

Sarah Daft Home
Cook Book





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Book .S197

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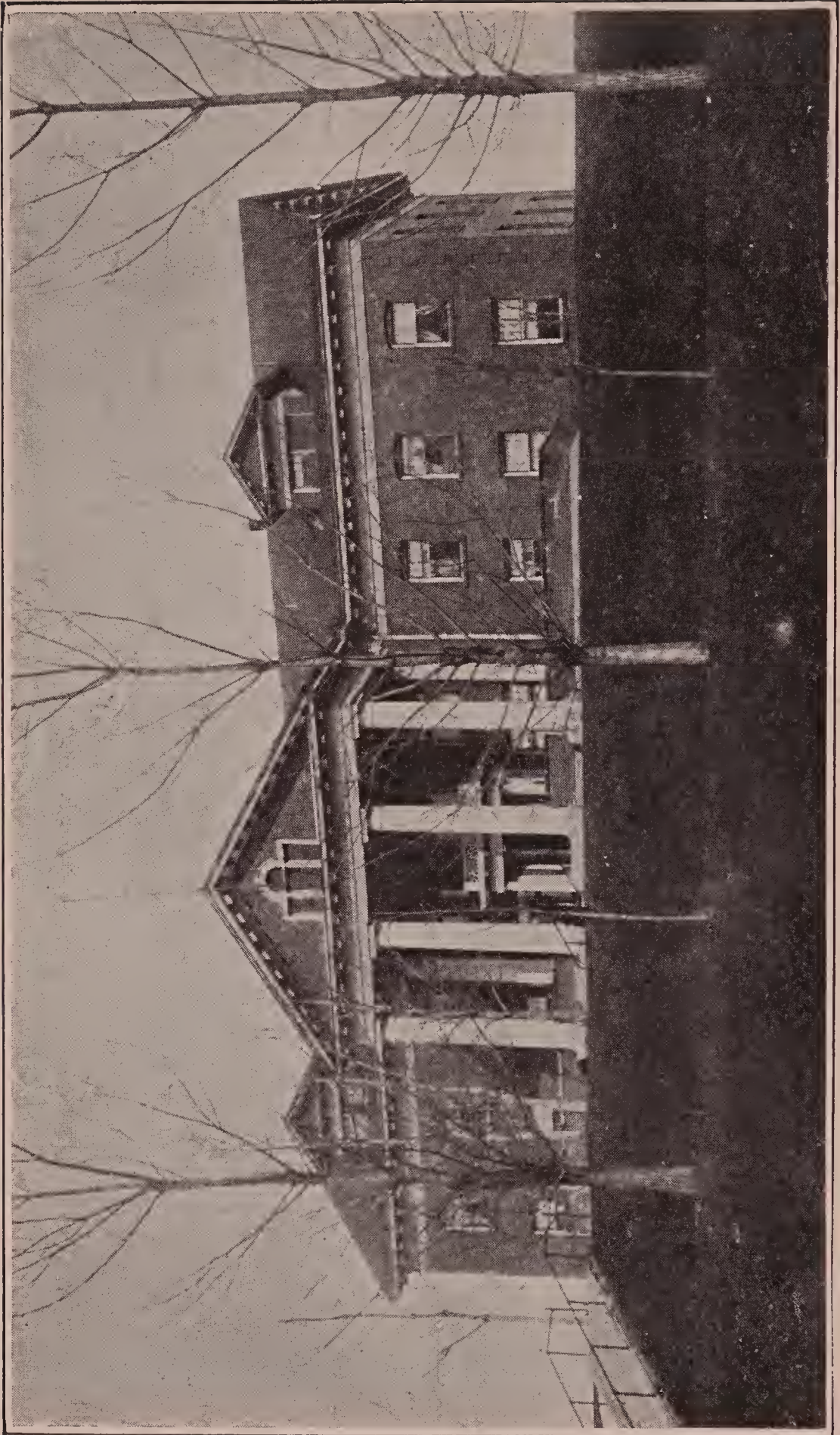
Sarah Daft Home Cook Book



A collection of choice and tested
recipes contributed by the members
of the Board and their friends.

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by
ELIZABETH M. MILLER





SARAH DAFT HOME

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MAY 31 '23



no 1

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S197

The Sarah Daft Home for the Aged

This beautiful and comfortable home is not maintained by any specific endowment, but by the perseverance and resourcefulness of a board of energetic women who, with constant and untiring zeal, devise ways and means to raise funds with which to carry out the ideals of this home.

For instance, this Cook Book is one of the many means resorted to for raising funds.

We welcome associate members who will contribute annually to this most worthy cause.

Not only are the material and physical welfare of our family in the Home constantly watched over, but the spiritual and the artistic sides are equally cared for. The Home is non-sectarian and ministers of all denominations alternate the Sunday services.

*The Members of the Board of
Directors of the*

Sarah Daft Home

*wish to express their thanks to
those who have kindly advertised
in this book. They have made the
book possible, and we freely rec-
ommend them to you and hope
you will show them preference in
your patronage.*



Umh
Sis---
Do
You
Smell
That
Good
Odor?

Why yes---Mother is Baking

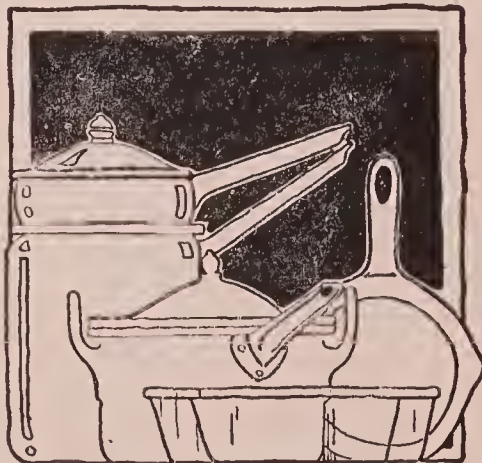
But how can she cook so many things at once?

Why, didn't you know Mother went down to the *Z. C. M. I. Hardware Department* and bought a whole new set of kitchen utensils?

Double boiler, frying pan, cake pans, pie plates, sauce pans, egg beater, spoon, kettle and spatula.

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retains the home flavor*

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Lunch

Dinner

7:00-9:30

11:30-2:00

5:00-7:30

Fresh Lobster Cream

or

Lobster Farce

SELLECT 2 fresh lobsters of uniform size. Wash carefully and with a sharp knife cut lengthwise into two equal parts. Remove the meat and cut it fine. Place the cleaned shells in a pan of warm water.

Make one cup of white sauce, using cream instead of milk. Add this sauce to the lobster, seasoning to taste with salt, mace, cayenne and Worsectershire sauce and cook ten minutes. Place this mixture in the shells, cover with buttered crumbs and place on broiler until brown. Serves four people.

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—for—

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FRESH FISH—*eastern trout, pike, whitefish*

Fresh Poultry

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STRAND MARKET
253-257 So. State

THE reason we paid for this page advertisement was because we hoped the money would make those who are traveling down the western slope more comfortable, and not because we believed our American women need a new cook book.



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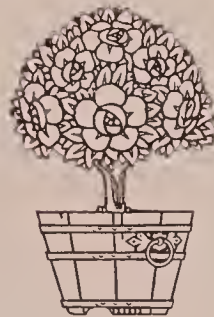
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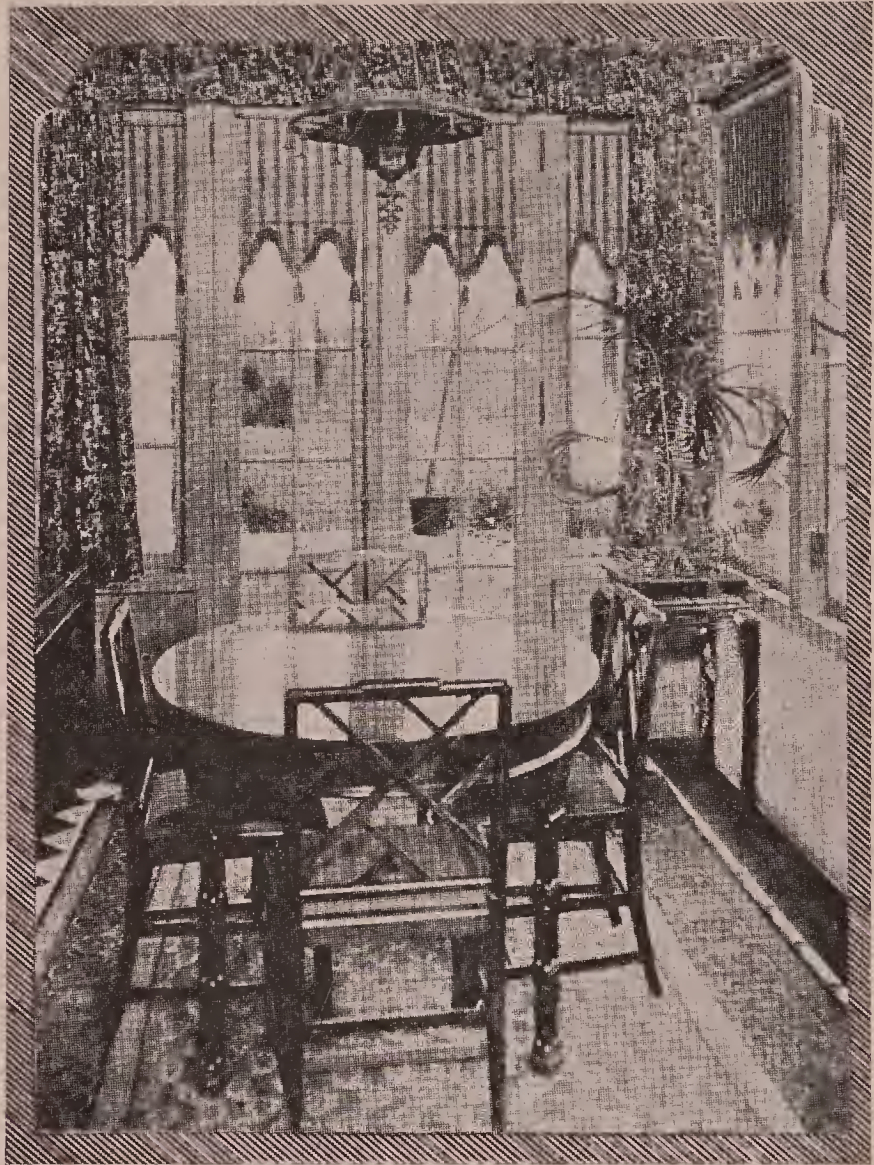
Home of Steinway, Kurtzmann and other Pianos, Victor and Vocalion Talking Machines.

GOOD FURNITURE

FOR

67

YEARS



SUCH an enchanting little breakfast room is bound to "start the day with a smile" for its fortunate "breakfasters"! No small part of its attractiveness is due to well-chosen draperies. Glazed chintz in a small figured all-over design forms the gathered side curtains and the valance. In contrast to the straight lines of the chintz are the scalloped shades which cover the glass. Of striped material, bound with fringe and ornamented with tassels, they are decidedly "smart." This is an example of how possible it is to work out a drapery arrangement that is definitely suited to the room in which it is used—yet which follows the latest style "conceits" in a charmingly distinctive manner.

ESTABLISHED 1857



DINWOODEY'S

"GOOD FURNITURE"

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Errata

Page 5—QUICK CINNAMON ROLLS.

“1 teaspoon baking powder” should read “6 teaspoons baking powder.”

Page 36—FISH TIMBALE.

“Add four eggs one by one while mixing” should follow lemon juice.

Page 94—BOILED SALAD DRESSING

“For potato salad use more sugar, and less salt and vinegar” should read “For potato salad use less sugar and more salt and vinegar.”

Page 105—PLUM PUDDING

“2 cups ground suet” should read “1 cup ground suet.”

Page 171—DOUGHNUTS.

“ $\frac{1}{2}$ teaspoon baking powder” should read “ $1\frac{1}{2}$ teaspoons baking powder.”

Page 180—SWEET RED PEPPER HASH.

“Two large ripe bell peppers chopped” should read “Twelve large ripe bell peppers chopped.”



Bread, Waffles Sandwiches

SWEDISH COFFEE CAKE

5 level tablespoons sugar

6 tablespoons melted butter

Cream together with 2 eggs not beaten. Add 2 cups sifted flour, 2 teaspoons baking powder, 1 cup milk, 1 teaspoon vanilla. Sift 5 tablespoons sugar, 2 of bread crumbs, 1 tablespoon cinnamon; sprinkle on top. Bake in moderate oven 25 minutes.

—Mrs. A. D. Pierson.

YEAST COFFEE CAKE

Make sponge of 1 cup milk, 1 cup flour and 1 yeast cake. When light mix with $\frac{1}{4}$ pound butter, $\frac{3}{4}$ cups sugar, 2 eggs and 2 cups flour; let rise in pan in which it is to be baked. Sprinkle sugar, butter and cinnamon on top before baking.

—Mrs. M. R. Mendelson.

BAKING POWDER COFFEE CAKE

$\frac{3}{4}$ cup sugar, 3 or 4 tablespoons butter, 2 eggs beaten lightly, 2 teaspoons baking powder, $\frac{1}{2}$ cup milk, 2 cups flour; flavor with vanilla. Add sugar, cinnamon and nuts on top.

—Mrs. M. R. Mendelson.

GERMAN COFFEE CAKE

2¼ cups sifted flour	3 teaspoons baking powder (level)
1 level teaspoon salt	
2 tablespoons sugar	2 tablespoons melted butter
	1 egg

Sift dry ingredients together, beat egg and add enough milk and melted butter to make 1½ cups. Stir together in stiff batter. Turn into biscuit pan and spread evenly. Brush lightly with melted butter, sprinkle sugar and ground cinnamon over top. Bake in moderate oven.

—*Miss Vernon.*

PENNY MUFFINS

2 large tablespoons lard	2 cups hot water
½ cup sugar	2 eggs beaten well

One cake yeast foam soaked in warm water, small tablespoon salt and as much flour as can be mixed in with a spoon. Mix batter at noon, set in a warm place and let rise until bedtime then fold over with knife; in the morning pinch off enough to fill muffin pans half full. Set where it will not rise too fast.

—*Mrs. E. J. Raddatz.*

BRAN MUFFINS

1 cup graham or white flour	1 level teaspoon salt
2 cups bran	1 full teaspoon soda
1½ cups buttermilk	

Mix flour, bran and salt; stir soda in buttermilk and add to dry ingredients. Add 4 tablespoons molasses. Bake in slow oven 45 minutes.

—*Mrs. H. N. Mayo.*

DELTA GAMMA MUFFINS

1 cup milk	½ teaspoon salt
2 cups flour	2 teaspoons baking powder
⅓ cup dates, chopped	1 egg, beaten
2 tablespoons sugar	2 tablespoons shortening

—*Mrs. Charles Wilkes.*

BRAN MUFFINS

- | | |
|---------------------|---------------------------|
| 1 egg well beaten | 1 cup white flour |
| 1 tablespoon butter | 1 cup Branzos |
| 1 tablespoon sugar | 2 teaspoons baking powder |
| 1 cup milk | 2 tablespoons molasses |

Mix sugar and butter, add egg, milk and dry ingredients mixed and sifted, and molasses. Bake in muffin tins.

—*Mrs. C. C. Neslen.*

TWIN MOUNTAIN MUFFINS

- | | |
|--------------------------|---------------------------|
| $\frac{1}{4}$ cup butter | $\frac{1}{4}$ cup sugar |
| 1 egg | $\frac{3}{4}$ cup milk |
| 2 cups flour | 3 teaspoons baking powder |

Cream butter and sugar, add egg well beaten. Sift baking powder and flour, add to first mixture, alternating with milk. Bake in buttered gem pans 25 minutes.

—*Mrs. George W. Cooper.*

MUFFINS

- | | |
|-----------------------------|-------------------------------------|
| 2 cups flour | 1 tablespoon sugar, more if desired |
| $\frac{1}{4}$ teaspoon salt | $1\frac{1}{2}$ cups milk |
| 1 egg | 1 cup grated cheese may be added |
| 2 tablespoons melted butter | |
| 4 teaspoons baking powder | |

Mix and sift dry ingredients, add milk, drop in egg, then melted butter; put in gem tins, bake 20 minutes.

—*Madeline Weitz.*

COFFEE CAKE

- | | |
|--------------------------|---------------------------|
| 1 cup sugar | $1\frac{1}{2}$ cups flour |
| $\frac{1}{2}$ cup butter | |

Mix until crumbly, take out $\frac{1}{2}$ cup of mixture to be added later. To remainder add 2 teaspoons baking powder, 2 beaten eggs and $\frac{1}{2}$ cup milk. Spread in 2 layer tins. To dry mixture add teaspoon cinnamon and $\frac{1}{2}$ cup ground nuts; sprinkle on top of layers; bake slowly.

—*Josephine E. Montgomery.*

RICE MUFFINS

2 eggs well beaten with 2 tablespoons sugar, 2 tablespoons melted butter, add $\frac{2}{3}$ cup milk, $1\frac{1}{4}$ cup flour, $1\frac{1}{2}$ teaspoons baking powder, pinch of salt, a little nutmeg, 1 cup boiled rice. Bake about 20 minutes.

—Mrs. A. C. Maclean.

CORNMEAL MUFFINS

2 eggs	$\frac{1}{2}$ cup sugar
1 cup milk	$\frac{3}{4}$ square of butter
1 cup cornmeal	4 teaspoons baking powder
2 cups flour	Pinch of salt

Cream butter and sugar; add eggs beaten whole. Sift cornmeal, baking powder and salt; beat well and bake in well buttered gem pans about 20 minutes.

—Mrs. Milton E. Lipman.

DATE MUFFINS

$\frac{1}{3}$ cup butter	$\frac{1}{4}$ cup sugar
$\frac{3}{4}$ cup milk	4 teaspoons baking powder
1 egg	2 cups flour
$\frac{1}{2}$ cup chopped dates	

Beat sugar and butter, add the eggs and beat; then add milk, flour and baking powder; add the dates (roll them in flour to prevent sticking). Beat again and bake 25 minutes in a moderate oven.

—Mrs. Milton Love.

SQUASH BISCUITS

1 cup cooked and mashed hubbard squash or sweet potatoes	1 tablespoon sugar
$\frac{1}{2}$ cup hot water	1 tablespoon shortening
	1 teaspoon salt

Mix these together while hot; when cool, add $\frac{1}{2}$ yeast cake mixed with $\frac{1}{2}$ cup lukewarm milk, flour to make a firm dough. Knead. When risen form into biscuits and let rise again. Bake in quick oven. Result is very good if 1 cup mashed white potatoes is used instead of squash.

—Mrs. P. H. Mallinckrodt.

GRAHAM MUFFINS

- | | |
|--------------------------|---------------------------------|
| 1 cup graham flour | 1 teaspoon salt |
| ½ cup sugar | 1 egg |
| 1 cup sweet milk | 4 level teaspoons baking powder |
| 1 teaspoon melted butter | |
| 1 cup white flour | |

Mix and sift dry ingredients, add milk gradually; then add egg and butter and bake in hot oven 25 minutes.

—Mrs. Walden.

GRAHAM GEMS

- | | |
|--------------------------|---------------------------------|
| 1 level cup graham flour | 2 level cups white flour |
| 2 tablespoons butter | 2 level teaspoons baking powder |
| 2 cups sour milk | 1 cup brown sugar |
| 1 cup chopped nuts | 1 teaspoon salt |
| 1 teaspoon soda | |

Mix the two flours, baking powder and salt; add sugar, well beaten eggs and milk. This will make 24 gems.

—Mrs. D. F. Densel.

CREAM WAFFLES

- | | |
|------------------------|-----------------|
| 1 pint sour cream | 1 pint flour |
| 2 eggs | ½ teaspoon salt |
| 1 tablespoon corn meal | 1 teaspoon soda |

Beat eggs separately, mix cream with beaten yolks, stir in flour, corn meal and salt, add soda dissolved in a little sweet milk and lastly beaten whites.

—Mrs. Frank J. Gustin.

QUICK CINNAMON ROLLS

- | | |
|--------------------------|---------------------------|
| 2 cups flour | 1 teaspoon baking powder |
| ½ teaspoon salt | 1 teaspoon sugar |
| 2 tablespoons shortening | Milk |
| 1 teaspoon butter | ¼ cup brown sugar |
| ⅛ teaspoon cinnamon | ¼ cup raisins or currants |

Mix and sift flour, baking powder, salt, sugar. Chop in shortening, mix to a dough with milk, toss on floured board, roll into a sheet, brush with sugar, cinnamon and raisins mixed, roll up and cut in 2 inch lengths and bake in moderate oven 20 or 25 minutes.

—Mrs. Walter Tuttle.

WAFFLES

1 $\frac{1}{4}$ cups flour	2 teaspoons baking powder
$\frac{1}{2}$ teaspoon salt	2 eggs
$\frac{1}{3}$ cup melted butter	1 cup milk

Waffle batter should be very thin.

—Mrs. Jeannette A. Hyde.

QUICK WAFFLES

1 qt. sweet milk	1 cup melted butter
------------------	---------------------

Sifted flour to make soft batter; add the well beaten yolks of 6 eggs, then the beaten whites, and lastly just before baking, 4 teaspoons baking powder, beating very hard and fast for a few minutes.

—Mrs. R. E. McConaughy.

WAFFLES

1 teaspoon sugar	$\frac{1}{4}$ teaspoon soda
$\frac{1}{4}$ teaspoon salt	1 teaspoon baking powder
1 $\frac{1}{4}$ cups sifted flour	

Sift sugar, salt and flour; beat yolks of 2 eggs into 1 cup of milk, sour or buttermilk preferred. Mix altogether and add 4 tablespoons of melted butter, then fold in the stiffly beaten whites of 2 eggs and cook. This will serve 3 or 4 people.

—Mrs. F. M. Gray.

NUT AND RAISIN ROLLS

2 $\frac{1}{2}$ cups flour	4 teaspoons baking powder
$\frac{3}{4}$ teaspoon salt	1 tablespoon sugar
5 tablespoons shortening	1 egg
$\frac{2}{3}$ cup milk	Raisins and nuts
$\frac{1}{2}$ cup sugar	

Mix and sift dry ingredients. Add shortening melted and beaten with egg and milk. Add liquid to dry ingredients. Turn onto floured board, knead slightly, roll, cut thin, brush over melted butter, sprinkle with nuts and raisins and part of sugar; cut in 4 inch squares. Roll each like jelly roll, place on greased pan. Sprinkle with rest of sugar, let rise 15 minutes, bake in moderate oven 20 to 25 minutes.

—Mrs Walter Tuttle.

FLUFFY PARKER HOUSE ROLLS

1 quart flour	$\frac{1}{4}$ cup butter
1 compressed yeast cake	$\frac{1}{4}$ cup lard
1 egg	1 tablespoon mashed
$\frac{1}{2}$ cup sugar (scant)	potatoes
Pinch salt	2 cups potato water

Put 1 tablespoon mashed potatoes in one cup luke warm potato water. Dissolve yeast cake in this. Beat egg, add salt and sugar, and other cup of potato water. Sift flour into mixing bowl, and make a well in center. Pour above liquid in center of flour. When yeast cake is dissolved, beat with a spoon to make light batter. Let stand until full of bubbles, then knead in remaining flour, adding butter and lard. Cover and let rise. Then roll out and cut in small biscuits. Fold over and butter. Let rise again, and bake.

—*Mrs. George Howe.*

TOGUS PUDDING

2 cups sweet milk	Pinch of salt
2 cups yellow cornmeal	1 cup sour milk
$\frac{1}{2}$ cup molasses with	1 cup flour
1 teaspoon soda	

Cook in double boiler 4 hours.

—*Mrs. J. E. Berkley.*

SALLY LUNN

1 cup sugar	$\frac{1}{2}$ cup butter
2 eggs	1 pint sweet milk
3 teaspoons baking powder	

Beat sugar and butter well, add eggs, then milk; flour to make batter stiff as cake. Bake and serve hot with butter.

—*Mrs. Frank J. Gustin.*

SCOTCH SCONES

2 cups flour	4 teaspoons baking powder
3 tablespoons sugar	1 egg, beaten
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup raisins
3 tablespoons butter	$\frac{1}{2}$ teaspoon salt

Bake and cut as biscuits or diamond shape.

—*Mrs. J. H. Patrick.*

HOT ROLLS

- | | |
|------------------------------------|---------------------|
| 1 cup mashed potatoes | 1/2 cup sugar |
| 1 cup milk | 2 eggs, beaten well |
| 3/4 cup butter or lard | 1 teaspoon salt |
| 1 cake yeast in 1/2 cup warm water | 1 cup flour |

—Mrs. H. R. Welch.

PARKER HOUSE CORN ROLLS

Sift together 1 1/2 cups white flour and 3/4 cup corn meal, 4 teaspoons baking powder, 1/2 teaspoon salt, 1 tablespoon sugar. Chop in 2 tablespoons butter, add 1 beaten egg to 1/2 cup milk and turn into the dry ingredients, making a soft dough that can be handled. Add more milk if necessary. Turn onto floured board, roll out to thickness of 1/2 inch, cut with a biscuit cutter, put a bit of butter in center of each round and fold as for parker house rolls; brush top with milk and bake in quick oven 15 minutes.

—Mrs. A. C. Maclean.

JOHNNY CAKE

- | | |
|-------------------------|---------------------------|
| 1 cup corn meal | 1 cup flour |
| 1 teaspoon salt (level) | 2 teaspoons baking powder |
| 1 tablespoon sugar | 1 tablespoon lard |
| 1 egg | 1 1/2 cups milk |

Bake about 3/4 hour, warm oven.

—Mrs. J. E. Berkley.

VIRGINIA CORN BREAD

- | | |
|------------------------|---------------------------|
| 1 cup corn meal | 1/2 cup flour |
| 1 cup cold boiled rice | 3/4 cup milk |
| 2 tablespoons butter | 1 tablespoon sugar |
| 1/2 teaspoon salt | 2 teaspoons baking powder |
| 2 eggs | |

Bake in muffin rings.

—Mrs. W. W. Armstrong.

BUTTERMILK BISCUITS

- | | |
|--------------------------|-------------------|
| 2 cups flour | 1 cup buttermilk |
| 1 teaspoon baking powder | 1/2 teaspoon soda |
| 1 1/2 tablespoons lard | Salt to taste |

—Mrs. M. R. Mendelson.

COARSE BREAD

- | | |
|---------------------------------|---|
| 2 eggs | 2 cups sour buttermilk |
| ½ cup brown sugar | ½ cup corn meal |
| 2 cups Branzos | 3 cups white flour |
| 1 level teaspoon salt | 2 level teaspoons soda |
| 2 level teaspoons baking powder | 2 level tablespoons melted shortening or sour cream |

Break eggs into mixing bowl, beat light with Dover beater, add salt, sugar and buttermilk, stir; add soda, corn meal, Branzos and white flour with baking powder. Add shortening to buttermilk. Grease and flour a large pie plate, pat the dough, which is very soft, down flat; sprinkle with a little flour and put in a hot oven to bake 1½ hours. Have oven hot first ten or fifteen minutes until bread rises, then finish in cool oven.

—*Mrs. Roy M. Cross.*

SPOON CORN BREAD

- | | |
|---------------------------|-----------------|
| 1 quart milk | 1 egg |
| 1 cup corn meal | ½ teaspoon salt |
| 2 teaspoons baking powder | |

Sift corn meal, salt, and baking powder together, add eggs and milk last. Melt butter size of an egg and put over it. Bake, scoop out with spoon.

—*Mrs. Mercy O. K. Lewis.*

CHEESE MUFFINS

Sift 2 cups flour with 2 teaspoons baking powder and mix with butter and lard together (size of an egg); mix with finger tips. Add 1 egg beaten lightly, 1½ cups milk mixed together; 1 cup grated cheese.

—*Mrs. Sherman Armstrong.*

POP OVERS

- | | |
|------------------------|----------------------------|
| 3 eggs beaten together | Salt to taste |
| 2 cups flour | 1 tablespoon melted butter |
| 2½ cups milk | |

Beat, put in hot muffin pans and bake slowly 45 minutes.

—*Mrs. Elmer Darling.*

CHEESE BISCUITS

2 level teaspoons butter in sauce pan, add $\frac{1}{2}$ cup of water. When it begins to boil add $\frac{1}{2}$ cup sifted flour, few grains of salt and paprika. Stir until leaves pan, turn into mixing pan and beat $\frac{3}{4}$ cups of grated cheese and 2 eggs one at a time in mixture. Drop in greased pan, bake 15 minutes.

—*Edna Sullivan.*

CHEESE BISCUITS

1 cup bread flour	$\frac{1}{2}$ cup grated cheese
$2\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ teaspoon salt
$\frac{3}{8}$ cup milk and water, equal	$\frac{1}{2}$ tablespoon butter

Mix and sift dry ingredients. Work in butter with tips of fingers; add liquid gradually, then the cheese. Toss on floured board and roll to $\frac{1}{3}$ inch thickness, shape with small cutter, bake in hot oven 10 minutes. Serve hot with dinner salad.

—*Mrs. R. E. Jerauld.*

POP OVERS

3 well beaten eggs	$1\frac{1}{2}$ cups milk
1 pinch salt	

Beat mixture well, add 2 cups flour and beat again. Have pans hot and bake 30 minutes in quick oven.

—*Mrs. A. T. Ryan.*

ORANGE BISCUITS

Make baking powder biscuit dough as follows:

2 cups flour	4 teaspoons baking powder
3 tablespoons lard	1 teaspoon salt
About 1 cup milk	

Mix and roll out thin. Spread with orange filling as follows:

2 tablespoons butter	4 tablespoons sugar
1 tablespoon orange juice	

Grated rind of one orange. Cook over moderate heat until thickened a little. Then cool. Spread this on dough, roll up like a jelly roll; cut off $\frac{1}{2}$ inch slices, sprinkle with sugar and bake.

—*Mrs. R. L. Martineau, Jr.*

POP OVERS

1 square of butter dissolved in 1 cup hot water	Salt to taste 1 cup flour
4 eggs	

Beat well, put in hot muffin tins and bake slowly 35 minutes.

—*Mrs. Joel Nibley.*

POP OVERS

Beat 2 eggs with Dover egg beater. Add 1 cup milk and 1 cup flour with a pinch of salt. Beat again very thoroughly and bake in well greased muffin pans in hot oven about 20 minutes.

—*Mrs. Frank J. Gustin.*

RECEPTION ROLLS

Scald 1½ cups milk, add 3 tablespoons butter, 1½ tablespoons sugar and ½ teaspoon salt. When luke warm add 1 yeast cake dissolved in ¼ cup luke warm water, add 1½ cups flour, cover and let rise, then add white of 1 egg beaten and enough flour to knead. Let stand until risen again and bake in hot oven.

—*Mrs. J. H. Patrick.*

BISCUITS

3 cups flour	3 teaspoons baking powder
3 rounded teaspoons sugar	(little more than rounded)
1 level teaspoon salt	½ pound lard

Mix and sift dry ingredients, work in lard, add as much milk as you can, and still handle the dough. Beat with large spoon, toss on floured board and work lightly with hands. Roll out and cut. It is a help to mix all dry ingredients at your leisure, adding the milk and baking the biscuits when you want them. This makes 30 large ones or 60 small ones. For short cake, roll dough half necessary thickness, butter half, and turn remaining half over the buttered half, and butter top. Separate when baked and put strawberries between and on top. Cover with whipped cream.

—*Mrs. George D. Keyser.*

SPOON BREAD

- | | |
|---|--|
| 1 cup corn meal (scald with
boiling water until it
swells, then cool) | 3 eggs |
| 1 cup boiled rice | 1 tablespoon melted butter |
| 1 teaspoon salt | 1 teaspoon soda, stirred into
1 cup rich buttermilk |

Combine and bake in hot baking dish from which it can be served.

—*Mrs. P. H. Mallinckrodt.*

BRAN BREAD WITH PRUNES

- | | |
|--|-------------------------------|
| 2 cups bran | 1 teaspoon soda |
| 2 cups sour milk | 2 cups white flour |
| 1 cup chopped prunes,
soaked until soft | $\frac{1}{2}$ cup brown sugar |
| | $\frac{1}{2}$ teaspoon salt |

Sift flour, sugar, salt; add bran and chopped prunes; mix soda with sour milk, add gradually to dry ingredients. Mix thoroughly, turn into a well greased pan and bake 1 hour in moderate oven.

—*Miss Vernon.*

PEANUT BUTTER BISCUITS

- | | |
|-----------------------------|-------------------|
| 2 cups flour | 3 tablespoons fat |
| 4 teaspoons baking powder | Milk |
| $\frac{1}{2}$ teaspoon salt | |

Sift dry ingredients together; mix in shortening, add milk to make soft dough, turn on floured board, knead lightly and roll into a rectangular sheet. Spread the dough with peanut butter. Roll like a jelly roll and cut in pieces an inch and a quarter long. Bake in a buttered pan about 20 minutes.

—*Mrs. W. L. Penick.*

CORN MEAL SOUFFLE

- | | |
|---|---|
| 2 cups milk, heated in
double boiler | 1 cup yellow corn meal
stirred in well |
| $\frac{1}{4}$ teaspoon salt | Piece of butter size of walnut |
| $\frac{1}{2}$ teaspoon sugar | |

Let this cook about 15 minutes, beat yolks of 4 eggs light and beat the white of eggs, stir in and bake in greased pan about 20 minutes.

—*Mrs. D. P. Rohlfing.*

CORN BREAD

- | | |
|---------------------|-----------------------------|
| 1½ cups corn meal | 4 teaspoons baking powder |
| 1 cup flour | 1 cup milk |
| 4 tablespoons sugar | 2 tablespoons melted butter |
| 2 eggs | 1 teaspoon salt |

Sift dry ingredients together, add milk, the well beaten eggs and butter. Beat well and bake in shallow pans in hot oven 20 minutes.

—*Mrs. H. A. Schweikhart.*

RUSK

- | | |
|-----------------------------|-----------------------|
| 1½ cups brown sugar | 1 cup creamed butter |
| 2 cups bread sponge | 1 cup sour milk with |
| 2 eggs, well beaten | 1 level teaspoon soda |
| 1 cup raisins | 1 cup chopped walnuts |
| 1 teaspoon cloves | 1 teaspoon nutmeg |
| 1 teaspoon cinnamon | Pinch of salt |
| 3 or more cups sifted flour | |

Bake 1 hour in a slow oven. This makes 2 loaves.

Mrs. F. W. Hornung.

CORN BREAD

- | | |
|---|---------------------------|
| 1 tablespoon butter | ¼ cup sugar and yolk of 1 |
| 1 cup sweet milk or cream | egg mixed |
| 1 cup flour with 1 table-
spoon baking powder
and pinch of salt | 1 cup corn meal |

Add beaten white of 1 egg last and bake 20 minutes.

—*Miss Leona Sullivan.*

BAKED BROWN BREAD

- | | |
|--------------------------|-----------------------------|
| 1 cup sugar | 2 cups buttermilk (or ½ cup |
| ½ cup sour cream | sour cream and 1½ cups |
| 3 cups graham flour | sour milk) |
| 1 teaspoon baking powder | 1 scant teaspoon soda |
| | 1 teaspoon salt |

Put all dry ingredients together except soda. Add milk and soda last and do not mix more than enough to moisten mixture. Bake in slow oven 1 hour in covered tin. Add nuts and raisins if desired.

—*Mrs. G. W. Lambourne.*

SUNDAY HOT BREAD

- | | |
|---------------------------|-----------------------------|
| $\frac{3}{4}$ cup sugar | 2 tablespoons butter |
| 1 egg | $\frac{1}{8}$ teaspoon salt |
| $1\frac{1}{2}$ cups flour | 3 teaspoons baking powder |
| 1 teaspoon vanilla | |

Cream butter and sugar, add egg well beaten and mix with the milk and extract. Add baking powder and salt to the flour and mix altogether. Spread into well oiled tins, sprinkle liberally with 2 tablespoons granulated sugar and 1 teaspoon ground cinnamon. Bake in a quick oven and serve hot.

—Mrs. Jennie L. Howat.

BISHOPS BREAD

- | | |
|---------------------------|--|
| 1 cup sugar | 3 eggs |
| $1\frac{1}{2}$ cups flour | 1 cup almonds |
| 1 cup raisins | $1\frac{1}{2}$ teaspoons baking powder |

Bake in slow oven, cut in strips while warm, cool in pan.

Mrs. H. J. Fitzgerald.

BUCKWHEAT CAKES

- | | |
|---|---------------------------------------|
| 1 cup buckwheat flour | Buttermilk to make rather thin batter |
| 1 cup white flour | |
| $\frac{1}{3}$ yeast cake dissolved in $\frac{1}{2}$ cup luke warm water | 1 or 2 tablespoons sugar |
| | 2 teaspoons salt |

Let rise over night, and in the morning, just before baking, add 1 teaspoon soda dissolved in a little warm water. A little melted butter may be added and the proportion of the two flours may be varied.

—Mrs. P. H. Mallinckrodt.

CORN PAN CAKES

- | | |
|-----------------------------------|--|
| 2 eggs | 2 cups sweet milk |
| 2 tablespoons melted butter | 2 cups flour |
| 3 heaping teaspoons baking powder | $\frac{1}{2}$ can corn or two ears cooked corn |
| 1 teaspoon salt | |

Beat the whole eggs and add the milk, then melted butter, salt, baking powder in the flour and lastly the corn. If they are not real light add a little more flour.

—Mrs. R. S. Allison.

BOSTON BROWN BREAD

- | | |
|---------------------|--|
| 1 pint bread crumbs | 1 handful graham flour |
| 1 cup sweet milk | $\frac{2}{3}$ cup molasses, into which |
| 1 egg | stir 1 teaspoon soda |
| 1 cup raisins | 1 handful corn meal |

Steam 3 hours in steamer or 1 hour in pressure cooker.

—*Mrs. Clifford R. Pearsall.*

BOSTON BROWN BREAD

- | | |
|----------------------------------|--------------------------------|
| $1\frac{1}{2}$ cups graham flour | $1\frac{1}{2}$ cups corn meal |
| 2 cups sour milk | $1\frac{3}{4}$ cups sweet milk |
| $\frac{3}{4}$ cup molasses | 1 cup raisins |
| 2 teaspoons soda | 1 teaspoon salt |

Mix soda, sour milk and molasses together. Mix in dry ingredients. Fill baking powder tins $\frac{3}{4}$ full; tie down and simmer $3\frac{1}{2}$ hours. Will keep a couple of weeks and is nice for pudding with a sauce.

Mrs. V. P. Strange.

BOSTON BROWN BREAD

- | | |
|----------------------|-----------------------------|
| 1 quart bread crumbs | $1\frac{1}{2}$ cups raisins |
| 1 cup molasses | 1 cup sweet milk |

1 level teaspoon soda, dissolved in a little hot water, 2 handfuls yellow corn meal, 2 eggs, 1 heaping teaspoon baking powder and graham flour sufficient to make the mixture stiff enough to drop from a spoon; put into well buttered moulds and steam 3 hours.

—*Mrs. W. E. Ware.*

SARDINE SANDWICH FILLING

Bone and skin sardines, mash; add hard boiled eggs, put through ricer, add cayenne and lemon juice. Spread on thin slices of buttered bread.

—*Mrs. Milton E. Lipman.*

SANDWICH BREAD

- | | |
|-------------------------------|--------------------|
| 2 cups flour, graham | 1 teaspoon soda |
| 1 cup white flour | 1 pinch salt |
| $\frac{2}{3}$ cup molasses | 1 cup chopped nuts |
| $1\frac{1}{2}$ cups sour milk | |

Bake about 40 minutes. —*Mrs. Leonard Gehan.*

NUT BREAD

1 pint buttermilk
 1 cup brown sugar
 3 cups graham flour
 2 cups walnuts
 1 cup white flour
 Mix and bake.

