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The title is enclosed in a decorative, Art Deco-style frame with ornate scrollwork and columns. The word 'The' is in a cursive script, while 'SHOREWOOD' and 'COOK BOOK' are in a bold, serif font. There are horizontal lines separating 'SHOREWOOD' and 'COOK BOOK'.

The
SHOREWOOD
COOK BOOK

Compiled by

The Ladies' Aid Society of the Luther Memorial Chapel
Shorewood

Copyright 1922, by Mrs. A. R. Munkwitz



The Car of the Golden Chassis

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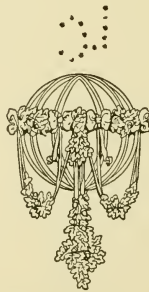
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edge but grieving?
He may live without hope—what is hope but
deceiving?
He may live without love—what is passion
but pining?
But where is the man that can live without
dining?



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NOV 18 '22

Foreword

THE first edition of this book, formerly known as The East Milwaukee Cook Book, was sold in a comparatively short time. Owing to the popularity of the book and the continued demand for the same, the Ladies' Aid Society of Luther Memorial Chapel has felt encouraged to issue a second and enlarged edition, known as The Shorewood Cook Book. It contains a collection of choice and tried recipes contributed by experienced housekeepers, and we bespeak for it the same kind of reception that was accorded its predecessor. Copies may be obtained from any member of the Ladies' Aid Society of Luther Memorial Chapel. The proceeds derived from the sale of this book will be devoted to the new church to be erected in the near future.

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RECIPES

SOUPS AND DUMPLINGS.

Bean Soup.

1 qt. beans	2 lbs. fresh beef
$\frac{1}{4}$ lb. salt pork	2 onions

Soak the beans over night and boil until soft in four or more quarts of water. Cut salt pork and onions fine. Boil two hours, strain and boil for five minutes longer.

Buttermilk Soup.

1 qt. buttermilk	2 eggs
2 T. flour	Nutmeg
Pinch of salt	1 T. sugar
1 T. sugar	

Add the flour (moistened with a little cold water) and the salt to the buttermilk. Put on slow fire, bring to a boil, stirring constantly. Take from fire, add the sugar, yolks of the eggs, and a little grated nutmeg. Beat the whites of eggs, add the sugar. Put on top of soup. Serve hot with toast.

Cream of Tomato Soup.

1 pt. tomato	4 T. butter
1 qt. hot milk	1 slice onion
2 t. salt	4 T. flour

Heat milk and onion, then remove onion. Melt butter, add flour and, when well mixed, add milk gradually. Then cook until slightly thickened. Add strained tomato, season and serve.

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Cream of Celery Soup.

1 T. flour	$\frac{1}{4}$ t. salt
2 T. butter	Spk pepper
1 c. milk	

Wash celery, cut into small pieces, and boil it until it is soft in just enough boiling water to cover it. Press it through a strainer, saving and using the water in which celery was cooked. Scald the milk. Mix the flour with a little cold milk and smoothen out all lumps. Add the flour mixture to the hot milk, stirring constantly. Boil it about five minutes. Add the salt, pepper, and butter. Then add the celery and water.

Mixed Vegetable Soup.

1 qt. stock	$\frac{1}{2}$ c. chopped cabbage
1 qt. boiling water	1 c. strained tomatoes
1 c. chopped onions	1 t. sugar
1 c. chopped carrots	1 t. salt
1 c. chopped celery	1 ssp. pepper
$\frac{1}{2}$ c. chopped turnip	1 T. chopped parsley
$\frac{1}{2}$ c. chopped parsnip	

Use all or as many varieties of vegetables as you wish. If you have only a few, add macaroni, rice or barley, having one-half the amount of vegetables that you have of liquid. Chop all the vegetables fine. Cabbage, cauliflower, parsnip, potatoes or onions should be parboiled five minutes and drained carefully. Fry the onions and carrots, then put all with the water and stock and simmer until tender. Add seasoning and serve without straining. Always add sugar to all mixed vegetable soups.

Oyster Soup.

1 qt. milk	Pepper and salt
1 qt. water	Butter
1 qt. oysters	

Let the milk and water come to a boil. Season with pepper and salt to taste. Look over oysters carefully and add to the mixture. Let them boil up once. Then add a little rolled cracker and butter, the size of an egg. Serve at once.

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Puree of Carrots.

3 large carrots	2 oz. suet
2 qts. cold water	2 T. cornstarch
Good sized onion	½ pt. milk or stock

Scrape and cut the carrots into slices. Cover with the cold water and simmer gently three-fourths of an hour. Put the suet or butter into a frying pan. When hot, add a good sized onion, sliced. Cook until a light brown, and then add the carrots. Press the whole through a fine sieve. Return to the fire and stir in the cornstarch, moistened in a little cold water. Add salt, pepper and the milk or stock. This is a good soup, and very inexpensive.

Rice Soup.

1 small c. rice	2 stalks celery
1 qt. milk	1 qt. stock

Boil the rice in the milk until it will pass very easily through a sieve. Grate the nicely bleached part of the celery and add to the rice. Add to this one quart of stock. Let this boil until the celery is done. Season with a dash of cayenne pepper or a little curry powder, and plenty of salt.

Marrow Balls.

Take butter the size of an egg and the same amount of marrow (or all marrow, if preferred). Stir to a cream and add two well beaten eggs and season with salt, pepper, nutmeg, a few drops of onion juice, and a little chopped parsley. Mix well and add some cracker crumbs. Roll into little balls and drop into boiling soup for about twenty minutes.

Potato Dumplings.

6 large potatoes	1 scant c. flour
2 eggs	2 T. salt
½ c. farina	A pinch grated nutmeg

Boil the potatoes with their jackets the day before. Next day, grate them and add two well beaten eggs, farina, flour, salt and the grated nutmeg. Shape into small balls about the size of an egg and boil in salted water twenty minutes. Use one teaspoon salt to one quart of water. Drain and serve hot. They are good with a cup of toasted cubes of bread added to the potatoes. If onions are desired, serve with finely chopped onions, delicately browned in butter.

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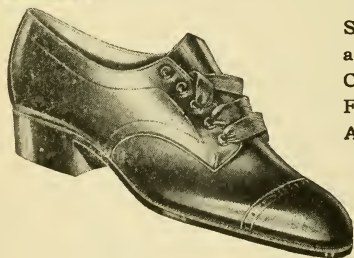
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Rice Dumplings.

2 c. boiled rice	1 T. salt
1 c. riced potatoes	1½ c. flour
2 eggs	

Work all well together, then drop in boiling water. Let boil until they are light.

Schwaben Spaetzle.

1 egg	Pinch of salt
3 T. milk	½ c. sifted flour

Beat the egg with the milk and add the salt and stir into sifted flour. Pour this through a small funnel into soup or salted water. Serve with brown butter and a few bread crumbs in it and use for a garnish for meat.

Tomato Soup With Meat Dumplings.

To 1 can of Campbell's Tomato Soup add 2 to 3 qts. of hot water, some finely chopped onions, parsley, celery, and if liked sliced carrots. Salt to taste. Let boil one-half hour. Meanwhile prepare dumplings. To 1-1½ lbs. chopped beef add 1 beaten egg, 1 finely chopped onion, 1 t. chopped parsley, salt and pepper; add enough flour mixed with ½ t. baking powder to hold mixture together. Drop into boiling soup and boil one-half hour. Serve immediately.

Hungarian Stew.

Put a piece of butter, half the size of an egg, in a kettle and add a sliced onion; let it brown, then put in about 2 pounds of good round steak cut into pieces half an inch square, season with salt, pepper and a pinch of cayenne, dredge well with flour. Let it brown together, then add boiling water a little at a time until meat is tender. The gravy must be a rich brown. Serve with baking powder dumplings.

Baking Powder Dumplings.

3 cups flour	2 t. baking powder
3 eggs	½ t. salt
1 cup milk	

Mix flour, salt and baking powder, and then beat in the eggs and milk to smooth paste. Put in boiling water or soups and boil about 15 minutes. Serve immediately. These dumplings are very light and if let stand any length of time will get soggy.

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Codfish Balls.

4 c. mashed potatoes	2 well beaten eggs
3 c. boiled codfish	Butter

Mince codfish fine and add butter. Mix well and add the well beaten eggs, beating all together. Drop by spoonfuls into hot lard and fry like doughnuts.

Clam Chowder.

50 clams (soft or long clams best)	6 Boston crackers
7 or 8 potatoes	½ lb. fat salt pork
1 can tomatoes	Salt
2 medium-sized onions	Cayenne pepper
1 T. flour	2 T. butter
Minced parsley to taste	2 qts. cold water

Cut pork into bits and fry it in soup kettle, add sliced onions and cook also, then put in tomatoes, potatoes, sliced and parboiled and cook two hours over a moderate burner. Chop clams, split crackers in a cup of milk. At the end of two hours, put clams and crackers into pot, season and boil one-half hour. Stir in the creamed butter and flour and bring to a fast boil before turning out.

Deviled Sardines.

Cut some neat fingers of bread and fry them a golden brown. Drain them well and sprinkle rather thickly with grated cheese and cayenne pepper. Heat the sardines by putting them into the oven, well covered with oil and dusted with black and cayenne pepper, and a little salt. When thoroughly hot, place a sardine on each finger of bread. Squeeze a little lemon juice on each and serve hot.

Escalloped Oysters.

2 c. rolled crackers	1 qt. oysters
1 c. melted butter	Pepper and salt
1 c. boiling water	1 c. milk

Pour the melted butter over the crackers. Alternate a layer of oysters and a layer of crackers until all is used. Season with pepper and salt. Moisten with milk and boiling water.

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Fish Chowder.

Cut three or four slices of salt pork into strips and fry them in an iron kettle; skim out the pork, leaving the fat. Put into the kettle alternate layers of fresh cod, slices of potato and onions, fried pork, and Boston hand crackers, split. Season the layers with salt and pepper. Cover the whole with boiling water, or water and milk. Boil slowly about one hour.

Fried Oysters.

Choose large oysters, drain them on a cloth and dip into beaten eggs. Roll in fine cracker dust and fry until brown in hot butter. Season with salt and pepper. Some prefer part lard for frying. Serve very hot.

Oyster Croquettes.

$\frac{1}{2}$ pt. raw oysters	3 T. cracker crumbs
$\frac{1}{2}$ pt. cooked veal	2 egg yolks
1 heaping T. butter	

Chop the oysters and veal very fine. Soak the crackers in the oyster liquid and mix all together in shape. Dip into beaten egg. Roll in cracker crumbs and fry in hot lard.

Pickled Oysters.

Put your oysters into a kettle. If they have not sufficient liquid, add some water, and boil them until they are done. Take out the oysters and throw them into cold water. Strain the liquid and put back into the kettle. Add vinegar and salt to taste. Sprinkle the oysters with allspice, cloves, mace and whole pepper. Pour the liquid over them and cover until cold.

Salmon Sandwich.

1 can salmon	Vinegar
1 T. horse-radish	Parsley, cut fine
Mustard, prepared	Salt

To one can salmon add the other ingredients. Mix thoroughly. Spread wheat bread with butter and lettuce leaf and apply above mixture.

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Salmon Loaf—No. 1.

1 can salmon	1 c. bread crumbs
1 T. chopped parsley	3 eggs
3 T. melted butter	½ t. salt

Grease the mold and steam one hour. Make a cream sauce and add all salmon juice. Flavor with catsup and lemon juice. Very good served with potato chips.

Salmon Loaf—No. 2.

1 can salmon	4 T. melted butter
3 eggs, beaten light	½ c. cracker or bread crumbs

Mix the salmon, eggs, butter, and cracker or bread crumbs to a smooth paste. Steam one hour and serve with the following sauce:

Sauce.

1 small T. flour	1 T. butter
½ c. sweet milk	2 T. catsup
Pepper and salt to taste	1 egg (well beaten)

Thicken milk with the flour and add the butter, catsup, pepper, and salt. Just before taking up, add the well beaten egg, boil a minute, and pour over loaf.

Baked Fish (Very Good).

Sprinkle the fish with salt and fill with stuffing, sew and skewer the edges together. Cut gashes on each side across the fish, and put strips of salt pork or bacon into them. Or put pork below and on top of fish. Grease the baking sheet and place the fish on it, dredge with flour, salt and pepper, put the sheet into a baking pan with pieces of pork fat under the fish. Baste every 10 minutes. Bake a 1 lb. fish one-half hour. May be served with a sauce or with filled baked tomatoes.

Stuffing for Baked Fish.

1 c. fine bread or cracker crumbs	2 t. chopped pickles
1 t. chopped onion or juice	¼ t. pepper
½ t. salt	1 t. lemon juice
½ t. chopped parsley	¼ cup melted butter

Milk or water to moisten. Mix the ingredients thoroughly. Use enough liquid to make the stuffing stick together.

H. W. BUEMMING, A. I. A.

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Salmon Timbales.

1½ lb. salmon, cooked	3 t. salt
1 pt. cream	½ t. pepper
1 c. stale bread	Nutmeg or mace
¾ c. butter	4 eggs
½ c. mushrooms	

For a quart mould or a dozen small moulds use one and one-half pounds of salmon. Cook salmon and let cool. Free from bones and skin. Canned salmon may also be used. Put bread and cream together and cook until smooth. Chop, pound and sift the salmon and add the seasoning. Mix all ingredients, except the eggs, and let cool. Then add the beaten eggs. Pour the mixture into small moulds or cups and set them into a pan containing hot water and bake thirty minutes. Turn them out on a hot platter, put a sprig of parsley in the center of each and pour about them cream or Bechamel sauce.

Shrimps in Tomato Cases.

1½ c. shrimp	1 c. soft bread crumbs
6 medium sized tomatoes	¼ c. cream
2 T. butter	Salt
2 slices onion	Paprika

Break shrimp into small pieces. Prepare tomatoes, by cutting in halves, removing the pulp, and inverting on a sieve to drain. Melt butter in a sauce pan, add onion slices and brown them slightly, then remove and add tomato pulp. Cook this until reduced to one-half, and add the bread crumbs. When thoroughly mixed remove from fire and add cream, the shrimps and a good seasoning of salt and paprika. Fill the tomatoes, cover with buttered crumbs and bake quickly until browned. Serve either on lettuce or rounds of bread sauted in butter.

Baked Fish with Tomato Sauce.

Place the fish in the dripping pan with salt, pepper, small lumps of butter, and three tablespoons of tomato catsup (or strained canned tomatoes) poured over the top. Just before baking, add a little boiling water, baste frequently while baking. A four pound fish must bake one hour. When tender and nicely browned, remove carefully to a warm platter and make the following sauce:

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Tomato Sauce.

Add to the boiling water in the dripping pan enough water to make the required quantity of sauce. With a four pound fish you will have almost enough to fill an ordinary sized gravy boat. Thicken with flour stirred smooth with water to thin gravy, and add two tablespoons of strained canned tomatoes, two tablespoons tomato catsup, one of Worcestershire sauce, the juice of half a lemon, and salt and pepper to taste. The canned tomatoes may be omitted by adding more catsup. Cook several minutes, stirring constantly and serve very hot.

Turbot.

White fish	Bunch of parsley
1 qt. milk	Little nutmeg
$\frac{1}{4}$ lb. flour	1 t. salt
5 small onions	$\frac{1}{4}$ c. butter
$\frac{1}{4}$ t. white pepper	2 egg yolks
Sprig of thyme	

Steam a white fish, five pounds or less. Pick out all bones and season lightly with pepper and salt. Mix the milk, flour, finely chopped onions, thyme, parsley, nutmeg, salt and white pepper and put over a quick fire until it becomes a thick paste. Take from fire and stir in butter and yolks of eggs and mix well together. Pass through a sieve. Put some of the strained sauce into a baking dish, then a layer of fish and another of sauce, and so on, until fish and sauce are used up. Pour sauce on top and sprinkle lightly with bread crumbs and grated cheese. Bake one-half hour.

Halibut Au Gratin.

Cut 2 lbs. of halibut into fillets, cover with $\frac{1}{2}$ c. buttered bread crumbs and 1 c. milk. Bake 30 minutes.

Sauce.

Melt 2 T. butter and 2 T. flour, $\frac{1}{2}$ t. salt, a dash of paprika. Stir until smooth, add 2 c. milk and cook 5 minutes. Add 1 c. of grated cheese and when melted add 1 egg slightly beaten and $\frac{1}{2}$ t. Worcestershire sauce.

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MEATS.

Baked Ham with Sherry Wine.

Spread a slice of raw, smoked ham one-half inch thick, on both sides with dry mustard, cover with one-fourth cup brown sugar. Put into baking dish, add Sherry wine one-half inch deep. Bake about one hour and baste from time to time with a little water.

Baked Hash.

Cut up small, any kind of cold, fresh meat. Add to it, about one-third the quantity of bread crumbs, with a lump of butter, cut up, a little chopped onion, pepper and salt. Mix well and put in a baking dish. Cover with milk and let it soak until the bread is perfectly soft. Stir well together and bake. If you have gravy on hand, it will answer as well as butter, in preparing this appetizing breakfast dish.

Beef Tongue a La Jardiniere.

Boil a fresh beef's tongue one hour. Skin and lay in your roaster, upon a layer of vegetables, cut in dices—carrots, turnips, celery, potatoes, peas, beans, and if you can get them, button onions and small round tomatoes. Pour over the above some of the water in which the tongue was boiled; cover and cook slowly two hours, if tongue is large. Remove the tongue, keeping it closely covered and hot, while you take out the vegetables with a skimmer. Thicken the gravy with browned flour. Place tongue on dish, arrange the vegetables about it, and pour some of the gravy over all, serving the rest in a sauce-boat.

Casserole Roast.

3 or 4 lb. rump of beef	1 c. onions
1 slice salt pork	1 c. celery
1 c. carrots	A few pepper corns
1 c. turnips	2 c. water or stock

Fry out the pork, brown the meat on both sides in the fat. Cut the vegetables in small pieces. Place meat into casserole with the vegetables around it, pour on the water, cover and cook three hours.

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Caviar Bouchees.

While there is no caviar that is not salted, the best varieties contain much less than the cheaper. Best of all varieties is the Malossel, which means in Russian, little salt. As it is so delicate, it is put up in tin boxes and kept in cold storage. In Russia, it is served with chopped onions or parsley and a bit of lemon as an appetizer. Here there are variations in its service, one of the nicest ways being the following: Spread fried circles or fingers of bread with a thin layer of caviar. In the center place a large olive with the stone removed and the cavity filled with minced red peppers. Hold olive in place with a few drops of mayonnaise dressing and put tiny dots of same about border.

Chicken a La Mode de Bresse.

2 small chickens, cut in pieces	
2 T. butter	1 pt. thick cream
1 onion	2 egg yolks
Salt	1 small can mushrooms
Pepper	Parsley
1 c. bouillon	

Put the chickens and butter into a saucepan and cook until browned. Add the bouillon, onion and parsley, and season well. Let cook for one hour. A quarter of an hour before serving, take out the parsley and onion and add the mushrooms. After the mushrooms have cooked for ten minutes, put in the cream and allow it to heat without boiling. Thicken with the yolks of eggs beaten up, stirring them in slowly. Serve on toast. If desired, add a little lemon juice or slice of a lemon. This is enough for eight persons.

Creamed Chicken.

