

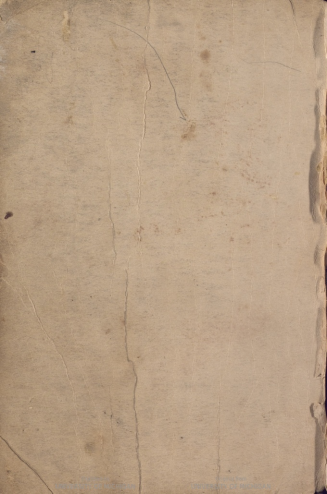
RECIPES

FIRST M. E. CHURCH

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PREFACE

IN preparing this book the committee tried to impress upon its contributors the desire to publish only reliable, well tried recipes. As such, it is offered to the generosity of its patrons, with a word of thanks to all who so kindly contributed to its pages.

HOUSEKEEPERS' CALENDAR

Good housewives, now's your time to plan;
A busy year begins with

JAN.

House linens reach their lowest ebb;
We must replenish them in

FEB.

It's not too soon to make and starch
Light summer clothing now in

MARCH.

All flower beds must be put in shape
And flower seeds planted out in

APR.

Then cleaning house and moving day
Destroy our happiness in

MAY.

Midsummer will be coming soon,
So prize each day of lovely

JUNE.

With jams and jellies days fly by,
For currants ripen in

JULY.

Now rest should come for horse and dog,
And busy housewives, too, in

AUG.

For all good cooks who are adept
Make pickles and preserves in

SEPT.

It's not too soon to get well stocked
With fall and winter clothes in

OCT.

Thanksgiving Day. Each kitchen stove
With pies and turkeys groans in

NOV.

And all our friends we must remember
With Christmas gifts in gay

DECEMBER.

—*Good Housekeeping.*

Soups

"Let good digestion wait on appetite,"

But 'twill not linger long with soup in sight.

Soup stock is made from beef, two-thirds lean and the remainder bone and fat. Always crack the bones before boiling, as they contain a great deal of gelatine. To 4 pounds of lean meat put 4 quarts cold water, without salt. Let come slowly to the boiling point, skim often, adding a little salt and a dash of cold water to assist the scum to rise. When all scum is removed set back and let boil gently for six or eight hours. Add pepper to taste, strain into jar, let cool and remove all grease. This stock will keep for many days and from it many kinds of soup can be made.

SOUP MARMALADE.

One-half peck ripe tomatoes, peel and chop fine; also 1 pint each, onion, grated corn, and okra (if obtainable), salt and pepper to taste, cook slowly for 1 hour or longer until very thick. Seal while hot. This marmalade is the basis of many quickly made soups, of which the following is one.

HOW TO BIND SOUPS.

Cream soups and purees, if allowed to stand, separate unless bound together. To bind a soup, melt butter, and when bubbling add an equal quantity of flour. When well mixed, add to boiling soup and stir constantly.

VEGETABLE SOUP.

Have your soupbone put on early. Boil well; season about one-half hour before ready to serve; add to 2 quarts of the beef soup 1 cup chopped potatoes, one-half onion, one-half cup celery, 2 tablespoonfuls tomatoes, one-third cup rice, a little parsley if desired.

For puree of vegetables, press through a colander. Return the pulp to the kettle.

CREOLE SOUP.

One cup soup marmalade dissolved in pint of boiling water, 1 pint hot milk, 1 tablespoon butter; salt and pepper to taste; a few drops of English sauce. Just before sending to table add bars of nice brown toast which should not "be in the soup" but floating.—Los Angeles.

SOUP WITH MARROW BALLS.

Take a small soup bone and remove the marrow. Use the bone for the broth, add one-half cup of rolled oats and boil well with onion and parsley. Put the marrow in a bowl; work enough fine cracker crumbs into it to make a stiff paste, add one tablespoon of flour. Add

Ohio's Pride Ham Roll for the meat course at home or the dainty luncheon

salt, pepper and nutmeg to taste, form into small balls, add to the soup, let boil until the balls come to the top and serve.—Mrs. M. Morris.

PUREE OF BEAN SOUP.

Wash one pint of beans, soak over night in cold water, next morning drain, cover with boiling water and boil fifteen minutes, drain. Add 1 onion (chopped) and 2 quarts boiling water, cook slowly for three-quarters of an hour, add salt and pepper; press beans through a colander, return to kettle and add one tablespoonful of butter and one of flour rubbed together, stir until they reach the boiling point, add a quarter of cup of cream or good milk, serve with small croutons. Split pea soup made precisely the same, using 1 pint of peas instead of beans.

ASPARAGUS SOUP.

The stock of a can of asparagus, 1 tablespoon of butter, salt and pepper to taste; small pinch of soda. Let come to boiling point; 1 pint of cream poured in the stock. Serve at once in bouillon cups. Teaspoon whipped cream on top.—Mrs. Weigand.

CREAM OF POTATO SOUP.

First boil 4 or 5 potatoes together with a stalk of celery and small onion; Mash all together through a colander, adding the water in which they are boiled, and a pint of hot milk. Serve with a tablespoonful of whipped cream and a dash of nutmeg on top of each plate.—Mrs. W. C. Cook.

CREAM OF TOMATO SOUP.

1 quart tomatoes, 1 quart milk, 1 teaspoonful sugar, 4 tablespoons flour, one-quarter teaspoon soda, 4 tablespoons butter, 1 small onion, 1 teaspoon salt, one-eighth teaspoon pepper. Cook tomatoes with onion and sugar five minutes, add soda and when bubbling ceases, strain into a white sauce made from the other ingredients.—Mrs. J. Twigg.

TOMATO BISQUE.

To one can of tomatoes rubbed through sieve add a pinch of soda, 1 tablespoon of sugar, 2 of flour, 1 of onion juice, 1 quart of milk, and a lump of butter; season to taste and let it come to a boil. Serve with whipped cream.—Mrs. Wm. Newlove.

CREAM OF MAIZE SOUP.

One-half can corn, rub through sieve, add 1 quart milk, 1 tablespoon butter, salt and pepper to taste. Let come to a boil and serve.—Martha.

A treat in meat—Ohio's Pride Ham Roll

PUREE OF CELERY.

Wash and scrape a head of celery and cut it into half-inch pieces. Drop into a pint of water and cook until very soft. Mash in the water in which it was boiled. Chop fine a tablespoonful of onion and cook in a pint of milk for ten minutes; then add the milk to the celery. Press all through a sieve and return to the fire. Cook together a tablespoonful of butter and one of flour until smooth, but not brown. Stir into the boiling soup, season, and serve.

WHITE ALMOND SOUP.

Four pounds knuckle of veal, cut in small pieces, add 3 quarts cold water, cook slowly 4 hours, then add 1 onion, 2 stalks celery, little parsley, 1 tablespoon salt, 6 pepper corns. Simmer all one hour longer, then strain, cool, remove fat and reheat. Cream together 1 tablespoon butter and 2 tablespoons cornstarch, dilute with little hot soup, cook ten minutes in the boiling soup. Add one-half pint cream, salt and pepper and one-quarter cup almonds chopped fine or run through meat chopper. In serving put tablespoon whipped cream in each plate with small piece of tender celery top.—Mrs. D. J. Hutchinson, Pasadena, Cal.

BOUILLON.

Wipe and cut meat in inch cubes from 5 pounds lean beef from middle of round. Put two-thirds of meat in soup kettle and soak in 3 quarts of cold water 30 minutes. Brown remainder in hot frying pan with marrow taken from a 2-pound marrow bone. Then put browned meat and bone in kettle; heat to boiling point; skim thoroughly and cook at temperature below boiling point 5 hours. Then add 1 tablespoon salt, 1 teaspoon pepper corns, one-third cup each of carrot, turnip, onion, and celery cut in small pieces; cook 1 hour longer then strain, cool, remove fat and clear.—Mrs. Dewitt Owen, Dixon, Ill.

DEWEY SOUP.

To two quarts of soup stock add 3 tablespoonfuls of rice, 1 medium sized potato diced fine, small piece of onion cut fine, two or three whole cloves, and enough celery to flavor. Cook until all is tender. Have ready one hard boiled egg (crush it fine in a saucer with a fork), 1 cracker rolled fine. When ready to serve sprinkle egg and cracker into soup, add a dash of pepper and serve immediately.—Mrs. I. A. Morris.

NOODLES FOR SOUP.

Take yolk of one egg, beat it and add its equal of water, season with salt. Mix flour in this until very stiff, then roll as thin as possible, let lay until dried a little, then roll up and slice as thin as possible; shake out and you will have long strings; add to broth when needed.

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Toilet and Bath

it is the best ever, because you get immediate results. SKIDOO takes off the surface dirt and then goes further and takes out the stains, and when you have finished, you will find your hands white and healthy looking. And in taking a bath after reposing a few minutes in the bath tub, stand up and spread a little SKIDOO on a cloth or brush and rub yourself all over, then rinse, and you will have the same results as a Turkish Bath. Then put some SKIDOO on a cloth and see how quickly it



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Ohio's Pride Lard—"You want the best";
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Oysters

"He was a bold man who first ate an oyster."—Swift.

CREAMED OYSTERS IN SHELLS.

One pint oysters, drain and chop; 2 tablespoons flour, 2 tablespoons butter, yolk of 2 eggs, 1 cup of cream or milk, 1 tablespoon chopped parsley, dash of cayenne pepper; cook like custard, mix with oysters, sprinkle with cracker crumbs, fill six shells and bake in hot oven 15 minutes.—Mrs. J. B. Twigg.

CREAMED OYSTERS.

One pint of cream, 1 quart of oysters, 2 tablespoonfuls of flour, a piece of onion size of a grain of corn, salt to taste. Let cream come to a boil, mix flour with a little cold milk and stir into the boiling cream; boil a few minutes. Have the oysters boiled in their own liquor, skim and strain, turn into the cream, serve in shells with rolled browned bread crumbs sprinkled over top.—Mrs. Horace Maynard.

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Columbus that know.



CREAM OYSTERS.

Twenty-five oysters, 1 pint of cream, 1 tablespoon butter, 1 tablespoon corn starch or flour; rub into the butter, salt and pepper to taste. Put oysters over the fire in their own liquor, let them just come to a boil, put the cream on the stove in a farina kettle, add flour and butter to the cream, stir constantly; when thick add the seasoned oysters; garnish with parsley and serve in shells.—S.

CREAMED LOBSTER ON TOAST.

Boil lobster one-half hour; remove meat and cut in small pieces. Put in skillet 1 tablespoon of butter, one-fourth teaspoon salt and pinch of pepper, and 1 cup of milk mixed with 1 tablespoon flour, put in lobster and boil. Have ready small pieces of toast on platter and pour mixture over.—Mrs. B. Monett.

Ohio's Pride Ham Roll—always ready; a trouble-saver; economical, too

OYSTER COCKTAIL.

Mix 1 heaping tablespoon of horseradish mustard, one-third teaspoon tobasco sauce, 3 tablespoons tomato catsup, 2 tablespoons lemon juice, 1 teaspoon vinegar, scant teaspoon salt. Put oysters in small glasses, five in each, add 1 tablespoon of the sauce and set on ice for an hour before serving.

OYSTER COCKTAIL.

Eight small oysters, strained juice of one-half lemon, one-half teaspoon vinegar, one-half teaspoon tomato catsup, 4 drops of tobasco, salt to taste; one-half teaspoon horse-radish. Let stand for 5 minutes before serving.—Mrs. L. C. Hoover.

OYSTER COCKTAIL.

To make an oyster cocktail use very small oysters and allow from four to eight to each glass. Keep them on ice until wanted and have the glasses thoroughly chilled before filling. Use the common claret glass if you have not the regular cocktail glass. When ready to serve put the oysters in the glass and add the following mixture, using from one to two teaspoonfuls, according to taste: One teaspoonful of grated horseradish, one teaspoonful tomato catsup, one saltspoonful salt, half saltspoon of cayenne, half teaspoon tobasco, two tablespoonfuls lemon juice. Mix thoroughly. This will be sufficient for six cocktails.—Faith Stallman.



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SCALLOPED OYSTERS.

Pick, wash, and drain 1 solid quart oysters. Put in layers in baking-dish, alternating with dry bread or cracker crumbs and seasoning. When dish is filled add strained oyster liquor and sufficient milk to moisten. Cover with crumbs, add 1 tablespoon butter in bits, and bake one-half hour in hot oven.

FRIED OYSTERS.

Select largest and finest oysters. Drain and wipe them by spreading upon cloth, laying another over them, pressing lightly. Roll each in beaten egg, then in cracker crumbs with which has been mixed a very little pepper. Fry in mixture of equal parts of lard and butter.

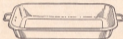
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STEWED OYSTERS.

Pick over and wash 1 quart oysters. Scald 1 pint milk. Strain, boil, and skim oyster liquor; when clear add oysters. Cook till oysters are plump and well ruffled; take from fire, add hot milk, salt and pepper. If desired thicker, rub together 1 tablespoon each of butter and flour; add to milk and stir until smooth. This may be varied by addition of a little chopped celery or onion.

DELMONICO'S OYSTER FRITTERS.

Take a quart of select, plump, good sized oysters, drain off the juice, and strain it through a piece of cheese cloth. To a cup of the juice add a cup of milk, salt to taste, the well-beaten yolks of four eggs, and enough flour to make a batter as thick as for griddle cakes. Drop each oyster into this batter, taking it up with a large spoonful, and fry in deep, hot fat until a nice brown. Serve very hot with nice crisp celery or cold slaw.



The recipes in this book will give superior results if "Wear-Ever" Aluminum is used.

PIGS IN BLANKETS.

This is not a new method, but is one which tickles the fancy and palate, and there may be many who have not tried these dainty, tasty, tid-bits. For each oyster have a very, very thin, narrow slice of smoked breakfast bacon, neatly trimmed. Rinse and drain the oysters and wrap each oyster (or place two together if small) in a strip of bacon; fasten securely with a small wooden skewer (toothpick) so the oyster can not slip out in frying; dip each roll in beaten egg, then cover lightly with white corn meal and fry a delicate brown, using a little of the bacon fat to start them with. The bacon must be sliced as thin as possible so it will brown quickly and the oysters not be overcooked and tough. Serve with quarters of lemon and celery.

SMOTHERED OYSTERS.

Put one tablespoonful of butter in a covered saucepan with half a saltspoonful of white pepper, one teaspoonful of salt and a dash of cayenne. When hot add one pint of oysters. Cover closely and shake the pan to keep the oysters from sticking. Cook for three minutes. Serve on toasted crackers.

ROAST OYSTERS.

Wash the shells well with a brush and cold water. Place them in a pan with the deep half of the shell down. Put them into a hot oven

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Columbus Industrial Exposition, 1910**

and bake until the shell opens. Remove the top shell carefully so as not to lose the liquor. Arrange them on plates, and on each oyster place a piece of butter and a little salt and pepper.

OYSTER SALAD.

One pint of celery, one quart of oysters, one-third of a cupful of Mayonnaise dressing, three tablespoonfuls of vinegar, one of oil, half a teaspoonful of salt, one-eighth of a teaspoonful of pepper, one tablespoonful of lemon juice. Let the oysters come to a boil in their own liquor. Skim well and drain. Season them with the oil, salt, pepper, vinegar and lemon juice. When cold put in the ice chest for at least two hours. Scrape and wash the whitest and tenderest part of the celery and with a sharp knife cut in very thin slices. Put in a bowl with a large lump of ice, and set in the ice chest until serving time. When ready to serve drain the celery and mix with the oysters and half of the dressing. Arrange in salad bowl, pour the remainder of the dressing over it and garnish with water cress.

SCALLOPED OYSTERS.

(A Family Recipe.)

Drain the oysters. You will not require the liquor for this dish. It will season a chicken pie, or you may use it for oyster bouillon. Butter a nice pudding dish; put a layer of oysters in the bottom, strew fine crumbs over them; dot the crumbs with bits of butter; sprinkle with a little finely minced parsley; dust with salt and pepper, and cover with a white sauce—butter “drawn” with milk instead of water. Next comes a second layer of oysters; then more crumbs, until your materials are used up. The last layer should be crumbs, buttered and seasoned. Bake, covered, for fifteen minutes; uncover, and brown delicately. It will be found greatly superior to the usual preparation of scalloped oysters—less watery, richer in flavor, and creamy in consistency.—Marion Harland.

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Fish

*"Little fishes in the brook,
Daddy catch them with a hook,
Mammy fry them in a pan,
Baby eat them like a man."*

ACCOMPANIMENTS OF FISH.

With boiled fresh mackerel—Stewed gooseberries.

With white fish—White cream sauce and lemon sauce.

Slices of lemon cut into small dice, stirred into drawn butter and allowed to come to boiling point, is an addition to fish.

SALMON LOAF.

One can salmon, 3 eggs beaten light, 4 tablespoons melted butter, one-half cup milk, 1 cup stale bread crumbs, a few drops lemon juice, one-half teaspoon salt, a pinch of cayenne, 1 tablespoon minced parsley; soak crumbs in milk, mix all together, mould in loaf and steam 1 hour; serve with following sauce: Sauce; 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, one-half teaspoon salt, pinch of cayenne, liquor strained from salmon, cook.—Mrs. J. Twigg.



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SALMON TURBIT.

Fill the bottom of bake pan with salmon, then on this spread the cream dressing, then a layer of salmon, on top crackers rolled fine, work through melted butter. Dressing—Work 2 tablespoons of butter and 2 of flour into a smooth paste, put in skillet; over this pour a little milk or cream; as it thickens in boiling pour over more cream, using a pint in all; season to taste. Bake in moderate oven.—Mrs. A. D. Brosius.

SCALLOPED SALMON.

Melt one heaping tablespoon of butter; while it is bubbling add one tablespoon of flour, stirring constantly. Season with one even teaspoon of salt and a speck of cayenne pepper, add gradually 1 pint milk, stirring all the time. Butter baking dish slightly; put in a layer of the salmon and cover with the sauce, over this put a layer of fine cracker crumbs; repeat this until material is used, then bake one-half hour.—Mrs. Guemender.

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you get the best.

SALMON TURBIT.

Drain all the oil from a can of salmon, then add a little salt and enough boiling water to replace oil. Boil three-fourths of a pint of milk, to which add 2 ounces of butter and 1 tablespoonful of flour. Stir mixture until it thickens; butter a baking dish and alternate a layer of fish and layer of sauce; sprinkle fine bread crumbs over it. Bake in brisk oven until brown.—Frances A. Halm.

SALMON LOAF.

One can salmon, 3 eggs beat well, 1 cup bread crumbs, salt, pepper and parsley to taste, 4 tablespoons melted butter, mix well all together, steam 1 hour and 15 minutes in a pound baking can. Serve with mayonnaise dressing.—Mrs. Dr. E. A. Hamilton.

SALMON CROQUETTES.

Drain and mash 1 can salmon; put one-half pint of milk over fire; rub together 1 tablespoon butter and 2 of flour, add to the milk and cook till thick. Take from the fire and add yolks of 2 eggs; cook a moment longer. To the salmon add a teaspoon of salt, parsley and dash of pepper. Mix meat and white sauce together and cool. When cool form in balls, dip in beaten egg, roll in bread crumbs and fry.—Mrs. Geo. H. Barker.



"Wear-Ever" is synonymous with purity.

SALMON CROQUETTES.

One cup salmon, 2 cups mashed potatoes, seasoned as for serving (only not so rich), roll in cracker crumbs and then egg and then crumbs again and fry in lard as for doughnuts.—Mrs. Lincoln Elliott.

CREAM SALMON.

One can of salmon, 1 pint of milk, 2 eggs, 1 tablespoon of flour (heaping), butter size of an egg, salt and pepper to taste; rub butter and flour together over the fire, add the milk slowly, when it has thickened stir into the well beaten eggs. Flake the salmon with a fork, arrange in a buttered baking dish, alternate layer of salmon and sauce, sprinkling the top with bread crumbs. Bake 20 minutes.—Mrs. Clarence Butler.

CREAMED FISH.

One and one-half pound of fresh pickerel cut up and salt 1 hour. To 1½ cups of water add 1 small stalk of celery and 1 onion, let this come to a boil then add your fish and boil from one-half to three-

What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

quarters of an hour, then add chunk of butter, salt and pepper. When fish is tender add 1 tablespoonful flour stirred up in one-half cup of milk and one-quarter teaspoonful sugar. Do not boil fish too much.—Mrs. I. A. Morris.

CREAMED BAKED PICKEREL.

Wash and wipe the fish and salt it; lay full length in a baking pan with just enough water to keep it from scorching. If large, score the backbone with a sharp knife. Bake slowly, basting often with butter and water. By the time it is done have ready in a sauce pan a cup of cream (diluted with a few spoonfuls of hot water, lest it should clot in heating), in which has been stirred cautiously 2 tablespoonfuls of melted butter, a little flour and a little chopped parsley. Heat this in a double boiler, add gravy from the dripping pan, boil up once to thicken, and when the fish is laid in a platter, pour the sauce around it.—Mrs. Horace Maynard.



How about that glass coating that comes off of different kinds of cooking utensils. Buy "Wear-Ever" ware and get relief.

BAKED FISH.

Blue pike, haddock or cod $3\frac{1}{2}$ pounds. Filling—1 pint oysters, 1 pint cracker crumbs, two-thirds cup of butter, one-half large teaspoon salt, one-half teaspoon pepper, add seasoning to cracker crumbs stir in melted butter, add oysters, mix all together. Leave head and tail on fish and sew up. Take a white cloth and lay on it some small pieces of salt pork; cut several gashes crosswise on each side of fish, skewer in the shape of letter S, put a piece of pork and lump of butter in each gash, salt and pepper the whole fish, and sift some flour over it with piece of butter; bake first 15 minutes in hot oven; it will take 12 minutes to each pound of fish to cook it. Hollandaise Sauce (for fish)—One-half cup butter, one-half lemon, one-half cup boiling water, one-half teaspoon salt and same of pepper; cream butter until soft, add yolks of 2 eggs, one at a time, until thoroughly mixed and smooth, add very gradually the lemon, salt and pepper. Just before using put it in a pan of boiling water and add one-half cup of boiling water; stir on stove until like custard.—Mrs. E. W. Seeds.

BAKED BLUE FISH A L'ITALIENNE.

Score and scale the blue fish and put it into a buttered pan with 3 tablespoonfuls each of white wine and mushroom liquor, a tablespoonful of chopped onion, half a dozen chopped mushrooms and salt

It is "Quality" that counts in "Ohio's Pride Bacon"

and pepper to season. Cover with buttered paper and bake for 15 minutes. Take out the fish and add to the sauce half a teaspoonful of beef extract dissolved in half a cupful of boiling water. Add a wineglassful each of butter and browned flour. Pour the sauce over the fish, sprinkle with chopped parsley and serve.

BAKED FISH.

Have a 3 or 4 pound fresh fish with head on but remove the eyes, sprinkle with salt, fill with this dressing and sew up: 1 teaspoon capers, 3 sweet pickles chopped fine, 2 tablespoons onions chopped and cooked in 1 tablespoon of butter (not browned), 2 cups of cracker crumbs. Lay strips of bacon under your fish in pan and bake about 35 minutes. Garnish with hard boiled eggs and parsley.—Mrs. I. A. Morris.

PLANKED WHITE FISH.

Cut head and fins off and place, skin down, on an oak plank. Place 6 small pieces of bacon on top; a little salt. Put in a hot oven and bake 30 minutes. Serve on plank with lemon and cucumbers.—Mrs. Elwood Bulen.



"Wear-Ever" Aluminum utensils have no seams—no joints—no solder—no plating.

BACALAO A VISCAINO.

Take the best of cod fish and soak over night in fresh water, remove bones. Take fresh tomatoes, slice fine into an ordinary stew pan with just a sprinkling of garlic, onion, parsley and butter. Put a layer of codfish then another layer of tomatoes and continue until the stew pan is filled. Set on a slow fire and cook or rather simmer for 2 hours with tight lid. This is a famous Spanish dish.

CODFISH BALLS.

One cup raw salt fish, 1 pint sliced potatoes, boil together, mash fine, 1 teaspoon butter, 1 egg well beaten, one-quarter saltspoon pepper; drop into boiling fat by the spoonful.—Mrs. C. C. Bellows.

BAKED CODFISH.

Rub the inside of a small fresh cod with butter and lemon juice and put on a buttered drainer in a fish kettle. Rub with butter, and sprinkle with chopped mushrooms, shallots and parsley, lemon juice and minced garlic. Pour over the fish 3 cupfuls of white wine, bring to a boil, and simmer for an hour and a half. Baste as required. Thicken the liquor with butter and flour, and serve with the sauce.

**Ham Roll—Company drops in unexpectedly; cook is out of sorts;
no one to send to store; happy thought—there's some
Ham Roll in the pantry**

CREAMED CRAB MEAT.

To a quart of crab meat add yolks of 2 raw eggs, salt, 2 dashes of tobasco sauce, 1 can of mushrooms or 1 pint of fresh ones. Mix together with a cup and a half of cream. Place in a baking dish, cover with grated cheese and bake in slow oven. This can be baked and served in ramekins.

DEVILED CRABS.

Extract the meat from boiled crabs and mince fine, season well with mustard, cayenne, salt and some sharp sauce; stir till well mixed and cook in a covered saucepan with just enough water to keep the meat from burning. For dressing use pulverized cracker moistened with a tablespoonful of cream and with vinegar until thin. After the water has come to a boil stir this in; next stir in a tablespoonful of butter and boil again and take from fire. Serve in the shell of the crab if desired.—Mrs. Geo. Weigand.

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Poultry

*That chicken pie! Ah, let remembrance stay,
Nor ever from our memory pass away.*

DRESSING FOR FOWL.

A good dressing can be made of dry bread crumbs, seasoned with pepper, salt and herbs (if liked), moisten with plenty of melted butter and very little boiling water (oysters can be added if desired).—
F. A. H.

ROAST TURKEY.

Wash nicely inside and out. To make dressing take 2 quarts dry bread crumbs, butter size of egg, 2 raw eggs, 1 even tablespoon sage (or any other flavor), salt and pepper to taste. Mix all together, fill turkey and sew it up. Rub salt and pepper on outside. Put in baking pan, place in oven and roast from 2 to 3 hours, according to size. Roast chicken same way.



Fudge can be made in an Aluminum
sauce pan without scorching.

ROAST DUCK.

Mix 2 cups stale bread crumbs with 1 minced onion, 1 teaspoon sage, 1 teaspoon salt, pinch of pepper, 1 tablespoon minced fat bacon. Stuff duck with this dressing, dredge with salt, pepper and flour; then roast. Garnish with olives and fried apple slices, and serve with sauce and a glass currant jelly well mixed with tablespoon dry mustard.—Mrs. M. P. S.

FRIED CHICKEN.

Cut into 10 pieces, salt, roll in flour and place in hot skillet in which a tablespoon of lard and one of butter has been heated. Brown quickly and well on both sides about 15 minutes, watching carefully, then add a few drops of water, cover tightly, and steam slowly for a half hour, adding just enough water to keep from burning. Veal steak or cutlets may be fried the same way.—Mrs. Ben Monett.

PRESSED CHICKEN.

Fat hen, 5 pounds. Stew till falls off the bones and down to pint of liquid. White meat off chicken put in the bottom of dish, then a layer of dark, layer of white, until all is used. Pour the stock

Never mind about the butter, Ohio's Pride Lard fills the bill

over the chicken; turn a plate over the chicken, put a heavy weight on top. Let stand in ice box 24 hours. Serve upsidedown on platter, garnish with parsley.—Mrs. C. Weigand.

CHICKEN PIE.

Take 2 chickens and stew until tender, then season with salt, pepper and butter; boil the potatoes in the same until almost done, then place in the pan to bake. For the crust, take 3 pints of flour and 3 heaping teaspoons of baking powder and put through the sieve, work in a small cup of butter and wet with sweet milk, as soft as you can handle; fill up the dish with the broth from the chickens and line the sides of the pan first with some of the dough. A few strips of salt pork adds to the flavor, cooked at the same time with the chickens.—Mrs. E. S. Lewis.

CHICKEN POT PIE.

2 large chickens disjointed and boiled in 2 quarts of water; add a few slices salt pork; season. When nearly cooked, add crust made of 1 quart flour, 4 teaspoons baking powder, 1 saltspoon salt; stir in stiff batter with water; drop into kettle while boiling; cover close and cook 25 minutes.



Did you ever try our famous "Wear-Ever" combination for steaming puddings?

CHICKEN POT PIE, 2.

Disjoint 2 fowls and cook in 2 quarts water till very tender. Slip out bones and season. Line sides of clean kettle with rich biscuit crust (see Biscuits). Add chicken and thickened liquor. Stand on moderately hot fire. Build fire of dry cobs or small sticks round kettle, and keep burning till crust is well browned. Put chicken on platter and lay crust on it. Old-fashioned receipt—Make thick dumpling batter (see Dumplings). Drop by spoonfuls into thickened boiling liquor, cover closely for 20 minutes.

MINCED CHICKEN.

A good way to use up left-over chicken or turkey is to pick the meat from the bones—the giblets may also be chopped and used and mix with the left-over gravy, well seasoned, heated through and spread over slices of toast that have been previously moistened with water in which a bit of butter has been melted. This should be served very hot.—Mrs. E. E. Cook.

Ohio's Pride Lard, kettle rendered, nothing but lard

CASSEROLE OF CHICKEN.

Select a plump spring chicken for this and joint as for fricassee. Put the casserole on the stove and melt in it 2 tablespoonfuls of butter, add to this 2 bay leaves, a sliced carrot and a small onion sliced. Lightly brown the vegetables in the butter, then add a pint of well-seasoned soup stock, lay in the chicken, cover the casserole and set in the oven for three-quarters of an hour, or until the chicken is cooked through. When the chicken has cooked for half an hour add a half-can of French mushrooms. At the end of three-quarters of an hour uncover the chicken, season with salt and pepper and leave uncovered for 10 minutes. Just before sending to the table pour over the contents a glass of sherry, sprinkle the chicken with minced parsley, replace the cover on the casserole and send at once to the table.

Southern smothered chicken is one of the most delicious ways to cook young fowls. Prepare as for frying, roll each piece separately in flour, and place into hot iron skillet into which has been placed 2 tablespoonfuls of melted butter. Salt and pour over all one-half cupful of rich sweet cream. Cover tightly and place in a moderately hot oven, bake until tender, remove the cover from the chicken, and let brown for a few minutes. Remove chicken and make gravy.

**Newlyweds prefer "Wear-Ever" if they
are progressive.**

CHICKEN PATTIES OR SHORT CAKE.

For this you need the remains of cold chicken, and to every cup of cold diced chicken allow a fourth of a cup of cooked ham, 3 table-spoons of cream. If you don't have cream use milk. Make it rich with butter and the gravy that was left along with the chicken. But use cream if you can, for you don't make chicken shortcake every day, and you want it nice when you do have it. Season with minced parsley, lemon juice, salt, pepper, nutmeg and a dash of paprika. Place all this in a saucepan and heat carefully that it may not burn. Fill patty pans with puff paste, or bake the puff paste in Washington tins and cut in sheets, if you are making the "shortcake." If you use the patty tins brush over with the beaten yolk of an egg before baking. When done fill with the cooked chicken mixture.

CHICKEN IN RICE CUPS.

