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1929 COOKBOOK

Digital Compilation
By Dorothea A. Maxey

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INTRODUCTION

These recipes are from a 1929 recipe collection of a Women's Aid Society in
Libbertyville, Illinois.

I obtained the recipe book at a second hand book store in Coeur d' Alene, Id in 1995.
Because these old recipes were so quaint they interested me. As you will note some use bushel
measurements; others call for so many cents worth of an item; still others use a large tablespoon or
level cooking spoon. Many do not give directions assuming that the cook will know how to put it
together. I have tried a couple of them so far and they are good. I hope you will find them useful as
well as interesting.

Dorothea Maxey
May 23, 1995
Coeur d' Alene, Id. 83816

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ABBREVIATIONS

The following abbreviations are used:

c. for cup.

t. for teaspoon.

T. for tablespoon.

All measurements are level

THINGS WORTH KNOWING

60 drops--1 t.

3 t.--1 T.

16 T.--1 c.

4 T.-- 1/4 C.
1 rounding T.--2 T.
2 cups solid fat--1 pound.
2 cups granulated sugar--1 pound.
3 cups confectioners' sugar--1 pound.
4 cups flour--1 pound.
1 square bitter chocolate--1 ounce.
2 tablespoons butter--1 ounce.
2 tablespoons liquid--1 ounce.
Butter size of egg--1/4 Cup.
1 egg thickens 1 cup of milk for baked custard.
2 tablespoons flour thickens 1 cup milk for white sauce.
1 cup flour requires 2 teaspoons baking powder when no egg is used
1 tablespoon gelatine sets 2 cups liquid.
1/2 teaspoon soda sweetens 1 cup sour milk.
1 tablespoon cornstarch equals 2 tablespoons flour for thickening
1 peck of potatoes--15 pounds.
1 peck of plums--12 1/2 pounds.
1 peck of pears--12 pounds.
1 peck of peaches--12 pounds.
1 peck of apples--11 pounds.

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BEVERAGES AND COCKTAILS

GRAPEJUICE LEMONADE

Juice 3 oranges
Juice 6 lemons
1 pt. grapejuice--sweeten with syrup of sugar and water.
Dilute with water.
Serves 20

LEMONADE

Juice 6 lemons
1 C sugar
2 quarts of water
Makes 10 glasses.

CHERRY PUNCH

2 qts. white cherries
2 C sugar
1 C grated pineapple
1 C strong green tea
2 C water
6 oranges
1/2 t almond extract
1 qt. carbonated water

Cover cherries with water. Cook until they are reduced to pulp, strain and add sugar and cook three minutes. Cool. Add juice of oranges and pineapple, put in icebox to cool--then add remainder of ingredients. --Mrs B.H. Witman

FRUIT PUNCH

Juice 2 doz. oranges
Juice 1 1/2 doz. lemons
2 cans grated pineapple
4 lb. sugar
1 can cherries
5 qt. bottles Ginger Ale
1/4 lb. Black Tea

Serves twenty-five -- Mrs. B.H. Witman

GINGER ALE PUNCH

1/2 C mint leaves
1 1/2 C sugar
Juice 3 lemons
1 C boiling water
2 pts. Ginger Ale
1 pt. grapejuice

The boiling water is poured over the mint leaves, sugar and grated rind of one lemon. Let stand until cool, strain and add other ingredients. Use cracked ice. Serves twenty-five.--Mrs B.H. Witman

ORANGE MINT COCKTAIL (COMPOTE)

3 juicy oranges
1 T finely chopped mint
3 T sugar
6 maraschino cherries
2 T cherry juice

Divide oranges into sections and cut in pieces. Add sugar and cherry juice and set aside to chill for one hour. Chop mint finely, mix with oranges, pile high in small glasses and place a cherry on top of each.

ORANGE EGGNOG

For each glass wanted beat the whites of 2 eggs stiff with 2 T sugar and the yolk of 1 egg with 2 T sugar. Mix lightly add grated rind of 1 orange and the juice of 3 oranges. Serve very cold.--Mrs. Paul Ray.

PEACH COCKTAIL (COMPOTE)

Peel and stone peaches, cut very fine or run through coarse vegetable grinder; sweeten to taste. To 12 large peaches add the juice of 3 lemons, 1 orange and 1 qt; water. Serve very cold in tall glasses.-- Mrs. Paul Ray

REFRESHING DRINK

For a refreshing drink mix equal parts of lemonade, ginger ale, and grape juice.

Vary to suit taste;--if liked, the juice of canned fruits may be added --also a teaspoon of chopped fruit, and if obtainable, a sprig of mint.-- Mrs. Elizabeth Kohner.

FRUIT CUP

1 C white grapes, remove seeds
1 C orange sections
1 C pineapple
1/2 C orange juice
1/2 C pineapple syrup or juice
sugar and few grains of salt

Mix and put in container, pack in ice and salt and stir occasionally until juice begins to freeze. To serve, garnish with maraschino cherries. Makes eight small or six large servings. --Mrs. S. C. Kimball.

PINEAPPLE CUP

2 C crushed pineapple
Juice 1 grapefruit
Juice 2 oranges
1 T lemon juice
1/2 bottle maraschino cherries
1/2 glass melted red currant jelly

Chill and serve in punch glasses. Six servings.

FRAPPE

Juice of 1 1/2 dozen lemons, 6 oranges. Add 1 quart water and strain. Boil 2 pounds of sugar and 2 quarts cold water until clear. When cold add the above and one large can of pineapple diced. It can be frozen. Before serving add 2 thin sliced bananas, also cherries or grape juice. Makes three gallons or 120 glasses. --Mrs. H. E. Gaddis

HALLOWE'EN PUNCH

3 qts. sweet cider
1/2 C lemon juice
1 qt. ginger ale
Sugar to taste

Mix together cider and lemon juice add sugar to sweeten. Pour into bowl over block of ice. Just before serving add ginger ale. Makes about one gallon.

GRAPE JUICE

15 C. Concord grapes, stripped
9 C water
3 C sugar

Wash grapes, add 5 C water and boil until soft. Strain through cheesecloth, return-skins and seeds to kettle with 4 C water and cook again and strain. Add sugar to juice and boil 5 minutes.
-Strain and bottle. --Minnie Dymond.

BREAKFAST COCOA

1 1/2 T cocoa
2 T sugar
2 C boiling water
2 C milk or cream
Few grains of salt

Scald milk. Mix together cocoa, sugar and salt and dilute with 1/2 C boiling water to make a smooth paste. Add remaining water and boil five minutes. Turn into scalded milk and beat two minutes with an egg beater. Serve at once with whole or cut marshmallows on top.--Mrs. Madole

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BREADS, ROLLS, MUFFINS, ETC.

WHITE BREAD

2 T sugar
1 qt. lukewarm water or half water and half milk, scalded and cooled
2 comp. yeast cakes
2 T Snowdrift or lard, melted
3 qts. flour (Club House) (1 1/2 quarts =6 cups)

1 T salt

Dissolve yeast and sugar in lukewarm water, add lard, and half of the flour. Beat until smooth, then add salt and balance of flour, or enough to make dough that can be handled. Knead well. Place in greased bowl, cover and let rise until light, in warm place, and free from draft. Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise until double in bulk. Bake forty-five to sixty minutes. Makes four loaves of bread. --Mrs. F. B. Wilson.

BRAN BREAD

2 cakes comp. yeast
1 C lukewarm water
1/2 C molasses
7 C flour
2 C milk, scalded and cooled
5 C bran
4 T lard or butter
2 t salt

The addition of one cup of raisins affords a pleasant change.

Dissolve yeast in lukewarm liquid, add molasses and four cups of flour; beat well. Then add bran, lard or butter, balance of flour and the salt. Knead well, let rise until double in bulk. Divide into three loaves, let rise again. Bake forty-five minutes in a moderate oven. --Mrs. A. M. Casey.

ROLLS

1 cake comp. yeast
1/2 C milk, scalded and cooled
1/2 C lukewarm water
1 T sugar
3 1/2 C sifted flour (Club House)
1 scant t salt
2 T lard or butter, melted

Dissolve the yeast and sugar in lukewarm liquid. Add lard or butter and half the flour. Beat until smooth. Add salt and the rest of

flour, or enough to make a moderately firm dough. Knead thoroughly. Roll out and cut with a large biscuit cutter or cookie cutter. Place in well-greased shallow pans, or cookie sheets, a slight distance apart; cover and set to rise about two hours or until doubled in bulk. When light, bake in a hot oven ten minutes. --Mrs. F. B. Wilson.

PARKER HOUSE ROLLS

1/2 C sugar
1 t salt
1/2 C shortening
1 cake compressed yeast, dissolved in little of the milk
2 C warm milk
4 C flour

Combine above ingredients. Let rise until light, then add enough more flour to knead. Knead until dough ceases to stick and is smooth to the touch. Put in bowl and let rise until twice its bulk, then turn on to moulding board, roll out into a sheet one-half inch thick, cut, brush with melted butter, fold so that the upper edge overlaps the under one, press edges together, let rise and bake.--Alma Timmerman.

BIRD'S EYES

1 C sugar
1/2 C shortening
1 t salt
2 eggs, beaten
2 C warm milk
1 cake comp. yeast, dissolved in little of the milk
6 C flour

Cream sugar, shortening, salt, then add other ingredients and let rise until light. Then turn on to moulding board and roll into a sheet one-half inch thick, brush with melted butter, sprinkle with raisins and chopped nuts. Then roll into a roll and cut into slices one inch thick and put in muffin tins, let rise until light, brush with melted butter, sprinkle with sugar and cinnamon and bake.--Alma Timmerman.

ROLLS

1 T lard in
2 C milk, scalded and cooled
2 T sugar
1/2 T salt
3 C flour
1 cake Fleischmann yeast

Beat well and set in a warm place to rise for one and one-half hours. When light, add 3 cups flour. Knead lightly and set in a warm place until light. Roll out on a floured board and spread with melted butter cut with cookie cutter, fold over letting the edges come together. Place in a well greased pan, cover and let rise again. Bake in a hot oven fifteen to twenty minutes. --Mrs. S. Meaker.

ROLLS

1 yeast cake
1 1/4 C milk
2 T sugar
2 T Crisco
4 C flour
1 egg
Salt

Scald and cool milk, then add yeast and sugar. Add Crisco and 2 cups flour, beat, then add egg, well beaten, and let rise. Then add remainder of flour, and salt, mix and let rise again; when light shape into rolls.--Minnie Dymond.

HOT CROSS BUNS

Dissolve 1 yeast cake in one-half cup luke-warm water, add this to 1 1/2 cup scalded and cooled milk, stir in enough Club House flour to make a smooth batter, cover and set in a warm-place for about an hour. Then add 1 beaten egg, 1 level teaspoon salt, 1/2 teaspoon cinnamon, 1-3 cup seedless raisins, 1-3 cup sugar, 1/4 cup butter and flour to knead. Set again to rise to double its bulk. Then shape

in round balls and place in pan about an inch apart. When light, bake and when cold, make a cross on top of each bun with frosting made of confectioner's sugar. --Mrs. George Wright.

PARKER HOUSE ROLLS

2 C flour
4 t Royal baking powder
1 T sugar
1/2 t salt
3 T shortening
3/4 C milk

Mix dry ingredients, rub in shortening thoroughly, and add milk. Roll out and cut with large biscuit cutter. Spread with butter and fold together. Bake in quick oven twenty minutes. --Mrs. R. F. Wright.

ICE-BOX ROLLS

1 cake Fleischmann's yeast
1 C warm water
2 C boiling water
2 heaping T lard
3/4 C sugar
1 t salt
2 eggs

Soak yeast in the warm water, mix the boiling water, lard, sugar and salt, and when cool add the yeast and the eggs, well beaten. Mix in flour enough to make as stiff as bread dough or a little stiffer. Do this in the evening and set all night. Next morning, knead down stiff and set in ice-box or very cold place. As you want biscuits, pinch off dough right size and let rise. Bake about 15 minutes in hot oven. Dough will keep several days if kept cold.--Mrs. R. F. Wright

ICE BOX ROLLS

Dissolve 1 cake of yeast in 1/2 C warm water

Scald 1 qt. milk and cool
Add 1 qt. and 1 1/2 pt. flour

Let rise about two hours, or until twice its size,

Add

1 C lard

1 C mashed potato

1 C sugar

1 level t soda

1 level t baking powder

1 level t salt

Knead this well, until stiff enough to dent, and let rise about two hours, or until twice the size; make into biscuits and let rise again about an hour, and bake. Keep this sponge in the ice-box, and take off as much as you want each day, and let rise about an hour, then bake, and have hot fresh rolls each day.--Fannie Grinnell.

CLOVER LEAF ROLLS

2 qts. flour

1 1/2 cake Fleischmann's yeast

1/4 C sugar

1 t salt

1 C scalded milk

1 C water

1 T lard or shortening

Soak yeast in little water, scald milk, add shortening and sugar, then add cup of cold water. Add other ingredients. Mix with as little stirring as possible. Let raise 2 1/2 hours. Pinch off a little dough at a time, placing three small bits in each gem pan, making a clover leaf. Let raise 2 1/2 hours. Bake as raised biscuits. --Mrs. A. M. Lovell.

NUT BREAD

3 C flour

1 C sugar

1 C milk

3/4 C walnut meats

4 level t baking powder

1 t salt
1 egg

Sift sugar, flour, baking powder together, add milk and beaten egg.
Let stand 20 minutes and bake. --Mrs. Emma G. Smith

Note:--Mrs. Charles Laycock uses 1 cup chopped nuts and 3 t baking powder with the above recipe.

Mrs. Geo. Smith uses brown sugar and only 2 C flour.

NUT BREAD

1 egg, well beaten
1/2 C sugar
Salt
1 C milk
1 C Walnut meats
2 1/2 t baking powder
2 1/2 C flour

Let rise 20 minutes. Bake 1 hour in slow oven. This makes one loaf of bread. --Mrs. A. W. Waldo.

NUT BREAD

2 C white flour
2 C graham flour
2 C sweet milk
1/2 C sugar
2 T molasses
1/2 t soda
4 t baking powder
1 t Maple
1 C nut meats

Let stand one-half hour; bake 40 minutes. --Mrs. H. T. Mason.
--Mrs. C. E. Grummitt omits the molasses and uses brown sugar.

NUT BREAD

1 egg, slightly beaten
1 C sugar
1 1/2 C sweet milk
4 C flour
1 t salt
4 t baking powder

Beat well and add one cup chopped nuts. Let stand in greased pan for 20 minutes. Bake in a fairly hot oven one hour or more.--Hannah Meyer.

HEALTH BREAD

1 small can Brere Rabbit molasses
3 eggs
1 T salt
1 C sugar
4 C milk
6 C Pillsbury bran
7 C white flour
8 t baking powder

Add raisins, figs or nuts to your liking. Will make four loaves.--Mrs. W. J. Fendick.

BRAN BREAD

2 cups sour milk
2 cups bran
2 cups flour
1 cup brown sugar
1 cup nuts
2 heaping teaspoons baking powder
1 rounded teaspoon soda
1 level teaspoon salt

Mix bran, flour and sugar. Stir soda in sour milk and add. Next stir in flour and baking powder. Add salt, and last, the nuts and raisins. Place in pans and bake about one hour in moderate oven.--Mrs. Paul Ray.

GRAHAM BREAD

2 C graham flour
1 C white flour
1/2 C corn meal
1/2 C sugar
1/4 C molasses
1/2 t salt
1/2 t baking powder
1 t soda dissolved in
2 C sour milk
1/2 C chopped raisins
1/2 C nut meats

Bake 45 minutes in medium oven. --Clara Osborne.

GRAHAM NUT BREAD

3 C graham flour
1 1/2 C white flour
1 t baking powder
1 C sugar
15c chopped nut meats *
1 C raisins
1 pt. buttermilk or sour milk
1 level t soda

* recipe states 15c equals 15 cents worth chopped nut meats

Mix all together and let stand in loaf pan 20 minutes before baking.

Bake about 40 minutes. --Mrs P.G. Osborn

BROWN BREAD

2 C white flour
2 C graham flour
2 C bran flour
1/2 C sugar
1 t salt

Mix dry ingredients together. Add

1 egg, beaten
1/2 C molasses
1/2 C Karo corn syrup
2 t soda, dissolved in
1/2 C boiling water
1 pt. sweet milk
2 C raisins
1 C nuts

Bake one hour. This makes two loaves.--Alma Timmerman

QUICK BROWN BREAD

1 egg
1 C sour milk
1/2 C molasses
1 1/2 C Graham flour
1/2 C white flour
1 t (heaping) soda
1/2 t salt
1/2 C raisins

Bake for one hour in a very slow oven.--Mrs. M. R. Miller

BROWN BREAD

2 C Graham flour
2 C white flour
2 t soda
1 t salt
1/2 C molasses
2 C sour milk

Mix well graham flour, white flour, soda and salt. Add molasses and sour milk, mix thoroughly. Pour into well greased tins and bake 40 minutes in a moderate oven. This makes two loaves --Louise Wehrenberg

GRAPE NUT BREAD

1/2 C grapenuts
1 1/4 C milk
1/2 C sugar
1 egg
2 heaping t baking powder
1/2 t salt
2 C bread flour

Soak grapenuts in milk fifteen minutes. Add sugar, egg well beaten, then salt, four and baking powder sifted together. Bake one hour in medium oven. One tablespoon finely chopped walnuts is a great addition. --Mrs. H. W. Smith

BOSTON BROWN BREAD

2 C Graham flour
1 C corn meal
1 C New Orleans molasses
2 C sour milk
2 t soda
1/2 t salt

Steam for 3 1/2 hours and bake for 1/2 hour. Makes large loaf.
--Mrs. M. R. Miller

STEAMED BROWN BREAD

1/2 C sugar
1/2 C molasses
2 t soda dissolved in
2 C sour milk
1 C sweet milk
2 C white flour
3 C corn meal

Steam three hours. This will make 5 baking powder cans of bread when steamed. --Mrs. John Dollenmaier

BOSTON BROWN BREAD

3 C buttermilk or sour milk
2 C Graham flour
2 C corn meal
1 C molasses
1 C raisins
2 t salt
2 t soda

Put salt and soda into milk, add the meal and flour, then the molasses and raisins. Steam from 3 to 4 hours in 1 pound baking powder cans. --Faye Ree

ELLA'S BROWN BREAD

1 C flour
1 C corn meal
1 C Graham flour
1/2 C sugar
Pinch salt
1 C sour milk
2 t soda
1/2 C molasses
1/2 C boiling water
1/2 C seeded raisins
1/4 C currants

Mix well the flour, corn meal and Graham flour. Add sugar, salt and sour milk in which one teaspoon soda has been dissolved. To the one-half cup of molasses add the other teaspoon of soda and the boiling water. Add raisins and currants well floured. Put in baking powder cans, set in kettle of boiling water and steam 2 hours. --Mrs. Chas. Greenwood

JOHNNY CAKE

1 C sour milk
1 t soda
1/2 C molasses
1 egg
little salt

2 T melted butter
1 1/2 C corn meal
1/2 C flour

Bake in shallow pan. --Christina D. Kern

JOHNNY CAKE

1 C yellow corn meal
1/2 C flour (Club House)
1/2 C sugar
1/4 t salt
2 T melted butter
1 egg
1 C sour milk
1 t soda

Mix together corn meal, flour, sugar and salt. Dissolve soda in sour milk and add to dry ingredients. Stir in beaten egg and melted butter. Bake in moderate oven about 25 minutes. --Mrs. J. E. Triggs

CORN BREAD

2 C corn meal
2 C flour
1/4 C brown sugar
1 t salt
2 eggs
1/4 C shortening
2 C milk
4 t baking powder

Mix all dry ingredients, add milk, egg yolks and melted shortening. Mix thoroughly. Fold in stiffly beaten egg whites. Bake in moderate oven 35 to 40 minutes. --Edna F Doerschuk

GOLDEN CORN BREAD

3/4 C corn meal
1 1/4 C flour

1/4 C sugar
5 t baking powder
1/2 t salt
1 C milk
1 egg
1 or 2 T melted butter

Mix and sift dry ingredients, add milk, well beaten egg and melt butter. Bake in shallow buttered pan in a hot oven 20 minutes.
--Florence Lovell

CORN CAKE

1 C sifted wheat flour
2 t baking powder
2 T sugar
1 egg
1/2 C yellow corn meal
1/2 t salt
1 C sweet milk
2 T melted butter or lard

Beat well and bake in muffin pans or a loaf as desired. --Mrs.
Lillian Sutto

BISCUITS

1 1/2 C flour
3 level t baking powder
1/2 t salt
1 t sugar
1 1/2 T shortening
1/2 C milk

Makes ten. --Julia Price

BISCUITS

3/4 C milk or half milk and half water
2 C flour

4 t Royal baking powder
1/2 t salt
2 T shortening

Sift together flour, baking powder and salt, add shortening and rub very lightly; add liquid slowly; roll or pat out with hands on floured board to about one inch in thickness (handle as little as possible) cut with biscuit cutter. Bake in hot oven 15 or 20 minutes. --Mrs. F. J. Wright

CHEESE BISCUITS

1 1/2 C flour
2 t Royal baking powder
1/2 t salt
6 T grated cheese
2/3 C milk

Sift together flour, baking powder and salt; add cheese, mix lightly; add milk slowly, just enough to hold dough together. Roll out on floured board about 1/2 inch thick; cut with biscuit cutter. Bake hot oven 12 to 15 minutes. --Royal Baking Powder Recipe

POTATO BISCUITS

2 good sized potatoes
3 C flour
3 t baking powder
1/2 t salt
1/4 C butter or lard
1 egg
1 C milk (about)

Boil and mash potatoes, having them free from lumps. Sift flour, salt and baking powder; add potatoes and rub in butter or lard. Mix to light dough with the egg and milk, roll out a little thinner than ordinary biscuit and bake in a hot oven, serve as soon as done. --Lorna Vanston

MUFFINS

2 C flour sifted with
2 t baking powder
1 T sugar
Little salt
2 small T butter
1 egg
1 C milk

--Mrs. A. M. Casey

ENGLISH MUFFINS

1/3 C butter
1/4 C sugar
1/4 t salt
4 level t baking powder
1 egg beaten separately
3/4 C milk (sweet)
2 C flour

--Linna M. Corlett

BRAN MUFFINS

1/2 C sugar
1 C sour milk
1 egg
1 C bran
2/3 C flour
1 t soda
salt

Mix together sugar, bran, flour, salt and sour milk with soda, and the beaten egg. Bake in muffin tins about twenty minutes. Make eight muffins. --Linna M. Corlett

BRAN MUFFINS

1 C flour

2 C bran
1 t salt
1 t soda
1 1/4 C sour milk
1/2 C molasses

Mix dry ingredients. Add liquids and stir well. Bake in one dozen muffin tins. Chopped raisins, dates or prunes may be added if desired. --Katherine Hafemann

BRAN NUT MUFFINS

1 1/2 cups bran
3/4 cup flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/3 cup sugar
1/2 cup chopped nuts
1 egg
1 cup milk
3 tablespoons melted butter

Mix all dry ingredients and nuts, add beaten eggs and milk and lastly the melted butter.--400 degrees. --Mrs. Elizabeth Kohner

BRAN MUFFINS

1 C white flour
1 C bran flour
2 T sugar
1 t salt
3 t baking powder

Sift all together twice. Add one beaten egg and 2 tablespoons melted shortening, and about 3/4 cup of milk. (Batter should be quite thick.) Pour into greased muffin pans and bake for about 25 minutes in a 400 degree oven. Makes about eight large muffins. --Mrs. Dorothy Boyd

BRAN MUFFINS

1/2 C sugar
1 T shortening
2 t salt
1 egg
2 C sour milk
1/2 C boiling water
1 1/2 t soda, dissolved in boiling water
2 C Pillsbury's Health bran flour
2 C Pillsbury's flour

Sweet milk may be used if 3 t baking powder are substituted for the soda. Makes about 2 doz. muffins. --Mrs. R. F. Wright

BREAKFAST GEMS

3 eggs
1 t sugar
1 C milk
1 C warm water
1 yeast cake (compressed)
Flour to make stiff batter

Beat yolk of eggs and add sugar, stir in milk, water and yeast. Beat well and set in a warm place to rise. When light, beat whites of eggs stiff and stir into batter with a pinch of salt. Bake in greased gem pans. If wanted for breakfast, mix batter the night before. --Mrs. Elmer Huffman

GRAHAM GEMS

1 C graham flour, sifted
1 C sour milk
1 egg, well beaten
1/2 t salt
1 t soda
1 T sugar
3 T shortening

Bake in gem pans 20 minutes. Makes 8 gems.--Lillian Sutton

GRAHAM MUFFINS

1 C flour
1 C Graham flour
2 T sugar
4 t baking powder
1 t salt
1 C milk
1 egg, well beaten
3 T melted Crisco

Mix flour, sugar, baking powder, salt. Add well beaten egg, and milk. Mix well. Then add Crisco. --Mrs. Nettie Simen

CORN MUFFINS

3/4 C corn meal
1 1/4 C white flour
2 t baking powder
1/2 t salt
3 t melted butter
1 egg
2 t sugar
1 to 1 1/4 C milk

Mix in order given. Bake in muffin pans. --Gertie Wells

BLUEBERRY MUFFINS

2 C flour
1 C milk
1 egg
4 T shortening
3 T sugar
1 t salt
3 t baking powder
1 C fresh blueberries

Sift dry ingredients, add milk, beaten egg, and melted shortening beat well and add berries which have been washed and dredged in a

little of the flour. Bake in muffin rings in moderate oven for 30 minutes. --Mrs. Bert Stein

HAM MUFFINS

2 C flour
2 t baking powder
1 egg
1 C milk
1 C minced (left over) ham
Pinch salt

Sift dry ingredients, add beaten egg and milk and lastly ham. Bake in quick oven 15 minutes. Must be eaten hot to be good. --Mrs. Bert Stein

DATE MUFFINS

1/3 C butter
1/4 C sugar
1 egg
1/2 t salt
3/4 C milk
2 C flour
2 t baking powder
1/2 lb. dates cut into small pieces

Cream butter and sugar. Add egg and beat well. Sift flour, salt and baking powder together and add alternately with milk. Lastly stir in dates. --Mrs. Nellie Kimball

OATMEAL MUFFINS

2 C oat meal
1 1/2 C sour milk
1 egg
1/3 C sugar
1 t salt
2 T shortening
1 t soda

1 C flour

Mix together oat meal and sour milk. Let stand for two or three hours or over night. Stir in other ingredients and bake in muffin pans in a hot oven. --Mrs. A. L. Johnson

COFFEE CAKE

4 level T sugar
Good 1/2 C butter or any other shortening
2 whole eggs
1 cake yeast
1 C warm milk
3 C sifted flour
Pinch of salt

--Alma Timmerman

QUICK COFFEE CAKE

1 egg, beaten light
1 C sugar
1/4 C shortening
1/2 C milk
1 3/4 C flour
3 level t baking powder

Sprinkle top with sugar and cinnamon. --Julia Price

COFFEE CAKE

2 C flour
Pinch salt
1 C sugar
2 T shortening

Mix all of the above together. Take out one-half cup of the mixture and set aside to use for the top. To the remainder add

2 t baking powder

1 C milk
1 egg

Pour in buttered baking pan and sprinkle with sugar, cinnamon and remainder of crumbs. -- Mrs. H.L. Titus

COFFEE CAKE

1 egg, well beaten
1/2 C sugar
1/2 C milk
4 T melted butter
1/2 t cinnamon
little salt
1 C flour
1 heaping t baking powder

Spread in large pie pan, sprinkle with sugar and cinnamon, put sliced apples on top, add melted butter, then sprinkle with sugar.
--Mary E. Kern

COFFEE CAKE

2 T lard
1 egg
3/4 C sweet milk
1/2 C sugar
1 3/4 C flour
1 1/2 t baking powder
Pinch salt

Sprinkle sugar and cinnamon over top and bake in warm oven thirty minutes. --Mrs. Jessie Higgins

EMERGENCY COFFEE CAKE

3 t baking powder
1/2 t salt
2 C flour
1/3 C brown sugar

2 eggs, well beaten
2/3 C sweet milk
1/3 C melted shortening

Sift baking powder, salt and flour. Mix in brown sugar. Beat eggs light and add milk and melted shortening. Add to dry ingredients. Spread on greased tin and dot with bits of butter. Sprinkle with mixture of 3 tablespoons sugar, 1 teaspoon cinnamon and cover with chopped nut meats. Bake in moderate oven 25 to 30 minutes. --Mrs. Earl L. Gruenwald

COFFEE CAKE

1/2 C sugar
1 egg
3 T melted butter or substitute
2 C flour
3/4 C milk
4 t baking powder
1/2 t salt

Break egg in bowl and beat. Add sugar, butter, milk and flour to which baking powder and salt have been added. Beat well. Place in square pan, cover with mixture of 2 T sugar and 1/2 t cinnamon and bake in 400 degree oven for twenty minutes. Nuts may be added to top mixture. --Mrs. Reid

QUICK COFFEE CAKE

1/2 C sugar
2 C flour
1/2 t salt
1 heaping t baking powder
1 C sweet milk
1 egg
1 T melted butter
1 C stewed seedless raisins

Sprinkle a mixture of cinnamon and sugar over the top and bits of butter, before sliding into oven. Bake about 20 minutes. --Dorothy Algie Black

Note: Mrs. Geo. Ives omits the raisins and uses 1 C sugar.

NUT BREAKFAST CAKE

1 C sugar
2 T butter
1 egg
3 t baking powder
1 C milk
2 3/4 C flour

Mix as plain cake. Just before putting into oven, sprinkle sugar and cinnamon, mixed, over the top. Cover lightly with chopped peanuts. Bake in shallow pan in moderate oven. --Evelyn Petrie

CRUMB CAKE

Rub 1/2 C lard with 2 C flour, add 1 C sugar. 1 t each of nutmeg, cinnamon and cloves. Take out one cup of mixture. In the remainder, add 1 egg, 2 T molasses, 1 C sour milk, with 1 level t baking soda, and a pinch of salt.

Beat up good and put in sheet tins. Sprinkle the cup of dry mixture over the cake and bake in moderate oven for 30 minutes. --Mrs. C. I. Casey

CRUMB CAKE

2 C flour
1 C light brown sugar
1 scant C shortening
1 t baking powder

Mix above ingredients as for pie, reserving 3/4 C for top. To the remainder add:

1 egg
1 C sour milk
1 t soda in milk

Beat hard and put in a square pan. Sprinkle the 3/4 C crumb top and

bake in hot oven. --Mrs. Bert Steir

APPLE CAKE

4 T sugar
1/2 C butter
1 C milk
2 eggs
1/2 t salt
2 t baking powder
Flour to roll

Place in tins -- dot with butter. Pare and quarter apples and place them closely over the cake. Sprinkle with sugar and cinnamon. Bake about 25 minutes. --Mrs. A. Huss

OATMEAL PANCAKES

2 C sour milk
2 C oatmeal soaked over in sour milk

In the morning add--
2 eggs, well beaten
1 C flour
1 t salt
1 t baking powder 1 t soda

Bake on hot griddle.

WHEAT CAKES

1 C flour
1 rounding t baking powder
1 egg, well beaten
1/2 t salt
About 1 C milk
Add 1 t melted bacon grease when well mixed.

Makes 12 medium sized cakes. Very tasty. --Mrs. Chas. Greenwood

POTATO PANCAKES

2 large potatoes
1 egg
1/3 C flour
1/2 t baking powder
1/8 t pepper
2/3 t salt

Grate potatoes coarsely; add flour, egg, seasoning and baking powder, mix thoroughly and drop by spoonfuls onto a hot griddle. Flatten slightly, brown on both sides and serve as desired.

WAFFLES

2 C flour
3 level t baking powder
3/4 t salt
1 3/4 C milk
2 eggs
1 T melted shortening

Sift flour, salt and baking powder. Add milk and shortening to beaten egg yolks and mix with dry ingredients. Fold in the beaten egg whites. --Mrs. H. A. Taylor

WAFFLES

2 1/4 C sifted flour
3 level t baking powder
1/2 level t salt

Sift all together twice

1 T sugar, if desired
1 1/2 C milk
2 T melted butter
2 eggs, beaten separately

Mix liquid ingredients and combine the two mixtures. Fry on hot iron

until brown and serve with maple syrup. --Blanche Petrie

WAFFLES

2 C flour
4 t baking powder
1/2 t salt
2 t sugar
2 eggs
1 3/4 C milk
1/2 C melted butter

Sift dry ingredients and add milk, well beaten yolks and shortening; lastly fold in whites, well beaten, and bake on heated iron. Serve with maple syrup. --Mrs. Bert Steir

Note: Mrs Arthur Greenwood uses 2 C milk and 3 t baking powder.

POP-OVERS

1/2 C milk
1 egg
3/4 C flour
1 t baking powder
1 t sugar
Pinch salt

Beat egg, add milk. Mix all dry ingredients, add to milk. Cook in muffin pan in hot oven about fifteen minutes.--Julia L. Price

POP-OVERS

1 C flour
1 C milk
2 eggs
1/4 t salt

Put flour and salt into mixing bowl, add unbeaten eggs and add gradually the milk. Beat well. Pour into greased muffin pans, bake one-half hour in hot oven. --Mrs. Carl Schrerck

POP-OVERS

1 C flour
1 C milk
Salt
1 egg
Butter size of egg

Bake in quick oven for 20 minutes. Makes 12. --Mrs. Edgar Wells

DUMPLINGS

1 C flour
1/2 t salt
1/2 C sweet milk
1 egg beaten
1 t baking powder

Sift dry ingredients Add egg and milk. Drop by spoonfuls into boiling broth. Cover tight and cook 20 minutes. Do not uncover while cooking. Always good. --Julia L. Price

DUMPLINGS

1 egg
1/2 C sweet milk
Pinch salt
2 C flour
3 t baking powder

Drop by spoon in boiling liquid (chicken or meat broth). Boil 20 minutes with kettle covered. --Mrs. Geo. Smith

DUMPLINGS

1 C flour
Pinch salt

Shortening, size of hickory nut
1 t baking powder

Mix shortening into flour, add salt and baking powder and enough milk to mix like biscuits. Drop by spoonfuls into boiling stews or pieplant sauce. Cook ten or twelve minutes. --Mrs. Thos. Corlett

NOODLES

1 egg
1 2/3 cups flour (about)
1/4 t salt
1/2 half eggshell water

Put flour on baking board, make hole in center of flour and put in ingredients. Make a stiff dough, and if necessary, add more flour. Roll very thin, dry and cut. Drop in boiling salted water, boil 30 minutes. Drain. Brown cracker crumbs in butter and put over top just before serving. --Mrs. A. M. Casey

FRITTER BATTER

1 C flour
1/4 t salt
1 T melted butter
1/2 C milk or water
1 1/2 t Royal baking powder
2 eggs

Beat eggs and add to milk and butter. Add sifted dry ingredients. Drop by spoonfuls into deep hot fat and cook until golden brown.