3 4½-lb. chickens	1 can mushrooms
2 sweet breads	3 qt. cream or milk
12 T. butter	15 T. flour

Boil chickens and sweet bread. When cold, cut up as for salad. Melt butter and flour together and pour hot cream over this. Stir until it thickens. Flavor with a little grated onion and a very little nutmeg. Season highly with black and red pepper and salt. Put a layer of prepared chicken in a baking dish, then a layer of dressing and so on, until the dish is filled. Then cover with bread crumbs and a few pieces of butter. Bake fifteen or twenty minutes. This will serve twenty-five people.

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Chili Con Carne.

1 lb. chopped beef	1 can tomatoes
2 good sized onions	1 can kidney beans
Pepper	Celery
1 t. Chili powder	Salt

Brown the onions in butter. Add the beef and a little water. Then add the tomatoes, kidney beans, celery, salt, pepper, and chili powder.

Chili Con Carne.

1 lb. beef, mostly lean	1 pt. red kidney beans
1 c. sifted pulp of sweet red peppers	1 clove Garlic

Cut the beef into one-half inch cubes and broil until brown on all sides. Add the pulp of sweet peppers, which have been boiled until soft, in water enough to float them. Remove skin and seeds before sifting. Add the clove, the beans and the garlic, crushed with a fork. The best results are obtained by using dried beans, which have been soaked in cold water for a day or more and allowed to simmer in clear water until tender. The canned beans may be used if more convenient. Cover closely and simmer until meat begins to fall apart. Serve with corn bread, baked crisp in very thin sheets.

Chicken Saute a La Bordelaise.

2 small chickens	3 onions
16 small potatoes	$\frac{1}{4}$ lb. butter
6 medium-sized artichokes	1 pt. bouillon
6 carrots	1 small piece garlic
Pepper	Parsley
	Salt

Cut chickens into pieces and brown in two-thirds of the butter. Rub the sides of the pot, or casserole, with the garlic. Pare the potatoes and cook them slowly in the rest of the butter. Prepare the artichokes by letting them cook twenty minutes in boiling water with a little salt. Drain off the water, add a large piece of butter and let them simmer until served. Boil carrots until soft. Cut the onions into slices, soak in a little milk, roll in flour, and fry so that each piece will be separate. Wash the parsley and dry, then dip into boiling lard until crisp. Place the pieces of chicken on a platter garnished with the vegetables and serve gravy separately.

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MILWAUKEE

Chicken Pie.

Cook the chicken until quite tender. Add plenty of butter, salt and pepper. Make a good, rich crust of baking powder biscuit dough, and line the sides of a pudding dish with this crust. Place the chicken into this with at least one quart of liquid in which it was boiled. Cover with crust and bake. When done, cut a round hole in the center of crust and remove the piece. Pour in balance of gravy, which is thickened with a little flour dissolved in a little cold water, and return crust. It is then ready for the table.

Chop Suey—No. 1.

2 large onions	1½ lb. chopped meat
1 heaping T. drippings	1 qt. tomato sauce

Fry the onions in the drippings. Add the chopped meat (veal, pork and beef). Simmer ten minutes. Parboil in salt water noodles made of two eggs. Add these to the meat. Pour over this the tomato sauce. Season to taste. Allow to simmer one-half hour. Then place in baking dish and bake one-half hour.

Chop Suey—No. 2.

1 lb. round steak	Onions
1 c. cooked rice	Pepper
1 c. cooked macaroni	Salt
2 c. strained tomatoes	

Grind the steak in a meat grinder and brown in frying pan. Add the tomato sauce, then rice and macaroni. The amount of onions used depends on one's tastes. Season and serve hot.

Goulash.

Use one pound chopped beef. Brown six small onions in butter. Add a bunch of English celery and boil one can tomatoes with this mixture. Make noodles out of one egg, boil in salt water and drain. Add this to first mixture with salt and cayenne pepper to taste. Then bake for one-half hour. Baked or escalloped potatoes go very nicely with this.

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Filled Cabbage.

1 head cabbage ½ lb. pork, chopped
 1 lb. round steak, chopped Seasoning for meat

Boil cabbage in salt water for one-half hour. When cool, put in double boiler one layer boiled cabbage and one layer chopped meat until boiler is filled, having last layer of cabbage. Boil about three hours. When ready to serve put on platter, pour over following sauce and garnish with parsley:

Sauce.

Butter, size of walnut 1 c. water that cabbage was
 1 T. flour boiled in
 1 c. clear water

Brown the butter, add the flour and the water. Boil until it thickens. When serving, cut same as cake.

Ham and Noodles.

Chop ham fine. Make layers in dish alternating with boiled noodles. Cover with the following: 1 pt. milk, three eggs, salt and pepper, lemon juice. Bake in oven one hour.

Ham Mousse.

2 c. cold boiled ham ¼ c. cold water
 2 t. prepared mustard ¼ c. boiling water
 Few grains cayenne ½ c. heavy cream
 1 T. granulated gelatine

Chop boiled ham fine with the mustard and cayenne. Soak the gelatine in cold water three minutes, then dissolve in the boiling water and add to the ham. When well mixed, add cream, beaten stiff. Turn into mold, chill and garnish with asparagus and pimento. Serve with mayonnaise dressing.

Hasenpfeffer.

Use either rabbit or beef. Put the meat in a stone jar and cover with a mixture made of equal parts of vinegar and water. Add to this one small onion, salt, pepper-corns, cloves and one bay leaf. Let the meat remain in this brine for two or three days. Then remove and brown in butter. Turn it often and add gradually some of the liquid. When done, add a cup of rich sour cream and three or four ginger snaps to the gravy and serve hot.

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Reed and Oregon Streets

Jellied Veal Tongue.

½ doz. veal tongues	Salt
Vinegar	Whole pepper
Onion	Cloves
1/3 bay leaf	

Wash the veal tongues and boil in enough water to cover. Add one-third as much vinegar as water, an onion, bay leaf, salt, whole pepper and cloves. When tender remove tongues and strain liquid through cheese cloth wrung in cold water. This will remove grease and spices. When tongue is cold enough to handle, skin same and cut once lengthwise. Arrange in a bowl and add the strained liquid and set aside for one day to form a solid jelly.

Meat Cakes.

Use cold meat, chopped and seasoned with salt and pepper. Put a spoonful of egg batter on the griddle. On this put a spoonful of chopped meat. Cover with batter. When browned on one side, turn and brown on other. Serve hot.

Rechauffe.

Chop two kinds of any kind of cold meat, very fine, and stir in one-half teaspoon of mustard, a cup of milk, a little flour, butter the size of a walnut, pepper and salt. Put in pan and keep stirring until it boils, being careful not to burn it. Spread over triangular half slices of toasted bread.

Sweet-sour Tongue.

Boil fresh beef tongue three to four hours with a few pepper corns, bay leaves, onions, and salt. When done lay in cold water ten to fifteen minutes. Remove skin and cut in thin slices. Strain stock and thicken with flour. Add four to five ginger snaps dissolved in one-half cup vinegar, one-fourth teaspoon ground cloves, one-fourth teaspoon cinnamon, salt and pepper to taste. Add sliced tongue to gravy, let come to a boil and remove from fire. Raisins and blanched almonds may be added to gravy when serving, if desired.

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Bake your cake with Eggs. Good things to eat taste best when made with Eggs.

**MILWAUKEE BUTTER, CHEESE
AND EGG EXCHANGE**

85 DETROIT ST. (Mayer Bldg.)

Veal Croquettes.

2 oz. butter	2 c. cold, finely cut veal
1 onion	Thyme
Nutmeg	Parsley
Rind of a lemon	Salt and pepper
1 well beaten egg	3 T. cream

Put butter into a sauce pan. Mince and fry the onion and the veal. Soak a slice of bread in water and squeeze dry and add thyme, chopped parsley, nutmeg, rind of the lemon, salt and pepper. When heated, take from fire and add the cream and the well beaten egg. Mix thoroughly and set away to cool. When cool make into little rolls and dip in beaten egg. Fry in boiling fat.

Veal Loaf.

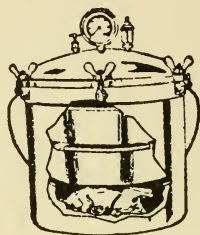
3 lb. veal	1 c. rolled crackers
$\frac{3}{4}$ lb. salt pork	3 eggs
Sage	Pepper

Bake in a loaf three hours in a slow oven.

Saure Klops.

1 lb. chopped pork	2 eggs
1 c. bread crumbs (scant)	3 medium sized onions

To 3 c. of boiling water add 2 sliced onions, 3 kernels of allspice, salt to taste. Mix pork, one chopped onion, bread crumbs and eggs, season to taste. Form into balls and drop into the boiling water, boil 15 minutes. Take out meat balls and add to the water a paste of 2 T. flour mixed with vinegar or lemon juice, 1 t. sugar and 1 T. butter. Let boil, take from fire, and slowly add the yolk of 1 egg, beaten. Chopped dill adds to the flavor.



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Cooks a complete meal of meat, vegetable and desserts all at one time over **one burner**, in 30 minutes, and the flavors will not blend.

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Saves money on fuel, grocery and meat bills. Lasts a lifetime when properly cared for.

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Gimbel Brothers

VEGETABLES.

Baked Pork and Beans.

Soak one quart of beans in cold water over night. In the morning, put them in fresh, cold water and simmer until soft enough to pierce with a pin, being careful not to let them boil until they burst. If you wish, boil one onion with them. When soft, turn them into a colander and pour cold water through them. Place them in a bean pot. Pour boiling water over one-fourth pound of salt pork, half fat and half lean. Scrape the rind until white. Cut the rind in one-half inch strips and bury the pork in the beans, leaving only the rind exposed. Mix one teaspoon salt, one teaspoon mustard, and one-fourth cup molasses in a cup. Fill the cup with hot water and when well mixed, pour this over the beans. Add enough more water to cover the beans. Keep covered with water until the last hour, and then lift the pork to the surface and let it become crisp. Bake eight hours in a moderate oven.

Baked Mashed Potatoes.

2 c. mashed potatoes (cold)	1 c. milk or cream
2 T. melted butter	Salt
2 eggs	Pepper

Stir butter well with potatoes, add eggs, beaten stiff, then cream. Season to taste. Beat mixture well, place in greased pudding dish and bake in quick oven until brown. Serve hot.

Escalloped Potatoes.

1 qt. cold, boiled potatoes	$\frac{1}{2}$ c. bread crumbs
1 pt. thick cream sauce	Salt and pepper

Slice the potatoes into thin slices. Butter a dish and put in alternate layers of sauce and potatoes, seasoning potatoes with salt and pepper. Cover last layer of same with bread crumbs. Dot with butter and bake twenty minutes.

Escalloped Onions.

Use cold boiled onions. Put into a buttered baking dish a layer of onions, salt, pepper, bread crumbs, and pieces of butter, and so on until the dish is filled. Pour over all a little cream or milk, and bake twenty minutes.

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Fried Tomatoes.

Pare tomatoes that are not too ripe. Slice them rather thick and dip them into bread crumbs. Fry in butter until richly browned. Sprinkle with a little salt. They are delicious.

Italian Macaroni.

1 lb. beef	3 or 4 cloves
2 stalks celery	Salt
Sprig of parsley	$\frac{1}{2}$ or 1 lb. spaghetti or
Carrot	macaroni

Use of the round of the beef, or any part good for stews. Boil all ingredients, except the macaroni, three or four hours, with only enough water to stew down to a rich gravy. An hour before serving, boil the macaroni in plenty of water and salt. When done, drain and put on a platter and dress with the strained gravy. Serve with the meat.

Macaroni.

$\frac{1}{4}$ lb. macaroni	1 T. butter
3 pt. boiling water	1 T. flour
$1\frac{1}{2}$ c. hot milk	1 t. salt
$\frac{2}{3}$ c. cracker crumbs	1 c. melted butter

Break the macaroni into three-inch pieces and put into the boiling water. Boil twenty minutes, or until soft. Drain in a colander and pour cold water through it to prevent sticking. Cut into inch pieces. Put into a baking dish and cover with a white sauce made with the hot milk, butter and flour. Add the salt. Mix one cup melted butter with the cracker crumbs and sprinkle over top. Bake to a light brown.

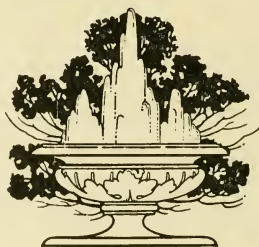
Noodle Pancake.

For one soup-plateful boiled noodles, take one egg and two tablespoons milk. Mix all well, and add a little flour. Fry in plenty of butter until light brown on both sides. Turn it on a cover. Serve with sugar and cinnamon.

Louis Dobbartz Co.

Wholesale Grocers and
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276-280 Broadway
Milwaukee, Wis.



Stuffed Celery.

Wash crisp stalks of celery. Dry and fill with cream cheese mixed with mayonnaise dressing to the consistency of cottage cheese. Add finely chopped green peppers and fill the grooves with it. Add a few grains of cayenne, if desired. Small pieces of pimento on top are pretty. Serve with soup.

Spanish Rice.

1 c. washed rice	$\frac{1}{4}$ c. butter
8 c. boiling, salted water	1 small can tomatoes
Salt	1 small green pepper
Paprika	

Drop rice gradually into the boiling, salted water. Boil one-half hour or until tender. Add the butter, tomatoes and the green pepper, chopped fine. Season well with salt and paprika and bake in buttered pudding dish one-half hour.

Baked Stuffed Tomatoes.

Take ripe, firm tomatoes, cut off top, take out inside pulp, Drain off most of juice. Take finely rolled bread crumbs and mix well with pulp, 1 beaten egg, 1 T. chopped parsley, 2 T. chopped table celery, 1 chopped onion, salt and pepper, a little sugar. Mix ingredients well and fill up tomatoes. Place small piece of butter on each and bake one-half hour, or until tender. Very good with baked fish.



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GRIDLEY
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SALADS.

Apple Salad.

1 qt. finely cut apples.	$\frac{3}{4}$ c. French dressing
1 pt. water-cress	6 stuffed olives
1 Neufchatel cheese	

The water-cress is picked from the stems and mixed with the apples and placed in a salad bowl lined with shredded lettuce. Rub the cheese through a strainer or a fruit press. Spread over the top, and serve with the French dressing or mayonnaise. Garnish with stuffed olives, cut into three rings each.

A Good Salad.

1 can peas	1 c. meat (veal or chicken preferred)
1 c. chopped table celery	
1 c. nuts (chopped walnuts best)	

Mix with French or boiled dressing. Very nice served on three slices of tomatoes and decorated with parsley and sliced green peppers.

A Good Salad.

Cook 4 eggs until hard, chop fine; add chopped celery and a can of small peas and a little finely chopped green pepper. Serve with boiled dressing on lettuce or endive. French dressing may be added if desired.

American Chop Suey.

Take one package of spaghetti and boil in salt water until tender. One pound of chopped beef browned with a little grated onion. Two cups of tomatoes. Let them come to boiling point with one teaspoon of allspice. One can of tomato soup. Mix these together with red pepper to season. Bake in moderate oven for two hours, increasing heat to brown.

Bean Salad.

Boil beans in salt water till tender, and drain. Now add weak vinegar, pepper and salt, if necessary, and finely chopped onion. Lastly, add bacon drippings. If more vinegar or salt is required, it may be added to suit one's taste. Serve hot.



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MILWAUKEE

“The Bank That Excels—West Water and Wells”

Banana and Apple Salad.

4 bananas ½ c. French dressing
 5 apples 5 c. shredded lettuce
 ¾ c. peanut butter.

Line a bowl with lettuce. Slice bananas and apples and mix. Put on lettuce. Mix peanut butter with the dressing and pour over all.

Beet Salad.

2 c. chopped, boiled beets 1 c. chopped celery
 Mix with mayonnaise.

Cabbage Salad.

Shred small head of cabbage and add one onion cut fine. Add pepper and salt to taste, also half teaspoon of sugar. Now take ½ cupful equal parts vinegar and water and about three tablespoons bacon drippings. Let boil and pour hot over the cabbage. Mix well and serve immediately.

Cherry Salad.

1 lb. black cherries ¾ c mayonnaise or French
 10 almonds dressing
Hearts of lettuce

First wash and pit the cherries. Blanch and cut the almonds into four pieces while they are warm. Insert a piece of the almond where the stone of the cherry was. Serve on the lettuce. Cover with the dressing. White or black cherries may be used and they may be filled with seeded raisins, if so desired.

Chicken Salad.

2 c. cold chicken Pepper
 1½ c. finely chopped celery 1 c. mayonnaise dressing
 1 t. salt

Cut the cold chicken into small squares and mix with the celery, salt, pepper, and half of the dressing. Serve on shredded lettuce with the rest of the mayonnaise dressing on top. This salad may be garnished with hard-boiled eggs, cut into six pieces, or with sliced olives, capers or chopped parsley.

Celery Salad.

Boil a celery root until tender. When cold peel and cut into cubes. Cut four hard-boiled eggs into cubes and mix with mayonnaise.

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CONCORDIA
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 OF MILWAUKEE

INCORPORATED 1870

Cash Capital	\$ 750,000.00
Re-insurance Reserve	2,692,304.24
Reserve for Outstanding Losses..	378,099.62
Reserve for all other Liabilities..	100,000.00
Net Surplus	790,182.67
Total Assets	<u>\$4,710,586.53</u>
Surplus to Policyholders.....	<u>\$1,540,182.67</u>

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GEO. P. MAYER, Vice-President.

FRANK DAMKOEHLER, Secretary

HERMAN AMBOS, Ass't Secretary

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Agency Superintendents: H. W. ASHBY, A. C. MEEKER.

Cottage-Cheese Salad.

1 lb. cottage cheese	6 stuffed olives
2½ T. finely cut chives	½ c. dressing
2 T. pepper or parsley	3½ c. shredded lettuce
1 t. salt	

Mix the cheese, chives, peppers and salt together. If too dry, add cream. Mash until smooth. Line a bowl with the lettuce and pile the cheese in center. Add the olives, cut into rings, and sprinkle with parsley and paprika.

Cucumber Salad.

Peel and slice cucumbers. Add good handful salt and also water to just about cover. Let stand several hours. Drain and squeeze out the salt water well from the cucumbers. Add equal parts vinegar and water to just cover, onion cut fine, a little sugar, more salt if necessary, and season well with pepper.

Daisy Salad.

4 hard-boiled eggs	1½ c. shredded lettuce leaves
½ c. French dressing	or water-cress

Cut the eggs into halves the long way and remove the yolks. Mash the yolks through a strainer and cut the whites into narrow strips. Put a little lettuce on each place, place about a teaspoonful of the yellow right in the center and arrange the pieces of white around the yellow so as to make it look like a daisy. Serve with French dressing.

Lettuce Salad.

5 T. ham or bacon fat	3 t. onion
2 T. vinegar	1 t. sugar
1 t. salt	Pepper
1 head lettuce	

Wash the lettuce leaves and lay in cold water. Cook the ham or bacon fat and onion for three minutes. Add the vinegar, salt, pepper, sugar and two tablespoons of cold water. Drain and shake the lettuce, put into a bowl, and pour over the hot dressing. Serve at once.

