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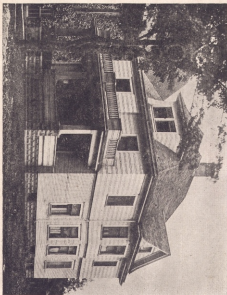
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AKRON, N. Y.

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Akron, New York

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MRS. L. H. SUTTON.....	President Woman's Home Missionary Society

SERVICES

Sunday—Public Worship 10:30 A. M. and 7:30 P. M.
Sunday—Sunday School 11:45 A. M.
Sunday—Epworth League 6:30 P. M.
Thursday—Prayer Meeting 7:30 P. M.
Ladies Aid Meeting—Third Friday in each month at 2:30 P. M.

MISSIONARY MEETINGS

W. F. M. S.—First Wednesday afternoon in each month.
W. H. M. S.—Second Wednesday afternoon in each month.

P R E F A C E

Among our best friends are the books that tell us how to live. "A friend in need is a friend indeed." So a good cook book is indeed the housekeeper's friend. There are many good cook-books and we are justly proud to place this book among the best. Every recipe has been tested and is recommended by the practical housekeeper whose name is signed. Much labor has been expended and great pains have been taken to make this book one of which the ladies of the Methodist Episcopal Church might be proud.

A DAILY REMEMBRANCE

We may live without poetry, music and art;
We may live without conscience, and live without heart,
We may live without friends; we may live without books;
But civilized man can not live without cooks,
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but playing?
But where is the man who can live without dining?

—Owen Meredith

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SOUPS

TOMATO SOUP

1 can tomatoes, 1 pint cold water, boil 20 minutes then add 1 teaspoon soda, 1 quart sweet milk and season with pepper, salt and butter.

JENNIE BOSTWICK

POTATO SOUP

6 boiled and mashed medium sized potatoes, 1 quart milk, $\frac{1}{4}$ pound butter, season with salt and pepper. While mashing add the butter and pour in gradually the milk, boiling; stir well and strain through a sieve. Heat again and serve.

MRS. MAY EDGAR

TOMATO PUREE

Cook to a pulp 1 quart tomatoes with 1 bay leaf and a sprig of parsley; put through a sieve and season with salt and pepper; while boiling, stir in a pinch of soda and a teaspoon of sugar, melt 1 large tablespoon butter and rub into it tablespoon flour; add 1 pint rich milk or cream to butter and flour and stir until it thickens; add this mixture to the boiling tomatoes and serve at once.

MRS. S. W. PURVIS

CREAM OF CELERY SOUP

1 head of celery, 1 pint milk, 1 tablespoonful flour, 1 tablespoonful butter, salt, pepper; boil celery in 1 quart of water or more until tender. Mix flour with little milk and turn in boiling milk, mash celery in water in which it has boiled and stir in boiling milk; season to taste and strain if preferred. The flavor is improved by adding 1 cup whipped cream. Serve soon as possible.

MRS. JENNIE BOSTWICK

Memorandum

Desserts can be made in a short time with KNOX GELATINE

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VEGETABLES

POTATOES IN SEVEN WAYS FOR SEVEN DAYS

Sunday—Peel, steam, add milk, butter and salt, then beat like cake batter, the longer the better, till they are nice and light. This steaming and beating will be found a great improvement.

Monday—Bake potatoes in their jackets; if any are left over they may be warmed, peeling when cold, then slicing.

Tuesday—Peel and bake with roast beef.

Wednesday—Prepare French fried with beef steak.

Thursday—Peel, steam and serve whole.

Friday—Potatoes a la purée. Peel, cut in thin slices lengthwise, sprinkle pepper and salt, fry in butter or beef drippings, turning like griddle cakes.

Sunday—Potatoes boiled in their jackets.

BAKED TOMATOES

Place in a bowl bread crumbs to the proportion of a large tablespoon to each tomato; allow the stem ends of the tomatoes, reserving them for lids; remove all seeds, adding them to the bread crumbs, which season generously with salt, pepper and a large lump of butter; mix this thoroughly and pack in the tomatoes, heaping them full; put on lids and bake them three hours in a moderate oven; a little grated corn or shredded onions gives them an pleasing variety; all depends on the long baking.

SMOTHERED CABBAGE

Two tablespoons flour, 1 cup of sour cream, $\frac{1}{2}$ tablespoon butter, pinch of salt and pepper, $\frac{1}{2}$ cup of vinegar; cook until thick, then add the sliced cabbage, cover and let smother on back of stove being careful not to let it get red by overheating.

MRS. S. A. MILLER

CARROT LOAF

Carrots, four cups; onion, chopped, two tablespoons; salt, one teaspoon; parsley, one tablespoon; crumbs, 1 cup; eggs, 2; milk, $\frac{1}{2}$ cup; butter, 2 tablespoons; wash, scrape, dice the carrots and cook in boiling salted water, uncovering, until tender, then drain, saving the water; mix the remaining ingredients, beating the egg slightly; if more liquid is needed, add the cooking water; shape in loaf, roll in butter crumbs and bake 50 minutes in moderate oven; garnish with hard cooked eggs and parsley and serve hot.

BEAN TIMBALES

One cup cold boiled or baked bean pulp, 1 cup milk, 2 eggs well beaten, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika; combine the ingredients in the order in which they are given; pour the mixture into custard cups; set the cups in a pan of hot water, and bake the custard in a moderate oven until it is set.

Desserts can be made in a short time with **KNOX GELATINE**



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You will remember that it has been only a few years since the regular every-day menu for dinner consisted of meat, potatoes and pie.

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BAKED LIMA BEANS

Boil 2 cupfuls of lima beans until done, then drain and put them in a buttered baking dish; spread over them two large onions, which have been sliced and fried in hot drippings; now add a layer of cooked corn, a layer of sliced tomatoes, a layer of seasoned bread crumbs; over these put a layer of sliced salt pork; bake in moderate oven for one hour.

MRS. ALICE LONG

FRENCH FRIED POTATOES

Cut potatoes in long cubes and fry in deep, hot fat until done; season after taking from fat and serve with broiled beefsteak. E.

ESCALLOPED CORN

Butter a baking dish and fill it with alternate layers of cracker crumbs and corn, either fresh or canned; season each layer with salt, pepper and butter and add milk enough to thoroughly moisten the whole; bake from $\frac{1}{2}$ to 1 hour, according to the amount you are preparing. FANNIE THOMAS

GREEN TOMATOES FRIED

Slice green tomatoes, do not peel, dredge both sides in flour, season and fry in a frying pan in lard; part butter may be used. J. C. H.

SWEET POTATOES WITH PORK

When roasting pork peel sweet potatoes, place them in the pan around the pork and cook till soft and brown, basting often; Irish potatoes are also roasted the same way with a beef roast. L. T. L.

BAKED CORN

Make a cream sauce with 2 tablespoons butter, 4 tablespoons flour and 1 pint milk, add one can corn, 2 beaten eggs, pepper and salt; bake 30 minutes or until mixture sets. MRS. H. BELL

BOSTON BAKED BEANS

Take 1 quart of beans, parboiled in 2 quarts of water 15 minutes, drain, put in covered jar, add 1 pound pork, 2 tablespoons sugar, 1 tablespoon mustard, small tablespoon salt, pepper; fill jar with water and bake 5 hours, adding water as it boils away. MRS. L. AVERY

MACARONI WITH CHEESE

One-fourth pound or 12 sticks of macaroni broken into 1 inch pieces; cook in 3 pints boiling salted water 20 minutes; turn in colander, pour cold water over and drain; make a sauce of 1 tablespoon each butter and flour, $1\frac{1}{2}$ cups hot milk; put a layer of grated cheese in bottom of bake dish, then layer of macaroni and sauce; alternate these until dish is full; cover with fine bread crumbs mixed with grated cheese and bits of butter; bake 20 to 30 minutes.

MRS. J. H. PRICE

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MEATS

RULES ABOUT MEATS

When cutting meat to cook always cut across the grain of the slice.

Never wash meat before cooking; scrape if necessary to clean.

Never put meat on ice; put it in a vessel on the ice.

Do not use salt in basting; salt the meat when partly cooked.

In boiling, put fresh meat in hot water, salt meat in cold.

CHOP SUEY (American)

1 chopped onion, $\frac{1}{2}$ pound chopped meat, 3 pared and sliced potatoes
1 can of tomatoes, 2 tablespoonsful of fat, 1-3 of a cup of rice. Boil rice in
salted water for 10 minutes; add potatoes and cook until done, then drain.
Brown onion in melted fat, add meat and cook till nice brown; add rice,
potatoes and tomatoes. Season to taste. Put in baking dish and bake till
a nice brown.

MRS. S. A. MILLER.

CHOP SUEY

One pound hamburger steak cooked, 2 raw onions cut fine, $1\frac{1}{2}$ cup macar-
oni cooked, 1 quart can tomatoes; mix together, add salt pepper and stew till
thick on low fire, stir frequently for it burn easily.

BEEF LOAF

$2\frac{1}{2}$ pounds round steak ground, $\frac{1}{2}$ pound pork steak ground, 1 egg, 6
crackers rolled fine, $\frac{1}{2}$ cup cold water, small tablespoon salt, $\frac{1}{2}$ teaspoon
pepper, sage to taste. Mix thoroughly, mold into a loaf. Put into a bread
pan and bake $1\frac{1}{2}$ hours. Pour over the loaf heaping tablespoon of butter
dissolved in $\frac{1}{2}$ cup of boiling water.

MRS. J. L. WILDER.

BEEF LOAF

3 pounds round steak, $\frac{3}{4}$ pound fresh pork; put through the food chopper;
add $\frac{1}{2}$ dozen crackers rolled fine, 2 eggs well beaten, 1 cup sweet milk. Season
with salt, pepper and sage. Shape into loaf and roll in cracker crumbs. Bake
1 hour.

MRS. W. B. BRIDGE.

CHUCK STEAK IN CASSEROLE

Cut 1 or 2 slices of chuck (large enough to fit your casserole), and at
least 2 inches thick. Brown well in some of the fat, place in the casserole,
add enough hot water, or meat or vegetable stock to cover. Cover the casserole
closely and cook in the oven for $1\frac{1}{2}$ hours, or until nearly tender. At the end
of that time, add several small onions which have been parboiled, sliced raw
carrots, small potatoes, and salt and pepper. Cover and continue cooking until
the vegetables are ready to serve. If a thickened sauce is desired the liquor
may be drained off and thickened with flour, then added to the vegetables and
meat; serve from the casserole or arrange on platter.

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CASSEROLE OF LAMB

2 pounds breast or shoulder of lamb, 2 cups diced potatoes, 2 cups diced carrots, 1 small onion, chopped; 1 cup canned tomatoes. Seasoning. Cut lamb in small pieces, roll in flour and brown well in hot fat with the onion. Put in well-greased casserole with the tomatoes and 1 cup hot water. Bake 2 hours, replenishing water from time to time. Add potatoes and carrots and bake $\frac{1}{2}$ hour longer. Thicken the gravy and serve very hot, with fresh Royal Baking Powder biscuits.

MRS. J. C. M.

POT PIE**POT PIE**—That never fails to be light

2 eggs, 8 tablespoons sweet milk, 2 tablespoons melted butter, 2 cups flour, 2 teaspoons Royal Baking Powder, a little salt; drop small spoonful in the boiling liquid. Cover and cook 8 or 10 minutes.

MRS. F. M. STAGE.

HAMBURG STEAK AND MACARONI

One pound hamburger steak, 2 cups macaroni, 1 small can of tomatoes, 1 onion, salt and pepper; put macaroni in boiling water with a teaspoon of salt and boil for 30 minutes, drain off water, put in baking dish, alternate layers of macaroni, tomatoes and onions sliced very thin and meat, sprinkle with salt pepper and little pieces of butter; repeat until dish is full; bake about one hour.

MRS. C. C. SHEED

SPANISH STEAK

1 pound hamburger steak, 1 cup soft boiled rice 1 pint tomatoes. Mix well, season with butter, salt and pepper and bake 1 hour. Place pieces of butter on top of loaf.

MRS. J. L. WILDER

SWEETTHREADS SAUTE WITH FRENCH PEAS

Sweetthreads, grated bread crumbs, egg, butter, salt, butter; after washing well, cook in boiling salted water with tablespoon lemon juice 20 minutes, remove and put them in cold water for few minutes and then sprinkle with salt and pepper, roll in fine white bread crumbs, then in the beaten egg, roll again in the crumbs and fry in bacon fat after the bacon is fried; serve sweetthreads and bacon garnished with the French peas heated and seasoned with butter, salt and pepper.

CHICKEN A LA KING

Two cups cold chicken, 4 mushrooms (large or medium), $\frac{1}{4}$ green pepper, cook in tablespoon butter until soft; 1 cup thin cream, 1 cup chicken broth, mix; 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, stir this into 1 tablespoon melted butter, add cream and broth and cook until smooth, when boiling add mushrooms, chicken and pepper; cook until thoroughly heated; yolks of 2 eggs beaten, 1 teaspoon lemon juice, add eggs and lemon juice and serve at once on buttered toast.

MRS. RAY EMBENDORFER

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COLD HAM MOUSSELINE

One-half cup chopped ham, $\frac{1}{2}$ cup hot chicken stock, $\frac{1}{2}$ tablespoon grated gelatine, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{2}$ double cream, canned peas, 3 tablespoons cold water; dispose of a circle of cooked peas in the bottom around the side of the molds, soften the KNOX GELATINE in the cold water and dissolve in the chicken stock; set the molds in ice water; put a few drops of the gelatine mixture around the peas to hold them in place; to the rest of the gelatine mixture add the ham, salt, pepper, stir over ice water until beginning to set, then fold in the cream beats very light and turn into the decorated molds; when unmolded serve with lettuce and salad dressing; this makes 5 to 6 molds.

