

COOK BOOK



Published by
American Legion Auxiliary
Eureka, California



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OF CALIFORNIA
LOS ANGELES

Sausage loaf. Mrs Weiss.

Boil Pork ^{60f} to the juice add

1 cup yellow corn meal, 1 can

can tomatoes 1 Big cup milk

3 beaten eggs, 1 T. Chilli powder

Cayenne pepper can olive juice

add all.

Fry garlic and onion in 1/2 cup

oil and add salt to taste steam

for three hours. Can add cheese.



TREES

"I love to look upon an old, old tree
Because it seems to grow eternally:
It does not ask for any special care
But just a place to live and grow somewhere.

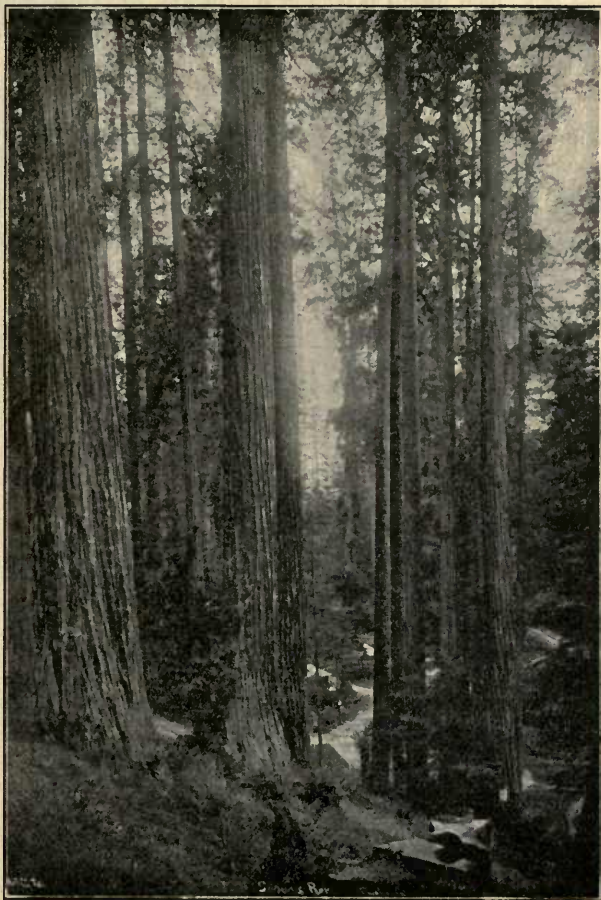
There's something 'bout a tree that is divine;
The Lordly Oak, the Red Wood and the Pine
All lift their heads above this earthly show
And anchor deeper with the winds that blow.

Trees bridge the future, present and the past,
The only living things that seem to last,
The centuries come, the centuries go
But God's own trees just grow and grow.

All other life upon the earth gives way
To trees, but they somehow do longer stay;
The Forest Kings, majestic noble Sages
Live on; God's sentinels of the Ages.

Of all the things that I might wish to be
I think that I would rather be a tree
To live with arms outstretched to Heaven above
And grow in understanding and in love."

COOK BOOK



SEQUOIA PARK

Published by

American Legion Auxiliary

Eureka, California

Eureka Printing Co.  Eureka, California

FOREWORD

The Ladies' of the American Legion Auxiliary give to you greeting, citizens of Eureka and Humboldt County and thank you for your many past kindness to our organizteion.

Our object is to help by all means in our power, the advancement of our county. Much can be done by women because they are gifted, naturally, in the art of homemaking, and can see that the many little graces that serve to adorn a home, making it a home instead of an abiding place only.

These little adorments are what we want to add to the natural beauties of our county.

We hope for the continued support and co-operation of the men and women of Eureka and Humboldt County, and cordially invite the ladies to join with us in our work.

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C O O K B O O K

BREAD, BISCUITS, ETC.

Brown Bread

Two cups of Graham flour, one cup of white flour, two-thirds cup of New Orleans molasses, two and one-half cups of sour milk, one teaspoon of salt, one teaspoon of soda, one cup of nuts or raisins. Bake slowly about forty-five minutes.

MRS. SELLERS.

Grapenut Bread

Sift together two cups of flour, two heaping teaspoons of baking powder, one-half a teaspoon of salt and one-half a cup of sugar. Make a hole in the mixture and add one unbeaten egg and three-fourths cup of milk. Mix thoroughly and fold in one cup of grapenuts. Bake in one loaf from one-half to three-fourths of an hour in a moderate oven.

MRS. KEITH HAMNER.

Brown Bread

One cup of white flour, one cup of cornmeal, one cup of Graham flour, two and one-fourth teaspoons of soda, two teaspoons of baking powder, one teaspoon of salt, three-fourths cup of molasses, two cups of sour milk. Batter must not be too dry. Fill baking powder cans two-thirds full and steam three hours or in one large tin three and one-half hours.

Nut Bread

Sift three-cups of flour, one cup of sugar, three slightly rounded teaspoons of baking powder, one teaspoon of salt. Add one egg well beaten with one cup of milk and one cup of chopped nuts or raisins. Turn into a pan and let stand fifteen minutes, then bake about forty-five minutes.

Sweet Milk Nut Bread

One egg, one cup of sugar, one cup of milk, one cup of white flour, one cup of Graham flour, one teaspoon of salt, two teaspoons of baking powder, one cup of walnut meats. Beat egg slightly, add sugar, milk, salt, then the flour and nut meats. Bake in slow oven one hour.

Gingerbread

Cream one-fourth cup of butter and one-half cup of sugar. Add one-half cup of molasses, one egg lightly beaten and mixed with one-half cup of sour cream or milk, then stir in one and one-half cups of sifted flour sifted again with one teaspoonful of soda and one-half teaspoon each of cloves, cinnamon and ginger. Bake in a sheet fifteen or twenty minutes.

EVELYN C. VANCE.

BREAD, BISCUITS, ETC.

(Continued)

Corn Cake

Two cups of cornmeal, one cup of flour, four tablespoons of sugar. one teaspoon of soda, salt. two cups of sour milk and two tablespoons of melted shortening.

Sour Milk Nut Bread

One cup of Graham flour, one cup of white flour, one and one-half cups sour milk, two-thirds cup syrup, one teaspoon of salt, one teaspoon of soda. Add one cup of chopped nut meats, raisins or dates. Bake forty-five minutes in a modern oven.

EDNA IRONS.

Cinnamon Rolls

Two cups of flour, two teaspoons of baking powder, two tablespoons of lard, one-half teaspoon of salt and milk enough to roll out. Knead and roll out to one-fourth inch thickness. Spread with butter and sprinkle with three-fourths cup of sugar and a little cinnamon. Roll and cut into about two inch thickness. Bake immediately.

MRS. G. W. JAMES.

Baking Powder Biscuits

One quart flour, 3 heaping teaspoons baking powder, one teaspoon salt; Sift together twice. Mix two-thirds cup shortening thoroughly into flour; add enough milk to make soft dough; mix lightly with fingers until velvety; roll out; brush top with milk and cut out. Bake in hot oven.

MASIE L. HARPER.

Biscuits

One cup of flour, two teaspoons of baking powder, two tablespoons of lard, one third teaspoon of salt, enough milk to make a soft dough. Cut the lard in with a knife. Put a piece of butter on each biscuit before baking. These may be made in the morning and set in a cool place until ready to bake.

MRS. A. J. QUINN.

Corn Meal Muffins

One-half cup of cornmeal, one and one-half level cups of flour, four level teaspoons of baking powder, one-half teaspoon of salt, one-third cup of sugar, one egg and one yolk, two-thirds cups of milk, two tablespoons of melted butter. Sift dry ingredients beat egg, add milk and stir into dry ingredients; add butter and mix well. Put in hot, well greased muffin pan. Bake about twenty-five minutes.

MRS. KEITH HAMNER.

Scones

One pint of flour measured, lightly sifted with three level teaspoons of baking powder and a scant teaspoon of salt and one tablespoon or sugar. Work one-fourth a cup of butter into the flour, then add the egg and milk which has been beaten together, keeping out a little to brush the scones with. Turn out and roll one-eighth of an inch thick, having dough as soft as you can handle. Cut in squares a little bigger than a soda cracker. Turn over making a three cornered piece; brush over with liquid and bake. When done, place strawberry jam or orange marmalade between the scones. Serve warm.

MRS. KEITH HAMNER.

BREAD, BISCUITS, ETC.

(Continued)

Waffles

One egg well beaten, two cups of sour milk, two tablespoons of sugar, about two and one-half cups of flour, one and one-half teaspoons of baking powder, three-fourths teaspoon of soda and one tablespoon of melted shortening. Add enough flour to make a batter that will pour.

EVELYN C. VANCE.

Sweet Milk Waffles

One and three-fourths cups of flour, two rounding teaspoons of baking powder, one-half a teaspoon of salt, one cup of milk, two eggs and one teaspoon of melted butter. Have your bowl ready and into it sift flour, salt and baking powder. Add one cup of milk slowly and the well beaten egg yolks. When thoroughly mixed, add the stiffly beaten whites and lastly the melted butter.

MRS. ARTHUR JOHNSON.

Hot Biscuits

Two level cups of sifted flour, four level teaspoons of baking powder, one-half teaspoon of salt, two to four level tablespoons of shortening and three-fourths cup of milk.

MAE CAMPTON FALK.

Nut Bread

Three cups of flour, six teaspoons of baking powder, one cup of sugar, one teaspoon of salt, one cup of walnuts, one egg and one cup of sweet milk. Mix well, then add walnuts mixed in flour. Put in greased loaf pan; let stand fifteen minutes and bake forty-five minutes,

MAY CAMPTON FALK.



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CAKES

Prune Cake

One-half cup of butter, one cup of sugar, two cups of flour, one cup of cooked and seeded prunes, two eggs, one-half cup of seeded raisins, one teaspoon of soda, one-half cup of prune juice. Cream butter and sugar, add well beaten eggs, then prunes. Sift flour, soda, salt, one-half teaspoon each of cinnamon and cloves and add alternately with prune juice. Lastly, add the raisins with the flour. Filling: Six tablespoons of cream, three tablespoons of butter; put on the stove until the butter melts, add enough powdered sugar to thicken, one-half a cup of walnuts and one teaspoon of vanilla.

MRS. DAYTON MURRAY.

Spice Cake

Beat together one cup of butter, two cups of sugar, two beaten eggs, one cup of milk, three cups of flour with two teaspoons of baking powder sifted in it, one-half a cup of raisins and one-half cup of currants. Season with nutmeg, cloves and cinnamon. Make a large cake which will keep well.

MRS. M. A. BRANDT.

Potato Cake

Two cups of sugar, two-thirds cups of butter, one cup of fresh mashed potatoes, yolks of four eggs, one-half cup of sweet milk, one-half cup of chocolate, one teaspoon of cinnamon, allspice and nutmeg, one-half teaspoon of cloves, two and one-fourth cups of flour, two teaspoons of baking powder, one cup of nuts and egg whites. Cream butter and sugar, add mashed potatoes, then stir in dry ingredients. Add nuts dredged in flour and lastly the well beaten whites of the eggs.

Plain Cake

One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of milk, two level teaspoons of yeast powder, one teaspoon of flavoring. For chocolate cake add two teaspoons of chocolate. Chocolate Filling: Beat well ten cents worth of sweet butter and one and one-half cups of rolled powdered sugar. Beat well, add four tablespoons of ground chocolate and enough boiling water to dissolve, then add yolks of two eggs and lastly a teaspoon of vanilla.

MRS. LEVER.

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CAKES

(Continued)

Coffee Cake

Two-thirds cup of butter, one-half cup of sugar, one cup of molasses, one cup of cold strong coffee, two eggs, one teaspoon each of cloves and cinnamon, one teaspoon of soda stirred into the molasses, three and one-fourth cups of flour and one cup of raisins.

MRS. B. M. ADAMS.

Chocolate Marble Cake

One cup of butter, two cups of sugar, three cups of flour, one cup of milk, whites of six eggs, two teaspoons of yeast powder; take two teacups of butter and add two tablespoons grated chocolate; flavor with vanilla. Put in pan as other marble cake and bake one hour in a moderate oven.

MRS. LEVER.

Ice Box Cake

Butter a spring form with cold butter and line with lady fingers, standing them on end around the form to hold in place when the rim is removed. Put one cup of grated chocolate on the stove with enough table cream to melt (about one-fourth a pint). Into this stir the well beaten yolks of four eggs and one-half cup of sugar slowly. When perfectly cool, stir in the beaten whites. Then place in spring form, layer of lady fingers and layer of filling, alternately, until used. Place in ice box for twenty-four hours. Just before serving, cover top with Charlotte Russe cream. Use about fifty cents worth of lady fingers cut in two.

MRS. F. BRIDGES.

Chocolate Cake

Two eggs, one cup of sugar, one-fourth a cup of fat, one and one-fourth cup of flour, two teaspoons of baking powder, one-fourth teaspoon of cinnamon, three heaping tablespoons of chocolate, one-half cup of milk and one teaspoon of vanilla. Beat eggs, add sugar and melted butter, milk, then flour. Sift the chocolate, baking powder and cinnamon together. Beat quite well and bake in layers or loaf. This makes a fine economical cake.

MAY CAMPTON FALK.