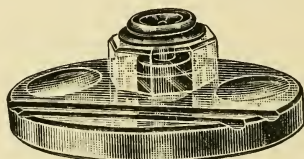
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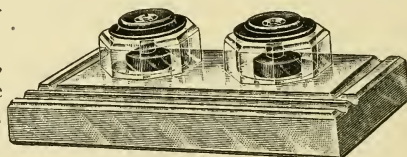
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Dept. "C", Stroh Bldg., Milwaukee, Wis., U. S. A.

Fish Salad, Jellied Tomato Border.

Canned fish or cold, boiled	1 T. onion juice
halibut or haddock	2 T. finely chopped parsley
1 c. cold rice	3 c. lettuce
1 c. cut celery	Peppers or olives
1 c. mayonnaise	

Mix the rice, celery, half the mayonnaise and the onion juice together. Place fish on lettuce leaf with rest of mayonnaise. Garnish with tomato jelly cubes, parsley, peppers or olives.

Horse-Radish Salad.

3½ c. cold, diced beets	½ c. French dressing
1 c. cut onions	½ c. chopped, sweet pickles
½ c. strong, grated horse-radish	Shredded lettuce

Line a bowl with the lettuce. Cover with the beets. Mix the onion, horse-radish and French dressing and put two tablespoons in the center and the rest around the edge of the beets. Sprinkle with the chopped sweet pickles. Serve with cold meat.

Marquise Salad.

2 firm tomatoes	2¼ T. olive oil
¾ c. cut onion	Lettuce leaves
½ c. cut parsley	French dressing

Wash and pare the tomatoes and cut into halves. Mix the onion, parsley and olive oil together and let stand for two hours. To serve, line a bowl with lettuce, place the tomatoes and one tablespoonful onion and parsley mixture on each. Pour over French dressing. Serve very cold.

Neufchatel-Cheese Salad.

1 Neufchatel cheese	3 T. tart jelly
2 c. shredded lettuce	Salt
French dressing	Paprika

Line a bowl with lettuce. Press the cheese through a wire strainer over the lettuce, or mix the cheese with seasoning and a little top milk into small balls, sprinkle with paprika, and garnish with small pieces of jelly. Serve with French dressing in a separate dish.

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Peet Bros. Mfg. Company

KANSAS CITY

SAN FRANCISCO

Pineapple Salad.

A slice of pineapple on a lettuce leaf with one-fourth of a banana cut lengthwise. One strip of pimento put over crosswise. Then a spoon of mayonnaise dressing. Sprinkle with chopped walnuts.

A Good Mexican Dish—Postre de Manzanas:

Take a goodly portion of Roquefort cheese and about one-third as much butter, and rub them together until they are thoroughly mixed; then add a dessert spoon of French cognac or just enough to moisten the mixture. Peel russet apples, core and slice the round way, rather thick, and over each slice spread the cheese. Serve with black coffee.

Potato and Celery Salad.

1 qt. boiled potatoes, diced	2½ T. vinegar
1 c. finely cut celery	1 t. salt
½ c. cut onion	Spk. pepper
3 T. finely cut parsley	1½ c. boiled dressing
2 c. shredded lettuce	

Put all the ingredients into a bowl, except the lettuce and the boiled dressing. Mix well. Line a salad bowl or a chop plate with the lettuce. Pile the salad in the center, cover with the dressing and sprinkle with one tablespoonful of parsley. A hard-boiled egg may be added, chopping the white fine and sprinkling it around the edge of the salad, and rubbing the yolk through a wire strainer. This makes a very tasty salad.

Prune Salad.

2 doz. large prunes	½ c. mayonnaise or French dressing
1 Neufchatel cheese	
1½ T. peanut butter	½ t. salt
	Shredded lettuce

Wash the prunes and let stand in cold water all night. Heat up, cool and dry on tissue toweling. Mix the cheese, peanut butter and salt, and if too dry to form into balls, add cold milk, and stuff into the prunes. Press together or leave open, showing filling. Serve on lettuce leaf with either dressing.

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Raisin and Apple Salad.

1 c. selected raisins	2½ c. lettuce
¼ c. lemon juice	1¼ c. cream mayonnaise
2 c. apples	¼ glass of red jelly

Wash and dry the raisins. Add the lemon juice to the chopped apples. Line a bowl or plates with shredded lettuce, and pile the raisins and apples in the center. Cover with the mayonnaise. Serve with Neufchatel cheese balls and garnish with tart red jelly.

Red Cabbage Salad.

1 c. cut celery	2¼ T. vinegar
2½ c. red cabbage	1 t. salt
2½ T. olive oil	Paprika
Shredded or whole lettuce leaves	Pepper

Prepare the celery and the cabbage and place in cold water for an hour. Drain, and dry with cheese cloth. Mix the celery and cabbage together and serve on lettuce leaves with dressing.

Red Cabbage Salad.

4 heads of red cabbage	4 c. sugar
2 qt. vinegar	

Cut cabbage fine and cook, not too soft, in salted water. Drain off water and put cabbage into a jar. Let the vinegar and the sugar come to a boil, pour over cabbage, and cover. Keeps well and is always ready for use.

Redbeet Salad.

8 good-size redbeets	1 cup walnuts, cut up
2 cups celery, cut up	

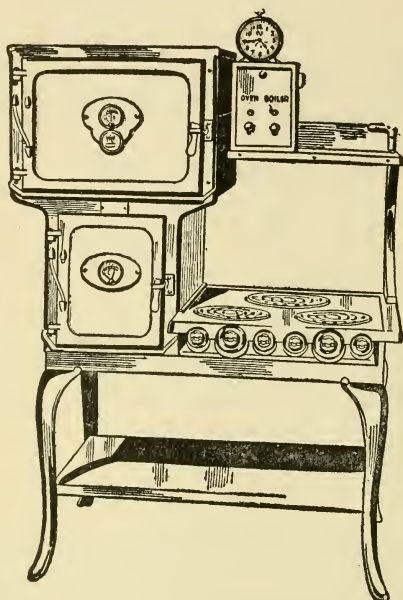
Cook redbeets and cut into small dice; add celery and nuts and cup sugar; mix with salad dressing and set in ice box to chill.

Salmon Salad.

1 can salmon	3 hard-boiled eggs
1 c. celery	3 pickles, cut fine
3 apples, chopped fine	

Drain off all liquid from the salmon. Flake it and remove all skin and bones. Add celery, apples, hard-boiled eggs and pickles. Mix with mayonnaise.

Any Recipe in this Book



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JULIUS ANDRAE & SONS CO.

Broadway and Michigan St.

Phone Broadway 4900

Salmon Salad.

1 can salmon	6 stalks celery
1 can peas	6 hard-boiled eggs

Flake salmon and free from skin and bones. Wash and drain celery and cut fine. Dice the hard-boiled eggs. Moisten with mayonnaise and serve on lettuce leaves with wafers and potato chips. Will serve from fifteen to eighteen persons.

Salmon Salad.

1 can good red salmon	1 c. celery, chopped
1 c. walnuts, chopped fine	1 small green pepper, chopped

Mix this with mayonnaise dressing and serve on a lettuce leaf.

Rice Salad.

4 c. rice	$\frac{1}{2}$ c. French dressing
$\frac{3}{4}$ c. chopped carrots or beets	1 c. mayonnaise dressing
2 c. water-cress	2 T. onion
5 olives	

Pile rice in the center of the dish, lined with lettuce. Place vegetables around, then a circle of rice, with water-cress or lettuce around the edge. Pour on French dressing mixed with grated onion. Serve with mayonnaise.

Spinach and Egg Salad.

2 c. cold, boiled spinach	2 t. salt
4 hard-boiled eggs	4 T. chopped peppers
$4\frac{1}{2}$ c. lettuce	$\frac{1}{2}$ c. mayonnaise

Add the salt and one-half the mayonnaise to the chopped spinach. Mix well and take a spoonful and cover the yolks. Then roll in the finely chopped whites of eggs. Sprinkle with peppers or parsley. Serve on the shredded lettuce with mayonnaise between balls. Parsley may be used instead of chopped peppers, if desired.

String Bean Salad.

1 qt. string beans	White pepper
$1\frac{1}{2}$ T. chopped onions	Paprika
$\frac{1}{2}$ t. salt	$1\frac{3}{4}$ T. olive oil
Shredded lettuce	1 T. vinegar

Set the string beans aside until cold after they have been cooked, drained, and rinsed in cold water. Chop the onion, cover with olive oil and let stand for two hours. Add the salt, pepper, paprika and vinegar. Line a bowl with lettuce, put in the beans and pour over the dressing.

The East Side Bank

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PATRICK W. DEAN, Vice-President

W. F. NOLAN, Cashier

E. C. GENTHE, Ass't Cashier

DIRECTORS

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Patrick W. Dean

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Dr. W. T. Nichols

Otto Best

Patronize Your Neighborhood Institution

Sardine Salad.

1 box mustard sardines	1 medium-sized onion
½ apple	½ c. table celery

Chop all ingredients and mix. Add a little pepper and salt, and enough vinegar to moisten.

Stuffed Pepper Salad.

3 green peppers	1 t. curry powder
2 c. cold boiled rice	5 stuffed olives
4½ T. finely chopped peppers	¾ c. mayonnaise dressing
2½ T. grated onions	Shredded or whole lettuce leaf

Peppers should be the long, thin kind. The tops are cut off at the stems and the ends chopped fine. Remove the seeds and white fibre. The chopped peppers are added to the rice with the onion, curry powder and dressing. Mix well and fill the peppers, pressing the mixture in firm. Set in a cold place. Line a bowl with shredded lettuce and with a sharp knife cut the peppers into quarter-inch rings and lay them on the lettuce. Mustard may be used instead of curry powder. Garnish the tops with the olives, cut into three rings each.

Tomato Aspic on Shredded Cabbage.

2 c. tomatoes	4 t. granulated gelatine
1 t. onion	White pepper
1 t. salt	Paprika
1 t. sugar	

Cook the tomatoes and onion for ten minutes. Add seasonings and strain. Soak the gelatine in one tablespoonful of cold water and add to the tomatoes. Stir until dissolved. Pour into cups and let stand until firm. Serve on finely shredded cabbage with French dressing, mayonnaise or boiled dressing may also be used. Garnish with green peas. A little more sugar may be added, if desired.

Tomato with String Beans.

10 tomatoes	Paprika
4 c. shredded lettuce	½ c. French dressing
4½ c. cold, string beans	1 c. mayonnaise dressing
½ c. cut onion	5 stuffed olives
2 t. salt	Parsley

Cut off the stem ends of the tomatoes. Remove the inside and chill. Fill with beans, onions, parsley and French dressing. Garnish and serve with the sliced olives and mayonnaise dressing.

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75-92 Burleigh St. Phone Edgewood 330

Tongue Salad.

Boil a fresh beef tongue. When cold, skin, slice and cut into cubes. Cut two stalks of celery into cubes. Also one can mushrooms, one small can pimento, two hard-boiled eggs cut into cubes. Mix with mayonnaise dressing. When boiling tongue, add an onion, a bay leaf and pepper corns. When tongue is cut into cubes squeeze juice of one lemon over it. Enough for twelve persons.

Tuna Fish Salad.

1 25c can Tuna fish	1 10c bottle stuffed olives
1 c. English walnut meats	1 bunch celery
2 large green peppers	

Cut up the peppers, nut meats, olives and celery. Mix all with mayonnaise dressing, serve on a lettuce leaf and place a slice of hard-boiled egg on each. This amount will serve twelve people.

Tomato Aspic.

Strain one pint of cooked or canned tomato; add teaspoon salt, one saltspoon pepper, 1 teaspoon onion juice and $\frac{1}{4}$ box gelatine. Soak for $\frac{1}{2}$ hour, then bring to boiling point. Pour into small moulds which have been brushed with whites of egg; put on ice to harden. Serve on lettuce with mayonnaise dressing and parsley.

White-Bean Salad.

$3\frac{1}{2}$ c. cooked white beans	$\frac{1}{2}$ c. boiled dressing
1 c. cut celery	4 T. chopped parsley
$\frac{1}{2}$ c. cut onions	1 sour pickle
$1\frac{3}{4}$ T. oil	Shredded lettuce
2 t. salt	

Cover the onion and parsley with oil and let stand for two hours. Mix the beans, celery, salt and onions together and serve on lettuce with dressing. Water-cress may be used instead of celery. Boiled dressing may be substituted by mayonnaise dressing, if desired. Garnish with the sliced pickle.

A Delicious Salad.

On a bed of shredded lettuce leaves place a slice of canned pineapple. Chop some apple and table celery and place on pineapple. Sprinkle with chopped pickled beets. Cover with mayonnaise. This is a very pretty salad.



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DRESSINGS.

Cream Dressing for Cold Slaw.

Two tablespoons whipped sweet cream, two of sugar, and four of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt.

Salad Dressing.

2 T. table mustard	1 t. salt
1 c. vinegar	1 T. flour (heaping)
1 c. sugar	1 T. butter (heaping)

Mix and let come to a boil; then add 2 well-beaten eggs. Cook until thick; thin with sweet cream.

Uncooked Sweet Dressing for Salad—Very Good.

Yolks of 4 eggs well beaten, 2 cups XXXX sugar, juice of 2 lemons, 2 saltspoons salt; beat sugar into beaten yolks, add lemon juice and salt.

Boiled Salad Dressing.

2 eggs	Piece of butter, size of an egg
1 T. prepared mustard	1 T. sugar
½ t. salt	3 T. vinegar or lemon juice

Beat eggs well and add mustard, salt, and sugar. Beat well, then add butter and vinegar. Boil in double boiler, stirring continually until it thickens. When it cools, stir and thin with oil or cream.

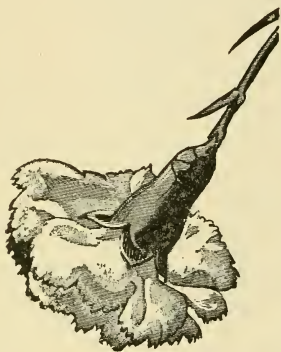
Dressing for Potato Salad.

1 heaping T. flour	1 T. butter
2 T. vinegar	2 c. water
2 eggs	2 c. chopped celery
Salt	Pepper

Heat butter and flour, add vinegar and water, stirring constantly. Remove from fire, stir in well beaten eggs. Mix celery with sliced potatoes, then pour on dressing.

cooking

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Dressing for Sandwiches.

2 eggs	1 t. mustard
1 t. flour	Pinch of salt
3 T. sweet milk	3 T. vinegar

Beat eggs, flour, and mustard well together and add the salt, vinegar, and milk. Stir all together and set on the stove until it creams. Stir constantly. This is enough for a quarter of a ham. You may use cold beefsteak or other meats, if you like.

Fruit Salad Dressing—No. 1.

$\frac{1}{2}$ c. sugar	Pinch of red pepper
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. lemon juice
1 t. flour	2 eggs
Pinch of salt	

Cream sugar and butter. Add other ingredients. Cook in double boiler. Thin with whipped cream. Very good. Serves ten to fifteen plates.

Fruit Salad Dressing—No. 2.

4 egg yolks	Juice of 2 lemons
2 c. powdered sugar	2 ssp. salt (scant)

Beat sugar and yolks and add lemon juice and salt. Pour over fruit.

Mayonnaise Dressing.

3 eggs	$\frac{1}{2}$ t. salt
3 T. sugar	$\frac{1}{2}$ t. paprika
1 t. mustard	1 large T. butter
1 t. flour	9 T. vinegar

Beat yolks of six eggs (or three whole eggs) until thick and creamy. Add other ingredients. If vinegar is too strong, dilute it. Very good when mixed with a tablespoon of whipped cream to two tablespoons of dressing.

Salad Dressing.

2 eggs, well beaten	$\frac{1}{2}$ t. Colman's mustard
1 t. sugar	2 t. flour
$\frac{1}{2}$ t. salt	Butter, size of an egg
$\frac{1}{4}$ c. water	$\frac{1}{4}$ c. vinegar
Pinch of red pepper	$\frac{1}{2}$ c. cream

Add the cream when cold.

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Plain Mayonnaise.

$\frac{1}{2}$ c. vinegar, warmed	1 t. mustard
2 eggs, well beaten	1 t. sugar
A little lemon juice	1 t. salt
1 t. flour	

Mix flour, mustard, and sugar and add to beaten egg. Then add to warm vinegar. Cook until thick. Add one-half cup milk and cook again. Add piece of butter, size of a walnut, and beat well.

Russian Salad Dressing.

1 egg yolk	$\frac{1}{8}$ t. white pepper
1 c. olive oil or wessen oil	$\frac{1}{2}$ t. salt
1 t. mustard	$1\frac{1}{2}$ t. vinegar
1 t. flour	2 T. catsup
Pinch of red pepper or	

Beat the yolk of the egg with a silver fork in a cold dish. Add the olive oil, or wessen oil, drop by drop, until creamy. Then take the mustard, flour, red or white pepper, salt and moisten this mixture with the vinegar or lemon juice. Add the catsup or chili sauce. Keep beating for a while.

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EGGS AND OMELETS.

Baked Eggs.

1 c. milk	Pepper
1 t. flour	1 T. butter
1 t. salt	

Thicken the milk with the flour and add the salt, pepper and butter. Break the eggs into this sauce and bake until done.

Deviled Eggs.

Boil six or eight eggs until hard. Put them into cold water until cold and cut in halves. Take out yolks and rub to a smooth paste with a very little butter, a dash of cayenne pepper, mustard and vinegar. Fill the whites with this mixture, and send to the table on a bed of chopped cress or lettuce.

Eggs a La Golden Rod.

Boil two eggs for twenty minutes. Remove from shell and separate. Mix the chopped whites with a white sauce, which is seasoned with salt and pepper. Pour over two pieces of toast. Rub the yolks through a strainer or ricer. Sprinkle over the whites. A little paprika or parsley may be used for garnishing. Enough for two.

Eggs a La Newburg.

5 hard-boiled eggs	1 T. flour
1 T. butter	1 gill cream or milk
Yolks of 2 eggs	Salt
½ glass of sherry wine	Pepper

Cut eggs into thick slices. Make sauce of the butter, flour and cream. Season with salt and pepper. Then add beaten yolks of the eggs and the wine. Serve hot over the eggs.

Rice Omelet.

1 c. boiled rice	1 T. butter
1 c. sweet milk	½ lb. grated ham
3 eggs	

Beat eggs well and mix with other ingredients. Bake until a nice brown.

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Spanish Omelet.

1 egg
1 t. salt

1 T. water
1 t. butter

Separate egg. Add to each, pepper and salt. Beat yolk until thick. Add water and mix well. Beat whites until stiff. Fold yolk into the white. Place the butter into a hot pan. Add the egg and cook at a low temperature. Place into hot oven to dry top. Fold and serve with tomato sauce.

Sweet Omelet.

2 egg yolks
3 egg whites
1 t. vanilla

1 t. sugar
 $\frac{1}{2}$ oz. butter

Put sugar, vanilla, yolks, and beaten whites of the eggs, and salt into a bowl and mix all together. Melt butter in a small pan and pour into batter. Let stand on top of stove for one minute and then put into oven for five minutes.

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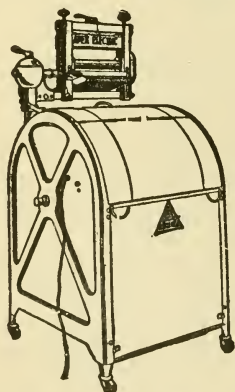
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PUDDINGS.

Apple Pudding—No. 1.