MRS. F. E. ELIRED

VEAL LOAF

Two pounds veal, $\frac{1}{4}$ pound lean ham, $\frac{1}{4}$ pound salt pork, $\frac{1}{2}$ cup cracker crumbs, 2 eggs beaten, juice of $\frac{1}{2}$ lemon, 3 tablespoons milk, 1 tablespoon, salt, pepper and sage; mix thoroughly and bake 2 hours; serve hot with pan gravy, or cold.

MRS. DONALD BELL

ROYAL SCALOP

Smoked ham, hard boiled eggs and cream sauce, chop ham as for hamburger, put a layer of cream sauce in bottom of baking dish then a layer of ham, then a layer of chopped eggs, and a layer of sauce on top; bake $\frac{1}{2}$ hour.

MRS. MAY BURDICK

PRESSED VEAL

Cook veal until tender and pick to pieces, season, put the veal in the bottom of a large narrow pan and a row of hard boiled eggs in center first, cutting off the ends of the eggs so as to put them close together, then pack the rest of the veal in the sides and top and press; if well packed the egg will be in the center of each slice.

MRS. MAY BURDICK

ENGLISH BEEF PUDDING

Two cups suet chopped very fine, to this add about 4 cups flour, salt and mix well, then pour in water enough to make a stiff dough; dampen a square of white factory and lay it in bowl or basin about size you wish pudding to be; roll suet crust about 1 inch thick and line the cloth; have ready about 3 lbs. of round steak cut into cubes and fill crust, seasoning well with pepper, salt and butter; roll out balance of crust and put over top of meat, draw up cloth and tie tight; put into kettle of boiling water, in bottom of which has been placed a wire rack to keep from burning and let boil for 3 or 4 hours; when ready to serve remove cloth and put into hot dish, cut a small square opening in top of crust and pour in broth which has been made from the trimmings of the meat; be sure to salt water in which pudding is boiled.

MRS. MATTIE WILDER

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CHILI CON CARNEY

One pound round steak diced, 2 medium onions, $\frac{1}{2}$ quart tomatoes, 1 can kidney beans; cook meat and onions 2 hours in water to cover meat, then put in tomatoes and beans with a good deal of butter, chili and salt; cook until thick.

RONNEY REMENDORFER

BAKED BEEFSTEAK

Take a round of steak and pound well, make a bread dressing well moistened with warm water; season with salt, pepper and butter; roll dressing inside of steak and tie firmly; bake three-quarters of an hour in a well buttered covered dish.

MRS. J. L. WILDER

BRAISED BEEF

Round steak cut $1\frac{1}{2}$ in. thick, pound into this 1 cup of white flour, when well pounded put on low flame and sear both sides well in butter; just before putting into oven add $1\frac{1}{2}$ cups water, to keep from burning, salt and pepper; bake until tender, turn frequently.

ROAST CHICKEN OR TURKEY

Clean, prepare and truss a chicken; stuff with poultry dressing until about three-fourths full; sew or bring skin together with a skewer where incision has been made, rub surface with salt; rub 3 teaspoons butter until creamy mix with 2 tablespoons flour; spread paste over breast and legs, place in roasting pan which has been dredged with flour, place in hot oven until flour is brown; pour 1 cup water in pan and baste frequently; reduce heat of the oven considerably; turn the chicken during the roasting that it may brown evenly; the bird may be dredged with flour two or three times during the baking; bake until the breast meat is tender.

ROAST PIG

A pig for roasting or baking should be small and fat; when nicely dressed let lie in salt water over night; prepare a dressing of bread soaked soft, the water squeezed out and bread mashed fine, and about the same quantity of cold mashed potatoes, two good sized onions chopped fine, season with butter, pepper salt and curry powder, fill the pig with dressing, sew up the opening rub a little butter on the pig to prevent its blistering; bake or roast it from two hours and a half to three hours; when ready for the table garnish with parsley and put a whole lemon in mouth; serve with warm sour apple sauce.

HUNGARIAN GOULASH

Two pounds lamb diced, 3 onion sliced and browned in butter, put in the lamb and sear well, add 1 bunch of celery cut fine, and water enough to just cover, boil 20 minutes; then add 1 quart or can of tomatoes, 1 tablespoon butter and salt to taste, boil slowly and when meat is nearly done put in small potatoes and boil with the meat, stir frequently for it burns easily.

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BRESLAU OF MEAT

One pint chopped beef, veal or chicken, 1 gill stock, 2 tablespoons butter, $\frac{1}{2}$ cup fresh bread crumbs, $\frac{1}{2}$ pint cream or milk 1 tablespoon chopped parsley, 3 yolks of eggs, 1 teaspoon Worcestershire sauce, 1 teaspoon salt, 1 teaspoon mushroom catsup, $\frac{1}{4}$ teaspoon Nepaul pepper, $\frac{1}{2}$ teaspoon kitchen bouquet; beat the yolks and chop the parsley fine; then mix all ingredients well together; brush custard cups well with melted butter and press the mixture into them; partly fill baking pan with boiling water, stand cups in it, bake in quick oven for thirty minutes; when done turn them from cups onto a heated dish, pour around tomato sauce, garnish with triangles or hearts of toast and serve hot.

MEAT BALLS

One quart beef chopped fine, 1 quart fine bread crumbs; moisten with meat broth, season with salt and pepper, work into balls; roll first in egg, then in cracker crumbs; fry in lard in a wire basket for 7 minutes.

MRS. J. PETERSON.

ROAST TURKEY

Fill with stuffing of bread, butter, salt, pepper and oysters if desired; before putting in the oven rub the turkey thoroughly with butter, sprinkle with salt and dredge with flour; the flour keeps juice in turkey; bake three to four hours.

MRS. F. KELKENBERG.

TIMBALES OF MEAT

One egg, 1 cup sweet milk, $\frac{1}{2}$ tablespoon melted butter, pinch of salt, flour to make thin batter; fry with timbale irons in kettle of hot lard; fix meat in small pieces and cover with milk or cream dressing; fill timbales with the meat mixtures and serve hot.

MRS. J. G. HARRINGTON.

COLD MEAT AND POTATO BAKED

Chop cold roast beef or steak fine, also chop twice as much cold potato separately; make a gravy of two-thirds cup of milk, 1 tablespoon flour, seasoned well with butter, pepper, and salt, stir constantly until smooth; if you care for onion put in 1 teaspoon chopped fine; to this amount of dressing put in 1 cup meat and let it heat thoroughly; put in a buttered dish a layer of this mixture, then of potatoes and so on till all is used up; bake 15 to 20 minutes in moderate oven.

FLORIE TINKHAM.

SPANISH STEAK

A round steak cut one to two inches thick; dredge a cup of flour into the steak by pounding with edge of old plate, heat suit; fry steak brown on both sides; then fill frying pan with hot water and let meat cook slowly for one hour. Then make gravy and pour over it. Season with salt and pepper while frying.

MRS. F. CHENEY.

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SAUSAGE

Forty pounds pork, 3 ounces pepper, 1 ounce sage, 10 ounces salt.

CHICKEN OR VEAL CROQUETTES

To each pint chopped cold meat allow $\frac{3}{4}$ pint cream sauce, 1 small slice bread crumbed very fine, 1 teaspoon celery extract, small quantity onion juice; mix well with hot sauce, make in small oblong balls, let them stand for 2 hours in cool place, then dip in egg, roll in cracker crumbs and fry in hot lard.

Cream Sauce—1 pint milk when hot, add 2 tablespoons each butter and flour, stir till smooth and thick; salt and pepper.

MRS. WM. LOFTUS

DRESSING FOR FOWLS OR MEAT

Soak bread in milk or hot water until all lumps can be mashed; season with butter, pepper, salt, sage, 1 onion and celery chopped fine if desired, also heart and liver chopped; fill fowl the day before roasting.

Memorandum

Use KNOX GELATINE—the two quart package.

FISH AND OYSTERS

SALMON A LA CREOLE

Cook in two heaping tablespoons butter 1 finely chopped green pepper, 1 minced onion and 1 chopped tomato (or one-half cup canned tomatoes); add liquid drained from salmon with enough water added to it to make 1 cupful, stir until the pepper and onion are soft; add 1 can salmon, drain and mixed, simmer and serve hot.

BAKED SALMON

With a fork break apart 1 can salmon; mix with 2 heaping cups of hot mashed, seasoned potatoes, break in and mix altogether 1 egg; form into little balls and fry brown or make into a loaf and bake in well greased bread tin $\frac{1}{2}$ hour or until nicely browned; use $\frac{1}{4}$ cup of milk in mixing as that will help it to brown.

BAKED SALMON IN PEPPER CASES

One pound can salmon, 8 green peppers, crackers, butter; remove skin and bones from one can of salmon, season with salt and pepper and onion juice; mix with an equal quantity of cracker crumbs moistened with butter, or left-over stuffing can be used instead; the mixture should be quite moist, if not, add little milk; cut lengthwise 8 sweet peppers, remove seeds, parboil 5 minutes and fill with fish; put in baking pan, surround with hot water, and cook until cases are soft but not broken.

SHRIMP WIGGLE

One cup shrimp, 1 cup peas, one-eighth teaspoon paprika, 1 large tablespoon flour, $1\frac{1}{2}$ cups milk, 2 tablespoons butter, 1 teaspoon salt, 1 teaspoon chopped parsley, $\frac{1}{2}$ teaspoon beef extract; prepare the shrimp by rinsing, draining and cutting or breaking in small pieces; soften the butter in the chafing dish, mixing the flour well with it; then pour on gradually the milk and as soon as the sauce thickens add the shrimp and peas with all the seasonings. Bring to the boiling point and serve.

SALMON BOUNDINS

For a can of salmon add 4 tablespoons bread crumbs, 2 teaspoons lemon juice, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, 2 tablespoons melted butter, 6 tablespoons cream, 2 well beaten eggs; bake in loaf or small custard cups; stand dish in pan partly filled with hot water and bake in moderate oven for 20 minutes or until firm in center, when done turn on platter and pour around cream sauce made as usual, adding 2 teaspoons of lemon juice and 2 beaten egg yolks.

BAKED TUNA FISH

Shred tuna fish, make cream sauce with paprika and butter and put in tuna fish; grate cheese over top and bake long enough to brown nicely; can be baked in individual ramekins.

MRS. R. A. NEWMAN

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LOBSTER A LA NEWBURG

Two pounds lobster, 1 tablespoon butter, $\frac{1}{2}$ tablespoon flour, 1 cup cream, 1 tablespoon salt, $\frac{1}{4}$ teaspoon cayenne, paprika, yolks of 2 eggs, $\frac{1}{2}$ teaspoon kitchen bouquet; boil a live lobster 20 minutes, cool and remove the meat from the shell, cutting in medium small pieces; mix the butter and flour well together in chaffing dish and gradually add the cream, stirring constantly; when hot, and smooth add the lobster and cook until the lobster is thoroughly heated; add all the seasonings and lastly the beaten yolks of the eggs; mix all well together, remove from the fire and serve at once.

LOBSTER CHOPS

One can lobster or two cups boiled lobster, three tablespoons flour, one tablespoon chopped parsley, 1 cup cream or milk, 1 tablespoon butter, $\frac{1}{4}$ nutmeg, yolks of 2 eggs, salt and cayenne to taste; put the cream or milk on to boil, rub the butter and flour together, and add to the cream or milk when boiling; now add the beaten yolks and cook two minutes; take from fire and add the lobster; mix well; turn out on a dish to cool; when cool, form into chops, roll first in beaten egg, then in bread crumbs; put them in a frying basket and fry in boiling oil or dripping until a nice brown.

FRIED OYSTERS

First dry oysters well; have ready a plate of bread crumbs; beat an egg, let them lay in the egg a few minutes, then roll in bread crumbs; fry until brown in half butter and half lard. G. D.

CLAM FRITTERS

To one-half dozen clams chopped and liquid, add $\frac{1}{2}$ cup sweet milk, 2 well beaten eggs, salt and pepper, 1 cup cracker crumbs; fry in hot lard.

MRS. M. A. JACKSON

SCALLOPED OYSTERS

To 1 qt. of oysters take $\frac{1}{2}$ lb. crackers rolled fine; first put in a casserole layer of rolled crackers, then a layer of oysters and a little butter, pepper and salt, and so on until dish is full; moisten all with milk and bake one hour; when baking if too dry put on more milk.

Memorandum

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EGGS

"Oh, tis eggs are a treat, when so white and so sweet,
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SCRAMBLED EGGS WITH SAUSAGE

Six eggs, 7 sausages, 1 tablespoon butter, 4 tablespoons milk or cream; fry six of the sausages until a nice brown and arrange on a hot platter in a circle then pour off all the fat and cut the other sausages in small pieces, add the butter, eggs beaten gently in milk; mix the sausage, stir constantly, and cook until thick and smooth; season to taste and put into circle of sausage and garnish with cress; very finely minced sardines with scrambled eggs in cream served on toast is a very tasty dish for late supper.

EGG CROQUETTES

Six eggs boiled hard and chopped fine when cold, 1 tablespoon finely chopped parsley, 1 teaspoon finely chopped onion, salt and pepper, sauce, 2 tablespoons flour, 1 tablespoon butter, 1 cup milk; this sauce must be very thick; mix eggs and sauce together and let cool thoroughly before making into croquettes; croquettes can be made without parsley and without onions if you do not care for the flavor.

