until cool. Put into baked crust, and over top pour whipped cream, flavored with vanilla and sugar. [Mrs. D. L. Dunoon]

BUTTER SCOTCH PIE

One scant cup brown sugar, one and one-half cup milk, yolks of two eggs, two heaping tablespoons butter, two level tablespoons flour, one teaspoon vanilla, pinch of salt. Bake crust first, cover top with beaten egg whites or whipped cream. [Mrs. E. Helgeson]

BUTTER SCOTCH PIE

Bake a crust; let it cool. The filling is made a follows: Put a piece of butter, size of an egg, in a granite dish, and melt; add one cup brown sugar, one tablespoon flour, yolks of two eggs, one-half cup milk, pinch of salt; cook until it forms custard. Pour in pie crust and frost with the beaten whites of two eggs. [Mrs. C. J. Golee]

BANANA PIE

Bake with one crust; bake pie crust first. When cool, slice two large bananas into crust. Beat the yolks of two eggs to a cream; add two cups of milk, one-half cup sugar, two tablespoons flour, salt, and a small piece of butter. Boil till a good stiff custard. Let cool and spread over bananas. Make a meringue of the whites of two eggs, and sugar. Spread on pie and brown. [Mrs. H. M. Nelson]

BERRY PIE

To a box of berries, after picking over and washing, add: one scant cup of sugar, and a rounding tablespoon of corn starch. Shake these all together till well mixed and bake with upper and lower crust. Canned berries can be used with corn starch as well, using only enough sugar to sweeten, to taste. [Mrs. H. M. Nelson]

CUSTARD PIE

Four eggs, two and one-half cups milk, three-fourths cup sugar, salt. Beat eggs, then gradually add sugar; beat well, put in milk and salt. Flavor with grated rind of orange. This makes a large pie. Very good. [Munda I. Anderson]

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CUSTARD PIE

Beat three eggs, add three large tablespoons sugar, one and one-half or two cups milk, one level teaspoon nutmeg, and one-half teaspoon salt. Will make one pie. [Mrs. C. S. Smith]

CHEESE PIE

Press thru colander one pound of cottage cheese; add beaten yolks of four eggs and one cupful sugar beaten together until light, two tablespoons flour, one of cinnamon, one of nutmeg, grated rind of one and juice of two lemons, and last the whites of eggs beaten stiff. Bake in deep pan lined with pie crust. The cheese used should be quite firm. Serve cold. [Willetta Ensley, Mott, N. Dak.]

CHERRY PIE

One and one-half cups cherries, one tablespoon flour, one and one-fourth cups sugar, one tablespoon butter, yolks of two eggs, a heaping tablespoon of flour and butter. This makes one pie. Bake without top crust, using the whites of eggs, for icing. Bake in a moderate oven, nearly one hour. [Mrs. L. Pacey]

CHERRY PIE

One and one-half cups pitted cherries, one-fourth cup flour, one cup sugar; mix flour and sugar well, and add to cherries. Dot with bits of butter. When making pies that require an upper crust seal them with milk instead of water. [Mrs. H. M. Nelson]

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MOCK CHERRY PIE

One cup (large) cranberries, one tablespoon flour, three-fourths cup raisins, one-half cup water, one cup sugar. Cut cranberries in two, and let stand in water a few minutes to draw out the seeds; chop the raisins. Cook flour and water until transparent, add the other ingredients; put in pie tin lined with crust, then put on top crust and bake. [Mrs. B. D. Thorp]

CHOCOLATE PIE

One quart milk, two squares chocolate, one cup sugar, four tablespoons of corn starch, four eggs, salt. Heat milk, and add chocolate. Mix the sugar with cornstarch, and yolks of eggs. Cook all together till thick. Put filling in two baked crusts. Beat the whites for the top. This filling is just as good without the eggs, and use whipped cream, instead of the whites of eggs for top. [Mrs. B. D. Thorp]

COCOANUT CREAM PIE

One-fourth cup sugar, yolks of three eggs, one heaping tablespoon flour, one-half cup milk (scant), mix sugar and flour, and add to yolks. Add this to the hot milk, cool until thick, stirring constantly. Remove from fire, add a little salt, piece of butter, and vanilla. Put into baked crusts. Beat the whites for frosting, sweeten to taste, and sprinkle the top with cocoanut. [Mrs. H. M. Nelson]

SOUR CREAM PIE

One cup sour cream, two eggs, one cup sugar, one-half teaspoon cinnamon, one-half cup raisins, one-fourth teaspoon cloves. Beat the whites for frosting. [Mrs. John Stoneman]

CURRANT PIE

One cup mashed currants, yolks of two eggs, one cup sugar, one tablespoon flour, mixed with the sugar, one tablespoon butter. Mix well and bake with one crust. Beat whites of eggs for frosting and brown. [Mrs. Addie Chapman]

GRAHAM CRACKER CUSTARD PIE

Two eggs, slightly beaten, pinch of salt, one-half cup sugar, two tablespoons finely sifted graham cracker crumbs, flavoring, vanilla or lemon, with a little nutmeg, and two cups of milk. Bake in a crust. The cracker crumbs give body to the custard, a nutty flavor, and a rich golden brown color. [Mrs. S. Groenfeldt]

GREEN TOMATO PIE

Peel tomatoes, and slice them in pie tin lined with crust, and add one cup sugar, a little butter, one tablespoon vinegar, a little nutmeg, sprinkle a little flour over top, add top crust and bake slowly.
[Mrs. B. D. Thorp]

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LEMON PIE FILLING

One lemon, three eggs, save two whites for top, one cup sugar, one tablespoon corn starch, mix well. Add one cup boiling water; pinch of salt. One tablespoon melted butter. [Mrs. C. S. Smith]

LEMON PIE

Grated rind and juice of one lemon, one cup sugar, one tablespoon butter, six tablespoons milk or cream, mix and add four eggs. Pour into pan lined with crust and bake. When done spread the top with white of one egg, one-half cup sugar and brown in oven.