This is a delicious luncheon dish made of left-overs. Line small buttered cups with soft boiled rice one-half inch in thickness. Fill the center with cooked chicken, finely minced, delicately seasoned and slightly made moist with cream sauce or chicken broth. A few chopped oysters added improves the flavor. Onion juice and minced celery may be added if desired. Cover the top with a layer of rice

3600 cans of Ohio's Pride Lard sold to one firm last season; not a word of complaint—think of that.

and bake in a moderate oven for 15 minutes. Then invert the cups carefully on a heated platter and serve at once with any prepared sauce.—Mrs. Owen, Dixon, Ill.

CHICKEN OR VEAL CROQUETTES.

Two cups of chicken or veal chopped fine, one-half teaspoon of celery salt, 1 teaspoon of chopped parsley, 1 teaspoon of lemon juice, 1 teaspoon of chopped onion; salt and pepper to taste.

Sauce—One tablespoon of butter, 1 of corn starch; stir in slowly 1 cup of hot milk and cook until thick; then stir chicken and sauce together. When cool make into rolls; roll in bread crumbs, dip in egg, roll again in bread crumbs and fry in hot lard. These are fine.—Mrs. Horace Maynard.

CHICKEN CROQUETTES.

1 chicken cut fine with scissors, 1 pint of milk with flour and seasoning to make a white sauce, one-half pound of shelled almonds broken fine, 2 tablespoons of chopped parsley, 1 teaspoon of chopped onion, mix well and mold into shape. Roll in egg, then in cracker or bread crumbs, and fry in deep lard a pretty brown. This will make 18 croquettes.

BOUDINS.

Chop cold cooked veal or chicken very fine, and for every pint of chopped meat allow 1 tablespoon butter, 1 scant halfcupful of cream or rich milk, the beaten whites of 2 eggs, and salt and pepper to taste. A tablespoonful of chopped parsley or a little sage may be added. Melt the butter and pour it over the meat; add cream or milk and the seasoning. Then beat the mixture well with a wooden spoon; add the whites of eggs beaten to a stiff dry froth. Fill custard cups about two-thirds full of the mixture; stand in a baking pan about half full of hot water and bake in a moderate oven for 20 minutes. When done drop them carefully onto a heated dish and serve. Garnish with a sprig of parsley or a blanched almond.—Mrs. Caruthers.

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COLUMBUS, O.

Ohio's Pride Ham Roll for the meat course at home or the
dainty luncheon

Sauces for Meats

*It is meet to have sauce for our meat, sir,
And meat for our sauce we must get
Before we can try their receipts, sir;
Altho nothing better we've met.*

DRAWN BUTTER.

Rub well together 1 cup fresh butter, 1 tablespoon flour; put in porcelain pan and add one-half pint boiling water, cover and set in larger pan of boiling water; shake frequently but do not let it boil.

LEMON SAUCE.

Cut 3 thick slices lemon into dice, put them into drawn butter and let come to boiling point.

PARSLEY CREAM SAUCE.

One teaspoon melted butter, add one-half pint cream and a little pepper and salt. Just before serving stir in 1 tablespoon minced parsley.



"Wear-Ever" motto—"Dependable goods at a
reasonable price."

ONION SAUCE.

Boil 4 onions, chop fine. Mix well 1 tablespoon flour and 1 tablespoon butter; add slowly one-half pint hot milk. Stir constantly till it boils, then add onions. Salt and pepper to taste.

FISH SAUCE.

Two eggs, one-half cup sugar, 1 teaspoon ground mustard, 1 cup vinegar. Let cook and pour over chopped cucumber pickles.

CREAM MUSHROOM SAUCE.

Mix 1 tablespoon flour and 1 tablespoon butter in sauce pan; warm and add one-half pint boiling milk, stir till it boils then add one-half can mushrooms; season to taste. Stand over hot water 10 minutes before serving.

QUICK BEARNAISE SAUCE.

Beat the yolks of 4 eggs with 4 tablespoonfuls of oil and 4 of water. Add a cupful of boiling water and cook slowly until thick and smooth. Take from the fire and add minced onion, capers, olives, pickles and parsley and a little tarragon vinegar.

Ohio's Pride Lard—"You want the best";
Place your order, we do the rest"

CURRY SAUCE.

Fry a tablespoonful of chopped onion in butter and add a tablespoonful of flour mixed with a teaspoonful of curry powder. Mix thoroughly, add 1 cupful of cold water, and cook until thick, stirring constantly. Take from the fire, season with salt and onion juice and serve hot.

CREAM SAUCE.

Cook together 1 tablespoonful of butter and 2 of flour. Add 2 cupfuls of cream or milk and cook until thick, stirring constantly. Season with salt and pepper.

TARTAR SAUCE.

Into a bowl put 1 heaping teaspoonful of dry mustard, 1 even teaspoonful powdered sugar, 1 heaping saltspoonful of salt, one-half saltspoonful of cayenne pepper, and the yolks of 2 fresh eggs; beat until you can lift it all up on a spoon, then add (1 teaspoonful at a time) one-half cup of olive oil; it should thicken at once; after the oil is all used, and the mass is thick and smooth, add 2 tablespoonfuls of vinegar—a little at a time. When that is all stirred in, add one generous teaspoonful of vinegar—a little at a time. When that is all stirred in, add 1 tablespoonful grated onion, 1 tablespoonful each (chopped) olives, capers, cucumber pickles and parsley. This will keep a long time, if bottled and kept in a cool place, and is the best tartar sauce I know how to make.—Mrs. Stallman.

Newlyweds welcome Aluminum showers in this day of grace. Call Bell, N. 380 and ask for the "Wear-Ever" salesman.



MINT JELLY FOR LAMB.

Cook tart apples, sliced but not peeled, in water to cover, adding a handful of mint leaves. When soft strain through jelly bag, add three-quarters as much sugar as there is juice and boil to jellying point; tint a pale green with vegetable coloring and turn into moulds.

—Miss E. Lundberg.

MINT SAUCE.

One cup chopped green mint leaves, one-half cup vinegar, one-quarter cup powdered sugar. Mix 1 hour before serving.

**Ohio's Pride Ham Roll—always ready; a trouble-saver;
economical, too**

MINT JELLY TO SERVE WITH COLD LAMB.

Mash and dry 2 bunches of mint, and steep in 1 pint of boiling water. Soak one-half box of Knox Gelatine in one-half pint of cold water 2 minutes, add the juice of 2 lemons, 1 cup of sugar; pour over this the boiling mint, stir until thoroughly dissolved, strain, pour into moulds, and set in ice chest to harden.

GREEN GRAPE MINT JELLY.

Four pounds green grapes—just before turning red, wash and cook until soft, add good sized bunch of fresh mint, chop and bruise it, cook all together, strain through jelly bag. To each pint of juice add 1 pound of hot granulated sugar, measure it and put it in oven so as to be hot when you are ready for it. From the confectioner get some green paste and add enough to color it a pretty mint green. Lovely with lamb.—Mrs. C. Weigand.

CLASSIFICATION OF SAUCES.

No. 1. Thin white sauce to be used for soup

One tablespoonful of butter, 1 tablespoonful of flour, 1 cup of milk or cream.

No. 2. To be used for creamed fish, meat or vegetables.

Two to 3 tablespoonfuls of butter, 2 to 3 tablespoonfuls of flour, 1 cup of milk or cream.

No. 3. To be used for croquettes.

Four tablespoonfuls of butter, 4 tablespoonfuls of flour, 1 cup milk or cream.—Faith Stallman.

YORKSHIRE PUDDING.

About a quart of milk, 3 eggs, plenty of salt, 10 tablespoonfuls of flour. Bake in melted butter and lard. Serve with roast beef.—Mrs. Wm. H. Bingham.

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Meats

*Sheep meat, ram, lamb or mutton,
Which one, I don't care a button;
But if you had rather take
Beef or pork to boil or bake,
These receipts you'll find will make
Things to please a glutton.*

ROASTING TIME TABLE.

Beef, sirloin, rare, for each pound 8 to 10 minutes; beef, sirloin, well done, for each pound 12 to 15 minutes; beef, rib or rump, for each pound 12 to 15 minutes; beef, long or short file, 20 to 30 minutes; mutton, well done, for each pound 15 minutes; lamb, well done, for each pound 15 minutes; veal, well done, for each pound 20 minutes; pork, well done, for each pound 30 minutes; turkey, weighing 10 pounds, 3 hours; chicken, weighing 3 to 4 pounds, 1 to 1½ hours; goose, weighing 8 pounds, 2 hours; tame duck, 40 to 60 minutes; game duck, 30 to 45 minutes; pigeons, 20 minutes; small birds, 15 to 20 minutes; venison, for each pound 15 minutes; fish, 6 to 8 pounds, long, thin, 1 hour; fish, 4 to 6 pounds, thick, 1 hour; fish, small, 20 to 30 minutes.

**"Wear-Ever" denotes quality. The best is
always the cheapest. Call our salesman, Bell,
North 380.**

RULES FOR BOILING MEAT.

All fresh meat should be put to cook in boiling water, then the outer part contracts and the internal juices are preserved.

For making soup, when you want all the juices extracted, put on in cold water.

Allow about 20 minutes for boiling each pound of fresh meat.

The more gently meat boils the more tender it will be.

In boiling meats it is important to keep the water boiling, otherwise the meat will absorb the water.

A little vinegar in the water will make the meat tender.

The best cuts of beef for roasting are tip or middle of sirloin, back of rump, or first three ribs. Various methods are used in cooking meats; but this fact should be remembered, that all meat should be subjected to a high temperature for a short time, in order to sear the surface and shut in the juices. Tough meats should have a long, slow cooking.

Always specify Ohio's Pride Lard on your grocery order, then you get the best

ROAST BEEF.

Wipe, put on rack in dripping pan, skin side down, rub over with salt, and dredge meat and pan with flour. Place in hot oven and after flour in pan is browned, reduce heat and baste with fat which has fried out; baste every 10 minutes.

SPICED BEEF.

Wash and wipe an inexpensive piece of beef, cover with boiling water; bring to a boiling point, then simmer till meat is tender, adding the last hour of cooking to 6 pounds of meat, 1 cup each of carrots and onions, a bunch of sweet herbs, pepper and one-half tablespoon salt. Remove meat and reduce liquid to $1\frac{1}{2}$ cups. Shred meat, add liquid and press in bread pan. When cold cut in thin slices.—Mrs. C. J. Smith.

BEEF LOAF.

One and one-half pound chopped beef, a little fat being chopped with it; 1 cup of cracker crumbs, 1 cup of milk, the whole of 1 egg or the yolks of 2, 1 teaspoon of salt, one-half teaspoon of pepper; mix thoroughly, mould in a loaf and roll in cracker crumbs; lard well and bake 1 hour.—Mrs. W. C. Cook.



"Wear-Ever" Aluminum utensils are cheaper and safer than other wares.

BAKED HAMBURGER STEAK.

Into 2 pounds steak mix thoroughly 1 onion chopped fine, 1 egg, 4 rolled crackers, salt to taste; make into a roll. Heat 1 tablespoon lard in baking pan and fry in it 1 green pepper (seed removed), and 2 onions, all chopped fine. Clear place in center of pan; put in roll of meat and bake till almost done; then pour over 1 quart tomatoes, peeled and sliced; set back in oven till done. Remove meat to platter, thicken sauce with a little flour and pour over the loaf.

GROUND STEAK.

Go to the grocery, select a good round steak, have it ground while you wait, with the marrow and a small piece of suet. Make this out in small flat cakes—do not work it. Have ready a very hot skillet (hotter the better). Put the cakes in, watch carefully; turn; then salt and pepper. Cook until done or as you like it. Serve on hot platter piping hot. Place a small piece of butter in skillet, heat and pour over meat, serve immediately. This is nourishing as well as good.—Mrs. Horace Maynard.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard

BEEF STEAK.

Take a flank or round of steak, pound it and sprinkle with salt and pepper. Pour over same chilli sauce or tomatoes, with little onion, cover and bake from 3 to 4 hours, slowly. Dredge little flour into the gravy, boil,—Mrs. L. R. Pugh.

BEEF STEAK, SPANISH STYLE.

Have a round steak cut an inch thick; lay it on an earthen pie dish, add a little butter at first and then a little water to baste it with, and bake half an hour. Take from the oven and cover with a thick layer of sliced onions and bake until onions are tender. Then add a layer of sliced tomatoes and bake for 20 minutes. Sprinkle over the top 2 tablespoonfuls of grated cheese and leave it in the oven, long enough for the cheese to melt. Baste every 10 minutes while making.—Mrs. Stallman.

"Wear-Ever" utensils[®] are made in one piece of Aluminum. No chipping or scaling.



A LUNCHEON DISH.

Peel and boil 3 potatoes and 2 small onions and cut into dice. Put into a hot frying pan a pound of Hamburg steak and cook, stirring all the time until done. Sprinkle with flour and brown, adding enough water to make a gravy, salt to taste and add the potatoes and onions. Cook for a few minutes, then serve on toast, accompanied with mashed potatoes and peas.—Mrs. Maynard.

ROASTED FLOURED STEAK.

Two pounds of round steak 1 inch thick, pound three-quarter cup of flour into the meat with meat pounder; season with salt, pepper, and small bits of butter. Put in a skillet, cover with boiling water. Cook 2½ hours; let it fry down, make a brown gravy.—Mrs. B. E. Hyde.

PICKLED BEEF OR TONGUE.

Slice cold roast beef as thin as possible. Place 3 layers of beef in a crock, then a layer of sliced onions, and so on until the crock is half filled. On each layer sprinkle whole cloves and allspice, cover with vinegar slightly sweetened, and add 2 small red peppers. Let stand at least 24 hours and serve the beef without the onions.—Mrs. J. C. Morrison.

It is "Quality" that counts in "Ohio's Pride Bacon"

TO BOIL HAM.

Scrape and wash, soak in water for awhile if salty, then put on to cook in cold water, add 1 cup vinegar, one-half cup molasses after it has come to a boil—it must just simmer 5 hours. When partly cooked, add 2 bay leaves and 12 cloves. Let cool over night in water it boiled in, then skim and remove.

BAKED SLICED HAM.

Into a thick slice of ham rub 2 tablespoons of light brown sugar and cover with thinly sliced onions, and stick a few cloves in. Put in pan with a little water and bake in slow oven for 1 hour.—Mrs. Newlove.

A HAM RECIPE.

A delicious way to prepare ham is as follows: Get a slice of ham about 1½ inches thick, place in a shallow pan, and cover with milk. Bake in a slow oven until the milk has soaked into the ham and until the ham is a light brown on top. Gravy is made by adding milk to the grease which remained in the pan after ham has been removed and then thicken with flour.—Mrs. Momett.

**"Wear-Ever" utensils have no joints,
seams or solder to leak and give trouble.**

FRIED LIVER AND ONIONS.

Fry the onions, sliced, in butter until brown. Lay over them the thin slices of liver, well seasoned. Stir well, cover and fry. Turn and fry again and let simmer for a few minutes at the end. Liver cooks quickly. Ten minutes is sufficient for this.—F. A. H.

IRISH STEW.

Take 2 pounds mutton chops or veal cut in small pieces, cracking bones, if any; peel and slice 8 good sized potatoes, 4 turnips and 4 small onions. Butter bottom of stew kettle and place layer of potatoes, onions, turnips and meat alternately; pour on 1 pint cold water and simmer 2 hours.—Mrs K. G. Halm.

BOILED MUTTON.

Pierce the mutton in many places with a fork. Into each place insert a whole clove. Pour on boiling water; as it boils down, add a little more water, and salt. When tender, the water should all be boiled into the meat.—Mrs. J. C. Morrison.

BREADED LAMB CHOPS.

Carefully trim chops and after sprinkling salt and pepper over them dip in melted butter and let cool. Have ready yolks of 2 eggs, well

"Ohio's Pride Lard" is specially prepared for all cooking purposes

beaten, dip chops in this and sprinkle thickly with finely grated bread crumbs. These are best when broiled. Garnish with lemon sliced very thin and curled parsley.

HEIBLEIN DRIED BEEF.

Finely chop cold boiled potatoes, there should be 2 cupfuls. Add three-quarters of a cupful of dried chipped beef cut into small pieces, and 3 canned pimentos finely cut. Season with pepper and add more salt if necessary. Put about one-third of a cup of fat into a frying pan, add the potato mixture, and stir until thoroughly mixed with the fat. Cook slowly until all is thoroughly heated and browned underneath. Fold and turn on a hot platter the same as an omelet. Garnish with parsley and serve very hot.—Mrs. F. A. Stallman.

DRIED BEEF WITH CREAM.

One-quarter pound dried beef picked apart in small pieces, cover with hot water, let stand 10 minutes, then drain. Dilute $1\frac{1}{2}$ table-spoons flour with enough cold water to make a smooth paste; add to 1 cup scalded cream or rich milk and cook in double boiler 10 minutes; add beef and reheat. One cup of white sauce can be used instead of cream. Serve on toasted bread.

Replace utensils that wear out with utensils that "Wear-Ever."

VEALETTES.

Veal steaks cut from the leg and about as large as one's hand and about one-half inch thick are used in the following recipe: Make a dressing of a cupful of bread crumbs, one-quarter cup of melted butter, one-half teaspoon salt, a dash of pepper and 1 egg. Spread a heaping tablespoon of mixture on each slice, roll up and keep together with toothpicks. Melt a lump of butter in a skillet, add the meat, brown on all sides. Add a little water, cover and steam until tender. Then add more water to the gravy in skillet, thicken and serve.—Mrs. D. C. Owens.

VEAL LOAF.

✓ Three pounds veal chopped fine, one-half pound raw salt pork, one-third cup bread or cracker crumbs, 2 eggs, 1 teaspoon pepper, 1 table-spoon salt. Make in a loaf and rub with crumbs. Bake 2 or 2½ hours. Add some sage if liked.—Mrs. M. Morris.

CROQUETTES.

One cup mashed potatoes, 1 cup chopped meat, one-half cup milk, butter size of an egg, 1 egg, salt and pepper to taste. Beat all together and when cold, shape, dip in beaten egg and then in bread crumbs.

What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

SPANISH HASH.

One cup cold meat, 4 cold boiled potatoes, 2 small onions, 1 green pepper; chop all, add 1 cup tomatoe, three drops tobasco sauce, salt and pepper to taste; then 1 egg well beaten. Drop by spoonfuls into muffin rings, bake in hot oven and serve with tomato sauce.

DUMPLINGS FOR STEWS.

Mix and sift 1 pint flour, 2 teaspoons baking powder, one-half teaspoon salt; mix to soft dough with milk. Turn on board and roll one inch thick and roll in flour after cutting in small circles. Drop in simmering stew and cook 20 minutes without opening pot. These are fine.—Mrs. Elwood Balen.

POTATO DUMPLINGS.

Mash fresh boiled potatoes and beat them light. Work in as much flour as possible, allowing a teaspoonful of baking powder to each cup and a half of flour. Add a tablespoonful of cream and a beaten egg, enough to make rich, with pepper and salt to season. Make into balls in the hand, rolling them to about the size of pigeon eggs. Have ready in a wide, shallow kettle some boiling salted water (not too much), and drop in the dumplings, which should be stiff enough to keep in shape. Cover immediately, putting a weight on the kettle to keep airtight. Have a stove lid or piece of asbestos under the kettle to keep from scorching. Cook 20 minutes without uncovering or allowing the water to stop boiling. Serve hot.

DROP DUMPLINGS.

One egg, pinch salt, small cup of sweet milk or water, 1 teaspoon of baking powder, flour enough to make thick batter. Very good for meat stews of any kind.—Mrs. E. T. Paul.

The reason for Wegener's Success

15

We do not practice deception, we print plainly on our labels (read them carefully) just what our products are. Who else does this?

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Every can of Ohio's Pride Lard that is sent out is backed by our guarantee

Vegetables

*Potatoes and beans, cauliflower and the rest—
'Tis hard to decide which of all is the best.*

TIME FOR COOKING VEGETABLES.

Squash—1 hour.
Potatoes, baked—1 hour.
Potatoes, sweet, baked—1 hour.
Beets— $3\frac{1}{2}$ hours.
Carrots— $1\frac{1}{2}$ hours.
String beans—2 hours.
Asparagus—One-third hour.
Spinach—1 hour.
Potatoes—One-half hour.
Potatoes, sweet—Three-fourths hour.
Turnips—2 hours.
Parsnips—1 hour.
Corn (green)—One-third hour.
Green peas—One-half hour.
Dandelions— $1\frac{1}{2}$ hours.
Cabbage—3 hours, and 3 miles from the house.

**Aluminum sauce pans are fine for May-
onnaise dressing.**

TO BAKE HUBBARD SQUASH.

Cut the squash through the middle, bake in the rind, scoop out inside when well done; mash and season to taste. Place back in the shell and keep in the oven till ready to serve.—L. J. Payne.

BOSTON BAKED BEANS.

Soak 1 quart beans in cold water over night, drain; add one-half teaspoon soda and enough cold water to cover beans; place over fire and boil 15 minutes; drain again. Place one-half pound salt pork (side pork containing streaks of lean is best), rind side up, in a crock or earthen baking dish; add the beans, one-fourth cup maple syrup and enough boiling water to cover beans. Cover the crock closely and bake 5 hours. If the beans become too dry replenish with boiling water. Remove the cover and bake one-half hour or until a nice brown before sending to table. When done they should be dry and meaty.—Mrs. D. H. Fobes.

Don't forget the lard in your baking, but see that it's
Ohio's Pride brand

BAKED MACARONI.

Boil the macaroni for 20 minutes, drain and throw it into cold water; cut it into one-half inch pieces. Put 2 tablespoonfuls of butter and 2 of flour into a saucepan, add a pint of milk, stir until boiling and then put in a cupful of American cheese chopped or grated; stir for a moment and mix with the macaroni. Turn into a baking dish, cover the top with bread crumbs and bake in a quick oven until the bread is slightly brown.—Mrs. Horace Maynard.

CORN OYSTERS.

Grate corn, scrape pulp; to 8 ears add 2 beaten eggs, 1 teaspoon salt, 1 saltspoon pepper; if too milky add cracker crumbs, drop by teaspoon into hot mixed butter and lard.—Mrs. J. B. Twigg.

STUFFED PEPPERS.

Cut off top of one-half dozen bell peppers, remove seeds and par-boil in salted water for 10 minutes. Then take 1 cup boiled rice, 1 cup boiled ham, ground in meat chopper, 1 onion, ground with meat, salt, 5 tablespoons melted butter and 3 eggs. Mix thoroughly and fill peppers. Put thin slices bacon on each pepper and bake from 15 to 20 minutes. Put little water in pan so they will not burn.



Our Trade-Mark—"Wear-Ever" means highest quality that money and brains can produce.

STUFFED PEPPERS.

Cut off the stem end of the green peppers and set aside; remove the seeds and middle portion. Prepare a force meat by chopping very fine any cold meat on hand, lamb, veal, or chicken, prepared and mixed with bread crumbs which have been thoroughly dried in the oven and rolled fine; season highly with salt and tomato catsup; use no pepper. Stuff with the preparation, replace the ends which have been removed and bake in quick oven 20 minutes or half hour. May be served as a separate course or with beefsteak or roast beef.

Egg plant may be used in the same way by removing pulp and chopping fine, adding force meat and filling shell.—H. & S.

STEWED MUSHROOMS.

Pour off the water and put enough milk and water on the stove to cover them; when it comes to a boil season with pepper and salt and drop in mushrooms. Thicken with mixed butter and flour. Cut the mushrooms in half.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard

SWEETBREADS AND MUSHROOMS.

Parboil sweetbreads, cool and remove skins; keep on ice in water till wanted; put into chafing dish (after being split) with 2 table-spoons melted butter; add one-half can French mushrooms cut in quarters, 1 pint boiled milk; season with salt and pepper; dissolve 1 heaping tablespoon flour in cold water; simmer all together until sauce is thick and smooth.—S.

STEWED MUSHROOMS.

Choose button mushrooms of uniform size. Wipe them clean and white with a wet flannel; put them in a stew-pan with a little water, and let them stew very gently for a quarter of an hour; add salt to taste, work in a little flour and butter, to make the liquor about as thick as cream, and let it boil for five minutes. When ready to dish it up, stir in two tablespoonfuls of cream; stir over the fire for a minute, but do not let it boil, and serve.—Mrs. D. H. Forbes.

HOT TA-MA-LE.

Excellent served with boiled ham. Mix together in a baking dish one-half can tomatoes, one-half can corn, 2 red or green sweet peppers chopped fine, 1 onion chopped fine, dash of cayenne pepper, salt to taste. Cover with cracker crumbs, dotted with butter, and bake for about 30 minutes, or until well browned.—Mrs. J. J. O'Donnell.

**All stamped "Wear-Ever" Aluminum
cans are 99½% pure.**

GLAZED SWEET POTATOES.

Boil 4 large potatoes until tender then peel and cut lengthwise into thick slices and lay in hot butter and brown. Sprinkle four table-spoonfuls of granulated sugar over this amount of potato when frying.—Mrs. Benj. Monett.

BAKED TOMATOES.

Cover the bottom of an earthen dish with ripe tomatoes, then a layer of bread crumbs, seasoned with pepper, salt and butter; then another layer of tomatoes, and so continue until the dish is filled, letting the topmost layer be of the bread crumbs. Bake 15 minutes.—Mrs. L. Vankirk.

SEVEN WAYS TO SERVE TOMATOES.

Filled Tomatoes—Select large, round tomatoes; wash them and remove the pulp from the inside, leaving a cup with a good stout wall. Season the pulp with salt, pepper and mayonnaise dressing and return to the tomato cups.

5000 cans of Ohio's Pride Lard sold to one firm last season; not a word of complaint—think of that

Tomatoes Scalloped with Rice—Cover the bottom of a well buttered baking dish with a layer of cooked well seasoned rice; then add a layer of chopped tomatoes; sprinkle with salt and bits of butter; then a layer of rice; then one of chopped tomatoes, and seasoning and so on until the dish is full enough. Use 2 cups of rice, a heaping tablespoonful of butter, 3 cups of tomatoes, a tablespoonful of salt, a quarter teaspoonful of pepper. Bake half an hour. Spread bread crumbs over the top.

Broiled Tomatoes—Cut the tomatoes horizontally in two; leave the skins on. Place them on a broiler with the skin side down; dust with salt and pepper and broil without turning, over a moderate fire, fifteen or twenty minutes or until tender. Lay on a hot dish and spread each piece with butter.

Stuffed Tomatoes—Take six ripe tomatoes of equal size, cut circles on the top of each and scoop out the inside. Press the pulp through a sieve and mix in with it a little salt, cayenne, 2 ounces of butter broken in bits, 2 tablespoonfuls of bread crumbs, 1 onion minced fine, a tablespoonful of parsley and 2 very large tablespoonfuls of grated Parmesan cheese. Fill the tomatoes with this mixture, put on the tops again and bake in a moderate oven. Serve with mushroom sauce.

Tomato Toast—Take good sized tomatoes, put them into boiling water for two minutes, peel and mince them very fine with 2 red peppers, a little salt and a small onion. Put half an ounce of butter in a saucepan with a dessert spoonful of milk; add the tomato mixture, cook it for a few minutes and mix in a well beaten egg. Cook until thickness of scrambled eggs and serve on slices of fried bread garnished with parsley.

Tomatoes in Aspic Jelly—Procure small round tomatoes, peel and core, and fill the inside with several anchovies, cut very fine and stirred in mayonnaise sauce. Have some melted aspic jelly, just beginning to set, in a deep basin, pass with the trussing needle a piece of string through the top of each tomato, so that they may be dipped into the basin of aspic until they are well crusted with the aspic; lay them on ice and remove the string when quite cold. Place a piece of aspic cut round upon the top of each tomato, and place on it a sprig of watercress and a little mayonnaise. Serve on crisp lettuce leaves.

Tomato Souffle—Take 6 good sized tomatoes, 1 ounce of flour, two ounces of butter, half a teaspoonful of essence of anchovy, 2 whole eggs, the whites beaten to a stiff froth; a quarter of a pint of boiling cream. When the cream boils stir in the flour, previously mixed smoothly with a little cold milk. When it boils again take it from the fire and stir in the butter, anchovy and the eggs. Lastly stir in the tomatoes and half the butter. Beat it up well and put it in a small souffle dish and bake in a quick oven about 20 minutes.

Never mind about the butter, Ohio's Pride Lard fills the bill

ASPARAGUS.

Wash carefully 2 bunches of green asparagus, cut the tough ends off. Arrange in one large bunch and fasten a broad band of muslin around it, pinned at both sides. Boil gently in salted water until done, about 20 minutes. Serve with Hollandaise sauce.

ASPARAGUS.

Cut the tender parts in bits and boil till tender. Drain and add to 2 bunches one-half cup of cream, one-quarter teaspoon salt and serve.

STRING BEANS.

Scrape, rather than cut with a knife, into pieces one-half inch long. Unless they are very fresh, they will be improved by lying in ice water for an hour or more before cooking. Throw into fast boiling water and cook rapidly, uncovered, for an hour at least; they will generally need more. Change the water at the end of the first half hour, and they will season better if an ounce or two of fat salt pork is cooked with them. The water should be allowed to nearly all cook away and the remainder may be used to make a drawn butter sauce to pour over them, or they may be seasoned with only butter and salt. If the water is very hard, a bit of bi-carbonate of soda will make them more tender.

Purity, cleanliness and durability. "Wear-Ever" Aluminum.

PARSNIPS.

Brush clean and lay in cold water to become crisp. Cook in boiling salted water till tender. Throw into cold water to slip the skins and serve either plain or mashed. Season with butter, pepper, salt, or a thin cream sauce. They are more savory if they can be cut in round slices, sprinkled with salt, pepper and sugar and browned in a little ham or bacon fat, or dipped in batter before frying.

BAKED ONIONS, CREAM SAUCE.

Place onions which have been peeled and washed in baking dish with one-half cup of water and bake slowly for one hour. Make cream sauce with 1 cup of milk, one-eighth teaspoon of white pepper, one-half teaspoon of salt, 2 teaspoons flour and 2 teaspoons butter and turn over onions when ready to serve.

PLAIN BOILED ONIONS.

In peeling onions be careful not to cut the top and bottom too closely or the onion will not keep whole. Take about 5 cents' worth of onions and boil in salted water until tender; then drain off the water and serve with butter, pepper and salt.

Ohio's Pride Lard, kettle rendered, nothing but lard

BAKED FLANK STEAK AND ONIONS.

Fifteen cents' worth of flanked steak, put in roasting pan, season and cover with sliced onions and pour in a cupful of boiling water and a tablespoonful of vinegar, which makes the meat tender. Put in moderate oven and baste once in a while. Turn in about half an hour. When done thicken the gravy with a tablespoonful of flour mixed in cold water. This is delicious if there is just enough water kept in the pan to keep it from burning, and a little more water is added for gravy when meat is taken up. Too much water makes it soggy.

CORN FRITTERS.

One cup grated corn, 1 egg, 1 tablespoon sweet milk; salt and a little melted butter. Thicken with flour, fry in hot lard.—Mrs. Frank Stallman.

PEAS IN THE POD.

A most delicious and comparatively unknown way of cooking peas is in the pod. Select young peas, put in a steamer, cook until tender. Serve plain or dipped in drawn butter. Can be eaten in same way as asparagus, viz.: with the fingers. As much meat comes from the pod itself as from the peas.