White Cake

Two-thirds cup of butter, two cups of sugar, four egg yolks, one cup milk, three and one-half cups of flour, one-half teaspoon of salt, five level teaspoons of baking powder, four egg whites, one-fourth teaspoon of Almond extract, one teaspoon vanilla and half teaspoon lemon. Cream butter until light, add sugar gradually and keep on creaming until nearly white, then add the yolks beaten until stiff and light colored; add the milk, then the sifted flour and baking powder. Fold whites in last. MAE CAMPTON FALK.

COMPLIMENTS OF _____

The Kandy Kitchen

531 FIFTH ST.

EUREKA, CAL.

CAKES

(Continued)

Calla Cakes

Three eggs, one level cupful of sugar, two table spoons cold water, one level cupful flour, one teaspoonful baking powder; beat eggs well. Add sugar and then flour and baking powder, and last the cold water. Drop by tablespoonsful on greased and floured tin. Bake in moderate oven until light brown. While still hot roll into the shape of a cornucopia and tie with a string to keep in shape.. When cold fill with sweetened whipped cream flavored with vanilla. Add powdered sugar to an egg yolk until stiff enough to mold in hands, using this to form stamens for center of each lily. This recipe makes twelve callas.

MRS. CHAS. EAST.

Date and Nut Cake

One-half pound, or one-half package dates. Cut up but not too fine; put one teaspoon of soda over dates and then pour one cup boiling water over dates; set to cool; then mix three tablespoons shortening, level; one egg, one cup sugar, one and one-half cups flour. Pour dates and water into second mixture. Add nuts, cinnamon and cloves may be added. Bake slowly for nearly an hour.

MRS. LEONARD CARLSON.

Jelly Roll

Three eggs, one cup of sugar, one and one-half teaspoons of milk, one teaspoon of baking powder, one and one-fourth teaspoons of salt, one cup of flour and one tablespoon of melted butter.

EVELYN C. VANCE.

Loaf Cake

One and one-third cups of flour, three-fourths cups of sugar, one heaping teaspoon of baking powder, a pinch of salt, one-half cup of milk, one egg, one-third cup of melted butter, vanilla and chocolate. Sift dry ingredients together, add egg well beaten, milk, butter and extract and beat well. Take small part of batter, add chocolate to it and after putting white part in loaf pan. Add chocolate part to it by placing in the center of it and bake.

MRS. BRUCE HECKMAN.

Sour Milk Cake

One and one-half cups of sugar, one-half cup of butter, two eggs beaten separately adding beaten whites last; one-half cup of chocolate (fill cup with hot water and let cool) one-half cup of sour milk, one teaspoon soda, two cups of flour and spices if desired.

Upside Down Cake with Pineapple

Put three tablespoons of butter and a cupful of brown sugar in a medium sized frying pan. Let simmer for a few minutes, then add sliced canned pineapple (about five slices), just to fit the pan. Over it all pour a batter made of three eggs, one and one-half cups of sugar, one-half a cup of cold water, one teaspoon of vanilla, one-half teaspoon of salt, one and one-half cups of flour and one and one-half teaspoon of baking powder. Put in oven and bake about fifty minutes. Turn out on large plate. The pineapple will be caramelized and served with whipped cream makes a delicious dessert.

MRS. KEITH HAMNER.

CAKES

(Continued)

Blitz Torte

Cake Part: One cup of sugar, one-half cup of butter four egg yolks two cups of flour one and one-half teaspoon of baking powder and one-half cup of milk. Use coffee cup for measuring. Put in layer pans and spread on the top, four beaten egg whites, one cup of sugar, one teaspoon of vinegar sprinkled over with fifteen cents worth of walnuts, chopped fine. Filling: One cup of sour cream, one egg, one heaping teaspoon of cornstarch and one-half cup of sugar. Cook in double boiler.

MRS. F. J. MOORE.

Lightning Cake

One and one-fourth cups of flour, one scant cup of sugar, three heaping teaspoons of baking powder, pinch of salt and two eggs. Sift dry ingredients four times. Break eggs in measuring cup and add five tablespoons of melted butter and fill up cup with cold water. Pour this in dry ingredients and beat thoroughly for three minutes and bake in two layers.

MRS. BRUCE HECKMAN.

White Cake

One cup of sugar, one-half cup of butter, one-half cup of milk, whites of four eggs, one and one-half cups of flour, one heaping teaspoon of baking powder and flavoring. Cream sugar and butter, add milk, then flour sifted six times with the baking powder the last. Lastly the stiffly beaten egg whites. Bake from fifty minutes to one hour in a moderate oven.

MRS. O. W. LORD.

White Loaf Cake

One cup of butter, two cups of sugar, one cup of milk, three cups of flour, five egg whites, two teaspoons of baking powder sifted three times with the flour, flavoring and a pinch of salt. Cream, butter and sugar thoroughly; add small amount of milk and flour alternately, beat well. Lastly add the stiffly beaten whites of eggs. Bake one hour in medium oven.

MRS. HENRY DUNCAN.

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CAKES

(Continued)

Chocolate Loaf Cake

One and one-half cups of sugar, one-half cup of butter, yolks of four eggs, one-half cup of milk, two scant cups of flour and one and one-half teaspoon of baking powder. Dissolve six tablespoons of chocolate in a half a cup of warm water; let cool before adding to the batter. Add a half cup of chopped walnuts and fold in the whites of eggs stiffly beaten. Flavor with vanilla.

MRS. A. I. DUPREY.

Anna's Sponge Cake

One cup of sugar, yolks of three eggs beaten to a cream, one teaspoon of lemon extract, one-half cup of boiling water, one and one-fourth cups of flour, one heaping teaspoon of baking powder, whites of two eggs beaten and added last. Use other egg white for frosting.

MRS. DAVID RAMSEY.

Quisset Cake

One-half cup butter, one and one-half cups sugar, three eggs beaten separately, one-half cup of milk, one and one-half cups of flour (large), one teaspoon of baking powder. Melt six tablespoons of grated chocolate with two tablespoons of hot water; cream half of sugar with butter, then add yolks of eggs with other half of sugar. Alternately add milk and flour then chocolate, lastly the whites of eggs and vanilla.

KATHERINE CUMMINGS.

Moca Cake

Cream one-half cup of butter with one cup of sugar, and yolks of three eggs, three-fourths cup of strong coffee, two cups of flour, two teaspoons of baking powder. Add the beaten whites last and bake in layers. Filling: Two cups of powdered sugar, one-half a cup of butter, two tablespoons of hot coffee, then vanilla. Frost cake and cover with finely chopped nuts.

Soft Ginger Bread to be Served with Whipped Cream

One egg, one cup of molasses, two-thirds a cup of butter, two cups of flour, one-half cup of hot water, one teaspoon of cinnamon and one teaspoon of soda. Melt butter and add to the molasses, then add water with the dissolved soda. Then add the rest of the ingredients and bake in a moderate oven. Top off while slightly warm with sweetened whipped cream.

MRS. KEITH HAMNER.

Devil Cake

First Part: One cup of brown sugar, one cup of grated chocolate, one-half cup of sweet milk, vanilla. Cook together until like a soft custard. Second Part: One cup of brown sugar, one-half a cup of butter, one-half cup of milk, yolks of three eggs, one teaspoon of soda, two or more cups of flour. Mix first part with second and bake in loaf or layers. For a layer cake, put together with a chocolate filling.

MRS. J. E. HODGSON.

CAKES

(Continued)

Devil's Food Cake

Four eggs, two cups of light brown sugar, one cup of butter, one cup of chocolate, one-half cup of boiling water, one teaspoon of soda, four scant cups of flour, one cup of thick sour milk and four teaspoons of vanilla. Cream butter and sugar and add beaten eggs; dissolve chocolate and soda in boiling water and add to first mixture. Then add sour milk, flour and vanilla; mix to a smooth dough and bake in layers. Fill with White Mountain Frosting.

MASIE L. HARPER.

Quick Coffee Cake

Sift together one teaspoon of baking powder, one-half a teaspoon of salt, one-half a cup of sugar and one cup of flour. Beat one egg, add one-half cup of milk to it, one and one-half teaspoons of vanilla and mix the flour mixture with it thoroughly. Lastly add two tablespoons of melted butter. Put in shallow pan and spread over the top sugar, chopped nuts and cinnamon, baking in hot oven fifteen minutes. Serve warm with coffee.

MRS. KEITH HAMNER.

Angel Cake

Eight egg whites, one and one-half cups of sugar, one cup of flour sifted five times, one level teaspoon of cream of tartar, one-half teaspoon of salt, one teaspoon of vanilla. Beat eggs stiffly. First sift flour, salt, sugar and cream of tartar five times. Beat a little at a time into beaten egg whites and add vanilla. Bake one hour in moderate oven.

ETHEL BURRIS.

Cream Sponge Cake

Yolks of four eggs, one cup of sugar, three tablespoons of cold water, one and one-half tablespoon of cornstarch, one and one-fourth teaspoons of baking powder, one-fourth a teaspoon of salt, one cup of flour, whites of four eggs, one teaspoon of lemon extract. Beat yolks of eggs and water until thick and lemon colored, add sugar gradually and beat two minutes. Put cornstarch in cup and fill cup with flour; mix and sift cornstarch and flour and baking powder and salt and add to the first mixture.

MRS. ARTHUR JOHNSON.

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Third and E Streets

CAKES

(Continued)

Chocolate Loaf Cake

Cream one-half a cup of butter with one and one-half cups of sugar, Add the yolks of four eggs well beaten to it, then one and three-fourths cups of flour sifted with two teaspoons of baking powder, one-half cup of milk, scant one-half cup of chocolate dissolved in three tablespoons of boiling water and lastly the well beaten whites of four eggs. Bake about fifty minutes.

MRS. J. H. HINK.

Blitzen Cake

One generous half cup of butter, one cup of sugar, three egg yolks, three-fourths cup of milk, two even cups of flour, one heaping teaspoon of baking powder. Beat egg whites stiff and add one even cup of sugar; beat like a meringue and fold in one cup of walnuts or almonds. Put through a grinder (measure before grinding). Put white mixture over raw batter and bake about forty-five minutes.

MRS. F. S. BRIDGES.

Dutch Apple Pie

Two cups of flour, three teaspoons of baking powder, one-half teaspoon of salt, three tablespoons of butter, one egg, two-thirds cup of milk, four apples, two tablespoons of sugar and a little cinnamon. Mix and sift the dry ingredients; work in shortening, add milk with the well beaten egg, gradually mixing. Dough must be soft enough to spread in a shallow baking pan. Have ready pared, cored and cut in quarters, the apples and when dough has been spread in pan press the apples in the dough in parallel rows. Sprinkle the apples with the sugar and cinnamon and bake in hot oven about one-half an hour. Serve hot with sauce.

EVELYN C. VANCE.

Fudge Chocolate Cake

One cup of white sugar, one-fourth cup of butter. Cream and add two tablespoons of chocolate melted with a little hot water. Stir one beaten egg into the mixture with one-fourth teaspoon of salt. Dissolve one small teaspoon of soda in one good half cup of sour milk. Add one and one-half cups of sifted flour including one teaspoon of baking powder, one-fourth cup of boiling water and one-half teaspoon of vanilla. This makes two large layers.

MRS. A. HEPLER.

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F. O. B. Eureka

FRED H. LUNDBLADE

Fourth and H Streets

CAKES

(Continued)

Rhubarb Shortcake

Sift two cups of flour, four level teaspoons of baking powder, one teaspoon of salt, one tablespoon of sugar. Work in five tablespoons of butter until like crumbs. Add three-fourths cup of milk and roll into two layers. Butter one layer and place on the other and bake in a hot oven. When done separate and put rhubarb filling between and garnish on top with whipped cream and ground nuts. Rhubarb Filling: Peel, cut up rhubarb, add enough sugar to sweeten and cook in covered dish. When done drain any juice from it and spread on the buttered layers.

MRS. KEITH HAMNER.

CAKE ICING

Boiled Icing

Boil one cup of sugar and one-half cup of orange juice until it threads. Beat the whites of two eggs until stiff and add boiled syrup to them slowly. Flavor with lemon.

MRS. FREDERICK JOHNSON.

Lady Baltimore Filling

Chop fine, one-half a cup each of rasins and nuts. Cut three figs in shreds and mix with boiled icing.

ETHEL BURRIS.

Chocolate Filling

Three egg whites beaten stiff, one and one-half cups of powdered sugar, six round tablespoons of grated chocolate melted over hot water. one half teaspoon of vanilla.

Marshmellow Icing

Three-fourths a cup of sugar, one-fourth cup of milk, one-fourth pound of marshmallows, two tablespoons of hot water, vanilla. Bring sugar and milk to boiling point without stirring. Boil for six minutes, add hot water to marshmallows and cook until smooth and add hot syrup to them. Beat until right to spread.

ETHEL BURRIS.

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CAKE ICING

(Continued)

Easy-to-Make Icing

Put in double boiler one cup of sugar, one egg white and four tablespoons of cold water. Beat with the egg beater while cooking until it piles up like whipped cream. Add a little vanilla and coloring if desired. It doesn't hurt to let the icing stand after cooked. Don't put it on warm cake. In strawberry season, substitute one-half cup of crushed strawberries instead of the water. It will never soak into the cake. MRS. KEITH HAMNER.

Cake Filling.

One tablespoon chocolate, two-thirds cup sugar, one level tablespoon of butter, one large tablespoon of corn starch and one-half teaspoon of vanilla. Stir dry ingredients together, set on stove and pour one and one-half cups of boiling water, stirring until thick and smooth. Beat until cool and spread on cake with chopped nuts. MRS. A. HEPLER.