- | | |
|----------------------------|--------------------|
| 1 scant pt. of apple sauce | 3 eggs |
| 1 c. powdered sugar | 2 T. melted butter |
| 1 c. grated bread or cake | |

Cook spicy apples to pulp and add the powdered sugar, grated bread or cake, yolks of the eggs beaten. Place in buttered dish and stir in the melted butter. Add the stiffly beaten whites of the eggs and bake twenty minutes. Serve with cream or sauce.

Apple Pudding—No. 2.

- | | |
|-----------------------|-------------------|
| 4 good, juicy apples | 2/3 c. sugar |
| Pinch of salt | 1 egg |
| Pinch of cinnamon | 1/2 c. flour |
| Butter, size of a nut | 1 T. butter |
| 1 t. baking powder | 2/3 c. cold water |

Pare four apples, tart ones are best. Cut into eighths, put into pudding dish and pour in hot water to depth of one inch. Add sugar to sweeten, pinch of salt, cinnamon, and butter, size of a nut. Put on slow fire to simmer. Stir up cake. Pour cake batter over apples and bake in quick oven. Serve with cream and sugar.

Bread Pudding.

- | | |
|--------------------|------------|
| 1 pt. bread crumbs | 1 qt. milk |
| 1 c. sugar | 4 eggs |

Soak crumbs in milk for one-half hour. Beat yolks and sugar together until light, then add to the crumbs and milk. Pour into baking dish and bake in moderate oven, half an hour. Very good with hard sauce.

Brown Betty Pudding.

- | | |
|-------------------------|---------------|
| 1 c. bread crumbs | 1 t. cinnamon |
| 2 c. sliced tart apples | 2 T. butter |
| 1/2 c. sugar | |

Butter a pudding dish and put a layer of apples in the bottom. Sprinkle with sugar, butter, cinnamon and crumbs, and so on until the dish is filled, having a layer of crumbs at the top. Bake in a moderate oven. Serve with sugar and cream.

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Cottage Pudding.

1 c. sugar	1 egg
1 c. sweet milk	3 T. melted butter
Flour to make a thick batter	1 t. baking powder

Danish Pudding.

$\frac{1}{2}$ c. minute tapioca	1 ssp. salt
3 c. hot water	1 small tumbler grape jelly
$\frac{1}{2}$ c. sugar	

Cook tapioca with hot water fifteen minutes and add sugar, salt and grape jelly. Stir until dissolved. Serve ice-cold with sweetened whipped cream. One pint ripe strawberries may be used instead of jelly.

Delicate Pudding.

$1\frac{1}{2}$ c. water	$\frac{1}{2}$ ssp. salt
$\frac{1}{2}$ c. sugar	3 T. cornstarch

Bring water, sugar and salt to boiling point, wet the cornstarch in a little water. Stir into boiling syrup and cook ten minutes. Beat whites of three eggs to a dry froth and whip the boiling mixture into them. Return to fire one minute to set egg, add juice of half a lemon and turn into molds wet with cold water. Let cool. Serve with strawberries, pineapple or other fruit piled up in center.

Maple Nut Pudding.

2 c. brown sugar	2 eggs (well beaten)
1 qt. milk	2 T. cornstarch
$\frac{1}{2}$ to 1 c. chopped nuts	1 t. vanilla

Let sugar and milk come to a boil and add the eggs and mix with the cornstarch. When thick remove from fire, add the vanilla extract and the nuts. Serve cold with plain or whipped cream.

Meat Pudding.

Cut into pieces left over veal or lamb. Soak in gravy. Line buttered baking dish with sliced potatoes. Cover with meat, and add chopped onions, salt, pepper, and then another layer of potatoes and then meat. Bake in oven until potatoes are well done.

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Old English Plum Pudding.

1 lb. raisins, stoned and cut	$\frac{3}{4}$ lb. suet, chopped very fine
1 lb. currants, washed and dried	$\frac{1}{2}$ lb. brown sugar
$\frac{1}{4}$ lb. citron, cut fine	6 eggs
2 t. cinnamon	1 t. allspice
$\frac{1}{2}$ t. cloves	1 t. nutmeg
1 t. salt	$\frac{1}{2}$ pt. milk
6 oz. flour	6 oz. bread crumb

Boil five hours without stopping. Wet the pudding bag and flour it well.

Peach Tapioca Pudding.

Drain canned peaches, sprinkle with sugar and let stand. To two tablespoons of peach juice add three-fourths cup water. Stir into this one tablespoon minute tapioca. Add one-half tablespoon sugar, a little salt, and cook over hot water until tapioca is transparent. Line a dish with peaches. Fill with tapioca and bake about twenty-five minutes.

Poor Man's Pudding.

2 heaping T. rice	Nutmeg
1 qt. milk	Raisins
A little salt	

Put the rice, milk and salt in a pudding dish and sweeten to taste. Flavor with nutmeg and add raisins, if desired. Bake very slowly until the rice is soft. Then set away to partly cool. It will be very creamy and delicious.

Rice Pudding.

$\frac{1}{2}$ c. rice	$\frac{1}{2}$ c. sugar
3 c. milk	$\frac{1}{2}$ t. salt
2 eggs	$\frac{1}{2}$ c. raisins

Boil rice in the milk until tender. Beat eggs and sugar slightly, add salt, raisins or grated rind of an orange. Bake slowly three-fourths of an hour. Let cool a little. Turn out of dish and serve with cream.

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$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. butter	2 eggs
2 t. baking powder	2 c. flour

Bake in cups twenty minutes and serve hot with hard sauce.

Snow Pudding.

1 T. gelatine	1 c. sugar
$\frac{1}{4}$ c. cold water	$\frac{1}{4}$ c. lemon juice
1 c. boiling water	3 eggs
1 pt. milk	$\frac{1}{4}$ c. sugar

Dissolve gelatine in cold water ten minutes. Then add the boiling water, sugar, lemon juice and put in cool place. When beginning to set beat into it the well beaten whites of the eggs. Rinse a mold with cold water and fill with the mixture. Set in a cool place and cut in pieces. Serve with a custard made of the yolks of the eggs, one-fourth cup sugar and the milk. Vanilla, if desired.

Steamed Pudding.

$\frac{1}{2}$ c. molasses	$\frac{1}{2}$ c. raisins
$\frac{1}{2}$ c. brown sugar	$1\frac{3}{4}$ c. flour
$\frac{1}{2}$ c. butter	1 t. baking powder
$\frac{1}{2}$ c. sour milk	

Steam forty-five minutes and serve with hard sauce.

Hard Sauce.

$\frac{1}{3}$ c. butter	Lemon and vanilla
1 c. powdered sugar	

Cream butter and add sugar slowly. Mix well and flavor with lemon or vanilla. Set away to harden.

What Not.

$\frac{3}{4}$ c. milk	1 T. butter
1 egg	1 t. baking powder
1 c. sugar	Flour

Take a granite pan or one that will not discolor the fruit, and slice the apples or peaches in the bottom. Then make a batter by using milk, egg, sugar, butter, baking powder. Add enough flour to make the batter not quite as thick as cake. Pour the above batter over apples and bake. Serve with cream. This is simple, but good.

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PIES.

Blackberry Pie.

1 c. blackberry juice	4 level T. flour
1 c. sugar	2 eggs
1 c. cream	

Mix flour with sugar, add blackberry juice, cream and yolks of eggs, well beaten. Line a deep dish with good paste, rolled thin. Fill with jam, and bake in a quick oven, until crust is set, continue baking in slow oven until filling is thick and firm. Add a pinch of salt to white of eggs, beat these until stiff and bake.

Banana Pie

2 eggs	1 c. milk
$\frac{1}{2}$ c. sugar	A pinch of salt
2 T. flour	$\frac{1}{2}$ t. vanilla
1 T. powdered sugar	3 bananas

Cook in double boiler the yolks of the eggs, sugar, flour, milk, and salt. Add vanilla when custard has finished boiling. Slice the bananas into a rich pastry crust baked delicately brown and cover with custard. Whip the egg whites and add the powdered sugar to this. Put on top and brown in oven.

Lemon Pie—No. 1.

1 c. sugar	3 eggs
1 c. water	1 heaping T. flour
Rind and juice of 1 lemon	2 t. sugar

Dissolve the sugar in the water and add the rind and juice of the lemon, the yolks of the eggs and the flour, which was rubbed smooth in water. Boil all in a porcelain kettle until well thickened. Add the white of one egg, well beaten, and pour into baked crust. Beat the remaining two whites with two teaspoons sugar and spread over the top. Brown in oven.

Lemon Pie—No. 2.

2 c. sugar	2 T. flour
Grated rind and juice of 2 lemons	1 T. cornstarch
3 eggs, yolks	2 c. water
	Butter, size of a walnut

Cook until thick. Let cool and fill in baked crust. Make a meringue of whites of the eggs and sugar.

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Butterscotch Pie.

2 c. brown sugar	2 T. butter
1 c. water	4 T. flour
2 c. milk	4 eggs

Boil brown sugar, water, and butter until thick. To the beaten yolks of the eggs, add the flour and mix smooth with the milk. Pour slowly into the boiling syrup and cook until smooth. Pour into the baked crusts and spread top with beaten whites of eggs. This makes two pies. Very good.

French Puff Paste.

1 lb. flour	1 lb. butter
-------------	--------------

Mix the flour with one-fourth of the butter by rubbing it together. Add enough ice water to make it the consistency of bread dough. Roll this out to the thickness of one-half inch. Put the balance of the butter on this, in one lump. Fold the corners of the dough over the butter, entirely covering it. Roll out to the thickness of one-fourth of an inch, as nearly square as possible. Fold the ends over the center. The sheet is about four inches in width. Roll again. Let it stand one-half hour each time. Roll out four times.

Sweet Apple Pie.

2 c. stewed sweet apples	$\frac{1}{2}$ t. ginger
1 small c. white sugar	2 well beaten eggs
$\frac{1}{2}$ t. cinnamon	

Line a deep pie-tin with rich pastry. The pie may be baked with upper crust or without. Take the stewed sweet apples, using as little water as possible in stewing. When well cooked, put through a potato ricer. Add the sugar, cinnamon, ginger and eggs. A crust or meringue on top may be used. This pie is as good as pumpkin and is much easier to prepare. Apples that will not bake can be used for this.

Mince Pie.

2 lb. meat, chopped fine	1 c. molasses
3 lb. apples, chopped fine	1 c. vinegar
1 c. raisins	1 c. suet
3 c. sugar	1 t. cloves
1 T. salt	1 t. cinnamon

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Pie Crust.

2 c. flour	$\frac{1}{4}$ lb. lard
$\frac{1}{4}$ lb. butter	1 scant t. salt
1 big t. baking powder	$\frac{1}{2}$ c. milk

Mix flour, butter and lard with a knife until all is blended. Add the salt, and baking powder. Roll out on board and fill pie tins. Fill as desired.

Rhubarb Pie.

1 c. chopped rhubarb	1 t. lemon flavoring
1 c. sugar	A little salt
1 egg	

Beat egg together with sugar. The juice of one lemon may be used instead of the flavoring, if desired. Bake with two crusts.

Chocolate Pie.

2 c. sweet milk	2 eggs
$\frac{2}{3}$ c. sugar	2 T. grated chocolate

Heat the milk, sugar and chocolate together. When hot, add 2 T. of cornstarch, mixed in a little cold milk, then add the beaten eggs. Let it come to a boil. Have your pie dish lined with a good pie crust and baked. Fill it with the chocolate cream. Beat the whites of the eggs to a stiff froth, add a little sugar, and set in a cool oven to brown. Very nice.

Elderberries (for Pies).

$\frac{1}{2}$ bu. elderberries	5 lemons
8 lbs. sugar	

Cook well and put in jars for use.

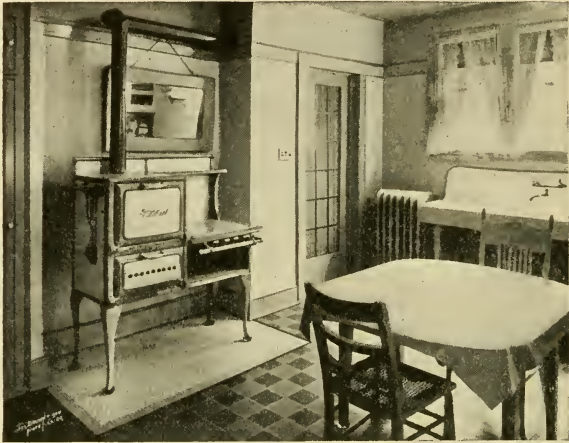
Raisin Pie.

1 egg	1 c. large seeded raisins
1 c. sour cream	1 t. lemon extract
1 c. sugar	

Beat egg with sugar, add cream, raisins and flavoring. Bake between two crusts.

Economical Cocoanut Pie.

Add three tablespoonfuls sugar, a tablespoonful cornstarch and the yolk of one egg to one pint of milk. Then add 1 cup cocoanut. Bake in one crust. Cover with meringue.



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BREAD.

Baking Powder Biscuits.

2 c. flour	2 T. shortening
4 t. baking powder	$\frac{3}{4}$ scant c. milk
1 t. salt	

Mix dry ingredients together and then work in shortening and add milk slowly. Put on floured board and pat about three-fourths of an inch thick. Dip cutter into flour and cut. Grease tin and bake in hot oven fifteen minutes. Two teaspoons sugar may be added, if liked sweetened. This recipe makes an excellent crust for chicken or meat pie.

Biscuits.

1 qt. milk	$\frac{1}{2}$ c. sugar
$\frac{3}{4}$ c. butter	2c yeast
2 eggs	2 t. sugar

Add two teaspoons of sugar to the yeast when you set sponge, flour enough to make a nice dough. Roll about one inch thick. Will make seventy biscuits.

Potato Biscuits.

1 potato ricer boiled potatoes	2 T. butter, melted
2 eggs	2 T. lard, melted
1c yeast dissolved in warm water	1 c. milk
1 c. flour, sifted	1 T. sugar
	1 t. salt

Mix all together, then let rise in a warm place until double its bulk, cut down, roll and shape into biscuits. Let rise. Brush with butter, bake. To be eaten warm.

Bishop Bread.

3 eggs	1 t. baking powder
1 c. sugar	1 c. chopped nutmeats
1 c. flour	1 c. dates, cut small

Beat sugar and eggs for ten minutes. Add flour and baking powder. Lastly, add the nutmeats and dates. When in oven it will raise and then fall.

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Cinnamon Bread.

Use enough light bread dough for a small loaf of bread. Roll out and spread with one tablespoon soft butter and one-half cup sugar. Roll up and knead a little. Roll out again and add two-thirds cup raisins or currants. Knead lightly and set to rise. Brush the top with warm butter and sprinkle with cinnamon and sugar. Bake when light.

Corn Meal Muffins.

2 c. corn meal	3 t. baking powder
1 c. flour	1 T. melted butter
2½ c. milk	3 T. sugar
1 t. salt	

Rub meal, flour, salt and baking powder through a sieve; beat eggs and sugar together and add butter and milk. Stir in meal and flour. Bake in a quick oven.

Ginger Muffins.

4½ T. shortening	1½ level t. soda
¾ c. sugar	Ginger
2 eggs	Cinnamon
Pinch of salt	Raisins
¾ c. molasses	2½ c. flour
¾ c. water	

Graham Muffins.

1 c. graham or entire wheat flour	¼ c. sugar
1 c. flour	1 t. salt
1 egg	1 c. milk
4 t. baking powder	1 to 3 T. melted butter

Mix and sift dry ingredients. Add milk gradually, then egg well beaten and melted butter. Bake twenty-five minutes in a hot oven in buttered gem pans.

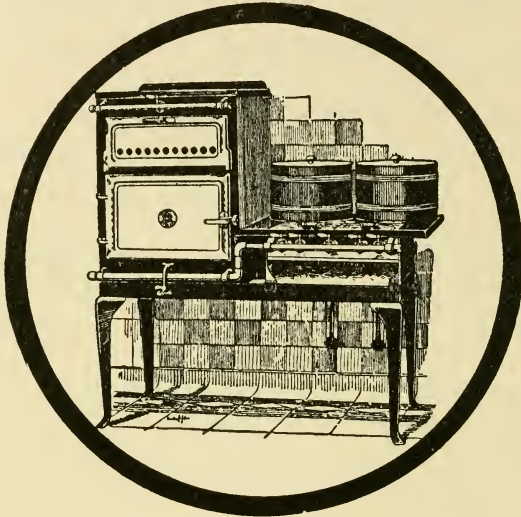
Graham Muffins.

4 T. wheat flour	1 level t. baking powder
3 T. graham flour	¼ t. salt
1 T. sugar	1 T. beaten egg
¾ T. lard	3 T. milk

Mix dry ingredients first, then mix with the egg and lastly the melted shortening. Bake about twenty minutes in moderate oven.

KITCHEN TABLES

KITCHEN CABINETS



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Juden Schnecken.

Make a rich kuchen dough. Sprinkle the bottom of a spider with brown sugar and coarsely chopped nuts. Form into biscuits and fill spider with biscuits. Bake.

Milk and Water Bread.

1 pt. scalded milk	1 T. lard
1 cake compressed yeast	1 T. butter
2 t. salt	1 T. sugar
1 pt. warm water	3 qt. sifted flour

Into the quart measure put the shortening, sugar, salt and milk. Fill it up with warm water. When cooled to luke warm, pour into the breadmixer, reserving about one-half cup of the liquid in which to dissolve the yeast. Then add to the liquid in the breadmixer, and lastly add the flour.

Muffins.

2 c. flour	1 T. sugar
2 t. baking powder	$\frac{1}{2}$ t. salt
$1\frac{1}{2}$ c. milk	1 egg
1 T. butter (melted)	

Bake fifteen minutes.

Nut Bread.

$\frac{1}{4}$ c. sugar	1 t. soda
1 T. molasses	$\frac{1}{4}$ c. walnuts
1 t. salt	$1\frac{1}{2}$ c. graham flour
1 c. sour milk	$\frac{3}{4}$ c. white flour

Parker House Rolls.

2 qt. sifted flour	$\frac{1}{2}$ c. sugar
3 T. butter	$\frac{1}{2}$ cake yeast
1 pt. cold, boiled milk	

Rub the butter into the flour. In a hole made in the center of the flour put the milk, sugar and yeast. Set at night. In the morning, mix with the flour (do not add more flour). Let rise until about three o'clock in the afternoon. Roll out and cut with a cake cutter. Spread half with butter and fold together. Let rise again and brush over with a little sugar dissolved in milk before putting into the oven.

Potato Rolls.

1 pt. mashed potatoes	1 pt. warm water
1 c. sugar	3 eggs (well beaten)
A little salt	2c yeast
2 T. lard	Flour

In the evening take the potatoes, sugar, salt and lard and stir well together. Add the water, eggs, yeast, and flour enough to make stiff. In the morning when more flour is added, add two teaspoons baking powder. Work up stiff and make into small biscuits and place in pan for baking. Grease well over the top and let rise until light enough to bake. Will make sixty rolls and can be out of the oven by 9 A. M.

Rye Bread.