1 teaspoon baking soda
 in milk
 1 tablespoon molasses
 1 teaspoon baking powder
 1 cup raisins
 —*Mrs. C. R. Mabey.*

WHITE NUT BREAD

4 cups flour, sifted twice
 with 4 teaspoons baking
 powder
 1 cup sugar
 Bake 45 minutes.

1 cup walnuts
 2 cups milk
 1 teaspoon salt
 2 eggs

—*Mrs. C. R. Mabey.*

NUT BREAD

1 egg
 1 cup sugar
 1 cup sweet milk
 1 cup chopped English walnuts

3 cups flour
 4 teaspoons baking powder
 Salt and vanilla

Mix, raise in pan, bake 1 hour in slow oven.

—*Mrs. J. V. Dawson.*

SAVORY SANDWICHES

Mix chopped cooked eggs, anchovy paste, minced ham, butter and paprika as a filling for white or whole wheat bread.

—*Mrs. F. Heginbotham.*

RUSSIAN SANDWICHES

Rub 1½ rolls of Neuchatel cheese to a paste. Add ½ cup chopped pecans and finely chopped meat of 12 olives. Season with salt and cayenne to taste. Moisten mixture with mayonnaise dressing and spread.

—*Mrs. J. A. Slaughter.*

PEPPER AND CHEESE SANDWICHES

Put ½ bell pepper through a meat chopper and mix it with one package of cream cheese, spread on square of bread and cover with the other square. Toast in a medium oven on both sides.

—*Mrs. Thomas Boise.*

CLUB SANDWICH

Toast 2 slices of bread a delicate brown. On 1 slice put leaf of lettuce, covering with mayonnaise, then white meat of chicken or turkey, and 2 pieces of crisp bacon. Put mayonnaise on this and cover with other piece of toast. Serve while hot with coffee.

—*Mrs. Elsie C. Rice.*

ANCHOVY SANDWICHES

Boil 2 eggs hard and run through a potato ricer; add 3 teaspoons of mayonnaise dressing and $\frac{1}{4}$ tube of Anchovy Paste. Place between squares of bread with a leaf of lettuce. These may be made simple by adding Anchovy Paste to the yolks of the eggs and using the whites as a garnish on a single round of bread.

—*Mrs. Thomas Boise.*

NUT BREAD

4 cups flour	2 cups milk
4 teaspoons baking powder	1 egg
$\frac{1}{2}$ teaspoon salt	1 cup chopped nuts
$\frac{1}{2}$ cup sugar	

Mix and let raise 20 minutes; bake 1 hour in oven.

—*Mrs. H. N. Mayo.*

HOT CHEESE-TOMATO SANDWICH

Slice and cut crust from sandwich bread. Cover each slice with American cheese $\frac{1}{4}$ inch thick. Place slice of tomato 1 inch thick on top of cheese, then lay slices of bacon criss-cross on top and sprinkle with paprika. Place in dripping pans and when ready to serve put in hot oven and cook slowly until bacon is brown.

—*Mrs. Thomas L. Mitchell.*

PIMENTO CHEESE FILLING

1 small can condensed milk	1 lb. American cream cheese
A few pimentos cut in small pieces	Pinch of salt

Put milk in double boiler and when it begins to heat add the cheese, grated; stir constantly for 15 minutes; add pimentos and salt. Put in a bowl to cool.

—*Mrs. James E. Jennings.*

HARD TACK

3 eggs beaten	1 cup dates
1 cup nuts	1 cup sugar
1 cup flour	½ teaspoon soda
Pinch salt	

Mix in order given. Spread very thin and bake slowly about 20 minutes. When cool cut in strips and roll in powdered sugar. Improves with age.

—Mrs. E. J. Raddatz.

NUT BREAD

2⅔ cups sour milk	2 teaspoons soda (scant)
⅔ cups molasses	⅔ cup sugar
1½ cups flour	3 cups graham flour
2 level teaspoons salt	2 cups walnuts
1 cup raisins	

Bake 1 hour in slow oven. Two loaves.

—Mrs. K. D. Hardy.

SHRIMP SANDWICH

Chop shrimps fine and mix with mayonnaise, adding a little grated onion. Place mixture between thin slices of buttered bread.

—Mrs. Milton E. Lipman.

CHEESE DREAMS

Cut slices of bread, spread with butter and very thin slices of cheese, put in toasting oven and toast on both sides a good brown. Serve at once on hot platter.

—Mrs. Edith M. B. Whitney.

OLIVE SANDWICHES

Cream ⅛ lb. butter, add as much lemon juice as the butter will absorb, season well with white pepper, and olives chopped fine and spread on rounds of rye bread.

—Mrs. Thomas Boise.

SANDWICH FILLING

1 pkg. pimento cheese	½ cup nut meats
2 hard boiled eggs	3 tablespoons salad dressing

Cream cheese, chop nuts and hard boiled eggs. Mix.

—Mrs. J. J. Porter.



Canapes and Cocktails

CANAPE

Long thin pieces of toast covered with thin slices of tomato and spread with line of anchovy paste from tube.

—*Mrs. Thomas L. Mitchell.*

TONGUE RELISH

Butter a slice of bread, cut round, put on it a thin slice of cold boiled smoked tongue, a layer of tomato jelly, a spoonful of mayonnaise and a slice of pimola.

—*Mrs. Mitchell Harris.*

CAVIAR CRACKERS

Spread thin crackers with butter, then with caviar, a few drops of lemon juice and a little finely minced egg.

—*Mrs. Ellen Foster.*

CAVIAR TOAST

Place in saucepan contents of small can of caviar, add one tablespoon cream, heat through, stirring constantly. Pour over hot buttered toast.

—*Mrs. Ellen Foster.*

SARDINE TOAST

Make paste of one can sardines, using the oil in the can, juice of 1 lemon, paprika, salt and cream to moisten. Spread between slices of buttered wheat bread, press firmly together and toast a light brown.

—*Mrs. John Atkins.*

SARDINE AND CHEESE ON TOAST

Drain and skin large sardines, roll in parmesan cheese (finely grated) place on toast and warm in oven and serve.

—*Mrs. E. G. Gross.*

SARDINE RELISH

Mash sardines and spread on white bread, season with lemon juice, cover with thick slice of tomato, add mayonnaise and finely chopped walnuts. Serve on lettuce.

—*Mrs. E. G. Gross.*

GRAPE FRUIT APPETIZER

Grape fruit with preserved ginger and a little of the ginger syrup.

—*Mrs. F. A. Fowler.*

WATERMELON AND CANTELOUPE BALLS

Cut the canteloupe and watermelon into small balls with potato cutter (used for duchess potatoes). Put on ice. Serve in half canteloupe. Pour cider or sweet wine over.

—*Mrs. R. S. Baum.*

GRAPE FRUIT COCKTAIL

Remove pulp of grape fruit. Mix pulp with nuts, pineapple and Maraschino cherries. Add wine and sugar to taste. Place in grape fruit shells or sherbet glasses. Put on ice until ready to serve.

—*Mrs. F. A. Fowler.*

SARDINE COCKTAIL

- | | |
|----------------------------------|---------------------------------|
| 1 small box sardines | 1 teaspoon Worcestershire sauce |
| 1 tablespoon grated horse radish | $\frac{1}{4}$ cup tomato catsup |
| | Juice 1 lemon |

Skin and bone sardines, cut into small pieces. Mix with other ingredients.

—*Mrs. Jeanette A. Hyde.*

CRAB COCKTAIL

Add to the meat of two crabs a sauce made of tomato catsup, salt, pepper, oyster cocktail sauce, a little Worcestershire sauce and lemon juice. Serve in individual cocktail glasses surrounded by cracked ice. Shrimps may be served in the same way.

—*Mrs. Roberta Allen.*

MERRY WIDOW COCKTAIL

Take meat of crab legs with asparagus tips, add mayonnaise; serve in individual sherbet glasses surrounded by cracked ice.

—*Mrs. Edna Smith.*

GRATED NOODLES

- | | |
|-----------------------------|-------------------------|
| 1 egg | $\frac{7}{8}$ cup flour |
| $\frac{1}{4}$ teaspoon salt | |
- Roll in ball, then grate. Dry in oven, and put in soup.

—*Mrs. Jeanette A. Hyde.*

OYSTER COCKTAIL

- | | |
|--------------------------------|---------------------------------|
| 1 pint small oysters | 3 tablespoons white grape juice |
| 3 tablespoons Tarragan vinegar | Cayenne pepper |
| 1 tablespoon lemon juice | Salt |
| 12 tablespoons catsup | |

A little Worcestershire sauce, $\frac{1}{4}$ teaspoon grated horse radish on top each portion. Chilled clams, shrimps or any canned fish blends well with this service.

—*Mrs. Jeanette A. Hyde.*

ANCHOVY CANAPE

Take slices of bread, butter and toast on one side and cut in round shapes. Spread them with equal parts of anchovy paste and butter well mixed; then grated onion to suit taste; some finely shredded lettuce and a slice of tomato. Cover tomato with mayonnaise and dash of paprika.

—*Mrs. H. S. Knight.*

COCKTAIL DRESSING (FOR FISH)

- | | | | |
|---|----------------------------------|----|----------------------------|
| 1 | teaspoon Worcestershire
Sauce | 2½ | tablespoons oil mayonnaise |
| 2 | tablespoons Tarragon
vinegar | 1 | teaspoon scraped onion |
| | | 4 | tablespoons chili sauce |
| | | 4 | drops tabasco |

—*Mrs. Glen Miller.*

FRUIT COCKTAIL DRESSING

- | | | | |
|---|---------------------------|---|----------------------------------|
| 4 | tablespoons tomato catsup | 4 | tablespoons white grape
juice |
| 1 | tablespoon lemon juice | 1 | tablespoon orange juice |
| ⅛ | teaspoon paprika | ⅛ | teaspoon salt |
| ⅛ | teaspoon sugar | ⅛ | teaspoon cloves |
| ¼ | teaspoon cinnamon | | Dash cayenne pepper |

—*Mrs. Jeanette Hyde.*

SWEETBREAD COCKTAIL

Soak a pair of sweetbreads in cold water one hour; drain, put in salted boiling water and cook slowly 20 or 30 minutes until tender. Drain, plunge into cold water; when cold break into pieces the size of small oysters. Put four or five in glass and cover with oyster cocktail sauce.

—*Mrs. E. V. McCall.*



Soups and Noodles

CORN SOUP

- 1 can corn
- 1 quart milk
- 1 large onion quartered

- Salt and pepper
- $\frac{1}{2}$ cup butter

Let simmer slowly for about 30 minutes; remove from stove and rub through sieve. Add a spoonful of whipped cream on top of each cup of soup.

—*Mrs. A. C. Maclean.*

VEAL AND PEA SOUP

- 1 veal shank and small piece of veal
- 1 cup dry split peas

- 3 carrots
- 2 onions
- Several sticks of celery

Cook several hours, strain and add 1 pint cream. Serve with a tablespoon of whipped cream on top.

—*Mrs. W. T. Pyper.*

OKRA SOUP

- 1 small onion chopped fine
- $\frac{1}{2}$ green pepper chopped fine

Cook together in one tablespoon butter until onion is yellow. Add $\frac{1}{2}$ can okra, 1 quart chicken stock, 2 teaspoons salt and $\frac{1}{4}$ teaspoon of pepper. Simmer gently $\frac{1}{2}$ hour.

—*Mrs. J. Violet Sims.*

CREAM BISQUE

Put 2 tablespoons butter and 2 of flour in a saucepan and stir together over the fire until the flour is cooked; pour 1½ pints veal stock into the flour and butter. Just before removing from the fire add 1 well beaten egg and 1 cup whipped cream, more if desired. Stock when prepared should be flavored with bay leaves, allspice and salt to taste—other flavoring if desired.

—*Mrs. W. J. Barrette.*

CREAMED CORN SOUP

1 can corn

1 pint cold water

Cook together 20 minutes and rub through sieve. Add 1 pint scalded milk, 2 tablespoons minced onions, 4 tablespoons butter. Cook 5 minutes and add 3 tablespoons of flour and salt to taste, and ½ teaspoon celery seed. Strain and mix with corn and milk. Before serving add 1 tablespoon chopped pimento and mix with 1 cup whipped cream. Serve with popcorn. Will serve 7 people.

—*Ethelyn Walker.*

POTATO SOUP

1 quart cubed potatoes

2 tablespoons butter

1 stalk celery cut fine

3 small onions

1 pint milk

Boil celery, potatoes in salt water until tender. Drain, add 1 pint milk and other ingredients. Let boil 10 minutes and serve.

Mrs. Frank Heginbotham.

NOODLES

2 eggs

Pinch of salt

Enough flour to make stiff

Roll very thin; let dry several hours. Fold many times, cut very thin. Boil in salt water about 5 minutes. Drain in colander. Cover with browned bread crumbs, serve hot with chicken gravy.

—*Mrs. Glen Miller.*

GOMBO WITH CRABS OR SHRIMPS

Cut $\frac{1}{2}$ pound slice of ham into small pieces and fry in 2 tablespoons lard or baking fat, or olive oil, to which has been added a small minced onion, a leaf of bay, dash of cayenne pepper, and 1 teaspoon salt; fry only until the onion is light yellow. When onion is proper color, add 1 quart sliced okra (or if canned okra is used, 1 quart can), and 1 gallon of water. Let this simmer for at least 2 hours, then add the diced meat of $\frac{1}{2}$ chicken and 1 pint of liquor in which it has been boiled. Let all boil slowly for another $\frac{1}{2}$ hour; then add the meat of 1 small crab and 2 dozen whole shrimps. If too thick add a little water or soup stock. If too thin, thicken with a little flour; let come to a boil and serve with plain boiled rice in soup plates. At the last moment, a dozen raw oysters may be added, if desired.

—*Mrs. Geo. E. Fellows.*

RICE FOR GOMBO

Put a cup of rice into 3 quarts of boiling water. Do not allow the water to stop boiling. When soft, strain through a sieve, and dash cold water through it. Salt it slightly and reheat in a double-boiler. It must be very dry when put in boiler. This method of cooking rice makes each grain keep separate and suitable to serve with gombo.

—*Mrs. Geo. E. Fellows.*

VEGETABLE CHOWDER

3 or 4 slices of bacon	$1\frac{1}{2}$ cups turnips
2 onions	$\frac{1}{2}$ cup carrots
2 cups potatoes	1 quart milk

Cut bacon and fry crisp in stew kettle; add lump of butter and onions sliced very thin. Cook slowly without browning for 5 minutes. Add potatoes, turnips and carrots all raw and diced before measuring. Add 3 cups boiling water and boil until soft, but not broken. Season to taste. Add 1 quart hot milk and dash of celery salt.

—*Mrs. Roy M. Cross.*

FISH CHOWDER

- | | |
|-------------------|-------------------------|
| 2 slices bacon | 1 pound fish |
| 1 small onion | 1 cup uncooked potatoes |
| 1 pint cold water | 1 quart milk |

Cut bacon in small pieces and fry in kettle with sliced onion; add 1 pound fish cut in small pieces; add diced potatoes, and 1 pint cold water. Cook until tender and add about 1 quart of milk, salt and pepper.

—*Mrs. R. S. Allison.*

NEW ENGLAND CLAM CHOWDER

- | | |
|---------------------------|------------------------|
| 10 cents salt pork | 1 can Beach Clams |
| 6 medium potatoes | (Scarborough) |
| 2 medium onions | 1 can minced sea clams |
| 1 quart strained tomatoes | |

Fry out salt pork; dice potatoes and onions, cover with water, add tomatoes and pork, cook slowly 2 hours. Add clams and cook again 4 hours.

—*Mrs. Elsie C. Rice.*

PUREE OF CORN

- | | |
|------------|--------------------------------|
| 1 can corn | 1 medium onion chopped
fine |
|------------|--------------------------------|

Boil together with a little water 20 minutes; strain through coarse sieve, and add 1 quart milk, 2 tablespoons butter, 1 tablespoon flour. Mix, season with salt, pepper, paprika and a little sugar. Cook in double boiler until boiling hot. Just before serving, strain over the yolks of 2 eggs. May be served with 1 tablespoon of whipped cream on top of each cup.

—*Mrs. E. B. Palmer.*

BLACK BEAN SOUP

Cook black beans in salted water (do not soak); when beans are tender and water has boiled down to $\frac{1}{2}$ put through a ricer, add hard boiled eggs, chopped medium fine. Season with lemon juice and serve with slice of lemon sprinkled with paprika. Use 3 eggs to each quart of soup.

—*Mrs. Geo. D. Keyser.*

CLAM CHOWDER

Peel and slice very thin 1 cup raw potatoes; add a thinly sliced medium sized onion; 1 cup boiling water, with 1 tablespoon fried salt pork (without the grease); boil gently until vegetables are tender; then add $\frac{1}{2}$ cup stewed tomatoes; when this boils add strained clam juice, about 1 cup; stir in 1 tablespoon butter, blend with $\frac{1}{2}$ teaspoon flour. Boil for a few minutes and add 12 clams, chopped rather fine; allow chowder to come quickly to boil and serve immediately. Long boiling makes clams tough. This serves 2 persons.

—*Mrs. J. S. Critchlow.*

ONION SOUP

1 pint soup stock	2 tablespoons butter
1 pint milk	Pinch of salt
2 medium onions	Dash of cayenne

Chop onions fine, and cook in butter, simmering until tender, but do not let them brown. Add soup stock and milk. Simmer or boil slowly 15 minutes in double boiler. Add 1 egg yolk, beaten with a little milk to the boiling soup. Have plates ready with a small slice of toast in each. Add 2 tablespoons grated parmesan cheese to soup just as you are serving it.

—*Mrs. W. W. Armstrong.*

CLAM CHOWDER

1 carrot diced	2 cups water
2 potatoes diced	Liquor from clams
1 onion	

Boil above ingredients together until tender, in double boiler. Remove the onion. Add 2 large cans minced clams, 1 can tomato soup, 1 tablespoon corn starch; $\frac{1}{4}$ pound butter, chopped parsley, salt, pepper and paprika. Cook until proper consistency. Scald 1 pint of milk, add to soup; also add 2 hard boiled eggs, chopped fine.

—*Mrs. Sylvan Simon.*

CREAM OF CHESTNUT SOUP

For 8 people use 1 lb. chestnuts, shelled and blanched for 10 or 15 minutes. Cook in 1 qt. meat stock or water with 1 or 2 tablespoons chopped celery leaves, parsley, or any preferred seasoning. When the chestnuts are soft, mash fine and run through sieve. Add 1 qt. hot milk and cook till well blended (a little onion added if wished). Serve with whipped cream or a bit of orange on top. Leftovers of the puree well buttered may be used as a vegetable.—*Mrs. W. M. Ferry.*

MUSHROOM SOUP

1 pint chicken broth	2 tablespoons butter
1 pint rich milk	2 tablespoons flour
½ pound fresh mushrooms	

Heat broth, grind mushrooms and simmer in broth ½ hour. Add milk thickened with butter and flour creamed together. Season to taste. Serve with spoonful of whipped cream and a little chopped parsley over each cup of soup. —*Mrs. W. W. Armstrong.*

SOUP VEGETABLE

Peel and chop 1 peck of tomatoes. Run through grinder 2 good sized cabbages, 12 carrots, 1 bunch parsley, ½ peck onions, 3 bunches of celery. Boil 12 ears of corn 10 minutes, cut and scrape. Mix altogether, adding salt to taste. If mixture seems dry, add little water. Boil until carrots are thoroughly cooked. Bottle while hot. This can be used as a vegetable by adding butter and a little Grandma's chili powder.

—*Mrs. Milton E. Lipman.*

CREAM OF ASPARAGUS SOUP

Wash and drain asparagus, reserve tips and add stalks to 1 pint cold water, boil 5 minutes, drain, add soup stock and 1 slice of onion. Boil 30 minutes. Rub through sieve, heat butter, add flour and seasoning and cook with the hot stock and milk. Add the tips. All milk and no soup stock can be used. Season with salt and pepper and serve with a tablespoon of whipped cream, through which 4 or 5 tips have been slipped.

—*Mrs. M. R. Mendelson.*



Fish Oysters Eggs

BAKED HALIBUT WITH TOMATO SAUCE

- | | |
|-----------------|--------------------------------|
| 2 lbs. halibut | $\frac{1}{2}$ tablespoon sugar |
| 2 cups tomatoes | 3 tablespoons butter |
| 1 cup water | 3 tablespoons flour |
| 1 slice onion | $\frac{3}{4}$ teaspoon salt |
| 3 cloves | $\frac{1}{8}$ teaspoon pepper |

Cook tomatoes, water, onion, cloves and sugar 20 minutes; melt butter, add flour and stir into hot mixture; add salt and pepper, cook 10 minutes and strain. Clean fish, put in baking pan, pour half the sauce around it and bake 35 minutes, basting often. Remove to hot platter, pour around remaining sauce and garnish.

—Mrs. D. R. Coombs.

BROILED FISH WITH SAUCE

- | | |
|--|------------------------------|
| 1 $\frac{1}{2}$ lbs. fish | 1 teaspoon mustard |
| 4 hard cooked yolks of eggs | $\frac{1}{4}$ cup mayonnaise |
| 4 hard cooked whites of eggs
chopped fine | 1 tablespoon powdered sugar |
| 1 tablespoon capers | 1 tablespoon vinegar |
| 1 tablespoon pickles, chopped
fine | 1 tablespoon olive oil |
| 1 tablespoon onion, chopped fine | 1 teaspoon chopped parsley |
| | 1 cup strained fish fluid |

Mash egg yolk with mustard and oil; add all the other ingredients except the chopped ones, add these last. Serve over broiled fish.

—Mrs. Jeanette A. Hyde.

EGG ENTREE FOR LUNCHEON

Boil three eggs for 15 minutes, place in cold water. When eggs are cold, shell and wrap each one in $\frac{1}{2}$ an uncooked sausage cake, so that it is entirely enveloped in the sausage; roll in flour and fry in deep fat until a golden brown; drain on paper. Fry rounds of bread in deep fat until golden brown; cut the eggs in halves, crosswise, and put a half on each round of bread. Garnish with parsley.

—*Mrs. D. R. Coombs.*

OMELET

Separate 5 eggs; beat the whites stiff, beat the yolks lightly. Put 1 level dessert spoon flour in measuring cup, add milk to make a smooth paste, then fill the cup with milk, add this to the yolks with salt to taste and fold in the whites. Have a large frying pan hot with a tablespoon of butter, when butter is melted turn the omelet in pan, cook not too fast. When light and set, put in oven to dry the top for 2 or 3 minutes, fold and serve at once. This seldom if ever fails.

—*Mrs. W. W. Armstrong.*

FISH PUDDING

$1\frac{1}{2}$ cupfuls of raw fish (mashed fine). Add gradually the whites of 2 eggs, well beaten, $1\frac{1}{4}$ cups cream, 1 teaspoon salt, pepper and paprika (mushrooms chopped very fine may be added if desired). Pour mixture into buttered moulds or into large casserole; set in water and bake till firm (about 30 minutes). Serve with the following sauce:

Cook the skin and bones of fish, 1 carrot sliced, 1 large slice onion, sprig of parsley and a bit of bay leaf with 2 cups of cold water for 30 minutes and strain. This will make one cup of stock. Melt 2 tablespoons of butter, add 3 tablespoons of flour, the fish stock and $\frac{1}{3}$ cup cream. When sauce is complete add the yolks of 2 eggs well beaten, season and serve on fish.

—*Mrs. Thomas Boise.*

SALMON BOX

- | | |
|----------------------|-------------------------------|
| 1 cup rice | 1 can salmon |
| 4 cups boiling water | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon salt | $\frac{1}{8}$ teaspoon pepper |
| Speck of nutmeg | 1 teaspoon lemon juice |

Look over and wash rice; pour slowly into boiling salted water; boil 3 minutes; place over water and steam until rice is soft and absorbed all the water. Line a bread pan, well greased, with the warm steamed rice; fill the center with salmon flaked and mixed with the seasonings. Cover with rice and steam 1 hour. Turn onto serving dish and pour egg sauce around loaf.

EGG SAUCE

- | | |
|-------------------------------|-----------------------------------|
| $\frac{1}{3}$ cup butter | $\frac{1}{2}$ teaspoon salt |
| 3 tablespoons flour | $1\frac{1}{2}$ cups boiling water |
| $\frac{1}{8}$ teaspoon pepper | 2 hard boiled eggs |

Melt $\frac{1}{2}$ the butter; add flour and seasonings; gradually add the boiling water, cook 5 minutes. Add the remaining butter in small pieces allowing each portion to melt before adding a second portion. Add eggs cut in small pieces.

—Mrs. Theodore W. Whiteley.

SALMON LOAF

- | | |
|----------------------------------|------------------------------|
| 1 can salmon (large) | $\frac{1}{2}$ cup sweet milk |
| 3 well beaten eggs | 1 tablespoon melted butter |
| $\frac{1}{2}$ cup cracker crumbs | Salt, pepper and sage |
- Steam two hours.

—Mrs. J. A. Slaughter.

CREAM SALMON AND RICE

Boil salmon very tender, remove skin and bones, chop fine; add 1 tablespoon of bread crumbs, 1 tablespoon lemon juice and 2 beaten eggs; season with salt and pepper. Put in 2 moulds—one oval and one round. Let stand in hot water in oven until browned over. Cover with boiled rice and place on a dish—the small round one on top. Decorate with slices of olives and strips of green pepper. Serve with water cress.

—Mrs. T. W. Stevenson.

BAKED SALMON

To 1 can of salmon allow 2 cups of boiled rice and 1½ cups white sauce made as follows: Melt 2 tablespoons of vegetable fat and stir in 3 tablespoons of flour and 1 cup milk, add ¼ teaspoon salt. Alternate layers of salmon, rice and white sauce, finishing with sauce on top, add pieces of butter and bake in moderate oven 20 minutes.

—Mrs. V. P. Strange.

SALMON CROQUETTES

Mix salmon, canned or freshly cooked, with mashed potato and 1 beaten egg; season with pepper and salt, roll in egg and cracker dust. Fry in deep fat, serve with tomato sauce.

—Mrs. J. Boyd Gordon.

STEAMED SALMON

1 can salmon	½ cup rolled crackers
2 eggs	4 tablespoons melted butter
2 tablespoons sweet milk	

Mix all together, season with salt and pepper to taste; pour in mould and steam 1 hour.

—Mrs. Mollie M. Gorringer.

SALMON LOAF

(Will serve 4)

1 lb. can salmon	¼ cup bread crumbs
1 tablespoon Worcestershire Sauce	¼ cup milk
	2 eggs
2 tablespoons melted butter or chicken fat	½ tablespoon minced parsley

Drain the salmon, leaving liquor for sauce, beat eggs lightly and mix all the ingredients together; season with salt and cayenne to taste and steam hard 45 minutes. Serve with salmon sauce.

To make sauce: To the liquor from salmon add 1 tablespoon butter, ½ cup hot milk, bring to boiling point; thicken with 1 teaspoon corn starch diluted with 2 tablespoons cold milk, and let boil. When ready to serve add 4 tablespoons tomato catsup, salt and pepper.

—Mrs. George Harris Smith.

STEAMED SALMON LOAF

Drain juice from 1 can of salmon and set aside for dressing. Pick salmon to pieces and remove bones. Add salt and pepper, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ cup melted butter, 1 cup bread crumbs, 1 teaspoon vinegar or juice of lemon. Lastly beaten whites of 3 eggs and yolks of 2. Steam in buttered dish 1 hour and serve with sauce.

To make sauce: Melt 1 tablespoon butter, add 1 tablespoon flour and liquid from salmon and water enough to make 1 cup. Salt, let it boil and add beaten yolk of 1 egg.

—*Mrs. J. V. Dawson.*

LOBSTER CHOPS

2 cups chopped lobster	1 teaspoon chopped parsley
$\frac{1}{2}$ teaspoon salt	White sauce
Dash of cayenne	2 tablespoons flour
1 teaspoon lemon juice	2 tablespoons butter
Yolk of 1 egg	1 cup milk
1 cup thick white sauce	

Mix all together and form in shape of chops and fry in deep fat, until brown.

—*Mrs. H. R. Welch.*

BAKED HALIBUT

Line pan with butter, 1 layer of moistened bread or cracker crumbs; place large piece of uncut halibut on this and alternate butter and moistened bread crumbs. Moisten well with milk, add dash of paprika on top and bake in moderate oven until fish is well done.

—*Mrs. L. S. Twiggs.*

BAKED FISH BALLS

Beat 1 egg, add 1 cup cooked fish, 1 cup cold cooked rice, 1 teaspoon lemon juice, salt and pepper. Form into small balls, put in greased pan and bake until brown. Serve on toast.

—*Mrs. J. Boyd Gordon.*

CRAB LOUIS

Mix 1 cup shredded crab meat with a generous amount of mayonnaise and color with tomato catsup highly seasoned and serve in glasses ice cold.

—*Mrs. Lucy Gaby Smith.*

TARTAR SAUCE

Use mayonnaise dressing as foundation; add chopped vinegar pickles, chopped pickled onions and chopped stuffed olives, chopped capers and onion juice to taste. Vary what you add according to what you have on hand. The onion juice is the chief thing to remember.

—*Mrs. Geo. D. Keyser.*

DEVILED CRAB

To each can of crab add:

1 raw egg	1 cup cream
1 hard boiled egg	½ teaspoon mustard
1 lemon (juice and rind grated)	1 small onion
½ cup bread crumbs	Butter size of walnut

Mix all together, add a little red pepper, and bake 20 minutes.

—*Dorothy B. Holmquist.*

CREAM CRAB

Blend butter the size of an egg with 1 tablespoon of flour, then add 1 pint cream and season with salt, pepper, paprika and dash of onion, to this add 2 hard boiled eggs, chopped fine, ½ green pepper chopped fine, ¾ lbs. grated cheese and 2 small cans crab. Mix all and cook in double boiler 1 hour.

—*Mrs. J. J. Porter.*

HALIBUT AU GRATIN

Cut halibut in individual orders. Boil in seasoned water with lemon, onion and celery. Place orders in casserole or baking dish and barely cover with cream sauce. Place 2 squares of cheese ¼ inch thick on each order. Place in oven until brown.

—*Shay's Cafeteria.*

OYSTERS WITH MUSHROOMS

- | | |
|------------------------|------------------|
| 1 cup rich milk heated | 1 teaspoon flour |
| 1 tablespoon butter | ½ cup mushrooms |
| 2 teaspoons parsley | 1 pint oysters |
| 1 teaspoon onion juice | Salt and pepper |

Mix the flour and ½ of the butter, add to the hot milk, boil until creamy and add seasoning, onion juice, parsley (chopped fine) and the rest of the butter. Add mushrooms to mixture and set over hot water for ten minutes. Five minutes before serving add the oysters, which have been washed and drained. When the oysters curl they are done. (If mushrooms are fresh ones wash in cold water, drain, and simmer in cream sauce for ten minutes). Be sure to use double boiler as the mixture scorches easily.

—*Mrs. T. W. Stevenson.*

CODFISH SOUFFLE

Shred enough codfish to fill a teacup or use the dessicated kind, after freshening. Allow a pint of freshly boiled potatoes to every half pint of cod; also a pint of rich milk, two eggs beaten to a foam, and a half cupful of butter. Whip all together with a fork and season with pepper. Turn into a buttered baking dish and bake until the top is a nice brown. Serve in the dish in which it is cooked.

—*Miss Eva Hollis.*

CRAB CROQUETTES

- | | |
|------------------------------------|---------------------------|
| Meat of 3 good sized crabs | 2 tablespoons lemon juice |
| 1 level tablespoon unmelted butter | 1 teaspoon salt |
| 1 very heaping tablespoon flour | ¼ pint cream |
| | 2 eggs |

Make white sauce with butter, flour and cream, add eggs and lemon juice; bring to a boil, add crab meat and cook until thoroughly hot. Let cool, form in croquettes, roll in cracker meal and fry in deep fat. Serve with tartar sauce.

—*Mrs. E. V. Silver.*

FISH TIMBALE

2 lbs. halibut boned and put through grinder. Soak $\frac{1}{4}$ loaf bread in water; squeeze dry. Mix fish and bread, add $\frac{1}{4}$ lb. melted butter, salt, cayenne pepper, a little Worcestershire sauce and lemon juice and last add $\frac{1}{2}$ pint of rich cream; beat hard for about twenty minutes. Place in buttered mould and steam 1 hour. Unmold fish and serve with sauce poured over.

Sauce:

3 heaping tablespoons
butter

3 heaping tablespoons
flour

Blend butter and flour and add $\frac{1}{2}$ pint rich cream, $\frac{1}{2}$ pint milk, cook and stir until smooth; if too thick add a little more milk or cream, season with salt, cayenne, lemon juice. Add mushrooms, shrimps and oysters and pour over the moulded halibut.

—Mrs. Milton E. Lipman.

CREAMED OYSTERS

1 quart large oysters, washed and drained. Put in sufficient water to cover them and place over a slow fire until cooked without shrinking. Scald $\frac{1}{2}$ pint oyster juice with a slice of onion and a stalk of celery. Strain and add $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ pt. cream, 1 tablespoon flour, yolks of 2 eggs, salt and pepper. Drain oysters and put in a hot dish; pour the dressing over and serve.

—Mrs. W. J. Barrette.

RICE RING—WITH SEAFOODS

Boil 2 cups rice until tender but not too soft; rinse in cold water. Mix thoroughly 3 tablespoons melted butter; add to rice and pack tight in well buttered timbale mould. Bake about 20 minutes. Blend 2 tablespoons flour with 2 tablespoons butter and brown; add $1\frac{1}{2}$ cups catsup, $\frac{1}{2}$ pint cream and season with salt, pepper, paprika, tobasco sauce and Worcestershire sauce; add lobster, shrimp and oysters. Put in center of ring and serve hot.

—Mrs. Harry Godwin.

FISH—IN CHAFING DISH

- | | |
|---------------------------------|---------------------------------|
| 1 dozen oysters | 4 tablespoons tomato catsup |
| 2 tablespoons grated cheese | 1 teaspoon Worcestershire Sauce |
| 3 tablespoons cream | 2 tablespoons butter |
| Salt, dash of pepper or Cayenne | |
| 1 cup crab meat | |

Melt butter and add cheese; when smooth add other ingredients except oysters; when very hot add oysters; let cook until oysters curl on edges. Serve on toast.

—*Mrs. F. L. Parker.*

SHRIMP WIGGLE

- | | |
|--------------------------|-------------------------------|
| 1 cup shrimps | 1 teaspoon salt |
| 1 cup peas | 1 teaspoon chopped parsley |
| 1 large tablespoon flour | ½ teaspoon extract of beef or |
| 2 tablespoons butter | 1 tablespoon lemon juice |
| 1½ cup milk | |

Melt butter in chafing dish, add the flour and pour on the milk gradually until sauce thickens, add shrimps, which have been rinsed and cut into small pieces, also the peas. Bring to a boiling point and serve.

—*Mrs. Frank Heginbotham.*

SHRIMP WIGGLE

- | | |
|-----------------------|----------------------|
| 1 can shrimps | 3 cups milk |
| 1 cup cooked macaroni | 3 tablespoons butter |
| 1 can peas | 6 tablespoons flour |
| Salt and cayenne | ½ tablespoon salt |
| 3 cups cream sauce | Speck of cayenne |

Drain shrimps, rinse in cold water and remove intestinal vein; break into small pieces. Break macaroni into small pieces, cook in boiling salted water until soft; drain and rinse with cold water. Drain peas and rinse with cold water. Mix shrimps, macaroni and peas; sprinkle with salt and cayenne and add to cream sauce. Make cream sauce by adding the milk scalded to the butter melted and mixed with the flour, salt and cayenne; cook until thickened, stirring. Reheat and serve on crackers or toast.

—*Mrs. T. W. Whiteley.*

CRAB CUTLETS

Three crabs
 Pick crab meat in small
 pieces
 Carefully season with
 cayenne pepper, salt
 to taste

1 large tablespoon butter
 1 large tablespoon flour
 Melt butter and stir in
 flour

Add $\frac{3}{4}$ small bottle of cream and 2 well beaten eggs (making cream sauce of these ingredients). Add cream sauce to crab meat, until right consistency to shape into cutlets. Fry in hot lard in frying basket. Save small claws to put in ends of cutlets. These may be made early and warmed over and are equally good.

—*Mrs. J. R. Walker.*

BLUSHING BUNNY

Melt 2 tablespoons butter in chafing dish, add 1 pound strong cheese, cut small, melt slowly; stir into this a little mustard, paprika, and when perfectly smooth add 1 can Campbell's tomato soup, heated with a small amount of cream. Mix thoroughly and serve on hot toast. This amount will serve 6 portions.

—*Mrs. Arthur Wyman.*

PINEAPPLE OMELET

2 tablespoons butter
 2 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
 1 cup grated pineapple
 $\frac{1}{4}$ cup sugar

1 teaspoon lemon juice
 5 eggs
 2 tablespoons butter
 (to grease pan)

Melt butter; add flour and salt, add pineapple juice and pulp, the sugar and lemon juice; cook 10 minutes over water, remove from fire and add yolks beaten thick and light, cut and fold in the whites, beaten stiff and dry. Turn mixture into omelet pan, in which butter has been melted; cook until puffy; turn onto serving dish; dredge with powdered sugar and surround with 1 cup grated pineapple cooked with $\frac{1}{4}$ cup sugar to which is added 1 tablespoon lemon juice. Serve at once.

—*Mrs. Theodore W. Whiteley.*

EGG CROQUETTES

- | | |
|---------------------------------|---|
| 6 hard boiled eggs
(chopped) | 1 tablespoon chopped
parsley |
| ½ pint milk | Onion juice, salt, pepper
and cayenne to taste |
| 1 tablespoon butter | |
| 2 tablespoons flour | |

Put milk in double boiler, bring to boil; mix flour and butter, and add to milk, stir until thick. Add other ingredients, mix well, turn onto platter and cool over night. Form in croquettes, dip in egg and crumbs and fry in deep fat. Serve hot.

—Mrs. J. L. Franken.

SHRIMP NEWBURG COOKED IN RAMIKINS

- | | |
|---------------------------------|---------------------|
| 2 eggs | 1 large can shrimps |
| ½ pint cream | |
| ¼ teaspoon Worcestershire sauce | |

Beat eggs and cream together, add shrimps which have been cut in two or three pieces and mix. Put layer of mixture in ramakins, add a few cracker crumbs, another layer of mixture and so on until ramakin is full, put small lump of butter on top of each; bake in oven until thick and brown. Serve hot.

—Mrs. M. B. Whitney.

OMELET

- | | |
|------------------------|---------------------------------|
| 3 eggs | 2 tablespoons cracker
crumbs |
| 5 tablespoons milk | Salt to taste |
| 1 teaspoon corn starch | |

Separate eggs; mix all ingredients with the egg yolks and lastly fold in the stiffly beaten whites. Pour into buttered pan and cook on top of stove, then brown in broiler.

—Mrs. J. J. Porter.

EGGS A LA GOLDEN ROD

Boil eggs hard, remove yolks and mash. Cut whites in small pieces; stir into white sauce made of piece of butter, size of an egg, heaping tablespoon flour stirred into 2 cups hot milk. Season well with salt and pepper and paprika. Put eggs in sauce and put over buttered toast. Sprinkle grated yolk over top.

—Etheline Walker.