Feather Filling

Two tablespoons of flour and one cup of cold water. Stir together and cook like paste. When cool add one-half cup of water, one egg white and one-half cup of sugar which has been well creamed. Beat all together. MRS. FREDRICK JOHNSON.

Seven Minute Icing

One unbeaten egg, three tablespoons of cold water and seven-eighths a cup of sugar. Place ingredients in top of double boiler; beat seven minutes. Remove from fire, add flavoring and spread on the cake. MRS. ARTHUR JOHNSON.



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COOKIES

Date Cookies

One cup of brown sugar, one-half cup of white sugar, one-half cup of butter, three eggs, two and one-half cups of flour, one teaspoon of soda, one pound of dates, one pound of walnuts and one teaspoon of cinnamon. Drop and bake.

Fig Filling for Graham Crackers

One pound of white figs, one pound of raisins, (use cluster raisins and seed), juice of two lemons, one cup of sugar. Heat on stove to blend thoroughly and put away in jar to use as filling for buttered Graham crackers. The figs, raisins and a few nuts if desired must all be put through a food chopper.
MRS. KEITH HAMNER.

Cookies with Filling

One cup of sugar, one-half cup of butter. Cream and add one beaten egg, one-half cup of milk, one teaspoon of soda, two teaspoons of cream of tartar, three and one-half cups of flour. Sift dry ingredients together, and add to others. Roll thin. Filling: One-half cup of chopped dates, two-thirds cup of sugar, one cup of boiling water, four teaspoons of flour, pinch of salt and a few chopped nuts. Boil until thick. Spread filling on cookies and place another cookie on the top of each one and bake.

MRS. A. HEPLER.

Rolled Oat Cookies

One cup of sugar, two cups of rolled oats, two eggs, one cup of chopped raisins, three-fourths cup of shortening, two cups of flour, one teaspoon of cinnamon, one teaspoon of soda dissolved in a little water, pinch of salt, cream sugar and shortening, add eggs, cinnamon, salt and soda dissolved in little water. Add rolled oats that have been put through a meat grinder; add raisins and flour and roll and cut the same as any cookie.

Date Sticks

Three eggs well beaten, one cup of sugar, one cup of flour, one teaspoon of baking powder, one teaspoon of vanilla, one cup of chopped dates, three-fourths cup of nuts coarsely chopped and a pinch of salt. Bake in dripping pan, cut in strips and roll in powdered sugar. MRS. A. HEPLER.

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COOKIES

(Continued)

Chocolate Cookies

Three eggs, separately and then together, one and one-half cups of brown sugar, one-fourth teaspoon of cinnamon one and one-half cups of flour, one and one-half teaspoon of baking powder, one cup chocolate, teaspoon vanilla, one cup walnuts cut coarsely. Drop on pan by teaspoonsful and bake in a medium oven. Remove from oven when still rather soft.

MRS. CHARLES L. EAST.

Gingersnaps That Snap

One cup of brown sugar, one cup of molasses (New Orleans preferred), one-half cup of butter, one-half cup of lard, one tablespoon of soda dissolved in three tablespoons of vinegar, two teaspoons of ginger, one egg and flour to roll out (about five cups of flour). Roll thin. EDNA IRONS.

Cocoanut Drop Cookies

One cup of white sugar, one-half cup of butter or substitute, one beaten egg, one-half cup of milk, one cup of grated cocoanut, one teaspoon of lemon extract, two level teaspoons of baking powder sifted with two cups of flour and one-fourth teaspoon of salt. Mix in order named and drop from teaspoon on greased pans; bake in moderate oven.

MRS. E. A. MELANSON.

White Cookies

One pound of butter, one pound of sugar, five eggs, one teaspoon of vanilla, a pinch of salt, one level teaspoon of baking powder and flour enough to roll out smooth. Cream butter and sugar, add well beaten eggs, vanilla, baking powder and flour. Roll very thin. MRS. A. I. DUPREY.

Cocoanut Cookies

Two cups of melted butter, two cups of brown sugar, two unbeaten eggs, one cup of cocoanut, four cups of rolled oats, two cups of flour, one teaspoon of soda one-half teaspoon baking powder, salt and vanilla. Dissolve soda in little hot water and mix in order given.

MRS IRWIN QUINN.

Rocks

One and one-half cups of sugar; one cup butter; three cups flour; three eggs; one teaspoon soda in a little warm water; three-fourths pounds dates; two pounds walnuts chopped, not too fine; one teaspoon cinnamon and one-half teaspoon of nutmeg. Flavor with vanilla. Drop with a spoon and bake in a slow oven.

MRS. HUTCHINS

Egg Rings—Xmas Cookies

Two cups flour; one-half cup butter; one-fourth cup sugar; yolks of three hard cooked eggs and one-fourth a tumbler of brandy. Rub all together and roll out and cut into rings. Moisten the top with melted butter and sprinkle with sugar and cinnamon. Bake quickly.

MRS. J. F. COONAN.

COOKIES

(Continued)

Carmel Cookies

Four cups of brown sugar, one cup of shortening, four eggs, one teaspoon of vanilla, one teaspoon of cream of tartar, one teaspoon of soda, seven cups of flour. Mix and roll into loaves, let stand over night; cut thin and bake in moderate oven.

Butter Scotch Cookies

One cup of brown sugar, one cup of white sugar, one scant cup of butter and lard mixed, two eggs, one teaspoon of cream of tartar, one teaspoon of soda, one teaspoon of vanilla, four cups of flour, one cup of chopped nuts, one-half cup of sour milk. You may bake immediately in drops or else let stand over night and slice and bake in the morning.

MRS. A. HEPLER.

Grandmother's Cookies

One cup of sugar, one-half cup of butter, one egg, one level teaspoon of soda dissolved in four tablespoons of hot milk, flavoring, one level teaspoon of cream of tartar, four cups of flour and one-fourth teaspoon of salt. Use more flour if necessary to make a soft dough. Roll quite thin. Very nice if sprinkled with sugar, and cinnamon before baking.

MRS. E. A. MELANSON.

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COOKIES

(Continued)

Cookies

Sift together one and one-half cups of sugar, four cups of flour, one-half teaspoon of salt, one teaspoon of soda, two teaspoons of baking powder; add one cup of shortening and mix with the hands, then add one cup of sour milk and flavor to taste. Roll thin and bake in a quick oven.

Nut Wafers

Two eggs, one tablespoon of melted butter, one cup of sugar, four tablespoons of flour, one-half teaspoon of baking powder, one and one-half cups of finely chopped nuts, salt and vanilla. Drop in pan one inch apart and bake in quick oven.

Danish Cookies

Take two and one-half inches of butter off the roll (about one and one-half cups), one cup of sugar, one egg, four cups of flour and one teaspoon of vanilla. Press mixture through a machine especially made for the same (can be bought at any hardware store) and drop in long strips on a floured board. Cut and bake in a moderate oven. Stars and different shapes come with the machine so make your cookies attractive by changing parts now and then.

MRS. KEITH HAMNER.

Graham Wafers

One-half cup of butter, one cup of sugar, one egg, one level teaspoon of soda, two tablespoons of milk, about three cups of Graham flour. Cream butter and sugar, add the egg, then the soda dissolved in one tablespoon of hot water. Work in the flour until a stiff dough is made. Knead until mixture holds together. Cut in wafers and bake in a moderate oven.

EVELYN C. VANCE.

Chocolate Drop Cookies

One cup brown sugar, one-half cup shortening, three tablespoons chocolate, one-half cup nuts, vanilla, salt, one egg, one-half cup sweet milk, one-half teaspoon soda, two cups flour, one-half cup cocoanut (or raisins); bake in a slow oven.

MRS. ROBT. BOHMANSSON.

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COOKIES

(Continued)

Nut Cookies

Cream two tablespoons of butter and one-half a cup of sugar. Add one well beaten egg, two tablespoons of milk, one-fourth teaspoon of salt, one teaspoon of baking powder sifted with one cup of flour and lastly add one cup of chopped nuts and flavoring. Drop by spoonfuls on well buttered pans and bake in quick oven.

Doughnuts

One cup of sugar, one cup of milk, two eggs, two teaspoons of vanilla, five cups of flour, four heaping teaspoons of baking powder, one-fourth a teaspoon of salt. Dissolve the cup of sugar in milk; add the well beaten eggs and vanilla. To this mixture add the dry ingredients and fry.

Clifford Tea Cakes

Two cups of brown sugar, one cup of shortening, three eggs, one-half teaspoon of salt, one level teaspoon of soda, three and one-half cups of flour and one-half cup of walnuts. Cream butter and sugar, add eggs, flour, salt, soda and lastly chopped nuts. Put in bread pan and allow to stand over night. Turn out next morning, slice and bake in hot oven. Flour bread pan before putting in batter to set MRS. JAMES W. HAMNER.

Cookies

One cup brown sugar, one cup shortening, one-fourth cup hot water with one teaspoon soda, 3 and one-half cups flour, flavoring, one cup chopped nuts, one cup white sugar, two eggs, add one at a time; beat well. Mold into two equal parts place on platter over night in cool place; next morning cut off with knife; pat them down slightly with fingers into small cookies and bake.

MRS. ROBT. BOHMANSSON.

Cocoanut Macaroons

To two stiffly beaten egg whites, add one cup of sugar, one teaspoon of vanilla, one cup of cocoanut and two cups of cornflakes. Drop on oiled paper from teaspoon and bake in moderate oven.

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COOKIES

(Continued)

Sugar Cookies

One-half cup butter, one and three-fourths cups flour, vanilla, one cup sugar, two eggs. Cream butter, add sugar, gradually beating, then add two egg yolks and one white beaten until light; then flour sifted with baking powder pinch of salt; add vanilla. Let stand to chill; then toss on a floured board and roll one-eighth inch thick. Cut with a doughnut cutter, brush over with the unbeaten white of egg, sprinkle with sugar and cinnamon. Place on a greased baking sheet and bake in a moderate oven about ten minutes.

MRS. ROBT. BOHMANSSON.

Brownies

One cup of sugar, one-half cup of melted butter, two unbeaten eggs, two large tablespoons chocolate melted in a little hot water, three-fourths a cup of flour, one cup of chopped nuts and two tablespoons of cold water. Flavor with vanilla.

Rocks

One-half cup of butter, two cups of granulated sugar, three eggs, one-half a teaspoon of vanilla, one level teaspoon each of allspice, cloves, cinnamon and nutmeg; one-fourth a teaspoon of soda dissolved in one teaspoon of hot water, one cup of raisins and dates cut in strips, one pint of broken walnut meats, four rounding cups of flour measured after sifting; five teaspoons of water. Drop from teaspoon on greased pan. Bake in hot oven until brown.

MRS. THOMAS W. McCANN.

Brown Pepper Nuts—X-mas Cookies

Two and one-half quarts of flour, one and one-fourth pints of syrup, one cup of sugar, one-half cup of lard, one-half cup of butter, two eggs, one teaspoon each of cloves and soda, two teaspoons of cinnamon. Boil syrup and skim well when cold; add the other ingredients. Let stand for a few days. Cut as for regular cookies. Bake slowly.

MRS. J. F. COONAN.

Rocks or Drop Cookies

One and one-half cups of sugar, one-half cup of meat-fat or butter (cream together well), three tablespoons of molasses, four tablespoons of buttermilk, three eggs, a pinch of salt, one teaspoon of soda in a little water, one teaspoon of baking powder, one half teaspoon of any kind of spices, one cup of raisins, one cup of walnuts and flour enough to make a stiff dough. Drop in pan with teaspoon. This makes seventy-five cookies.

MRS. J. L. MARSH.

Cookies

Cream two cups of brown sugar and one cup of butter together. Add two well-beaten eggs. Sift three times, three and one-half cups of flour with one teaspoon of soda and one teaspoon of salt; one-half teaspoon of cinnamon and one-half teaspoon of nutmeg. Use lemon flavoring and add one cup of chopped walnuts. Pack in loaf bread pan and let stand over night. Slice thin and bake in the morning.

MRS. F. S. BRIDGES.

COOKIES

(Continued)

Never Failing Ginger Snaps

One cup each of sugar, molasses and shortening; one egg; one tablespoon each of ginger and vinegar, dissolving in the vinegar, one teaspoon of soda. Use no milk or water. Mix in six or seven cups of flour and knead, roll and cut, after standing over night. Bake in a quick oven.

MRS. JENNIE CARR.

Butter Scotch Cookies

One cup Crisco; four cups brown sugar; four eggs; one level teaspoon each of soda and cream of tartar; three teaspoons vanilla and one and one-half teaspoons of lemon juice. Use enough flour to make a stiff dough. Knead and roll into a loaf and let rise all night. In the morning slice and bake in the oven.

MRS. BESSIE TAYLOR.



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PUDDING

St. James Pudding

Three tablespoons of butter, one-half cup of molasses, one-half cup of milk, one and seven-eighths cups of flour, one-half teaspoon of soda, one-fourth teaspoon each of salt, cloves, allspice and nutmeg and one-half pound of dates cut in pieces. Steam two and one-half hours.

MRS. J. N. CHAIN.

Ginger Pudding

One-half cup butter, one-half cup molasses, one-half cup hot water; Pour hot water over butter and molasses and mix; then add one and one-half cups of flour, one egg, one teaspoon soda and ginger to taste. (Add a little baking powder also.) Sauce: One-half cup sugar, one-half cup butter, creamed together; two eggs beaten light. Cook in dish set in cold water first, then heat well.