1 pt. scalded milk	1 T. butter
1 pt. warm water	3 t. salt
2 T. sugar	2 qt. rye flour
1 qt. white flour	1 cake compressed yeast
1 T. lard	

Put into the quart measure the shortening, sugar, salt, milk and fill up with warm water. Let cool to luke warm. Pour into the breadmixer, reserving only enough of the liquid to thoroughly dissolve the yeast. Pour the dissolved yeast into the breadmixer and add the wheat and rye flour. The shortening may be omitted, if desired, as also the sugar.

Steamed Brown Bread.

2 c. sour milk	1 c. molasses
1 c. rye flour	1 t. soda
2 c. corn meal	2 eggs

Steam two hours.

CAKE.

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

Cake Flour.

5 lb. bread flour 1 lb. cornstarch

Cake flour produces much better results in cake making than common flour. This is especially true of angel food cakes. Cake flour can easily and successfully be made at home and, if kept handy in a special place, you will not be tempted to use bread flour. Take five pounds of bread flour to one pound box of cornstarch and sift it together three times. You can make it in small quantities, if you wish, provided you are careful to keep the proportion of one to five.

Almond Bread (Christmas Cakes).

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. cinnamon
1 lb. brown sugar	$\frac{1}{2}$ t. cloves
$\frac{1}{2}$ cake German sweet chocolate	2 c. flour
late	3 t. baking powder
4 eggs	
$\frac{1}{2}$ lb. blanched almonds, cut fine	

Bake in shallow coffee cake tins and when cold put on following frosting and cut in squares:

Frosting.

1 c. sugar	$\frac{1}{2}$ c. water
Small piece of butter	1 t. vanilla

Boil five minutes, then beat until cold and creamy.

Almond Torte.

6 eggs	$\frac{1}{2}$ lb. grated or ground almonds
1 c. powdered sugar	1 t. baking powder

Beat eggs separately. Stir yolks and sugar together, add almonds (not blanched), baking powder and lastly, whites of eggs. Bake forty minutes.

RECIPE No. 1

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Apple Sauce Cake.

1 c. sugar	1 c. raisins, chopped
$\frac{1}{2}$ c. butter and lard	2 c. flour
$1\frac{1}{2}$ c. hot apple sauce	2 t. soda
10c walnuts, chopped	Cinnamon
A little nutmeg	Salt

Cream, butter and sugar. Add hot apple sauce, flour, soda, nutmeg, salt, cinnamon, walnuts, and raisins. Bake in a moderate oven.

Apple Sauce Cake.

1 c. sugar	$1\frac{1}{2}$ t. cloves
$\frac{1}{2}$ c. shortening	1 t. cinnamon
1 t. salt	$\frac{1}{2}$ t. nutmeg
1 c. apple sauce	1 c. raisins
1 t. soda	2 c. flour

Dissolve the soda in a little hot water.

Apple Sauce Cake.

1 c. hot apple sauce	1 t. cinnamon
$\frac{1}{2}$ c. butter	1 c. chopped walnuts
1 c. sugar	1 c. raisins
$1\frac{1}{4}$ c. flour	1 t. soda
1 t. cloves	

Cream butter and sugar. Add the hot apple sauce, in which soda has been dissolved, and the rest of the ingredients.

Apple Spice Cake.

4 T. butter	$\frac{1}{2}$ c. sour milk
1 c. sugar	2 t. cinnamon
2 well beaten eggs	$\frac{1}{4}$ t. cloves
$\frac{1}{4}$ t. grated nutmeg	1 heaping c. finely chopped apples
2 c. flour	
1 t. soda	

Cream the butter and sugar. Then add the well beaten eggs. Dissolve the soda in the sour milk. Add the cinnamon, cloves and grated nutmeg mixed with the flour. If necessary, add more flour as it depends on how juicy the apples are. Beat well. May be baked either in loaf or layer. Any plain frosting, if desired. This makes a moist cake and may be kept a week or more.

Apple Cake.

3 c. flour	4 T. shortening
3 t. baking powder	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ t. salt	2 eggs, beaten
1 T. sugar	

Sift flour, baking powder, salt and sugar, rub in shortening, add milk and eggs. Roll out $\frac{1}{2}$ inch thick, put into shallow pans, brush dough with butter. Wash, pare and quarter apples, press into dough, sprinkle with sugar and cinnamon, bake in moderate oven until apples are tender and brown, about one-half hour. To be eaten warm.

Apple Torte.

$1\frac{1}{2}$ lb. apples, boiled and sifted	1 heaping t. flour
2 oz. blanched almonds	5 eggs
6 oz. sugar	Rind of $\frac{1}{2}$ lemon
	Juice of 1 lemon

Fold whites of eggs in last.

Dough.

6 oz. butter	$\frac{1}{2}$ t. baking powder
6 oz. flour	4 T. sugar
2 egg yolks	Vanilla

Baking Powder Coffee Cake.

2 c. flour	$\frac{3}{4}$ c. butter
1 c. sugar	$\frac{3}{4}$ c. milk
2 t. baking powder	2 eggs

Mix flour, sugar, baking powder and butter like pie crust. Set aside one cupful of this mixture. Add milk and eggs and bake in coffee cake pan. Strew the one cupful of crumbs on top.

Baking Powder Coffee Cake.

2 c. flour	1 T. sugar
4 t. baking powder	2 T. butter
$\frac{1}{2}$ t. salt	$\frac{2}{3}$ c. milk

Sift dry ingredients four times. Then cut in shortening with two knives until it is as fine as cornmeal. Gradually add the cold milk by cutting with knife through dough. Sprinkle two tablespoons sugar and one-half teaspoon cinnamon on top.

Blueberry Torte.

6 oz. butter	$\frac{1}{2}$ c. sugar
2 T. sugar	2 heaping T. flour
1 egg	1 egg
$\frac{1}{2}$ lb. flour	$\frac{1}{2}$ c. sugar
$1\frac{1}{2}$ qt. blueberries	$\frac{1}{2}$ c. sour cream

Cream butter and two tablespoons sugar, stir in one egg, then one-half pound flour. Line inside of spring form with this mixture. Take the blueberries and mix one-half cup sugar, two tablespoons flour and fill the crust. Put in slow oven and let bake one-half hour or until about one-half done. At this time, pour over the fruit a sauce made of the beaten yolk of one egg mixed with one-half cup sugar and the sour cream. Then stir in the beaten white of egg and let bake another one-half hour or until done. Let cool in form. Remove rim carefully and let torte remain on tin.

Blitz Torte—No. 1.

$\frac{1}{2}$ c. butter	1 c. flour
$\frac{1}{2}$ c. sugar	1 t. baking powder
4 eggs (yolks)	$\frac{3}{4}$ c. powdered sugar
3 T. milk	

Put in two large tins. On the top of this put beaten whites of the eggs with the powdered sugar. Sprinkle with a few chopped almonds. Bake twenty minutes.

Filling.

1 c. sour cream	1 T. cornstarch
3 T. sugar	Yolk of 1 egg

Dissolve corn starch in cold water and boil with the above ingredients. When thick and cold add white of egg.

Blitz Torte—No. 2.

$\frac{1}{2}$ c. sugar	1 t. vanilla
$\frac{1}{2}$ c. butter	1 heaping c. flour
4 eggs	1 t. baking powder
5 T. milk	

Bake in two layers. Beat whites of eggs very stiff and add one-half cup sugar, one-fourth pound almonds, finely chopped. Put beaten whites on cake mixture and strew almonds over top. Bake in moderate oven thirty minutes. Custard filling between layers.

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Blitz Torte—No. 3.

4 oz. sugar	4 T. milk
4 oz. butter	4 oz. flour
4 eggs	1 t. baking powder

Mix the ingredients well. Beat the whites of the eggs. Add one cup of sugar and spread on dough. Place blanched almonds on top and bake twenty minutes to one-half hour. Bake in two layers and fill with boiled custard.

Blitz Torte—No. 4.

$\frac{1}{2}$ c. sugar	1 t. baking powder
$\frac{1}{4}$ c. butter	1 t. vanilla
4 eggs	$\frac{1}{2}$ c. sugar
3 T. milk	$\frac{1}{4}$ lb. almonds
$\frac{1}{2}$ c. flour	

Spread a mixture of the sugar, butter, yolks of the eggs, milk, flour, baking powder, and vanilla on the bottom of the pan. Then put on one-half cup sugar, whites of the eggs whipped stiff, and the almonds. Bake in a moderate oven.

Filling.

1 c. sour cream	3 T. sugar
1 T. corn starch	1 t. vanilla
1 egg	

Brown Cake.

3 c. flour	1 c. currants
$\frac{1}{2}$ c. butter	Allspice
2 eggs	Cinnamon
1 c. raisins	1 lemon
$\frac{1}{2}$ c. sugar	1 c. molasses
1 c. sour milk	1 t. saleratus

Brown Form Cake.

3 eggs	1 c. raisins
1 lb. dark brown sugar	10c citron
Butter, size of an egg	1 t. allspice
1 c. milk	1 t. cloves
1 t. nutmeg	1 t. cinnamon
3 t. baking powder	Flour enough to stiffen

Butter, Egg and Milkless Cake.

1 c. brown sugar	2 T. lard
1 c. (or more) seeded raisins	Pinch of salt
$\frac{1}{2}$ t. cinnamon	Little nutmeg
$\frac{1}{4}$ t. cloves	2 c. flour
1 t. baking soda	$\frac{1}{2}$ t. baking powder
1 c. water	

Put sugar, raisins, water and lard in a sauce pan. Add the salt, nutmeg, cinnamon, and cloves. Boil all together for three minutes, let cool. Add the baking soda dissolved in a little warm water. Add the flour, sifted with the baking powder. Bake in loaf in moderate oven.

Cheap Sponge Cake.

3 eggs	2 c. flour (scant)
1 c. sugar	2 t. baking powder
$\frac{1}{2}$ t. salt	Flavoring
1 c. boiling water	

Beat eggs and sugar together, then add the other ingredients in the order given.

Carrot Torte.

2 c. boiled mashed carrots	2 T. flour
2 c. sugar	2 t. baking powder
1 lemon, juice and rind	4 eggs, beaten, whites last
2 T. cornstarch	

Baked in two layers.

Filling.

Chopped pineapple and whipped cream inside, and plain whipped cream on top.

Bread Torte.

2 c. sugar	1 grated lemon rind
8 eggs	3 c. grated rye bread
1 c. almonds (chopped)	2 t. baking powder

Stir sugar, eggs, and lemon to cream. Add almonds, bread, and whites of eggs, well beaten. Stir again. Very good.

Filling.

1 slate chocolate	3 T. water
3 egg yolks	1 c. sugar
Butter, size of an egg	Boil.

Cheap Devil's Food.

1 T. butter	1 c. sugar
1 T. lard	1 c. sour milk
1 egg	1 t. soda
2 c. flour	1 t. vanilla
3 T. cocoa	

Dissolve soda in a little water. Mix the cocoa with the sugar.

Frosting.

2 egg whites	1 t. vanilla
1 c. powdered sugar	2 squares of bitter chocolate

Melt chocolate over hot water.

Caramel Cake.

1 c. sugar	Piece of butter size of egg
2/3 c. milk	3 eggs
1 3/4 c. flour	2 t. baking powder

Bake in two large layers.

Filling for Caramel Cake.

2 c. brown sugar	3 T. milk or cream
Small pieces of butter	Pinch cream tartar

Boil just five minutes and flavor with vanilla. Beat well while it cools.

Cheese Cake.

1 c. sugar	Grated rind and juice of 1 lemon
3 eggs	1 pt. sweet milk
2 T. flour	1/2 c. currants
1 lb. cottage cheese	

Beat the sugar and the yolks of the eggs until light. Add the flour, grated rind and juice of the lemon, and the cottage cheese. Beat well together and stir in the sweet milk. Lastly, add the whites of the eggs, beaten to a stiff froth. Bake in deep pan lined with pie crust. Currants may be added over top before baking. Bake as you would custard pie. Very good.

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Cheese Cake.

- | | |
|----------------------|---------------------------|
| 2 lb. cottage cheese | 1 c. milk or cream |
| 3 eggs, well beaten | 1 T. vanilla |
| 1 T. flour | Juice and rind of 1 lemon |
| 1½ c. sugar | |

Stir cottage cheese until smooth. Take either pie crust or coffee-cake dough.

Cheese Torte.

- | | |
|------------------------|-------------------|
| 1 lb. zwieback, grated | 4 eggs |
| 1 c. sugar | 1 c. sugar |
| 1 t. cinnamon | ½ pt. sweet cream |
| ¼ c. melted butter | Vanilla to taste |
| 2 lb. cottage cheese | |

To make crust, mix zwieback, sugar, cinnamon and butter. Take out one cup of this mixture for top of cake, add cottage cheese and stir until very smooth. Then add the eggs, sugar, cream and vanilla, spread over crust and bake.

Chocolate Cake.

- | | |
|------------------|------------------------------|
| 1 c. white sugar | 2 c. flour |
| 1 c. brown sugar | 2 t. baking powder |
| 4 eggs | 1 c. grated bitter chocolate |
| 1 c. butter | 1 c. coffee |

Beat the eggs separately. Boil the coffee, sugar and the chocolate and let cool. Bake in layers and fill with custard or chocolate filling.

Frosting.

- | | |
|-----------------|---------------------------|
| 1½ T. butter | 1 c. confectioner's sugar |
| 1½ T. chocolate | |

Chocolate Nut Cake.

- | | |
|--------------------------|--------------------------|
| 1½ c. sugar | 4 eggs, beaten, added, 1 |
| ½ c. butter | at a time |
| ½ c. milk, to melt ½ bar | 1½ c. flour |
| chocolate | 2 t. baking powder |
| | ½ c. chopped walnuts |

Bake in spring form.

Chocolate Frosting.

One-half bar bitter chocolate, a little milk and a piece of butter size of an egg. Melt all together, add powdered sugar and a little cream. Vanilla flavor.

Cocoa Cake.

1 c. sugar	1 t. vanilla
½ c. cocoa	1½ c. flour
1 c. sour milk	1 t. baking soda (not heaping)
4 T. melted butter	A pinch of salt

Add a little more flour if not stiff enough.

Cornstarch Cake.

1 c. sugar	2 c. flour
Piece of butter, size of an egg	1 T. cornstarch
Piece of lard, size of an egg	2 t. baking powder
Pinch of salt	1 c. milk
Vanilla	

This cake does not require eggs and is delicious.

Cottage Cheese Torte.

10 large zwieback (grated)	2 c. sugar
¼ c. melted butter	3 eggs
1 T. cinnamon	2 lb. cottage cheese
1 c. sugar	1 T. flour
Lemon or vanilla extract	½ pt. cream

Spread a mixture of the zwieback, butter, cinnamon and one cup of sugar in spring form very carefully. Then pour in filling of the remaining ingredients. Sprinkle a little zwieback over this. Bake slowly for an hour.

Cranberry Torte.

4 eggs	1 c. dates
1½ c. sugar	1 c. flour
1 c. walnuts	1 t. baking powder

Beat yolks of eggs and sugar together, add the walnuts and dates, chopped, the flour containing baking powder and the beaten whites of eggs. Bake in moderate oven. The day before serving, cook one quart of cranberries with one cup of sugar and when cool spread on cake. Just before serving cover the cranberries with whipped cream.

Crumb Cake.

2 c. brown sugar	1 egg
Little salt	1 c. sour milk
2 c. flour	1 t. soda
$\frac{1}{2}$ c. lard	

Cream flour with lard. Take out three-fourths cup of the mixture of sugar, salt, flour and lard and put aside. To the remaining mixture add the well beaten egg, sour milk, and soda. Put into cake tins and then strew the three-fourths cupful of mixture over the top of the dough. Bake in moderate oven.

Date Cake—No. 1.

1 c. sugar	1 t. vanilla
1 lb. dates	$\frac{1}{2}$ t. salt
3 t. baking powder	Enough flour to mix to a stiff
3 eggs	dough

Bake in flat tin; slow oven. When cold, cut into small squares and roll in powdered sugar. Will keep a long time when placed in stone jar.

Date Cake—No. 2.

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. almond extract
$\frac{1}{2}$ c. butter	1 c. milk
Yolks of 4 eggs	$\frac{1}{2}$ lb. chopped dates
$\frac{1}{4}$ t. salt	Enough flour to slightly stiffen
1 t. vanilla	2 t. baking powder

Cream butter and sugar and add other ingredients.

Date Torte.

6 eggs, beaten well	$\frac{1}{2}$ lb. dates, cut fine
1 c. sifted sugar	$1\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ lb. grated almonds, not blanched	2 powdered Uneda Biscuits

Bake in loaf or in layers and fill with custard.

Delicate Cake.

1 c. sugar	$\frac{1}{2}$ t. lemon extract
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ t. vanilla
$\frac{1}{2}$ c. milk	2 c. flour
3 eggs	1 t. baking powder

Bake in two layers and frost. Raisins may also be added and the cake baked in loaf form, if preferred.

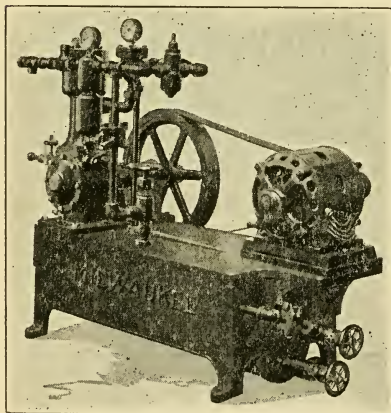
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Devil's Food.**Devil's Food Cake—No. 1.**

½ lb. Baker's bitter chocolate	1 egg yolk
½ c. sweet milk	½ c. sugar
½ c. butter	1 t. vanilla
1 c. sugar	3 egg whites, beaten
2 t. baking powder	2 c. flour

Boil chocolate, milk, yolk of the egg and the sugar to a custard. When cool, add the vanilla and other ingredients. When baked in a loaf add one cup of nuts.

Devil's Food Cake—No. 2.

1 c. sugar	1 large c. flour
¼ c. butter	1 t. soda
1 egg	1 t. vanilla
¼ c. sour milk	2 squares chocolate

Dissolve chocolate in one-half cup boiling water.

Devil's Food Cake—No. 3.

2 square grated chocolate	1 level t. soda, mixed with chocolate
---------------------------	---------------------------------------

Pour one-half cup boiling water over chocolate and let stand until other ingredients are mixed.

1½ c. sugar	½ c. sour milk
½ c. butter	1 level t. baking powder
2 eggs	2 c. flour

Flavor with vanilla. Bake in loaf.

Egg Torte.

6 eggs	1 pk. dates
1 c. sugar	1 c. walnuts, chopped
½ c. bread crumbs	1 t. vanilla
1 t. baking powder	

Beat yolks, add sugar and beat. Add baking powder and crumbs, then dates cut in small pieces and nuts, then whites of eggs beaten stiff and vanilla. Bake in coffee cake pan forty minutes. Serve with whipped cream.

Eggless Cake.

$\frac{1}{2}$ c. butter	1 t. grated nutmeg
$1\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. cinnamon
1 c. sour milk	3 level c. sifted flour
1 c. raisins, chopped fine and well floured	1 t. soda

Cream butter and sugar, add sour milk, spices, raisins, flour, and soda. Bake in a moderate oven.

Ever Best Cake.

1 c. sugar	1 egg
1 T. butter	$1\frac{1}{2}$ c. flour

Over 1 cup of chopped dates sprinkle 1 teaspoon of soda. Over this pour 1 cup of hot water. Cream butter, add sugar and egg, and date mixture.

