

**MOTHERS'
CONGRESS
COOK BOOK**



1922

Recd

Not
in
BR

Iowa
Mount Ayr
192

Whipped Jell-O

OF all forms of whipped Jell-O the Bavarian creams are most popular, and they may well be, for in no other way can these favorite dishes be made so easily and cheaply. Jell-O is whipped with an egg-beater just as cream is, and does not require the addition of cream, eggs, sugar or any of the expensive ingredients used in making old-style Bavarian creams.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

The Genesee Pure Food Company

Two Factories

Le Roy N. Y.

Bridgburg, Ont

"America's Most Famous Dessert"

TRIED AND TRUE RECIPES

PUBLISHED BY

The Mothers' Congress

OF

MOUNT AYR, IOWA

1922

THIS BOOK IS RESPECTFULLY DEDICATED
TO THE MOTHERS OF MOUNT AYR
AND OTHERS
WHO HAVE SO KINDLY FURNISHED THE RECIPES
AND TO
THE MERCHANTS
WHO HAVE GIVEN US ADVERTISEMENTS.

RECORD-NEWS PRINT, MOUNT AYR, IOWA

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IOWA STATE BANK

"A Bank You Can Bank On"

Real Estate Abstracts

Farm Loans

PREFACE

Organized into a working body, the Mothers' Congress of Mount Ayr, represents Mothers who are studying and working for the betterment of Child Welfare.

In its interests financially, this little book is published and sent out by them.

We may live without poetry, music and art.

We may live without conscience and live without heart;

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

But civilized man cannot live without cooks.—Merideth.

TABLES OF MEASURES

tsp.—teaspoon.
sp.—speck.
oz.—ounce.
pt.—pint.
min.—Minute.

tbsp.—tablespoon.
gr.—grain.
c.—cup.
qt.—quart.
hr.—hour.

WEIGHTS IN A BUSHEL

Tomatoes—50 pounds.
Peaches—48 pounds.
Onions—57 pounds.

Cherries—40 pounds.
Apples—48 pounds.

TIME TABLE FOR COLD PACK CANNING

Fruits	Blanch	Process (Boil)	Vegetables	Blanch	Proc (Boil)
Apples	2 min.	20 min.	Asparagus	7 min.	60 min.
Appricots		16 min.	Beans	7 min.	120 min.
Blackberries		16 min.	Beets	6 min.	90 min.
Cherries	1 min.	16 min.	Carrots	6 min.	90 min.
Currants		16 min.	Corn	10 min.	180 min.
Gooseberries	1 min.	16 min.	Greens	10 min.	90 min.
Grapes	1 min.	16 min.	Peas	70 min.	120 min.
Peaches		20 min.	Peppers	10 min.	90 min.
Pears	$\frac{1}{2}$ min.	16 min.	Pumpkin	30 min.	60 min.
Pineapples	$\frac{1}{2}$ min.	20 min.	Squash	30 min.	60 min.
Plums	3 min.	16 min.	Sweet potatoes	6 min.	90 min.
Quince	1 $\frac{1}{2}$ min.	20 min.	Tomatoes	2 min.	22 min.
Raspberries		16 min.			
Rhubarb	2 min.	20 min.			
Strawberries		15 min.			

SETTING THE TABLE

1. First cover the table with a silenee cloth or asbestos pad.
2. The tablecloth should be laundred without starch.
3. Place the center of the cloth in the center of the table, and have opposite sides the same distance from the floor.
4. The table may be made attractive by the use of fruit or flowers as a centerpiece.
5. Place the forks at the left of the plate, knives and spoons at the right.
6. Turn knife blades toward the plate and place forks with tines up and handles down.
7. Place "cover" one inch from the edge of the table.
8. The water glass is placed at the tip of the knife.
9. Place napkin at the left of fork, with open corner at the lower left hand corner when in position.
10. Place bread and butter plate just above the napkin.
11. Place carving set in front of host, or put carving knife and gravy dish at his right, and fork at his left.
12. Place coffee cups and coffee pot at right of hostess.

SERVICE

RELIABILITY

RESPONSIBILITY

F. E. SHELDON & CO.

MOUNT AYR, IOWA

ABSTRACTS

FARM LOANS

REAL ESTATE

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DRY GOODS

HOUSE FURNISHINGS

REDFERN COATS AND SUITS

SHOES

QUEENSWARE

SOUPS

"The banquet waits our presence,
Good sisters, let us dine."

Cream of Celery Soup.—One hd. of celery cut in small pieces. Put in 1 pt. of boiling water, $\frac{1}{2}$ tsp. salt. Cook until tender, drain and press celery in colander. Put 1 pt. of milk in pan, add celery, water 1 pt. Rub together 1 tbsp. of butter, 2 tbsp. flour, put this in soup and stir constantly until it boils. Add $\frac{1}{2}$ tsp. salt, a dash of pepper, strain and serve at once.—Miss E. Houdyshell.

Potato Soup.—Peel and cut in small pieces 6 potatoes, also 3 onions, cover with water, add salt and pepper, 2 tbsp. of butter and boil until tender. Mix 1 egg, pinch of salt with flour until it crumbles, put in and boil 10 min., then add 1 qt. or amount desired of milk.—Mrs. John Gray.

Oyster Soup.—1 qt. of milk, 1 tbsp. butter, salt and pepper. When to boiling point add 1 pt. oysters and cook until oysters curl. Will serve four to six.—Mrs. Dey Middlesworth.

Tomato Stock.— $\frac{1}{2}$ bu. ripe tomatoes, 5 large bunches celery, 6 large onions, 6 green peppers, 2 bunches parsley salt to taste. Put ingredients on stove and boil 10 min. Strain through sieve, have this boiling hot and seal. When ready to serve 1 c. tomato stock to each c. of white sauce, $\frac{1}{2}$ tsp. soda. Have both mixtures hot. Add soda to tomato, then add tomato to white sauce. Mix thoroughly and serve at once.—Mrs. A. M. Sackett.

Tomato Soup.—Strain 1 qt. tomatoes into granite kettle, add 1 tsp. salt, $\frac{1}{2}$ tsp. pepper, 1 tsp. butter. Bring to boiling point, also bring 1 qt. of rich milk to boil. Mix 2 tbsp. flour with a small portion of the tomato juice until smooth, add to the tomato. Then add hot milk, and you will have a tomato soup that will not curdle. A tbsp. of onion juice is a pleasant addition.

Duchess Soup.— $3\frac{1}{2}$ c. milk, 2 tbsp. butter, 2 tbsp. flour, $\frac{1}{2}$ tsp. pepper, 2 eggs, 2 tbsp. onion, $\frac{1}{2}$ c. grated cheese, $\frac{1}{2}$ c. chopped carrot, $\frac{1}{2}$ c. water from vegetables—method cooked vegetables. Melt butter, add dry ingredients, blend and add liquids, cook until thickened. Add vegetables, add cheese. Stir until melted. Pour gradually upon beaten egg yolks, reheat and serve.

Corn Soup.—1 can of corn, 2 c. water, slice onion, 2 c. milk, 2 tbsp. butter, 2 tbsp. flour. Cook corn, onion and water for 20 min. Press through

a sieve. Make white sauce of butter, flour and milk, combine with corn. Stir, season, serve with popped corn.—Gladys Boler.

Vegetable Soup.—Cover a 25-cent soup bone with cold water, after boiling 1 hr., salt and pepper well. Boil constantly for 2 hrs., adding boiling water as needed. Prepare vegetables while meat boils. 1 qt. sliced potatoes, 2 carrots sliced, 1 small head cabbage (chopped), 1 qt. canned tomatoes, 1 hot pepper or $\frac{1}{4}$ tsp. of paprika, 1 c. cooked rice, 1 c. cooked beans, 6 small or 3 large onions sliced thin. When meat is tender remove from broth (there should be about 2 qts.) add vegetables, boil 45 min., stir occasionally, pour all through fine sieve, rubbing thick portions with heavy spoon or potato masher, so every particle of vegetable is used. Set back of range until needed. Stir occasionally for it sticks to kettle very readily.—Mrs. J. A. Williams.

Salmon Soup.—1 qt. milk, 1 small can red salmon, 1 tbsp. flour, 1 tbsp. butter, salt and pepper. Place milk in pan and heat to boiling point. Remove bones from salmon, mince fine, add salt and pepper, flour and butter. Stir into boiling milk. Boil until flour is thoroughly cooked and serve.—Mrs. J. C. Wolf.

Rice Soup.— $\frac{1}{2}$ c. rice, 1 c. sliced potatoes, 1 small onion sliced, 1 tsp. celery salt, or $\frac{1}{2}$ tsp. celery seed. Boil in 2 qt. water for 1 hr. Then season with cream, salt, pepper and butter.

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BREAD

"Back of the loaf is the snowy flour,
 Back of the flour is the mill;
 And back of the mill is the wheat and shower,
 And the sun, and the Father's will."

Bread—Starter or Yeast.—To begin this yeast dissolve a cake of yeast foam in a quarter of a cup of potato water. A qt. jar is best to start yeast in. Fill jar $\frac{1}{4}$ full of potato water, add a cupful of sugar, and when this is dissolved add yeast. Stir well and keep in a warm place until it rises. Then seal jar and set in a cool place. The day before you are ready to make bread, fill the jar full of warm potato water and add a $\frac{1}{2}$ cup of sugar. Use $\frac{1}{4}$ the amount to set sponge and proceed as with any other yeast. I have used this for some time without adding any more yeast.—Mrs. N. D. Reynolds.

Bread Formula.—To 1 pt. of potato water add 1 cake yeast foam, $\frac{1}{4}$ cup sugar, 1 pt. flour, beat thoroughly, let rise till evening, start this soon after noon, then take 1 qt. more of water and same of flour, beat as before and let rise in warm place until morning, add 2 tbsp. of salt and same amount of lard. Gradually knead in enough flour to make it smooth and elastic and ceases to stick to fingers, cover and let rise until light, knead and again let rise. Then form gently into loaves and when light bake in a moderately hot oven 1 hr. Remove from oven and brush with butter. In warm weather it is not necessary to start as early as in cold.—Mrs. A. I. Smith.

Parker House Rolls.— $1\frac{1}{2}$ c. scalded milk, 2 tbsp. butter, $1\frac{1}{2}$ tbsp. sugar, $\frac{1}{2}$ tsp. salt, 4 c. flour, $\frac{1}{2}$ cake yeast foam dissolved in luke warm water. Pour scalded milk over salt, sugar and butter. When luke warm beat in 2 c. of the flour. Mix well, add yeast foam, cover and let rise in warm place. When light add rest of flour and knead. Let rise once as for any bread, then roll out to $\frac{1}{4}$ inch in thickness. Shape with biscuit cutter, brush each with melted butter, crease through center, fold over and press edges together. Place in buttered pan 1 inch apart, let rise until light and bake in brisk oven 15 min. This makes about $1\frac{1}{2}$ dozen.—Mrs. Currie.

Parker House Rolls.—3 c. scalded milk, 4 tbsp. butter, 3 tbsp. sugar, 1 tsp. salt, 1 cake yeast dissolved in $\frac{1}{2}$ c. water, 8 c. flour, pour the scalded milk over the salt, sugar and butter. When luke warm beat in 4 c. flour. Add the yeast, let rise over night, in morning add rest of flour, let rise again, cut $\frac{1}{4}$ inch with biscuit cutter, crease in center, spread

with butter, fold over, let rise. Bake in moderate oven over 20 min.—Mrs. E. Snedaker.

Parker House Rolls.—8 large spoons sponge, 1 egg, 1 tbsp. lard, c. sugar, $\frac{3}{4}$ c. warm water. Stir in flour and mix stiff, let rise up after dinner then roll out, cut and dip in butter, fold together, let rise until supper time, then bake about 20 min.—Miss Emma Houdyshell.

Light Rolls.—1 $\frac{1}{2}$ pt. sponge, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. warm water, 1 egg, heaping tbsp. lard (melted), $\frac{1}{2}$ tsp. salt. Beat egg thoroughly, add sugar, warm water, beat well, add sponge, mix enough flour into mixture to be almost as stiff as bread dough. Knead a few min., let raise till make into small rolls and let raise until very light, bake 30 min.

Rolls.—1 pt. new milk scalded, 1 pt. water cold, $\frac{1}{2}$ cake yeast soaked. Stir this up at noon with flour to make thick batter, let set up morning. $\frac{1}{2}$ cup sugar, 1tbsp. salt, 2 tbsp. shortening. Put into bowl let rise and knead down, let rise again and make into rolls, let rise and bake 15 or 20 min.—Mrs. Hudson.

Breakfast Buns.—When making bread into loaves, put a piece of tin size of cup in a crock and set aside till 3 o'clock, then add 1 c. tepid water, 5 tbsp. sugar, 3 tbsp. lard and salt, mix in enough flour to make bread dough and let raise till bedtime, then shape into buns and let rise all night, bake while getting breakfast in moderate oven 15 or 20 min.—Mrs. C. G. Stranahan.

Good Buns.—1 qt. sponge, 1 $\frac{1}{2}$ c. lard, $\frac{1}{2}$ c. sugar, salt to stiffen flour to stiffen, let rise, mix down, let rise again, mix out about the size of an egg, place in greased pans 1 inch apart, let rise quite light, bake 20 to 30 min.—Mrs. Wyant.

Buns.—1 pt. warm milk, $\frac{1}{2}$ c. butter or lard, $\frac{1}{2}$ c. sugar, salt. Mix with dissolved yeast cake, stir in flour, do not add any more water. In the morning stiffen to about like baking powder biscuits, let rise, knead down, let rise again, pat into soft biscuits, roll in shortening, pat in pan, let rise and bake.—Mrs. Holman.

Hot Cross Buns.—1 c. scalded milk, $\frac{1}{4}$ c. sugar, 2 tbsp. melted fat, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cake of yeast dissolved in $\frac{1}{4}$ c. lukewarm water, 1 tsp. cinnamon, 1 tsp. ground clove, 3 c. flour, 1 egg, $\frac{1}{2}$ c. currants, raisins (mixed). Add the melted fat, sugar, salt to the milk, when lukewarm add the dissolved yeast mixture. Add the flour, spices and well beaten egg. Add raisins currants, cover with cloth, let rise in warm place over night. Shape into moderate sized biscuits, place 1 inch apart in greased pan. Let rise to double their bulk. Bake 30 min. in moderate oven. When

Prize Corn Bread.—2 c. corn meal, 1 c. flour, 1 level tsp. soda, 1 tsp. salt, 1 egg, 1 tbsp. lard or fat, 1 tbsp. molasses. Add 2 c. sour milk mix well, pour in well greased baking pan, bake in moderate oven.—*Day Middlesworth.*

Tea Rolls.—Scald 1 pt. of milk, when nearly cool add 1 tbsp. sugar, $\frac{1}{2}$ c. yeast batter, flour to make batter. Let rise, add $\frac{1}{2}$ c. butter, 1 tsp. salt, whites of 2 eggs, mix stiff and let rise. Roll, cut in cakes, spread with butter, fold and let rise again. Bake to a delicate brown in a moderate oven.—*Fannie Nichol.*

Biscuits (12).—2 c. flour, 4 tsp. baking powder, $\frac{3}{4}$ tsp. salt, 2 tbs. lard, 1 tbsp. butter, $\frac{3}{4}$ c. milk. Mix and sift the flour, baking powder and salt. Cut in the lard, butter, with a knife. Slowly add the milk, mixing with the knife until a soft dough is formed. Roll out on a floured board to the thickness of $\frac{3}{4}$ of an inch. Cut with a biscuit cutter and place side by side upon a tin pan. Bake in moderate oven for 15 min.—*Ed Rogers.*

Buttermilk Biscuits.—2c. flour, 1 level tsp. soda, 1 level tsp. baking powder, 1 tbsp. lard, buttermilk to make soft dough, cut with biscuit cutter and bake in hot oven.—*Hattie M. Lesan.*

Velvet Tea Biscuits.—Take 1 c. sugar, $1\frac{1}{2}$ c. butter, cream these together then add 1 egg well beaten, $\frac{1}{2}$ c. of milk and a pinch of salt, 2 tbs. of baking powder and 2 c. of flour sifted together. Roll out on a floured board, cut with a biscuit cutter. Place close together in a shallow biscuit pan. Bake 10 min.—*Mrs. Austin Agee.*

Cream Biscuits.—1 c. flour, 2 tsp. baking powder, $\frac{3}{4}$ tsp. salt, 1 tbsp. fat, $\frac{1}{2}$ cup cream. Mix and sift dry ingredients, cut in the fat, add the cream and drop from a spoon 3 inches apart upon a well buttered tin. Bake in a quick oven.—*Mrs. P. L. Stephenson.*

Peany Muffins.—2 c. hot water, 1 c. sugar, 2 eggs beaten, 1 cake of pressed yeast (1 oz.), 1 tbsp. of lard, salt to taste. Put yeast in water and dissolve. Then add other ingredients. Stir in flour to stiff dough. Then knead in flour to make soft dough. Start at noon and let rise overnight in cool place. Mix down and in morning put in gem pans. Make about as large as walnuts, 2 in pan. Let rise until twice in size. Bake in hot oven 10 min.—*Mrs. McKay, Osceola.*

Sour Cream Graham Gems.—1 c. sour cream, $\frac{1}{2}$ c. sugar, 1 egg, 1 tsp. soda in cream, 1 c. graham flour, pinch of salt. Drop into muffin pan and bake in moderate oven.—*Mrs. Howard Lesan.*

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onion fry a nice brown on both sides, then add one qt. of water and 1/2 tsp. of tomato juice. Cook slowly until meat is tender. Only add enough water when done to make gravy. Thicken and pour over meat.—Mrs. Charles Agee.

Dumplings.—2 c. flour, 2 tsp. baking powder, 1 egg, 1 c. milk, 1/2 tsp. salt, mix well, drop in gravy, boil 15 min. without cover and 5 min. with cover.—Mrs. J. C. Wolf.

Ham Leaf.—2 lbs. fresh pork, 1 lb. smoked ham, 1 egg, 1 c. milk, 1 c. cracker crumbs, 1 c. canned tomatoes, pour over the leaf when done for oven. Bake 1 1/2 hrs.—Mrs. Mae Wall.

Veal Leaf.—3 lbs. chopped veal, 6 soda crackers rolled fine, size of an egg, 1 tsp. salt, 1 tsp. pepper and a little sage, 1/2 cup sugar. Mix thoroughly, roll into loaf and bake.—Mrs. D. R. Dudley.

Beef Leaf.—2 lbs. ground beef, 1 lb. ground pork (partly fat), 6 rolled crackers, 2 eggs, 1 tsp. salt. Put in bake pan with 1 c. water. Bake 2 hrs. If it gets dry add more water. Makes one large or two small loaves.—Mrs. Geo. H. Finley.

Meat Leaf.—1 lb. round steak ground, 1 c. bread crumbs, 1 tsp. salt, 1 c. tomato pulp, 1/2 lb. pork hatts chopped, 2 eggs, 1/2 cup chopped green peppers, 1 onion chopped, 3 tsp. butter. Mix all well together and spread with butter, spread it over top after all has been placed in baking pan. Bake in moderate oven 40 min.—Mrs. G. S. Little.

Pork Tenderloins.—Have the skillet hot, grease it with a small amount of lard and fry both sides brown, but do not cook them through. Add water with boiling water and stew 20 min. or a half hr. Thicken the gravy and season with salt and pepper. The meat will taste like chicken.—M. Willoughby.

Breaded Tenderloin.—Take tenderloin that has been cut about 1/2 inch thick, flatten with pounder, dip in egg, roll in cracker crumbs, fry until brown, then cover with boiling water and bake in moderate oven for 1 hour.—Mrs. E. K. Allyn.

Meat Loaf.—Put 2 lbs. round steak, also 3 pimento peppers and 6 crackers through meat chopper. Cook 1/2 c. rice in boiling water 15 min., add pepper, salt, meat and 1 egg. Mix thoroughly and bake 1 hour.—Mrs. C. O. Fuller.

Steak En-Casserole.—Butter casserole, pound steak until tender, dip in flour, place in casserole and cover with boiling water. Put lid on

and bake 1 hr. Take lid off and season and brown. Serve with gravy.—Mrs. Glen Robinson.

Roast Steak.—Have desired amount of round steak, cut about 2 in. thick, with the edge of a heavy plate, pound in all the flour you can, then brown on both sides in a hot skillet. Sprinkle with salt and pepper, add water, cover and place in oven until steak is tender, basting with hot water when necessary. Onion and tomato may be added if desired when placing in the oven.—Mrs. H. A. Foster.