CONCARDIA EGGS

6 eggs	2 tablespoons butter
1 cup grated cheese	Salt and pepper
4 cups cold cooked hominy (grits)	

Butter shallow baking dish; fill with hominy, which should not be too stiff. With bottom of cup make as many impressions in hominy as there are eggs. Sprinkle over half the cheese; set in hot oven until it begins to brown, remove and break an egg in each depression; dot over butter and sprinkle with rest of cheese; return to oven just long enough for eggs to cook hard or soft as preferred.

—*Mrs. George Harris Smith.*



Meats and Cheese Dishes

LAMB CHOPS WITH RICE AND MUSHROOMS

Ask butcher for double lamp chop, split and fill with thick white sauce made of flour, cream and seasoned with salt and pepper and onion, to which chopped mushrooms and parsley have been added. Either sew or pin chop together and roll in ham which has been chopped fine and browned in butter. Let stand a while, then dip in egg and bread crumbs and fry about 4 minutes on both sides. Serve with the following:

Take 1 cup rice, 1 qt. cold salted water, heat quickly to boiling point; boil 3 minutes; strain and dry on cloth. Put $\frac{1}{4}$ cup butter in sauce pan, add 1 small onion cut fine, $\frac{1}{2}$ green pepper chopped fine, then add rice and stir in pan until all butter has been absorbed; add $2\frac{1}{2}$ cups strained tomatoes and cook until rice is tender, then stir in 1 cup dried mushrooms, which have been soaked a few minutes and fried in butter and $\frac{1}{2}$ cup parmesan cheese. Serve around lamb chops.

—*Mrs. J. E. Galigher.*

PIGS IN BLANKETS

Fry frankfurters and roll in biscuit dough about a half inch thick. Bake until dough is light brown.

—*Mrs. Elsie C. Rice.*

FOUR IN ONE DISH

1 package spaghetti	1 pound cheese
2 lbs. round steak	1 can tomatoes

Put the steak through meat grinder and fry in oil or fat until a nice brown. Cook spaghetti in salted water for 15 or 20 minutes. Place layer of meat in baking dish, then layer of spaghetti, grated cheese, and tomatoes, until dish is full, then sprinkle with bread crumbs and bake 30 minutes in moderate oven. Season well while putting in layers.

—*Lucile Young Reid.*

HOMINY AND PIMENTOS

Drain 1 can pimentos, cover with cold water and drain again, then line individual moulds. Boil 1 cup hominy grits in 1 quart boiling salted water. Melt 1/3 cup butter, stir in 1/3 cup flour, season with salt and white pepper, then add 1 pt. chicken broth and 1/2 cup cream and stir until boiling; add hominy until sauce is very stiff. Fill the lined moulds and bake. Serve with chicken or squabs.

—*Mrs. J. E. Galigher.*

POT ROAST

5 or 6 pounds of shoulder clod and piece of suet. Melt suet and brown the meat, put in kettle with enough boiling water to half cover, add 1 clove of garlic, 2 carrots cut fine, parsley, 1 bay leaf, 2 cloves, 2 cups of tomatoes, simmer 4 or 5 hours. Make brown gravy by using fat in which meat was browned, add enough flour to make smooth paste. Let brown. Then add enough liquor from pot roast to make right consistency.

POTATO PANCAKES

(To be served with pot roast)

3 cups of raw potatoes grated	Salt and pepper
1/2 cup flour	3 eggs beaten in 1 at a time
	1/2 teaspoon baking powder

Drop with spoon on hot griddle and bake.

—*Mrs. Milton E. Lipman.*

BEEF CROQUETTES

Cook 1 pound of round steak and when cool chop, and add 1 teaspoon sugar, dash cinnamon, pepper and salt, and some tomato juice or tomato catsup (juice from canned tomatoes is best). Make a brown sauce of 1 tablespoon butter and same of flour, and add to meat. Make into croquettes, roll in egg and bread crumbs, and fry.

—*Mrs. J. Boyd Gordon.*

INDIVIDUAL ROLLED STEAK

Cut a large round steak into individual portions. Stuff with chopped onions and diced bacon. Season with salt and pepper, roll and fasten with tooth picks. Bake with strips of bacon, and serve with gravy made from pan sauce.

—*Shay's Cafeteria.*

ROUND STEAK AND NOODLES

3 pounds round steak with suet	Pepper
1½ large onions	1½ lbs. grated cheese
1½ quarts tomatoes	3 green peppers
1 tablespoon chili powder	1 bottle stuffed olives
Salt	1 package noodles

Cut meat in very small pieces and brown in suet, add onions chopped fine. Add tomatoes and cook slowly 1 hour; then add chili, green pepper, olives, cheese and noodles, after they have been cooked and drained. Cook all together slowly 2 more hours.

—*Mrs. J. J. Porter.*

BEEF ROULETTES

Moisten 1 cup raw beef finely chopped with ½ cup sauce made of 2 tablespoons of butter, 3 tablespoons of flour, ½ cup milk, 1 teaspoon finely chopped parsley, few drops onion juice, salt and pepper to taste. Cool mixture, shape in form of croquettes and dip in egg and crumbs and fry rather slowly in deep fat. Serve with brown sauce.

—*Mrs. C. C. Neslen.*

BONELESS BIRDS

Use three inch squares of rounds of veal. Dip each piece in egg and cracker crumbs. Sprinkle with salt, pepper and a generous amount of sage. Roll and fasten with toothpick. Sear in large amount of hot fat. When brown half cover with water and simmer until tender, about one hour.

—Mrs. W. E. Howard.

ROASTED VEAL CHOPS

Loin chops cut 1 inch thick. Fasten end of chop to bone with toothpick. Dip chops in egg and cracker crumbs, place in roasting pan and roast in medium oven for just forty minutes.

—Mrs. Clifford J. Pearsall.

STUFFED LAMB CHOPS

Rib or loin chops cut two inches thick. Remove bone and outer skin. In rib chops make slits and insert a mushroom in each chop. Sew with coarse thread. Place in greased broiler, under hot flame, brown on both sides. Lower rack, let broil, (turning often), 15 to 20 minutes longer. Remove string, sprinkle with salt and pepper. Dot with bits of butter, remove to hot platter and serve.

—Mrs. M. R. Mendelson.

CARUSO HASH

Fry 1 large onion, add 1 lb. hamburger steak, $\frac{1}{2}$ cup rice that has been soaked 2 hours; 1 pint canned tomatoes. Season with salt, pepper and chili powder to taste, put in frying pan, cover and cook 30 minutes. Serve hot.

—Mrs. G. F. Olson.

CORNED BEEF

Select nice piece of brisket, add small onion, pinch of ginger, 3 whole cloves and 1 bay leaf. Boil slowly until tender.

—Mrs. L. M. Paul.

BAKED PORK CHOPS WITH DRESSING

6 pork chops	2 cups dry bread
1 small onion	Small slice of butter
Salt and pepper to taste	

Cut bread into small cubes. Add onion finely chopped and the butter, salt and pepper to taste, enough boiling water to moisten, cover, and let steam 10 minutes. Put chops in baking pan, cover each with heaping tablespoon dressing. Cover bottom of pan with enough water to keep from burning. Bake in moderate oven for 45 minutes.

—*Mrs. Paul Hammer, Jr.*

“BESTYET” MEAT LOAF

2 lbs. hamburger	$\frac{1}{4}$ teaspoon pepper
2 cups toasted bread or cracker crumbs	$\frac{1}{2}$ lb. pork sausage meat
1 onion grated	2 cups milk
1 level teaspoon salt	$\frac{1}{2}$ teaspoon baking powder
	1 egg

Beat egg and mix together thoroughly all ingredients. Mold into loaf, put in hot oven for 10 minutes. Pour over 1 can of tomato soup and 1 cup water. Bake 2 hours. Delicious hot or cold. Sufficient for 8 persons.

—*Mrs. F. J. White.*

VEAL

1 veal steak about 3 inches thick from leg. Dip in salted flour, brown on both sides in hot butter in heavy iron frying pan. Add 2 cups of water. Pare whole potatoes and arrange around veal. Cover and allow to simmer over a slow fire until veal is tender. If necessary add more water to make the gravy.

—*Mrs. C. N. Ray.*

BARBECUED LAMB

Cut cold roast lamb in thin slices, reheat in sauce made by melting 2 tablespoons butter, $\frac{3}{4}$ tablespoons vinegar, $\frac{1}{4}$ cup currant jelly, $\frac{1}{4}$ teaspoon dry mustard, and salt and pepper to taste.

—*Mrs. F. J. White.*

JELLIED VEAL

Take 1 large or 2 small shanks of veal. Boil until very tender. Remove from stove and let cool. Skim off all fat; pick meat from bones, being very careful not to get any fat, skin, etc. Cut meat into cubes with scissors. Put broth and bones on stove with 1 stalk of celery, 1 onion, juice and rind of 1 lemon, salt, pepper and tobasco to taste. Boil down to just enough to cover the amount of meat you have. Take 1 envelope gelatine which has been soaked in cold water, strain broth and add gelatin. Pour over meat and let stand until nearly cold. Then stir in 1 can small peas, 1 small can pimentos, chopped, and 3 hard boiled eggs, a few slices of olives. Put all in pan and let set. Serve with mayonnaise.

—*Mrs. H. N. Mayo.*

HAY STACK HASH

Pick over carefully, removing all gristle and fat, bits of chops, beefsteak or roast. Put through meat grinder with 2 or 3 pieces dry bread, a few slices of onion and a few sprigs of parsley. Add to this $\frac{1}{2}$ cup mashed potatoes. Season with salt, pepper, paprika and a little catsup, 2 teaspoons melted butter; add enough milk to hold it together. Put on a buttered pie plate and form into a hay-stack. Cover with yolk of an egg, bake in a moderately hot oven for $\frac{1}{2}$ an hour; it should be brown all over.

—*Mrs. E. B. Palmer.*

BEEF TONGUE WITH TOMATO SAUCE

Boil tongue tender, skin and return to kettle. Pour over it 1 can tomatoes, 1 cup liquor from boiling tongue, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup olive oil, salt and pepper, 1 teaspoon cinnamon, 1 teaspoon cloves, (tie spices in bag). Let boil slowly 2 or 3 hours, stir frequently. Place tongue on hot platter and pour the sauce over it.

—*Mrs. A. C. Maclean.*

VEAL BIRDS

Wipe slices of veal from leg, cut as thinly as possible, then remove bones, skin and fat, pound until $\frac{1}{4}$ inch thick and cut in pieces $2\frac{1}{2}$ inches long by $1\frac{1}{2}$ inches wide, each piece making a bird. Chop trimmings of meat, adding for every 3 birds a piece of fat salt pork 1 inch square and $\frac{1}{4}$ inch thick, pork also to be chopped. Add to trimmings and pork $\frac{1}{2}$ their measure of fine cracker crumbs, season highly with salt, pepper, and poultry seasoning, lemon juice and onion juice. Moisten with the beaten egg and hot water or stock. Spread each bird with a thin layer of mixture, not having mixture come too close to edges. Roll and fasten with small wooden skewers or tooth picks. Sprinkle with salt and pepper, dredge with flour and fry in hot butter until a golden brown. Put in sauce pan, add cream to half cover meat, cook slowly 20 minutes or until tender. Serve on small pieces of toast, straining remaining cream over birds and garnish with parsley.

—Mrs. C. C. Neslen.

POTATO HASH

To 2 parts of finely chopped raw potatoes, add 1 part chopped raw or cooked meat of any kind; 1 onion finely minced; mix well and season with salt and pepper, place in a pudding pan, spread with cold gravy or stock. Bake 25 minutes in moderate oven. When serving poached eggs may be added.

—Mrs. Frank Heginbotham.

BEEF LOAF

1½ lbs. round steak	$\frac{1}{8}$ teaspoon pepper
½ lb. lean pork	$\frac{2}{3}$ cup rich milk
1 teaspoon dried parsley	1 cup stale bread crumbs
1 small onion	1 egg
1 tablespoon salt	

Put meat through grinder twice; add beaten egg and milk, crumbs and seasoning, bake $1\frac{1}{2}$ hours in covered dish.

—Mrs. J. W. McCoy.

CHICKEN TAMALES PIE

Cut chicken into small pieces. Render a piece of suet about the size of a cup. Brown chicken in this with a clove or two of garlic, a little onion, salt, a very little dried chili pepper; when brown add a can of tomatoes. Cook 3 or 4 hours. Line a baking dish with cooked corn meal mush, put in a layer of the chicken, then mush, then chicken until dish is full. Pour over the sauce in which chicken was cooked and put in oven until heated through.

—*Mrs. E. C. Rice.*

TAMALES PIE

25 cents worth short ribs
of beef or brisket
3 or 4 cups white corn-
meal

1 cup large raisins seeded
1 pt. ripe olives
½ cup chili powder

Boil meat until tender. Keep well covered with water. Add 1 clove of garlic and salt to taste. Take out meat to cool. Save all the liquid. Cut meat in small pieces; add olives and raisins. Dissolve chili powder in a little cold water and allow to stand few minutes. Add to 3 or 4 tablespoons lard enough flour to take it up, and brown; add cold water, then chili powder and cook until thick. Add 1 tablespoon vinegar. Heat liquid meat was cooked in to boiling point; add cornmeal slowly; cook 10 minutes, stirring constantly until the consistency of cornmeal mush. Mix with meat after taking out some of the sauce for table. Line baking pan with meal; put in meat, cover with rest of meal and put some sauce on top. Bake slowly 1 hour.

—*Mrs. R. L. Watson.*

MRS. PAUL'S BEEF LOAF

¼ pound salt pork, ground fine with 1½ pounds round steak. Add 1 pint milk and 2 eggs, 1 cup brown bread crumbs, 1 level teaspoon pepper, 1 level tablespoon salt, 2 tablespoons butter. Mix thoroughly and bake 1 hour in moderate oven.

—*Mrs. W. F. Adams.*

MEAT SOUFFLE

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|-----------------------------|---------------------|
| 1 cup chopped cooked meat | 1 cup milk |
| 1 tablespoon butter | 2 tablespoons flour |
| $\frac{1}{2}$ teaspoon salt | Speck pepper |
| 1 teaspoon parsley | 2 eggs |

Make white sauce by adding the milk scalded to the melted butter and mixed with the flour and seasoning. Cook until thickened, add meat and yolks beaten. Cool. Add whites well beaten. Turn mixture into a greased baking dish and bake in a pan of water in a moderate oven 35 minutes. Serve at once with mushroom sauce.

MUSHROOM SAUCE

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|-------------------------|------------------------------------|
| 1 cup mushrooms | $\frac{1}{2}$ teaspoon lemon juice |
| 2 tablespoons butter | 2 tablespoons flour |
| $\frac{3}{4}$ cup stock | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ cup cream | Speck pepper |

Rinse canned mushrooms, cook $\frac{1}{2}$ the mushrooms, cut fine, with the butter 5 minutes. Add flour and gradually the liquids heated. Cook 15 minutes. Add remaining mushrooms cut in quarters, cook 2 minutes. Add lemon juice and seasonings.

—Mrs. Theodore W. Whiteley.

VEAL MOUSSE

- | | |
|--------------------------------|---------------------------|
| Yolks of three eggs | 1 tablespoon gelatine |
| $\frac{1}{2}$ teaspoon salt | 1 tablespoon cold water |
| $\frac{1}{4}$ teaspoon paprika | 1 cup cooked veal |
| 1 cup stock | $\frac{1}{4}$ cup almonds |
| 1 cup whipping cream | |

Beat yolks, add seasonings and stock. Cook until thickened, stirring constantly. Add gelatine soaked in cold water, let stand over hot water until dissolved. Add meat and nuts ground fine. Season highly and chill, stirring occasionally until mixture begins to thicken. Fold in cream beaten stiff. Turn into mould wet with cold water. Chill. Turn from mould and serve surrounded with lettuce cups filled with asparagus. Garnish with mayonnaise dressing and radishes.

—Mrs. Theodore W. Whiteley.

VEAL OR BEEF LOAF

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|--------------------------|---------------------------------------|
| 3 pounds of veal or beef | 3 tablespoons cream |
| 3 eggs | 1 teaspoon onion juice |
| $\frac{1}{4}$ cup butter | 2 teaspoons poultry seasoning |
| 1 teaspoon black pepper | $\frac{1}{2}$ cup fine cracker crumbs |
| 2 teaspoons salt | |
| $\frac{1}{2}$ pound ham | |

Chop veal and ham very fine, beat eggs without separating, until light, and melt the butter. Mix the veal, ham, crumbs and seasoning well together, add the eggs and when well mixed the cream and melted butter. Mix thoroughly, mould into a loaf and bake for 2 hours in a moderate oven, basting occasionally with melted butter.

—*Mrs. Wesley King.*

VEAL LOAF

- | | |
|---|---------------------------------|
| 4 lbs. veal; boil until tender then chop together | $\frac{3}{4}$ lbs. salt pork |
| 1 tablespoon pepper | 1 tablespoon salt |
| 3 tablespoons canned milk | 1 tablespoon butter |
| 2 beaten eggs | 4 rolled crackers |
| Dash red pepper | $1\frac{1}{2}$ pints veal stock |

Mix thoroughly and put in pan to mould.

—*Mrs. Thomas L. Mitchell.*

VEAL LOAF

- | | |
|------------------------------------|--------------------------------|
| 1 lb. veal | $\frac{1}{2}$ cup cream |
| 1 cup bread crumbs | 1 tablespoon melted butter |
| 2 eggs, well beaten | Salt, pepper and sage to taste |
| $\frac{1}{2}$ lb. pork ground fine | |

Mix well and make into a loaf. Cover with thin slices bacon and place in buttered pan. Roast 1 hour, basting with a cup of water.

—*Mrs. Samuel Paul.*

POTATOES IN CASSEROLE

Put in a deep baking dish or casserole a slice of ham. Pare and slice potatoes and place on top of ham. Cover all with milk. Bake in oven until potatoes are tender, remove lid and brown potatoes.

—*Mrs. C. N. Ray.*

VEAL LOAF

2 lbs. raw veal	1 lb. fresh pork chopped
Butter size of egg	fine
3 tablespoons cream	3 eggs

Mix egg and cream together, add veal, 4 pounded crackers, 1 teaspoon black pepper, 1 large tablespoon salt, 1 large tablespoon sage. Mix well together and form into loaf. Bake 2½ hours, basting with butter and water. Serve hot or cold.

—Mrs. F. W. Gray.

VEAL WITH SWEETBREADS AND MUSHROOM SAUCE

Dip veal cutlets in egg and browned bread crumbs, fry until brown and tender. Boil sweetbreads until tender, pick in small pieces and mix with a rich cream sauce. Mushrooms may be added to the sauce. Place cutlets in pan and cover each piece with creamed sweetbreads, place in oven and cook slowly 30 or 40 minutes.

—Miss Anna Fields.

PRESSED MEAT

1½ lbs. veal. Cook meat until tender. 12 hard boiled eggs. Chop yolks of eggs fine and season with pepper, salt, and mustard. Chop meat and mix with stock. Put layer of meat in mould, layer of yolks, another layer of meat and then whites chopped fine and mix with the white of 1 egg (to hold together) on top. Press.

—Mrs. J. A. Slaughter.

BAKED HAM

Ham, 12-14 lbs. Add enough sugar to make water very sweet. Add 1 package of whole cloves, 1 cup malt vinegar. Boil slowly (after water starts to boil) 5 hours. Leave in liquid until cold. Remove skin and dot over with cloves. Cover with brown sugar and enough vinegar to baste. Bake until light brown.

—Mrs. C. M. Benedict.

BAKED HAM

Cut ham 3 or 4 inches thick. Trim all around, put into baking dish with 2 tablespoons brown sugar on top. Scald enough milk to nearly cover and pour around meat. Cover and bake in a moderate oven 2½ hours. Serve hot or cold.

—*Mrs. J. A. Slaughter.*

BAKED HAM

Soak 12 lb. ham over night in cold water, flesh side down. Scrape and trim off hard skin at end of shank. Place in stock pot with

1 cup carrots
½ medium sized bay leaf
6 cloves

1 cup sliced onions
1 teaspoon peppercorns
½ doz. sprigs parsley

Cover with cold water, bring to boiling point, after 2 hours of slow cooking, pour in 2 quarts of cider. Simmer slowly until tender. Remove from liquor and peel. Sprinkle liberally with brown sugar and soft fine bread crumbs. Insert cloves in rows 1 inch apart. Place in oven, bake slowly for 1 hour. Serve with cider sauce.

CIDER SAUCE

Blend ¼ cup of flour and 3 tablespoons of butter, while stirring briskly pour on slowly 1¼ cups of strained hot liquor from ham. Bring to boiling point, add ½ glass of apple jelly and ½ cup cider, whip well. Heat to boiling point, add salt to season. Serve in sauce boat.

—*Mrs. J. C. Landenberger.*

CHICKEN SOUTHERN STYLE

Prepare chicken as for frying, rolling each piece in flour, salt and pepper; place in roaster, add enough warm water to cover chicken. Sprinkle with small pieces of butter; add more water as it boils down. Sift flour over top every 30 minutes and bake 2 hours, in medium oven. This gives tender chicken and plenty of delicious gravy. May use chicken 1 or 2 years old.

—*Mrs. Wilbur S. Hodgson.*

CHICKEN CASSEROLE

Fry to golden brown 2 small buttons garlic, cut very fine, together with 1 thinly sliced good sized onion, in enough olive oil to cover bottom of skillet. Have 2½ or 3 lbs. chicken cut as for frying. Have casserole warmed, and when cooked light brown, place as much onion and garlic as can be easily removed from oil, in same. Add ¼ lb. butter to remaining oil in skillet and brown chicken rather quickly. Have ready about 1½ cups mushrooms (fresh or dried), small silver onions, carrots cut in small rounds, chopped parsley. Place browned chicken in casserole, salt and pepper each piece, adding generous sprinkling paprika, scatter mushrooms, carrots and other ingredients in and around chicken. Add liquid made from butter and oil in which chicken was fried, to which sufficient boiling water has been added to completely cover contents of casserole. (One cup white wine in liquid adds greatly to flavor.)

Cover casserole tightly and cook in medium oven 1½ hours, longer if fowl is old.

Thicken gravy before serving. New potatoes may be cooked with chicken also, if desired. Small amount boiling water may be added at intervals in cooking to assure good amount of gravy.

—Mrs. J. S. Critchlow.

CHICKEN HOLLANDAISE

- | | |
|----------------------------|------------------------------|
| 1 pint cooked chicken | ½ cup chopped celery |
| 2 tablespoons butter | 2 tablespoons flour |
| 1 teaspoon onion juice | 1 tablespoon chopped parsley |
| Yolks of 2 eggs | Juice of 1 lemon |
| ½ teaspoon kitchen bouquet | 1 cup stock or water |

Melt butter in chafing dish, add celery and cook a few minutes. Stir in flour and water or stock gradually, add seasoning and cooked chicken cut in small pieces. Stir together and when well heated add the yolks of eggs well beaten. Serve with water cress sandwiches and thin bread and butter.

—Mrs. Frank Heginbotham.

BAKED HAM

- | | |
|--|----------------------|
| 1 slice center cut of ham
(1 to 2 inches thick) | 1 tablespoon sugar |
| 1 tablespoon mustard | 1 tablespoon vinegar |

Place the ham in baking pan. Mix together mustard, sugar, vinegar and spread over top of ham. Cover bottom of pan with enough water to keep from burning. Bake in moderate oven 45 minutes.

—Mrs. Paul Hammer, Jr.

BAKED SLICE OF HAM

Slice of ham 1 inch thick, put in pan, cover with cold water, let come to a boil. Put in baking dish, put whole cloves in fat of ham and cover with brown sugar. Pour milk in bottom of pan and bake 45 minutes. Add more milk if necessary.

—Mrs. Clifford J. Pearsall.

HAM AND EGG CROQUETTES

- | | |
|--------------------------|-----------------------------|
| 2 cups ground boiled ham | 3 hard boiled eggs |
| ½ onion | 2 tablespoons melted butter |
| 1 cup cracker crumbs | 1 cup white sauce |

Mould and fry in deep fat, or bake in oven as scalloped dish.

—Mrs. J. J. Porter.

CHICKEN A LA KING—WALDORF STYLE

- | | |
|----------------------|---------------------------|
| 2 tablespoons butter | ½ tablespoon green pepper |
| 1 can mushrooms | 2 tablespoons flour |
| ½ teaspoon salt | 1 pint cream |
| 3 cups chicken | |

Melt butter, add green pepper, chopped, and mushrooms cut, stir and cook 3 or 4 minutes, add flour and salt and cook until frothy; then add cream and stir until sauce thickens. Set over hot water, add the cooked chicken cut in cubes. Cover and let stand to become very hot. In the meantime cream ¼ cup butter, beat into it the yolks of 3 eggs, a teaspoon of onion juice and ¼ teaspoon paprika, add to hot chicken and continue stirring until the eggs thicken a little. Serve on toast.

—Mrs. D. P. Rohlfing.

CHICKEN A LA KING

Mix $1\frac{1}{2}$ tablespoons chicken fat with 1 tablespoon corn starch. Add gradually 3 cups chicken stock, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup cream, $\frac{1}{2}$ teaspoon salt and 2 tablespoons butter, stirring continually, until cooked. Add 1 cup cold chicken cut in strips, $\frac{1}{2}$ cup sliced mushroom caps, and $\frac{1}{4}$ cup canned pimentos, cut in strips. Add last the beaten yolk of 1 egg. Serve on toast or in ramakins.

—Mrs. W. F. Adams.

HAM TIMBALES

2 tablespoons butter	Salt and cayenne
$\frac{1}{2}$ tablespoon parsley, cut fine	$\frac{1}{4}$ cup soft bread crumbs
1 cup chopped cooked ham	$\frac{2}{3}$ cup milk
	2 eggs

Melt butter, add crumbs and milk, cook 3 minutes stirring. Add ham, parsley and eggs beaten. Season highly. Fill individual moulds greased $\frac{2}{3}$ full. Bake in pan of water in moderate oven until firm. Turn from mould and serve surrounded with brown or tomato sauce.

—Mrs. Theodore W. Whiteley.

NOODLE RING WITH SWEETBREAD FILLING

1 package noodles	2 cups milk
3 eggs	Pinch of salt

Cook noodles in boiling salted water until soft. Drain and pour cold water through them. Slightly beat the eggs, add milk and pinch of salt. Add noodles. Pour in greased ring pan, place pan in water and bake 45 minutes in slow oven.

FILLING:

2 lbs. sweetbreads	1 large bell pepper
1 can mushrooms	2 tablespoons butter
1 heaping tablespoon flour	$1\frac{1}{2}$ cups milk

Saute the pepper in the butter, add flour and stir well. Add milk slowly stirring. Add sweetbreads which have been soaked in acidulated water, parboil for 10 minutes. Add mushrooms, skinned and diced, season well and pour over noodle ring. Serve immediately.

—Mrs. H. H. Calvin.

CHEESE PUFFS

2 egg whites, beaten dry
 Few grains of cayenne
 1 lb. flour

1 cup rich cheese, grated
 $\frac{1}{4}$ teaspoon salt

Mix in order given, form into balls, roll in cracker dust and fry in deep fat. Serve with salad.

—Mrs. Frank Pingree.

SPAGHETTI TIMBALES

Put into boiling salted water 20 unbroken lengths, fine spaghetti. Boil 20 minutes; drain and blanch with cold water. Wind closely inside well buttered custard cups and set aside.

FILLING:

$1\frac{1}{2}$ tablespoons butter
 $1\frac{1}{2}$ tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{2}$ cup cream

$\frac{1}{2}$ cup milk
 6 tablespoons grated Swiss
 cheese
 2 eggs

Mix butter and flour and when they begin to boil add milk and cream, and stir until thick. Take off stove and add cheese, yolks and whites beaten stiff. Pour into cups, set in oven in pan of water and bake 30 to 45 minutes. Turn out on individual plates and serve with following sauce:

SAUCE:

$1\frac{1}{2}$ tablespoons butter
 $1\frac{1}{2}$ tablespoons flour
 1 cup milk
 1 cup cream

1 can mushrooms
 Salt, paprika and Worcester-
 shire sauce to taste

Cook and serve around timbales. Will serve 6 people.

—Mrs. Louis Simon.

CHEESE SOUFFLE

Heaping tablespoon flour creamed with butter size of egg, 1 cup milk, 1 cup chopped cheese, heat slowly until melted; then add beaten yolks of 3 eggs, season highly with Worcestershire sauce and paprika. Then fold in beaten whites of 3 eggs, steam 30 minutes.

—Mrs. Iva O. Marioneaux.

CHEESE RELISH

$\frac{1}{2}$ lb. grated American cheese	Salt, pepper, mustard to taste
2 beaten eggs	
2 cups soft bread crumbs	Butter size of walnut

Shape into small balls, roll in egg and crumbs and fry in deep fat. Serve hot.

—Mrs. J. L. Franken.

CHEESE CUSTARD

1 pint milk	4 slices white bread (buttered)
2 cups grated cheese	
2 eggs beaten with milk	

Cut each slice in 4 pieces, lay pieces in baking dish, sprinkle with cheese, salt and paprika. Continue until cheese and bread are used, then pour milk and eggs over and let stand $\frac{1}{2}$ hour. Bake like custard, 30 or 35 minutes.

—Mrs. F. J. White.

CHEESE TIMBALES

1 teaspoon butter	$\frac{1}{4}$ pound cheese
1 tablespoon flour	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup cream	Speck cayenne
$\frac{1}{3}$ cup milk	1 whole egg
Pimentos	2 yolks

Melt butter, add flour and seasoning. Add liquids. Cook until thickened, stirring. Add cheese. When melted, add eggs, beaten. Turn mixtures into greased timbale moulds, garnished with pimentos. Bake in pan of hot water 25 minutes, or until firm. Serve turned from moulds and surrounded with bread sauce.

BREAD SAUCE:

$\frac{1}{2}$ cup milk	1 teaspoon butter
2 tablespoons soft bread crumbs	1 slice onion
$\frac{1}{4}$ teaspoon salt	2 cloves
Speck cayenne	3 tablespoons dry bread crumbs

Cook milk, bread and onion (stuck with cloves) in a double boiler 15 minutes. Remove onion, add butter and seasoning, pour around cheese timbales and sprinkle with crumbs browned in butter.

—Mrs. Theodore W. Whiteley.

CHEESE PASTE

Cream	1/2 cup butter	6 green olives, cut small
1/2 lb.	American cheese	1 pimento, cut small
10	walnuts, cut fine	Salt to taste
2	tablespoons tomato catsup	1 tablespoon chopped parsley
1	tablespoon Worcestershire sauce	1/2 small onion, grated

—Mrs. Sylvan Simon.

ENGLISH MONKEY

2 cups stale bread crumbs	2 eggs
2 cups milk	1 1/2 teaspoons salt
2 tablespoons butter	Few grains cayenne
1/2 cup cheese	1/2 teaspoon mustard

Soak bread crumbs in milk, melt butter in double boiler, add cheese and cook till melted. Add soaked crumbs, eggs slightly beaten and seasoning. Cook until thick enough to serve.

—Mrs. George W. Cooper.

RINKTUM DITTY

2 tablespoons flour	1 cup tomato juice or soup
2 tablespoons butter	1 1/2 cups cheese (grated)
1 cup milk	1/8 teaspoon soda

Mix altogether, add salt and pepper to taste, and lastly, 1 well beaten egg; cook in chafing dish and serve on crackers.

—Mrs. Grant Swan.

DEVILED CHEESE

1 cake Neufchatel cheese	Pinch of salt
Butter 1/2 size of cheese	Pinch of white pepper
4 drops onion extract	1/4 teaspoon soda
Pecan nuts	Burnets color paste

Place ingredients in bowl and rub until very smooth, tint delicately with Burnet's color paste; add chopped nuts and roll mixture in 1 large roll or small balls for each person. Pink balls are very pretty served with red currant jelly or green ones with salad.

—Mrs. George Harris Smith.

CHEESE SOUFFLE

2 tablespoons butter
1 cup milk

2 tablespoons flour

Cook in double boiler. Add 1 cup chopped cheese and melt. When cool add 4 beaten eggs, bake in oven rather slowly.

—*Mrs. L. R. Martineaux, Jr.*

LUNCHEON CHEESE DISH

Line bottom of a baking dish with slices of stale bread which have been buttered, cover them with thin slices of American cheese, season slightly with salt and pepper. Add another layer of same then cover with milk and bake until golden brown.

—*Mrs. Sylvan Simon.*

ROQUEFORT CHEESE APPETIZER

Mash cheese very fine, add enough mayonnaise to make soft enough to spread. Toast small round pieces of bread and spread with cheese. Take yolk of boiled eggs chopped very finely and sprinkle around edge.

—*Mrs. C. C. Crismon.*

TOMATO RAREBIT

Fry 2 tablespoons of onion in butter size of an egg. Add 1 quart of tomato juice. When boiling stir in $\frac{1}{2}$ lb. of finely sliced cheese; when melted add 2 eggs, salt and pepper. Let cook until it thickens, serve hot on crackers or toast.

—*Mrs. Duncan.*

EGG SOUFFLE

Cook 1 cup of milk and 2 tablespoons of Instant tapioca 20 minutes in double boiler. Add 2 tablespoons butter and $\frac{1}{2}$ cup grated cheese, salt and pepper to taste. Add well beaten yolks of 5 eggs to the hot mixture, and last the 5 whites beaten stiff. Place in a well greased dish and bake half an hour. This amount will serve about 4 people.

—*Mrs. Lafayette Hanchett.*

A GOOD LUNCHEON DISH

Make mush, put in can to mould, cut in slices $\frac{1}{2}$ inch thick, sprinkle with grated cheese and paprika and bake in hot oven till cheese is melted and mush is cooked through.

—*Mrs. M. B. Whitney.*

CHEESE BALLS

1 egg

Pinch salt

1 Large cup grated cheese

Dash cayenne pepper

Mix together, roll into balls, then in cracker crumbs, drop in deep hot fat. Cook 2 minutes.

—*Mrs. Thomas L. Mitchell.*

ASPARAGUS SOUFFLE

2 tablespoons butter

1 cup cream

1 can green asparagus

2 tablespoons flour

6 eggs, separated

Melt butter, add flour, stirring constantly, then add cream. Cook until it comes clean from pan. Take from stove, add yolks, one at a time, and can of asparagus cut fine; salt, pepper and paprika. Bake 40 minutes in pyrex dish.

—*Mrs. Sylvan Simon.*

HORSE RADISH SAUCE

1 teaspoon mustard, 3 tablespoons vinegar, pinch of salt. Beat into above mixture 2 tablespoons thick cream, add enough freshly grated horse radish to thicken. If prepared horse radish is used drain thoroughly before adding. If garlic is liked, place a crushed clove in the sauce for several hours. Excellent served with cold meats, cold meat loaves, plain boiled beef, etc.

—*Mrs. George E. Fellows.*

HORSE RADISH SAUCE

$\frac{1}{2}$ cup cream (whipped), 4 tablespoons horse radish, vinegar to taste. Use on cold ham or any cold meats.

—*Miss Harriet Moyle.*

BRAIN TIMBALE

2 sets of brains, cleaned and pressed through sieve. Add to this 2 thick slices of bread soaked in milk and mashed fine. Add salt, pepper and a little Worcestershire sauce. Add this to 4 well beaten eggs, 3 tablespoons melted butter. Mix and steam 1½ hours; serve with sauce.

Sauce for Timbale: 2 tablespoons flour, 2 tablespoons butter, ½ pint cream, 2 tablespoons tomato catsup, salt and pepper to taste. Add to this mushrooms and small oysters.

—Mrs. Milton E. Lipman.

HOLLANDAISE SAUCE

Cream ½ cup butter, add 3 level tablespoons flour and blend. Beat yolks of 2 eggs and 1 white very light. Add to butter and stir thoroughly. Season with 2 or 3 dashes cayenne, ¼ teaspoon salt, 2 tablespoons lemon juice. Put in double boiler, stir constantly, adding gradually 1 cup boiling water, and when thick and creamy, remove from fire. Serve with boiled fish, asparagus or cauliflower.

—Mrs. Milton E. Lipman.

WHITE SAUCES

No. 1. Used for cream soups and gravy.

1 tablespoon fat
1 tablespoon flour

1 cup skim milk

No. 2. Used as sauce for moist vegetables and fish.

2 tablespoons fat
2 tablespoons flour

1 cup skim milk

No. 3. Used for scalloped dishes and croquettes.

3 tablespoons fat
3 tablespoons flour

1 cup skim milk

Blend flour and fat, add milk. Stir until smooth and thick, season with salt and pepper, celery salt, curry powder. Cottage cheese or peanut butter may be added to No. 2, as sauce for toast, rice, etc.

—Mrs. George Harris Smith.

BROWN SAUCE

2 tablespoons butter	1 cup brown soup stock
$\frac{1}{2}$ slice onion	$\frac{1}{4}$ teaspoon salt
3 tablespoons flour	$\frac{1}{8}$ teaspoon pepper

Cook onion and butter until slightly brown, remove onion, add flour mixed with seasoning, stir until browned and add stock. This is improved by the addition of $\frac{1}{4}$ can mushrooms, drained and rinsed and cut fine.

—Mrs. C. C. Neslen.

YORKSHIRE PUDDING

2 eggs	2 cups milk
1 cup flour	$\frac{1}{2}$ salt spoon salt

Beat very thoroughly, bake in muffin tins in very hot oven.

—Mrs. R. W. Daynes.

ENGLISH YORKSHIRE PUDDING

3 eggs, beaten light	3 tablespoons flour
2 cups milk	pinch salt

Pour in pan with 2 inches hot beef grease. Bake 20 minutes, hot oven. Serve at once with roast beef.

—Mrs. Glen Miller.

CHAMPAGNE OR RAISIN SAUCE

$\frac{1}{4}$ lb. raisins	1 cup sugar
3 bay leaves	6 cloves
1 quart water	Juice of 1 lemon
Slice of 1 lemon	

Boil above, thicken with $1\frac{1}{2}$ tablespoons corn starch dissolved in water. Strain. Serve hot with ham. Sherry wine improves the above.

—Mrs. Glen Miller.



Vegetables Fritters

SCALLOPED CORN

Butter baking dish, fill with alternate layers of canned corn and rolled cracker crumbs. Over each layer of corn spread bits of butter, salt and pepper. Make top layer crackers. Pour over cup of milk and bake 30 minutes.

—*Mrs. Clifford J. Pearsall.*

SPINACH SPECIAL

1 can spinach, chopped fine 2 heaping tablespoons butter

Put butter in sauce pan; when melted, blend in 1 level tablespoon corn starch; blend very smooth, then stir in spinach and mix thoroughly. Add salt and pepper to taste. Next blend in slowly 1 cup milk and let simmer 5 or 10 minutes. When served sprinkle top with finely chopped hard boiled eggs.

—*Jane Thiriot.*

CORN PUDDING

1 can corn
 ½ cup milk
 1 teaspoon sugar
 2 eggs, well beaten

1 tablespoon butter
 1 tablespoon flour
 Salt and pepper

Mix together all ingredients and bake ½ hour in moderate oven in buttered baking dish.

—*Mrs. Sylvan Simon.*

EGG PLANT FRITTERS

Peel egg plant, cut in round slices and steam until tender; beat 1 egg in separate bowl until stiff, then fold in beaten egg plant; add 1 teaspoon sugar, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking powder; add flour enough to make thick batter, and drop off spoon into deep fat.

—*Mrs. F. Leaver Stauffer.*

CORN FROTH

12 ears green corn	2 eggs
1 cup cream (or whole milk and $\frac{1}{8}$ pound butter)	Salt and pepper to taste

Cut corn down center of kernels, with sharp knife, scrape out the pulp; mix with the milk or cream; whip eggs and add; bake in moderate oven 20 minutes. Serve hot.