SAUER KRAUT WITH DUMPLINGS.

One pound of fresh pork, or one and one-half pounds of spare-ribs, 2 quarts home-made sauer kraut and boiling water enough to cover. Place in a covered baking dish and bake in a warm oven four hours.

Dumplings—1 quart flour, 2 teaspoons baking powder, one-quarter teaspoon salt sifted together; add 1 tablespoon shortening, and sufficient milk to make a stiff batter. Remove cover from baking dish and drop batter in spoonfuls on top of kraut, bake twenty-five minutes. Remove dumplings and pour browned butter over them. Serve hot.—Mrs. D. H. Fobes.

CABBAGE A LA CAULIFLOWER.

Cut cabbage in quarters or smaller sections, rejecting hard inner core, freshen in cold water. Cook, uncovered, in boiling, well salted water about thirty minutes, or until tender. The addition of a bit of soda reduces odor and softens cabbage. Drain through colander, chop and return to fire; add enough milk to not quite cover, generous piece of butter, little pepper, and dredge lightly with flour. Cook until flour is well done, stirring often to prevent milk from burning.

CAULIFLOWER.

Trim off outside leaves and lay blossoms down in cold salted water. Slugs and other insects will drop out, especially if gently shaken in the water. Tie in a piece of mosquito netting and boil in salted water till very tender. Drain and serve with Hollandaise sauce or

A treat in meat—Ohio's Pride Ham Roll

cream sauce. This makes a delicious garnish for fried spring chicken or fried sweetbreads.

Cauliflower with Parmesan cheese is made as above, adding a teaspoon of Parmesan cheese to the sauce before it is poured over the cauliflower. Sprinkle melted butter over it and bake a few minutes in a hot oven.

SPANISH CORN.

8 ears of corn, 4 small tomatoes, 1 onion, 1 green pepper, salt to taste, chop and mix; 1 tablespoon sugar, 1 tablespoon butter, stir all together and cook.—Mrs. C. C. Bellows.

GREEN CORN PUDDING.

(A Vegetable, Not a Dessert.)

1 dozen ears of corn, 2 eggs, 2 teaspoonfuls of salt, 2 teaspoonfuls of sugar, 2 tablespoonfuls melted butter, 2 tablespoonfuls milk; grate the corn, add the butter, sugar, salt, milk and yolk of eggs, well beaten; beat the whites of the eggs to a stiff froth and stir into the corn; pour into a buttered dish and bake in a hot oven until brown.—Mrs. F. A. Davis.

Where Aluminum is bliss, 'tis folly to use lard.

AU GRATIN POTATOES.

Make a white sauce with a tablespoon butter, a tablespoon flour and sufficient milk to thin it. Add cold boiled potatoes, diced, season, pour into buttered bake dish, cover with buttered breadcrumbs and bake until crumbs are brown. Cheese is sometimes added.

TO PREPARE COLD MASHED POTATOES FOR TEA.

One and one-half or two cups of potatoes, 1 cup of sweet milk, 1 tablespoon of melted butter, 2 eggs beat well together. Bake 20 minutes.—Mrs. S. Feigley.

CREAMED POTATOES.

To 3 cups diced boiled potatoes, add one pint cream sauce and bake until milk is reduced one-half.

Sauce—2 level tablespoons butter, same of flour, and one cup of liquid, either milk and water or milk, salt and pepper; melt the butter in pan, stir in the dry flour, cook and stir until frothy all over, then draw to a cooler part of stove and stir while adding the liquid, hot or cold. Cook until thick, stirring till smooth.

POTATO CROQUETTES.

Mix together 1 pint hot mashed potatoes, 1 teaspoon salt, one-third teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon butter, 1 table-

Ohio's Pride Ham Roll for the meat course at home or the dainty luncheon

spoon chopped parsley, yolks 2 beaten eggs. Stir over fire till mixture leaves side of saucepan, when cool, shape into croquettes, dip each in beaten egg, roll in crumbs (bread or cracker), and fry brown in deep kettle of smoking fat.

LYONNAISE POTATOES.

Heat 1 tablespoon butter in frying pan, add 1 tablespoon chopped onion. When pale brown, add 1 pint diced boiled potatoes, seasoned. Let fry a nice brown, add 1 tablespoon chopped parsley and serve.

HASHED BROWN POTATOES.

Take cold baked potatoes, chop, season, pour melted butter over them, then sprinkle with flour, form together in a flat, oblong loaf. Fry in equal parts butter and lard. Turn carefully after brown on one side. Do not destroy shape.

ESCALLOPED POTATOES.

Butter a baking dish, slice potatoes thin, put in dish layer of potatoes and sprinkle with salt, pepper and a little butter; then another layer of potatoes, etc., until dish is nearly full. Then fill with milk or cream. Bake one and one-half hours.—Mrs. L. R. Pugh.

TO USE WARMED OVER POTATOES.

Potato Puffs—2 eggs, 1 teaspoon butter, 2 cups mashed potatoes, 3 teaspoons cream, salt and pepper as needed. Heat potatoes in sauce pan, add beaten yolks of eggs, cream and seasoning. Stir until well mixed and potatoes heated. Carefully add the beaten whites. Pile lightly in a buttered bake dish; bake in a hot oven till browned.

PLANTATION SWEET POTATOES.

Cut cold cooked sweet potatoes in rather thick slices. Put them in a deep dish with pepper, salt and butter; pour on a little milk, enough to barely show between the pieces and bake in a moderate oven one hour.

SPRING CARROTS.

Wash and scrape 12 of them; parboil for ten minutes, and dry them on a cloth. Return to the saucepan with one heaping tablespoon of sugar, 1 cup of stock, 1 tablespoon of butter, and one-half teaspoon salt. Boil gently about one-half hour or until tender, and then remove the cover and boil fast till stock is reduced to glaze. Sprinkle with a little chopped parsley and serve. These can be reheated in a white sauce and are even better than at first.

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our guarantee

Warm Bread and Breakfast Cakes

*"Dinner may be pleasant,
So may social tea;
But yet methinks the breakfast
Is best of all the three."*

MUFFINS

2 cups of flour, 2 teaspoons baking powder, one-half teaspoon salt, 1 egg, 1 cup milk, 1 tablespoon butter, 2 tablespoons sugar; bake 15 minutes.—Cora Hyde.

RICE MUFFINS.

One-half pint of milk, 1 pint flour, one-half pint boiled rice, 2 eggs, one-half teaspoon salt, 1 teaspoon baking powder, 1 teaspoon melted butter; mix all together, bake in gem pans 35 minutes.—Mrs. J. Twigg.



A fireless cooker with "Wear-Ever"
insets. Thirty days free trial.

MUFFINS.

1 tablespoon soft butter, 2 tablespoons sugar, rub to cream; 2 beaten eggs, half teaspoon salt, cup sweet milk, 2 rounding teaspoons baking powder, 2 cups flour.

MUFFIN BREAD.

1 quart sweet milk heated with 2 large tablespoonfuls of lard until melted, then let cool and add 1 tablespoonful of sugar, 1 of salt, 2 eggs, cake of Fleischmann's yeast with a pinch of soda in it. (You dissolve the soda in the cup of water that has the yeast in it.) Stiffen like cake batter, perhaps a little stiffer, let rise, then stir down and pour in pans, let rise again and bake 20 minutes. (Jelly cake pans.) Split and butter while warm.—Mrs. Houser J. Smith.

BRAN MUFFINS.

2 cups health bran, 1 cup white flour, one-half cup black molasses, 1 teaspoon soda, beaten in molasses, 1 teaspoon salt, 1 cup of water or sweet milk; if water, use a little shortening. Fine for constipation.—Mrs. Pugh.

BRAN MUFFINS.

2 cups bran, 1 cup flour, one-half cup sour milk, one-fourth cup butter, 1 teaspoon soda, 3 tablespoons molasses.—Mrs. Albert Ingersoll.

Ohio's Pride Lard—"You want the best":
Place your order, we do the rest"

MUFFINS.

One-fourth cup of butter, one-fourth cup of sugar, 1 egg, 2 teaspoonfuls of baking powder, 2 cups of flour, three-fourths cup of milk.—Josie Pickering.

WHOLE WHEAT MUFFINS.

1 egg, 1 cup of milk, 1 tablespoon of sugar, $1\frac{1}{4}$ cups of whole wheat flour, one-half cup white flour, 1 tablespoon molasses, 2 teaspoons baking powder; bake in hot and buttered gem pans.—Mrs. F. E. Avery.

MUFFINS.

1 egg, 1 tablespoonful sugar, one-half cup milk (or part water), 1 tablespoonful of butter, melted; salt, about $1\frac{1}{2}$ cups of flour (or little more), 2 heaping teaspoonfuls baking powder.—Mrs. William H. Bingham.

CORN GEMS.

Two tablespoons sugar, 2 tablespoons Indian meal, 2 eggs, 1 teacup sweet milk, 2 teaspoons baking powder, 1 tablespoon melted butter, 2 teacups flour (white).—Metta.

Aluminum griddles require no greasing after first time except for some buckwheat cakes. No smoke or odor.

CORN GEMS.

✓ One cup flour, one-half cup corn meal, one-fourth cup sugar, one-half teaspoon salt, 2 teaspoons baking powder, 1 cup milk, 1 egg, 1 tablespoon butter.—Mrs. J. B. Twigg.

CORN MUFFINS.

One cup corn meal, 2 cups flour, one-half cup sugar, one-half cup butter, $1\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 2 eggs, beaten separately; bake in gem pans 25 minutes.—Mrs. Geo. Bötzer.

GRAHAM GEMS.

✠ One egg, 2 tablespoons sugar, $1\frac{1}{2}$ cups sour milk, one-half teaspoon soda, butter size walnut, about $1\frac{1}{2}$ cups graham flour.—Metta.

GRAHAM GEMS.

One pint of sour milk, 3 eggs, 1 cup of sugar, pinch of salt, lump of lard the size of an egg, teaspoon of soda, and enough graham flour to thicken. Pour into well greased gem pans and bake about fifteen minutes, and serve hot.—Mrs. J. C. Morrisoff.

Our winning card—"Ohio's Pride Lard"

BAKING POWDER BISCUIT.

One quart of sifted flour, 1 teaspoon salt, 2 teaspoons Royal baking powder, 1 tablespoon of lard or butter, 1 pint of sweet milk (never use sour milk). Use cold water when milk cannot be obtained. Sift together flour, salt and powder; rub in shortening, add milk, form into smooth, consistent dough; flour the board, turn out the dough, roll out to thickness of one-half inch, cut with small round cutter, lay them close together on greased baking-tins, bake in hot oven about fifteen minutes. This will serve a large family.—Mrs. Horace Maynard.

MARYLAND WATER BISCUIT.

One quart of flour, 1 tablespoon of lard, 1 teaspoon of salt, sufficient amount of water to gather the ingredients, being careful to keep the dough stiff; pound until light; prick each biscuit several times with a fork before baking; bake from half an hour to three-quarters in a moderately hot oven.—Mrs. B. R. Harness.

BAKING POWDER BISCUIT.

One pint of flour (sifted), one-half teaspoonful of salt (scant), 1 teaspoonful baking powder, 1 tablespoonful of lard; add enough sweet milk for soft dough.—Mrs. O. E. Gwinn.

SPICED BISCUIT.

One pint of flour (sifted), 1 teaspoon of lard, one-half cup yellow sugar, a little salt, $1\frac{1}{2}$ teaspoons baking powder, $1\frac{1}{2}$ teaspoons cinnamon, one-half teaspoon cloves; cut as for biscuit; bake in slow oven.—Mrs. J. E. Bulen.

WAFFLES.

Two cups flour, $1\frac{1}{2}$ cups milk, 1 tablespoon sugar, one-half teaspoon salt, 2 eggs, 1 tablespoon each melted butter and lard, 2 teaspoonfuls baking powder; sift flour, baking powder, salt and sugar, add milk and well beaten yolks of eggs, then add butter and lastly the stiffly beaten whites of eggs.—Mrs. E. T. Paul.

WAFFLES.

One pint sour milk, 1 level spoon of soda, dissolved in the milk. When it foams up, add an egg, well beaten; a tablespoon of melted butter, pinch of salt, teaspoon sugar; mix with flour into a smooth soft batter.

PANCAKES.

Slightly beat the yolks of 3 eggs, add a pint of butter milk, a pinch of salt, and flour to make a thin batter. Then add the whipped whites and a heaping teaspoon of soda, dissolved in a little of the butter milk; beat well. The whipped whites and the beating causes the pancakes to be very light.—Mrs. J. C. Morrison.

Ohio's Pride Lard—Results are certain, in all kinds of cooking

RICE GRIDDLE CAKES.

One cup boiled rice, 1 cup flour, 2 teaspoonsful baking powder, 1 teaspoonful salt, one-half pint of milk, 1 egg. Sift flour and baking powder together, put into mixing bowl with rice and beaten egg, the milk and the salt, mix thoroughly. Fry on griddle and serve with butter and honey or syrup.—Mrs. George Abernathy.

GRIDDLE CAKES FOR A SMALL FAMILY.

One cup sour milk, one-half teaspoon soda, dissolved in the milk; when it foams add a well-beaten egg, a pinch of salt, and sugar. Mix with sifted flour into a very thin batter.—Mrs. Horace Maynard.

GRAHAM PANCAKES.

Three cups graham flour, 2 teaspoons baking powder, 1 egg, salt, milk or water to make a thin batter.—Mrs. A. Z. Bonar.



"Wear-Ever" Aluminum roasters are seamless and will last a life time.

COFFEE CAKE.

Two and one-fourth cups sifted flour, 2 teaspoons baking powder, 3 tablespoons of sugar, 1 even teaspoon of salt; sift all together. 1 egg, milk to make $1\frac{3}{4}$ cups liquid, one-half cup melted butter; mix liquids and solids together, beat until smooth; put into greased pan, sprinkle generously with cinnamon, soft sugar and melted butter.—Elizabeth Reed.

COFFEE CAKE.

Sift together 3 cups flour, one-half teaspoon salt, 3 tablespoons sugar, 2 scant teaspoons baking powder; rub in 2 heaping tablespoons butter; beat 2 eggs and add two-thirds cup milk. Stir this into dry mixture, adding more milk if necessary to make stiff batter. Spread two-third inch thick in shallow pan well buttered. Mix together 2 tablespoons flour, 4 tablespoons granulated sugar, 1 heaping tablespoon cinnamon, rub in 2 tablespoons butter until it crumbles. Spread thickly on top and bake one-half hour in moderate oven.—Mrs. W. H. Gobej.

BUNS.

One cake of yeast, 1 cup of milk, 5 tablespoonfuls sugar, one-half tablespoonful salt, one-fourth cup butter, 3 cups sifted flour. Dissolve yeast in luke-warm milk, add butter and sugar creamed, then salt. Make a soft dough, let stand to rise until light. Mould into small buns, let rise again, just before removing from oven brush over with milk and sugar.—Mrs. George Abernathy.

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PLAIN FRITTER BATTER.

One cup flour, one-half teaspoon baking powder, one-fourth teaspoon salt, 2 eggs, 1 cup milk. Sift dry ingredients together; add beaten eggs and milk; beat till smooth.

APPLE FRITTERS.

Four large, sound apples, peeled, cored, and cut each into 4 slices; one-half gill wine, 2 tablespoons sugar, 1 teaspoon extract nutmeg. Place slices of apples in bowl with sugar, wine, and extract; cover with plate; set aside to steep two hours, then dip each slice in plain fritter batter, fry to light brown in plenty of lard made hot for the purpose; serve with sugar.

FRUIT FRITTERS.

Any kind of fruit may be made into fritters, as directed for apple fritters. Whole canned fruits, drained from syrup, may also be used. Apples and other fruits may also be prepared, coarsely chopped, stirred into a plain fritter batter, and dropped by small spoonfuls into smoking hot fat, finishing as already directed.

BANANA FRITTERS.

Peel bananas, cut in lengthwise slices. Let them steep an hour with sugar and lemon juice, dip in fritter batter, and fry as directed for apple fritters.

CORN FRITTERS.

To 1 pint scraped corn add one-half cup of milk, one-half cup of flour, 1 tablespoon melted butter, 2 beaten eggs, 1 teaspoon salt, one-third teaspoon pepper, 1 teaspoon baking powder. Beat well, and fry in small spoonfuls as directed.

CLAM FRITTERS.

Wash and dry 25 good-sized clams or 2 strings soft-shell clams, discarding black part. Chop fine. Make a plain fritter batter, using the clam liquor (or that and milk) in place of milk. Stir in the chopped clams, season well with salt and pepper, and fry as directed.

OYSTER FRITTERS.

Substitute oysters for clams as in above receipt.

PINEAPPLE FRITTERS.

Sprinkle half-inch slices of fresh pineapple with sugar and sherry; let stand 1 hour. Dip each into plain fritter batter, drop into deep kettle of smoking hot fat, fry brown. Drain on paper and sprinkle with powdered sugar.

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you get the best

STRAWBERRY FRITTERS.

Crush and sieve fresh berries to make 1 cup pulp. Add 3 beaten eggs, 1 teaspoon sugar, 1 cup flour mixed with 1 teaspoon baking powder and enough more flour to make thick drop batter. Fry in deep kettle of smoking hot fat, and serve with plenty of mashed berries.

MEAT FRITTERS.

Cut cold cooked meat in slices or fingers and dip in batter; or chop and stir into batter, seasoned with salt, pepper and herbs or chopped onion, as desired. Fry as directed.

PARKER HOUSE ROLLS.

One quart new milk, 1 cake yeast, one-half cup butter, scant half cup granulated sugar, 1 teaspoon almond oil; let milk boil and cool before stirring in flour and yeast. Make soft sponge. When raised stir in flour to stiffen; let raise again, roll out cut with a biscuit cutter, dip in melted butter; turn over, let raise till light. Bake from 8 to 10 minutes in hot oven.—Mrs. C. Weigand.

**Song of Aluminum: "I have such a nice
little *weigh* with me."**

HOT ROLLS.

One-half pint of sweet milk and one-half pint of water; let heat then add 1 tablespoon of sugar, 1 tablespoon of butter and 1 of lard or 2 lard and no butter, as you prefer, and 1 teaspoon of salt; let get cool, then stir in flour and 1 cake of compressed yeast that has been dissolved in warm water and work into a dough; let this rise and then work down and mold or cut into shape, put into well-greased pan and let rise and bake 30 minutes. Mix this about noon to serve at 6 o'clock or at 6 or 7 to serve at 10 o'clock.—Mrs. Brown.

FOR ROLLS.

Boil enough potatoes to make one-half cup after mashed; add enough water to make $1\frac{1}{2}$ pints, 1 small one-half cup of sugar, 1 cake Fleischmann's yeast, 1 desertspoon of salt, 1 heaping spoon of lard; then thicken with flour, let stand until gets light, then add flour enough to make a stiff dough; let rise until light and mold out. When light bake. This is for bread or rolls.—Mrs. O. E. Gwinn.

CINNAMON ROLLS.

Take light dough as for bread, mix in one egg, little sugar and some shortening; roll out to about one-quarter inch thick, spread butter over it and sprinkle with sugar and cinnamon. Roll up like

What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

jelly cake, cut and put in pans like biscuit, set to rise. When light put a small lump of butter, sugar and cinnamon on each one and bake light brown.—Mrs. L. R. Pugh.

SUPPER ROLLS.

Two cupfuls of sifted flour, 1 heaping teaspoon of baking powder, 1 tablespoon of lard or butter, one-fourth teaspoon of salt, 1 scant cup sweet milk; sift baking powder, flour and salt together, rub in hand, then pour in milk and mix with a knife. When well mixed toss the mixture on a floured board and roll to one-fourth of an inch in thickness, keeping it rectangular in shape. Brush over with melted butter and sprinkle with 2 tablespoonsful of sugar mixed with one-half teaspoon of cinnamon and two-thirds of a cupful of stoned raisins. Roll like a jelly roll and cut off pieces three-fourths of an inch in thickness, as you would slice a jelly roll. Place on a buttered baking pan, cut side up, and bake in a hot oven for 15 minutes.—Mrs. Carothers.

HOT ROLLS THAT WILL LAST THREE OR FOUR DAYS.

One pint of bread dough, 1 pint of ice water, one-half pint of sugar, one-half pint of lard, one-half teaspoon salt; mix well with the hand, add enough flour to make a soft dough. Let rise over night in the refrigerator (in summer). In the morning pan as many as desired. Shape each one as large as a walnut, place one inch apart, let rise in a cool place; bake 20 minutes. If for evening meal pan at noon. This dough will last for days if kept cool.—Hannah Mason.

FRIED BREAD.

Beat 1 egg well, add one-half cup water or milk, a little salt and sugar; stir all together. Take slices of bread cut in two, dip both sides quickly in mixture; fry in hot butter and lard. When it is brown on one side turn; when done serve with maple molasses.—H. J. M.

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Eggs and Cheese

*"I will make an end of my dinner;
There's pippins and cheese to come."
"The lay of the morning lark is sweet,
But give us the lay of the morning hen."*

NICE WAY TO SERVE EGGS.

Place layer of crackers in baking dish, over which add layer of eggs; alternate till dish is full, then pour over 3 pints new milk. Bake 30 minutes.—Mrs. C. Weigand.

BAKED OMELET.

One tablespoon flour, 1 cup sweet milk, 6 eggs, beat separately, stir in yolks, add whites and beat all together; season with pepper and salt.—S.

EGG CROQUETTES.

Boil 6 eggs hard; remove yolks, mash very fine with spoon, chop whites fine. To the yolks add enough mayonnaise dressing to soften, add whites, press in forms, roll in cracker crumbs, then in yolk of egg, then in cracker crumbs again. Drop in deep lard.—Mrs. O. L. Hoffman.

EGG CROQUETTES.

Six eggs, boiled hard, chop fine; make cream of 1 pint of milk, 1 tablespoonful butter, pepper and salt to taste, one-fourth of onion and a little parsley. Boil all together and thicken with corn starch until very thick. When cold roll into little balls and then roll in egg and cracker crumbs. Fry in deep fat.

Sauce—One-half pint milk, a little butter, 1 teaspoonful corn starch; make into a thin cream, add yolks and part of whites on platter; pour sauce over and ring the rest of whites on top.—Mrs. B. Monett.

FLORENTINE EGGS.

Six hard boiled eggs, one-fourth teaspoon salt, one-fourth teaspoon pepper, 1 teaspoon chopped onion, 1 can mushrooms, 1 cup milk, 1 tablespoon flour, 1 tablespoon butter. Put into skillet butter, onion, flour, salt, pepper and milk, and make a sauce, and then put in mushrooms. Dice a few green peas; pour over and serve.—Mrs. J. C. Pancake.

OMELET.

One-half cup of sweet milk, 1 of fine bread crumbs without the crust; season with salt and pepper. Three eggs, whites and yolks beaten separately, whites added last.—Mrs. H. Welling.

Every can of Ohio's Pride Lard that is sent out is backed by our guarantee

TO PRESERVE EGGS.

To 2 gallons of rain water take 1 quart of "air slacked" lime and 1 pint of salt. Drop eggs in gently—Mrs. Jas. Douglass.

OMELET—FINE.

Beat 6 eggs separately, one-half cup milk (heat), into this put one tablespoon flour moistened with water, a pinch of salt; let boil up. Into this put the well beaten yolks and pour all over whites, beating lightly and quickly; then pour into a greased skillet, let set and then place in oven to brown on top. This will serve five or six people.—Mrs. Horace Maynard.

DEVILED EGGS.

Six hard boiled eggs, cut them open and make a filling of the yolks; mash fine with fork; add 1 teaspoon butter, one-half teaspoon sugar, pinch of salt and pepper and mustard to taste; add enough vinegar to moisten and fill the whites. A little chopped ham or parsley or cheese may be added if wished. Serve on lettuce leaves.—Mrs. E. T. Paul.

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SCRAMBLED EGGS AND CHEESE.

Break 6 or 7 eggs into a hot saucepan with a tablespoonful of melted butter and scramble. When the eggs are still slightly underdone and quite "runny" pour them over six slices of toast which has been dipped in scalded milk, season with salt and paprika and sprinkle over the eggs half a cupful of grated cheese. Put the dish into the oven until the cheese is quite melted and the eggs have finished cooking.

CHEESE SOUFFLE.

✓ One tablespoonful of butter and 1 of flour cooked together until it bubbles; add 1 cup of milk and stir until thick; beat in 2 tablespoonful of grated cheese and season with salt and pepper. Take pan from

**Don't forget the lard in your baking, but see that it's
Ohio's Pride brand**

the fire and add yolks of 2 beaten eggs, then stir in the whites beaten stiff. Bake in buttered dish to a golden brown.—Faith Stallman.

CHEESE BALLS.

One cup grated cheese, white of 1 egg, salt and pepper; mix together, roll into little balls, dip into egg and fine cracker crumbs and fry in deep fat.

SOME ATTRACTIVE NEW WAYS OF SERVING CHEESE.

White cream cheese can be made into such pretty looking dishes for luncheon or dinner and with only a little trouble. The cheese is so soft that it can be easily worked, or, if it is inclined to crumble, a little sweet cream, beaten in with a silver fork, will make it the right consistency to manage.

Mould it into a mound-shape, denting in the top, and fill the hollow with crabapple or currant jelly. The red contrasts with the white in a most tempting way.

Another way is to press the cheese—without the addition of any cream—through a colander until it lies in a soft, irregular mound of light, flaky cheese. Push it into a round shape, and set a row of preserved strawberries or candied cherries around the base.

Cheese balls—the cream cheese rolled in little balls between wooden paddles that come for butter balls—are pretty to put on the side of the individual plates of lettuce. Or another clever idea is to crack English walnuts and to put the halves one on each side of a little ball of cheese. They make very clever imitations of English walnut creams, while the nuts and cheese are a delicious combination.

Swiss cheese is cut in thin square slices—mostly “holes”!

Cheese-crackers are made by taking long, salted crackers, spreading them thickly with cheese (not the white, but the ordinary yellow cream cheese), and laying one on top of another, sandwich fashion. Then set them in the oven for a few minutes, and the outside edges will be delicately browned, while the cheese will be cooked just enough to glue the two crackers together.

Cheese sandwiches are usually made with crackers, but occasionally of thin bread and butter. But, if you use bread, cut it in round shapes, to imitate miniature cheeses, or make the thin rolled sandwiches of it.

Bread sandwiches, spread with softened cream cheese, and a layer—very thin—of currant jelly on top, are the daintiest sort of little sandwiches. Or, spread with the cheese, which has been previously mixed with chopped walnuts and cream, are equally good.

For a green luncheon, the white cheese balls may be tinted a very pale green by some of the harmless vegetable coloring matters. But the natural color is always prettiest and best.

**Ham Roll—Company drops in unexpectedly; cook is out of sorts;
no one to send to store; happy thought—there's some
Ham Roll in the pantry**

CROQUETTES OF CHEESE.

Grate 3 ounces of any cheese; stale pieces will do. Mix it with 2 ounces of fresh, white crumbs, 1 ounce of very finely chopped or grated cooked ham, half a teaspoonful of chopped onion and the same of parsley. Season with pepper and about half a teaspoonful of made mustard. Melt and add 1½ ounces of butter, mix well, beat up an egg and add enough of it to bind the mixture, making it rather moist. Shape into small round balls, dip each into frying batter and fry a pretty brown in plenty of hot fat. Pile up in a pyramidal form on a fancy paper; garnish with fried or fresh parsley. These may be egged and crumbed, if preferred, instead of coating them with batter.

CHEESE CROUTONS.

Cut slices of bread with a round cutter into cakes, toast them quickly. Put for 12 persons one-half of a pound of grated cheese into a sauce pan, add a teaspoonful of butter and a tablespoonful of tomato catsup. Stir over the fire until melted, then add 1 "Steero" Bouillion Cube that has been dissolved in the least water possible; spread on top of each piece of toast and serve immediately. Delicious.

A TEMPTING MENU

The table spread in spotless white,
Everything is cooked just right;
Steaming viands please the sense—
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Salads

"Everybody knows, or ought to know, what a Salmagundi is."

CHEESE BALLS.

(Serve with Salad.)

Mould into a ball with your hands a large teaspoonful of some rich soft American cheese and press one-half of an English walnut on either side. Place one of these balls and an olive beside the salad on the plate.

MAYONNAISE DRESSING.

One teaspoonful of flour, 1 teaspoonful of sugar, one-half teaspoonful of salt, one-quarter teaspoonful of mustard, 1 tablespoonful of butter, 3 tablespoonfuls of vinegar. Make a batter with 2 eggs, beat vinegar, then stir in batter and cook, then add one-quarter cup of milk or cream as preferred.—Mrs. George Abernathy.

SALAD DRESSING.

X One large teacup of vinegar and water, 1 tablespoonful of butter; let come to a boil in a double boiler. Take 3 eggs, well beaten; 3 tablespoonfuls of sugar, one-half tablespoonful of mustard, 3 tablespoonfuls of flour; beat these ingredients until very light, and add to vinegar; stir with a fork until cooked. When cool add 1 teaspoon of salt.—Mrs. Horace Maynard.

SALAD DRESSING.

Three eggs, well beaten; 1 teaspoon salt, butter size of an egg, one-half cup vinegar, 1 tablespoon mustard stirred into the vinegar; 3 tablespoons sugar, one-half teacup cream or milk. After beating eggs, stir in salt, sugar, mustard and vinegar; also melted butter. Add cream last. Cook in double boiler and stir constantly. Keep in a cool place.—Mrs. Benner.

MAYONNAISE DRESSING WITH OIL.

Put the uncooked yolks of 2 eggs into a cold bowl, then add one-quarter teaspoon salt, dash of cayenne pepper, beat until light; add one-half pint or more olive oil drop by drop, stir rapidly and steadily while adding the oil; after adding a gill of oil then alternate occasionally with a few drops of lemon juice or vinegar; the more oil used the thicker the dressing. If too thick add a little vinegar. With care a quart of oil may be used with 2 eggs. If it becomes curdled begin again with yolk of 1 or 2 eggs in another plate, and after stirring

"Ohio's Pride Lard" is specially prepared for all cooking purposes

them well, add the curdled material slowly to the fresh eggs; keep in cool place; will keep a week. Add some rich, thick cream if you like, or you can mix boiled dressing with it. (Fine.)—Mrs. E. W. Seeds.

SALAD CREAM DRESSING.

One-half tablespoon salt; same amount of mustard, 1 tablespoon each of sugar and flour. Mix all together when dry, then add 1 egg, slightly beaten; $2\frac{1}{2}$ tablespoons butter, three-quarter cup cream or rich milk, one-quarter vinegar. Cook over boiling water until it thickens.—Mrs. C. C. Bellows.

OIL DRESSING FOR TOMATOES AND LETTUCE.

Four-fifths oil, one-fifth malt vinegar, 1 teaspoon salt, 1 teaspoon paprika, 1 tablespoon sugar; all dissolved in vinegar, then pour over oil.—Mrs. Horace Maynard.

SOUR CREAM SALAD DRESSING.

Set a cupful of sour cream in the ice chest until chilled thoroughly, then beat hard for 5 minutes, adding as you do so a tablespoonful of powdered sugar and a half teaspoonful of lemon juice. Serve, poured over sliced cucumbers.

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guaranteed by the makers of the metal.**

MAYONNAISE.