Norwegian Stew.—Brown in large kettle 1 c. lard and butter mixed, then round steak cut in small pieces, flour thoroughly and stir into the browned lard, continue stirring until meat is brown. Then add 1 c. flour, stir constantly, set on back of stove and add 2 qts boiling water, salt and pepper and let simmer 2 hrs, $\frac{1}{2}$ hr. before serving add enough potatoes of medium size for the meal, stir occasionally as it will stick to the bottom.—J. A. W.

Baked Ham with Apples.—Place slice of ham about 1 in. thick in bottom of baking dish. Pare, core, and slice enough apples to cover ham, as many may be left on apples if desired. Cover with about $\frac{1}{2}$ c. brown sugar, and a little water. Bake until ham is tender.—Gladys Boller.

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Baked Ham with Potatoes.—Place slice of ham 1 in. thick in a dish, put layer of sliced potatoes over ham, add bits of butter, a little flour and salt and pepper to taste, and another layer of potatoes, so on until dish is full. Cover with sweet milk and cook until tender, usually about 1½ hrs.—Gladys Boller.

Noodles for Six.—3 eggs, 1 tsp. salt, ¼ eggshell water, a little baking powder if desired. Beat eggs, add water, stir in all the flour you can, then knead in all the flour you can. Roll thin, cut and dry. Boil in boiling water and boil well before putting into broth, better if cooked at least 6 hrs. before using. In this way they do not take up so much of the broth and are better.—Mrs. Mary Hadwin.

Roast Pork.—Take roast desired size, season with salt and pepper, place in roaster. Mix 1 tbsp. flour in 1 c. water and pour over meat. Baste often. Serve with brown gravy and apple sauce.—F. G. L.

Roast Beef.—Select a nice rump roast, set roaster on top of stove with little butter or lard and get sizzling hot, lay meat in and keep turning until well seared on all sides, then set in oven, add small amount of water and keep well basted, cover and roast 3 hrs.—F. L.

U. S. G. LYNCH

FRESH AND CURED MEATS

VEGETABLES AND CANNED GOODS

THE MARKET OF SERVICE

'PHONE 350

Pressed Veal.—3 lbs. veal or beefsteak, 1 lb. lean pork, 25-cent soup can, 1 tsp. salt, 1 tsp. pepper, 1 egg. Cover the meats with water and boil until tender, having about one c. of meat broth. When through boiling, salt and pepper, add the well beaten egg and meat broth, return to the fire and cook about 3 min. Pack in mold and slice when cold.—Mrs. J. Williams.

Spagetti Hamburger.—1 pt. canned tomatoes, 1 small onion chopped, 1/2 c. ground steak, 1/2 box spagetti cooked, 1/2 tsp. salt, 1/4 tsp. paprika. Pass tomatoes through sieve, add onion and steak, salt, paprika, simmer slowly for 1/2 hr. and add spagetti and cook 15 min. longer. One small can of Campbell's tomato soup may be used instead of canned tomatoes.—Mrs. J. A. Williams.

Sausage Rolls.—Make a rich biscuit dough, roll thin and cut with a large cookie cutter. Have fried sausage hot, roll one link in each disc of dough, pinch ends together and bake in medium hot oven. Serve on hot platter with brown gravy around.—Mrs. Glen Robinson.

Baked Apples with Sausage Links.—6 apples, wash and core, place in pan and fill center with sugar, sprinkle with lemon juice and cinnamon. Place links of sausage, cut apart and place them over, and on each side of apples. Add a little water and bake until tender. Remove apples and links, add c. of sugar to juice and cook on top of stove until it thickens. Then pour over sausage and apples.—Mrs. A. L. Lisan.

Stew with Dumplings.—2 lbs. lean beef, 1 qt. potatoes, 2 c. carrots 2 onions, 1 c. tomatoes, 1 tbsp. salt, 1/4 tsp. pepper, 1 tbsp. flour, wipe meat, cut in small pieces, put in kettle, cover with boiling water, boil slowly 1 1/2 hrs. Add carrots and onions, boil 15 min. then add potatoes, salt, pepper and tomatoes. Boil 30 min., add dumplings boil 10 min., without lifting cover. Put meat and vegetables on platter with dumplings around top. Add flour which has been mixed with a little cold water, boil 3 min., pour over stew.

Dumplings.—1 c. flour 2 tbsp. baking powder, 1/2 tsp. salt, 1 tsp. shortening, cold water, 1 egg. Sift flour, baking powder and salt; rub in shortening lightly, add beaten egg and enough water to make dough hold together. Drop by spoonful in stew.—Mrs. Gladys Kleber.

Sugar Cured Meat.—Salt, sugar, and black pepper. Rub salt and sugar together, rub in meat when meat is cooled for three days. Then add the pepper in the last salt and sugar. For 150 lbs. use 5 lbs. brown sugar, 10 lbs. salt, 4 oz. black pepper. Rub meat all round good when dry wrap in paper and a cloth on the out side.—Mrs. Fannie Long.

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MOUNT AYR, IOWA

FISH

"Fishy, fishy in the brook,
Papa catch him with a hook.
Mamma fry him in a pan,
Baby eat him like a man."

Baked Fish.—5 lbs. fish, 1 pt. bread crumbs, $\frac{1}{2}$ c. melted butter, 2 c. boiling water, pepper, salt, lemon, flour, onion, sliced bacon and parsley. To prepare, clean the fish thoroughly, place the butter in a frying pan, add 1 tbsp. finely chopped onion, the crumbs, a little chopped parsley, 1 tbsp. lemon juice and salt and pepper to taste, blend thoroughly, cool and stuff the fish with this mixture, sew up the fish and with a sharp knife cut it across the backbone two or three times. Place a slice of bacon in each gash, place in a greased baking pan, dot with bits of butter, dust with salt and pepper and pour around the fish, two c. boiling water, the juice of one lemon and 1 tbsp. of Worcestershire sauce. Bake 40 min., basting often with liquid. Remove to a serving dish and add to the liquid left in the pan, 1 tbsp. butter and 1 tbsp. flour creamed together, then when smooth add 1 c. milk or cream. Cook 2 min., strain around fish and garnish with lemon and parsley.—Mrs. Julia A. Bailey.

Baked Halibut Steak.—Wipe the steak dry and score the outer skin. Roll each steak first in flour; then in buttered bread crumbs, to which one well beaten egg has been added. Put in a baking pan, add a liberal quantity of butter, a pinch of cayenne and salt and pepper. It should be basted often with butter and water. Bake in a moderately hot oven for one hour. When a fork will penetrate it easily it is done. It should be a fine brown color. Make a sauce of drawn butter with two boiled eggs sliced and the juice of one lemon. Pour sauce over steak and serve.—Mrs. Wright.

Tarter Sauce.—1 tbsp. lemon juice, 1 tsp. vinegar, 1 tbsp. Worcestershire sauce, $\frac{1}{4}$ tsp. salt, 4 tbsps. butter. Heat lemon juice, vinegar, Worcestershire sauce and salt in a small enamel pan over hot water. Brown the butter in a sauce pan and strain it into the first mixture. Very fine for fish.—Mrs. Harry Liggett

Salmon Turbot.—1 can salmon, 1 bowl rolled crackers, white sauce, salt. Make the sauce of 2 $\frac{1}{2}$ c. milk, pinch salt, thickened with 3 tbsp. flour. In a well greased bake dish, put a layer of salmon, then a layer of cracker crumbs, following with a layer of white sauce; repeat that process until all the salmon and sauce are used, with sauce on top. Bake 20 to 30 min., or until brown.—Mrs. J. A. Williams.

Salmon Loaf.—1 can salmon, $\frac{3}{4}$ c. oatmeal, 1 egg, 1 c. milk, salt, pepper, lemon juice. Flake salmon, that is, pull it all apart. Add lemon juice, oatmeal, egg, milk, salt, pepper and mix thoroughly. Put into buttered baking dish and bake 30 to 40 minutes in a hot oven.—*Fans Long.*

Salmon Loaf.—1 can salmon, 1 cup cracker crumbs with enough milk to soak them, 2 eggs, salt, pepper. Mix and steam 30 min. When done make sauce of flour, milk and butter. Bake in oven.—*Mrs. Dudge.*

Scalloped Oysters.—A nice way to prepare is to drain the liquor from the oysters, pour in a sauce-pan, add about the same quantity of water, let boil up and skim, then set aside to cool. Then dip the oysters first in beaten egg and then in cracker crumbs, just as for frying, arranging them in bakingdish, season each layer with salt and bits of butter, pour over the cooled liquor and bake from 20 to 25 min., according to heat of oven. Cover for the first 15 min.—*Mrs. Julia A. Bailey.*

Keffed Oysters.—Drain and wash 1 pt. of oysters, have a little parsley chopped fine and a little celery. Dip each oyster in beaten egg and roll in cracker crumbs, as you would for frying. Put a layer of oysters in a buttered baking dish, sprinkle top with a little celery, parsley, salt and pepper, and so on until dish is full. Put bits of butter on top. Bake in quick oven for 15 min.—*Miss Houdyshell.*

Creamed Oysters and Celery.—Cook 1 pt. oysters in their own liquor until they are plump. Strain off liquor, add to liquor enough cream to make $1\frac{1}{2}$ c. melt 3 tbsp. of butter, add 2 tbsp. of flour, stir to a paste. Pour liquor into this and heat until creamy; season with $\frac{1}{2}$ tsp. salt and $\frac{1}{4}$ tsp. pepper; add oysters to this and place on fire again and bring to boiling point, remove from fire and pour over hot buttered toast. Sprinkle finely chopped celery over all.—*Mrs. Geo. Ogden.*

EGGS

"Humpty Dumpty sat on the wall
Humpty Dumpty had a great fall;
All the king's horses and all the king's men
Could not set Humpty Dumpty back again."

Eggs.—3 min. will boil eggs soft. 5 min. will cook whites hard, but not yolks. 8 min. will cook both.

Omelet.—3 eggs, 9 tbsp. milk, pinch of salt, 1 tbsp. butter; beat eggs separately, add milk and salt. Cook slowly in frying pan with 1 tbsp. salted butter till set, fold over halfway; serve on hot platter.

Baked Eggs.—Butter slightly saucer or shallow dish, put 1 or 2 eggs into dish, place dish in pan of hot water in oven, until white is set. Sprinkle with little salt and pepper.

Creamed Eggs.—Hard boil 6 eggs, cut in slices when cold, make white sauce, by creaming 1 tsp. butter, 2 tsp. flour and 1 pt. milk or cream. Boil 3 min. Into baking dish put layer of sauce, then layer of eggs; sprinkle little pepper and salt over, continue filling dish in the same manner, put cracker crumbs with bits of butter on top, brown in oven.—Mrs. Springlin.

Escalloped Eggs with Cheese.—3 hard boiled eggs, 2 tsp. butter, 2 cup. flour, 1 c. milk 1 c. soft bread crumbs, $\frac{1}{2}$ c. grated cheese, 1 tsp. salt, 1 tsp. parsley; melt butter, add flour, gradually add the milk, let boil, then add the grated cheese and sliced eggs, sprinkle with salt and parsley. Place $\frac{1}{2}$ the bread crumbs in buttered baking dish, add the egg mixture; cover with the remaining bread crumbs; dot with small pieces butter and brown in moderate oven.—Mrs. Geo. Ogden.

Hidden Eggs.—Pour on a pan-cake griddle a generous spoonful of pancake batter, break into the center of this, 1 egg. As soon as the pancake is browned, turn. The egg and cake are cooked together and are most delicious.—Mrs. A. L. Lesan.

Steamed Eggs.—Break eggs in a buttered pie-tin, cover and place pan over steam, season when eggs are cooked.—Mrs. D. R. Dudley.

Deviled Eggs.—Boil eggs until hard, when cool remove shells; cut eggs length-wise, remove yolks and mash and add enough salad dressing to make a stiff paste; pickles, ground meat, or nuts may also be added to the yolk mixture.—Mrs. F. K. Reynard.

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VEGETABLES

"See that your kitchen fire is bright,
And your hands be neat and skilled.
For the love of man oft takes its flight;
If his stomach be not filled."

Glazed Sweet Potatoes.—Boil in salted water 1 qt. potatoes until tender, drain water and scrape off skins; cut into slices the long way. Grease hot pan; lay potatoes on evenly, brush with melted drippings or lard, sprinkle with $1\frac{1}{2}$ c. brown sugar; add 2 tbsp. butter. Bake in oven until well browned.—Mrs. W. H. Thompson.

Potatoes.—Pare and cut the size of walnuts $1\frac{1}{2}$ pts. of potatoes, melt in skillet 1 tbsp. butter, add 1 tbsp. flour, mix well. Slice 1 lb. of potatoes, add onion, potatoes with enough water to almost cover. Cook slowly with cover on, stirring often, when done should be slightly moist.—Mrs. Noah Saltzman.

Potato Cones.—Add to 2 c. cold mashed potatoes, 1 well beaten egg, 1 tsp. butter. Form into cones, place on a greased tin; bake in hot oven.

Potato Puffers.—Mash sufficient freshly boiled hot potatoes to make 1 c. Beat with these 1 c. hot milk, 1 tbsp. butter, salt and pepper to taste. When a little cool beat in one egg and 2 tbsp. flour, with which has been sifted 1 tsp. baking powder. Bake in gem-pans, or in a casserole greased; fill receptacle $\frac{3}{4}$ full to allow for rising.—Mrs. Marcia Williams.

Creamed Potatoes.—6 medium sized potatoes, 1 pt. cream, 2 can. pimentos, $\frac{1}{2}$ tsp. salt, 1 tbsp. butter, 2 tbsp. flour. Method—boil potatoes, when cold cube, bring cream, pimentos (finely chopped) salt and pepper to the boil, thicken with the flour, which has been worked with a little of the cream, drop the cubed potatoes into hot sauce. Cook lightly for a few minutes with a silver fork; serve at once.—Mrs. A. Williams.

Gratin Potatoes.—Boil potatoes with jackets on, until done, cut into small pieces; place layer of potatoes in buttered baking dish, grate cheese, boiled eggs sliced thin, salt, pepper and butter over the potatoes, cover with white sauce, continue the operation until dish is full. Sprinkle all with cracker crumbs and small pieces of butter; bake $\frac{1}{2}$ hr.—G. S. Allyn.

White Sauce.—1 c. sweet milk, 2tbsp. flour, 2 tbsp. butter, ½ salt, 1-6 tsp. paprika. Method—melt butter, add flour, salt and paprika mix well; add milk, cook for 1 min. If the sauce seems too thick for purpose, add a little more milk before removing from the fire.—Mrs. A. Ingram.

Sweet Potato En Casserole.—Par-boil sweet potatoes, remove and place in casserole; pour over potatoes, melted butter, salt and pepper sprinkle with sugar, add a little cream and cover over with mallow. Place in oven and brown; serve at once.—Mrs. R. McCann, Lincoln, Mo.

Boston Baked Beans.—Soak 3 lbs. navy beans over night. In morning boil until skins crack open; add 1 tsp. soda, boil a few min. then drain well, rinsing afterwards. Place beans in bean pot (or a 1 lb. salt pork in center of beans; also cover meat with beans. 1 molasses, 1 tbsp. salt, cover with water and bake 3 hrs. This is the real gal.—Mrs. Emma Farabee.

Vegetable Timbales.—Any left over vegetable combined with remains of a roast, or other meat; can be made into a dish so that one will suspect its origin. Method—grind meat, chop vegetables fine, make a thick white sauce; add 1 or 2 eggs, beaten lightly; mix meat and vegetable mixture, season to taste, pour into greased pan and bake in a pan of hot water.—Mrs. Howie.

Green Corn in Tomatoes.—Use freshly gathered sweet corn, large ripe tomatoes. Score the corn, and with the back of the press out the pulp. Season with salt, a little melted butter and finely chopped green pepper; cut a slice from the top of each tomato, scoop out the center; season the inside of tomato with salt and a little grated onion; fill tomatoes with the corn; lay a thin slice of bacon on the top of each tomato, bake in moderate oven, until tomatoes are brown and bacon brown, serve on toast, with a cream sauce poured over.—Mrs. Clint Allyn.

Corn Souffle.—¼ c. butter, ¼ c. flour, 2-3 c. milk, 1 c. corn, salt and pepper to taste, ¼ c. grated cheese. Method—melt butter, add flour and seasonings, milk gradually, stirring constantly, then add cut fine, yolks of eggs well beaten, cheese; fold in whites of eggs when stiff; bake in buttered baking dish 25 min.—Mrs. Roy Wilkinson.

Corn Oysters.—1 c. corn, 4 tbsp. flour, 1 egg, salt, 2 tbsp. butter. Method—mix corn, flour and salt, add beaten egg, place fat in pan and when very hot add corn, 1 tbsp. at a time. This is an excellent way to use left over corn.—Mrs. Marcia Howie.

SANDWICHES

The joy of the picnic; school children's lunch box, and the Sunday evening meal.

Bread and Cheese Sandwich.—4 slices of well buttered bread, $\frac{1}{2}$ c. grated cheese, 2 c. scalded milk, 3 eggs, 1 tsp. salt, 1-8 tsp. pepper or 1 tsp. chopped green pepper. Put the buttered slices of bread into a buttered baking dish and sprinkle each slice with grated cheese. Beat eggs lightly, add salt, pepper and scalded milk, pour this mixture over the bread; bake, setting the dish in a pan of hot water until custard is done. —Mrs. Clint Allyn.

Hot Cheese Sandwich.—Slice white bread thin, butter lightly. Put thick layer of grated cheese between slices; sprinkle with a little salt and pepper. Press slices together; fry a delicate brown in $\frac{1}{4}$ lard and butter. —Mrs. D. R. Dudley.

Peanut Sandwiches.—Chop roasted peanuts, mix with a good salad dressing, until it can be easily spread; use on thinly buttered slices of white bread. —Mrs. McCollough.

Egg Sandwiches.—Hard boil 4 fresh eggs, chill, remove shells and chop moderately fine; chop crisp lettuce leaves, (the large outer leaves may be used for this purpose.) Toss eggs and lettuce lightly together and moisten with mayonnaise. Spread thin slices of bread with mayonnaise, spread an equal number with egg mixture; put together in pairs, cut cross diagonally—serve with potato salad. —Mrs. R. C. Smith.

Club Sandwich.—Toast 2 slices bread, cover thinly with mayonnaise dressing, place 2 slices of chicken; white meat only; on one piece of toast, on top of this place 1 or 2 lettuce leaves and sprinkle some salt over them. Put the other piece of toast on top; press sandwich together lightly, trim nicely; cut triangles; serve warm. Sometimes broiled bacon, sliced tomatoes and even pickles are added to the club sandwich. —Mrs. C. C. Lawhead.

Olive Sandwiches.—Butter thin slices of bread, between each two slices place a layer of grated cheese, mixed to a paste, with equal quantities of cream and salad dressing and covered thickly with chopped olives. —Mrs. E. Hoover.

Ham Sandwiches.—6 slices cold boiled ham, 3 hard boiled eggs, 2 pickles, 6 pickles. Run all through food chopper and moisten with mayonnaise dressing.

Ham and Nut Sandwiches.—Mince fine some cold boiled ham, fine roasted peanuts, ($\frac{1}{2}$ as much as the quantity of ham.) For a cupful of ham, use 1 rounding tbsp. minced sour pickles, and $\frac{1}{2}$ c. of breaded celery; moisten with a boiled salad dressing.

Saint Paul Sandwich.—Break 1 egg into a bowl; add 1 heaping t. chopped onion, the same amount of ground boiled ham; beat well and fry slowly until done. Use a pancake turner to keep from spreading while frying; thus keeping it in a sandwich size.—Mrs. C. C. Lawhead.

Sandwich Fillings.—Chop 4 figs very fine, cook to a paste with enough water to cover them; add 1 doz. blanched almonds pounded to a paste, a little lemon juice. Spread on thin slices of buttered bread.—Mrs. J. A. McNerney.

Sandwich Fillings.—Grind 1 c. of cold boiled pork, 2 pimentos, 1 doz. small pickles; add $\frac{1}{4}$ tsp. celery salt; mix smooth with a good salad dressing; spread on thinly sliced bread, well buttered.—Mrs. J. Williams.

Cottage Cheese Sandwiches.—Cottage cheese and pimentos. Cottage cheese and nuts. Cottage cheese and stuffed olives. Cottage cheese and dates. Salad dressing that is tart, rather than sweet will be found most satisfactory; use plenty of butter and mix the salad dressing thoroughly through the cheese mixture. All cottage sandwiches are more delicious if made from brown bread.—Miss Otto.