MRS. JENNIE CARR.

Steamed Pudding

One half cup of butter, creamed, one cup of sugar, one-half cup of milk, two and one-fourth cups of flour, three and one-half teaspoons of baking powder and whites of four eggs. Sauce: One egg white and yolk beaten separately then added together slowly, three-fourths cup of sugar and three-fourths cup of cream, whipped. Flavor to suit.

MRS. B. M. ADAMS.

Cocoanut Cream Pudding

One pint of milk, three eggs, pinch of salt, two tablespoons of sugar, one-half teaspoon of vanilla, one-half teaspoon of lemon juice, two tablespoons of cornstarch. Put milk on to scald, then add sugar, salt and egg yolks well beaten. Mix cornstarch with a little water and add to the above. When cooked to the right consistency, add the whites well beaten, also the flavoring. Serve in tall glasses with whipped cream. Sprinkle with cocoanut and nuts. A bit of strawberry jam can be added to the top.

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PUDDING

(Continued)

French Pudding

One cup of chopped suet, one cup of molasses, one cup of sour milk, one and one-half teaspoons soda, one teaspoon of cinnamon, one-half teaspoon of cloves, one-half teaspoon of salt, one and one-fourth cup chopped raisins, three-fourths cup of currants and two and three-fourths cups of flour. Steam four hours.

MRS. J. N. CHAIN.

Suet Pudding

One cup of suet chopped fine, one cup of molasses, one cup of sour milk, one cup of raisins, one-half teaspoon of soda, one-half teaspoon each of cloves, cinnamon and nutmeg. Flour enough to make a stiff batter. Steam three hours.

MRS. O. W. LORD.

Date Pudding (Steamed Two Hours)

One cup of dates, one cup of chopped walnuts, one scant cup of sugar, four tablespoons of cracker crumbs, three eggs beaten together, one teaspoon of baking powder and one teaspoon of vanilla. Serve with whipped cream.

Pineapple Pudding

One cup of sugar, two and three-fourths cups of boiling water, one-fourth cup of cold water, one-third cup of cornstarch, one-fourth teaspoon of salt, one-half can of grated pineapple and whites of three eggs beaten and added when removed from the stove.

MRS. JOHN N CHAIN.

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PUDDING

(Continued)

Huckleberry Pudding

One cup of sour cream, or milk will do. Drop in one unbeaten egg, one-half cup of syrup, four tablespoons of butter and flour to make it thick enough; then add one cup of berries and one teaspoon of soda dissolved in hot water. Steam three hours and serve with lemon sauce.

MRS. B. M. ADAMS.

Christmas Plum Pudding

Two cups of ground suet, two cups of bread crumbs, two cups of flour, two teaspoons of baking powder, two cups of sugar, two cups of seeded raisins, two cups of currants, one cup of finely cut citron, one cup of finely cut figs, one tablespoon of finely cut orange peel, one tablespoon of finely cut lemon peel, one teaspoonful of cinnamon, one teaspoonful of ground ginger, one-fourth teaspoonful of cloves, one-fourth teaspoonful of nutmeg, one-fourth teaspoonful of ground mace, one tablespoonful of salt, one cup of water and one cup of grape or other fruit juice. Mix thoroughly all dry ingredients and add fruit; stir in water and fruit juice and mix thoroughly. Add more water if necessary to make stiff dough. Fill greased molds two-thirds full and steam five or six hours. This pudding should be prepared and cooked a week or more before serving. Before serving, steam one hour and serve with hard, lemon or foamy sauce.

MRS. ARTHUR JOHNSON.

Raisins Puffs

Two eggs, one-half cup of butter, three teaspoons of baking powder, two tablespoons of sugar, two cups of flour, one cup of milk, one cup of raisins chopped fine. Steam one-half hour in small cups and serve with cream.

DOROTHY JACOBSON.

Pineapple Sponge

One-half box gelatine, two cups of sugar, one cup of lemon juice, two cups of pineapple and two cups of cold water. Soak gelatine in water until very soft; dissolve sugar in one cup of boiling water, add to gelatine, strain gelatine into pineapple and add lemon juice. Mix well and pour into molds.

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PUDDING

(Continued)

Ginger Pudding

One egg, one cup of molasses, one-half cup of butter (scant), one cup cut raisins, one-half cup of hot water, one tablespoon of ginger and one teaspoon of soda. Stir stiff with flour and steam one hour. Sauce: One egg, one cup of sugar, one-third cup of butter, one tablespoon flour and one tablespoon of lemon extract. Pour on boiling water and make like thin starch.

MRS. M. A. BRANDT.

Date Walnut Pudding

Two eggs, two tablespoons of flour, one teaspoon of baking powder, one cup of chopped walnuts, one cup of chopped dates and three-fourths cup of sugar. Beat eggs, add sugar, then sifted flour and baking powder. Add the walnuts and dates. Sprinkle all with cinnamon and bake in greased pan. Try with a straw and serve with whipped cream in individual glasses.

MAE CAMPTON FALK.

Pineapple Cream

Two tablespoons of granulated gelatine, one-fourth cup of cold water, one-half cup of boiling water, three-fourths cup of sugar, one pint can of grated pineapple, one tablespoon of lemon juice, one pint of heavy cream. Soak gelatine in cold water, add boiling water and sugar and stir until dissolved. Cool, add lemon juice and pineapple. Set aside and when mixture begins to thicken, fold in the stiffly beaten cream. Place in mold which has been dipped in cold water. Let stand several hours to harden and chill.

MRS. A. OHMAN.

Caramel Cream Pudding

One-half cup of sugar. Put it in an iron frying pan and brown it (caramelize). When dissolved, put in one quart of boiling milk. Set on back of stove and stir occasionally until milk and sugar are dissolved. Add a tablespoon of butter, three tablespoons of cornstarch dissolved in cold water and add last. Fold in one-half cup of pecan nuts. Serve warm with cream. This is a very dainty and delicious dessert.

MAE CAMPTON FALK.

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PUDDING

(Continued)

Carrot Pudding

One cup of carrots and one cup of potatoes (grind fine in the meat chopper), one cup of currants, one cup of raisins, two-thirds cup of suet chopped fine, one cup of sugar, one cup of flour, one-fourth cup of citron chopped fine, one-half teaspoon of soda (add to potatoes). Different spices may be added. Stir ingredients together and steam three hours.

Orange Marchmellow Pudding

One pint of milk, one beaten egg, two-thirds a pint of bread crumbs, three tablespoons of sugar and a pinch of salt. Squeeze juice of one-half orange into the egg and sugar. Stir into the soaked bread and milk and bake slowly one-half hour. Just before serving, cover with marshmallows and return to oven until marshmallows are brown.

MRS. E. P. THURSTON,
Ukiah Auxiliary.

Stirling Sauce for Steam Pudding

One-half cup of butter, one-half cup of brown sugar, one-half cup of white sugar, one teaspoon of vanilla or two tablespoons of sherry wine and four tablespoons of cream. Cream butter, add sugar gradually and cream and flavoring drop by drop to prevent separating.

MRS. JOHN N CHAIN.

PIES

Apricot Pie

Line pan with pie crust; drain juice from a can of apricots. then put a layer in pan and pour over them a custard made of one pint of milk, three eggs, well beaten, one-fourth cup of sugar, flavoring, little salt. and bake in a moderate oven until custard is set.

Banana Pie

Bake a rich pie crust shell. Remove from the oven and fill with sliced raw bananas covered with the following custard: Blend two tablespoons butter, melted, with one tablespoon flour; add the beaten yolks of three eggs, one teaspoonful lemon extract, three-fourths cup sugar and one cup boiling water added gradually. Cook in a double boiler, stirring constantly. When cooked pour over the sliced bananas. Beat the whites of the eggs to a stiff froth, adding a tablespoon of sugar, beat until quite stiff. cover the filling with it and place in the oven till it becomes a delicate brown. Serve cold.

MRS. LEONARD CARLSON.

Mince Meat

Two pounds of lean beef boiled and chopped with one pound of suet, five pounds of juicy apples (one good sized Bellflower equals one-half pound chopped), two pounds of seeded raisins, two pounds of Sultana raisins, two pounds of currants, one-half pound of chopped citron, three tablespoons each of cinnamon, mace, allspice and salt, one grated nutmeg, three pounds of brown sugar, three lemons (grate rinds and add the juice) and one-half gallon of sweet cider. Cook all together and seal while hot.

MRS. W. F. CLYBORNE.

PIES

(Continued)

Pumpkin Pie

One pint of boiled dry pumpkin, one cup of brown sugar, three eggs, two tablespoons of molasses, one tablespoon of melted butter, one tablespoon of ginger, one teaspoon of cinnamon, a pinch of salt and a pint of milk.

MRS. A. I. DUPREY.

Pumpkin or Squash Pie

For two pies: Three eggs well beaten, two cups of pumpkin or squash well stewed, two cups of milk, one-half teaspoon each of cinnamon and ginger, one-fourth teaspoon each of allspice and cloves, one cup of sugar, one cup of molasses and a little salt.

MRS. W. F. CLYBORNE.

Pumpkin Pie

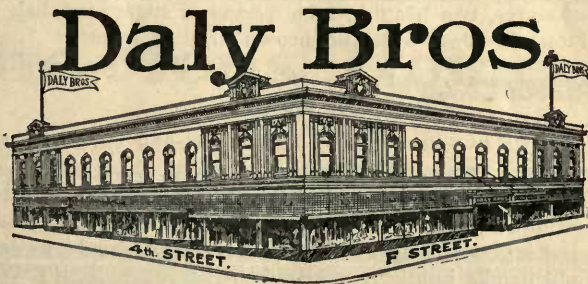
Take one-third a can of pumpkin, one-half cup of sugar, one-half teaspoon of spices (nutmeg, cinnamon and ginger), two eggs, one pint of milk and one-half teaspoon of salt. Put milk on stove to heat and when heated, turn on and stir.

MAY CAMPTON FALK.

Cheese Straws

One-half pound of butter, three-fourths pound of eastern cheese, three-fourths pound of flour. Cut butter into flour with knife, moisten with cold water. Roll from you into a sheet, cover half with grated cheese and fold over toward you. Cut in small strips and bake.

MRS. SCHWAB.



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PIES

(Continued)

Butter Scotch Pie

One pint milk, one cup of brown sugar, one teaspoon of butter, yolk of three eggs, pinch of salt and two tablespoons of flour. Cook together in a double boiler until thick. Put in a crust that has already been baked. Cover with meringue and set in oven until top has browned.

MRS. BESSIE TAYLOR.

Green Tomato Pie

Peel and slice sufficient green tomatoes for a pie. To four tablespoons of vinegar, add one tablespoon of butter, three or one-half tablespoons of sugar and nutmeg to flavor; pour over tomatoes. Bake slowly in two crusts.

MRS. CARL CARLSON.

Pumpkin Pie

Peel and wash pumpkin and place in a kettle with a tight lid and cook for several hours over a slow fire without any water. Filling for one pie: One cup of pumpkin, one-half cup of sugar, one cup of milk, two eggs, one eighth teaspoon of ginger, one-half teaspoon of cinnamon and a pinch of nutmeg.

MRS. F. J. MOORE.

Lemon Pie

Two eggs yolks, one heaping cup of sugar, three heaping tablespoons of flour, one pinch of salt, one scant tablespoon butter, two scant cups of water, juice of one lemon and rind. **Meringue:** Whites of two eggs, one tablespoon of water, two heaping tablespoons of sugar, one-half a teaspoon of cream of tartar. Beat well and brown in slow oven.

MRS. M. A. BRANDT.

Good Pie Crust

For one pie with two crusts use one and one-half cups of flour one-half cup of shortening, one-half teaspoon of salt and three tablespoons of ice cold water. Into the flour which has been sifted with the salt add the lard and mix thoroughly with a knife; then add the water and handle as little as possible and roll on floured board. Everything should be kept as cold as possible and handle lightly, not kneaded.

MRS. BERT WAITE.

Arcata, Cal.

Mince Meat

Forty cents worth of meat (off neck), five cents worth of suet, twenty apples, one package of currants, one package of seedless raisins, ten cents worth of citron, ten cents worth of lemon peel, ten cents worth of orange peel, two cups of brown sugar, cinnamon, nutmeg, allspice, mace, cloves and salt. Put all through the meat grinder and cook.

Mince Meat

Two bowls of chopped meat (four pounds), one bowl of suet, four bowls of chopped apples, four bowls of brown sugar, three pounds of raisins, two pounds of currants, juice and grated rind of three lemons, one quart of cider, one pound of chopped citron, two tablespoons each of all kinds of spices. Moisten with the meat juice.

MRS. B. M. ADAMS.

PIES

(Continued)

Pineapple Pie

One small can of grated pineapple, one cup of sugar, four tablespoons of flour, yolk of two eggs, one half teaspoon of salt and juice and rind of one lemon. Mix sugar, flour, salt and add the pineapple juice to which enough water has been added to make a cup. When thick, add the yolks of eggs, then pineapple and lemon juice. Either a meringue or whipped cream may be used for this pie.

MRS. DAYTON MURRAY.

Sour Cream Pie

One cup of sour cream, three-fourths cups of sugar, one cup of seeded raisins, yolks of two eggs, little cinnamon, nutmeg and cloves. Bake in one crust in the same way as a custard pie, then cover with a meringue made of the two egg whites, one tablespoon of sugar and one tablespoon of water.