CORN FRITTERS

1/2 C corn (canned or fresh)
1/2 C sweet milk
1 beaten egg
1 T melted butter
1 t Royal baking powder
1 C flour (Club House)

Salt to taste

Combine the above ingredients and fry in small cakes in hot fat. Serve with butter and maple syrup. --Mrs. A. L. Johnson

RICE FRITTERS

1 large C boiled rice
2 eggs
1 C flour
1 t baking powder
Salt
(Add a little more flour, if necessary)

Cook by spoonfuls in hot fat. Sift powdered sugar over and serve very hot. -- Mrs. W. J. Dillon

APPLE FRITTERS

1 C flour
1 C milk
2 eggs
1/2 C sugar
Pinch of salt

Put flour in dish, then pour milk in, stirring constantly. Beat egg together before putting in, and then thoroughly beat the batter. Add sugar and salt after the eggs have been added. Pare apples, cut in slices round and round, about 1/4 inch thick. Dip slices in the batter and fry in deep lard like doughnuts.--Mrs. Mary E. Boyle

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CAKES ICINGS AND FILLINGS

CHOCOLATE FUDGE CAKE

(2 eggs)

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder

1/2 teaspoon soda
1/4 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar
2 egg yolks, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1 1/4 cups milk
1 teaspoon vanilla
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times, Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and chocolate, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350 degrees F.) 30 minutes. Put layers together and cover top and sides of cake with fudge frosting. Double recipe to make three 10-inch layers. --A Swans Down Recipe

ANGEL FOOD CAKE

1 C egg whites--8 to 10 eggs
3/4 t cream of tartar
1 1/4 C granulated sugar, sifted
1 C Swans Down flour, sifted once, measured and sifted four times.
1/4 t salt
3/4 t vanilla extract
1/4 t rose or almond extract

Add salt to egg whites and beat until foamy. Add cream of tartar and beat until whites are stiff enough to hold up in peaks, but not dry. Fold in the sugar, one T at a time. Add flavoring. Fold in the flour in the same manner as the sugar. Pour into a patented cake tin, and bake at 325 degrees for an hour. Be sure that the oven is thoroughly heated before putting the cake into it. Invert tin for at least an hour after removing cake from oven. Remove from tin with broad-bladed knife. Use 1/4 C less sugar if icing is to be placed on cake. -- Mrs. R. M. Dillon.

ANGEL FOOD

1 3/4 C egg whites
1 1/2 C fine granulated sugar
1 1/4 C Swans Down flour
1 t cream of tartar
Almond flavoring

Whip the egg whites until foamy (use wire whip), add cream of tartar and continue whipping until stiff, but not dry. Fold in sugar gradually, then flour gradually-flavor. Rinse a large size angel food pan-shake free of water. Pour into this the mixture. Cut through the dough a few times with a spatula. Place in cool oven. Bake at 300 to 325 degrees F. -- Mrs. Elizabeth Kohner

THREE EGG ANGEL FOOD CAKE

1 C sugar
1 1/3 C Swans Down flour
1/2 t cream tartar
3 t Royal baking powder
1/3 t salt
2/3 C scalded milk part
1 t almond or vanilla extract
Whites three eggs

Mix and sift first five ingredients well. Add milk, cooled slightly very slowly, beating continuously. Add flavoring, mix well and fold in beaten whites of eggs. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold before removing from pan. -- Mrs. C. I. Casey

CHERRY ANGEL CAKE

3/4 C egg whites
1/4 t salt
1 t cream of tartar
1 C sugar
3/4 C flour (Swans Down)
1/3 C sliced maraschino cherries
1 t maraschino syrup

Add the salt to the eggs, beat till frothy, add cream of tartar and

beat stiff. Add cherry syrup, fold in flour, reserving 1 T to coat cherries and lastly the cherries. Bake as angel food. -- Mrs. Geo. Ives

DAFFODIL CAKE

(Angel and Sponge Marble)

1/2 C sifted Swans Down cake flour, for white part
2/3 C sifted Swans Down cake flour for yellow part
1 1/4 C egg whites, (9 to 11 eggs)
1/2 t salt
1 t cream of tartar
1 C and 2 T sifted sugar
1/2 t vanilla, for white part
1/2 t orange extract for yellow part.
4 egg yolks, beaten light

Sift flour once, measure, and sift four times. Beat egg whites on large platter until foamy. Add salt and cream of tartar and continue beating until they hold up in peaks. Fold in sugar gradually and divide mixture into two parts, To one part fold in 1/2 C flour and vanilla. To the other, fold in egg yolks, 2/3 C flour, and 1/2 t orange extract. Put by teaspoons into ungreased Angel Food pan, alternating yellow and white mixtures. Bake in slow oven (325 degrees F.) 60 to 70 minutes. Invert pan until cake is cold, then remove.--Swansdown Recipe

SUNSHINE CAKE

6 eggs
1 C granulated sugar
1/2 C water
1 C Swans Down flour
1 t baking powder or cream tartar
1 t flavoring

Boil sugar and water until it spins a thread. Then pour slowly over stiffly beaten egg whites and beat until cool. Beat egg yolks until lemon colored and add to this mixture with flavoring Sift flour and baking powder and fold into egg mixture. Put into ungreased tube pan and bake in moderate oven fifty to sixty minutes.--Mrs. H. W. Smith.
-- Mrs. Mary E. Kern.

Note: Mrs. B. Steir uses 1 1/2 C of sugar.

SUNSHINE CAKE

1 C sugar
3/4 C Swans Down flour, sifted
Whites of 6 eggs
Yolks of 5 eggs
1 T lemon juice

Sift sugar and flour 4 times. Beat the yolks of eggs seven minutes. Then add the sugar. Beat the whites of eggs four minutes, and add lemon juice and beat seven minutes. Then fold in the yolks of eggs and sugar, then the flour. Bake in angel cake tin. Have eggs and bowls cold. Bake 40 to 50 minutes, but do not let brown inside of 20 minutes. When done invert the tin and let cool--Mrs. F. P. Dymond

SNOW CAKE

1 C sugar
1/2 C butter
1/2 C sweet milk
1 t (Royal) baking powder
1 1/2 C flour
Vanilla
Salt
4 egg whites

Cream sugar and butter, add milk, stir well; add salt, vanilla, flour and baking powder. When all these are mixed well, add stiffly beaten egg whites, folding in gradually. Turn into layers and bake 30 minutes in an oven at 375 degrees.--Blanche Triggs.

SNOW CAKE

1/4 C butter
1 C sugar
1/2 C milk
1 2/3 C flour

2 1/2 t baking powder
Whites two eggs
1/2 t vanilla

Cream butter and sugar. Sift flour and baking powder together and add to butter mixture, alternately with milk. Add flavoring and lastly fold in stiffly beaten egg whites. Bake 45 minutes in deep narrow pan. -- Mrs. Fred Mordhorst.

WHITE CAKE

1/2 C butter
1 C sugar
1/2 C cold water
2 C cake flour
5 egg whites
2 t baking powder
1 t flavoring

Cream butter and sugar together, add water, then flour which has been sifted three times with baking powder. At last fold in stiffly beaten whites of eggs and flavoring. Stir until smooth.

Filling for Cake

2 C sugar
4 T cold water
2 whites of eggs
20 marshmallows
Flavoring

Heat marshmallows in double boiler. Boil sugar and water until it spins a thread. Pour over stiffly beaten eggs. Then pour into melted marshmallows. -- Hannah Meyer.

NAMELESS CAKE

1 1/2 C sugar
1/2 t salt
3 C sifted pastry flour
3 egg whites
1/2 C shortening

1 C cold water
4 t baking powder

Cream shortening, add sugar, and cream again. Add 1/2 cup water, 1 C flour alternately and beat three minutes. Repeat until all water and flour are used up. Add baking powder to last cup of flour. Add last 1/2 cup water to cake mixture and fold in last cup of flour with baking powder. Beat egg whites until stiff and fold in, Bake in layers (375 degrees) 25 minutes. --Mrs. C. Klepper.

Note: Mrs. John Lester uses the following filling with this cake:

Mix 1/2 C currant jelly with 1/2 C raspberry preserves for filling between first two layers; for second, use 1/2 C grated pineapple. Use boiled icing on top.

SPONGE CAKE

3 eggs
1 C sugar
2 C flour
1/2 C water
1 t baking powder
1 t vanilla
Pinch salt

Beat eggs one minute; add sugar, beat five minutes; then add 1 cup flour and beat five minutes; then water and another cup of flour with baking powder. Add vanilla and pinch of salt. --Mrs. O. C. Jarrett.

HOT-MILK SPONGE CAKE

2 eggs
1 C sugar
1 C flour
1/2 t salt
1 t baking powder
Vanilla
1/2 C hot milk
1 T melted butter

Beat eggs, add sugar, beat well, add sifted flour, baking powder salt, and vanilla. Beat in hot milk and melted butter. (Must be hot). Will seem thin. Bake in moderate oven. --Edna F. Doerschuk.

Lillian Casey uses 3/8 C hot water.

HOT-WATER SPONGE CAKE

2 egg yolks
1/2 C boiling water
1 C sugar
1 T lemon juice
1 t grated lemon rind
2 egg whites
1 C flour
1 t baking powder
1/2 t salt

Beat yolks until thick and lemon colored; add sugar gradually and beat a couple of minutes. Add flour sifted with baking powder and salt. Add boiling water, lemon juice and rind. Beat well with a Dover egg beater. Fold in the whites of eggs. Bake in an unbuttered pan 35 minutes in a slow oven. All measurements are level. --Ruth A. Willers.

CREAM SPONGE CAKE

Sift three times Swansdown flour before measuring. Place 1 1/2 tablespoon cornstarch in a cup and then fill the cup with the sifted flour--pour this into sieve and add 1 1/2 t baking powder and 1/4 t salt. Sift all together three times. Separate 4 eggs and beat yolks until lemon colored, then beat into them 1 C sugar and 3 T cold water. Add flavoring and the sifted flour. Lastly fold in the stiffly beaten whites. Pour into an ungreased tin. Bake slowly the same as an Angel Food Cake.--Mrs. H. T. Mason.

Note: Mrs. Reid makes this cake with 3 eggs.

SPONGE CAKE

6 egg yolks
1 C sugar
1/2 C boiling water
1 t lemon extract
1 1/2 C Swansdown flour
1/2 t salt
2 t baking powder

Beat eggs until very light, thick and lemon colored. Add sugar and beat well. Add boiling water, then add sifted ingredients. Beat very thoroughly. Add flavoring. Bake in two layer tins in hot oven. The batter is quite thin. Sift flour and sugar as for Angel Food cake. Make a custard filling for this cake. --Mrs. R. Folger.

FRUIT CAKE

1 lb. butter
1 lb. brown or white sugar
12 eggs
1 lb. bread flour
4 1/2 lbs. seeded raisins
1 lb. citron
1/2 lb. candied pineapple
1/2 lb. candied cherries
1 glass grape jelly
1/2 pt. fruit juice
1 t salt
1 T cinnamon
1 T nutmeg
1/2 T each allspice and cloves
1/2 t soda
2 t melted chocolate

This amount makes two large cakes.--Mrs. Guy E. Smock.

FRUIT CAKE

2 C sugar
1 C butter
4 eggs
1 C strong coffee

1 C molasses
4 C flour
2 t each cinnamon, cloves & nutmegs
2 t soda in molasses
1 lb. each raisins and currants
1/2 lb. each citron and dates

--Mrs. George Wright.

PORK CAKE

1 1/4 lb. salt pork, chopped fine
1 pt. water
1 pt. dark Karo syrup
1 C brown sugar
1 lb. seeded raisins
1/2 lb. candied peel
1 t allspice
1 t cinnamon
3 t soda

Flour to form a batter that very nearly spreads itself Nutmeats may be added, if desired

Scald pork with 1 pt. hot water, add other ingredients, and bake about 1 1/2 hours at 325 degrees. --Mrs. Allie T. Nicholas.

RAW APPLE FRUIT CAKE

4 raw apples chopped fine
1 C raisins
1/2 C walnut meats
1 large T butter
1 egg and yolk of another
1/2 t nutmeg, also cinnamon
1 1/2 C flour
1 C sugar
1 t soda
3 T boiling water

Cream butter and sugar. Add egg and yolk. Dissolve soda in boiling water. Add flour. Put in ungreased pan. Double the amount and it

fills an angel food pan. Bake very slowly. --Mrs. Ida McKibben.

MOUNT VERNON FRUIT CAKE

1 1/2 lb. sugar
1/2 lb. butter
1 pt. sour cream
1 t soda
grated rind 2 lemons and juice of 1
1 nutmeg, and a little mace
1 lb. raisins, seeded
1 lb. currants
1 C shredded citron
1 3/4 lbs. flour
6 eggs

Cream the butter and sugar; add the lemon and juice, then the yolks of eggs, well beaten. Then add the sour cream (with spices and soda) and flour alternately; then the whites of eggs, well beaten. Beat the mixture about five minutes, then add the fruit, floured. Stir just enough to mix in the fruit. Bake about two hours in a moderate oven. While baking, cover with buttered paper and line pan with greased paper.--Mrs. M. Pester

HOLIDAY FRUIT CAKE

1 C shortening
1 1/4 C sugar
4 eggs
2 C seeded raisins
1 C currants
3/4 C citron
3/4 C candied cherries
1 C candied pineapple
1/4 C orange and lemon peel
1/2 C dried apricots
1/2 C coffee
2 C flour-1 t baking powder
1 t cinnamon
1/4 t cloves
1/4 t mace
1/4 t allspice

Bake in tube pan in a slow oven 3 hours.--Laura Thomson

SPICED FRUIT CAKE

1 C sugar
2 eggs
2 T butter
1 C sweet milk
2 t baking powder
2 C flour
1 t vanilla
1 pkg. mincemeat
1/2 C walnut meats
1/2 C raisins
2 t cinnamon
1 t nutmeg
1/2 t allspice
1/2 t cloves

Cream sugar and butter, add eggs well beaten. Break one package mince meat, add nutmegs and raisins; mix well. Add all spices and milk. Mix well together. Sift flour, baking powder and add to batter. Mix again, put in loaf-cake tin. Bake in moderate oven.
--Louise Wehrenberg.

APPLESAUCE CAKE

2 C sugar
1/2 C butter
3 eggs
1 1/2 C unsweetened applesauce
1 C raisins
1 C walnut meats
1 t cinnamon
1/4 t cloves
2 t soda dissolved in hot water
2 C flour

Bake in square tin.--Mrs. Eleanor Suydam.

APPLESAUCE CAKE

1/2 C shortening
1 C sugar
1/2 t cinnamon
1/2 t cloves
1/2 t ginger

Cream shortening and sugar together, and add the spices.

2 T hot water
1 t soda
1 C applesauce
1 C raisins
Nuts, if desired
2 C flour

Mix hot water, soda and applesauce together. Beat to white froth. Add this to first mixture. Add 1 cup raisins (nuts also if desired) and the flour. Bake in moderate oven. --Mrs. C. I. Casey.

Note:--Mrs. E. Quenten uses 1 1/4 C applesauce, 1 1/2 T hot water and 2 1/2 C flour.

A CANADA WAR CAKE (Butterless, Eggless, Milkless)

2 C brown sugar
2 C hot water
2 T lard
1 t cloves
1/2 pkg. seedless raisins
3 C flour
1 t soda
1 t salt
1 t cinnamon

Boil all ingredients five minutes after they begin to bubble. When cold, add flour, and soda, dissolved in 1 t hot water. This cake is better at the end of a week or even longer.--Mrs. C. I. Casey.

BOILED RAISIN CAKE

1/2 pkg. seeded raisins
3/4 C sugar
1/2 C lard
1 egg
1 C water from boiled raisins
1 t soda in water
1 t cinnamon
1 t lemon extract
2 C flour
1/2 C nutmeats

Wash raisins, cover with water and boil for twenty minutes. Remove from fire to cool. Mix sugar, lard, egg, water from raisins, soda, cinnamon lemon extract, flour and nutmeats. (Roll raisins and nuts in flour before adding to mixture.) Bake in slow oven about one hour. Cover with powdered sugar icing. --Mrs. Leonard Disney.

BOILED CAKE

1 C cold water
1 C sugar
1 C seeded raisins
2 T lard
1 t baking soda
1 t salt
1/2 t cinnamon
1/2 t allspice
1/4 t cloves
2 C flour
1/2 t baking powder

Place on stove and boil together a few minutes. Set aside to cool. Then add 2 C flour and 1/2 t baking powder. Bake in moderate oven. --Louise Wehrenberg.

BREAD CAKE (LOAF)

1 large C yeast bread sponge
1 egg

1 C granulated sugar
1/2 C butter
1 t soda dissolved in
1/4 C boiling black coffee
1 t cinnamon
1 t cloves
1 t allspice
1 1/2 C flour
1 C raisins
1/2 C nutmeats, if desired

--Mrs. Quinten

RAISIN CAKE

2 1/2 T butter
3 T sugar
1 C molasses
Yolk 1 egg
2 C flour
1 t soda
1 t cinnamon
1 t cloves
1 C hot water

Bake in layers. Put together with raisin filling. Ice with boiled frosting to which raisins have been added.--Mrs. Kruckman.

WASHINGTON PIE

1/3 C shortening
3/4 C sugar
1/2 C milk
1/4 t salt
1 1/2 C flour (Swans Down)
2 eggs, beaten light
3 t baking powder
1 t vanilla

Cream the butter, add the sugar gradually and cream. Add the eggs. Sift the flour, measure, add baking powder and sift again. Add milk and flour alternately to first mixture, beating hard. Add vanilla.

Bake in shallow layer cake pans in a moderate oven from 20 to 25 minutes. Put layers together with the following cream filling:

7/8 C sugar
1/3 C flour
2 eggs
2 C scalded milk
1/8 t salt
1 t vanilla

Mix dry ingredients, add eggs slightly beaten and pour on gradually the scalded milk. Cook in double boiler, stirring constantly until thickened. Sprinkle powdered sugar over top.-- Mrs. H. E. Gaddis

MILWAUKEE CAKE

1/2 C butter
2/3 C sugar
1/2 C milk
5 egg yolks
1 1/4 C flour
2 t Royal baking powder

Spread this batter in coffee cake pan, 3 inches deep. Beat 5 eggwhites stiff with 1 C sugar --spread on top of yellow mixture. Sprinkle chopped nuts on top. Start baking in a cold oven-then bake 3/4 of an hour slowly. --Mrs. Laura Good.

CUSTARD NUT CAKE

1/2 C butter
1/2 C sugar, sifted
4 beaten egg yolks
1 1/2 C Swansdown flour
2 t Royal baking powder
1 t vanilla
9 T milk, added slowly

Mix and divide into two greased cake pans. Beat the egg whites with 1/2 C sugar and pour over the layers. Sprinkle with 1 scant cup chopped nuts and bake slowly 1/2 hour. Put the layers together with lemon filling:

1/2 C milk
1/2 C sugar
1 egg
1 lemon
1 T corn starch

Cook until thick. Use whip cream over top. --Mrs. Geo. Ives.

FEATHER CAKE

3 eggs
1/8 t salt
1 1/2 C flour
1 C sugar
1/2 C boiling water
2 t baking powder
1/4 t lemon and almond flavoring

Separate eggs. Beat yolks and add one-half of sugar. Beat again. Add boiling water, flavoring, baking powder and flour. Add salt to egg whites. Beat until stiff, add remaining half of sugar, and beat well. Fold into first mixture. Bake 30 minutes at 350 degrees.

-- Harriet L. Hudson.

QUICK CAKE

1 2/3 C sifted Swansdown flour
1 C sugar
1/2 t salt
2 t baking powder
2 egg whites
1/2 C milk
Soft shortening
1/2 t vanilla

Sift flour, sugar, salt and baking powder three times. Put egg whites into cup and add enough soft shortening to half fill the cup, then add milk to completely fill the cup. Turn this into dry ingredients, add flavoring and beat vigorously. Bake in two small layers.--Mrs. V. L. Gerred, --Mrs. Fred Mordhorst

YELLOW CAKE

1/2 C butter
1 C sugar
4 eggs, (reserve 2 whites)
1/2 C milk
1 t vanilla
2 level t baking powder
2 C Swansdown flour

Cream butter, add sugar and cream well. Beat eggs and add milk, flour and baking powder alternately. Beat all well and bake in layers. Put together with following filling:

Marshmallow Filling

20 marshmallows
2 egg whites

Dissolve marshmallows in double boiler with 2 t water. Beat the whites of 2 eggs stiff, and when marshmallows are dissolved, add the beaten whites and beat well until cool. Spread between layers.--Blanche Osborne

BURNT SUGAR CAKE

1 1/2 C sugar
1/2 C butter
3 egg yolks, beaten
1 C cold water
2 C flour
1 heaping t baking powder
1 t vanilla
2 T burnt sugar
3 egg whites, beaten stiff

FILLING

1/4 C milk
1 C sugar
1 T burnt sugar
Butter size of egg

Boil until thick. --Gladys Suydam,

BURNT SUGAR CAKE

1 C sugar
1 C sour milk
1 heaping T butter
1 egg
1 level t soda
2 C flour
4 T caramel
1 level t baking powder

Carmel:

Burn 1 C sugar in an iron saucepan until a blue smoke arises from it. Add 1/2 C boiling water. Stir sugar while it is melting. --Mrs. Chas. H. Kaiser

FIVE MINUTE CAKE

1 C sugar
1 2/3 C flour
2 level t baking powder
1/4 C soft butter
2 eggs
1/2 C orange juice
1/2 t lemon extract
Pinch salt

Sift flour, sugar and baking powder all together in mixing bowl, add butter, eggs, salt and orange juice, and beat five minutes. Bake in a moderate oven. --Mrs. S. Meaker

PINEAPPLE CAKE

2 C sifted Swansdown flour
3 t baking powder
1/2 C butter

1 C sugar
2/3 C milk
1/2 t vanilla extract
1/2 t lemon extract
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift three times. Cream butter thoroughly, add sugar gradually, creaming well after each addition. Add flour and milk alternately (a small amount at a time). Fold in egg whites; bake in a greased pan eight inches square and two inches deep, for from 50 to 55 minutes at 350 degrees. Cover the square with Pineapple filling, then frost all over with soft boiled icing.

Filling:

1/2 C granulated sugar
1/2 t lemon juice
4 slices canned pineapple cut in small cubes
1/4 C water

Cook sugar and water until it forms a soft ball in cold water. Add pineapple and continue cooking until it forms a thick syrup. Be careful that it does not turn dark. When cold add lemon juice and spread on cake. --Mary E. Kern, --Mrs. Anna Suydam.

FAIRY LOAF

4 eggs
1 1/4 C sugar
3/4 C butter
1/2 C sweet milk
2 1/2 C Swansdown flour
1 t cream tartar
1/2 t soda
Flavoring

Sift flour and add soda; sift together 3 times. Cream butter and sugar, then add well-beaten yolks. Partly beat whites, add cream of tartar. To the butter mixture add the milk, whites, flour, flavoring and stir hard. Bake in slow oven 30 to 50 minutes. Use boiled or butter frosting. --Mrs. Geo. Ives.

MOUNTAIN CAKE

1 C rich sour cream
1 C sugar
2 eggs
1 t soda
1/2 t cream of tartar
2 C flour
1/2 t lemon extract
Pinch salt

Mix sugar and cream together. Add beaten eggs and soda dissolved in little warm water. Add flour with cream of tartar and salt and then lemon extract. Beat well and bake one-half hour.--Mrs. Robert H. Grummitt.

SPONGE LAYER CAKE

3 large eggs
1 1/2 C sugar
1 1/2 C flour
1 1/2 level t baking powder
3/4 C hot milk

Beat eggs well, add sugar gradually, then flour sifted with baking powder. Add milk last. Bake in layers and put together with following custard:

1 C milk
1 C sugar
1 egg
1 T butter
1 T flour
1 T corn starch
1 t vanilla

Dust cake with powdered sugar. --Mary E. Kern.

CURRANT JELLY ROLL

1 t baking powder (Royal)

3/4 C sifted Swans Down flour
1/4 t salt
3/4 C sifted sugar
4 egg whites, stiffly beaten
4 egg yolks, beaten light
1 t vanilla
Currant jelly

Sift flour once, measure, add baking powder and salt and sift together three times. Fold sugar into egg whites, a small amount at a time. Add egg yolks and vanilla. Fold in flour gradually. Pour into pan 8 1/2 x 13 1/2 inches, lined with buttered paper, and bake in hot oven (400 degrees F.) 13 minutes. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Quickly cut off crisp edges of cake. Spread with jelly and roll. Wrap in cloth until cool.--Mrs. F. J. Wright

BANANA CAKE

1 1/2 C white sugar
2 C flour
1/2 C butter
2 bananas
1 t soda
1 C sour milk
2 eggs
1 t baking powder
1 t vanilla

Beat sugar and butter together, add well beaten eggs, bananas sliced thin. Sift soda and baking powder with flour; add sour milk and flour alternately. Add vanilla last. Bake in two layers and put together with any desired frosting. This cake remains fresh for a week.--Jessie Ray.

BANANA CAKE

1 1/2 C granulated sugar
2/3 C butter
2 eggs
4 T sour milk and
1 level t soda

1 C mashed bananas
1 C nutmeats
1 t vanilla
1 2/3 C Swansdown flour

To the creamed sugar and butter add other ingredients. Mix well and bake in square pan, slowly.--Ida McKibben.

DATE CAKE

1 C dates, cut fine
1 C hot water
1 t soda
1 egg
1 small T butter
1 C sugar
2 C flour-1 t baking powder

Pour water and soda on dates and let cool. Mix sugar and butter together. Beat in one egg and date mixture. Add flour and baking powder. --Mrs. R. Folger.

Mrs. Herman Brockman and Mrs. Anna Suydam use 1 1/2 C flour and add 1/2 C walnut meats.

Mrs. Linna Corlett uses 1 3/4 C flour.

PRUNE CAKE

1 C sugar
1/2 C butter
2 eggs
1 C chopped prunes
1/4 t cloves
8 T sour milk
1 t cinnamon
1 1/2 C flour
1 t soda in flour

Beat egg whites and fold in last with the prunes.--Mrs. Geo. Smith.

PRUNE CAKE

1 C sugar
2 eggs
1/2 C shortening
1/2 C milk
2 C flour
1 t soda and 1/2 t baking powder added to flour
1 C stewed prunes and little juice
1/2 t each cinnamon, nutmeg and cloves

Cream shortening and add the sugar. Cream again and stir in the eggs. Next mix in the prunes, juice and spices. Lastly add the flour and milk alternately and beat well. Bake in layers in a quick oven.

Filling:

3 T chocolate
1 t vanilla
2 C powdered sugar
3 T butter, melted

Mix to the desired thickness with black coffee.--Mrs. Graeff.

PRUNE CAKE

1 1/2 C brown sugar
1/2 C butter
3 eggs, beaten separately
1 C (good-sized) stewed prunes cut not too fine, also some juice
1 C sour cream
1 t soda (dissolved)
1 t cinnamon
1/2 t allspice
1/2 t ginger
1/2 t cloves
1 t lemon extract
3 1/2 C flour with 2 level t baking powder.
3/4 C chopped nuts

Mix as given in rotation. This makes a large-sized cake, either in loaf or layer. Frost with caramel frosting.--Signa E. Nelson

SOUTHERN CAKE

1/2 C butter
1 1/2 C sugar
Yolks of 3 eggs
2 C flour
1 t baking powder
1/2 C walnut meats, cut small
Mix 2 t flour with nuts

Put 1 cup of dates, cut small, and 1 C seedless raisins and 1 t soda in a bowl. Pour 1 C boiling water over them. Mix all ingredients together, adding the stiffly beaten whites of 3 eggs last. Bake in loaf 1 hour or in layers 15 minutes.--Mrs. E. J. Brixen.

CHERRY CAKE

1/2 C butter
1 C sugar
3 eggs
3 T sour milk
1 C fresh cherries
1/4 C cherry juice
2 C flour
1 t baking soda
1 t baking powder
1/2 t cinnamon, allspice and cloves

--Mrs. Kruckman.

HUCKLEBERRY CAKE

1 C butter
2 C sugar
1/2 C milk
4 eggs, beaten separately
1 t grated nutmeg
1 t cinnamon
2 t baking powder
1 qt. huckleberries

3 C flour

Mix ingredients in the usual manner. Dredge berries with flour and add last. Bake in a loaf for one hour.--Mrs. Graeff.

GRAHAM CRACKER CAKE

1 C sugar
2 T butter
2 eggs
1 1/2 C sour milk
1 t soda
1 t lemon extract
1/4 t salt
32 graham crackers, rolled very fine

Cream sugar and butter, add yolks, beat well. Add alternately the sour milk with soda and the graham crackers, salt and lemon. Fold in stiffly beaten whites. Bake in layers in moderate oven. Good with lemon filling. --Edna F. Doerschuk.

GRAHAM CRACKER CAKE

1/2 C butter
1 C sugar
3 eggs, beaten separately
3/4 C sweet milk
1/2 C flour
1 1/2 C graham crackers, rolled fine
1 1/2 t baking powder
Whites added last

Cream butter and sugar, add beaten yolks and other ingredients folding in stiffly beaten whites last. Bake in two layers.

Filling:

1/2 C melted butter
2 C powdered sugar
1 t vanilla

Cream enough to make smooth. Sprinkle powdered sugar over top of

cake.--Mabel Andrews.

Note: Mrs. Eleanor Suydam uses 25 graham crackers and omits the 1/2 C flour and adds 1/2 C walnut meats

CREOLE CAKE

1 C sugar
2 eggs, beaten light
3 T melted butter or substitute
2 oz. melted chocolate
1/2 C milk
1 1/3 C Swansdown flour
2 1/2 t Royal baking powder
1/4 t salt
1/2 t cinnamon

Gradually beat sugar into eggs; add the melted butter and chocolate and alternately the milk and flour sifted with the other dry ingredients. Bake in a pan 7 x 11 inches, about 25 minutes.

Cover with Creole Frosting:

2 T strong black coffee
2 T cocoa
1/2 t vanilla
1 C Confectioner's sugar

--Mrs. R. M. Dillon.

BROWN CAKE

2 eggs
1 C brown sugar
1/2 C butter
3 T cocoa
1 t cinnamon
1 C sour milk
1 heaping t soda
1 C flour (before sifted)

Mix sugar, eggs, cocoa, cinnamon; then sour milk and soda; then

flour. Bake in layers about 20 minutes. Put together with following filling:

Fig Filling:

1 C water
1 C sugar
1 T butter
1 heaping t flour
Figs

Grind figs in food chopper. Add sugar, mix flour in the dry sugar; then add to figs. Add water and butter and cook slowly until thick enough to spread on cake, when cold.--Mrs. Robt. Sitz.

FUDGE CAKE

1 1/2 C Swansdown flour
1 1/2 t baking powder
1/2 t salt
1/4 C butter *
1 C sugar
1 unbeaten egg
1 t vanilla
2 squares unsweetened melted chocolate
1/2 C water
* amount was obliterated ?/4

Sift together flour, baking powder and salt. Cream butter, add sugar slowly and unbeaten egg. Mix thoroughly and add vanilla and unsweetened chocolate, melted. Add water and part of sifted ingredients. Add them alternately until all is used. Put in a square greased and slightly floured pan. Bake. Cool and cover at least 1/2 inch thick with chocolate icing. Cut into 2 inch squares.

Icing:

Cream 1 1/2 T butter, add 2 C Confectioner's sugar gradually, 1/2 square melted chocolate, 4 to 5 T hot milk (just enough to make right consistency to spread quickly). --Mrs. C. Klepper.

DEVILS FOOD

(With Fruit)

1 C butter
1 C granulated sugar
1 C brown sugar
1 C milk
4 eggs
4 C flour
1/2 C molasses
1/2 C chocolate
1/2 C boiling water
1 t cream tartar
1/2 t soda
1/2 t each of allspice, cloves, cinnamon; and a few gratings nutmeg
2 C raisins
1 C citron
1 C English walnuts

Cream, butter and sugars: add molasses and yolks of eggs and beat thoroughly. Mix spices, soda, and cream of tartar in flour. Dissolve grated chocolate in the boiling water and add to mixture. Cut up citron, raisins, and nuts and roll in flour. Lastly, add beaten whites. Four layers: caramel filling, moderate oven. --Elizabeth Kohner.

BROWN STONE FRONT CAKE

1/2 C grated or melted chocolate
1/2 C granulated sugar
1/2 C sweet milk
1 egg

Boil until thick. Cool and add to the following:

1 C granulated sugar
1/2 C butter or Crisco
2 eggs
1/2 C sweet milk
2 C flour
1 t soda dissolved in a little hot water

Bake in two or three layers and put together with either chocolate or boiled icing.--Mrs. W. W. Carroll.

DEVILS FOOD CAKE

1 C white sugar
1/4 C butter
1 egg
1 level t soda in 1/4 C sour milk
1 1/4 C flour & 1/2 t baking powder

Add to the above, but do not stir in:

2 squares Baker's Chocolate in 1/2 C boiling water.

Pour around edge of bowl and gradually work all ingredients together. Add 1 t vanilla. --Mrs. M. H. Miller.

HOT WATER CHOCOLATE CAKE

2 T butter
1 C granulated sugar
1 egg
2 squares chocolate
3/4 t soda
1 rounded t baking powder
1 1/2 C flour
1 t vanilla
1 C boiling water

Dissolve chocolate in half the cup of boiling water and the soda in the other half. Mix in order given and bake in a square loaf thirty minutes. Mrs. V. L. Gerred.

Note: Mrs. Nellie Ray uses 1 C sour milk instead of boiling water.

DEVILS FOOD CAKE

1/4 C shortening
1 C sugar
2 eggs
1 1/2 C flour
1 1/2 t baking powder

1/2 t salt
1/2 C thick sour milk
2 squares bitter chocolate
1/2 C boiling water
1 t soda
1 t vanilla

Cream shortening, add sugar. Cream until light and fluffy. Add well-beaten eggs. Sift flour and baking powder and salt, and add alternately with sour milk to butter mixture. Pour boiling water into melted chocolate; mix quickly. Add soda to chocolate-stir until thick. Cool slightly before adding to cake batter. Mix thoroughly, add vanilla and pour into two layer cake pans. Bake in moderate oven for 25 minutes.--Mrs. J. B. Peaco.

Note: Mrs. W. G. Wells uses 1 1/4 C flour and 1/2 t baking powder.

DEVILS FOOD

1 1/2 C granulated sugar
1/2 C butter
4 egg yolks
3 squares bitter chocolate
5 T boiling water
1/2 C sweet milk
1 3/4 C flour (Swansdown)
2 t baking powder
1 t vanilla

Cream, butter and sugar. Add egg yolks, then chocolate dissolved in 5 T boiling water. Add milk and flour alternately. Add vanilla and baking powder. Lastly beaten egg-whites. Bake in hot oven (375 degrees.)