MRS. J. R. THOMAS

EGG SALAD

One dozen boiled eggs sliced, 1 cup celery chopped, 1 cup cooked potatoes cut in dice, salt and pepper. Dressing—2 eggs whipped, 1 level teaspoon mustard, 1 teaspoon sugar, 3 tablespoons vinegar; stir all together and put in salad; whip $\frac{1}{2}$ pint sweet cream and add lastly.

MRS. H. VAN CLEEF

WELCH RABBIT

One and $\frac{1}{2}$ cups grated cheese, 2 eggs, speck cayenne pepper, 1 tablespoon butter, 1 teaspoon mustard, $\frac{1}{2}$ cup cream or milk; put all in double boiler and stir until cheese melts; spread on toasted bread and serve hot.

MRS. E. W. BUCKLEY

DEVILED EGGS

Boil 6 eggs hard, remove shell and cut eggs lengthwise, removing the yolk carefully, and mash fine; add 1 teaspoon mustard and 1 of vinegar, salt and pepper to taste; roll in little balls and lay in center of each half.

SCALLOPED EGGS

Twelve hard boiled eggs sliced thin, place a layer of bread crumbs in the bottom of a well buttered baking dish, then a layer of eggs; season with bits of butter, pepper and salt; continue until dish is full, having crumbs on top; pour over all 1 large cup sweet cream or milk and brown in oven.

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WHEAT'S ICE CREAM CO.

BREAD AND BISCUITS

BROWN BREAD

2 cups graham flour, 2 cups corn meal, 1 cup molasses, 3 cups buttermilk, 2 even teaspoons soda, 2 even teaspoons salt. Put flour, meal and soda together, also molasses and milk. Then beat all together. Steam 2 hours or longer.

MRS. WARREN

DROP BISCUITS

3 cups flour sifted twice with 3 teaspoons Royal Baking Powder, 1 teaspoon salt. Melt butter the size of an egg, and add to $1\frac{1}{2}$ cups milk. Mix thoroughly, drop in large spoonfuls on buttered tin. Bake in quick oven.

MRS. GEORGE BASSETT

POT PIE DUMPLINGS

$\frac{1}{2}$ cup milk (can use water), break one egg into it, 1 cup flour with two teaspoons Royal Baking Powder, $\frac{1}{2}$ teaspoon salt. Add enough flour to make stiff enough to drop from spoon. Drop on a plate a little distance apart and cook in steamer fifteen minutes or drop in the stew same length of time. Do not disturb them, and some do not cover.

MRS. O. EARL

STEAMED CORN BREAD

Two cups corn meal, $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoon each salt and soda, 1 tablespoon shortening. Make in small loaves, using baking powder cans. This rule will make four loaves. Steam 3 hours, bake $\frac{1}{2}$ hour. One-half cup of seeded raisins added to last can will make a nice pudding. Serve with sauce, or cream and nutmeg. Mrs. Martin Downey.

CORN BREAD

One quart sour milk, 1 quart corn meal, 4 tablespoons flour, 4 tablespoons sugar, 2 tablespoons soda, $1\frac{1}{2}$ teaspoons salt.

WAFFLES

Three eggs, 1 quart sour milk, 1 teaspoon soda, a little salt, 2 tablespoons melted butter. Beat yolks thoroughly, stir in the milk butter and soda, lastly the whites beaten stiff. Use flour enough to make stiffer than pancakes. Bake in waffle irons.

PARKER HOUSE ROLLS

1 pint scalded milk, 1 yeast cake, $\frac{1}{2}$ cup sugar, piece butter size of egg; let it cool, then stir stiff batter, let raise. When light, knead not quite as stiff as bread. Let it raise again, then make into rolls. Let it raise and when, when light bake twenty-five or thirty minutes.

Mrs. L. A. Swift.

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NUT BREAD

One cup sugar, 1 egg, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups sweet milk, 3 cups flour, 3 teaspoons Royal Baking Powder, raisins and nut meats to suit, cream, sugar, eggs and salt, add milk, stirring constantly, add flour mixed with baking powder; mix some flour with raisins.

MRS. M. WRIGHT.

MUFFINS

Two cups flour, 1 cup sweet milk, 2 tablespoons sugar, 1 tablespoon melted lard, 1 tablespoon melted butter, 1 egg, 2 tablespoons Royal Baking Powder, pinch of salt.

SADIE KERN

FRUIT BREAD

One pint sweet milk, 2 cakes of compressed yeast, $\frac{1}{2}$ teaspoon salt, 4 tablespoons shortening (half lard, half butter) 4 tablespoons sugar, $1\frac{1}{2}$ cups of fruit, cut rather fine; scald milk and cool to luke warm temperature, strain into the milk the yeast dissolved in $\frac{1}{4}$ cup luke warm water, adding what milk is needed to dissolve the yeast thoroughly, sift salt with three cups of flour, beat well into liquid and let sponge rise. Cream the lard, butter and sugar; dredge the fruit with flour and add these ingredients to sponge; then add sufficient flour to make soft dough; knead thoroughly and set to rise; when light, divide into equal portions, form into loaves, put in bread pans, and when light bake in slightly cooler oven than is required for plain bread; for the fruit in the bread use either raisins, currants, citron, dates or figs, use but one kind at a time.

MRS. F. C. PARKER

OATMEAL BREAD

Two cups oatmeal porridge, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 cup of yeast or bread sponge or one compressed yeast cake, lard size of egg, set in sponge and when light mix in loaf with white flour, let rise and when light put into tin, let rise and when light bake $\frac{1}{2}$ hour.

MRS. D. McALLISTER..

DROP BISCUITS

Three cups flour sifted twice with 3 teaspoons Royal Baking Powder, salt; melt butter the size of egg and add $1\frac{1}{2}$ cups milk; mix thoroughly; drop in large spoonfuls on buttered tin; bake in quick oven.

MRS. GEORGE BASSITT

SALT RISING BREAD

Into a dish holding $1\frac{1}{2}$ quarts, slice one medium size raw potato, add 2 teaspoons corn meal, 2 teaspoons sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda, fill the dish with boiling water and keep quite warm over night; should be frothy in the morning; in the morning strain and make a thin batter with the water, $\frac{1}{2}$ teaspoon soda, keep warm; when this rises, add warm water (3 cups for two loaves), 1 tablespoon of lard, 1 tablespoon salt for each loaf, to make number of loaves wanted.

MRS. ALICE LONG

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TEA ROLLS

(One and one half dozen)

One cup scalded milk, 1 tablespoon sugar, 1 tablespoon salt, 1 tablespoon melted butter, 2 eggs, 1 cake yeast dissolved in $\frac{1}{4}$ cup lukewarm water, 1 pinch nutmeg, $3\frac{1}{4}$ cups flour; when the milk is lukewarm add 2 cups of flour; beat well and add the dissolved yeast; let rise; then add the butter, sugar, salt, nutmeg and well beaten eggs; to this add enough of your flour to make a soft dough; kneed well and let rise in warm place; shape into small rolls, put into a buttered pan, let rise, and bake in a brisk oven for 15 minutes. If this recipe is started early in the morning the rolls will be ready for supper.

RAISIN OR CURRANT BREAD OR SWEET ROLLS

One large tablespoon shortening, 1 cup sugar, 2 eggs beaten as for cake; on this mixture pour 1 pint hot milk and thicken with flour, when cool enough add 1 yeast cake dissolved in 1 cup water (or 1 cup soft yeast) 1 teaspoon salt and more flour, enough for soft sponge; let rise over night; in morning stiffen into very soft dough and let rise again; if wanted for bread put in quantity of fruit if desired; if for rolls mould into cakes, let both rise a second time; bake rolls about $\frac{3}{4}$ hour, bread 1 hour. This recipe makes about 4 dozen rolls.

MRS. H. BELL.

Memorandum

KNOX GELATINE makes dainty desserts for dainty people

FRIEDCAKES AND DOUGHNUTS

FRIED CAKES

2 cups of sugar, 2 eggs, 2-3 cup of sour cream, 1 cup butter milk, a little nutmeg and salt, level teaspoon of soda, 1 teaspoon Royal Baking Powder, flour to make rather stiff dough. MRS. TESNOW

FRIED CAKES WITHOUT EGGS

Two cups buttermilk, 2 cups sugar, 1 cup sour cream, 2 teaspoons soda, 1 teaspoon salt, $\frac{1}{2}$ nutmeg. Fry in hot fat. A. K. M.

FRIED CAKES

2 eggs well beaten, 1 cup of sugar, 5 tablespoonsful of melted shortening, 1 cup sweet milk, 1 teaspoon of salt, 2 tablespoonsful of Royal Baking Powder, nutmeg. MRS. W. B. BRIGGS

FRIED CAKES

1 scant cup sugar, 1 egg, 1 cup sour milk, salt, nutmeg, 1 level tablespoon compound, $1\frac{1}{2}$ cups flour, 1 teaspoon soda; level full, $\frac{1}{2}$ teaspoon Royal Baking Powder. MRS. J. H. PETERSON

FRIED CAKES

1 cup sugar, 1 cup sweet milk, 3 tablespoons melted butter, 3 teaspoons Royal Baking Powder, 3 large eggs; flour to roll soft. MRS. J. W. TUTTLE

RAISED DOUGHNUTS

Two cups yeast same as for bread, 1 cup sweet milk, 6 tablespoons shortening, 2 cups sugar, 2 eggs, cinnamon a little salt and flour. MRS. LENA HERBST

POTATO CRULLERS OR DOUGHNUTS

One pint warm mashed potatoes, 2 tablespoons butter melted in potatoes, $\frac{1}{2}$ teaspoon salt, 2 full cups granulated sugar, three well beaten eggs, 1 cup sweet milk, 5 cups flour, 5 even teaspoons Royal Baking Powder, nutmeg, cinnamon or other flavoring desired. Fry in hot lard. J. B.

DOUGHNUTS

Beat 2 eggs light, add 1 cup sugar, 3 tablespoons butter, 1 cup thick sour milk, and 4 cups flour sifted with $\frac{1}{2}$ level teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ level teaspoon cinnamon and mix well, add as much more flour as needed to handle, but be careful to keep the dough soft. HELEN

POTATO FRIED CAKES

Five potatoes mashed, 5 cups flour, 5 teaspoons Royal Baking Powder, 2 cups sugar, 3 eggs, 1 cup milk, 1 tablespoon butter, nutmeg and 1 teaspoon salt.

EASY FRIED CAKES

Two eggs, 2 cups sugar, $1\frac{1}{2}$ cups buttermilk, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ teaspoon soda, 2 small teaspoons Royal Baking Powder in the flour, $\frac{1}{2}$ teaspoon salt; fry in hot lard. MISS M.

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COOKIES

WHITE COOKIES

1½ cups of sugar, 1 cup butter, 3 eggs, 6 tablespoons sweet milk, 1 scant teaspoon soda, 2 level teaspoons of Royal Baking Powder, enough flour to roll out easy. Cream butter and sugar together. Beat eggs separately, then add to mixture.

MRS. E. TUTTLE

SUGAR COOKIES

2 cups sugar, 1 cup shortening, 1 cup sour milk, 1 egg, 1 teaspoon soda, 1 teaspoon Royal Baking Powder; a little grated nutmeg, salt; roll soft.

SADIE KEEN

BROWN SUGAR COOKIES

1½ cups brown sugar, ½ cup of water, ½ cup of shortening, ½ cup of raisins, 1 teaspoon of vanilla, 1 teaspoon of soda, 1 teaspoon of Royal Baking Powder, with flour and a pinch of salt; flour to roll.

MARY B.

WHITE DROP COOKIES

1½ cups sugar, ¾ cup shortening, 1 egg, 1 cup buttermilk; salt; season with either vanilla or nutmeg; 1 teaspoon soda; flour enough to thicken; drop on greased tin and bake in hot oven.

MRS. D. McALLISTER

WHITE COOKIES

2 eggs, 2 cups sugar, 1 cup shortening, 1 cup sour milk, 1 heaping teaspoon saleratus, 1 teaspoon Royal Baking Powder, 1 teaspoon vanilla, 1 teaspoon salt.

MRS. W. E. BRIGGS

OATMEAL DROP COOKIES

1 cup shortening, 1 egg, 1 cup sugar, 3 cups rolled oats, 2 cups flour, 5 tablespoons sweet or sour milk, 1 teaspoon soda. Salt soda and flour should be sifted together. Nuts or raisins may be added if desired.

FRANC M. WIDLER

CHOCOLATE COOKIES

1 egg beaten, 1 cup brown sugar, ½ cup melted butter, ½ cup sweet milk, 1½ cup flour, 2 squares of chocolate, ½ teaspoon soda, walnut meats and vanilla. Bake in large tin and cut in squares when done, and frost.

Frosting—3 tablespoons of cream, 2 cups of confectionery sugar, 1 square of chocolate, vanilla.

MRS. TESNOW

FRUIT COOKIES

2 cups white sugar, 3 eggs, 1 heaping cup of shortening, 1 cup of raisins, 1 cup currants, 2-3 cup molasses, 2 teaspoons cinnamon, 1 teaspoon soda, flour to roll good.

MRS. SNELL

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SUGAR DROP COOKIES

One-half cup butter, 1 cup of sugar, two-thirds cup sweet milk, 1 egg, 2 teaspoons baking powder, $2\frac{1}{2}$ cups flour, drop with a spoon in buttered tins, sift a little sugar on top on bake quickly a light brown; flavor with lemon or vanilla.