—*Mrs. Jeanette A. Hyde.*

BAKED CORN

1 can corn	1 tablespoon sugar
1 large tablespoon butter	2 eggs, beaten
1 tablespoon flour	Salt to taste
1 cup milk	

Mix and add eggs last. Put in well greased baking pan or casserole, cover top with 1 cup cracker crumbs, mixed with 1 tablespoon butter. Bake 35 minutes.

—*Mrs. Grant Swan.*

LITTLE PEAS A LA BONNE FEMME

2 tablespoons butter or 3 tablespoons olive oil melted in small cooking vessel. Add to this 1 tablespoon minced onion and the shredded heart of 1 head of lettuce. Mix altogether over a very slow fire and add a generous pint of freshly shelled peas. Cover and cook slowly until peas are tender. As no water is to be added, the cooking must be very slow indeed. When ready to take off the stove add a piece of butter the size of a walnut, a dash of pepper and a small teaspoon of sugar. Do not heat or boil after adding this last piece of butter.

—*Mrs. George E. Fellows.*

ITALIAN SPAGHETTI

$\frac{1}{2}$ pound spaghetti boiled 20 minutes with 1 large onion; then remove onion. Add 1 teaspoon salt, 2 tablespoons chili sauce, 1 can tomato sauce, $1\frac{1}{2}$ cups American cheese, grated; 2 slices pimento, season with pepper, paprika and cayenne to taste. Put in baking dish, top with strips of bacon, serve with vegetable salad.

—*Mrs. Grant Swan.*

POTATO BALLS

Boil $\frac{1}{2}$ dozen medium sized potatoes; peel and mash while hot. Season with salt, pepper and butter, and milk enough to make firm. Make into balls, dip in eggs (2) well beaten, roll in flour, or cracker crumbs. Fry in deep lard.

—*Mrs. J. E. Berkley.*

DELICIOUS POTATOES

Boil 3 eggs hard and pour cold water over them as soon as taken from boiling water. Separate the whites from yolks; cook 2 cups potatoes cut in $\frac{1}{2}$ inch cubes in boiling salted water. Cook 5 tablespoons butter with 2 tablespoons onions 3 minutes, stirring constantly. Add $4\frac{1}{2}$ tablespoons flour. Stir until well blended. Then pour on gradually 2 cups scalded milk, stirring constantly. Bring to boiling point, add potatoes and whites of eggs, chopped fine. Season with salt and pepper. Let stand in double boiler 30 minutes. When serving garnish with the yolks of eggs, put through a potato ricer, and parsley.

—*Mrs. R. V. Smith.*

SWEET POTATOES AND MARSHMALLOWS

Boil sweet potatoes, mash and season with butter and salt. Stir in large cup of raisins, make into mound, spread marshmallows all over the top. Put in oven a few minutes until marshmallows are brown.

—*Mrs. A. C. Maclean.*

POTATOES WITH PIMENTO AND CHEESE

Dice cold boiled potatoes, add salt, pepper and lump of butter. Nearly cover with milk, and let simmer slowly for 20 minutes or more. Just before removing from stove, stir in 2 or 3 chopped pimentos and a little finely chopped green pepper. Stir in 1 cup grated cheese. If served in baking dish, sprinkle little cheese on top and brown in oven.

—Mrs. A. C. Maclean.

CHOP SUEY AND RICE

1 pound veal	1 cup onions
½ pound pork	1 tablespoon molasses
1 cup celery	Salt and pepper to taste

Cut veal, pork, celery and onions very fine; add molasses and seasoning. Fry altogether for a few minutes in butter; then cover with water and cook 2 hours. Just before serving, thicken the gravy a little. Serve over cooked rice.

—Mrs. Grant Swan.

CHEESE AND POTATO PUFFS

1 cup grated cheese	½ teaspoon salt
1 cup hot seasoned mashed potatoes	½ teaspoon parsley, chopped fine
1 egg	Dash paprika

Mix altogether and add to beaten yolk of egg; then add beaten white and place by spoonful on a greased pan and bake until a golden brown.

—Mrs. F. M. Gray.

SPANISH POTATOES

2 cups hot riced potatoes	1½ canned peppers, drained and put through seive
3 tablespoons butter	
½ cup milk	

Beat into mashed potatoes the butter, milk, peppers, and season with salt to taste. To use cold potatoes, take cold potatoes and cut in quarters and put through ricer into double boiler. Put boiler in hot water and heat and use as above, only use hot milk with it.

—Mrs. J. Violet Sims.

MARSHMALLOW SWEET POTATOES

Boil potatoes till done, slice thin, place in casserole a layer of potatoes then a layer of thinly sliced apples, then a layer of marshmallows, and fill casserole. Pour over this the following syrup: 2 cups brown sugar, 1 cup water, butter size of egg. Boil until like syrup. Pour over potatoes and apples and bake $\frac{1}{2}$ hour. Before serving, cover top with marshmallows and brown in oven.

—*Mrs. Elizabeth Cunningham.*

SWEET POTATOES WITH MARSHMALLOWS

25 cents sweet potatoes	Lump of butter
10 cent package marshmallows	Milk
	1 tablespoon maple syrup

Boil the sweet potatoes, skin, beat until creamy and add butter, milk, salt, pepper, syrup and a few melted marshmallows. (Place in double boiler to melt). Beat thoroughly, place in baking dish, cover top with whole marshmallows, toast a delicate brown and serve in same dish.

—*Mrs. Milton Love.*

PEA TIMBALES

1 cup pea pulp	10 drops onion juice
2 eggs, beaten	1 tablespoon melted butter
2 tablespoons cream	$\frac{3}{8}$ teaspoon salt
Speck cayenne	$\frac{1}{8}$ teaspoon pepper

Mix all ingredients; turn mixture into greased timbale moulds. Stand moulds in pan of hot water and bake until firm in moderate oven, about 30 minutes. Serve turned from moulds and surrounded with white tomato sauce. Sauce: 1 cup tomato juice; 1 slice onion; $\frac{1}{8}$ teaspoon soda; 1 cup milk, 2 tablespoons butter, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ teaspoon salt. Heat tomato juice to boiling point, add soda. Add hot tomato juice to milk scalded with onion. Remove onion, add combined liquids to butter melted and mixed with flour, and season. Cook until thickened, stirring.

—*Mrs. Theodore W. Whiteley.*

STUFFED GREEN PEPPERS

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|-----------------------------|---------------------------------|
| 7 large bell peppers | 2 tablespoons minced cold lamb |
| 1 white onion | 3 tops of peppers, chopped fine |
| 3 medium sized tomatoes | 1 slice stale bread |
| 3 egg yolks | Salt and pepper to taste |
| 3 tablespoons melted butter | |

Wash peppers and dry them. Remove heart and seeds, saving the seeds of 1 pepper for seasoning. Place peppers in baking tin, fill with above mixture and bake 30 minutes. Before serving put a bit of butter on each pepper.

—*Mrs. V. P. Strange.*

TOMATO TIMBALES

- | | |
|--------|-------------------|
| 4 eggs | 1 can tomato soup |
|--------|-------------------|

Beat eggs, combine with soup and beat with egg beater. Fill buttered custard cups or timbale moulds and steam until set like custard. This can be done either in oven or on top of stove. Serve with cheese sauce made by adding grated cheese to an ordinary cream sauce.

—*Mrs. P. H. Mallinckrodt.*

CARROT FRITTERS

Cook very small young carrots in boiling, salted water until tender. Drain, dip in fritter batter and fry in hot fat. Drain on paper, serve with parsley to make it look like carrot tops. A white sauce with this is very good.

—*Mrs. F. M. Gray.*

SPAGHETTI A LA CREOLE

Fry a medium size onion to delicate brown; add a good sized green pepper cut fine, and fry 2 minutes. Stir the above into 1 can tomatoes and season well with salt, tabasco and paprika. Pour all over cooked spaghetti, blanched in cold water. Heat till ready to serve.

—*Mrs. J. B. McIntosh.*

PEA TIMBALES

- | | |
|---------------------|-------------------------------|
| 1 can peas | 1 teaspoon salt |
| 2 eggs | $\frac{1}{8}$ teaspoon pepper |
| 1 tablespoon butter | Dash onion salt |

Heat and drain peas and press through sieve; add melted butter, beaten eggs, and seasoning. Turn into buttered cups and set in pan of hot water. Bake until firm, about 20 minutes. Serve with white sauce to which 2 tablespoons pimentos have been added.

—*Mrs. J. A. Slaughter.*

ITALIAN SPAGHETTI

- | | |
|---------------------|----------------------------|
| 1 package spaghetti | $\frac{1}{4}$ pound butter |
| 2 onions, cut fine | 1 can tomato soup |

Cook onions in butter $\frac{1}{2}$ hour; do not brown; add soup and cook 10 minutes, and pour over spaghetti which has been boiled and drained. Mix thoroughly and serve with grated cheese.

—*Mrs. Sylvan Simon.*

BAKED SPAGHETTI

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|------------------------------------|------------------------------|
| 1 cup boiled spaghetti | 1 tablespoon parsley |
| 1 cup soft bread crumbs | (chopped) |
| 1 cup milk | 1 tablespoon onion (chopped) |
| 1 cup grated cheese | 1 tablespoon butter |
| 3 eggs, beaten separately | Salt and pepper to taste |
| 1 tablespoon chopped green peppers | |

Cook onions, pepper, parsley and butter, soak bread in milk, mix all ingredients together; add yolks and beaten whites; cook in casserole from 45 to 60 minutes, placing dish in pan of water in oven.

—*Mrs. Sylvan Simon.*

PARSNIP BALLS

Boil until tender 4 or 5 large parsnips. Mash with potato masher, beat in the yolk of 2 eggs, and $1\frac{1}{2}$ cups cream, 2 tablespoons melted butter, salt and pepper to taste. Then fold in whites beaten to a stiff froth. Make into balls, roll in flour and fry in deep fat.

—*Anna Louise Kellock.*

MACARONI LOAF

- | | |
|--------------------------------------|---|
| $\frac{3}{4}$ cup spaghetti | 1 teaspoon onion juice |
| 1 cup cream | 1 teaspoon salt |
| 1 cup soft bread crumbs | $\frac{2}{3}$ cooked and chopped meat
or 1 cup grated cheese |
| $\frac{1}{4}$ cup butter | 3 eggs |
| 1 tablespoon red or green
peppers | |
| 1 tablespoon chopped
parsley | |

Cook macaroni and drain. Add scalded cream, bread crumbs, butter, beaten eggs, and seasoning. Put into quart baking dish and set in a pan of hot water, bake in moderate oven for 45 minutes. Serve with tomato or mushroom sauce.

—Mrs. J. A. Slaughter.

HARVARD BEETS

- | | |
|------------------------------------|----------------------------|
| 12 small beets, fresh or
canned | 2 tablespoons butter |
| $\frac{1}{2}$ cup sugar | 6 tablespoons mild vinegar |
| 2 tablespoons corn starch | 2 tablespoons water |

Wash beets, cook in boiling water until tender; remove skins and cut in small cubes or slices. Mix sugar with corn starch, add the liquid and boil 5 minutes. Cover over beets and let stand on back of range $\frac{1}{2}$ hour. Add the butter just before serving.

—Mrs. J. A. Slaughter.

SCALLOPED RICE WITH CHEESE

- | | |
|-------------------------------|--------------------------------|
| 1 cup rice | 1 egg |
| 4 cups boiling water | 1 cup milk |
| 2 cups soft bread crumbs | 1 tablespoon butter |
| $\frac{1}{2}$ pound cheese | 1 tablespoon salt |
| $\frac{1}{8}$ teaspoon pepper | $\frac{1}{4}$ teaspoon mustard |

Wash rice, cook in boiling water 20 minutes, drain and rinse in cold water. On the bottom of a greased baking dish, put a thick layer of bread crumbs, cover with rice, then a layer of cheese grated. Repeat layers and cover top with bread crumbs. Beat egg, add milk, butter melted and seasonings. Pour over mixture in baking dish. Bake 20 minutes in a hot oven.

—Mrs. Theodore W. Whiteley.

SPANISH RICE

1 cup rice	1 tablespoon chopped green peppers
1 cup canned tomatoes	1 tablespoon chopped celery
1 tablespoon chopped onions	1 tablespoon lard

Fry onions, peppers and celery in lard. Do not brown. Add tomatoes, and then rice, and sufficient water for cooking.

—*Shay's Cafeteria.*

CHEESE RICE

Cook $\frac{3}{4}$ cups rice until tender, drain through colander, make a rich cream sauce, using 1 pint milk to this amount of rice. Add $\frac{1}{2}$ cup grated cheese to white sauce; then add rice. Season well, put in buttered baking dish, sprinkle with bread crumbs, and bake in oven until brown.

—*Mrs. Adolf Baer.*

JELLIED VEGETABLES

Soak 1 envelope gelatine in $\frac{1}{2}$ cup cold water for 10 minutes. Add $\frac{1}{2}$ cup vinegar, and 2 cups boiling water. Add $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ teaspoons salt. Strain and when mixture begins to thicken, add vegetables, such as peas, diced carrots, celery, cucumbers, or peppers. Turn into mould and chill.

—*Mrs. J. Boyd Gordon.*

FROSTED CHERRY FRITTERS

Remove the stones from canned cherries and in their place put blanched filberts to preserve their shape. Dip in batter, fry in hot deep grease, drain on paper and roll in powdered sugar. Insert cherry stems and garnish with green leaves. **BATTER:** Put 2 tablespoons olive oil in coffee cup and fill with warm water; add yolks of 2 eggs well beaten, 1 tablespoon sugar, 1 teaspoon grated lemon rind, a little salt and enough flour sifted with $\frac{1}{2}$ teaspoon baking powder to make smooth soft batter. Let stand 2 hours, then fold in the stiffly beaten whites of eggs.

—*Mrs. F. M. Gray.*

STUFFED HOT BEETS

Boil the beets and tops separately. Mash the tops through a colander. Melt 2 tablespoons of butter in saucepan, add the tops, salt and pepper. Scoop out beet centers, fill with beet greens, and sprinkle over with riced, cooked egg yolks. Serve hot and with vinegar if preferred.

—*Mrs. F. M. Gray.*

RICE CROQUETTES

Wash $\frac{1}{2}$ cup rice and cook in double boiler with milk, stir occasionally with fork. Add more milk if necessary, and cook until tender and dry. Season with salt, pepper, butter and minced parsley. Add 1 beaten egg, set aside to cool. Shape and roll in cracker crumbs. Fry in lard or butter.

—*Mrs. Wilbur S. Hodgson.*

SCALLOPED OKRA

Open can of okra and put layer in bottom of buttered baking dish; then a layer of tomatoes and sprinkle with chopped onion, salt and pepper. Add a layer of bread crumbs, cover with small pieces of butter and bake in quick oven 20 minutes.

—*Mrs. Enos Hoge.*

FRITTERS

$1\frac{1}{3}$ cups flour	2 teaspoons baking powder
$\frac{2}{3}$ cups milk	1 egg
$\frac{1}{4}$ teaspoon salt	

This mixture can be used for any kind of fruit fritters. Fry in deep fat.

—*Mrs. Jeanette A. Hyde.*

STUFFED PEPPERS

1 can tomatoes	1 cup diced celery
1 large onion	Pinch of sugar and salt

Boil 20 minutes; add $1\frac{1}{4}$ cup bread crumbs, and $\frac{3}{4}$ cup butter. Fill peppers that have boiled 8 minutes. Bake 45 minutes.

—*Mrs. Sylvan Simon.*

STUFFED SWEET PEPPERS

- | | |
|----------------------|--------------------------------|
| 2 cups cooked meat | 1 teaspoon salt |
| 6 sweet peppers | $\frac{1}{2}$ cup mushrooms |
| 1 onion | $\frac{1}{4}$ cup bread crumbs |
| 1 tablespoon butter | 1 cup water or stock |
| 1 tablespoon parsley | |

Cut peppers in half cross wise, remove the seeds and cut off the stem. Chop the meats. This may be veal, lamb or chicken. Also the onion and mushrooms; mix all ingredients together, except the water. Fill the peppers and stand in pan, and pour the water or stock around them. Bake slowly 45 minutes, basting often. A nice luncheon dish.

—Mrs. Frank Heginbotham.

MACARONI WITH HAM

Cook 2 cups macaroni in plenty of boiling, salted water; drain, pour water through it and place in buttered baking dish. Put raw or any left over ham, enough to make one heaping cup, through food chopper; heat in frying pan, add 2 tablespoons flour and 2 cups milk gradually; stir constantly until boiling thoroughly. Pour mixture over macaroni and add $\frac{1}{2}$ cup grated cheese. Bake in hot oven 15 minutes.

RICE AND TOMATO

- | | |
|--------------------------------------|----------------|
| $2\frac{1}{2}$ tablespoons olive oil | 1 can tomatoes |
| 1 clove garlic, cut fine | 1 cup rice |
| 1 small onion, sliced | Chili pepper |
| Salt and paprika | |

Wash rice and mix with oil, tomatoes, garlic and onions. Add pepper and seasoning; boil 20 minutes without cover; then cover tight and cook about 1 hour.

—Mrs. H. N. Mayo.

CORN FRITTERS

- | | |
|--------------------------|--------------------------------|
| 1 cup corn | 2 teaspoon salt |
| 1 cup flour | $\frac{1}{4}$ teaspoon paprika |
| 1 teaspoon baking powder | 2 eggs |

Mix and fry in deep fat.

—Mrs. H. N. Mayo.

BAKED EGG PLANT

Cut egg plant in half, scoop out center, cook in salted boiling water until soft. Drain all water off, add 1 cup soft bread crumbs, 1 small onion grated, salt and pepper, and 1 slice ham put through grinder. Put back in shells and bake about 30 minutes.

—*Mrs. H. N. Mayo.*

BAKED CORN

1 can corn

3 eggs, beaten well

1 cup milk

1 lump butter

Mix and bake in moderate oven for 45 minutes.

—*Mrs. Geo. R. Horning.*

As

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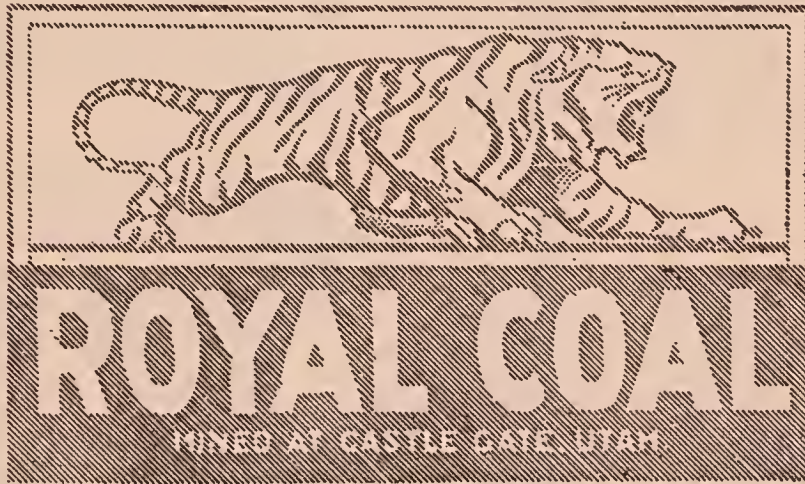
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Salads and Salad Dressings

TOMATO JELLY SALAD

- | | |
|------------------|-------------------------|
| 1 can tomatoes | 4 teaspoons salt |
| 2 slices onion | 1 teaspoon sugar |
| 2 cloves | 1 teaspoon pepper corns |
| 2 sprays parsley | bit of bay leaf |

Cook $\frac{1}{2}$ hour the above ingredients, rub through strainer, add 3 tablespoons granulated gelatine which has soaked 15 minutes in $\frac{1}{2}$ cup cold water. Pour in moulds and chill, adding as it sets the following to each mould: canned peas, chopped celery and cucumbers, and chopped shrimp meats. Serve on lettuce leaves with mayonnaise dressing.

—Mrs. C. C. Neslen.

TOMATO SALAD

Chill and peel 6 small tomatoes, cut a slice from the stem-end of each, scoop out inside, sprinkle inside surface with salt, invert and let stand $\frac{1}{2}$ hour. Mash $\frac{1}{2}$ of a cream cheese and add 6 pimolas, 1 tablespoon finely chopped parsley, 1 tablespoon tomato pulp and 1 teaspoon dry mustard, moistened with French dressing. Fill tomatoes with mixture, arrange on lettuce leaves and serve with mayonnaise dressing.

—Mrs. Sylvan Simon.

SURPRISE TOMATO SALAD

Remove seeds and core from solid peeled tomatoes, and fill with sardines or salmon. Squeeze in a little lemon juice, turn tomato upside down on nest of lettuce, and put on top of each 1 tablespoon mayonnaise.

—*Mrs. J. Boyd Gordon.*

FAVORITE RAW SALAD

Grind fine in vegetable grinder 1 stalk of celery, 1 sweet potato, 1 carrot, 1 large apple, 1 small yellow turnip, 1 beet, 1 cup each of seeded raisins and English walnuts or pecans. Into the mixture stir 1 cup olive oil, let stand 4 or 5 hours, then add the juice of 2 lemons, mix well and serve on shredded lettuce.

—*Mrs. Frank Pingree.*

STUFFED TOMATO SALAD

Chill and drain tomatoes after peeling and fill with cut celery, green peppers, a little tomato pulp, cucumber, a little onion may be added if liked; mix with mayonnaise. Serve on lettuce leaf.

—*Mrs. Wilbur S. Hodgson.*

ASPIC JELLY

1 can tomatoes (put through seive)	2 tablespoons onion juice
2 tablespoons sugar	2 tablespoons gelatine (dissolved in cold water)
2 tablespoons vinegar	1 bay leaf

Put in moulds, stir while setting.

—*Mrs. R. H. Welch.*

TOMATO JELLY

Simmer for $\frac{1}{2}$ hour 1 can tomatoes, 1 slice onion, 1 bay leaf, 6 pepper corns, 4 cloves, 1 teaspoon salt. Strain while hot over $\frac{2}{3}$ box of gelatine which has been softened in $\frac{1}{2}$ cup cold water and add 1 tablespoon vinegar. Strain again and mould individually. Serve with mayonnaise dressing.

—*Mrs. Wilbur S. Hodgson.*

FROZEN TOMATO SALAD

- | | |
|-------------------------------------|---------------------------|
| 6 medium tomatoes | 1 teaspoon onion juice |
| 2 cups whipped cream | 2 tablespoons grated |
| 1 cup mayonnaise or boiled dressing | cucumber |
| | Pinch of salt and cayenne |

Remove the skin from tomatoes, scoop out pulp and juice. Turn the cut side down and place on ice until ready to serve. To the pulp add onion juice, cucumber, season; mix mayonnaise with whipped cream and add the pulp. Place in freezer and freeze to soft consistency. When ready to serve, fill tomato shells cut down in eighths. Serve on lettuce with mayonnaise.

—*Mrs. F. M. Gray.*

TOMATO AND SHRIMP JELLY

Bring to a boil 1 quart of tomatoes, $\frac{1}{2}$ pint water and little grated onion, $1\frac{1}{2}$ packages gelatine, soaked and added to tomatoes. 1 pint shrimps, $1\frac{1}{2}$ cup celery cut fine, 2 green peppers, with enough French dressing poured over to season. Put shrimp mixture in mould and pour over this the tomato and gelatine. Let stand until firm. Serve with mayonnaise.

—*Mrs. Milton E. Lipman.*

FISH AND VEGETABLE SALAD

- | | |
|-----------------------------|--------------------|
| 1 can tuna fish | 1 can peas |
| $\frac{1}{2}$ pkg. macaroni | Celery and pickles |

Remove fish from can and place on brown paper; pick apart and let stand until paper absorbs oil. Break macaroni in small bits and cook until tender, then let cold water run through it until it is very cold. Place in a large bowl a layer of fish, then a layer of macaroni, then a layer of chopped green pickles and one of chopped celery (celery seed may be used). Pour over enough French dressing to moisten, cover with mayonnaise, garnish with stuffed egg and pimentos, and serve on lettuce leaves.

—*Lucile Young Reed.*

TOMATO SALAD

Take equal parts minced pineapple, celery, and chopped nuts, mix with mayonnaise, serve in tomato shells on lettuce leaves.

—*Mrs. Frank Heginbotham.*

POTATO SALAD

Boil potatoes with skins on, after cooked, peel, and cut into small pieces; put in salt, pepper, 1 onion chopped fine, mix with dressing made as follows: 1 cup vinegar, 3 tablespoons olive oil, 1 tablespoon butter. Mix and boil. Chop yolks and whites of eggs separately, and sprinkle over the top.

—*Mrs. C. C. Crismon.*

GREEN SALAD

1 can pineapple
6 lemons
1 bunch celery

2 small cucumbers
1 box gelatine
Sugar to taste

Soak gelatine in $\frac{1}{2}$ pint cold water, add lemon juice to liquid from pineapple, measure. Dice pineapple and celery and add to liquid. Pour over gelatine enough boiling water to make 3 pints, altogether, counting fruit juice and water gelatine was soaked in. Add pineapple, celery, fruit juice and salt and sugar to taste. Add a dash of tabasco sauce and a few drops of green coloring. Put in mould when cool, add cucumbers, having been sliced and made crisp in cold water and dried with cloth. This makes a large amount.

—*Mrs. F. W. Gray.*

SPANISH PEPPER SALAD

Dissolve $\frac{3}{4}$ box gelatine in $\frac{1}{2}$ cup cold water, and $\frac{1}{2}$ cup of vinegar. Add $\frac{1}{2}$ cup sugar to juice of one lemon, scant teaspoon salt, and 1 cup of boiling water. Mix with 6 canned pimentos, drained and chopped, 2 cups chopped celery, 1 cup shelled and chopped pecans, mould in individual moulds; serve on lettuce leaves with mayonnaise. This will serve 12.

—*Mrs. M. B. Whitney.*

JAPANESE SALAD

Cut 2 boiled potatoes into dice, add 6 mushrooms cut in small pieces, 1 teaspoon salt, 1 teaspoon onion juice, $\frac{1}{4}$ teaspoon paprika, and 12 sardines, boned and skinned. Sprinkle with chopped parsley and serve with French dressing.

—*Mrs. J. N. Murray.*

SHRIMP SALAD

1 can shrimps
 $\frac{1}{2}$ cup chopped walnuts

6 sweet pickles, chopped up

Mix with celery and lettuce of equal parts and serve with mayonnaise.

—*Mrs. M. Harbach.*

CABBAGE SALAD

Chop 1 small head of cabbage fine; add 1 pint of chopped celery, $\frac{1}{2}$ pint chopped peanuts, mix with mayonnaise dressing.

—*Mrs. M. B. Whitney.*

CUCUMBER SALAD

2 cucumbers
4 lemons (juice)
1 small can pineapple

1 cup sugar
1 package gelatine
Green coloring

Cube cucumbers and pineapple. Dissolve gelatine in a little cold water and enough boiling water to have it thoroughly dissolved. Add enough water to make 1 quart liquid. Place in cucumbers, lemon juice and pineapple, and let cool.

—*Mrs. F. L. Parker.*

CUCUMBER-PINEAPPLE SALAD

1 box gelatine
6 lemons
1 can pineapple
1 scant cup sugar

1 pinch salt
3 diced cucumbers
2 quarts water
Green vegetable coloring

Dissolve gelatine in cup of cold water and add to the above; pour into moulds to harden, serve on lettuce leaf with oil dressing.

—*Mrs. F. J. Curtis.*

CUCUMBER APPETIZER

Peel large firm cucumber, cut into thick slices, scoop out center with cutter, leaving only rinds. Put each piece on thick slice of tomato, fill center with chopped fish, vegetables or chicken; mix with mayonnaise dressing and decorate with chopped parsley.

—*Mrs. Jeanette A. Hyde.*

CUCUMBER SALAD

1 package gelatine	1 pint boiling water
½ cup cold water	½ cup water
Juice of 3 lemons	½ cup pineapple, chopped fine
½ cup pineapple juice	1 cup cucumber, chopped
1 small teaspoon salt	

Soak gelatine in cold water, add fruit juices; then boiling water, sugar and chopped fruit and vegetables, and salt. Color with leaf green, put in small moulds, cool and serve with mayonnaise. Do not put pineapple and cucumber in until mixture is cool.

—*Mrs. H. N. Mayo.*

ASPARAGUS SALAD

Arrange ½ bunch cooked asparagus, which has been thoroughly chilled on a bed of crisp lettuce leaves and arrange the following mixture to represent a band across the middle of the bunch. Mixture: To the white of 1 hard-boiled egg chopped fine, add 1 tablespoon pickles chopped fine, 1 pimento chopped fine, ½ tablespoon parsley chopped fine. Pour over, and dressing made of 4 tablespoons olive oil, 2 tablespoons lemon juice, ½ teaspoon salt, and ⅛ teaspoon pepper.

—*Mrs. J. Violet Simms.*

INEXPENSIVE SALAD

Shred a small cabbage very fine, add 1 large-sized cooked carrot diced fine, the outside stalks of a bunch of celery, diced fine. Mix with mayonnaise and add salt, if necessary. Put in cups of lettuce leaves, place mayonnaise on top, and cover with a dash of paprika.

—*Mrs. Geo. D. Keyser.*

FRENCH PEA SALAD

Drain 1 can French peas and add $\frac{1}{2}$ dozen sweet pickles, sliced thin, 1 cup chopped peanuts, mix lightly with $\frac{1}{2}$ cup mayonnaise. Arrange on lettuce leaf.

—*Mrs. M. B. Whitney.*

CABBAGE AND NUT SALAD

Chop fine $\frac{1}{2}$ head tender cabbage, stand in cold water for 1 hour and drain. Add $\frac{1}{2}$ the amount of finely chopped celery, 1 cup of chopped nuts and 1 small minced onion, mix with the dressing, and serve, garnished with ripe olives.

DRESSING FOR THIS SALAD: 1 cup of cream, juice of 1 lemon, 1 tablespoon each of onion juice and olive oil and pinch of salt.

—*Mrs. Frank Pingree.*

CREAMED CABBAGE SALAD

1 medium sized head of cabbage, chopped fine. Salt and pepper to taste. Serve with following dressing: $\frac{1}{2}$ pint cream, 2 eggs well beaten, 4 tablespoons sugar, $\frac{1}{2}$ teaspoon mustard, 2 tablespoons vinegar. Beat eggs, add sugar, mustard, and cream. Mix and add vinegar. Place over a small fire and stir constantly until thick and smooth. Pour over chopped cabbage, mix and place in cool place until ready to serve.

—*Mrs. H. E. Miller.*

CLUB SALAD

Cook $1\frac{1}{2}$ cups ditaline (cut macaroni) in plenty of salted boiling water, until tender. Then put in colander and run cold water over it for 5 minutes. Drain off all water and put macaroni in bowl, adding $\frac{1}{2}$ cup French dressing. Season with salt to taste and sprinkle generously with paprika until it shows well after mixing. Let stand in refrigerator for several hours. Serve on crisp lettuce leaves. Very nice served with cold ham.

—*Mrs. Milton E. Lipman.*

ARTICHOKE SALAD

2 large artichokes, boiled	A little celery, chopped fine ..
2 hard-boiled eggs	A little chopped onion

Scrape out tender meat from leaves, cut leaves and stem with scissors, save outside leaves for garnish. Mix all with boiled dressing and serve on shredded lettuce leaves, using outside leaves of artichoke to form a water lily and fill with mixture.

—Mrs. Wilma F. Bradley.

STUFFED BEET SALAD

Cut centers from small tender cooked beets to make thin, neat looking cups. For each cup, chop fine 2 olives, $\frac{1}{2}$ stalk tender celery, mixed with mayonnaise dressing, season with onion juice, and fill cups. Dip a small flower of cooked cauliflower, in French dressing and set on top of cups. Serve on lettuce leaves which have been seasoned with French dressing.

—Mrs. F. M. Gray.

SALMON SALAD

1 small can salmon	1 cup celery
1 cup walnuts	2 sweet pickles

Flake salmon, add cut nuts, chopped pickles and celery, and mix well together with mayonnaise dressing. Serve on lettuce leaf.

—Mrs. Heginbotham.

GNOCCHI A LA ROMAINE

$\frac{1}{4}$ cup butter	2 cups scalded milk
$\frac{1}{4}$ cup flour	$\frac{3}{4}$ cup grated cheese
$\frac{1}{4}$ cup corn starch	Yolks of 2 eggs
$\frac{1}{2}$ teaspoon salt	

Melt butter and when bubbling, add flour, corn starch, salt and milk gradually. Cook 3 minutes, stirring constantly. Add yolks of eggs slightly beaten, and $\frac{1}{2}$ cup cheese. Pour into a buttered, shallow pan and cool, turn onto board, cut in squares and place on platter. Sprinkle with remaining cheese, and brown in oven. Very nice to serve with salad course.

—Mrs. C. C. Neslen.

SWEETBREAD SALAD

Pour boiling water on sweetbreads, let stand few minutes, plunge in ice water. When thoroughly chilled pour on hot water to cover, bring to boil and cook gently about 8 minutes. They should be tender. Cool quickly by plunging again in ice water, break into small pieces, removing all gristle and fat. Let stand in French dressing to cover about $\frac{1}{2}$ hour. Mix with mayonnaise or creamed dressing, and serve on crisp lettuce.

—*Mrs. J. S. Critchlow.*

SALAD

- | | |
|-----------------------------------|---|
| 1 can mushrooms | 2 tablespoons juice of peas |
| 1 can small peas | $1\frac{1}{2}$ cups English Walnuts, |
| 2 pounds cooked and seasoned veal | celery, lettuce and cucumbers, as desired |

Cut veal in small pieces, do not grind it. Cut up mushrooms, walnuts and mix well together. Use either boiled or mayonnaise dressing. This makes a large amount of salad.

—*Mrs. Lafayette Hanchett.*

FROZEN CHEESE SALAD

- | | |
|---------------------------|---|
| 2 cakes creamed cheese | $\frac{1}{4}$ cup chopped pecans |
| $\frac{1}{4}$ can pimento | $\frac{1}{2}$ cup boiled salad dressing |

Mix altogether and add $\frac{1}{2}$ cup whipped cream, 1 pinch of salt, and pack in baking powder can to freeze. This serves 10 people.

—*Mrs. R. E. McConaughy.*

CELERY WITH CHEESE

Wash tender celery hearts, place in cold water to crisp, mash fresh cream cheese, add chopped nuts and olives to taste. Spread mixture on the grooves of celery and serve with toasted crackers. Roquefort cheese may be used in place of creamed cheese, working it creamy with a little butter.

—*Mrs. D. P. Rohlfing.*

FROZEN CHEESE SALAD

- | | |
|--------------------------------|-----------------------------------|
| 3 small cream cheeses | 1 white of egg |
| $\frac{1}{4}$ cup chopped nuts | $\frac{1}{4}$ cup cream (whipped) |
| 1 green pepper | 1 tablespoon oil |
| 2 pimentos | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup mayonnaise | Speck of cayenne |

Cream the cheese; add nuts, peppers, pimentos, cut fine. Add seasonings, turn into tightly covered mould, pack in equal parts of ice and salt, and let stand 3 hours. Serve turned from mould onto lettuce leaves, garnished with dressing.

—*Mrs. Theodore W. Whiteley.*

SWEET SALAD

- | | |
|------------------------|--------------------|
| 6 bananas | 1 box marshmallows |
| 1 can sliced pineapple | 1 cup nut meats |

Serve with dressing as follows: Cook together 2 eggs well beaten, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup pineapple juice, juice of 1 lemon, juice of $\frac{1}{2}$ orange, until creamy. When cool beat in 1 cup of cream and serve over fruit.

—*Mrs. Wilma Bradley.*

GOLDEN SALAD

- | | |
|----------------------------------|---------------------|
| 1 cup canned pineapple,
diced | 1 cup diced oranges |
| $1\frac{1}{2}$ cup chopped nuts | 1 cup dates, diced |

Mix altogether and add the following dressing before serving: Take $\frac{1}{4}$ cup pineapple juice, $\frac{1}{4}$ cup lemon juice, 2 eggs, well beaten, $\frac{1}{3}$ cup of sugar, 2 teaspoons corn starch. Beat the eggs well, add pineapple and lemon juice, sugar and salt. Beat together and cook in double boiler for about 2 minutes. Then add corn starch which has been dissolved in a little water. When cold, serve with other ingredients.

—*Mrs. J. L. Franken.*

ALLIGATOR PEAR SALAD

Peel an alligator pear, cut into small pieces and put into bowl. Grate 1 teaspoon of orange rind, adding 4 teaspoons of orange juice. Beat into this 3 tablespoons of good French dressing. Pour over pear, mixing thoroughly, let stand 2 hours or more, then serve on crisp lettuce. —*Mrs. Milton E. Lipman.*

CREAM CHEESE SALAD

- | | |
|---|------------------------------|
| 1 heaping tablespoon Knox's gelatine, covered with cold water | 1 cup grated American cheese |
| 1 pint of cream, whipped very stiff | ½ cup chopped pecan nuts |
| | Dash of tobasco sauce |
| | ½ teaspoon salt |
| | 1½ tablespoons sherry wine |

Pour just enough boiling water over gelatine to cover. Add the cream and mix all thoroughly. Pour into cold moulds and let stand 12 to 16 hours before serving. Mayonnaise dressing may be served with it.

—Mrs. J. L. Franken.

FRUIT SALAD

- | | |
|------------------------------|--------------------|
| 1 can sliced pineapple | 1 box marshmallows |
| 1 one can Royal Ann cherries | 2 bananas |

Dice all of the ingredients and combine with the following dressing: Beat 2 eggs, add one cup pineapple juice and juice of 2 oranges, juice of 1 lemon, 1 cup of sugar and 2 tablespoons flour, and cook until thick.

—Mrs. Geo. W. Cooper.

FROZEN FRUIT SALAD

- | | |
|-----------------------|--------------------------|
| 1 orange | ½ can each of pineapple, |
| 1 slice of grapefruit | white cherries, pears, |
| | peaches |

Cut all in sizes of half a cherry. Drain well and mix with the juice of 1 lemon, ½ cup of mayonnaise, and ½ pint whipped cream. Pour into mould and pack 4 hours in ice. Serve on lettuce with oil mayonnaise and whipped cream.

Mayonnaise for fruit salad: 1 heaping tablespoon flour, 1 heaping tablespoon sugar, 1 teaspoon salt, ½ teaspoon mustard, dash of red pepper, 1 tablespoon butter, yolks of 2 eggs, beaten well, 1/3 cup of vinegar, 2/3 cup of milk. Melt butter in double boiler, add slowly the beaten yolks, add dry ingredients, the vinegar and milk last. Cook very slowly over fire and stir.

—Mrs. Glen Miller.

STRAWBERRY SALAD

Arrange nice ripe strawberries on crisp lettuce leaves, wreath fashion. Fill the center with shredded pineapple and top with shredded cocoanut, serve with preferred dressing. Blackberries may be used instead of strawberries.

—*Mrs. Frank Pingree.*

FRUIT SALAD

Take equal parts of bananas, pineapple, marshmallows cut into small pieces, cherries stuffed with pecan nuts. Serve on lettuce leaves with fruit salad dressing. Garnish with whipped cream.

—*Mrs. Frank Pingree.*

FRUIT SALAD

1 ring of pineapple placed on lettuce leaf, and fill center with pimento cheese. Serve with mayonnaise.