Icing

1/2 C milk
2 C sugar
1/2 C butter
2 squares bitter chocolate

Boil until it forms soft ball. Cool before beating. Add cream while beating if it is too stiff to spread well.--Mrs. C. Klepper, --Mrs. H. E. Gaddis.

DEVILS CAKE

Custard Part

1 C grated chocolate
1/2 C sweet milk
1 C brown sugar
Yolk 1 egg
1 t vanilla

Cake Part

1 C brown sugar
1/2 C butter
2 C flour
1/2 C sweet milk
2 eggs
1 t soda

Cream butter, sugar and yolk of eggs. Add milk, sifted flour and whites of eggs, beaten stiff; put together, then stir in custard. Last add a scant t soda dissolved in a little warm water.--Mrs. Lester.

COCOA CAKE

2 T cocoa
1/4 C water
1/2 C butter
1 C sugar
1 egg
3/4 C sour milk
1 t vanilla
1 1/4 C flour
2 t baking powder
1/2 t salt
1/2 t soda

Put cocoa and water in a saucepan and heat over a slow flame, stirring until a smooth paste is formed. Remove from fire, add butter, and if necessary reheat until butter is melted. Add sugar,

beaten egg, vanilla and sour milk and beat well. Add flour,
baking powder and baking soda.--Mrs. Reid.

FRENCH CHOCOLATE CAKE

Light Part

1 C sugar
1/3 C butter
1 1/2 C flour
1/2 C milk
1 1/2 t baking powder
3 egg whites
Vanilla

Dark Part

1 C sugar
1/3 C butter
1/2 C grated chocolate
1/2 C milk
1 1/2 C flour
1 1/2 t baking powder
3 egg yolks
Vanilla

Bake in dark and light layers and spread with the following custard
between:

Custard Filling:

1 egg
1 C milk
1/4 C sugar
1 t cornstarch
1 t vanilla
Pinch salt

--Mrs. A. M. Lovell

DEVILS FOOD

2 C sugar
3/4 C butter
4 oz. Baker's Chocolate
4 eggs (3 may be used)
2 1/4 C flour
4 1/2 t Royal baking powder
1/4 t salt
1 1/2 t cinnamon
1/4 t cloves
1 1/4 C milk

Cream butter, adding sugar gradually while beating to a cream. Add chocolate (melted) and beaten egg yolks, mixing thoroughly. Sift together flour, salt, cinnamon, cloves and baking powder, and add to butter mixture alternately with the milk. At the last, fold in stiffly beaten egg whites and bake in deep layer pans and ice when cold.--Margaret Smock.

DEVILS FOOD CAKE

1/2 C light brown sugar
1/2 C sweet milk
1 square Bakers chocolate

Mix above ingredients and heat to boiling point, cool.

1 C sugar
1/2 C sweet milk
1/2 C butter
2 eggs
1 t soda
2 C flour

Cream butter and sugar. Add well beaten eggs and milk. Sift flour and soda together and add. Mix well and add to first mixture which should be cold. Mix all together well and bake in three layers in 375 degree oven for 30 minutes.--Mrs. Fred Mordhorst.

CHEAP CHOCOLATE CAKE

1 1/2 C sugar

Good 1/2 C shortening
2 eggs
1 1/2 C flour
3 T cocoa
Flavoring
1 t soda dissolved in
1 C hot water, added last

--Mrs. Robt. H. Grummitt.

MAHOGANY CAKE

3 t cocoa
1/2 C boiling water
1 C sugar
1 T shortening
2 eggs
1 C buttermilk or sour milk
1 t soda
2 scant C flour
1 t baking powder
1/4 t salt
1 t vanilla

--Mrs. Chas. H. Kaiser.

FIG CAKE

1 C sugar
1/2 C butter
2 eggs
2 C flour
1/2 pkg. figs
1 C raisins
1 t soda
1 C boiling water

Put figs and raisins through food chopper, pour over them the cup of boiling water in which the soda has been dissolved. When cool, add sugar, butter, eggs and flour. Bake in two layers and put together with chocolate icing. Figs may be omitted and 2 cups raisins used instead.--Mrs. B. H. Whitman.

PEANUT CAKE

1 C sugar
1 egg
3 T melted butter
1 1/2 C flour
1 t baking powder
1/2 C sweet milk
Salted peanuts

Add sugar to the beaten egg and beat. Add butter. Sift flour with baking powder and add to the mixture alternately with milk. Beat all briskly and add 1 C salted peanuts. Bake in shallow pan and frost with plain icing. Sprinkle with salted peanuts.--Mrs. R. M. Dillon.

PEANUT CAKE

1 C sugar
2 eggs
1/2 C boiled milk
1 T butter
1 1/2 C flour
1 1/2 t baking powder

Mix above ingredients well and bake in a sheet in a moderate oven. When cool cut into slices and frost on all sides and roll in finely ground peanuts.

Icing

2 C powdered sugar
1/2 C butter
4 T milk

--Mrs. Richard Earle.

MOLASSES LAYER CAKE

3/4 C sugar

Yolks 2 eggs
Butter size of egg
1/2 C hot water
1/2 C molasses
Spices
1 t soda

Dissolve soda in molasses. Flour as much as can be stirred in. Last add 1/2 C hot water. If too thin, add a little more flour. Makes two layers. Use whites for frosting.--Mrs. B. H. Whitman.

SPONGE CUP CAKES

6 eggs
1 C sugar
4 t lemon juice
Grated rind 1/2 lemon
1 C pastry flour
1/4 t salt

Beat egg yolks until thick and lemon colored. Add sugar gradually, beating all the time. Add lemon juice, grated rind and egg whites which have been beaten until stiff. Partially mix by cutting and folding the egg whites. Then gradually fold in the flour which has been sifted twice with salt. Bake in ungreased muffin pans in moderate oven. --Jean Smock.

LITTLE GOLD CAKES

1/4 C butter
1/2 C sugar
Yolks 4 eggs
1/4 C milk
7/8 C pastry flour
1 level t baking powder
1 t almond or orange extract
Nut meats

Cream butter, add sugar. Beat yolks until thick, add to milk and combine all. Sift flour and baking powder, and add. Bake in small moulds, ice and decorate with nutmeats. Recipe may be doubled if desired. --Mrs. Nellie Kimball.

QUICK SOUR CREAM CAKES

3 T cocoa
1/4 t cinnamon
1 C sugar
1 1/4 C pastry flour
1/4 t salt
1 C sour cream
4 eggs

Mix cocoa, cinnamon, sugar, flour, salt and add to sour cream and eggs which have been well beaten together. Bake in small muffin pan or paper cups in a moderately hot oven for 25 minutes. Oven temperature 375 degrees --Mrs. Guy Smock

SPANISH BUNS

1/2 C butter
1 1/2 C sugar
3 eggs beaten 2 minutes
1 C sour milk
2 1/2 C flour
1 t cinnamon and cloves
1 C seedless raisins, if desired
1/2 t soda

Mix like cake and bake in muffin tins.--Mrs. M. Madole

SPICE CUP CAKES

3/4 C shortening
1 C brown sugar
1 egg
1 C molasses
1 C hot water
3 C flour, measured after sifting
1 t cinnamon
1 t ginger

1 t soda
1/2 t salt

Cream shortening. Add sugar and beaten egg. Combine molasses and hot water. Mix dry ingredients. Add alternately with liquid to first mixture. Bake in moderate oven. Makes 18 cup cakes. --Katherine Hafemann.

ORANGE CAKES

1 C sugar
3 level T butter
2 eggs
1 1/2 C flour
1/2 C orange juice
1 1/2 t baking powder
Rind of 1 orange

Cream sugar and butter and drop eggs in whole, one at a time, beating after each egg. Then add other ingredients. Bake in smallest muffin pans in hot oven. When baked sprinkle with powdered sugar.--Mrs. N. M. Simen.

GINGER BREAD

1/2 C sugar
1/4 C butter or lard
1/2 C molasses
1 egg
1 t cinnamon
1/2 t ginger
1/2 t cloves
1/2 C sour milk
1 t soda dissolved in sour milk
1 1/2 C flour
Pinch salt

Walnut meats may be added if desired.--Mrs. Carl Schreck.

SOFT GINGER BREAD

1/2 C sugar
1 C molasses
1/2 C butter
1 t cinnamon, ginger & cloves
salt
2 t soda in 1 C boiling water
2 1/2 C flour
2 well beaten eggs, added last

Bake in slow oven 1 hour. Serve with bananas and whipped cream.
Makes 2 loaves.--Mrs. R. S. Triggs,--Mrs. Chas. Laycock, --Mrs.
C. R. Bulkley.

Note:-Mrs. W. J. Dillon uses 2 2/3 C flour. Mrs Chas. Greenwood uses
1 egg.

GINGER BREAD

2 eggs
1 C sugar
1 C molasses
1 C sweet milk
2 t vinegar
1 C hot lard or other shortening
1 quart flour
1 T ginger
1 t cinnamon
1 T soda

Mix all thoroughly. Have baking pan ready. Just before pouring in
the mixture have cup handy with 2 t vinegar. Mix in 1 T soda and
pour mixture into dough quickly. Bake one hour. --Mrs. C. E.
Grummitt.

MOTHER'S GINGER CAKE

1 t ginger
1/2 t cinnamon
1/4 t nutmeg
Pinch salt
2 T butter, or other shortening

1/2 C brown sugar

Mix above ingredients together in order given. Stir well and add

1 C boiling water

1 C molasses with

1 t baking powder, stirred in

2 well beaten eggs

Raisins to taste

This makes a thin batter and must be baked in a slow oven about 45 minutes.

Orange Date Filling

1 lb. box dates

Juice of 1 orange

5 T sugar

Cut dates in small pieces; add sugar and orange juice and cook slowly until creamy. Beat and spread between cake layers. Use any preferred icing to cover top of cake.--Mrs. V. Woods.

GINGER BREAD

1/2 C sugar

1/2 C shortening

1 egg

1 C sour milk

1 C molasses

Pinch salt

1 t soda in the molasses

Little ginger and cloves

2 1/2 C flour (heaping)

--Mrs. Thos. Corlett

CAKE ICINGS AND FILLINGS

EIGHT-MINUTE ICING

1 C sifted sugar
1 egg white
3 T cold water
Vanilla

Mix together in top of double boiler. Place over boiling water, beat steadily with Dover egg beater for from six to eight minutes or until it piles up and stays in pile when dropped from egg beater. Add one-half teaspoon vanilla before applying to cake. --Mrs. F. P. Dymond.

Note : Mrs. A. Kruckman uses 4 Tablespoons cold water when using this recipe.

ICE CREAM FROSTING

1/4 C butter
2 C confectioner's sugar
1 egg
Flavoring

Cream the butter and add sugar gradually, creaming well. Add white of egg, well beaten, or if yellow frosting is desired, add the whole egg beaten. Flavor.--Mrs. Fern Gover.

ICE CREAM FILLING

1 C powdered sugar
1 T butter
1 T milk
Flavoring

--Mrs. Leonard Disney.

HICKORY NUT FILLING

1 C hickory nut meats
1 C sugar
1 C sour cream

1 heaping T flour

Mix together and cook until clear. Makes filling for three layers.--Mrs. Leonard Disney --Mrs. F. J. Wagner.

Note: Mrs. M. Pester omits the flour.

FIVE-MINUTE FROSTING

1 C sugar
1 egg white
4 T water

Boil all together in top of double boiler beating hard with Dover beater for five minutes, while the water boils hard in the lower boiler. Then add about 8 marshmallows and flavoring and spread on cake; will not harden or crack.--Mrs. Bert Steir.

CAKE FILLING

1 C milk
1 T sugar
1 egg
1 heaping T cornstarch
1/2 t vanilla

Scald milk. Beat egg. Mix sugar and cornstarch together and add to egg. Add vanilla. Mix well and then add slowly to the scalded milk. Cook until thick. Cool and spread between layers. --Mrs. Elmer Huffmam

APPLE SNOW FROSTING

Take white of one egg, unbeaten, grate one small apple into it, add 1 C sugar, mix all together, and beat until very stiff, so it stands alone. --Mrs. B. H. Whitman

SEVEN-MINUTE MARSHMALLOW FROSTING

1 egg white
7-8 C sugar
3 T water
12 marshmallows cut up
1 t vanilla

Put egg, sugar and water in double boiler, set over rapidly boiling water, and beat constantly with egg beater for exactly seven minute (after it starts to cook). Remove from stove, add marshmallows and vanilla and beat until right consistency to spread. Two teaspoons of cocoa may be added, if desired.--Mrs. B. H. Whitman

CHOCOLATE FROSTING

2 squares unsweetened chocolate
1 C sugar
1/2 C milk
2 T butter
1 t vanilla extract
1 t lemon extract

Melt chocolate in saucepan, add sugar, milk and butter and cool until it forms a soft ball when tried in cold water. Add flavoring, beat until right consistency to spread.--Ruby Williams

CHOCOLATE ICING

1 C powdered sugar
2 T cocoa (heaping)
1 T butter
Vanilla

Add enough hot coffee to mix so it will spread easily.--Ruby Williams,--Mrs. F. J. Wagner.

CARAMEL ICING

2 2/3 C brown sugar
3/4 C cream (or milk)

2 t butter
1 t vanilla

Cook butter, brown sugar and cream until a soft ball is formed, when tested in cold water . Add vanilla and beat until thick enough to spread. Sufficient for one cake. --Mrs. James Swan.

CHOCOLATE ICING No. 1

Mix 4 T cocoa with 1-2T boiling water. Add 1 t or more of butter and enough Confectioner's sugar to make of spreading consistency. Add 1 T cream or milk if needed.

CHOCOLATE ICING, No. 2

Melt one ounce of chocolate in 1/2 C water over a rather hot fire. Add 1 t butter and boil well. Cool, and add 1/2 C sifted Confectioner's sugar. More may be necessary.--Mrs. R. M. Dillon

BOILED FLUFFY FROSTING

2 C sugar
1/2 C water
Whites of 2 eggs
1/2 t lemon extract
1/4 t cream of tartar

Put sugar, water and cream of tartar in saucepan and boil without stirring until the "soft ball" stage is reached. Remove from fire and add gradually six tablespoons of the syrup to the stiffly beaten whites. Return remaining syrup to fire and boil until it spins a thread. Add slowly to the egg-white mixture. Beat very little and when about cold, add flavoring. When slightly glazed, spread upon cake.--Mrs. A. L. Johnson.

MAPLE FILLING

1/2 C maple sugar

1 scant C granulated sugar
1/2 C hot water
2 egg-whites

Let boil until it strings well. Then beat quickly into the beaten whites of two eggs.--Mrs. W. J. Dillon.

MAPLE ICING

1/2 t butter
2 T milk
1 1/2 C confectioner's sugar
1/2 t baking powder
1/2 t maple flavoring

Add butter to hot milk, add sugar slowly to make a paste the right consistency to spread. Add baking powder and flavoring, and spread over top and sides of layers. --Mrs. Leonard Disney.

ORANGE ICING

Grate rind of one orange and let soak in the juice of one-half of a large orange for thirty minutes. Strain through a fine wire sieve, and add, gradually, the yolks of two eggs, beaten light, two teaspoonfuls of lemon juice, and enough confectioner's sugar to make it the right consistency to spread.--Mrs. George Wright.

ONE-EGG FILLING

Yolk 1 egg
4 T water
1/2 C sugar
1 T flour (mixed with the sugar)
vanilla to taste

Cook until thick enough to spread between layers.--Mrs. R. S. Triggs.

LEMON JELLY FOR CAKE

Juice 1 lemon
2/3 C sugar
1 t flour
1 egg yolk
1/2 C water

Cook until thick enough to spread. --Mrs. R. S. Triggs.

MARSHMALLOW ICING

2 C powdered sugar
1/2 C marshmallow creme
Cream or evaporated milk
Almond or other extract

When sugar is sifted add enough cream to make the icing ready for spreading. Stir in Marshmallow Creme. Add flavoring and spread on cake. Cover with cocoanut or chopped nutmeats. --Mrs. Frank J. Wright

ALMOND ICING

2 T Snowdrift
1 C powdered sugar
1 t almond extract
1/2 t lemon extract
Pinch salt
1 T cream or canned milk

Makes a soft filling and nuts or cherries may be used for decoration.--Mrs. W. J. Fendick.

NEVER FAIL FROSTING

1 C granulated sugar
2 unbeaten egg whites
3 T cold water
1/4 t cream tartar

Place over rapidly boiling water and beat with Dover egg beater for exactly three minutes. --Mrs. Earl I. Gruenwald.

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CANDIES

FUDGE

2 C sugar
1 T cornstarch
1/2 C cocoa
2 T butter
1/2 C milk
1 t vanilla

Thoroughly mix all ingredients in saucepan, bring to boiling point. Boil without stirring, if possible, until candy forms soft ball in cold water (240 degrees F). Cool. Beat, adding vanilla, until creamy. Spread in shallow pan and mark in squares.--Edna F. Doerschuk.

CHOCOLATE FUDGE

3 C white sugar
3 T cocoa
2 T maple syrup
1 T butter
3/4 C milk
1/4 t salt
1 t vanilla

Cook until it forms soft ball in cold water. Then beat and pour into buttered dish to cool.--Mrs. Eleanor Suydam.

CHOCOLATE FUDGE

2 squares bitter chocolate

1/2 C milk
1/3 C Karo syrup
2 T butter
1 t vanilla

Grate chocolate and mix with all ingredients except vanilla. Cook slowly, stirring only before it begins to boil. When a soft ball is formed when a little is dropped into cold water remove from fire. Set aside to cool until it wrinkles around the edges. Add vanilla and beat until creamy. Pour into buttered pan and when set, mark off into squares. Nuts may be added to good advantage. --Mrs. R. M. Dillon.

CHOCOLATE FUDGE

2 C granulated sugar
3 level T cocoa
2 T syrup
2/3 C milk (evaporated milk is very good)

Boil without stirring until it forms a soft ball when dropped in cold water. Remove from fire, add a tablespoon of butter and a teaspoon of vanilla and beat until thick and creamy. Two or three tablespoons of marshmallow creme added when candy is taken from fire makes it softer and more creamy. --Mrs. Dorothy Boyd. --Hannah Meyer.

SIX-MINUTE FUDGE

2 C powdered sugar
1/2 C milk
2 squares chocolate (melted)
Butter
Vanilla
1 1/2 T Marshmallow creme

Stir all together and place on fire to cook about six minutes. Remove from fire and add the 1 1/2 T marshmallow creme, add nuts, beat well, and turn into buttered pan. Mark into squares and serve.--Blanche Triggs.

SOFT CREAMY FUDGE

2 C sugar
3/4 C milk
Small piece butter
1 t vanilla
Pinch cream of tartar
Pinch of salt
2 heaping T cocoa

Put all ingredients into a saucepan. Stir well. Place on stove over a slow flame, cover until sugar is dissolved, stirring slightly to keep mixture from sticking, raise flame a little higher and cook until soft ball forms in cold water. Take from stove and set pan in pan of cold water. Let stand until almost cold. Beat until candy begins to stiffen. Pour into a greased pan and cut into squares.--Florence Lovell.

WALNUT CANDY

1 1/2 lb. granulated sugar
1/4 lb. butter
3/4 pt. condensed milk or cream
1/2 pt. dark Karo syrup
1/2 lb. nuts

Put all together. Stir constantly until hardens in water. Stir until cool and then add nuts and beat until creamy.--Mrs. P. G. Osborn.

FRUIT CANDY

3 C sugar
1/4 lb. butter
1/2 pt. cream
1 lb. raisins
1 lb. figs
1 lb. dates
1/2 lb. English walnut meats

Boil sugar, butter and cream to the soft ball stage. Cut dates and figs in small pieces, add raisins and nuts. Stir all together. Line

candy box with wax paper, turn in the candy and cut out in pieces as used. Will keep indefinitely.--Mrs. B. H. Whitman.

COCOANUT CREAMS

3 C sugar
2 T butter
1 1/2 C milk
1/4 t cream of tartar
3/4 C shredded cocoanut
1/4 t vanilla

Mix sugar and milk and bring to a boil; then add cream of tartar and cook to a very soft ball. Remove from fire, add butter, cocoanut, vanilla and beat until creamy. Drop from spoon to oiled paper.
--Ruth W. Nicholas.

MOUNT HOLYOKE CANDY

3 C sugar
1 C sweet milk
1 C walnut meats
Butter size of egg

Put 2 cups of sugar, milk and butter on to boil. Put 1 cup of sugar in saucepan and brown. When melted pour boiling mixture into it slowly. Let cook until it forms a soft ball in cold water. Beat until creamy. Add nuts and flavoring. --Miss V. Sutton

MEXICAN NOUGAT

4 1/2 C granulated sugar
1 1/2 C brown sugar
1/4 lb. butter
1 pt. cream
2/3 C Karo syrup

Mix in a big aluminum kettle and set in larger pan of hot water. Put on stove and stir until no grains of sugar are seen on spoon. As soon as thoroughly dissolved, set inner kettle on stove and boil

until candy forms a firm ball in cold water. Let cool until you can bear hand on bottom of kettle, then beat. Have ready, cut fine.

3 rings of candied pineapple
2 C black walnuts
1/2 lb. candied cherries

Add fruit and nuts as you begin to beat. When creamy, pour into pan to set. Slice when cold. This makes a five-pound loaf and is delicious. --Mrs. R. F. Wright

DIVINITY FUDGE

2 C sugar
1/2 C water
1/2 C Karo syrup
3 egg whites
Vanilla

Boil sugar, syrup and water until it spins a thread. Then add to well beaten egg whites, pouring slowly. Nuts may be added. Turn into buttered dish and mark in squares.--Blanche Triggs

CANDY FLUFF

2 C brown sugar
1/2 C hot water
White of one egg

Stir sugar and water until boiling point is reached. Cook until it threads. Pour slowly into the stiffly beaten white of egg. Flavor and drop by spoonfuls onto wax paper.--Mrs. Kruckman

PEANUT BRITTLE

1 T peanuts
1/2 C sugar

Put sugar in frying pan. When sugar is all melted pour on back of greased pan on which are the peanuts.--Mrs. Kruckman

PEANUT BUTTER FUDGE

2 C granulated sugar
1/2 C milk
2 T peanut butter
Vanilla

Boil together until it forms a soft ball when dropped into cold water. Add 1/2 t vanilla, cool and beat until creamy. Pour into a buttered pie plate and when nearly cold, cut into small squares.
--Mrs. Kruckman.

PARISIAN SWEETS

Chop equal parts of figs, dates, raisins and nuts together. Knead on a board dredged with confectioner's sugar until well blended. Roll to one-third inch thickness, cut into cubes or rounds, and dip each piece in confectioner's sugar. Store in tin boxes. --Mrs. Kruckman.

COCOANUT BALLS

Whip the white of an egg stiff, stir in enough confectioner's sugar to make a smooth paste. Add enough cocoanut to readily roll with the hands. Knead until the cocoanut is thoroughly mixed with the sugar, make into little balls, and again roll in cocoanut. --Mrs. Kruckman.

BROWN SUGAR CANDY

2 lb. brown sugar
1 C milk
Butter
Vanilla
Chopped walnuts

Boil sugar and milk thirteen minutes, take from stove and add butter size of egg; 2 teaspoons vanilla and 1 cup chopped walnuts. Beat until stiff. --Mrs. Kruckman.

SUGARED WALNUTS

1 C brown sugar
1/2 C water
1 quart walnuts, shelled
Vanilla
Mapleine

Cook until mixture makes a soft ball. Add one t vanilla and five drops Mapleine. When candy has reached the soft ball stage (using a large surface pan), place walnuts over the bottom of pan while candy is very hot. Then sprinkle with salt, slightly, and stir with a fork until all is cool. Finish by using some powdered sugar. --Mrs. Mary E. Boyle.

BUTTER-SCOTCH CANDY

1 C sugar
1/4 C molasses
1 T vinegar
2 T boiling water
1/2 C butter

Boil ingredients until when tried in cold water the mixture will become brittle. Turn into a well-buttered pan, and when slightly cool mark into squares with sharp knife. --Mrs. C. R. Bulkley.

BUTTER SCOTCH

1 C sugar
1 C dark Karo syrup
1/2 C butter
1 T vinegar
1/4 t soda

Boil to a hard snap, stirring sufficiently to prevent burning. Flavor to taste and pour out the syrup in a thin layer. Check when cool. --Mrs. P. G. Osborn.

POPCORN BALLS

1 C dark Karo syrup
1 C granulated sugar
Butter size of an egg
2 T vinegar

Boil until it hardens when dropped into cold water. Pour over popped corn and form into balls. This amount will cover a large pan of popcorn.--Mrs. R. F. Wright, --Eleanor Treptow.

PUFFED RICE CANDY

2 C granulated sugar
1 C water
1 T vinegar
4 T Karo syrup
Butter size of egg
Pinch of salt
1 pkg. Puffed Rice

Boil together the sugar, water and vinegar for five minutes. Add the syrup, butter, and salt. Boil until it becomes hard and brittle when dropped into cold water. Take from fire, stir in one package Puffed Rice which has been previously crisped in moderate oven, and spread on buttered pan to cool. --Eleanor Treptow.

TAFFY APPLES

1 C granulated sugar
1 C brown sugar
2 C dark corn syrup
2 T vinegar
1 T butter

Boil until brittle when dropped in cold water. Place skewers in apples and dip in the syrup-set aside on oiled pan to harden. Makes 2 dozen small apples.--Mrs. Linna Corlett.

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COOKIES -- DOUGHNUTS

HERMITS

2 T butter
1/2 C sugar
1 egg
1/2 t cinnamon
1/2 t cloves
Salt
2 t baking powder
1 C flour
2 T milk
4 walnuts
1/4 C raisins

Mix as for cake. Drop on oiled sheet Bake at 350 degrees for about 20 minutes. (3 min. paper test.) -- Mrs. Kruckman.

HERMITS

1 C Crisco
1 1/2 C sugar
3 eggs
1/2 t soda
2 t water
3 C flour
1 1/2 t salt
1 t cinnamon
1 t allspice
1 t cloves
1 t nutmeg
1 C raisins
1/2 C nutmeats

Cream Crisco and sugar together. Add beaten eggs and mix well. Dissolve soda in water and add. Mix and sift flour, salt and spices and add to first mixture. Add raisins and nuts. Drop by teaspoonfuls on greased pans. --Mrs. A. W. Waldo.

HERMIT COOKIES

2 C brown sugar
1 C white sugar
1 1/2 C lard
4 eggs
4 T sour milk
Salt
2 level t soda
2 level t cinnamon
1 level t cloves
1/4 level t nutmeg
2 C currants
Flour to make not too soft dough.

--Mrs. C. L. Thompson

HERMITS

1 C butter or Snowdrift
2 C sugar
1 C raisins, chopped fine
1 C nutmeats
2 eggs
1/2 C sweet milk
1 t soda
1 t cinnamon
Pinch salt
4 C flour

Mix soft and drop from teaspoon onto greased tins. --Mrs. F. B. Wilson.

Note:-Mrs. J. B. Peaco uses 3 C flour.

HERMITS

1 1/2 C light brown sugar
3/4 C shortening
3 well beaten eggs

1 t cinnamon
1/4 t salt
1 t soda
2 T boiling water
1 C raisins
1 C nutmeats
2 C flour

Cover raisins with water and bring to boil, then drain. Cream sugar and shortening, add beaten eggs. Dissolve soda in boiling water. Add raisins, cinnamon, salt and nut meats (broken in pieces). Lastly the flour. Drop from teaspoon on greased pans. --Mrs. C. R. Galloway.

FRUIT COOKIES

1/3 C shortening
1/2 C sugar
1 egg
1/3 t baking soda
1 T hot water
1 1/4 C flour
1/3 t salt
1 t cinnamon
1/2 C chopped nuts
1/2 C chopped raisins

Mix in order given. Dissolve soda in water. Drop by spoonfuls onto a greased tin, one inch apart, and bake in a moderate oven. --Edith E. Smith. East Orange, N. J.

FRUIT COOKIES

1 1/2 C sugar
1 C shortening
1 egg
1/2 C sour milk
1 t soda
1 C chopped raisins
Salt

Flour to make as soft a dough as can be handled and rolled conveniently. --Mrs. John Dollenmaier.

ROCKS

1 C butter or other shortening
1 1/2 C sugar
3 eggs
3 C flour
1 t allspice or cinnamon
1 t soda
2 T hot water
1 lb. dates (cut)
1 C walnut meats
Salt

Cream shortening, add sugar, well beaten eggs, flour sifted with spice; dissolve, the soda in hot water and add to the mixture. Finally add the dates and nuts. Drop on buttered sheets and bake in moderate oven. --Mrs. Luella Ray. --Mrs. Bert Steir.

Note: --Mrs. Alma Timmerman uses raisins, in place of dates.

HEALTH COOKIES

1 C brown sugar
1 C shortening
1 C sour milk
1/2 t salt
1 t baking soda
1 C whole wheat flour
1 C bran
2 well beaten eggs
3/4 t nutmeg
White flour to make a soft rolling dough

Bake as preferred in either thin cookies or as tea cakes. --Mrs. Kruckman.

BRAN COOKIES

2 C sugar

2 small eggs or 1 large one
1 C shortening
1 C sour cream
1 pinch salt
2 level t soda
4 level t cream of tartar
2 C bran
4 C wheat flour
Nutmeg or cinnamon
1 cooking spoon molasses

Drop from spoon on buttered pans and bake. --Mrs. B. H. Whitman.

FROSTED CREAMS

1 egg
1 C sugar
1 C shortening
1 C molasses
1/2 C hot water
5 C flour
1 T vinegar
1 t soda, dissolved in hot water
1 t ginger
1 t lemon extract

Drop from spoon and frost when cold if so desired. --Linna Corlett.

MOCK MAPLE COOKIES

1 1/2 C brown sugar
1/2 C butter
1 egg
1/2 C hot water
1 t soda
2 t cream tartar
2 1/2 C flour
Walnut meats-vanilla

Drop on greased tins. Makes about 4 dozen. --Mrs. R. F. Wright.

PINWHEEL COOKIES

1/2 C butter
1/2 C sugar
1 egg yolk
3 T milk
1 1/2 C flour
1 1/2 t baking powder
1/8 t salt
1/2 t vanilla
1 square melted chocolate

Cream butter, add sugar gradually, then the egg yolk and beat mixture well. Add milk, flour and baking powder, also salt; then vanilla. Divide dough into halves. To one half add 1 square melted chocolate. Roll white dough into thin rectangular sheet; then roll the chocolate mixture into a sheet the same size. Place chocolate dough over the white and gently press together. Roll up as for jelly roll into a tight roll. Set in ice box for several hours to become firm. Cut into thin slices and lay, cut side down, on buttered cookie pan. Bake 8 to 10 minutes. Makes four dozen cookies. --Mrs. Fern Gover.

CHINESE CHEWS

1 C sugar
1 C chopped dates
3/4 C flour
1 t baking powder
1/4 t salt
1 C chopped walnuts
2 eggs

Mix dry ingredients. Add nuts, dates and beaten eggs. Spread in thin sheets and bake in a slow oven not allowing to bake hard on edges. Cut in 1 1/2 in. squares. When cool enough to handle, form into balls and roll in powdered sugar. This makes about 50. --Mrs. Forrest Thomson.

CARNIVAL COOKIES

2 C brown sugar
1 C lard
3 eggs
1/4 t salt
1/2 t soda in 1/2 C hot water
1 t baking powder in 1 C flour
Vanilla to flavor

Add enough flour to make a dough to roll thin. Bake in quick oven.
--Jessie Ray.

LEMON COCOANUT COOKIES

1/4 C Crisco
1/2 C sugar
1 egg
1/2 t lemon extract
1/3 C milk
1 1/2 C pastry flour
1 1/2 t baking powder
1/4 t salt
1 C cocoanut

Cream fat, add sugar, well beaten egg and flavoring. Sift the dry ingredients three times. Add them alternately with milk. Add cocoanut and mix. Drop by spoonfuls onto greased baking sheet two inches apart. Bake 15 minutes at 450 degrees. --Lillian Casey.

BALL COOKIES

1 C sugar
2 C pastry flour
1 t baking powder
2 t cinnamon
1/4 t cloves
1/4 C chopped citron
1/4 t nutmeg
1/2 grated orange rind
3 eggs
1/2 t salt

Drop small portion on buttered cookie sheet; bake quickly. --Mrs. Chas. Laycock.

SPICE CAKES

1 1/2 C brown sugar
4 whole eggs
2 T cocoa
1/2 t allspice
1/2 t cloves
1 C coarsely chopped nuts
1 C flour sifted with one teaspoon baking powder

Mix in order given spread thinly on shallow tins. Bake in moderate oven, cover with powdered sugar icing (chocolate) if preferred and cut in squares. --Elizabeth Kohner.

CHOCOLATE COOKIES

1 C brown sugar
1 C white sugar
1 C shortening
1 C sour milk
1 t soda
3 squares chocolate, melted
3 C flour
2 eggs, well beaten
1 t vanilla

Mix sugar, eggs shortening. Add the melted chocolate, then the milk with soda dissolved, and 1 t vanilla; last the flour. Drop on greased pan and bake slowly. --Fannie Grinnell.

BUTTERSCOTCH SQUARES

1/4 C butter
1 C brown sugar
1 egg
3/4 C flour
1 t baking powder

1/2 t vanilla
1/4 C pecan nuts
Salt

Cook butter and sugar until smooth and well blended; then cool to luke-warm. Add unbeaten egg and beat well. Add flour sifted with baking powder, then vanilla and chopped nuts. Spread in pan, buttered, and bake in moderate oven. Cut in squares. Time in oven 1/2 hour. --Mrs. Geo. Ives.

ALMOND COOKIES-ICEBOX

1 lb. butter or oleo.
1 C light brown sugar
1 C granulated sugar
3 eggs well beaten
1 t soda
1 t cinnamon
4 1/2 C flour
Salt
1/4 lb. chopped almonds (scant cup)

Mix and form into sausage-shaped rolls and keep cold over night. In morning slice thin and bake. --Mrs. Geo. Ives.

Note: --Mrs. E. Quenten uses 5 C flour, 2 t soda, 1 T cinnamon and either peanuts or walnuts.

ICE-BOX COOKIES

1 C brown sugar
1 C white sugar
3/4 C butter
3/4 C lard
3 eggs
4 C flour
1 t soda
1 t salt
1 T cinnamon
1/4 lb. nutmeats
2 t vanilla

Mix well, and form into two rolls. Place in icebox and slice thinly when ready to bake. --Mrs. W. J. Dillon.

ICE-BOX COOKIES

1 lb. oleo.
2 C granulated sugar
3 eggs
6 C flour, sifted with 1 t soda
1 C nutmeats, cut fine

Cream oleo, and sugar, add eggs well beaten and flour sifted with the soda. Add nutmeats, mix with fingers, roll in long rolls, stand in icebox over night, cut off the desired thickness and bake in moderate oven. --Mrs. Gertie Wells.