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SALADS AND SALAD DRESSINGS

"She was so skilled and perfect in art, that everything her fingers touched seemed like Ambrosia; fit for the Gods."

Golden Salad Dressing.—2 eggs, $\frac{1}{4}$ c. sugar, $\frac{1}{4}$ c. lemon juice, $\frac{1}{4}$ c. pineapple juice. Beat eggs until blended but not foamy. Add sugar and juice and stir in double boiler until thickened. Set in water to cool.—Mrs. Ed Wall.

Salad Dressing.—4 egg yolks, 4 tbsp. vinegar, 1 tbsp. sugar, amount salt. Cook in double boiler; while hot add 12 finely chopped mallows. When cold add 1 c. whipped cream, $\frac{1}{2}$ c. nut-meats or can be sprinkled over salad. This is fine used on grapes cut in halves, pineapples cut in dice, and bananas sliced; add this dressing and put on lettuce leaf.

Fruit Salad Dressing.—Beat 2 eggs until thick and light. Add 4 tbsp. melted butter, 4 tbsp. lemon juice, 1 tsp. salt. Cook in double boiler stirring constantly until consistency of custard. Remove from fire, fold in 1 c. heavy cream, whipped until stiff. Add $\frac{1}{4}$ c. powdered sugar and $\frac{1}{2}$ tsp. vanilla.—Mrs. Herbert Johnston.

Sour Cream Dressing.—2 c. vinegar, 2 c. sugar, 1 tsp. salt, 1 c. flour. To this mixture which should be heating, add 1 c. sour cream, beaten yolks of 2 eggs. Boil to a cream and cool before using.—Mrs. Farris.

Cooked Salad Dressing.—Yolks of 4 eggs, $\frac{1}{2}$ c. vinegar, 1 c. sweet or sour milk, 4 tbsp. butter, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. mustard, 4 tbsp. sugar, 1-3 tsp. celery salt. Boil all ingredients together, except egg yolks and cream. Beat eggs and blend with cream. Then pour boiling vinegar over eggs and cream, stir and return to fire and cook until thick like cream.—Mrs. Bement.

Thousand Island Dressing.—1 c. mayonnaise, $\frac{1}{2}$ c. whipped cream, $\frac{1}{2}$ hard boiled egg, chopped, 1 tbsp. chopped pimentos, 1 tbsp. chopped green pepper, 1 tbsp. chili sauce, 1 tbsp. catsup, 4 stuffed olives chopped. For six servings.—Mrs. John Mills.

Uncooked Thousand Island Dressing.—1 tsp. salt (small), 1 tsp. ground mustard, 1 tbsp. sugar, small amount pepper. Mix together yolks of 2 eggs beaten; then add 2 tbsp. vinegar and 2 tbsp. lemon juice a little at a time alternately, with $1\frac{1}{2}$ c. olive oil or mazola oil. Put in bowl in pan of cracked ice, beat with dover egg beater until thick, then add catsup, pimentos and horseradish, just a little bit to flavor. Good.—Mrs. R. E. Fisher.

Thousand Island Dressing.— $\frac{1}{2}$ c. olive oil (or a substitute), 2 tbsp. lemon juice, 2 tbsp. orange juice, 1 tsp. onion juice, 1 tsp. Worcestershire sauce, $\frac{1}{2}$ tsp. mustard, salt and pepper to taste, 1 tsp. parsley. Place all ingredients in a pt. fruit jar, fit on rubber and lid and shake vigorously until the dressing is creamy. Pour over any vegetable salad.—Mrs. Julia A. Bailey.

Mayonnaise Dressing.—2 eggs, well beaten, 1 c. vinegar, 5 tbsp. good sour cream, 4 tbsp. sugar, 2 tsp. flour, $\frac{1}{2}$ tsp. mustard. Mix flour, sugar and mustard and add the rest. Cook until scalding hot.—Mrs. Tom Teale.

Russian Salad Dressing.—Yolks of 2 eggs (beaten well) in a platter with wire egg beater; add slowly 1 pt. pompeian olive oil; as it becomes too thick, add a little lemon juice until all of 1 lemon is used; then use $\frac{1}{2}$ bottle Heinz chili sauce, 1 tsp. salt. Have platter and all very cold. Serve on head lettuce cut in quarters or six sections according to size. A few English walnut meats sprinkled on top is good. This amount will serve twenty-five.—Mrs. Lawhead.

Three P. Salad.—1 can peas, $\frac{1}{2}$ doz. sweet pickles, cut in small pieces, $\frac{1}{2}$ c. peanuts halved. Mix with salad dressing.—Mrs. Walter Scott.

Kidney Bean Salad.—1 can kidney beans, 2 hard boiled eggs, 4 sweet pickles, 1 c. English walnuts. Chop eggs, pickles and nuts, add to beans and mix with mayonnaise dressing.

"Sun Bonnett Baby" Salad.—Arrange halves of canned pears, the round side up, on lettuce leaves, which curl closely around the pear; to have the effect of a hood. Place whole cloves in pear for eyes, almonds for ears, canned pimentos in cuts made for nose and mouth. Put salad dressing around the outside for hair, and more red pimentos under the chin for bow.—Mrs. Rebecca Mitchell.

Apple Salad.—1 doz. apples, 1 bunch celery, 2 bananas, 3 oranges, $\frac{1}{2}$ c. raisins, 1 c. nut meats. Mix well with mayonnaise dressing.—Mrs. Leona Boen.

Stuffed Apple Salad.—This salad is made by filling half an apple with cream cheese, mixed with crystallized ginger, orange peel, and nut meats. The apple is dipped into lemon jelly, chilled and sliced. Serve on lettuce leaf with salad dressing.—Mrs. W. K. Scott.

Apple Salad.—4 good sized apples; peeled, cored and chopped; 2 bananas, $\frac{1}{2}$ c. chopped celery, a few nuts if desired. Mix with following salad dressing. Dressing for salad— $\frac{1}{2}$ c. sugar, 2-3 c. water, 3 tbsp. vinegar, 1 egg, pinch of salt. Put water, sugar and vinegar on fire and

let come to a boil. Stir in the well beaten egg, to which has been added 1 heaping tsp. cornstarch, dissolved in a little water or 1 tsp. flour. Cook until thickens. Remove from fire and add salt and 1 tsp. butter. Will serve four.—Mrs. G. A. Tennant.

Waldorf Salad.—Cut equal parts of apple and celery into dice. To each pt. of this, add 1 cup grapes and mix carefully. Then pour over it any good salad dressing. Let stand a little while and serve on lettuce leaves. Use moderately sour apples but never mealy ones.—Mrs. I. Smith.

Molded Pineapple Salad.—1 can pineapple, cut fine, 1 c. sweet pickles cut fine, 1 c. chopped nuts. Soak 1 pkg. gelatine in $\frac{1}{2}$ c. water, add pineapple juice and $\frac{1}{4}$ cup sugar, boil, let cool and pour over mixture. Serve cold with mayonnaise.

Poinsettia Salad.—1 can pimentos, 1 can sliced pineapple, 1 head lettuce, mayonnaise. Place a slice of pineapple on a lettuce leaf; with a pair of scissors cut the pimentos into strips and shape like petals of Poinsettia. Place on pineapple. Put tsp. mayonnaise dressing in center of each and all around outer edge of pineapple.—Mrs. Dey Middlebrook.

Banana Salad.—Remove the skins and cut in halves lengthwise allowing $\frac{1}{2}$ banana for each person. Mix salad dressing with whip cream; roll bananas in the dressing, then in chopped nuts. Serve on lettuce leaf.—Mrs. C. O. Fuller.

Banana Salad.—12 walnut meats, 6 small lettuce leaves, 6 cherries, 2 bananas, french dressing. Cut each in 3 slices, place each on lettuce leaf; garnish with a walnut meat at each end and a cherry in the middle. Serve with french dressing. French dressing— $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper, 4 tbsp. oil, 2 tbsp. lemon juice. Mix well.—Mrs. J. B. Holden.

White Grape Salad.—Half and seed 1 lb. white grapes. Cut up 2 heads celery and the meats of $\frac{1}{2}$ lb. english walnuts. Mix with cream or french dressing. Serve on lettuce leaves.—Mrs. C. O. Fuller.

Marshmallow Salad.—Thicken juice from 1 qt. pineapple with 2 cups 2 tbsp. flour and 1 c. sugar. Cook and let cool, add one box of marshmallows and 1 c. English walnut meats, the pineapple diced and 1 pt. of whipped cream.—Mrs. J. B. Currie.

Marshmallow Salad.—Cut 1 lb. marshmallows in quarters, drain 1 can pineapples and cut in dice, chop 1 cup pecans. Mix marshmallows, pineapples and pecans. Serve on lettuce leaf with the following dressing. Mix 1 c. whipped sour cream, 1 c. whipped cream, the juice of

Salmon Salad.—1 c. red salmon, 8 crackers rolled fine, 4 large cucumber pickles, grated fine, 3 hard boiled eggs chopped, $\frac{1}{2}$ c. vinegar, $\frac{1}{2}$ tsp. pepper, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ tsp. melted butter. Put in a dish, mix well together.—Mrs. Emma Farabee.

Crab, or Shrimp Salad in Tomato Baskets.—Select the tomatoes carefully, scald and chill them; then slip off the skins and scoop out centers deeply. Flake the meat, mix with celery and sweet pickles, in small pieces, moisten with stiff mayonnaise. Refill the tomato baskets; top each with a spoonful of the dressing and make handle strips of green pepper or celery; slipping the ends down in the sides of the baskets.—Mrs. Clint Allyn.

Ham Salad.—Chop enough boiled ham to make 2 pts., 1 pt. each $\frac{1}{2}$ pt. cucumber pickles, 6 hard boiled eggs. Season with salt and pepper and mix with mayonnaise dressing. Serve on lettuce leaves and garnish with hard boiled eggs.—Mrs. Dudley.

Pineapple and Cabbage Salad.—1 c. pineapple cut into small pieces, 1 small head of cabbage shredded very fine, 1 box marshmallows rolled fine. Add boiled dressing mixed with sour cream. Boiled dressing for salad—2 eggs $\frac{1}{2}$ tsp. salt, 1 tsp. mustard, $1\frac{1}{2}$ tbsp. sugar, $\frac{1}{2}$ t. corn starch or flour, $1\frac{1}{2}$ tbsp. butter, few grains cayenne, $\frac{1}{4}$ c. oil, $\frac{1}{4}$ c. vinegar. Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar very slowly. Cook in double boiler.—Globe Boller.

Cabbage Salad.—1 qt. finely chopped cabbage. For dressing mix together: $\frac{1}{2}$ c. vinegar, 2 tbsp. sugar, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper. Melt well $\frac{1}{4}$ c. butter and 1 tsp. flour; add to boiling vinegar. Let all boil 5 min. stirring; then add well beaten egg, stir well and pour over cabbage while hot; stirring well.—Mrs. Frank Trimble.

Perfection Salad.—1 envelope Knox acidulated gelatine, $\frac{1}{2}$ c. water, $\frac{1}{2}$ c. mild vinegar, 1 tsp. salt, 1 c. finely shredded cabbage, $\frac{1}{2}$ t. lemon flavor found in separate envelope, $\frac{1}{2}$ c. sugar, 2 c. celery cut in small pieces, $\frac{1}{4}$ can sweet red peppers finely cut. Soak gelatine in cold water 5 min., add vinegar, lemon flavoring dissolved in boiling water, sugar and salt, strain; and when beginning to set add remaining ingredients. Turn into mold and chill. Serve on lettuce leaves with mayonnaise dressing. A delicious accompaniment to cold sliced chicken or veal.—C. C. Lawhead.

Date and Cheese Salad.—Use large dates, wash them and open up side to remove stones. Stuff with cream cheese. Lay on lettuce leaves and use with them a mayonnaise or salad dressing, mixed with $\frac{1}{2}$ quantity of whipped cream.—Mrs. W. K. Scott.

Oyster Salad.—1 can cove oysters, 1 pt. rolled crackers, $\frac{1}{2}$ pt. vinegar, 1 pt. butter, 4 egg yolks, 1 tsp. mustard, 1 tsp. sugar, $\frac{1}{2}$ tsp each of salt and pepper. Beat yolks of eggs, put butter, crackers, liquor and dressing on stove; stir until thick and pour over oysters. Serve very cold.—Mrs. Dudley.

Chicken Salad.—1 cold cooked chicken, 2 c. celery, 4 tbsp. oil, 2 tbsp. vinegar, mayonnaise dressing, lettuce 1 bunch. Hard boil eggs or olives for decorating. Salt and pepper to taste. After removing all skins and gristle, chop fine or grind and mix with the celery and pepper. Mix the dressing with garnish with lettuce and hard boiled eggs.—Mrs. Clarence Jacobs.

Chicken Salad.—1 chicken cooked tender, boned, chopped and seasoned. 1 large bunch celery, 6 hard boiled eggs chopped fine. Dressing for salad—1 c. vinegar, 2 eggs, 1 tsp. butter, $\frac{1}{2}$ tsp. mustard; cook and pour over mixture.—Mrs. Roy Caldwell.

Try This Cake Recipe

DELICIOUS SWANS DOWN CAKE

$\frac{1}{2}$ cupful butter, or substitute	3 teaspoonfuls baking powder
1 cupful sugar	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful milk	1 teaspoonful vanilla
2 cupfuls SWANS DOWN CAKE FLOUR	3 egg whites

Cream butter, gradually add sugar, creaming mixture well. Sift flour once, measure, add baking powder and salt and sift three times. Add the flour and milk alternately to the creamed butter and sugar, beating batter hard between each addition of flour and milk. Add vanilla extract. Fold in the stiffly beaten egg whites and bake in a loaf or two layers in a moderate oven, see as desired.

Before attempting to make any cakes in this book, read this article. It may prevent a cake failure, thereby saving the waste of ingredients. These are the four most important steps in cake-making, and if followed carefully will help you to make really, good cake.

SELECTING INGREDIENTS

A good cake cannot be made with poor ingredients. For the best results choose only the purest materials obtainable. Cake is a food that contains the most nutritive elements, such as eggs, butter, milk, sugar, flour, etc. Cake is more delicate than bread and needs a more delicate flour. This flour is Swans Down Cake Flour, soft, white, and velvety, made especially for cake and pastry making. Swans Down costs but a few cents more per cake and yet it insures against disappointment and costly cake failures. Lighter, whiter, finer, better cakes if you use Swans Down.

MEASURING

All ingredients called for in any good recipe must be accurately mixed and all measurements should be level. This is necessary in order to obtain the same results in each baking. The standard one-half pint measuring cup should be used and the recipe followed exactly.

CAREFUL MIXING

It is necessary in successful cake making that all ingredients be perfectly measured and utensils and cake tin be ready before beginning to mix the cake. Always beat the shortening to a cream before adding any sugar. Add sugar gradually, creaming the mixture meanwhile. Add a little sifted Swans Down Cake Flour, with baking powder added, then a little milk and so on alternately until all the flour and milk are used. Beat the batter, never stirring, after each addition of flour and milk. Add flavoring. The stiffly-beaten egg-whites should be next folded in very carefully if recipe calls for same. Work quickly, but carefully, in mixing your cake.

CORRECT OVEN HEAT

The heat of oven for cake making is of very great importance. There are some general guides for temperature which may be profitably observed. All thin layer, small cakes and cookies require a hot oven (350-400°F). Thick layer and cakes baked in a loaf require a moderate oven (325-375°F) while sponge cakes and angel cakes require a slow oven (300-350°F). Fruit cakes require even a slower oven (300-325°F).

The helpful hints above are taken from "Cake Secrets," an authoritative booklet on cake making by Janet McKenzie Hill, editor of American Cookery Magazine. You are welcome to a copy full of original recipes, directions, illustrations—for 10c sent to Iglicheart Brothers, Evansville, Indiana, Department C. I. Best grocers everywhere have Swans Down Cake Flour. If you cannot get it, write us. Use it in your cake and pastry making.

Always use Swans Down Cake Flour in all cake recipes given in this book and elsewhere. It insures lighter, whiter, finer cakes.

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of water, flavor with $\frac{1}{2}$ tsp. lemon, $\frac{1}{2}$ tsp. vanilla mixed; then fold stiffly beaten egg whites, bake in 2 layers. Filling—boil $1\frac{1}{2}$ c. sugar, 1 c. water until threads from spoon, pour into stiffly beaten whites 2 c. continue heating. Take out $\frac{1}{2}$ mixture and into rest add $\frac{1}{2}$ c. nut spread between layers, spread plain white icing on top and sides
—Mrs. C. A. Campbell.

White Cake.— $\frac{1}{2}$ c. butter, $1\frac{1}{2}$ c. sugar, cream well, 2 c. flour, mix above until mixture is like corn-meal; 1 c. water. Beat well $\frac{1}{2}$ c. B. P. sift flour and B. P. into above mixture, beat well; lastly, whites 2 eggs unbeaten, beat all well and flavor; bake in either loaf or tier. Frost with mocha filling; 2 tbsp. butter, 2 c. powdered sugar, 4 c. cocoa, 4 tsp. bold strong coffee, 1 tsp. vanilla and candied fruit if desired.—Mrs. I. R. Shroyer.

Moisty White Cake.— $\frac{1}{2}$ c. butter, 1 c. sugar, 2 c. flour, 3 level tsp. B. P., 1 egg whites, 2-3 c. milk, $\frac{1}{2}$ tsp. flavoring. Cream butter, sugar and B. P., sift flour, measure and then sift 3 times with B. P. To the creamed butter, sugar, add little flour then, little milk alternately until thickened; then beat butter hard 2 min., add flavoring, fold in whites of 2 beaten eggs. To be baked either as layer or loaf cake, moderate heat for 35 or 40 min. This never fails.—Mrs. W. H. Main.

Lightly White Cake.—2 level c. sugar, 3-4 c. butter with salt worked into 1 c. sweet milk, $3\frac{1}{2}$ c. pastry flour, 2 rounding tsp. B. P., 1 tsp. B. P., whites of 6 eggs. Cream, sugar and butter, add other ingredients and fold in egg whites.—Mrs. Dan Campbell.

White Mountain Cake.—Cream 3 c. sugar, 1 c. butter, making it very soft, add 1 c. milk; beat whites of 8 eggs very stiff, add $\frac{1}{2}$ of eggs to the creamed ingredients. Mix well into 4 c. sifted flour, 1 tbsp. B. P., stir this mixture, add flavoring then and remaining beaten whites of eggs. Bake in layers like jelly cake; make an icing for the filling using whites of 2 eggs, beaten to a very stiff froth with 2 c. fine white sugar, juice of $\frac{1}{2}$ c. lemon. Spread each layer of the cake thickly with this icing. Then ice over top.—Mrs. Dora Stephenson.

Yellow Angel Food.—Yolk 12 eggs, $1\frac{1}{2}$ c. sugar put together, beat 10 min. (The success of the cake depends on this beating.) Then add gradually $1\frac{1}{2}$ c. of pastry flour sifted with 2 tsp. of B. P. and a generous pinch of salt; lastly add 11 tbsp. of boiling water, flavoring. Bake in angel food cake pan, just as you would an angel food.—Mrs. C. M.

Bride's Cake.—1 scant c. butter, 3 c. sugar, whites of 12 eggs, 1 c. starch, 3 c. flour, 3 tsp. B. P., 1 c. sweet milk. Cream, sugar, butter;

add well beaten whites of eggs, add milk sift B. P. with corn flour; beat gradually with the rest, flavor to taste; bake in moderate oven. Frost with powdered sugar mixed with cream.—Mrs. Tom Bellamy.

White Cake that never fails.— $1\frac{1}{2}$ c. flour sifted 5 times, the $\frac{1}{2}$ c. you sift it put in 1 rounding tsp. of baking powder; then add 1 c. granulated sugar. In a cup break the whites of 2 eggs, add enough butter to make the cup $\frac{1}{2}$ full; fill cup with milk and put this in with other ingredients; add extract and beat 5 min.—Mrs. W. C. Laird.

White Cake.—Cream $\frac{1}{2}$ c. butter, $1\frac{1}{2}$ c. sugar, 3 scant c. flour, milk, 2 tsp. baking powder; add milk, eggs and flour to butter and cream.—Mrs. Harry Abrams.

Presto Cake.—Sift together 1 c. flour, 1 c. sugar, 1 tsp. baking powder, pinch soda, in a measuring cup; melt 1 tbsp. butter, add milk, fill cup with sweet milk, stir all together and bake in a loaf or in layers. Flavor with lemon or vanilla.—Mrs. J. B. Rhoades.