FILLED COOKIES

One cup sugar, 1 egg, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon of lemon, pinch of salt, $1\frac{1}{2}$ teaspoon Royal Baking Powder, flour enough for rolling; bake in quick oven. Filling—1 cup raisins, $\frac{1}{2}$ cup water, 1 teaspoon of flour, $\frac{1}{2}$ cup sugar; cook until thick; spread between two cookies rolled very thin.

MRS. C. C. SHIELD

GINGER COOKIES

One cup white sugar, 1 cup of lard large, 3 eggs, 1 cup New Orleans molasses, 1 teaspoon salt, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon vinegar, 1 small tablespoon soda moistened in $\frac{1}{4}$ cup warm water $\frac{1}{2}$ teaspoon Royal Baking Powder in cup of flour, mix soft.

MRS. CHAS. SHERRY

MOLASSES COOKIES

One cup molasses, 1 cup brown sugar, 1 cup butter or shortening, 3 eggs, 2 teaspoons soda, 1 teaspoon of all kinds spices, $4\frac{1}{2}$ cups flour.

MRS. A. GOLDSWORTHY

SILVER LAKE COOKIES

One-half cup sugar, 1 cup molasses, 1 cup sour milk, 2-3 cup lard, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon Royal Baking Powder, 1 egg, $\frac{1}{2}$ cup chopped raisins or currants. Stir stiff and drop.

-MRS. NORA SWIFT.

AMMONIA COOKIES

1 large cup sugar, 1 cup shortening, 2-3 cup sweet milk, 2 eggs, 3 teaspoons Royal Baking Powder, 1 teaspoon ammonia. Flavor to suit.

MRS. D. J. COUGHLIN

HERMITS

1 cup shortening, 1 cup brown sugar, beat these together, 1 teaspoon soda, in 1 tablespoon hot water, 4 tablespoonsful cold water, 3 eggs, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful spices or nutmeg, 2 cups flour, 1 cup chopped raisins and currants, stir and drop in tins, 2 tablespoons sour cream improves.

MRS. FRANK M. STAGE

SUGAR COOKIES

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sweet milk (scant), 2 eggs, 2 teaspoons Royal Baking Powder. Beat eggs very light, add sugar and beat, add shortening and then beat all together, mix soft with flour; bake in hot oven quick. Sprinkle with sugar before putting in oven.

MRS. W. W. DAY

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TO-DAY**

GET A BRICK OF ICE CREAM AT



ROLLED OATS COOKIES

1 cup butter or lard, 1 egg, 1 cup sugar, 3 cups rolled oats, 2 cups flour, 5 tablespoons sweet milk, 1 teaspoon soda, a little salt, very hot oven. Roll out.
MRS. M. M. STAGE.

GRAHAM SHINGLES

1 cup sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup milk (water), a little salt and nutmeg; small teaspoon soda. Stir stiff with graham and use flour to roll out.

MRS. E. M. BAILEY

MARGUERITES

Beat the white of 1 egg to stiff froth, stir quite thick with pulverized sugar, the same as for frosting. Chop peanuts and add lastly, put on crackers and bake a light brown.

MRS. G. BLUCK

SUGAR COOKIES

2 cups sugar, 1 cup butter, 4 tablespoons water, 1 teaspoon soda, 2 eggs, 1 teaspoon lemon, salt, flour, probably about 4 cups. Roll out and bake.

MRS. SOHL.

OATMEAL COOKIES

1 cup lard or butter, 2 cups sugar, cream these together, then add 3 cups flour with 1 teaspoon of soda and 3 cups oatmeal, salt and spice. Mix well with the hands, then add raisins and nuts and last mix in $\frac{1}{2}$ cup boiling water. Put out in hands and bake.

MRS. F. E. ELDRID-

COOKIES WITHOUT EGGS

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup sweet milk, 1 teaspoon Royal Baking Powder, 1 dessert spoonful orange peel dried and pounded fine, flour enough to make stiff enough to drop on buttered paper in teaspoonfuls; they will spread and form themselves.

GINGER SNAPS

Into a bowl measure 1 cup of molasses, 1 cup of brown sugar, $\frac{1}{2}$ cup of lard or butter, soft. Mix 3 tablespoonfuls of ginger, 1 teaspoonful of cinnamon and $\frac{1}{4}$ teaspoonful of ground cloves, and add to 1 cup of flour. Dissolve 1 scant teaspoonful of soda in $\frac{1}{2}$ cup of boiling water and add to the molasses, sugar and shortening. Then add the cup of flour and enough additional flour to make a dough that can be rolled very thin. Cut and bake.

CREAM COOKIES

1 cup sour cream, 1 cup butter, 2 cups sugar, 1 teaspoon soda, 2 eggs, salt, nutmeg.

MRS. H. H. NEWTON

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PIES

PIE CRUST

1 cup lard, 3 cups flour, $\frac{3}{4}$ cup water, a little salt.

BANANA PIE

Line pie tin with crust and bake. Heat in a double boiler $1\frac{1}{2}$ cups milk, $\frac{3}{4}$ cup sugar. When hot add the yolks of 2 eggs beaten to a froth and 1 tablespoon of corn starch stirred smooth in milk. Let cook until it thickens. Just before taking from the stove slice into it one large banana. Frost with a meringue made from whites of 2 eggs and 1 tablespoon sugar and bake a delicate brown.

MRS. J. THOMAS

CHOCOLATE PIE

1 cup milk, $\frac{3}{4}$ cup sugar, yolk of 3 eggs, 2 tablespoons grated chocolate. Heat milk and chocolate together, add sugar and eggs beaten to a cream, one teaspoon vanilla. Bake with 1 crust with whites of eggs for frosting.

MRS. MAY BURDICK

CREAM PIE

1 pint of milk, 2 tablespoons flour or corn starch, beat up in a little milk and stir in hot milk, 1 cup sugar, a small piece of butter, 2 yolks beaten and stirred in, whites on top. Season with vanilla. Bake the crust first.

H. A. H.

DATE PIE

$1\frac{1}{2}$ cups date pulp, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $1\frac{1}{2}$ cup milk. Remove the stones from the dates; stew in a small quantity of water until soft enough to strain through a colander. To the date pulp add the egg (slightly beaten), salt, cinnamon and milk; bake with only a number crust.

MRS. MINNIE VAN TINE

A REAL RAISIN PIE

2 cups raisins, $1\frac{1}{2}$ cups boiling water, 1 cup sugar, 4 tablespoons corn starch, juice 2 lemons, 1 grated lemon rind, juice 1 orange, 1 grated orange rind, - cup chopped walnut. Cook raisins in boiling water for five minutes; pour into sugar and cornstarch, which have been mixed. Cook until thick; remove from fire and add other ingredients. Bake between two crusts. Walnuts may be omitted if desired.

MRS. J. C. MURPHY

LEMON SPONGE PIE

Juice and rind of 1 lemon, 1 cup of sugar, 3 level tablespoons of flour, butter size of a walnut, the yolks of two eggs, a pinch of salt. Cream this till smooth, add $1\frac{1}{2}$ cups sweet milk and last fold in the beaten whites of the 2 eggs, turn in crust and bake in slow oven same as custard pie.

MRS. EDW. TESNOW

See that the name K-N-O-X is on each package of gelatine you buy.

CARAMEL PIE

1 cup of brown sugar, yolks of 2 eggs, 1 large tablespoon of flour, 1 cup milk or water, mix together and cook in a double boiler, 1 teaspoon vanilla. Beat whites and put on top as lemon pie. MRS. A. GOLDSWORTHY

COCONUT PIE

1 pint of milk, 1 cup of coconut, 1 teacup sugar, 3 eggs. Mix yolks with sugar and coconut, stir in milk put in to pie tin lined with pastry and bake. Use white of eggs for frosting returning it to the oven until slightly brown. MRS. MILLER

RHUBARB PIE WITH MILK

1 cup rhubarb sliced thin, 1 cup sugar, yolks of 2 eggs, 1 cup of sweet milk, 1 teaspoonful of lemon extract, 2 teaspoonfuls of flour. Bake in a slow oven with one crust. Use whites of eggs for frosting. MRS. S. MILLER

CONSERVATION RAISIN PIE

1 cup raisins, 1 cup water, 1 tablespoon cornstarch or tapioca, 1 level teaspoon salt or lemon juice. Wash raisins, put in sauce pan with cold water, and bring slowly to a boil; add salt or lemon juice and corn starch or tapioca, which has been mixed with a little cold water; boil three minutes, pour into pie tin which has been lined with crust. Put strips across the top. This pie is much improved by adding little slices of lemon. FRANC M. WIDLER

PUMPKIN PIE

3 heaping cups sifted pumpkin, $2\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ even teaspoons salt, 2 teaspoons cinnamon, 1 teaspoon ginger, 2 eggs, $\frac{1}{2}$ quart of milk. MRS. J. H. DICKERSON

CARAMEL PIE

Bake one crust first; 1 cup brown sugar, butter size of egg, $\frac{1}{2}$ cup water, boil till waxen or gets brown but do not burn; 2 egg yolks, 1 pint milk, 1 heaping tablespoon cornstarch, heat milk first saving a little to be mixed with yolks and starch; cook this to a cream, stirring constantly, when cooked take from fire and add slowly the hot syrup, and when well mixed add 1 teaspoon vanilla and turn into crust; beat whites of 2 eggs, spread on top and brown in oven. MRS. CARL GIFFORD

KNOX GELATINE makes a transparent, tender, quivering jelly.

The Ladies Aid Society of the Methodist Episcopal Church, takes this space to thank the advertisers who by their patronage made it possible for this excellent Cook Book to be issued.

PUDDINGS AND SAUCES

SAUCE FOR PUDDING

1½ cups of milk, 2 tablespoons sugar, 1 teaspoon vanilla. Just before serving beat the white of an egg and stir carefully into milk.

MRS. FRANCES SWIFT

CHOCOLATE CUSTARD

Beat thoroughly yolks of 4 eggs with 1 cup of granulated sugar, add to this the stiffly beaten whites of 4 eggs, stir together well. Add to this 1 pint boiling cream and 3 ounces chocolate melted in 1 pint of water. Set the dish in boiling water and cook about three minutes.

RUTH WILDER

PLUM PUDDING

1 pound raisins, 1 pound currants, ½ pound sweet chopped fine, 3 eggs, 1 cup sugar, 1 teaspoon soda, 1 small nutmeg, teaspoon salt, 1 cup milk, flour to mix soft. Steam ¾ of an hour. Sauce—Two cups sugar, 1 cup butter, 3 eggs. Flavor vanilla.

MRS. L. D. ROCKWELLSON

DATE PUDDING

2 cups bread crumbs, 1 cup soft white sugar, 1 cup sweet chopped fine, 1 cup dates, heaping, seeded and cut in pieces, 4 eggs, whites beaten stiff, 1 teaspoon Royal Baking Powder, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 wine glass cherry or berry juice. Steam or boil for 3 hours in a well buttered mould. serve with hot sauce.

MRS. C. HIGGINS

SUET PUDDING

1 cup molasses, 1 cup sugar, 1 cup sour milk, 1 cup suet, 1 cup currants, 2 cups raisins, 1 egg, 1 teaspoon soda, stir as stiff as molasses cake; steam 3 hours.

MRS. J. H. DICKERSON

BAKED INDIAN PUDDING

3 pints boiling milk, 7 tablespoons corn meal, 3 eggs, butter size of an egg, 3 tablespoons sugar, spice; bake from 2 to 3 hours.

MUSIE E. CHURCHILL.

DELICIOUS RAISIN ROLY POLY—Try It

1 cup seeded raisins, 1 cup flour, 1 teaspoon salt, 1 teaspoon butter, 1 teaspoon Royal Baking Powder, 2 teaspoons shortening, ½ cup milk, 2 tablespoons sugar. Sift flour, baking powder and salt into bowl, add shortening and rub in very lightly with tips of fingers, add milk enough to make dough to roll out ¼ inch thick. Cover with raisins, which have been stewed, thickened and sweetened with one tablespoon sugar, roll the same as jelly roll; place in bake pan which has been brushed with a little butter; sprinkle top with one tablespoon sugar and dot with the balance of butter; bake in moderate oven 35 to 40 minutes. Serve warm with lemon sauce or milk.

IDA

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MAPLE RICE PUDDING

Boil $\frac{1}{2}$ cup rice until done, set aside, cover tightly, scald 2 cups milk in double boiler, stir $1\frac{1}{2}$ tablespoons cornstarch in $\frac{1}{2}$ cup maple syrup, and stir into hot milk. When thickened cover and let cook 15 minutes. Then add well beaten yolks of 2 eggs and $\frac{1}{2}$ cup syrup and cooked rice. Turn into baking dish. Pour over the top the whites beaten stiff, brown slightly. Or the beaten whites may be carefully folded into pudding if preferred; will serve 8 or 10 people.

MRS. FERRY BLACKMORE

HONEY PUDDING

$\frac{1}{2}$ cup chopped suet, 1 cup sweet milk, 1 egg, $\frac{1}{2}$ cup molasses, $2\frac{1}{2}$ cups flour, 2 teaspoons Royal Baking Powder, $\frac{1}{2}$ teaspoon salt; steam 1 hour.

MRS. H. BELL.

GRAHAM PUDDING

2 cups Graham flour sifted, 1 cup molasses, 1 cup sweet milk, 1 cup raisins (if desired), 2 teaspoons soda, a little salt. Steam two hours.

Sauce—whip cream, sweeten with brown sugar. MRS. J. H. PETERSON

CHOCOLATE PUDDING

$\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses, 1 square melted chocolate, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup flour with $\frac{1}{2}$ teaspoon each soda and salt, mix thoroughly and add 1 well beaten egg; steam 1 hour.