1 t. vanilla	$\frac{1}{2}$ c. nuts, chopped
Add flour.	

Farina Cake.

1 c. granulated sugar	1 t. cream of tartar
$\frac{1}{2}$ c. powdered sugar	$\frac{1}{2}$ t. soda
1 c. farina	$1\frac{1}{2}$ c. rolled and sifted oven dried bread crumbs
$\frac{3}{4}$ c. ground walnuts	
6 eggs	

Beat yolks, add the sifted sugar, and beat five minutes. Whip the whites with cream of tartar until stiff; add this to yolks and whip two minutes. Mix all dry ingredients, add to the eggs and beat well. Bake in two or three layers. Serve with whipped cream and sprinkle top with chopped walnuts.

Frozen Angel Food.

5 egg whites	1 scant c. sugar
1 c. heavy cream	1 t. vanilla

First beat whites until stiff, adding half the sugar, beating gradually. Then beat cream, adding the rest of the sugar gradually. Then mix eggs and cream together lightly. Add flavoring and turn into loaf cake tin. Have ready a box of snow and salt mixed, and pack the mixture into this. Be sure you have a tight cover on the tin to prevent the snow and salt from falling in. Let stand five hours and serve as brick ice cream.

Frozen Coffee Cake.

1 lb. flour	1 t. salt
½ lb. shortening	1 T. sugar
Mix like pie crust. Add:	
3 egg yolks	1c yeast
1 c. milk	

Set in cool place over night. In morning roll out on board. Beat whites of 3 eggs, 1 cup sugar, spread over rolled dough. Add raisins, nuts and cinnamon. Let raise in warm place.

Fruit Cake.

¾ lb. butter	2 lb. currants
1 lb. brown sugar	1 lb. dates
5 eggs	½ lb. citron
1 c. sour milk or buttermilk	½ lb. candied cherries
1 t. soda	½ lb. candied pineapple
1 t. cinnamon	1 lb. walnuts
1 t. nutmeg	1 lb. brazil nuts
1 t. allspice	2 wine glasses brandy
2 lb. raisins	1 lb. flour

Bake two hours.

German Coffee Cake.

½ c. sugar	1/3 c. butter
1 c. milk	½ t. salt

Heat these ingredients, then let cool while you dissolve one cent yeast in one-half cup lukewarm water. Beat all together with two eggs and three heaping cups of flour. Flavor with grated rind of lemon. Set in evening.

Good Date Cake.

1 lb. dates, chopped	4 eggs, well beaten
1 lb. walnuts, coarsely chopped	4 T. flour
1 c. powdered sugar	1 t. baking powder

Serve with whipped cream.

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Graham Cake—No. 1.

1 c. sugar	17 graham crackers
$\frac{1}{2}$ c. butter	$1\frac{1}{2}$ t. baking powder
$\frac{3}{4}$ c. milk	3 T. confectioner's sugar
$\frac{1}{2}$ c. flour	1 t. vanilla
3 eggs, well beaten	2 T. melted butter

Roll graham crackers fine and put through flour sieve. Mix all well. Make a frosting of the confectioner's sugar, melted butter and vanilla. Add a little milk to make smooth enough to spread on top layer. Sprinkle frosting with chopped nuts. Bake in two layers.

Graham Cake—No. 2.

1 c. sugar	$2\frac{1}{2}$ c. graham crackers, rolled
$\frac{1}{2}$ c. butter	1 t. baking powder
2 eggs	1 t. vanilla
$\frac{3}{4}$ c. milk	

Bake in two layers.

Graham Cracker Cake—No. 3.

$1\frac{1}{2}$ T. butter	$1\frac{1}{2}$ c. flour
$1\frac{1}{2}$ c. sugar	$1\frac{1}{2}$ c. rolled graham crackers (16 to 18 crackers)
3 eggs	2 t. baking powder
1 c. milk	

Beat dough well and bake in three layers.

Filling.

4 T. sweet cream	$\frac{1}{2}$ c. butter
3 c. confectioner's sugar	1 t. vanilla

Stir creamy and put between layers and on top of cake.

Graham Cracker Torte—No. 4.

1 c. sugar	Pinch of salt
3 eggs (well beaten)	2 t. baking powder
1 c. sweet milk	27 graham crackers
$\frac{1}{2}$ c. butter	

Bake in layers and spread with any tart jelly. Put together with whipped cream.

Gugelhopf.

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ pt. milk
$\frac{1}{4}$ lb. sugar	1 t. salt
Grated rind of 1 lemon	2c yeast
6 eggs, beaten separately	1 lb. flour

Beat well (herein lies the success of the cake). Grease tin well and sprinkle with broken almonds. Put dough into tin and let rise until it reaches the top. Bake in slow oven.

Hazelnut Cake.

$\frac{3}{4}$ lb. sugar	$1\frac{1}{2}$ c. grated hazelnuts
7 eggs	7 T. cracker meal
Rind of 1 orange	1 t. baking powder
Juice of $\frac{1}{2}$ lemon	2 T. brandy

Stir sugar and yolks of the eggs to a cream. Then add the beaten whites of the eggs. Stir very little and slowly. Bake in loaf about fifty minutes, or in layers.

Kaiser Torte.

$\frac{3}{4}$ c. butter	2 c. and 2 T. flour
1 c. sugar	$2\frac{1}{2}$ t. baking powder
3 eggs	1 c. raisins
Rind of a lemon	1 c. walnuts (cut in pieces)
$\frac{1}{2}$ c. milk	

Bake and cover with butter frosting.

Krummel Torte.

5 eggs	3 t. baking powder
2 c. sugar	1 lb. English walnuts
10 T. rolled soda crackers	$\frac{3}{4}$ lb. dates

Beat yolks, add sugar, beaten whites, crackers mixed with baking powder, lastly nuts and dates cut fine. Bake in shallow pans twenty minutes in hot oven. Serve with whipped cream. This will serve sixteen people.

Lady-finger or Ice-Box Cake.

$\frac{1}{2}$ lb. butter	3 eggs
1 c. powdered sugar	Rind and juice of 1 lemon
4 doz. lady-fingers	Juice of 2 oranges

Work butter with hands for fifteen minutes. Add powdered sugar and stir again. Add the eggs, one at a time. Then add the juice and rind of lemon and oranges. Make a fence of lady-fingers by separating them, putting the smooth side toward the outside of the spring form. Then make a layer of lady-fingers, then a layer of dough, and so on until all is used.

Lady-finger Torte.

6 eggs, beaten separately	6 lady-fingers
1 c. powdered sugar	1 t. baking powder
1 c. grated almonds	

Measure almonds before grating. Use seven or eight lady-fingers if they are small. Dry them and brown in oven. Then roll and add the baking powder. Add beaten whites of the eggs last. Bake in three layers.

Filling.

1 T. cream	Powdered sugar
Butter, size of an egg	

Use enough powdered sugar to make a creamy filling.

Minute Cake.

1 c. sugar	Pinch of salt
$1\frac{1}{2}$ c. flour	2 eggs
2 t. baking powder	3 T. melted butter

Sift the sugar, flour, baking powder, and salt. Break the eggs into a cup and fill with milk. Flavor with lemon. Add the melted butter. Beat all together with an egg beater until smooth. Bake in quick oven. Good for layer cake.

Molasses Cake.

1 egg	1 t. soda in
$\frac{1}{2}$ c. lard	$\frac{1}{2}$ c. boiling water
$\frac{1}{2}$ c. molasses	$2\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. sugar	Flavor to taste
$\frac{1}{2}$ c. hickory nuts	

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Molasses Nut Cake.

1 c. sugar	3 eggs
$\frac{1}{2}$ scant c. butter	4 T. molasses
1 c. milk	1 t. cloves
2 c. flour	1 t. cinnamon
1 c. raisins	1 c. walnuts
2 t. baking powder	

Napf Kuchen.

$\frac{3}{4}$ c. sugar	5 eggs
$\frac{1}{4}$ lb. butter	Salt
1 c. milk	Rind of 1 lemon
1 lb. flour	2c yeast
$\frac{3}{4}$ c. raisins	

Napfkuchen with Baking Powder.

$\frac{1}{2}$ c. butter	1 c. milk
$1\frac{1}{2}$ c. sugar	3 c. flour
4 eggs	$\frac{1}{2}$ lb. raisins
2 t. baking powder	Lemon rind

Nut Cake.

$\frac{1}{2}$ lb. butter	1 t. cream of tartar, in flour
1 c. sugar	$\frac{1}{2}$ t. soda, in milk
3 egg whites	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. milk	1 c. chopped nuts

Bake in shallow pan and cut into squares.

Orange Cake.

1 c. powdered sugar	1 t. baking powder
6 eggs, beaten separately	Juice of 1 orange
1 c. almonds	Rind of 2 oranges
1 c. zwieback	

Ottelo Torte.

1 c. powdered sugar	1 c. flour
5 eggs, beaten separately	1 t. baking powder

Bake in two layers.

Filling.

1 c. cream or milk	1 T. cornstarch
3 T. sugar	1 egg

Flavor to taste. When cool, add the beaten white of the egg. Use chocolate frosting.

Poppy Seed Cake—No. 1.

1 c. poppy seed	2 c. flour
1½ c. milk	2 t. baking powder
1½ c. sugar	4 whites of eggs, beaten
½ c. butter	1 t. vanilla

Grind poppy seed. Heat one-half of the milk, pour over poppy seed, let stand over night. Cream butter and sugar and add poppy seed mixture. Add flour and baking powder mixed, and last, the beaten whites. Place in a well greased spring form and bake in a moderate oven 45 minutes. When cold cover with chocolate butter frosting or with fudge frosting.

Poppy Seed Cake—No. 2.

1 heaping c. sugar	1½ c. flour
½ c. butter	2 t. baking powder
3 eggs	½ c. poppy seed
½ c. milk	

Bake in three layers and fill with custard filling. Frost with the following:

Frosting.

1 c. confectioner's sugar	2 egg yolks
1 T. butter	Vanilla

Stir smooth, flavor with vanilla and spread on cake.

Potato Torte.

½ c. butter	2 c. sugar
1 t. cinnamon	1 t. allspice
½ t. cloves	½ t. ginger
A little nutmeg	5 eggs
¼ lb. chopped almonds	1 cake sweet chocolate
1 c. grated boiled potatoes	1 T. vanilla
1 t. saleratus	1 c. sour milk
2 c. flour	

Cream the butter with the sugar, then add the eggs, add sour milk and soda and spices, add the flour, chocolate and potatoes and almonds and vanilla. Bake one hour.

Potato Cake.

1 c. butter	4 eggs
1 c. mashed potatoes	1/3 c. chocolate
1/2 c. milk	1/2 t. allspice
1/2 t. cloves	1/2 t. cinnamon
2 1/2 c. flour	4 t. baking powder
1 t. vanilla	1 c. nut meats
2 c. sugar	

Cream butter and sugar and add the yolks of eggs, beaten lightly. Add in order, the potatoes, chocolate, milk, spices, vanilla, nuts, and the baking powder sifted into the flour. Lastly, add the beaten egg whites. Bake either in loaf or layer.

Puff Paste Cake.

2 large c. flour	1 egg
1 c. butter	1 whole eggshell of cold water

Prepare the above mixture in the evening, keeping it in a cool place. The next morning divide into six parts, roll out into thin sheets, prick with a fork and bake in jelly cake tins in a moderate oven. When cold, cover first sheet with custard filling, the second with red currant jelly, and continue alternating until the six sheets have been used, placing small dots of the jelly on the upper sheet.

Quick Coffee Cake.

1 egg	1 c. milk (scant)
1 c. sugar (scant)	Salt
1 T. butter	Lemon
1 1/4 c. flour	Vanilla
2 t. baking powder	

Cream butter and sugar. Add egg and milk. Sift flour, salt, and baking powder together and put in cinnamon. Sugar and place almonds on the top before baking.

Railroad Cake.

1 c. sugar	2 t. baking powder
4 T. melted butter	2 c. flour
2 eggs	Flavor to taste
1/2 c. sweet milk	

Put all together, stir five minutes and bake in loaf or layers.

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Raisin Cake.

1 egg	1 t. soda
1 c. sugar	2 c. flour
$\frac{1}{2}$ c. butter (scant)	$\frac{1}{2}$ t. baking powder
1 c. chopped raisins	$\frac{1}{2}$ c. chopped walnuts
1 c. boiling water	

Dissolve soda in boiling water and pour over raisins. Let cool before adding other ingredients. Sift flour three times with baking powder. Bake in layers and put together with boiled frosting.

Ryebread Torte.

12 egg yolks	6 oz. rye bread crumbs
10 egg whites	Rind of 1 lemon
$\frac{3}{4}$ lb. sugar	1 t. cinnamon
6 oz. almonds (5 oz. sweet and 1 oz. bitter)	$\frac{1}{2}$ t. cloves

Beat the whites stiff, add sugar and beat five minutes longer. Beat yolks and fold into whites. Fold in bread crumbs, add the lemon rind and the spices.

Sand Torte.

1 lb. butter	8 eggs
1 lb. powdered sugar	Rind of 1 lemon
1 box cornstarch	

Melt butter and add sugar. Beat until thick. Stir in one egg yolk and a little cornstarch at a time until all is used. Then add egg whites beaten stiff and grated lemon rind. Beat all one hour. Bake one and a quarter hours in a slow oven, turning off heat entirely the last one-quarter of an hour.

Simple Sponge Cake.

4 eggs, well beaten	2 c. flour
2 c. sugar, beat together	1 c. boiling water
Pinch of salt	Lemon or vanilla

Beat as each ingredient is added. Lastly, add the water slowly, while beating. Flavor with lemon or vanilla. Bake slowly one-half hour.

Snow Cake.

1 c. sugar	1½ t. baking powder
2 T. butter	3 egg whites
½ c. water	Flavor to taste
1½ c. flour	

Sour Milk Apple Cake.

½ c. butter	½ t. soda
1 c. sugar	1 c. sour milk
2 eggs, well beaten	About 2 c. flour
A little cinnamon	

Dissolve soda in the sour milk. Use enough flour to make a thin batter. Spread in long tin and cover with sliced apples. Sprinkle sugar and cinnamon over apples. Serve hot as dessert, using cream, if preferred.

Spice Cake.

1 c. sugar	1 t. soda, dissolved in a little vinegar
1 T. butter	
1 egg	½ t. cloves
½ c. raisins	Little nutmeg
1¾ to 2 c. flour	Little chocolate, melted
Lemon rind	1 t. vanilla
1 c. sour milk	

Sponge Cake.

4 eggs, beaten separately	1 scant c. flour
1 c. sugar	3 T. cold water
1½ t. cornstarch	1 level t. baking powder
1 t. lemon extract	¼ t. salt

Beat the yolks of the eggs until thick and gradually add the sugar. Beat two minutes and add the water. Sift together thoroughly the cornstarch, flour, baking powder, and salt, and add the first mixture, the whites of the eggs beaten stiff, and the lemon extract. Bake in a buttered angel-cake pan, forty-five minutes, or shallow cake pan thirty-five minutes in a moderate oven.

Sunshine Cake—No. 1.

6 large eggs	1 t. vanilla
1 c. granulated sugar	$\frac{1}{4}$ t. cream of tartar
1 c. flour	

Beat the whites of the eggs until dry, then add a pinch of salt and the cream of tartar. Add the sugar and beat five minutes longer. Beat yolks until lemon color and fold into whites. Sift the flour four times and fold in a little at a time. Put into a moderate oven, turn off one burner after cake has been in the oven twenty minutes. Continue baking thirty minutes longer.

Sunshine Cake—No. 2.

7 egg whites	$\frac{2}{3}$ c. flour
5 egg yolks	$\frac{1}{3}$ t. cream of tartar
1 c. sugar	Pinch of salt

Beat whites and while beating add cream of tartar. Continue beating until very stiff. Stir in sugar lightly, next the beaten yolks, and lastly, salt and flour.

Velvet Sponge Cake.

2 c. sugar	Pinch of salt
6 eggs	$2\frac{1}{2}$ c. flour
1 c. boiling water	2 t. baking powder

Beat sugar and yolks of the eggs fifteen minutes. Stir in boiling water, salt, flour, baking powder, three egg whites and flavor. Use remaining egg whites for frosting. Bake in loaf in slow oven.

Walnut Torte.

9 eggs	1 c. crackers, rolled
1 c. sugar	1 t. baking powder
1 c. walnuts, broken	Rind and little juice of 1 lemon

Beat yolks of eggs and sugar one-half hour, add other ingredients. Beat whites of eggs to a froth and fold in. Bake in two layers. Use boiled custard for filling.

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FROSTINGS AND FILLINGS.

Boiled Icing.

1 c. sugar 1 c. milk

Boil until mixture threads.

Caramel Frosting.

$\frac{3}{4}$ c. brown or maple sugar $\frac{3}{4}$ c. milk or cream

$\frac{3}{4}$ c. butter

Boil like candy. When it strings, beat and spread on cake, adding vanilla.

Frosting.

1 c. confectioner's sugar 1 t. vanilla

1 T. butter Chocolate

Use enough chocolate to make a nice brown cream.

Fruit Frosting.

2 egg whites

2 T. lemon juice

1 grated apple

$\frac{1}{3}$ c. powdered sugar

Put all in large bowl and beat with Dover egg beater until stiff. Fruit may be used, such as berries, pineapple, etc., instead of apple, or frosting may be colored with fruit paste.

Fudge Frosting.

1 c. sugar

2 T. butter

$\frac{1}{3}$ c. milk

1 t. vanilla

2 squares of chocolate

Boil sugar, milk, and chocolate for four minutes. Add the butter and cook four minutes longer. Add the vanilla and beat until thick enough to spread.

Strawberry Frosting.

White of 1 egg

5 T. canned strawberries or

1 c. powdered sugar

1 c. mashed strawberries

To the white of one egg, add the powdered sugar, to which add the strawberries. Beat all together with a wire egg beater for one-half hour. The white of the egg must not be beaten first, but beaten with the cup of sugar.

Apple and Lemon Filling.

Juice and grated rind of 1 large, sour apple, grated
 1 lemon 1 c. sugar

Boil together five minutes and let it cool. It is then ready for use.

Butternut Filling.

1 c. butternut meats, 2 eggs
 chopped fine 2 T. sugar
 1 c. sour cream

Mix thoroughly and spread between layers of cake.

Walnut Filling.

$\frac{1}{2}$ c. milk $\frac{1}{2}$ lb. walnuts, chopped
 2 c. sugar

Boil milk and sugar steadily for five minutes, take from fire and add nuts. Beat until it spreads.

Filling.

$\frac{3}{4}$ c. sugar 3 egg yolks
 1 heaping T. flour Vanilla
 1 c. milk

Boil until thick. Cool and flavor with vanilla.

Butter Filling.

$1\frac{1}{2}$ c. confectioner's sugar 1 T. cream
 1 T. butter 1 egg yolk
 1 t. vanilla

Beat sugar and butter to a cream, add vanilla, cream and the yolk of the egg. Beat until smooth and spread between and on top of cake. Sprinkle finely chopped almonds on top, if desired.

Filling for Layer Cake.

Whites of 2 eggs 1 c. hickory nuts
 1 c. powdered sugar $\frac{1}{2}$ c. stoned raisins
 2 t. water 1 t. vanilla

Boil sugar and water until it threads, then pour in whites and cook well, add raisins, hickory nuts and vanilla..