Yolks of 12 eggs, one-half cup butter, one-half cup flour, 1 scant cup sugar; beat to a cream. 1 cup weak vinegar, salt, pepper, paprika. Boil until very stiff. Take 1 cup of whipped cream, add 2 tablespoons of dressing, beat until light and smooth. This will last for a long time, but do not add cream until you use it as it will sour.—Mrs. Weigand.

SLAW.

Cut cabbage fine and sprinkle with sugar, add one-half cup vinegar, stir good, and add thick cream, beat hard with a fork; a little salt the last thing.

COLD SLAW.

Grind the cabbage, salt and let stand an hour; squeeze with the hands; add sugar, black pepper, vinegar. A little celery ground with the cabbage improves it.—Mrs. B. F. Miller.

MAYONNAISE.

Two whole eggs, well beaten; one-half pint of cream, 2 heaping tablespoons of sugar, one-third teaspoon of mustard (Colman's),

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Place your order, we do the rest"**

one-quarter teaspoon of celery seed, 4 tablespoons of vinegar, one-quarter teaspoon of salt, pinch of cayenne pepper, butter size of a walnut; let all come to a boil.—Mrs. Frank A. Hamilton.

FRENCH DRESSING.

Mix one-quarter teaspoon salt, dash white pepper and 3 tablespoons olive oil. Stir for few minutes, then gradually add 1 tablespoon vinegar, stirring rapidly until mixture is slightly thickened and vinegar cannot be noticed.—A Friend.

FRENCH DRESSING.

One cup olive oil, one-half cup vinegar, 1 tablespoon onion juice, one-half teaspoon salt, one-quarter teaspoon sugar, one-quarter teaspoon mustard, a little cayenne. Beat vinegar in last. Very good.

GERMAN SALAD.

One head of cabbage, ground; salt and let stand for an hour. Squeeze out the salt water. Take 1 slice of bacon, cut fine, fry brown. Take teaspoon of flour, yolk of 1 egg, one-half cup vinegar, heaping spoon of sugar, a little black pepper; stir all this well, and add to the bacon. Let cool and pour over the cabbage.—Mrs. B. F. Miller.

FROZEN SALAD.

Put into a colander placed over a large bowl, 3 small cans of tomatoes. Into the pulp put 2 sweet peppers, chopped fine; 1 small bunch of celery, diced fine. Make a dressing of yolks of 3 eggs, well beaten; add gradually, one-half pint of olive oil, juice of 1 lemon, 1 tablespoon of salt. Now mix it all well and fill 4 empty baking powder cans or molds with it. Put in a bucket or large vessel and pack with crushed ice and salt. For serving at 5 or 6 o'clock, make about 11 o'clock and unpack in 3 hours. The juice of the tomatoes is not used, but can be saved for tomato soup. In serving, put a hot cloth or let hot water run over the can, and a cylinder of frozen salad will drop out. Cut in slices on lettuce leaf. Nut bread served with this is nice.—Mrs. Morrison.

FRUIT SALAD.

Orange, pineapple, Malaga grapes, grape fruit, Maraschino cherries. If bananas are used add just before serving as they turn dark. Drain fruit well before dressing is added.

DRESSING.

Yolks of 2 eggs, well beaten; 4 tablespoonfuls of cream, 4 tablespoonfuls of sugar, 2 tablespoonfuls of vinegar, one-half teaspoonful salt, one-half teaspoonful mustard, pinch cayenne. Beat eggs well and mix the salt, sugar and mustard together and stir into the eggs.

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economical, too**

then add cream. Put in double boiler and cook until it thickens, then add the vinegar as it starts to boil, stirring constantly. Set aside to cool and when ready to serve add half pint of cream, whipped stiff.—A Friend.

POTATO SALAD, HOT.

Pare 6 or 8 large potatoes, and boil or steam until done, and cut into small pieces while hot; peel and cut 3 large onions into small bits and mix with the potatoes; cut some bacon or ham into small bits, sufficient to fill a teacup and fry it a light brown; remove the meat and into the grease stir one-quarter cup of vinegar, making a sour gravy, add the potatoes and onions which have been salted and peppered to taste. Mix lightly over the fire and serve hot.—Mrs. D. H. Fobes.

EGG SALAD.

Six hard boiled eggs; separate, chop the whites, mash the yolks. Break 3 crackers in hollow of hand. Put all together; season to taste. Then mix with a fork some salad dressing. Serve on a lettuce leaf. For a change run the yolks through a sieve over the top.—Mrs. Horace Maynard.

PERFECTION SALAD.

One box Knox gelatine, 1 pint cold water; let stand one-half hour and add 1 pint boiling water, 1 cup vinegar, 1 cup sugar, juice of 1 lemon. When this begins to set, add 4 cups chopped celery, 2 cups chopped cabbage, one-half box pimentos, cut up small; 1 cup chopped nuts. Mold and serve with whipped cream and Mayonnaise.—Mrs. Robt. C. Turner.

POTATO SALAD.

Slice potatoes very thin over lettuce leaves; then a layer of onions. Spread with Mayonnaise; then another layer of potato and onion spread with Mayonnaise. Cut hard boiled eggs over top.—Mrs. Weigand.

CORN SALAD.

Boil the corn same as for table use, and while warm cut it from the cob. 1 gallon corn, 1 glass prepared mustard, 1 glass of sugar, 1 of vinegar, 3 green peppers, 3 red peppers, and cook 10 minutes; seal while hot. Serve on a leaf of lettuce as wanted.—Mrs. J. C. Morrison.

SALMON SALAD.

Mince 1 can of salmon with a silver fork and remove all skin and bones; roll about 1 dozen crackers and mix with salmon; if very oily take more crackers. Chop 1 large pickle and 1 hard-boiled egg, season with salt and pepper and wet with salad dressing.—Mrs. E. Varian.

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CORN SALAD.

Eighteen ears corn, 3 red peppers, 4 large onions, 1 large head cabbage, 1 tablespoon tumeric, one-half tablespoon mustard, one-quarter cup salt, or more if needed; 1¾ pounds sugar, 3 quarts vinegar. Cook one-half hour, add tumeric and mustard when rest is about done. Seal.—Mrs. E. T. Paul.

TURKISH SALAD.

One shredded green pepper, 1 cup finely chopped cabbage, 1 cup chopped celery, 1 cup chopped apples, 20 seeded Malaga grapes, one-half cup English walnuts; mix thoroughly and leave in a cool place 3 hours. Dress with Mayonnaise.—Mrs. Twigg.

CHICKEN SALAD.

Cut cold roast or boiled chicken in small dice, add one-half as much celery cut fine; season with salt and pepper. Set in refrigerator to cool. Just before serving stir in some Mayonnaise slightly thinned with lemon juice or French dressing. Arrange on lettuce leaves and cover with thick Mayonnaise.—M. M.



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SALADS.

Cucumbers thinly sliced, soaked in ice water and then in French dressing.

Green beans or cooked, cut in 2-inch pieces, laid on a bed of lettuce and covered with French dressing.

Cold potatoes cut in slices and laid on a bed of lettuce, covered with cream dressing.—Miss Alice Keene.

BANANA SALAD.

Peel and remove fiber from 2 large bananas. Peel and slice thin lengthwise 2 small apples and arrange in circles around banana halves on individual plates. Sprinkle over all crushed peanuts, and cover with the following dressing: Half yolk of raw egg, one-half teaspoonful of dry mustard, one-half saltspoon of pepper, tablespoonful of lemon juice. Beat all together with wooden or silver spoon.

SALAD.

One-half pound of Malaga grapes, equal part of celery; mix with Mayonnaise. Serve on a lettuce leaf.

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you get the best

TOMATO ASPIC JELLY.

One pint of strained tomatoes, a little more than one-third package of Plymouth Rock gelatine, 1 "Steero" Bouillion Cube. Put gelatine into tomatoes and let come to a boil, add 1 "Steero" Cube, juice of one-half lemon, salt and pepper to taste, and 1 teaspoon of sugar. Strain through cheese cloth, pour into cups or molds and serve on crisp lettuce leaves, garnished with English walnuts. A delicious salad.

TOMATO JELLY.

Strain the juice from a number of stewed tomatoes and cook over the fire for a quarter of an hour with a bay leaf and a sliced onion. To a pint of the juice add a tablespoonful of gelatine previously softened in a little cold water. Stir the juice until the gelatine is dissolved, take from the fire and strain after seasoning well with salt, cayenne and a dash of celery salt. Pour into a mould and put into a cold place until the jelly is firm. This may be served on lettuce with Mayonnaise, or it may be used as a garnish for cold meats, in which latter case the jelly need not be poured into a mould but into a large shallow dish.

"Wear-Ever" means perfection in kitchen ware.

GRAPE FRUIT COCKTAIL.

Allow 1 large grape fruit for 4 guests. Remove the pulp and mix with it the pulp of 3 oranges, 1 banana, diced; 4 figs cut in bits, 1 cup of dessert raisins seeded, and half cup of Maraschino cherries. Sweeten with powdered sugar to taste, and serve very cold in lemonade cups.

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I want you to use the Rapid Fireless Cooker this way for 30 days. Then I want you to take a vote of the entire family and yourself and if you don't decide that the Rapid Fireless Cooker is a marvel—if the whole family doesn't say that they never had better meals, more wholesomely cooked, and if you don't say that you did it with far less work than you ever did before—then I want you to send it right back at my expense.



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Remember you need only to pay the wholesale, factory price—the price I can offer you by dealing direct instead of through dealers. A price so low that the Rapid will soon pay for itself in fuel bills. You'll all say that you wouldn't be without the delicious, savory dishes possible only on the Rapid even if it cost twice as much. But remember—which ever way you decide the trial costs you next come want.

If you and every other woman in this country knew what the Rapid Fireless Cooker will do and how it will fit you out at the dealers of cooking—I couldn't build Rapid Cookers fast enough to supply the demand.

Rapid Fireless Cookers are the most sanitary, clean, easily-cared-for Cooker on the market. No gas or cloth lining, but everything metal, easily cleaned, kept wholesome and sweet, and with proper care will last a lifetime.

Cooking pans of the very highest grade, genuine aluminum, which, if bought alone at any store would cost nearly as much as I ask for the complete cooker.

My plan of selling direct from factory and manufacturing such enormous quantities permits me to make very low prices. I make and sell cookers to my customers at less than 30 cents actual profit on each cooker to me.

Why not save money and get all the best recipes made? Just now I am making a special price proposition on 10,000 lot to introduce them into new homes. Don't you want to be the first in your neighborhood to get this special proposition?

Send me a postal card today. I will mail you my free catalogue together with my big recipe book of over 125 different recipes for Fireless Cookers—ALL FREE. Write at once and get this together with my special price proposition.

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ARTISTS' MATERIAL

MIRRORS

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"Ohio's Pride Lard"

Pies

PIE CRUST.

Eight tablespoonfuls flour, 4 tablespoonfuls cold water, 2 tablespoonfuls lard; salt. For one pie.—Mrs. E. T. Paul.

PIE CRUST WITH OIL.

Three cups flour, 10 tablespoons Wesson cooking oil, 2 tablespoons melted butter, one-half teaspoon salt; mix with water into a soft dough.—Mrs. Twigg.

PIE CRUST WITH BAKING POWDER.

One large cup sifted flour, 2 scant tablespoons lard, a pinch of baking powder, a pinch of salt; add ice water to make a smooth, firm dough.—M. M.

Aluminum cake and biscuit pans require little greasing.

MINCE MEAT.

Two pounds of beef after it is boiled, 4 pound of apples after chopped, 1 pound suet, 2 pounds of sugar, 2 pounds seeded raisins, 1 pound currants, 2 small tablespoons salt, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon mace, 2 nutmegs, 2 lemons, 2 oranges, chopped; 1 glass of tart jelly, 1 pint New Orleans molasses, 1 quart grape juice. Let all come to a boiling point slowly, and can for use.

MY MINCE MEAT.

Six pounds of beef, 2 pounds of suet, 4 pounds of raisins, 4 pounds of currants, 1 pound of citron, 1 peck of apples, 2 lemons, 2 pounds of sugar, 1 quart of molasses, 1 glass of grape jelly, salt and pepper to taste, cinnamon, cloves and nutmeg to taste, boiled cider (and a cup of spiced vinegar if you have it). Seal in jars and it will keep any length of time.—Mrs. W. H. Lum.

MINCE MEAT.

Three pounds of beef (make 5 cups of chopped meat), 10 cups chopped apples, 1½ pints molasses, 4 pounds light brown-sugar, 1 pint boiled cider, 1 of sweet cider, one-half pint of vinegar, 2 pounds raisins, 1 pound of currants, 10 teaspoons of ground cinnamon, 5 of cloves, 6 of salt, 1 pound of suet.—Mrs. Horace Maynard.

Never mind about the butter, Ohio's Pride Lard fills the bill

MINCE MEAT.

Allow to 3 pounds of finely minced tender beef, weighed after cooking, six pounds of apples chopped rather coarse, one-third pound of butter, two-thirds pound of suet, 4 pounds sugar, 4 pounds seeded raisins, 3 pounds currants washed and dried; 3 pints sweet cider, 3 pints boiled cider, 1 quart of the stock in which the beef was boiled, 6 heaping teaspoonfuls of salt, 1 pint of molasses, 1 teaspoonful pepper, half a pound of shredded citron, the same quantity of candied orange and lemon peel mixed and a quart and a half of jelly or juice of preserves. Cook about half an hour, just long enough to be sure the meat is thoroughly scalded, and pack in stone jars or glass cans. Set away in a cool place. When ready to make the pies scatter a few fresh, plump raisins on the upper crust, and if not moist enough add a little more cider or fruit juice, cold tea or coffee. A little rose-water or a tablespoonful of brandy may be added, if desired, at the same time.

There is little danger of burning fruits,
etc., in an aluminum preserving kettle.

PLAIN MINCE MEAT.

A plainer mince meat in reduced quantity is this "up-state" recipe, measured according to the old New England formula of "bowls." To 1 bowl finely chopped meat allow 3 bowls of apples, one-half bowl suet, one-half bowl currants, 1 bowl seeded raisins, 2 cups boiled cider, 3 nutmegs, grated; 2 tablespoonfuls cinnamon, 1 teaspoonful salt, half a teaspoonful pepper and sweet cider or fruit juice to make moist. Sweeten with brown sugar (some old-fashioned housekeepers like a little molasses added), and cook thoroughly before canning. Bake the mince pies a day or two beforehand, then heat through just before serving. Sometimes the pies are made in little individual dishes, instead of one large pie, or they may be made with a latticed upper crust. In the latter case it is a popular idea to pour a little brandy over the pie just before it is brought in and light the same as a plum pudding.

CHOCOLATE PIE.

One pint milk, 1 scant cup sugar, a little salt, 1 tablespoonful of cornstarch, 2 tablespoonfuls grated chocolate, 1 egg, 1 tablespoonful of milk. Put all together, cook until thick. Have ready the crust previously baked. Put in the custard, serve with whipped cream on top.—Mrs. C. Weigand.

RAISIN PIE.

Stew 1 pound raisins until well done, add pinch of salt and butter size of a walnut; thicken with a spoonful of flour mixed with a little milk, sweeten to taste. Let this get cold before using it. Fine.—(An old House Keeper.)

What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

FRENCH CREAM PIE.

One cup sugar, 1 egg yolk (save white for frosting), small lump butter, 1 tablespoon flour; beat until smooth, then add 1 cup water; cook till thick, let cool, flavor and fill baked crust with frosting on top.—Mrs. Dr. E. A. Hamilton.

PINEAPPLE PIE.

Cut the apple in rather small, thin pieces, sprinkle with flour; a good half cup sugar. Make as apple pie.—Mrs. Horace Maynard.

BANANA PIE.

Bake short crust, line dish, pick with fork, put in oven and brown; when baked, slice bananas to fill pan. Serve with whipped cream on top. (Fine.)—Mrs. C. Weigand.

BANANA PIE.

Bake a crust and let it cool. Slice into it 2 bananas. Mix together one-quarter cupful of sugar, 2 tablespoonfuls of flour, 1 cupful of milk and the yolks of 2 eggs, well beaten. Cook until thick, let cool, and pour over bananas. Beat the whites of the eggs to a stiff froth, add a little sugar, spread on the top of the pie, and return to quick oven to brown, being very careful not to let the pie become heated through.

BANANA PIE.

Bake crust, make a cream as for cream pie. Slice banana in the crust. Pour cream over; beat white of egg, sweeten, put on top, place in oven and brown.—Mrs. B. E. Hyde.

WHIPPED CREAM PIE.

Bake a rich crust in a shallow pie pan. When ready to serve fill your crust with whipped cream that has been sweetened and flavored. Put 1 or 2 Maraschino cherries on each piece. Serve at once.—Mrs. I. A. Morris.

SOUR MILK PIE.

One cup sour milk, 1 full cup raisins cut in two, one-half teaspoonful cinnamon, one-quarter teaspoonful allspice or cloves, 1 tablespoonful vinegar, 1 egg, well beaten; handful chopped nuts. Makes 2 pies—they are fine.—Mrs. Turner.

PUMPKIN PIE.

One cup dry sifted pumpkin, one-half cup of sugar, 1 tablespoon of molasses, scant cup of rich milk, 1 egg slightly beaten, 1 tablespoon melted butter, scant teaspoon ginger, scant teaspoon cinnamon, one-fourth teaspoon of salt.—Mrs. Horace J. Maynard.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard.

SQUASH PIE.

One and one-fourth cups steamed squash, one-fourth cup sugar, one-half teaspoon salt, one-fourth teaspoon cinnamon, ginger, nutmeg, 1 egg, seven-eighths cup milk. If richer pie desired use 1 cup squash, one-half cup each of milk and cream and an additional egg yolk.—Mrs. Pugh.

LEMÓN PIE.

Mix 2 tablespoons corn starch with same amount flour and three-quarters cup of sugar. Add 1 cup boiling water stirring constantly. Cook for a minute then add 1 teaspoon butter, grated rind and juice of 1 lemon, and the beaten yolks of 2 eggs. Bake in 1 crust until pastry is well done. Cool and cover with meringue made with whites of 2 eggs, 2 tablespoons powdered sugar and a little flavoring. Bake eight minutes in moderate oven.

LEMON PIE.

Mix 1 heaping tablespoon flour with three-fourths cup sugar, add beaten yolks of 3 and white of 1 egg, grated rind and juice of 1 lemon, 1 cup of cold water; beat whites of 2 eggs and one-half cup powdered sugar and beat very stiff; put on top and color slightly in oven.—Mrs. L. R. Pugh.

There are over 100 different kinds and sizes of "Wear-Ever" Aluminum utensils.

PUMPKIN PIE.

Four eggs, 1 cup sugar, 2 teaspoons butter, 1 teaspoon salt, 1 quart pumpkin, about a quarter of a cup of flour. Makes 4 pies.—Mrs. Turner.

LEMON PIE.

Juice and grated rind of 1 lemon, 1 teacup sugar, 2 eggs, 1 large cup of equal parts milk and water, 1 tablespoon of cornstarch and 1 tablespoon flour, small lump of butter. Stir butter, sugar, yolks of eggs, cornstarch and flour to a cream; put milk in granite pail and stand pail in pot of boiling water. When hot pour in the mixture and boil until thick; when cool pour mixture into previously baked crust. Beat whites of eggs and add two tablespoonfuls sugar, spread over top of pie and brown in oven. Mrs. E. T. Paul.

CUSTARD PIE.

One pint of milk, yolks of 2 eggs, 1 tablespoon cornstarch, one-half cup of sugar, pinch of salt; boil until thick then add 1 tablespoon of vanilla, pour into the baked crust, whip the whites of the 2 eggs, add a little sugar, cover the pie with it, and brown.—Mrs. J. C. Morrison.

Ohio's Pride Lard, kettle rendered, nothing but lard

RHUBARB PIE.

Steam the rhubarb, drain water from it, beat pulp until fine. To 1 pint of this add 1 cupful of sugar, 1 dessertspoonful of flour, 2 beaten eggs and a saltspoonful of ginger. Bake in one crust and cover with the white of an egg beaten stiff with 1 tablespoonful of sugar. Place in oven until meringue is delicately browned.—Mrs. Pugh.

CRANBERRY PIE.

Take sound ripe cranberries and split each one until you have a heaping coffee cupful; pour over them 1 cup of white sugar, half cup of water, tablespoon sifted flour; stir all together and put into crust. Cover with an upper crust and bake slowly.—Mrs. L. R. Pugh.

DUTCH APPLE PIE.

One crust; cut apples in quarters, place in rows beginning with rim of pie plate, sprinkle a half cup of sugar, a little cinnamon and flour over apples. Bake in moderate oven.

APPLE PIE.

Make two crusts. In the lower crust sprinkle a little flour and sugar, then slice tart apples to fill crust; put over them one-half cup of sugar, flavor with nutmeg or cinnamon. Put on upper crust with hole in center; fasten the edges well, so the juice will not run out.

DID YOU EVER STOP TO THINK

how much salt you use and how much it costs you? Perhaps you think you use a good deal—perhaps you have never thought of it at all; anyway, it is cheap enough, isn't it?

Actual experience shows that the average person uses about ONE-HALF POUND OF WORCESTER SALT per month. As that quantity costs one cent, you can appreciate that your salt bill for a lifetime is hardly material.

While salt is the cheapest, yet it is the most essential food, and besides, its use is so general, both in the kitchen and on the table, that we should use the best grade obtainable. In WORCESTER Salt we have the highest product that skill and experience can produce; and it has just been shown that its cost is so trifling as scarcely to be reckoned with. It is true that you can buy larger bags of low grade salt for the same money that you pay for WORCESTER Salt, but is there any economy in so doing? WORCESTER Salt is stronger, cleaner and purer in every way. The contents, not the size of the package, is the thing to consider. Here is an article of which you can afford the BEST. Even the poorest man on earth can afford the best salt. Can you afford any other?

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- 1 $\frac{1}{2}$ inch cubes, 5c. each, 35c. a dozen.
- 2 x 1 x 1 inch cartoned 10c. each, 56c. a dozen.
- 2 $\frac{1}{4}$ x 1 $\frac{1}{2}$ x 1 $\frac{1}{2}$ inch cartoned 10c. each, 75c. a dozen.
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5600 cans of Ohio's Pride Lard sold to one firm last season; not a word of complaint—think of that

Puddings—Desserts

*If you have a taste for pudding
Try the recipes below;
You will surely be delighted
With your trial—this we know.*

MACARON PUDDING.

Two dozen macaroons, three-fourths pint sweet milk, 3 eggs, three-fourths cup granulated sugar, 1 tablespoon gelatine, 1 teaspoon vanilla. Soak gelatine in milk for a half hour, put on in double boiler; have yolks well beaten with sugar, put in hot milk and boil twenty minutes. Take off, add flavoring and whites well beaten, stir in lightly. After cooling a little put half of custard in mold, then the macaroons, then rest of custard. Serve with whipped cream.

TAPIOCA PUDDING.

Soak 2 heaping tablespoons of pearl tapioca over night. One quart of milk, 1 cup of sugar, yolks of 3 eggs, the soaked tapioca and a pinch of salt; boil until it thickens, remove from the fire and add a tablespoon of vanilla. Have whites of the eggs beaten stiff, place in the bottom of a deep dish, then pour in the pudding. While pouring the pudding the pan should be held high above the dish, which causes the whites in some places to come up through the custard. This makes a very pretty pudding to serve either in cups or in one large dish. Use either warm or cold.—Mrs. J. C. Morrison.

PLUM PUDDING.

Two cups bread crumbs, one-half cup beef suet, one-half cup molasses, one-half cup raisins, 1 egg, one-half cup currants, 1 cup milk, one-half teaspoon soda, one-half teaspoon cloves, one-half teaspoon cinnamon. Mix the dry ingredients, add the chopped suet, milk, molasses, beaten egg and the washed currants and raisins. Put into a buttered pudding mold and steam 2 hours. Serve with yellow sauce.

Yellow Sauce—Beat the whites of 2 eggs until very stiff, add the yolks and beat again; then add one-half cup of sugar and continue beating; then add 1 tablespoon of cream or milk, very slowly beating all the time; then add one-half teaspoon of vanilla. Serve at once.—Miss Ida Gibson.

ENGLISH PLUM PUDDING.

One pound raisins, 1 pound currants, 10 cents' worth of chopped almonds, 2 cups finely chopped suet, 1 cup sugar, one-half teaspoon cinnamon, 1 cup milk, 4 eggs; add flour and mix as you would for

Ham Roll—Company drops in unexpectedly; cook is out of sorts;
no one to send to store; happy thought—there's some
Ham Roll in the pantry

cake; tie in cloth and drop in boiling water enough to cover. Keep boiling six hours. Boil again the day you wish to serve it—will improve it. A pretty way to serve on Christmas day is to cut your blanched almonds in slivers lengthways and stick rather closely into the pudding, then take a pretty bunch of holly and stick into the top.

The Sauce—One pint milk sweetened to taste, brought to a boil and thickened with the yolk of 1 egg and 2 teaspoonfuls of corn-starch, and whatever flavoring you prefer. The real English way is a dash of brandy.—Mrs. Melville Johnston.

PLUM PUDDING.

One cup of suet dredged smoothly in flour, 2 cups of raisins and 1 cup of currants, rubbed in flour; 1 cup of buttermilk, 1 teaspoonful of soda and part of a teaspoonful of cream of tartar, nutmeg, allspice and cloves ground, 2 cups of A sugar and one-half cup of molasses; steam 5 hours.

Sauce—One pint water, 1½ cups sugar, one-half cup butter, 1 tablespoonful flour; flavor with oil of lemon to taste.—Mrs. H. J. Maynard.

THE CHRISTMAS PLUM PUDDING.

Put into a big bowl 1 cupful each finely chopped suet, seeded raisins, cleaned currants and granulated sugar, 3 cupfuls soft bread crumbs and 1 cup each of shredded citron and orange peel; add 4 eggs one by one, each being mixed thoroughly with the other ingredients before the next is added. Follow with one-half cupful milk, one-quarter cup brandy, 1 teaspoonful cinnamon, 1 teaspoonful mixed nutmeg, clove and allspice and the grated yellow rind of one lemon. Mix thoroughly, using the hands, then fill into a large buttered mold, leaving but little room for it to swell. Tie a thickly greased and floured cloth or a piece of oiled paper over the top and fit on the cover tight. Put into a steamer or arrange cords so that it may be suspended from the inside of the cover of the kettle in which it is boiled. The boiling water should reach almost to the top of the bowl. Boil 7 hours steadily, taking care that no water boils into the pudding, and that the water is boiling when the pudding goes in. Christmas day the pudding can be reheated in the mold in which it was made. When sending to the table, stick a sprig of holly on the top, put a border of blanched split almonds around the edge and pour over the pudding a quarter cupful of brandy or rum, to be set on fire just as this dessert is brought into the dining room. This pudding should be made several weeks before Christmas, because it will be far more delicious than if made just in time for the dinner.—Emma Paddock Telford in Washington Star.

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Place your order, we do the rest"

BLACKBERRY JAM PUDDING.

Three-fourths cup butter, 1 cup sugar, one-half cup flour, 1 cup blackberry jam, 3 eggs, 5 tablespoons sour milk, 1 teaspoon soda, 2 teaspoons baking powder. Bake in slow oven. Serve with following sauce: One cup brown sugar, 1 tablespoon butter, 2 tablespoons flour, 1 pint boiling water, 1 teaspoon vanilla.—Mrs. A. Ingersoll.

JAM PUDDING.

One egg, one-half cup sugar, one-half cup sour milk or cream, 1 large cup flour, one-half cup jam, 1 teaspoon soda, 1 tablespoon butter, 1 teaspoon cinnamon, one-fourth teaspoon of cloves and nutmeg to taste. Bake in pudding dish. Good with whipped cream.—Martha.

HINGHAM PUDDING.

One-half cup molasses, one-half cup water, $2\frac{1}{2}$ cups flour, one-fourth cup butter, one-half teaspoon soda, spices and raisins. Steam 1 hour.

Sauce—One cup pulverized sugar, one-half cup butter. Beat to a cream and add beaten whites of 2 eggs.

MOLASSES PUDDING.

One cup New Orleans molasses, 1 cup flour, one-cup water, 1 teaspoon soda, 1 egg. Mix well, steam in cups (half filled) for 1 hour. Do not open steamer while cooking. Serve with Hard sauce.

Hard Sauce—1 cup sugar, one-third cup butter, white of 1 egg; cream, butter and sugar, then beat in white of egg. Flavor just before serving.—Mrs. W. H. Brigham.

WINE PUDDING SAUCE.

One teacup sugar, one-fourth cup butter beaten to a cream. Beat 1 egg very light and stir all together; add one-half teacup boiling water and wine to taste, mix and set in boiling water. It must not be put on top of stove nor be boiled.—Mrs. Benner.

SAUCE.

One small cup of sugar, 1 egg, 1 tablespoonful of flour, 2 table-spoonsful of cold water, piece of butter size of a walnut; beat all together and pour into one-half pint of boiling milk (or water). Flavor.—Mrs. Frank A. Hamilton.

SCALLOPED APPLE PUDDING.

Cut 1 small stale baker's loaf in halves, remove all soft part, and crumb by rubbing through a colander. Melt one-fourth of a cupful of butter, and add to bread crumbs, stirring lightly with a fork. Cover bottom of buttered pudding dish with buttered crumbs, and add 2 cupfuls of sliced apples. Sprinkle with one-eighth of a tea-

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our guarantee

spoonful of grated nutmeg, three-fourths of a tablespoonful of juice, and a few gratings from the rinds of a lemon. Repeat, cover with remaining crumbs, and bake 40 minutes in a moderate oven. Cover at first to prevent crumbs from browning too quickly. Serve with sugar and cream.

BAKED APPLES.

Wash and wipe the apples; remove the cores, stand them in a granite or earthenware dish; fill with sugar each space from which the core was taken; cover the bottom of the dish with water and bake in a moderate oven at a temperature of 280 degrees Fahrenheit until the apples are perfectly soft, but whole. Baste three or four times during the cooking. Serve warm with cream and sugar.—Mrs. D. H. Forbes.

APPLE DUMPLINGS.

Make a dough as for baking powder biscuits, except about double the amount of shortening. Pare the apples and cut in halves. After removing the core fill in with sugar and wrap with a piece of rolled dough. Place the dumplings in deep buttered pan and sprinkle with handful of flour; then add lumps of butter, sugar and grated nutmeg; cover with boiling water and bake until the apples are thoroughly done. Serve with the sauce made with the dumplings.—Mrs. Candace Anderson.

Aluminum dispels darkness by making work light.

APPLE FOLLY.

Bake 6 large tart apples until tender, remove skin and seed, then when cold add to each cupful of pulp the whites of 2 eggs, 1 cup sugar, 1 teaspoon vanilla. Beat together 1 hour. Serve with custard made with yolk of 2 eggs, 1 cup sugar, 1 pint milk, 1 teaspoon vanilla. When ready to serve put sauce in dish and pour custard over.—Miss Ida Gibson.

TAPIOCA CUSTARD.

Two tablespoons pearl tapioca, 1 pint milk, 2 eggs, one-third cup sugar, pinch salt, one-half teaspoon vanilla, one-half cup hot water; soak the tapioca in the water until it absorbs it all, add the milk and cook in double boiler until tapioca is soft and translucent; add yolks, sugar and salt, then add the whites well beaten and vanilla and set away to cool.—Mrs. E. T. Paul.