[Charlotte Amundson]

LEMON PIE

Filling: Grate the rind and squeeze the juice of one lemon, to this add after beating well, four egg yolks, and two whites, saving two whites for frosting. Take one and a half slices of stale bread, cut off crusts, and pour one cup of boiling water over it. When well soaked mash with a sliver fork, then add to lemon eggs, and sugar. Stir well, adding a pinch of salt; pour into crust and bake like custard. Beat the reserved whites, adding three tablespoons of sugar. Brown in top of oven. This beats all cornstarch fillings. When a number of pies are made three eggs on an average is allowed for one pie. [Mrs. E. Schreiber]

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LEMON PIE

One and one-half or two small lemons. Grate yellow part of rind into a dish, add one and two-thirds cup white sugar, two well rounded tablespoons sifted flour. Stir well together, add well-beaten yolks of three eggs, three tablespoons butter, the juice of the lemon, two cups water. Cook in double boiler until thick, stirring often. Fill baked crust and cover with meringue, made of the whites of the eggs, beaten very stiff and sweeten with five tablespoons sugar. Set in moderate oven until light brown. [Mrs. H. E. Stedman]

LEMON MERINGUE

Grated rind and juice of two lemons; one and one-half cups sugar, six eggs, reserve whites of four eggs for frosting, two rounding tablespoons corn starch, two cups cold water, one tablespoon butter, boil. Bake pie crusts before adding the boiled contents. Beat the reserved whites, adding a little sugar, and return to the oven to brown. This will make two large pies. [Mrs. M. J. Andrews]

LEMON PIE

One cup sugar, one and one-half teaspoons corn starch, three eggs, one cup sweet milk, one lemon. Beat sugar, and eggs together, reserve the whites of two eggs for frosting, add corn starch, then grated rind of one lemon, and the juice of half a lemon, lastly add the milk. Pour into unbaked crust, and bake until firm, then put on frosting, and brown slightly. [Munda I. Anderson]

SELF-FROSTING LEMON PIE

One cup sugar, whites three eggs, two tablespoons butter, one cup milk, four tablespoons flour, yolks two eggs, juice and rind of one lemon; cream butter, and sugar; add the flour, then the milk, egg yolks, and lastly fold in whites of eggs. Pour into unbaked crust.

[Mrs. McCrossen]

MINCE MEAT (ENGLISH)

One pound raisins, one-half pound beef suet, one pound currants, one-fourth pound almond meats, one pound apples, one pound mixed orange, lemon, and citron peel. Put through grinder, once or twice; then add one pound sugar and one grated nutmeg.

[Reine Malmer Rathledge]

MINCE MEAT "GREEN TOMATO"

Chop fine eight quarts of green tomatoes, drain off the juice, then add as much water as juice, scald in that water and pour off, then in another water and pour off. Then add scant five pounds of sugar, two pounds seeded raisins, chopped, one cupful of chopped suet or butter, two tablespoons of salt, one cup vinegar. Cook until the tomatoes are the color of raisins; when cool add two tablespoons cinnamon, two tablespoons cloves, and one grated nutmeg.

[Mrs. Theresa Washburn]

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MINCE MEAT "MOCK"

One quart green tomatoes chopped, one quart apples, one teaspoon cinnamon, one cup raisins, one teaspoon cloves, one cup suet, one teaspoon nutmeg, three cups brown sugar, pinch of salt, one-half cup vinegar or juice of pickled crab apples. Boil one hour and can.

[Mrs. O. C. Wilson]

MINCE MEAT

Two quarts of lean beef, after it is boiled and chopped; one pint suet minced fine; four quarts tart apples, chopped; three pounds raisins, two pounds currants, three tablespoons cinnamon, one tablespoon allspice, one tablespoon nutmeg, one-half tablespoon cloves (or season to suit taste); about two tablespoons fine salt, three pounds brown sugar (amount of sugar depends on tartness of apples); one gallon sweet cider, and broth the meat was cooked in, Mix well and keep in a cool place, or heat all thoroughly and put in Mason jars.

[Mrs. B. D: Thorp]

MOLASSES CRUMB PIE

One cup New Orleans molasses, one cup cold water, one teaspoon soda, four cups flour, one cup brown sugar, one cup butter and lard, one-half teaspoon salt. Dissolve the soda in one tablespoon of hot water; add to the cold water and molasses; stir until foamy. Rub the flour, sugar, butter and lard together with your hands to form the crumbs, add the salt. Stir the liquid lightly into the crumbs, keeping one cup of crumbs to put on top of pies. Line three pie dishes with pastry and put in the above mixture. [Mrs. M. J. Andrews]

PINEAPPLE PIE

Beat to a cream one cup of powdered sugar, and one-half cup of butter; add the beaten yolks of two eggs, and a cup of grated pineapple. Mix in lightly the beaten whites, and turn into a pie tin lined with crust. Bake with under crust only. Serve each piece with a big heap of whipped cream. It is also very good without the cream.

[Mrs. B. D. Thorp]

PRUNE PIE

Wash one pound of prunes, soak them in cold water for a few minutes. When soft put them on in the same water with one-half cup sugar, and boil till tender. Take from fire, let cool, remove the pits from prunes, and chop very fine. Put this on the pie crust, which has previously been baked. Take two whites of eggs, beat until stiff, adding one-quarter of a cup of sugar. Put this on top of prunes, and brown slightly in the oven, or put whipped cream on top.

[Mrs. B. D. Thorp]

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PUMPKIN PIE

Two cups pumpkin or squash, salt, three eggs, one and one-half teaspoons cinnamon, one cup sugar, one teaspoon ginger, one pint milk, and cream, one-half teaspoon nutmeg. Bake in a quick oven at first to set rim and decrease the heat afterwards.

[Mrs. C. McCrossen, Wasau, Wis.]

PUMPKIN PIE

One quart pumpkin, stewed and strained, two cups sugar, one tea spoon salt, four eggs, one teaspoon ginger, one cup cream, four teaspoons cinnamon, one quart heated milk, two tablespoons butter.

[Mrs. H. M. Nelson]

PUMPKIN PIE

First boil pumpkin in salt water and drain. Two cups pumpkin, one teaspoon cinnamon, one cup sugar, two teaspoons cloves, two eggs. This makes two pies. [Mrs. Al. Festerling, Sheboygan, Wis.]

PUMPKIN PIE WITHOUT EGGS

Three cups pumpkin, salt, ginger, two cups milk, and allspice to suit taste; one and one-half cups sugar, two tablespoons molasses, if you desire it dark. Roll three soda crackers and stir in.

[Mrs. H. M. Nelson]

RHUBARB PIE—No. 1

One cup rhubarb, one cup sugar, one cup raisins, one egg well-beaten, one-fourth cup cracker crumbs, one-half teaspoon salt, one lemon, grated rind and juice. Chop rhubarb and raisins together, add other ingredients, and mix. Bake in two crusts.

[Mrs. N. C. Jepson]

RHUBARB PIE—No. 2

Pour boiling water over two cups of diced rhubarb; drain and make a custard of: one cup sugar, one tablespoon flour, yolk of one egg, three tablespoons milk, one-half teaspoon butter; mix with rhubarb and bake. Beat white of egg, add three teaspoons sugar; spread on top; return to oven to brown. [Mrs. M. R. Hogenson]

RHUBARB PIE—No. 3

One and one-half cups diced rhubarb, three-fourths cup sugar, one egg, one tablespoon flour. Bake with two crusts. It is best to scald and drain the rhubarb.

RASPBERRY PIE

One quart raspberries, yolks of five eggs, two large cups of sugar, three tablespoons corn starch, stir together yolks of eggs, sugar, and two heaping tablespoons corn starch, then empty quart of raspberries into the above mixture, and stir all together. Pour into pie shell and bake. When done, beat whites of eggs, sweeten to taste, spread on top, and return to oven to brown. This makes three pies. Canned berries may be used; then do not add as much sugar.