White Cake.— $1\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. butter, 4 egg whites, 3 c. flour, 2 tsp. baking powder, $1\frac{1}{2}$ c. milk, extract. Cream sugar and butter with milk then flour and baking powder, after sifting them together, add the beaten egg whites and flavoring last. Bake in a moderate oven in a single loaf or in layers.—Mrs. Paul Finley.

Chocolate Cake.— $1\frac{1}{2}$ c. granulated sugar, $\frac{1}{2}$ c. butter, 4 eggs separated, $\frac{1}{2}$ c. milk, $1\frac{1}{2}$ tsp. vanilla or lemon, 2 sq. chocolate, melted with $\frac{1}{2}$ c. of boiling water; $1\frac{1}{2}$ c. sifted flour, 4 tsp. baking powder. Cream sugar and butter together, add the egg yolks and milk, add baking powder to flour and fold in alternately with the beaten whites of eggs. Then add chocolate and extract, bake in 3 layers.—Iva H. K.

Ice Cream Cake.— $\frac{1}{2}$ c. butter, 2 c. sugar, 1 c. milk, 3 c. flour, 2 tsp. B. P., whites of 4 eggs, flavor with vanilla.—Mrs. Ed Wall.

Sponge Cake.—4 eggs, 1 c. sugar, 2 tbsp. sweet milk, 2 level tsp. B. P., 1 c. flour, 1 tsp. extract.

Velvet Sponge Cake.—2 egg yolks, 1 c. sugar, 2-3 c. milk, 2 tsp. B. P., add stiffly beaten whites; flour for medium batter and any flavor desired. If 2 tbsp. of shortening is added this makes a splendid cake.—Mrs. M. E. Hudson.

White Coconut Cake.—4 egg whites beaten to a stiff froth, $1\frac{1}{2}$ c. granulated sugar, $\frac{1}{2}$ c. butter, work the salt out, 1 c. sweet milk, 1 c. B. P. and flour enough to make moderate stiff batter; bake in loaf.

— $\frac{1}{2}$ c. sugar, 1 tbsp. water let dissolve and let boil until in
 10 add yolks of 4 eggs well beaten and juice of 1-4 lemon; spread
 15 layers and sprinkle with cocoanut.—Mrs. Dan Campbell.

eam Cake.—1 c. sugar, $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ c. corn starch, 1 tbsp.
 5, 3 tbsp. water, 3 eggs, 2 tsp. B. P., filling between layers; $\frac{1}{2}$ cup
 10 cream, 1 tsp. corn starch, 1 tsp. butter, 2 tsp. sugar.

ick One Egg Cake.—1 c. sugar, 1 c. sweet cream, 1 egg, 2 tsp. B.
 5, 1 tsp. nutmeg, 2 c. flour, mix sugar cream and yolks of egg until
 10 thick. Add flour, B. P. and nutmeg, sifted together 3 times, beat for
 15 min., fold in beaten white of the egg, pour in buttered pan, sprinkle
 20 with white sugar, bake in quick oven.—Mrs. Rebecca Mitchell.

egless Milkless, Butterless Cake.—2 c. sugar, 2 c. hot water, 2
 5, 1 tsp. salt, 1 pkg. seedless raisins, 1 tsp. cinnamon $\frac{1}{2}$ tsp.
 10 cloves, 3 c. flour or a little over, 1 tsp. soda; boil this together,
 15 at soda and flour; when cold add soda dissolved in tsp. hot water;
 20 pour; bake 45 min. slow oven.—Mrs. Terrell.

utterless, Milkless, Eggless, Cake.—1 c. brown sugar, 1 c. water,
 5, seedless raisins, $\frac{1}{2}$ c. lard, $\frac{1}{4}$ tsp. nutmeg, 1 tsp. cinnamon, $\frac{1}{2}$ tsp.
 10 salt, 1-3 tsp. soda, 2 cups flour, $\frac{1}{2}$ tsp. B. P.; put first 8 in-
 15 ts into pan and boil 3 min. and cool; add soda dissolved in a
 20 hot water, mix; sift B. P. in flour, stir into mixture, beat well and
 25 into buttered and floured, loaf cake pan and bake 40 min. in mod-
 30 erate oven.—Mrs. N. D. Reynolds.

ocolate Cake.—2 eggs, $\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. milk, 1 c. sugar, $1\frac{1}{2}$ c.
 5, 1 c. flour, 1 tsp. B. P. Beat sugar and butter to a cream, add egg yolks beaten light,
 10 flour and milk alternately, add beaten egg whites; bake in 2 layers.
 15 For filling—2 squares chocolate, butter size of walnut, 1 c. sugar, $\frac{1}{4}$ tsp.
 20 soda, boil slowly until quite thick, beat a few minutes; spread on cake.
 25 L. H. Hayes.

arle Cake.— $1\frac{1}{4}$ c. sugar, $\frac{1}{2}$ c. shortening, 2 eggs, 1 c. sour milk,
 5, 1 tsp. soda, 3 tsp. B. P. Enough flour to make a medium batter, add
 10 sugar, shortening; eggs are placed in bowl together and beaten,
 15 add milk; take a portion of milk and dissolve soda; put it with
 20 soda and add flour; divide batter, add $\frac{1}{2}$ c. cocon; drop the batter
 25 evenly into the pan; bake about $\frac{1}{2}$ hr. in moderate oven.—Mrs. Leo

aternation Cake.—White part: 5 egg whites, 2 cup sugar, 2-3 c.
 5, 2-3 c. sweet cream, 3 c. flour, 1 tsp. B. P. Red part: 5 egg whites,
 10 sugar, $\frac{1}{2}$ c. butter, 1-3 c. sweet milk, 2 c. flour, 1 tsp. B. P. $\frac{1}{2}$ lb.
 15 of raisins rolled in flour; enough red fruit coloring to make de-
 20 color; bake in loaf.—Mrs. Holman.

Prune Cake.—Cook 1 lb. prunes until tender using plenty of water. 1 c. sugar, $\frac{3}{4}$ c. butter scant, 3 eggs, 1 c. chopped prunes, 2 level tsp. cinnamon, $\frac{1}{4}$ tsp. cloves, $\frac{1}{4}$ tsp. soda, $\frac{1}{4}$ tsp. B. P., $\frac{1}{4}$ tsp. salt, 2 c. flour, sifted, $\frac{1}{2}$ c. prune juice. Mix stiffer than cake batter, bake in 2 pans in moderate oven. Prune filling—2 tbsp. butter, 1 c. sugar, 1 c. flour, 1 c. chopped prunes, $\frac{1}{4}$ c. prune juice; cook until thick, put between layers and on top of cake. Serve with whipped cream. Mrs. G. A. Tennant.

Prune Cake.—Cream 3 level tbsp. butter with $1\frac{1}{2}$ c. sugar; add 1 egg well beaten, $\frac{1}{2}$ c. prune juice, 1 c. prune pulp unsweetened, 1 c. flour, not cake flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. cinnamon, 1-2 tsp. of each of nutmeg; soda dissolved in 1 tbsp. hot water, 1 tsp. B. P. flour; bake 45 min.—Mrs. James Brown, Chariton.

Molasses Cake.—1 cup molasses, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. butter or lard, 1 tsp. each of cloves, ginger, cinnamon; 1 tsp. soda in 1 c. boiling water, 2 eggs, well beaten; last, flour to stiffen.—Mrs. Holman.

Potato Cake.—2 c. sugar, 2-3 c. butter or lard, 2 c. flour, 1 c. mashed potatoes, $\frac{1}{2}$ c. sweet milk, $\frac{1}{2}$ c. chopped nuts or raisins, 4 level tsp. B. P., 2 tsp. cinnamon, 1 tsp. each of cloves and allspice, 2 c. cocoa. Cream butter, sugar and yolks of eggs, add potatoes then yolks and cocoa, then flour, B. P., beaten whites of eggs; bake in layers. Mrs. John Gray.

Coffee Cake.—2 c. sugar, 1 c. butter, 1 c. coffee, $\frac{1}{2}$ c. milk, 1 tsp. spice, nutmeg, 1 c. seeded raisins, $\frac{1}{2}$ c. citron or nuts may be used, 1 c. flour, $1\frac{1}{2}$ tsp. B. P., 3 eggs, beaten one at a time.—Mrs. Tidrick.

Coffee Cake.—When you set sponge for bread keep out a bowl of water. Add to this, 1 egg, 1 c. sugar, 1 c. butter, 1 c. luke warm milk; mix thoroughly then add enough flour to make it stiff, but not as stiff as bread; let this rise over night; in the morning roll out in thin sheets, put in pans, let rise 1 hr; then sprinkle this mixture over the cake—cinnamon, sugar, flour, butter and a few nuts; use your own judgment as to the amount of each. Bake in a slow oven until brown.—Mrs. Kitzelman.

Dried Apple Cake.—3 c. molasses, 3 c. dried apples, 2 c. milk, 1 c. butter, 3 eggs, 1 c. nut meats, 1 tsp. soda, 3 c. flour, 1 tsp. baking powder, spices and extracts to taste. Soak over night run the grinder, cook with molasses 2 hrs., then add other ingredients.—A. B. Liggett.

Spice Cake.— $\frac{1}{2}$ c. butter, 1 c. sugar, 1 c. sour milk, 2 eggs, 1 tsp. cream, 1 tsp. cloves, 1 tsp. allspice, 1 tsp. nutmeg, 1 tsp. soda, $\frac{1}{2}$ c. molasses, 1 c. nut meats, cocoa, to darken, 2 c. flour, bake about 40 min.—Mrs. F. King, Blockton.

Spice Cake.—1 c. sugar, $\frac{1}{2}$ c. butter, 1 c. sour milk, yolk of 1 egg, 2 cloves, 1 c. seeded raisins, $2\frac{1}{4}$ c. flour, 1 rounding tsp. soda, $\frac{1}{2}$ c. molasses; combine ingredients bake in loaves; frost with boiled frosting.—Mrs. Glenn Robinson.

Sour Cream Spice Cake.—2 eggs, 1 c. sour cream, $\frac{3}{4}$ c. sugar, $1\frac{1}{2}$ tsp. soda, 1 heaping tsp. B. P., $\frac{1}{2}$ tsp. each of allspice, nutmeg, cloves; 1 tsp. cocoa, pinch of salt, 1 tsp. vanilla. Mix the soda in sour cream, add, to well beaten eggs add vanilla. Sift together the sugar, spices, cocoa and add to mixture. Add sifted B. P., bake in loaf for 30 min., ice to suit taste.

Jelly Roll Cake.—1 c. sugar, 1 c. flour, $1\frac{1}{2}$ tsp. B. P., 3 eggs, 6 tsp. hot water, mix, sift dry ingredients, stir in eggs well beaten, add water, beat batter well, pour into smooth well greased pan. Batter should be put $\frac{1}{4}$ of an inch deep for if thicker will not roll nicely; bake 10 min. When done turn cake onto sheet of plain paper, well dusted with flour. Beat jelly with fork, spread on cake, with sharp knife trim off crusty edges, roll it up by lifting one side of paper, the cake will unroll if allowed to cool before rolling. To keep the roll perfectly moist, roll it up in cloth until cool.—Mrs. Elick.

Jelly Roll Cake.—1 c. sugar, 3 eggs beaten, 1 c. flour, add 1 tsp. cream tartar, $\frac{1}{2}$ tsp. soda, and proceed as in above recipe.—Mrs. H. Adams.

Fruit Cake.—4 lbs. sugar, 1 lb. butter, 2 qts. flour, 2 lbs. currants, 1 lb. citron, 1 oz. cinnamon, $\frac{3}{4}$ oz. cloves, $\frac{1}{2}$ tsp. ginger, 1 tsp. soda, 3 eggs, $\frac{1}{2}$ pt. molasses, 12 eggs, whites of 3 saved out for icing.—Mrs. A. Allyn.

Fruit Cake.—2 lbs. sugar, 1 lb. butter, 2 lb. raisins, 2 lb. currants, 1 lb. citron, 9 eggs, 1 pt. strong coffee or wine, 1 tsp. soda, 1 tsp. B. P., 1 tsp. spices, 1 nutmeg, 1 c. molasses, 1 c. nuts, 1 qt. flour steam 3 hrs. bake 1 hr.—Mrs. J. S. Shepherd.

Queen Nut Cake.—Take 4 eggs, $\frac{3}{4}$ c. sugar, 1 tsp. vanilla, 1 c. thick walnuts, 1 c. seeded raisins, $\frac{1}{2}$ c. cracker crumbs, 1 even tsp. B. P. Beat yolks, sugar 'till very light, add all except whites which beat very stiff, add last.—Mrs. Austin Agee.

Hickory Nut Cake.—1 cup butter, 3 c. sugar, 4 c. flour, $1\frac{1}{2}$ c. milk, whites of 8 eggs, well beaten, 2 tsp. B. P., 1 c. nuts cut fine.—Alex Maxwell.

Hickory Nut Cake.—2 c. white sugar, $\frac{1}{2}$ c. butter, $\frac{3}{4}$ c. sweet 3 c. flour, 2 tsp. B. P., whites of 8 eggs, 2 c. hickory nut meats. C. butter, sugar; add milk, flour, with B. P. sifted in; whites of eggs beaten; nut meats last; bake in loaf cake; frost in usual way.—Tom Bellamy.

Date Cake.—Cream together, 1 c. sugar, $\frac{1}{2}$ c. butter, add yolk eggs well beaten, little salt, mix thoroughly, add $\frac{1}{2}$ c. milk, 2 c. flour, 1 heaping tsp. B. P. sifted with flour; 1 tsp. of vanilla put in whites of beaten stiff, then add $\frac{1}{2}$ lb. of dates stoned, chopped fine; bake in a grate oven.—Mrs. Austin Agee.

Date Cake.—1 c. stoned chopped dates, 1 tsp. soda, 1 tbsp. butter, 4 c. boiling water, 1 c. sugar, 1 c. nuts, pinch salt, 1 egg, 1 tsp. vanilla, 2 c. flour, 1 tsp. B. P., sprinkle soda over dates then add boiling water, let stand until cool, add to other ingredients which have been mixed; common rule of a butter cake; bake in moderate oven.—Mrs. Yashaek.

Cocoa Angel Food Cake.—Use your angel food cake recipe and add 4 or 5 tbsp. of cocoa to the flour and sugar, sift. Thus makes a dark cake; use the amt. of cocoa to suit the taste. Some prefer stronger of cocoa than others. This is very nice.—Mrs. R. McCann, Lincoln, Mo.

Cocoa Cream Cake.— $\frac{1}{2}$ c. butter, 1 c. sugar, $\frac{3}{4}$ c. dry cocoa, 1 c. $1\frac{1}{2}$ c. water, 1 tsp. cinnamon, 1 tsp. vanilla, 2 level tsp. B. P. Bake 2 layers.—Mrs. Hughes, Williamsburg.

Brown Stone Front.—Yolk of 1 egg, $\frac{1}{2}$ c. grated chocolate, $\frac{1}{2}$ c. sweet milk. Cook the above until it thickens and then cool and add sugar, 1 tbsp. butter, $\frac{1}{2}$ c. sweet milk, 1 small tsp. soda, about 2 c. flour, flavor with vanilla.—Mrs. Alta Shepherd.

Brown Stone Front.— $1\frac{1}{2}$ c. sugar creamed with $\frac{1}{2}$ c. butter, whites of 4 eggs, not beaten, $\frac{1}{2}$ c. chocolate, finish filling c. with boiling water, cool. Add to the sugar, butter, eggs, 1 tsp. vanilla, 2 c. flour sifted with 1 heaping tsp. B. P., 1 tsp. cinnamon, 1 tsp. soda; stir this just enough to mix, add $\frac{1}{2}$ cup sour cream. Beat for 2 min. and bake in layers.—Mrs. Rebecca Mitchell.

lows: 1 c. light brown sugar, $\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. cold water, yolks of eggs, 1 tsp. soda sifted in 2 c. flour 5 times. Cream, butter, sugar, egg yolks, beat until creamy, then stir in water and after beating flour, add cocoa mixture. Bake in loaf, cover with icing and cocoa.—Mrs. Minnie Anderson.

Fudge Cake.—2 c. sugar, 2-3 c. butter, 3 eggs, 1 c. sweet milk, 1 c. flour, 2 tsp. B. P., $\frac{1}{4}$ c. chocolate, $\frac{1}{4}$ c. nut meats; cream, butter and sugar, add milk then stir in flour in which the B. P. has been sifted. Stir in chocolate which has been melted, add nuts, last add eggs which have been beaten, whites and yolks separately. Carmel filling—2 $\frac{1}{2}$ c. brown sugar, fill c. with white sugar, enough cream to melt, boil 10 threads; beat.—Mrs. E. S. Downie.

"Little Brown" Cake.—1 c. sugar, 1 egg, creamed together, 1 square chocolate, 1 heaping tbsp. butter melted together, 1 c. sweet milk, 1 $\frac{1}{2}$ c. flour, 1 tsp. soda in flour, flour and milk added alternately. Bake in layer-pan.—Mrs. Eleanor Fuller.

Dark Yeast Cake.—1 scant c. butter, 2 c. sugar, 3 eggs, 1 c. milk, 3 c. pastry flour, $\frac{1}{2}$ cake yeast dissolved in $\frac{1}{4}$ c. water, $\frac{1}{4}$ c. cream melted over hot fire, 1 level tsp. soda dissolved in 3 tbsp. hot water. Mix cake well, in the evening add the dissolved yeast cake and let stand till morning, then add 1 c. nut meats and soda; bake in moderate oven.—Mrs. H. Bickett.

Chocolate Cake.—Melt 2 squares of chocolate, add one c. each sugar and sour milk or cream, 2 scant c. flour sifted with 1 tsp. salt and $\frac{1}{4}$ tsp. salt and $\frac{1}{2}$ tsp. vanilla. If sour milk is used add 1 tbsp. shortening; also beat in 1 egg when they are plentiful—cake is good with nuts. Beat the mixture well. I give it at least 150 strokes; pour into a buttered loaf tin about 8 by 10 inches and bake 35 to 40 min. in a moderate oven. Ice with white icing.—Mrs. Bagley.

Chocolate Cake.—Dissolve 2 oz. chocolate in 5 tbsp. boiling water. Let cool. Cream, $\frac{1}{2}$ c. butter adding gradually 1 $\frac{1}{2}$ c. sugar, add the yolks of 4 eggs. Beat thoroughly then add the chocolate, $\frac{1}{2}$ c. milk, 1 c. flour, 2 tsp. baking powder, 1 tsp. vanilla and last the beaten whites of the 4 eggs.—Mrs. John D. Robinson.

Devils Food Cake.—2 c. brown sugar, $\frac{1}{2}$ c. lard, 2 eggs well beaten, 1 c. sour milk, 1 tsp. soda, dissolved in 1 c. boiling water, $\frac{1}{2}$ c. cocoa, 1 c. flour, 1 tbsp. vanilla. Cream, sugar and lard, add other ingredients mentioned.—Mrs. Guy Todd.

Devils Food Cake.— $\frac{1}{2}$ c. cocoa, 1 c. hot water; let stand until ready to add flour, $\frac{1}{2}$ c. lard, $1\frac{1}{2}$ c. sugar, 3 eggs, break them into the cake at a time, add cocoa and water, $1\frac{1}{2}$ c. flour, 1 tsp. soda, 1 tsp. vanilla; bake 45 min. in a moderate oven.—Mrs. A. E. Bennett.

Chocolate Sour Cream Cake.—3 eggs, beaten separately, $1\frac{1}{4}$ c. sugar, $\frac{1}{2}$ c. sour cream, $1\frac{1}{2}$ c. flour, pinch of salt, 1 tsp. vanilla, 1 tsp. soda, dissolved in a little hot water; $\frac{1}{2}$ c. chocolate cooked in $\frac{1}{2}$ c. sour cream. When the cooked chocolate has cooled stir into the beaten yolks and eggs. Pour hot soda over this and you will have a reddish brown cake.—Mrs. Herbert Johnston.

Cocoa Cake.— $\frac{1}{4}$ c. butter, 1 c. sugar, 2 eggs, $2\frac{1}{2}$ tbsp. cocoa, $1\frac{1}{2}$ c. flour, 3 tsp. baking powder, $\frac{1}{2}$ c. sweet milk, $\frac{1}{2}$ tsp. salt, 1 tsp. vanilla. Cream the butter and sugar gradually, then add eggs well beaten; make the rest of cocoa by adding milk; mix baking powder with flour and sift, add salt and vanilla. Turn into buttered and floured cake pan, and bake in moderate oven 45 min.; use white or chocolate icing.—Mrs. J. McNerney.