Ohio's Pride Ham Roll for the meat course at home or the
dainty luncheon

GRAPE GELATINE.

One-half box Knox gelatine dissolved in 1 cup cold water. Mix separate from above 1 cup grape juice, three-fourths cup sugar, juice 1 lemon; add 1 cup boiling water to gelatine. Mix all together, stir and beat until sugar dissolves.—Mrs. Ingersoll.

DELMONICA APPLES.

One-half pint sugar, make a syrup; put in 1 quart of pared apples, boil until tender and clear, then put in the apples 1 quart canned peaches without the juice, boil a few minutes, take apples and peaches, drain from juice. Take 1 dozen macaroons rolled fine, 1 pound of blanched almonds chopped fine; put the fruit and almonds on layers in a baking dish with butter and on top the macaroons. Bake about 20 minutes.—Martha Koarress.

MOCK CHARLOTTE RUSSE.

Moisten 1 rounded tablespoonful of cornstarch in one-fourth of a cup of cold water; pour over one-half pint of boiling water. Add 1 cup of sugar and boil 1 minute. Pour while hot over the well beaten whites of 3 eggs, pour into moulds and harden.

Sauce—Make a custard of the yolks of 3 eggs, beaten with 4 tablespoonful of sugar. Add a pint of scalded milk, cook in double boiler until mixture thickens; remove from fire immediately, flavor with vanilla. Serve in sherbert glasses with sauce around it and if you wish place a nut or cherry on top.—Mrs. C. E. Turner.

NEAPOLITAN DESSERT.

One-fourth pound blanched almonds, 1 dozen marshmallows, 1 dozen candied cherries, one-half dozen macaroons; clip all in small pieces with scissors. One tablespoon gelatine dissolved in one-fourth cup cold water, add one-fourth cup boiling water and 1 cup sugar. Mix all together, add 1 pint whipped cream and mould.—Mrs. J. Twigg.

APPLE TAPIOCO.

Boil half cup of minute tapioca in 3 cups hot water until clear. Have ready in buttered baking dish 3 large tart apples pared and sliced, with one-third cup of sugar and juice of half a lemon; add tapioca and bake until done. Serve with whipped cream.—Mrs. Pugh.

RICE SNOWBALL.

Cook 6 tablespoonful of rice until tender, sweeten with 2 tablespoonful of sugar and add a pinch of salt. Pile on a low, flat dish. While hot have the white of 1 egg beaten with 1 tablespoonful of sugar, spread over the rice; set in the oven to glaze but not brown.

Don't forget the lard in your baking, but see that it's
Ohio's Pride brand

The Sauce—Stir together the yolk of 1 egg, 1 teaspoonful of flour, 2 tablespoonful of sugar thinned with 1 tablespoonful of water, then beat to a cream. Stir this into 1 cupful of boiling milk and flavor to taste.

BREAD PUDDING.

One quart of new milk, 3 eggs, 1 dozen raisins, nutmeg to flavor. Line a baking dish with stale bread, cutting off the crusts. Fill the dish with the custard, cover with oiled paper, put in steamer and steam till custard sets.—Mrs. C. Weigand.

PLANTATION PUDDING.

One quart new milk, 2 tablespoons rice, 2 tablespoons sugar, one-half cup raisins, one-half nutmeg. Bake 2 hours, very slow.—Mrs. C. Weigand.

CARAMEL A-LA-MODE.

Three cups of dark brown sugar, 4 tablespoonful of cornstarch, 2 cups of boiling water and 1 of cold to mix with the cornstarch. Put in double boiler and allow it to thicken. Flavor with vanilla and serve with raw or whipped cream.—Mrs. C. E. Turner, Oklahoma City.

CARAMEL CREAM.

Two cups dark brown sugar, butter size of egg, 1 cup fresh milk, 1 tablespoonful corn starch wet with milk, vanilla. Melt butter and sugar till very brown, almost scorched; pour in milk and stir until creamy, then put in cornstarch. If it doesn't thicken use more cornstarch. Flavor and serve with cream. Milk must be strictly fresh or it will curdle. Walnut meats chopped and sprinkled on top is an improvement.—Mrs. F. A. Stallman.

PRACTICAL RECIPE FOR COOKING RICE.

One cup of rice (well washed), 3 cups of boiling water, scant teaspoon of salt, a saltspoon of lard. Wash rice through at least six waters or until all cloudiness is removed. Drain thoroughly. Bring to the boiling point three brimfull cups of water. Add the salt, and the tiny bit of lard. When water is boiling briskly add the rice gradually so as not to stop the boiling. Don't stir. The grains should be kept moving by the boiling water. It will take about 15 minutes for the rice to fully absorb the water. During this time keep the cover on, but slightly pushed to one side. At the end of the 15 minutes the grains should be soft, not the least gritty. Remove the cover and at the same heat let dry out for 5 minutes. If cooking on gas stove at the end of the 5 minutes, lower gas and let the drying out process continue for 20 to 30 minutes longer. If cooking on a wood or coke stove, at the end of the 5 minutes, place cooked rice

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on back of stove or in oven to dry out. By cooking rice in this manner, every bit of nutriment is retained at a minimum cost of effort. Each grain will be puffed to almost three times the size of the uncooked grain. Always cook rice with a lid over the flame. On gas stoves an asbestos lid is recommended. Never stir rice while cooking. A sharp knife passed around the edge of the pot after the drying process starts is recommended. If lard is objected to it can be omitted. It is supposed to lessen the danger of burning, to prevent the water boiling over and lends a brilliancy to the cooked product. A porcelain-lined iron pot is the best for cooking rice, as it lessens the danger of burning. However the precaution of the lid being used reduces to a minimum this danger.

RICE CUSTARD.

One cup of boiled rice, 2 eggs, 2 cups of milk, one-half cup of sugar, 1 teaspoon of butter, vanilla or nutmeg to taste. Beat eggs and sugar and butter together. Add to the beaten eggs, sugar and butter; then add hot milk and stir thoroughly. Sprinkle with nutmeg or add vanilla and bake in a pan of water until brown.

RICE COOKED IN MILK.

A very luxurious way of cooking rice is to substitute milk for water. Boil the milk before adding the rice and proceed as in directions for practical cooking of rice.

RICE PUDDING.

Four tablespoons of rice cooked until a little tender. Add to 1 quart of milk, 3 teaspoons flour, 3 tablespoons of sugar, pinch of salt, flavor with nutmeg, cup raisins. Cook in slow oven until done.—Mrs. George D. Cross.

A RHYMED RECIPE FOR RICE PUDDING.

This is from a grandmother's scrap-book and highly recommended:

One quart of milk to make it nice,
Only nine teasp' of rice,
Nine teasp' of sugar, too,
Also a pinch of salt mixed through.
Two teasp' of any flavor
Of which you want the dish to savor;
I, by my own idea possessed,
Consider that lemon is the best,
Baked for two hours—not fast, not slow,
But in a moderate oven—so
When it is done it ought to seem
Thick as the richest kind of cream.

—Amanda C. Harriman.

**Ohio's Pride Ham Roll for the meat course at home or the
dainty luncheon**

SOUTHERN RICE PUDDING.

The rice should be prepared on the day before it is to be served. Into 1 quart of milk stir 4 tablespoonsful of uncooked rice, add 1 cup of coffee sugar, butter the size of an egg, $1\frac{1}{2}$ cups raisins; flavor with vanilla and grate a little nutmeg on top; bake in a very slow oven until the rice is cooked, take out of oven while the milk is still creaming upon insertion of spoon. If cooked too long the pudding will be dry when cold. The success of this dish depends upon the care and skill of the cook. It should be eaten cold with cream.—Mrs. Benham.

STEAM PUDDING.

Two cups chopped bread, 1 cup sweet milk, 1 cup raisins, one-half cup New Orleans molasses, one-half cup suet (chopped), one-half teaspoonful soda, 1 egg, 1 teaspoonful cinnamon, one-half teaspoon cloves, a pinch of mace and salt; boil 2 hours in pudding boiler.

Sauce—One-half cup of butter, beaten to a cream, with a cup of granulated sugar. Just before serving pour on a cup of boiling water.—Mrs. Harvey Taylor.

**Fifteen pieces of "Wear-Ever" Alumi-
num cooking utensils for \$3.65. Bell, N. 380.**

CHERRY PUDDING.

Two cups flour, 2 teaspoons baking powder, a little salt; stir with water until a thin batter. Put a little butter in some cups, partly fill with alternate layers of cherries and batter. Place cups in a steamer and steam 1 hour. Serve with the following sauce: One-half cup of sugar, one-half cup of butter, 1 tablespoonful of flour, one-half cup of cherry juice and one-half cup of water. Let come to a boil.—Mrs. Horace Maynard.

CHOCOLATE PUDDING.

After 1 pint of milk has come to a boil add 2 tablespoons corn-starch, 2 of grated chocolate and half a teacup of sugar. Boil until it thickens, turn into molds, flavor to taste. To be eaten with cream.—Mrs. George H. Barker.

CHOCOLATE PUDDING.

Three eggs (yolks), 1 cup of sugar, 8 tablespoons sweet milk, one-fourth cake of Baker's chocolate (melted), 1 cup of flour, 2 teaspoons baking powder. Beat the whites of eggs very light and add to this. Steam 1 hour and serve with cream sauce.—Mrs. Lincoln Elliott.

A treat in meat—Ohio's Pride Ham Roll

COCOANUT PUDDING.

One pound sugar, one-half pint cream, 4 eggs, 2 tablespoons grated bread, 2 tablespoons melted butter. Flavor and bake in a rich paste.—S.

CREAM PUDDING.

Three eggs, two-thirds cup of flour, 1 pint milk. Save out whites of 2 eggs for top. Flavor with vanilla and eat with cream. Sweeten latter a little; add a little speck of salt.—Miss Alice Keene.

CREAM PUFFS.

One-half cup butter, 1 cup hot water, boil together; while boiling stir in 1 cup sifted flour, take off stove and beat to smooth paste, let cool, then break in 3 eggs and beat 5 minutes; drop in spoonfuls on buttered tins and bake 25 minutes.

Custard—One cup milk, one-half cup sugar, 3 tablespoons flour, 1 egg, salt; make paste of milk and flour, add other ingredients and cook like custard; flavor with vanilla; fill cakes when cold.—Mrs. Fred R. Maish.

CHARLOTTE RUSSE.

One pint thick cream, 4 eggs, beaten separately; 1 cup sugar (granulated), beaten with the yolks thoroughly, add one-half box Cox's gelatine, 1 cup of cold water, soak for several hours, stir and place where it will warm slowly, set away to cool, but not thicken; place cream in a large bucket and place on ice, whip with an egg beater, add gelatine to yolks of eggs, cream, and last the whites, with flavoring.—S.

FRENCH CUSTARD.

One quart of milk, 4 eggs, one-half box Cox's gelatine, 8 tablespoons sugar; dissolve gelatine in 1 pint milk (soak 1 hour), add the other pint milk and put over fire; when boiling hot stir in the yolks of eggs, well beaten, with 4 tablespoons of sugar, until it is the consistency of custard; then stir into the whites previously well beaten 4 tablespoons sugar; mix well and pour into mold; set on ice or in a cold place.—Mrs. E. W. Seeds.

FRUIT GELATINE.

One-half box of gelatine (Cox's), dissolved in one-half pint of cold water; let stand 1 hour, then pour one-half pint of boiling water over it, sweeten with 2 cups of sugar, flavor with the juice of 2 lemons, strain into a dish into which you have sliced one-half dozen bananas and 3 oranges; set in a cool place and stir occasionally to mix the fruit. Is very nice served with whipped cream.—Mrs. J. Douglass.

**Ohio's Pride Ham Roll—always ready; a trouble-saver;
economical, too**

PRUNE WHIP.

Fourteen prunes, chopped very fine; three-fourths cupful pulverized sugar, scant teaspoon cream tartar (put into prunes), whites of 4 eggs, beaten very stiff; mix all together carefully, fill in baking dish and set it in a shallow pan of boiling water in the oven; bake 20 minutes, being careful not to scorch. Serve cold, but do not let stand over 1½ hours. Serve with cream.—Mrs. Baker.

PRUNE WHIP.

Two cups silver prunes, three-fourths cup apricots, 1 quart water, 1 cup sugar; cook prunes and apricots till seeds drop out; cool, then return to fire, add sugar and cook to a thick paste. Serve with custard made of 2 eggs, 1 pint of milk, 1 tablespoonful of sugar, 2 tablespoonfuls of flour. Place prunes in a dish, cover with the custard and cover this with whipped cream.—Mrs. Otto L. Hoffman.

SOFT CUSTARD.

One pint milk, yolks of 3 eggs, 3 tablespoons of sugar, one-eighth teaspoonful of salt, one-half teaspoonful flavoring; scald milk, beat yolks, add sugar and salt, pour hot milk on eggs, then put back on stove and cook, stirring all the time. Serve hot or cold.—Mrs. S. D. Wagner.



Milk can be boiled in a "Wear-Ever" sauce pan without scorching or burning.

MAPLE MOUSSE.

Whip 1 pint of thick cream, beat the yolks of 4 eggs light. Put in a sauce pan 1 large cup of maple syrup, stir in the yolks, place over the fire and stir until thick. Take off stove and stir until cold and light; add one teaspoon dissolved gelatine, then cream beaten in lightly. This makes 2 glasses. Place on ice.—Mrs. George H. Barker.

MAPLE PARFAIT.

Yolks of 3 eggs, one-half cup of maple syrup. Beat eggs light,

Ohio's Pride Lard, kettle rendered, nothing but lard

add syrup and heat as you would custard. When cold add 1 pint of whipped cream, stirring gently. Pour into mold, pack in ice for 3 or 4 hours or freeze.—Mrs. George D. Cross.

ORANGE AND BANANA DESSERT.

Peel and slice the bananas lengthwise, cutting into 3, using 3 bananas to 5 oranges. Remove the pulp from the oranges, getting rid of all the white skin; slice. Make a syrup of one cup of sugar and three-fourths of a cup of water and pour over the fruit while hot. Set aside until cool and put on ice to chill.—Mrs. Horace Maynard.

ORANGE ROLY-POLY.

Make a soft dough with one pint of flour, one tablespoonful lard, one saltspoon of salt, one-half teaspoon of soda, one teaspoon of cream of tartar, mixed with sufficient cold water to make it stick together. Roll in oblong sheet and lay thickly over it three oranges that have been peeled, sliced and seeded. Sprinkle liberally with white sugar and scatter one teaspoon of grated orange rind over all and roll closely, folding ends to secure syrup. Tie in a floured cloth, allowing room to swell. Boil 2 hours or steam $2\frac{1}{2}$ hours. Serve with lemon sauce.

DESSERT.

One large cup orange juice, one-half of a lemon, 1 cup sugar in the juice, one-half pint whipped cream, one-half cup chopped nuts. Pack in ice 4 hours; turn on platter and serve. Use ice generously.—Elizabeth Reed.

PEACH COBLER—DELICIOUS.

Pare peaches: leave whole. Do not remove the seeds. Place in pan in which it is to be baked. Pour a very little water over them. Let steam over a slow fire for a short time, then add one large cup sugar and lump of butter; let simmer down to a syrup, then have ready following crust: One pint sifted flour, 1 teaspoon butter, salt, a teaspoon sugar. Mix with a teaspoon baking powder, moisten with ice water, roll out shape of vessel, make a hole on top, sprinkle with sugar, place on top of peaches, bake 30 or 40 minutes. Serve with good cream.—Mrs. Horace Maynard.

SHORT-CAKE.

One egg, 1 cup soft white sugar, three-fourths cup milk, $1\frac{1}{2}$ cups flour, 1 tablespoon butter, 2 teaspoons baking powder. Bake in two layers, put together with boiled frosting and berries between and on top.—Mrs. J. Twigg.

Ham Roll—Company drops in unexpectedly; cook is out of sorts; no one to send to store; happy thought—there's some Ham Roll in the pantry

SHORT-CAKE.

Two cups of flour, 2 teaspoons of baking powder, one-half teaspoon of salt, 2 teaspoons of sugar, one-half cup of butter, milk enough to make a soft dough. Bake in separate pans and put fruit sweetened between the 2 layers of crust. Serve with sauce.

Sauce—Two tablespoons of butter, 1 level tablespoon of cornstarch, 1 cup of sugar, add a cup of boiling water and boil five minutes. Remove from the stove and add a teaspoon of lemon juice and fruit juice.—Mrs. Newlove.

STRAWBERRY SHORT-CAKE.

Work into 1 pint of flour a lump of butter size of an egg and a level teaspoon salt, add 3 tablespoons sugar, 1 well beaten egg, 1 cup thick, rich sour milk, to which has been added one-half teaspoonful soda. Mix just stiff enough to handle, roll in 2 sheets with plenty of flour. Lay in a pan one on top of the other; bake, split open, pile fresh berries inside and on top. Serve with cream.—Mrs. Clara Brenholts.

STRAWBERRY SHORT-CAKE.

Three cups flour, one-half teaspoon salt, one-third cup butter, yolks of 2 eggs, 1 cup sweet milk, 2 teaspoons baking powder. Bake in two parts 15 minutes; spread with butter and sugar. Beat the remaining white and put together with two large quarts strawberries.

STRAWBERRY BAVARIAN CREAM.

One-fourth box Knox sparkling gelatine, one-fourth cup cold water, 1 cup strawberry juice and pulp, juice of half a lemon, one-half cup sugar, $1\frac{1}{4}$ cup heavy cream beaten solid. Soften gelatine in cold water 5 minutes; let dissolve by standing in hot water; strain into strawberry and lemon juice; add sugar and stir until dissolved, then set into ice water and stir until mixture begins to thicken; fold in chilled cream. Turn into mold lined with strawberries cut in halves; when chilled turn from the mold. Garnish with fresh berries and leaves.

PINEAPPLE BAVARIAN CREAM.

One can of shredded pineapple, add one cup of sugar and the juice of one lemon. Heat until sugar is dissolved then add one-half box of gelatine that has been soaked a short time in 1 cup of cold water. When the mixture is cold and commencing to set add 1 pint of cream which has been whipped stiff. Put in a mould and serve very cold with whipped cream. This is best made the day before wanted and kept in a cold place.—Mrs. Benner.

Our winning card—"Ohio's Pride Land"

BAVARIAN CREAM.

Put one-half box of gelatine into 1 pint of milk; cook in double boiler. When boiling, stir in the yolks of 3 eggs well beaten with 6 tablespoonfuls of sugar; stir until it thickens into a custard; flavor to taste and when cold stir into it the whites of three eggs beaten to a stiff froth. Serve with cream.—Mrs. E. M. Lisle, Oklahoma City.

MARSHMALLOW DRIP.

One pound marshmallows cut in squares; flavor with a few tablespoonfuls of sherry wine or fruit juices; add 1 pint whipped cream, stir lightly with fork. Serve in sherbet glasses with chopped nuts and Marachino sherry.—Mrs. Melville Johnston.

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Bread

*"'Tis not the vital question,
Pray, how much has she read?
But this is the inquiry—
O, can she make good bread?"*

BREAD.

Parboil and mash fine 4 good sized potatoes (do not use water potatoes were cooked in), stir into potatoes one-half cup sugar, 1 tablespoon salt and 3 pints cold water; use a little of this water to dissolve 1 cake Fleischmann's yeast; stir all together and let stand over night, then sift 3 quarts flour; make hole in center, pour in the yeast, stirring until a thick batter, cover and let rise 1 hour, then work into a sponge; let rise 1 hour, knead into loaves, put into pans and let rise 1 hour. Have oven hot to begin with, put bread in and bake with moderate heat three-quarters to 1 hour. If this is followed exactly and yeast is good you will always have good bread.—Mrs. H. N. Baker.

WHITE BREAD.

Scald 1 pint of milk and when lukewarm add a pint of lukewarm water. Add half a teaspoonful of salt, a small compressed yeast (Fleischmann's) cake dissolved in a quarter of a cupful of warm water; stir in sufficient white flour to make a batter that will drop from the spoon, beat thoroughly for 5 minutes, then continue adding flour until you have a dough; knead continuously for ten or fifteen minutes. When the dough is soft and elastic and without stickiness, rub with lard and put it into a bowl; cover and stand in a warm place, 75 degrees Fahrenheit, for 2 hours; then knead it again and let stand 1 hour in the same warm place. Cut into four loaves, mold into shape; place in greased pans, cover and stand in warm place for 1 hour, or until light. Bake in a quick oven, 360 degrees Fahrenheit, for 25 or 40 minutes. When taken from the oven turn out to cool on a rack or sieve in a position where the air will circulate around each loaf.—Mrs. D. H. Fobes.

WHITE BREAD (Quick Method.)

One cake Fleischmann's yeast, 1 quart lukewarm water, 2 tablespoonfuls sugar, 2 tablespoonfuls lard or butter, 3 quarts sifted flour, 1 tablespoonful salt. Dissolve yeast and sugar in lukewarm water, add shortening and half the flour, beat until smooth and elastic. Set to rise until light. Mould into loaves, place in well-greased pans, let rise until double its bulk. Bake 50 minutes.—Mrs. George Abernathy.

Ohio's Pride Lard—Results are certain, in all kinds of cooking

ZWIEBACK.

1 cake Fleischmann's yeast, one-half cup milk, scalded and cooled, 2 tablespoonfuls sugar, 2 eggs, one-fourth cup lard or butter, melted, 2½ cups sifted flour, one-half teaspoonful salt. Dissolve yeast and sugar in lukewarm milk. Add three-fourths cup of flour, beat thoroughly. Cover and set aside, in a moderately warm place, to rise for 50 minutes. Add eggs well beaten, butter, enough flour to make a dough (about 2 cups), and salt. Knead, shape into 2 rolls 1½ inches thick and 15 inches long. Protect from a draft and let rise until light, which should be in about 1½ hours. Bake 12 minutes in a hot oven. When cool cut diagonally into one-half inch slices. Place on baking sheet and brown in a moderate oven.

WHITE BREAD

One cake of dry yeast dissolved in one-half pint of tepid water, then add enough flour to make a stiff batter. Do this in the afternoon, let rise. In the evening boil 2 medium sized potatoes, mash and with potato water enough to make 1½ pints pour this over 1 quart of sifted flour; beat well. Keep in a warm place, well covered until morning, then add 1½ teaspoons of salt, 1 teaspoon of sugar and 1 tablespoon of lard. Then stiffen with two quarts of sifted flour, knead well on board. Put back in vessel, let rise until light, work down again. When light make into loaves, let rise until light and bake three-fourths of an hour.—Hannah Mason.

**The last cup of coffee from an Aluminum
Coffee Pot is as hot as the first.**

RAISIN BREAD.

One cake Fleischmann's yeast, 1 cup lukewarm water, 1 cup milk, scalded and cooled, 6 cups flour, three-fourths cup sugar, 4 tablespoonfuls lard or butter, three-fourths cup raisins, 1 teaspoonful salt.

Dissolve yeast in lukewarm liquid, add sugar and shortening with 2 cups of the flour. Let rise until light, then add raisins and rest of flour, and lastly the salt. Mold into loaves and let rise until double its bulk. Glace with eggs diluted with water; bake 45 minutes.—Mrs. George Abernathy.

MARY SMITH'S BROWN BREAD.

One cup of graham flour, 1 cup of rye flour, 1 cup of cornmeal, 1 cup of molasses, 1 teaspoon of soda, 2 tablespoons of butter, 1½ cups of milk. Beat well together and steam 3 hours.—Mrs. C. C. Bellows.

Always specify Ohio's Pride Lard on your grocery order, then
you get the best

BROWN BREAD.

Not quite 2 quarts graham flour, one-half cup of white flour, $1\frac{1}{2}$ cups brown sugar, 1 quart sour (or buttermilk) milk, $1\frac{3}{4}$ cups molasses, 2 teaspoons soda, dissolved in boiling water, salt. Bake $1\frac{3}{4}$ hours in very slow oven.—Mrs. W. H. Brigham.

BOSTON BROWN BREAD.

Three cups graham flour, $1\frac{1}{2}$ cups white flour, 1 cup Orleans molasses, 2 cups sour milk, 1 heaping teaspoon soda dissolved in sour milk, enough sweet milk to make the batter thin enough to drop from spoon; steam 2 hours in cans.—Mrs. F. E. Avery.

BOSTON BROWN BREAD.

One and one-half pint sweet milk, 2 cups corn meal, 1 cup wheat flour, 1 cup graham or rye flour, one-half cup molasses, one-fourth teaspoon soda in the molasses, 2 teaspoons baking powder, 1 egg, beaten well; steam 5 hours, then bake one-half hour to dry it.—Mrs. Sargent.

BROWN BREAD.

One-half cup of corn meal (scalded), 2 cups graham flour, 1 cup Orleans molasses, $1\frac{1}{2}$ cups sour milk, 1 heaping teaspoon soda, 1 teaspoon salt, 1 cup seeded raisins (if desired). Steam in 4 baking powder cans for 2 hours.—Mrs. Wm. Horn.

BROWN BREAD.

One and one-half cups graham flour, 1 cup white flour, one-half cup Orleans molasses, 1 cup sour milk, 1 level teaspoon soda, one-half teaspoon salt; add raisins. Bake $1\frac{1}{2}$ hours in baking powder cans.—Mrs. Elwood Bulen.

BROWN BREAD.

Beat 2 eggs, little salt, one-fourth cup granulated sugar, 3 cups sour milk, 2 level teaspoons of soda, pinch cream tartar, 3 cups graham flour, 2 cups wheat flour. Bake about 1 hour.—Mrs. Edwards, Phoenix, Ariz.

BROWN BREAD.

One cup sweet milk, one-third cup molasses, one-half teaspoon soda in molasses, 2 cups graham flour, one-half teaspoon salt in flour. Bake 30 to 45 minutes in slow oven.—Mrs. Albert Ingersol.

BRAN BREAD.

1 quart buttermilk, 5 large cups bran, 4 large cups flour, one-half cup baking molasses, 1 teaspoon salt, 2 teaspoons baking soda, one-half box raisins. Bake in three 1 pound coffee cans about 1 hour.—Mrs. Twigg.

Ohio's Pride Lard—Results are certain, in all kinds of cooking

OATMEAL BREAD.

To 1 pound of rolled oats, add 1 quart of boiling water, 1 tablespoonful of lard and salt to taste. When cool add one yeast cake dissolved in one cup of lukewarm water; also one-half cup of molasses and one-half cup of brown sugar. Mix with 2 quarts of white flour. Let stand until light, work down, divide in 3 loaves and bake in slow oven 40 minutes.—Mrs. W. J. Ewing.

CORN BREAD.

Mix and sift well three-fourths cup corn meal, $1\frac{1}{4}$ cups flour, one-fourth cup sugar, 5 teaspoons baking powder, one-half teaspoon salt. Then add 1 egg well beaten, 1 teaspoon melted butter and 1 cup of milk. Turn in shallow pan and bake 20 or 25 minutes.—Mrs. Benner.

CORN BREAD.

One and one-half cups of corn meal, $1\frac{1}{2}$ cups of flour, 2 heaping teaspoonfuls baking powder, one-half cup of sugar, one-half teaspoonful of salt, 1 large tablespoonful butter, melted, 2 eggs. Milk enough to make a stiff batter. Use half of this receipt for a small family.—Mrs. I. A. Morris.

CORN BREAD.

1 egg, tablespoon sugar, 1 tablespoon melted butter, 1 cup each of flour and meal, 1 cup sour milk, even teaspoon soda. Beat well. Bake quickly, about 25 minutes.

NUT BREAD.

One cup chopped mixed nuts, 1 cup sweet milk, 1 cup soft sugar, 1 egg, $3\frac{1}{2}$ cups flour, 2 heaping teaspoonfuls baking powder, 1 level teaspoonful salt. Stir all together, let stand 30 minutes, bake 45 minutes in slow oven.—Mrs. Benner.

NUT BREAD.

One pound of English walnuts (in shell), shell and chop, 4 cups sifted flour, three-quarter cup sugar, 4 rounding teaspoons of baking powder, 1 teaspoon salt, 1 beaten egg, $1\frac{1}{4}$ cup sweet milk. Pour into a well-greased pan; let stand 30 minutes, bake 40 minutes.

BROWN NUT BREAD.

Two cups sour milk, one-half cup sugar, one-half cup molasses, 1 cup chopped nuts, 2 cups graham flour, 1 cup white flour, 1 teaspoon soda in hot water, 1 teaspoon salt; bake 1 hour.—Miss Ida Gibson.

NUT BREAD.

Two eggs, one-half cup butter, one-third teaspoon salt, $1\frac{1}{2}$ cup milk, 3 large cups flour, 4 teaspoons baking powder, one-half pound English walnuts (unshelled), or one-quarter shelled; grind coarsely. Place mixture in buttered pan and let rise 20 minutes. Bake very slowly 1 hour.—Adah Zeller.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard

SALT RISING BREAD.

One-half pint of milk, let come to a boil, stir in corn meal until not quite as thick as mush, little pinch of salt and sugar; set at noon, keep warm and let stand until next morning; when light it will crack open. Make a batter of lukewarm water and flour, mixing in the yeast; let rise by setting in warm water; mix in an old pitcher, then when it rises stir in a little more flour and warm water, let rise again, then mix up stiff and put into pans, let rise and bake; don't get too stiff; bake in quick oven. Nice for biscuit.—Mrs. Scheidler.

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Cookies and Small Cakes

*Oh, dear to our hearts are the memories of childhood
When mother made cookies for children to eat.
We thought that her fried cakes and doughnuts and sweet cakes,
And all of the goodies could never be beat.*

MARGUERITES.

One and one-half cups of granulated sugar, one-half cup water, 1 cup nuts, ground (10 cents worth), 2 tablespoons cocoanut, 4 marshmallows, whites of 2 eggs. Boil sugar and water until it threads, then stir it into the beaten whites, add nuts, cocoanut and marshmallows. Spread on buttered thin crackers or reception wafers and brown in oven.—Mrs. George D. Cross.

HERMITS.

One cup butter, 1 cup sugar, 3 eggs, 1 teaspoon soda dissolved in 2 tablespoons hot water; one-half teaspoon allspice, 1 teaspoon cinnamon, 1 pound walnut meats, three-quarter pound dates, chopped fine; 3 cups sifted flour. Drop in spoonful on buttered tin and bake in slow oven.—Mrs. F. A. Stallman.

HERMITS.

Two cups brown sugar, one-half cup black molasses, 2 eggs, 1 cup lard, 2 cups chopped raisins, 1½ cups sour milk, 2 small teaspoons soda, 1 teaspoon each cinnamon, allspice, cloves, and nutmeg; flour to make a thick batter. Put in pan and bake quickly.—Mrs. Horace Maynard.

ROCK COOKIES.

Three eggs, beaten separately; 1½ cups sugar, 1 cup butter, 1 teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, 1 pound raisins, 1 pound English walnuts (before shelled), 1 teaspoon soda dissolved in 1 tablespoon hot water; flour to make very stiff dough. Drop by spoonfuls in pan.—Mrs. J. Twigg.

COOKIES—ENGLISH ROCK.

One and one-half cups brown sugar, 1 cup butter and lard mixed, one-half cup butter-milk, 3 eggs, well beaten; three-quarter pound of raisins (chopped), pinch of salt, 1 teaspoonful of soda, 1 pound of English walnuts (chopped), 1 teaspoonful of cinnamon, 3 cups of flour.—Mrs. D. H. Dukes.