[Mrs. Irvin Oueson]

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SQUASH PIE

One cup of boiled or baked squash, pressed through a colander. One-half cup brown sugar, one tablespoon molasses, two eggs, one teaspoon ginger, one teaspoon melted butter, one cup milk, one and one-half teaspoons cinnamon, pinch of salt. [Mrs. M. R. Hogenson]

PIE CRUST

One cup melted lard, one-half cup water, salt; work in enough flour until firm enough to handle. Crust enough for two pies.

[Mrs. Arnold Sohns]

PIE SHELL

One-half cup crisco, one level teaspoon salt, two cups flour, one-half cup water. This makes three custard pie shells.

[Mrs. C. S. Smith]

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PUDDINGS AND SAUCES

APPLE DUMPLINGS

Two cups flour, two eggs, one-half cup butter, two tablespoons sugar, two teaspoons baking powder, sweet milk to make a soft dough. Roll crust about half an inch thick and fill with sliced apples; sprinkle well with sugar and cinnamon. When baked to a nice brown, baste with a hot sweet apple sauce, and bake ten minutes longer. [Mrs. H. R. Holand]

APPLE BATTER PUDDING

One tablespoon butter, one egg, one teaspoon baking powder, one-half cup sugar (scant), one-half cup milk, one large cup flour. Pare and slice four apples and put in the bottom of a well-buttered pudding dish, and pour the above batter over. Bake twenty to thirty minutes. [Mrs. A. W. Smith]

APPLE ROLL "BAKED"

Make a baking powder biscuit dough, roll out, and spread with chopped apples. Season with sugar, cinnamon, and bits of butter, roll and pinch the ends together, put in a buttered pan and pour over the following sauce: One cup sugar, one-half cup butter, two cups boiling water; boil a few minutes, then pour over and bake.

[Mrs. H. McCrossen]

BLACK PUDDING

One cup luke warm water, one-half cup molasses, one egg, one and one-half cups flour, three-quarters cup raisins, one teaspoon each cinnamon, cloves, and all spice, one teaspoon soda. Steam two hours.

[Mrs. A. W. Smith]

BREAD PUDDING

Three eggs, one-half cup sugar (scant), one and one-half pints milk, a little salt, one cup raisins, one-fourth cup butter (melted), nutmeg, three cups fine bread crumbs. Bake till firm and serve with cream. [Mrs. H. M. Nelson]

BARLEY WITH PRUNES

Cook a cupful of pearl barley, for a long time, in two quarts boiling (slightly salted) water. When the water is nearly absorbed, put on the back of the range to steam. Pit a small bowlful of stewed prunes, which have been sweetened to taste. Cut in small pieces and mix with the barley. Serve with thin cream either warm or cold. An excellent dessert, especially for children. [Mrs. S. Groenfeldt]

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BANANA ROLL

Make a dough as you would for short cake, of two cups of flour, two teaspoons baking powder, one cup milk, three-quarters cup shortening, pinch of salt; divide dough in two parts. Roll out thin. Put in a long pan; slice bananas on about one-half inch thick. Then put on the other layer of dough, and bake in a moderate oven about half an hour. Serve with a custard sauce. Any other fruit may be used instead of bananas. [Evelyn Beard]

CHERRY PUDDING

Butter a baking dish and fill it one-third full with alternate layers of pitted cherries and sugar. Cream one-third cup of butter, with one-fourth cup of sugar. Add in turn a well-beaten egg, two-thirds cup of sweet milk, a pinch of salt, a dash of grated nutmeg, and two teaspoons of baking powder, sifted with two cups of flour. Beat the whole until very light, then pour over the cherries, and bake in a moderate oven. Serve with whipped cream. [Mrs. B. D. Thorp]

CHERRY PUDDING—STEAMED

One-fourth cup sugar, one-half cup shortening, one cup milk, two cups flour, two eggs, two teaspoon baking powder, one cup canned cherries (drained). Steam one-half hour in cups, one-half cup nut meats improves it.

Sauce is made as follows. Take the cherry juice, add a little water, and bring to a boil, thicken with two tablespoons flour. Sweeten to taste and add nutmeg and piece of butter. [Mrs. H. M. Nelson]

CHOCOLATE PUDDING "STEAMED"—No. 1

One and one-half cups sugar, one-half cup shortening, two eggs, one-half cup sour milk, pinch of salt, vanilla, two heaping cups flour, one teaspoon soda, one-half teaspoon baking powder, four squares chocolate, in one cup boiling water. Bake in slow oven, or steam one hour. This makes enough for twenty-four. Serve with caramel sauce.

The sauce is made as follows: Two cups brown sugar, two cups water. Let boil and thicken with two small tablespoons cornstarch. Add one-half to three-fourths cup butter. [Mrs. H. M. Nelson]

CHOCOLATE PUDDING "STEAMED"—No. 2

Put two squares of chocolate to melt. One well-beaten egg, one-half cup sugar, one cup sweet milk (scant); pour the above gradually over two cups sifted flour, three teaspoons baking powder, one-half teaspoon salt, steam about two hours, in a two-quart mold or basin. Cream one-half cup butter (scant), into which beat one cup sugar, one-fourth cup sweet cream. Heat over hot water and flavor with vanilla or cherry. [Mrs. Ed. Reynolds]

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CHOCOLATE PUDDING—No. 3

Two rounding teaspoons cocoa, one-half cup sugar (scant), a little butter, pinch of salt, one pint milk, two rounding tablespoons corn starch, one-half cup nuts. Mix cocoa, sugar, and corn starch together; heat milk and pour over. Cook five minutes, stirring constantly. Add butter and cook a minute longer. [Fanny J. Packard]

CHARLOTTE RUSSE

Line a serving dish with thin slices of sponge cake. Beat one-half cup of cream, adding one-half cup of powdered sugar and one teaspoon vanilla flavoring. Pour the cream into the cake lined dish and lay over the top a few macaroons. This is the simplest way to make Charlotte Russe, and is much easier then lining a mold. A glass dish, if one can be found of the right shape, is the best for the Charlotte, made in this way. [Mrs. Theresa Washburn]

CRANBERRY PARFAIT

One quart cranberries, one cupful chopped raisins, two and one-fourth cups sugar, two oranges, one-half cup chopped walnuts, one cupful water. Wash cranberries and cut in halves. Place in a colander and let cold water run through to remove seeds. Mix berries with the water, pulp and juice of oranges and grated rind of one orange. Add raisins and cook fifteen minutes longer. Add nut meats and pour into glasses. Set aside to get cool before serving. Serve with whipped cream. [Mrs. S. M. Hogenson]

CRANBERRY PUDDING

One cup sugar, one-half cup milk, one and one-half cups flour, sifted with two teaspoons baking pawder, two tablespoons butter, yolks of two eggs, two cups cranberries, cut in half. Bake or steam.