MRS. JAMES W. HAMNER.



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SOUPS

Mock Turtle Soup

Boil a calf's liver and heart and knuckle of veal for three hours, skimming well. Then strain, chop the meat fine and add to it a chopped onion; salt and pepper and ground cloves to taste. Thicken if necessary with a little brown flour. Cut up four or five hard boiled eggs and add, also a slice of lemon.

Vegetable Soup

Boil a soup bone slowly in three quarts of water for four hours. Strain and cool so as to take off the grease; chop finely a teacup of carrots, cabbage and potatoes each and a half cup of turnips and canned corn. Add the stock and cook one hour.

Clam Chowder

One large potato diced and also two large onions diced. Cover with water and simmer until tender then pour in the juice of one can of Dodge clams and one-half can of Carnation milk diluted with water, then thicken with flour to suit and water, lastly add bacon cubes fried crisp and drippings with salt to taste; also a large cube of butter, then finely chopped clams. Simmer for half an hour on the back of the stove. Before serving, break some crisp crackers into the chowder. MAE CAMPTON FALK.

Mutton Broth

Three pounds of bone and meat. Cover with cold water and add one-half cup of rice and salt. Let simmer all day on the back of the range, then remove meat, strain and let stand all night. Remove the grease in the morning and the broth is ready.

Cream Celery Soup

Slice a large head of celery and a small onion; cook until tender. Press through a coarse sieve and add a pint of milk; work together a tablespoon each of butter and flour and stir into boiling soup. Season with salt and pepper and strain. When ready to serve add a pint of thin cream.

Celery Soup

Make a good broth from a soup bone, skim off the fat, thicken with a little flour mixed with water. Cut into small pieces a large head of celery and cook in broth until tender; salt and pepper to taste.

Split Pea Soup

A fifty or sixty cent ham shank well covered with water. Boil until tender. Remove meat, and in ham water, boil cabbage, carrots, parsnips and potatoes as for a boiled dinner. When cooked remove vegetables, strain liquid and set away to cool and skim. Next morning add a good sized onion, two cupfuls of split peas and a quarter cup of pearl tapioca, previously soaked. Cook slowly a long time and when well-cooked, strain and mash through a fine sieve. Pepper to taste.

MRS. M. A. BRANDT.

SOUPS

(Continued)

Rice Tomato Soup

Cook soup bone slowly; skim off grease. Three-fourths of an hour before serving; add one-half a can of tomatoes, one chopped turnip, two carrots, one small parsnip and one small onion. In another kettle cook one-half a cup of rice until tender; add to soup ten minutes before serving.

MRS. ARTHUR JOHNSON.

Cream of Tomato Soup

One pint of strained tomatoes, one-fourth a teaspoon of soda, one cup of boiling water, one pint of milk, three tablespoons of butter, three tablespoons of flour, one teaspoon of salt and a little pepper. Heat tomatoes in a sauce pan until near boiling point, then add soda. Thicken milk and water with flour and gradually pour tomatoes into milk, stirring constantly. If milk is plentiful, use all milk.



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MEATS

All stews are started with hot water and cooked slowly.

Soups are started in cold water so as to extract all the juices.

Salt meats are cooked by starting with cold water.

The flavor of lean meat is improved by larding.

Salt should be rubbed into the surface of roasts before cooking to retain the juice.

To overcome the strong flavor mutton, remove the red membrane and cut away superfluous fats.

Cut shallow slits in leg of lamb or mutton and rub in salt and pepper to improve the flavor.

Brown sugar will sometimes neutralize too much salt in meat.

In roasting or boiling meat, turn over with a spoon as a fork allows the juices to escape.

Nutmeg added to veal stew gives a decidedly chicken flavor.

Virginia Spiced Ham

Mix one teaspoon of mustard and two tablespoons of sugar together and rub into a slice of ham three-fourths of an inch thick. Place in baking pan. Pour one-half a cup of water and one tablespoon of vinegar around it. Cover and bake in hot oven twenty minutes.

L. C. A.

Friccadilos

Two pounds of ground veal, three slices of bread soaked in a little water; add to the meat, also salt, pepper and one and one-half teaspoons of ginger. Roll in balls and fry brown. Sauce: Fry two medium onions in butter-fat; add three cans of tomato sauce and put meat and sauce in a pan, add enough water and bake one hour slowly.

MRS. N. LAWRENCE.

Meat Loaf

About two pounds of hamburger steak and one-half pound of sausage mixed together. Two small onions chopped fine, one egg and a cup of rolled cracker crumbs. Season with salt and pepper. Add a good spoonful of Worcestershire sauce and some tomato sauce to moisten. Work well into a loaf and bake about forty minutes in tomato sauce and a little water. Baste well.

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MEATS

(Continued)

Beef Loaf

Two pounds of round steak ground, one-fourth pound of fresh pork, one and one-half cupfuls of oatmeal put through the grinder, two eggs, one tablespoon of salt, one-half teaspoon of pepper, two teaspoons of poultry seasoning, two teaspoons tomato catsup, two teaspoons melted butter, about one-half cup of cold water and a dash of curry powder. Mix together, adding water to make it stick together. Brown meat loaf in drippings, then pour over a little hot water and bake, basting frequently.

MRS. F. S. BRIDGES.

Left-Over Veal Creamed

One cup of veal chopped; one-half cup of white sauce and three slices of toast. Mix the veal and sauce. Heat and serve hot on rounds of toast.

Chop Suey

One and one-half pounds or two of lean pork shoulder and cut into pieces two large onions, two cups of mushrooms and one stalk of celery. Two tablespoons of corn starch; four teaspoons of sugar; one quarter cup of olive oil; three slices of bacon, cut fine and fried; one tablespoon of Worcestershire sauce; one cup of warm water. Cut meat, mushrooms, celery and onions in small pieces. Chop onions if preferred; blend cornstarch and sugar in warm water; saute meat in olive oil and bacon fat until well browned then add vegetables. Lastly add the water and cook one-half hour, stirring briskly. Then add the Worcestershire sauce and serve with steamed rice.

MRS. J. W. CARBRAY

Chicken Croquettes

One cup of chopped chicken, one cup of bread crumbs sifted, one-half cup of stock or gravy, salt and pepper. Heat all together and stir in one beaten egg. When cold form into croquettes and roll in crumbs, then egg, then crumbs again and fry.

KATHERINE CUMMINGS.

Potroast of Venison

Cut into pieces as for stew. Dredge well with flour. Turn into kettle with two tablespoons of boiling hot grease. Brown carefully. Add one onion finely chopped and a little parsley. Cover tightly and cook in its own steam two and one-half hours. Add salt and pepper one-half hour before finished.

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MEATS

(Continued)

Pigs in Blankets

Cut round steak into four or five inch squares and pound well. Dredge with flour and season with salt and pepper. Cover with a layer of thinly sliced onion and lay on it a strip of bacon. Roll and fasten with a toothpick. Roll each blanket in flour, put in baking dish with a little hot water, cover closely and cook in a medium oven for one and one-half hours or until tender. The steak should be at least a half inch thick.

MRS. E. J. REED.

Swiss Steak

Take round steak at least one and one-half inches thick; pound flour into it until fiber is broken, then salt and pepper; brown quickly in hot fat and cover with water. Cover tightly and simmer on the back of the stove for about two hours and serve with tomato sauce and the gravy. Tomato Sauce: One cup of tomato puree, one tablespoon of sugar, one teaspoon of salt, one-half teaspoon of pepper, one-half teaspoon of cinnamon, one small onion sliced thin. Mix together and boil slowly until it thickens.

MRS. E. J. REED.

Casserole Beefsteak

One pound of roundsteak, two carrots cut in cubes, two turnips cut in cubes, one-half dozen tiny onions, one bay leaf, one-half tablespoon of Kitchen Bouquet, one and one-half cups of boiling water, one-half teaspoon of salt. Brown steak in frying pan either in whole piece or cut strips. Put in casserole with other ingredients and cook one and one-half hours. Brisket or shin bone makes a fine dish but requires longer cooking.

MRS. HENRY DUNCAN.

Tamale Loaf

One onion, fifty cents worth of meat, one can of tomatoes, one can of corn, one pint of ripe olives, one cup of olive oil, three teaspoons of Eagle pepper; boil fifteen minutes, then add two cups of cornmeal, two cups of sweet milk, three well-beaten eggs; cook ten minutes and put in pan and bake one hour.

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MEATS

(Continued)

Casserole Crab

One cup of picked crab, one cup of chopped cooked macaroni, two cups of milk, one egg, one-third cup of grated cheese, one teaspoon of Worcestershire sauce, salt, pepper and paprika to taste, one cup of bread crumbs. Mix all together, excepting cheese. Pour in buttered casserole; put cheese on top and cook in oven until firm.

MRS. HENRY DUNCAN.

Tamale Stew

Cook about sixty cents worth of lean pork cut up for stew in plenty of well salted water until tender. When done break up into small pieces and remove any fat before adding to sauce mixture. Sauce: Put one half cup of oil in large frying pan and heat until it bubbles. Remove to back of stove and stir into it carefully four heaping tablespoons of flour. Then add two cans of Del Monte tomato sauce and about three and one-half cups of liquid from the meat to it, always stirring constantly to blend and keep smooth. Mix one tablespoon of Chili powder and one tablespoon of Grandma's pepper to a paste in a little water and add to the mixture, then the meat and a small can of olives. Pour over cornmeal mush which has been cooking for a long time in a double boiler but not cooked too thick. Serve individually on plates garnished with lettuce.

MRS. KEITH HAMNER.

Tuna Pie

One can tuna (13 oz.) two carrots diced, two medium potatoes diced, one medium onion, chopped, one tablespoonful butter, two tablespoonfuls flour, one cup cooked green peas, one medium onion, chopped; one tablespoon butter, two tablespoons flour, cupful milk, teaspoon salt, one-fourth teaspoon paprika, one eighth teaspoon pepper. Boil carrots, potatoes, peas and onions together until tender in small amount of salted water. Make white sauce as follows: Melt butter, add flour and cook until bubbling; add milk gradually and cook until smooth and thickened. Add seasonings and mix sauce with tuna. Line a baking dish with plain pastry, fill with the vegetables and creamed fish in layers, cover with an upper crust in which vent holes have been made and bake until the crust is brown.

MRS. ARTHUR JOHNSON.

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MEATS

(Continued)

Sliced Lamb with Onion Sauce

Cold sliced lamb, three large onions one-half tablespoon of Worcestershire Sauce, juice of one lemon, one-half teaspoon of salt, one tablespoon of butter, one-half teaspoon of curry powder, a speck of pepper. Sliced onions and lay them in the bottom of a sauce pan; add the lemon juice. Lay the cold lamb, cut in slices, on this bed of onions and cover the sauce pan tightly. Cook one hour over a very slow fire. Then add the butter, rolled in flour, Worcestershire sauce, curry powder and seasoning. Cook five minutes longer and serve.

MRS. ARTHUR JOHNSON.

Meat Loaf

Two pounds of ground beef. Fifteen cents worth of frankfurters. One cup of bread crumbs, two eggs, one Bell pepper, one ground onion, two slices lean bacon, one-half can of Campbell's tomato soup. Remove the membrane from frankfurters and run through food chopper, also grind onion; add pepper, beat the eggs and add all to the ground beef, mixing thoroughly with the hands, shape into a loaf, cut bacon in two and place strips across loaf. Bake in roaster in a moderately hot oven for about three quarters of an hour.

MRS. CHARLES L. EAST.

Chicken With Peas

Prepare chicken as for frying and brown on both sides in deep fat. Then add two cups of water and let simmer slowly; when nearly done, add a can of peas and cook slowly for about thirty minutes.

MRS. HENRY LARSON.

Stuffed Crab

Pick the meat into bits. To the meat put one-third the quantity of bread crumbs, a bit of cayenne pepper, nutmeg, a chopped hard boiled egg for each crab, juice of half a lemon and butter or cream to blend together. After cleaning the shells, rub with butter and fill with the mixture; cover with crumbs and butter and brown in the oven.

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MEATS

(Continued)

American Chop Suey

One half package of cooked Spaghetti, four small white onions, two teaspoons of salt, two tablespoons of butter, one pound of Hamburg, one can of tomato soup. Cut onions up and cook in butter until brown and tender. Add steak and cook until partly done. Then mix into spaghetti and season to taste. Over mixture, pour the Tomato soup and bake in moderate oven one-half hour.

MRS. HENRY DUNCAN.

Round Steak Spanish

Prepare round steak as for frying and cook until almost done. Cover with hot water, add one can of peas, one small onion, one can of tomato sauce and salt and pepper. Cook twenty minutes and serve.

MRS. H. J. LARSON.

Tamale Pie

Mix corn meal mush and line the bottom and sides of a baking dish with it. Take about four cups of hamburger and fry; when nearly done, add one can of tomatoes and a small can of olives, one clove of garlic and a little onion, a tablespoon of Spanish pepper and salt. Cook for ten or fifteen minutes, then turn into baking pan and cover with corn meal mush and bake for one-half hour in slow oven.

MRS. G. W. JAMES.

Dipped Bacon

Slice bacon thin and fry brown on both sides. Make a batter of one egg, a little milk and flour to thicken; then dip bacon in batter on both sides and fry until brown in bacon fat. Very delicious.

MRS. G. W. JAMES.