—*Estelle Trunkey.*

JELLIED GRAPEFRUIT SALAD

$\frac{1}{3}$ cup sugar

$\frac{1}{3}$ cup water

Put over fire, bring to boiling point and boil 3 minutes. Add $\frac{1}{2}$ tablespoon granulated gelatine that has been soaked in 2 tablespoons cold water 10 minutes. Add $\frac{1}{2}$ cup grapefruit juice, 1 tablespoon lemon juice, pinch of salt. Strain and chill. Add 1 cup grapefruit sections, cut, mould. Cut and serve with French oil or boiled dressing on lettuce leaves.

—*Mrs. J. Violet Simms.*

PEAR AND ARTICHOKE SALAD

Arrange crisp lettuce leaves on individual plates. Place $\frac{1}{2}$ of pear, fresh or canned, in center. Cut hearts of artichokes into slices, add to pear. Decorate with strips of pimento and pour over French dressing made with lemon juice. Serve very cold.

—*Mrs. H. F. Dicke.*

SALAD DRESSING

- | | |
|---|------------------------------------|
| 1 bunch parsley | $\frac{3}{4}$ cup vinegar |
| 1 small onion | 8 small green peppers
(bottled) |
| $\frac{1}{2}$ teaspoon pulverized sugar | 5 small red peppers
(bottled) |
| 1 teaspoon salt | |
| 1 cup oil | |

Chop parsley and onions fine, add other ingredients, put in jar, shake 5 minutes. Let stand 4 or 5 hours and take out peppers. Put in fruit jar.

—*Mrs. Walter G. Tuttle.*

SALAD DRESSING

- | | |
|-----------------------------------|-------------------------------|
| 1 cup vinegar | 1 clove garlic, cut fine |
| 3 tablespoons tomato catsup | $1\frac{1}{2}$ cups olive oil |
| 1 tablespoon Worcestershire sauce | |

Mix well and let stand 24 hours. Always shake before using. A splendid dressing for plain lettuce salad.

—*Mrs. Grant Swan.*

UNCOOKED SALAD DRESSING

Beat 2 eggs slightly; add 1 teaspoon salt, 1 of mustard, 3 of sugar, dash of pepper. Thin with 2 tablespoons lemon juice and 1 of vinegar. Beat well; add oil until proper consistency, beating continuously.

—*Mrs. A. H. Parsons.*

CHIFFONADE DRESSING

Mix 2 tablespoons minced parsley, 2 hard-boiled eggs, chopped fine, little salt, 4 tablespoons olive oil and juice of 1 lemon. Mix well and stand on ice until thoroughly chilled. Serve with lettuce or cabbage.

—*Mrs. Frank Pingree.*

SOUR CREAM DRESSING

- | | |
|-----------------------------|------------------|
| 1 cup thick sour cream | 1 teaspoon sugar |
| 5 teaspoons lemon juice | Dash cayenne |
| $\frac{1}{2}$ teaspoon salt | |

Whip cream very stiff, adding lemon juice a little at a time. Then the sugar, salt and cayenne. Serve on hearts of lettuce, pears or peaches.

—*Mrs. Frank M. Gray.*

HEAVENLY HASH SALAD

- | | |
|-----------------------------|-----------------------------------|
| $\frac{1}{2}$ dozen bananas | 1 heaping tablespoon corn starch |
| 1 large can pineapple | $\frac{1}{2}$ pint whipping cream |
| $\frac{1}{2}$ cup sugar | Juice of $\frac{1}{2}$ lemon |
| Small package marshmallows | |

Take pineapple and lemon juice, add sugar and heat to boiling point. Add corn starch dissolved in a little water and let boil. When chilled add well whipped cream. When ready to serve, dice pineapple, bananas and marshmallows and mix with dressing. Serve on lettuce leaves.

—*Mrs. G. F. Olson.*

PRUNE SALAD OR RELISH

Soak $\frac{1}{2}$ pound prunes in boiling water 10 minutes. Drain on a cloth. Stone and fill centers with the following: $\frac{1}{2}$ cup cottage cheese, or cream cheese, 1 sweet pepper or pimento, chopped fine, 1 tablespoon peanut butter. Mix well together, serve on lettuce leaf cold, with mayonnaise.

—*Mrs. A. J. Vorse.*

DATE SALAD

Remove pits from nice large dates and fill with Neufchatel cheese or seasoned cottage cheese and add chopped nuts and pimentos. Serve on crisp lettuce with mayonnaise dressing.

Mrs. Milton E. Lipman.

CLUB SALAD

- | | |
|-----------------------|---------------------------|
| 1 grapefruit | 1 cup celery |
| 1 orange | 12 marshmallows, cut fine |
| 1 small can pineapple | 1 cup white grapes |

Cut all in uniform pieces and serve with French dressing made as follows: $\frac{1}{4}$ cup olive oil, juice of 1 lemon, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika. Add to fruit, let stand 1 hour, drain. Serve on lettuce.

—*Mrs. F. L. Parker.*

FRENCH FRUIT DRESSING

- | | |
|---------------------------------------|--|
| $\frac{1}{3}$ cup salad oil | $\frac{1}{2}$ tablespoon melted currant jelly or honey |
| $1\frac{1}{2}$ tablespoon lemon juice | Few grains paprika |
| $\frac{1}{8}$ tablespoon salt | |

First combine ingredients, then beat well, and serve with any fruit salad.

—Mrs. Jeanette A. Hyde.

DIANA SALAD DRESSING

- | | |
|----------------------------------|------------------------------|
| 2 tablespoons currant jelly | 4 tablespoons mayonnaise |
| Pinch of salt or paprika | 4 tablespoons whipping cream |
| 2 tablespoons vinegar (Tarragon) | |

Dilute vinegar, add mayonnaise, jelly, seasoning, and whipping cream.

—Mrs. C. P. Castle.

SALAD DRESSING

- | | |
|------------------------------|-------------------------|
| 1 small mild onion and juice | 3 tablespoons olive oil |
| 1 teaspoon sugar | 2 tablespoons vinegar |
| 1 dash paprika | Pinch of salt |
| 1 tablespoon catsup | |

Mix altogether and serve cold.

—Mrs. J. A. Slaughter.

EXCELLENT BOILED DRESSING

Mix 3 yolks, 1 teaspoon salt, 1 teaspoon mustard, paprika, 2 tablespoons vinegar, 1 teaspoon sugar and $1\frac{1}{2}$ (cups) Mazola oil in bowl. Cook $\frac{1}{4}$ cup flour in 1 tablespoon butter, add 1 cup water, cook 10 minutes in double boiler, add this to above mixture and beat with egg beater until thick. Add $\frac{1}{2}$ lemon juice, when cold, and 1 cup whipped cream.

—Mrs. F. J. Fabian.

WHIPPED CREAM DRESSING

1 pint cream, whipped very stiff. Add juice of 1 lemon, a little salt, or celery salt, and a grated onion may be added. For variety 1 tablespoon chopped green peppers, minced parsley, raisins or ripe olives may be used.

—Mrs. Frank Pingree.

THOUSAND ISLAND DRESSING

6 hard boiled eggs 1 pint mayonnaise dressing
4 tablespoons chopped chives 1 small bottle chili sauce

Chop eggs and chives and add other ingredients. This makes quite an amount, so half recipe is plenty for small family.

—*Mrs. R. E. McConaughy.*

THOUSAND ISLAND DRESSING

2 cups oil ½ cup vinegar
Yolks of 3 eggs

Make into well blended mayonnaise and stir in slowly ½ pint chili sauce; then chop very fine one small onion, 3 hard-boiled eggs, ½ green pepper, and add mayonnaise. Season with paprika and salt. Makes one pint.

Mrs. J. J. Porter.

ONE MINUTE SALAD DRESSING

Beat thoroughly 1 egg, add a little oil each time at first, until it is spotted. Then add it more generously until you have whipped in 1½ or 2 cups of oil. Add juice of 1 lemon or tablespoon of vinegar, ½ teaspoon salt, and ¼ teaspoon dry mustard. Will keep without separating for a long time.

—*Mrs. J. A. Slaughter.*

MAYONNAISE

1 egg 2½ cups oil
½ teaspoon salt 1 small can Sego cream
½ teaspoon mustard Juice of 1 lemon
¼ teaspoon paprika

Mix dry ingredients to egg, then gradually add first cup of oil, then lemon juice, then remainder of oil and sego cream.

—*Mrs. C. R. Higson.*

FRUIT SALAD DRESSING

1 egg, well beaten ½ cup pineapple juice
½ cup sugar Juice of 1 lemon

Let come to boil, cool, then thin with whipped cream.

—*Miss Vernon.*

EGGLESS MAYONNAISE WITH CONDENSED MILK

$\frac{1}{4}$ teaspoon mustard	4 tablespoons lemon juice or Tarragon vinegar
$\frac{1}{2}$ teaspoon sugar	$\frac{3}{4}$ cup salad oil
$\frac{1}{8}$ teaspoon salt	
$\frac{1}{3}$ teaspoon paprika	

Mix dry ingredients with lemon juice or vinegar. Add oil to condensed milk in small quantities, whipping steadily until it emulsifies. Add other ingredients. Put in cool place until ready for serving.

—*Mrs. Jeanette A. Hyde.*

MAGIC MAYONNAISE

Yolks of 2 eggs	2 tablespoons lemon juice
1 teaspoon salt	1 tablespoon vinegar
$\frac{1}{2}$ teaspoon sugar	$\frac{1}{2}$ teaspoon Worcestershire sauce
1 teaspoon mustard	1 cup olive oil, or other oil
Dash of cayenne	

Mix all ingredients in bowl, then blend 3 level tablespoons of flour with 1 cup cold water and cook thoroughly. Add to above mixture and beat well with egg beater. When chilled and ready to serve, add whipped cream.

—*Mrs. H. E. Godwin.*

BOILED SALAD DRESSING

1 egg	$\frac{1}{2}$ teaspoon mustard and salt
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup each of lemon juice and water
1 tablespoon flour	

Beat egg, add sugar, flour, seasoning, and liquid. Boil until thick, stirring constantly. When cool, add 1 cup whipped cream.

—*Mrs. Frank Pingree.*

BOILED SALAD DRESSING

Juice of 1 lemon	1 teaspoon butter
Juice of 1 grapefruit	2 eggs, beaten
1 cup sugar	1 tablespoon flour

Beat altogether and cook in double boiler until clear, chill and add $\frac{1}{2}$ pint whipped cream.

—*Miss Edna C. Cohn.*

BOILED SALAD DRESSING

- | | |
|--|--|
| 4 eggs | 1 tablespoon flour dissolved
in $\frac{1}{4}$ cup cold water |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup vinegar, diluted in $\frac{1}{2}$
cup water |
| Pinch of cayenne | 1 heaping tablespoon butter |
| $\frac{1}{2}$ cup sugar | |
| 1 teaspoon mustard, dis-
solved in $\frac{1}{4}$ cup cold water | |

Whip eggs very creamy, add seasoning, and sugar gradually. Also flour and vinegar, and butter. Cook in double boiler until thick. Pour in jar and keep closely covered. When ready to serve add equal parts whipped cream. For potato salad use more sugar, and less salt and vinegar.

—*Mrs. Warren Benjamin.*

PINEAPPLE DRESSING

- | | |
|----------------------|---------------------------------|
| 1 egg | 1 large teaspoon flour |
| 1 teaspoon salt | $\frac{1}{2}$ cup cider vinegar |
| 2 tablespoons butter | $\frac{1}{2}$ cup water |
| 2 tablespoons sugar | |

Mix dry ingredients, add beaten egg, add vinegar, water and melted butter. Boil until thick, stirring constantly. When cool add equal amounts of grated pineapple. Serve on fruit salad.

—*Mrs. W. G. Neely.*

SWEET DRESSING

- | | |
|------------------|---------------------|
| 2 whole eggs | 3 tablespoons water |
| 2 lemons (juice) | 4 tablespoons sugar |

Boil until thick, stirring all the time. Add $\frac{1}{2}$ pint whipped cream before serving.

—*Mrs. Sylvan Simon.*

GOLDEN DRESSING

- | | |
|-----------------------------------|-------------------------------|
| $\frac{3}{4}$ cup pineapple juice | 2 eggs |
| $\frac{3}{4}$ cup orange juice | $\frac{1}{2}$ cup sugar |
| $\frac{1}{4}$ cup lemon juice | $\frac{1}{2}$ cup heavy cream |

Heat the fruit and juices in double-boiler. Beat the eggs light, gradually adding sugar. Combine with the fruit juices and cook like a custard until the spoon is coated. Remove to a dish of cold water. Beat until cold. Fold in cream, whipped stiff, just before serving.

—*Mrs. W. E. Howard.*



Pies Mincemeat and Pastry

LEMON PIE

6 eggs
Juice and grated rind
of 1 lemon

$\frac{1}{4}$ cup cold water
9 tablespoons sugar

Beat 6 yolks slightly, add juice and rind of lemon and five tablespoons of sugar, cook until very thick in double boiler. Beat 5 whites very stiff, add pinch of salt, add 4 tablespoons of sugar. Remove hot custard from stove and rapidly beat in $\frac{1}{2}$ the whites. Use remainder for meringue. Cook puff paste on inverted pie tins. Makes 1 large or 8 individual pies.

—Mrs. C. M. Benedict.

LEMON MERINGUE PIE

1 cup sugar
Juice and grated rind
of 2 lemons
Yolks of 6 eggs

1 tablespoon flour
Pinch of salt

In separating eggs, place whites of 4 in bowl for meringue and 2 in another for filling. Cook in double boiler until thick and creamy. Then add the stiffly beaten whites of 2 eggs and stir in well. When cold, put into baked pie shell and put meringue on top. Makes a large pie.

—Mrs. Hugo W. Druehl.

CUSTARD LEMON PIE

1 cup sugar
2 tablespoons flour
Yolks of 2 eggs
1 tablespoon butter

Juice and grated rind of
1 lemon
1 cup milk

Beat whites of eggs stiff and stir in last. Add pinch of salt. Bake in 1 crust in medium hot oven.

—Mrs. E. C. Horn.

LEMON PINEAPPLE PIE

$\frac{1}{2}$ cup sugar
Juice of 2 lemons
Butter size walnut, cut
in small pieces

2 tablespoons corn starch
Yolks 4 eggs
6 or 8 slices of pineapple

To pineapple add enough water to make 3 cups. Cook until thick enough. Use whites of eggs for meringue. Bake crust first. Put cooled filling in. Cover with meringue, place in oven until brown.

—Miss Vernon.

DAFFODIL PIE

Separate 4 eggs, add $\frac{1}{2}$ cup sugar to the beaten yolks and add juice and rinds of 2 lemons and 2 tablespoons of water. Cook in double boiler until thick. Beat whites of eggs stiff, add $\frac{1}{2}$ cup sugar and fold lightly into the yolks mixture. Put into a baked pie shell and cook in moderate oven till set and slightly brown.

—Erminie Walker Needham.

LEMON PIE

$\frac{1}{4}$ cup corn starch
1 cup sugar
 $1\frac{3}{4}$ cup water

2 eggs
 $1\frac{1}{2}$ tablespoons butter
Juice and rind of 1 lemon

Mix sugar and corn starch thoroughly. Add water slowly and boil until clear. Add butter and yolks of eggs beaten lightly and lemon. When the mixture is cool, place in baked crust. Beat whites of eggs stiff, add 4 tablespoons powdered sugar, spread on top, and bake until a delicate brown.

—Mrs. H. A. Schweikhart.

LEMON PIE

Yolks 4 eggs	3 tablespoons lemon juice
1 cup sugar	Grated rind of 1 lemon

Cook altogether in double boiler until smooth. Beat 4 whites stiff, add 1 cup sugar, use half the whites added to custard mixture, and other half for meringue.

—Mrs. P. Gibbons.

LEMON PIE

Grate rind of lemon, yolks of 2 eggs well beaten, add $\frac{3}{4}$ cup of sugar, 3 heaping tablespoons of flour. Beat well. Add $1\frac{1}{2}$ cups of water and juice of lemon. Steam in double boiler until thick. When cool pour in baked crust and put meringue on top. If filling is too stiff, stir in a little water.

—Mrs. G. W. Lambourne.

ORANGE PIE

3 eggs	1 teaspoon lemon juice
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ grated rind of orange
2 tablespoons water	Juice of 2 oranges

Mix, turn in pie crust and bake. When cool cover with whipped cream.

—Shay's Cafeteria.

LEMON PIE

$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup boiling water
2 egg yolks	3 tablespoons lemon juice
3 tablespoons corn starch	Grated rind of 1 lemon
1 teaspoon butter	

Mix corn starch and sugar, add boiling water, stirring constantly. Cook 2 minutes, add butter, egg yolks and rind and juice of lemon. Line plate with paste. Turn in mixture which has been cooled, and bake until pastry is well browned. Cook slightly and cover with meringue; return to oven and bake meringue.

MERINGUE:

Whites of 2 eggs	2 tablespoons powdered sugar
$\frac{1}{2}$ tablespoon lemon juice	

Beat whites until stiff, add sugar gradually and continue beating, add flavoring.

—Mrs. D. R. Coombs.

CREAM PUFFS

1 cup boiling water
1 cup flour

$\frac{1}{2}$ cup butter
4 eggs

Stir butter into water; add flour and stir until mixture leaves the pan, add eggs 1 at a time while mixture is hot, stir well. Bake in hot oven 20 minutes. Fill with whipped cream and sprinkle with powdered sugar.

Maple Sauce: 2 cups brown sugar, $\frac{1}{2}$ cup cream, 1 teaspoon vanilla; lump of butter size walnut. Boil six minutes.

—Mrs. Sylvan Simon.

RHUBARB PIE

Cut up in small pieces two large cups rhubarb, beat one egg well with 1 cup granulated sugar and 1 teaspoon flour; mix altogether and put in pie crust, cover with an upper crust and bake in a moderate oven.

—Mrs. D. P. Rohlfing.

ENGLISH APPLE PIE

1 cup brown sugar
 $\frac{1}{2}$ cup butter

1 cup flour

Cream ingredients, fill baking dish with sliced apples, sprinkle with scant $\frac{1}{2}$ cup granulated sugar and pour on $\frac{1}{2}$ cup water. Cover the top with sugar mixture and bake.

—Mrs. D. P. Rohlfing.

BUTTERSCOTCH PIE

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar

$\frac{1}{3}$ cup butter

Cook ingredients together in double boiler; add yolks of 2 eggs, $1\frac{1}{4}$ tablespoons corn starch, 1 pint milk. Cook all together in double boiler; add a little vanilla, put in baked crust after cooling. Add meringue of eggs on top, and brown slightly.

—Mrs. Geo. W. Putnam.

CHEESE STRAWS

- | | |
|------------------------------|-------------------------|
| 2 cups grated cheese | Pinch of baking powder |
| 1 cup flour | Butter and lard, mixed, |
| Salt | the size of an egg |
| Cayenne and paprika to taste | |

Mix all through flour and moisten with water, same as for pie crust. Cut in strips and bake. Serve with salad or soup.

—*Gail Swan.*

MINCE MEAT

- | | |
|----------------------|-------------------|
| 1 lb. suet | 2 lbs. currants |
| 2 lbs. raisins | 1 lb. citron |
| 1 peck apples | 3 lbs. sugar |
| 3 teaspoons cinnamon | 1 teaspoon cloves |
| 1 nutmeg | 1 quart cider |

Put in jars and seal; do not cook.

—*Mrs. G. F. Olson.*

MINCE MEAT

- | | |
|-----------------------------|------------------------------|
| 4 lbs. lean beef | 1 peck apples |
| 2 packages seedless raisins | 2 packages seeded raisins |
| $\frac{3}{4}$ lb. citron | $\frac{1}{4}$ lb. lemon peel |
| 1 tablespoon ground cloves | 2 tablespoons cinnamon |
| 1 tablespoon allspice | 1 tablespoon salt |
| 1 teaspoon nutmeg | 3 lbs. brown sugar |
| 1 quart sherry | 1 pint peach brandy |

—*Mrs. C. M. Benedict.*

MINCE MEAT

- | | |
|---|--|
| 2 beef tongues, boiled
(or 4 lbs. beef) | 1 pint water in which peel
of 2 lemons has been
boiled 5 minutes |
| 5 lbs. apples | 1 glass tart jelly |
| 2 lbs. currants | 2 lbs. beef suet, chopped |
| $\frac{1}{2}$ lb. lemon peel | 3 lbs. raisins |
| 3 lbs. sugar | $\frac{1}{2}$ lb. orange peel |
| $\frac{1}{2}$ teaspoon each mace,
cloves, allspice | 1 teaspoon each of cin-
namon, ginger, nutmeg |
| Juice of 2 lemons | 1 teaspoon salt |

Chop the meat, suet, apples and raisins fine, cut the peel into small pieces, mix the spices with dry ingredients, add the rest. Cook until heated through and bottle.

—*Mrs. M. P. Hull.*

MINCE MEAT

- | | |
|--|----------------------------------|
| 2 lbs. lean beef, well cooked
and put through grinder | 1 tablespoon salt |
| 1 lb. chopped suet | 5 lbs. chopped apples |
| 4 lbs. seedless raisins | 2 lbs. currants |
| 2¼ lbs. brown sugar | 4 tablespoons ground
cinnamon |
| 4 tablespoons mace | 2 tablespoons nutmeg |
| 1 tablespoon cloves | 2 tablespoons allspice |

Mix thoroughly and moisten with meat juice or any fruit juice on hand. Add juice of ½ lemon to each pie as made up.

—Mrs. F. G. Curtis.

MINCE MEAT

- | | |
|---|------------------------|
| 3 lbs. raisins | 2 nutmegs, grated |
| 1 lb. chopped beef suet | 1 teaspoon salt |
| 2½ lbs. sugar | 1 lb. currants |
| ½ lb. citron | 1 lb. meat |
| Equal quantity of apples,
chopped fine | ½ lb. lemon peel |
| Juice of 5 lemons | 1 pint of wine |
| ⅔ pint whisky | 1 glass apple jelly |
| | 2 tablespoons cinnamon |

Mix well together and cook.

—Mrs. R. W. Daynes.

MINCE MEAT (WITHOUT MEAT)

- | | |
|--|----------------------|
| 8 lbs. apples | ½ tablespoon salt |
| 2 lbs. currants | 2 lbs. raisins |
| 5 lbs. sugar | 1 lb. citron |
| 1 tablespoon cloves, cinna-
mon, nutmeg, allspice | 1½ lbs. suet |
| | 2 quarts apple cider |

Juices of preserved fruits may be used in place of the cider, cut apples fine and mix with chopped citron. Cook until apples are soft.

—Mrs. Orson Howard.

RAISIN PIE

- | | |
|--------------------|----------------------|
| 1 cup raisins | 1 scant cup sugar |
| 1½ cups cold water | 1 large piece butter |
| Pinch salt | 1 teaspoon vanilla |

After boiling 2 minutes, add salt, cook until rich and syrupy; add vanilla just before putting in crust. Put 1 tablespoon flour in bottom of crust, mix carefully when mixture is poured in.

—Mrs. H. N. Mayo.

BANANA PIE

Slice 3 bananas, add a little sugar and place in baked crust
Yolks 3 eggs

$\frac{1}{2}$ cup sugar
1 tablespoon corn starch
White of 1 egg
1 cup milk

Cook in double boiler until thick. Pour over bananas, then slightly cool. Whip remaining whites of 2 eggs stiff. Add 3 tablespoons powdered sugar, spread on filling, brown in oven.

—Mrs. Glen Miller.

CHESS PIE FILLING

Cream $\frac{1}{3}$ cup of butter
Yolks of 4 eggs
2 tablespoons cream

1 cup sugar
Whites of 2 eggs

Thicken in double boiler and fill pie crust.
MERINGUE: Whites of 2 eggs, $\frac{1}{4}$ cup sugar. Put on top and brown in oven.

—Mrs. Albert Shankey.

LEMON PIE FILLING

Beat yolks of 2 eggs until stiff; add $\frac{3}{4}$ cups sugar, pinch of salt, 1 cup milk, 1 tablespoon flour. Cook in double boiler until stiff, take from stove, add lemon juice to taste. Fill pastry shell, cover with meringue of whites of well beaten eggs, 2 tablespoons sugar.

—Mrs. F. Leaver Stauffer.

PIE CRUST

3 cups flour
3 rounded teaspoons sugar

1 rounded teaspoon salt
 $\frac{3}{4}$ pound lard

Mix dry ingredients, work in lard, adding enough cold water to make thoroughly soft dough. This will make 3 pies with top and bottom crust. Put cream on top crust before baking; bake quickly and do not put pies where it is very cold. Let pies cool where air can get at bottom. In making fruit pies, put sugar on bottom crust, this will melt gradually and allow the crust to cook before the juice soaks in. Do not put the crust dough in ice box, but keep covered in kitchen.

—Mrs. Geo. D. Keyser.

GREEN TOMATO MINCE MEAT

1 peck green tomatoes, chop and cover with cold water. After scalding for $\frac{1}{2}$ hour at a time, and drain 3 times, add 4 pounds brown sugar, 1 pound chopped citron, 1 pound raisins, 1 pound currants, 2 cups chopped suet, 1 teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 cup good vinegar. Cook until tender and seal in jars.

—Mrs. P. Gibbons.

LEMON FILLING

$\frac{1}{2}$ cup sugar	1 level teaspoon corn starch
$\frac{3}{4}$ tablespoon butter	1 lemon, grated
1 egg, without beating	

Cream sugar and butter, add lemon and egg, corn starch and enough powdered sugar to make the right consistency, about $\frac{3}{4}$ cups.

—Mrs. John W. Thompson.

PIE CRUST

2 cups flour	Salt
1 cup lard, level	$\frac{1}{4}$ lb. butter

Mix flour, lard and salt. Add enough ice water to mix. Work $\frac{1}{4}$ lb. butter soft. Roll out half the dough for top crust, spread with butter, fold up and roll out. Repeat until butter is used up.

—Miss Jennie Schon.

PINEAPPLE PIE FILLING

1 can pineapple, cut in pieces	1 cup sugar
Juice of 1 lemon	pinch of salt
3 rounding tablespoons corn starch	1 egg
	Small piece of butter

Put juice of lemon and pineapple in double boiler. Add enough water to make 1 pint liquid. Add butter and beaten egg. Mix sugar, cornstarch, salt and add to liquid. Stir slowly until it thickens, just before removing from fire, add pieces of pineapple, let mixture cool and add to baked crust, cover with whipped cream.

—Mrs. L. R. Martineau, Jr.



Puddings and Sauces

PLUM PUDDING

- | | |
|----------------------------|--------------------------------------|
| 1½ cups suet, chopped fine | 1 cup citron and candied orange peel |
| 2 cups raisins | 1 cup sugar |
| 2 cups currants | 3 cups soft bread crumbs |

Mix above ingredients and add 4 eggs, one at a time, ½ cup milk, ¼ cup brandy, ½ teaspoon each allspice, nutmeg, 1 teaspoon cinnamon, ¼ teaspoon cloves, grated rind of 1 lemon. Steam 7 or 8 hours. Serve with hard sauce.

—Mrs. J. Fred Odell.

PLUM PUDDING

- | | |
|---|-----------------------------|
| 2 cups bread crumbs | ½ cup candied cherries |
| ½ cup sugar | ½ cup chopped nuts |
| 1 cup grated carrots | 1 egg |
| ½ cup raisins | 1 apple, chopped fine |
| ½ cup currants | Juice of ½ lemon |
| ¼ pound chopped citron | Juice of ½ orange |
| 1 slice candied pineapple | 2 tablespoons melted butter |
| 1 teaspoon each of cloves, cinnamon, nutmeg, salt | |

Mix, steam 4 hours.

—Mrs. Ira D. Wines.

PLUM PUDDING

- | | |
|--------------------|---------------------------|
| 2 cups ground suet | 1½ cups grated carrots |
| 2 cups flour | 1 pound raisins |
| 1 cup bread crumbs | 1 cup candied peel |
| 2 eggs | 1 cup milk |
| ¼ cup molasses | 2 teaspoons baking powder |
| ¾ cup brown sugar | 1½ teaspoons cinnamon |
| 1 teaspoon soda | Brandy and nuts |
| ½ teaspoon cloves | |

Mix altogether and cook in double boiler.

—*Mrs. Chas. R. Mabey.*

VEGETABLE PLUM PUDDING

- | | |
|-----------------------|-------------------------------|
| 1 cup grated carrots | Spices to taste—mace, |
| 1 cup grated potatoes | nutmeg, cinnamon, all- |
| 1 cup sugar | spice and cloves |
| 1 cup flour | 2 cups seedless raisins |
| | 1 level teaspoon soda (scald) |

Steam 3 hours in cans $\frac{3}{4}$ full; water must be boiling.

—*Mrs. Karl D. Hardy.*

OLD ENGLISH PLUM PUDDING

- | | |
|--------------------------------------|---------------------------------------|
| 6 eggs | ½ teaspoon cloves |
| 2 pounds raisins | ½ teaspoon allspice |
| 1 pound suet | ½ teaspoon nutmeg |
| ½ pound citron | ½ teaspoon soda |
| ½ pound orange peel or
lemon peel | 2 teaspoons baking powder |
| ½ pound dates | 1 cup molasses |
| ½ pound figs | 1 quart sweet milk |
| 1 pound walnuts | 1 quart bread crumbs,
not too fine |
| 1 pound brown sugar | Enough flour to make
stiff batter |
| ½ teaspoon salt | |
| 1 teaspoon cinnamon | |

Beat eggs well, add bread crumbs which have been soaked in milk; add suet chopped fine, molasses, brown sugar, soda, baking powder and flour together. Mix well and add lastly all fruits and nuts, which have been floured and seasoned. Fill cans $\frac{2}{3}$ full of mixture, cover with cloth and lid; boil $3\frac{1}{2}$ hours in kettle of boiling water.

—*Mrs. T. W. Naylor.*

PLUM PUDDING

½ pound chopped suet	1 tablespoon nutmeg
1 cup currants	1 teaspoon salt
1 cup raisins, seeded	1 cup bread crumbs
1 cup sugar	1 cup flour
2 tablespoons chopped citron	1 teaspoon baking powder
1 tablespoon cinnamon	4 well beaten eggs

Add sufficient milk to form a stiff batter. Fill well buttered moulds about $\frac{3}{4}$ full and steam 4 hours, or put into well buttered mould, tie cloth over the top, drop into boiling water and boil constantly 4 hours.

—Mrs. W. E. Ware.

PLUM PUDDING

1 pound raisins	½ tablespoon cloves
1 pound currants	½ tablespoon allspice
1 cup citron, cut fine	1 teaspoon nutmeg
1 tablespoon cinnamon	1 pound brown sugar
1 tablespoon mace	1 pound stale bread crumbs
1 pint milk	1 pound chopped suet
Yolks 9 eggs, well beaten	1 cup brandy

Mix all, adding enough flour to make stiff batter; add whites of 9 eggs; boil from 6 to 8 hours the day of making. Boil from 4 to 6 hours the day of using.

—Mrs. R. W. Daynes.

CARROT PUDDING

1 cup grated potato	1 teaspoon soda
1 cup grated carrot	½ teaspoon salt
1 cup sugar	½ teaspoon nutmeg
1 cup raisins	1 teaspoon cinnamon
1 cup flour	Pinch of mace

Beat soda into potatoes, add carrots, fruit and flour and spices; steam 4 hours. Serve with lemon sauce. LEMON SAUCE: ½ cup sugar, 1 cup boiling water, 2 tablespoons butter, 1½ tablespoons lemon juice, 1 tablespoon cornstarch, pinch of nutmeg and salt. Mix sugar and cornstarch, add water, stirring constantly. Boil 5 minutes, remove from fire, add lemon juice, butter and nutmeg.

—Mrs. Miles E. Miller.

GENUINE PLUM PUDDING

- | | |
|--------------------|--|
| 1 cup raisins | 1/2 teaspoon baking powder |
| 1 cup currants | 1 teaspoon each of cloves,
cinnamon, mace, allspice |
| 1 cup chopped suet | 1 1/2 teaspoon nutmeg |
| 1 cup bread crumbs | 1/2 glass cider |
| 1 cup sugar | 4 eggs, beaten stiff |
| 1 tablespoon flour | |

Mix altogether, put in steamer and steam for 4 or 5 hours.

—*Mrs. F. M. Gray.*

STEAM PUDDING

- | | |
|----------------------|---------------------------------------|
| 4 pounds raisins | 1 cup light bread |
| 1 cup ground carrot | soaked in 2 cups milk |
| 2 pounds ground suet | 6 eggs |
| 2 1/2 cups sugar | Butter size of walnut |
| 1 teaspoon nutmeg | 1/4 teaspoon each of salt and
soda |
| 1 teaspoon cinnamon | |
| 1/2 teaspoon ginger | |

Thicken with flour, at least 1 pound; keep can covered tight and boil 5 hours.

—*Mrs. H. F. Dicke.*

CARROT PUDDING

- | | |
|----------------------------|---|
| 1 cup grated carrots (raw) | 2 cups flour (scant) |
| 1 cup grated raw potato | 1 teaspoon allspice |
| 1 cup brown sugar | 1/2 teaspoon nutmeg |
| 1 cup chopped suet | 1/2 teaspoon salt |
| 1 cup raisins | 1/2 teaspoon soda, dissolved
in 2 tablespoons boiling
water |
| 1 cup currants | |

Mix altogether, and add soda. Steam 3 hours or more, and serve with hard sauce.

—*Mrs. Sylvan Simon.*

CARROT PUDDING

- | | |
|---------------------|---------------------|
| 1 cup grated carrot | 1/4 cup butter |
| 1 cup grated potato | 1/4 teaspoon cloves |
| 1 cup sugar | 1/2 teaspoon nutmeg |
| 1 cup flour | 1 teaspoon cinnamon |
| 1 cup raisins | 1 teaspoon soda |

Mix flour with fruit and add other ingredients. Steam 3 hours.

—*Mrs. Parley L. Gorringe.*

DATE PUDDING

1 package dates
1 cup nuts
3 eggs

3 tablespoons flour
1 teaspoon baking powder
1 cup sugar

Stone dates and cut in pieces; mix with flour and baking powder; beat eggs and add sugar; combine with mixture, add chopped nuts; put in pan and place in another pan of hot water. Cook 45 minutes in moderate oven.

—*Ethelyn Walker.*

STEAMED CHOCOLATE PUDDING

2 cups flour
 $\frac{1}{2}$ cup sugar
1 egg
1 cup milk

3 teaspoons baking powder
2 squares chocolate
Pinch salt

Mix altogether, add chocolate melted, put in buttered pan and steam 1 hour. Serve with sauce. SAUCE: 1 egg, 1 heaping tablespoon cornstarch, 1 cup sugar, $1\frac{1}{2}$ pints boiling water; butter size of egg; vanilla. Dissolve corn starch in little water and mix with well beaten egg; pour slowly into boiling water, stirring constantly; then add butter, sugar and vanilla, serve hot.

—*Mrs. G. F. Olson.*

CHOCOLATE PUDDING

2 cups flour
2 scant teaspoons baking powder
Pinch salt
1 egg

$\frac{1}{2}$ cup milk
2 squares unsweetened chocolate
 $\frac{1}{8}$ pound butter

Sift baking powder and flour; add salt; beat the eggs and sugar well, and mix with milk. Pour this gradually over the flour. Add the melted chocolate. Steam in buttered moulds $1\frac{1}{2}$ hours. Serve with sauce as follows: 2 tablespoons butter, $1\frac{1}{3}$ cups powdered sugar; pinch of salt; yolks of 2 eggs, white of 1 egg, unbeaten; teaspoon vanilla and $\frac{1}{2}$ cup whipped cream. Cream butter and sugar, add salt and eggs. When smooth add vanilla and cream.

—*Mrs. Glen Miller.*

CHOCOLATE PUDDING

- | | |
|----------------------------|-----------------------------------|
| 3 cups water or milk | 2 squares chocolate |
| 1½ cups sugar | 2 heaping tablespoons corn starch |
| Lump of butter size of egg | Vanilla |

Cook in double boiler until thick; serve hot or cold with cream (use less chocolate with milk).

—*Mrs. Orem F. Sellers.*

CHOCOLATE PUDDING

- | | |
|---------------------|---------------|
| 1 cup bread crumbs | 1 cup raisins |
| 1 square chocolate | 1 cup sugar |
| 1 pint milk | ¼ cup butter |
| 2 eggs | ½ cup walnuts |
| 1 teaspoon cinnamon | |

Heat bread crumbs, chocolate and milk and let stand 1 hour. Mix with other ingredients and steam 1 hour. Serve hot with whipped cream.

—*Mrs. Miles E. Miller.*

MAPLE DUMPLINGS

- | | |
|---------------------------|-----------------|
| 2 cups flour | ½ teaspoon salt |
| 2 tablespoons sugar | 1 egg |
| 2 teaspoons baking powder | |

Mix and sift dry ingredients, add eggs well beaten; add enough water to make right consistency to drop from spoon. Cover and let stand 10 minutes. Boil 2 cups maple syrup and 1 cup water 20 minutes in covered pan. Drop mixture from spoon into syrup. Serve hot, with whipped cream.

—*Ethelyn Walker.*

APPLE RINGS

Cook 8 medium sized tart apples in 1½ cups water till tender. Rub through strainer; to this add 2 cups sugar, ½ cup bright red cinnamon candies; cook; stir to prevent burning, until so thick that it will pull away from sides of pan. Let cool, spread on wax paper, cut in rings with doughnut cutter. Drop into granulated sugar and sprinkle with sugar.

—*Mrs. Wilma Bradley.*

APRICOT PUDDING

Melt 2 heaping tablespoons butter, 2 cups brown sugar, in baking pan; spread over this 1 large can of drained apricots. **BATTER:** 2 eggs, 1 cup granulated sugar; $\frac{1}{2}$ cup hot milk, 1 cup flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. Pour this batter over the apricots and bake 40 minutes in moderate oven. Leave in pan until cold, cut in squares and serve with whipped cream. This can be made the day before.

—Mrs. Geo. E. Fellows.

GRAHAM PUDDING

1 egg	1 teaspoon soda
$\frac{1}{2}$ cup melted butter	2 cups graham flour
1 cup sweet milk	1 cup raisins
$\frac{1}{2}$ cup molasses	1 cup nuts
2 tablespoons sugar	1 teaspoon cinnamon
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ teaspoon cloves

Mix in order written and steam 2 hours; serve with sauce as follows: Brown 1 cup granulated sugar, stirring constantly, add 2 cups boiling water, 1 cup granulated sugar, $\frac{1}{4}$ pound butter, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon lemon, $\frac{1}{2}$ cup flour for thickening. Cook slowly $\frac{1}{2}$ hour.

—Mrs. A. D. Pierson.

SPOONFUL PUDDING

1 egg	1 tablespoon milk
1 teaspoon butter	1 teaspoon baking powder
2 heaping teaspoons sugar	Pinch of salt
2 heaping tablespoons flour	Fruits, raspberries, pitted
1 heaping tablespoon corn starch	cherries or chopped
	pineapple

Mix like cake, the white and yolk of egg beaten separately, adding white last. Butter 3 large custard cups, into each put 2 generous tablespoons fruit and over this 2 of the batter. If small cups are used 6 portions can be made by using 1 tablespoon each fruit and batter. Bake or steam; serve with any preferred liquid sauce.

—Mrs. P. H. Mallinckrodt.

APRICOT ROYAL

Stone canned apricots and stuff with chopped cherries and nuts. Fasten apricots together temporarily with a tooth pick. Dip in batter and fry in hot fat. Garnish with whipped cream and mint leaves.