The sauce is made as follows: One tablespoon flour, wet with cold water. Stir into this one-half cup boiling water. Let boil until flour is cooked. When cold add whites of two eggs beaten stiff, one cup sugar and one teaspoon vanilla. [Mrs. H. E. Stedman]

DATE PUDDING—No. 1

One cup sugar, one and one-half tablespoons flour, one cup walnuts, two eggs, one cup chopped dates, one teaspoon baking powder. Bake one-half hour. Serve with whipped cream. [Mrs. A. W. Smith]

DATE PUDDING—No. 2

One cup sugar, three eggs, one cup walnut meats, one cup bread crumbs, one heaping teaspoon baking powder, one package dates (chopped). Bake in oven one hour. Serve with whipped cream.

[Mrs. Irvin Oneson]

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DELICATE PUDDING

One and one-half cups water, one-half cup sugar, pinch of salt, mix well and bring to the boiling point. Wet three tablespoons corn starch in a little cold water and stir into the boiling syrup, allowing it to cook ten minutes. Beat the whites of three eggs to a dry froth and whip the boiling mixture into them; return to fire a moment to set the eggs, adding the juice of a lemon or more if desired. Add also the grated rind. Turn at once into wet mold and set away to become ice cold. Serve with a custard, made by heating one pint of milk in a double boiler; melt a piece of butter the size of a walnut in the milk and set aside to cool. Stir this gradually into the well-beaten yolks of two eggs; sweeten to taste, and return to fire, stirring until the custard thickens. Flavor with vanilla.

[Mrs. S. Groenfeldt, Sturgeon Bay Cook Book.]

OLD FASHIONED DANISH APPLE CAKE

Boil ten or fifteen apples to a nice thick sauce and sweeten to taste. Dry some stale bread in oven and crush fine with the rolling pin. Put one-half cup butter in a frying pan and heat the crumbs through in the butter. Butter a pudding pan, well, put the crumbs and apples in layers; the crumbs must be on the top and on the bottom. Bake in a slow oven one-half hour. Let it stand a day or two and serve with whipped cream. [Mrs. P. Derby, Mott, N. D.]

FLOATING ISLAND

Put one quart fresh milk into a double boiler and heat to the boiling point. Separate four eggs, and beat whites to a stiff froth; add to whites, one teaspoon powdered sugar, and put on top of boiling milk. Let stand for five minutes. Remove to fancy glass dish. Beat the yolks of eggs and add to boiling milk. Let boil until it thickens some. Add four tablespoons sugar; when cool add one teaspoon vanilla. Slip under whites in glass dish. [Mrs. C. S. Smith]

FIG PUDDING

Two cups boiling water, one-half cup chopped figs, one-half cup walnuts, pinch of salt, one-half cup sugar, one-half cup graham flour. Boil three or four minutes, or until flour is cooked. Put in sherbet glasses and serve with whipped cream. [Mrs. C. S. Smith]

FIG PUDDING

One cup suet, two eggs, one pound figs (chopped), one cup molasses, one cup milk, three cups flour, sifted with one teaspoon soda. Fill molds half full. Steam two hours.

FOAMY SAUCE.—Beat whites of two eggs stiff and sweeten with two tablespoons sugar. Beat and sweeten yolks the same way. Mix, then add one tablespoon butter, melted, and one cup whipped cream.

[Mrs. H. E. Stedman]

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FRUIT MELE

One can or one fresh pineapple, one cup shredded cocoanut, one cup English walnuts, one cup canned cherries, six Florida oranges, cut in small pieces; remove white skins from oranges.

Dressing is made as follows: Yolks of six eggs, two cups sugar, one tablespoon butter, one-half cup vinegr, one-half cup water. Boil until thick; when cold, stir in beaten whites of six eggs. Pour this over fruit and let stand two hours. Serve with whipped cream or ice cream. [C. F. G., Mott Cook Book]

FRUIT SAGO PUDDING

Boil one cup sago in two cups fruit juice, until the sago is a transparent jelly. Then turn the jelly in alternate layers in a buttered dish, with sliced pears, peaches, or apples, adding a light sprinkling of salt. Bake about two hours and when cold slip a thin-bladed knife about the edge and bottom so the jelly will slip out into a dish. Serve with cream. [Mrs. Theresa Washburn]

GRAPE NUT PUDDING

One cup grape nuts, one cup raisins, one-half cup sugar, six walnuts, cut in pieces. Pour over ingredients, one package lemon Jello, dissolved in one pint boiling water. Let congeal and serve with cream. [Fanny J. Packard]

GRAPES "JELLIED"

To half cup rice add water and boil until soft. Have ready two cups grapes which have been seeded. Sweeten grapes to suit your taste. Into a deep buttered dish put a layer of rice and a layer of grapes, having the grapes for the top layer. Bake one-half or three-fourths of an hour. Serve with whipped cream. Canned grape sauce may be used instead of fresh grapes. [Olive M. Anderson]

HEAVENLY FOOD—No. 1

One-half box gelatine, in one pint cold water, three-fourths cup sugar, one and one-half pints boiling water, four bananas, one pound English walnuts, juice of three lemons, three oranges, one can pineapple, one cocoanut grated; put the fruit in the gelatine, when it begins to congeal. Serve with whipped cream.

[Mrs. P. F. Ray, Mott, N. D.]

HEAVENLY FOOD—No. 2

One cup dates chopped fine, one cup walnuts broken, three-fourths cup sugar, two eggs beaten separately, three heaping tablespoons flour, one teaspoon baking powder. Bake in thin sheet. Cut when cold. [Margaret Mahoney, Mott, N. D.]

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MAPLE SOUFFLE

Boil one cup milk and add a tablespoon butter, and a pinch of salt, then stir in one teaspoon corn starch, moistened with a little cold milk. Cook until it thickens, and then add the yolks of two eggs, beaten with a teaspoon of sugar and a cup of maple syrup. Remove from fire and when nearly cold fold in the whites of three eggs which have been whipped until very dry. Pour into a buttered tin that is lined with a strip of greased paper, which extends above the sides to confine the souffle as it rises, and bake in a moderate oven thirty minutes. Serve with sweetened whipped cream flavored with vanilla.

[Mrs. B. D. Thorp.]

MACAROON FLUFF

One-half pint whipping cream, one-half cup sugar (scant), sixteen macaroons, cookies, ½ cup chopped walnuts. Vanilla. Whip cream well; add sugar and vanilla, then fold in nuts and cookies, which have been crushed with a rolling pin. Heap lightly in sherbet glasses and decorate with candied cherries. [Mrs. Vincent Stepecky]

MARSHMALLOW WHIP

One package gelatine, dissolved as directed on package, one cup sugar, pinch of salt, set aside to cool. Whip one quart of cream, add one pound marshmallow diced. One pint Maraschino cherries, cut in half. Pour gelatine into whipped cream, beating constantly. When well mixed pour into a shallow pan to mold. Serve cold. Sprinkle with chopped nuts if desired. [Mrs. H. Butten]

MARSHMALLOW PUDDING

Four egg whites, one heaping teaspoon Knox gelatine, three-fourths cup sugar, one cup water, flavoring, pinch of salt. Beat whites stiff and dry with spoon beater, adding pinch of salt. Dissolve gelatine in one-half cup of cold water. Put on stove and stir until thoroughly dissolved, then add one-half cup cold water, and let cool, while beating eggs. Then drop slowly on egg whites. Continue beating until all of gelatine has been used. Then add sugar, slowly, beating mixture and color either pink or green and mold in pan wet with cold water, sprinkling chopped walnuts between layers and on top. Place in cool place one hour and slice like brick ice cream. Serve with whipped cream. [Mrs. E. C. Thorp, Fish Creek]

MAPLE NUT PUDDING

Two cups brown sugar, three and one-half cups water; boil. Add four tablespoons corn starch mixed with a little water, one-half cup each, nuts, dates or raisins, a little butter and salt.