COOKIES AND DOUGHNUTS.

Almond Cookies.

$\frac{1}{2}$ lb. butter	3 t. baking powder
1 lb. brown sugar	4 eggs
$\frac{1}{2}$ cake sweet chocolate, grated	1 t. cinnamon
1 c. almonds, chopped fine	1 t. cloves
	2 c. flour

Bake in two coffee cake tins in slow oven. Frost with white boiled frosting. When cold, cut in pieces about one inch wide and three inches long.

Almond Cookies—No. 2.

$\frac{1}{2}$ lb. butter	2 eggs
$\frac{1}{2}$ lb. sugar	1 c. blanched almonds, chopped fine
$1\frac{1}{4}$ lb. flour or half cornstarch	
1 large t. baking powder	

Mix with a little milk into a soft dough to roll out.

Almond Cookies—No. 3.

1 c. white sugar	2 c. butter
1 c. brown sugar	4 scant c. flour
1 c. blanched almonds	1 dessert spoon soda
3 eggs	1 t. cinnamon

Cream the butter and sugar, then drop the eggs in separately. Dissolve the soda in one teaspoon warm water and add cinnamon. Then add the chopped almonds and flour and stir until smooth. Let stand over night in a cold place. Cut and bake in hot oven until a delicate brown. These will keep a long time.

Almond Kisses.

4 egg whites, beaten stiff	$\frac{3}{4}$ lb. chopped almonds
1 lb. confectioner's sugar	1 t. cinnamon

Beat eggs and sugar, add almonds and cinnamon. Drop on well buttered tins and bake twenty minutes in a moderate oven.

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Almond Squares.

Mix:

$\frac{1}{2}$ lb. sugar	$\frac{1}{2}$ lb. almonds, ground
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Take out half of this to sprinkle on top. Add to the remaining:

$\frac{1}{2}$ lb. butter, creamed	2 eggs
$\frac{1}{2}$ lb. flour, sifted	Grated rind of $\frac{1}{2}$ lemon

Roll out and cut in squares, brush over with white of egg, sprinkle with the sugar and almonds, bake in moderate oven.

Almond Croquettes.

2 eggs.	$\frac{1}{2}$ lb. flour
$\frac{1}{2}$ t. salt	Grated rind of 1 lemon
$\frac{1}{2}$ lb. powdered sugar	$\frac{1}{2}$ c. grated chocolate
$\frac{1}{2}$ lb. shelled almonds	

Beat the eggs until very light. Add the salt and sugar and beat until very foamy. Grind the almonds very fine and add to the flour. Add the lemon, and chocolate. Add flour and almonds to the first mixture. Mix until smooth. Flour board slightly, taking little dough on the board. Roll very thin. Sprinkle with sugar on top. Cut into strips one and one-half inches wide. Bake in a slow oven until golden brown.

Anise Cookies.

3 eggs, well beaten	Pinch of salt
$1\frac{1}{2}$ c. sugar	Rind and juice of small lemon
$1\frac{1}{2}$ to 2 c. flour	1 t. anise seed
1 t. baking powder	

Beat eggs and sugar. Drop on well buttered tins and bake until light brown.

Butter Cookies

1 lb. butter	3 c. flour
2 c. sugar	1 t. baking powder
Yolk of 5 eggs	$\frac{1}{2}$ t. salt

Cream butter and sugar, add egg yolks and salt, then flour and baking powder. Chill dough, roll thin and cut.

Banana Fritters.

8 bananas	Flour
1 c. flour	1 T. olive oil
2 eggs	1 t. baking powder
2/3 c. cold water	

Cut the bananas into three pieces. Make a batter of the flour, the well beaten yolks of the eggs and the cold water and add this gradually to the flour, stirring all the time. Add the olive oil, the well beaten whites of the eggs and the baking powder. Cover the banana with this paste and drop into hot fat. When a bright golden color, take out and sprinkle with powdered sugar. For a sauce, use currant jelly, thinned with water.

Cream Puffs.

1 c. boiling water	1/2 c. of butter
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When boiling stir in 1 cup of flour, heaping. Let it get cold, then stir in three unbeaten eggs. Drop on tins and bake. It will make fifteen.

Cream: One cup of milk, 3/4 cup of sugar, 1 egg, 3 table-
spoons of flour. Flavor to taste. Cut the puffs open and put
cream between.

Cocoanut Cookies.

1 c. butter	1 c. grated cocoanut
2 c. flour	1 c. milk
1 c. sugar	1 t. baking powder
1 egg	

Cocoanut Cookies.

5 eggs	2 t. baking powder
2 c. sugar	1/2 lb. cocoanut
3 c. flour	

Beat eggs to a cream. Mix well and drop from teaspoon
about two inches apart into buttered tins.

Cocoanut Kisses.

2 c. cocoanut	2 level T. flour
1 c. sugar	2 stiffly beaten whites of eggs

Drop on butter pans and bake.

Cocoa Kisses.

2 egg whites	1 1/4 c. sugar
2 T. cocoa	1/4 t. cinnamon
1/4 lb. almonds, chopped and blanched	

Beat the whites until stiff and gradually add two-thirds of the sugar. Continue beating until mixture will hold its shape. Fold in the remaining sugar. Drop mixture from tip of spoon in small piles one-half inch apart, on greased tins. Bake in slow oven with decreasing heat, fifty minutes or until dry. When done, they do not cling to pan.

Buttermilk Doughnuts.

2 eggs	1 t. grated nutmeg
1 1/4 c. sugar	1 t. soda
2 T. melted fat	2 t. baking powder
1/2 t. salt	About 1 qt. flour
1 c. buttermilk	

Beat eggs, and sugar and shortening. Mix the rest of the dry ingredients, combine the two mixtures with the milk. Knead slightly, roll into 1/4 inch thickness, cut and fry in deep hot oil or fat. Dust with powdered sugar.

Doughnuts.

1 T. butter	1/2 c. sour milk
1 pinch salt	1/2 t. soda
1/2 c. sugar	Flour
1 egg	

Cream butter and sugar, then add egg. Dissolve soda in milk and add flour. Fry in deep lard.

Potato Doughnuts.

2 medium sized potatoes mashed	1 c. sour milk
	3 eggs
Butter size of an egg, add to potatoes while warm	1 1/3 c. sugar
	1/2 t. salt

A little grated nutmeg, 4 cups of flour, sifted, with 1 teaspoonful baking soda and 2 teaspoonsful baking powder. Handle very lightly and fry in deep fat.

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Fruit Cookies No. 1.

1 c. butter	1 t. cinnamon
1½ c. sugar	¼ t. cloves
1 c. seeded raisins	¼ t. nutmeg
1 c. walnuts	2 eggs
2 t. baking powder	2 T. milk
2½ c. flour	

Cream butter and sugar and add other ingredients. Roll and bake.

Fruit Cookies No. 2.

1½ c. sugar	½ c. currants
3 eggs	1 t. cinnamon
1 c. butter	1 t. salt
½ c. sour milk	1 t. soda dissolved in milk or water
1 c. chopped nut meats	
½ c. raisins	

Drop in small pieces on greased pans and bake.

Cornflake Cookies.

3 egg whites, beaten well	¾ c. nut meats
1 c. sugar	3 c. cornflakes

Drop with spoon on butter pans and bake.

Good Plain Cookies.

3 T. butter	1 egg
3 T. lard	2 c. flour
1 c. sugar	2 t. baking powder
½ t. salt	¼ c. milk
	2 t. vanilla

Graham Cookies.

2½ c. brown sugar	1 t. soda
¾ c. shortening	1 t. ginger
1 egg	1 c. white flour
¾ c. sour milk, or buttermilk	1 c. hickory nuts

Add graham flour enough to roll easily. Sprinkle with sugar.

Hermits.

1½c. brown sugar	1 t. cloves
3 eggs	1 t. cinnamon
1 c. chopped nuts	1 t. soda, dissolved in
1 c. chopped raisins	1 T. molasses
1 c. chopped dates	3 c. flour

Make into balls the size of a walnut. Put separately, one inch apart, into greased tins. Bake in slow oven.

Hominy Fritters.

1 c. cold boiled hominy	1 or 2 eggs
½ c. milk	1 ssp. salt
1 c. flour	1 t. baking powder

Mix hominy with milk. Add flour, eggs, salt and baking powder stirred into a little flour. Fry in deep lard. Drop from a spoon and fry until a good brown. Have enough boiling lard to float the fritters. Very good with syrup.

Lady Fingers.

1 c. sugar	¼ c. milk
½ c. butter	1 pt. flour
1 egg	1 t. cream of tartar
1 t. vanilla	½ t. soda

Cut into strips, cover with sugar, and bake in a quick oven.

Luft.

2 c. flour	1 egg
Butter, size of an egg	Little whiskey

Add milk enough to make batter to consistency of noodle dough. Roll very thin and cut into strips three-fourths of an inch wide and about fifteen inches long. Turn twice around the hand and fasten edges. Fry in deep fat until delicately brown.

Macaroons.

4 eggs	1 t. cloves
1 lb. sugar	1 t. cinnamon
1 lb. flour	2 t. baking powder
1 cake sweet chocolate	5 c. nut meats
5 c. cocoanut	

Mother Christie Cookies

3 eggs	1 qt. flour
2 c. sugar	1½ t. baking powder
1 c. butter	½ c. cold water

Stir butter and sugar together and add other ingredients. Use more flour if necessary to make it stiff enough to roll. Roll thin and bake in very hot oven.

Nut Kisses.

Beat the whites of 4 eggs with a pinch of salt, to a stiff froth, and add

1 c. sugar	3 c. cornflakes
1 c. broken nut meats	1 t. vanilla
1 c. shredded cocoanut	

Drop on buttered tins with spoon and bake in a moderate oven until a delicate brown.

Thimble Balls.

Roll out a sheet of noodle dough and double it. Take a thimble and cut out dough. Have boiling fat ready and drop dumplings in. Fry until they swell into brown balls. Serve in soup.

Oatmeal Cookies—No. 1.

4 c. oatmeal	1 c. lard
1 c. molasses	1 t. cinnamon
3½ c. flour	2 t. soda
1 c. hot water	1 c. sugar
	A little salt

Drop in this about a tablespoonful to a cookie.

Oatmeal Cookies—No. 2.

1 c. sugar	1 t. cinnamon
1 c. butter	1 large c. Quaker Oats (not cooked)
3 eggs	1 c. flour
½ c. sour milk	1 c. chopped raisins
1 c. chopped walnut meats	
½ t. soda	

Drop from a spoon.

Oatmeal Cookies—No. 3.

¾ c. butter	2 eggs
1 c. sugar	2 c. flour
1 c. raisins, chopped	2 c. dry, uncooked oatmeal
¾ t. salt	3 T. milk

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Oatmeal Macaroons.

2/3 c. butter	2 eggs
1 c. sugar	1 t. vanilla or 1 sq. chocolate
2 c. oatmeal	1 c. raisins
1 c. flour	1 c. nut meats
2 t. baking powder	

Drop in small pieces on greased pans.

Rock Cookies—No. 1.

1½ c. sugar	1 t. baking soda
1 scant c. butter	1 t. cinnamon
1½ c. seeded, chopped raisins	3 c. flour
3 eggs	2 T. sweet milk
	1 c. chopped walnuts

Drop from spoon on buttered tin and bake.

Rock Cookies—No. 2.

1½ c. sugar	Pinch of salt
1 scant c. butter	1 c. raisins
3 eggs (well beaten)	1 c. walnuts, chopped fine
1 t. cinnamon	½ c. water
2 c. flour	2 t. baking powder

Drop on buttered tins and bake in moderate oven.

Rose Doughnuts.

4 c. flour	1 c. sweet milk
1 c. sugar	2 eggs
2 t. baking powder	4 T. melted lard
1 t. vanilla	Pinch of salt

Fry in a mixture of boiling lard and butter.

Scottish Crisps.

1 egg	1 c. rolled oats
½ c. sugar	1/3 t. salt
1 T. melted butter	¼ t. vanilla

Beat the egg until light. Add gradually sugar, butter, oats, salt, and vanilla. Drop mixture by teaspoonfuls on a thoroughly greased pan, one inch apart. Spread into shape with a cake knife, dipped into cold water. Bake in a moderate oven until delicately browned. Remove from pan with a cake knife as soon as taken from oven. Chocolate may be used. A raisin, also, may be placed on top of each before baking.

Snow Balls.

$\frac{1}{2}$ pt. milk	$\frac{1}{2}$ pt. flour
4 eggs	1 T. butter
A little salt	

Boil milk, flour and butter. When cool beat in one egg at a time until smooth, and drop in deep fat, a spoonful at a time. Roll in powder sugar.

Sugar Hats.

1 c. butter	1 lb. sugar
2 T. lard	Grated rind of 1 lemon
4 eggs, yolks	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ lb. chopped or ground almonds	1 t. baking powder

Roll thin and on each cookie place a little teaspoonful of the following batter: Whites of four eggs, beaten with one-half pound of sugar and chopped almonds.

Vanilla Horns.

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ lb. flour
$\frac{1}{2}$ lb. sugar	Grated rind of 1 lemon
$\frac{1}{2}$ lb. unpeeled, grated almonds	$\frac{1}{2}$ lb. powdered sugar
	2 or 3 t. vanilla

Cut out, bake to a light brown and roll, immediately after baking in a mixture of powdered sugar and vanilla.

Walnut Rocks.

2 c. brown sugar	1 t. vanilla
3 eggs, well beaten	1 t. baking powder
$\frac{1}{2}$ c. butter	2 c. flour
1 t. cinnamon	1 c. raisins
Pinch of salt	1 c. walnuts

White Peppernuts.

1 lb. flour	Grated rind of 1 lemon
1 lb. granulated sugar	1 t. white pepper
4 eggs	1 T. shortening
3 oz. citron	$\frac{1}{2}$ c. sweet almonds
1 t. baking powder	

Sift the sugar well. Stir eggs, sugar, shortening, and spices with baking powder. Work well into quantity of flour given, then form into marbles. Bake slowly in greased tin.

DESSERTS.

Ambrosia.

Spread in a glass dish, a layer of grated cocoanut and sugar, a layer of peeled oranges, sliced, and so on, until the dish is filled, having the top layer of cocoanut. A generous allowance of sugar to be used, say one and one-fourth pounds to one dozen juicy oranges.

Bavarian Cream.

$\frac{1}{2}$ pkg. gelatine	5 eggs
1 qt. milk	1 c. sugar

Soak the gelatine in the milk until soft. Then boil and add the egg yolks and the sugar. Remove from fire and add beaten whites. Pour into mold.

Compote.

Put apricots in a fruit dish and arrange boiled rice around the edges. Pour the syrup of the apricots, which has been boiled down, over the apricots.

Neapolitan Ice Cream

1 qt. milk	1 qt. cream
6 egg yolks	Sugar to taste
1 c. sugar	Flavoring

Cook milk, eggs, and sugar like custard. When cold, add cream and flavoring. More sugar if needed. Freeze.

Macaroon Cream.

1 T. granulated gelatine	3 eggs
$\frac{1}{4}$ c. cold water	$\frac{1}{3}$ c. sugar
2 c. scalded milk	$\frac{1}{8}$ t. salt
$\frac{2}{3}$ c. powdered macaroons	

Soak the gelatine in the cold water. Make a custard with the egg yolks, sugar, salt, and milk, and pour hot over softened gelatine. When gelatine is dissolved, strain into a pan. Set in ice water, and add macaroons. Stir until the mixture begins to thicken, then add whites of eggs beaten stiff. Mold, chill, and serve garnished with macaroons.

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Orange Mousse.

Juice of 4 oranges	$\frac{1}{2}$ pkg. Knox's gelatine
Rind of 1 orange	1 pt. whipping cream
2 c. sugar	$\frac{1}{2}$ c. powdered sugar
$\frac{1}{2}$ c. chopped nuts	Vanilla

Make a syrup of sugar and a little water, add to juice. Dissolve gelatine in one-fourth cup cold water, add one-third cup hot water, stir, add to juice, strain, and put into mold. Beat whipping cream very stiff, add powdered sugar, flavor with vanilla, if desired. Add chopped nuts, put on top of juice, cover with waxed paper, close mold, and pack in ice to freeze.

Orange Delight.

6 oranges	1 c. pineapple
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Slice the oranges. Mix with pineapple, or other suitable fruit. Sprinkle generously with sugar and cover with whipped cream.

Pineapple Mousse.

2 T. Knox gelatine	3 lemons
1 can sliced pineapples	3 c. cream
$1\frac{1}{2}$ c. sugar	12 T. water

Dissolve gelatine in water five minutes. Heat the pineapple, cut into pieces and add the sugar. Pour over gelatine and stir well until gelatine is dissolved. Whip the cream and add to mixture. Lastly, add the juice of the lemons. Pour into mold. Use next day, giving it time to harden.

Macaroon Dessert.

1 pt. hot milk	1 c. cold water
5 yolks	5 beaten whites of eggs
1 c. sugar	$\frac{1}{2}$ c. wine
2 T. granulated gelatine	$\frac{1}{4}$ lb. macaroons

Beat the yolks with the sugar until light. Soak the gelatine in the cold water, add the milk boiling hot. Stir until dissolved; pour this gradually onto the yolks and sugar mixture, stirring constantly. Place on stove to reheat for about two minutes, fold in the beaten whites and pour into mold which has been rinsed with the wine and lined with the macaroons. Serve with whipped cream.

Compliments of a Friend.

SAUCES.

Apricot Sauce.

- | | |
|------------------------|--------------------------|
| 1 c. apricot juice | 1 t. cornstarch or flour |
| $\frac{1}{2}$ c. sugar | |

Boil all together and strain. Use any kind of fruit juice in the same manner.

Bechamel Sauce.

- | | |
|------------------|---------------------------------------|
| 3 T. butter | $\frac{1}{2}$ pt. well seasoned stock |
| 3 level T. flour | Parsley |
| 4 eggs (yolks) | $\frac{1}{2}$ c. cream |

Melt the butter and add the flour. Cook until dry, not yellow. Add the stock and put in a little parsley and simmer twenty minutes. Add the cream in which the yolks of the eggs have been beaten.

Brown Mushroom Sauce.

- | | |
|---------------------------|-------------|
| 1 can of French mushrooms | 4 T. butter |
| 2 c. stock | Salt |
| 2 T. flour | Pepper |

Melt the butter and add the flour. Stir until a dark brown, then add stock gradually. When this boils, add the liquid from the mushrooms. Season and simmer twenty minutes. Skim off any fat that may rise to the top. Add the mushrooms and simmer five minutes longer. Too much cooking toughens the mushrooms. This sauce may be served with any kind of roast or broiled meat. It is especially good with beefsteaks.

Epicurean Sauce.

- | | |
|-------------------------|------------------------------|
| 1 T. Tarragon vinegar | $\frac{1}{2}$ c. heavy cream |
| 2 T. grated horseradish | Few grains cayenne pepper |
| 1 t. English mustard | 3 t. mayonnaise dressing |
| $\frac{1}{2}$ t. salt | |

Mix the vinegar, horseradish, mustard, salt and cayenne, add the cream, beaten stiff, and the mayonnaise dressing.

Sauce for Cauliflower.

Boil cauliflower in salted water until done and pour over it the following: Stir the yolks of two or three eggs and a little flour in some cold meat stock. Add a little of the water in which cauliflower was cooked, and a few drops of lemon juice. Boil in double boiler until it begins to thicken. Pour over the cauliflower. A little grated nutmeg may be added, if desired.