Roast Wild Duck

Have ducks well cleaned, season well with salt and pepper, rub outside with melted butter, half fill with dressing, also add a small carrot or piece of apple; roast for three hours in covered roaster. Dressing: Soak stale bread crumbs in warm water, squeeze dry with hands, add one well beaten egg, season with salt, pepper, sage and chopped onion.

MRS. M. LOUGH.

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MEATS

(Continued)

Tamales

First: Take an old fat hen and cut up fine or you can use two pounds of pork; add onions or garlic to suit taste, also salt and pepper. Cook until tender keeping well covered with water so as to have plenty of broth. Second: Strain one quart of tomatoes, add broth from meat to make one and one-half quarts; thicken with flour to make gravy, add one even tablespoon of Chili powder mixed to a paste in cold water, salt to taste and add one cup of ripe olives, then add the meat, saving remaining broth for part three. Three: Take about one quart of remaining broth and thicken with cornmeal having mixed cornmeal with cold water to dampen first; adding a spoonful at a time will avoid lumps; add two well beaten eggs, one teaspoon of Chili powder. Use this mixture as a crust for meat and gravy.

MRS. E. MELANSON.

Steak for the Oven

A sirloin steak about two inches thick; salt it and put in a pan, add two tablespoons of Worcestershire sauce, three tablespoons of catsup and little lumps of butter over the top. Put in hot oven for twenty minutes.

EVELYN C. VANCE.

Mock Tamale

One can of corn; one can of tomatoes; two medium sized onions, minced fine; four eggs well beaten; one and one-third cups of milk and one cup of cornmeal. Salt and pepper to taste. A cup of chopped, cooked meat or olives can be added but it is not necessary. Bake about an hour or until firm.

MRS. S. H. STOCKHOFF.

Delicious Baked Ham

Take slice of ham about one inch thick; mix one cup of vinegar, one level tablespoon of mustard and two tablespoons of brown sugar. Pour over the ham, cover closely and bake about two hours. Uncover and brown.

MRS. ANN PEARSON.

Round Steak Tamale

Pound well and cut into pieces as large as the hand, a medium sized round steak. Cut very thin strips of salt pork, roll them up in the steak and tie at both ends just like a tamale. Sear them in a buttered skillet after rolling in flour. Add enough water to cover after browned. Put slice of onion over top, dust with cayenne and black pepper and simmer about three hours, adding water as needed. Thicken the gravy, add salt and serve.

MRS. HARRY W. FALK.

Chicken and Ham En Casserole

Take one or two chickens and cut up to fry. Roll in flour and fry in butter. At the same time place a round piece of ham about two or three inches thick in an iron frying pan to braise. Keep turning over so as to brown well on all sides. When chicken is tender and ham braised, put in an agate pan placing the ham in the center and chicken around. Cover with milk and simmer in the oven for two or three hours slowly. Belgian Hare can be used instead of chicken.

MAE CAMPTON FALK.

MEATS

(Continued)

Rice With Hamburg Steak

Cut one slice of bacon in small cubes and place in fry pan; add one medium sized onion sliced thin. When onion is tender, add one cup of rice and stir until grease is distributed over rice, then add two or three cups of meat broth or water if you have no broth and add one pound of Hamburg made into small cakes. Let simmer slowly until rice is done or broth is absorbed, then add one can of tomato sauce. Let cook ten minutes and serve.

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Vegetables and Meat Substitute Dishes

Walnut Loaf

One cup of ground walnuts, one cup of tomatoes, one cup of bread crumbs, one and one-half cups of boiled rice, one onion, one kernel of garlic, one-beaten egg, one teaspoon of chopped parsley, salt and pepper. Mix all well and bake in loaf pan. When nearly done, cover with layer of mashed potatoes and brown.

Hindu Eggs

Slice two hard cooked eggs and place in a well buttered baking dish. Cover with two raw eggs well beaten. Sprinkle with one-half a teaspoon of salt, one-fourth a teaspoon of paprika and one-fourth teaspoon of curry powder. Place on top buttered bread crumbs and one-fourth a cup of grated cheese. Bake until brown. This serves three.

M. C. J.

Rhode Island Potatoes

Cut potatoes in slices one-fourth of an inch thick. Cook in boiling salted water for five minutes. Drain and spread in buttered pan. Pour over them melted butter and one-half a teaspoon of Worcestershire sauce; salt and paprika. Bake until tender and brown.

Oyster Plant

Scrape and boil one bunch of oyster plant until tender. Mash and add one teaspoon of butter, salt and pepper to taste; and add two eggs. Beat and add flour enough to make it hold together; also one-half teaspoon of lemon juice. Dip by teaspoon into the frying pan and fry until brown. Serve with a little lemon juice. One could hardly tell them from oyster fritters.

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VEGETABLES AND MEAT SUBSTITUTE DISHES

(Continued)

Macaroni With Peanut Butter

One rounding cup of macaroni cooked until tender; put two tablespoons of peanut butter in a pint of sweet milk, scald, add a pinch of cayenne pepper, lump of butter and salt to taste. Arrange macaroni in baking dish with two-thirds cup of grated, mild cheese; alternately, pour milk and peanut butter over it and cover with bread crumbs. Bake twenty to thirty minutes in hot oven. Will serve six.

MRS. CHAS. ZERLANG.

Green Corn

Cut corn from cob and to each cup of corn use one tablespoon of butter, salt and paprika to taste. Melt butter in pan, add corn and seasoning. Cook about five minutes, add water to just cover corn, put cover on and simmer about fifteen minutes.

Carrot Cakes

Have carrots thoroughly cooked in salt water, drain and mash. To each cup of carrot, add one tablespoon of cream, one egg, beaten, and one heaping tablespoon of brown sugar. Beat all together until light. Shape into patties; roll in bread crumbs and fry slowly until a golden brown.

K. L. HARPST.

New Scalloped Tomatoes

One can of tomatoes, one small onion, one-half of a green, sweet pepper, one tablespoon of butter, two teaspoons of salt, one tablespoon of sugar and one and one-half cups of dried bread crumbs. Stew tomatoes, onions and pepper minced fine and seasonings together. Butter a casserole and put in a layer of the tomato mixture and then a layer of crumbs and repeat. Have the top layer of crumbs. Dot with butter and bake one-half hour in a moderate oven.

MRS. F. S. BRIDGES.

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VEGETABLES AND MEAT SUBSTITUTE DISHES

(Continued)

Baked Parsnips

Cook parsnips until tender. Peel and slice into buttered baking pan; sprinkle with salt, brown sugar, and dots of butter, allowing one teaspoon of salt and one tablespoon each of butter and brown sugar for each cup of parsnips. Baste and brown in oven. M. C. J.

Fried Mushrooms

Peel, wash several times, drain and dip into a batter made from one egg beaten), adding one tablespoon of flour. Fry in hot fat until brown.

MRS. F. J. MOORE.

Stuffed Cucumbers

Four large cucumbers, two tablespoons of melted butter, seasoning of salt, pepper and paprika; one finely chopped onion, four tablespoons of finely chopped nuts or meat, one egg and six tablespoons of bread crumbs. Pare the cucumbers, cut in two lengthwise and remove seeds. Fill cavity with ingredients formed into a dressing. Put bread crumbs on top; speck with butter and bake one hour until tender. Serve with white sauce poured over the top. Delicious.

MRS. HENRY DUNCAN.

Baked Beans

One pint of beans, one-half pound of salt pork or bacon, one tablespoon of molasses, one teaspoon of mustard, one teaspoon of sugar, one onion, one clove garlic. Soak beans over night. In the bottom of the bean jar put one-half the pork and the onion and the garlic, then pour in one-half the beans. Add the remainder of the pork and then the beans, then the molasses, mustard and sugar. Cover with boiling water and bake from six to seven hours in moderate oven, keeping them covered with water until the last hour. Keep cover on.

ETHEL S. BURRIS.

Filled Celery

Clean celery and cut in long pieces in lengths of about six inches; curl each end by making small slits about one inch and place in cold water for one hour or longer. Filling: Use "Kraft" seasoned cheese or season any cream cheese with cream or butter, paprika and salt. Paprika dusted over filled stalks finishes.

MRS. F. J. MOORE.

String Beans

Prepare beans in kettle with tight lid with about two tablespoons of fat and then beans with no water.. Cook about one hour over slow fire.

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VEGETABLES AND MEAT SUBSTITUTE DISHES

(Continued)

Squash Supreme

Remove insides of six summer squash; cook until soft, about 15 minutes. Make a cream sauce of one tablespoon butter, one tablespoon of flour, one cup of milk, salt and pepper to taste; a dash of cayenne. Add squash to sauce. Fill shells with mixture and sprinkle with bread crumbs on top. Brown in hot oven.

K. L. HARPST.

Mustard Sauce for Artichokes, Asparagus, Etc.

Three-fourths cup (scant) of sugar, one cup vinegar, one tablespoon butter, four eggs, one tablespoon mustard; salt to taste. Beat eggs very light. Mix all together and cook over steam until thick.

MRS. JENNIE CARR.

Creamed Parsnips

Cook sliced parsnips until just done. Drain off water, pour on milk to just cover. When boiling, thicken milk with one tablespoon of flour, dissolved in a little water. Season well with a tablespoon of butter, little salt and a dash of pepper.

MRS. HENRY DUNCAN.

Creamed Cabbage

Cook coarsely cut cabbage in two waters. Pour off water and just cover with milk. Thicken with one tablespoon of flour, moisten in a little water. Season with a large piece of butter, a teaspoon of salt and a dash of pepper. Delicious and very easily digested.

MRS. HENRY DUNCAN.

Creamed Celery

Clean and cut in pieces about one inch long; cook in just enough water to cook and when done add milk and bring to boiling point; thicken with blended flour., season with butter, salt and pepper.

MRS. F. J. MOORE.

Potato Fritters—Serve with Lamb Chops

Two eggs, two teaspoons baking powder, two cups of mashed potatoes, one tablespoon of chopped parsley. Use enough flour to make a stiff consistency. Add egg to potatoes, salt and pepper to taste, then add the flour and baking powder. Mix well and drop in deep hot fat. Fry until a golden brown.

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VEGETABLES AND MEAT SUBSTITUTE DISHES

(Continued)

Stuffed Peppers

Take three parts of finely chopped beef, one part of finely chopped pork, two tablespoons of finely chopped onion, one tablespoon of mustard, one egg, a little salt and pepper. Take Bell peppers, remove tops and seeds and fill with mixture. Place in pan with a little hot water. Put specks of butter on the top and bake one hour.

Southern Sweet Potatoes

One dozen small sweet potatoes, two quarts of hot water, one teaspoon of salt, one pint brown sugar one cup of hot water, one tablespoon of butter and one-half teaspoon of cinnamon. Boil the potatoes in two quarts of hot water until tender. Peel and arrange in a shallow pan. Boil cup of sugar and water ten minutes. Sprinkle potatoes with salt and cinnamon and add the butter to the sauce. Then pour the sauce over the potatoes and bake until brown. This will serve six. ETHEL BURRIS.

Fried Green Tomatoes

Thickly slice the green tomatoes and soak in salted water for two hours; put a generous piece of butter in the frying pan, dip each slice in flour and fry until brown.

Potato Ponpons

Boil potatoes, mash and season with one teaspoon of salt, pepper and butter and bits of boiled ham; make into balls; roll in bread crumbs and fry or bake in loaf in oven. KATHERINE CUMMINGS.



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SALADS

Luncheon Salad

Cook for one-half hour in two quarts of salted water, one cup of macaroni; add one teaspoon of Kitchen Bouquet while boiling; when done put in colander and run cold water through it. Cut in half inch pieces, mix with one cup of finely cut celery, three hard boiled eggs minced, a teaspoon of grated onion, salt and pepper to taste. Moisten well with Mayonnaise dressing, put a spoonful of dressing on top of each serving, garnish with ripe olives. Dressing: To one well beaten egg, add one level teaspoon each of salt, mustard and vinegar and slowly add oil to thicken, Wesson oil preferred.

Salad for Six

Six slices of canned pineapple; one-half cup of cottage cheese; one tablespoon of chopped pimento; one teaspoon of chopped green pepper; one-fourth teaspoon of salt; six nut meat halves; six pieces of lettuce and six tablespoons of salad dressing. Add the chopped pimento, green pepper and salt to the cottage cheese. Mix all together and shape into balls one inch in diameter. Place a ball in the center of each slice of pineapple which has been arranged on a piece of lettuce. Place a nut meat on the top of each cheese ball. Serve with one tablespoon of salad dressing.

Medley Salad

One cup Muscat grapes seeded and halved, one cup diced apple, one-half cup celery sliced thin, one-half broken walnut meats, one cup diced pineapple, Dressing: Three tablespoons sugar, one tablespoon flour, one-half tablespoon mustard, one teaspoon salt, two eggs, one-half cup milk, two-thirds cup vinegar, one tablespoon butter. Mix dry ingredients and stir to a smooth paste with boiling water. Add milk and well beaten eggs and put in double boiler. Heat vinegar to boiling point to avoid curdling and add to mixture, stirring well until blended. Add butter when removed from the fire. When thoroughly cold add a little pineapple juice and mix with the fruit. Toss lightly together and garnish with pimentos and serve on one-half pear or lettuce leaf. This amount will serve six people or if served with the pear, eight.

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SALADS

(Continued)

Fruit Salad

Use four bananas, four oranges, one cup of pineapple, one cup of chopped nuts, one cup of marshmallows. Cut oranges, bananas, pineapple and marshmallows into small pieces. Add nuts and salad dressing mixed with a little cream.