Sauce— $\frac{1}{2}$ cup butter, 2 cup powdered sugar, 1 unbeaten egg, vanilla. Beat thoroughly.

MRS. H. BELL.

ENGLISH PLUM PUDDING

One cup flour, 1 cup suet chopped very fine, 1 cup raisins, 1 cup English currants, 1 egg, nutmeg, cinnamon, cloves and allspice to taste, a little salt, enough milk to stir up well; dampen a square of white flannel in water and lay in basin or bowl, then put pudding into cloth, draw up and tie tight, and boil for from 3 to 4 hours; this amount can be increased by using two cups of each ingredient. Sauce—Cream together flour and butter, add 1 cup brown sugar, then water and vinegar and let boil until thick, and add nutmeg to taste; vinegar use also to taste as some is much stronger than others.

MRS. MATTIE WILDER

LEMON SPONGE OR SNOW PUDDING

One-half envelope Knox Sparkling Gelatine, $\frac{1}{4}$ cup cold water, 1 cup boiling water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lemon juice, whites of 2 eggs; soak gelatine in cold water 5 minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of 1 lemon, strain, and set aside, occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape; pile by spoonful on glass dish; chill and serve with hotted custard; a very attractive dish may be prepared by coloring half the mixture red.

Try **KNOX ACIDULATED GELATINE** with the Lemon Flavor enclosed.

GRAHAM PUDDING

One cup sweet milk, 3 cups graham flour, 1 cup molasses, 2 teaspoons soda, 1 cup fruit (currants or raisins); steam 2 or 2½ hours; serve with the following sauce: 2 cups water, 1 cup sugar, 1 tablespoon cornstarch, a small chunk of butter, season with vanilla; cook until thickened.

CHOCOLATE PLUM PUDDING

One envelope Knox Sparkling Gelatine, ¼ cup cold water, 1 cup sugar, ½ teaspoon vanilla, 1 cup seeded raisins, ½ cup dates or figs if desired, ¼ cup sliced citron or nuts, as preferred, ½ cup currants, 1½ square chocolate, 1 pint milk, pinch of salt; soak gelatine in cold water 5 minutes; put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine; remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats, turn into mold, first dipped in cold water, and chill; remove to serving dish and garnish with holly; serve with whipped cream, sweetened, and flavored with vanilla.

FLOATING ISLAND

One quart milk, 4 eggs yolks and whites beaten separately, 4 tablespoons sugar, 2 teaspoons extract vanilla, ½ cup currant jelly; heat milk to scalding, but not boiling; beat the yolks, stir into them the sugar, and pour upon them gradually mixing well, a cup of the hot milk. Put into sauce pan and boil until it begins to thicken; when cool, flavor and pour into glass dish; heap upon to meringue of white whipped until you can cut it into which you have beaten the jelly, a teaspoon at a time, or drop whipped whites by tablespoon on top of custard, and put small piece of jelly in center of each island.

MRS. F. C. PARKER

RICE PUDDING

1 cup soft boiled rice, 1 pint milk, 1 cup sugar, 1 cup raisins, 1 lemon, 3 eggs, piece of butter size of walnut, beat the yolks well and put into the milk. Add the rice and grated rind of the lemon, butter, raisins and ½ the sugar. Bake long enough to harden the eggs. Whip the whites to a froth, add the juice of five lemons with the remainder of the sugar. Spread on pudding and brown. To be eaten cold.

MRS. F. M. STAGE

SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with egg custard.

RICE PUDDING

One quart milk, ½ cup rice, two-thirds cup sugar, ½ cup seedless raisins, piece of butter size of walnut; bake in slow oven for 2 hours, stir 3 or 4 times while baking; on taking from the oven shake a little nutmeg over the and serve while hot.

MRS. SARAH E. ANDERSON

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CARAMEL PUDDING

Two cups hot water poured over 1 cup brown sugar, boil 5 minutes; thicken with 1 tablespoon cornstarch (wet with cold water) pinch of salt; pour over nuts or fruit in individual dishes and serve with whipped cream.

MRS. J. C. JONES

CARROT PUDDING

Cream 1 tablespoon of butter with 1 cup of brown sugar then add 1 well beaten egg, $\frac{1}{2}$ cup milk, 1 cup grated carrots, 1 teaspoon each of powdered cinnamon, allspice and baking soda, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{2}$ teaspoon cloves, 1 cup bread crumbs, 1 cup flour, 1 cup raisins and currants, 2 tablespoons chopped candied citron, dredge the raisins and currants with little flour, use $\frac{1}{2}$ teaspoon salt, stir the whole very hard; put in a buttered mold and steam steadily for three hours. Serve with sauce.

MRS. J. K. WEBSTER

DATE PUDDING

One cup dates, $\frac{1}{2}$ cup walnuts, 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 large tablespoons flour, 2 small teaspoons Royal Baking Powder, salt, steam $1\frac{1}{4}$ hours and brown in oven; serve with or without whipped cream.

MRS. PAUL MacCOLLIN

APPLE GELATINE

Soak 2 tablespoons of Knox Gelatine in $\frac{1}{2}$ cup of cold water; cook six tart apples with half of lemon rind, or use a like amount of seasoned apple juice, put through sieve, add the juice of lemon, the softened gelatine and pour into mold; serve with cream, whipped or plain.

BAVARIAN CREAM

One-half package of Knox Gelatine soaked in $\frac{1}{2}$ pint cold water 30 minutes, then add 1 pint boiling water, 1 cup sugar, $\frac{1}{2}$ cup raspberry juice if desired, if not add flavoring to suit taste; when nearly set add the beaten whites of 2 eggs and put in molds to harden; serve with whipped cream.

MACARON PUDDING

1 pint milk, 1 tablespoon Knox Gelatine, scant $\frac{1}{2}$ cup sugar, $1\frac{1}{4}$ dozen macarons, nuts, cinnamon, vanilla; scald milk and make custard with yolks of eggs, after dissolving gelatine in part of milk. Do not let boil. Add beaten whites of eggs after removing from stove and pour over broken macarons and nuts. Serve with whipped cream.

MRS. J. R. THOMAS

MAPLE MOUSSE

Boil together $\frac{1}{2}$ cup maple syrup and yolks of 2 eggs until like custard; when cool add whipped whites of eggs and $\frac{1}{2}$ pint of cream, whipped; put in molds, then pack salt and ice for 4 hours; any fruit juice may be used instead of maple syrup.

MRS. B. A. NEWMAN

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CAKES

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Pour on small quantity of icing, spread it over the cake with a bread knife, and dip the knife frequently into the water to prevent it from sticking.

Beat eggs in earthen vessel, never in a tin.

Always bake a "tester" in a small pan first to see if your dough is right. If your cake is too solid, put in a few teaspoons of milk; if too soft it will fall in the middle and be spongy or crumbly, add one teaspoon more of flour.

Always use hard to grease your cake pans, as the salt in the butter causes it to stick to the pans.

In warm weather lay eggs in cold water as they will froth better when broken. Always use a fork or wire spoon to beat eggs.

Always select the best material for cake. Your pans for baking must be free from all odors, and should never be used for any other purpose.

CHOCOLATE CARAMEL CAKE

Three cups sugar, 1 cup milk, $1\frac{1}{2}$ cups butter, 5 eggs, 3 teaspoons Royal Baking Powder, $4\frac{1}{2}$ cups flour; bake in 4 layers; caramel for cake— $1\frac{1}{2}$ cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup milk, 1 teaspoon butter, 1 tablespoon of flour, 2 tablespoons water, boil 5 minutes then add $\frac{1}{2}$ cake chocolate; boil until the consistency of custard, add $\frac{1}{4}$ teaspoon soda; remove from stove and flavor with vanilla.

MRS. H. WILDER

SUNSHINE CAKE

White of 7 eggs, yolks 5, $1\frac{1}{4}$ cups granulated sugar, 1 small cup flour, one-third teaspoon cream of tartar, pinch of salt added to white of eggs before whipping; flavor to taste; sift and measure flour and sugar, separate the eggs, beat yolks to a very stiff froth, whip whites to a foam, add cream tartar, and whip till very stiff, add sugar and beat in; put flavor in the yolks and beat, then fold the flour in lightly; bake in moderate oven 40 minutes.

RUTH A. GREEN

WEST END CAKE

Two teaspoons melted butter and fill the cup up with molasses, yolks of 2 eggs, $\frac{1}{2}$ teaspoon each of cinnamon and cloves, 1 teaspoon ginger, and 1 of baking soda, 6 tablespoons cold water, 2 cups flour; bake 3 layers and put together and cover with boiled frosting.

MRS. LYDIA TUTTLE

SPONGE CAKE

One cup sugar, 1 cup flour, 1 teaspoon Royal Baking Powder, 4 eggs, using white of one for frosting, juice of $\frac{1}{2}$ lemon; beat eggs, add sugar, then beat all together hard.

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Beat the white of 1 egg stiff, add slowly 3 even tablespoons of granulated sugar, drop on unbuttered paper and bake in slow oven.

MRS. WILL NEWMAN

CREAM PUFFS

One-half cup butter, 1 cup hot water, boil a few seconds, stir in 1 cup of dry flour, remove from stove and stir till all lumps are out; set away to cool and when cold add the three eggs, beat till smooth, drop 1 tablespoon at a time on a buttered pan and bake in quite a hot oven for 30 minutes. Filling—1 cup milk, 1 egg, 3 tablespoons flour, $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla; cook in double boiler, let all cool, then make a slit in the side of puff and fill.

MRS. J. C. HOAG

FRUIT LAYER CAKE

One-third cup shortening, 1 cup sugar, 1 egg, 1 cup milk, 4 teaspoons Royal Baking Powder, 3 cups flour, 1 teaspoon vanilla, $\frac{1}{8}$ teaspoon salt, cream shortening well, add sugar, add the yolk of egg and vanilla, mix well, add milk then the flour and baking powder which have been sifted together; mix beaten white of egg; bake in 3 greased layer tins in quick oven 5 minutes, put together with fruit filling.

FRUIT FILLING

One and one half cups water, 2 tablespoons cornstarch, $1\frac{1}{2}$ cups fruit jelly, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ lb. chopped figs or dates, juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ cup walnuts or pecans, 2 tablespoons sugar, cook jelly with water, fruit or sugar several minutes, add cornstarch which has been dissolved in a little cold water, cook slowly until thick, remove from fire add nuts, lemon juice, cool and spread between layers of cake.

WINE JUMBLES

One cup molasses, 2 teaspoons soda, 1 cup sugar, $\frac{3}{4}$ cup lard, 1 cup sour milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon ginger, large cup of currants, can use raisins, thicken with flour and mould with fingers; beat an egg, brush over the tops and sprinkle generously with sugar.

MRS. JAMES WEBSTER

SOFT CAKE

Two eggs, 1 cup sugar, 1 tablespoon butter, $1\frac{1}{2}$ cups flour, 2 tablespoons Royal Baking Powder, 1 cup milk, beat whites separately and stir in the last thing

MRS. O. L. HARRINGTON

WHITE LOAF CAKE

One cup sugar, one-third cup butter, $\frac{1}{4}$ cup sweet milk, 2 eggs, $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons Royal Baking Powder, lemon flavor frosting, juice one lemon, confectionery sugar.

MRS. L. A. TILLMAN

Try the KNOX GELATINE recipes found in this book.

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Accrued Interest..... 1,484.88	Undivided Profits..... 5,000.00
Furniture and Fixtures... 5,121.14	Reserve for Unearned Dis-
Cash on Hand and in Banks 70,205.26	count 702.74
	Reserve for Taxes, etc.... 2,500.00
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Total.....\$437,995.64	Total.....\$437,995.64

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ANGEL FOOD CAKE

Whites of 9 eggs, $1\frac{1}{4}$ cups sugar, measured after sifting five times, 1 cup flour, measured after sifting five times, $\frac{1}{2}$ teaspoon cream of tartar, pinch of salt; beat eggs very lightly with flat wire beater, to which has been added the pinch of salt; when eggs are about half beaten add the cream of tartar and until beater seems to cut eggs as it is brought through, then add the sugar gradually beaten lightly, after sugar has been beaten in add flavoring, vanilla and a little lemon juice and hastily sift in the flour and fold in lightly; bake in a tube pan in a very slow oven for from 45 to 60 minutes; have a dish of water in the oven while baking; when baked stand tin with cake in bottom side up on a plate and let stand until cold before removing from tin.

RUTH E. WILDER

EGGLESS CAKE

One cup sugar, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 1 cup chopped raisins, 2 cups flour, 2 teaspoons Royal Baking Powder, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves; bake in loaf in a medium oven.

A FRIEND

SOFT MOLASSES CAKE

One egg, 1 cup molasses, 4 tablespoons melted butter, 7 tablespoons cold water, 1 teaspoon soda, 1 heaping cup flour, 1 teaspoon cinnamon.

MRS. GEO. BASSITT

APPLE SAUCE CAKE

(Without eggs, butter or milk)

Two and half cups sweetened apple sauce, 1 cup lard softened, 2 cups sugar 4 teaspoons soda, 2 teaspoons nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon salt, 1 cup raisins cut up, $4\frac{1}{4}$ cups flour; bake 30 minutes.

MRS. GEO. BASSITT

CHOCOLATE LOAF CAKE

One and $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda in the flour, one and two-thirds cups flour, 2 eggs, reserve one white for frosting; pour $\frac{1}{2}$ cup warm water over two-thirds of cup of chocolate, add this last, 1 teaspoon vanilla.