It is "Quality" that counts in "Ohio's Pride Bacon"

SUGAR COOKIES.

One cup of "Ohio's Pride Lard," 3 cupfuls sugar, 3 eggs, 1 cupful buttermilk, 2 cupfuls flour, 1 teaspoon soda (level), one-half nutmeg, grated; pinch of salt. Add enough flour to make a dough, easily handled. Sprinkle with granulated sugar and bake.

SOFT COOKIES.

Two cups sugar (1 brown and 1 white), 1 cup shortning, 1 cup sweet milk, 2 eggs, 1 teaspoon soda, 2 teaspoons baking powder, a bit of nutmeg and a bit of salt; $5\frac{1}{2}$ cups flour, or enough to make a soft dough.—Mrs. E. E. Cook.

OATMEAL DROPS.

Two eggs, beaten separately; 1 cup of sugar, two-thirds cup lard and butter mixed, 2 cups rolled oats, 4 tablespoons butter, milk or sour milk; 4 scant teaspoons cinnamon, 1 teaspoon soda, 2 cups flour.—Mrs. I. A. Morris.

SMALL CAKES.

Two tablespoonfuls of butter, $1\frac{1}{2}$ cups granulated sugar, 1 cup sweet milk, 2 eggs, just stirred in; $2\frac{1}{2}$ cups of flour, 2 teaspoons baking powder, 2 heaping tablespoons cocoa, 2 teaspoons vanilla.—Dorothy Lisle.

OATMEAL COOKIES.

One tablespoon butter, three-quarters cup sugar, $2\frac{1}{2}$ cups rolled oats, one-half cup walnuts, 2 scant teaspoons baking powder; vanilla. Drop from spoon.

CURRENT COOKIES.

One cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, one-half cup of hot water, 1 level teaspoon soda, one-quarter teaspoonful of nutmeg, 3 cups of flour, 1 cup of currants; lemon, butter and sugar, add well beaten eggs; then soda dissolved in hot water, then nutmeg and flour, and currants last. Drop on a well buttered pan from a teaspoon and bake in a moderately hot oven.—Mrs. W. J. Ewing.

GINGER COOKIES.

One cup of butter-milk, 1 cup of lard, 2 cups of molasses, 1 cup brown sugar, 2 eggs, 2 teaspoons of ginger, and 1 teaspoon of cinnamon; 2 teaspoons of soda. Beat soda and molasses together and add the last thing. Mix with flour to a soft dough; roll them and cut and bake.

GINGER COOKIES.

One pint molasses, one-half pint lard, one-half pint butter-milk, 1 cup sugar, 1 heaping tablespoon soda, 1 egg, 1 tablespoon ginger, one-

"Ohio's Pride Lard" is specially prepared for all cooking purposes

half teaspoon alum; thicken with flour, let stand over night, roll very soft. Beat 1 egg and add little molasses and rub over top after put in pans. Fine.

DOUGHNUTS.

To cook doughnuts properly, the fat should be the right heat; when hot enough it will cease to bubble. If the fat is not sweet and pure put in a few pieces of potatoes before frying the cakes.

Three cups of milk, 1 cup of soft sugar, 2 eggs, 3 tablespoonfuls of butter, 1 teaspoonful of salt, 2 heaping teaspoonfuls of Royal baking powder. Beat the eggs and sugar and butter well before adding the other ingredients. Fry in hot lard.—Mrs. P. A. Schneider.

POTATO FRIED CAKES OR DOUGHNUTS.

Two eggs, 4 small potatoes, boiled and mashed; 1 small cup sugar, little salt, one-half cup milk, butter size of walnut, 2 teaspoonfuls of baking powder. Make dough as soft as you can handle, roll out, cut and fry in deep fat.—Mrs. Stallman.

DOUGHNUTS.

One pint pulverized sugar, 4 eggs, butter size of an egg, 1 cup sweet milk, teaspoon essence of lemon, 2 teaspoons baking powder, flour to make stiff enough to roll out.—Mrs. N. A. Sims.

PEPPERNUITS.

Two pounds granulated sugar, 8 eggs; stir 20 minutes; add cloves, cinnamon, nutmeg, of each 2 teaspoonfuls; 2 tablespoonfuls of brandy, 2 teaspoonfuls of baking powder, enough of flour to mold stiff. Roll moderately thin, cut in molds, let lay over night. In the morning turn over, place in pans, touch center with a drop of brandy and bake immediately.—Mrs. Otto L. Hoffman.

SPRINGERS.

One pound powdered sugar, 4 eggs, 2 drops of anise oil, rind of lemon to taste. Beat yolks and whites separate, turn together and add sugar; beat one-half hour. Add enough flour to stiffen (about 1 pound), one-third teaspoon hartshorn. Mix soft, cut in forms, lay on damp cloth over night. Bake in moderate oven.—Mrs. Otto L. Hoffman.

SAND TARTS.

Two cups sugar, 1 cup butter, 4 eggs, leaving out the yolk of 1. Beat the butter and part of the sugar together and the remainder with the eggs; 1 tablespoon water, one-half teaspoon baking powder; mix thick enough to roll thin, cut in squares, sprinkle with granulated sugar and cinnamon. Press small hickorynut meats thickly over the top and bake a light brown.—Mrs. Clara Brenholts.

Never mind about the butter, Ohio's Pride Lard fills the bill

BOSTON COOKIES.

Cream 1 cup of butter and add gradually $1\frac{1}{2}$ cups sugar and 3 eggs, well beaten; add 1 teaspoon soda dissolved in $1\frac{1}{2}$ tablespoons hot water, and $3\frac{1}{4}$ cups flour in which has been sifted one-half teaspoon salt and 1 teaspoon cinnamon. Then add 1 cup chopped nut meats (hickory or English walnuts), one-half cup currants and one-half cup seeded raisins, chopped. Drop by spoonfuls 1 inch apart, on a buttered pan, and bake in moderate oven. Better if let stand a few days so that the fruit and nuts may penetrate the cookie.

COOKIES.

Two eggs, 1 cup sugar, one-half cup butter, 2 tablespoonfuls milk, 2 teaspoonfuls baking powder; flavor with vanilla and knead soft as possible.—Mrs. W. C. Cook.

COOKIES.

One and one-half cups shortening, $2\frac{1}{2}$ cups A coffee sugar, one-half cup cold water, 4 eggs, 2 teaspoons of baking powder, one-half teaspoon of soda, one-half teaspoon of salt, $5\frac{1}{2}$ cups of flour, 1 nutmeg.—Mrs. B. F. Miller.

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Cakes

*Many men of many minds,
Love these cakes of many kinds—
Cakes of silver, cakes of gold,
Cakes to eat—both hot and cold.*

ONE EGG CAKE.

One cup sugar, one-half cup butter, 1 egg, 1 cup sweet milk, 2 teaspoonfuls baking powder; flavor to suite taste. Beat the butter and sugar to a cream; add egg, beaten separately; flavor, and flour enough for a soft batter, with the baking powder mixed with flour. This makes 2 layers. Use lemon icing. Delicious.—Mrs. C. Weigand.

QUICK TEA CAKE.

One and one-half cups sugar, 1 cup milk, one-half cup butter, 2 eggs, 3 cups flour, 3 teaspoons baking powder.—Mrs. O. M. Evans.

ONE EGG CAKE.

One cup sugar, 1 heaping teaspoon butter, three-quarter cup sweet milk, 1½ cups flour, 1 egg, 2 teaspoonfuls baking powder; flavor to taste.—Mrs. O. M. Evans.

MARBLE CAKE.

One cup butter, 3 cups sugar, 1 cup sweet milk, whites of 8 eggs, well beaten; 5 cups flour, 3 teaspoons baking powder. After well mixed, take 1 cup batter, add 1 teaspoon cloves, 2 of cinnamon, one-half nutmeg; put in one-half of the white and then all the dark, and the rest of the white and bake 1 hour.—Mrs. O. M. Evans.

PORK CAKE (FINE).

Two pounds raisins (seeded), 2 pounds currants, 1 cup walnut meats, one-half pound candied lemon peel (chopped fine), 2 cups molasses, 2 cups sugar, 1 teaspoon each of cloves, cinnamon and allspice. Mix all together thoroughly. Have 1 pound of clear fat pork ground fine, dissolve in 1 pint of boiling water; mix with the other ingredients. Dissolve 1 teaspoonful of soda in water and pour into the mixture; add enough flour to make a very stiff batter. Bake 1½ hours in a moderate oven.—Mrs. Horace Maynard.

COFFEE CAKE.

One cup butter, or half lard; 1 cup sugar, 1 cup New Orleans molasses, 1 cup strong coffee, 2 teaspoons soda in molasses; 4 cups flour, one-half cup raisins, one-half cup currants, 1 teaspoon cin-

riam Roll—Company drops in unexpectedly; cook is out of sorts;
no one to send to store; happy thought—there's some
Ham Roll in the pantry

namon, ginger, allspice and cloves. Bake 1 hour or more in 2 bread
pans.—Mrs. R. C. Turner.

BLACKBERRY JAM CAKE.

Three eggs, 1 cup of sugar, three-quarter cup of butter, 3 table-
spoons of sour cream, 1½ cups of flour, 1 cup of blackberry jam, 1
teaspoon of soda, 1 teaspoon of allspice, 1 teaspoon of cinnamon, 1
nutmeg. Bake in layers with icing between.—Mrs. C. C. Bellows.

FRUIT CAKE—REAL THING.

One pound of butter, 1 pound brown sugar, 12 eggs, 1 glass (one-
half pint) currant jelly, 1 glass (one-half pint) sherry wine, 1 cup
New Orleans molasses, 1½ pounds candied orange and lemon peel,
2 pounds flour, 1 pound currants, 1 pound figs, 1 pound dates, one-
half pound candied cherries, one-half pound nuts; all fruit to be
chopped excepting cherries and currants. Cream the butter and
sugar, add the eggs, well beaten; jelly, wine and fruit. Before
putting in the fruit add to it one-half the flour dredging and mixing
well. To the other half of the flour add teaspoon cinnamon, one-
quarter teaspoon ground cloves, two-thirds teaspoon allspice, 1 tea-
spoon salt, 1 nutmeg, a dash of cayenne and black pepper. To the
molasses add a teaspoon of soda dissolved in warm water. Mix well,
put into pans lined with buttered paper. Bake in a moderate oven
for 2 hours. This recipe will make six cakes, weighing about 2
pounds each when baked.—Mrs. C. Weigand.

See that you get the "Wear-Ever" trade
mark when buying cooking utensils.

PRESIDENTIAL FRUIT CAKE.

The most delicious of all fruit cake is called the "Presiden-
tial Fruit Cake," because it has been used upon three presidential
tables at Christmas time, and is a White House favorite. If your
family is not large I would advise that you divide this recipe in half:
1 pound butter, 1 pound sugar, 1 pound flour browned and sifted;
12 eggs, beaten separately; 5 pounds seeded raisins, and a half pound
shredded citron peel; 1 glass of grape juice, 1 teaspoonful of melted
chocolate, 1 pound crystallized cherries, 1 pound crystallized pine-
apple, 1 pound blanched almonds, cut fine; 1 pound shelled pecans,
cut small; 1 tablespoonful of powdered cinnamon, 1 spare table-
spoonful grated nutmeg, one-half tablespoonful of allspice, one-half table-
spoonful of powdered cloves, 2 teaspoonfuls of rosewater, 1 glass of
grape juice. Soak the almonds in the rosewater over night, and in

5600 cans of Ohio's Pride Lard sold to one firm last season; not a word of complaint—think of that

making the cake cream the butter and sugar together. Bake from 4 to 6 hours in a moderate oven. A glass of brandy can be substituted for the grape juice if desired.

BLACK FRUIT CAKE.

While the presidential fruit cake is dark, it is not the regulation "black fruit cake" for which several have asked recipe. For this use the following ingredients: 1 pound butter, 1 pound brown sugar, $1\frac{1}{4}$ pounds flour, sifted 3 times; 10 eggs, beaten separately, 2 grated nutmegs, 1 teaspoonful of soda dissolved in a tencup of dark molasses; 1 pound citron, 2 pounds raisins, 1 pound currants. Use enough of the amount of flour given to thoroughly powder and separate the fruit. Many housekeepers prepare their fruit a day ahead, flouring it and setting it aside to dry out a bit, which is a good idea. A very delicious white fruit cake is made as follows: 1 cup butter, 2 cups sugar, $3\frac{1}{2}$ cups of flour, sifted with 2 teaspoonfuls of baking powder; whites of 6 eggs beaten to a stiff froth, 1 teaspoon of rose-water. This is a layer cake, the filling for which contains the fruit and is made as follows: 1 pound pulverized sugar, stirred well into the whites of 3 unbent eggs; juice of 1 lemon, and one-quarter of a pound each of raisins, citron, figs, pineapple, preserved ginger, crystallized cherries, and pecan meats, all chopped fine. Another white fruit cake is the regulation pound cake with chopped citron, raisins and currants beaten into the batter. A pink fruit cake that is very pretty can be made by stirring a few drops of liquid carmine into the white fruit cake batter.

WHITE FRUIT CAKE.

One pound sugar, one-half pound butter, 1 pound citron, cut fine; 1 grated coconut, 1 pound flour, whites of 6 eggs, 1 cup sweet milk, 2 teaspoons baking powder, 1 pound blanched almonds ground fine. Flour fruit and add last.—Miss Ida Gibson.

WHITE CAKE.

One and one-half cups of sugar, three-quarters cup butter, whites of 6 eggs, 3 cups of flour, 3 teaspoonfuls of baking powder, one-half teaspoonful of vanilla, three-quarters cup of milk. Bake in 2 layers. Put together with lemon filling.—Mrs. I. A. Morris.

SILVER CAKE.

Cream 1 cup sugar, one-third cup butter; sift together $1\frac{1}{4}$ cups of sifted flour, one-half cup cornstarch, 2 teaspoons baking powder; one-half cup milk, whites of 3 eggs; add milk and flour to the creamed mixture, flavor; add the beaten whites.

Ohio's Pride Ham Roll for the meat course at home or the dainty luncheon

ICING.

Soak 1 dessertspoon of granulated gelatine in 2 dessertspoons of water for 5 minutes. Make boiled icing, add the gelatine when the syrup is poured over the egg. Beat until it begins to thicken, then spread between layers.—Mrs. B. E. Hyde.

SNOW CAKE.

One-quarter cup butter, 1 cup sugar, 2 eggs (whites), one-half cup milk, one and two-thirds cups flour, $1\frac{1}{2}$ teaspoons baking powder, one-half teaspoon vanilla. Cream butter, add gradually sugar and vanilla; eggs (whites) beaten to stiff froth and add; sift flour and baking powder together thoroughly and add to first mixture alternately with milk. Bake in moderate oven about 45 minutes.—Mrs. Pugh.

ANGEL FOOD.

Whites of 11 eggs, $1\frac{1}{2}$ tumblers of sifted granulated sugar, 1 tumbler sifted flour, 1 teaspoonful vanilla, 1 teaspoonful cream tartar. Sift the flour 4 times then add cream tartar and sift again. Measure flour before putting in cream tartar. Beat the eggs to a stiff froth, then add sugar lightly, then flour, then vanilla. Do not stop beating until you are ready to put in oven. Bake 30 minutes in a moderate oven, then fast for 15 minutes. Use pan that was never greased. Let it sweat out of pan.



Can you afford to run the risk of cooking utensils that chip off into the food? "Wear-Ever" is the remedy.

ANGEL FOOD.

The whites of 10 eggs, beaten to a froth; stir in this: $1\frac{1}{2}$ cups sugar, 1 teaspoon of cream tartar in 1 cup flour (sifted 4 times), 1 teaspoon vanilla; bake in slow oven. Do not grease your pans. When done turn bottom up and rest pan on 2 other pans.—Mrs. George Bellows.

DEVIL'S FOOD-CAKE.

Two cups extra C sugar, one-half cup butter, 2 eggs, one-half cup sour milk with a level teaspoonful of salt, one-half cake grated chocolate, one-half cup boiling water, $2\frac{1}{2}$ cups flour, 1 teaspoonful of baking powder mixed with flour.—Mrs. Byers.

A treat in meat—Ohio's Pride Ham Roll

DEVIL CAKE.

Three eggs, 3 cups brown sugar, one-half cup butter, one-half cup sour milk, one-half cup hot water, 1 heaping teaspoon soda, one-fourth cake baking chocolate, $3\frac{1}{2}$ cups flour.

DEVIL'S FOOD.

Four squares baker's chocolate grated and steamed in three-fourth cup milk, 1 cup sugar, yolk of 1 egg. Cook until smooth and set aside to cool.

Cake—One cup sugar, one-half cup butter beaten to a cream; add 3 well beaten eggs, one-half cup milk, 2 cups flour, with 2 teaspoons baking powder sifted in flour; add to the chocolate mixture.

MARSHMALLOW FILLING.

One cup sugar, one-half cup water, 5 cents worth marshmallows steamed over hot water; stir all together and spread between the layers. Exceptionally good.—Mrs. E. C. Irvine.

DEVIL'S FOOD CAKE.

Cream, three-fourth cup grated chocolate, one-half cup sweet milk, two-thirds cup dark brown sugar, yolk of 1 egg. Beat all together and work until like custard. One cup dark brown sugar, one-half cup butter, one-half cup sweet milk, 3 cups sifted flour, 2 eggs. Mix and stir in above cream, add one level teaspoon soda dissolved in a little warm water. Bake in 2 layers; white icing on top and between layers. One level teaspoon of soda; if more it will spoil the cake.—Mrs. Carrie Weigand.

GOLD CAKE.

One-half cup butter, 1 cup sugar, 2 cups flour, 6 eggs (yolks), one-fourth teaspoon salt, 1 heaping teaspoon baking powder, grated rind and strained juice of 1 large orange. Mix dry ingredients: cream, butter and sugar; add well beaten yolks, orange rind and juice and flour. Bake in shallow pans in moderate oven.—Mrs. J. N. Douglas.

GOOD HUNGRY CAKE.

Cream, 2 cups of dark brown sugar and one-half cup of butter; then add to the well beaten yolks of 2 eggs 2 teaspoonfuls of cinnamon, 2 of allspice; then 1 level teaspoonful of soda dissolved in 1 cup of sour milk. Make real stiff.

Filling—Boil 1 cup of dark brown sugar and one-fourth cup of water to a thick taffy and add 1 cup of seeded raisins chopped fine. Beat the whites of 2 eggs to a stiff froth and stir in chopped raisins.—Mrs. Frank A. Hamilton.

Ohio's Pride Lard—"You want the best";
Place your order, we do the rest!"

MARTHA WASHINGTON CAKE.

1 cup sugar, 1 cup sweet milk, 2 cups flour, 1 egg, 2 teaspoons baking powder, 2 tablespoons butter.

Filling—One egg, one-half pint milk, 1 teaspoon cornstarch, 1 tablespoon flour, 2 tablespoons sugar. Scald milk, beat sugar, flour, eggs and cornstarch together into the milk, boil until thick; flavor, spread when cold.—Mrs. R. C. Turner.

MARSHMALLOW CAKE.

Two cups coffee A sugar, one-half cup butter, three-fourths cup sweet milk, whites of 6 eggs, 3 cups flour, 3 teaspoons baking powder, flavor. Cream, butter and sugar; sift flour and powder several times. Add milk and flour little at a time, and last the stiffly beaten whites of eggs and flavor.

Icing—One cup granulated sugar, 2 eggs (whites), one-half pound marshmallows. Make syrup thick enough to spin thread and beat and pour into the beaten whites of the eggs. Add the warm marshmallows and beat until all are melted; flavor.—Mrs. J. N. Douglas.

MRS. NED BARKER'S JAM CAKE.

One cup sugar, small one-half cup butter, 3 eggs beaten separately, 2 tablespoons sour cream, one-half teaspoon each of nutmeg, cinnamon, allspice and soda, 2 cups flour, 1 cup jam (added last). Use large measuring cup and make in two layers.

HOME NOOK SPECIAL.

One cup granulated sugar, one-half cup shortening, half and half, 1 teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, one-half teaspoon salt; cream together, then add 1 egg, cup sour milk with teaspoon soda; flour to drop from spoon; fruit as you like. Bake slowly.—Mrs. L. E. Pugh.

SPONGE CAKE OR JELLY ROLL.

Yellow of 3 eggs, 1 cup of granulated sugar. Beat eggs and sugar until cream all in the beating. One-half cup of water, flour to make a soft batter, 2 teaspoonfuls of baking powder. Bake in a very hot stove. Flavor to taste, add the beaten whites last.—Mrs. C. Weigand.

SPONGE CAKE.

The weight of 10 eggs (unbroken) in sugar, half the weight in sifted flour, the juice and grated rind of 1 lemon, a pinch of salt; plain white icing.—Mrs. George Bellows.

SPONGE CAKE.

Two cups of sugar with flavoring added. Put 4 eggs in this and beat until perfectly light; 2 heaping cups of flour with 2 teaspoons

**Ohio's Pride Ham Roll—always ready; a trouble-saver;
economical, too**

of baking powder, sifted several times, 1 teaspoon of vinegar or lemon juice; then add three-fourths cup of boiling water. Bake in a long pan, cut into two parts and put together with jelly or any icing you like.—Mrs. Brown.

SOFT GINGERBREAD.

One-half cup butter, 2 cups molasses (Duff's), 1 cup sugar, 4 cups flour, 1 cup milk, 4 eggs, 1 teaspoon baking powder, ginger, cloves and cinnamon to taste.—Mrs. J. Elwood Bulen.

GINGERBREAD.

One cup molasses, $2\frac{1}{4}$ cups flour, one-half teaspoon salt, 3 teaspoons butter, 1 teaspoon soda, one-half cup boiling water, $1\frac{1}{2}$ teaspoon ginger. Add molasses and butter to hot water, mix and sift dry ingredients and add to first mixture. Bake for one-half hour in a moderate oven.

SOFT GINGER CAKE.

One-half cup of butter, one-half cup of brown sugar, 1 cup of New Orleans molasses, 3 cups of sifted flour, 2 eggs well beaten, 1 teaspoon ginger, 1 teaspoon of cinnamon, 1 teaspoon of cloves and allspice, 2 teaspoons (level) of soda in a cup of boiling water, and bake not too quickly.—Mrs. H. C. Brown.

MRS. ROOSEVELT'S SPICE CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 4 cups flour, 4 eggs, 2 teaspoons baking powder, 1 teaspoon nutmeg, 1 tablespoon cinnamon, one-half package raisins.

SPICE CAKE.

Two cups brown sugar, 1 cup raisins, 3 cups flour, one-half cup butter, 1 cup sour milk, 2 eggs, 2 teaspoonfuls cinnamon, 1 teaspoonful nutmeg, 1 teaspoonful allspice, 1 teaspoonful baking soda.—Mrs. E. T. Paul.

CHICAGO SPONGE CAKE.

Two eggs beaten separately, 1 cup sugar, 1 cup flour, one-fourth teaspoon salt, 1 level teaspoon baking powder, three-eighths cup hot water, one-half teaspoon extract lemon. Beat yolks of eggs until thick; add gradually sugar and lemon and beat; add water, egg whites beaten stiff, and flour baking powder and salt sifted together. Fine.—Mrs. L. R. Pugh.

POTATO CAKE.

One cup butter, 2 cups sugar beaten to a cream, yolk of 4 eggs beaten, 1 cup mashed potato while warm, one-half cup milk, one-half

Our winning card—"Ohio's Pride Lard"

cup melted chocolate, one-half teaspoon nutmeg, one-half teaspoon cloves, 1 teaspoon cinnamon, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 cup nuts mixed with flour, then whites 4 eggs beaten stiff.

LOVER'S WEDDING CAKE.

A friend starts her new cook-book with the following: Lover's Wedding Cake—Four pounds of flour-of-love, half a pound of buttered youth, half a pound of good looks, half a pound of sweet temper, half a pound of self-forgetfulness, half a pound of powdered wits, half an ounce of dry humor, two tablespoonfuls of gentle argument, half a pint of rippling laughter, half a wineglassful of common sense. Put the flour-of-love, good looks and sweet temper into a well furnished house. Beat the butter of youth to a cream. Mix together blindness of faults, self-forgetfulness, dry humor, gentle argument and add to the above. Pour in gently, rippling laughter and common sense, work until well mixed, then bake gently forever.

POUND CAKE.

One pound pulverized sugar, 1 pound butter with enough taken off to grease the pan, 1 pound flour, 10 eggs, 1 spoon vanilla, one-half spoon baking powder, a little nutmeg. Beat butter and sugar to a cream, add 1 yolk at a time, then add flour and slowly add the beaten whites. Beat light and bake 1 hour or little more in slow oven.—Mrs. W. N. Weaver.

OHIO'S PRIDE CAKE.

Three teacups sugar and 1 cupful of "Ohio's Pride Lard," 4 eggs, a level teaspoonful of soda dissolved in a cup of sweet milk, 4 full cups of sifted flour, and lastly the grated peel and juice of a lemon. Bake in jelly tins, put together with lemon filling.

ALMOND CAKE.

Four eggs beaten light, 2 cups of sugar, 1 cup of butter; cream, sugar and butter; three-thirds cup of milk and water mixed, 3 cups of flour, 2 teaspoons of baking powder. Always use a measuring cup.

ALMOND FILLING.

One cup of sour cream, 1 cup of sugar, 1 tablespoonful of whisky, 1 tablespoon of vanilla, yolks of 2 eggs, 1 cup of almonds chopped. Mix cold.—Meda Warner.

GINGERBREAD.

Three-fourths teaspoon ginger, one-fourth cup butter, one-fourth cup sugar, 1 egg, one-half cup New Orleans molasses, $1\frac{1}{2}$ cups flour, one-half teaspoon soda in molasses, another one-half teaspoon soda in flour. Mix well and then add one-half cup of boiling water.—Mrs. Ingersoll.

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Columbus Industrial Exposition, 1910

Frostings and Fillings

*Spread on the top of a cake so sweet,
These will surely be good to eat.*

SOFT ICING FOR CAKE.

Take a scant cup of sugar, add three-fourths cup water; boil until it threads well from a spoon, remove from the fire, pour gradually over the well beaten white of 1 egg. Beat all well until stiff enough to spread; add a little vanilla and lemon mixed.

MARSHMALLOW ICING.

Heat 2 tablespoons of milk and 6 tablespoons of sugar over fire; boil 6 minutes without stirring. In double boiler heat one-fourth pound cut marshmallows. When very soft add 2 tablespoons boiling water, cook till smooth. Beat in hot sugar; keep beating till partly cool, add one-half teaspoon extract of vanilla. Use at once.

CHOCOLATE.

One cup sugar, 5 tablespoons sweet milk, 2 tablespoons fine shaved chocolate, butter size chestnut. Boil 3 minutes and stir until cold. Put on cake when both cake and filling are cold. If boiled a little too long add a few drops of milk while stirring.

**If the Liberty Bell had been made of
Aluminum, it would not have cracked.**

ORANGE.

Mix orange juice with confectioners' sugar, add a little lemon juice. Use for filling and top of sponge cake.

MAPLE CREAM.

Two cups maple syrup, one-half cup cream. Cook to soft ball; flavor with vanilla.

ICING.

One cup 4X confectioners' sugar, 1 teaspoon butter. Beat in cream or milk to make right consistency.

Always specify Ohio's Pride Lard on your grocery order, then
you get the best

BOILED FROSTING.

One cup sugar, 4 tablespoons boiling water. Boil until it will roll, but not brittle when dropped in water; then stir slowly in the white of 1 well beaten egg and beat until right consistency to spread easily.

NUT FROSTING.

Add any nuts to boiling frosting, after partially crushing them on mixing board. Blanch the nut meats by pouring boiling water over them, when the skins can be easily removed. Dry nuts in oven before rolling.

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Ohio's Pride Lard—Results are certain, in all kinds of cooking

Frozen Desserts

*Light as the clouds that float away,
Sweet as a rose on a summer's day;
Take me, try me, they will say,
I will repay your work away.*

ICE CREAM.

One pint thick cream, 1 pint new milk; sweeten to taste with pulverized sugar and flavor to taste; whites of 2 eggs and yolk of 1. Beat whites and yolks separately and mix all together, then freeze.—Mrs. H. C. Park.

ICE CREAM.

Dissolve one-third cup of gelatine in 1 cupful of boiling water, beat together the yolks of 2 eggs and one-half cupful of granulated sugar; add the gelatine, 1 pint of milk and 1 cup of sugar; heat the mixture in a double boiler, stirring constantly; strain through a cloth and set away to cool. Just before freezing add 1 teaspoon of vanilla and the whites of 2 well beaten eggs and 1 quart of cream. This will serve twelve people.—Mrs. B. L. Maynard.

ICE CREAM.

One quart good cream, 1 cup powdered sugar, 1½ teaspoons flavoring. To use fruit, add 1 pint or 4 or 5 peaches, mashed fine.—Mrs. E. France.

LEMON ICE.

One quart of new milk, 1 tablespoon vanilla, 1 pint granulated sugar; freeze two-thirds done, then add juice of 3 lemons (strained) and whites of 2 eggs, well beaten.—Mrs. H. C. Park.

LEMON ICE.

Five lemons, 1 orange, whites of 2 eggs, 2 teacups sugar (boil sugar in 2 pints water about 20 minutes), add 1 teaspoon of gelatine, dissolved; then fruit juice. When mixture is put in freezer add the whites, beaten.—S.

FROZEN FLOAT.

One quart new milk, 3 eggs, one-half cup of sugar; let come to just boiling point. When cold add 1 pint of thick cream, put in the freezer and freeze; flavor to taste.—Mrs. C. Weigand.

SAUCE FOR FROZEN FLOAT.

One cup of maple syrup, one-half cup of English walnuts, 1 spoonful over each dish of frozen float.

What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

LEMON SHERBET (WITH GELATINE).

One tablespoon gelatine, 6 lemons, $3\frac{1}{2}$ cups cold water, 1 pint sugar, one-half cup boiling water. Soak gelatine in one-half cup cold water for 20 minutes, then dissolve with the half cup boiling water, then put with the remaining cold water, lemon juice, etc., and freeze.—Mrs. Benzer.

LEMON SHERBET.

Juice of one-half dozen lemons, one-half gallon water, $1\frac{1}{2}$ pints of sugar. Mix well and freeze and when mushy add 1 pint of sweetened cream and mix well and finish freezing. Orange juice may be used in the same way.—Mrs. Brown.

CHOCOLATE ICE CREAM.

One quart cream, 4 ounces sweet chocolate, one-fourth teaspoon cinnamon, 1 teaspoon vanilla, 1 cup sugar. Boil cream, chocolate and cinnamon together, add sugar and vanilla. Puck in ice and freeze.—Elizabeth Reed.



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Confections

*Here's candy, Mirandy;
You'll find it quite handy
To have when the evening comes round,
Just give some to Andy;
He'll think you're a dandy,
The best that could ever be found.*

SEA FOAM CANDY.

Put 2 large cups of light brown sugar, 1 small cup of water into a sauce pan; heat gradually to boiling; boil without stirring until it forms a hard ball tested in cold water. Remove at once from the fire, and when the syrup stops bubbling stir gradually into the stiffly beaten white of one egg, beating constantly. Continue the beating until the mixture holds its shape, add vanilla, a cupful of English walnuts; pecans or hickory nuts may be added. Drop in rough shaped piles on paper or plates.