ICE-BOX COOKIES

1 C granulated sugar
1 C brown sugar
1 C butter
1 C oleo
1 t cinnamon
2 eggs
1/2 C milk
1 t soda
7 C Club House flour
1 C chopped nuts

Cream shortening and sugar and add well beaten eggs, cinnamon, nuts, milk and soda. Add milk and flour alternately. This makes 2 rolls about 14 inches long. Wrap in wax paper, place in ice-box over night. In morning slice thin and bake about ten minutes. --Mary McCormick.

BUTTERSCOTCH COOKIES

1 C butter
3 C brown sugar
6 C flour

4 eggs
1 t baking soda
1 t cream of tartar
1/4 t salt

Mix ingredients together and shape into a roll. Leave standing over night in a cool place and then slice off into thin slices with a sharp knife. Bake in a hot oven. --Ruby Williams.

ICE-BOX COOKIES

1 C white sugar
1 C brown sugar
Salt
1 t cinnamon
2 eggs
1 C melted shortening
3 C flour
1 t soda (scant)
1/2 C nutmeats

Mix together, shape in rolls, place in ice box over night. Slice thin and bake. --Mrs. H. T. Mason.

SUGAR COOKIES

1 C sugar
1 C shortening
1 egg
1/2 t nutmeg
1/2 t salt
7 T milk
1 level t soda
Flour

Cream sugar and shortening together, add egg, well beaten, nutmeg, salt, and milk into which soda has been dissolved. Then add flour enough to roll. --Lulu Appley.

SUGAR COOKIES

1 C sugar
1/2 C shortening
1/2 C milk
2 eggs
1 t soda
Salt
Flavoring
Flour to roll soft

--Nellie McCready.

DROP SUGAR COOKIES

1/2 C shortening
1 C sugar
2 eggs, well beaten
Cinnamon & nutmeg
1/2 C milk
Pinch salt
2 t baking powder
1/2 C raisins, cut up
1/2 C Wheatena (scant)
Flour enough to drop by spoonfuls

--Mrs. Thos. Corlett.

SUGAR COOKIES

2 C sugar
1 C butter or lard
1 C sour milk
Nutmeg
1 t soda
2 t baking powder
2 eggs
Flour to roll

Cream sugar and shortening. Add eggs, soda dissolved in sour milk, nutmeg, baking powder and flour. Roll, sprinkle with sugar, cut out and bake in moderately hot oven. --Mrs. H. Good.

GOLD COOKIES

1/2 C butter
1 C sugar
4 egg yolks
1 1/2 C flour
2 t baking powder
1 t vanilla
1/2 C ground nutmeats
2 t cinnamon

Mix nuts and cinnamon and roll about teaspoon of dough and put 3 inches apart on cookie sheet and bake 15 minutes. --Mrs. R. Folger.

CHRISTMAS COOKIES

1 C butter
1/4 C milk
3 1/2 C flour
1/2 t salt
2 C sugar
4 egg yolks
2 t baking powder
1 t anise

Mix well and put in a cool place over night and roll out next day.
--Mrs. W. J. Fendick.

MOLASSES COOKIES

2 C sugar
1 1/2 C melted lard
1 1/2 C molasses
1 T soda
2/3 C boiling water
1 t cinnamon
1 t ginger
7 C flour
3 eggs (beaten)

Mix up at night. In morning roll, cut out and bake. --Mrs. F. B. Wilson.

MOLASSES COOKIES

1 C sugar
1 C molasses
1 C shortening
3 eggs
2 t ginger
2 t cinnamon
2 large t soda
2 T sour cream, milk or boiling water
salt
Flour enough to roll out

--Mrs. Jessie Higgins. --Mrs. Ed. Quentin.

SOFT MOLASSES COOKIES

1 C shortening
1 C sugar
1 C molasses
1 egg
1 T vinegar
1/3 C cold coffee or water
1 level t salt
1 t cinnamon
1 t ginger
1/2 t cloves or allspice
3 C flour
1 1/2 t soda dissolved in a little boiling water

Beat shortening, sugar and egg well; add vinegar, molasses, coffee or water. Mix and sift all dry ingredients and add to liquid. Add more flour, if needed, to make very soft dough. Drop from teaspoon on a greased pan and bake in moderate oven about fifteen minutes.

--Mrs. Quentin.

GINGER DROPS

1 C brown sugar
2/3 C butter
1/2 C cold water
1 egg
1 large T ginger
1 large t soda
3 C flour (about)
2/3 C molasses

Drop on greased tins. Makes about 4 or 5 dozen. --Mrs. R. F. Wright.

GINGER COOKIES

2 C molasses
1/2 C sour cream
1 C shortening
1 C sugar
2 eggs
1 T ginger
3 1/2 level t soda
Flour to roll

Roll thin, cut out and bake in quick oven. Put two together with divinity made as follows:

2 C sugar
1/2 C Karo corn syrup
2 C water
Whites 2 eggs

Boil sugar, syrup and water until brittle when dropped in cold water. Remove from fire and pour over stiffly beaten egg whites. Add 1 t flavoring and beat until thick enough to spread.--Mrs. Forrest Thomson.

DATE SQUARES

1 C sugar
1 T butter
2 eggs, beaten well
1 T hot water

1 C flour
2 level t baking powder
1/2 C nutmeats
1 lb. dates

Spread thin on tin. Bake 25 minutes in moderate oven. Let cool in tin, cut in strips. Roll in sugar.--Mrs. A. W. Lindroth.

DATE BARS

1 lb. dates
2/3 C sugar
1 C chopped nuts
1/2 C sifted flour
1 t baking powder
2 eggs
1 t vanilla

Bake in two square pans. Cut in bars while warm and roll in sugar.
--Mrs. Minnie Dymond.

DATE BARS

1 C sugar
3 eggs
1 C nutmeats
1 lb. dates
1 C flour
1 t baking powder
Pinch salt

Beat egg yolks, add sugar and stir until creamy. Mix flour, baking powder, and salt, together. Add nuts and dates, finely chopped, to flour mixture. Mix well. Fold in stiffly beaten egg-whites. Bake in sheet pan in moderate oven for 30 minutes. Remove from oven and cut in squares. Roll in powdered sugar. --Mrs. Fred Mordhorst.

OATMEAL DROP COOKIES

1 C sugar

1/4 C shortening
1 egg
1 t soda
1 C sour milk
1 1/2 C flour
1 1/2 C oatmeal
1/2 C nutmeats or raisins

Drop on greased tins. Makes 3 dozen. --Mrs. R. F. Wright.

EDITH'S OATMEAL COOKIES

1 1/2 C sugar
1 C shortening
1/2 C sour milk
2 eggs
1/2 t baking powder
1/2 t soda
Pinch salt
2 C oatmeal
Raisins, nuts, flavoring

Cream sugar and shortening together. Add sour milk, eggs, baking powder, soda, salt oatmeal, raisins and nuts, and flavoring. Also enough flour to roll. --Mrs. Nellie Ray

OATMEAL COOKIES

3/4 C butter
1 C sugar
2 eggs, beaten
4 T milk
1 level t baking soda
Pinch salt
2 C flour
2 C oatmeal
1 C raisins, dredged with flour
Nut meats

Drop on greased tins and bake.--Mrs. F. J. Wagner.

OATMEAL DROP COOKIES

1 C sugar
3/4 C shortening
2 beaten eggs
1 T molasses
Salt
1 t cinnamon
1 t baking powder
1 scant t soda
1 C raisins
1 C flour
3 C oatmeal
2 t sweet milk

Drop on greased pans and bake. --Mrs. Edgar Wells.

RAISIN-FILLED COOKIES

1 C sugar
1/2 C butter or lard
1 egg
1/2 C sweet milk
1 t vanilla

Sift together
2 t cream of tartar
1 t soda
about 2 1/2 C flour
pinch salt

Filling

1/2 C raisins (chopped fine) (dates or figs may be used)
1/4 C water
Cook until it boils. Then add

vinegar to taste
1/4 C sugar
1/2 t flour

Roll dough very thin and cut with any shaped cookie cutter desired.
Place in the center of each cookie a spoonful of the filling, place

another cookie on top with edges even. Press edges together and bake. --Mrs. J. E. Triggs.

CREAM PUFFS

1/2 C butter
1 C boiling water
1 C flour
1/4 t salt
3 eggs

Place water and butter in pan, heat to boiling point, add flour all at once and stir until smooth. Cook until paste comes away from sides of pan. Remove from fire and when cold add unbeaten eggs, one at a time, beating thoroughly after each egg is added. The mixture should be stiff enough to hold its shape without spreading. Drop by spoonful on buttered pan and bake about 35 minutes in a hot oven.

Cream Puff Filling

1 C milk
1/2 C sugar
1 egg
1 T butter
1/4 t salt
2 T cornstarch
1 t vanilla

Mix sugar, salt, cornstarch. Gradually add milk and egg. Cook until very thick and add butter and vanilla. Beat and when cold split puffs and fill. Strawberries, pineapple or most any kind of fruit may be added. Whipped cream is delicious as filling. --Ruby Gorsline.

CREAM PUFFS

1 C flour
1 C water
1 T butter (heaping)
4 eggs

Put water and butter over fire and when boiling stir in flour. Let

cool. Stir in eggs, one at a time, and stir until each is well mixed. Bake in gem tins in a hot oven 35 or 40 minutes. Fill with custard or whipped cream. --Mrs. V. L. Gerred.

CORN FLAKE MACAROONS

1 C sugar
4 egg whites beaten stiff
1 C grated cocoanut (dry)
1 C nuts
4 C corn flakes (Kelloggs)

Beat eggs real stiff, then add sugar (fold in). Then add cocoanut, corn flakes and nuts. Drop on well-greased cookie tray. Bake in moderate oven and remove from tray as soon as taken from oven. Mrs. Chas. Greenwood.

COCO-ROONS

2 egg whites
1/2 t salt
1 C sugar
2 C cornflakes
1 C Baker's canned cocoanut, Southern style
1/2 t flavoring

Beat egg whites with salt until stiff. Whisk in the cup of sugar, 2 T at a time. Add slowly the cornflakes, cocoanut and flavoring. Drop on waxed paper on greased pan and bake 20 minutes in a slow oven. --Mrs. Mary McCormick.

CHEESE STRAWS

1 1/2 C flour
1 t baking powder
Cold water
Paprika
1 t salt
8 T lard
3/4 C grated cheese

2 T butter

Sift together flour, salt and baking powder. Work in lard lightly. Add just enough cold water to make a dough. Chill. Roll out 1/4 inch thickness. On one half sprinkle 4 T of grated cheese, dash of paprika and dot with butter. Fold dough over, press edges together and repeat two times. Cut in straws or small shapes. Bake 15 minutes in oven. --Mrs. S. C. Kimball

DOUGHNUTS

2 eggs, well beaten
1 1/2 C sugar
2 T melted lard
1 C buttermilk or sour milk
1 level t soda
1/2 t salt
Nutmeg
1 heaping t baking powder

Combine all ingredients. Sift baking powder in enough flour to make rather stiff dough. Cut out and let stand fifteen minutes. Then fry in hot lard. Roll in sugar. --Christina D. Kern.

Note: Mrs. Geo. Smith uses only 1 C sugar and 4 T melted lard.

FRIED CAKES

2 eggs
1 C sugar
2/3 C sour milk
2 T melted butter or lard
Flour
1 1/4 t soda
1 1/2 t cream tartar
1 t salt
1/2 t nutmeg

Sift soda, cream tartar, salt and nutmeg with flour (about 4 cups). Makes 2 dozen. --Mrs. E. H. Wells.

FRIED CAKES

1 C sugar
1 t butter
2 eggs
1 C sweet milk
1 t soda
1 t baking powder
Pinch salt

Cream sugar, butter and eggs together. Add milk, soda, baking powder and salt, and enough flour to roll nicely. --Mrs. Kruckman

DOUGHNUTS

1 C sugar
1/2 t salt
1/2 t nutmeg
2 eggs
1 C sweet milk
3 T melted lard
2 t baking powder
3 C flour

--Mrs. R. F. Wright

FRIED CAKES

1 C sugar
2 T butter
3 eggs
1 C milk
1/2 t nutmeg
4 t baking powder
3 1/2 C flour
1 1/2 t salt

Roll out, cut with doughnut cutter and fry in deep fat. --Mrs. Carl Schreck.

BANBERRIES

3/4 lb. butter or lard
Salt
1 lb. flour

Blend well together and then use enough cold water to hold together as pie crust. Roll thin and cut out with cookie cutter. Wet half the edge of each one with water, put in 1 t filling in each and fold over and press edges together. Prick top with a fork.

Filling

2 C finely chopped seeded raisins
1 C nuts
Rind and juice 2 lemons
2 eggs, well beaten
2 C granulated sugar
4 soda crackers, rolled fine

--Mrs. James H. Swan

BUTTER TARTS

1 egg
1 C sugar
1 C currants
Butter 1/2 size of egg
Flavoring

Make a rich pie crust and line patty tins, pour in mixture and bake at once. --Mrs. Robert H. Grummitt.

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DESSERTS-PUDDINGS

SUET PUDDING

1 C ground suet
1 C sweet milk

1 1/2 C fruit
1 C molasses
2 C flour
1 t soda
1 t cinnamon
2/3 t cloves

Steam 2 hours --Jessie Dollenmaier.

ENGLISH PLUM PUDDING

1 lb. butter
1 lb. sugar
2 lb. raisins
2 lb. currants
1/4 lb. citron
1 lb. suet
2 1/2 lb. flour
1 1/2 pt. sweet milk
2 grated nutmegs
12 eggs

Free suet from strings and chop fine. Dredge raisins with flour; cut citron fine. Cream butter and sugar, beat in yolks of eggs whipped light, add milk, then the flour, with which the suet has been mixed, alternately with the whites of eggs beaten stiff. Then add spice and fruit, nuts, if desired. Boil or steam 5 hours or 2 1/2 hours in pressure cooker. Makes six puddings. --Edith Wells.

SUET PUDDING

1 C suet chopped very fine
1 C molasses
1 C sour milk
1 egg
1 t soda
1/2 t cloves
1 t nutmeg
2 t cinnamon
1 C raisins
3 1/2 C flour
Pinch of salt

Place in one-pound coffee cans and put in kettle of boiling water and keep boiling for about three hours. Serve with hard sauce.

--Mrs. M. R. Miller.

ENGLISH SUET PUDDING

2 C flour
1 t baking powder
1 scant t salt
1/2 C sugar
1/2 t cinnamon
1 rounded C chopped beef suet
1/2 C cut-up raisins
Enough cold water to make soft dough like biscuit

Put into buttered tube pan, lay a thin cloth over, put cover on, and steam forty-five minutes. Serve hot with caramel sauce, as follows:

1/2 C light brown sugar
1/2 C granulated sugar
Butter size of walnut
1 T flour
Add water and boil until it thickens. --Mrs. Thos. Corlett.

STEAMED MOLASSES PUDDING

1 t soda
1 C sweet milk
4 T shortening
1 C molasses
2 C flour
1 t cinnamon
1 t cloves

Dissolve soda in cup of milk. Melt shortening, add molasses, milk with soda, flour, cinnamon and cloves. Turn into greased moulds and steam 2 1/2 hours. Serve with Foamy Sauce.

Foamy Sauce

1 C powdered sugar

1/4 C butter
1 egg, well beaten
1/4 C boiling water
1 t vanilla

Rub sugar and butter to a cream. Add egg and beat well. Just before serving add boiling water and vanilla. --Edith E. Smith. East Orange, N. J.

Mrs. C. E. Grummitt uses 1 C butter, 1 egg and 3 C flour in the above pudding.

CARROT PUDDING

1 C ground raw carrots
1 C Irish raw potatoes
1 C flour
1 C sugar
3 eggs
1 t soda
1 C raisins
1 C currants
3/4 C butter
1 t salt
1 t cloves
1 t nutmeg
1 t cinnamon
Little allspice

Cream butter and sugar; add yolks of eggs, then flour (with soda sifted in), fruit, vegetables, spices and salt. Last stiffly beaten whites of eggs. Steam three hours. Serve hot with hard sauce.

Hard Sauce

1 C powdered sugar
1/2 C butter
1 egg white (beaten stiff) or whipped cream

--Mrs. P. G. Osborn

STEAMED CARROT PUDDING

1 C grated carrot (raw)
1 C grated potato (raw)
1/2 C sugar
1 C raisins
1/2 C shortening
1 1/4 C flour
1 t soda
1/2 t cinnamon
1/2 t cloves

Steam three hours. Serve with whipped cream or sauce. --Mrs. Ruby Treptow

GRAHAM PUDDING

1 1/2 C graham flour
1/2 C white flour
1 C molasses or Karo syrup
1/2 C sweet milk
2 t baking powder
1 C raisins
Pinch salt

Add chopped nuts if desired and steam two hours. Serve hot with sauce. --Mrs. Ruby Treptow

GRAHAM PUDDING

2 C graham flour
1 C sour milk
1 C molasses
1 C raisins
1 egg
1 t soda
Salt

Steam two hours. Serve with Lemon Sauce:

1 1/2 C sugar
1/2 C butter
1 T flour

Lemon flavoring

Beat all together and pour into 1 C boiling water and boil until thick. Flavor with lemon. --Mrs. R. S. Triggs

STEAMED FRUIT PUDDING

1 C light molasses
1 C milk
2 T lard
1 t soda
1/2 t salt
1 C raisins
Flour enough to make very stiff batter

Steam two hours.

Sauce

1 cup brown sugar
1 T flour
1 T butter

Brown together and pour on boiling water to right consistency.
--Mrs. Edgar Wells

SAILOR'S DUFF PUDDING

1 egg
1/2 C molasses
2 T sugar
2 T melted lard
1 1/2 C flour
1 t soda
1/2 C boiling water, added last

Steam one hour in pan with tube in center. Serve with any kind of pudding sauce, or sweetened whipped cream. --Christina D. Kern.
--Mrs. P. F. Wright.

BERRY PUDDING

2 C flour
2 1/2 level t baking powder
1 T butter
1/4 t salt
7/8 C milk
1 C berries

Sift dry ingredients twice. Work in butter with finger tips. Then add milk and berries. Turn into buttered mold and steam 1 1/2 hours. Serve with following sauce:

Sauce

1/2 C sugar
1 C boiling water
1 T cornstarch
2 T butter
1/2 C berries
Small amount lemon juice

Mix sugar and cornstarch. Add water gradually stirring constantly. Boil five minutes. Add fruit. Stir well, remove from fire and add butter. This is delicious with cherries. --Mrs. Charles Greenwood.

SNOWBALL PUDDING

1/2 C sugar
1/4 C butter
1/2 C milk
1 C flour
1 t baking powder
White of 1 egg

Steam in buttered cups 35 minutes. Serve with following sauce:

Strawberry Sauce

Crush 1 pt. berries with 2 or 3 T sugar and let stand 1 hour or so.

Cream.

1/2 C powdered sugar

1 T soft butter
1 egg yolk

Just before serving, mix with berries. Pour over snowballs and serve at once. --Mrs. A. M. Casey.

SNOWBALL PUDDING

1 C sugar
1/2 C milk
2 C flour
2 t baking powder
Pinch salt
1/2 C butter
Whites 4 eggs, beaten stiff

Combine above ingredients, place about 1 T in each buttered jelly glass and steam 1/2 hour. Roll in powdered sugar and serve with crushed strawberries, top with whipped cream flavored with vanilla and sugar. --Mrs. H. Good.

LEMON SNOWBALLS

2 egg yolks, beaten very light
1/2 C sugar
2 T water
1/2 lemon rind, grated
1 T lemon juice
2/3 C flour with
1 t baking powder, scant

Mix in order given. Then fold in well beaten whites of eggs. Pour batter into ten custard cups or buttered paper cases and steam one-half hour. When done turn out and roll in powdered sugar and serve with lemon sauce. --Mrs. Charles Greenwood.

CHERRY PUDDING

2 C flour
1 T shortening

1/2 C sugar
1 C sweet milk
2 t baking powder - salt
1 or 2 C pitted cherries

Bake in oven 45 minutes. Serve with sauce made with brown sugar, cornstarch, hot water and a little butter. --Mrs. A. M. Casey.

FRUIT PUDDING

2 T sugar & 1 T butter creamed
1 C flour
1 heaping t baking powder
1/2 C milk

Grease pan. Cover with brown sugar. Spread with peaches or apricots (fresh or canned). Cover all with above batter. Bake in 375 degree F. oven about 25 minutes. Serve with cream. --Mrs. S. C. Kimball.

APPLE SPONGE

3/4 C sugar
1 T butter
1 egg
3/4 C milk
1 t baking powder
1 1/2 C flour
Salt

Slice apples and place in bottom of buttered pan. Cover with sugar and batter. Bake well. --Mrs. W. J. Dillon.

COTTAGE PUDDING - BROWN SUGAR SAUCE

1 C sugar
1/4 C shortening
1 C sweet milk
2 eggs
Peaches and powdered sugar
2 C flour

2 t baking powder
Few grains salt
Any desired flavoring to suit fruit

Bake and serve with the following sauce:

Brown Sugar Sauce

1 1/2 C brown sugar
1 heaping T flour
1 C boiling water
2 1/2 T Vinegar
2 T butter

Mix sugar and flour, add water, and cook until clear and thoroughly done. Remove from fire and add vinegar and butter. Serve hot on hot pudding. --Mrs. Madole.

MERINGUE BREAD PUDDING

1 pt. stale bread crumbs
1 C sugar
4 egg yolks, beaten light
Grated rind 1 lemon
Butter size of egg
1 qt. milk

Mix above ingredients together and bake slowly one hour. Remove from oven and spread over the pudding one glass of currant jelly. Over the jelly spread a meringue made by beating 4 egg whites stiffly with 4 T sugar and few drops vanilla. Return to the oven to brown and serve with cream. --Mrs. L. Disney.

BAKED RICE

3 C milk
1/2 C rice
1/2 t salt
1/2 C seeded raisins
1/4 C sugar
Grated rind 1/2 orange

Wash rice well, put in pudding dish, add milk, salt, sugar and orange rind and bake in a slow oven about one hour, or until thick, stirring several times during the baking. Add raisins about 1/2 hour before done. Serve with top milk or cream. --Mrs. Bert Steir.

BROWN BETTY

2 C stale bread crumbs
4 apples sliced
3/4 C brown sugar
Butter
Cinnamon

Crumble bread over bottom of buttered pan, over crumbs place a layer of sliced apples. Sprinkle with brown sugar and cinnamon. Dot with butter. Repeat, having a layer of crumbs on top. Bake in an open pan 30 minutes. --Mrs. Charles Greenwood.

BLITZ CAKE (Two Layer)

1/2 C butter
1/2 C granulated sugar
3 egg yolks
1/4 C sweet milk
1 1/4 C flour
2 t baking powder
4 egg whites
1/2 C sugar

Cream butter, 1/2 C granulated sugar together; add egg yolks well beaten. Add milk, flour and baking powder. Beat 4 egg whites until stiff, and add other 1/2 C sugar. Spread beaten white-of-eggs mixture on top of layers of cake and then bake.

Custard for Blitz Cake

1/2 C sugar
1 t vanilla
1 C milk
1 egg yolk
2 1/4 T cornstarch

Boil until thick. When cool spread between layers only. White of egg makes frosting for top. --Mrs. Ed. Quinten

BLITZ TORTE

1/4 C butter
1/2 C sugar
Yolks 4 eggs
1 C flour
Whites 4 eggs
1/4 C milk
2 t baking powder
1 t vanilla
Pinch salt
3/4 C sugar

Cream butter and sugar, add egg yolks and vanilla. Mix flour and baking powder, add to first mixture alternately with the milk. Spread into two shallow pans, cover with beaten whites of the eggs with 3/4 C sugar. Sprinkle with nut meats, bake in a moderate oven 1/2 hour.

Custard Filling

1 C scalded milk
1/4 C sugar
1 T cornstarch
1 egg

Mix cornstarch and sugar, add egg beaten. Pour gradually on hot milk until thickened. Flavor with orange or vanilla. Christina D. Kern.

Note: Mrs. H. L. Titus uses 1/2 C butter, 5 T water and 1 C sugar with egg whites.

ALMOND TORTE

1/2 C butter
3/4 C sugar
1 1/2 C flour
Yolks 4 eggs
8 T milk

1 1/2 t baking powder
1 t almond extract
Little salt

Spread into two deep layer tins. Beat whites of the four eggs, add 1 1/3 C powdered sugar, a little baking powder, and spread this over batter, and sprinkle with 2/3 lb. chopped almonds. Bake in hot oven 20 to 25 minutes.

Custard to be Spread Between Layers:

1 egg
1 C milk
1 T sugar
1 T cornstarch
Little vanilla

--Mary E. Kern.

ALMOND TORTE

Into the yolk of six eggs, beaten until thick and lemon colored, beat one and one-half cups of granulated sugar.

To this add the juice of three oranges, (one cup) and the grated rind of one. Also one-half teaspoon cinnamon, one half pound finely chopped unblanched almonds, ten grated Zweiback, (one cup).

Fold in the stiffly beaten whites of six eggs.

Bake in spring form in a moderate oven. --Mrs. Elizabeth Kohner.

PINEAPPLE TORTE

2 C sifted flour
1 heaping t baking powder
1/2 C butter
3 egg yolks, slightly beaten

Mix and bake in shallow tin like a pie-crust, not too brown. Then mix and boil together until thick:

1 can grated pineapple
1 C sugar
2 T cornstarch
3 egg whites, beaten

Cool and add beaten whites of 3 eggs. Pour into crust, place in moderate oven till filling sets. Serve with whipped cream. --Mrs. Geo. Ives.

SWEDISH APPLE TORTE

Cook apple sauce in usual manner
1 pkg. Holland rusk or bread crumbs
1/2 lb. butter
3 T lard

Take a good-size skillet, place butter and lard and bread crumbs in it, put on fire and fry this until bread crumbs are evenly soaked with the butter and lard. (Keep stirring, as it burns very easily). Then take a pudding pan (2 qt size), well greased with butter, put layer of crumbs, layer of apple sauce, until pan is filled. Sprinkle top with sugar, place in oven and bake 30 minutes. Turn out on plate. When cold slice and serve with whipped cream. --Signa E. Nelson.

KRUMMEL TORTE

1/2 lb. dates, cut fine
1/2 lb. walnuts, chopped
1/2 lb. sugar
6 eggs
3 T bread crumbs
1 t baking powder (heaping)

Beat yolks and add to other ingredients. Beat whites and fold in. Bake in shallow pan slowly about forty minutes. When cold crumble and serve with whipped cream. --Mabel Andrews.

DATE PUDDING

3 eggs
1 C brown sugar
1 C walnuts
1 pkg. dates
3 rounding T flour
1 t baking powder

Beat eggs without separating; add the other ingredients. Bake in a slow oven, about 40 minutes, or until dark brown in color. Break into small pieces, put into serving dishes. Pile flavored whipped cream on top. --Esther Dillon Sullivan.

DATE PUDDING

1 C dates, chopped fine
1 C nuts, chopped fine
1 T flour
1 level t baking powder
1/2 C sugar
3 eggs

Mix together dates, nuts, flour and sugar and baking powder. Add beaten yolks of eggs and lastly well-beaten whites. Bake in slow oven one-half hour. Cool and cut in squares and serve with whipped cream. --Mrs. Dean Bennett.

DATE PUDDING

1 C dates (chopped fine)
1 C sugar
1 C graham cracker crumbs
1 C nut meats
1 t baking powder
3 eggs (yolks and whites beaten separately)

Steam one hour or bake in a slow oven. Serve with either sauce:

Sauce No. 1

1 C raisins (ground)
1 C sugar
1 T cornstarch

1 T butter

Add a small amount of water to the above ingredients and cook until thick. Flavor with fruit juice.

Sauce No. 2

Yolks 2 eggs
1 C sugar
1/2 pt. cream

Beat sugar and egg yolks together and add the cream whipped stiff just before serving. --Mrs. B. H. Whitman.

PINEAPPLE UPSIDE DOWN CAKE

1 C brown sugar
1/4 lb. butter
1 large can pineapple
3 eggs
1 C white sugar
8 T pineapple juice
1/4 t vanilla
1 1/8 C flour
1 t baking powder

Melt brown sugar and butter in iron skillet, put in slices of pineapple. Beat yolks of eggs, add sugar, pineapple juice and vanilla. Mix and sift flour and baking powder, add to egg mixture and beat. Fold in egg whites. Bake 350 degrees Serve with whipped cream. --Mrs. C. Klepper

APPLE CAKE - UPSIDE DOWN

1/4 C butter
1/2 C sugar
4 or 5 apples

Place butter and sugar in baking dish or iron skillet and set in oven until butter is melted. Remove from oven and add apples sliced very thin. Sprinkle with cinnamon. Mix following cake batter and pour it over the apples:

1/4 C butter
1 C sugar
2 eggs (beaten)
1/2 C milk
1/2 t salt
1 1/2 C flour
2 t baking powder

Bake in moderate oven until cake is done, about 30 minutes. When cool, turn out with apples on top. Serve with whipped cream. --Mrs. A. L. Johnson.

CHOCOLATE ROLL

5 eggs, separated
2 T cocoa
1/2 C sugar
Salt

Beat 5 egg yolks well and add sugar, salt and cocoa. Beat whites stiff and fold into other mixture. Spread on greased paper and bake in shallow pan for 20 or 30 minutes. Roll as for jelly roll.

Filling

1 C sugar
3 rounded t cornstarch
2 T cocoa
1 C cold water

Cook until it thickens. When cool unroll cake and spread on filling, and roll again. When cool, slice and cover with whipped cream. --Mrs. E. McDonald, Waukegan, Ill.

PINEAPPLE PUFFS

1/2 C butter
1 C sugar
2 eggs
1 3/4 C pastry flour
2 t baking powder

1/4 t salt
1/2 C crushed pineapple

Cream butter, add sugar gradually and cream. Add beaten eggs. Sift together flour, baking powder and salt and add alternately with the pineapple to the creamed mixture. Pour into greased and floured muffin pans. Bake 25 to 30 minutes. Serve sprinkled with powdered sugar or with hot pudding sauce.--Alice Motzer.

DATE PUDDING

1 egg
1 T butter
1 C sugar
1 C sweet milk
1 C chopped dates
1 C walnuts
1 C bread crumbs
1/2 t vanilla
1 t baking powder

Cream together egg, butter and sugar. Add milk, chopped dates, walnuts and bread crumbs. Add vanilla and baking powder. Pour in greased pan. Set pan in a larger pan of boiling water and bake in moderate oven 40 minutes. Serve with lemon sauce.

Lemon Sauce

3/4 C sugar
1 T cornstarch
1/8 t salt
1 1/2 C boiling water
2 T butter
Grated rind and juice 1 lemon

Mix sugar and cornstarch, also salt; then slowly add boiling water. Let it come to a boil, remove from fire and add butter and grated rind and juice of lemon. --Jessie Ray.

A SIMPLE DESSERT

1 C sugar

1 T butter
1 egg
1 1/2 C flour
1 C chopped dates
1 t soda
1 C boiling water
1/2 C nutmeats, if desired
Whipped cream

Pour boiling water over dates and soda and while cooling cream butter and sugar. Add egg, flour, dates and nuts last. Bake in sheets or cup cakes. Serve with whipped cream. --Mayme Morris.

GRAHAM DESSERT

1 1/4 C white sugar
1 3/4 C graham crackers rolled fine
1 t baking powder
1 cup nut meats, chopped fine
5 egg yolks

Beat egg yolks, sugar and other ingredients and bake in two layers.
Custard Filling for Same

1 T cornstarch
2/3 C sugar
Little vanilla
Pinch of salt
1 egg beaten
1 C milk

Cook custard in double boiler and put between the layers. --Fannie Grinnell.

PINEAPPLE UPSIDE DOWN CAKE

1 can pineapple
2 level T butter
1 1/2 C brown sugar

Drain pineapple of liquid. Melt butter in warm frying-pan, add the sugar, stir, and add pineapple. Let simmer about one-half hour.

3 eggs
1 1/2 C white sugar
1 1/2 C flour
Beat 20 minutes
1 1/2 t baking powder
1/2 C water or pineapple juice

Pour cake batter over pineapple and sugar in spider and bake in oven until well done. Turn over on large platter, bottom side up. Serve with whipped cream or plain. --Mrs. Ed. Quinten.

APPLE AND GRAPENUT Caramel PUDDING

6 apples
1 C brown sugar
1/2 C butter
1 T flour
1 C grapenuts

Peel and slice apples, place in baking dish. Cream together brown sugar and butter. Add flour and grapenuts and spread the mixture over the apples. Bake slowly and serve when slightly warm with whipped cream. --Mrs. H. A. Taylor.

CUP CUSTARD

6 eggs
6 T sugar
Nutmeg
1/2 t salt
1 qt. milk

Beat eggs, then add other ingredients. Sprinkle grated nutmeg over top. Pour into 6 custard cups and set them in a pan of water in oven to bake. Bake at 400 degrees for 35 minutes. --Mrs. Ruby Treptow.

BAKED CUSTARD

2 eggs

2 C milk
4 T sugar
Pinch salt
1/4 t vanilla
Little grated nutmeg

Beat eggs slightly, add rest of ingredients and bake in buttered cups in a pan of hot water. Makes three servings. --Mrs. Bert Steir.

GOLDEN PUDDING

1 C stale bread crumbs
2 egg yolks
1/3 C sugar
1/2 orange
4 egg whites

Cover the bread crumbs with milk. Beat egg yolks, add sugar, juice and grated rind of 1/2 orange and bread crumbs. Fold in well beaten egg-whites. Place in buttered pan and set in hot water. Bake about 20 minutes or until custard is set. Serve with following sauce:

1/2 C butter
1 C powdered sugar
2 egg yolks
1/2 C milk
Grated rind 1/2 orange

Cook above ingredients in double boiler until mixture thickens. Add 1 t orange extract. --Mrs. H. Good.

BUTTERSCOTCH TAPIOCA

1/2 C tapioca
1 1/4 C dark brown sugar
1/2 t salt
1 T butter
3 C milk (hot)

Cook all together for fifteen minutes, stirring frequently. Remove from fire, add vanilla, and serve with cream. --Mrs. Vernon Woods.

DATE CUSTARD

2 egg yolks
1/4 C sugar
Pinch of salt
2 C milk
1 1/2 T cornstarch
1/2 C chopped dates
1 t vanilla

Beat egg yolks, add sugar and a pinch of salt. Add this to milk and cook, adding cornstarch which has been softened in water, stirring constantly. Cook until thick, and add chopped dates and vanilla.

--Mrs. Fern Gover.

DATE PUDDING

1 pkg. dates
1 C walnut meats
1 C sugar
3 T cornstarch
3 C water

Put dates and walnuts through food chopper, add other ingredients and boil until thick. Chill and serve with whipped cream. Serves ten persons. Mrs. Nellie Ray. --Mrs. Richard Earl.