Devils Food Cake.— $\frac{1}{2}$ c. grated chocolate, $\frac{1}{2}$ c. sweet milk, 1 egg yolk, $\frac{1}{2}$ c. butter, 2 c. sugar (small), 7 egg yolks or 2 whole eggs, $\frac{1}{2}$ c. milk, $2\frac{1}{2}$ c. flour, $1\frac{1}{2}$ tsp. baking powder. Boil together the $\frac{1}{2}$ c. chocolate, $\frac{1}{2}$ c. milk and yolk of 1 egg; when cool add the other ingredients.—Mrs. J. A. Logan.

Devils Food Cake.—1 c. sugar, $\frac{1}{2}$ c. butter, 2 egg yolks, $\frac{1}{2}$ c. chocolate, dissolved in 2 tbsp. boiling water, $\frac{1}{4}$ c. milk, 1 tsp. baking powder, 1 c. flour. Lastly fold in the whites of 2 eggs beaten stiffly. Frosting—2 squares chocolate, $\frac{1}{4}$ c. sugar, 3 tbsp. milk; cook until smooth and add yolk of 1 egg; cook 1 min. and spread.—Mrs. Emery Saltzman.

Devils Food Cake.— $\frac{1}{2}$ c. grated chocolate, $\frac{1}{2}$ c. sweet milk; heat until chocolate is melted, set aside to cool. Cream together: 2 c. brown sugar or $1\frac{1}{2}$ c. granulated sugar with $\frac{1}{2}$ c. butter, add $\frac{1}{2}$ c. sweet milk and whites of 2 eggs, beaten stiff; 2 c. pastry flour and yolks of 2 eggs, 1 tsp. vanilla, 1 tsp. soda dissolved in 2 tbsp. sour milk.—Mrs. W. Ware.

Devil's Food Cake.—2 c. sugar, 2-3 c. butter, 3 eggs, 2 squares Baker's chocolate, $1\frac{1}{2}$ c. milk, $2\frac{1}{2}$ c. flour, 1 tsp. soda, 1 tsp. baking powder, 2 tsp. vanilla. Cut chocolate in small pieces, add $\frac{1}{2}$ c. milk, cook slowly (do not boil); let cool; cream butter and sugar; add 3 egg yolks and 1 beaten white, beating vigorously; add cooked chocolate, 1 c. milk and $\frac{1}{2}$ c. flour, alternatingly adding the soda and baking powder to the last $\frac{1}{2}$ c. flour, add vanilla and bake in layers, putting together with boiled frosting or any preferable filling using the whites of the 2 eggs.—Mrs. Sam Spurrier.

HAWKEYE LUMBER COMPANY

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GOOD HARDWARE

J. L. KINSELL

Devils Food Cake.—2 c. light brown sugar, 2-3 c. butter, 1 c. butter-
milk, $\frac{1}{2}$ c. boiling water and $\frac{1}{2}$ tsp. soda dissolved in water, 1 tsp. bak-
ing powder, 2 c. flour, 2 eggs, 1 tsp. vanilla, $\frac{1}{4}$ c. Baker's chocolate
melted over tea kettle.—Mrs. Emely.

Devils Food Cake.—1 c. sugar, 2 $\frac{1}{2}$ squares Baker's chocolate, $\frac{1}{2}$ c.
red potatoes, 1 egg, 3-8 c. milk, 1 $\frac{1}{4}$ c. flour, 2 tsp. Royal baking
soda, $\frac{1}{2}$ c. nuts (chopped fine), $\frac{1}{2}$ tsp. vanilla. Cream shortening,
sugar, melted chocolate and potatoes, mix well; beat egg separately,
add yolk to first mixture, then milk and dry ingredients which have
been sifted together, add nuts, vanilla and egg white beaten. Bake in
greased shallow tin 45 min.—Madge Allyn.

Seer Cream Icing.—1 c. sugar, 1 c. sour cream, yolks of 5 eggs.
Boil until it thickens. Flavor and add nuts. This is good.—Mrs. Gertrude
Teale.

Frosting for Angel Food.—1 c. granulated sugar, 1 tbsp. white
sugar, $\frac{1}{2}$ c. water. Boil together until it threads; pour over stiffly
beaten white of 1 egg; beat in 1 tbsp. powdered sugar; continue beat-
ing until stiff enough to spread on cake.—Mrs. John D. Robinson.

White Icing.—Boil together 1 c. sugar and $\frac{1}{2}$ c. water until the
syrup will spin a thread when dropped from a fork. Pour slowly over the
stiffly beaten white of 1 egg and continue beating until nearly cold;
flavor with vanilla.—Mrs. Bagley.

Maple Icing No. 1.—1 c. maple syrup, 2 egg whites. Boil syrup until
it spins a thread; add very slowly to stiffly beaten whites of eggs; beat
with wire whip until stiff enough to spread.—Mrs. J. H. SeEVERS.

Maple Icing No. 2.— $\frac{1}{2}$ tsp. butter, 2 tbsp. hot milk, 1 $\frac{1}{2}$ c. powdered
sugar, $\frac{1}{2}$ tsp. maple flavoring. Add butter to hot milk, add sugar slowly
to make right consistency to spread; add flavoring and spread on top
and sides of cake.—Mrs. J. H. SeEVERS.

Every-Cake Frosting.—The simplest, most economical cake receipt
that can be made delicious by icing with this frosting: $\frac{1}{4}$ c. corn syrup, 1-4
c. water, 3-4 c. sugar, 2 tbsp. butter, 1 tsp. flavoring. Cook the syrup,
water and butter until it will form a thread when dropped from the side
of a spoon. Add butter; remove from fire and beat until white and
stiff; add flavoring and pour over sides and top of cake.—Mrs. Mar-
garet M. Howie.

Seven Minute Marshmallow Frosting.—1 egg white beaten, $\frac{1}{4}$ c.
sugar, 3 tbsp. water, 12 marshmallows, 1 tsp. vanilla or lemon. Put egg

PUDDINGS

"Trifles light as air."

Chocolate Steamed Pudding.—1 tbsp. butter, $\frac{1}{2}$ c. sugar, 1 egg, $\frac{1}{4}$ c. milk, 1-8 tsp. salt, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ c. flour, $\frac{1}{2}$ square chocolate; steam in five cups over boiling water. Sauce—1 c. sugar, 1 c. chocolate, 2 tbsp. flour, 1 tbsp. butter, 2 c. boiling water.—Mrs. M. Horne.

Walnut Flakes.—1 c. walnut meats cut fine, 1 c. dates chopped, 2 eggs well beaten, pinch of salt, 1 tsp. baking powder, 1 c. powdered sugar, 3 tbsp. flour; bake $\frac{1}{2}$ hr. in slow oven; break in small pieces in hot cups, serve with whipped cream.—Mrs. Zadice Beard.

Marrow Pudding.—Prepare 1 box gelatine, let congeal, whip whites of 4 eggs, beat the gelatine, stir into the beaten whites of eggs; add 1 can shredded pineapple, 1 c. walnut meats. Beat thoroughly, set on ice.—Mrs. C. E. Thompson.

Steamed Pudding.— $\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. sugar, beaten to a cream; add 2 eggs, $\frac{1}{2}$ c. molasses; beat 2 min., then add $\frac{1}{4}$ tsp. nutmeg. Dissolve $\frac{1}{2}$ tsp. soda in 1 tsp. warm water, stir into $\frac{1}{2}$ c. sour milk, pour into pudding ingredients; add 2 c. flour in which 1 tsp. baking powder has been added. Steam 2 hrs. Sauce—Beat to a cream, 1 c. sugar and 1 c. butter, add 1 heaping tbsp. sifted flour into 4 tbsp. thin cream, stir into a pan containing $1\frac{1}{2}$ c. boiling water; let boil 1 min. Remove from fire, add sugar and butter; beat 10 min.—flavor.—Mrs. Luella Tidrick.

A Delicious Dessert.— $\frac{1}{2}$ c. gelatine, fill cup with cold water, let gelatine soak until dissolved, (pineapple or cherry juice can be used instead of water), 1 can grated pineapple, 1 c. sugar; cook until sugar is dissolved; add gelatine, let mixture cool, then add juice of 1 lemon, candied cherries and nut meats; beat with egg beater; have ready 1 pt. of whipped cream, stir in lightly, pour into mold.—Mrs. Roy Wilkinson.

Peach Pudding.—To the juice from 1 qt. peaches, add 1 c. milk, 3 tsp. cornstarch, mixed with $\frac{1}{2}$ c. sugar and a pinch of grated orange peel. When thickened, fold in the beaten whites of 2 eggs; pour into serving bowl; while warm arrange peaches on top filling the hollows each with currant jelly.—Mrs. W. H. Been.

Food for the Gods.—1 lb. English walnuts; (measured in the shell), 1 lb. dates cut fine, 2 scant c. sugar, 7 tbsp. powdered cracker crumbs, 1 tsp. baking powder, 6 eggs well beaten; bake $\frac{1}{2}$ hr. in shallow pans. When cold, cut in squares and cover with whipped cream. Will serve 18 people.—Dorothy C. Stranahan.

Berry Pudding.—Make a batter of $\frac{1}{2}$ c. butter, 1 c. sugar, 2 c. flour, baking powder, 1 c. milk, pinch of salt. Mix batter and pour over following: 1 c. cherries, 1 c. sugar, 2 c. water. If fresh cherries use water. If canned cherries use juice instead of water.—Mrs. Knight.

Berry Pudding.—1 c. sugar 1 egg, 1 scant c. flour, milk enough to stiff batter, 1 tsp. baking powder. Put in cups and steam 20 min., berries in syrup and thicken with butter and flour. Pour over the cakes and serve warm. Any fruit may be used.—Mrs. C. C. Knight.

Berry Tapioca Pudding.—1 c. Pearl tapioca, 1 pt. cold water, $1\frac{1}{2}$ c. sugar, 1 c. milk, 1 tsp. vanilla, 1 c. nuts 1 package dates. Soak in water over night, add sugar, milk, vanilla and chopped dates and nuts. Cook in double boiler until clear.—Mrs. M. E. Hinderks, Lakeland.

Berry Cream. 3 eggs, 1 c. granulated sugar, 1 c. broken walnut meats, nuts cut (not too fine) $1\frac{1}{2}$ tsp. baking powder, beat egg yolks, add sugar and baking powder, nuts, dates and 1 tbsp. bread crumbs. Fold in egg whites. Bake in shallow pan $\frac{1}{2}$ hr. in a slow oven. Break in cream and serve in sherbet glasses with whipped cream.—Mrs. H. H. Knight.

Berry Pudding. $\frac{1}{2}$ c. graham flour, 1 c. dates, 1 c. nuts, 1 c. sugar, boiling water, $\frac{1}{4}$ tsp. salt. Mix flour, sugar and salt, add boiling water gradually, stirring constantly to prevent lumping. Add dates, cook over direct fire. Then place in double boiler and cook 1 hr. or until very thick. Stir in nuts and remove from fire. Serve cold with cream or whipped cream.—Hattie M. Lesan.

Berry Bavarian Cream.—Dissolve a package of Lemon Jell-O in 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. Serve from 9 to 11 o'clock. Instead of pineapple juice, berry juice or other fruit juices may be used to make similar Bavarian creams.

Berry Pudding. $\frac{1}{2}$ lb. dates chopped, 1 c. English walnuts chopped, 1 c. sugar, 1 tsp. baking powder, 1 tbsp. bread crumbs, $\frac{1}{2}$ c. flour, 4 or 5 eggs beaten separately. Beat egg yolks, add sugar, fruit, flour, bread crumbs and fold in the beaten egg whites last. Bake in a slow oven. Serve with whipped cream. Will serve fourteen.—Mrs. C. C. Lawhead.

Berry Whip. 1 c. fresh strawberries, 2 egg whites, $\frac{1}{4}$ c. powdered sugar. Mash berries, beat egg whites stiff. Add berries and sugar to egg whites, folding over gently.—Edith Stallard.

Pineapple Whip.—Beat $\frac{1}{2}$ pt. whipping cream until stiff, add diced pineapple (after draining) 1 c. chopped nuts, 3 bananas sliced for flavor.—Gladys Boller.

Pineapple Charlotte.—4 tbsp. corn starch, 2 egg whites, 4 tb. water, 1 tsp. vanilla, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. lemon, $\frac{1}{4}$ c. sugar, 2 slices apple cut lengthwise in slices. Method—Mix corn starch, salt and gradually add cold water, then hot water. Cook 5 min., adding and egg whites beaten stiff. Pour into moistened mold in which slices of pineapple have been arranged. Set on ice for 2 hrs. Serve with fruit sauce.

Custard Sauce.— $1\frac{1}{2}$ c. milk, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{4}$ tsp. lemon, 2 egg yolks, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ c. sugar, 1 tbsp. flour. Mix sugar, salt, flour and beaten egg yolks and milk. Cook until thick. Add flavoring, beat and serve cold.

Pineapple Fluff.— $\frac{1}{2}$ box Knox white gelatine prepared as for fruit salad. Let cool. 1 c. diced pineapple and 1 c. sugar heated to boiling point. Let cool. Put pineapple and gelatine together and when again to congeal, fold in 1 pt. whipped cream, 1 c. nuts, preferably pecans, 1 c. diced marshmallows and place on ice. This amount will serve 10. —Mrs. Anna Grimes.

Plum Pudding.—1 c. flour, 1 c. ground carrots, 1 c. ground potatoes, 1 c. brown sugar, 1 c. seeded raisins, $\frac{1}{2}$ c. ground suet, $\frac{1}{2}$ tsp. salt, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves. Mix thoroughly. Steam in 3 1-pound baking cans $1\frac{1}{2}$ hrs. Cans should be $\frac{1}{2}$ full before steaming. Remove from water and bake in oven $\frac{1}{2}$ hr. To serve: Slice $\frac{1}{2}$ or $\frac{3}{4}$ inch thick, heat for 5 minutes. Serve with lemons or hard sauce.—Mrs. Shrimplin.

Dutch Apple Pudding.—1 pt. flour, $\frac{1}{4}$ c. butter or lard, 1 egg, 1 c. sweet milk, 4 sour apples chopped, sugar to taste, 1 tsp. baking powder sifted with flour. Mix crust and roll like pie, into three parts. Bake in deep pan with crust, place a layer of apples on bottom of pan, then following with apples lastly top crust to be eaten with cream and sauce.—Mrs. Frank Trimble.

Prune Whip.—2 c. chopped prune pulp, $\frac{1}{2}$ c. juice (prunes cooked and unsweetened) 2 egg whites, 4 tbsp. sugar. Add prune pulp, juice, to stiffly beaten egg whites. Pour in baking dish and bake 20 minutes.—Mrs. Dey Middlesworth.

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 latter self only when particularly desired.)

et Pudding.—1 c. chopped suet, 1 c. raisins, 1 c. chopped apples, 1 c. sour milk, 2 c. flour, $\frac{1}{2}$ tsp. spices, $\frac{1}{2}$ tsp. soda. Steam and with sauce.—Mrs. D. R. Dudley.

et Pudding.—1 c. suet, 1 c. molasses 1 c. raisins, 1 c. butter milk (or other kind of milk) 1 tsp. soda, 1 tsp. cinnamon, 1 tsp. allspice, flour. Steam 2 hrs. or more.—Mrs. W. R. Shroyer.

et Pudding Sauce.—2 c. sugar, $\frac{1}{2}$ c. butter, 3 tbsp. flour, 2 c. boiling water, 1 c. maple syrup. Cook these ingredients until clear or about $\frac{1}{2}$ hr. Raisins may be added after it has been poured over the pudding if desired.—Mrs. W. R. Shroyer.

et Pudding.—2 eggs beaten, $\frac{1}{2}$ c. sour milk, 1 c. molasses, $\frac{1}{2}$ c. butter, 1 c. raisins, 2 tsp. soda, flour to make rather stiff. Bake in greased pan with cream butter, sugar and eggs. Add molasses, dissolve soda in milk, roll raisins in flour adding flour last. Steam 3 hrs.

et Sauce.—2 c. sugar, 1 tbsp. butter, 2 eggs, juice of 2 lemons, $\frac{1}{2}$ c. water, 1 tbsp. corn starch.—Mrs. O. C. House, Tingley, Iowa.

et Another's Sauce.—1 c. sugar, 1 tbsp. butter, 1 egg, 1 c. hot milk. Beat sugar, butter and beaten egg together, then add hot milk. Set over water to thicken.—Mrs. Aaron Hughes.

et "Plain" Jell-O Dessert.—Dissolve one package of Jell-O, any color, 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, the same Jell-O in big, red letters on the package.

et Thanksgiving Pudding.—2 c. chopped suet, 2 c. fine bread crumbs mixed with 1 c. grape juice, 3 well beaten eggs, $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. molasses, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. cinnamon, 1 small grated nutmeg. Mix well together then add 1 c. seeded raisins chopped, $\frac{1}{2}$ c. dried currants, $\frac{1}{2}$ c. chopped candied orange peel, $\frac{1}{2}$ c. chopped English walnut halves, all well dredged with flour. Sift 2 tbsp. of baking powder with flour and add. Beat thoroughly. Pack mixture into a well oiled pan and steam 3 hrs. When ready to serve reheat, slip from mould, and serve with lemon sauce and grape juice. This pudding can be prepared two or three weeks before Thanksgiving.—Margaret Robinson.

et Christmas Plum Pudding.—1 envelope Knox sparkling gelatine, $\frac{1}{2}$ c. water, 1 c. sugar, $\frac{1}{2}$ tsp. vanilla 1 c. seeded raisins, $\frac{1}{2}$ c. dates, $\frac{1}{2}$ c. currants, $1\frac{1}{2}$ squares chocolate, pinch salt, 1 pt. milk. Method—Soak gelatine in cold water for 5 min., put milk in double boiler, add chocolate, which has been stirred to a paste in a little water and

when boiling point is reached add sugar, salt and soaked gelatin. Move from fire when mixture begins to thicken, add fruit, vanilla nuts. Turn into mould and chill. Serve with whipped cream and flavored with vanilla.—Mrs. P. L. Stephenson.

Lemon Sauce.— $\frac{1}{2}$ c. sugar, $1\frac{1}{2}$ tsp. flour, 1 c. hot water, 1 butter, 1 tsp. lemon, $\frac{1}{2}$ tsp. salt. Mix sugar flour and salt slowly the hot water. Cook until thick. Stir constantly and add flavored butter.—Mrs. A. A. Ingram.

New Manhattan Salad.—Dissolve a package of Lemon Jell-O in 1 of boiling water and two tablespoonfuls vinegar. While it is cooling add one cup of tart apples, one cup of English walnuts, one cup of celery season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves, garnished with pimentos or radishes.

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 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 Jell-O cold while whipping by setting the dish in cracked ice, ice cubes or very cold water. A tin or aluminum quart measure is an ideal one 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 when whipped one package of Jell-O serves twelve persons instead of

COOKIES AND DOUGHNUTS

"O, weary mothers mixing dough,

Don't you wish that food would grow?

Your lips would smile I know to see,

A cookie bush or a doughnut tree."

Burnt Sugar Cookies.—2 eggs, 1 c. shortening, 1 c. sugar, 1 c. burnt sugar, 2-3 c. sour milk, 1 c. nut meats, 1 tsp. soda dissolved in milk, 1 tsp. baking powder, flour enough to drop off spoon.—Mrs. Bevington.

Burnt Sugar Cookies.—1 c. butter milk, 1 c. shortening, 1 c. sugar, 1 c. burnt sugar syrup, 1 tsp. soda, 1 tsp. baking powder, 2 eggs beaten well, 3½ c. flour. Drop from spoon. Bake in hot oven. Frost with powdered sugar.—Mrs. Alex Maxwell.

Burnt Sugar Cookies.—1 c. sugar, 1 c. butter, 1 c. buttermilk, 2 eggs, 1 c. burnt sugar, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. vanilla, 1 tsp. baking powder, enough flour to make a good drop batter.—Mrs. E. O. Gleason.

Burnt Sugar Cookies.—Burn 1 c. sugar then add 2-3 c. boiling water to make a syrup. 1 c. sugar, 2 eggs, 1 c. lard or butter, 1 c. butter, 1 tsp. vanilla, 2½ c. flour, 1 tsp. baking powder, 1 tsp. cinnamon, ½ c. egg. Add all but 2 tbsp. of burnt sugar. Bake in quick oven. Frost with a mixture of powdered sugar, cream, burnt sugar and vanilla.—Mrs. J. Spurrier.