MRS. KATHRYN CAPLE

ENGLISH WALNUT CAKE

One cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 eggs, 1 heaping teaspoon Royal Baking Powder, 1 cup of stoned raisins, 1 cup of chopped walnut meats, flour the nuts and raisins before putting them in the cake.

MRS. F. C. PARKER.

FRUIT CAKE

One cup brown sugar, 4 tablespoons butter, 1 cup buttermilk, $\frac{1}{2}$ pound raisins, $\frac{1}{2}$ pound currants, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 cups flour, 2 eggs; use white of 1 egg for frosting.

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BROWN LOAF CAKE

Cream 2 cups brown sugar with $\frac{1}{2}$ cup butter, add 2 eggs, $\frac{1}{2}$ cup sour cream in which has been dissolved 1 teaspoon soda; $\frac{1}{2}$ cup water, $\frac{1}{2}$ square chocolate in a little hot water; 1 teaspoon vanilla, salt, 2 cups flour; bake in loaf or layers.

MRS. SOHL.

MOCK ANGEL FOOD CAKE

One cup sugar, 1 cup flour, 3 heaping teaspoons Royal Baking Powder, pinch of salt, sift 4 times or more, 1 cup boiling milk; fold in beaten whites of 2 eggs.

MRS. CHAS. BLACKMORE

VELVET SPONGE CAKE

Two eggs, $\frac{3}{4}$ cup sugar, 2 teaspoons Royal Baking Powder, 1 cup flour, $\frac{1}{2}$ cup boiling water, last then add 1 teaspoon lemon or vanilla.

MRS. A. GOLDSWORTHY

TAYLOR CAKES

One and $\frac{1}{2}$ pints New Orleans molasses, 1 cup brown sugar, 4 eggs, 3 level tablespoons soda, 1 level tablespoon cinnamon, 1 level tablespoon cloves, 2 level tablespoons allspice, 1 pint boiling water, 1 cup butter and lard mixed, flour for soft butter probably 5 pints; mix in whatever order the baker is accustomed to; drop by spoonfuls in well greased pan; this recipe makes about 100 cakes and takes a long time to bake them.

MRS. HOWARD BELL.

CHOCOLATE CAKE

Cook $\frac{1}{2}$ cup milk, 2 square of chocolate grated and yolks of 2 eggs or 1 whole egg until it begins to thicken; remove add 3 teaspoons butter, 1 full cup of sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon Royal Baking Powder, 1 and two thirds cups of flour and vanilla, bake in layer or loaf and frost with white frosting. Carmel Frosting—1 cup sour cream, 1 cup sugar, boil thick, flavor with lemon.

SOLID CHOCOLATE LAYER CAKE

One and half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 $\frac{1}{2}$ cups flour $\frac{1}{2}$ teaspoon soda dissolved in sour milk, 1 teaspoon Royal Baking Powder mixed with flour, 1 teaspoon vanilla; add $\frac{1}{2}$ cake chocolate, dissolve in $\frac{1}{2}$ cup of boiling water; let above cool before using; 3 eggs reserving whites of two for frosting, make boiled frosting with 1 $\frac{1}{2}$ cups sugar beaten into the 2 egg whites.

MRS. J. I. WILDER.

LOAF CAKE

One cup sugar, 1 tablespoon butter, yolks of 3 eggs, 1 cup sweet milk, 2 $\frac{1}{2}$ cups flour, salt, 2 $\frac{1}{2}$ teaspoons Royal Baking Powder, stir 20 minutes. Good.

MRS. J. K. WEBSTER

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AKRON, N. Y.

WHITE FRUIT CAKE

One cup butter, 2 cups sugar, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 pound seeded raisins, 1 pound figs, 1 pound blanched almonds, $\frac{3}{4}$ pound chopped citron, $\frac{1}{2}$ cup coconut, 3 eggs beaten, 3 cups flour; all fruit chopped fine and dredged with a portion of the flour.

MRS. J. L. WILDER

FRUIT CAKE

One and one-half cups light brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 cups flour, 2 teaspoons soda, 2 cups raisins chopped, $\frac{3}{4}$ pound citron, $\frac{1}{2}$ teaspoon each cinnamon, cloves, allspice and nutmeg.

MISS H. A. MONTGOMERY

CHOCOLATE CAKE

One-half cup butter, 2 cups brown sugar, 2 eggs, $\frac{3}{4}$ cup chocolate melted and add $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 cups flour.

CAKE WITHOUT BAKING POWDER

The whites of 4 eggs beaten to a stiff froth, 1 cup of sugar folded in the whites, then beat yolks and add 1 tablespoon of vinegar and 1 scant teaspoon of vanilla, and add this to the whites and fold this gently in 1 cup of flour, and bake in modern oven about 20 minutes.

MRS. J. C. MURPHY

DEVIL'S FOOD

White part—1 cup sugar, $\frac{1}{2}$ cup butter, yolks of 2 eggs; cream the butter and sugar, add yolks of eggs and beat until very light, $1\frac{1}{2}$ cups flour, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon Royal Baking Powder, $\frac{1}{2}$ cup of milk, sift flour, soda and baking powder together and add to the above; then add milk, flavor with vanilla.

Dark Part—Yolk of 1 egg, 5 large teaspoons of chocolate, $\frac{1}{2}$ cup of milk, mix well and cook in double boiler until stiff, mix dark and light parts and add the stiffly beaten whites of two eggs.

Icing—1 cup sugar, small amount of water, white of one egg; cook sugar and water until it spins in a good thread; beat the white of egg (not too stiff) and slowly pour the syrup onto it; beat until cool, add vanilla.

MRS. C. C. SHEDD

WHITE CAKE

One cup sugar, $\frac{1}{2}$ cup shortening, two-thirds cup sweet milk, 3 teaspoons Royal Baking Powder, 2 cups flour, whites of 3 eggs beaten and put in last, $\frac{1}{2}$ teaspoon almond extract.

MISS H. H. MONTGOMERY

WHIPPED CREAM CAKE

Two eggs well beaten, add 1 cup sugar, $\frac{1}{2}$ cup sweet cream, 1 cup flour and $1\frac{1}{2}$ teaspoons Royal Baking Powder; bake in 2 layers; spread whipped cream between layers and on top.

MRS. H. WILDER

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BATAVIA, N. Y.

APPLE SAUCE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cup apple sauce made from sour apples, 2 teaspoons soda, dissolve in apple sauce, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 nutmeg, 1 cup seeded raisins, 2 cups flour.

CAKE WITHOUT EGGS

One and one-half cups sugar, 1 cup sweet milk, 2 cups flour, 2 tablespoons butter, 2 teaspoons Royal Baking Powder, pinch of salt, flavor to taste; bake in layers.

DARK CAKE

Three eggs, 1 cup brown sugar, 1 cup molasses, 3 tablespoons butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cup flour, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon cloves.

MRS. A. GOLDSWORTHY

LAYER CAKE

Three eggs, whites of 2 for frosting, 1 cup granulated sugar, $\frac{1}{4}$ cup butter, two-thirds cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons Royal Baking Powder; flavor to taste

MRS. H. SCHULTZ

FIG CAKE

One and one-half cups sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons Royal Baking Powder, $\frac{1}{2}$ cup cornstarch, whites of 6 eggs; bake in layers and use fig filling; 1 pound figs, $\frac{1}{2}$ cup sugar, 1 cup water, boil until soft; use white frosting for top and sides.

MRS. C. E. HANDY

CARAMEL CAKE

Two scant cups sugar, 4 tablespoons butter, whites of 4 eggs, 1 cup milk, 2 cups unsifted flour, 2 heaping teaspoons Royal Baking Powder. Filling—White of one egg, as much water as egg, measure by putting egg in glass; stir thick with confectionery sugar, melt chocolate and spread on top of bottom layers, and on bottom of top layers if you choose.

MRS. CHAS. SHERRY

ROLL JELLY CAKE

One cup sugar, 1 cup flour, 4 tablespoons melted butter, 2 tablespoons water, 3 eggs, 2 teaspoons Royal Baking Powder.

MRS. A. GOLDSWORTHY

LAYER SPONGE CAKE

Two eggs, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup boiling water, 1 heaping teaspoon Royal Baking Powder; flavor to taste, stir together before putting in water; put whipped cream between layers and on top.

MRS. S. E. HARRINGTON

SOFT GINGER CAKE

One cup sugar, 1 cup butter, 1 cup sour milk, 1 cup molasses, 1 tablespoon ginger, 2 teaspoons soda, 3 eggs, 4 cups flour, sifted.

MRS. H. H. NEWTON

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CHOCOLATE LOAF CAKE

One cup sugar, 1 tablespoon butter, 2 eggs, 1 cup sour milk, 1 teaspoon of soda, $\frac{1}{2}$ cup cocoa, 2 cups flour, $\frac{1}{2}$ teaspoon Royal Baking Powder, use enough hot water to dissolve cocoa.

MYRTLE PURDELL.

DARK LAYER CAKE

One cup brown sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup molasses, 3 eggs leaving out the white of 1 for frosting, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 teaspoon of soda, 1 teaspoon if cinnamon, $\frac{1}{2}$ teaspoon cloves; bake in layers, put white hulled frosting on top and $\frac{1}{2}$ cup chopped raisins in frosting and between the layers.

FRITTERS**APPLE FRITTERS**

1-3 cups flour, 1 $\frac{1}{2}$ teaspoonful Royal Baking Powder, $\frac{1}{4}$ teaspoon salt, 2-3 cup milk, 1 egg, 2 apples cut in thin slices. Fry in deep lard.

MRS. H. BELL.

CORN FRITTERS

1 egg, 1 cup milk, 1 teaspoon Royal Baking Powder, 1 teaspoon salt, $\frac{1}{2}$ teaspoon sugar, 1 can corn, thicken with flour a very thin batter. Fry in hot lard and butter.

GRACE EARL.

BANANA FRITTERS

Mash fine 3 bananas, 1 cup flour, 1 teaspoon Royal Baking Powder, 2 tablespoonful sugar, pinch salt, beat 1 egg light, add 1-3 cup milk. Add to dry ingredients the bananas, 1 teaspoon lemon juice; drop by spoonfuls into hot fat and fry, drain on paper and sprinkle with sugar.

JENNIE TINKHAM

CRUMPETS

4 eggs, 2 cups white sugar, 1 cup butter, 1 teaspoonful soda dissolved in 1-3 cup cold water, 1 teaspoon nutmeg, flour enough to roll out like cookies. Roll thin, cut in small cakes, sprinkle with powdered sugar. Bake in quick oven. Splendid.

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FILLINGS AND ICINGS

FILLING FOR CAKE

3 pounds pears, 1 pound figs; chop fine, 3 pounds brown sugar. Mix all together; let stand over night, then cook until thick like jelly. This makes 9 jelly cups full. It keeps all winter.

FRANC M. WIDLER

VERY RICH CHOCOLATE FILLING

Heat together 1 cup brown sugar, large tablespoon butter, 2 squares Baker's chocolate. Then add 1 cup boiling water, 1 large tablespoon of cornstarch dissolved in water and a little vanilla.

MRS. GEO. BASSETT

FROSTING

1½ cup powdered sugar, 1 heaping tablespoon butter, 3 tablespoons of cream, 1 teaspoon vanilla.

MRS. A. GOLDSWORTHY

NUT FILLING

Two eggs, 1 cup sugar, 2 heaping tablespoons cornstarch, 1 coffee cup of nuts 1 pint of milk. Beat eggs, sugar, corn starch and nuts into milk while boiling. Let it cook as thick as custard.

MRS. A. GOLDSWORTHY

MAPLE SYRUP FILLING

One cup maple syrup, whites of 2 eggs, 1 teaspoon vanilla; broil syrup until hardens when dropped in water; then pour into whipped whites and beat.

IRMA ECKERSON

FRUIT FROSTING—Strawberry or Raspberry

1 cup granulated sugar, ½ cup berries, white 1 egg, mash the berries, add sugar and stir together, add egg and beat well with an egg beater until it is stiff enough to spread on cake. This is also nice for pudding.

MRS. J. D. COUGHLIN

HICKORYNUT FILLING

Beat yolks of 2 eggs, add 3 tablespoons granulated sugar, 1 cup cream, 1 tablespoon cornstarch, small piece butter. Stir all together, boil until it begins to thicken, add 1 cup chopped nuts, boil and stir a few minutes longer. Remove and stir till cool.

MABLE EWING

FROSTING WITHOUT EGGS

1 cup granulated sugar, 5 tablespoons milk, beat 5 minutes, stir until cold and put on a cold cake.

FILLING FOR CAKE

1 cup sugar, ¼ cup cold water; let boil until it strings, then pour in 2 ground figs, ½ cup chopped raisins, 2 tablespoons coconut, ½ cup English walnuts, chopped. Let boil up once, then beat it well into the white of 1 egg beaten stiff. Stir until thick.

MRS. M. R. MEAD

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SALADS AND DRESSINGS

SALAD SUGGESTIONS

- 1 cup apples, 1 cup celery, $\frac{1}{2}$ cup walnuts, Waldorf salad,
 1 cup pineapples, 1 cup bananas, 1 cup cherries,
 Bananas rolled in chopped nuts.
 Prunes stuffed with pecans, whipped cream.
 1 cup celery, 1 cup apples, green peppers.
 1 cup pineapple, 1 cup marshmallows, 1 cup white grapes, $\frac{1}{4}$ cup nuts.
 1 cup peas, 1 cup cheese cut in small cubes.
 1 cup lobster, 1 cup celery.
 1 pint oysters, 3 grape fruit, soaked in grape-fruit juice.
 1 cooked chicken, an equal amount of celery, (about $1\frac{1}{2}$ cup) $\frac{1}{4}$ cup olives, $\frac{1}{2}$ cup of nuts.
 1 cup cooked chicken, 1 cucumber, 1 cup walnuts, 1 cup peas.