—*Mrs. F. M. Gray.*

DELICIOUS APPLE PUDDING

Peel and core enough apples to fill a round pudding dish; fill each with a good sized piece of butter and as much brown sugar as they will hold. Then pour into each a little juice from peach or pear pickles; nearly fill the pan with cold water and bake in slow oven until the apples are nearly clear. Let cool; when cold add layer of jelly and meringue. Bake until a delicate brown. Put on ice. Before serving add a few candied cherries to the top and serve ice-cold with whipped cream.

—*Mrs. E. B. Palmer.*

RAISIN PUFFS

2 tablespoons sugar	2 cups flour
½ cup butter	1 cup chopped raisins
2 eggs	3 teaspoons baking powder
1 cup milk	

Mix and fill custard cups half full and steam 1 hour. Serve with golden sauce. **GOLDEN SAUCE:** 1 cup sugar, 1 tablespoon cornstarch, butter size of egg, 1 tablespoon vinegar, 1 cup hot water, nutmeg to taste and yolk of 1 egg. Cook in double boiler until thick, then add beaten white of egg.

—*Mrs. Geo. E. Turpin.*

STEAMED SUET PUDDING

3 cups flour	1 cup raisins
2 teaspoons baking powder	1 cup currants
1 cup chopped beef suet	1 teaspoon salt
3 teaspoons mixed ground spices	1 cup molasses
	1 cup milk

Mix thoroughly and steam 2 hours; nuts and citron may be added if desired.

—*Mrs. F. J. Curtis.*

FIG PUDDING

1 pound figs	1½ cups sweet milk
2 cups ground suet	1½ cups flour
1 cup sugar	2 eggs
½ cup molasses	2 cups bread crumbs
½ nutmeg (teaspoon)	1 small teaspoon soda, dis-
1 teaspoon cinnamon	solved in a little hot water
½ teaspoon cloves	

Mix and steam 2 hours.

—Mrs. G. W. Lambourne.

MOCK FRUIT PUDDING

2 cups salted boiling water	3 tablespoons sugar
1 cup graham flour	

Cook in double boiler 2½ hours and add 1 cup dates, cut fine and cook ½ hour longer. Add 1 cup nut meats, serve hot or cold with plain cream.

—Mrs. Warren Benjamin.

DATE PUDDING

1 cup chopped nuts (pecans)	Pinch salt
1 cup chopped dates	½ cup flour
¾ cups sugar	1 teaspoon baking powder
1 teaspoon vanilla	3 eggs

Mix dates, flour and baking powder, add yolks mixed with sugar; add whites of eggs and vanilla. Bake slowly 1 hour in pan set in hot water. Serve cold with whipped cream.

—Mrs. Sherman Armstrong.

DATE PUDDING

½ cup chopped nuts	1 teaspoon baking powder
6 eggs	1 tablespoon bread crumbs
1 cup sugar	1½ cups dates, cut small

Beat eggs separately, mix altogether and cook in double boiler 20 minutes. Serves eight people. Serve with whipped cream.

—Mrs. Chas. U. Heuser.

BAKED PEACHES

Wash peaches, do not stone or peel; put in baking dish, using 1 cup white sugar, 1 tablespoon flour and 1 cup water for 6 peaches; bake slowly, serve cold.

—Stella Cohn.

DATE PUDDING

- | | |
|-------------------------|--------------------------|
| 1 cup chopped dates | 3 tablespoons flour |
| 1 cup chopped walnuts | 1 teaspoon baking powder |
| $\frac{3}{4}$ cup sugar | 3 eggs |

Mix flour with baking powder, dates and nuts; beat eggs separately, add yolks to sugar, then mix whites altogether. Bake in moderate oven in pan of water 1 hour. This serves eight.

—*Mrs. E. W. Coombs.*

DATE PUDDING

About 10 tablespoons of soda cracker crumbs, 2 teaspoons baking powder, and 2 cups sugar; $\frac{1}{2}$ pound dates, cut small, $\frac{1}{2}$ pound English walnuts chopped, 6 eggs beaten separately. Add beaten whites of eggs last and bake in moderate oven 40 minutes. Serve with whipped cream.

—*Jane Thiriot.*

PUDDING DE LUXE

- | | |
|---|--|
| 1 pound raisins | 1 cup sherry wine |
| 1 pound figs | 1 cup sugar |
| 1 pound dates | 2 packages gelatine, dissolved in warm water |
| 1 pound mixed citron, lemon and orange peel | 1 teaspoon lemon extract |
| 1 cup walnuts, cut fine | 1 quart ginger ale |

Let stand in ice chest 24 hours and serve with hard sauce.

—*Mrs. Lawrence Greene.*

MOCK-PLUM PUDDING

- | | |
|---------------------------|--|
| 1 cup grated potatoes | 1 teaspoon soda, dissolved in potatoes |
| 1 cup grated carrots | 1 pound raisins |
| 1 cup suet | 1 teaspoon each of cinnamon and cloves |
| $1\frac{1}{2}$ cups sugar | $\frac{1}{2}$ teaspoon salt |
| 1 cup flour | |

Steam 3 hours in ordinary steamer or 1 hour in pressure cooker. HARD SAUCE: Juice of 1 lemon, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup powdered sugar, creamed together.

—*Mrs. Clifford R. Pearsall.*

DATE PUDDING

1 pound nuts	6 eggs
1 pound dates	4 tablespoons bread or
½ pound powdered sugar	cake crumbs

Beat eggs separately, chop dates and nuts fine; mix together, adding whites last. Bake 20 minutes and serve with whipped cream.

—Mrs. John. W. Thompson.

DATE PUDDING

1 package dates	½ cup bread crumbs
1 cup walnut meats	1 scant teaspoon baking
1 cup sugar	powder
3 eggs	

Bake 30 minutes in pan set in hot water. Recipe serves 8 people.

—Mrs. W. F. Adams.

TAPIOCA PUDDING

1 cup minute tapioca	¼ teaspoon salt
6 cups water	1 large tablespoon maple
2½ cups brown sugar	flavoring

Boil tapioca in water, add other ingredients; serve with whipped cream and shave walnuts over cream.

—Mrs. D. P. Rohlfing.

ITALIAN FIG PUDDING

½ pound figs, chopped fine	½ cup milk
1 cup chopped suet	2 eggs
2 cups stale bread crumbs	½ cup sugar
½ cup flour	½ cup molasses
½ teaspoon salt	½ nutmeg
1 teaspoon soda	

Rub suet until creamy, add figs. Soak bread crumbs in milk, add eggs well beaten, molasses, sugar, flour, nutmeg, salt and soda. Combine mixtures, turn into buttered mould and steam 3 hours. Serve with yellow sauce. **YELLOW SAUCE:** 2 eggs, 1 cup powdered sugar, 1 teaspoon vanilla. Beat eggs until very light, add sugar gradually and continue beating. Then add vanilla.

—Mrs. J. L. Franken.

BREAD CRUMB PUDDING

- | | |
|-------------------------------------|----------------------------|
| 1 cup chopped suet | 3 slices candied pineapple |
| 1 cup brown sugar | 3 eggs |
| 1½ cups raisins | ½ cup molasses |
| 1 cup orange, lemon and citron peel | ½ teaspoon soda |

Soak the crumbs in cold water, drain well, mix dry ingredients and add bread crumbs; then the eggs well beaten, and last the molasses in which soda is dissolved. Steam 3 hours. Serve with any good pudding sauce.

—*Mrs. H. A. Schweikhart.*

TAPIOCA PINEAPPLE PUDDING

Soak 1 cup tapioca over night in 3 cups cold water. Put on stove and cook until clear; add 1 cup sugar, 1 can pineapple, rind and juice of 2 lemons. When hot and just removed from fire, add 2 beaten whites of eggs.

—*Mrs. Chas. R. Mabey.*

FIG TAPIOCA

- | | |
|-------------------------------|---------------------------|
| ⅔ cup tapioca | 3 cups cold water |
| ⅔ cup diced figs | 1½ cups light brown sugar |
| ⅔ cup chopped English walnuts | 1 tablespoon vanilla |

Soak tapioca over night and in the morning add sugar, figs and nuts and steam 1 hour in double boiler. Stir in the extract and turn into serving dish. Chill and serve with whipped or plain cream.

—*Mrs. V. P. Strange.*

LEMON PUDDING

- | | |
|---------------------|------------------------|
| 2 cups milk | 2 tablespoons sugar |
| 3 egg yolks | Grated rind of 1 lemon |
| 2 tablespoons flour | Pinch of salt |

Cook like boiled custard in double boiler, then put in pudding dish, add a meringue made with the stiffly beaten whites of the eggs, 1 cup sugar, juice of 1 lemon; brown in oven.

—*Miss Leona Sullivan.*

SNOWBALL PUDDING

Cream $\frac{1}{4}$ cup butter and $\frac{1}{2}$ cup sugar gradually; sift 1 cup flour, $\frac{1}{2}$ cup cornstarch and 2 teaspoons baking powder. Add this, alternating with $\frac{1}{2}$ cup sweet milk. Stir in gently stiff whites of 4 eggs; place in well buttered cups, steam $\frac{1}{2}$ hour. This makes 6 puddings. Fruit sauce for above: Cream 4 tablespoons butter, 1 cup powdered sugar and 1 egg yolk, add 1 cup fresh strawberries, raspberries or blackberries just before serving. May substitute jam or jelly for berries.

—*Mrs. Geo. W. Putnam.*

BANANA PUDDING

4 cups milk	4 teaspoons cornstarch
Yolks 3 eggs	$\frac{1}{2}$ teaspoon vanilla
$\frac{3}{4}$ cup sugar	3 bananas

Scald milk, add sugar and corn starch, wet with little milk; stir constantly; add the yolks, cool and flavor. Cut fruit in thin slices and pour custard over. Make meringue of egg whites and 2 tablespoons sugar. Put spoonfuls on top.

—*Mrs. Frank Pingree.*

CARAMEL SAUCE

2 cups brown sugar	$\frac{1}{2}$ cup butter
Yolks of 2 eggs	$\frac{1}{2}$ cup milk

Cream sugar and butter, add well beaten yolks, lastly the milk. Cook in double boiler until thick, then remove and add vanilla.

—*Stella Cohn.*

APPLE CRACKER PUDDING

Fill a pudding dish half full with apple sauce; sprinkle with nuts and raisins; separate 3 eggs, beat yolks lightly, with $\frac{1}{2}$ cup sugar; add grated rind of lemon and 2 tablespoons cracker crumbs, and stiffly beaten whites. Pour over apple sauce and bake $\frac{1}{2}$ hour in moderate oven.

—*Mrs. Sylvan Simon.*

MAPLE DUMPLINGS

2 cups sifted flour	1 egg
2 rounding teaspoons baking powder	Pinch of salt

Break egg, not beaten, and add enough water to drop into flour to make batter; put 2 cups maple syrup and 1 cup water together and boil; when boiling drop dumplings into syrup. Boil 20 minutes and serve with whipped cream.

—*Mrs. Frank Haymond.*

CUSTARD SOUFFLE

Rub 2 scant tablespoons of butter to a cream; add 2 tablespoons flour; pour 1 cup hot milk on gradually; cook about 10 minutes in double boiler or until thick, stirring occasionally. Remove from fire, add yolks of 4 eggs, beaten light. Add 2 tablespoons sugar. Add this to the thickened milk. Set away to cool. Half hour before serving, add 4 whites of eggs beaten very light, fold in lightly, add 1 tablespoon vanilla, bake in buttered pudding dish 30 minutes in slow oven; serve at once with whipped cream sweetened and flavored.

—*Mrs. Walter Lewis.*

CREAM RICE PUDDING

1 cup rice boiled until soft in plenty of salted water; drain; scald 1 quart milk in double boiler, when hot add yolks of 4 eggs beaten with 1 cup sugar and 1 tablespoon cornstarch, 1 teaspoon salt. Scald well, pour into pudding dish, add rice and flavoring. Beat whites of eggs stiff, add $\frac{1}{2}$ cup sugar, spread on pudding and brown in oven. Delicious very cold.

—*Mrs. F. J. White.*

FOAMY SAUCE

Cream 2 tablespoons butter, 1 cup powdered sugar, 1 egg. When smooth add pinch of salt and 1 teaspoon vanilla. When ready to serve, add carefully 1 cup whipped cream.

—*Stella Cohn.*

GRAHAM CRACKER PUDDING

$\frac{1}{2}$ box graham crackers	1 cup milk
1 cup sugar	2 eggs
1 cup cocoanut	Nuts if desired

Crush crackers or put through coarse grinder. Beat the yolks and add to milk. Mix with crackers, sugar, cocoanut. Beat the whites stiff and fold in. Bake in a baking dish in slow oven 30 minutes.

—*Mrs. Milton Love.*

HOT CHOCOLATE SAUCE

Melt 2 squares chocolate in sauce pan; add 1 cup sugar, 1 tablespoon butter and $\frac{2}{3}$ cup boiling water. Simmer 15 minutes, cool slightly and add $\frac{3}{4}$ teaspoons vanilla.

—*Mrs. D. P. Rohlfing.*

HARD SAUCE

$\frac{1}{4}$ cup butter	$\frac{2}{3}$ teaspoon vanilla
$\frac{1}{3}$ teaspoon lemon extract	1 cup powdered sugar

Cream butter, add sugar and flavoring gradually.

—*Mrs. Jeanette A. Hyde.*

CHOCOLATE SAUCE

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup water	$\frac{1}{4}$ cup cream or milk
4 ounces chocolate	

Boil sugar and water 5 minutes, add lemon, chocolate and vanilla. Cook in double boiler till smooth. When ready to serve, add milk and beat.

—*Stella Cohn.*

SAUCE FOR PUDDING

3 tablespoons sugar	2 cups milk
1 tablespoon flour	Pinch of salt
1 tablespoon butter	

Cream sugar, flour and butter, add milk and boil till creamy, stirring constantly. Flavor with brandy, vanilla, or liquor from pickled peaches.

—*Mrs. Glen Miller.*

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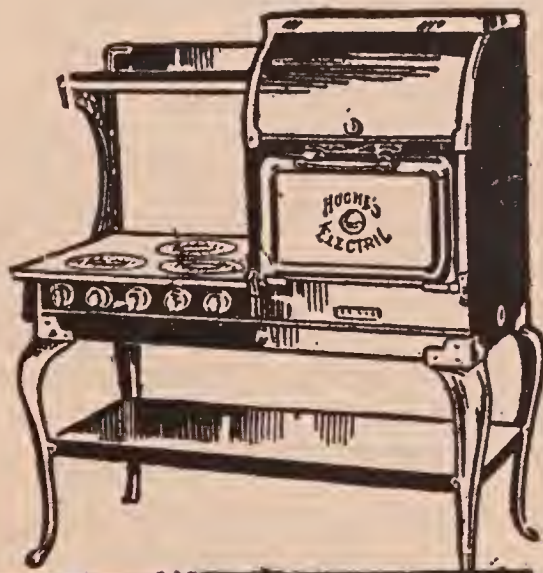
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Cakes and Icings

THE recipes as given are for high altitudes, being tried and tested in Salt Lake City. For use in lower altitudes make variations as follows: In a cake requiring 2 cups flour use 3 teaspoons baking powder and half a cup milk; also in bread use but 1 yeastcake to a sifter of flour and omit potatoes as they make bread soggy except in high, dry altitudes.

PLAIN CAKE

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup butter
2 eggs
 $\frac{1}{2}$ cup milk

$1\frac{1}{2}$ cups flour
2 teaspoons baking powder
1 teaspoon lemon extract
 $\frac{1}{2}$ teaspoon vanilla extract

This can be used for any kind of layer or nut cakes.

—Mrs. M. P. Hull.

SIMPLE SPICE CAKE

1 cup sour cream
1 cup sugar
 $1\frac{1}{4}$ cups flour

1 egg
1 teaspoon soda

Add spices, nuts and raisins if desired. Bake in individual or loaf tins, slowly.

—Mrs. Laura Hunter Howell.

PLAIN CAKE

1 cup sugar
1½ cup flour

1½ heaping teaspoons
baking powder
1 pinch salt

Sift together and add 2 eggs broken into a cup (not beaten) and cup filled with milk—beating well into flour mixture; add 6 tablespoons melted butter and beat again—don't stir mixture, beat it. Bake 25 or 30 minutes in a moderate oven. Bake in 2 layers or small cakes.

—*Mrs. J. B. Whitehill.*

ONE EGG OR EGGLESS CAKE

½ cup shortening and one cup sugar, cream well, beat in 1 egg (if egg is used) add spices (cloves, cinnamon, nutmeg, and a little lemon extract) add 1 cup raisins, 1 cup chopped nuts, 1 cup sour or sweet milk, 1 tablespoon dark brown molasses in which has been well mixed a level teaspoon of soda. Add flour until mixture is of general thickness. Can be baked as layer or single cake.

—*Mrs. L. S. Twiggs.*

SPONGE CAKE

4 eggs
1½ cups flour (sifted three times), mixed with 1 teaspoon baking powder

1 cup sugar
4 tablespoons cold water
Vanilla

Separate eggs and add 1 pinch of salt to both whites and yolks. Cream yolks with 1 cup sugar and flour, add cold water and vanilla and lastly the beaten whites of eggs. Bake in moderate oven.

—*Mrs. Orson Howard.*

KRUMMED KUTCHES

½ pound dates (stoned)
½ pound walnuts
1 cup sugar

6 eggs (beaten separately)
1½ cups stale bread crumbs
1 teaspoon baking powder

Spread 1 inch deep in buttered pan and cook 20 minutes in medium oven.

—*Mrs. Fred Stauffer.*

NEVER FAIL SPONGE CAKE

4 egg yolks	1 cup flour
1 cup sugar	1 teaspoon baking powder
¼ cup water	4 whites, beaten stiff

Beat egg yolks and sugar 15 minutes, add water, flour and baking powder, then the beaten whites and flavoring.

—*Mrs. J. B. McIntosh.*

DELICATE CUP CAKE

½ cup butter	1½ cups flour
1 cup pulverized sugar	1 teaspoon baking powder
2 eggs	½ cup cold water

Cream butter and sugar; beat eggs together until thick; add to butter and sugar, and mix thoroughly. Add grated rind of lemon, sift baking powder into flour; sift all into mixture, and as you stir it in, add water and stir only till mixed. Bake ½ hour. May vary by adding spices.

—*Mrs. F. J. Fabian.*

SPONGE CAKE

In one dish put ¾ cup cold water, add yolks of 3 eggs, beat until light. In another dish put 1¾ cups sugar, add egg mixture and beat for 7 minutes with Dover egg beater. Fold in 1½ cups flour—measured before sifting—add level teaspoon baking powder and pinch of salt. Add flavoring and beaten whites of three eggs. Put in cool oven and bake slowly 1 hour and 15 minutes.

—*Miss Leona Sullivan.*

NUT SPONGE CAKE

1 cup sugar	2 level teaspoons baking powder
4 eggs, separated	½ lemon (juice and rind)
1 cup nuts, chopped fine	2 tablespoons water
1 cup flour	

Bake in moderate oven in two layers, put orange custard between layers and chocolate icing on top.

—*Mrs. Sylvan Simon.*

SPONGE CAKE

Whites of 7 eggs	1 cup flour
Yolks of 7 eggs	$\frac{1}{2}$ teaspoon cream of tartar
1 cup sugar	Flavoring

Add cream tartar to whites of eggs and beat very stiff. Add sugar very slowly to yolks of eggs, which have been well beaten, add flour slowly, then flavoring. Fold all together, place in deep cake pan and bake very slowly about 35 minutes. Then raise the gas and brown, but not until cake has raised the full amount.

—Mrs. L. M. Paul.

SPONGE CAKE

4 eggs	1 cup granulated sugar
1 teaspoon vinegar	1 cup flour

Beat eggs separately and add sugar. Stir vinegar into yolks and add to whites; then sift in flour gradually. Bake in moderate oven about 35 minutes.

—Erminie Walker Needham.

SPONGE CAKE FOR JELLY ROLL

2 eggs	$2\frac{1}{2}$ level teaspoon baking powder
$\frac{1}{2}$ cup sugar	
1 cup flour	$\frac{1}{3}$ cup hot milk
$\frac{1}{4}$ teaspoon salt	

Beat the eggs without separating, beat in the sugar, fold in the flour, salt and baking powder sifted together, then beat in the hot milk, bake in a shallow pan 15 or 20 minutes. Spread in the jelly and roll while hot.

—Miss Ethel J. Paul.

NOVELTY CAKE

$\frac{1}{2}$ cup butter	26 graham crackers, rolled fine
$\frac{1}{2}$ cup sugar	
1 teaspoon baking powder	$\frac{1}{2}$ cup chopped walnuts
3 eggs	1 teaspoon vanilla
$\frac{3}{4}$ cup milk	

Mix sugar and baking powder, cream together with butter and yolks of eggs, milk, cracker crumbs and nuts. Add vanilla. Fold in beaten whites. Bake in loaf or layers.

—Mrs. G. W. Neely.

PINEAPPLE SPONGE CAKE

1½ cups sugar	Juice and grated rind
1½ cups flour (sifted twice)	of 1 lemon
6 eggs	Pinch of salt

Beat sugar and yolks until very light, add the whites beaten to stiff froth then fold in flour. Bake in three layers in quick oven.

FILLING: Boil 2 cups sugar and 1 cup water till it spins a thread, add 2 well beaten whites of eggs. Take 1 can pineapple and spread part over each layer with icing.

—*Mrs. J. N. Murray.*

SPONGE CAKE FOR LADY FINGERS

12 eggs	1 pound flour
1 pound sugar (powdered)	Flavoring

Use only powdered sugar and sift before weighing. Beat yolks and sugar until light. Beat the whites very stiff, and stir gently into the yolks and sugar. Add the flour. Put through pastry bag.

—*Mrs. Nephi L. Morris.*

PRUNE CAKE

1 cup sugar	¾ cup prune juice
3 tablespoons butter	¼ cup milk
2 egg yolks	1 teaspoon soda
2 cups flour	1 teaspoon cinnamon
1 teaspoon baking powder	½ teaspoon cloves and
1 cup cooked prunes (pitted and chopped)	allspice

Bake in moderate oven.

—*Mrs. Royal Daynes.*

LAYER CAKE

1 cup butter	2 cups flour (measured after sifting)
2 scant cups sugar	2 scant teaspoons baking powder
¾ cup milk	
4 eggs	

This makes a cake of two layers and 6 tea cakes.

—*Mrs. Francis H. Odell.*

SUNSHINE CAKE

Whites of 7 eggs	Pinch of salt, added to whites
Yolks of 7 eggs	Flavoring to taste
1 scant cup cane sugar	1 cup flour
½ teaspoon cream of tartar	

Separate eggs, putting whites in mixing bowl. Beat the whites about half then add the cream of tartar and beat until dry. Add sugar and beat again. Beat the yolks until creamy—add to whites, add flavoring. Fold flour in lightly. Bake in ungreased round cake tin with center. Bake in slow oven about 45 minutes. Turn pan upside down and let stand until cool.

—Mrs. J. N. Murray.

BOISE BROWN CAKE

1½ cups sugar	4 bars bitter chocolate
1 cup milk	½ teaspoon each of cloves, allspice and cinnamon
1¾ cups flour	1 teaspoon vanilla
¾ cup butter (small)	1 cup walnuts
4 eggs	
2 heaping teaspoons baking powder	

Cream butter and sugar well. Add the unbeaten yolks of the eggs. Beat well and add 1 cup flour and ½ cup milk. Then add the chocolate which has been melted and cooled. Add ½ cup milk and the remainder of the flour with the baking powder. Add nuts and spices and fold in the beaten whites. Bake 45 to 60 minutes in slow oven.

—Mrs. T. W. Naylor.

MOCK LEMON CHEESE CAKE MIXTURE

1 pound pulverized sugar	6 egg yolks
¼ pound butter	4 whites of eggs
Juice and grated rind of 3 lemons	

Put in double boiler and let butter and sugar melt. Add eggs and the lemon. Stir until thick like honey. Make shells of puff paste and put tablespoon mixture in each and bake a few minutes in oven.

—Mrs. T. W. Boyer.

MAPLE ROSETTES

- | | |
|-----------------------------|----------------------|
| 2 cups flour | 2 tablespoons butter |
| $\frac{1}{2}$ teaspoon salt | 1 egg, well beaten |
| 3 teaspoons baking powder | |

Sift flour, salt and baking powder together, chop in the butter. Add the beaten egg. Add milk enough to make soft dough. Roll out $\frac{1}{2}$ inch thick.

FILLING: Cream $\frac{1}{4}$ cup butter and $\frac{3}{4}$ cup brown sugar. Add teaspoon maple syrup. Spread on dough and roll like jelly loaf. Cut in $\frac{1}{2}$ inch slices and bake in hot oven.

—*Mrs. Mercy O. K. Lewis.*

IMPERIAL OR POUND CAKE

- | | |
|--|---------------------------|
| 1 lb. butter | $\frac{1}{2}$ lb. citron |
| 1 lb. sugar | $\frac{1}{2}$ lb. raisins |
| 1 lb. flour | Grated rind and juice |
| 9 eggs | of 1 lemon |
| $1\frac{1}{4}$ lbs. almonds (weighed before shelled) | |

Cream butter and sugar, add the yolks of eggs lightly beaten. Then add the whites of eggs beaten to a stiff froth, and the flour (reserving a part of the flour for the fruit) and lastly the nuts blanched and cut fine and mixed with the fruit and the remainder of the flour. This is very delicious and will keep for months.

—*Mrs. G. R. Bothwell.*

JAM CAKE

- | | |
|----------------------------|------------------------------|
| 6 eggs, beaten separately | 2 even teaspoons soda |
| 2 cups sugar | 2 cups seeded raisins |
| $1\frac{1}{2}$ cups butter | 1 level teaspoon each of |
| 1 cup sour cream | cinnamon, cloves, nutmeg |
| $4\frac{1}{2}$ cups flour | 1 large piece citron, sliced |
| 2 cups blackberry jam | |

Bake in small heavy tin biscuit pans, in moderately hot oven. As soon as straw will pierce without the dough sticking to it take out and wrap in cloth while warm.

—*Mrs. Ella J. Rains.*

CUP CAKES

3 tablespoons butter	1 cup milk
1 cup sugar	1 teaspoon baking powder
2 eggs	1 $\frac{1}{3}$ cups flour

Cream well the butter and sugar, add eggs beaten separately, and milk. Then add flour sifted with baking powder. Bake 20 or 25 minutes in medium oven.

—*Mrs. W. H. Farnsworth.*

WALNUT LOAF CAKE

1 cup sugar	2 cups flour
$\frac{1}{2}$ cup butter	2 eggs
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup chopped raisins
1 cup nuts	2 teaspoon baking powder

Mix and bake in loaf forty-five minutes.

—*Mrs. V. P. Strange.*

RYE CRUMB CAKE

$\frac{3}{4}$ pint sugar	$\frac{1}{4}$ teaspoon nutmeg
9 eggs	$\frac{1}{4}$ teaspoon allspice
$\frac{3}{4}$ pint rye bread crumbs	Grated rind of 1 lemon
2 teaspoons cinnamon	1 cup ground almonds
$\frac{1}{4}$ teaspoon cloves	

Mix all ingredients with the yolks of the eggs, then add the beaten whites and bake 45 minutes in a Van Deusen pan.

—*Mrs. Thomas L. Mitchell.*

ORANGE CREAM CAKE

5 eggs	Little of the orange rind
1 cup sifted granulated sugar	grated
$\frac{1}{4}$ cup orange juice	1 cup sifted flour
	Pinch of salt

Beat whites of 4 and yolks of 5 eggs separately and thoroughly. Then beat well all together. Add sugar, orange juice, flour and salt. Beat well and bake in slow oven.

ICING: 1 cup granulated sugar, 4 tablespoons water, white of 1 egg. Boil sugar and water together until very thick, add the beaten white of 1 egg and the remaining orange peel. Beat until cold then place on cake.

—*Mrs. J. L. Franken.*

ENGLISH TEA CAKE

2 lbs. flour, sifted 4 times	6 level teaspoons baking powder
$\frac{3}{4}$ lb. butter	
1 lb. sugar	

Sift flour, sugar and baking powder together. Rub butter in with hands until mixture is like fine sand. Add $\frac{1}{2}$ lb. citron, $\frac{3}{4}$ lb. currants, 1 lb. sultana raisins, $\frac{1}{2}$ lb. candied cherries, 4 well beaten eggs, 1 pint fresh milk, 1 scant tablespoon lemon extract. Bake $1\frac{1}{2}$ hours in moderate oven. Make three loaves.

—Mrs. V. P. Strange.

BROWN SUGAR MARGUERITES

2 eggs	$\frac{1}{4}$ teaspoon baking powder
1 cup brown sugar	$\frac{1}{3}$ teaspoon salt
$\frac{3}{4}$ cup flour	1 cup pecan nuts (chopped)

Beat eggs slightly, put in other ingredients; bake 15 minutes in moderate oven in muffin tins.

—Mrs. Daniel Alexander.

JAM CAKE

Cream 1 cup sugar and $\frac{3}{4}$ cup butter, add $\frac{3}{4}$ cup sour milk (in which $\frac{1}{2}$ teaspoon soda is mixed) and 2 cups flour slowly, 1 teaspoon cinnamon, 1 heaping teaspoon baking powder; then add $\frac{1}{2}$ can Curtis jam, either blackberry or strawberry; add 3 eggs, leaving out the white of one for icing. Bake in 3 layers using white icing between layers and on top. This cake keeps fresh for some time.

—Mrs. J. C. Landenberger.

SOUR CREAM CAKE

$1\frac{1}{2}$ cups sugar (light brown best)	$\frac{1}{2}$ teaspoon nutmeg
1 cup thick sour cream	1 teaspoon soda
1 egg, well beaten	$2\frac{1}{2}$ cups sifted flour
Pinch of salt	1 cup raisins

Mix the above and add 1 cup dried apples prepared as follows: Soak over night in water, in the morning chop and add about $\frac{1}{4}$ cup molasses to water in which the apples were soaked, cook until almost dry.

—Mrs. G. R. Bothwell.

ORANGE CAKE

$\frac{1}{2}$ cup butter
 $1\frac{1}{3}$ cups sugar

Grated rind of 1 orange

Cream these together, add the yolks of 4 eggs and the whites of 3 beaten separately, add $\frac{3}{4}$ cup milk, $2\frac{1}{2}$ cups well sifted flour with 6 level teaspoons baking powder. Bake in three layers.

FILLING: To the grated rind of 1 orange and the juice of 3 oranges add a very little water, 1 heaping dessert spoon of flour mixed with $\frac{3}{4}$ cup of sugar, then add the yolks of 3 eggs well beaten. Boil this in double boiler until thick. Let cool and spread between the layers of the cake. Frost top with white icing.

—Mrs. Ella J. Rains.

SOUR CREAM CAKE

1 cup sugar
 1 cup sour cream
 2 eggs
 2 tablespoons melted butter
 1 teaspoon soda

$\frac{1}{4}$ teaspoon cloves
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon each of allspice
 and nutmeg

Enough flour to stiffen and bake in gem pans in moderate oven.

—Mrs. C. L. Rood.

SOUR CREAM CAKE

1 cup butter
 2 cups sugar
 5 eggs, well beaten
 1 cup sour cream
 1 cup chopped nuts

4 cups sifted flour
 Pinch nutmeg
 1 small teaspoon soda,
 dissolved in very little
 hot water

Cream butter and sugar; add other ingredients, adding cream last.

—Mrs. H. N. Mayo.

ZWEIBACH CAKE

1 cup sugar
 1 cup Zweibach crumbs

4 eggs, separated and
 beaten

Mix all, bake in two layers 10 minutes in hot oven. Spread jelly or jam between layers and whipped cream on top.

—Mrs. Clarence Warnock.

SPICE CAKE

$\frac{1}{2}$ cup butter and lard	4 level teaspoons baking powder
1 cup sour milk	$\frac{1}{2}$ teaspoon soda
2 eggs	1 teaspoon cinnamon
1 cup sugar	1 teaspoon nutmeg
2 cups flour	1 teaspoon cloves

Cream butter and lard with sugar; add eggs well beaten, sift flour, spices and baking powder together and add alternately with milk, mixed with soda. Bake in moderate oven.

—*Mrs. H. A. Schweikhart.*

DEVILS FOOD CAKE

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup butter	2 cups flour
3 eggs	1 level teaspoon soda
$\frac{1}{2}$ or $\frac{3}{4}$ cup chocolate, boiled in $\frac{1}{3}$ cup milk (mix last)	1 teaspoon vanilla
	1 cup mashed potatoes

Cream butter and sugar, add egg yolk, alternate milk and flour until all is used, mix soda with flour then add mashed potatoes, boiled chocolate, vanilla and whites of eggs well beaten. Bake in moderate oven 30 minutes. One cup chopped walnuts may be added if desired.

—*Mrs. F. W. Gray.*

DEVILS FOOD

$\frac{1}{2}$ cup butter	1 teaspoon soda, $\frac{1}{2}$ in flour, $\frac{1}{2}$ in milk
$1\frac{1}{2}$ cup sugar	1 teaspoon baking powder, sifted with flour 5 times
4 eggs, beaten whole	
2 cups thick sour milk	
$\frac{1}{4}$ cake Baker's chocolate (melted)	

Mix altogether and bake, and cover with following icing:

2 cups sugar	1 cup milk
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Boil together until dissolved. Melt $\frac{1}{4}$ cake chocolate with 1 tablespoon butter, add to milk and sugar. When almost cold, beat to right consistency and spread.

—*Mrs. George Howe.*

DATE AND NUT CAKE

- | | |
|-----------------------------------|---|
| 1 cup sugar | $\frac{3}{4}$ lb. walnut meats, cut small |
| 1 cup flour | |
| $\frac{1}{2}$ teaspoon salt | 2 lbs. dates, cut small |
| 2 heaping teaspoons baking powder | 4 eggs |
| | 1 teaspoon vanilla |

Sift 5 times the sugar, flour, salt and baking powder; add nuts and dates, then the well beaten yolks and last the whites, beaten stiff. Bake slowly at least 1 hour.

—Mrs. Edna Irene Traul.

DATE CAKE

- | | |
|-------------------------|--------------------------------|
| $\frac{1}{2}$ lb. dates | 1 teaspoon baking powder |
| $\frac{1}{2}$ lb. nuts | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup flour | 2 eggs |
| $\frac{1}{2}$ cup sugar | |

Sift flour, sugar and baking powder; add chopped nuts and dates, yolks, well beaten whites and vanilla. Bake in buttered wax paper in loaf pan for 1 hour.

—Mrs. Sylvan Simon.

DEVILS CAKE

- | | |
|---------------------|-----------------------------------|
| 2 cups sugar | 2 teaspoons soda (level), in milk |
| 2 cups milk | |
| 2 eggs | $\frac{1}{2}$ teaspoon cloves |
| 4 squares chocolate | Butter size of walnut |
| | Flour to stiffen |

Cook yolks, 1 cup milk, chocolate till thick, add butter then cool. Add the rest of milk and soda, sugar, cloves, flour, whites of eggs, bake in moderate oven.

—Miss Harriet Moyle.

DATE CAKE

- | | |
|-------------|--------------------------|
| 1 cup dates | 2 tablespoons flour |
| 1 cup nuts | 1 teaspoon baking powder |
| 1 cup sugar | 5 eggs |

Beat yolks with sugar, add chopped nuts and dates, flour and baking powder; add beaten whites. Bake in 3 layers $\frac{1}{2}$ hour. Put whipped cream between layers and on top.

—Mrs. Hugo Druehl.

CHERRY CAKE

- | | |
|--|--|
| 1 cup sugar | 2 cups flour |
| ½ cup butter | 1½ teaspoons baking powder |
| 4 eggs | ½ teaspoon ginger |
| 1 cup sour cream | 1 teaspoon cinnamon |
| ½ teaspoon soda | ¼ teaspoon nutmeg |
| 1 cup seedless raisins | 1 teaspoon vanilla |
| 1 cup walnuts | Pinch each of cloves and
allspice . |
| 1 cup canned cherries
(dry as possible) | ½ square chocolate |

Cream butter and sugar and add eggs, sour cream and soda. Mix and add the fruit, spices and chocolate.

—*Mrs. Miles E. Miller.*

ARMENIAN DATE CAKE

- | | |
|---------------------------------------|----------------------|
| 7 crackers, crushed and
pulverized | 1 pkg. dates, cut up |
| 6 eggs, separated | 1 cup chopped nuts |
| 1 cup sugar | 1 tablespoon cocoa |
| | 2 teaspoons cinnamon |

Whip the yolks of eggs and sugar until fine and light yellow; whip whites until stiff; mix crackers, dates and nuts with tablespoon cocoa and 2 teaspoons cinnamon; put ½ egg whites with dry ingredients. Mix thoroughly. Add ⅛ teaspoon salt and mix in other half of egg whites. Last yolks and sugar. Bake in moderate oven ¾ hour. Very delicious.

—*Mrs. Jeanette Hyde.*

DEVILS FOOD

- | | |
|--------------------|---------------------|
| ⅛ pound butter | 2 squares chocolate |
| 2 cups brown sugar | 1 teaspoon soda |
| 2 eggs | 2½ cups flour |
| ¾ cup sour milk | |

Cream butter, add sugar, add eggs beaten; add milk, melt chocolate in ½ cup boiling water, add soda until it foams. Add to mixture, add flour. Bake in medium oven until cake pulls away from side of pans. Cover with following icing: 2 squares chocolate melted; add 3 tablespoons sweet milk and yolk of 1 egg; beat in one cup powdered sugar and steam in pan of hot water until smooth and thick.

—*Mrs. Clifford J. Pearsall.*

CHOCOLATE CAKE

- | | |
|------------------------------------|------------------------------|
| $\frac{1}{2}$ cup grated chocolate | 3 well beaten eggs |
| $\frac{1}{2}$ cup milk | $\frac{3}{4}$ cup sweet milk |
| $1\frac{1}{2}$ cups sugar | 1 teaspoon cream of tartar |
| $\frac{1}{2}$ cup butter | 1 teaspoon soda |
| 1 teaspoon vanilla | 2 cups flour |

Cook chocolate and milk and let cool; cream sugar and butter; add eggs, flour, cream tartar and soda, vanilla, then add milk and chocolate. Bake.

—Mrs. E. A. Ricker.

SOLID CHOCOLATE CAKE

- | | |
|--|-------------------------------------|
| $1\frac{1}{2}$ cups sugar | Vanilla |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup milk |
| 4 egg yolks, beaten | $1\frac{3}{4}$ cups flour |
| 2 squares Baker's chocolate
(grated and dissolved in
6 tablespoons boiling
water) | 1 heaping teaspoon baking
powder |

Cream sugar and butter, add egg yolks, and chocolate, milk, flour sifted several times with baking powder, add vanilla. Fold in the beaten whites, put in angel cake pan and bake in moderate oven 45 minutes.

—Mrs. Lucy G. Smith.

CHOCOLATE CAKE

- | | |
|-----------------------------|--|
| 1 square chocolate, melted | $\frac{1}{2}$ cup butter (or butter and
lard mixed) |
| 1 cup flour | 1 teaspoon soda |
| 1 cup sugar | 2 teaspoon vanilla |
| $\frac{1}{2}$ cup sour milk | 3 eggs |

Mix sugar and butter until thoroughly blended; add 1 yolk at a time until well mixed; add sour milk and soda—after dissolving soda in a little water; add flour and vanilla and lastly the well beaten whites of 2 eggs; put cake in cold oven, turn on heat gradually and bake 20 minutes, and frost. To make frosting: take $1\frac{1}{2}$ cups sugar and enough water to moisten, boil until it forms ball in cold water, pour over the well beaten white while hot, beating all the time until thick enough to spread on cake.