SEA FOAM CANDY.

One quart light brown sugar, 1 pint water. Cook until it crackles in water, then stir into beaten whites of 2 eggs. Add cup of nuts.—Mrs. George D. Cross.

DIVINITY FUDGE.

Two cups granulated sugar, one-half cup water, one-half cup corn syrup (Karo). Cook until it hairs, then beat with whites of 2 eggs. Chopped nuts may be added.—Mrs. Twigg.

DIVINITY.

First part—One cup granulated sugar, one-fourth cup water. Let boil until threads or hardens in water; a little cream of tartar. Second part—Three cups sugar, one-half cup water, 1 cup corn syrup. Cook like first. Pour first part over whites of 2 eggs well beaten, stir well. Pour in second part, beat until it stands alone, add one cup of nuts and 1 teaspoon of vanilla. Mold on plate, let stand a day or two and slice.—Mrs. Weigand.

MAPLE COCOANUT PRALINES.

Two cups maple sugar, one-half cup cream, 1 cup cocoanut, 2 table-spoons butter. Mix all together, boil until the whole is a mass of bubbles, pour on a buttered platter. Mark when cool.

ALICUMA CANDY.

Three pounds sugar, 1 pint glucose, 1 cup water. Boil until it cracks. Have ready 1 pound nut meats and whites of 4 eggs beaten

Every can of Ohio's Pride Lard that is sent out is backed by our guarantee

stiff; pour syrup slowly with eggs and add nuts. Beat thoroughly before putting in the nuts.—Frances A. Halm.

CREAM CHERRIES.

Make a small round ball of fresh cream, cut a strip of candied citron size of a cherry stem and put the ball of cream at one end, take a maraschino cherry, put one-half on each side of the cream ball.

UNCOOKED FRUIT CAKE.

Take one-half pound seeded raisins, one-half pound dates, one-half pound figs, 1 cup nuts, one-half cup citron, rind of one-half lemon, rind of one-half orange. Run all together through meat grinder, then knead 1 cup of XXXX sugar thoroughly through this mixture. Mold into a cylinder shape and serve in thin slices. To be eaten as candy.—Mrs. Stallman.

CANDY PUDDING.

Three pints granulated sugar, 4 tablespoons vinegar, not quite 1 pint water, butter size of walnut, soda size of pea, level teaspoon salt. Mix, set on stove, heat slowly at first, boil until drops will harden in water. When cool enough pull until it whitens, then mix in 1 grated coconut, half pound raisins seeded and chopped, half pound blanched and split almonds, half pound pecans or hickory nuts, half pound figs cut in strips. Place this in a mold in which a damp cloth sprinkled with cinnamon has been laid. When cold cover with melted chocolate. Makes about 6 pounds.—Adah Zeller.

MAPLE SUGAR CANDY.

Break into small pieces 1 pound of maple sugar and melt. Then add one-half cup of milk and half a cupful of cream until when a little is dropped into cold water it forms a soft ball. Take from the fire and stir until it begins to cream. Pour into a buttered dish, mark into squares and break apart when cold.

MOLASSES KISSES.

Boil together 4 cupfuls of granulated sugar, 1 cupful of molasses, 1 tablespoonful of butter and 1 teaspoonful of cream of tartar, until a bit of the mixture dropped into cold water will harden. Turn the candy into a deep buttered basin. So soon as it cools enough to permit it, cover the hands with confectioner's sugar and pull it into long, narrow strips. Take the shears and cut the candy into inch lengths, wrapping each piece in paraffin paper.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard

CANDIED DATES.

Two cupfuls of granulated sugar; one-half cup of water; pinch of cream of tartar. Boil together until a little dropped into cold water will become brittle. Drop the dates into the mixture about half a dozen at a time. When they are well covered with the sugar, place on buttered plates to dry. Nuts and figs may also be candied in this way.

HOARHOUND CANDY.

Steep 1 tablespoonful of hoarhound leaves in 1 cupful of boiling water. When the liquid becomes cold, strain and add 1 pound of granulated sugar and a teaspoonful of vinegar. Boil slowly, removing any scum that may come to the surface, but do not stir. Drop a little of the candy into cold water. When it becomes brittle pour the mixture into buttered tins.

WINTERGREEN CANDY.

Boil hard for about 3 minutes 2 cupfuls of granulated sugar and one-half cupful of water. Add 1 teaspoonful of wintergreen flavoring and heat until the candy begins to look white; then drop on buttered paper.

MOLASSES TAFFY.

Three cupfuls of brown sugar, 1 cupful of molasses, 1 tablespoonful of butter and 1 tablespoonful of vinegar. Boil these ingredients until, when tested in cold water, a little of the mixture forms a hard ball. If you prefer the taffy to be brittle do not remove until the candy cracks when dropped in the water.

MOLASSES GEMS.

The above recipe for taffy may be used for these. After the candy has been pulled, flatten out and spread with any fruit jelly. Press the two edges and ends tightly together. Pull out into a long, narrow strip and cut with the shears into inch lengths.

ALMOND BARS.

Take 2 pounds of light brown sugar and one-half cupful of water; add a pinch of cream of tartar, and when the candy begins to boil drop in slowly, stirring meanwhile, 1 pound of blanched almonds. Cook until the nuts are a light golden brown, then turn the mixture into a buttered pan about an inch deep. When almost cold cut into bars.

COCOANUT BARS.

Melt 2 cupfuls of sugar in 1 cupful of water. Then boil slowly without stirring about 10 minutes, skimming off the scum which comes to the top. Drop a little slowly from the spoon, and when a

**Don't forget the lard in your baking, but see that it's
Ohio's Pride brand**

fine thread clings to it the candy is done. Take it from the fire, add a pinch of cream of tartar, and beat until it is thick enough to mold easily in the hands. Add grated cocoanut, form into balls, brush over with white of egg, roll in the cocoanut and set aside to harden.

RIBBONS.

The above foundation may be used for these delicious candies also. Take equal parts of the cream and flavor with chocolate, vanilla, strawberry, coffee, lemon or anything desired. Cover the pastry board and rolling pin with confectioner's sugar and quickly roll out each portion into a long layer about five inches wide. Put 1 flavor upon the other, press together and cut into strips with the scissors.

PEPPERMINT DROPS.

Two cups sugar, one-half cup water, one-half teaspoon cream of tartar, 7 or 8 drops of oil of peppermint. Boil sugar and water until it hairs. Take off, put in cream of tartar and peppermint and stir until it grains.—Miss Anna Sims.

PURE LEMON DROPS.

To one-half pint of strained lemon juice and an equal part of water add 2 pounds of granulated sugar, and boil until it will crack when tried in cold water. Pour into shallow, buttered pans, and mark into squares when nearly cold.

HOME-MADE TROCHES.

Mix 1 ounce each of powdered cubeb, sweetflag-root, licorice and gum arabic; then moisten with 1 dram of oil of anise and one-third of an ounce of oil of cubeb. To this, when well mixed, add one-half of a pound of best confectioner's sugar and enough warm water to form a stiff dough. Sprinkle a sheet of brown paper with powdered licorice, and roll out a quarter of an inch thick, and cut out into troches with a thimble. Add a little more water if the fragments get too dry to roll out nicely. Place upon paper in a cool, dry place to get dry, which may require several days, after which pack away in small boxes.

SALTED NUTS OF ANY KIND.

Blanch desired quantity of nuts, put on old platter and set in warming oven until dry; then stir in enough olive oil to thoroughly oil them. Let stand about an hour, then sprinkle generously with salt and brown in oven. Watch very closely, stirring often until a pretty light brown.—Mrs. Stallman.

NICODEMUS POPCORN.

Put into an iron kettle 1 tablespoonful of butter, 3 of water and 1 teacup of white sugar (XXXX is best); boil until ready to candy,

It is "Quality" that counts in "Ohio's Pride Bacon"

then throw in three quarts of corn nicely popped, stir briskly until the candy is evenly distributed over the corn; remove from fire, stir until it is cooled a little, when you will find each grain is separate and crystallized with the sugar. Do not have too hot a fire. Nuts prepared this way are delicious.—Faith Stallman.

FUDGE.

Put in the sauce pan, before you put it on the stove, 3 even cups of granulated sugar, 1 cup of sweet milk, a piece of butter the size of a walnut, and 2 squares of unsweetened chocolate. It is not necessary to grate the chocolate. Stir this mixture all together and put it on over a moderate fire. Stir it occasionally, especially after it begins to boil; boil it 10 minutes from the time when it first boils up hard; take it off the stove, add a scant half teaspoon of vanilla, stir briskly for 2 minutes, then pour it out on the buttered plate.—Mrs. Horace Maynard.

GLACE NUTS.

One pound granulated sugar, 1 cup cold water, one-fourth cup of vinegar if figs or nuts, or 1 tablespoonful of white vinegar if fruit; boil the sugar and water to a soft ball, add vinegar carefully and boil to a hard crack. Place in a sauce pan of boiling water and begin to dip nuts. Keep fruits dry.—S.

HONEY CANDY.

Four tablespoons honey, 1 pint white sugar, water enough to dissolve sugar; boil until brittle when tried in water. When cool, pull. It is delicious.—S.

HOW TO MAKE GOOD FONDANT.

Take the whites of 3 eggs, beaten stiff with 3 tablespoonfuls of water; beat in confectioner's sugar for a soft cream as soft as can be worked; flavor to taste with vanilla. Roll into balls the size of small marbles, flatten each ball slightly with the fingers, keeping its soundness perfect, and press a half walnut firmly down upon it; put another half on other side if desired.—M.

HOARHOUND CANDY.

One square inch of hoarhound, 1 pint of boiling water, 3 cups sugar, one-half teaspoon cream tartar; pour water on the hoarhound and let it stand for 5 minutes, and strain through a very fine muslin; pour over sugar and cook to a hard crack (do not stir). Pour into buttered tins and cut into squares while warm.—S.

COCOANUT CANDY (DENVER).

Two cups granulated sugar, one-half cup water; boil 5 minutes; add 1 grated coconut (or one-half box, dissolved in a little milk).

"Ohio's Pride Lard" is specially prepared for all cooking purposes

As soon as the sugar is soft, spread on greased paper; when cool cut in squares.—S.

CHOCOLATE CREAMS.

Two cups of granulated sugar, one-half cup of water, one-fourth teaspoon cream of tartar; put into a granite pan and stir until dissolved, then place on the stove and with a damp cloth wipe down all the granules from the pan; let boil until it makes a soft ball in ice water. Pour very carefully into a large platter. When about milk warm stir with a wooden spoon until it is thick enough. Take half of the cream and knead into forms. Take the other half and put it into a double boiler with 4 tablespoons of chocolate and 1 teaspoonful of vanilla; let this melt, drop the forms in one at a time, and place on oiled paper to dry. More chocolate may be added if darker creams are desired. Always make them on a clear, cold day.—Mrs. M. S. Stetson.

CHOCOLATE CARAMELS (DENVER).

Two cups sugar, 1 cup warm water, three-fourths cup butter, one-half cup grated chocolate; let boil, without stirring, until it snaps in cold water.—S.

CHOCOLATE FUDGE.

Two cups of water, 5 cups of sugar, one-fourth cake of German sweet chocolate, 1½ teaspoonfuls vanilla, 1 piece of butter size of a walnut; let cook till it will harden in cold water; take from stove and stir until fairly stiff, then pour on buttered plate; check off in squares immediately. The candy can be poured on nuts laid on plate.—Robert H. Seeds.

BUTTERSCOTCH (DENVER).

One cup molasses, 1 cup sugar, one-half cup butter, one-half spoon vanilla; boil until brittle in cold water, then add vanilla and pinch soda; when cool mold into squares.—S.

CHOCOLATE CREAMS.

Dissolve 2½ cups sugar in 1¼ cups water; boil, then add 4 drops acetic acid, one-fourth teaspoon glycerine. Cover tightly, cook for 10 minutes, then uncover and boil to the temperature of 113 degrees C. Pour onto a wet platter and cool. Beat into this the well beaten white of an egg and continue beating till stiff. Melt chocolate over warm water, mold fondant into shape, and when firm dip into chocolate and coat. Cool on oiled paper.—Anne Morris.

CARAMELS.

One cup sugar, a little paraffine (about 1 teaspoon), three-fourths cup glucose, three-fourths pint cream. Mix sugar, glucose and one-third of the cream, cook until the mixture gives a soft ball test, then

Never mind about the butter, Ohio's Pride Lard fills the bill

add another third of the cream and cook until it gives a good soft ball. Add the remaining third of the cream and the paraffine and cook until it gives a firm soft ball about 118 degrees C. During the last cook care must be taken that it does not burn.

MARSHMALLOWS.

Two cups sugar, 8 teaspoons boiling water, white of 1 egg, 2 teaspoons Knox gelatine in 6 teaspoons cold water, 1 teaspoon vanilla, powdered sugar for rolling. Cook sugar in boiling water until it will form a thread when dropped from spoon. Into this stir the gelatine soaked until soft, then stir into it the stiffly beaten white of egg. This mixture must be beaten constantly until it is cold and stiff. Add vanilla and pour into a pan which is dusted with powdered sugar.

SEA FOAM.

One cup brown sugar, one-half white of an egg, one-third cup water, vanilla. Mix sugar and water, boil in a covered pan for 3 minutes. Remove cover and cook to 114½ degrees C. Pour slowly into the beaten white of egg, beat until it begins to get creamy, drop out on oiled paper.—Miss Anne Morris.

ROYAL CORN STARCH

Makes delicious puddings.

For all Cakes, Bread, Rolls, Tea Biscuits, Pastry, Pie-Crust, use one cup of Royal Corn Starch to seven cups of flour. You will be astonished at the improvement the light delicate sponge, the flaky paste and the firm crust.

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Beverages

*We drink to our society in grape juice dark or pale,
In lemonade made in the shade, or else in ginger ale;
Or if we have not one of these our palates to allure,
We'll drink to our society in sparkling water pure.*

MRS. BENJAMIN MONETT.

HOW TO MAKE COFFEE.

To each person allow 1 tablespoonful of coffee and an extra 1 for the pot. Mix with a little egg and cold water, let stand, well covered, 10 minutes; then pour over boiling water to the amount of 1 large cupful to each tablespoonful, let come to a boil and set off the fire to settle. Best to put cream in cups before pouring coffee.—Mrs. Armstrong.

HOW TO MAKE CHOCOLATE.

Put a pint and a half of milk over the fire, preferably in a sauce pan kept for the purpose; shave an ounce of chocolate quite fine, put into a cup with a tablespoon of boiling water; stir till smooth and glossy, then turn into the boiling milk and beat with a wire egg beater till frothy.

COCOA.

One teaspoon cocoa to each cup. Mix dry cocoa with a little cold water, add scalded milk and boil 1 minute.

TEA.

Take a scant teaspoon of tea for each cup. Always have fresh boiled water.

UNFERMENTED GRAPE JUICE.

Wash grapes on stems, pick off and slightly bruise while picking. Cover with cold water and let come to boiling point, put into bag and drain thoroughly without squeezing bag. To each 3 quarts juice add 1 teacup sugar; let come to boil, skimming froth as it arises. Bottle while hot and seal.

RED RASPBERRY VINEGAR.

Put in a stone jar 7 quarts red raspberries, 3 quarts white vinegar and let stand for three days; then strain and add 2 cups sugar to each pint of juice. Boil 20 minutes and seal while hot. Good summer drink.—Mrs. A. C. Ingersoll.

Ohio's Pride Lard, kettle rendered, nothing but lard

STRAWBERRY SHERBET.

One quart strawberries, 3 pints water, juice of an orange and lemon, three-fourths pound white sugar. Crush berries, add other ingredients except sugar and let stand 3 hours. Strain over sugar, stir well and place on ice for 2 hours.

CHOCOLATE CUP.

Shave one-half cake of chocolate and put in bowl over hot water. When melted add $1\frac{1}{2}$ pints of hot milk, stir until blended and sweeten to taste. Whip one-half pint of cream, flavor with vanilla, add half to the chocolate mixture and heap rest on top of glasses. Serve ice cold in small glasses.—Mrs. Wm. Garrett.

JAMAICA GINGER ALE.

One bottle Jamaica ginger extract, 1 ounce cream tartar, 6 quarts water, 1 pound sugar. Mix and stir until sugar is melted, then add grated peel of a lemon and heat slightly. Add one-half cake compressed yeast, stir well and bottle, wiring down the corks. Can be used in four days. Refreshing in hot weather.

MINT ALE.

Juice of 3 lemons, small cup sugar, 2 stalks and leaves of bruised mint, large pitcher half filled with cracked ice, 1 bottle ginger ale.—F. A. Halm.

DANDELION WINE.

Three quarts dandelion blossoms, wash and cover with 1 gallon boiling water. Let stand 3 days, then strain and add 3 pounds sugar, boil 15 minutes, then strain again, add juice of 3 lemons; when lukewarm add 1 cake Fleischmann's yeast. Put in jugs, tie cloth over top, set in cool place. Do not disturb till October. Make from 1st to 3rd of May, or when blossoms are best.—Mrs. A. Z. Bonar.

ELDER BLOSSOM WINE.

Pour 1 gallon boiling water over 1 quart elder blossoms and scald 1 hour. Drain and when cold add 1 cake Fleischmann's yeast, 1 grated lemon and 3 pounds sugar to each gallon. Let stand 24 hours, strain and bottle. Can be used within 3 months, but grows better by standing.

RAISIN WINE.

One pound white sugar, 2 pounds raisins chopped, juice and grated peel of one lemon, 2 gallons boiling water. Put all in stone jar and stir every day for a week. Strain and bottle. Good in 10 days.

Ohio's Pride Ham Roll for the meat course at home or the dainty luncheon

Preserves, Jellies, etc.

*If you are fond of good preserves,
Of jam and marmalade,
Just try the recipes below,
No better can be made.*

Jams are usually made with small fruits or with chopped large fruits. They are cooked with an equal weight of sugar till rich and thick, then put into tumblers or small jars and sealed.

JELLIES.

Use equal parts of sugar and drained fruit juice. Mash and heat berries till juice runs readily, then turn into bags of unbleached muslin or two thicknesses of cheese cloth and let drip. Measure juice and sugar. Boil juice 20 minutes, have sugar in shallow pan, heat through in open oven; add to boiling juice, boil up well. When jelly thickens on end of spoon, take off fire, pour into tumblers. To keep tumblers from breaking, place a silver spoon in each glass, pour a little at a time. When filled remove spoon.

WHEN JELLY REFUSES TO HARDEN.

If this happens after the jelly has been turned into the cups do not pour back into the kettle or boil it over, which toughens it and spoils the color, but simply set the cups in a warm oven, shut the door and leave over night or all day until the jelly is "set" by slow evaporation.—Mrs. I. C. C.

JUMBO.

Six pounds grapes, 1 pound seeded raisins, 6 small oranges, rinds of 3, 5 pounds sugar, 2 pounds pears or apples. Remove grape skins, cook grapes soft enough to rub through sieve; add skins and other ingredients and cook till thick.—Mrs. J. N. Douglas.

PINEAPPLE AND STRAWBERRY JAM.

Two cups strawberries, 1 cup pineapple, 3 cups sugar. Put all pineapple (run through chopper), with one-third sugar, on stove and cook until tender, then add berries mashed and remainder of sugar and boil until jelled.—Mrs. Stallman.

DANDY JAM.

1 quart rhubarb cut in small pieces, 1 pint red raspberries, 2½ cups sugar. Cook 20 minutes.—Mrs. A. G. Miles.

A treat in meat—Ohio's Pride Ham Roll

QUINCE HONEY.

One pint water, 3 pounds sugar. Boil to syrup, grate 1 large or 2 small quinces; add to syrup and boil 15 minutes.—Mrs. Stallman.

JAM.

Five quarts berries, $3\frac{1}{2}$ quarts sugar. Moisten sugar and let come to the boil; put in berries and boil briskly 10 minutes. Set aside. Dissolve 2 heaping tablespoonfuls of cornstarch, pour in slowly and stir briskly; set on stove and let boil 5 minutes.—Mrs. J. N. Douglas.

RHUBARB MARMALADE.

Five pounds sliced rhubarb, 5 pounds sugar, 1 grated pineapple. Place on back of range until sugar is dissolved, then allow to cook moderately for 1 hour. Pour into jars and seal next day.

RHUBARB MARMALADE.

Three pints of rhubarb cut in small pieces, 3 pints sugar, one-half cup water, 1 orange chopped fine, one-half pound seeded raisins. Mix and cook until the desired thickness.—Mrs. C. C. Bellows.

MELON MARMALADE.

Take firm citron melons, grate or chop fine. To each pound allow a pound of loaf sugar, grated rind of 1 lemon, juice of one-half lemon and one-half teaspoon ground white ginger. Boil until a thick, smooth jam.—"California."

ORANGE MARMALADE.

Three oranges, 1 lemon. Slice very thin, cover with 1 quart cold water, let stand 24 hours, then boil until tender; let stand another 24 hours, then measure and to every measure of fruit and juice add one of sugar and cook until it will jell.—Frances A. Halm.

MARMALADE.

One pineapple, 3 oranges. Pare the yellow rind of oranges into 1 quart water and let boil; pour off water and add 1 quart of fresh water. Remove the white inner rind of oranges and grind both pineapple and oranges, then add together and let boil. Measure same portion of sugar as fruit and cook until it jells.—Mrs. C. Skinner.

NEW ORANGE MARMALADE.

One-half pint orange pulp juice, 2 lemons well squeezed mixed with half pound of fresh stick peppermint candy well pulverized. Cook until thick enough.—Mrs. C. Weigand.

Ohio's Pride Land—"You want the best";
Place your order, we do the rest"

GLENWOOD ORANGE MARMALADE.

Slice 1 dozen oranges thin, throwing away ends, and one-half dozen lemons, removing all seeds. Weigh the fruit, and to each pound of fruit add 1 pint of cold water and let stand over night. Next morning boil the fruit in the same water until tender. Remove from fire and weigh again, and to each pound of fruit and liquid add 1 pound of sugar. Boil until it jellies, which will take about 20 minutes. Do not have the fruit too ripe; must be firm.

GRAPEFRUIT MARMALADE.

Two grapefruit, 2 oranges, 2 lemons. Slice or put through a food chopper, add three times as much water as fruit, let stand 24 hours; add equal quantity of sugar, let stand again 24 hours. Boil 10 minutes, let stand 24 hours, then boil until it is the right consistency.—Mrs. Robert Knepper.

AMBER MARMALADE.

One grapefruit, 1 large fresh orange, 1 lemon. Shave the fruit, discarding the white as much as possible, as it is the bitter part; then slice fruit, cut rind, mix all. Take 3 times as much water, cook 10 minutes, let stand over night in an earthen vessel. Next day measure the fruit and use pint of sugar to a pint of fruit; cook until it thickens like jelly. This is delicious and very pretty.—Mrs. Wm. Somers.

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economical, too

Pickles

"Peter Piper picked a peck of pickled peppers."

CHOPPED PICKLES.

One peck green tomatoes, 6 large cucumbers, 6 or 8 onions, 6 green and 2 red peppers, 3 cents worth horseradish, 1 tablespoon celery seed, 3 tablespoons mustard, 2 cups brown sugar, one-half box Coleman's mustard, 3 tablespoons of cinnamon, 1 teaspoon spice and cloves (ground). Chop tomatoes, cucumbers and onions; salt over night. In morning drain, put on to cook with all ingredients; cover with good cider vinegar; let come to boil. Chop peppers and horseradish just before cooking.—Carrie C. Read.

PICKLES.

1 gallon vinegar, 1 cup sugar, 1 cup dry mustard, one-half cup salt. Mix dry ingredients, then pour vinegar over. Mix all well, and pour over pickles that have been washed and packed in a jar. Cover top with grape leaves and tie up. I do not seal. Use number four (4) pickles.—Julia Smith.



Very little stirring is necessary when preserving in a "Wear-Ever" Aluminum kettle. Call Bell, North 380 for salesman.

PICKLES.

One gallon vinegar, one-half cup of rock salt. Wash and dry pickles put in vinegar. Delicious.—Mrs. C. Weigand.

PICKLES.

Five hundred medium pickles, 4 quarts onions, 10 cents worth celery seed, 10 cents worth yellow mustard seed, 10 cents worth ground mustard, 1 ounce tumeric, 2 pounds brown sugar, 1½ gallons good cider vinegar. Soak pickles and onions 24 hours in brine then in fresh water 24 hours. Heat pickles and onions for one can in a weak vinegar, have other vinegar and spices hot and fill can after packing in pickles. Fine.

Our winning card—"Ohio's Pride Lard"

PICKLES.

Wash pickles, pack in jars. In each jar put in piece of alum size of a pea, 1 small red pepper cut up, 3 cloves, 3 allspice, 3 pieces of stick cinnamon, 2 pieces of horseradish, a small tablespoon of salt. Then fill full of vinegar and seal.—Mrs. Julia Smith.

GREEN PICKLED TOMATOES.

One-half peck green tomatoes, 10 white onions, 2 stalks of celery, 3 red peppers, 4 teacups sugar, cinnamon and salt to taste, vinegar enough to cover. Slice or grind and cook till tender. Can for use.—Mrs. B. E. Hyde.

GREEN TOMATO SWEET PICKLES.

One peck round green tomatoes. Pare with sharp knife, but do not break the pulp; put in salt water over night. Next day put on to boil in vinegar to cover until you can pierce with a brown straw; take out carefully, not to break; make a mixture of 3 pounds of granulated sugar, 1 quart of vinegar, 1 teaspoon of whole cloves, 3 sticks of cinnamon. Heat this and pour over after boiling three successive mornings, then put away air tight. Simply fine.—Mrs. C. C. Bellows.

CUCUMBER RELISH.

Three dozen large cucumbers, 10 cents worth medium sized onions, 3 red peppers, medium size. Pare cucumbers and remove seeds, chop all ingredients fine, salt to taste and drain over night. Put in kettle, add 1 cup sugar, little black pepper, nearly cover with vinegar, scald well and seal.—Mrs. George D. Cross.

GERMAN MUSTARD.

Here is a recipe for German mustard which will keep for a year. Eight tablespoonfuls of mustard, 4 tablespoonfuls each of salt and white sugar, a saltspoonful of cayenne pepper, 4 tablespoonfuls of melted butter, the juice of one raw onion (a large onion squeezed through a lemon squeezer), and mix with vinegar.—Mrs. F. A. Stallman.

PEPPER RELISH.

Six green peppers, 6 red peppers, 6 onions, 1 small cabbage, 1 quart of vinegar, 1 cup of sugar, 2 tablespoons of salt. Take seeds out of peppers, chop cabbage, peppers and onions all together, pour boiling water over all, then squeeze dry. Have vinegar hot, with sugar and salt; stir all together and let come to a boil. Cool and seal. Fine.—Mrs. C. C. Bellows.

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Columbus Industrial Exposition, 1910

SCHENECTADY CATSUP.

Take tomatoes that are not too ripe, wash, squeeze and boil soft, sift and add other ingredients. To 3 quarts of sifted tomatoes add 1 small teaspoon each of black and red pepper, 1 large teaspoonful each of cinnamon and cloves (spices ground) and salt at rate of a teaspoonful to a quart and a cup of brown sugar to 10 quarts. Boil down to less than one-half and to every 4 quarts when cool add a small cup of vinegar. Stir thoroughly and bottle when cool.

CATSUP.

One-half bushel tomatoes, 1 tablespoonful salt, one-half teacup sugar, nutmeg to taste, 1 tablespoon black pepper, 1 dozen onions, 1 tablespoonful ground cloves.

Process: Boil tomatoes soft, sift, slice onions and put in; boil down a little over one-half, add spices afterward. Bottle cold, within 8 inches of the top; fill with vinegar and keep in a cool place.

BEEF RELISH.

Two cups beets, 1 cup horseradish, 1 cup cabbage, 1 cup vinegar, 1 cup sugar, 1 teaspoon salt. Cook beets, cool and grind; add sugar, cabbage (ground), vinegar, horseradish and salt. Put in jars and seal.—Mrs. A. Z. Bonar.

INDIAN RELISH.

Those who like high seasoning are very fond of India relish. Two quarts of these are taken with a small head of cabbage, 8 onions and 12 green peppers. One cupful of salt is sprinkled over them, and the mixture is allowed to stand for 24 hours. It is then drained and put into a porcelain lined kettle and barely covered with vinegar. To this add half a cupful of mustard seed, a teaspoonful of celery seed and half a cupful of sugar. It is cooked for five minutes, removed from the fire and one tablespoon of English mustard is added. If you care for sweet pickles, it is better that you should add a whole cup of sugar rather than a half cup.

SPANISH PICKLES.

A resident of Chillicothe, known for her delicious concoctions, makes an especially toothsome pickle for which she was asked the recipe. It is known only by the title of "Chillicothe pickle" and is here given: Three dozen large cucumber pickles peeled, 2 large heads of cabbage, 1 dozen large onions, 8 large bell peppers (less of the other kind). Chop fine, put onions and peppers together, salt everything and let

Always specify Ohio's Pride Lard on your grocery order, then
you get the best

stand over night. Squeeze out dry the next day and place in a kettle in alternate layers together with 1 ounce (scant) of celery seed, 1 ounce white mustard seed, 5 cents worth ground mustard, 1 ounce of tumeric, 2 pounds of granulated sugar. Rub mustard and tumeric powder to a smooth paste with vinegar, place on top of ingredients and cover all well with cider vinegar. Boil 1 hour. Bottle while hot.

PLUM RELISH.

One-half peck of Damson plums, 1 orange, 1 pound English walnuts after hulling. Boil plums until tender, and with fingers remove the seeds. Grate orange, using rind and juice, cut or break the nuts, sweeten to taste, boil until jellied. To be eaten with a meat course.—Mrs. Burns L. Maynard.

BORDEAU SAUCE.

Two quarts finely chopped cabbage, 6 large onions finely sliced, 1 quart green tomatoes chopped, 3 red peppers chopped or cut in strips. Cover with small cup salt and water. Let stand over night, then boil 5 minutes and drain well, then add the following syrup (hot): One quart vinegar (white wine), 1 cup sugar, 1 tablespoonful whole white mustard seed, 1 tablespoonful celery seed, three-fourths tablespoonful ground allspice. This makes five pints.—Mrs. J. N. Douglas.

SPICED FRUIT.

One pint of vinegar, 2 pints of sugar, piece of ginger root, 12 drops of oil of cloves, cinnamon bark. Put peaches or pears in this liquor and boil down. For watermelon rind, cut in desired shape, boil first in alum water until clear and tender, then put in liquor and boil down.—Mrs. Horace Maynard.

SPICED FRUIT.

Three pounds sugar, 1 pint vinegar, 1 gallon fruit; boil 5 cents worth of stick cinnamon in cloth; a few cloves if desired.—Mrs. O. M. Evans.

WATERMELON PICKLES.

Boil 5 pounds of watermelon rind until tender, then drain. Make syrup of 3 pounds of sugar and 1 quart of vinegar. When boiling, drop in the melon, also 1 dozen whole cloves, and 5 cents worth of stick cinnamon, tied in a lace bag. Boil until clear.

Ohio's Pride Lard—Results are certain, in all kinds of cooking

WATERMELON RIND.