Sauce for Meat Pudding.

1 T. butter	Salt
Cream	Pepper
1 T. flour	

Melt butter and add flour and enough cream to make creamy sauce. Add some gravy if you have it. Salt and pepper to taste. Pour over pudding. Bake one and one-half hour.

Sauce for Steamed Salmon.

1 c. milk	1 T. butter
1 T. cornstarch	Pepper
Dash of red pepper	Salt
1 T. catsup	Pinch of mace
1 well beaten egg	

Heat milk to boiling point and thicken with cornstarch. Add the liquid of the salmon, pepper, salt, butter, mace, red pepper and catsup. Add the well beaten egg last.

Sauce.

1 c. sugar	1 egg, well beaten
1 c. milk	Flavor to taste

Pour sugar and egg into milk when boiling. Stir constantly. Flavor to taste. Good.

Tomato Sauce.

$\frac{1}{4}$ c. tomato juice	1 T. relish
Little onion, cut fine	

Add the onion and the relish to the tomato juice and cook until mostly all the juice is evaporated.

Tartar Sauce for Broiled Fish.

1 T. vinegar	1 T. Worcestershire sauce
1 t. lemon juice	1/3 c. butter
1 ssp. salt	

Mix the vinegar, lemon juice, salt and Worcestershire sauce in a small bowl and heat over hot water. Brown the butter and strain into the other mixture.

Wine Sauce.

1 c. boiling water	1 egg
1 T. cornstarch	1 ssp. grated nutmeg
1/4 c. butter	1/2 c. wine
1 c. powdered sugar	

Moisten the cornstarch with cold water and stir into the boiling water. Boil ten minutes. Rub butter and sugar to a cream and add well beaten egg and the nutmeg. When the cornstarch has cooked ten minutes, add wine, and pour the whole over sugar and butter, stirring until well mixed.

White Sauce.

2 T. butter	1 c. milk
2 T. flour	1/4 t. salt
Few grains of pepper	

Melt butter, add flour, stir until thoroughly blended. Add milk, cook until smooth. Season.

Compliments of a Friend.

JELLIES AND PRESERVES.

Crabapple Jelly.

Wash crabapples and cut in halves. Put in a kettle with just enough water to cover them. Cook thoroughly and put in a jelly bag and let drip. For every cup of juice add a cup of sugar and let boil about twenty minutes. Two or three rose geranium leaves may be added. Pour into glasses and when cold, cover the top with melted paraffin.

Cranberry Jelly.

4 c. cranberries 2 c. sugar
1 c. water

Pick over and wash berries. Cook slowly in boiling water twenty minutes or until soft. Rub through sieve, add sugar and stir. Cook about five minutes or until it thickens. Pour into wet moulds. Serve with meat.

Cranberry Jelly.

1 qt. cranberries 2 c. sugar
1 pt. water

Simmer cranberries and water until they burst. Add sugar and boil fifteen minutes. Force through sieve into a mould.

Currant Jelly.

Wash the currants and put them into a kettle over a very slow fire with a small quantity of water. Cool and strain through a thin bag. For every pint of juice add one pound sugar. Let boil twenty minutes. When cool pour paraffin over top.

Pineapple Preserves.

Pare and grate the fruit, and make a syrup of one-half pound of sugar to one pound of fruit. Cook together about ten minutes, fill into jars and seal tight. Delicious to serve with ice cream, charlotte russe or blanc mange.

Plum Conserve.

1 sq. basket blue plums	1 lb. seedless raisins
4 oranges	About 5 lb. sugar
Grated rind of 2 oranges	½ lb. broken walnuts

Boil plums, oranges, raisins and the grated rind of the oranges with an equal amount of sugar (about five pounds). Let fruit boil to pieces before adding sugar. Watch closely, stirring it, as it burns easily. Just before putting into glasses add the broken walnuts.

Red Raspberries.

Mash the berries and add one pound of granulated sugar for every pound of fruit. Mix thoroughly and let stand twelve hours, stirring occasionally. Seal in glass cans without heating. They will keep for a year or more and retain their flavor much better than when cooked. If they should appear to be fermenting, do not be alarmed.

Spiced Gooseberries.

5 lb. green gooseberries	Cinnamon
4 lb. sugar	Cloves
1 pt. vinegar	

Prepare the fruit and use one pound of sugar to one pound of fruit. Cook until transparent.

PICKLES AND CATSUPS.

Chow-Chow.

1 head cabbage	$\frac{1}{2}$ c. salt
$\frac{1}{2}$ pk. green tomatoes	3 T. mixed spices
12 onions (walnut size)	3 c. vinegar
4 green peppers	3 c. sugar
2 red peppers	

Grind cabbage, tomatoes, onions and peppers in food chopper, salt well, let stand over night. Then drain off some of juice. Tie mixed spices in bag. Boil all in syrup 10 to 15 minutes. Put in fruit jars, air-tight.

Good Dill Pickles.

10 qt. water	2 qt. good vinegar
Cucumbers—300	$1\frac{1}{2}$ c. salt
Dill	

Scrub cucumbers clean and let them lie in salt water over night. Wash in clear water next morning. Drain and dry them. Put dill in the bottom of glass jars and then pack in cucumbers and put plenty of dill on the top, a few spices and grape leaves, if cared for. Now boil the water, vinegar, and the salt, and pour over pickles, boiling hot. Glass jars with pickles can be placed in hot water so as not to crack. Seal the jars and the pickles will keep and be nice and crisp.

Piccalilli.

1 pk. green tomatoes	$\frac{1}{2}$ doz. onions
$\frac{1}{2}$ large head cabbage	1 T. cloves
1 doz. green peppers	1 T. cinnamon
1 pt. grated horseradish	1 T. allspice
1 pt. molasses	

Slice and sprinkle the green tomatoes with salt and let them stand over night. Rinse in clear water. Chop the cabbage, green peppers, and onions fine and drain through a colander. Scald in vinegar and then drain off. Do not use vinegar. Add the cloves, cinnamon and allspice. Add the grated horseradish, molasses, and vinegar enough to saturate the whole when packed in jars. Excellent.

Pickled Cherries.

Stone cherries, then cover with vinegar twenty-four hours. Drain and add one pound sugar to each pound of cherries. Stir until sugar is all dissolved, then put into jars and seal.

Sour Beans.

Cook beans in salt water until nearly done. Drain and immediately put into fruit jars. In the meanwhile heat one-third cup vinegar to one cup of water. Boil a few minutes and then pour over beans in jars. Seal while hot. When using, drain, put on fresh water and cook until tender. Especially good for salad.

Sweet Pickled Watermelon.

8 c. sugar	4 T. broken cinnamon sticks
4 c. vinegar	4 T. whole cloves

Cut skin from watermelon. Cut rind into small pieces about one inch wide and two inches long. Cover with water and cook until tender. Boil sugar and vinegar ten minutes. Add spices tied in a bag. Simmer to a syrup (about one hour). Add melon and simmer another hour. Fill in jars and seal.

Good Catsup.

$\frac{1}{2}$ lb. granulated sugar	1 t. ground mace
1 gal. pulp	$\frac{1}{4}$ t. cayenne pepper
$\frac{1}{2}$ pt. cider vinegar	

Choose very ripe tomatoes, wash and cut them in pieces. Now put them into an enameled kettle, or jar, and let them stand three days in a warm place, stirring them twice each day. Strain by running them through a coarse sieve, fine enough to hold the seeds. Boil the juice without cover (being careful not to burn it). When it is the consistency of thick cream, measure it carefully and to each gallon of pulp, add one-half pound granulated sugar (not beet sugar), one-half pint cider vinegar, one teaspoon ground mace and one-fourth teaspoon of cayenne pepper. Boil fifteen minutes, bottle and cork. When cold, paraffin may be poured into the bottles in place of corks. This is a very choice recipe, the sauce will keep for years and has the beautiful tomato color.

Catsup.

1 bu. tomatoes	1 c. sugar
1 pt. vinegar	½ T. cinnamon
3 T. salt	½ T. allspice
3 T. ground mustard	½ T. whole cloves
2 red peppers	3 large onions

Cut the tomatoes into quarters. Boil and strain. Add the vinegar, salt, ground mustard and sugar. Tie the following spices in bag and add: cinnamon, allspice, whole cloves, onions, red peppers (seeded). Boil four hours.

Pickled Beets.

Cook beets until tender in salt water. Remove skins and slice. Take 1 pint vinegar, 1 pint liquid that beets were cooked in and one-half cup sugar. Tie spices in a cloth, stick cinnamon, whole cloves and allspice. Boil with liquid for about ten minutes. Remove all scum. Put sliced beets in the liquid and leave at boiling point (do not boil) for about five minutes. Pack in Mason jars and seal immediately. Small beets left whole may be used instead of sliced. Caraway seed adds a delicious flavor, or a few slices of raw onion. Cider vinegar is very good.

Beans, Cold Pack.

Cut beans as for table use. Pack in sterilized glass jars. Put 1 t. salt to a quart on top. Cover well with cold water, leaving no bubbles. Seal up tight, turn back loose half-way once around and put in large kettle or boiler. Cover well over top of jars with cold water. Bring to boil and boil from 2 to 2½ hours. Remove from water and seal up tight and cool. These keep for over a year and are ready to be made up for any way of serving.

Spiced Pickles.

To one quart cucumbers take two tablespoons salt and four tablespoons sugar. In bottom of can put a couple grape leaves, some dill and mixed spices to suit taste, and the salt and sugar. Pack in pickles and over all pour one-half cold vinegar and one-half cold water until can is full. Place some dill and a small piece of horseradish root on top, and seal. Pickles put up in this way will keep indefinitely and always remain hard. Use glass jars.

Compliments of a Friend.

Mixed Sweet Pickles.

100 small cucumbers	1 t. black pepper
1 qt. small onions	1 t. celery seed
5 green peppers, sliced	1 t. mustard seed
1 cauliflower	1 t. turmeric powder

Put cauliflower in salt water over night. Drain next morning. Place in preserving kettle, add spices. Cover with equal parts vinegar and sugar. Less sugar if not wanted so sweet. Cook all together one-half hour. For little more variety use sliced green tomatoes and green beans. Seal up in Mason jars. Ready for use in about three weeks.

Mixed Pickles.

Small cucumbers, sliced, to make 2 qts.	1 T. celery seed
8 medium sized onions, sliced	2 T. ground mustard
4 c. cider vinegar	1 T. turmeric powder
2 c. water	12 ears corn, cut from cob
3 c. sugar	1 red pepper, chopped
	½ small c. flour

Let cucumbers and onions stand in salt water over night. Next morning drain. Put in kettle and cover with vinegar and water. Cook 20 minutes, add sugar and cook a few minutes; add celery seed, mustard, turmeric powder and stir well. Cook 2 quarts beans in salt water and add to mixture. Add corn, 12 ears, boiled and cut from cob, and 1 chopped red pepper. Let boil a little. Mix a small half cup flour with water and add when mixture is almost done. Taste if sweet enough. Put in Mason jars.

Ripe Tomato Pickles.

3 pts. tomatoes, peeled and chopped	6 T. sugar
1 c. table celery, chopped	6 T. mustard seed
4 T. red peppers, chopped	½ t. cloves
4 T. green peppers, chopped	½ t. cinnamon
4 T. chopped onion	½ t. grated nutmeg
4 T. salt	2 c. cider vinegar

Mix the ingredients in order given. Put into a jar and cover. This, uncooked, must stand a week before using and if kept cold will keep a year.

Mustard Pickles.

50 pickles, cut in small slices 2 qts. green tomatoes, sliced
1 pt. onions, peeled and sliced 1 green pepper, sliced

Put all in salt water over night. Drain in morning. Pour about one quart hot vinegar over it. Then take:

$\frac{1}{2}$ c. flour	3 T. mustard
3 c. sugar	1 qt. vinegar
and mix all with:	
2 t. turmeric powder	2 t. celery seed

Let boil and pour over pickles. Boil till tender. Put in jars.

RELISHES.

India Relish—No. 1.

1 pk. green tomatoes	1 T. cinnamon
1 head cabbage	1 T. allspice
12 green peppers	3 onions
1 lb. brown sugar	

Chop the tomatoes, let stand twenty-four hours, add the onions, cabbage, and peppers. Then add spices and sugar, cover well with vinegar and let simmer four hours.

India Relish—No. 2.

24 large green tomatoes	6 c. vinegar, diluted
5 green peppers	4 T. white mustard seed
4 T. salt	2 T. cley seed
4 c. sugar	8 onions

Remove seeds from green peppers. Chop tomatoes and strain. Chop onions and green peppers and mix with ingredients. Boil slowly until thick (about six hours).

Mustard Pickle Relish.

12 small cucumbers	$\frac{1}{2}$ c. flour
1 pt. onions	3 green peppers
1 head cauliflower	$2\frac{1}{2}$ qt. green tomatoes
1 lb. brown sugar	$1\frac{1}{2}$ qt. cider vinegar
3 oz. ground mustard	1 T. turmeric powder

Put cucumbers, cauliflower, tomatoes, onions and green peppers through a food chopper. Let stand in brine over night. Then drain through muslin bag in morning and boil up with a dressing made of the remaining ingredients. Seal while hot.

Red Tomato Relish.

1 pk. red tomatoes, chopped	$\frac{1}{2}$ c. mustard seed
fine	$\frac{1}{2}$ c. salt
2 c. chopped onions	1 t. nutmeg
2 c. chopped table celery	1 t. ground black pepper
2 c. sugar	4 t. cinnamon
3 small red peppers, chopped	3 qt. cold vinegar

Drain water off tomatoes. Add onions, celery, sugar, mustard seed, salt, nutmeg, black pepper, cinnamon, and red peppers. Then pour vinegar over all and bottle.

Compliments of a Friend.

Pepper Relish.

12 large red peppers	3 c. sugar
12 large green peppers	3 T. salt
15 onions, chopped fine	3 T. mustard seed
Vinegar	

Remove seeds from peppers and chop or grind. Mix with the onions and pour boiling water over the mixture. Let stand five minutes, then drain. Make a vinegar solution of one quart vinegar and two quarts water. Put peppers in the mixture and let come to a boil. Let stand ten minutes, then drain again. Then add one pint of vinegar, the salt, sugar and mustard seed. Let come to a boil. Boil two minutes, bottle, and seal.

Spanish Relish.

2 doz. small cucumbers	4 red and 2 green peppers
12 small or 7 large onions	$\frac{1}{2}$ gal. vinegar, diluted
1 medium sized cabbage	3 lbs. brown sugar
1 T. salt	1 T. mustard
2 heaping T. flour	Little turmeric
3 large stalks celery	

Mix the mustard, flour, salt, and turmeric with a little vinegar and water until smooth. Add rest of vinegar and sugar and when hot add pickles and boil about twenty minutes. Bottle hot.

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3 c. light brown sugar	5c can condensed milk
Small lump of butter	Vanilla

Cook like fudge, or until candy forms a small ball when dropped in cold water. Add vanilla and chopped nuts. Beat until creamy.

Cocoanut Cream Candy.

2 T. butter	1/3 c. shredded cocoanut
1½ c. white sugar	½ t. vanilla
½ c. sweet milk	

Melt the butter in a granite pan. Add the sugar and the milk. Heat slowly to boiling point. Boil twelve minutes, take from fire, add the cocoanut and vanilla. Beat until creamy and pour into buttered tin. Cut into squares when cool.

Fondant.

2 c. sugar	⅛ t. cream of tartar
2/3 c. water	

Boil the ingredients until mixture forms a soft ball when dropped into cold water. Do not stir. Turn out on a large platter, not greased. Put in a cool place and when it begins to harden, stir with a wooden spoon until white and creamy. This is the foundation for all cream candy. With fondant, innumerable different kinds may be made.

French Chocolate Candy.

White of 1 egg	1 lb. confectioner's sugar
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Use the white of one egg and an equal quantity of water. Mix this with the sugar. If not stiff enough to mould with the hand, add more sugar. Mould into shape and set away a few hours to harden. Melt the chocolate over a dish of hot water and dip the candy into it. Set them to dry on paraffine paper.

Fudge.

3 c. sugar	Butter, size of an egg
1 c. milk or cream	Pinch of salt
6 T. cocoa	Vanilla

Boil sugar, milk and cocoa until it forms a soft ball in cold water. Then add vanilla and stir. Care should be taken not to stir too much, or it may get lumpy.

Pinoche.

2 c. brown sugar	1 t. vanilla
$\frac{3}{4}$ c. milk	1 c. chopped nutmeats
1 T. butter	

Boil sugar and milk and stir constantly until it becomes a soft ball in water. Then remove from fire, add butter, vanilla, and nutmeats. Beat until creamy, pour into buttered pans, and cut into squares.

Sea Foam Candy.

2 c. brown sugar	Vanilla
$\frac{1}{2}$ c. water	White of 1 egg

Boil the sugar with the water until it threads. Add the vanilla, pour very slowly, beating all the time, into the stiffly beaten white of the egg. Then beat quite hard until it is rather thick. Stir in chopped nuts and cherries. Drop on buttered tins.

MISCELLANEOUS.

Baking Powder.

$\frac{1}{2}$ lb. baking soda 1 lb. cream of tartar
 $\frac{1}{2}$ lb. cornstarch

Sift four or five times.

Corn Meal Mush.

1 c. meal $\frac{1}{2}$ c. cold water
1 t. salt 5 c. boiling water

Place over fire in smooth kettle, until it bubbles. Then cover tightly and set on back of stove to bubble steadily for an hour.

French Toast.

Slice wheat bread and dip each piece into milk. Then beat two eggs and dip bread into this batter. Fry in hot lard. Serve hot with butter or syrup.

Salted Almonds.

These salted almonds are delicious and this is the secret of their success: Leave on the outer skin, wash and dry the nuts thoroughly. Melt butter in a pan, and stir in the nuts, seeing that they are all well coated with butter. Salt generously and leave in hot oven until they are thoroughly brown. They are very crisp and have a richness of flavor that is never obtained in the blanched nuts. The work of preparing them, too, is lessened by half.

Vinegar.

Three gallons soft water, two pounds brown sugar and one tablespoon yeast. This makes a very good vinegar.

ABBREVIATIONS AND TABLES.

Abbreviations.

T. stands for tablespoon.	gal. stands for gallon.
t. stands for teaspoon.	pt. stands for pint.
ssp. stands for saltspoon ($\frac{1}{8}$ t)	qt. stands for quart.
c. stands for cup.	lb. stands for pound.
spk. stands for speck.	oz. stands for ounce.
pk. stands for peck.	

Tables of Measures and Weights.

4 T.= $\frac{1}{4}$ c.	4 c. flour=1 lb.
8 T.=1 gill.	2 c. solid butter=1 lb.
2 gi.=1 c.	2 c. gran. sugar=1 lb.
2 c.=1 pt.	2 c. milk or water=1 lb.
2 pt.=1 qt.	2 c. solid meat=1 lb.
4 qt.=1 gal.	1 t. liquid= $\frac{1}{2}$ oz.
8 qt.=1 pk.	4 T. flour=1 oz.
4 T.=1 wineglass.	2 T. sugar=1 oz.
9 large eggs=1 lb.	2 T. butter=1 oz.
3 t.=1 T.	

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