Cookies.—1 c. butter, 2 c. sugar, 2 eggs, 1 c. milk, 2 tsp. vanilla, 3 tsp. baking powder, flour enough to roll.—Mrs. Beymer.

Oatmeal Cookies.—1 c. sugar, 2 c. flour, 3 c. oatmeal, 1 c. butter, ½ c. milk, 1 tsp. soda. Mix flour, oatmeal, sugar and butter together in hands, add other ingredients. Raisins and nuts may be added if desired.—Mrs. W. H. Glendenning.

Oatmeal Cookies.—1½ c. sugar, ½ c. lard, ½ c. butter, 2 eggs, 1 c. milk, 2 c. oatmeal, 3 c. flour, 1 tsp. baking powder, 1 tsp. cinnamon, 1 c. raisins, ½ c. chopped walnut meats. Beat butter, lard and sugar together until creamy. Then add eggs well beaten, the sour milk, soda, flour, raisins and nut meats. Drop on a buttered pan.—Mrs. J. Wilkison.

Oatmeal Cookies.—1 c. sugar, ¾ c. butter, 2 eggs. Mix well and add 1 c. flour, 1½ c. oatmeal, ½ c. raisins, ½ c. nut meats, 1-2 tsp. cinnamon, ¼ tsp. cloves, ¼ tsp. nutmeg, 1 tsp. soda.—Mrs. Geo. Ogden.

Cocoanut Puffs.— $1\frac{1}{2}$ c. granulated sugar (if you use measuring cups) Just enough water to moisten sugar. Boil till it ropes. Whites of 3 eggs beaten stiff, pour syrup over eggs and beat hard until stiff again. Add any flavoring you like (good without any.) Stir in $\frac{1}{2}$ pound cocoanut. Drop from spoon on buttered paper. Bake in slow oven. Do not stir much after cocoanut is put in. Will make about three dozen.—Mrs. Allyn.

Cocoanut Macaroons.—Beat whites of 3 eggs, 1 c. sugar added gradually. Cook in double boiler 10 min., or until mixture sticks to sides of pan. Add 4 tsp. corn starch, $2\frac{1}{2}$ c. cocoanut, 1 tsp. vanilla. Drop with teaspoon on greased pan. Bake about 20 min. in moderate oven.—Mrs. R. E. P.

Cocoanut Cookies.—2 eggs, 1 c. sugar, 1 tbsp. butter, $1\frac{1}{2}$ c. oil (scant) 2-3 c. cocoanut, $\frac{1}{2}$ c. flour, 1 tsp. baking powder, 1 tsp. flavor.—Edna Milligan.

Cocoanut Puffs.—1 egg white, 1 c. sugar, 1 c. cocoanut. Beat whites stiff, add sugar then cocoanut. Bake in moderate oven.—Mrs. Willa Meyer.

Drop Cakes.—2 tbsp. butter, 1 c. sugar—cream this, $\frac{1}{2}$ c. water, $\frac{1}{2}$ c. flour, pinch salt, 1 tsp. baking powder, 2 eggs, 1 tbsp. cocoa, 1 tsp. vanilla.—Mrs. Ras Rush.

Fruit Cookies.—1 c. butter, 2 c. sugar, 1 c. molasses or 3 c. of sugar, 2 eggs, 1 c. raisins, 1 c. currants, 1 tsp. cinnamon, 1 c. hot water at boiling, 2 tsp. soda, 6 c. flour. Mix butter, sugar and molasses together, then beat in eggs and currants, raisins and cinnamon. Stir soda in water and add to batter, then flour. Stir well and drop on greased pan.—Mrs. Tom Washburn.

Tea Cakes.—2 squares melted chocolate, 1 c. light brown sugar, sweet milk, scant $\frac{1}{2}$ tsp. soda dissolved in hot water, 1 egg, $\frac{1}{2}$ c. oil, butter, $1\frac{1}{2}$ c. flour $\frac{1}{2}$ c. nut meats, 1 tsp. vanilla.

Icing.— $2\frac{1}{2}$ c. powdered sugar, butter size of an egg, 5 tsp. cream, 2 squares chocolate (melted) 1 tsp. vanilla.—Mrs. M. E. Freeland.

† **Sour Cream Tea Cakes.**—Into a mixing bowl put 1 c. thick sour cream, $\frac{1}{4}$ tsp. soda, 1 tsp. salt and mix. Drop in two eggs and beat with an egg beater until very light, then add 1 c. sugar, 2 c. flour, 1 tsp. baking powder, flavor. Bake in buttered gem pans.—Mrs. Glen Lee.

Tea Cakes.— $\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. milk, $1\frac{1}{2}$ c. pastry flour, 1 egg, 1 tsp. baking powder.—Mrs. F. C. Smith.

Raisin Jumbles.— $\frac{1}{2}$ c. lard, 1 c. sugar, 1 egg, $2\frac{1}{2}$ c. flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ c. raisins, 1 tsp. vanilla, $\frac{1}{4}$ c. milk. Cream lard, add sugar and mix well, add well beaten egg, and sift flour, soda, salt and baking powder, then add sour milk, and vanilla. Drop from end of spoon on buttered baking sheet. Bake in moderate oven from 15 to 18 min. Makes $1\frac{1}{2}$ doz.—Mrs. Ahrens.

Fruit Cookies.—2 c. sugar, 1 c. butter, 3 eggs, 1 tsp. each of cloves, nutmeg and nutmeg, 1 tsp. soda, 1 tbsp. sour cream, 1 c. raisins, 1 c. nuts, flour to make stiff.—Mrs. Rabb.

Raisin Cookies.—2 c. sugar, $\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. lard, 1 c. sweet milk, $\frac{1}{2}$ tsp. soda, 1 tsp. baking powder, 1 tsp. vanilla, flour to roll. Grind raisins and $\frac{1}{2}$ c. nut meats and cook with enough flour and sugar to make a paste. Cut 2 cookies spread 1 with paste and cover with another. Bake in quick oven. Frost while warm.—Mrs. W. Moore.

Fruit Drop Cookies.— $1\frac{1}{2}$ c. light brown sugar, 1 c. butter, 3 eggs, soda in $\frac{1}{2}$ c. hot water, $2\frac{1}{2}$ c. flour, 1 tsp. cinnamon, 1 c. raisins, 1 c. currants, 1 c. nut meats (chopped) pinch of salt. Drop in buttered pan.—Mrs. C. W. Spence.

Sour Cream Cakes.— $\frac{1}{2}$ c. sour cream, 1 egg, $\frac{1}{2}$ c. sugar, 1 c. flour, $\frac{1}{2}$ tsp. soda, 1 tsp. baking powder, salt, flavoring. Method—Beat egg, add sugar, add soda to cream. Mix dry ingredients, add to egg and cream. Bake.—Mrs. M. Howie.

Jelly Cakes.—1 c. sugar, $\frac{1}{2}$ c. butter, 1 egg, $\frac{1}{2}$ c. sour cream, 1 tsp. soda, 1 tsp. baking powder. Roll out for thin cookies; cut with cookie cutter; place in center of cookie tsp. of jelly; take your thimble and cut hole in center of another cookie and place this cookie over first cookie so jelly is in the center. Bake.—Mrs. Dan Campbell.

Sweet Crackers.— $2\frac{1}{2}$ c. sugar, 2 c. sweet milk, 1 c. lard, 5 cents worth soda, 5 cents worth lemon oil, 2 eggs. Grate the ammonia in milk. Mix stiff and roll.—Mrs. E. E. Hayes.

Chinese Chews.—1 c. dates, 1 c. English walnuts, $\frac{1}{2}$ c. sugar, $\frac{3}{4}$ c. flour, 1 tsp. baking powder, 2 eggs, $\frac{1}{4}$ tsp. salt. Method—Beat eggs until very light, add sugar, salt. Sift flour and baking powder, add nuts then the dates and nuts. Bake in a thin sheet; cut in bars and dip in powdered sugar. This mixture is very thick.—Mrs. P. L. Stephens.

Drop Coffee Cookies.—2 c. brown sugar, 1 c. shortening, 2 eggs, 1 c. flour (cold) 3 c. flour, 1 tsp. baking powder, 1 tsp. soda, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. each nutmeg and cloves, 1 c. raisins, 1 c. nuts.—Mrs. Leona Rusk.

Filled Cookies.—1 c. sugar, $\frac{1}{2}$ c. shortening, 1 egg, $\frac{1}{2}$ c. milk, $3\frac{1}{4}$ c. flour, 1 tsp. cream of tartar, 1 tsp. soda, 1 tsp. vanilla. Mix, roll thin and put on buttered tin, place tsp. filling on each and place another $\frac{1}{2}$ gently on top. Bake.

Fling.—1 c. chopped raisins or dates, 1 c. sugar, 1 tsp. flour, $\frac{1}{2}$ c. butter. Cook until thick, stirring constantly.—Mrs. H. Bickett.

Drop Chocolate Cookies.—2 c. sugar, 1 c. butter, 2 eggs, 1 c. sweet milk, 1 tsp. soda, 3 tbsp. cocoa, flour, $\frac{1}{2}$ c. nut meats.—Mrs. Frank Reynolds.

Chocolate Cookies.—1 c. brown sugar, 1 egg, $\frac{1}{2}$ c. sweet milk, $\frac{1}{2}$ tsp. soda, $1\frac{1}{4}$ c. flour, $\frac{1}{2}$ c. walnut meats, $\frac{1}{2}$ c. butter, 1 square chocolate.—Mrs. L. C. Knight.

Chocolate Cakes.—1 c. brown sugar, $\frac{1}{2}$ c. melted butter, $\frac{1}{2}$ c. sweet milk, 1 egg, $1\frac{1}{4}$ c. flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ c. nut meats, 2 squares Baker's chocolate, 1 tsp. vanilla. Bake in muffin pans. Makes $1\frac{1}{2}$ dozen.—Madge Allyn.

King for Chocolate Cakes.— $1\frac{1}{2}$ c. pulverized sugar, 3 tbsp. cream, 1 egg, 1 square chocolate. Melt chocolate, add egg while chocolate is hot. Bake Allyn.

Chocolate Cakes.—Beat together 2 eggs and 1 c. sugar, $\frac{1}{4}$ tsp. salt, 1 c. sour cream, 1 tsp. soda dissolved in a little warm water, $1\frac{1}{4}$ c. flour (add) add $\frac{1}{2}$ c. more of flour and 2 squares of Baker's chocolate which has been melted with a little butter. Flavor with vanilla. Bake in gems or loaf in medium oven.

King.—2 tbsp. milk, 1 tsp. butter. When hot add $1\frac{1}{2}$ c. powdered sugar and flavor.—Mrs. Ira A. Merritt.

Chocolate Cookies.—1 c. sugar, $2\frac{1}{4}$ c. flour, 1 c. sour milk, $\frac{1}{2}$ c. butter, 1 square chocolate (melted) 1 egg, pinch of salt, 1 tsp. soda, 1 tsp. baking powder (heaping) 1 tsp. vanilla. Cream sugar and butter, add milk, eggs and flour. Beat together well, add other ingredients in order given. Drop by tsp. on buttered pan and bake in hot oven.—Mrs. Bement.

Cookies.—2 c. granulated sugar, 1 c. butter, 2 eggs, 1 c. milk, 2 tsp. baking powder, flavoring to suit taste, flour to make soft dough.—Lottie Spence.

Fudge Leaf.— $\frac{1}{4}$ c. butter, 1 c. sugar (creamed) 2 eggs, $\frac{1}{4}$ c. flour, 2 squares chocolate melted in a little water, 1 c. chopped English walnuts, 1 tsp. vanilla. Bake in medium oven 45 min.—Mrs. T. T. Johnston.

Walnut Wafers.—2 eggs beaten very light, 1 c. brown sugar, 2 c. flour, 1 c. chopped nut meats. Mix and drop from tsp. on greased or greased pan.—Mrs. Tedford.

Walnut Wafers.—1 c. light brown sugar, 2 eggs, 6 tbsp. flour, 1 c. chopped nut meats. Beat eggs, sugar and flour smooth, add nut meats and drop on a floured tin and bake in moderate oven.—Mrs. Will Sawyer.

Brownies.—2 squares Baker's chocolate, $\frac{1}{2}$ c. butter, 1 c. sugar, $\frac{1}{2}$ c. flour, 1 c. walnuts, 2 eggs, pinch salt, 1 tsp. vanilla. Mix chocolate and butter together, add sugar, then beat the eggs in all together, add flour etc.—Mrs. G. S. Allyn.

Ginger Creams.—1 c. sugar, 1 c. butter or $\frac{1}{2}$ butter and $\frac{1}{2}$ lard, 2 c. flour, 2-3 c. molasses or Karo syrup, 1 c. warm water, 2 eggs, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. cinnamon, 1 tsp. ginger $\frac{1}{2}$ tsp. cream. Cream butter and sugar, add syrup and eggs well beaten. Sift all other ingredients and add a little at a time alternately with the water until all are used. Bake in thin sheets in square pans. When cool, ice with powdered sugar mixed with lemon juice or cream. Cut in squares.—Mrs. King.

Soft Ginger Cookies.—1 c. sugar, $\frac{1}{2}$ c. shortening, $\frac{1}{2}$ c. butter, 1 c. molasses, 1 c. hot water, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. ginger, 1 tsp. soda, 2 c. molasses well beaten, 4 c. flour. Mix at night and let stand until morning before baking.—Mrs. Noah Saltzman.

Drop Ginger Cookies.—1 c. molasses, $\frac{1}{2}$ c. sugar, 1 c. butter milk, 1 tsp. cinnamon, 1 tsp. ginger, 2 tsp. soda, $\frac{1}{2}$ c. butter, 2 eggs, 2 c. flour. Mix thoroughly eggs, butter and sugar. Add butter milk and flour alternately then molasses and other ingredients. Beat 5 min.—Mrs. George Wright.

Ginger Snaps.—Put in a granite pan 2 c. molasses, 1 c. brown sugar, 2-3 c. lard, 1 tbsp. ginger. Put on stove and let boil until thickened a little. Dissolve a tsp. soda in $\frac{1}{2}$ c. warm water, add to other ingredients. Mix well before removing from stove, when cool sift flour enough to make very stiff dough. Roll very thin and bake.—Mrs. Dan Campbell.

Ginger Cookies.—2 c. molasses, 2 c. sugar, 1 c. butter, 1 c. lard, 1 c. ginger. Boil together and when thoroughly cold add 4 well beaten eggs, 2 tbsp. soda, 1 tbsp. cinnamon, 1 tbsp. nutmeg, $\frac{1}{2}$ tbsp. water, flour to stiffen. Makes 150 cookies. I use half the receipt and use $3\frac{1}{2}$ c. flour which makes them stiff so you can roll them.

Icing.—1 c. white sugar, $\frac{1}{2}$ c. water. Boil until threads and then pour syrup over beaten whites of two eggs. I never ice them, but they are enough without.—Mrs. G. S. Allyn.

Doughnuts.—1 c. sugar, 2 eggs, 1 tbsp. melted butter, 1 c. sweetened condensed milk, 4 c. sifted flour, 1 level tsp. nutmeg or flavoring, 4 level tsp. Baking powder sifted in the last c. flour. Mix in order given beating yolks and whites separately adding the stiffly beaten whites last on a floured board, cut and fry in deep fat. Makes about 2 doz.—Sam Spurrier.

Chocolate Doughnuts.— $\frac{1}{4}$ c. butter, $\frac{1}{4}$ c. sugar, 2 eggs, $1\frac{1}{2}$ c. chocolate, 1 c. sour milk, 1 tsp. soda, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt, 25 vanilla. Cream together butter and sugar then add eggs well beaten, melted chocolate, sour milk and flour with dry ingredients sifted together. Add enough more flour to handle, roll $\frac{1}{4}$ inch thick, shape with doughnut cutter and fry in deep fat.—Mrs. M. E. Freeland.

Doughnuts.—2 c. sugar, 1 c. sour cream, 1 c. sour milk, 2 eggs, 1 tsp. soda, nutmeg to flavor and flour enough to roll very soft dough.—Chas. Teale.

Doughnuts.—1 c. sugar, 1 c. sour milk, 2 eggs, $\frac{1}{2}$ tsp. salt, 1 tsp. cream of tartar, 1 tsp. soda, 4 c. flour. Method—Add salt and eggs to sour milk, then soda dissolved in a little cold water, sift cream of tartar in a little flour and add to mixture. Next add butter and eggs, only enough flour to admit rolling out $\frac{1}{4}$ inch thick. Let stand 30 min.—Mrs. G. E. Manners.

Potato Doughnuts.—3 eggs, 2 c. sugar, 4 potatoes boiled and mashed, 1 c. milk, 5 c. flour, 5 tsp. baking powder, 1 tsp. cinnamon, 1 tsp. salt. Beat eggs, add sugar and milk, stir potatoes in thoroughly after they are partially cooled, then the melted butter. Sift flour, baking powder, cinnamon. Add small quantities at a time until all have been used. Roll on a little flour on moulding board as possible. Fry in usual manner.—Mrs. J. A. Williams.

Doughnuts.— $1\frac{1}{2}$ c. sugar, 2 eggs, 1 tsp. nutmeg, 1 tsp. salt, 1 c. sour milk, 2 scant tbsp. butter, 1 tsp. cinnamon, 1 tsp. soda, flour enough to handle. Beat butter and sugar, beat eggs very light and add. Next add the milk with soda well mixed, cinnamon, salt and nutmeg, flour enough to make a little stiffer than biscuit dough. Roll out $\frac{1}{4}$ inch thick with doughnut cutter. Fry in hot lard.—Mrs. G. S. Little.

Doughnuts.—1 egg, $1\frac{1}{2}$ c. sugar, pinch salt, 3 c. water or sweetened condensed milk, 3 tsp. baking powder, sifted into 2 qts. flour twice, 1 tsp. nutmeg. Roll out soft and handle lightly. Fry in hot lard.—Mrs. C. V. Porter.

PIES

"Behold what secrets lie beneath this crust."

Pie Crust.—Measure flour, use $\frac{1}{2}$ as much lard as flour, $\frac{1}{2}$ as water as lard. Mix flour and lard thoroughly together with knife, or and add water. Quantity of flour used according to number of pies as 1 cup flour will make a two-crust pie or 2 pie shells.—Mrs. Nina

Never Failing Pie Crust.— $\frac{1}{2}$ c. lard, $\frac{1}{4}$ c. boiling water, mix lard is dissolved and creamy, $1\frac{1}{2}$ to 2 c. flour sifted with $\frac{1}{2}$ tsp. baking powder and $\frac{1}{2}$ tsp. salt. Mix thoroughly. Resembles puff paste.—Julia A. Bailey.

Pie Magic. Hot Water Pie Crust.—3 c. flour, $\frac{1}{2}$ c. boiling water, $\frac{1}{2}$ tsp. salt, 1 c. lard, $\frac{1}{2}$ tsp. baking powder, heat bowl containing water, melt the lard, then the salt, baking powder and flour. Beat until smooth. $\frac{1}{8}$ inch in thickness or wrap in waxed paper and place in cool place needed.—Miss Otto.

Raisin Pie.—1 c. chopped raisins, 1 c. sugar, 1 c. sour cream, or milk, and lump of butter, 1 egg, 3 tsp. vinegar, pinch salt, $\frac{1}{2}$ tsp. of nutmeg, cinnamon and cloves. Bake in one crust. Use the white of egg for frosting.—Mrs. Harold Davis.

Raisin Pie.—2-3 c. raisins cooked tender, 1 egg, 2-3 c. sugar, 2 tsp. vinegar, 2-3 c. hot water. Method—Beat egg thoroughly, add sugar, water and vinegar mixing all well, after the corn starch has been blended with a little water add to first mixture, lastly the well washed raisins. Cook until thick. Put in a baked pie shell, frost with 2 egg whites. Brown in oven.—Mrs. J. A. Williams.

Washington Pie.—3 eggs, 1 c. sugar, 1 c. flour, 1 tsp. baking powder, $\frac{1}{2}$ c. hot water, 1 tsp. vanilla. Method—Bake in 2 layers, when done split the layers and fill with cream, chocolate or any preferred filling. Serve with whipped cream. This will be much better if made the day before serving.—Mrs. Gertrude Teale.