Trim off green part, cut in pieces 1 inch by 2 inches; boil in water with 1 teaspoon powdered alum until clear. drain over night; add equal parts sugar and melon; 4 lemons sliced thin, grated rind of 1 lemon. Boil until syrup is thick; seal. This is the rind of 1 water-melon. Be sure the pink is all off.—Mrs. F. A. Stallman.

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What's the matter with this cake—it's the lard. Why don't you order Ohio's Pride?

Chafing Dish

RINK-DUM-DIDDY.

Put 1 10-cent can tomato soup in blazer. When boiling add 1½ pounds of New York cream cheese, cut into small pieces. While cheese is melting, beat the yolk of 1 egg; stir into the yolk pinch of salt, dash of paprika, about tablespoonful of Worcestershire sauce; add this to the tomato and cheese mixture, then add one-half onion finely chopped, and last of all the beaten white of egg, and serve immediately on salted wafers or toast.—Faith Stallman.

OYSTER RABBIT.

Put into the chafing dish blazer or a granite sauce pan one-half pound of New York cream cheese, cut into small bits. Bring one-half cup of oyster juice to boiling point. Dissolve 1 "Steere" Bouillon Cube into the oyster juice; add one-half dozen oysters cut into small pieces. Pour this mixture into the melted cheese, add a tablespoonful of butter, a saltspoon of salt and a dash of paprika or cayenne. Stir until mixture is creamy, then pour over hot toast which has just been dipped in hot milk.

OYSTER PANNED.

Drain the oysters, not too dry, and place them in the blazer to heat until they ruffle, tossing them about while cooking. Add butter, salt and pepper and they are ready.

OYSTER SAUTE.

Place 2 tablespoonfuls of butter in the pan, drain the oysters and when the butter is very hot put them in, 1 at a time, to brown slightly, turning them when cooking. Oysters may be done in many different ways on the chafing dish. The recipe given for the sweet-breads may also be followed for oysters with good results.

CHICKEN MINCE.

Place 2 tablespoonfuls of butter and 1 of flour in the pan and when thoroughly absorbed add a cupful of milk. When creamy add 2 cupfuls of cold cooked chicken that has been cut into dice, stirring well; when quite hot add a seasoning of salt and just at the last moment a dust of pepper.

CALVES LIVER.

Chop cold cooked liver into a fine mince. Place a tablespoonful of butter and half a cupful of milk in the blazer; when hot stir in the liver and serve.

Ask your neighbor who uses it what she thinks of Ohio's Pride Lard

WELSH RAREBIT.

One pound New York cream cheese, one-half cup milk, dash of cayenne pepper, 1 scant teaspoon butter; melt butter in the chafing dish, cut up cheese very fine and add to melted butter; gradually add milk. Season with mustard, salt and pepper. Just before serving add 2 well beaten eggs. It must not be stringy. Serve on toast or reception flakes.—Faith Stallman.

QUICK RELIEF BALM

Will stop a headache in a few minutes; relieve a head cold almost instantly; stop that tickle in your throat in a second; give relief in 10 minutes from a cold on the lungs, and if taken in time, will prevent pneumonia; kills ivy poison and hives; takes the fire out of burns; makes you to laugh at neuralgia; stop earache and toothache in a minute's time; relieve an aching joint or sore and tired feet; ease your corn or bunions; cures catarrh; relieves asthma and hay fever.

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CRUSHED WHEAT FLOUR
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Sandwiches

SPANISH SANDWICHES.

Over nicely toasted and buttered bread sprinkle first a layer of finely chopped onion; then one of finely chopped red or green sweet peppers; then a layer of grated cheese. Set in the oven until cheese is melted and slightly browned. Serve immediately. Delicious for luncheon.—Mrs. Stallman.

CHICKEN AND PIMENTO SANDWICH.

Add to finely minced chicken an equal amount of Spanish pimentos, moisten with Mayonnaise and spread between thin slices of white or brown bread; a chopped leaf of lettuce may be added if desired. Neufchatel cheese may be substituted for chicken.—Mrs. L. R. Pugh.

A MID-WINTER TIDBIT.

A nice sandwich filling is of walnuts and cheese. Beat a tablespoonful of butter to a cream, add 3 tablespoonfuls of cream cheese. Blend and moisten with a little oil, very little, to make the mixture blend. Blanch and chop fine one-quarter pound of English walnuts. Mix with the cheese paste, season with salt and lemon juice, and spread on thin slices of brown bread.—Mrs. Stallman.

SWEET SANDWICH.

Mix chopped raisins and ground nuts with maple syrup and a little Mayonnaise dressing, and spread between thin slices of buttered brown bread.

LUNCH SANDWICH.

Chop sardines, ham, and a few pickles quite fine. Mix with mustard, pepper, salt, vinegar and catsup, if liked. Spread between bread nicely buttered.

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We buy only the best cattle. Every one is personally inspected by an expert in this line. Prepared by the most modern methods under perfect sanitary conditions, guaranteed by this brand—

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Don't forget the lard in your baking, but see that it's
Ohio's Pride brand

Miscellaneous

A good way to have ripe tomatoes late in the season is to dig up the vines, root and all and hang in the cellar, they will ripen as long as they last.—Mrs. W. H. Lum.

To boil cabbage so fumes will not go through the house: Soak in cold water for 2 hours, shake until dry, then cook uncovered for 20 minutes.—M.

COUGH SYRUP.

One-half pound rock candy, one-half stick licorice, dissolved together; add juice of 2 lemons and boil. Take after every coughing spell.

MOTHER EVANS' COUGH SYRUP.

One pound loaf sugar, 1 quart water, cooked down to 1 pint, one-half ounce laudanum, one-half ounce peppermint, 1 tablespoon chloride potash; add while warm, laudanum when cold. One-half spoon every few hours until relieved.—Mother Evans.

TO BREAK A GLASS JAR.

If you want to break off a glass jar or bottle quite evenly, soak a piece of string in turpentine and tie it around the glass just where you wish the break to come. Then fill the glass to that point with cold water and set fire to the string. The glass will snap all along the heated line.

AN EXCELLENT PREPARATION FOR CLEANING RUGS, CARPETS OR CLOTHING.

One bar Ivory soap cut into shavings, boil 15 minutes in 1 gallon of rain water; add 4 ounces sal soda, 4 ounces borax. Stir until melted; take from stove and add 4 gallons cold rain water and 4 ounces of ether. Put water in before ether. When cold, scrub article to be cleaned with stiff brush and rinse thoroughly with clear water. This will remove all grease and dirt and restore carpets and rugs to original brightness. Tried and true.—Mrs. Stallman.

PREPARATION FOR BOILING WORK CLOTHES.

One box lye, 5-cent box borax, 5 cents worth of pulverized ammonia, 5 cents worth of salts of tartar, 9 pints of rain water; let stand until dissolved. Then put in jug and cork tight. Use three-quarters of a cup to a boiler full of clothes. Fine for keeping clothes white.

It is "Quality" that counts in "Ohio's Pride Bacon"

SOAP.

Two tomato cans of grease, 1 can patent lye dissolved in 1 quart of cold water. Heat the grease and when both are lukewarm, pour the lye with the grease, stirring all the time. Add immediately 1 cup of ammonia and 2 tablespoonfuls of borax.

HOME HINTS.

Alcohol will remove candle grease.

Keep tacks in bottles. It saves opening many boxes to find a particular kind.

When cleaning house use plenty of turpentine in the scrub water. It means certain death to moths.

A great many blemishes on wall paper may be removed with a rubber on a lead pencil.

To remove fly specks from varnished surfaces use equal parts of water and skim milk, warmed.

Discolored china baking dishes can be made as clean as when new by rubbing them with whiting.

If a teaspoonful of lemon juice is added to the water in which the rice is to be cooked it will bleach it and cause each grain to be separate and fluffy—like the natives of the Celestial Empire serve it.

Try soaking salt fish in salt water instead of fresh water; the rancid, strong taste usually so difficult to destroy will be entirely removed and they will appear more palatable than when soaked in fresh water.

All outlay of energy required in polishing furniture after the fall cleaning is well worth while. A well tested polish is made of 1 part of benzine, 1 part linseed oil and 2 parts turpentine. Use two cloths, one to rub on the liquid and the other for polishing.

In cutting garments it is much easier to fasten the pattern in place by means of weights than by the old method of pins, for the weights not only keep the pattern in place but hold the material from slipping.

When making apple pie the flavor is much improved and the apples will keep a good color if a few drops of lemon juice are squeezed over the apples just before the paste is put on.

A delicious sandwich filling is made from one part chopped almonds and two parts shredded or grated celery, with a dust of salt. Moisten the mixture with Mayonnaise and spread between thin crustless slices of brown bread.

When eggs are broken and cannot be used at once, they will keep better if the shell be removed and a quarter of a teaspoonful of salt be beaten into the egg. They later can be used for cakes or puddings.

Here is a recipe for a china cement which may be found useful: Into a thick solution of gum arabic and water stir thoroughly plaster of paris until the mixture is of the consistency of cream; apply with a brush to the broken edges of the china and join together. In three

"Ohio's Pride Lard" is specially prepared for all cooking purposes

days the article cannot be broken in the same place. The whiteness of the cement adds to the value. This has been thoroughly tested.

The most convenient way to keep kitchen supplies is in glass jars. The housekeeper can then see at a glance just what is needed. These jars should not only be used for dry groceries but are excellent for keeping some things in the ice box. It is well to keep cooked fish, lettuce, parsley, or oysters in these jars, the green things because they keep fresher, and the fish because the odor is not so apt to be taken up

Velvet that has become crushed may be restored by placing the linen side over a basin of hot water.

If you put a few drops of the oil of sassafras in the places frequented by black ants you will have no more trouble from them.

Red ants dislike sulphur, and if it is sprinkled in places they frequent they will disappear.

Gum camphor sprinkled around the haunts of mice will keep them away.

A soft chamois skin soaked in cold water and then wrung nearly dry is the ideal duster. It can be used on the finest furniture and it will leave a clean, bright surface.

Table linen in order to bring out the bright gloss that makes it attractive should be dampened considerably.

When closing the house for a long period pack silver in dry flour, with knives, forks and spoons kept together and arranged in layers, with flour between. The silver will remain perfectly bright and un tarnished.

When washing woolens the proper way to dry them is to hang them out on a line, without wringing out any of the water. Dried in this way the shrinkage is very little.

SOME USES OF LEMON.

Two or three slices of lemon in a cup of strong tea will cure a nervous headache.

Lemon juice (outward application) will allay the irritation caused by the bites of insects.

A teaspoon of lemon juice in a small cup of black coffee will relieve bilious headache.

A dash of lemon in plain water is an excellent tooth wash. It not only removes the tartar but sweetens the breath.

The juice of the lemon in hot water on awakening in the morning is an excellent liver corrective and for stout women is better than any anti-fat medicine ever invented.—Mrs. A. L. S.

LEMONS AS "ANTI-FAT" AGENTS.

Use the juice of half a lemon in a glass of hot water, taken just before breakfast, as a successful substitute for calomel and all other alterative drugs. When one rises in the morning headachy and dull, with what "Wang" describes as a "darkbrown, fuzzy taste in the

Never mind about the butter, Ohio's Pride Lard fills the bill

mouth," and dumb nausea weighing upon the stomach like a forty horse-power nightmare, let one try this prescription, repeating it for two days thereafter.

FOR THE INVALID.

Here are two simple recipes which are very acceptable to most patients: Moisten a teaspoonful of real Bermuda arrowroot with water, rub smooth with a spoon, pour on half a pint of boiling water and season with wine and nutmeg. In cooking arrowroot it is wise to make it thick, afterwards thinning with milk.

Panada is also grateful. Put a few crackers or crusts of dry bread in a sauce pan with cold water and a few raisins. After it has boiled a half hour flavor with wine if the patient has no fever. If properly made the mixture will be quite smooth and of moderate thickness.

FOR EPICURES.

Try adding chopped figs to a nut and apple salad. The flavor is immensely improved. Not much of the fig is used; just enough to give a suspicion of spicy sweetness.

It was chance that hit on a way to improve the somewhat tasteless celery salad with Mayonnaise. One night at dinner a woman cut up small blocks of her cranberry jelly among the celery and was delighted with the results, both in looks and taste.

Parmesan cheese sprinkled thickly over stewed tomatoes that are later browned in a baking dish gives them an added zest.

Charlotte russe is both more appetizing and less sickening if it is flavored with sherry. This should be stirred in carefully or the cream will curdle.

Bread pudding takes on new dignity when it is flavored with chocolate. Make a chocolate custard and put it in a baking dish with alternate layers of bread. This can be eaten either with or without cream.

GLYCERINE CURE FOR DYSPEPSIA.

This is a very simple remedy and one so inexpensive that it is within reach of all. Mix a small teaspoonful of pure glycerine in half a wineglassful of water, and take it with, or immediately after each meal until the enemy is routed, which in an ordinary case, will be in a few days, and in obstinate cases probably a fortnight. This same treatment should be repeated if indigestion again manifests itself.

INSTRUCTIONS FOR HOME NURSING.

By Mary E. Carter.

There are very few people, no matter what their station in life, who do not find themselves at some time so situated that they would be very glad to know some of the first principles of good nursing. More-

Ohio's Pride Lard—Results are certain, in all kinds of cooking

over, there are a great many who find the cost of a trained nurse a heavy tax upon a limited purse.

In cases of severe or protracted illness the services of a capable nurse count for more than the doctor's visits. Good nursing without any doctor is more desirable than a doctor in regular attendance, with a poor nurse or none at all.

A paid trained nurse in constant attendance upon one family is strictly the rich man's luxury. Even a nurse chartered by several relatives might be needed in more than one family at once. After all, there is nothing so valuable as personal knowledge. It generates courage and independence that money can never buy.

The following hints and directions will be found useful to all those who desire to inform themselves about the chief points that necessarily should be observed by one who is caring for an invalid, or who has the charge of a case of temporary indisposition:

Taking Temperature.

The normal temperature of the body is 98.4 degrees F. The normal pulse is 72 beats to the minute. The respiration is 18 breaths to the minute.

Temperature, respiration and pulse, these three, give trustworthy testimony regarding the condition of the human organism at all times.

When any part of the system is out of order the temperature immediately registers the fact. A degree above or below the normal mark, unless induced by some immediate mental cause, such as fright or temporary excitement, is an alarm signal that cannot be ignored with impunity.

A rise in the temperature, or an increase of pulse and respiration in a child, is not as important as in an adult. Children, as a rule, have a higher normal mark than adults. Women are apt to have a slightly higher temperature than men. Individual temperament influences, and there is apt to be a slight variation above or below the average, according to whether one is an easy-going, placid person or of a nervous, excitable disposition. For this reason it is important for the nurse to know each individual's normal temperature and pulse. Without this knowledge one might mistake a normal for an abnormal condition.

Before using a clinical thermometer, shake it carefully (holding the bulb end downward) until the mercury falls below the mark 97; then insert the bulb end in your patient's mouth, well under the tongue; make him close the lips firmly, so that no air will enter, and leave it there for full three minutes. Unless the lips are kept tightly closed all the time, you will not get the true temperature of the body.

Before using the thermometer invariably wash it in cold water. After you have finished, also invariably dip it in alcohol or some disinfectant solution to keep it clean and to guard against infection.

In fever cases the thermometer should be kept standing in alcohol—a piece of soft cotton in the bottom of the glass to prevent breaking it.

**Don't forget the lard in your baking, but see that it's
Ohio's Pride brand**

Always, before inserting it in the mouth, it should be rinsed off in cold water.

The temperature of our bodies varies at different hours of the day. It is always higher in the afternoon than in the morning. Its highest point is usually between 4 and 6 P. M. Its lowest point is between 2 and 4 A. M.

Take your patient's temperature as nearly as possible at the same hour of the morning and evening. Only by observing this rule will you be able to keep an accurate record of the changes of temperature.

Temperaments and Temperatures.

A half an hour at least should elapse after meals before the temperature is taken, because stimulating meats and drinks tend to elevate the temperature for a while.

For twenty minutes before using the thermometer by mouth the patient should not have a hot or cold drink or any ice; any of these would prevent you getting the exact temperature.

The clinical thermometer is a very useful little implement, but overanxious people are prone to use it too much. It is possible to cause or to prolong illness by too much devotion to that small instrument. Avoid subservience to anything, however useful it may be when serving its legitimate purpose.

The pulse is counted by placing the first and second fingers of one hand lightly on the inside of your patient's wrist. After pressing gently but firmly you will feel in a few seconds the steady beat of the pulse. Time the beat by the watch. Count by the half minute and double the result, or count for a full minute. It is always best to take the pulse twice in succession to be sure of making no mistake. Sometimes, when the patient is asleep, the pulse may be counted in the temple better than in the wrist.

In nervous and excitable people the pulse sometimes varies according to their feelings. A capable nurse understands temperaments as well as temperatures. When the temperature and the pulse rise at the same time and do not subside in a couple of hours, it is almost certain that there is trouble somewhere that may not safely be ignored.

Count the respiration without the knowledge of the patient. If conscious that you are watching, it will be impossible for him to breathe naturally.

If not distinct during sleep, you can easily feel the rise and fall of the chest by placing your hand upon it. Respiration below twelve or above thirty to the minute is a danger signal that should be watched.

The temperature, pulse and respiration taken with the patient in a recumbent, restful position, will be more accurate than if standing or sitting.

During sleep the pulse is a little slower than when one is awake. This should be borne in mind when taking the pulse.

What to Do in Case of an Emergency

Much Pain and Danger May Be Avoided By Knowing Some Simple Preparations.

Much unnecessary pain and even permanent injury or loss of life have been often caused by mothers and nurses not knowing what to do in an emergency, while waiting for the doctor.

For a slight burn or scald apply olive oil, fresh butter or cover the place with a cloth wrung out in about a pint of tepid water, in which a piece of common washing soda, of about the size of a walnut, has been dissolved.

For a bad burn or scald use linseed oil and lime water, mixed in equal parts, known as "carron oil," soaked into a piece of lint and laid on. In the absence of these remedies flour the burn well with the kitchen flour-dredger, and cover up quickly.

In all cases exclude the air as soon as possible, and keep the affected part warm. Rags wrung out in a solution of carbonate of soda and water relieve the pain of a burn, too.

For cases where a child's clothes catch fire, after extinguishing the flames, never pull off the clothes if sticking to the skin. Either cut them off around the burns, sponge them with warm water until they fall off, or put the child into a warm bath, and administer brandy and water in severe cases.

For a sting, first remove the sting, and then apply the blue bag or sal volatile.

Bruises, if slight, bathe with cold water, or whisky and water; if severe, apply hot fomentations or paint with arnica.

For grazed or broken skin use a rag dipped in laudanum and water. A cut should be washed with warm water and the edges brought together by strips of sticking plaster or a tight bandage of clean linen.

Should anything get into the eye, one drop of castor oil should be dropped into the corner of it, but if it be mortar or lime, bathe with weak solution of vinegar and water.

A bead, button or pebble can be removed from the ear by the child lying with that ear on the pillow and the upper ear being boxed sharply, or by syringing with warm water, an ordinary penny glass syringe answering the purpose.

**Ohio's Pride Ham Roll for the meat course at home or the
dainty luncheon**

A pea or bean, or anything likely to swell, must not be removed by means of warm water. Insert the nib of an ordinary pen behind the foreign substance, and so remove it, taking great precaution, however, not to insert the nib too far down, as it may injure the drum of the ear, and also exercising care that you do not push the obstacle further in while endeavoring to get it out.

A moth or other insect is removed from the ear by pouring in a little warm oil, and the insect will float to the top.

Children are rather fond of pushing buttons, beads, etc., up their nostrils. In these cases close the free nostril, and make the child blow hard through the other.

If a child be choking, hold it up by its heels, and pat it on the back. If that does not produce the desired result, hold the child's nose to prevent it closing its mouth, and press down the root of the tongue, which will make it disgorge the obstruction.

Sunstroke sometimes happens to children, who often run out beneath the hot rays without waiting to put on a hat or cap. When the symptoms, which are giddiness, feeling of sickness, great heat and thirst, red eyes, quick pulse, pupils of eyes small, breathing noisy and hurried and insensibility, are apparent, remove the child to a shady place and lay it down flat, with the head slightly raised.

Loosen the clothes. Apply cold water or ice to the head and the nape of the neck and give it pieces of ice to suck when consciousness returns, but give no stimulants.

If one of the little ones runs a fish-hook into the finger, do not attempt to draw it out backward. Cut the line quite clear from it, turn the point upward and push it through. Accidents with crochet

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Place your order, we do the rest"

needles are constantly occurring, and if one be deeply pushed into the flesh do not try to pull it out; the hook at the point will tear and inflame the part. A surgeon with proper instruments will take it out safely without difficulty. If you should be at a distance from a surgeon the best thing to do is, first be quite sure on which side the hook is, then push a smooth ivory knitting needle or something of that kind down the wound until it touches the hook, then pull out both together.

COUGH SYRUP.

One-half ounce wild cherry bark, one-half ounce seneca snakeroot, one-half ounce hoarhound, one-half ounce black cohosh, one-half ounce, licorice root, one-half ounce orange peel, 2 ounces alcohol, 1 pound granulated sugar. Steep for 3 hours, or until all substance is out of roots, strain and add sugar; boil down to a syrup; add alcohol after taking off stove. Will be about 1 quart.

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not only solves the mopping question, but the labor and servant's question as well. The Acme works faster than any other mop, and you can use it and stand in a comfortable position. You don't have to break your back. You can clean as close to the base-board and in the corners as you could by hand, and without splashing. You can use boiling-hot lye, or any kind of water, for you simply

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THE ACME MOP

The cloth has four sides and can be used four different ways before it is useless. It will last four times as long as any other mop cloth, and you can get a new one for 25c. The ACME

Lasts a Lifetime

and every house should have one. Your dealer can supply you—if he won't, phone us Citizen 92798. The ACME complete, will cost you \$1.00 only, and is the cheapest and best mop made. Try it.

Made by the
SKIDOO SOAP CO.
Columbus, O.



Toasts

A BIRTHDAY TOAST.

And may you keep at Sixty-seven,
The joy of earth, the hope of heaven,
And fame, well earned and friendship true,
And peace that comforts every pain,
And faith that fights the battle through;
And all your heart's unbounded wealth,
And all your strength and all your health,
Yes, here's a hearty health to you,
And here's to you, and here's to you,
A health to you, my friend.

—Henry Van Dyke.

A WOMAN'S TOAST.

To those who have been kind to me—Life; may it be as bright as
the other woman's eyes and as brief—as her love.

A TOAST.

We come into this world naked and bare;
We go through it with trouble and care;
We go out of it God knows where—
If we are thoroughbreds here, we are thoroughbreds there.

A TOAST.

Long live today—our own at least.
Shall we tomorrow see?
Take what you can of joy and feast
And let tomorrow be.

A TOAST.

When to the lips of this poor earthen urn
I lean'd the secret of my life to learn;
And lip to lip it murmur'd—
"While you live,
Drink!—for, once dead, you never shall return."

A TOAST.

"Here's to the press, the pulpit and the petticoat, the three ruling
powers of the day. The first spreads knowledge, the second spreads
morality and the third spreads considerably."

Ohio's Pride Ham Roll—always ready; a trouble-saver;
economical, too

A TOAST OVER THE WEDDING CAKE.

A slice of love; a piece of joy;
A chunk of adoration;
A sliver of unfailing health,
And bridal concentration;
An atom of the grooms content;
The sweetness of the bride—
And may the crumbs of comfort
With both of them abide.

THE BEST TOAST.

Here's health to you and wealth to you,
Honors and gifts a thousand strong;
Here's name to you and fame to you,
Blessing and joy a whole life long.
But, lest bright fortune's star grow dim,
And sometimes cease to move to you,
I fill my bumper to the brim
And pledge a lot of love to you.

—Nannie Byrd Turner.

TO A CHAPERONE.

Here's to the chaperone,
May she learn from Cupid
Just enough blindness
To be sweetly stupid.

—Oliver Herford.

A TOAST.

When food you've none, just grit your teeth and meet it;
When you have food, just grit your teeth—and eat it.

A WIDOW'S TOAST.

Here's to the man you love.
Here's to the man who loves you.
Here's to the man who'll be
True to you—
Here's to the man you'll be
True to.

A TOAST.

Whether a man drink deep or not,
He cannot long stay sober,
Who mixes in his pewter pot
Young love and old October.

Our winning card—"Ohio's Pride Land"

A TOAST.

Drink to Life and the passing show,
And the eyes of the prettiest girl you know!

A TOAST.

To wish you all the best that life can give of happiness and sweetness.

A TOAST.

Here's to those who'd love us
If we only cared.
Here's to those we'd love
If we only dared.
Here's lovers two to the maiden true,
And four to the maid caressing.
But the wayward girl with the lips that curl
Keeps twenty lovers guessing.

AT THE CHRISTENING OF A GIRL BABY.

Here's hoping that the little tot
We christened at the water,
May live to take another name
And name another daughter.
—From 175 New and Popular Toasts.

A TOAST.

We meet today and friendships form,
And though the distance sever;
True friendships cannot broken be,
Though friends meet not forever.

A TOAST.

Here's to the thoroughbreds,
Who never condemn
The girls whom they love
For not loving them.

A TOAST.

Take my heart with this drink. I love you, dear girls!
Be your eyes blue or brown, your locks frizzes or curls;
The plump and the spare, the short and the tall,
If the law would allow me I'd marry you all.

37093
Gift of:
Patricia P. Hinkle

What's the matter with this cake—it's the lard. Why don't you
order Ohio's Pride?

A TOAST.

May the chicken never be hatched that will scratch on your grave.

A TOAST.

Fill high the chalice with good cheer,
For Christmas comes but once a year.
With holly bright and mistletoe,
We'll care not how the winds may blow,
But by the cheer yule log's blaze,
On this, the children's day of days,
While gladsome carols greet the ear,
We'll drain the chalice of good cheer.

A TOAST.

Drink, for you know not
Whence you came, nor why;
Drink, for you know not why
You go, nor whence.

—Omar Khayyam.

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PATRONAGE BY GIVING
TO YOU THE HIGHEST
CLASS, MOST EXCLUSIVE
READY TO WEAR AP-
PAREL AT THE LOWEST
PRICES POSSIBLE.

ARMBRUSTER'S

Quantity

2 cups light B. sugar

1/2 cup water cook until

it forms a soft ball, then

add the yolk of an

egg and 1/2 cup of nut meat

press on oil paper.

Cookery
1923
Re

39093
Gift of:
Patricia P. Hinkle



344

2 cups cran -
 1 cup boiling water
 1 cup sugar
 1 1/4 table - gran -
 gelatine, soaked in 1/4
 cup cold water -
 1/2 cup cut celery or apple
 1/4 " chopped nut meats -

345

Cook Cran & water 20 min.
 Force through strainer.
 Add soaked gelatine,
 stir until gelatine is
 dissolved & add sugar
 when mixture begins
 to thicken, fold in
 apple or celery & nut
 meat. mold & chill.

346

338

338

Roast Turkey with Savory Stuffing

Selecting the turkey

Select a plump, well-fattened turkey, and find out whether it is a young or an old bird because this makes a difference in the way you cook it. For each person to be served, allow $\frac{3}{4}$ to 1 pound in the weight of the turkey as you buy it. A 12-pound turkey makes about 20 generous servings.

Preparing the bird for roasting

In dressing the turkey, first cut the skin at the back of the neck, slip it down, and carefully remove the crop without tearing the outer skin. Then cut the neck off short, and save it for making broth to use in the gravy. Then make the cut across the lower part of the body no wider than necessary to draw the bird. Leave a band of skin and flesh under the tail so that the legs can be securely tucked in after the bird is stuffed. Save the giblets for the gravy. Cut off the oil sac on the top of the tail, and pull out the pin feathers with tweezers or a strawberry baller. Slice off the hairs over a flame quickly so as not to burn or scorch the skin.

If the bird was carefully dressed, you will only need to wipe out the body cavity with a soft cloth wrung out of cold water. Scrub the outside with a wet cloth and a little soap or soda, or corn meal. Rinse off the outside quickly and wipe the bird dry outside and inside. Never let a turkey or any other poultry soak in water. You lose flavor and food value.

Stuffing and trussing

When you are ready to cook the turkey, rub the inside with salt, and fill the body cavity and the loose skin at the base of the neck with a hot savory stuffing (recipe below). Slip the crusty end slices of a loaf of bread into the opening near the tail to hold in the stuffing, tuck the legs under the band of skin, and sew up the slit with soft white twine. Fold the neck skin toward the back and fasten down with a string or stitches. Fold the wing tips under the back, and tie them down if necessary, but be careful not to run string across the breast for it will leave marks on the brown surface.

Then rub the stuffed, trussed turkey all over with salt and butter, and pat it with flour. Place back up and breast down on a rack in an open roasting pan. Lay a piece of the turkey fat over the back. Do not put any water into the pan. Water in a roasting pan makes steam, and steam around a roasting turkey or any tender meat draws out the juices.

Roasting

Have the oven at a moderate temperature 300° to 350° F. when you put the turkey in, and cook at moderate temperature all the way. Or, have the oven hot (about 400° F.) when you put the turkey in and after 20 or 30 minutes, reduce the heat quickly to very moderate (about 300° F.) and continue the cooking at this temperature.

For either method of roasting start the bird with the back up and breast down. Turn the bird every half hour, first from side to side, then on its back, then from side to side. Continue this method of turning until the bird is done. With every turn baste the bird with the pan drippings, or with melted butter or other fat. Be careful not to break the skin when turning. This "back-up" method allows the thighs to cook thoroughly without overcooking the breast.

For a young 10- to 12-pound turkey cooked at a constant moderate temperature of 300° F. allow about 15 to 18 minutes to the pound market weight (picked but not dressed and including head and legs). If using a hot oven at the start and a moderate temperature of 300° F. to finish, allow about 15 minutes to the pound market weight.

For a turkey a year or more old, cover the roaster and allow more time for cooking. It is not necessary to turn a bird in a covered roaster.

Roast Turkey with Savory Stuffing

To test for doneness, run a steel skewer or a cooking fork into the thigh next to the breast. If the meat is tender and the juice does not show a red tinge, the turkey is done.

Savory Stuffing

2 to 2-1/2 quarts dry bread crumbs	1 pint chopped celery
1/4 cup fat, butter and turkey fat	2 teaspoons salt
1 small onion, chopped	1 to 2 teaspoons savory seasoning
1/2 cup chopped parsley	Pepper to taste

In the melted fat cook the onion, parsley, and celery for a few minutes. Add the bread crumbs and seasonings and stir all together until the mixture is thoroughly heated. Fill the hot stuffing lightly into the turkey, but do not pack.

If desired, in place of some of the bread crumbs, use shelled nuts (chestnuts, hazelnuts, or filberts, pine nuts, almonds).

Giblet Gravy

Simmer the giblets (liver, gizzard, and heart) and the neck in 1 quart of water for about an hour. Drain the giblets and chop them fine. If there is too much fat on the drippings in the roaster, skim off some of the excess fat, and leave about 1/2 cup. Into these pan drippings, stir 4 level tablespoons of flour. Then gradually add the cool broth and enough more cold water to make a thin, smooth gravy. Cook for 5 minutes, add the chopped giblets, and season to taste with salt and pepper.

RECIPES

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