—Mrs. Orson Howard.

CHOCOLATE FUDGE CAKE

- | | |
|------------------------------------|---------------------------------------|
| 4 squares unsweetened
chocolate | 1 egg and yolk of another
egg |
| $\frac{1}{8}$ lb. butter | $1\frac{3}{4}$ cups flour |
| 1 cup granulated sugar | 1 teaspoon baking powder
(rounded) |
| 1 teaspoon vanilla | 1 level teaspoon soda |
| 1 cup sweet milk | |

Cream butter and sugar; add eggs well beaten; melt chocolate and add $\frac{1}{2}$ to the mixture; sift soda and baking powder with flour and add alternating with milk mixture. Add 1 teaspoon vanilla. Bake in 3 layers 15 or 18 minutes in hot oven. This makes three layers: Chocolate Frosting: to 3 cups of powdered sugar add enough milk or cream to make a stiff paste, add the other half of chocolate melted, add $\frac{1}{8}$ lb. butter and 1 teaspoon vanilla.

—Mrs. Walter Penick.

CHOCOLATE CAKE

- | | |
|---|--------------------------|
| 1 cup sugar | 1 cup buttermilk |
| $\frac{1}{2}$ cup shortening | 1 teaspoon soda |
| $\frac{1}{2}$ cup Ghiradellis ground
chocolate | 1 teaspoon baking powder |
| 2 eggs | 2 cups flour |
| | Salt |

Cream butter and sugar, add beaten eggs; sift dry ingredients; add soda to buttermilk and add alternately to first mixture. Bake in moderate oven about 45 minutes.

—Mrs. F. J. White.

DEVILS FOOD CAKE

- | | |
|-----------------------------|---|
| Part 1. | $\frac{1}{2}$ cup butter |
| 1 cup brown sugar | $\frac{2}{3}$ cup milk |
| 1 cup milk | 2 eggs and 2 other whites |
| 2 egg yolks | 2 cups flour |
| 4 squares bakers' chocolate | $\frac{1}{2}$ teaspoon baking powder |
| Part 2. | $\frac{1}{2}$ teaspoon soda in table-
spoon warm water |
| 1 cup sugar | |

Cook part one in double boiler until thick. Mix with part two when cool and bake slowly.

—Mrs. J. B. McIntosh.

CHOCOLATE CAKE

- | | |
|-----------------------|--------------------------|
| 1 cup sugar | 1 1/2 cups flour |
| 1 big spoonful butter | 1 teaspoon baking powder |
| 1 egg | 1 teaspoon vanilla |
| 1/4 cake chocolate | 1 pinch salt |
| 1 cup milk | |

Cook chocolate in one half of milk and let cool; cream sugar and butter, add egg and beat hard; add chocolate mixture and 1/4 of milk, salt, and vanilla. Then add flour (sifted three times with baking powder) the rest of milk and beat. Cook in medium oven. Frost. To make frosting:

- | | |
|--------------------------|----------------------------|
| 1 cup granulated sugar | 1/2 teaspoon baking powder |
| White of one egg | 1/2 teaspoon vanilla |
| 4 tablespoons warm water | 1/4 cake chocolate |
| Pinch of salt | |

Put sugar, water, egg, salt and baking powder in double boiler; when water begins to boil beat with Dover beater for six minutes; add vanilla and chocolate, beat with spoon until cool, set aside until cake is cold and spread on cake.

—Mrs. A. B. Henkle.

WELLESLEY FUDGE CAKE

- | | |
|----------------------------|--------------------|
| 2 cups sugar | 1 cup sour milk |
| 1/2 cup butter | 1 teaspoon soda |
| 1/2 cake chocolate, melted | 2 1/2 cups flour |
| 1 pinch salt | 1 teaspoon vanilla |
| 5 eggs, beaten separately | |

—Mrs. L. R. Martineau, Jr.

FUDGE SQUARES

- | | |
|-----------------------|----------------------------|
| 3 eggs | 1/2 teaspoon salt |
| 1/2 cup melted butter | 1/2 teaspoon baking powder |
| 1 cup sugar | 1/2 teaspoon vanilla |
| 3/4 cup flour | 2 squares chocolate |
| 1 cup chopped walnuts | |

Melt chocolate, add butter, beat eggs with sugar; add sifted flour mixed with salt and baking powder; add chocolate mixture, nuts and vanilla. Spread 1/3 inch thick in shallow buttered pan. Bake 15 minutes; cut in squares when cool.

—Mrs. Sylvan Simon.

FUDGE SQUARES

Put 2 squares of chocolate and a half cup butter in sauce pan and melt. Beat 3 eggs, add cup sugar, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla; add chocolate mixture and 1 cup nuts. Spread in pan about $\frac{1}{3}$ inch in thickness and bake.

—Mrs. L. R. Martineau, Jr.

WHITE CAKE

1 cup white sugar	2 cups flour (sifted with
$\frac{3}{4}$ cup butter	2 level teaspoons baking
1 cup powdered sugar	powder)
1 cup water	Whites of 5 eggs
	Vanilla

Cream white sugar and butter, add powdered sugar and cream again, add water and flour, a little at a time alternately until all used, then add the beaten whites of eggs and vanilla.

—Mrs. Howard L. Baldwin.

ANGEL CAKE

$1\frac{1}{2}$ cups granulated sugar	1 cup egg whites, beaten
1 cup pastry flour, sifted	stiff
several times	1 level teaspoon cream of
	tartar

Mix sugar and flour; add cream tartar to whites when half beaten. Fold into other ingredients, add pinch of salt, teaspoon vanilla. Bake in moderate oven 45 minutes.

—Mrs. H. N. Mayo.

ANGEL FOOD CAKE

1 cup flour (sifted 5 times	Pinch of salt
before measuring)	1 level teaspoon cream of
$1\frac{1}{2}$ cups sugar (sifted once)	tartar
Whites of 10 eggs	

Whip eggs to foam, add cream tartar, whip stiff; add sugar and flour (alternately and very gradually); last add two tablespoons cold water and one teaspoon vanilla. Bake in loaf pan 1 hour in very slow oven.

—Mrs. G. W. Neely.

FRUIT CAKE

1 cup butter	1 lb. dates
2 cups sugar	1 lb. almonds
10 eggs	1 lb. walnuts
5 cups flour	1 cake German sweet chocolate
5 level teaspoons baking powder	2 tablespoons cinnamon
1 level teaspoon soda	1 teaspoon cloves
1 cup strong coffee	2 teaspoons allspice
2 lbs. raisins	½ teaspoon nutmeg
2 lbs. currants	1 glass currant jelly
1 lb. citron	1 large wine glass brandy or grape juice
1 lb. figs	

Cream butter and sugar well, add eggs gradually with part of flour (do not beat eggs), add remainder of flour with coffee, grated chocolate, spices, jelly and brandy. Baking powder and soda must be sifted with flour before using. Cut raisins, figs and dates in small pieces with scissors, shave citron with sharp knife. Buy nuts in the shell, blanch almonds and chop both almonds and walnuts. Dredge the fruit with ½ cupful flour in which ½ teaspoon soda has been sifted. Fold into cake mixture. Bake in 2 pans, well greased and floured. Bake in moderate oven about 2 hours. The pans usually used in roasting chickens are nice, leaving the tops on the first hour. Great care must be taken not to have the oven too hot.

—*Mrs. John F. Cowan.*

FRUIT CAKE

1 lb. butter (creamed)	2 teaspoons each of mace and cinnamon
1 lb. brown sugar	1 lb. citron, sliced thin
8 eggs	½ lb. nuts
½ cup milk	2 lbs. raisins
1 lb. flour	2 lbs. currants
1 teaspoon soda	

Cream sugar and butter and the beaten yolks of eggs. Add milk, then the flour with the soda and spices mixed in it. Mix part of the flour with the fruit and then mix all together, adding the whites of eggs the last thing. Bake in tins well lined with paper, in a very slow oven for 4 hours.

—*Mrs. M. P. Hull.*

BURNT SUGAR CAKE

Burn $\frac{1}{2}$ cup sugar, then add $\frac{3}{4}$ cup boiling water. Beat $\frac{1}{2}$ cup butter to a cream gradually adding $1\frac{1}{2}$ cups of sugar, then add the well beaten yolks of 2 eggs and a cup of cold water, 2 cups of flour and beat a long time. Add 3 tablespoons of burnt sugar, 1 teaspoon vanilla, then $\frac{1}{2}$ cup flour with 2 heaping teaspoons baking powder and the well beaten whites of 2 eggs and bake in 2 layers. ICING: $2\frac{1}{4}$ cups sugar and $1\frac{1}{2}$ cups water, whites of 3 eggs, and 2 teaspoons of burnt sugar and vanilla.

—*Helen Drumm.*

FRUIT CAKE

1 pound sugar	$\frac{1}{2}$ pound orange peel, cut fine
$1\frac{1}{2}$ pounds butter	1 pound citron, cut fine
1 pound flour	2 pounds seeded raisins
12 eggs	2 pounds seedless raisins
1 teaspoon soda	2 pounds currants
1 teaspoon nutmeg	1 pound dates
1 teaspoon mace	$\frac{1}{2}$ pound candied cherries
1 teaspoon cloves	$\frac{1}{2}$ pound candied pineapple
2 teaspoons cinnamon	1 pound pecans or walnuts
$\frac{1}{2}$ pound lemon peel, cut fine	$\frac{1}{2}$ pound almonds

Prepare fruit and let stand over night. Cream the butter, add sugar and eggs, add 1 cup molasses and spices, mix nuts and fruit thoroughly and sprinkle half of flour over them. Add to the cake mixture, and lastly add the soda, sifted with remaining flour. Bake in slow oven 4 hours in deep, large pans $\frac{2}{3}$ full.

—*Mrs. H. A. Schweikhart.*

ANGEL CAKE

Whites of 9 large eggs	1 cup flour
1 cup granulated sugar	1 teaspoon cream of tartar

Sift flour 4 times, measure and set aside; also sift sugar. Whip eggs about half, and add cream tartar; then whip until very stiff, add sugar and fold in; then flavor; fold flour in lightly. Bake in moderate oven 20 to 40 minutes.

WHITE CAKE

$\frac{1}{4}$ pound butter	2 level teaspoons baking powder
$1\frac{1}{2}$ cups sugar	Whites of 6 eggs
2 cups flour (sifted before measuring)	Vanilla
1 cup milk	

Make two large layers. Light oven 4 minutes before putting in cake to bake.

—Mrs. Hugo W. Druehl.

FRUIT CAKE

1 lb. currants	1 pint sugar
1 lb. raisins	1 teaspoon soda (heaping) in hot water
2 eggs, well beaten	4 tablespoons coffee
1 pint buttermilk	2 tablespoons butter
1 teaspoon cinnamon	Flour, nuts and figs
1 teaspoon allspice	

—Mrs. Chas. R. Mabey.

PORK CAKE

Pour over 1 lb. fat salt pork, chopped fine and free from lean and rind, 1 pint boiling water. Let stand until nearly cold, then add 2 cups brown sugar, 1 cup molasses, 1 tablespoon each of cloves and nutmeg, and 2 tablespoons of cinnamon, 2 pounds of raisins, $\frac{1}{2}$ pound of citron chopped fine, $\frac{1}{2}$ glass of water, 6 cups of flour, 3 teaspoons of baking powder, nuts if you wish. Then add sufficient water to form a stiff batter. Bake slowly $2\frac{1}{2}$ hours.

—Mrs. W. E. Ware.

BURNT LEATHER CAKE

1 cup sugar	1 cup warm water or milk
$\frac{1}{2}$ cup butter	1 teaspoon vanilla
Yolks of 2 eggs, well beaten	2 teaspoons baking powder
3 teaspoons caramel syrup	Pinch of salt
	$1\frac{2}{3}$ cups flour

Add milk and flour alternately and fold in whites of eggs last.

CARAMEL SYRUP: $\frac{1}{2}$ cup sugar burnt brown. Add $\frac{1}{2}$ cup boiling water, stirring in gradually. Boil 10 minutes, stirring constantly.

—Ethelyn Walker.

APPLE SAUCE CAKE

- | | |
|------------------------------|----------------------------|
| 1 cup sugar | 1 cup chopped nuts |
| 3 tablespoons butter or lard | $\frac{1}{2}$ cup currants |
| 2 cups apple sauce | 3 teaspoons cocoa |
| 2 level teaspoons soda | Spices and salt to taste |
| 1 cup raisins | |

Mix soda with apple sauce, then other ingredients and enough flour for almost stiff dough. Cook very slowly 2 hours.

—*Mrs. Sylvester E. Pier.*

BURNT CAKE

- | | |
|---------------------------|---------------------------|
| $\frac{1}{2}$ cup butter | $2\frac{1}{2}$ cups flour |
| $1\frac{1}{2}$ cups sugar | 3 teaspoons caramel |
| 2 eggs | 1 teaspoon vanilla |
| 1 cup water | 2 teaspoons baking powder |

Beat butter and sugar together to a cream, add yolks of eggs and water. Add gradually 2 cups flour and beat 3 minutes. Add the caramel, vanilla and rest of flour, then beat again. Stir in baking powder and whites of eggs.

FILLING: 1 cup sugar, $\frac{1}{2}$ cup water, boil till it threads, pour over the whites of two eggs well beaten, and beat. Add 2 teaspoons caramel and 1 teaspoon vanilla.

—*Mrs. Fred Stauffer.*

DUTCH APPLE CAKE

- | | |
|-----------------------------|---|
| $\frac{1}{4}$ cup butter | $1\frac{2}{3}$ cups flour (sifted before measuring) |
| $\frac{3}{4}$ cup sugar | 4 teaspoons baking powder |
| 1 cup milk | 2 apples |
| 1 egg | |
| $\frac{1}{2}$ teaspoon salt | |

Créam butter and sugar gradually. Add egg well beaten. Alternately add milk and dry ingredients sifted together. Turn $\frac{1}{2}$ mixture into greased cake tin, put on layer of apples, pared, cored and sliced. Cover with rest of mixture, arrange layer of rounds of apples on top. Sprinkle apples with mixture made of 1 teaspoon sugar and $\frac{1}{4}$ teaspoon cinnamon. Bake 35 minutes in moderate oven, cut into squares, serve with lemon sauce.

—*Mrs. Walter Tuttle.*

PLAIN CAKE

- | | |
|------------------------|---------------------------|
| 2 eggs | $\frac{1}{2}$ cup butter |
| 2 cups flour | 1 pinch salt |
| 1 cup sugar | 2 teaspoons baking powder |
| $\frac{2}{3}$ cup milk | 1 teaspoon vanilla |

Beat yolks and whites of eggs separately.

—*Mrs. Geo. F. Wasson.*

APPLE SAUCE CAKE

- | | |
|--------------------------|-----------------------|
| 1 cup apple sauce | 1 teaspoon allspice |
| 1 cup sugar | 1 cup chopped raisins |
| $\frac{1}{2}$ cup butter | 2 cups flour |
| 2 level teaspoons soda | Nutmeg |
| 1 teaspoon cinnamon | |

Stir soda into apple sauce before using other ingredients.

—*Miss Eva Hollis.*

GINGERBREAD

- | | |
|----------------------------|----------------------------|
| 2 $\frac{1}{4}$ cups flour | 2 teaspoons cinnamon |
| 1 cup sugar | 3 tablespoons shortening, |
| 1 teaspoon salt | melted |
| 1 teaspoon soda | $\frac{1}{2}$ cup molasses |
| 2 teaspoons ginger | 1 cup buttermilk |

Sift dry ingredients together; mix liquid ingredients and combine with the dry. Bake in moderate oven in gem pans or 2 small loaf pans. This makes a satisfactory dessert served with whipped cream or the following sauce: Grate 1 sour apple, mix with 1 cup powdered sugar and the white of 1 egg, well beaten.

—*Mrs. P. H. Mallinckrodt.*

GINGERBREAD

- | | |
|----------------------------|----------------------------|
| 3 eggs | 1 teaspoon soda |
| 1 $\frac{1}{4}$ cups sugar | 1 teaspoon baking powder |
| 1 cup molasses | 1 teaspoon each of cloves, |
| 1 cup lard | cinnamon, nutmeg, ginger |
| 1 cup sour milk | and allspice |

Mix sugar and lard, add milk, molasses, soda and spices. Fold in 3 cups of flour, mixed with baking powder. Add well beaten eggs.

—*Anna T. Ryan.*

POTATO CAKE

$\frac{3}{4}$ cup butter	2 teaspoons cinnamon
2 cups sugar	2 teaspoons cloves
2 cups flour	2 teaspoons nutmeg
1 cup mashed potatoes (hot)	2 teaspoons baking powder
$\frac{1}{2}$ cup sweet milk	1 cup bitter chocolate
4 eggs	1 cup chopped walnuts

Cream butter and sugar and yolks of eggs, add milk, potatoes, spices and chocolate. Stir in slowly the sifted flour, fold in the beaten whites and add the nuts last.

—*Mrs. F. M. Gray.*

GINGERBREAD

$\frac{1}{2}$ cup sugar	2 teaspoons soda in cup boiling water
1 cup molasses	3 cups flour
$\frac{1}{2}$ cup butter	2 well beaten eggs
1 teaspoon each of cinna- mon, ginger and cloves	

—*Mrs. L. R. Martineau, Jr.*

GINGERBREAD

$\frac{1}{2}$ cup butter	1 teaspoon soda
$\frac{1}{2}$ cup lard	1 teaspoon cinnamon
1 cup sugar	1 teaspoon ginger
1 cup hot water	1 cup molasses
3 cups sifted flour	3 eggs

Cream butter, sugar and lard, dissolve soda in hot water and add. Add spices, molasses, flour and lastly the eggs beaten in. Bake 20 to 30 minutes. Delicious served with whipped cream.

—*Mrs. Fred C. Dern.*

GINGERBREAD

2 eggs	1 cup sugar
1 cup boiling water	$\frac{1}{2}$ cup butter
1 cup molasses	2 teaspoons ginger
$2\frac{1}{2}$ cups sifted flour	1 teaspoon soda (level)

Mix molasses, sugar and butter, then eggs and ginger; add the boiling water with soda and then the flour. Bake in slow oven.

—*Mrs. Frank Newton.*

SOFT GINGERBREAD

Take $\frac{1}{2}$ cup molasses, fill with brown sugar; $\frac{1}{2}$ cup butter, fill with boiling water; 1 egg, 1 small teaspoon soda, 1 teaspoon ginger, 2 cups flour. Mix altogether and bake in moderate oven.

—*Mrs. Wesley King.*

PEANUT GINGERBREAD

1 egg	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon allspice
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ teaspoon mace
$\frac{3}{4}$ cup molasses	Pinch of salt
2 cups flour	1 cup sweet milk
2 teaspoons baking powder	1 cup ground peanuts

Beat egg well with shortening, brown sugar, molasses and spices, add milk and flour and baking powder and peanuts. Sprinkle top with peanuts. Bake 20 minutes in hot oven.

—*Mrs. R. E. Jerauld.*

BURNT CAKE ICING

Put $\frac{1}{2}$ cup sugar in granite sauce pan; stir over fire until sugar melts and throws off blue smoke; Have ready $\frac{1}{2}$ cup boiling water. Remove sugar from fire and carefully throw in water. Stir rapidly and allow to boil until like molasses. Bottle and keep for use. This is enough for 3 cakes.

—*Mrs. Fred Stauffer.*

CREAM FILLING

1 cup milk	$\frac{1}{2}$ cup sugar
1 heaping tablespoon corn starch	Pinch of salt
1 egg	$\frac{1}{4}$ pint cream, beaten stiff
	Flavoring

Heat milk to boiling point, mix corn starch with little milk and add; cook until very thick; beat egg and add; let mixture cool and add cream beaten stiff. This is delicious between layers of sponge cake which is frosted on top.

—*Mrs. Nephi L. Morris.*

CARAMEL FROSTING

1½ cups brown sugar, barely cover with cream; boil, stirring constantly until fudgy then beat. Flavor with vanilla.

—*Mrs. V. P. Strange.*

MOCHA WALNUT ICING

2 cups powdered sugar
½ cup butter
1 square bitter chocolate

½ cup nut meats
Strong coffee

Cream butter and sugar; add melted chocolate, stir in enough cold strong coffee to make right consistency and add nuts.

—*Mrs. G. W. Neely.*

1-2-3 CAKE FROSTING NEVER FAIL

1 cup sugar
Whites of 2 eggs

3 tablespoons water

Mix together in double boiler, be sure water is boiling good before you start to cook the mixture. Cook just 8 minutes and beat with a Dover beater all the time. Spread on cake.

—*Mrs. Lawrence Fox.*

WHITE MOUNTAIN FROSTING

Boil 1½ cups of sugar and ¾ cup water with a pinch of cream tartar until it strings. Slowly pour over stiffly beaten whites of 2 eggs. Add the grated rind of 1 orange. Beat well until consistency to spread.

—*Florence Ray.*

IDEAL FROSTING

1 cup sugar
3 tablespoons cold water

White of 1 egg

Mix sugar and water and drop in white of 1 egg, unbeaten. Put these in double boiler, having water in lower boiler boiling. Beat for 5 minutes with egg beater, flavor to taste. Cook until mixture is as thick as whipped cream. This can also be used as cake filling.

—*Mrs. F. W. Gray.*

FROSTING

½ cup powdered sugar 1 teaspoon corn starch
1 tablespoon butter

Work altogether by hand, add yolk of 1 egg, juice and grated rind of 1 orange, and enough more powdered sugar to make it spread nicely.

—*Gail Swan.*

CARAMEL ICING

2 cups dark brown sugar ½ cup butter
1 cup milk

Boil for 12 minutes stirring constantly; beat until cool.

—*Laura Hunter Howell.*

ALMOND FILLING FOR FRUIT CAKE

Beat 3 eggs very stiff, add 3 cups fine white sugar; add 1 pound sweet almonds blanched and ground to a pulp. Flavor with rose water and spread on cake 2 inches thick. Then set cake in cool oven to dry. Cover with white frosting.

—*Mrs. T. W. Boyer.*

FILLING FOR CAKE

2 cups pulverized sugar 1 tablespoon butter

Mix sugar and butter; thin with rich milk or cream, and add 2 teaspoons caramel syrup.

—*Ethelyn Walker.*



Ice Cream Ices Desserts

PEPPERMINT ICE CREAM

Crush one bottle peppermint candy; heat 2 quarts cream in double boiler. Pour over candy, stir until dissolved. When cool, freeze.

—Mrs. Thos. L. Mitchell.

PLAIN ICE CREAM

8 cups thin cream

2 tablespoons vanilla

1 $\frac{3}{4}$ cups sugar

Mix well and freeze.

—Mrs. Chas. R. Mabey.

ANGEL ICE CREAM

$\frac{1}{2}$ cup sugar

5 rolled graham crackers

$\frac{1}{3}$ cup water

1 pound canned grated

3 egg whites

pineapple

1 pint whipped cream

Boil sugar and water until it strings, beat this into the whites of 3 eggs; add whipped cream, and other ingredients. Flavor with any kind of crushed fruit and chopped maraschino cherries. Pour in mould, pack in ice and salt for 3 or 4 hours.

—Mrs. Glen Miller.

MAPLE NUT ICE CREAM

1½ pints coffee cream
 ½ pint whipping cream
 1 small can Log Cabin
 maple syrup

Mix and add walnuts or pecans. Freeze.

—Mrs. Fred Stauffer.

ORANGE ICE CREAM

2 cups sugar
 4 egg yolks
 1 pint cream
 1 heaping teaspoon gelatine

dissolved in 1 cup milk
 2 oranges, rind and juice
 1 lemon juice

Beat yolks, add sugar gradually, stirring 30 minutes in double boiler; take from fire, add gelatine, juices and rind. Beat whites and cream stiff and add; freeze.

—Mrs. H. N. Mayo.

CRANBERRY ICE

Press 2 quarts cooked cranberries through sieve, add 3 cups sugar, boil, skim, set aside to cool. When cool, add juice of 2 lemons and set to freeze, but do not turn. When mushy add beaten whites of 2 eggs. Whip in and pack again. Let stand 4 or 5 hours.

—Mrs. Mary Elizabeth Turner.

BISQUE GLACE

¼ lb. powdered sugar
 4 egg yolks

1 pint rich cream

Beat eggs and sugar together very well and flavor. Whip cream until very stiff. Mix and place in mould. Pack in ice and salt for 2 hours.

—Mrs. Nephi L. Morris.

PINEAPPLE SHERBET

1 large can grated
 pineapple
 1 quart water

2 cups sugar
 Juice of 2 lemons

Mix, freeze until mushy, then add the beaten whites of 2 eggs.

—Mrs. Chas. R. Mabey.

CARAMEL ICE CREAM

Make a custard with 2 eggs, 1 cup maple sugar, 1 pint milk. Let cool and add 1 pint cream. Vanilla to taste and freeze.

—*Mrs. J. L. Franken.*

APRICOT SHERBET

1 quart apricots, put
1 through sieve

Add 1 quart cold water
3 cups sugar

Mix together, stir until thoroughly dissolved. Freeze same as ice cream.

—*Ella L. Hodge.*

DELICIOUS SHERBET

4 cups milk
1½ cups sugar

Juice of 3 lemons

Mix juice and sugar, stirring well, add milk slowly, stirring constantly. If slightly curdled in appearance will not affect the quality of sherbet. Freeze.

—*Mrs. Ira D. Wines.*

MAPLE MOUSSE

¾ cup maple syrup
1 egg yolk

½ pint whipping cream

Beat egg yolk, add to syrup and cook 3 minutes. Let cool and add ½ pint whipped cream and beaten egg white. Pour in mould and set in salt and ice to freeze 3 or 4 hours.

—*Mrs. H. R. Welch.*

FRUIT DESSERT

1 quart canned peaches
2 tablespoons corn starch

2 egg whites, beaten stiff
½ cup whipping cream

Stir cornstarch to a smooth paste with a little cold water; add pinch of salt, drain fruit from juice, stir juice into cornstarch paste and cook in double boiler until smooth and clear. Add fruit crushed, and let cook up once. Let cool but do not let get too cold. Add beaten whites of eggs, then carefully fold in cream beaten stiff. Pour in mould and set aside until firm and cold. Decorate with whipped cream and fresh fruit or candied cherries.

—*Mrs. M. F. Hinkle.*

MAPLE MOUSSE

1 cup maple syrup, boil 5 minutes, stir into whites of 4 eggs well beaten. Cool in pan of cold water, stirring occasionally. When cold add 1 pint whipped cream; freeze as ice cream, or pack in baking powder cans, and seal with paraffin. Pack cans in ice, using $\frac{1}{3}$ salt.

—*Mrs. J. A. Slaughter.*

ORANGE SOUFFLE

Butter a pudding dish, tie a band of paper around outside, extending 2 inches above top. This prevents pudding from falling over while cooking. Scoop out the pulp of 6 oranges, melt 2 tablespoons of butter in stew pan, add 2 tablespoons of flour, stir in orange pulp and boil until thick. Remove from fire and let cool; then beat 3 tablespoons sugar and the yolks of 3 eggs, one at a time. Beat the white stiffly and fold in lightly. Pour into mould, put in steamer, place a piece of paper over the souffle, place lid on steamer and cook slowly 35 minutes. Serve at once with whipped cream and sugared quartered oranges.

—*Mrs. F. M. Gray.*

FRUIT DESSERT

Cut marshmallows in quarters, add dates cut fine, figs and nuts. Pile into sherbet glasses. Pour over whipped cream, sweetened and flavored.

—*Mrs. Frank Pingree.*

ORANGE CREAM JELLY

Juice and pulp of 6 oranges	1 package gelatine, dis- solved in 1 cup of warm water
$\frac{1}{2}$ pint cream	

Put oranges and 1 cup sugar together, add gelatine and allow to jell softly. Add $\frac{1}{2}$ pint cream whipped by folding it into mixture lightly. Put in mould and set in ice box until ready to serve. Garnish with whipped cream.

—*Mrs. J. R. Walker.*

SNOW BALLS

1 pint milk	1 tablespoon sugar
1 tablespoon butter	1 cup sifted flour

Let milk, butter and sugar come to a boil, stir in flour. Keep on beating until fine and thick. Let cook and beat 3 eggs into above. Beat continually then drop in hot lard, tablespoon at a time.

—Mrs. C. C. Crismon.

SNOW BALLS

Cream $\frac{1}{4}$ cup butter with $\frac{1}{2}$ cup sugar added gradually. Sift 1 cup flour, $\frac{1}{2}$ cup cornstarch and 2 teaspoons baking powder. Add this mixture alternately with about $\frac{1}{2}$ cup milk and stir in gently the stiff whites of 4 eggs. Place batter in well buttered cups and steam $\frac{1}{2}$ hour. Turn out gently, cover with powdered sugar and serve hot with fruit sauce as follows: Cream 4 tablespoons butter with 1 cup powdered sugar and 1 egg yolk. Beat in $\frac{1}{2}$ cup preserved fruit or jam, or 1 cup fresh berries, just before serving.

—Mrs. V. P. Strange.

ANGEL FOOD CHARLOTTE RUSSE

Cake part—	1½ cups sugar (sifted)
Whites of 9 to 11 eggs	1 cup cake flour
1 level teaspoon cream of tartar	$\frac{1}{4}$ teaspoon salt
	$\frac{1}{2}$ teaspoon vanilla

Beat eggs partly, add cream tartar and beat until stiff. Gradually add sugar. Fold in flour, salt and vanilla. Bake in slow oven 45 minutes. When cold, cut off top of cake, remove center, leaving 2-inch wall, and fill as follows: 1 tablespoon gelatine, 6 stale macaroons, rolled fine, 12 marshmallows cut in small pieces, 2 tablespoons chopped candied cherries, $\frac{1}{4}$ pound chopped almonds, 1 cup sifted sugar, 1 pint whipping cream and vanilla. Dissolve gelatine in $\frac{1}{4}$ cup cold water and $\frac{1}{4}$ cup boiling water, add sugar; when mixture is cold, add cream, whipped stiff, and other ingredients; fill the cake, place lid on top and sprinkle with powdered sugar.

—Mrs. Howard L. Baldwin.

PRUNE WHIP

Mix thoroughly 1 cup prunes chopped fine and 3 tablespoons sugar. Fold in whites of 5 eggs beaten very stiff. If desired, add the juice of 1 lemon. Bake in slow oven 15 to 20 minutes. Serve either warm or very cold, with whipped cream.

—*Mrs. Frank Pingree.*

FRUITED WHIPPED CREAM

Whip 1 pint cream stiff, sweeten well and stir into it lightly 1 cup whole strawberries, 1 banana peeled and cut into dice, 1 orange peeled and diced, and 1 cup finely minced pineapple. Serve very cold. As the fruits are very acid, the cream should be very sweet.

—*Mrs. Frank Pingree.*

MARSHMALLOW PUDDING

2 cans grated pineapple	3 tablespoons powdered sugar
1 cup black walnuts or seeded white grapes	3 boxes marshmallows, cut in 4 pieces

Mix altogether and let stand. Beat 1 pint cream very stiff. Set in ice box and when ready to serve, fold in with the above mixture.

—*Mrs. Glen Miller.*

PETER PAN PUDDING

2 $\frac{3}{4}$ cups milk	$\frac{1}{2}$ cup candied cherries
1 cup sugar	$\frac{1}{2}$ cup candied pineapple
4 egg yolks	$\frac{1}{2}$ cup pecans
1 teaspoon vanilla	Lady fingers, sprinkled
Salt	sherry wine
1 package of gelatine	1 pint whipping cream

Scald 2 $\frac{3}{4}$ cups milk, add to 4 well beaten yolks, 1 cup sugar and salt to taste. Combine and let cook in double boiler. Add to this mixture $\frac{1}{2}$ package gelatine, which has been soaked in $\frac{1}{2}$ cup cold water. Remove from fire and let cool, but before it has had time to set add nuts, fruit, vanilla and whipped cream. Pour this either into a large mould lined with lady fingers which have been sprinkled with sherry wine or into individual moulds. Serve with whipped cream.

—*Mrs. Merrill Nibley.*

MARSHMALLOW PUDDING

Dissolve 1 rounded tablespoon powdered gelatine in $\frac{1}{2}$ cup cold water. Place on stove and stir. Add 1 cup cold water, let stand until cool. Beat whites of 4 eggs and add gelatine to them, slowly stirring all the time. Beat into this, 1 cup sugar, 1 teaspoon flavoring. Put $\frac{1}{2}$ mixture in mould, sprinkle sliced blanched almonds over this, then rest of mixture with nuts on top, then set away to chill. When firm serve with whipped cream.

—*Mary R. Fitzgerald.*

PINEAPPLE MARSHMALLOW PUDDING

1 large can grated
pineapple

3 small boxes marsh-
mallows

1 tablespoon sherry wine

Cut marshmallows fine with scissors, mix with pineapple, let stand 4 hours. Whip $\frac{1}{2}$ pint cream and mix through. Serve in sherbet glasses and garnish with maraschino cherries.

—*Mrs. D. P. Rohlfing.*

MARSHMALLOW DESSERT

1 package marshmallows

3 tablespoons pineapple
juice

4 slices pineapple

2 tablespoons sugar

$\frac{1}{2}$ pint cream

Cut marshmallows in fourths, and pineapple in small squares. Mix with pineapple juice, sugar and $\frac{1}{2}$ pint whipped cream. Stir together and let stand 3 hours. Maraschino cherries and nuts may be added.

—*Mrs. R. L. Watson.*

LEMON VANITY

Soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup cold water; add 1 pint boiling water, poured on 2 cups of sugar; add juice of 2 lemons and stir until it is dissolved. Set in cold place until it commences to thicken; stir in the whites of 3 eggs, well beaten. Beat with egg-beater until stiff and white. Put in mould and set on ice until firm. Serve with cream or thin boiled custard.

—*Mrs. Frank Pingree.*

ANGEL PARFAIT

- | | | | |
|---|--|---------------|--|
| 1 | tablespoon gelatine, dissolved in cold water | 1 | cup nut meats, chopped fine |
| 3 | egg whites, beaten stiff | 1 | cup sugar |
| 1 | pint cream, whipped | $\frac{3}{4}$ | cup water |
| 1 | cup candied cherries | 4 | tablespoons maple syrup or fruit juice |

Boil sugar and water until they thread. Add gelatine, when thoroughly dissolved. Pour slowly on beaten whites of eggs and continue beating until cool; add other ingredients, put in mould, pack in ice three hours. This will serve 12 to 15 persons.

—Mrs. P. Gibbons.

APRICOT WHIP

Drain 1 cup cooked dried apricots; press through coarse seive, beat whites of 3 eggs stiff, fold in $\frac{1}{3}$ cup sugar and apricot pulp. Bake in moderate oven in pan of hot water 25 minutes. Serve with custard sauce made of 3 egg yolks or with cream, whipped or plain. This may be served hot or cold, and can be varied by adding $\frac{1}{2}$ cup chopped almonds or $\frac{1}{2}$ cup apricot pulp and $\frac{1}{2}$ cup shredded pineapple, drained of all the juice.

—Nora Skidmore.

NESSELRODE PUDDING

- | | | | |
|---------------|-------------------|---------------|---------------------|
| $\frac{1}{2}$ | box gelatine | 5 | egg yolks |
| $\frac{1}{2}$ | pint cold water | 5 | egg whites |
| $\frac{2}{3}$ | cup sugar | $\frac{1}{4}$ | pound macaroons |
| $\frac{2}{3}$ | cup raisins | 3 | tablespoons almonds |
| 1 | tablespoon brandy | 2 | teaspoons vanilla |
| 1 | pint milk | | |

Soak gelatine in cold water few minutes. Bring milk to boil, stir in sugar and beaten yolks. Cook 1 minute, dissolve gelatine in mixture, add raisins, seeded and chopped fine, almonds chopped fine, macaroons, brandy, flavoring and stiffly beaten whites of eggs. Stir until thick, then pour in mould, place in ice and serve with whipped cream. One half cup cocoa-nut may be used instead of macaroons, if desired.

—Mrs. L. G. Dinwoodey.

LEMON CREAM

4 eggs	4 tablespoons sugar
1 lemon rind and juice	2 tablespoons hot water

Beat yolks with sugar, add grated lemon rind and juice, then add hot water, cook in double boiler until thick. Add beaten whites to which a little sugar has been added. Take from fire immediately, and serve when very cold.

—Mrs. Frank Anderson.

PRUNE WHIP

Soak prunes over night, then boil in same water until soft. Take 1 cup prune pulp, 1 cup nuts, put through meat grinder, add 3 tablespoons sugar, and whites 4 eggs, well beaten. Bake in pan of water or double boiler in hot oven for 20 minutes. Serve with whipped cream.

—Mrs. Clifford J. Pearsall.

FROZEN PLUM PUDDING

1 cup mixed candied fruit (cherries, pineapple, etc.)	1 cup sugar
1 cup raisins	½ cup orange juice
¼ pound citron	2 cups milk
¼ teaspoon salt	1 cup whipping cream
	2 eggs

Make a boiled custard of milk and eggs, adding salt and sugar. Then cool. This may be all finished the day before pudding is required. Shred the fruits and cover with orange juice and let stand over night. This is a necessary precaution in order to prevent them from becoming hard during the freezing. Half freeze custard; add the whipped cream, stirring in well, with fruit. Finish freezing and pack in ice and salt for several hours. Serve with following sauce: **SNOW-DRIFT SAUCE:** Beat 1 cup of double cream very stiff and set away to chill; beat whites of 2 eggs to a stiff dry froth, and fold in ½ cup powdered sugar. Beat mixture until it will hold shape when the beater is lifted from it; add flavoring to taste with almond or vanilla extract; finally, just before it is time to serve, fold in whipped cream.

—Mrs. W. M. Ferry.

SPANISH CREAM

1 quart milk	6 tablespoons sugar
½ box gelatine	6 eggs

Soak gelatine in milk one hour, place in double boiler, stir until it comes to boiling point. Add yolks of eggs, well beaten, with the sugar, and cook, stirring constantly, 3 minutes. Remove and fold in the beaten whites of eggs, put in mould and set on ice. Serve with whipped cream.

—*Mrs. Anna T. Ryan.*

MANHATTAN PUDDING

Juice of 3 large oranges	½ cup powdered sugar
Juice of 1 lemon	1 cup heavy whipping cream
½ cup sugar	

Mix oranges, lemon, sugar and let stand for several hours. Chill melon mould, pour in orange mixture first, then whipped cream, mixed with powdered sugar. Pack in ice and salt for 3 hours.

—*Mrs. Adolf Baer.*

PINEAPPLE BAVARIAN CREAM

1 bottle whipping cream	4½ tablespoons gelatine
6 tablespoons sugar	(1 pkg.)
1 large can grated pineapple	

Dissolve gelatine in cold water over hot water. Add sugar and gelatine to pineapple and allow to thicken, stirring occasionally. Add cream, whipped stiff, pour into wet moulds, serve with whipped cream.

—*Mrs. Frank J. Gustin.*

MERINGUES

Whites 4 eggs beaten stiff, with flat whip. Add gradually 1½ cup granulated sugar and flavoring. Shape into 4-inch rounds on heavy paper on up-turned dipping pan. Bake in very moderate oven 30 to 40 minutes. Serve with chestnut ice cream, or add a layer of boiled chestnuts to the meringue before adding the plain ice cream.

—*Mrs. Robert Hampton.*

RICED BANANAS WITH JELLY

4 bananas
 ¼ cup currant jelly

½ cup powdered sugar

Force bananas and jelly through potato ricer, add sugar. Line individual glasses with lady fingers and fill with mixture.

—Mrs. Glen Miller.