MRS. JAMES W. HAMNER.

Tuna Fish Salad

One cup of Tuna, one cup of chopped celery and two cups of hard boiled eggs. Combine with enough salad dressing to moisten thoroughly.

MRS. JAMES W. HAMNER.

Crab Louie

Line a dish with lettuce leaves. Fill alternately with a layer of shredded lettuce and then shredded crab. Add three small tomatoes and enough onion to flavor. Mix with Thousand Island Dressing. Thousand Island Dressing: One cup of Mayonnaise, one tablespoon of catsup, two tablespoons of chili sauce, one hard boiled egg and two sweet pickles, both chopped fine.

MRS. DAYTON MURRAY.

Pineapple and Cheese Salad

Mix equal parts of mild cheese, chopped celery and chopped walnuts. Moisten with cream and season with salt, pepper and paprika. Roll into small balls and place one pineapple or pears.

ETHEL BURRIS.

New Potato Salad

Cut one can of Pimento in little strips. Add two cups of cubed, boiled new potatoes and three hard boiled eggs sliced, two slices of finely chopped onion and a little parsley. Mix with a boiled dressing.

MRS. KEITH HAMNER.

Pineapple Salad with Grated Cheese

Use sliced pineapple on lettuce; add Mayonnaise salad dressing and put grated cheese on top of the dressing.

MRS. N. LAWRENCE.

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SALADS

(Continued)

My Lady's Salad

Six tomatoes; one pineapple; one head of celery; one-half pint of mayonnaise dressing. Peel the tomatoes and cut them into halves; remove the seeds and core. Pare the pineapple, take out the eyes, cut it into slices of a half inch, and then cut these slices into squares of a half inch, rejecting the core. Cut the white portion of the celery the same size, and mix the two. Put each half of tomato on the nests of lettuce leaves; heap on top the pineapple and celery; cover with mayonnaise; dust with a little chopped pimento or parsley and send to the table.

MRS. J. N. CHAIN.

Pear Salad

Six halves of pears; one-half cup of cottage cheese; one tablespoon of chopped pimento; one tablespoon of chopped green pepper; six halves of walnuts; one-eighth teaspoon of paprika; six tablespoons of salad dressing and six pieces of lettuce. Arrange the pears on the lettuce leaves. Mix the cheese, pimento, green pepper and paprika thoroughly. Fill the half of the pear with the mixture. Place salad dressing over it and lay one nut meat over each portion.

Fruit Salad

Six oranges; six bananas; juice of two lemons; one can pineapple, sliced; four cups sugar; one package Knox gelatine, dissolved; two cups hot water; two cups cold water; pineapple juice. Pour over fruit and put away to cool. Mayonnaise or whipped cream for dressing. Serves twenty-two. This can be made day before ready to use.

MRS. J. N. CHAIN.

Neapolitan Salad

Two cups of chopped cabbage; two tablespoons of chopped pimentos; two tablespoons of chopped green pepper; one-third cup of celery; one cup of diced pineapple; one teaspoon of salt and one-half cup of mayonnaise. Mix all the ingredients and serve on lettuce leaves.

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SALADS

(Continued)

Crab Louis

One cup of mayonnaise, one cup Heinz Cocktail Sauce, two crabs, one teaspoon of lemon juice, one-half teaspoon of onion juice, one clove of garlic diced fine, one-half teaspoon of Worcestershire Sauce, one-half teaspoon of salt and one teaspoon of sugar. Mix well the mayonnaise and cocktail sauce, then shred the crabs. If crabs are not in season, use two cans of a good brand of canned crab, afterwards adding the rest of the seasoning and serve as a first course.

MAE CAMPTON FALK.

Picnic Salad

One cup of macaroni broken up and boiled in salted water; four medium sized potatoes boiled and diced; one-half cup of onion, one-half cup of celery and one tablespoon of parsley chopped together. Cover with mayonnaise and blend. Serve on crisp lettuce. MRS. W. F. CLYBORNE.

Crab Cocktail

One cup of salad dressing, one cup of cocktail sauce, one small onion, one Bell pepper and meat of two crabs.

Fruit Salad

One can white cherries, remove pit; one can pineapple, large; one pound white grapes, remove seeds; one pound marshmallows. Serves twenty.

Orange Salad

This salad should be served with the game course.

Line the salad bowl with crisp lettuce leaves and put over them three good-sized oranges, sliced. Rub the bowl in which the French dressing is mixed with a clove of garlic. Pour the dressing over the salad and serve at once.

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SALAD DRESSING

Salad Dressing

Six egg yolks, six tablespoons of oil, six tablespoons of sugar, two tablespoons of mustard, one tablespoon of salt, eighteen tablespoons of vinegar and eighteen tablespoons of milk. Put yolks in a bowl and stir well, add oil a little at a time until all is mixed. Mix together all dry ingredients and add to oil and eggs; add vinegar a little at a time, then add milk. Cook until as thick as custard. If thin thicken with cornstarch dissolved in milk. When cool, sprinkle with paprika. MRS. A. I. DUPREY.

Salad Dressing

One cup condensed milk, two pinches soda, one-fourth cup sugar, one-half cup vinegar. Beat until it will foam and look like whipped cream. Add salt and pepper to taste and a little mustard if desired.

Dressing for Lettuce

Mix three heaping teaspoons of sugar, a pinch of mustard, a little salt and a small amount of cayenne or paprika. Add to it three teaspoons of vinegar and a scant half cup of sweet or sour cream. Pour over shredded crisp lettuce and serve individually as a salad. This will serve two; double if necessary. MRS. KEITH HAMNER.

Fruit Salad Dressing

Two eggs beaten light, one small cup of sugar, juice of two lemons, one cup of cold water, two teaspoons of cornstarch dissolved in the water, salt and piece of butter the size of a walnut; cook in double cooker and thin with one cup of cream.

Salad Dressing

One cup mayonnaise (either boiled or beaten), one hard-boiled egg; four tablespoons chili sauce, using the mayonnaise for the foundation. Thoroughly mix in the egg, which has been chopped into very small pieces; then blend in the chili sauce until the whole is a delicate pink. Chopped olives and pimentos may be added if desired. This method is a great deal less expensive, also considerably less work than the method generally used, and the results are practically the same. MRS. J. N. CHAIN.

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SALAD DRESSING

(Continued)

Cooked Salad Dressing

Drop in bowl one egg, one and one-half cups salad oil, two tablespoons vinegar, one level teaspoon salt, two teaspoons sugar, one teaspoon prepared mustard, one tablespoon Worcester sauce, dash of paprika. Stir two or three times with tablespoon. Place on stove one-half cup boiling water to which has been added butter size of walnut. Previous to this have blended three level tablespoonsful of flour with one-half cup of warm water. Cook together thoroughly then pour into above and beat all with a Dover beater for about one minute. After it is beaten stir occasionally until cold to prevent scum forming. Keep in covered jar. MRS. CHAS. EAST.

New Kind Salad Dressing

Boil in double boiler until thick, one cup of milk, one heaping tablespoon of flour made smooth in water, two egg yolks and one-half cup of sugar. When thick, add one-half teaspoon of mustard, one teaspoon of salt, three tablespoons of vinegar and one-half cup of salad oil. Beat vigorously with egg beater. Delicious on fruit salad. MRS. KEITH HAMNER.

Sour Cream Salad Dressing

One egg to a cup of sour cream; one good tablespoon of sugar; one teaspoon of mustard (scant); one teaspoon of salt. Mix dry ingredients together. A good half cup of vinegar added last. Thicken with a little cornstarch (moistened) after it begins to cook. Add a little pepper and a dash of paprika. Cook in a double boiler until thick. Put in a pint jar and cover and it will keep for some time. When using thin with sweet cream.

MRS. JENNIE CARR.

Salad Dressing

One cup vinegar, one-half cup water; put on fire with a lump of butter, one tablespoon cornstarch wet with cold water, two yolks of eggs well beaten and add quickly one tablespoon of sugar and a pinch of salt. Add cream when used.

MRS. JENNIE CARR.

Salad Dressing for Fruits

Half cup pineapple juice; half cup lemon juice; one cup sugar; bring to boil; add two well-beaten eggs. Cook until thick. Will keep long time. Add whipped cream to amount of dressing to be used each time.

Salad Dressing

Yolks of four eggs, beaten; juice of one lemon; cup warm milk; salt. Make into thin custard. When ready to use fold in one pint whipped cream.

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RELISHES, PRESERVES, ETC.

Mustard Pickles

Two quarts of sliced green tomatoes, two quarts of button onions, two quarts of small cucumbers, two quarts of cauliflower, one quart of celery and if you like, add green peppers. Mix with one cup of salt and let stand over night. In the morning drain carefully, then scald and drain again. Mix thoroughly to a paste one and one-half pounds of brown sugar, one-half cup of sifted flour, one ounce of ground tumeric, one half pound of ground mustard, one cup of vinegar. Pour into kettle three quarts of vinegar; when hot stir in the paste and stir until well blended. Boil five minutes, add vegetables and cook gently until liquid is rich and creamy. Remove and seal.

MRS. ANN PEARSON.

Uncooked Relish

Four quarts ripe tomatoes, chopped; two cups celery; two cups green peppers; one cup salt. Let stand over night and drain. In the morning add: three cups vinegar; two cups sugar; two tablespoons celery seed; one tablespoon cinnamon. Mix well and cover closely for five days when it will be ready for use.

MRS. E. J. REED.

Spanish Sauce

Twelve peeled tomatoes, six onions, four green peppers, one cup of vinegar, two cups of sugar, one tablespoon of salt, one tablespoon of cinnamon. Boil four or five hours.

Pickled Figs

Seven pounds of fruit, five pounds of sugar, one pint of vinegar, one cup of water, one third cup of whole cloves and two-thirds cup of stick cinnamon. Make a syrup of sugar, vinegar and water; skim and add the spices; scald figs in syrup on three consecutive mornings. On the third morning put the figs in a jar, boil the syrup to the consistency of molasses and pour over figs; then put in spices. If the figs have tough skins, cook in boiling water until tender, then use the water to make the syrup.

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RELISHES, PRESERVES, ETC.

(Continued)

Corn Relish

Two quarts of vinegar, two quarts of fresh corn, three red peppers, three green peppers, one pint of celery, two quarts of cabbage, one quart of cucumbers, one cup of sugar, three tablespoons of mustard, two tablespoons of salt, two small onions and two ripe tomatoes. Chop all vegetables very fine. Cook twenty minutes. Simmer and don't boil, then rapidly bring to boiling point and put in jars.

ETHEL BURRIS.

Chili Sauce

Fifty ripe tomatoes; twenty-five onions; twelve green peppers; one bunch celery. Chop fine and add one and one-half gallons vinegar; three cups sugar; one tablespoon, each, allspice, cloves, mace and cinnamon.; two tablespoons salt. Boil two and one-half hours.

MRS. J. N. CHAIN

Tomato Catsup

One can of tomatoes, three-fourths teaspoon of salt, one-half onion grated, two tablespoons of sugar, one-fourth teaspoon of ground cloves, one-half teaspoon of paprika, one-half teaspoon of cinnamon, three branches of parsley chopped, one celery stock, one-half cup of vinegar and a clove of garlic. Let all simmer together until reduced to about one pint. Press through a sieve and reheat and store in a jar.

EVELYN C. VANCE.

Cranberry Conserve

One quart of cranberries, one and one-half cups of water, one-fourth pound of raisins, one-half pound of chopped walnuts, juice of one orange and one and one-half pounds of sugar. Wash fruit. Cook cranberries in water until berries burst open. Strain. Add remaining ingredients. Cook twenty minutes until mixture is thick. Pour into glasses. When cool, seal and cover.

Sure Cranberry Sauce

One quart of cranberries, one pint of sugar, one-half pint of water. Put all in a saucepan and boil twelve minutes, mash berries on side of saucepan while boiling. Strain through sieve and mold.

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(Continued)

Orange Marmalade

Five oranges, two lemons; slice and add three pints of water and set away for twenty-four hours. Then put on fire and boil rapidly forty-five minutes. Set aside for twenty-four hours, weigh and to every pound, add one and one-fourth pounds of sugar. Boil rapidly fifty minutes and put into glasses.

ETHEL BURRIS.

Mustard

One tablespoon of mustard, one tablespoon of sugar, one tablespoon of cornstarch, one teaspoon of salt, yolk of one egg, one-half cup of vinegar and one-half cup of milk. Mix mustard, sugar and salt and wet gradually with the egg and part of the milk. Rub the cornstarch smooth in the rest of the milk and add to the first part. Put in double boiler and cook. When heated, add the vinegar and stir until it thickens.

MRS. W. F. CLYBORNE.

Chow Chow

Two gallons of green tomatoes, one dozen good sized white onions, two quarts of vinegar, one quart of sugar (part brown), two tablespoons of salt, two tablespoons of mustard, one tablespoon each of black pepper, cloves and allspice. Slice tomatoes without peeling; dice onions, add sugar and spices and pour over the vinegar. Put on the back of the stove and simmer all day, then bottle. If not sweet enough, add sugar to taste. This is a very easy way and very good.

MAE CAMPTON FALK.

Spanish Sauce

Twelve peeled Tomatoes,, 6 onions, 4 green peppers, 1 cup vinegar, 2 cups sugar, one tablespoon salt, 1 tablespoon cinnamon. Boil four or five hours.