DATE PUDDING

1 1/2 C sugar
1 C graham flour
1 lb. dates
1/2 lb. walnuts or pecans
Pinch of salt
1 qt. boiling water

Cook all together for 15 minutes. After cool add 1 teaspoon vanilla. Serve with whipped cream.

CORNSTARCH PUDDING

1/2 pt. milk
1/2 C sugar
1 egg
1 T cornstarch
1/2 t lemon extract
Pinch salt

Place milk and sugar in top of double boiler, and when hot add the cornstarch, egg yolk and salt, which have been mixed together. Cook about five minutes, stirring constantly. When ready to serve add beaten egg white and 1/2 t lemon extract. --Mrs. L. J. Ames.

CHOCOLATE PUDDING

1 pt. milk
4 T sugar
Few grains salt
1 1/2 sq. bitter chocolate
2 T cornstarch
1 C whipped cream

Melt chocolate in top of double boiler, add milk and sugar and when hot, add the cornstarch dissolved in 1/3 C milk or water and cook until it thickens. Set aside to cool. Before serving beat up the chocolate mixture with spoon or egg beater and fold in the whipped cream flavored with vanilla and two tablespoons powdered sugar. Four servings. --Mrs. F. J. Wright.

DUTCH PUDDING

1/2 C Cream of wheat
4 T cocoa
1/2 t salt
Mix well together.

Add 3 C boiling water slowly -- stirring constantly. Cook in double boiler 30 minutes. When cooked 20 minutes, add

2/3 C granulated sugar

1 T butter

When taken from the fire, add 1 well beaten egg. When partly cold add

1 C raisins

1 C nutmeats

Serve with whipped cream. --Mrs Charles Greenwood.

FIFTH AVENUE CREAM

1 t Knox Gelatin

1 pt. milk

2 eggs

1/2 C sugar

Soak gelatin until it softens in a little water; heat milk, then add gelatin gradually, as it comes to a boil, also add the two beaten egg yolks and sugar. Take from fire, and when slightly cool, add the whites beaten stiff, add flavoring and serve with whipped cream.

--Gladys Suydam.

GRAPENUT PUDDING

1 C grapenuts

1 1/2 C milk

1 C seedless raisins

2 T sugar

Salt

Put in double cooker and steam 10 minutes. Serve with sour sauce.

--Mrs. C. L. Thomson.

JELLIED PRUNES

1/3 lb. prunes

2 1/2 C cold water

2 1/2 T gelatine

1 C sugar

1/4 C lemon juice

Wash prunes and soak in 2 C of the cold water. Cook in same water until tender. Drain off liquid and reserve. Remove pits from prunes and cut in quarters. Add enough hot water to the liquid to make two cups. Soak gelatine in the 1/2 cup cold water and add to hot juice. Stir well. Add strained lemon juice, sugar and prune pulp. Mold and serve with whipped cream. (May also be served as a salad). --Mrs. J. E. Triggs.

NESSSELRODE PUDDING

1/2 C cold water
1/2 box Knox gelatine
2 C hot milk 5 eggs
1 C chopped dates
3 T pecan meats
1/4 orange peel, cut fine
1/2 C sugar

Beat yolks, add sugar and stir into hot milk. Cook one minute, stirring constantly. Dissolve gelatine in cold water and add to the milk mixture and stir until dissolved. Then add the chopped nuts, dates, orange peel and a little salt. Set in a pan of cold water for five minutes, then add the beaten whites of eggs and one teaspoon of vanilla. Put into molds which have been dipped into cold water. Serve with whipped cream. --Mrs. Henry E. Gaddis.

PARADISE PUDDING

1 C whipped cream
1 C chopped nut meats
12 marshmallows
12 Marachino cherries
1/4 C sugar
6 macaroons
1 pkg. Lemon Jello
1 pt. boiling water

Pour boiling water over lemon jello and whip when partly set. Fold in whipped cream, the cut fruit, marshmallows and sugar. Set in cold place to harden. Will serve eight. --Ruby Williams.

PINEAPPLE SNOW

1/2 box gelatine
2 C sugar
Juice 2 lemons
1 can sliced pineapple
1/2 pt. cold water
2 egg-whites

Dissolve gelatine in cold water, then add pineapple juice and heat to boiling point. Beat until foamy, two cups sugar and juice of two lemons. Combine with hot mixture and add chopped pineapple. Cool, stir in beaten whites of two eggs, and put in icebox to set. Serve with whipped cream. --Mrs. Ida Bulkley.

PINEAPPLE CREAM

1 large can pineapple
3 even t gelatine
1/2 C sugar
1 pt. cream whipped stiff
Cherries or slices of orange

Cut pineapple into very small pieces and boil down juice with 1/2 C sugar. Dissolve gelatine in little cold water, add to juice and pour over pineapple. When cool, add whipped cream and pour into mould. Use cherries or slices of orange for garnish. Will serve 12 persons.--Linna M. Corlett.

Note: Mrs. W. J. Dillon adds 1 T lemon juice to this recipe.

JELLO DESSERT

1 package lemon jello
1/2 can crushed pineapple
8 marshmallows-cut
1 C cooked rice

Add pineapple, marshmallows and rice. Let harden -- serve with

cream. --Mrs. C. L. Thomson.

HEAVENLY HASH

1 can pineapple
20 marshmallows
1 C heavy cream
1 t vanilla
Nuts and white cherries may be used.

Cube the pineapple, add marshmallows, cut up, and let stand overnight. 3 or 4 hours before serving add 1 C cream, whipped, and vanilla; also nuts and white cherries. if desired. --Doris Kaiser Linders. --Laura Mae Grummitt --Mrs. F. J. Wagner.

Mrs. Signa Nelson adds 4 bananas cut in small pieces, and serves this with lady fingers.

RASPBERRY WHIP

1 C powdered raspberry gelatine
2 3/4 C boiling water

Place mixture in bowl. Put bowl in pan with cracked ice around it, and 1 t salt on the ice. When the gelatine begins to get hard, beat until stiff. Serve with whipped cream. --Mrs. Kruckman.

RASPBERRY WHIP

1 pt. red raspberries
24 marshmallows
1/2 pt. whipping cream

Place raspberries in bowl. Cut the marshmallows into small pieces and put them into the bowl with the berries. Allow them to stand in this juice over night. In the morning whip this mixture. Also whip the cream and when stiff, add to the berries and marshmallows. Whip again and place on the ice until ready to serve. --Mrs. Graeff.

PRUNE PUDDING

1/2 lb. prunes
4 egg whites
4 T sugar

Soak prunes in cold water over night. Boil until soft and juice is thick. Remove pits and mash fine. Add prune pulp to egg whites and sugar and beat well. Put in pudding pan and set pan in boiling water in slow oven and slowly increase heat. Bake 30 minutes. Serve with cream. --Clara Osborne.

APRICOT WHIP

1 lb. dried apricots
3 eggs
Whipped cream
Cornstarch

Boil apricots till tender and sweeten to taste. When cool, whip very smooth, add the stiffly beaten whites of eggs and beat all well together. Serve with whipped cream or with a custard made of the egg yolks and thickened with cornstarch. --Mrs. F. J. Wagner.

UNCOOKED MARSHMALLOW LOAF

1/2 lb. marshmallows
1/2 C thin cream
1/2 lb. dates
1/2 lb. graham crackers
1/2 C pecans or walnuts

Cut marshmallows into quarters and drop into thin cream to soften. Meanwhile, pit and cut dates into lengthwise quarters Roll graham crackers until finely ground, and chop coarsely pecans or walnuts. Work all together into a loaf and shape in a pan two inches deep. Cut when ready to serve. Serve with whipped cream.

This will keep well for sometime in a cool place. Tastes best about three days after it has been made, for then it is all well blended together. --Mrs. R. M. Dillon.

NUT ROLL

1 lb. graham crackers, less 6
1 lb. marshmallows cut into quarters
1 lb. dates
1 C coffee cream
1 C nutmeats (pecans are best)

Mix well and let stand 1 hour. Then shape into roll. Crush the 6 crackers and roll the pudding in crumbs and let stand over night. Serve with whipped cream. --Mrs. A. W. Lindroth, --Minnie Dymond,--Mrs. Robt. Sitz.

Christina D. Kern adds 2 glasses candied cherries.

BUTTERSCOTCH CAKE

2 C brown sugar
4 T flour
3 eggs
2 C cold water
2 t vanilla
1 1/2 lb. vanilla wafers

Take largest cake plate and put layer of cookies, then custard, then cookies, then custard, and so on until all are used. Put in ice-box and serve with whipped cream. This makes a very large cake. --Mrs. A. W. Lindroth.

ICE BOX CAKE

1 C powdered sugar
1/2 C butter
1 cake German sweet chocolate
4 eggs
2 doz. lady fingers

Melt chocolate in double boiler; add butter and powdered sugar; beat for 15 minutes. Then add each egg separately and beat for 5 minutes

after adding each egg. Line pan with lady fingers. Pour on layer of chocolate mixture, then layer of lady fingers, and so on, until pan is filled. Must have layer of lady fingers on top. Put a plate over the top and let stand over night. Serve with whipped cream.
--Blanche Osborne.

ICE-BOX PUDDING

1 C butter
1 C granulated sugar

Cream together 20 minutes then add

4 eggs, one at time, beating 5 minutes after each one
1 1/2 cake sweet chocolate, melted
3 or 4 doz. lady fingers

Arrange lady fingers with filling in a mold and let stand over night in refrigerator. Serve with whipped cream. --Mrs. Forrest Thomsen.

CHOCOLATE ICE-BOX CAKE

1 1/2 doz. lady fingers
1 1/2 cakes sweet chocolate
2 T water
2 T powdered sugar
4 eggs

Melt chocolate in double boiler, add water and sugar, and yolks of eggs. When mixture has cooled, fold beaten whites into it carefully. Line a mold with waxed paper, then lay a layer of lady fingers (split) in bottom and along sides; then pour a generous portion of the chocolate mixture in and then more lady fingers until all are used, the last layer to be lady fingers. Serve with sweetened whipped cream. --Mrs. Bert Steir.

ICE-BOX CAKE

3 doz. lady fingers
1/2 lb. sweet butter

1 C sugar (powdered)
1 lemon (juice and rind)
3 eggs
1 T vanilla
1 pt. whipping cream

Use ice-box cake tin, line with lady fingers, bottom side up. Mix sugar and butter thoroughly (about 25 minutes) with the hands, then add eggs, of which the whites and yolks have been beaten separately and juice and rind of the lemon. Pour batter on lady fingers, cover with lady fingers. Then whip the cream, add vanilla and sweeten cream. Put on top of second layer of lady fingers. Add cherries and pecans on top of cream. Put in ice-box for at least 12 hours. Makes fine birthday cake. --Mrs. A. C. Brockman.

ICE BOX CAKE

2/3 C fresh butter
1 1/4 C sifted powdered sugar
3 eggs
1 C toasted cocoanut
1/2 pt. heavy cream, whipped
Grated rind 1 large lemon
1 T lemon juice
2 doz. lady fingers

Line a mold with wax paper. Split, trim and cut lady fingers to fit mold, using them to line both bottom and sides, remembering that the round end must be put down in the mold as this will be the top when it is inverted. Cream butter, adding sugar gradually. Beat and add egg yolks, cocoanut, lemon rind and juice. Fold in whipped cream and egg whites beaten until stiff. Turn half of mixture into previously prepared mold, imbed in it a layer of lady fingers, cover with remaining filling and top with more lady fingers. Place in refrigerator for 24 hours, unmold, lift off the paper and serve, garnished with slightly sweetened whipped cream and maraschino cherries. Serves eight. --Mayme Morris.

PINEAPPLE ICE BOX CAKE

Dissolve 1/4 C sugar in 2 T water in double boiler. Add gradually 2 beaten egg yolks, stirring until thick and smooth. Cool. Cream 1/2 C

butter. Gradually work in 1 C Confectioner's sugar and add cool egg mixture. Add 1/2 C drained crushed pineapple. Fold in 2 stiffly beaten egg whites with 1/2 t vanilla. Pour mixture into a pan lined with split lady fingers. Place in icebox 12 hours. Garnish. --Mrs. J. A. Treptow.

RASPBERRY DESSERT

1 C powdered sugar
1 egg white
Slices of plain cake
1 t lemon juice
1 C raspberries

Cut slices from plain loaf or sponge cake. Fry in butter until delicately browned. While these are cooking, whip together until very thick the powdered sugar and egg white, and add lemon juice, and berries. Pile this mixture lightly on pieces of cake. Decorate with whole berries and chill before serving. --Mrs. George Ives.

POND LILY DESSERT

Half fill sherbet cup with Jello, any flavor. When nearly set, arrange split lady fingers in Pond Lilly form. Place small macaroon in center. Drop tablespoon whipped cream on macaroon and sprinkle with grated cocoanut and orange rind. --Alice Motzer.

PEAR DELIGHT

For each portion of this dessert, cut a piece of sponge cake. Over it pour 2 T pear syrup. On this, place 1/2 cooked pear. Fill hollow with whipped cream. Over all pour 1 T raspberry sauce. --Mrs. Lester.

AN EASY DESSERT

Into each sherbet cup put a large t of rich cream and 2 half peaches. Beat the whites of 2 eggs to stiff froth; add 1/2 glass

currant jelly and again beat until stiff. Put this mixture on top of peaches. Keep cool until served. Serves six. --Mrs. James H. Swan.

STRAWBERRY SHORT CAKE

1/2 C butter or substitute
1/2 t salt
3 C pastry flour
1 egg, well beaten
3 t baking powder
1 C milk

Sift flour, baking powder and salt four times. Mix shortening in as for pie crust. Add milk, then the egg. Spread smoothly in well-greased pan, or make individual sized cakes. Bake about twenty minutes in hot oven. Split, butter, spread with fresh berries (or other fruit). Serve with sugar and plain or whipped cream. --Mrs. Smock.

SHORT CAKE

2 C flour
1/2 t salt
2 T sugar
4 t baking powder
3 T shortening
1/2 C milk

Combine and bake. --Gladys Suydam.

PEACH SHORT CAKE

4 C Swansdown cake flour
6 T shortening
1/2 C sugar
1 t salt
4 t baking powder
2 eggs
1 to 1 1/2 C milk

Sift dry ingredients together and cut in the shortening with two knives. Beat the eggs light. Add 1 C milk and stir into the flour. Beat well, and if too thick, add a little more milk. Spread into two layer cake pans and bake in a moderate oven. Turn out and spread with butter. Put together with sliced and sweetened peaches and pile sliced peaches on top. Serve with whipped cream.--Mrs. C. Klepper.

ORANGE SHERBET

Juice 2 large navel oranges and 1 lemon
2 scant cups sugar
1 qt. milk

Place in freezer and turn for 10 minutes. --Mrs. M. R. Miller.

STRAWBERRY MOUSSE

2 C strawberries
1/2 C sugar
1 T granulated gelatine
2 T cold water
3 T hot water
1 C cream, beaten stiff

Wash and hull strawberries, sprinkle with sugar and let stand one hour. Mash fine. Add one tablespoon granulated gelatine soaked in two tablespoons of cold water and dissolved in three tablespoons hot water. Set in pan of cold water and stir until it begins to thicken, then fold in cream beaten stiff, put in mold, cover, pack in ice, and let stand for two hours or more. Raspberries and fresh peaches may be used the same way. --Fannie Grinnell.

FROZEN PLUM PUDDING

3 egg whites
1 C sugar
1 C water
1 pt. cream
1/2 C seeded raisins
1/2 C nuts

3 slices pineapple
1/2 C maraschino cherries
1/2 C currants

Cook sugar and water until it hairs; pour over stiffly beaten egg whites and beat until cold. Whip cream very stiff. Beat all together, then add nuts chopped, pineapple cut fine, cherries, currants and raisins. (Plump currants and raisins with hot water and drain). Pack in freezer or electric ice box for three hours or longer. Serves 18 people. --Mrs. P. G. Osborn.

ORANGE ICE

1 C sugar
2 C boiling water
2 C orange juice
1/4 C lemon juice
1 t gelatine
2 T cold water

Soak gelatine in cold water. Add the sugar to the boiling water and boil for five minutes, stirring just until dissolved. Add gelatine and strained fruit juices. Freeze. --Mrs. F. H. Steele, Kewanee, Ill.

FRUIT ICE CREAM

1 C sugar
1/2 C water
1 t granulated gelatine
1 T cold water
1/2 C grated canned pineapple
1/4 C orange juice
1/4 C lemon juice
2 C heavy cream

Cook sugar and water to 240 degrees F. Add gelatine which has been soaked for five minutes in the tablespoon of cold water. Add to this the pineapple, orange and lemon juice. Chill and fold into this mixture 2 cups heavy cream which has been beaten stiff. Pour into the refrigerator tray and freeze, stirring every 30 minutes until the mixture will hold its shape.--General Electric.

ANGEL PARFAIT

1 C sugar
1/4 C water
1 egg white
1 pt. whipping cream
2 t vanilla-little salt

Boil sugar and water without stirring until it spins a thread. Remove from stove, add slowly to the stiffly beaten egg whites and continue to beat until thick. Add vanilla and a few grains of salt and combine with cream which has been whipped. Turn into tray and allow to freeze without stirring for at least 1 1/2 hours, though it may stand longer with satisfactory results. Serve with maraschino cherries or fresh berries. --Kelvinator.

APRICOT MOUSSE

1 C sweetened apricot pulp
1/2 pt. cream
Pinch salt
Vanilla or almond extract to taste
1 t gelatine

Prepare apricot pulp by rubbing canned or cooked dried apricots through a sieve. Put gelatine in a very little cold water to dissolve, melting it over hot water-add to fruit. Now add cream whipped and salt, extracts and more sugar, if necessary. Freeze in tray of electric refrigerator for about 2 1/2 hours, stirring occasionally so that it will not get too icy around the edge. The gelatine may be omitted but freezing time will be lengthened. --Mrs. A. L. Johnson.

CRANBERRY ICE

1 lb. cranberries
1 qt. water
3 C sugar
Juice 1 lemon

Boil cranberries in water, strain, add sugar, and boil until sugar is dissolved. Add lemon juice; when cool, freeze. Very nice to serve at Thanksgiving dinner. --Florence Lovell.

CRANBERRY ICE

1 pt. cranberries
1/2 C water
3 C sugar
1 qt. boiling water
2 T (level) flour
2 oranges
2 lemons
1 egg white
1 C heavy cream
Small can crushed pineapple

Boil cranberries and 1/2 C water until berries are tender. Run through colander and add 1 C sugar. Heat and stir until sugar is dissolved. Pour boiling water over the 2 C sugar and flour which have been well mixed. Cool and add juice of oranges and lemons, pineapple, egg white (beaten stiff), cranberry mixture and cream. Mix well. Freeze and pack. This is delicious served with fowl. --Mrs. P. G. Osborn.

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LUNCHEON DISHES

ESCALLOPED SALMON

1 can salmon
1 C milk
1 T flour
1 T butter
1 C cracker crumbs
2 eggs
Salt
Pepper

Thicken milk with flour and butter, then add salmon (mashed fine),

eggs, cracker crumbs and mix thoroughly. Season to taste. Bake 30 min. --Mrs. Ruby Treptow, --Mrs. J. F. Wagner.

SALMON OR MEAT FRITTERS

Use equal parts of salmon (or left over meat chopped) and ground cracker crumbs. Add boiling water to soften. Season with pepper, salt and butter. Mix thoroughly. Make into patties 1/2 inch thick. Fry in hot fat browning both sides well. --Mrs. L. J. Ames.

NOODLE RING WITH SALMON

3 C standard white sauce
1 1/2 t Worcestershire sauce
Dash of paprika
Dash of pepper
2 C uncooked noodles
2 eggs beaten separately
1 small onion (chopped)
1 small green pepper
2 hard-boiled eggs
1 small can peas
1 small can mushrooms
1 can salmon
Parsley to garnish

Prepare white sauce, season with Worcestershire sauce, pepper and paprika. Cook and blanch noodles. Combine 1 C white sauce with noodles, add yolks of eggs and fold in beaten whites. Bake in moderate oven 30 minutes in well oiled ring pan. Saute onions and green peppers in butter and add with the other ingredients to the remaining white sauce. Turn noodle ring when done onto a chop plate and fill ring with mixture. Garnish with sliced hard-cooked eggs and parsley. Two cups of diced cooked ham and 1 small can asparagus tips may be used in place of the salmon and mushrooms. --Mrs. C. R. Galloway.

SPANISH OR SAVORY RICE

1 1/2 C rice

2 t salt
3 qts. boiling water
2 T butter
1 medium onion
2 C tomato pulp or 1 can tomato soup
1-8 t pepper
1/4 t salt
1 green pepper
Little celery may be added
3 T grated cheese

Cook rice in boiling salt water until grains are soft but not broken. Melt butter, brown onion, pepper and celery and put rice in the sauce pan, stirring with fork until light brown. Add tomato pulp. Season and sprinkle with cheese. Turn into pudding dish or patty shells and brown in oven. --Mrs. P. G. Osborn.

GOULASH

1 pkg. Elbow Spaghetti
1 large can tomatoes
1 1/2 lbs. onions
1 large or 2 small stalks celery
1 1/2 lbs. Round steak, ground once.

Cut celery into tomatoes, add salt and 1 T or more of sugar. Let this simmer slowly; cook spaghetti and add. Fry onions and meat separately and add. --Laura Mae Grummitt.

GOULASH

1 lb. hamburger
1 qt. tomatoes, strained
1 pkg. spaghetti
1 T chopped onion
1 T butter
Pepper and salt to taste

Cook spaghetti in the usual way. Cook hamburger and tomatoes together for 20 minutes, add cooked spaghetti, onion, seasoning and cook 10 minutes longer. --Katie Hafemann.

SPAGHETTI LOAF

1 C cooked spaghetti
1 C hot milk
1 C soft bread crumbs
1 C grated cheese
2 T butter
1 t each red pepper, green pepper, onion, parsley, salt
3 eggs

Cook spaghetti, scald milk, add crumbs, cheese and butter. When smooth, add seasonings, chopped, and slightly beaten eggs. Pour into greased paper-lined bread tin. Bake 1 hour in moderate oven. Serve with tomato sauce. --Mrs. Lester.

SPAGHETTI (Italian) CHOP SUEY

1/4 lb. bacon
3 onions
1 lb. Round steak, ground
1 stalk celery
1 pkg. spaghetti
1 pt. can tomatoes
1/4 lb. cheese
Salt and pepper

Boil spaghetti twenty minutes in salt water. Rinse with cold water and drain. Cut bacon into small cubes, slice onions very thin. Grind the round steak and grate the cheese. Put bacon in a Scotch pot and fry to a light brown. Add onions and fry to a light brown, then add steak and cook thoroughly. Add tomatoes and spaghetti. Salt and pepper to taste. Let simmer for fifteen minutes, then add cheese. Serve in casserole. Makes eight servings. --Mrs. Leonard Disney.

ITALIAN SPAGHETTI

Cook 1 package spaghetti in salted water 15 minutes drain, put in buttered baking dish, cover with layer of bread crumbs, then another layer of spaghetti, then a layer of tomatoes peeled and cut into small pieces. Add salt, pepper and a few dots of butter, and green

pepper chopped. Put in another layer of spaghetti and add a little minced onion, then tomato, butter, and a little salt. Cover with bread crumbs and a little grated cheese; bake in a moderate oven about 40 minutes. --Mrs. Clair Smart.

ONE-DISH LUNCHEON

1 box spaghetti
1 can tomatoes
1 lb. hamburger
1 small onion
Butter

Cook spaghetti in salted water until tender. Put into greased casserole a layer of spaghetti, a layer of hamburger, a layer of tomatoes, etc. Use onion with hamburger. Cheese may be used on top. Bake about one hour. --Ruby Gorsline.

CHILE CON CARNE

1 lb. hamburger
3 onions
2 small b. celery
1 can red kidney beans
1 small size bottle Snider's Cocktail sauce

Brown hamburger with three onions. Cover with water, add the other ingredients and let simmer for 1 hour. --Mrs. Fred Guydam.

CHILE CON CARNE

1 C rice
3 onions
1 qt. tomatoes
1 1/2 lbs. hamburger steak
1 can red kidney beans
Red pepper, if you like it

Boil rice in double boiler with salt to taste. Boil onions until tender. Mix all ingredients together, season to taste and serve.

--Mrs. Quinten.

CHILE CON CARNE

2 T butter
2 large onions, cut fine
1/2 lb. Round steak, ground
2 C strained tomatoes or 1 can tomato soup
1 can red kidney beans

Put onions and meat into the butter and brown. Let cook a few minutes. Cover with water and let simmer one-half hour. Then add the tomato soup and kidney beans. Salt to season well, add a little red pepper. This is improved by slow cooking. --Mrs. S. Meaker.

CREOLE SHRIMPS WITH RICE

1 1/2 lb. shrimps
1 large onion, cut fine
1 large can tomatoes
1 T sugar
1 T flour
2 T butter
1 green pepper, chopped
1 C rice
Salt
Pepper

Simmer the onion in the butter five minutes. Stir in the flour, tomatoes; green pepper and seasoning. Cook 15 minutes, add the shrimps, simmer gently 5 minutes and serve with the rice, boiled or steamed. --Mrs. R. M. Dillon.

POTATO PUFFERS

1 C mashed potatoes, seasoned for table
1 egg
1/2 C flour
1 level t baking powder

Mix well and roll in small fingers, frying in deep fat like dough nuts. --Mrs. Smock.

WELSH RAREBIT

1 T butter
1 t cornstarch
1/2 C milk
1/2 C Kraft cheese
1/2 t each salt, mustard and paprika
Few grains cayenne pepper

Melt butter, add cornstarch and milk gradually. Cook about two minutes or until thick and smooth. Add cheese and continue cooking until it is melted. Season and serve on crackers or toasted slices of bread. --Mrs. R. F. Wright.

NOODLES AU GRAUTIN

1/2 small carton Fould's noodles
1, 2 or 3 egg yolks
1 C milk

Cook noodles until tender, about 20 minutes or a little more, in salted water Drain. Drop egg yolk or yolks into the milk and beat well. (Use as much egg and milk as it takes to cover the noodles.) First lay a layer of noodles, sprinkle a little bread crumbs, more noodles, more crumbs, etc. Cover top with beaten whites. Cook over hot water in double boiler or over water in oven until eggs are brown. --Mrs. Frances Hoskins.

MACARONI AND CHEESE

Boil 1 package of Fould's Macaroni and drain. Mash one package of Anona Pimento cheese in a saucepan. Add 1 T flour and sufficient milk to make a cream sauce. Cook over a slow fire until the cheese is thoroughly melted. Pour over macaroni, sprinkle with paprika and serve. --Rowena M. Nutt

BAKED SPAGHETTI

Cook 1 large package of spaghetti in salted water until tender Drain and add 1 C of meat broth or a dissolved bullion cube, 1 chopped green pepper, 1 chopped onion, lightly browned in butter, also butter in which onion is fried, and 1 can of tomato pulp, salt and pepper. Bake in moderate oven for one-half hour. Serve with grated cheese. --Mrs. Gertrude Wolf

ESCALLOPED CHEESE

4 slices bread, buttered, diced
1 C cheese, cut in bits
1 pt. milk
2 eggs
1 t salt

Butter baking dish. Put in alternate layers of cheese and bread Beat egg, add milk and seasoning. Pour this over bread and cheese. Let stand ten minutes. Bake until brown. --Mrs. F. J. Wright

BAKED EGGS

Grease as many muffin pans as you have eggs to bake, using butter. Add 1 T cream to each pan and break an egg into each. Sprinkle with salt and pepper and bake in a moderate oven until eggs are set as desired, usually about ten minutes. --Mrs. Dorothy Boyd

TOMATO TOAST WITH BACON

Make tomato sauce as follows:

1 can tomatoes
1/2 C flour
Salt, pepper and sugar to taste

Pour sauce over slices of toast and garnish plentifully with crisp bacon. --Mrs. R. F. Wright.

SCRAMBLED EGGS WITH CHOPPED TOMATOES

3 tomatoes
2 tablespoons butter
1/3 t pepper
1/2 teaspoon salt
3 eggs

Cut fine 3 tomatoes and cook for ten minutes, with butter, salt and pepper. Drop in unbeaten eggs, stirring constantly until eggs are set. Serve at once on toast.

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MEATS

CHOP SUEY

1 1/2 lb. veal, beef and pork cut in small cubes (or chicken)
1 can mushrooms
1 C sliced onions
2 C celery cut in small pieces
1 large green pepper (cut)
Salt and pepper to taste
Fuji Chop Suey Sauce to taste

Brown the meat and onion in fat. Cover with boiling water and simmer slowly for two hours, or until tender. About one hour before serving add celery and green pepper and about three tablespoons Fuji Sauce. A small amount of bead molasses may be added if desired. Just before serving, thicken liquor a little with flour thickening and add mushrooms. Serve with boiled rice. --Mrs. A. L. Johnson

CHOP SUEY

1 lb. beef, diced
1 lb. pork, diced
1 can mushrooms
2 stalks celery
6 Chinese potatoes
1 small dessert dish Chinese sauce

1 can Bean sprouts
6 good sized onions
2 T Chop Suey molasses

Fry meat until good and brown and pour little water on and let simmer until tender. Cut onions and celery in small pieces and cook until nearly done. Put into kettle, adding meat, onions, celery, bean sprouts and mushrooms. Heat through, then add sauce and Chinese potatoes (do not cook potatoes). Thicken with a little flour. Serve with rice or chow mein noodles. Very good.

Chicken or veal may be used in this same manner, only cook before using instead of frying first. --Mrs. A. C. Brockman

CHOP SUEY

1 1/2 lbs. veal shoulder
2 bunches celery
4 onions
1 C hot water
4 T Chop Suey sauce
1 T cooking molasses
1 T flour

Cube veal and brown in butter. To this add 1 cup boiling water and 4 tablespoons Chop Suey Sauce. Pour this over vegetables, cover tight and cook until vegetables are tender. Stir flour and molasses together, add to vegetables. If desired, add can of bean sprouts and mushrooms. --Mrs. Chas. H. Kaiser

AMERICAN CHOP SUEY

1 lb. hamburger steak
1 C cooked spaghetti
1 can tomato soup
1 lb. onions
1 green pepper
1/2 C cooked rice

Fry onions and green pepper until brown. Add steak and cook. Mix steak, onions and season with salt and pepper. Add rice and spaghetti and pour over the tomato soup. Mix well and serve hot.

--Jessie Ray

HAMBURGER AND RICE

1 lb. hamburger steak
1 onion, cut fine
1/2 C uncooked rice
Salt to taste

Mix steak with onion, rice and salt. Shape in small cakes, dust with flour, place in baking dish, add 1 cup water, bake slowly for two hours, adding more water when needed. When about done, add 1 pint tomatoes. Serve very hot. --Gertie Wells.

PORK CHOPS AND RICE

6 pork chops
7 T rice
1/2 can water
1 can tomato soup

Place pork chops in a pan or iron frying pan; salt and pepper. Clean rice, place on top of meat, add water to tomato soup and pour over meat and rice. Cover and bake in a moderate oven about 1 1/2 hours. Add a little water once in awhile so it won't cook dry. Pork steak can be used in place of chops. --Laura Mae Grummitt.

Note: Mrs. J. Van Every omits the water and places a slice of onion on each chop.

ESCALLOPED PORK CHOPS

Take the required number of potatoes, pare and slice into roasting pan; also slice one large onion, season with salt, put chops on top and season slightly with salt and pepper. Pour large cup of water in at side of the pan and roast in a moderate oven till done.

Lamb or mutton chops are also good this way omitting the onion.
--Mrs. W. J. Dillon

BAKED PORK CHOPS

Use as many pork chops and potatoes as needed. Slice potatoes and place in baking dish, place chops on top and season with salt and pepper. Cover with milk and bake until potatoes are cooked, about one-half hour. Turn pork chops occasionally so they will brown nicely on both sides. --Mrs. Dean Bennett

CASSEROLE OF PORK CHOPS AND CORN

6 pork chops
2 C corn
1 C milk
2 T green pepper, finely chopped
1/2 t salt
1/4 t pepper
3 eggs

Drain canned corn and add enough milk to the liquid to make 1 C. Then add corn and remainder of ingredients and stir well. Sear pork chops on both sides, place in casserole or baking dish and cover with corn mixture. Bake in moderate oven 1 hour and 15 minutes. --Olga M. Marshall. Chicago, Ill.

"JAZ-BO"

1 lb. pork-1/2 lb beef (ground)
5 large onions-sliced thick
1 package noodles-(1/2 lb. or so)
(drop noodles in salted boiling water 20 minutes)
1 can Campbell's Tomato soup
1 can water
1/4 or 1/2 lb. grated American cheese

Fry meat and onions in bacon grease until brown. Then mix everything together. Sprinkle part of the cheese over the top. Bake about one-half hour. --Dorothy Black.

CHOPS COOKED IN CASSEROLE

Fry as many lamb chops as desired in a hot pan without any fat in it, until partially cooked on both sides. Place in a greased casserole:

1 can peas
1 diced carrot
1 1/2 C raw potatoes, diced
Salt, pepper

Lay the chops over the vegetables and pour a gravy over them. Make the gravy in the pan in which the chops were browned, using bacon fat, flour and 1 cup of hot water. Bake about 1 1/2 hours in oven.

--Edith E. Smith, East Orange, N. J.

LAMB SURPRISE

Grease a casserole. Put into it two or three cups cooked rice, preferably hot. Grate a little cheese over it. Push the rice to the sides and place about 1 1/2 cups diced cold shoulder of lamb in the cavity left in center of dish. Season lamb and mix with a slice or two of chopped bacon. Pour 1 1/2 cups of tomatoes over all. Cover the top with buttered crumbs, bake in a hot oven until thoroughly heated and the crumbs are all browned. --Edith E. Smith, East Orange, N. J.

LAMB STEW

Cut meat into serving slices; roll in flour. Melt one tablespoon butter in a kettle; slice an onion and fry a rich brown; then fry meat in same. Add one can of tomatoes and stew for two hours. Thicken gravy as for any stew. Salt and pepper to taste. --Nellie McCready.

MEAT SOUFFLE

1 C cream sauce, seasoned with pepper and salt
1 t chopped parsley
1 oz. chopped onion

Stir into sauce 1 cup chopped meat or fowl. When well mixed add beaten yolks of 2 eggs; cook one minute and set away to cool. Then stir in the whites, beaten into a stiff broth. Bake in a buttered dish twenty minutes. Serve plain for luncheon or with mushroom dressing for dinner. --Mrs. W. J. Dillon.

CHICKEN LOAF

(2 Portions)

1/2 C cooked chicken
1/2 C cooked veal
1/2 C soft bread crumbs
1/2 t salt
1/2 t celery salt
1 t chopped parsley
1 egg
1/2 C milk

Cut up chicken and veal. Mix with bread crumbs, add the salt, celery salt, parsley, egg and milk. Bake in a well buttered pan thirty minutes in a moderate oven. --Mrs. S. C. Kimball.