LUNCHEON SALAD

One envelope Knox Sparkling Gelatine, 1 cup cold water, $1\frac{1}{2}$ cups boiling water, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup sugar, 2 tart apples, 1 cup celery cut in small pieces; soak Gelatine in cold water five minutes, and dissolve in boiling water; add lemon juice and sugar; when mixture begins to stiffen add apples, sliced in small pieces, chopped celery and broken nuts; turn into mold, first dipped into cold water and chill; accompany with mayonnaise dressing; this mixture may be served in cases made from bright red apples.

DRESSING FOR FRUIT SALAD

One pint thick cream, sugar to sweeten, yolk of egg, juice of small $\frac{1}{2}$ lemon, mix all together and whip stiff, drain before mixing; pineapples, grapes, bananas, oranges, apples, marachino cherries and walnuts cut up and mixed together and served with the above dressing.

OLIVE OIL MAYONNAISE DRESSING

Good rounding tablespoon flour cooked in 1 cup water till snags, let stand till cool, then add yolks of 2 eggs, and whip well into cooked flour, add $\frac{1}{2}$ teaspoon dry mustard and 1 level teaspoon salt, 1 cup olive oil or $\frac{1}{2}$ olive oil $\frac{1}{2}$ macdon oil, add tablespoon at a time to flour and egg whipping constantly until four or five tablespoons have been added then put oil in larger quantities 2 or 3 tablespoons at a time until it is all whipped in, last put in juice of $1\frac{1}{2}$ lemons or 1 lemon and 1 tablespoon vinegar; place in jar and keep in cool place, will keep about one week.

SALAD DRESSING

One can condensed milk, 2 eggs, 1 teaspoon mustard, little salt, 1 cup vinegar, beat all together thoroughly, let stand until thick; very good for cabbage or fruit salad.

MRS. BURDICK

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FRENCH DRESSING

One teaspoon mustard, 1 teaspoon salt, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon paprika, 3 tablespoons vinegar, 6 tablespoons oil, juice of one lemon and a few grains of cayenne.

WESTERN SALAD

One-half pound marshmallows, 1 can white cherries, $\frac{1}{2}$ can pineapple, $\frac{1}{4}$ pound walnuts meats 1 grapefruit (if desired), $\frac{1}{2}$ pint heavy cream whipped, 2 tablespoons salad dressing; this amount serves 8 plates, can be made the day before using.

SWEET DRESSING FOR SALAD

One-half cup sweet milk heated, beat together, 1 egg, $\frac{1}{2}$ cup sugar and 1 tablespoon butter and stir into hot milk; cook until creamy, take from fire and add $\frac{1}{2}$ cup of vinegar, cool and pour over equal parts of chopped cabbage and celery.

MRS. GEO. BARRETT

SALAD DRESSING

One egg, 3 tablespoons sugar, 1 teaspoon flour, 1 teaspoon mustard (dry), 1 teaspoon salt, butter, size of walnut, 6 tablespoons vinegar, cook on stove until thickens, remove and when cold thin with cream or vaporated milk.

MRS. D. McALLISTER

SALAD DRESSING

(This will keep a year)

One cup sugar, 6 level teaspoons of salt, 4 level teaspoons of mustard, 1 level teaspoon white pepper, mix dry until smooth, add whole eggs, 4 cups of thick sour cream, 2 cups of vinegar, cook in double boiler until creamy. Fine.

MRS. S. A. MILLER

CUCUMBER SALAD

Nine medium sized cucumbers, 3 large onions, slice, put in deep dish in layer with salt between each layer, do not use too much salt; let stand 4 hours, drain thoroughly and add the following dressing: 1 pint vinegar, 1 oz. white mustard seed, 1 oz. black mustard seed, $\frac{1}{2}$ oz. celery seed, $\frac{1}{2}$ cup olive oil, stir altogether, does not need much cooking, pour over cucumbers and onions, stir together, keep sealed in tight jars.

PERFECTION SALAD

One envelope Knox Gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup vinegar, 1 pint boiling water, 1 teaspoon of salt, 1 cup finely shredded cabbage, $\frac{1}{2}$ cup sugar, juice of one lemon, 2 cups of celery cut small pieces, $\frac{1}{4}$ cup sweet red peppers, finally cut; soak gelatine in the cold water 5 minutes, add vinegar, lemon juice, boiling water, sugar and salt, add all the other ingredients just before it hardens, serve on leaf of lettuce with mayonnaise dressing or broiled dressing.

Give the growing children KNOX GELATINE

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SALAD DRESSING NO. 2

Beat 1 pint very weak vinegar, stir together 1 tablespoon sugar, 3 eggs (yolks of 6 are nicer), beat until perfectly smooth, 2 tablespoons butter, 1 of flour, 1 of mustard, 1 teaspoonful salt; stir this together, pour boiling vinegar over it and cook until thick like custard.

MRS. MAHEL BELL.

NORWEGIAN SALAD

Cook separately until tender, green peas, tiny carrots and spaghetti broken into small pieces; mix in the proportion of about one-third each with mayonnaise or cream dressing; serve on a delicate lettuce leaf with a bit of seasoning and you will have a delicious salad.

BUTTERFLY SALAD

Use pineapples, oranges, dates, cherries and pimentos and lettuce, arrange in lettuce leaves, using dates for the body, a cherry for head, strips of pimentos for the feeters and for the wings use one slice of pineapple cut in half and inserted, place section of orange in the top, dot with salad dressing.

MRS. MAY BURDICK

NUT SALAD

One package of Knox Gelatine, dissolve in pineapple juice, when it begins to thicken add nut meats and 1 cup of whipped cream, mold in brick form and slice; if preferred the cream may be left out and served on top.

MRS. MAY BURDICK

POTATO SALAD

Slice good sized dish potatoes, small onion, 2 fresh cucumbers. Dressing—Four eggs, 1 teaspoon mustard, 1 teaspoon salt, little pepper, 1 cup of cream, sweet or sour, $\frac{1}{2}$ cup vinegar; beat all together and cook until thickens, stir all the time; let get cold before mixing with potatoes.

MRS. LILY C. RALPH

JAPANESE SALAD

First boil 1 cup rice and let cool, 1 cup rice a little salt, 1 tablespoon of onion chopped fine, 1 tablespoon parsley chopped fine, 2 tablespoons green peppers chopped fine, 4 tablespoons celery chopped fine, $\frac{1}{2}$ cup mayonnaise dressing. Dressing—1 egg, 1 teaspoon Coleman's mustard, 2 tablespoons sugar, butter $\frac{1}{2}$ size of egg, 5 tablespoons vinegar, 5 tablespoons water, a little sugar, but-

MRS. J. C. MURPHY

SALAD DRESSING NO. 1

Two-thirds cup weak vinegar, 1 egg or yolks of 2, 1 teaspoon cornstarch, $\frac{1}{2}$ teaspoon mustard, 2 teaspoons sugar, pinch cayenne pepper, $\frac{1}{2}$ teaspoon salt butter size of hickory nut; cook in double boiler until thick, when cold thin with cream; is unexcelled for potatoe and nearly all fish salad; the dressing without cream will keep for months.

MRS. JOHN H. PRICE

KNOX GELATINE makes a transparent, tender, quivering jelly.

SANDWICHES

CHEESE SANDWICHES

Three dill pickles, 4 hard boiled eggs, 1 can pimentos, 2 packages Neufchâtel cheese or cream cheese, 1 cup cooked, mayonnaise dressing, chop pickles, eggs and pimentos fine and mix with cheese lastly with mayonnaise.

CHEESE SANDWICHES

Take yolk of 1 hard boiled egg, rub it smooth, add 1 tablespoon melted butter, $\frac{1}{2}$ pound grated cheese, salt, cayenne pepper and dry mustard to taste; mix well and moisten with water to proper consistency, spread thinly over sliced bread.

MYRTLE

HAM SANDWICHES

Cut bread very thin, butter lightly, put on it a good layer of finely chopped cold boiled ham, lay another piece of buttered bread on top.

MRS. LOTTIE DAVIS

CHICKEN SANDWICHES

Finely chopped almonds mixed with cold boiled chicken, cut in tiny pieces, season to taste with salt and pepper and moisten with a little cream until you have a paste that will spread nicely; use with thin slices of either brown or white bread.

CATSUPS

CELERY SAUCE

Six heads celery, 4 of cauliflower, 4 red peppers, 4 tablespoons flour, 1 tablespoon tumeric, 2 tablespoons celery seed, 1 teaspoon red pepper, 1 quart brown sugar, 2 quarts vinegar; chop celery and cauliflower, put in strong brine over night, drain and add chopped peppers; mix mustard, sugar flour, tumeric, celery seed together, put vinegar on to boil and when it boils add sugar, flour, etc; wet with a little water, boil all together once and bottle.

MRS. EMMA TUTTLE

PLUM CATSUP

Five pounds plums, cooked and put through colander, add 2 pounds sugar, 1 pint vinegar, 2 level tablespoons cinnamon, 1 tablespoon cloves, cook until thick, adding spice just before taking from stove.

MRS. J. I. WILDER

TOMATO CATSUP

One-half bushel of tomatoes, 8 small tablespoons salt, 4 good tablespoons cinnamon, 4 good tablespoons allspice, 2 good tablespoons of cloves, best to use whole spices, cook this all together good, let stand over night in crocks, in morning rub through sieve, add one tablespoonful of white pepper, 1 quart of vinegar, 3 cups of sugar, or more to taste, $\frac{1}{2}$ teaspoon cayenne pepper, cook until thick.

MRS. S. A. MILLER

KNOX GELATINE is one dessert for all appetites.

PICKLES AND RELISHES

PICKLED BEANS

One peck butter beans, cook as for table use, 3 lbs. sugar, $\frac{1}{2}$ cup ground mustard, $\frac{1}{2}$ cup flour, 1 teaspoon turmeric, 1 teaspoon celery seed, 2 qts. vinegar; cook until thick and pour over beans, after they have been drained perfectly dry; salt to taste, heat up and put into cans.

MRS. CHAS. BLACKMORE

CORN SALAD

Two dozen sweet corn, 1 large head cabbage chopped fine, 4 red peppers, 4 large onions, 2 lbs. sugar, 2 tablespoons Colman's mustard (be sure to use Coleman's) $\frac{1}{2}$ cup salt (scant), 2 qts. vinegar, 3 tablespoons celery seed, cook all together 45 minutes; this will keep 2 years.

MRS. W. C. SHAFER

SLICED CUCUMBER PICKLES

One quart sliced cucumbers, 1 large onion, 1 green pepper chopped fine, sprinkle with salt and let stand over night and in morning drain, then add 1 cup of brown sugar, 1 teaspoon of white mustard seed and a little black pepper, $\frac{1}{2}$ teaspoon of turmeric powder, 20-cloves, 1 teaspoon celery seed, add vinegar to cover and heat to scalding, heat and can.

MRS. LAVINA PIERCE

PICKLES

Pour boiling water over the cucumbers and let them stand over night; wipe dry and put them in the following pickle: 1 gallon vinegar, 1 large cup sugar, 1 large cup horseradish cut fine, 1 small cup salt, 3 tablespoons of ground mustard, small piece of alum.

MRS. M. M. STAGE.

SOUTHERN PEPPER HASH

One large cabbage, 9 sweet peppers, 2 red peppers, 1 hot red pepper, 1 ounce mustard seed, 6 stalks celery, chop above fine and mix well, adding vinegar, brown sugar and salt to taste.

BORDEAUX SAUCE

One quart green tomatoes sliced, 2 cabbages, 5 onions, 1 small red pepper chopped fine, two-thirds tablespoons turmeric powder, $\frac{3}{4}$ tablespoons white mustard seed, $\frac{1}{2}$ tablespoon whole allspice, 1 teaspoon celery seed, 1 cup sugar, 2 tablespoons salt, 1 quart vinegar, boil 20 minutes and can; this recipe makes two quarts.

PICKLED BEETS

For a quart of cooked beets add $1\frac{1}{2}$ cups vinegar, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, let boil for time, then add sliced beets, let boil 5 minutes and can.

MRS. J. L. WILDER

KNOX GELATINE is clear and sparkling

UNCOOKED CHILI SAUCE

One peck ripe tomatoes, 8 onions, 5 red peppers, 4 bunches celery, 1 cup salt, $3\frac{1}{2}$ cup sugar, 2 tablespoons Coleman's mustard, 1 qt. vinegar, chop tomatoes and onions and cover with half of the salt, let stand 24 hours, drain well and add the rest of the salt and other ingredients, take seeds out of peppers, chop celery and peppers very fine. MRS. WM. MOORE.

STRING BEAN RELISH

One peck beans, 2 lbs. brown sugar, $\frac{1}{2}$ cup Coleman's mustard, $\frac{1}{2}$ cup flour, 1 tablespoon tumeric, 1 tablespoon celery seed, 3 pints vinegar, 1 tablespoon salt, boil : boil beans in salted water until tender, drain, put into above mixture, then put into jars or crock. MRS. E. W. BUCKLEY

PICKLED PEARS

Two cups vinegar, 1 cup water, 1 cup brown sugar, $\frac{1}{4}$ lb. mixed whole spices, 1 ounce Juniper berries, put spices and berries in bags and boil in syrup: steam pears 20 minutes, put into cans and pour on syrup.