[Mrs. Alex Johnson]

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NESSELRODE PUDDING

Heat one pint milk in double boiler; pour in slowly three yolks of eggs, beaten lightly, with one-half cup sugar. Cook and stir until smooth and slightly thickened. When ready to remove from fire stir in one-half package gelatine dissolved in one-half cup cold water for half an hour. Then add two-thirds cup seeded raisins, one-half cup almonds, chopped fine, one-fourth pound crumbed macaroons, one tablespoon orange juice, two teaspoons vanilla, and the stiffly beaten whites of two eggs. Stir until it begins to thicken; pour into moulds and chill on ice. Serve with whipped cream.

ORANGE CREAM

One cup orange juice, yolks of four eggs, one cup sugar, one tablespoon Knox gelatine, dissolved in cold water. Cook the above in double boiler, fifteen minutes. Take from fire and fold in the beaten whites of eggs, mold and serve with whipped cream. [Evelyn Beard]

ORANGE PUDDING

One-half pint milk, scald it and add two teaspoons corn starch, one-half cup sugar, one teaspoon vanilla, the yolks of two eggs. Cook until it custards. Cut two oranges, quarter them (and separate each member), sprinkle sugar over them and let stand for one hour. When the pudding is cold pour it over the oranges and mix together. For the top: Beat to a froth the whites of two eggs and one teaspoon fine sugar. Pour on top. Place in oven till brown. This makes enough for three persons. [Mrs. S. J. Rogers]

PRUNE WHIP—No. 1

One pound prunes, one-half cup sugar, one-half package gelatine, two eggs (whites), one teaspoon vanilla. Cook prunes; when cooked squeeze through fruit press; add sugar and gelatine, then the beaten whites, and vanilla. Put away to set. Serve with whipped cream.
[Mrs. L. Pacey]

PRUNE WHIP—No. 2

One pound prunes, stewed and sweetened, to taste. Remove pits; drain and chop slightly. Add while hot, the beaten whites of three eggs, and about one-half cup nut meats, broken up. Serve with whipped cream. [Mrs. H. M. Nelson]

PRUNE PUDDING WITH RICE

Cook prunes until tender, with enough sugar to sweeten them. Remove pits and cut into pieces. Butter cups and fill with prunes and boiled rice, alternately until moulds are filled; press down and place on ice until cold. Serve with sweetened whipped cream.
[Dena Hogenson]

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PINEAPPLE SPONGE

One pint sliced pineapple, one-half box gelatine, whites of two eggs, one cup sugar, one pint sweet cream, one-fourth teaspoon salt. Cut pineapple into small pieces. Dissolve gelatine in pineapple juice. Beat cream to a stiff froth; add sugar and salt and dissolve gelatine, then the beaten egg whites, and pineapple, stirring just a little. Pour into moulds and let stand in a cool place. Serve with whipped cream.

[Munda I. Anderson]

PLUM PUDDING "ENGLISH"

One cup sugar, one cup suet (chopped), three and one-half cups flour, pinch of salt, one teaspoon nutmeg (scant), one-half cup molasses, one cup sweet milk, one cup raisins, one-half teaspoon cinnamon, one level teaspoon soda; steam three hours.

The sauce is made as follows: One-fourth cup butter, two eggs well beaten, one cup sugar, and pour on one cup boiling water; flavor with nutmeg or other flavor. [Mrs. M. R. Hogenson, Sheboygan]

RICE PUDDING—No. 1

Boil one-half cup rice, one cup raisins, until tender; then add one cup sugar, one teaspoon cinnamon, put in baking dish and sprinkle with sugar and cinnamon and bits of butter. Bake about fifteen minutes. Serve with cream. [Mrs. N. C. Jepson]

RICE PUDDING—No. 2

One-half cup rice, one scant cup sugar, two quarts milk, one scant cup raisins, one teaspoon salt. Bake two hours. Stir once in a while. Skim off the brown; when done add one cup milk and butter the size of an egg. [Mrs. Arnold Sohns]

RICE PUDDING—No. 3

One-fourth cup rice, one-half cup sugar, one-half teaspoon cinnamon, salt, one-half cup raisins, one quart milk. Bake two hours. Stir a few times the first hour. [Fanny J. Packard]

DR. J. E. SPALSBURY
DENTIST
Sturgeon Bay, Wis.

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STEAMED SPONGE PUDDING

One egg, one-half cup molasses, one-half teaspoon salt, one teaspoon cinnamon, one half teaspoon cloves, one teaspoon soda, one-half cup raisins, one-half cup nuts, three-fourths cup flour, one-half cup hot water. Beat your egg separate, mix the white and yolk together, then add molasses, and spices, then your salt, and soda and hot water. Then nuts and raisins and flour. Steam one hour, good. Serve with a lemon sauce.

SAILOR DUFF PUDDING

One egg, and two tablespoons sugar, beaten together; one-half cup molasses, beaten into first mixture; add two tablespoons melted butter, beat again; one teaspoon soda, dissolved in a little warm water, one-half cup boiling water, one and one-half cups flour. Steam forty-five minutes.

Sauce for above is made as follows: Yolks of two eggs, one cup pulverized sugar, one teaspoon vanilla. Beat above ingredients well and add one-half pint whipped cream. Very good. [Myra MacCourt]

BROWN SUGAR SAUCE

Two tablespoons butter, three teaspoons flour, one and one-half cups hot water, one cup brown sugar, two tablespoons lemon juice, nutmeg. Melt butter, add flour, then water. Add sugar and boil until it is well dissolved. Lastly add lemon and nutmeg.

[Mrs. H. M. Nelson]

CREAMY SAUCE

Two tablespoons butter, one cup powdered sugar, one egg, three tablespoons hot water, one teaspoon vanilla. Cream butter and sugar; add yolk and beat hard, gradually add hot water, vanilla and the white of the egg beaten stiff. Put bowl over tea kettle and let steam until the consistency of custard. [Mrs. H. M. Nelson]

FOAMY SAUCE

One cup sugar, one lemon rind and juice, one teaspoon cornstarch, or one tablespoon flour, a lump of butter, and boiling water to make the right thickness; put a small lump of soda and a little salt in a bowl and pour the sauce over it.