CHICKEN POT PIE

Prepare chicken in usual manner and cut into pieces, cook until tender and season to taste. For dumplings, use

1 egg
Little salt
2/3 C sweet milk
1 t baking powder to each cup of flour

Mix as for biscuits. Drop by spoonfuls into boiling liquid and cook ten minutes or little more. --Mrs. Geo. Wright

CHICKEN PAPRIKA

Dress, clean and cut two chickens into pieces for serving; then sprinkle with salt and pepper. Cook four and one-half tablespoons butter with one-half onion finely chopped, fifteen minutes, stirring

almost constantly to prevent burning. Add chicken, sprinkle with four and one-half tablespoons flour, mixed and sifted with one teaspoon paprika, and pour over one and one-half cups chicken stock. Bring to the boiling point and let simmer twenty minutes, adding more chicken stock if necessary. Remove to casserole dish, cover, and cook until chicken is tender. --Gyda Finstad.

CHICKEN LOAF

3 C cold cooked chicken
2 T gelatine
1/2 C cold water
1 can mushrooms
3 C chicken stock
1/2 t salt
1/2 t pepper

Soften gelatine in the cold water. Add the hot chicken stock and seasonings. Strain and when cold add the meat and chopped mushrooms. Celery may be added instead of mushrooms. --Mrs. P. G. Osborn.

BOSTON BAKED CHICKEN

Cut a chicken into small pieces as for stewing. Wash and wipe dry; sprinkle with salt and dip each piece into melted butter, then coat with flour. Put into a bean pot, laying the larger pieces in the bottom of the pot and putting any pieces of chicken fat on top. Pour over it 1 1/2 C boiling water and cover tightly. If the chicken is a young one bake it for 1 1/2 hours. The juices, fat and flour will make an excellent gravy. Take out the chicken when done and arrange with the gravy on a dish or serve direct from the beanpot, first seasoning to taste. --Mrs. A. M. Lovell.

CHICKEN A LA KING

1 boiled chicken, cut in thick pieces
1 can mushrooms
2 green peppers, 1 red pepper cut fine
Salt to taste
1 can green peas

White dressing -- 2 T butter, 2 T flour, 2 C milk.

Melt butter in pan, cook flour in hot butter, then add the milk. Cook until thickened. Add to ingredients and beat thoroughly. Serve on toast or in patty shells. --Mrs. Gertrude Wolf.

BAKED HAM WITH POTATOES

Bring to a boil and drain 2 slices of raw ham about one inch thick. Butter a baking dish, lay ham on bottom, fill with sliced raw potatoes cut thick. Dot with two tablespoons butter, season with salt and pepper, add milk until dish is 3/4 full. Bake until potatoes are tender, then place ham on top and bake until brown. --Mrs. R. M. Dillon.

BAKED HAM WITH PINEAPPLE

1 Ham butt (5 or 6 lbs.)
Bread crumbs
6 cloves
1 bay leaf
1 can sliced pineapple

Cover ham with cold water, add cloves and bay leaf, bring to boiling point. Reduce fire and cook gently, allowing 30 minutes to the pound. Lift ham out of liquid, peel off skin and rub surface with bread crumbs and brown sugar. Cover surface of ham with pineapple halves, fastened with toothpicks. Sprinkle pineapple with brown sugar. Bake in moderate oven until pineapple is brown and glazed, about one hour. Baste often. --Mrs. Ida Bulkey.

HAM SLICE BAKED

1-ham slice (1 1/2 to 2 lb.)
1/2 C bread crumbs
1/2 C brown sugar
1/2 t pepper
1/4 C water
1/2 C sweet cider (or juice from fresh or canned fruit)

1 t prepared mustard may be added for those who enjoy this flavor. Cut ham about one inch thick, sear on both sides in a pan set in broiling oven. Then spread over the ham, dressing made by mixing together sugar, crumbs, sweet cider, pepper and water. Bake one to one and one-half hours. --Mrs. F. H. Steele, Kewanee, Ill.

SCALLOPED HAM

1 C boiled ham, chopped
3 hard boiled eggs
6 soda crackers
1 pt. milk
2 T butter
1 t flour
1 t dry mustard
Pepper to taste

Boil milk, thicken with flour, then add butter, ham, etc. Bake one half hour. --Mrs. Herman Brockmann.

HAM AND NOODLES

Boil one package of Fould's Broad Egg Noodles in boiling salted water until tender. Pour into a colander and let cold water run through them. Add 2 cups ground boiled or baked ham, and one-half cup milk mixed with one egg. Mix all well and bake in a hot oven about an hour or more. A good way to use leftover ham. --Mrs. R. M. Dillon.

MEAT LOAF

1 lb. veal, ground
1 lb. ham, ground
1 lb. beef, ground
2 eggs
1 1/2 C bread crumbs
2 C milk

Mix together, add 1 t baking powder and season to taste with sage,

black pepper, parsley, onion and salt. Bake in moderate oven one to one and one-half hours. --Mrs. V. Woods.

BEEF LOAF

2 lbs. round steak, ground
1/2 lb. lean pork, ground
1/2 t salt Pinch pepper
2 soda crackers, rolled
2 eggs, well beaten and mixed with little water

Make into loaf, put into bread pan, and bake one hour or until real brown. --Mrs. F. B. Wilson.

MEAT LOAF

1 lb. ground beef
1/2 lb. sausage
1 egg
1/2 C milk
Salt to taste
1/2 C oatmeal
Little chopped green pepper
1 onion chopped

Cover with tomatoes and bake 3/4 of an hour. --Mrs. W. J. Fendick.

MEAT LOAF

1 lb. Hamburger
1 egg
1/2 cup cracker or stale bread crumbs
1/2 C sweet milk or water
1 small onion
Pepper and salt

--Mrs. Geo. Smith.

MEAT LOAF

1 1/2 lb. chopped beef
1/2 lb. chopped lean pork (fresh)
2 eggs 1 small can cooked spaghetti
1/2 C milk
4 crackers rolled fine
Salt and pepper

--Emma G. Smith.

CANNELON OF PORK

1/2 lb. lean pork
1 egg
1 C rolled oats
Seasoning

Grind pork. Mix with eggs, oats and seasoning in a bowl. Pour 1/2 C tomatoes over it. Bake slowly. --Mrs. H. E. Gaddis.

HAM LOAF

1 1/2 lbs. ground raw ham
1 C bread crumbs (not too dry)
1/2 C chili sauce
2 T hot water
1/4 t pepper
1 egg

Mix thoroughly. Place three hard boiled eggs, lengthwise, in center of loaf. Mold. Sprinkle bread crumbs over top of loaf and bake for 30 minutes. --Mrs. H. E. Gaddis.

SPANISH LOAF

1 lb. pork, ground
1 lb. beef, ground
1 green pepper, chopped

3 T celery, chopped
1 1/2 C bread crumbs
3 T butter
1 small onion, chopped
Salt

Moisten bread crumbs with a little water. Mix all together well and bake one hour. --Mrs. C. L. Thomson.

VEAL CROQUETTES

2 lbs. cooked veal chopped very fine
Yolk 2 eggs well beaten
Butter size of 1/2 egg
1 large slice bread (without crust) boiled in milk enough to moisten it thoroughly.

Mix all with the meat. Season with salt, pepper, a bit of nutmeg, a little grated lemon peel, a few drops of lemon juice and a little parsley. When the mixture is cold, mold into croquettes and roll in cracker dust and fry like doughnuts. This makes about 28 or 30 balls. --Mrs. Graeff.

VEAL WITH TOMATO SAUCE

3 lb. Veal
Salt
1 C bread crumbs
2 C tomato sauce

Cut veal into pieces about 2 inches square. Roll in bread crumbs and brown in hot fat. Put in baking dish with sauce and bake 2 hours, keeping dish covered till last half hour.

Tomato sauce:-

1 can tomato soup
1/4 t ground cloves
1 T sugar

--Mrs. Fern Gover.

RAGOUT OF VEAL

Reheat two cups cold roast veal, cut in cubes, in one and one-half cups brown sauce seasoned with one teaspoon Worcestershire sauce, few drops of onion juice, and a few grains of cayenne.

To extract juice from onion, cut a slice from root end, draw back the skin, and press onion on a coarse grater, working with a rotary motion. Gyda Finstad.

VEAL CHICKENS

Use veal steak cut in pieces size of your hand, free from bones. Chop parsley, mix with butter until smooth. Take a piece of veal, spread with parsley butter, salt, pepper and little flour, roll, with strip of pork in each one, and pin together, with toothpicks. Fry in half lard and butter until brown. Pour over 3/4 pint of milk, let simmer until done. --Signa E. Nelson.

JELLIED VEAL LOAF

3 lb. knuckle veal
Salt and pepper

Cover with cold water, season with salt and cook gently until very tender. Remove meat and boil liquor down to about one cup. Shred or chop the veal, mix with the liquid and turn into a bread pan. Set in refrigerator to mould. When cold, slice and serve. Makes a good-sized loaf. --Mrs. Geo. Wright.

BEEF FRICASSEE

3 C cold beef, sliced
2 C brown stock
3 T butter
2 T flour
1/2 t pepper
1 t chopped onion

1 t salt

Season the meat with salt and pepper. Melt butter in a spider, add flour and stir to a brown paste. Pour in the stock and beat smooth. Add onion and cook ten minutes. Add cold meat, simmer a few minutes and serve on a deep platter with a border of rice, mashed potatoes or points of toast. --Mrs. Elmer Huffman.

BRAISED SHORT RIBS OF BEEF, VEGETABLES

1 1/2 lbs. short ribs of beef
1 C cut onion
1 T salt
1/2 t white pepper
1 T caramel
2 C cut carrots
1/2 C cut celery
1 qt. potatoes
2 T flour

Have butcher saw ribs into two-inch pieces; put into double roasting pan, sear, add seasoning, 2 C boiling water, reduce heat of oven, roast 1 hour. Add carrots, celery, diced potatoes and another C boiling water. Roast 1 hour more. Serve with vegetables. To gravy add flour and caramel mixed with cold water; boil three minutes, and add to meat. --Rowena M. Nutt.

BEEF STEW WITH HOMINY

1 1/2 lbs. stewing beef
2 T cut onion
2 t salt
1/8 t pepper
2 C strained tomatoes
2 T flour
4 C boiled hominy
2 t sugar

Wipe meat, cut into two-inch pieces, boil rapidly twenty minutes with 2 C boiling water. Add onion, sugar, salt and pepper; boil slowly two and one-half hours. Add tomatoes, boil ten minutes. Mix flour with cold water until smooth, and add to meat. Boil three

minutes. There should be two cups of gravy. Serve with border of hominy and parsley. --Rowena M. Nutt.

DEVILED STEAK

1 1/2 lb. flank steak
1 t mustard
1 T vinegar
1 T flour
1 t salt
1/2 t pepper
1/8 t paprika

Brown two or three small slices of onion in butter. When golden brown remove the onion and add the steak, cut in about three inch squares and dredged in flour. Brown well on both sides. Remove the meat and put in mustard, salt, pepper, paprika, vinegar and flour. Add about two cups of water slowly and mix well. Return the steak to pan, cover tightly simmer about an hour, or until steak is tender. Serve with the gravy poured over the meat. -- Ruth A Willers.

SWISS STEAK

2 lbs. beef
1/2 C flour
1/2 t salt
1/8 t pepper
1 small onion, chopped
2 T crisco
1/4 C chopped green pepper
1 C stewed or canned tomatoes

Wipe meat with a clean damp cloth. Cut in 2 inch square pieces. Mix flour, salt and pepper together. Pound flour into the meat with a wooden potato masher. Brown onion and meat in the Crisco. Add green pepper, tomatoes and water. Cover and cook slowly 2 hours or until meat is tender. The stock may be thickened more with a little flour to a smooth paste with cold water. --Mrs. A. W. Waldo

SWEET SOUR POT ROAST

Take a piece of chuck or better rump roast, and place in a kettle with a slice of bacon cut small, several carrots and one onion, and sear both sides of the meat. Add;

1 pt. water
1/2 t allspice
1/2 t paprika
1 pt. vinegar
1/4 t red pepper
1/4 t cloves
Salt to taste
1 T sugar

Boil until meat is tender. Remove meat and strain the gravy. Then thicken it with 1 T brown flour. Return meat to the gravy and keep warm until ready to serve. --Mrs. Graeff.

HAMBURG AND PEAS

1 lb. hamburger steak
1 can peas
1 small onion
Salt and pepper

Dice and brown onion in a little hot fat, then fry meat until thoroughly done, add peas (with juice) and let all simmer about 10 minutes. Season to taste. --Mrs. Richard Earle.

FRIED OYSTERS

24 large oysters
1 t Salt
1/2 t pepper
1/2 C bread or cracker crumbs
1 egg

Clean and drain oysters. Roll in crumbs, season with salt and Pepper, then dip in beaten egg, roll in crumbs again and fry in butter and lard. --Mrs. R. S. Triggs.

BAKED OYSTERS

1 pt. oysters
1 1/8 C dried bread crumbs
1 1/2 t salt
Dash of pepper
1/2 C butter
1 egg, beaten and diluted with
1 T water

Finger each oyster, wash and drain. Mix salt and pepper with bread crumbs. Melt butter in a sauce pan, add seasoned crumbs. Dip oysters first into the crumbs, then the egg, and into the crumbs again. Grease two glass or enameled pie dishes. Spread one layer of oysters on each dish. Bake at 450 degrees 15 to 20 minutes. --Mrs. R. M. Dillon.

STUFFING FOR FISH

2 C soft bread crumbs
1/2 t salt
1/8 t pepper
1 t parsley
1 t chopped pickle
2 T butter

--Mrs. Geo. Smith.

STUFFING FOR FOWL

4 C stale bread
1 t salt
1/8 t pepper
1 egg
1 T sage
2 T butter
Onion to taste

Break bread in small pieces and after mixing with these ingredients thoroughly, add water to moisten. Pack lightly in fowl. The liver,

heart and gizzard may be ground and used in the stuffing if desired.

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PIES

PIE CRUST

1 cup flour
1/4 C cold water
Scant 1/2 C shortening
Pinch salt

Sift mixture of flour and salt into bowl. Add shortening and mix lightly, then add water. Handle as little as possible. --Mrs. Ruby Treptow

PIE CRUST

3 C flour
1 1/2 C cold lard
9 level T cold water
2 t salt

Sift flour and salt; work the lard into it with a fork or the hands until thoroughly blended. Add cold water and gather together. Will make two pies and a shell depending upon the thickness the crust is rolled. --Ruth W. Nicholas.

NEVER FAIL PIE CRUST

1 C lard
1/2 C boiling water
3 C flour
1 t salt
1/2 t baking powder

Pour boiling water over lard and beat until creamy. Sift together flour, salt and baking powder and add to lard mixture. When cool roll on floured board. Enough for two pies. Can be made day before wanted and makes a rich crust. --Mrs. P. G. Osborne.

PIE CRUST

2 C Sifted Swans Down Cake flour
1/2 t salt
1/2 C cold shortening
1/3 to 1/2 C cold water

Shortening and water should be as cold as possible to obtain best results. Sift flour and salt together. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with a knife or spatula until the dough cleans bowl of all flour and paste. Use as little water as possible. Roll dough 1/8 inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven (450 degree F.) 15 minutes. Makes one 9-inch two-crust pie. Use 1/2 recipe for one pie shell only. A Swansdown Recipe.

TWO-CRUST RHUBARB PIE

Crust:

1 C flour
2 T lard
3 T cold water
Pinch salt

Filling:

1 C finely chopped rhubarb
1 C sugar
1 egg
1 small T cornstarch

Combine filling place between two crusts and bake in moderate oven.
--Mrs. A. M. Casey.

BANANA CREAM PIE

2 C milk
3/4 C sugar

3 T cornstarch, mixed with 3 T water
Yolks 2 eggs, mixed with 1 t cold water
Butter size of walnut

Put milk and sugar on stove to boil. Add cornstarch, mixed with water, and yolks of eggs mixed with the water, also butter, to the boiling milk. Put layer of sauce in baked pastry shell, then layer of bananas, then another layer of sauce. Use whites of eggs for frosting. --Mrs. Fern Gover.

Note: Mrs. Leonard Disney omits the water and uses only 2 T cornstarch

CREAM PIE

1 pt. fresh milk
Yolks 2 eggs
2 T flour
2 T sugar
1/2 t vanilla
2 T butter

If cream is used, less butter is required. Cover with meringue made of the 2 egg whites beaten stiff and 2 T sugar. Brown in oven.
--Mrs. Carl Schreck.

RASPBERRY PIE

1 T gelatine
1/4 C cold water
Few grains salt
1 pt. berries and juice, fresh, canned or preserved
1 cup cream or evaporated milk, whipped

Soak gelatine in cold water 5 minutes; add boiling fruit juice and when almost set, add berries and pour into previously baked pastry shell. When firm and ready to serve, cover top with whipped cream, or whipped evaporated milk, or with a meringue made of egg whites beaten stiff with sugar. If fresh fruit is used, add necessary sugar. --Mrs. Ida Bulkley.

MOCK CHERRY PIE

1 C cranberries
3/4 C raisins
1 C sugar
1/2 C boiling water
1 heaping t flour
1 t vanilla

Mix flour and sugar and add boiling water. Cook until thick and add fruit. Bake in 2 crusts. --Clara Osborne.

COCOANUT CREAM PIE

3 C rich milk
1 heaping T cornstarch
1/2 C granulated sugar
3 eggs
1/2 C shredded cocoanut
1/2 t lemon juice or extract
Powdered sugar

Scald milk in double boiler. Mix cornstarch and sugar and stir into milk. Then set where it will just simmer. Beat 1 egg and 2 egg yolks and add. Also add cocoanut after the mixture begins to thicken. Turn into baked pie crust and cover with meringue made from the reserved egg whites beaten with 2 T powdered sugar. --Mrs. Anna Suydam.

BUTTERSCOTCH PIE

1 heaping T butter
1 heaping T brown sugar

Put in pan over fire until dark brown

2 egg yolks
2 T flour
1/2 C brown sugar
2/3 C sweet milk

Stir other ingredients into the caramel until thickened and pour in

baked pie crust shell. Frost with egg whites. --Mrs. A. W. Waldo

BUTTERSCOTCH PIE

1 C brown sugar
2 T flour
2 egg yolks
1 C boiling water
1 T butter
1 t vanilla

Mix sugar, butter, flour, yolks of eggs. Stir in boiling water and boil until thick. Take from fire, add vanilla, and put in baked shell.. Beat whites of eggs for top. --Miss Hannah Meyer.

Note: Gladys Suydam uses 4 T flour, 4 T butter and 1 C milk instead of water.

MERINGUE

3 egg whites
6 level T powdered sugar

Beat eggs and add powdered sugar slowly and beat until stiff. Place on pie and brown slowly. --Mrs. A. L. Johnson.

GRAHAM CRACKER PIE

16 graham crackers
1/2 C melted butter
1 can shredded pineapple

Roll crackers and mix with melted butter to form paste. Divide in half, spread in pie tin to form under-crust Add can shredded pineapple from which all juice has been removed. Then cover with other half of paste, set in ice-box. Serve with whipped cream.
--Mrs. Ruby Treptow.

DEEP-DISH PEACH PIE

Fill baking dish 2/3 full of sliced peaches. Pour cake-batter over top and bake 30 minutes. For batter, use

1 C flour, sifted with
1 t baking powder
Beat 1 egg, gradually beat in 1/2 C sugar

Add flour and 1/4 C milk alternately. Mix, add 3 T melted butter, and 1/2 t lemon flavoring. --Mrs. Fern Gover.

CHOCOLATE PIE

2 egg yolks
3/4 C sugar
1 1/2 C milk
1 T cornstarch
Pinch of salt
1 heaping T cocoa
Vanilla

Cook egg, sugar, milk and cocoa until it comes to a boil. Add 1 T cornstarch softened in water; add vanilla. Use egg whites for frosting. --Mrs. Nellie Ray.

VINEGAR PIE

1 large C water
2 T vinegar
Yolk 1 egg
1 T butter
1 C sugar
1 heaping T cornstarch

Cook until thick. Frost with white of egg. --Mrs C. L. Thomson.

LEMON CAKE PIE

1 C sugar

3 T flour
Butter size of walnut
2 eggs
1 C milk
1 lemon (juice and rind)

Mix together sugar, flour, beaten egg yolks, lemon juice and rind, butter and add milk slowly. Beat egg whites stiff and fold in. Pour in unbaked crust. Bake in moderate oven until a nice brown. --Mrs. E. J. Brixen.

LEMON PIE FILLING

1 1/2 C milk
1 C sugar
Salt
2 eggs
2 T cornstarch
2 lemons-(juice) and grated rind of one

Scald milk, thicken with sugar and cornstarch mixed. Combine egg yolks with a T scalded milk and add to mixture. Cook 10 minutes. Remove from fire, add salt and beat well. When cold, add lemon. Place in previously baked pie crust. Cover with meringue of egg whites. --Mrs S. C. Kimball.

Note: Mrs. Thomas Corlett uses 1 1/4 C milk and 3 eggs.

LEMON CREAM PIE

1 C sugar
2 egg yolks
2 T cornstarch
1 orange (juice and rind)
1 lemon (juice and rind)
1 C milk
Pinch salt

Cook the above until thick, and when cool, pour into a previously baked pie shell. Make meringue of the two egg whites, return to oven to brown. --Linna Corlett.

LEMON PIE

1 C sugar
1 C boiling water
1 lemon
1 1/2 T cornstarch
2 eggs
Pinch of salt

Beat egg yolks, add sugar, juice of lemon and boiling water. Put into double boiler and when hot add cornstarch moistened with a little cold water, cook until thick. Pour into a baked shell, cover with meringue made from whites of eggs. Brown in oven. --Mrs. Ruby Treptow.

WHITE SEEDLESS GRAPE PIE

Stem and wash about 1 1/2 lb. of small seedless grapes. Place in crust and add three-fourth cup of sugar and one level tablespoon of flour mixed with sugar. Place strips of crust across the top and bake slowly. Grapes may be cooked a little first or used raw. --Ruby Williams.

COCOANUT CUSTARD PIE

1 C cocoanut
1 pt. milk
1/2 C sugar
2 eggs
Salt

Beat eggs, add to milk, sugar and cocoanut. Pour in unbaked pastry shell and bake 30 minutes. Mrs. Fern Gover.

PINEAPPLE PIE

1/2 can crushed pineapple
1/2 C sugar

1/4 C water
1 T cornstarch
1 egg yolk
Juice 1/2 lemon
salt

Cook in double boiler until thick. Bake crust and add filling.
--Mrs. C. L. Thomson.

PINEAPPLE PIE

1 can crushed pineapple
1 T cornstarch
1 small C sugar
3 egg yolks

Cook pineapple, cornstarch and sugar. Then add yolks last. Put into pie shell. Make meringue of egg whites and put on top of pie. --Mrs. Schley

PUMPKIN PIE

1/2 C sugar
1/2 t salt
1 t cinnamon
1 t ginger
1/2 t allspice
1 C milk
1 C pumpkin
2 eggs

Mix together the dry ingredients and add eggs which have been beaten slightly. Then add pumpkin and milk. Line a pie plate with crust. Pour in above mixture and bake until a silver knife comes out clean when tested. --Mrs. F. J Wright.

PUMPKIN PIE

1/2 C sugar
1 T (heaping) flour
1 t salt

1/2 level t cinnamon
1/2 level t ginger
1 C pumpkin
1 T molasses
1 egg
1 1/2 C scalded milk

Sift the dry ingredients in flour sifter, add other items as they come and milk last (while still hot). Bake in single crust. --Ruth W. Nicholas

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PICKLES--RELISHES

WATERMELON RIND PRESERVES

Carefully trim away the green outer rind and any portion of the pink center which adheres. Cut the rind in very small pieces, wash, cover with water and boil for 20 minutes. Drain and discard the water.

Again cover with water and boil for 20 minutes. Drain and discard the second boiling water.

Place 3 cupfuls of water in a preserving kettle. Add 1 package of Pexel slowly, while constantly stirring. Add 1 level teaspoonful ground cinnamon, and other spices to suit the individual taste. Add the juice and grated rind of one lemon. Then add 4 1/2 tightly packed cupfuls of drained watermelon rind. Heat just to boiling and add 7 level cupfuls of sugar. Heat to boiling and boil for 25 minutes. Remove from the fire, let stand 5 minutes, stir and pour into containers and seal hot.--A Pexel Recipe.

SPICED TOMATO PRESERVES

3 cupfuls drained tomato pulp (fresh or canned)
1 cupful tomato juice
1 package Pexel
Juice of one lemon
Cloves, cinnamon, etc., to suit taste

Warm and crush tomatoes and drain in a colander, (Simply drain

canned tomatoes). Place one cup of the juice and juice of a lemon in preserving kettle and slowly add one package of Pexel, stirring constantly. Stir until Pexel is dissolved. Add 3 cupfuls of drained pulp; heat to a vigorous boil. Add 5 cupfuls of sugar and heat again to boiling. Boil 10 to 15 minutes, until desired consistency. Add clove, cinnamon and salt to taste. Pour and seal hot.

A chopped green pepper may be added when adding tomato pulp, if desired. --A Pexel Recipe.

SPICED JELLY

3 cups water (1 1/2 lbs.)
5 heaping cups sugar (2 1/2 lbs.)
1 package Pexel
1 lemon
Spice, flavor and color to suit taste

Spiced jelly is delicious in tarts or pastries or with meat. Place 3 cupfuls of water in preserving kettle. Add 1 package Pexel slowly, stirring constantly to prevent lumping. Add the juice and finely grated rind of 1 lemon. Add 1 1/2 level teaspoons of cinnamon, and ground clove and ginger to suit taste. Heat to a vigorous rolling boil. Add 5 heaping cups sugar, stirring until completely dissolved and continue heating until first sign of boiling. Remove from fire, let foam rise, skim and pour. Paraffin while hot. --A Pexel Recipe.

MINT JELLY

Make green grape jelly. Add a mint leaf to each glass while hot or crush a few leaves to put in jelly before it jells. Strain in glasses. Green fruit coloring may be added when done if desired. --Mrs. H. E. Gaddis.

SWEET PICKLES

Wash pickles: 2 C salt to a 3 gal. jar of pickles. Heat this water every day for three days and put back on pickles. After three days, heat pickles in 1 pt. vinegar and 1 t alum and drain. Then to 6 C vinegar add 4 C sugar and whole mixed spices to taste. Bring to

boiling point. Fill your jar full of pickles and put the vinegar on them and seal. --Mrs. Kruckman.

STANDARD SYRUP RECIPE FOR CANNING

3 qts. sugar to 2 qts. water, boil to a syrup.

STANDARD RECIPE FOR PICKLING

3 pts. light brown sugar to 1 qt. vinegar.

Add all kinds of whole spice. Steam fruit, then add to spiced vinegar. --Mrs. Ruby Treptow.

SWEET PICKLED WATERMELON

4 C vinegar
8 lb. sugar
4 T cinnamon sticks
4 T cloves (whole)

Cut rind of watermelon into small pieces, about 2 inches square; cover with water and cook until tender. Boil sugar and vinegar 10 minutes, add spices tied in a bag, simmer until syrupy (about 2 hours); add melon rind and simmer 1 hour. Fill jars and seal.
--Jeanie S. Burrige.

WATERMELON PICKLE

Prepare rinds, cover with water, add 2 t salt to each gallon of rinds, and boil until you can pierce with a silver fork. Drain and cool, then wipe dry on a crash towel. Make a syrup of

1 qt. vinegar to
3 pts. sugar
2 t cloves, whole
4 T cinnamon bark

Let come to a boil, drop in rinds and boil until clear. Allow the

above quantity of syrup to a gallon of rinds. Place in a jar and cover with syrup. Will keep fine and do not need to be sealed.
--Mrs. W J. Dillon.

SWEET GREEN TOMATO PICKLES

1 pk. green tomatoes, sliced
12 large onions, sliced

Sprinkle through them 1 C salt and let stand over night drain in the morning.

Then take 2 qts. water and 1 qt. vinegar in which boil the onions and tomatoes for 5 minutes. Drain through a colander, and add

2 qts. vinegar
2 lb. brown sugar
1/2 lb. ground mustard
1 T cloves
2 T ginger
2 T cinnamon
4 green peppers, chopped fine

Boil 15 minutes. This will keep for a year if prepared according to the recipe. --Mrs. R. F. Wright

SWEET GREEN TOMATO PICKLES

1 pk. small green tomatoes (whole)
6 large onions, sliced
Sprinkle over with 1 C salt.

Allow to stand over night. In morning drain. Take 2 qts. water, 1 qt. vinegar. Boil tomatoes and onions in this 5 minutes, then drain through colander. Take 2 qts. vinegar, 3 lbs. brown sugar, bag of spices, 1 T cloves and cinnamon, and 6 red peppers chopped fine. Boil all together until tomatoes are tender. --Mrs. Arthur Greenwood.

SWEET APPLE PICKLES

7 lbs. fruit
3 1/2 lbs. sugar
1 pt. vinegar
1 t whole cloves
2 t stick cinnamon

Pare apples, cut in halves or quarters and steam until they can be pierced with a straw. Boil the vinegar, sugar and spices for five minutes. Pack steamed apples in jars, fill with the hot syrup and seal. Peaches may be used in place of apples. --Mrs. R. S. Triggs.

CHUNK PICKLES

7 lb. medium sized cucumbers
3 lb. white sugar
3 pt. weak vinegar
1 oz. celery seed
1 oz. whole allspice
1 oz. stick cinnamon

Soak cucumbers in brine for three days then drain, cut in one inch pieces and let come to a boil in weak vinegar, which is at least half water, and a piece of alum the size of a walnut. Drain and pack in jars and make syrup of 3 lb. sugar, 3 pt. weak vinegar with the spices and pour over pickles in jars and seal. --Mrs. John Dollenmaier, --Mrs. Geo. Wright. --Mrs. Gertrude Wolf.

SUNSHINE PICKLES

25 cucumbers, med. size
10 small onions
Cut both 1/4 in. thick and salt 1 1/2 hours.

Drain and make syrup as follows:

1 1/2 qt. rather weak vinegar.
2 C sugar
1 t celery seed
1/2 t ground pepper
1/2 t ginger
1 t mustard seed

1 t tumeric

Put pickles in and boil 30 minutes and seal hot. -- Mrs. V. L. Gerred, -- Mrs. John Dollenmaier, --Alma Timmerman.

SPICED APRICOTS

8 C sugar
4 C vinegar
2 square baskets fresh apricots
Few pieces stick cinnamon
Few whole cloves

Make a syrup of sugar, vinegar and spices Wash fresh apricots, and drop in boiling syrup until tender. (Takes only a few minutes.) Peaches may also be used. Can and seal hot.

CHOW CHOW

1 qt. cucumbers, cut small
1 pt. small onions
1 pt. green tomatoes, cut small
1 qt. cauliflower
3 green peppers, cut fine
1 pt. celery, cut small

Put all vegetables except celery into a weak brine and let stand 24 hours; then scald in same brine until onions are clear; then drain.

Make dressing of

3 T mustard
1/2 T tumeric
3/4 C sugar
1/2 C flour

Mix thoroughly and add 1 qt. best cider vinegar. Scald until cooked and pour over vegetables. Put in Mason jars and seal. --Jeanie S. Burridge.

MIXED PICKLES

3 lbs. green tomatoes (cut in quarters)
2 good sized cauliflowers
2 lbs. small silver onions
2 stalks celery
1 pt. green beans (cut 2 or 3 times)
2 lbs. cucumber pickles (sliced)

Pick apart the cauliflower, cut tomatoes, add one small cup of salt and let stand over night. Drain well next morning, scald well and drain again. Cook $\frac{3}{4}$ cup of flour, 1 $\frac{1}{2}$ C sugar, 3 T mustard, 3 qts. cider vinegar, 1 T tumeric powder When thick, add all ingredients and let come to a good boil, and then can. --Mrs. Chas. Greenwood.

GREEN TOMATO SOY

2 gal. tomatoes, sliced
12 onions, sliced
2 qts. vinegar
1 qt. sugar
2 T salt

In a small sack put 2 T mustard, 2 T pepper, 2 T allspice, 2 T cinnamon. Mix all together and cook until tender. Seal. --Mrs. Allie T. Nicholas.

DILL PICKLES

3 qts. water
1 qt. vinegar
1 C salt
Dill

Soak cucumbers over night in cold water In morning pack cucumbers in jars with dill between. Let water, vinegar and salt come to a boil and then pour over pickles in cans and seal at once. --Mrs. Edith Wells.

DILL PICKLES

For a 2-Quart Jar

1 T salt
2 C water
1 C vinegar

Soak cucumbers in cold water 4 or 5 hours. Pack cucumbers with dill, whole peppers and mustard seed, and alum size of a pea. Boil above mixture and pour over pickles hot; seal. --Faye Ree.

1/2 pk. green tomatoes
1 large head cabbage
2 green peppers
1 red pepper
1/2 teacup salt

Chop and mix and drain in colander over night. In the morning cover with vinegar and let it boil until soft. Then drain off vinegar, and put in a small cloth bag tied loosely.

1 small T mustard
1 t allspice
1 t cinnamon

Add 1 lb. sugar and 2 large onions to vegetable mixture, cover with vinegar, include the bag of spices, and let boil a few minutes. Seal while hot. --Mrs. Allie T. Nicholas.

INDIAN RELISH

Chop fine a peck of ripe tomatoes, drain them, and add 3 C chopped celery, 2 C chopped onions, and 1/2 C salt. Let mixture stand 2 hours, then add

2 pts. vinegar
3 C brown sugar
1/2 C white mustard seed
2 red peppers, chopped fine

1 t ground cinnamon
1 t allspice
1/2 T cloves

Mix the ingredients well and seal in jars without cooking. --Emma G. Smith

MEXICAN RELISH

1 qt. ripe tomatoes, drained and chopped
4 C chopped celery
4 C chopped onions
1 C mustard seed
5 green peppers
5 red peppers
1/2 C salt
4 C sugar
6 C vinegar

Mix all together but do not cook. Put in cans but do not seal air tight. --Mrs. Allie T. Nicholas. --Gladys Suydam

PICKLED BEETS

Cook 2 qts. beets until tender. Boil and pour over the cooked beets the following:

2 C vinegar
1 C water
1 C sugar
Salt

May be used immediately or canned. --Mrs. W. J. Dillon.

MILD PICKLED BEETS

Pour over 2 qts. cooked beets the following:

2 C vinegar
2 C water

1 C sugar
Salt

--Mrs. W. J. Dillon.

PREPARED MUSTARD

3 T dry mustard
1 T sugar
Mix sugar and mustard
1 egg
1 C vinegar

Add the egg and beat until very smooth. Gradually add vinegar, stirring until smooth. Put in double boiler and cook until it thickens nicely. Very good. --Mrs. M. R. Miller.