PEPPER RELISH

Two dozen green peppers, sweet, $\frac{1}{2}$ doz. red peppers, sweet, 8 large onions, chop all fine and pour boiling waterover, let stand 10 minutes, pour off and pour on more boiling water and let stand this time 5 minutes, drain and add vinegar enough to cover, 3 cups of sugar, 2 tablespoons salt, boil 15 minutes and seal. MRS. D. McALLISTER

CUCUMBER RELISH

Twelve large green cucumbers, 4 green peppers(sweet) 3 onions, chop all together fine, add $\frac{1}{2}$ cup salt and let stand over night, drain in colander 2 hrs, add 1 cup sugar, $\frac{1}{2}$ cup grated horseradish, 2 tablespoons white mustard seed, 1 tablespoon celery seed, mix all together and cover with cold vinegar: put into jars and cover with paraffin. MRS. J. I. WILDER

SWEET CHUNK PICKLES

Place in strong brine for three days as many cucumbers as desired, then soak in clear water three days: cut in chunks, drain over night and heat up in equal parts of vinegar and water, drain one hour: for seven pounds of cucumbers take 3 lbs. sugar, 3 pints vinegar, 1 teaspoon each allspice, cinnamon and cloves; boil vinegar and spices together and turn on pickles, boiling lot for three mornings succession.

PEAR CHIPS

Take 8 pounds pears, peel and core them, chip them up, take 2 lemons, chop fine, rejecting seeds, $\frac{1}{4}$ packet preserved ginger, 4 pounds sugar, mix well in a crock and let stand over night: in the morning let boil $\frac{1}{2}$ hour, then pour into pint cans or jelly glasses. MRS. R. C. BROWNLEE

KNOX GELATINE is one dessert for all appetites.

MUSTARD PICKLES

One quart each small cucumbers, large cucumbers sliced, green tomatoes sliced, and small onions, 1 large cauliflower and 4 green peppers cut fine; make brine of 4 quarts of water and 1 pint of salt; pour it over the mixture of vegetables and let them soak 24 hours; heat to scalding point and then drain off the liquid; mix 1 cup flour, 8 tablespoons ground mustard seed, 1 tablespoon turmeric with enough vinegar to make smooth paste, then add 1 cup sugar and sufficient vinegar to make 2 qts in all; boil this mixture until it thickens and is smooth then add vegetables and cook until well heated through.

MRS. HARRY RICHARDS

DESSERTS**PINEAPPLE FLUFF**

1 pint Pineapple cut up in small pieces. Mix the juice with $\frac{1}{2}$ pound marsh mallows cut up, let stand from morning till night. When ready to serve mix with 1 cup-cream, whipped; serves 12 sherbet glasses.

—MRS. JOHN H. PETERSON

STRAWBERRY SPONGE

$\frac{1}{2}$ ounce of Knox gelatine, $\frac{1}{4}$ cup of cold water, $\frac{1}{4}$ cup of hot water, 1 cup of sugar, juice of 1 lemon, 1 cup of strawberry juice and pulp, 3 egg whites.

Soak the gelatine in the cold water and dissolve in the hot water; add sugar, stir until dissolved, then strain into a dish standing in ice water; when cool, add the strawberry and lemon juice and beat until light, then beat in gradually the whites of the eggs, beaten light, and continue beating until the mixture will hold its shape. Have ready a chilled earthen or agateware bowl lined with strawberries; cut the berries in halves and dip them in melted Knox gelatine, and they will adhere to the bowl; turn the sponge into the bowl. Serve, turned from the bowl and garnished with whipped cream and whole strawberries.

NEW STYLE BAVARIAN CREAMS

The Bavarian creams made from the following recipe are "new style" in their simplicity and economy and their piquancy of flavor. No sugar, cream or eggs are used in these delightful dishes, but only whipped Jell-O and fruit juices (the fruit itself only when particularly desired.)

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in a half pint of boiling water and add a half pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of shredded pineapple if you wish. Serves from 9 to 12 persons. Use other fruit juices if desired.

KNOX GELATINE is clear and sparkling

THE "PLAIN" JELL-O DESSERT

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

NUT FRAPPE

One-half envelope Knox Sparkling Gelatine, $\frac{3}{4}$ cup cold water, $\frac{1}{2}$ cup sugar, 1 cup cooked pineapple and strawberries, 1 cup cream, $\frac{3}{4}$ cup milk, white of 1 egg, 1 cup chopped nuts. Soak gelatine in the cold water 5 minutes and dissolve over hot water; add dissolved gelatine to cream, milk and sugar and stir in beaten white of egg; when cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts; serve ice cold in sherbet glasses.

MAPLE SPONGE

One envelope Knox Sparkling Gelatine, $1\frac{1}{2}$ cups cold water, 2 cups brown or maple sugar, $\frac{1}{2}$ cup hot water, whites of 2 eggs, 1 cup chopped nut meats; soak gelatine in cold water 5 minutes, put sugar and hot water in sauce pan, bring to boiling point and let boil 10 minutes; pour syrup gradually on soaked gelatine; cool and when nearly set add whites of eggs beaten until stiff and nut meats, then dip in cold water and chill; serve with custard made of yolks of eggs, sugar, a few grains of salt, milk and flavoring.

BAKED BANANAS

Eight bananas, $1\frac{1}{2}$ tablespoons melted butter, 1 tablespoon flour, $\frac{1}{2}$ cup granulated sugar, juice of $\frac{1}{2}$ lemon, cinnamon $\frac{1}{2}$ teaspoon, slice 4 bananas in buttered baking dish; add $\frac{1}{2}$ the same, slice the 4 remaining 4 bananas and remainder of same, bake $\frac{1}{2}$ hour slowly. MRS. DONALD H. BELL.

Memorandum

The KNOX ACIDULATED package contains flavoring and coloring.

CONSERVES

RHUBARB CONSERVE

Three pounds rhubarb cut fine, 3 pounds sugar, juice of two lemons, $\frac{3}{4}$ pound almond meats, cook 20 to 30 minutes before adding the nut meats, add grated rind of lemon and juice of 1 orange, cook 20 or 30 minutes longer; seal while hot.

MRS. J. L. WILDER

CURRENT CONSERVE

Five pounds currants, 5 pounds sugar, 1 pound rasins seeded and chopped, 2 oranges; place the peel in cold water and let it come slowly to the boiling point (to remove bitter taste) then drop; squeeze oranges on sugar, add the other ingredients; let it heat up slowly and boil 20 minutes.

MRS. E. A. PARKER

TOMATO MARMALADE

Seven pounds tomatoes, 5 pounds sugar, 2 oranges, 3 lemons; cook lemons, cut up fine until skin is tender and put in with the oranges, cut fine; cook tomatoes about 1 hour first and if watery about $1\frac{1}{4}$ hours, then add lemon and oranges and little by little stir in sugar.

RHUBARB AND BERRY CONSERVE

Three quarts berries, 5 quarts rhubarb, 5 pounds sugar; cook down until thick.

MRS. M. B. MEAD

GRAPE CONSERVE

Five pounds of grapes, 3 pounds of sugar, 1 pound of walnut meats, 2 pounds of rasins, cook same as any other conserve.

CHERRY CONSERVE

Five pounds of cherries, 1 pound of rasins, 3 oranges, 1 cup of chopped nuts; cook together for 20 minutes and add 5 pounds of sugar, and cook until it jellies.

MRS. W. B. BRIGGS

PINEAPPLE CONSERVE

Three quarts of currants, 3 oranges, grated rind of one, 3 pounds of sugar, 1 cup of chopped pineapple; scald and strain currants; put in pineapple, and boil 20 minutes, then add sugar and oranges; boil up hard and put in glasses.

MRS. E. TUTTLE

PLUM CONSERVE

Five pounds of pitted plums or prunes, 5 pounds of sugar, 4 oranges, using grated rinds of two, 2 boxes of rasins, 1 $\frac{1}{2}$ worth walnut meats; cook until thick.

MRS. F. CHENEY

Where recipes call for Gelatine use KNOX GELATINE.

COCONUT CANDY

Use equal quantities of loaf sugar and grated coconut; add enough milk to the coconut to moisten the sugar; put it to boil and stir almost constantly; when the candy begins to turn into sugar stir in the coconut as quickly as possible; pour into buttered dishes; cut while warm with a buttered knife.

VANILLA PULLED CANDY

Two cups granulated sugar, 1 cup boiling water, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup vinegar; boil until it will harden in water; then add 1 tablespoon vanilla and put to cool on buttered tin; when cool pull.

CHOCOLATE CREAMS

Two cups pulverized sugar, $\frac{1}{2}$ cup cream, boil 5 minutes, put sauce pan in pan cold water to cool, add 1 teaspoon vanilla, and stir; make into balls; when cold dip into melted chocolate.

FRENCH DAINTIES

Two envelopes KNOX Acidulated Gelatine, 4 cups granulated sugar, $1\frac{1}{2}$ cups boiling water, 1 cup cold water; soak the gelatine in cold water 5 minutes, add the boiling water; when dissolved add the sugar and boil for 15 minutes; divide into two equal parts; when somewhat cooled add to 1 part $\frac{1}{2}$ teaspoon of the lemon flavor found in separate envelope, dissolve in $\frac{1}{2}$ teaspoon water, and 1 tablespoon lemon extract; to the other part add $\frac{1}{2}$ teaspoon extract of cloves; pour into shallow tins that have been dipped in cold water; let stand over night; turn out and cut into squares; roll in fine granulated or powdered sugar and let stand to crystallize; vary by using different flavors, and colors, and adding chopped nuts, dates or figs.

Memorandum

Where recipes call for Gelatine use KNOX GELATINE.

Miscellaneous

TABLE OF WEIGHTS AND MEASURES

- A teaspoon of regulation size holds 60 drops.
 3 teaspoons liquid equal 1 tablespoon.
 4 tablespoons liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
 2 gills equal 1 cup.
 2 cups equal 1 pint.
 4 cups (2 pints) equal 1 quart.
 4 cups flour equal 1 pound.
 2 cups butter equal 1 pound.
 $\frac{1}{2}$ cup butter equal $\frac{1}{4}$ pound.
 2 cups granulated sugar equal 1 pound.
 2 cups milk or water equal 1 pound.
 2 cups chopped meat equal 1 pound.
 Nine or ten eggs (without shells) equal one pound.
 2 tablespoonfuls butter equal 1 ounce.
 2 tablespoons sugar equal 1 ounce.
 4 tablespoons liquid equal 1 wineglassful.
 4 tablespoons flour equal 1 ounce.

HINTS

A grain of salt will often make cream whip.

Residue rubbed on the edges of a carpet is a sure preventative of moths.

Hot salt and water will thoroughly clean matting and not discolor it.

Salt will remove the stain caused by egg, when applied dry with a soft cloth.

Fish may be scaled much more easily by first slipping them into boiling water for a minute.

To remove white stains from furniture, equal parts vinegar, sweet oil and spirits of turpentine.

To remove an object from the eye, drop a flax seed in the eye. The object will adhere to it and remove the cause.

An ounce of pulverized borax put into a quart of boiling water and bottled for use will be found invaluable for removing grease spots from woollen.

Cuts and burns are shorn of their terrors when the glue or mucilage are handy and ready for use. Apply at once, it closes up the cut and cools the burn.

GRAPE JUICE

To 3 quarts of grapes add 1 pint of water; heat to boiling point and cook slowly for 15 minutes; skins if needed, turn into jelly bag and squeeze hard; to 1 quart of juice add 1 cup sugar; put on and heat to boiling point then seal; do not let it boil as it spoils the flavor.

MRS. J. L. WILDER

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

USES OF BORAX

Sprinkle blankets, furs, etc., with borax, do up tight. It will keep off moths.

One-half teaspoon borax, 1 quart water. Rub the scalp. Rinse.

Borax water for sponging silk or wool goods.

Sprinkle places infested with ants with borax.

Put borax under edge of carpets to keep bugs away.

MRS. H. H. NEWTON

HOW TO WHIP JELL-O

If you have never whipped Jell-O and know nothing about the process, you will be glad to know that it is as simple a matter as whipping thick cream. Begin to whip the jelly while it is still liquid—cold but not yet congealing—and whip till it is of the consistency of thick whipped cream. Use a Dover egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum admit quickly the chill of the ice or cold water. Add cream or whatever else goes into the dessert after—not before—whipping the Jell-O. The whipping process more than doubles the quantity of plain Jell-O, so that when whipped one package of Jell-O serves twelve persons instead of six.

SALTING BEEF

For 100 pounds of beef use 4 quarts of salt, 4 ounces of salt peter, 1 pint molasses, water sufficient to cover, put on hot. MRS. H. D. ROBINSON

SURE REMEDY TO EXTERMINATE ANTS

Dissolve $\frac{1}{2}$ teaspoon of tartar emetic and 1 teaspoon sugar in 2 tablespoons water; place where ants are bothering; they will soon disappear; add more water as it evaporates.

MEATS AND FISH TO SERVE

Roast beef, beef loaf, Hamburg steak, veal and beef croquettes, pork chops stuffed and baked, round steak stuffed and baked, fried ham, broiled ham, ham stuffed and baked, lamb chops, leg of lamb, pot roast, veal steak, veal chops, liver and bacon, sausage, fish, beef stew, veal stew, corned beef, dried beef, hocks, creamed lobster, creamed oysters, creamed chicken, creamed tuna fish, creamed mushrooms, salmon, sardines.

Timbales may be filled with creamed mushrooms, creamed tuna fish, creamed lobster, creamed oysters, creamed chicken, creamed dried beef.

To freshen smoked ham or salt pork put in sweet or sour milk the night before and let stand till ready to use, rinse in clear water, dry and fry.

KNOX GELATINE makes Desserts, Salads, Candies, Fuddings, Ices, Etc.

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