Tomato Sauce

One can tomato puree, one tablespoon sugar, one teaspoon salt, one-half teaspoon pepper, one-half teaspoon cinnamon, one small onion sliced thin. Mix together and boil slowly until it thickens.

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RELISHES, PRESERVES, ETC.

(Continued)

Tomato Catsup

A small box of tomatoes or enough to make a gallon when stewed; add one-half teacup of salt and cook until soft. Put through a collander and cook until quite thick after which add one and one-half cups of sugar, one-half teaspoon of Cayenne, one-half teaspoon of black pepper, one teaspoon of ground cloves, one teaspoon of mustard and one quart of vinegar or one pint if strong. Put through a sieve to remove seeds. By adding spices last, it will prevent cooking on the bottom of the kettle. Two or three small onions may be added to the first part. Stir while cooking.

MRS. W. F. CLYBORNE.

"Try Me" Marmalade

Five medium sized oranges and one lemon. Slice all very thin, omitting some of the peeling. To each cup of fruit add three cups of water. Let stand twenty-four hours, then boil. Let stand twenty-four hours and add one cup of sugar to each cup of fruit mixture. Boil until thick, like honey.

MRS. GEORGE DOPPLMAIER

Fruit Medley Conserve

Pare and core two pounds of quinces; one and one-half pounds pears, half pound of sour, green apples. Pare and remove pits from two pounds of ripe peaches. Cut three lemons into slices and remove seeds. Put the whole through a chopper, rather coarse; weigh the mixture and allow three-fourths its weight in sugar. Mix fruit and sugar and let stand over night. The next day boil and stir constantly; add one pound of nuts, ground fine, five minutes before removing from the fire. Pack and seal at once.

MRS. J. W. CARBRAY

Water Melon Pickle

Peel rind and cut in one inch pieces. Soak in salt water over night; drain. Parboil a short time, then cook in following syrup till tender: Equal parts of sugar and vinegar. Boil down slightly. Add one teaspoon allspice and cinnamon, one-half teaspoonful ginger and little cloves.

MRS. J. N. CHAIN

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RELISHES, PRESERVES, ETC.

(Continued)

Pear Preserves

Eight pounds pears, weighed after peeling; five pounds sugar; one-half pound preserved ginger; six lemons (pulp) rind of three. Put all together in layers and let stand over night. Cook slowly four or five hours or until tender.

Apricot Marmalade

Ten pounds of apricots peeled; seven pounds of sugar; two cans of grated pineapple; juice of four lemons and almond extract. Boil apricots in their own juice three-fourths of an hour. Add sugar and boil ten minutes; add pineapple and lemon juice and boil ten minutes longer. Add extract of almond or chopped blanched almonds and kernels of apricot seeds chopped, about one-fourth a cup.

Spiced Plums

Three and one-half pounds brown sugar; one pint vinegar; one ounce each of cloves, alspice and mace; two ounces cinnamon; seven pounds plums. Put spices in bag and cook slowly till juice is thick, like syrup.



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ICES

Pineapple Ice Cream

Add one pint can grated pineapple to one half cup sugar and three pints of thin cream. Let stand one hour, then freeze.

Pineapple Sherbet

For one gallon freezer, take one quart of granulated sugar and one quart of water. Boil to a syrup and pour boiling hot over one can of grated pineapple. Add juice of four lemons and the grated rind of two lemons. Put in freezer and add beaten whites of three eggs and enough water to make three quarts altogether.

M. E. R.

Strawberry Ice Cream

Mash and hull two quarts of berries, sprinkle with two cups of sugar and let stand awhile. Mash thoroughly and mix with three pints of thin cream and freeze.

Raspberry Sherbet

Mash one quart of berries and cover with one pint of sugar. Let stand until sugar is dissolved, then add one quart of boiling water and the juice of one lemon. Put through a piece of cheese cloth, squeezing through as much berry pulp as possible. Freeze.

Maple Mousse

Three-fourths cup of maple syrup, one pint of double cream, two eggs beaten separately. Mix syrup and yolks and boil once. Then beat until cold. Add to whipped cream and beaten whites. Pack and let stand several hours.

MRS. CLARENCE TABOR.

Pineapple Sherbet

Two quarts of water, two quarts of sugar, four tablespoons of gelatine (soften in a little cold water, dissolve in hot water and strain), juice of ten lemons and two cans of grated pineapple. Enough for two gallons.

MRS. CLARENCE TABOR.

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ICES

(Continued)

Orange Cream Sherbet

First Part: Soak one tablespoon of gelatine in one-half cup of cold water for five minutes. Then dissolve in one and one-half cups of boiling water or use pineapple juice in the same amount if you have it. Second Part: After first part is cold, add to it one and one-half cups of sugar; grate rind of two oranges, three-fourths cup of lemon juice and one and one-half cups of orange juice. Freeze all this until in a mush. Then whip a pint of cream, not too thickly, and add to it one-half cup of sugar and two eggs. First whip the whites of the eggs until stiff, afterwards adding the yolks. Add this mixture to chilled mixture, then add nearly a quart of milk, according to the size of your freezer, then freeze. Be sure and partly freeze the first two parts so that adding the cream and egg mixture does not cause it to curdle.

MRS. ERNEST MATTHEWS.

Lemon Mint Ice

Bruise a good handful of fresh mint leaves, place in a bowl and pour over one cup of boiling water. Let this steep while the other ingredients are being prepared. Dissolve two tablespoonfuls of gelatine in one-half cup of hot water; add the juice of three lemons and one large orange; one cup of sugar and the water from the mint leaves which should be squeezed dry. These quantities when frozen should yield one quart of ice.

MRS. J. W. CARBRAY.

Peach Milk Sherbet

Pare and slice and force through a sieve, ten peaches mixed with the juice of two lemons, two cups of sugar and one quart of rich milk. Freeze as usual and serve in cups and decorate each service with a large blackberry.

MRS. J. W. CARBRAY.



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Cover sauce pan until syrup boils to prevent sugar grains forming. If any form wipe off with damp cloth.

When making cream candies divide mixture into several cups and place in pan of warm water to keep soft.

Add coloring to candies with tooth pick to make delicate color.

Turkish Delight Candy

One quart granulated sugar, one-half cup cold water, one cup hot water, one box gelatine, juice of one lemon, juice and grated rind of one orange, one-half pound finely blanched almonds, one-half pound finely cut walnuts. Dissolve the gelatine in a cup of hot water. Let sugar and a half cup of cold water come to boil; add gelatine and boil ten minutes; add juice of lemon and orange and its rind; lastly the nuts. Pour in shallow pan previously wet with water. Let stand over night then cut in brick shape squares and roll in powdered sugar. It will burn easily.

MRS. HENRY DUNCAN.

Butter Scotch

One cup Karo or light molasses; one cup sugar; one tablespoon butter. Boil until hard when dropped into water. Run on buttered flat dish and cut into squares when cold.

MRS. HENRY DUNCAN.

Marshmallow Candy

Two tablespoons gelatine thoroughly soaked in six tablespoons cold water. Boil two cups granulated sugar and one cup boiling water until it forms ball in cold water. Pour over dissolved gelatine and beat hard for twenty minutes. Add one teaspoon flavoring and pour on pan dredged with powdered sugar. Cut in squares and roll each piece in sifted powdered sugar.

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CANDY MAKING

(Continued)

Peanut Brittle

Take equal parts sugar and peanuts that have been shelled and broken. Melt sugar in iron frying pan until golden syrup is formed. Remove from fire and add peanuts. Pour on ungreased platter. When cold break into pieces.

MRS. HENRY DUNCAN.

Patience Candy

Three cups sugar, one cup milk, two tablespoons butter, three-fourths cup nuts, vanilla. Carmalize one cup of sugar, mix two cups of sugar and the milk together. Put the butter into milk and sugar solution and heat the mixture until the sugar begins to dissolve. Do not boil the milk and sugar, however. Pour over the carmalized sugar. Boil until soft ball is formed in cold water. Beat until stiff and add chopped nuts. Pour into buttered pan. Do not stir while cooking.

CORA CAVE.

Chocolate Fudge

Two cups sugar, one-third cup syrup, one-half cup milk, two squares chocolate. Mix all ingredients together and boil until it forms soft ball in cold water. Remove from the fire and add flavoring and a little piece of butter. Beat until stiff. Pour into a buttered tin. Do not stir while boiling.

CORA CAVE.

Rocky Roads

One and one-half pounds of Baker's chocolate; one pound of marshmellows; one and one-half cups of walnuts and twenty cents worth of cocoanut oil. Melt chocolate and oil together. Pour over the broken walnuts and marshmellows. When cold, cut in squares.

MRS. GEORGE CLONEY.

Karo Fudge

Two squares chocolate, one-half cup cold milk, two cups brown or granulated sugar, one-third cup Karo syrup, three tablespoons butter, one teaspoon vanilla, two teaspoons lemon juice. Mix together excepting vanilla and butter. Cook slowly until it forms soft ball in cold water. Beat until creamy. Pour on buttered plates and cut into squares.

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CANDY MAKING

(Continued)

Puffed Rice Brittle

Boil together one cup of granulated sugar, one-half a cup of water and one teaspoon of vinegar for five minutes. Then add two tablespoons of molasses, one tablespoon of butter and one-half a teaspoon of salt. Boil until a few drops in water becomes brittle. Take from fire and stir in one-half a package of puffed rice previously crisped in the oven. Spread on dish to cool.

MRS. GEORGE CLONEY.

Lemon Pie (Mrs Weiss)

5 Eggs, large -

Beat yolks light add 1 scant cup
sugar, little at a time, juice of
2 lemons & T water. ^{Beat light} Out in
double boiler stir constantly

until thick as custard

Beat whites add $\frac{1}{4}$ cups sugar

Beat custard into whites

Sprinkle powdered sugar on top

If you double the quantity put only
1 cup of sugar in yolks and balance
in whites.

Hints to Housekeepers

To keep bread or cake moist, place a piece of apple in the box with it.

Try adding a pinch of salt to your cream before whipping.

To cook vegetables quickly, add a pinch of bicarbonate of soda to the boiling water.

A small spoonful of cornstarch will greatly improve the flavor texture of your fudge.

A teaspoon of vinegar added to your cake icing will prevent it from becoming too sugary.

To prevent roasting meat from scorching, place a dish of water in the oven.

To remove the odor of fish or onions from the frying pan, put in vinegar, heat to the boiling point, then wash out.

To avoid lumps in your gravy, mix your salt and flour before wetting.

Try the juice of a lemon in a pan of water for freshening vegetables.

To keep dumplings light, prick open when first taken from the kettle.

To keep raisins from going to the bottom of your cake, roll in butter before stirring into the batter.

For light fruit pies, put the sugar in when the pie tin is half full. Your pastry will not be so heavy.

Dip an onion for a moment in boiling water, begin at the root and peel upward. You can peel and slice in this way without weeping.

A few slices of raw potato put into soup that is too salty and boiled for a few minutes will freshen the soup and make it palatable.

Drop a cup of English walnuts (whole) into the kettle while cooking cabbage or cauliflower. This will take away the unpleasant odor. A pan of vinegar on the back of the stove will have the same effect.

To tell mushrooms, sprinkle a little salt on the gills. If this turns the gills black they are fit for food. If yellow they are poisonous.

To remove marks caused by hot dishes on the table, make a thin paste of salad oil and salt, spread on the table where the mark is, leave for an hour or so, then rub off.

To remove ink spots from a varnished surface, use equal parts of vinegar and linseed oil, well mixed, and apply with a soft cloth.

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(All Measures Level)

| | |
|--------------------------------|----------------|
| Three teaspoons | One tablespoon |
| One-half fluid ounce | One tablespoon |
| Sixteen full tablespoons | One cupful |
| Two Gills | One cupful |
| One-half pint liquid | One cupful |
| Eight fluid ounces | One cupful |
| One liquid pint | Two cupfuls |
| Sixteen fluid ounces | Two cupfuls |

Liquid Measure

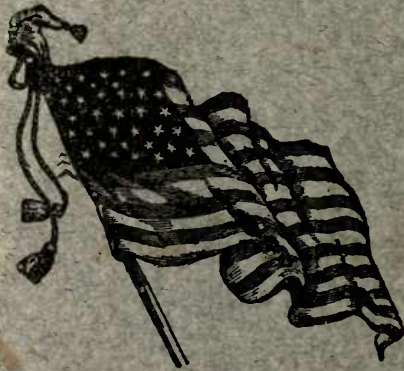
| | |
|---------------------------------------|--------------|
| Four fluid ounces | One gill |
| Four gills | One pint |
| Two pints | One quart |
| Four quarts | One gallon |
| Thirty-one and one-half gallons | One barrel |
| Two barrels | One hogshead |

Dry Measure (Fruits and Vegetables)

| | |
|-------------------------------|------------|
| Two pints | One quart |
| Eight quarts | One peck |
| Four pecks | One bushel |
| One hundred-five quarts | One barrel |

| | |
|-------------------------------------|------------------|
| One cup granulated sugar | One-half pound |
| One cup butter | One-half pound |
| One cup lard | One-half pound |
| One cup flour | One-fourth pound |
| One cup rice | One-half pound |
| One cup cornmeal | Five ounces |
| One cup raisins (stemmed) | Six ounces |
| One cup currants (cleaned) | Six ounces |
| One cup breadcrumbs (stale) | Two ounces |
| One cup chopped meat (packed) | One-half pound |
| Ten average eggs | One pound |





Our Flag