SHIRLEY SAUCE

12 large ripe tomatoes
2 hot green peppers 2 onions
2 C vinegar
1 C sugar

Chop vegetables. Boil slowly about three hours. This is a very small amount when cooked. --Mrs. M. R. Miller.

PEPPER RELISH

6 red peppers (mangoes)
6 green peppers (mangoes)
8 onions
1/2 T salt
3/4 C sugar
3/4 pt. vinegar

Cook about 15 minutes and seal in bottles. --Fannie Grinnell

PEPPER HASH

12 sweet red peppers
12 green peppers
12 very small onions
Remove seeds and chop very fine.

Add 3 T salt and allow the mixture to simmer for ten minutes, then drain and add quart of vinegar and 1 C sugar. Heat the hash boiling hot and seal. Pepper hash is excellent for sandwiches. --Emma G. Smith, --Mrs. Wm. Sage.

PEPPER RELISH

12 red peppers
12 green peppers
12 large onions
6 green tomatoes

Grind through meat grinder, pour boiling water over, let stand 5 minutes and drain. Pour more boiling water over and let stand 10 minutes. Drain again through colander.

1 pt. vinegar
2 1/2 C sugar
3 level T salt

Pour over relish and boil gently for 15 minutes. Put into sterilized jars. --Mrs. E. J. Brixen.

BORDEAUX SAUCE

2 qts. green tomatoes, chopped
3 red peppers
5 good-sized onions
1 T allspice
2 T white mustard seed
4 T salt
2 T celery seed
2 T tumeric powder
3 C sugar
4 C vinegar

Cook and put into glass jars. --Mrs. H. T. Mason.

A GOOD RELISH-UNCOOKED

3 C cabbage, chopped fine
1 C sweet pickles
2-3 C onion 1/2 green pepper
1/2 t salt
1/2 C sugar in one cup vinegar

Place in jars and cover with parafine. --Fannie Grinnell

CORN RELISH

12 ears sweet corn
1 medium head of cabbage
3 red or green peppers
12 onions

Chop all together. Then add

3 T ground mustard
2 T tuemric powder
1/4 C salt
3 pts. vinegar
1 C sugar

Boil twenty minutes and seal while hot. --Mrs. Geo. Smith.

CHILI SAUCE UNCOOKED

8 large ripe cucumbers
1 T celery seed
6 large green tomatoes
8 medium size onions
4 large green peppers
1 C sugar
1 C salt
1 qt. vinegar
1 C white mustard seed

Peel and seed cucumbers. Chop together with green tomatoes and drain. Add onions and peppers chopped fine. Drain over night cucumbers, green tomatoes, onions and peppers. Add sugar, salt, mustard seed and vinegar. --Mrs. Nellie Kimball.

CHILI SAUCE

12 medium sized ripe tomatoes
1 pepper chopped finely
1 onion
2 C vinegar
3 T sugar
1 T salt
2 t cloves
2 t cinnamon
2 t allspice
2 t grated nutmeg

Peel tomatoes and slice. Put into kettle with other ingredients, heat slowly to boiling point and cook slowly for 2 1/2 hours. --Mrs. Lester.

CATSUP

1/2 bu. tomatoes
6 large onions
4 green peppers
3 T whole cloves
3 sticks cinnamon
4 T mixed spices

Cook all together, let stand three hours, then strain. Add

3 C vinegar
3 C sugar
3 T salt
1 t red pepper

Cook until it thickens. --Louise Wehrenberg.

WEST INDIAN PICKLES

1 head cauliflower
1 C cucumber
1 C onion
4 green tomatoes
4 green peppers
2 red peppers
1 head celery

Chop (not too fine), salt and let stand over night. Cook in brine for ten minutes, then drain well.

Sauce

1 qt. cider vinegar
5 T mustard
3 C brown sugar
1 t celery seed
1 to 2 lobes of garlic
1/2 t tumeric powder
1 T white mustard seed
Powdered assafetida (size of pea)
1 C flour

Boil until thick, then add pickles. Stir well. Makes one gallon and keeps without sealing. --Mrs. Chas. Greenwood.

CHERRY CONSERVE

3 1/2 lbs. cherries
2 1/2 lbs. sugar
1/4 lb. seeded raisins
3 oranges

Cook cherries for 15 minutes. Add sugar, raisins, juice and pulp of oranges. Cook until mixture is thick. --Clara Osborne.

WATERMELON RIND PRESERVES

Pare off the green skin, cut the watermelon rind into small pieces,

let stand over night in water (with a handful of salt and 1 small t alum added to the water.) in the morning drain and steam the rinds until soft enough to pierce with a fork. Weigh the pieces, and to each pound of rinds, add a pound and a half of sugar. Melt the sugar, using a pt. water to each 1 1/2 lb. sugar. When quite clear, put in rinds and simmer for two hours, or perhaps longer until syrup becomes thick. One-half hour before removing from stove add lemon peel, allowing one lemon to a quart of syrup. Is delicious. --Fannie Grinnell.

PLUM CONSERVE

5 lb. blue plums
5 lb. gran. sugar
4 oranges, rind and pulp
1 lb. seeded raisins
1 lb. English walnuts

Boil until thick. Pour in jelly glasses. --Mrs. Geo. Smith.

GRAPE CONSERVE

4 lbs. grapes
2 lbs. sugar
1/2 lb. seeded raisins (chopped)
1/2 lb. English walnuts, cut fine
Grated rind and juice of one orange

Prepare grapes as you do for canning, then mix all together, boil until quite thick. --Mrs. Allie T. Nicholas.

CURRANT CONSERVE

6 oranges (wash well and chop fine)
4 qts. fresh currants (do not grind)
1 1/2 lbs seeded raisins (chopped)
5 1/2 lbs. granulated sugar

Chop oranges. Add raisins and sugar. Let stand, while preparing currants. Mix all together and cook until it thickens. Watch closely

to keep from sticking to pan. --Mrs. Chas. Greenwood.

PEACH CONSERVE

8 lbs. peaches
2 oranges (rind and juice)
1 C chopped dates
1/2 C walnut meats
2 C sugar
1/2 C raisins

Add nuts ten minutes before taking from fire. Seal. --Mrs. Mattie Swan.

RHUBARB CONSERVE

3 lbs. rhubarb
3 1/2 lbs. sugar
1/4 lb. seeded raisins
Juice of 1 lemon
1/4 lb. ground almonds
1 medium sized can grated pineapple
2 seedless oranges, sliced
1/4 lb. dried figs

Chop all together in medium sized pieces. Cook over moderate surface burner. Cook one hour. Add almonds ground after heat is cut off. Put in glasses or jars and cover with parafin. --Mrs. Arthur Meyers.

SPICED RHUBARB

2 1/2 lbs. rhubarb
2 lbs. sugar
1 C vinegar
1 T cinnamon
1 T cloves
1 T allspice

Boil thirty minutes. Pour in jelly glasses. --Mrs. C. E. Grummitt

WATERMELON CONSERVE

Rind 1/2 watermelon
1 lemon
1 orange
Sugar
Salt
1 C seedless raisins
1/2 box crystalized ginger

Cut watermelon fine. Place in salt water for several hours. Drain. Add clear water cook until tender. Drain well. To equal parts melon rind and sugar add lemon, orange, raisins and ginger. Boil until quite thick. --Blanche Osborne.

CARROT MARMALADE

1 qt. carrots
3 1/2 C sugar
Juice 2 lemons

Put carrots through food chopper. Mix with sugar and lemon juice. Let stand over night. In morning cook until thick. --Rowena M. Nutt.

CARROT MARMALADE

1 C chopped carrots
3/4 C sugar
Rind 1/2 lemon
Enough water to just about cover it
Pinch salt

Cook water, lemon rind, and carrots until tender. Then add lemon juice, salt and sugar to the cooked mixture. Cook until thick. Put into sterilized, jelly glasses. --Mrs. Kruckman.

SPICED CHERRIES

5 lb. cherries, pitted
4 lb. sugar
1 pt. vinegar
2 T ground cinnamon
1 T ground cloves

Boil until thick, about 2 hours. --Mrs. J. E. Triggs

APPLE BUTTER

7 C apple pulp
7 C sugar
1 1/4 t cinnamon
1/2 t cloves
1/2 t nutmeg
1/4 t allspice
2 T vinegar
Salt

Quarter and cook apples and put through colander Add other ingredients and cook until thick. Seal hot. --Mrs. Mattie Swan.

CANNED PINEAPPLE

3 qts. pineapple, cut up
2 1/2 pts. sugar
2 1/2 pts. water

Make a syrup of sugar and water. When it has boiled a few minutes add the pineapple and cook about five minutes. Seal at once. --Mrs. J. E. Triggs.

CANNED BEANS

1 qt water
1 C sugar
2 qts. wax beans
Scant C salt

Boil well, water, sugar and salt, then add beans and boil three

minutes more. Put in can and seal tight. --Mrs. Wm. Sage,

MINCE MEAT

5 C chopped cooked lean beef
1 C chopped beef suet
10 C chopped apples
3 C sweet cider
1/2 C vinegar
3 C brown sugar
4 C granulated sugar
2 1/2 C seeded raisins
Juice 2 lemons
Juice 2 oranges
1 T cinnamon
1 T cloves
1 T allspice
2 nutmegs (grated)
1 T salt

Reduce liquor in which the meat was cooked to 3 cups. Add to mixture. Bring to boiling point and let simmer one hour. Seal hot.
--Christina D. Kern.

MINCEMEAT FOR ONE PIE

1 C cold chopped beef
1 1/2 C chopped apples
3 T melted butter
1/4 C molasses
1/2 C vinegar
1/2 C sugar
1/2 t cinnamon

1/2 C seeded raisins
1/2 t salt

Mix thoroughly. Boil for ten minutes. When cool bake between two crusts. --Mrs. Leonard Disney.

MINCEMEAT

2 lbs. meat, cooked
8 pts. apples, chopped
1/2 lb. suet
4 1/2 lbs. brown sugar
1 pt. molasses
1 1/2 pts. vinegar
2 pts. water
1 lb. raisins
1 lb. currants
1 T salt
1 T cinnamon
1 T allspice
1 T nutmeg

Boil all together one-half hour. --Mrs. C. L. Thomson.

GREEN TOMATO MINCEMEAT

4 C chopped green tomatoes
4 C brown sugar (light)
8 large apples, chopped fine
2 C raisins
Piece of suet twice size of an egg, chopped
1 C vinegar
1 t cloves
1 t cinnamon
1 t allspice
1 t salt

Drain juice off tomatoes and add as much water as there was juice.
Add other ingredients and cook for one hour and can. --Emma G.
Smith.

GREEN TOMATO MINCEMEAT

1 gal. ground green tomatoes
2 lbs. brown sugar
A few apples
1 C cider vinegar
1 C chopped beef suet

1 t salt
1 t cinnamon
1 t cloves
1 t nutmeg
1 t allspice

Cook slowly, after coming to a boil, until the tomatoes look transparent. Seal at once. --Rowena M. Nutt.

MINCE MEAT

2 C green tomatoes (chopped)
4 C apples, chopped
1 C raisins' (chopped)
1 C suet (chopped)
2 C brown sugar
1/2 C vinegar
1/2 t salt, cinnamon, cloves and allspice

Add two cups water or fruit juice and boil all together. --Mrs. L. J. Ames.

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SALADS AND SALAD DRESSINGS

KIDNEY BEAN SALAD

1 can kidney beans
1 Bermuda onion sliced
3 T vinegar
1 T sugar
1 t salt
1/8 t pepper
3 T of bacon drippings may be added

Place the beans in a strainer and run cold water over them as this improves their appearance. Drain well and add the remainder of the ingredients. Serve on lettuce or shredded cabbage. --Mrs. V. L. Gerred

RED KIDNEY BEAN SALAD

1 large can red kidney beans
1 onion or more cut fine
6 sweet sour pickles cubed
1 stalk of celery
Mayonnaise

Wash kidney beans and drain, then add onions, pickles and celery, mix well and add mayonnaise. Serve on lettuce leaf. --Mrs. Robt. Sitz.

KIDNEY BEAN SALAD

1 can red kidney beans
1 C celery cut fine
1 C sugar
2 eggs
1/2 C vinegar
6 sweet pickles

Mix beans, vinegar and sugar. Add celery and cut up hard boiled eggs and then sweet pickles. Very good for a winter salad. --Mrs. Geo. Smith

RAW CARROT SALAD

2 C ground carrots
1 C diced apples
1/2 C diced celery
1/4 C chopped nut meats

Serve with the following Mayonnaise dressing:

9 T sugar
2 t mustard
2 t salt
1 T flour
3/4 C vinegar
1/2 C water
4 egg yolks or 2 whole eggs

Cook until thick. This makes about one pint. --Mrs. E. J. Brixen.

COTTAGE CHEESE & CARROT SALAD

1/2 pint cottage cheese
2 small carrots grated

Mix together and serve on lettuce leaf with mayonnaise dressing.
--Laura Grummitt.

VEGETABLE SALAD

Put through a coarse grinder an equal amount of carrots, green pepper, celery. Mix thoroughly with mayonnaise and serve on lettuce or in tomatoes (shells). --Louise Wehrenberg

CABBAGE SALAD

8 C chopped cabbage
1/2 C sweet relish
1/2 C olives
1/2 pint cream

Mix the chopped cabbage, sweet relish and olives. Put in enough salad dressing to thicken. Whip the cream and add to the mixture.
--Lillian Casey.

CABBAGE SLAW WITH APPLE

1 medium size head cabbage
1 or 2 apples

Grind this in grinder with the three prong knife and add salad dressing. --Signa E. Nelson.

BEET SALAD

1 C cold boiled beets cut in small cubes
1/3 C cold boiled potatoes cubed
1/3 C diced celery
1 hard boiled egg diced
1/3 C diced cucumber
1/2 C salad dressing
Salt

Mix the beets, potatoes, celery, egg, cucumber and salt very lightly together with a fork. Add salad dressing. Serve in a bowl with nasturtium leaves and flowers for garnishment. --Ruth A. Willers.

CABBAGE SALAD

1/2 head cabbage shredded fine
3 slices pineapple, diced
12 marshmallows, cut into squares
Pinch sugar over cabbage, also
t salt

Dressing

1 T flour
5 T sugar
1/4 t mustard
1/2 t salt
Mix dry ingredients
Add 1 C vinegar (2/3 vinegar 1/3 water)
1 egg, well beaten

Cook until thick. When cold add to cabbage mixture and chill Mrs. Chas. Greenwood.

ADIRONDACK SALAD

1 can Peas
1/4 lb. cheese (any kind)
2 large onions
1/2 doz. large pickles, (sour or dill)

Strain peas, dice cheese, onions and pickles (sugar pickles if sour) and mix with mayonnaise dressing. --Mrs. F. J. Wagner.

Note: Mrs. C. L. Thomson uses sweet pickles.

STUFFED TOMATO SALAD

Peel tomatoes, chill and remove seeds and pulp. Put one teaspoonful French dressing or mayonnaise in each and stand in ice box until ready to serve then fill with equal parts of finely chopped celery and nuts. Serve on lettuce with mayonnaise. --Lorna Vanston.

SPANISH SALAD

2 tomatoes sliced
2 oranges sliced
1 green pepper shredded
1 T onion

Serve with following French dressing.

1/2 t salt
1/8 t paprika
1/3 C salad oil
1 T lemon juice or 2 T vinegar

--Mrs. C. L. Thomson.

VEGETABLE SALAD

1 pkg. lemon jello
2 C boiling water
Juice of one lemon
1 t salt
1 C cabbage cut fine
2 C celery cut fine
1/4 can sweet peppers cut up
1/2 C cucumber

Let jello cool; then add ingredients and turn in mold. Serve on

lettuce with mayonnaise dressing. Mabel Andrews.

Note: May also use Peas and Onions

TOMATO JELLY SALAD

To one can stewed and strained tomatoes add 1 t each of salt and powdered sugar, and 2-3 box gelatin, which has soaked fifteen minutes in one-half cup cold water. Pour into small cups and chill. Run a knife around inside of molds so that when taken out shapes may have a rough surface, suggesting a fresh tomato. Place on lettuce leaves and garnish top of each with mayonnaise dressing. --Rowena M. Nutt.

DELICIOUS SHRIMP SALAD

2 cans shrimps
1 small bunch celery
1 sweet green pepper
3 hard boiled eggs
6 small pickles
Paprika

Clean and flake the shrimp. Cut celery and pickles into small pieces and the eggs into halves lengthwise and then crosswise in small pieces. Mix all together and chill.

Make a dressing of the following:

1/2 of water
2 T butter
1/4 C vinegar
1/4 C sugar
2 eggs
1 t mustard
1 t flour

Boil together the water, butter, vinegar and sugar. While this is cooking beat the eggs well and add to them the mustard and flour. Stir into the eggs the first mixture, beating well. Put over the fire again and stir until thick. Chill and when ready to serve mix with the shrimp and arrange in a nest of lettuce leaves. Sprinkle

lightly with paprika and garnish with narrow strips of the green pepper. --Mrs. H. L. Titus, --Mrs. A. W. Lindroth.

JELLIED SHRIMP SALAD

2 T granulated gelatine
1/2 C cold water
1 pt. boiling water
1/2 C vinegar
1/2 t salt
1 C condensed tomato soup
1 1/2 C shrimp
1/2 C finely diced celery
1/4 C diced green pepper
1 small onion, minced
1/2 C sugar

Soak gelatine in cold water until dissolved. Add the boiling water, vinegar, salt, sugar and tomato soup. Cool until it begins to stiffen and add the shrimps which have been cleaned and cut into halves. Then add the diced celery, green pepper and onion. Pour into wet molds and chill until hardened. Serve on lettuce leaves with mayonnaise. --Mrs. H. E. Gaddis.

CHICKEN SALAD AND DRESSING

The white meat of cold boiled or roasted chicken
One and one-half as much celery as meat

Cut meat and celery into pieces a quarter of an inch long or less.
Mix and prepare the following dressing:

4 eggs
1 C sugar
1 C vinegar
1 t mustard
1 t salt
1T butter
Juice one lemon
1 t flour

Mix flour and mustard with little water and add to mixture. Put on

fire and stir constantly until thick. --Mrs. C. I. Casey.

CHICKEN SALAD

1/2 pkg. lemon jello
1 C boiling chicken broth (free from fat)
1 C chicken cut medium coarse
1 C celery cut fine
1 pimento, cut fine
1 T vinegar
1/2 t salt
Shake of cayenne pepper
1/2 C heavy cream --whipped

Dissolve jello in boiling broth. Chill. When cold and slightly thickened beat with a rotary egg-beater until consistency of whipped cream. Mix chicken, celery, pimento, vinegar, salt and cayenne pepper, add to jello fold in whipped cream and turn in mold. Chill until firm. Serve on lettuce and garnish with stuffed olives. Serves six. --Hannah Meyer.

MACARONI SALAD

1 pkg. macaroni rings (or curly spaghetti)
1 cucumber diced
1 T onion (chopped fine~
2 or 3 hard boiled eggs
salt

Cook the rings in salted boiling water until tender. Drain in colander and blanch with cold water. Chill and mix with diced cucumber and minced onion and hard boiled eggs, saving one egg to slice over top of salad. Mix all with your favorite salad dressing.

Another combination is the spaghetti or macaroni rings with green peas, cooked carrots, celery and a bit of onion. --Mrs. A. L. Johnson.

FRUIT SALAD

Sliced pineapple
Peach halves
Mayonnaise dressing
French fruit dressing
Strawberries or cherries
Heart leaves of lettuce

Allow a slice of pineapple to each person. If fresh pineapple is used, it should be thickly dusted with sugar, sprinkled with lemon juice, and allowed to stand two hours in a cold place before using. A peach half should be used for each person, and if fresh, should be treated in the same manner. Ten minutes before serving time, pour over a little French dressing, made with lemon juice, drain, set a peach-half on each slice of pineapple, put a spoonful of mayonnaise in the cup of each peach, and top with a strawberry or cherry. Garnish with lettuce leaves. --Lorna Vanston.

FROZEN FRUIT SALAD

1 can white cherries
1 can crushed pineapple
25c can maraschino cherries
1 lb. white grapes
1/4 lb. pecan meats
1 1/2 cake Anona cheese
1 pt. mayonnaise dressing
1 qt. whipping cream

Mash cheese and mix with the mayonnaise. Add to the fruit which has been cut in small pieces and drained. Add cream whipped very stiff. Place in round paper ice cream cartons and freeze several hours or over night. When ready to serve push bottom of carton through and slice salad as desired. Serve on lettuce. --Fannie Grinnell.

TWENTY-FOUR HOUR SALAD

3 egg yolks
1 t sugar
1/4 C cream
Juice 1 lemon

Cook together until smooth. Cool, and add the following:

3/4 pt. whipping cream-beaten stiff
1 lb. green grapes seeded and halved
15c marshmallows
8 slices pineapple, cut in cubes
15c pecans

Mix together and let stand 24 hours. Stir again just before serving.
--Mrs. Earl L. Gruenwald.

ORANGE AND DATE SALAD

Remove pulp and inner skin from six oranges and 1 grapefruit. Break into small pieces. Mix 1 lb. dates cut into long strips with 1/2 C nuts cut fine. Serve on lettuce leaf with salad dressing made as follows:

2 egg yolks
1/2 C powdered sugar
1 C orange juice or cooked pineapple juice
1 t cornstarch

Cook until it thickens. Add 1 T lemon juice. Chill and thin with whipped cream. --Mrs. Chas. Greenwood.

PEAR SALAD

Use canned pears (good quality-small size). Stuff with cheese.

One cake Philadelphia cheese, mix with mayonnaise, little lemon juice or vinegar, chopped nuts, chopped green pepper, salt, paprika. Mix into a paste. Cut out center of pear a little and put the cheese inside of half-pears. Put together with toothpicks. Use strawberry jello --when cool, pour jello around pears that have been placed in jelly glasses.

Set in ice-box to cool. For dressing use mayonnaise, thinned with whipping cream. --Doris Kaiser Linders.

PEAR SALAD

1 can pears
1 green pepper
Salad dressing

Place halves of pears on lettuce leaves. Cut pepper in strips or small pieces and place on pears. Serve with mayonnaise dressing.
--Mrs. Dean Bennett.

PEACH SALAD

1 can peaches
Salad dressing
1 pint cottage cheese

Place halves of peaches on lettuce leaves. Make cheese into small balls, roll in, chopped nutmeats and place in peach halves. Serve with dressing. --Mrs. Dean Bennett.

FRUIT SALAD

2 1/2 bananas
3 slices pineapple
3 halves peaches
1/2 cup walnuts
1 layer dates
1/2 pint cream

Slice all the fruit into a colander. Then add the dates after the stones have been removed. Put two heaping tablespoons salad dressing into the cream that has been whipped. Then add the fruit and mix gently. --Miss Lillian Casey.

APPLE, BANANA AND CELERY SALAD

1 cup diced celery
2 small apples, diced
2 or 3 medium sized bananas
Few chopped nuts

Mix with mayonnaise dressing. --Mrs. Clair Smart.

PEAR SALAD

Pears
2 egg yolks
1 T flour
1 T sugar
Lettuce
1 t salt
1 t mustard
1/4 C vinegar
3/4 C cold water

Cook until thick. When cool add 12 marshmallows cut up, 1/2 C pecans. Before serving add 1 cup heavy cream whipped. Put half a pear on lettuce and put this dressing over pear.--Doris Kaiser Linders

CLOWN SALAD

Roll the lettuce to be used for foundation, and shred fine. Arrange the desired amount on each plate and place a slice of pineapple in the center. Put salad dressing in the circle of pineapple. Arrange two filberts to represent eyes, a strip of pimento for mouth and a tiny triangle of pimento for nose. --Ruth A. Willers.

SUNBONNET BABY SALAD

Use halves of canned pears or peaches. Arrange a half of whichever fruit used on a lettuce leaf. Use whole cloves for eyes, blanched almonds for ears, pimento for mouth and nose. Put salad dressing around the top for hair. Bonnet strings, tied- under the chin, can be made of pimento. --Ruth A. Willers.

PINEAPPLE AND GREEN PEPPER SALAD

Stuff a green pepper with well seasoned cream cheese and chill. When ready to serve put on each plate a few crisp lettuce leaves. On lettuce put 1 t boiled dressing. Lay 1 slice canned pineapple on the dressing and a thin slice of the stuffed pepper cut in a ring on the pineapple. Sprinkle a little paprika on the slice of stuffed pepper.
--Mrs Arthur Meyers.

MELBA SALAD

1 large can halved peaches
1 C chopped celery
1/2 C mayonnaise
2 large or 3 small bananas

In crisp lettuce cups place a half peach. Fill center with celery and mayonnaise mixed together. Around each peach arrange thin slices of bananas. Top off each peach with a t of raspberry jam. --Olga M. Marshall. Chicago, Ills.

FRUIT SALAD

1 env. Knox Gelatine
2 T cold water
1 T melted butter
Yolks 2 eggs
3 T sugar
1 t salt
1/3 t paprika
Pinch cayenne pepper
2/3 C milk
1/3 C vinegar
2 T canned pineapple juice
1 C fruit (cherries, orange pulp and pineapple)
1 C heavy cream, whipped

Soak gelatine for five minutes; add melted butter, yolks of eggs, sugar, salt and paprika. Place in double boiler. When warm gradually add milk, then vinegar and pineapple juice. Cook until thick and add gelatine. Remove from fire and beat two minutes. When cool, add fruit, then the whipped cream and the beaten whites of two eggs. Mould serve with mayonnaise. --Mrs. H. E. Gaddis.

DELICIOUS SALAD

6 slices pineapple
2 C marshmallows
1 C blanched almonds
3 T chopped pimentoes
1 C whipping cream
2 T sugar
1/8 t mustard
1/4 t salt
1 T lemon juice

Cut pineapple in cubes and drain. Cut marshmallows into small pieces (with scissors). Blanch almonds and cut into small pieces. Whip cream. Mix dry ingredients and add lightly to cream. Add lemon juice. Toss pineapple, marshmallows and nuts together lightly. Add cream and pimentoes. Blend carefully. Serve on lettuce with Espiquet French dressing. --Ruby Williams.

PINEAPPLE CHEESE SALAD

2 pkgs. lemon jello
2 C crushed pineapple
1 C American cheese
1/2 pt. whipping cream

Prepare jello as directed on package and when it starts to set beat until very light and thick. Cream the cheese and add it to the jello with the pineapple and cream which has been beaten stiff. Set in cool place to harden. --Mary McCormick

THIRTY MINUTE SALAD

1 pkg. lemon jello
2 T gelatine
1 pt boiling water
1 can crushed pineapple
2 pkgs. cream cheese
1/2 C pecan nut meats
1 C heavy cream

3 pimentos

Mix jello with gelatine; add 1 pt. boiling water and stir until dissolved. Let stand for thirty minutes. Stir into this mixture one can pineapple, which has been well drained, and let stand thirty minutes. Cut pimentos into small pieces, add the cream cheese and work until the cheese is creamy. Add the cheese to the gelatine mixture, mix thoroughly, and let stand for thirty minutes. Add nut meats, broken into small pieces, and the cream whipped stiff. Fold the mass over and over with a wooden spoon. Turn into a bread pan or mold and set in refrigerator for eight hours or longer. When ready to serve turn from mold, slice and serve with mayonnaise. --Mrs. Forrest Thomson.

FRUIT SALAD

1 medium can pineapple
1 can peaches
1/2 lb. marshmallow cut in pieces
1/2 C blanched almond meats
1/2 pt. whipping cream

Mix the fruit, marshmallow and nuts. Whip cream and add. Serve on lettuce leaf. --Linna Corlett.

CHRISTMAS CANDLE SALAD

Place a thick slice of pineapple on a lettuce leaf. Cut a banana in halves crosswise. Place on end in the center of the pineapple. Insert tooth pick in a red cherry and place in the top end of banana. Put mayonnaise around edge of the pineapple. --Mrs. Geo. Ives.

CANTALOUPE & CHERRY SALAD

1 cantaloupe
1 can Royal Anne cherries or
1 lb. Oxheart cherries
pecans or filberts
mayonnaise

lettuce leaves

Scoop out cantaloupe meat in little round balls. Remove seeds from cherries and stuff each one with a nut. Serve an equal amount of cantaloupe and cherries in a curved lettuce leaf and cover with a little mayonnaise. --Mrs. C. H. Galloway.

SHREDDED WHEAT "SALAD"

Cut shredded wheat in halves and line a deep bread pan with them, both sides and ends. Then put a layer of left-over fruit (any kind) on top, then a layer of nuts. Fill pan with fruit and nuts until one-fourth inch from the top, then put a layer of shredded wheat shells on top of fruit. Have dissolved Plymouth Rock Gelatine (pink or white) and while hot pour over all ingredients and set aside to cool. When hard, put out on platter and slice. Serve with whipped cream. Very delicious. --Mrs. Ida McKibben.

CRANBERRY SALAD

2 C cranberries, uncooked
2 oranges
1/4 orange peel

Grind all together very fine and add 2 C sugar. Let stand over night. Dissolve 1 pkg. lemon jello in 1 C hot water, let cool and add above mixture with 2 apples chopped fine (with skins). Pour into molds. Serve on lettuce with salad dressing. --Mrs. Julian S. Woolf.

CRANBERRY SALAD

1 qt cranberries
4 bananas
3 good eating apples
1 large stalk celery

Cook cranberries in small amount of water as possible then strain through fine sieve, set aside until cold. Cut bananas in cubes. Pare and cut apples in cubes. Cut celery fine. Sweeten cranberry pulp to taste and pour over fruit and celery. Serve on lettuce leaf with

dressing. --Mrs. Henry Smith.

CRANBERRY SALAD

1/2 envelope Knox Gelatine
1 pt. cranberries
3/4 C diced celery
1/3 C nut meats
1 C sugar
1 1/2 C water

Cook cranberries in one cup of water for 20 minutes. Stir in sugar and cook for five minutes. Add gelatine which has been softened in 1/2 C of the water for 10 minutes. When mixture begins to thicken add celery and nuts and turn into pan which has been rinsed in cold water and chill. When firm cut in squares and serve on lettuce leaf with Mayonnaise dressing. Excellent with holiday dinner. --Mrs. F. H. Steele, Kewanee, Ill.

ROSY APPLES

1 C sugar
1 C water
2 T cinnamon candy
6 Jonathan apples

Make a syrup of sugar, water and candies. Pare and core apples. Drop into syrup and cook until tender and well colored. May be served with roast pork or ham, or may be served as a salad. --Blanche E. Triggs.

STUFFED APPLE SALAD,

Peel and core as many firm apples as desired. Cook until tender but not mushy in a thin syrup colored with red cinnamon candies or fruit coloring. Chill and fill centers with chopped nuts and celery. Serve on lettuce leaf with mayonnaise. --Katherine Hafemann.

SALAD DRESSING

1 1/2 T flour
1/2 T Coleman's mustard
3 T sugar
Little salt

Mix and add

1 egg
1 C milk
1/2 C vinegar
Piece of butter size of small egg

Cook in double boiler until thick. Thin with whipped cream or milk as wanted. --Laura Mae Grummitt.

QUICK MAYONNAISE DRESSING

2 T sugar
1 t flour (heaping)
1/2 t mustard
Salt & pepper to taste
1/2 C vinegar
1/2 C water
3 eggs, beaten
Butter size of walnut

Mix all dry ingredients together. Pour vinegar into beaten eggs very slowly. Add the water. Pour the wet ingredients over the dry. Cook in double boiler until it thickens. Do not let boil. Cool and add whipped cream. --Lorna Vanston.

BOILED SALAD DRESSING

1 t salt
1 t mustard
2 T sugar 2 T butter or oil
Few grains of cayenne
2 1/2 T flour
Yolks 2 eggs
3/4 C scalded milk
1/2 C hot vinegar

Mix salt, mustard, oil, sugar and cayenne. Add yolks and mix thoroughly. Stir flour with 1 T cold water until smooth, add a little of scalded milk, stir, then pour into scalded milk. Cook in double boiler, stirring until thickened. Pour into the yolk mixture and return to double boiler and add hot vinegar. Stir constantly until it thickens. If cooked too long it will curdle. --Minnie Dymond.

WHIPPED SOUR CREAM SALAD DRESSING (Uncooked)

1 C sour cream
1 T sugar
1 t salt
1 1/2 T lemon juice
1 1/2 T vinegar
1/4 t paprika

Whip cream until stiff and add other ingredients.

UNCOOKED SALAD DRESSING

1 egg
1/2 pt. Mazola oil
Juice 1 lemon or 2 T vinegar
2 T sugar
1/2 t salt
Mustard as desired

Beat egg two minutes; add oil two tablespoonfuls at time, beating after each addition. Add lemon juice (or vinegar) and sugar, salt and mustard. --Christina D. Kern.

UNCOOKED SALAD DRESSING

1 can Eagle brand condensed milk
1/2 of same can full of vinegar

2 eggs
Pinch of salt
1 t (level) dry mustard

Beat eggs, add salt and mustard. Mix milk and vinegar together and slowly add it to the eggs. Beat all together for three minutes. Place in pint jar. Will keep for months. --Mrs. Fred Mordhorst.

SALAD DRESSING FOR VEGETABLES

Three times as much olive oil as vinegar with three teaspoons catsup. One teaspoon sugar, a pinch of salt and a small amount of onion chopped fine. --Mrs. V. L. Gerred.

SALAD DRESSING

1/2 C water
3 T butter
1/4 C vinegar
1/4 C sugar
2 eggs
1/2 t mustard
1 t flour

--Mrs. A. W. Lindroth

LACTIOLA DRESSING

4 T butter
1 T flour
1 t salt
1 t mustard
Pinch of cayenne
1 C milk
1/2 C vinegar
3 eggs

Heat butter in pan add flour and stir until smooth. Then add milk and boil. Beat eggs, salt, pepper, sugar and mustard together and add vinegar, mix with boiling mixture and stir until it thickens

like soft custard. --Mrs. A. W. Waldo.

SALAD DRESSING

4 eggs
1/2 C sugar
Scant 3/4 C vinegar
Juice 2 lemons
1 t salt
1 t mustard
1 t butter

Cook in double boiler. Add 1/2 C cream, whipped, when ready to use.
--Mrs. George Wright.

ONE QUART OF SALAD DRESSING

1/2 C sugar
1/2 C flour
1 heaping t dry mustard
1 t salt
1/4 t pepper
1 t paprika

Mix the above dry. Beat 2 eggs two minutes, add

2 C water
1 T butter
1 C vinegar

Cook in a double boiler until thick. Add sweet cream or sour cream or milk to thin it. --Christina D. Kern.

Mrs. Eleanor Suydam uses 2 T flour and omits the paprika.