[Mrs. John Nelson, Door County Cook Book]

VINEGAR SAUCE

Mix one cup sugar, with two tablespoons flour, two tablespoons vinegar, a little nutmeg and add boiling water. Boil until thick and add a small piece of butter. [Mrs. Henry Leonhardt, S. B. Cook Book]

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PUDDING SAUCE —

Mix three tablespoons flour with one and one-half tablespoons butter; add two-thirds cup sugar, add hot water, enough to make it like thick cream. Boil. Add any flavoring desired. [Mrs. A. W. Smith]

PEACH SHORTCAKE

One-half cup butter or lard, one and one-half cups flour, one-half cup sugar, one-half cup corn starch, two eggs, well beaten, four teaspoons baking powder, two-thirds cup milk. Beath well. Bake 25 to 30 minutes. [Mrs. J. C. Knutson]

INDIVIDUAL SHORT CAKES

Four egg whites beaten very stiff, one cup powdered sugar, one teaspoon vanilla.

Pile high in pan, far apart, and put in an almost cold oven; increase the heat a little, but bake very slowly for one hour.

When done they will be a delicate pink and very high and fluffy. Serve with fresh strawberries and whipped cream.

[Mrs. C. J. Chapin, Milwaukee]

CREAM PUFFS—No. 1

One cupful boiling water, three-fourths cup flour, two eggs, butter the size of an egg, melt butter in the boiling water; add flour. Stir three minutes to make smooth. Cool mixture, and add the two eggs, well beaten. Drop with a spoon in muffin tins, and bake 35 minutes. Fill with whipped cream. Be sure to stir the beaten eggs when batter is cold. [Mrs. B. Oneson]

CREAM PUFFS—No. 2 —

One cup water, four eggs, one-half cup butter, one cup flour, boil one large cup hot water, and butter. Stir in flour while boiling; set away to cool. When cold, stir in the eggs, one at a time, beating it well, after adding each egg. Drop by spoonsful in a baking sheet or muffin tins, and bake in a moderate oven for thirty minutes. When cool, cut open, and fill with whipped cream. The above will make eighteen or twenty puffs. [Mrs. B. D. Thorp]

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ICE CREAM

ALMOND ICE CREAM

One cup blanched almonds, ten drops bitter almond extract, one-half pint cream, one cup sugar, one egg, one-fourth pint milk. Beat eggs, three-fourths cup sugar, and one-half the cream together. Pound the nuts into a mortar, mix one-fourth cup sugar, one-half the cream and stir to fine paste. Add flavoring. Stir well together and freeze. Should be packed for one hour after freezing to ripen.

ANGEL PARFAIT

Beat the whites of three eggs, boil a cup of sugar, and one-half cup water, as you would for cake frosting until it hairs. Pour it on the well beaten eggs and whip two or three minutes. Whip one pint of cream, flavor with vanilla, then beat cream and eggs together and pack in a bucket in salt and ice. Set away four or five hours. Run a knife around the sides, turn it out on a plate and slice.

[Willetta Ensley, Mott, N. D.]

MACAROON ICE CREAM

One-half pint cream, one-half pint milk, one cup sugar, two eggs, one cup macaroon crumbs, one teaspoon bitter almond extract. Beat eggs, sugar and cream together. Add crumbs, milk, and flavoring and freeze.

PINEAPPLE SHERBET

Two cups shredded pineapple, juice of one lemon, two cups sugar, one cup water, whites of two eggs. Stir sugar and water until sugar is melted. Add pineapple and lemon, and partly freeze. Add the eggs, well beaten, and finish freezing.

MOUSSE "CANDY"

One pound of stick candy, all flavors, cinnamon, lemon, peppermint, and others; and one pint whipped cream. Put candy through meat grinder (coarse one), add to the whipped cream. Pack and freeze.

[Mrs. C. J. Golee]

MOUSSE "MAPLE"

One quart of maple syrup, cooked with the well-beaten yolks of eight eggs and a pinch of salt, until like custard, stir very often. Let cool and add one quart whipped cream, whipped stiff. Pack in ice and salt for four hours. Three parts ice to one of salt. Makes about three quarts.

[Mrs. H. E. Stedman]

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MOUSSE "MAPLE"

One cup of maple syrup and three eggs. Boil together and strain. When cool, add one pint whipped cream. Place in freezer and pack in salt and ice. Allow to stand for several hours.

[Mrs. B. D. Thorp]

MAPLE PARFAIT

Four eggs, 1 pint thick cream, 1 cup hot maple syrup. Beat eggs lightly, then add the hot syrup slowly. Cook until mixture thickens. Cool and add cream, beaten stiff. Mould and pack in salt and ice and let stand for three hours to freeze. [Mrs. A. W. Smith]

SHERBET

For one gallon sherbet, use one-half dozen lemons, one can of apricots. After squeezing lemons put a pint of boiling water over the peels and let stand for ten minutes. In this hot water, put three and one-half cups sugar (or sweeten to taste). Put apricots through colander and add to the lemonade. When half frozen, add one-half cup cream. [Mrs. P. F. Ray, Mott, N. Dak.]

BANANA FLUFF

4 bananas
2 lemons
1 cup sugar
1 pint whipped cream

Rice bananas, add juice of lemons, sugar, and cream. Mix together thoroughly. Pack in can and freeze in salt and ice for two hours.

ICE CREAM

1 quart mlk
1 pint cream
2 tablespoons flour.
1½ cups sugar
Flavoring.

Let milk and sugar boil a few minutes, then add flour moistened with cold milk.

LEMON MILK SHERBET

Three lemons, squeeze juice, strain and chill. One quart milk after lemon is chilled. One pint sugar in lemon juce. One cup sweet cream.

MAPLE ICE CREAM

1 cup maple syrup
3 eggs
1 pint cream

Put syrup on stove, and let come to a boil. Pour over the well-beaten yolks of eggs, stirring a few moments. When cool, stir in the beaten whites; add cream, and freeze. [Mrs. D. L. Dunoon]

MAPLE ICE CREAM

Three cups maplesyrup, one and one-half quarts of milk, four tablespoons flour, three eggs, one quart cream. Heat milk in a double boiler, add flour, previously mixed smooth in a little of the cold milk. Cook until it thickens; add the well-beaten eggs over which have been poured the hot syrup; stir well; remove from the fire, strain, and pour into freezer; add cream, and freeze. [Mrs. B. D. Thorp]

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RASPBERRY ICE

1 quart red raspberries
1 quart of water
Juice of two lemons
1 pound of sugar.

Add sugar and lemon juice to the berries; stir and stand aside for one hour. Then mash, add the water, and strain through a cloth. Freeze as for ice cream. [Mrs. Machia, S. B. Cook Boo]

ORANGE SHERBET

4 oranges
4 lemons
4 cups sugar
4 cups milk
4 cups cream.

Squeeze juice from oranges and lemons several hours before ready to freeze, and add the sugar; stir occasionally. When ready to freeze put the juice in freezer first and partly freeze before adding milk and cream. This makes one gallon.