Pineapple Pie.—4 tbsp. grated pineapple, $\frac{1}{4}$ c. sugar 1 c. pineapple juice, 2 tbsp. corn starch, 1 egg. Method—Let sugar, pineapple juice cook for 2 min., dilute corn starch to a smooth paste with water, add to first mixture, cook stirring constantly until transparent, add yolk well beaten. Turn into baked pie crust, cover with the white of egg, beaten stiff with 1 tbsp. sugar. Brown in oven.—Mrs. Al Kelle

er Scotch Pie.—2 c. sugar, 2 c. milk, 6 tbsp. butter, 10 tbsp. flour, leaving out whites of three for frosting, vanilla. Melt sugar and 1/2 c. milk and eggs and cook until thick and creamy. Dampen flour and stir in.—Mrs. John Duffield.

er Scotch Pie.—1 c. sour cream, 1 tbsp. butter, 1 tbsp. flour, 2 c. sugar, 1 c. brown sugar, 1 tsp. vanilla, pinch salt. Method—Beat eggs, then mix dry ingredients together, add liquids and beat thoroughly into crust and bake in a slow oven. Make meringue of the whites and 4 level tbsp. sugar. Brown in moderate oven.—Mrs. Wm. M.

e Plum Pie.—1 qt. plums, 2 c. sugar, 3 tbsp. flour, 1/2 c. water. Make a syrup of 1 c. sugar and 1/2 c. water when boiling drop in, boil until they burst. Run through colander to remove seeds. Mix 1 tbsp. flour and 1 c. sugar together into the plum pulp, beat into pie crust. Cover with upper crust. Bake in a moderate oven.

ng Pie.—1 large orange, grate the rind, chop the orange, remove seeds, 3 eggs, 1/2 c. sugar, 1 c. milk, 1 heaping tbsp. corn starch. 1 c. butter.—Mrs. Tway.

hen Pie.—Sauce.—3 tbsp. melted butter, 3 tbsp. flour, add to this and gradually and 1 c. cream or milk, salt and pepper, cook and pour over chicken.

nt.—2 c. flour, rub 1 tsp. butter into the flour, have ready 1 beaten egg, 1 c. milk, add to flour and mix into stiff batter. Cover chicken. Bake.—Mrs. R. D. Johnston.

er Apple Pie. Make a crust, slice apples into same, make a filling of 1 c. sugar, 3 tbsp. water, 1 tsp. flour, butter size of a walnut, pinch salt, boil until clear. Pour over apples and put on an upper crust. Bake.—Mrs. Alex Endsley.

strawberry Short Cake.—Sift together 2 c. flour, 4 tsp. baking powder, 1 c. sugar, 1 tsp. salt with a fork work in 4 tbsp. lard, then add 1/2 c. milk. Roll the dough into a well greased pan, and spread it out evenly 1/2 inch thick, bake 20 min. Split in two, spread with butter and fill with fresh berries.—Mrs. Geo. W. Rogers.

strawberry Short Cake.—1 scant qt. flour, 2 tsp. baking powder, 1 c. sugar, 1/2 c. butter, 1 c. sweet milk. spread in greased pan and bake. When done and partly cool, split open like a biscuit and fill with berries.—Mrs. M. E. Freeland.

Apple Nut Pie.—10 apples, 2 c. sugar, 2 tbsp. flour, $\frac{1}{4}$ tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{4}$ c. nut meats, boiling water. Method—Pare, core apples, place in bake dish. Mix flour, sugar and spices, pouring water over this to the thickness of starch, pour over apples until done. Have a pie shell previously baked, fill with mixture, sprinkle with nut meats. Serve with whipped cream.—Mrs. G. S.

Apple Pie.—Line a deep pie tin with pastry, select good apples, pare, core and quarter apples. Place a row around edge of tin, working rows toward center until pastry is entirely covered. $\frac{1}{2}$ c. sugar or more if sour apples with a rounding tsp. flour, 1 spoon of cinnamon, sprinkle over apples. Pour in enough rich cream to cover apples. Bake until apples are tender.—Mrs. Peter Claten.

Date Pie.—Stone 12 dates, boil in 2 $\frac{1}{2}$ c. water, with 1 c. sugar, and 1 tbsp. butter. Stir in corn starch enough to make custard, boil all together and put in baked crust. When cold cover with cream and serve.—Mrs. J. A. McNerney.

Lemon Pie.—3 level tbsp. flour, 1 level c. sugar, $\frac{1}{2}$ level tsp. juice of 1 lemon, 1 c. boiling water, 1 level tbsp. butter, 3 eggs. Method—Sift together flour, sugar and salt, add boiling water, stir smooth and boiling, add butter, then the yolks beaten light and with the lemon juice. Cover with the beaten whites.—Mrs. Helen

Lemon Pie.—4 eggs, 1 c. sugar, 3 tbsp. cold water, 1 lemon juice and rind. Method—Beat 4 yolks with $\frac{1}{2}$ c. sugar, add lemon juice and rind and cold water. Cook until thick, stirring constantly. Let cool. Beat the whites of eggs very stiff, add the other $\frac{1}{2}$ c. sugar and pour over the cooked mixture. Pour into baked pie shell, brown slightly in oven.—Mrs. Sam Spurrier.

Mock Lemon Pie.—1 c. sugar, 1 tbsp. corn starch, 2 eggs, small amount butter, 1 scant tsp. of cream of tartar, 1 c. hot water, 1 tsp. lemon juice. Method—Mix together sugar, corn starch and cream of tartar. Add yolks of eggs, hot water and butter. Cook until thick, remove from fire, add lemon juice, flavoring and pour into baked crust. Frost top.—Mrs. Geo. W. Ray.

Green Tomato Mince Meat.—12 tomatoes, 24 apples, 3 c. sugar, 2 boxes raisins, 2 boxes currants 1 tbsp. salt, 1 tbsp. allspice, 1 tsp. nutmeg, 1 tbsp. cinnamon, 1 c. vinegar, 3 c. suet ground fine. Method—Grind tomatoes and apples. Mix all the ingredients together, cook for 1 hr. Can in sterilized jars.—Mrs. Frank Reynard.

Mince Meat.—6 $\frac{1}{2}$ lbs. meat neck, season while cooking, 3 lbs. raisins, 4 lbs. currants, 2 gal. apples after they are chopped,

2 tsp. cloves, 1 tsp. ginger, 4 nutmegs, $\frac{1}{2}$ lb. citron, 1 lb. orange or lemon, 1 tsp. salt, 2 $\frac{1}{2}$ lbs. brown sugar, fruit juices, etc.—Mrs. Mary V. Allyn.

For Meat.—1 qt. minced meat, 1 gal. cooked apples, $\frac{1}{2}$ gal. gooseberries, 1 qt. cherries, 1 box raisins, 1 box currants, 1 pt. vinegar, 1 pt. sugar, 3 lbs. sugar, 2 lemons sliced, 2 tsp. cinnamon, 1 tsp. allspice, 1 nutmeg, 1 tsp. cloves. Cook all together 30 min. Seal.—Mrs. C. Conby, Ridgeway, Mo.

FROZEN DESERTS

"People who are hungry
Well, it seems,
Would get their favorite
From these ice Creams."

Ice Cream No. 1.—2 qt. new milk, 1 qt. cream, 3 eggs, 1 pt. egg-heaping tbsp. flour. Beat eggs until light, add 1 pt. of milk, sugar, flour. Cook in double boiler until thick, set aside to cool. When cool add the milk and cream, flavor and freeze. This makes 1½ gal.—J. W.

Ice Cream No. 2.—Take 2 oz. crystal, pour 1 pt. sweet milk over and dissolve in double boiler, stirring constantly. When dissolved pass through cloth. Add to this 3 qt. milk, part cream if desired, 2 eggs, c. sugar, flavor with lemon and vanilla. Pour into freezer and freeze.—Mrs. C. E. Swartz.

Cranberry Ice.—2 c. cranberries, cook and run through sieve, sugar, 3 tbsp. lemon juice, 2 c. milk. Place fruit and sugar in freezer and chill before adding the milk. This makes 2 qts.—Mrs. P. L. Swenson.

Grape Ice.—2 c. water, 1 c. sugar, 1 c. grape juice, ½ c. orange juice, 2 tbsp. lemon juice, 1 c. heavy cream, ¼ c. powdered sugar, 1 vanilla. Boil sugar and water 5 min. When cool add fruit juices and freeze. Beat cream until stiff, add powdered sugar and vanilla and mix on the ice. Garnish with candied violets and angelica.—Robinson Sisters.

Grape Ice.—2 qt. water, 1 qt. sugar; boil 7 min., 2 tsp. gelatine dissolved in ¼ c. water. Put in the hot syrup of sugar and water, juice of 2 lemons, 2 c. grape juice to each qt. water, 1 pt. of double cream, whipped and put in when the mixture is almost frozen.—Mrs. I. R. Shroyer.

Raspberry and Pineapple Sherbet.—1½ c. grated pineapple, 1 c. juice from canned raspberries, 1 c. orange juice, 2 tbsp. lemon juice, water, 1 c. sugar, 1 tbsp. gelatine, 2 egg whites. Soak gelatine in ¼ c. water; add rest of water and sugar to pineapple and raspberry juice 10 min., add gelatine and orange and lemon juices; cool; add egg whites beaten stiff; freeze; makes 1½ qts.—Robinson Sisters.

Strawberry Ice Cream.—3 pts. sweet cream, 1 qt. new milk, 1 c. granulated sugar. Freeze until mushy, then add 4 boxes strawberries crushed with 1 pt. sugar and juice of 1 lemon; freeze stiff.—Mrs. Allyn.

Loganberry Sherbet.—5 pts. loganberries, run through sieve, 3 c. cream, 3 pts. milk, 3 pts. sugar. This will make a large gal.—Madge Allyn.

Green Gage Plum Sherbet.—1 can green gage plums run through sieve, whites of 5 eggs beaten with $\frac{1}{2}$ cup sugar, 1 pt. cream, 2 c. juice of 1 lemon, $\frac{3}{4}$ qts. water. Freeze until slushy, then add cream and freeze until stiff; makes 1 gal.—Mrs. Ell Ogden.

Apricot Sherbet.—Juice of 2 oranges, juice of 1 lemon, 1 pt. sugar, 1 qt. water, 1 egg white, syrup from 1 can apricots. Boil sugar and water together until it makes a syrup; let cool and add fruit juices; put in freezer and freeze just a little; then add beaten egg white and cream and freeze until hard. This makes $\frac{1}{2}$ gal.—Mrs. Lee Jones.

Orange Sherbet.—1 pt. milk, 1 pt. cream, $1\frac{1}{2}$ c. sugar, juice of 3 lemons, juice of 1 lemon, grated rind of 1 orange. This will serve 10.—Madge Allyn.

Pineapple Sherbet.—3 c. sugar dissolved in 1 qt. of cream; add 1 can shredded pineapple, juice of 2 lemons and enough fresh milk to make a gallon when frozen. Pour mixture in freezer and freeze.—Geo. Wright.

Pineapple Ice Cream.—1 qt. cream, 1 qt. morning milk, 1 large can pineapple, 3 c. sugar, juice of 2 lemons. This makes 1 gal.—Mrs. Fern Wright.

Fruit Ice Cream.—1 qt. cream, 2 qt. milk, 1 can pineapple run through food chopper, 1 can apricots run through sieve, 4 oranges, 4 c. sugar; sweeten to taste. This makes 6 qts.—Mrs. J. H. Kitzelman.

CONSERVES

"The jelly, the jam and the marmalade
And the cherry and quince preserves she made,
And the sweet sour pickles of peach and pear
With cinnamon in 'em and all things rare."—Bliss.

Grape Conserve.—8 lbs. grapes without seeds, 6 lbs. sugar, 3 oranges without peel, $\frac{1}{2}$ lb. English walnuts, 1 lb. seeded raisins; cook a thick.—Mrs. W. S. Torrence.

Orange Marmalade.—6 large oranges sliced thin, take out all seeds, cover with water, let stand over night, slice 1 lemon and add to it; cook until tender; add 6 lbs. sugar and cook until clear.—Mrs. E. M. Maxwell.

Orange Marmalade.—2 carrots, 3 oranges, 1 lemon, 6 c. sugar, 2 c. water. Method—put water on oranges and carrots at night, let stand 12 hrs., then boil 1 hr., put away 24 hrs., then boil 15 min.; add sugar and cook until it jellies.—Minnie Robinson.

Thousand Island Jam.—Take mulberries, pie plant, gooseberries, cherries, raspberries, strawberries and ripe currants, if the last available, but not needed. Cook all together as in making jam, sweeten suit taste. Stir frequently to prevent burning and when consistency of jam, seal in fruit jars.—Mrs. C. T. Lesan.

Lemon Butter.—Grated rind and juice of 2 lemons, 2 tbsp. butter, 2 c. sugar, 2 egg yolks, and whites beaten separately; boil slowly.

Quince or Pear Honey.—3 lbs. granulated sugar, $1\frac{1}{2}$ c. water, cook together until syrup; grind 3 large quinces or pears, add to syrup and cook 15 min.; seal in glass jars.—Mrs. Cora Crawford.

Salted Cherries.—1 qt. solid cherries, 1 c. vinegar, 3 tbsp. sugar, 3 tbsp. salt; put cherries in a qt. jar, boil salt, sugar and vinegar together and pour over cherries; seal and set in a cool place.

Blue Damson Plum Marmalade.—Take the seeds out of as many plums as you want to make up, cook until soft, measure, using 4 plumes to 3 c. sugar; cook plumes and sugar until it will drop from a spoon; flavor with lemon and cinnamon.—Mrs. Dan Campbell.

Peach Conserve.—4 lb. ripe peaches, 1 lb. pineapple grated, 1 lemon, 1 lb. almonds, 1 orange, $\frac{1}{2}$ lb. raisins. Add 1 pt. sugar to 1 pt. cooked peaches.—Miss Otto.

Taste Butter.—Scald ripe tomatoes, peel and squeeze out all juice as you possibly can, drain in a colander while you make a very syrup, put tomatoes into syrup and boil until very thick.—Mrs. H. H.

Pineapple Marmalade.—1 lb. dried apricots, 1 c. grated pineapple wash apricots thoroughly and soak in just enough water to cover, sift put through food chopper, add grated pineapple and mix. To cup of fruit mixture add 1 c. sugar and cook until thick.—Mrs. P. L.

Cranberry Jelly.—Cook 4 c. cranberries with 1 $\frac{1}{2}$ c. boiling water 20 min. through a sieve, add 2 c. sugar and cook 5 min. Turn into a jar.—Mrs. C. W. Spence.

Preserved Strawberries.—Select large berries, hull carefully, add equal weight of sugar, and place in the hot sun. About four o'clock remove them in, put them out again the next morning and in 2 days they will be transparent, lift each berry with a fork and put in small jars. Add 1 lb. sugar and $\frac{1}{2}$ pt. strained fresh juice to the liquor from the jars (where the berries were kept in the sun), boil 20 min., pour over jars and seal. Plates should be covered with glass while berries are in jars.—Mrs. Sheumaker.

Rhubarb Marmalade.—6 c. rhubarb, 6 c. sugar, 3 oranges. Mix sugar and rhubarb together and let set over night. Cook until thick. For coloring add English walnuts.—Mrs. Lloyd Saltzman.

Plum Sunshine.—Select nice ripe plums, wash, cut out seeds, grind in food chopper, add 2 c. sugar to each cup of ground plums. Boil 10 min. Seal.—Mrs. Rebecca Mitchell.

Strawberries for Winter.—To can strawberries for winter shortcake without cooking, take equal parts, by weight of sugar and berries, be careful to have every berry crushed. Place in cool jars, seal and keep in cool place.—Mrs. C. R. Keating.

Green Salad for Winter.—24 ears corn cut from cob, 2 heads of cabbage, 12 onions, 7 ripe and green peppers. Chop all fine, then add 2 c. oil, $\frac{1}{2}$ c. salt, mustard to taste, vinegar to cover, boil good for 15 min., pack in sterilized jars.—Mrs. Alva Campbell.

Painted String Beans for Winter.—Pick beans the morning you can use, break into short lengths, wash and pack in jars, put 1 tsp. salt on top of each jar, fill to overflowing with water, put on rubber and leaving air space. Put jars in vessel deep enough to allow water to boil. Boil jars 1 or 2 inches, boil 2 hrs. after water begins to boil. When ready to use, pour all the water off and season anyway you desire.—Mrs. M. Lesan.

Canned Corn for winter.—9 c. corn, 1 c. salt, 1 c. sugar, 1 c. water. Boil 20 min, stirring occasionally. Can and seal. It will keep.—Mrs. C. Wilkinson.

Canned Pimentos.—Cut off tops, take out seeds and place in glass or aluminum vessel and bake in moderate oven until done enough to peel. Pack tight in pt. jars and cold pack for $\frac{1}{2}$ of an hour.—Mrs. Mel Maize.

Canned Pimentos.—Take ripe pimentos, remove seeds, put in glass and heat until skin blisters up. Take them out and remove skins, put in jars and seal. Put the jars in cold water and let come to boil and boil 30 min. Their own oil covers them.—Mrs. E. C. Sheumaker.

water 3 days in succession. When sufficiently fresh boil in vinegar and spices. Fill jars and seal.—Mrs. Clyde Ferree.

Vinegar.—One cake of compressed yeast spread on a slice of bread. Yeast side down. 3 pts. brown sugar, 3 gal. soft water. Leave in jar with cloth tied over top of jar until ready for use.—Mrs. D. F. G.

Piccalilli.—1 pk. green tomatoes, 2 small heads cabbage, 4 green peppers, 4 onions, 1 c. salt. Chop all fine, let stand over night in the salt. Drain in the morning, add 1 tbsp. each of mustard, allspice, cloves and cinnamon. Vinegar to cover. Cook until tender and seal.

Pepper Harsh.—12 green peppers, 12 red peppers, 6 large onions, 1 c. vinegar, 1 c. brown sugar, 2¼ tbsp. salt, dash of red pepper, 1½ t. celery seed, 2 tbsp. white mustard seed. Mix, boil 10 min. and seal in glass jars.—Mrs. Wm. Matthews.

Mustard Pickles—4 qts. green tomatoes chopped, 1 qt. onions cut in small pieces, 1 qt. cauliflower, 1 qt. green and red peppers, 1 qt. cucumbers. Chop the vegetables fine and soak over night in slightly salted water. In the morning cook until tender in the brine. Drain, then add following paste: Six tbsp. mustard, 1 tbsp. turmeric, 3 c. sugar, 1 c. flour. Mix smooth with cold water, then add 2 qts. hot vinegar, 1 pt. hot water. Reheat and can.—Mrs. Harry Liggett.

Tomato Relish.—1 gal. green chopped tomatoes, 6 chopped onions, 6 chopped hot red peppers, 2 c. sugar, celery seed, white mustard seed to suit taste, vinegar to cover and cook ¼ hr.—Mrs. R. McCammond.

Sliced Cucumber Pickles.—Slice 3 times as many cucumbers as vinegar, salt and let stand 2 hrs. Drain off salt water and let stand in cold vinegar over night. In the morning drain off vinegar, heat 1 qt. vinegar and add 1 c. sugar, 1 tbsp. white mustard seed, 1 tsp. celery seed, 1 tsp. turmeric, 1 tsp. black pepper. Pour over cucumbers and let boil till cucumbers are as tender as liked. Can.—Mrs. A. A. Huggins.

Pickles.—1 gal. large sliced cucumbers, 1 qt. vinegar, 2 c. sugar, 1 tbsp. salt, 2 tbsp. mustard seed. Cook 15 to 20 minutes and seal.—Mrs. A. I. Smith.

Last of Garden Pickles.—½ gal. green cooked beans, 6 ears of corn cut from cob, 4 beets cooked and chopped, 6 sweet peppers, 2 hot peppers, 6 medium sized cucumbers, 2 small green tomatoes, 1 head cabbage, 4 onions, 1 tbsp. cloves, cinnamon and allspice, 2 tbsp. mustard, 1 t. black pepper, ¼ c. salt, 4 c. sugar, 2 qts. vinegar. Heat vinegar and spices, add vegetables. Cook 45 min. and seal.—Mrs. Tom Washburn.

Pickles.—8 lbs. of fruit, 4 lbs. sugar, 1 qt. vinegar, 1 tbsp. allspice and cinnamon. Take firm pears or any fruit, pare and slice. Boil the vinegar, sugar and spices tied in cloth, adding salt. When cooked seal.—Mrs. P. B. Anderson.

Tomato Pickles.—1 pk. green tomatoes, 2 green peppers, 12 sliced onions. Remove seeds from peppers, add tomatoes and chop. Finely chop, add 4 tbsp. salt and let stand over night. Next morning strain in colander, cover with vinegar and add 1 tbsp. cinnamon, cloves and bay leaves. Boil 5 min. and seal.—Mrs. Minnie Frost.