FRUIT SALAD DRESSING

1/2 t salt
Juice 1 orange
Juice 1 lemon

1/4 C sugar
2 eggs
1 T cornstarch
3/4 C pineapple juice

Mix dry ingredients, add eggs slightly beaten and the juice from a can of pineapple with the strained orange and lemon juice. Cook in a double boiler until thickened. Serve plain or add whipped cream when cold. --Margaret Smock.

FRUIT SALAD DRESSING

2/3 C fruit juice (any kind)
2/3 C lemon juice
1 C sugar
4 eggs

Mix together and cook until thick. Thin with whipped cream.
--Gladys Suydam.

MAYONNAISE DRESSING

1 T butter
1 t flour (heaping)
1/2 t mustard
1/2 t salt
3/4 t sugar
3/4 C vinegar
1 egg well beaten or (2 eggs)

Mix all the dry ingredients together, add vinegar and cook until thick. Remove from fire, then add egg, well beaten. Can be thinned with milk, cream, or whipped cream, when cold. --Mrs. Robt. Sitz.

SALAD DRESSING

3 eggs
1 C cream
1 1/2 t mustard
1/2 C vinegar

Dash cayenne
1 T olive oil
1 T butter
1/2 t sugar
1 1/2 t salt

Beat eggs; add cream and beat. Dissolve mustard in vinegar, add cayenne, salt and sugar. Add to eggs and cream and beat. Add oil and butter and cook in double boiler stirring constantly. Beat and cool.
--Jeanne S. Burrige.

FRUIT SALAD DRESSING

1/4 C pineapple juice
1/4 C orange juice
1/4 C lemon juice
2 eggs
1/2 C sugar
1/2 C whipping cream

Heat juice in double boiler. Beat eggs very lightly. Gradually add sugar. Stir eggs into juice. Cook like custard. Let it set until cool. Add cream when ready to serve. --Luella Ray.

ECONOMICAL MAYONNAISE

Part One

1/3 C flour
1 C cold water
2 t salt

Cook in double boiler 15 minutes

Part Two

2 egg yolks
1 C salad oil
2 T vinegar
2 T lemon juice
1 level t mustard

Put in large bowl. Pour Part One into Part Two and beat until thick.
--Mrs. Chas. H. Kaiser.

SALAD DRESSING

2 T vinegar
1/4 t dry mustard
1 t parsley, chopped very fine
1 t tomato catsup
Pinch salt
Paprika

--Florence Lovell

FRENCH DRESSING

1 C oil
1/4 C vinegar

Add salt, paprika, sugar and tomato catsup to taste. Put all into jar, cover and shake frequently. Should be made one-half hour before serving. --Florence Lovell.

THOUSAND ISLAND DRESSING

2 t powdered sugar
1 t salt (level)
1 t mustard (scant)
1/2 t paprika
1 egg, beaten
1 can Mazola (small size)
4 T lemon juice

Have bowl, beater and ingredients ice cold. To sugar, salt, mustard and paprika add beaten egg. Add the Mazola oil 1 tablespoon at a time until half of can is used. Add the lemon juice also 1 tablespoon at a time. Then alternate with the rest of the oil. Keep beating all the time with beater. Add Chili Sauce and whipped cream.
--Luella Ray.

THOUSAND ISLAND DRESSING

1 T chopped pimento
1 T chopped onion
1 T chopped green pepper
2 T Chili Sauce
4 T mayonnaise
1 T each oil and vinegar
Paprika
1 C whipped cream

Mix well, adding whipped cream last. --Mrs. H. A. Taylor

THOUSAND ISLAND DRESSING

3 egg yolks
1/2 C vinegar
1 3/4 C oil

Beat egg yolks. Add oil slowly and beat continuously to form a mayonnaise. Add vinegar last, slowly, beating thoroughly, so it will not "break" Then add:

1 C Chili Sauce
1/2 onion minced
3 hard boiled eggs minced
2 pimentoes minced
1 green pepper minced
Paprika and salt to taste

This makes about one quart. Keep in cool place. --Mrs. L. B. LaDouceur.

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SANDWICHES

BACON & TOMATO SANDWICH

Place lettuce on slices of buttered toast, then lay on strips of crisp bacon and over the bacon place slices of fresh tomatoes. Cover

all with mayonnaise. Place another slice of toast on top. Cut diagonally and serve at once.

FRUIT SANDWICH FILLING

Chop together one pound each of raisins, figs, and dates, with 1/2 lb. each of blanched almonds and shelled pecan meats. To this add the juice of 3 oranges. Mix thoroughly, pack in glass jars and set away to be used when wanted. Keeps indefinitely. May be sliced.

SPANISH SANDWICH SPREAD

6 hard boiled eggs
10c worth salted peanuts
1 small size jar of pimentoes
15c worth dried beef
1 small bottle of sweet pickles
1/2 pkg. Kraft's Swiss cheese
Mayonnaise to mix well for spreading easily

Put the six first ingredients through the meat grinder. This makes a large amount but keeps well if placed where it is cool. --Mrs. James H. Swan.

HOT MEAT SANDWICHES

Mix and sift 2 C flour with 4 t baking powder and 1 t salt. Work in 4 T butter and mix to a soft dough with milk or water. Turn out on floured board, pat and roll into a thin rectangular sheet. Have ready some chopped cooked meat. Season to taste, moisten with a little sauce or gravy and spread on the dough. Roll up like a jelly roll; with a sharp knife cut into 6 or 8 pieces and place these on end in a greased pan. Dot each piece with a little butter. Bake in a rather quick oven about 1/2 hour. Serve hot with brown or cream sauce. The more delicate meats, as chicken, veal, lamb, etc., require a white sauce, while heavier meats, roast beef, steak, corned beef, require a brown sauce.

TOASTED CHICKEN SANDWICHES

Cut bread in 1/4 inch thick slices. Spread lightly with creamed butter and then arrange thinly sliced chicken between slices of bread. Sprinkle chicken very sparingly with celery salt. Toast until delicately brown on both sides.

TOASTED SALAD SANDWICHES

Work a cream cheese and moisten with a little well-seasoned French Dressing. Cut graham bread into 1/4 inch slices, spread with cheese and sprinkle with finely chopped nuts. Put together in pairs, remove crusts and cut in finger shapes. Place in oven until delicately toasted, pile evenly on the serving dish and serve with a green salad.

LOBSTER SANDWICHES

Saute thick slices of lobster in butter and sprinkle with lemon juice. Place between slices of buttered toast and serve with hot mushroom sauce.

SAVORY SANDWICHES

Blanch and shred 2 ounces almonds and cook in a little butter until delicately browned, stirring constantly. Mix 2 T finely chopped pickles, 1 T Worcestershire sauce, 1 T Chutney, 1/4 t salt and a few grains of paprika. Pour over almonds and cook about 2 minutes, stirring constantly. Work a cream cheese until smooth, and season with salt and pepper. Spread unsweetened crackers evenly with cheese, sprinkle with nuts and put together in pairs.

NUT AND FIG SANDWICHES

Take equal quantities of chopped figs and almonds. Make a paste by using a little thick sweet cream. Figs may be cut with a pair of floured scissors or the chopper may be floured to prevent sticking. Dates may be used instead of figs.

EGG SANDWICHES

Mix together twelve sweet pickles chopped fine, 6 hard boiled eggs, (chopped), 3 T melted butter, 1/4 t salt and a dash of white pepper.

SANDWICH FILLING

1 Oc worth salted peanuts

1 Oc cream cheese

Small can pimentoes

1/2 doz. sweet pickles

Grind all ingredients together. Moisten with mayonnaise, and let stand a short time. This recipe will make twelve full double sandwiches.

SWEET SANDWICHES

Mix 1/2 lb. dates, 1/2 lb. figs (both chopped), 1 C cocoanut, 1 T melted chocolate, 1/2 C sugar, 1 C pecan meats (cut). Put in double boiler and simmer ten minutes, stirring well. Remove from fire and when slightly cool, beat until creamy. Spread on graham or rye bread. --Mrs. Chas. Greenwood.

RIBBON SANDWICHES

Remove all crusts from white and brown loaves. Slice half of each loaf lengthwise into half-inch slices. Butter all slices on both sides, except one white and one brown. Spread each slice with a different sandwich filling such as cream cheese, chopped hard-boiled eggs, Kay, dates and nuts, or stuffed olives and nuts. Alternate dark and light slices when putting together. Press firmly, wrap in a damp towel or waxed paper and place in refrigerator two hours before slicing.

SANDWICH FILLING

1 Cream Cheese
1 small bottle stuffed Olives (chopped)
1/2 C chopped nuts

Mix and spread on thin slices of white bread. For variation, add to this filling 2 hard-boiled eggs (chopped). Moisten with mayonnaise.

CLUB SANDWICH

Toast fresh bread. Spread one slice with butter, add lettuce leaf, crisp bacon and white chicken meat. Add another slice of buttered toast, and on it place sliced tomatoes, covered with mayonnaise dressing. Complete the sandwich with another piece of toast. Serve at once.

NUT AND RAISIN OR DATE FILLING

1 1/2 C seeded raisins or dates
1/2 C chopped nuts
Juice of one-half lemon

Put raisins or dates through food chopper with nuts. Blend with lemon juice. Spread between slices of well buttered graham or white bread.

SANDWICHES-FORTY

3 loaves bread
1/2 lb. butter
1 1/2 C ham, ground fine
3 hard-boiled eggs, chopped
3 T pickles chopped
2/3 C salad dressing
1/2 t salt

Mix all together and spread on well buttered slices of bread.

SANDWICH SPREAD

1 C deviled ham
1/2 C chopped nuts
1/2 C Olive butter or chopped stuffed olives
2 1/2 T salad dressing

Mix all ingredients together and spread on sandwich bread. This will make about 2 1/2 dozen sandwiches. --Blanche Triggs.

SANDWICH FILLING

Ground boiled ham and pickles with salad dressing.

Equal parts of cheese grated and olives cut fine with salad dressing.

Equal parts of nuts cut fine and grated cheese with salad dressing.

--Mrs. Geo. Smith.

TUNA OR SALMON SANDWICHES

1 small can fish
3 sweet pickles
6 stuffed olives
1/2 C walnut meats
Rye or white bread

Put all ingredients through food chopper; mix with salad dressing and spread on thin slices of bread.

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SAUCES

PUDDING SAUCE

1 C sugar
1 T butter

1 egg
1 T flour
1/2 C sweet cream
1/2 C boiling water
1 t vanilla
Nutmeg

Cook until thick. --Mrs. R. F. Wright.

LIQUID PUDDING SAUCE

1 egg
1 C sugar
1 1/2 C boiling water
1 t cornstarch
Butter, size of 1/2 egg

Beat egg and sugar to a froth. Make a thin batter with boiling water and cornstarch and butter. Pour this over egg and sugar just before serving. Beat while mixing. Flavor to taste. --Mrs. Jessie Higgins.

JELLY SAUCE

1/2 C sugar
1 T flour
2 T jelly
Small piece butter

Stir well, add 1 1/4 C boiling water, boil until thick stirring continually. --Elizabeth Kohner.

PUDDING SAUCE

2 eggs
1 C powdered sugar
1 t vanilla
1/2 pt. cream

Beat egg yolks, add powdered sugar, vanilla, cream and lastly the well beaten egg whites. --Mrs. Chas. Greenwood.

CHOCOLATE SAUCE

1 C sugar
1 T cornstarch
2 squares bitter chocolate
1 C boiling water

Boil until it thickens. Good on ice cream. --Laura Mae Grummitt

SAUCE FOR GINGER BREAD

1 C sugar
1 T butter
1/2 C cream or milk
5 T grape juice

Cream sugar and butter, add cream and grape juice and cook until creamy. Flavor with vanilla or nutmeg. Serve on ginger bread.

BROWN SUGAR SAUCE

1 C brown sugar
1/3 C water
1 small T flour
Pinch salt
1 T soft butter

Cook until it thickens. --Mrs. C L. Thomson.

WHITE SAUCE

There are three White Sauces commonly used in cookery, the difference between them being in their thickness. Here are three with definitions as to their uses and the method of making them:

Thin White Sauce
(For use in creaming vegetables)

1 T butter
1 T flour
1/4 t salt
Few grains pepper
1 C milk

Medium Thick White Sauce

(For use in creaming meats, fish, eggs, in making creamed vegetable sauces for meats, and in certain scalloped dishes.)

2 T butter
2 T flour
1/4 salt
Few grains pepper
1 C milk

Thick White Sauce

(For use in binding together croquettes, certain scalloped dishes and fish and meat loaves.)

4 T butter
1/2 C flour
1/4 t salt
1/8 t pepper
1 C milk

All of these sauces are made as follows: Melt butter in a medium sized saucepan, lift it over to edge of range, and stir in flour and seasonings. Return to heat and add milk, a little at a time, stirring with each addition so that flour will take up all of liquid before more is added. Continue in this way until all liquid is in, then bring sauce to boiling point, and let it simmer a moment or two, when it is ready to use.

TOMATO SAUCE

1 pt. strained tomatoes
1 small onion chopped
1/2 t salt
1/4 t pepper
1 T butter

1 T flour
1 clove

Melt butter and mix with flour and cook one minute. Add to tomatoes and seasonings. Let simmer five minutes.

PARSLEY SAUCE

1 T lemon juice
3 T butter
1 T chopped parsley
1/2 t salt

Mix lemon juice with the melted butter and parsley. Then add salt.

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SOUPS

VEGETABLE SOUP

1/2 C carrot
1/2 C turnip
1/2 C celery
1 1/2 C potato
1/2 onion
1 qt. water
5 T butter
1/2 T finely chopped parsley
Salt & pepper

Cut vegetables (except potatoes), and cook 10 minutes, in 4 T butter, stirring constantly. Add potatoes, cover, and cook two minutes. Add water, and boil one hour or until vegetables are soft. Beat with spoon or fork to break vegetables. Add remaining butter and parsley. Season with salt and pepper. --Gyda Finstad.

CREAM OF TOMATO SOUP

1 pt. tomatoes
1/2 C rice

2 t salt
1/3 t pepper
2 t butter
1 t flour
1/3 t soda
1 pt. hot milk

Wash and soak rice one hour. Put tomatoes in a kettle with a pint of cold water and let gradually come to a boil; then add another pint of cold water and when it comes to a boil, add the rice, salt and pepper. Boil until rice is tender or about 45 minutes. Stir in paste made by rubbing together the butter, flour, soda and hot milk. (Add enough milk to make soup about the thickness of heavy cream.) Cook a few minutes and serve hot. --Mrs. H. W. Smith.

TOMATO SOUP

14 qts. tomatoes
14 stalks celery
14 bay leaves
2 lb. onions
6 green peppers
16 T sugar
6 T salt

Boil all ingredients except sugar and salt, and strain. Then season with sugar and salt. Boil and can while hot. --Mabel Andrews.

TOMATO SOUP

1/2 bu. tomatoes
8 onions, med. size
12 stalks celery
3 bay leaves
25 whole cloves

Cook until tender, strain through sieve and add:

4 T salt
10 T sugar
8 T butter
1 t pepper

Stir as for gravy 6 T flour. Add so as to thicken slightly. Cook 15 minutes longer. Seal hot. --Mrs. Herman Brockman.

TOMATO SOUP

14 qts. ripe tomatoes
14 stalks celery
14 sprigs parsley
1 bay leaf
7 small onions
21 cloves
1 green pepper
1 red pepper
3 T salt

Cook thoroughly and strain. Blend.

16 T sugar
14 T flour
14 T butter
4 saltspoons paprika

Add to tomato soup and can while hot. --Mrs. Geo. Smith.

VEGETABLE SOUP

1/2 bu. ripe tomatoes
1/2 doz. ears corn
4 bunches carrots
6 bunches celery
15 large onions
Little parsley
Salt and pepper to taste

Boil one hour and seal hot. This amount makes about twelve quarts. Prepare a soupbone and cook in usual way. Add canned vegetables and serve. --Mrs. Forrest Thomson.

LIMA BEAN SOUP

2 C dried lima beans, washed and picked over. Cover with water and soak over night. In the morning put into kettle with 1 large onion, cut fine. Cook until done, then rub through sieve. Make a thin cream gravy by cooking 1 large T butter, 2 level T flour and 2 C milk in double boiler. Add pepper and salt to taste. Add the bean puree to the cream gravy and bring to the boiling point. Serve while hot.
--Mrs. S. Meaker.

CORN SOUP

1 qt. milk
1 can corn
1 t minced onion
1 rounding T butter
Salt and pepper to taste

Put all together and heat -- don't boil. --Mrs. C. L. Thomson

BEEF TEA

1 lb. lean beef
1 C cold water

Cut beef up into small pieces or put through meat chopper. Put into fruit jar; add water and allow to stand 15 to 20 minutes to draw out the juice. Place on trivet or rack in pan of cold water; heat very slowly for about 2 hours. The water must not boil. Season, strain, cool and remove fat. Beef tea may be served hot or cold.

CREAM OF PEA SOUP

1 C peas
1 C water
1/2 t sugar
2 T flour
2 T butter
2 C milk
1 t salt
1/4 t paprika

Cook peas, water and sugar slowly for fifteen minutes. Strain and rub through strainer. Melt butter, add flour, salt and paprika. Mix and gradually add milk. Boil one minute and add pulp and liquid from the peas. Cook one minute. Serves four.

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VEGETABLES

BAKED BEANS

2 lbs. navy beans
1 lb. salt pork
Brown sugar
1 t mustard
1 t ginger
Salt

Soak beans over night in cold water. In morning parboil, with a little soda in the water, until the outside skin of beans crackle. Drain. Place in bean pot with the salt pork (scored across the top) in the center. Season with the mustard, ginger, brown sugar and salt to taste. Cover with boiling water and bake very slowly for several hours, adding more water as it cooks away. Molasses may be added if desired. --Mrs. Ruby Treptow.

BAKED BEANS

1 lb. navy beans boiled with bacon rind until done
1 t mustard
1 bottle chilli sauce
Sugar to taste
Salt
Pepper
1 small onion, chopped

Place in a pan to bake. Cover top with little patties made out of pork sausage; put in oven, and bake until sausage is done. --Signa E. Nelson.

MINT-GLAZED CARROTS AND PEAS

3 medium sized carrots
1/2 C butter
1/2 C sugar
1 T mint sauce
1 can peas
Salt

Boil carrots in small amount of salted water fifteen minutes. Drain, add butter and sugar. Cook slowly until soft and glazed. Add mint sauce. Heat and drain peas (save liquor for stock). Turn peas on hot serving dish. Surround with carrots. Pour glazing liquor over peas.
--Edna F. Doerschuk

BEETS SUPREME

1 doz. small beets
1/2 C sugar
1/2 T cornstarch
1/2 C vinegar
2 thin slices onions
1 T butter

Boil beets tender; remove skins and cut into cubes or fancy shapes. Make a sauce with sugar, cornstarch and vinegar, stirring constantly. Let boil 5 minutes. Slice into this sauce one or two thin slices of onion, and pour over beets. Let stand for half an hour or longer. When ready to serve, slowly heat, add a generous T of butter and serve piping hot. Especially nice to serve with a chicken or lamb dinner. --Mrs. Smock.

HARVARD BEETS

1/4 C sugar
2 T flour
2 T butter
1/4 C boiling water
1/4 C vinegar
Salt

Boil until thick -- pour over cooked beets. --Mrs. C. L. Thomson.

STUFFED PEPPERS

2 large green sweet peppers
1 small red sweet pepper, chopped fine
1 cream cheese
4 olives, chopped fine
1/2 t salt
other favorite seasonings

Scald peppers five minutes; rinse in cold water. These should first be washed, split down one side, seeds and stem end removed. Fill scalded peppers with mixture of cheese, red pepper, olives and seasonings. Close filled peppers, fasten with skewers or string. Dip in beaten egg and cracker crumbs, sprinkle with melted butter and bake in 400 degree oven about 15 minutes. --Edna F. Doerschuk.

STUFFED GREEN PEPPERS

6 green peppers
1/4 lb. Kraft Amer. cheese

Rub thru grater

1 1/2 C fine bread crumbs
1 T grated onion
2 T butter
Salt & pepper to taste

Cut off thin slice of stem end of peppers, remove seeds. Parboil peppers two minutes, drain, and fill with mixture. Cover tops with cheese. Add a little milk to mixture. Bake in milk about twenty minutes. --Blanche Osborne.

SCALLOPED RICE AND TOMATOES

1 pt cooked rice
1 pt. chopped tomatoes, cooked
1 C grated cheese
Salt, pepper, little sugar

1 t onion juice

Mix all together. Put in buttered casserole. Cover the top with equal parts bread crumbs and grated cheese. Bake in oven about half an hour. --Edith E. Smith.,East Orange, N. J.

LELAND TOMATOES

Wipe four tomatoes, pare and cut in three slices. Sprinkle with salt and pepper, dredge generously with flour, and saute in butter, first on one side and then on the other. Remove to a hot serving dish and pour over them the following sauce:

2 1/2 T butter
2 1/2 T flour
1 C milk
Salt and pepper

Melt butter, add flour and stir until blended; then add milk while stirring constantly. Bring to boiling point and season with salt and pepper. --Mrs. Fred Mordhorst.

SWEET CORN PUDDING

1 can sweet corn
3 eggs, beaten light
3 T melted butter
1/2 C milk
2 T flour
Salt and pepper

Pour mixture in buttered baking dish, and bake in a hot oven three quarters of an hour. --Mrs. F. J. Wagner.

SCALLOPED CABBAGE AND CORN

2 C cooked cabbage
1 C canned corn
1 C cracker crumbs
2 pimentoes

1 egg
1 C milk
2 T shortening
Salt
Pepper

Chop cabbage finely. Season it and corn to taste. Butter and season cracker crumbs. Cut pimento into strips. Beat egg and add milk to it. Into a greased casserole put half the cabbage. Over this spread half the corn and sprinkle half the crumbs over the corn. Lay over the crumbs half the pimento strips. Repeat, pouring the milk mixture over the last layer of corn before putting on the second layer of crumbs. Garnish top with last of pimento. Bake for 20 minutes in oven at 350 degrees, or until nicely browned. --Mrs. F. H. Steele, Kewanee, Ill.

BAKED CORN

1 can corn
1 green pepper, chopped
2 eggs
1/2 pt milk
1 T butter
1 T sugar
1 T cornstarch
Salt and pepper to taste

Bake about twenty minutes. Can be made without green pepper, if desired. --Mrs. W. J. Fendick.

CUSTARD CORN

1 can corn
1/2 C flour
1 C milk
2 eggs, beaten
1 t sugar
Salt and pepper

Pour into buttered pan and drop bits of butter on top. Bake slowly for about one hour, stirring occasionally. --Mrs. Eleanor Suydam.

CORN SOUFFLE

1 T butter
2 T flour
1 C milk
1 can corn
1 1/2 t salt
1/2 t pepper
2 eggs

Melt butter, mix with flour and pour milk on gradually. Bring to boiling point, stirring constantly. Add corn, seasoning, yolks of eggs, well beaten, and stiffly beaten whites. Turn into buttered baking dish and bake in a moderate oven, temperature 325 degrees. Six servings. --Mrs. F. J. Wright

SAUER KRAUT

Grease a casserole. Put in a layer of kraut, core an apple and slice over kraut. Sprinkle 2 T brown sugar over apple, then fill up the casserole with kraut and place pork chops on top, salt, pepper and 1 cup water. Bake 1 1/2 hours. --Florence Lovell.

SAUER KRAUT

Enough sliced cabbage to fill 1 qt jar. Add 1 t salt. Pack very solid in Mason jar. Turn cover on but not too tight Let stand 3 days. Then turn cover on tight and store away until ready to use. --Nellie Ray.

CABBAGE COLD SLAW

Cabbage, shredded
Bacon, cut in small pieces, about 1/2 or 2/3 C
Salt
Pepper
Vinegar

Cut bacon up into small pieces and fry. Then add vinegar to suit taste and pour over cabbage while hot Add a little salt and pepper and mix. --Christina D. Kern.

FILLED SPANISH ONIONS

6 Spanish onions
1 lb. ground pork
1 slice bread soaked in water
A bit of nutmeg
1 egg
Salt to taste

Hollow out the onions. Mix the meat with the other ingredients and fill the onions with this mixture. Place in a large kettle and cover with water. Boil about an hour and a half. Another boiled dinner may be made in the same way by stuffing a cabbage head instead of the onions. --Mrs. Graeff.

AN ALMOST WATERLESS DISH

Cut a small or medium-sized head of cabbage into eight sections, like the sections of an orange, and arrange in the bottom of a casserole, oiled well. Between sections of cabbage place small carrots, new peas, and if you like, new string beans. Add 1 T water, cover tightly and bake in a moderate oven-350 degrees-until the vegetables are tender. After the vegetables have cooked about 30 minutes, place thinly sliced bacon over them. Return to oven and finish baking. --Edith E. Smith, East Orange, N. J.

SOUR CREAM CABBAGE

Shred cabbage, add ice and let stand. chop good sized onion. Drain cabbage and add onion, 1/2 bowl of fresh sour cream, 2 T sugar. Add salt and pepper and about 4 T vinegar. Mix well and pour over cabbage. --Luella Ray.

LADY CABBAGE

Shred cabbage, drop into boiling salt water and boil for five minutes. Drain. In pan place one or two chopped onions, 2 T butter. Add cabbage, sugar, vinegar, salt and pepper to taste. Let simmer about twenty minutes. --Mrs. R. F. Wright.

RED CABBAGE WITH SOUR APPLES

1 head cabbage
2 sour apples

Scald cabbage and pour off the water. Add more water and the apples and cook until tender. Then pour on following dressing:

1 T butter
1 T flour
1 onion.
1/2 C vinegar
Salt and pepper
Sugar to taste

Cook the butter, flour and onion, then add vinegar and seasonings.

POTATO CHIPS

Pare 5 or 6 potatoes. With a sharp knife or potato cutter, cut in very thin slices, crosswise. Soak in cold or ice water 1/2 to 1 hour. Drain. Dry between towels and fry in deep hot Crisco until a delicate brown. It is best to use a fryer with a drain basket. Drain and sprinkle with salt. --Ruby Gorsline.

CANDIED SWEET POTATOES

6 large sweet potatoes
1 C brown sugar
1 T butter
1/2 C water
1 t salt

Wash potatoes; cook in boiling water until tender. Drain and peel

when cool enough to handle. Cut in slices lengthwise, three-fourths of an inch thick. Make syrup by boiling the sugar, butter and water five minutes. Lay in a pan, sprinkle with salt and pour the syrup over them. Cook in a moderate oven until brown, basting frequently.

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USEFUL INFORMATION

CARPET CLEANER

3 cakes white soap (P. & G.)
2 qt soft water
1 box borax
2 oz. glycerine
4 or 5 oz. ammonia

Dissolve the soap in the water after the box of borax has been dissolved in one of the quarts of the water. Add the other ingredients. Let cool. Take (as needed) 1 pt. after cold, and dissolve in 6 qts. warm water. Apply with brush and wipe with rag.
--Mrs. P. G. Osborn.

A teaspoonful of Parowax or pinch of salt added to hot starch will give clothes a beautiful finish and flatirons are kept smooth.

A pad along with ironing board for ironing embroidery and buttons on shirts is a very useful need.

Put a handful of dry oatmeal in water bottle, vinegar cruit or any bottle to be cleaned. Let stand one half hour -- shake well and rinse.

A little salt rubbed on cups will remove tea stains.

When making a belt which must be turned, pin a large safety pin at one end and it will run through like a bodkin and turn the belt quickly.

To freshen silk dresses that have become wrinkled through packing, place dress on a hanger and hang in bathroom (over the tub if possible). fill tub with very hot water close doors and windows so all the steam remains in the room. All wrinkles will disappear in a very few minutes.

To keep sweet cider from fermenting, allow cider to come to a boil, add a small amount of sugar, skim and seal hot. Will keep sweet for several weeks.

A strawberry huller is excellent for removing pin feathers from a fowl.

To remove print from flour sacks wet a bar of laundry soap and rub on the dry sack. Repeat, wetting the soap and rubbing on until the print is covered with a thick layer of soap. Roll the sack up and let set for several hours before washing. When the sack is washed and boiled, it will be as white as any muslin.

Do not blacken your gas stove. Just go over it once in a while with olive oil or cottonseed oil.

When you make jam, rub the bottom of the preserving kettle with a little cooking oil to prevent burning, -- it will not impair the taste of the fruit.

When making dropped cookies, dip the teaspoon into cold milk before putting it into the dough so the mixture will slide off the spoon more easily.

A few drops of vinegar in the water that you mix your piecrust with makes it nice and flaky.

To use up small pieces of soap, put into a small cheese cloth sack and hang in the bath room for cleaning.

Before beating egg whites for meringue, add 1 T cold water for each egg white it makes more.

In placing dishes on ice, place a rubber ring from a fruit jar under the dish. Ring will adhere to both ice and dish.

In making cinnamon rolls, cream the butter, sugar and cinnamon together, then spread on, instead of applying dry ingredients and butter separately. Results are worth the effort.

Moving Day Hint:-If you are packing your household contents, getting ready to move, make an itemized list of the contents of each box and fasten to the top. This is a great timesaver.

Vaseline stains are very difficult to remove. The stained portion should be soaked in kerosene before washing in hot suds. Or, the

spot may be sponged with ether, placing a piece of blotting paper underneath to catch the dissolved vaseline. To give apple or any light-colored jelly a pretty color, use a small amount of red sugar or a few drops of fruit coloring.

Sweeten whipped cream with strained honey instead of sugar. Cream will remain stiff longer.

To measure shortening: -- If 1/2 C is wanted, fill measuring cup 1/2 full of water and add shortening until cup is level full. Pour water off.

Considerable time is saved in making angel food if the sugar and flour are sifted together before putting into cake.

If vegetables burn and stick to the bottom of utensil, try throwing baking powder on it, moisten, and let stand for a while. This will clean utensils better than scouring powder, and not injure them.

To remove ink stains from wood, make a mixture of equal parts of vinegar and linseed oil. Shake well before using, and apply with a soft cloth.

After frying fish, onions or liver, put a little vinegar in the skillet, boil a few minutes, and all odor or taste will be gone.

Dip scissors or knife in hot water when cutting marshmallows and they will not stick.

Invert a tumbler over the salt cellars and salt will not gather moisture in warm weather.

When turning window shades, use (1 inch width) adhesive tape instead of tacks. Cut strip of tape the length of roller, place shade in position on roller and fasten with a strip of tape.

When poaching eggs, use very strong salt water and eggs will not stick to pan or break.

Sprinkle the insides of new rubber gloves with baking soda to make them easier to remove.

Water can be kept from sticking to the windshield of an automobile while driving in the rain by wiping the glass with a cheese cloth bag of cheap tobacco kept in the car for this purpose.

A slice of raw potato will remove dirty marks from a raincoat and mud-stains from dress skirts, children's coats and men's trousers.

Paint the inside of your linen closet deep blue to keep the linens from turning yellow.

When vegetables boil dry and scorch, take lid off and set pan immediately into a pan of cold water. Unless burned too badly, there will be no scorched taste.

When there are grease spots on the rug, rub with baking soda. Let stand half an hour. Then run vacuum cleaner over the spot. It will disappear at once and no harm to the rug. To remove scorched places from flannel, take an onion, cut in half, and rub the cut surface onto the scorched spot.

In order to make cream which has been frozen suitable, for use in hot coffee, etc., beat it with an egg beater or cream whipper.

Cotton tape stretched across the bedroom or kitchen windows and fastened with thumb tacks about 6 or 8 inches above the sill will keep the curtains from blowing against the screens. Tapes may be washed and put up again.

When cooking noodles, rice or spaghetti, add a piece of butter. This keeps it from boiling over.

Always keep the oven of the gas range open after baking until oven is cool. This will prevent it from rusting.

If your extra flat silver is wrapped in paper and placed in an empty rolled oats box, it will keep for months without tarnishing.

Instead of using a spoon, or finger nails, to scrape off burnt food, or food that has hardened on the kettles, a clothes pin will do the work so much better. A spoon or knife will scratch the kettle, but the clothes pin will not.

To shrink and set color well in new material, put the material into a vessel of hot or rather warm water, to which you have added enough alum to make it taste slightly sour. When cooled, rub lightly, rinse and hang up. This is much preferable to salt, vinegar, etc.

If plates are heated before pies are put on them the undercrust will not get soggy. It is the hot pie on a cold plate which produces a sweat and makes the pie soggy.

To prevent hot starch from drying and a crust forming either place cover over the receptacle or pour on 2 tablespoons cold water.

To clean silver heat sour milk, drain off whey and when still hot place flat pieces of silver in it and leave for ten or fifteen minutes.

QUANTITIES FOR SERVING ONE HUNDRED PEOPLE

Per 100

Roast Beef --1 lb. to 3 persons----- 35 lbs.

Roast Veal or Pork --1 lb. to 4 persons-----25 to 30 lbs.

Veal loaf (cold) --1 lb. to 4 persons----- 25 lbs.

Baked Ham (hot) --1 lb. to 4 persons-----25 to 30 lbs.

Chicken Pie --Two 4 lb. chickens to a pie 1 pie
serves 12 persons----- 8 pies

Roast Turkey --15 lbs. to 20 persons----- 75 lbs

Scalloped Potatoes -- 3 qts. to a pan----- 8 pans

Baked Beans --2 1/2 lbs. dry beans,
1 lb. pork for 20 persons----- 5 pans

Cabbage Salad --4 1/2 lbs. cabbage,
1/2 can pimiento for 25 persons----- 18 lbs.
(For 100 persons 1 1/2 qts. dressing, 1 1/2 qts. cream)

Hot Rolls (small) --1 doz. to 6 persons----- 17 doz.

Pies --Cut 6----- 17 pies

Cheese -- 1 lb. to 35 persons----- 3 lbs.

Cakes --Cut 16----- 6 cakes

Ice Cream --1 quart to 6 persons----- 4 gals.

Cream for coffee --1 qt: to 25 persons----- 4 qts.

Coffee --1 lb. to 30 persons-----3 1/2 lbs.

Salted nuts-----3 lbs.

Fruit Cocktail ----- 9 cans Pineapple
----- 1 1/2 doz. grapefruit
----- 1 1/2 doz. oranges
----- 1/2 lb. mints.

Olives ----- 3 qts.

Peas----- 12 cans.

Cranberries for jelly----- 4 qts.

Butter --1 lb. to 32 persons----- 8 lbs.

Loaf Sugar --1 lb. to 25 persons----- 4 lbs.

Oyster Stew --Oysters----- 2 gals.
--Milk----- 16 qts.

One and one-half pounds of butter, softened, will spread 100 slices of sandwich bread.

One quart of cooked, chopped ham mixed with salad dressing will make 75 sandwiches.

Six pounds of uncooked chicken will make one quart of diced meat after boiling. This with one quart of diced celery and salad dressing will make salad to serve twelve persons.

A 15 1/2 pound ham will weigh 7 1/2 pounds when cooked, when chopped it will make 6 1/2 quarts.