[Mrs. A. J. Gordon, Door County Cook Bool]

WHIPPED CREAM SHERBET

One pint whipped cream, ¾ pound marshmallows cut in small pieces. One pound walnuts broken into bits. Mix all together and let stand three hours.

Serve in sherbet glasses. [Dena Hogenson]

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CANDIES.

RULES FOR CANDY MAKING

Never stir syrup after sugar is dissolved.

Never allow crystals to remain on sides of sauce pan; wipe them carefully away with a damp sponge.

Do not shake or move the pan while the syrup is boiling, or it may grain.

Stir fondant constantly while melting, or it will form a clear syrup.

Make fondant one day; make into candy the next day.

Have everything in readiness before beginning.

Buy shelled English walnuts, thus avoiding waste in cracking.

Buy almond paste already prepared.

If sugar grains reboil and use for old fashioned cream candy or plain sugar taffy.

Use best granulated sugar for boiling and confectioner's X X X for kneading.

If fondant grains, you have boiled it too long. Add water and boil again. Cool fondant in a cool, dry place—not the refrigerator.

BUTTER SCOTCH—No. 1

One cup New Orleans molasses, 1 cup butter, 2 cups powdered sugar, pinch of soda. Boil until it hardens in cold water. Pour in thin sheet to cool.

BUTTER SCOTCH—No. 2

One cup each of golden drip syrup, sugar and butter. Cook until it is hard when dropped into cold water. Pour into buttered tin and cut into squares before it hardens.

BROWN SUGAR CANDY

Two and one-half cups dark brown sugar, one-half cup milk or cream, a little butter, one-half cup chopped walnuts. When done beat until creamy after taking from the stove. Pour into buttered tins and cool. This should be boiled until it forms a soft ball when tried in cold water.

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CANDIED PEEL (Lemon or Orange)

When using lemons or oranges, save the rind; remove the spongy part inside and put the rinds into cold water at once; let come to a boil slowly; boil five minutes and drain. Cover with boiling water and boil until tender. Bring to a boil and skim one cup of water and two cups of sugar; put in the rinds and cook until transparent; skim them out and place on a sieve to drain. Stir and cook the syrup until it begins to grain; pour over the rinds; let harden and dry on them. This is nice for fruit cake or mince meat.

CARAMELS (NUT)

Two cups brown sugar, one cup granulated sugar, one cup fresh milk, one square chocolate, butter the size of an egg, one teaspoon vanilla. Cook until waxy; stir occasionally. Remove from fire and beat. Add chopped nuts. Pour into buttered pans and cut into squares.

CARAMELS (VANILLA)

Two cups granulated sugar, two-thirds cup sweet milk filled with butter, not melted, one teaspoon vanilla. Stir until it begins to boil. Cook about twenty-five minutes, or until it turns to a light brown. Pour into buttered tin and when partly cooled mark into squares with a sharp knife.

CHIPS

Two cups sugar, one cup water, one-half cup molasses, one scant teaspoonful cream of tartar. Boil without stirring until it is brittle when tried in cold water. Work as soon as can be handled.

CHOCOLATE ANNA

Three cups white sugar, one cup milk, one-fourth teaspoon cream of tartar, two squares chocolate, one tablespoon butter, one teaspoon vanilla. Boil sugar, milk, and cream of tartar nine minutes or until it will form a soft ball. Add the melted chocolate and butter. Cook one minute longer and remove from fire. Add vanilla, beat vigorously for one minute, and pour into pans. When cool mark into squares.

CHOCOLATE CANDY

One cup sugar, one-half cup molasses, one-half cup milk, one-half cup butter, one-fourth cake chocolate. Boil twenty minutes. Pour into pans to cool.

CHOCOLATE CREAMS

Three cups sugar, one cup water. Boil until it strings. Cool and beat until white. Mould. Dip into cholocate. Better when a week old.

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You Can Buy a Thousand Dollar Savings Account Just as Well as Anything Else.

This sentence is so striking as to be worthy of being called a quotation.

To the young man or woman starting on an earning career, the thought embodied in the sentence, if it could be implanted in their hearts, would be worth money.

Not that money is everything in life, but as it is the "stuff" by which everything is measured, when speaking of value, be it service, goods or property, it is a commodity with which we have to become familiar, and, like time, it is an element in our lives which we must not squander.

Therefore, if you have money, give it protection and earning power. As above stated, a Thousand Dollar Savings Account is yours with a partial payment now and then. Get the habit. Keeping money in your pocket or hiding it at home will not make it grow.

OPEN A SAVINGS ACCOUNT
with our bank and watch it grow.

Door County State Bank

Sturgeon Bay, Wis.

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COFFEE CANDY

Boil together without stirring one-half cup of strong coffee and two cups of sugar, until thick enough to spin a thread. Remove the pan to a dish of cold water and beat rapidly until it creams. Stir in a cup of chopped nut meats. Pour into flat tin and cut into squares.

CREAM CANDY

Two cups sugar, one-half cup vinegar, one-half cup water. Boil until it cracks in water. Pull. Flavor with vanilla, lemon, or strawberry.

CREAM (FRENCH)

The white of one egg, an equal quantity of cold water. Stir in XXX confectioner's sugar until stiff enough to shape with fingers. This is the foundation for all French creams.

CREAMS (MAPLE)

Take one-half as much water as maple-sugar. Cook without stirring and when almost done add a small piece of butter. When it begins to harden take from the stove and stir rapidly until it becomes a waxen substance. Divide into balls, and, if you wish, enclose each ball between two halves of English walnuts. Set aside to cool.

CREAMS (WALNUT)

Make the French creams into balls about the size of walnuts, press upon it a walnut carefully picked from the shell, making balls flat on top and bottom. For nut creams, chop almonds, hickory, or walnuts quite fine. Make the French cream and before adding all the sugar, while the cream is still soft, stir in the nuts, then form into balls, bars, or squares. Three or four kinds ot nuts may be mixed together.

FONDANT

One cup granulated sugar, enough milk to dissolve it—about one-half cup. Stir on stove until dissolved, do not let boil. Remove grains of sugar around edge and spoon. Boil without stirring, try in water and when it forms a firm ball remove from fire and set into a pan of cold water until you can bear your finger in it. Stir and beat, knead as it begins to harden. Add flavor while creamy. To this chopped nuts may be added, cocoanut, or candied fruit. Shape fondant into rolls and dip into melted chocolate for chocolate creams. Handle rolls of fondant with tongs.

FUDGE

Two cups sugar, one cup milk, nearly a cake of chocolate, butter the size of an egg. Boil ten minutes, or until it forms a soft ball when tried in cold water. Take from fire and stir. Cool and cut into squares.

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SULTANA FUDGE

Two cups sugar, one-half cup corn syrup, one-fourth cup butter and one-half cup milk. Boil seven minutes, then add one-fourth cake Baker's chocolate after it is melted; boil seven minutes more; then add one-half cup Sultana raisins and one-half cup walnut meats broken. Beat well, turn in buttered tins, and cut in squares.