Sliced Cucumber Pickles.—4 qts. of sliced cucumbers, 4 large sliced onions, 1 c. brown sugar, 4 tbsp. salt, 1½ tsp. mixed spices, vinegar to cover. Sprinkle salt over cucumbers and onions and let stand over night. Then plunge into cold water, place in kettle and add the other ingredients. Now cover with the vinegar and bring sharply to a boil. Seal.—Warren Hughes.

Winter Pears.—8 lbs. of fruit after it has been peeled and cut in halves, 4 lbs. sugar, ¼ lb. white ginger root tied in thin cloth, 4 lemons sliced and pulp. Be sure not to use any of the white part of rind. Boil together and add 1 c. water. Let stand a while, then cook slowly until tender. Do not use over ripe pears. Seal.—Mrs. Alva Campbell.

Virginia Chow Chow.—3 heads cabbage, ½ pk. ripe tomatoes, ¼ pk. green tomatoes, 1½ doz. onions, 1½ doz. red and green peppers (seeds removed), 2 lbs. brown sugar, 1 c. grated horseradish, 1 oz. tumeric, 1 oz. mustard seed, 1 tbsp. ground mustard, 1 tbsp. black pepper seed. Chop all ingredients, add 1 pt. fine salt and let stand over night, then drain in colander. Place in kettle, adding other ingredients, cover with vinegar, boil a few minutes and seal. This makes several quarts.—Mrs. Long.

Tomato Relish.—1 gal. ripe tomatoes, 1 pt. vinegar, 1 c. sugar, 1 tbsp. cloves, 1 c. allspice, ½ tsp. cayenne pepper. Cook tomatoes, rub through strainer, add other ingredients and boil down to proper consistency.—Mrs. Ida Bellamy.

Wingo Hat (Relish).—1 pk. ripe tomatoes chopped and drain, 1 c. sliced celery, 2 c. chopped onions, 2 c. sugar, ½ c. mustard seed, ½ c. vinegar, 4 green and 4 red peppers chopped, 6 c. vinegar. Do not cook until tender.—Mrs. J. C. Crawford.

Winter Relish.—½ box Knox's gelatine, ½ pt. pineapple. Soak gelatine in 1 c. cold water and juice of pineapple, 1 c. nuts, 1 pt. sweet pickle juice, 1 c. chopped, 1½ c. sugar, 1 c. vinegar. Cook sugar and vinegar until it hardens when dropped in cold water. Stir gelatine into mixture and let congeal, then pour over pineapple, nuts and pickles.—Mrs. L. Hoover.

Cucumber Relish.—5 c. ground cucumbers, 4 c. ground onions, ground sweet peppers, 2 tbsp. salt. Mix well and let stand for 1 day, then drain over night. 1 tsp. celery seed, 2 tbsp. white mustard seed, 1 c. sugar. Enough weakened vinegar to make quite slushy. Heat well and can.—Mrs. Eleanor S. Fuller.

Bordeaux Sauce.—2 gal. chopped cabbage, 1 gal. green chopped tomatoes, 8 tbsp. salt, 1 oz. celery seed, 6 bunches celery, 4 c. sugar, 1 oz. black pepper, 1 oz. allspice, 1 gal. vinegar. Boil 15 min.—Mrs. A. Merritt.

Tomato Catsup.—1 gal. tomato pulp, 1 c. sugar, $\frac{1}{2}$ c. vinegar, salt to taste, 1 tsp. red pepper, 1 tbsp. cinnamon, 1 onion, 1 tbsp. mustard. Tie onion and spices in cheese cloth. Cook until well flavored. Strain and can.—Mrs. A. Merritt.

Grape Catsup.—5 lbs. nice ripe grapes mashed, cooked and run through the colander. Add 1 pt. vinegar, 3 lbs. sugar, 1 tsp. ground allspice, 1 tsp. cinnamon, 1 tsp. black pepper, $\frac{1}{2}$ tsp. salt. Boil all together until thick enough for catsup.—Mrs. Rebecca Mitchell.

Tomato Relish.—1 pk. ripe tomatoes, 4 mango peppers, 2 c. sugar, 6 onions, 2 lbs. light brown sugar, 2 oz. white mustard seed, 2 c. cinnamon, $\frac{1}{2}$ c. salt, 3 pts. vinegar or less if strong. Chop tomatoes, drain till quite dry. Cut onions, celery and peppers in small pieces. Well. Do not cook. Put in bottles or jars and tie cloth over the top. Good for meats.—Mrs. T. T. Johnston.

Indian Relish.—Take large cucumbers, grind, salt and let stand in brine all night. In morning drain, add $\frac{1}{2}$ as much cabbage as cucumbers, $\frac{1}{2}$ as much onion as cabbage. Add vinegar, salt, sugar and pepper to taste and boil until all are tender. Seal.—Mrs. D. Gray.

Corn Relish.—1 small cabbage, 1 large onion, 6 ears corn, 2 tbsp. 2 tbsp. flour, $1\frac{1}{2}$ c. sugar or syrup, 2 hot peppers, $1\frac{1}{2}$ tbsp. mustard, 1 pt. vinegar. Cook corn 30 min., and add to other vegetables. Mix with sugar then add vegetables and simmer 30 min.—Mrs. O. G. Spencer.

Pepper Jam.—6 sweet red peppers. Wash and remove seeds. Soak with salt and let stand 3 hrs. Drain, rinse, add $1\frac{1}{2}$ c. sugar and 1 pt. vinegar. Stir until sugar is dissolved and cooked until consistency of jam. Put in jars and cover with melted paraffin. Is delicious in sandwiches.—Mrs. F. L. Stephenson.

Beet Relish.—1 qt. cooked beets ground fine, 1 qt. chopped cabbage, $\frac{1}{2}$ c. ground horseradish, 2 c. sugar, 1 tbsp. salt. Cover with vinegar and seal.—Mrs. Lee Walters.

CANDIES

"There are marshmallows, gum drops and peppermint cases,
With stripings of scarlet or gold,
And you carry away the treasures that rain
As much as your apron can hold."

Fudge.—2 squares chocolate, $\frac{1}{2}$ c. milk, 2 c. granulated sugar, corn syrup, 2 tbsp. butter, 1 tsp. vanilla. Mix together sugar, corn milk and syrup and boil until a very soft ball can be formed in water. Remove from fire and add butter and vanilla. Let stand in place until cool, then beat until soft and creamy and pour on to plate.—Ruth Rodgers.

Fruit Leaf.—1 pt. cream, 1 c. sugar, 2 egg whites, 2 tbsp. gelatin soaked in $\frac{1}{4}$ c. cold water then add 1 scant c. boiling water and $\frac{1}{2}$ c. cold but not stiff. Whip the cream and eggs separately then together. Add gelatine, sugar and any fruit desired. Set away to harden.—Frank Willey.

Orange Gum Drops.— $1\frac{1}{2}$ envelope Knox's gelatine, 2 c. granulated sugar, 1 orange, 1 lemon. Soak the gelatine in one c. cold water, add sugar and 1 c. cold water on the fire and when dissolved add gelatine, boil slowly 30 min. Remove from fire and add the juice of orange and lemon. Pour into a pan that has been dipped in cold water and stand over night. Cut into squares and roll in granulated sugar. May be varied in flavor by the use of different fruit juices.—Mrs. Frank Willey.

Burnt Sugar Fudge.—Burn 2 tbsp. sugar, 3 c. sugar (both each white and brown), 1 c. milk, 1 pinch soda, 1 pinch salt. Cook until it forms a soft ball in cold water. Add vanilla. Beat and add nuts.—Mrs. Dan Campbell.

Burnt Sugar Candy.—4 c. sugar, $1\frac{1}{2}$ c. milk, 1 c. chopped nuts, 1 tbsp. butter, 1 tsp. vanilla. Cook together 3 c. sugar and $1\frac{1}{2}$ c. milk. Let boil to a thick syrup and place on back of stove. Then add sugar, allowing it to brown the least bit. Pour into first part of pan constantly. Add 1 tbsp. butter. Let cool before stirring, then add vanilla and nuts. Pour into plates which have been buttered. When nearly cold cut into squares.—Mrs. C. C. Lawhead.

Marshmallows.—2 level tbsp. Knox's gelatine soaked in 1 c. cold water, 2 c. granulated sugar, 6 tbsp. water. Boil until it will pull a thread. Pour syrup over dissolved gelatine and beat. When cool add 1 tsp. vanilla and continue beating until very stiff. Pour into squares and cover thickly with powdered sugar. When cool enough cut into squares, rolling each in powdered sugar.—Mrs. Roy Caldwell.

marshmallows.—1 envelope Knox's gelatine, $1\frac{1}{4}$ c. sugar, 2 c. granulated sugar, 1 tsp. vanilla, few grains salt. Soak gelatine in half the water. Put remaining water and sugar in sauce pan and let boil until it will spin a thread when dropped from spoon. Add the soaked gelatine, salt and flavoring. Beat until white and thick. Pour into pans greased with powdered sugar. Cut into squares with scissors. No nuts to be added.—Mrs. Frank Willey.

Walnut Balls.—4 c. brown sugar, 2 tbsp. butter, 1 c. milk. Boil until it forms a soft ball in water. Remove from fire, stir in 1 c. nut meats. Spread on buttered plate.—Dorothy Dudley.

Popcorn Corn Balls.—1 dish pan pop corn. Make a syrup of 2 c. granulated sugar, $\frac{1}{2}$ c. vinegar (acetic), boil together until it cracks in water over corn. Mix thoroughly with large spoon, dampen hands with water. Pick to hands when forming balls.—Marion Williams.

Marshmallow Candy.—3 c. light brown sugar, $\frac{1}{2}$ c. milk. Boil with stirring until when tried it forms a soft ball. Beat in when done marshmallows and $\frac{1}{2}$ c. chopped nuts.—Mrs. Freeland.

Walnut Cream Candy.—3 c. light brown sugar, 1 c. sour cream, a pinch of salt. Cook slowly until it forms a soft ball in cold water. Remove from fire and beat until creamy as for fudge. Just before putting on a greased plate add a c. nut meats, flavor with vanilla. Cut into squares. —P. L. Stephenson.

Walnut Rice Brittle Candy.—1 c. sugar, 1 c. brown sugar, 1 c. water, 1 tsp. vinegar, 1 tsp. butter. Boil together until a few drops in cold water will become hard. Take from fire and stir in a pkg. puffed rice cereal. Bake in oven until crisped in the oven. Spread on dish to cool. Cut with knife. —Mrs. Ahrens.

Walnut Molasses Candy.—1 c. brown sugar, 1 c. sorghum, $\frac{1}{4}$ c. butter, 1 tsp. butter. Boil until it forms a ball in cold water. Then add quickly $\frac{1}{2}$ tsp. soda and 2 c. walnuts. Pour on greased plate, cut when almost solid.—Mrs. Alva Campbell.

Walnut Candy.—3 lbs. granulated sugar, $1\frac{1}{2}$ pts. cream, 1 pt. golden drip molasses, 1 lb. chopped dates, 1 lb. figs, 3 lb. nuts, pecan, hickory, almonds. Boil sugar, cream, molasses until brittle. Add nuts boil a few minutes. Add fruit and take from fire and beat until cool. Pour into greased pans.—Miss McMaster.

Walnut Candy Roll.—1 c. English walnuts, 1 c. almonds, 1 c. raisins, 1 c. granulated sugar, 1 c. milk. Chop fruit and nuts. Boil sugar

and milk until it forms a soft ball. Stir in fruits and nuts until stiff into four long rolls. Let stand until cold. Cut in small pieces.—Williams.

French Creams.—2 c. granulated sugar, 2-3 c. milk, 2 squares colate, butter size of a walnut. Method: Boil hard 4 min., add vanilla, take from fire, let cool then beat until it will stand when dropped from a spoon.—Mrs. Roy Wilkinson.

Peanutbutter Candy.—3 c. sugar, $\frac{1}{2}$ c. white syrup, 2-3 c. nut butter, 1 tsp. vinegar, 1 tbsp. butter. Boil together, then add 2 tbsp. peanut butter and beat. Pour in buttered pan to cool.—Mrs. Fred Johnson.

Stuffed Prunes.—Wash, dry and stone prunes. Cut almost in half and fill with half a marshmallow or blanched almond or chopped raisins and roll in sugar. Dates and figs may be done in the same way.—Mrs. W. H. Thompson.

Cocoanut Kisses.—2 c. powdered sugar, 2 c. cocoanut, 2 tsp. baking powder, whites of 3 eggs. Mix, drop on buttered paper and bake until slightly brown.—Ferne O. Gleason.

White Taffy.—2 c. sugar, $\frac{1}{2}$ c. boiling water, as much cream of tartar as will stay on the end of a knife. Boil without stirring until it can be dropped in cold water. Pour into greased pans. When cool, cut and flavor.—Mrs. Rebecca Mitchell.

Peanut Brittle.—Shell and rub the brown skins from some roasted peanuts and chop them rather coarsely. Measure and allow an equal amount of powdered sugar. Have ready for use a pastry board and rolling pin made very wet with cold water. Put sugar in a frying pan and stir over a slow fire, using a metal spoon. The sugar will first lump like tapioca, then gradually melt. As soon as it is melted and a good coffee color stir in the nuts, take quickly from the fire, lay on the wet board and roll as thin as possible. This must be done rapidly as the candy stiffens almost immediately.—Ferne O. Gleason.

Peanut Butter Fudge.—2 c. sugar, 1 c. milk, 1 tbsp. butter, 2 c. peanut butter, 1 tsp. vanilla. Put sugar and milk in small vessel and boil until a few drops when put in cold water will form a soft ball. Remove from stove, add butter, vanilla and peanut butter. Beat until the peanut butter must be beaten into the candy until it is smooth and free from lumps. When it begins to look dull and get thick pour into a well buttered platter and cut in cubes when cold.—Mrs. Al Kelley.

Divinity.—2 c. sugar, 2-3 c. corn syrup, $\frac{1}{2}$ c. hot water, 2 egg whites, 1 tsp. vanilla. Add chopped nuts, raisins, or cherries if desired. Boil sugar, syrup and water until it forms a hard ball when dropped in cold water. Beat whites of eggs very stiff. Pour over the white

Double Fudge.—First part. 2 c. sugar, $\frac{1}{2}$ c. cream, 2 squares chocolate, 1 tbsp. butter. Boil 7 min. then beat and pour in buttered pan to cool. Second part. 2 c. brown sugar, 1 c. cream, 1 tsp. vanilla, 1 nut, 1 tbsp. butter. Boil 10 min., then beat and pour on top of first part. When cool cut in cubes.—Mrs. W. H. Bean.

TO SERVE FIFTY GUESTS

- 1 gal. solid oysters.
- 30 lbs. turkey.
- 4 large chickens for pie.
- 12 spring chickens to fry.
- 3 chickens for patties or croquettes.
- 6 cans peas.
- 10 qts. saratoga potatoes.
- 2 qts. cranberries for jelly.
- 3 pts. olives.
- 2 gal. salad.
- 2 gal. ice or sherbet.
- 3 gal. ice cream.
- 6 $\frac{1}{4}$ bricks of ice cream.

Fruit Salad for 50.—Prepare 1 gal. pears, 1 gal. pineapple, 9 bananas, 1 lb. nut meats, 25 cents worth of marshmallows, $\frac{1}{2}$ doz. oranges, 2 lbs. of lettuce for garnish, 3 pts. mayonnaise thinned with 2 pts. whipped cream or the salad dressing given by Mrs. Herbert Johnston in this book.

Frappe for 50.—3 doz. oranges, 3 doz. lemons, 1 qt. grape juice, 1 qt. weakened tea, $\frac{1}{2}$ bottle fruit coloring, 1 gal. shredded pineapple, or to make as sweet as desired, pour 1 qt. boiling water over a light slicing of the lemon and oranges and let stand 10 min. Add this to the tea, after straining off the gratings. Mix all thoroughly and ice.

Heavenly Hash for 50.—4 small cans pineapple, 75 cents marshmallows, 2 lbs. English walnuts, 1 qt. mayonnaise, 1 qt. whipping cream, 1 gal. pineapple in cubes, marshmallows in small pieces. Chop nuts. Whip cream and add to mayonnaise. Just before serving mix all together and serve on lettuce leaves, placing a candied cherry on top.—Mrs. Roy Cald-

HOUSEHOLD HINTS

Soak gingham that are liable to fade in 1 gal. water which contains a sugar of lead well dissolved for 30 min. before washing in the usual way.

Mix equal parts yellow oker and corn starch to make lace or anything that nature a yellow color.

Soak the feet every night and morning with bay rum and witch hazel equal parts, for frost bites.

Turpentine and lard rubbed on throat and chest will often relieve a cold.

Oil of peppermint will relieve cold in head. A few drops in 1 c. of water, towel over head to keep steam in, eyes closed to prevent stinging. Then inhale. Will cause sweating. Keep warm and retire.

A few drops of oil of peppermint on nightgown sleeve will help little child breathe when cold in head is troublesome.

Soda is good tooth cleanser dissolved in water. A good gargle will remove "frog" in throat. A little in water will also settle an upset stomach.

If you have a bad headache rub slices of lemon along temple. The pain will not be long in disappearing or at least growing easier to bear.

Juice of 1 lemon, 1 c. water, 2 tsp. salt, bring to boiling point, dip a spot in and watch it disappear.

To remove mildew soak in buttermilk and lay in sun.

To carry a mattress without breaking your fingernails (also back) lay a broom underneath as a saddle and see how much easier it is.

Roll all the casters under heavy furniture that has to be moved out from the wall (such as bed, lounge, buffet, china closet, piano, etc.) and saw they roll along.

Use a tbsp. of kerosene to wash windows. It not only cuts the dirt but is distrustful to flies.

Use a tbsp. of kerosene to wash windows. It not only cuts the dirt but is distrustful to flies.—Mrs. I. J. Dalbey.

To remove shine from wool and serge garments, sponge the garment with hot vinegar (1 tbsp. to 1 qt. water.) Cover with dampened cloth and press on right side. Remove cloth and brush.

To remove rust spots cover spots with lemon juice and salt. Lay in sun. Repeat and most spots will disappear.

Use denatured alcohol to wash cupboard shelves once a week as preventative for tiny red ants.

Your bath tub can be kept clean by using coal oil on cloth. To wash with soap and water.

Oilcloth, linoleum that becomes dull with dust and steam heat stove or under work table can be cleaned with cloth dipped in kerosene or gasoline before washing. It brightens color also.

Soap dresser drawers when they stick and refuse to move.

Keep door hinges oiled to prevent squeaking. Pump handles also.

Zinc may be cleaned with coal oil.

To peel oranges nicely leave them in boiling water for five minutes before peeling them and all the white inner pulp will come off with peeling.

To keep lemons place in tightly sealed mason jar and they will stay fresh and bright from one to three months.

Pour boiling water over English walnuts after outside shell is removed and the lining of the nuts will be easily removed and will be white and nice for cake, candy and pudding.

Beefsteak hacked, soaked in cold water 5 min. then floured, fried in hot grease will be tender.

Before baking potatoes let stand in boiling water for 15 min. They will require only one-half the time to bake.

To sweeten lard add a medium sized potato sliced in thin slices to 1 qt. of strong lard. Put on stove and let lard melt slowly. When entirely melted strain and cool.

To clean hair brushes use soda instead of soap. Soap softens bristles, soda does not. Wash thoroughly and rinse. Clean comb at same time with brush cleaning teeth of comb.

MEDICINAL HELPS

Milk or Water Toast.—Toast whole wheat or white bread to a delicate brown, remove crusts, butter and pour over the hot milk or water sufficient to moisten thoroughly. Serve hot. Most any kind of toast is good for sick as the twice baking turns a large per cent of the starch into dextrose or sugar.—R. Bell Mitchell, graduate nurse.

Toast Water, 350 Calories.—1 c. stale bread toasted, 1 c. hot water, salt. Cut bread in thin slices and in inch squares. Dry thoroughly in oven until crisp and a delicate brown. Measure and break in crumbs. Add water and let stand 1 hr. Rub through a fine strainer, season and serve hot or cold. The nourishment of the bread is easily absorbed in this way and valuable in cases of fever or extreme nausea. Note: Milk or cream and sugar may be added.

Oatmeal Water.— $\frac{1}{2}$ c. fine oatmeal, 1 qt. water. Use sterile water (boiled and cooled.) Add oatmeal, let stand in warm place (covered) for 1 $\frac{1}{2}$ hrs. Strain, season and cool. Sometimes used for dyspeptics. May be seasoned by boiling stick of cinnamon with oatmeal.—Miss Edith S. Lard, community nurse.

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