(Adding two or three tablespoons of apple sauce juice to plain chocolate fudge makes a pleasant flavor).

MOLASSES CANDY

One cup molasses, two cups sugar, one tablespoon vinegar. Vanilla and a small piece of butter. Boil ten minutes, then cool enough to pull.

ORANGE STRAWS

Cut orange peel into thin slices, put into cold water and boil 20 minutes; drain, repeat the process three times, using cold water each time. Measure them and take the same quantity of granulated sugar as straws, add water enough to dissolve sugar and boil until there is a thick syrup. Take off the straws, drain, roll them in granulated sugar and spread on a plate to dry.

PEANUT CANDY

One cup white sugar, one cup chopped peanuts. Put sugar into a smoking hot pan, stir and stir until dissolved; add peanuts and pour into a buttered tin. Cut into squares.

PENELOPE

Three cups brown sugar, ¾ cup cream, a small piece of butter, ½ pound walnuts that have been chopped; vanilla. This candy burns very easily but should boil at least 15 minutes, and should almost sugar before removing from the fire. Beat as you would Chocolate Anna.

SEA FOAM (NOUGAT)

Two cups sugar, ½ cup golden drip syrup, 1 cup water. Boil until it snaps when put into cold water. Pour into the beaten whites of two eggs, beating vogirously all the time. Add chopped nuts and candied cherries if you have them. Drop on buttered paper or tins.

UNCOOKED CANDY

Beat stiff the whites of two eggs, add scant half cup of cold water. Stir in enough powdered sugar to make a stiff dough. Then add ground nuts, cocoanut, figs, dates, or anything you like in that line. Flavor with any desired flavoring and form into balls, cubes, or squares. This may also be made with sweet cream instead of water.

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MISCELLANEOUS.

SETTING COLORS

One ounce of sugar of lead dissolved thoroughly in 12 quarts of boiling water will set any color except blue in cambric, calicoes, or muslins.

Saltpeter, one ounce to 12 quarts of water, will set blue.

Alum, one ounce to 12 quarts, is good for blue and green.

Calicoes with blue or pink can be set by putting one tablespoon of baking soda in 12 quarts of water. Vinegar can be used in the same way for pink or green; but be sure to use the pure cider vinegar.

Pearl ash used the same as vinegar will set purple or blue.

Three gills of salt dissolved in 4 quarts of boiling water will set most any color except blue, and that color it sometimes injures.

For buffs, grays or any delicate color one level tablespoon of black pepper dissolve in 12 quarts of boiling water will set the color. Allow it to remain until cold.

For gray linen a strong tea made of common hay is sometimes used.

In setting the color in any material, it should always be thoroughly rinsed in clear cold water before being hung up to dry.

TO REMOVE STAINS

TO REMOVE COFFEE AND TEA STAINS.—Stretch the stained place over a bowl and pour boiling water thrue the stain.

TO REMOVE WINE OR FRUIT STAINS.—Put a layer of salt on the stain as soon as made and treat with boiling water the same as for tea stains.

TO REMOVE INK STAINS.—Soak in milk, changing milk as it becomes discolored. If stain is old use salts of lemon—first wetting spot.

PAINT STAINS ARE REMOVED with benzine or turpentine; or, if obstinate, chloroform.

PRESPIRATION STAINS are removed by rubbing with soap and laying in the sun.

SHOE LEATHER STAINS on white stockings are removed by applying oxalic acid, ½ oz. in a pint of water. Rinse and repeat until stain is gone; then wash thoroughly.

FOR GREASE SPOTS—Naptha is best, though turpentine, chloroform or ether may do.

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FOR WAGON GREASE OR OIL—Butter or lard rubbed in.

FOR GRASS STAINS.—Wash with alcohol and rinse, or rub with molasses

FOR REMOVING MILDEW—Rub with juice of a raw tomoto, sprinkle with salt and lay in sun. Repeat if necessary; or, if goods are white, completely cover spots with soft-soap; lay in hot sun. In a few days, wash out soap and boil it.

FOR COCOA STAINS—Wet with camphor before washing.

TO REMOVE GREASE from painted walls or woodwork.—Wet a large sponge with vinegar and wipe over soiled places.

TO EXTERMINATE COCKROACHES AND ANTS—Scatter fresh cucumber peelings around the floor and shelves.

TO GET RID OF RATS—Cut a spongs in small pieces, fry in butter and drippings; put in a dish where rats can get it.

THE HOME DOCTOR

FOR BURNS—Apply as quickly as possible some butter and flour, or common baking soda made into a thick paste with water. These remedies are nearly always at hand; and quick action is necessary.

FOR SORE CORNS OR JOINTS—For relief, apply cider vinegar; also wet a cloth in vinegar and bind on over night.

FOR CHILBLAINS.—Take some kerosene and put as much salt as the kerosene will absorbe in a wash bowl, and keep the feet in it for some time.

FOR COLD.—Bake two lemons, cut one end of each and fill with two or three teaspoons of sugar and one of glycerine. Eat as hot as possible before retiring.

TO RELIEVE COLD IN THE HEAD.—Set fire to a clean cotton rag; extinguish blaze and inhale smoke.

FOR ACHING EYES.—Bathe in warm water, to which has been added a little vinegar.

TO STOP HICCOUGHS.—Ten drops of camphor in one-half cup sweetened hot water will usually relieve a bad case.

TO RELIEVE BACKACHE.—Heat some salt, put in a bag, and take to bed with you.

TO STOP NOSE BLEED.—Put a piece of ice on back of neck; or, if that does not help, lay patient on floor with arms raised above the head and apply cloth dipped in cold water or filled with cracked ice on forehead.

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COUGH CURE.—To five cents worth of flaxseed add three pints of water. Boil 20 minutes; strain; add juice of three lemons, one-half rock candy and one ounce gylcerine. Take wineglass of this three times a day and before retiring.

FOR SPRAINS.—Take the white of an egg and thicken with common table salt. Spread it on strong cloth and bind it firmly around sprained member. It will harden and form a cast around it. Let it remain for one or two days; when removed the sprain will be cured.

FOR CUTS OR BRUISES.—Pour turpentine on—it will give almost instant relief, and prevents lockjaw.

BALM FOR THE SKIN.—One-half ounce Trageacanth, 4 ounces glycerine, six ounces alcohol, one-half ounce powdered alum, one ounce boracic acid, one ounce perfume. Cover tragacanth with one quart soft water and let stand 24 hours. Then beat until smooth; add the other ingredients and beat again, and add enough more soft water to make the consistency of good cream, and bottle. Wash skin before using. Good for sunburn, rough skin, chapped hands, etc. Dries, as soon as applied.

BEST HAND LOTION.—Sixty grains tragacanth, one ounce glycerine, one ounce alcohol, 14 ounces rose water, or clear rainwater is just as good, and cheaper. Mix and let stand several days to dissolve tragacanth, shaking or stirring it once in a while.

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