SHERRY PUDDING

Six eggs beaten separately; 1 cup sugar added to yolks; beat until light and add 1 cup sherry. Cook until thick in double boiler, stirring constantly. Add ½ box gelatine dissolved. Add beaten whites of eggs, pour into a mould a layer at a time over mixture of macaroons and cherries. For this quantity use 25 cents macaroons pounded, and 15 cents candied cherries chopped.

—Mrs. L. G. Dinwoodey.

ALMOND OR PECAN ICE-BOX CAKE

1 cup unsalted butter	½ pound blanched or grated almonds
1½ cups powdered sugar	1 pint whipped cream
3 whole eggs	30 macaroons
3 eggs, separated	18 lady fingers

Line the bottom of the pan or mould with stout waxed paper, separate and place lady fingers close together on sides of pan (rounded ends cut off and rounded sides towards the pan.) Lay macaroons close together on bottom of pan, flat sides down, and fill in small spaces with lady finger ends. Cream butter and sugar and add 3 eggs, one at a time, and stir well, add yolks of remaining 3 eggs, well beaten, then the nuts and lastly fold in the whites. Take ½ of this mixture and cover macaroons, add another layer of macaroons, then rest of mixture, place in ice-box 30 hours to harden. When ready to serve slip on platter and cover with whipped cream, adding ¼ cup powdered sugar while whipping, flavor with vanilla, decorate with candied fruits.

—Mrs. Chas. Wilkes.

PINEAPPLE WHIP

- | | |
|-----------------------|---------------------------------------|
| 1 pint whipping cream | 1 medium size can grated
pineapple |
| 1 pint milk | 2 teaspoons vanilla |
| 1 cup sugar | |
| 1 box gelatine | |

Soak gelatine 30 minutes in 1 cup milk. Put remainder of milk on stove, add 1 cup sugar, stirring constantly and bring to a boil. Then remove from stove and pour into gelatine. Stir until it is all well dissolved, set in refrigerator. When thick, beat in with egg-beater pineapple, juice and all, and 1 pint whipping cream, 2 teaspoons vanilla; set in mould and chill. This amount will serve 18 people.

—Mrs. J. M. Snow.

MOCHA TART

- | | |
|------------------------|----------------------------|
| 5 eggs | 1 teaspoon baking powder |
| 1 cup granulated sugar | 1½ teaspoons mocha extract |
| 1 cup flour | |

Beat eggs separately, adding sugar to yolks; sift flour and baking powder. Add whites of eggs and mocha extract. Bake in 2 layers in a hot oven 5 to 10 minutes. Put whipped cream between layers.

FROSTING: 1 cup confectioner's sugar, mixed with 1½ tablespoon mocha extract; thin with water to desired consistency. Mapleine flavor or chocolate may be substituted for mocha.

—Mrs. Chas. Wilkes.

REFRIGERATOR CAKE

- | | |
|--|------------------------------------|
| ½ pound powdered sugar | ½ pound macaroons,
crushed fine |
| ½ pound butter | 2 teaspoons vanilla |
| ½ pound blanched almonds,
ground fine | ½ dozen lady fingers |
| | 6 eggs |

Line baking dish with lady fingers, cream butter and sugar, add other ingredients, beat yolks and whites of egg separately. Add yolks and fold in whites the last thing. Throw on lady fingers and bake. Let stand in refrigerator 48 hours. Serve with either whipped cream or ice cream.

—Mrs. Glen Miller.

BAKED ALASKA

Put 1 quart of ice cream on a thin layer of sponge cake, larger on all sides than the ice cream. Place on plate much larger than cake. Make a meringue of 5 egg whites, allowing 2 tablespoons of sugar to each white, a scant teaspoon of vanilla. Pile the meringue thickly over all sides of the ice cream, covering cake also. Stand plate on board in hot oven and brown quickly. Serve immediately after taking from oven.

—*Marjorie Rambeau.*

ICE BOX CAKE

2 cakes sweet chocolate 2 tablespoons sugar
2½ tablespoons water

Melt the above together and cool, add 4 egg yolks, 1 at a time, beating well. Add whites of 4 eggs beaten stiff, 1 teaspoon vanilla. Line moulds with wax paper, cover with lady fingers, separated. Pour mixture over them, and put lady fingers on top. Put in refrigerator for 24 hours. Serve with plenty of whipped cream on top.

—*Mrs. Milton E. Lipman.*

CHOCOLATE ROLL

6 egg yolks 1 teaspoon vanilla
2 tablespoons cocoa Pinch of salt
1 cup powdered sugar 6 egg whites

Beat yolks till thick and light; add sugar, cocoa and salt; beat whites stiff, add to mixture and beat all for 15 minutes. Put waxed paper in large pan, grease well, put mixture in and bake in moderate oven about 20 minutes. When done turn out on a napkin and roll up and set aside until cool. Then unroll, fill with whipped cream, roll up and put on platter and ice with the following: 2½ cups powdered sugar, added to 1 beaten egg; melt 2 squares bitter chocolate and add to sugar; then thin to right consistency with condensed milk and pour over roll.

—*Mrs. Milton E. Lipman.*

FROZEN PLUM PUDDING

$\frac{3}{4}$ cup sugar	1 cup blanched almonds
$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup seeded raisins
3 egg whites	$\frac{1}{2}$ cup Maraschino cherries
1 pint cream	1 teaspoon vanilla
1 cup chopped walnuts	

Boil sugar and water until it hairs, pour over beaten whites of eggs, add cream, whipped, and nuts and fruit and pack in equal parts salt and ice for 6 hours.

—*Mrs. R. S. Allison.*

CHOCOLATE PUDDING

1 tablespoon gelatine dissolved in 1 cup hot milk in double boiler; add 1 cup sugar; make a syrup of 1 tablespoon sugar, a little hot water and 1 square bitter chocolate grated. Add to the hot milk, stand until cool and stiff. Beat well, then add $\frac{1}{2}$ pint cream, whipped stiff; $\frac{1}{2}$ cup chopped pecan nuts; $\frac{1}{2}$ cup seedless raisins; $\frac{1}{2}$ cup canned pineapple cut in small pieces. Put in moulds and stand in cold place. Serve with whipped cream.

—*Mrs. J. L. Franken.*

CHOCOLATE ROLL

Beat 6 whites of eggs very stiff, add $\frac{1}{2}$ cup sugar and 2 tablespoons of cocoa. Beat the yolks of 6 eggs until light, add to whites and beat again. Bake in jelly roll pan in moderate oven about 15 minutes and cool; spread with $\frac{1}{2}$ pint whipped cream. Roll and serve with sauce.

SAUCE: 1 cup sugar, 3 tablespoons cocoa, $\frac{3}{4}$ cup sweet milk and cook 10 minutes.

—*Mrs. M. Harbach.*

FRENCH PANCAKES

Beat 2 whole eggs, 2 tablespoons flour, 12 tablespoons milk, pinch of salt, put just enough to cover bottom of small frying pan; brown nicely and spread with jelly and roll. This makes 5 pancakes.

—*Mrs. Louis Simon.*

CHOCOLATE PUDDING

1 cake sweet chocolate 12 lady fingers

Melt chocolate in double boiler; add 3 tablespoons sugar; 2 tablespoons warm water, let melt thoroughly; then add the yolks of 4 eggs; cook until thick. Beat the whites very stiff and fold into mixture. Halve the lady fingers and put a layer in bottom of dish; pour over $\frac{1}{2}$ the mixture; then add another layer lady fingers, and pour over rest of mixture; let stand over night. Serve in glasses and put whipped cream on top.

—*Mrs. Nephi L. Morris.*

RICE FLOAT

1 pint milk 2 teaspoons vanilla
2 eggs Sugar and salt to taste
2 tablespoons flour

Boil until quite thick. Add 1 large cup boiled rice and stir into custard. Serve cold with cream.

—*Mrs. D. P. Rohlfing.*

AMBROSIA

2 eggs $\frac{1}{8}$ teaspoon salt
1 cup sugar 1 cup dates, cut in pieces
2 tablespoons luke warm 1 teaspoon vanilla
water 1 cup walnuts, chopped

Beat eggs and add other ingredients in order given. Bake in square shallow cake pan, and serve next day with whipped cream, sweetened and flavored.

—*Mrs. C. C. Neslen.*



Cookies and Doughnuts

JELLY COOKIES

1 cup butter
 $\frac{1}{2}$ cup sugar
2 egg yolks

Grated rind of 2 oranges
or lemons
2 cups flour

Cream butter, adding sugar gradually; add egg yolks beaten until stiff; grated rind of lemons and flour; roll out thin, cut with biscuit cutter and put 1 teaspoon of jelly in center. Then cut another one and place on top like pie. Bake in hot oven.

—Mrs. W. J. Pyper.

COCOANUT COOKIES

1 cup granulated sugar
 $\frac{1}{2}$ cup butter
1 cup cocoanut (desiccated)
 $\frac{1}{2}$ cup milk

1 pinch salt
1 egg
 $1\frac{1}{2}$ teaspoon baking powder

Mix; add flour enough to roll thin, sprinkle with sugar and nuts, cut fine, on top, cut and bake.

—Mrs. M. R. Mendelson.

CORN FLAKE COOKIES

1 cup sugar
3 cups corn flakes
1 cup nuts

4 egg whites
Salt

Beat stiff, bake on waxed paper in moderate oven.

—Mrs. J. B. McIntosh.

OATMEAL COOKIES

- | | |
|------------------------|--------------------------------------|
| 1 cup shortening | 2 cups oatmeal |
| 1 cup sugar | $\frac{3}{4}$ teaspoon soda |
| 3 eggs | $\frac{3}{4}$ teaspoon baking powder |
| $\frac{1}{2}$ cup milk | 2 teaspoons cinnamon |
| 2 cups flour | Pinch of salt |
| | Vanilla |

Cream butter; add sugar and cream, add eggs, beat well, then add milk and $\frac{1}{2}$ of flour; then add other $\frac{1}{2}$ of flour, with soda, baking powder, cinnamon, salt and vanilla. Add oatmeal last, and bake until done.

—*Mrs. John Ansley.*

LACE COOKIES

- | | |
|-------------------------------------|----------------------------|
| 1 cup sugar | 1 tablespoon melted butter |
| 1 cup rolled oats | 1 tablespoon flour |
| $\frac{3}{4}$ cup shredded cocoanut | 2 eggs |
| | 1 teaspoon baking powder |

Beat eggs well and add other ingredients. Drop from a teaspoon on buttered pan 3 inches apart, and bake very slowly.

—*Mrs. J. A. Slaughter.*

PEANUT COOKIES

- | | |
|------------------------------|--------------------------------------|
| 1 tablespoon butter | $\frac{1}{2}$ cup flour |
| 2 tablespoons sugar | $\frac{1}{2}$ teaspoon baking powder |
| 1 egg | 1 small teaspoon salt |
| 2 scant cups chopped peanuts | 2 tablespoons milk |

Cream butter and sugar, add other ingredients, drop by teaspoonful on well buttered pan or paper. Bake in slow oven 15 or 20 minutes.

—*Mrs. Frank Heginbotham.*

MARSHMALLOW TEAS

Arrange marshmallows on thin, unsweetened, round water crackers—1 marshmallow to each cracker. Make a deep impression in center of each marshmallow and in each center drop $\frac{1}{4}$ teaspoon butter. Arrange on a baking sheet and bake until marshmallows spread and nearly cover crackers.

—*Mrs. R. E. Jerauld.*

COCOANUT MACAROONS

Mix 1 can Borden's sweetened condensed milk with a medium sized package of dessicated cocoanut until stiff and thick. Drop on buttered pan quite far apart to allow for spreading. Bake in very slow oven about 30 minutes.

—*Mrs. A. J. Vorse.*

CHOCOLATE BROWNIES

Two eggs beaten together; then add 1 cup sugar and beat well. Melt together $\frac{1}{2}$ cup butter and 2 squares Baker's chocolate. Add this to egg and sugar mixture. Add $\frac{1}{2}$ cup flour, pinch salt, and a good teaspoon of vanilla. Also 1 cup nut meats. Butter tin, then line with waxed paper. Butter paper also; then spread mixture on and bake in a moderate oven. Do not bake too hard as this will dry out some as it cooks. When cool cut in squares. They should be about $1\frac{1}{2}$ inches high.

—*Mrs. Fred C. Dern.*

SCOTCH COOKIES

1 pound butter
 $\frac{3}{4}$ pound sugar

4 eggs
2 pounds flour

Cream butter and sugar, add eggs well beaten and flour gradually. Roll out dough $\frac{1}{4}$ inch thick, cut in small cookies, bake in moderate oven (no baking powder or flavoring).

—*Estelle R. Trunkey.*

SUGAR COOKIES

1 cup sugar
 $\frac{1}{2}$ cup shortening
2 eggs

5 tablespoons milk
1 teaspoon vanilla
 $1\frac{1}{2}$ teaspoon baking powder

Mix sugar, shortening, eggs, milk and vanilla; add baking powder to enough sifted flour to make soft dough. Roll out as thin as possible, sprinkle with sugar and cut into cookies. Bake in quick oven.

—*Mrs. F. L. Oswald.*

CHOCOLATE BARS

- | | |
|---------------------------------|----------------------------|
| 2 eggs, beaten | 1 teaspoon vanilla |
| 1 cup sugar | 2 squares melted chocolate |
| $\frac{1}{2}$ cup melted butter | 1 cup walnuts |
| $\frac{1}{2}$ cup flour | |

Beat eggs, add butter and beat with egg beater; add chocolate and sugar, flour and vanilla and nuts. Bake in shallow pan in moderate oven for about 20 minutes. Cut in squares while hot and frost. FROSTING: 1 heaping cup sugar, 2 whites of un-beaten eggs. Stir till mixed well, add flavor and spread.

—*Ethelyn Walker.*

HERMITS

- | | |
|--------------------------|---------------------|
| 2 cups sugar | 3 eggs |
| $\frac{3}{4}$ cup butter | 1 teaspoon soda |
| 1 cup sour milk | 1 teaspoon cinnamon |
| 2 cups flour | 1 teaspoon cloves |
| Pinch black pepper | 1 teaspoon ginger |
| 1 cup chopped raisins | |

Mix altogether and bake in muffin tins.

—*Mrs. J. L. Franken.*

HERMITS

- | | |
|--------------------------|---------------------------|
| 1 cup sour cream | 1 teaspoon each of soda, |
| 2 cups brown sugar | cinnamon, cloves and |
| 1 cup chopped raisins | nutmeg |
| $\frac{2}{3}$ cup butter | Flour to make as stiff as |
| 2 eggs, well beaten | can be stirred |

Mix and drop batter by tablespoon on well-buttered pan, leaving plenty of room to spread.

—*Miss Eva Hollis.*

ALMOND STICKS

- | | |
|--------------------------|-------------------------------------|
| 1 pound granulated sugar | 1 teaspoon baking powder |
| 1 pound flour | $\frac{1}{3}$ pound almondmeats cut |
| 4 eggs | in small pieces |
| 1 teaspoon cloves | $\frac{1}{4}$ pound citron |
| 1 teaspoon cinnamon | |

Mix and stir 40 minutes.

—*Mrs. H. F. Dicke.*

ALMOND COOKIES

$\frac{1}{2}$ pound blanched walnuts	1 egg
$\frac{1}{2}$ pound butter	Pinch of salt
$\frac{1}{4}$ pound sugar	

Mix together butter and sugar; add egg, salt, and grated rind of 1 lemon and half the almonds chopped fine. Add flour enough to roll out dough $\frac{1}{4}$ inch thick. Cut into diamond shapes and spread over the top eggs sugar and rest of almonds; cut lengthwise into strips. Bake a light brown in moderate oven.

—Mrs. F. J. Fabian.

FIG NEWTONS

1 cup shortening	1 heaping cup flour
1 cup brown sugar	1 teaspoon baking powder
2 eggs	Pinch of salt
1 teaspoon soda	

Mix shortening and sugar; add eggs beaten separately, dissolve soda in 2 teaspoons hot water. Add flour sifted with baking powder and salt. Roll out dough, cut in squares, spread with following paste, fold over and bake. Fig Paste: 1 pound figs stewed with 1 cup sugar.

—Mrs. M. M. Johnson.

FRUIT ROCKS

1 cup butter	$\frac{1}{2}$ teaspoon allspice
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon cloves
3 eggs	$\frac{1}{2}$ teaspoon salt
3 cups flour	$\frac{1}{2}$ cup hot water
1 teaspoon soda	$1\frac{1}{2}$ cups broken English walnuts
2 level teaspoons baking powder	1 cup currants
1 teaspoon cinnamon	1 package seeded raisins

Cream butter, add sugar, spices and salt and cream again; add eggs 1 at a time and beat; add hot water, flour, sifted with soda and baking powder. Beat hard and add fruit and nuts. Drop from teaspoon on greased pans and bake in hot oven. Wash fruit thoroughly and dry before adding to mixture.

—Mrs. Roy M. Cross.

ROCKS

- | | |
|------------------------|----------------------------|
| 1 cup butter | 1/2 teaspoon salt |
| 1 1/2 cups brown sugar | 1 pound raisins, chopped |
| 1 cup walnuts, chopped | 3 1/4 cups flour |
| 4 eggs | 1 teaspoon soda, dissolved |
| 1 teaspoon cinnamon | 2 tablespoons hot water |

Cream butter, add sugar gradually, then the eggs well beaten; reserve part of the flour and mix with fruit and nuts; add rest of ingredients and lastly floured fruit. Drop from teaspoon on buttered tins and bake in moderate oven.

—*Mrs. H. A. Schweikhart.*

GERMAN COOKIES

- | | |
|---------------------------|--------------------------|
| 1 cup brown sugar | 4 cups flour |
| 1 cup white sugar | 1 teaspoon baking powder |
| 3/4 cup melted butter | 1 teaspoon soda, sifted |
| 3 eggs, beaten separately | with flour |
| 1 teaspoon vanilla | |

Mix, mould into a loaf and leave over night, or let stand about 5 hours. Slice and dip in sugar and bake in slow oven.

—*Mrs. Frank Haymond.*

TORTE

- | | |
|--------------------------|-----------------|
| 1 teaspoon baking powder | 1 cup cut dates |
| 2 eggs | 1 cup nut meats |
| 3/4 cup sugar | 1 pinch salt |
| 1/2 cup flour | |

Cream the yolks, sugar and flour together. Fold in the beaten whites, add nuts and dates, spread 1/2 inch thick in buttered and floured pan, and bake in slow oven.

—*Mrs. H. F. Dicke.*

COOKIES

- | | |
|------------------------|------------------------------|
| 1 1/2 cups brown sugar | 1/2 teaspoon soda in 1/4 cup |
| 1 cup chopped walnuts | hot water |
| 3 eggs | 2 cups flour |
| 1/2 teaspoon cloves | 1 1/2 cups raisins |
| 1/2 teaspoon salt | 1 teaspoon cinnamon |

Drop from spoon in greased pan.

—*Mrs. Leonard Gehan.*

MARSHMALLOW TEAS

Place a marshmallow topped with a cherry on a soda cracker or saltine; toast in hot oven a moment till marshmallow spreads and browns.

—Mrs. A. P. Stone.

BOSTON COOKIES

1 cup butter	3¼ cups flour
3 eggs	½ teaspoon salt
1½ cups sugar	1 teaspoon cinnamon
1 teaspoon soda	½ cup chopped nuts
1 teaspoon baking powder	½ cup currants
3 tablespoons hot water	½ cup raisins

Cream butter and sugar gradually, add eggs well beaten; add soda dissolved in water; add half the flour, mixed and sifted with salt, cinnamon, baking powder, fruits and nuts; then add remainder of flour, drop from spoon on buttered tins and bake in moderate oven.

—Mrs. J. W. Neely.

GINGER SNAPS

1 cup molasses	1 level teaspoon soda, dissolved in little water
1 cup sugar	3 teaspoons baking powder
1 cup melted shortening	1 heaping teaspoon cinnamon
3 eggs, beaten	2 teaspoons ginger

Mix, add flour to make a dough not too stiff, but which may be rolled very thin. Bake in an oven not too hot, as molasses burns easily.

—Mrs. Samuel Paul.

DATE BARS

3 eggs	⅛ teaspoon salt
1 cup sugar	1½ cups flour, scant
2 teaspoons vanilla	2 teaspoons baking powder
1 cup walnuts	1 pound dates, chopped fine

Beat eggs, add sugar gradually; then vanilla, dates and nuts. Add flour, baking powder and salt sifted together. The batter should be thick enough to spread with a knife. Bake in a moderate oven. When cool, cut in squares and roll in powdered sugar.

—Mrs. M. M. Johnson.

DATE STICKS

- | | |
|---------------|------------------------|
| 3 beaten eggs | 1 teaspoon vanilla |
| 1 cup sugar | 1 cup broken nut meats |
| 1 cup flour | 1 cup dates, chopped |

Bake in thin sheets on buttered pans in hot oven. Cut in strips while warm, and roll in powdered sugar.

—*Mrs. L. R. Martineau, Jr.*

NUT CHEWS

- | | |
|--------------------------|--------------------------|
| 4 eggs | 1½ cups flour |
| 2 cups walnuts | 1 teaspoon baking powder |
| 2 cups brown sugar | Pinch of salt |
| 4 tablespoons Caro syrup | |

Bake in very small gem moulds. 1 teaspoon batter to each mould.

—*Shay's Cafeteria.*

BROWN SUGAR COOKIES

- | | |
|--------------------|-----------------------------|
| 2 cups brown sugar | 1 teaspoon soda dissolved |
| ½ cup butter | in 1 tablespoon hot water |
| 2 eggs | 1 teaspoon cream of tartar, |
| 1 teaspoon vanilla | sifted in 3 or 4 cups flour |

Mix and add flour gradually; knead on board as bread is kneaded; make into 2 rolls, let stand over night, slice into 1 quarter inch slices and bake as other cookies.

—*Mrs. Clarence E. Allen.*

RAISIN COOKIES

- | | |
|----------------------|--------------------------|
| 1 cup sugar | 3 level teaspoons baking |
| ½ cup butter or lard | powder |
| 2 eggs | Flour to stiffen until |
| Vanilla | easy to roll |

Cream butter and sugar, add beaten eggs, vanilla and ½ cup milk. Roll thin and place one over the other with filling between.

Filling for cookies:

- | | |
|---------------|-------------|
| 1 cup raisins | ¼ cup sugar |
| ¾ cup water | |

Let boil and thicken with 1 tablespoon corn starch.

—*Mrs. J. J. Porter.*

DOUGHNUTS

3 eggs	1 teaspoon soda
1 cup sour cream	4 cups flour
1 cup sugar	Little nutmeg

Beat eggs, add sugar gradually and stir; add soda to cream and stir rapidly. Combine mixtures and add flour. Roll quite thin, cut into forms, fry in deep hot fat. Dust with sugar.

—Mrs. Fred Stauffer.

KISSES

2 egg whites	1 pinch baking powder
1 cup sugar	½ teaspoon vanilla

Beat egg whites stiff and add sugar very gradually; add vanilla and baking powder. Bake 10 minutes in very slow oven, or until slightly brown.

—Mrs. D. D. Moffat.

KISSES

2 egg whites	1 cup cocoanut
1 cup granulated sugar	2 cups corn flakes

Beat whites stiff, add sugar gradually. Add cocoanut mixed over night with 1/3 cup condensed milk or cream. Add corn flakes. Drop from teaspoon on buttered paper and bake in slow oven. Makes about 30 kisses.

—Mrs. W. F. Adams.

KISSES

Beat whites of 4 eggs to stiff froth; add ½ pound sugar; add pinch of cream tartar. Drop in small drops on oiled paper. Bake in very slow oven 20 to 30 minutes, sometimes longer, as the right way is for them to kind of dry out. May be varied by adding cocoanut, nuts, dates, coloring and flavoring.

—Mrs. J. Violet Sims.

DOUGHNUTS

1 cup sugar	1 egg
½ cup butter (small)	1 teaspoon soda (small)
1 cup sour milk	Flour to stiffen

—Mrs. Carrie L. Brown.

SHORT BREAD

½ cup berry sugar
1 cup butter

1½ cups flour
Vanilla

Cream butter and sugar; add flour and flavoring; roll in sheets ½ inch thick, cut in squares, and bake in moderate oven.

—*Mrs. T. W. Boyer.*

SWEET MILK CRULLERS

2 eggs
1 cup sugar
1 cup sweet milk
2 teaspoons vanilla
4 cups flour

3 teaspoons baking powder
A little nutmeg
Pinch of salt
1 cup flour on board to roll out with

Mix, sift flour and baking powder and add; fry in deep hot fat.

—*Mrs. Geo. F. Wasson.*

DOUGHNUTS

½ cup butter or other shortening
1 cup sugar (light brown best)

½ teaspoon baking powder
2 eggs
1½ cups sweet milk

Cream butter and sugar; add eggs well beaten; sift flour and baking powder together and add to butter, sugar and eggs, alternating with the milk. Mix into smooth soft dough, roll and cut with doughnut cutter. Cook in deep hot lard.

—*Mrs. G. R. Bothwell.*

SOUR MILK DOUGHNUTS

2 eggs
1½ cups granulated sugar
½ cup butter
1½ cups sour or buttermilk

1 teaspoon soda
½ teaspoon salt
4 cups sifted flour

Cream butter and sugar; add eggs well beaten, dissolve soda in sour milk and add to mixture; add salt, stir in flour gradually. Turn out on floured board and knead lightly. Roll out ¼ inch thick, cut with small doughnut cutter, and drop in hot fat with side uppermost which has been next to board. Fry to a golden brown and drain on brown paper.

—*Mrs. L. H. Smith.*

BRAN COOKIES

1 cup raisins (boiled until soft)	1 cup butter
1 cup sugar	2 eggs
1 teaspoon soda, dissolved in	1 tablespoon water
5 tablespoons raisin water	2 cups bran
1 teaspoon cinnamon	1 teaspoon salt
1 cup chopped walnuts	1½ cups white flour

Mix well and drop in large spoonfuls on buttered tins to bake.

—Mrs. Alvin Fisher Smith.

MASHED POTATO DOUGHNUTS

4 large potatoes, mashed fine	2 tablespoons butter (heaping)
2 cups white sugar	1 cup sweet milk
3 eggs	Pinch of salt
	4 teaspoons baking powder

Mix, add sufficient flour to knead stiff. Flavor to taste. Roll very thin, bake quickly in very hot fat. The cakes should puff up very light and soft.

—Mrs. P. Gibbons.

YELLOWSTONE PARK DOUGHNUTS

1 cup sugar	3 tablespoons melted shortening
1 cup milk	3½ teaspoons lemon or vanilla
4½ cups flour (measured before sifting)	Pinch of salt
3 large or 4 small eggs	
2 heaping teaspoons baking powder	

Beat whites of eggs to dry stiffness; add yolks 1 at a time, and continue to beat until very light. Add sugar and beat in with egg beater. Add flour and milk alternately and beat with spoon as for cake, giving the batter a hard beating just before it is very stiff. Dough should be stiff enough to handle easily without sticking. Drop in moderately hot grease and turn frequently until they are decidedly puffed up, then brown.

—Mrs. Fowler.



Jams, Jellies Pickles

JELLIED GINGER PEARS

- | | |
|---------------------------------|----------------------------------|
| 2 tablespoons gelatine | $\frac{1}{2}$ cup pear syrup |
| $\frac{1}{4}$ cup cold water | 1 cup ginger ale |
| $\frac{1}{2}$ cup boiling water | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup orange juice | 4 canned pears |
| 3 tablespoons lemon juice | $\frac{1}{4}$ cup chopped ginger |

Soften gelatine in cold water and dissolve in boiling water. Add sugar, fruit juices and ginger ale. When mixture begins to stiffen add pears cut in thin lengthwise strips. Turn into mould. Serve with whipped cream sprinkled with chopped ginger. Recipe makes eight generous servings.

—Mrs. Orme F. Sellers.

MARMALADE-ORANGE

- | | |
|-----------------|----------|
| 4 large oranges | 2 lemons |
|-----------------|----------|

Wash oranges and lemons thoroughly. Slice very thin and while slicing score across with knife, so the pieces will not be too large. Pack sliced fruit into measure and add 3 measures of cold water to 1 of sliced fruit. Let stand over night. In the morning, put on to cook and simmer gently until fruit is thoroughly tender. Again let stand over night. Then add equal parts of sugar and cook until it will jelly when tested. Recipe will make 12 to 15 glasses.

—Mrs. W. F. Adams.

PEAR CHIPS

8 lbs. pears, peeled and sliced	1/2 lb. ginger
6 lbs. sugar	4 lemons sliced
	1/2 cup water

Cook slowly 3 hours.

—Mrs. Claude Williams.

AMBER MARMALADE

Shave one orange, 1 lemon, 1 grapefruit very thin rejecting nothing but seeds and cores. Measure fruit. Add 3 times the quantity of water. Let stand in earthen dish over night. Next morning boil ten minutes only. Add pint for pint of sugar. Let stand until next morning then let it boil steadily until it jellies.

—Mrs. Orson Howard.

ORANGE MARMALADE

Slice thin 1 dozen large oranges, all but the ends. Cover with cold water and let stand 24 hours. Boil quite hard for 30 minutes. Let stand 24 hours again. Then put in equal quantity of sugar and boil until thick. Then add juice of 2 or 3 good lemons and boil 2 or 3 minutes.

—Mrs. W. S. Denn.

CANNED PEACHES

One-half pound sugar to each pound of fruit. 2 1/2 cups of water to each lb. sugar. Boil ten or fifteen minutes. Put peaches in steamer 15 or 20 minutes. Take out and remove skin. drop fruit in syrup and let boil 5 minutes, put in jars, cover with syrup and seal.

—Mrs. F. W. Gray.

ORANGE MARMALADE

1 grape fruit	3 oranges
1 lemon	5 pints water
5 lbs. sugar	

Slice fruit very thin, removing seeds. Add water and let stand 24 hours. Boil 1 hour without sugar then 1 hour with sugar or until it jellies.

—Mrs. Frank Anderson.

ORANGE MARMALADE

Boil 2 tablespoons orange rind cut fine. Throw away water. 6 oranges cut up and 1 grapefruit cut up, or enough to make 8 cups fruit. Soak in 1 quart water over night, add 8 cups of sugar and the prepared rind. Boil until thick, when nearly done add juice of 1 lemon.

—*Mrs. G. R. Bothwell.*

PEACH MARMALADE

6 lbs. peaches
6 oranges

5 lbs. sugar

Peel peaches, put through coarse chopper, add sugar, grate yellow part of orange and add the strained juice of oranges. Boil 2½ hours.

—*Mrs. Thomas L. Mitchell.*

FIRM CRANBERRY JELLY

Barely cover 1 quart of cranberries with boiling water; cook until soft, rub through sieve, measure and add ½ the amount of sugar that you have pulp. Cook until it jellies.

—*Miss Anna Fields.*

CRANBERRY JELLY

1 quart cranberries

1 pint water

Boil 10 minutes. Add 1 pint sugar. Boil ten minutes. Put through sieve and mould.

—*Mrs. H. R. Welch.*

PERFECTION CURRANT JELLY

One case red currants cleaned. Mash; add 1 cup of water, put over slow fire to extract juice. If desired 3 cups of red raspberries may be added. Cool and squeeze out juice. Add equal amount of sugar. Boil juice 6 minutes after it begins to boil hard. Put the sugar in a utensil of sufficient size, pour the boiling juice slowly into it, stirring constantly until all sugar is dissolved. Do not heat sugar. Pour into glasses and when cool cover with paraffin.

—*Mrs. Samuel Paul.*

PEACH CONSERVE

7 lbs. peaches
7 lbs. sugar
2 lbs. raisins

Juice of 5 oranges
Rind of 2 oranges
1 lb. English walnuts

Cut or put through grinder all ingredients, stand over night; cook in the morning till preserved.

—*Mrs. Geo. R. Horning.*

GOOSEBERRY JAM FOR MEATS

Equal parts of berries and sugar. Only enough water to start boiling. After it comes to a good boil, cook 7 minutes.

—*Mrs. George W. Cooper.*

CURRENT COMPOTE

4 boxes red currants
1 box Blue Ribbon raisins

4 pints sugar
2 oranges, cut

Let currants and sugar stand 1 hour. Cook all 20 minutes. Pour in jelly glasses.

—*Mrs. Glen Miller.*

CATSUP

½ bu. ripe tomatoes, cook,
strain through sieve
1 gallon liquid
2 teaspoons salt
2 tablespoons allspice

2 teaspoons cloves
1 pint sugar
1 pint vinegar
1 teaspoon black pepper
1 teaspoon red pepper

Put spices in bag. Mix thoroughly. Boil 3 or 4 hours, bottle and seal.

—*Mrs. Charles R. Mabey.*

APRICOT AND PINEAPPLE CONSERVE

8 lbs. apricots
8 lbs. sugar

1 large can sliced pineapple

Peel and cut apricots in halves, add sugar and pineapple juice and let stand over night; next morning bring to boil slowly, cook 15 minutes, skim out fruit, add blanched kernels of apricots (not too many) to juice, boil slowly ½ hour. Add apricots and pineapple which have been cut into medium sized pieces, boil 10 minutes, skim frequently. Bottle and stand over night. Seal in the morning.

—*Mrs. J. L. Franken.*

CHILI SAUCE

- | | |
|----------------------|---|
| 1 peck ripe tomatoes | 6 green peppers |
| 6 large onions | Heart of 1 bunch of
celery |
| 1 cup brown sugar | 1 cup white sugar |
| ½ cup salt | 2 level teaspoons each of
cloves, nutmeg, cinnamon,
allspice and ginger |
| 5 cups cider vinegar | |

Peel and slice tomatoes. Put onions, celery, peppers (remove seeds) through meat grinder. Add altogether and boil 3 hours. Seal in glass jars.

—Mrs. T. W. Naylor.

PEACH PICKLES

- | | |
|----------------------|----------------------------|
| 7 lbs. peaches | 4 lbs. sugar |
| 1 pint white vinegar | 2 tablespoons whole cloves |
| Stick cinnamon | |

Scald and skin freestone peaches. Cook sugar, vinegar and spices to a syrup and after adding peaches cook ½ hour. Remove peaches to stone jar, cook syrup 10 minutes longer and pour over peaches. Every day for a week pour off syrup, cook ten minutes and pour over peaches. Cover top of jar with waxed paper and a lid and keep in cool place.

—Mrs. Roy. M. Cross.

WATERMELON PICKLES

Peel and remove pink part of enough watermelon to make 7 lbs. cut into even pieces, soak over night in one gallon of water with 3 tablespoons of salt and piece of alum about the size of a walnut. Next day drain and wash thoroughly. Cover with water and boil until clear about 1½ or 2 hours. Make a syrup of 2 qts. cider vinegar, 7 lb. white sugar, 4 level teaspoons whole cloves, 4 level teaspoons stick cinnamon and 4 level teaspoons whole peppers. Place spices in bag, boil 20 minutes. Drain rind and add to the syrup, also add syrup from \$1.00 bottle of Marischino cherries, boil for 45 minutes. Stand over night to cool. In the morning add cherries and bring to boil. Bottle when cold.

—Mrs. J. L. Franken.

SUNSHINE

Three pints cherries after stoning (preferably Richmond or May Dukes), 3 pints of sugar, 1½ pints currant juice. Make a syrup of the sugar, using as little water as possible. Put the cherries in syrup, cook until tender, add currant juice and cook until it jellies.

—Mrs. Samuel Paul.

BAR-LE-DUC

Red currants, wash and stem with care. Equal amount of sugar by measure. Put over slow fire until sugar is dissolved. Boil 20 minutes; put in jelly glasses. This is fine served with soft cheese.

—Mrs. Glen Miller.

SPICED PICKLES CHERRIES

6 quarts cherries	3½ lbs. white sugar
1 pint cider vinegar	1 tablespoon ground cinnamon
½ tablespoon ground allspice	½ tablespoon ground cloves
½ tablespoon cinnamon	½ tablespoon nutmeg

Stir altogether for 3 mornings and bottle.

—Mrs. Jeanette Hyde.

CHERRY OLIVES

Use large ripe cherries, leave stems on, but cut so as to leave about 1 inch long. Pack in glass jar without cooking. Use good cider vinegar, 1 tablespoon of salt to a pint of vinegar. Dissolve the salt by heating the vinegar. When cold pour over the cherries. Seal. Let stand 2 weeks before using.

—Mrs. Jennie Howat.

CHERRY OLIVES

Take large black cherries, wash and stem, fill jars to top, pour over them a liquid made of 3 tablespoons salt, 3 cups vinegar, 2 cups water. Let boil hard 10 minutes. Pour over cherries and seal while hot. If vinegar is very strong add a little more water.

—Mrs. E. B. Palmer.

GRAPE CONSERVE

8 lbs. Concord grapes
1 lb. raisins

5 lbs. sugar
1 lb. nuts
Walnuts

Squeeze pulp of grapes from skin, boil pulp and seeds about 20 minutes, then put through sieve. Steam skins of grapes ten minutes. Boil pulp of grapes and sugar together, add raisins, nuts and skins of grapes. Boil until it jellies.

—Mrs. Glen Miller.

PICKLES CHERRIES

2 quarts cherries

4 pounds sugar

Pit cherries, put in jar, cover with vinegar and let stand 24 hours. Stir up 4 times. Then drain vinegar, measure same amount sugar as cherries. Put in jars, alternate layers with sugar on top. Stir each day for 3 days to dissolve sugar. Bottle.

—Mrs. Jeanette Hyde.

GRAPE CATSUP

Four pounds Concord grapes, cover with water and boil till soft, sift through colander, then add to pulp 1 cup white vinegar, 3 pounds sugar, 2 scant tablespoons ground cloves, 2 full tablespoons ground cinnamon. Cook slowly 15 or 20 minutes. Put away in bottles.

—Mrs. E. E. Corfman.

GREEN TOMATO PICKLES

1 peck green tomatoes

1½ cups salt

Cut up tomatoes and stand over night with salt. Drain off water in morning.

1½ quarts vinegar

3 red peppers

2 green peppers

6 onions

4 cups sugar

1 tablespoon stick cinnamon

1 tablespoon cloves

2 tablespoons celery seed

2 tablespoons mustard seed

Put all vegetables through meat grinder and boil 2½ hours, add more vinegar if needed.

—Mrs. Orson Howard.

CHILI SAUCE

- | | |
|---------------------------|---|
| 18 ripe tomatoes | 1 teaspoon each of cinna-
mon, cloves and allspice |
| 3 green peppers (chopped) | 1 onion |
| 2½ cups vinegar | 1 cup sugar |
| 2 teaspoons salt | |

Cook till thick as catsup.

—Mrs. M. T. Bailey.

CHILI SAUCE

- | | |
|--------------------|---------------------------|
| 50 large tomatoes | 6 green peppers |
| 8 onions | 6 red peppers |
| 4 tablespoons salt | 3 tablespoons celery seed |
| 8 cups sugar | 2 cups vinegar |

Chop, put together, boil down, add 3 tbs. ground cinnamon, 3 white mustard seed, allspice and cloves. Bottle and seal.

—Mrs. Jennie Howat.

CHILI SAUCE

- | | |
|-----------------------------------|----------------------|
| 36 large ripe tomatoes
skinned | 6 large onions |
| 12 large green peppers | 12 tablespoons sugar |
| 3 tablespoons salt | 6 cups vinegar |

Remove seeds from peppers, chop onions and peppers fine, put in preserving kettle with other ingredients. Before adding tomatoes remove about 3 cups of tomato juice. Simmer about 3 hours and seal in jars.

—Mrs. Margaret Z. Chedron.

BOILED BEET PICKLES

- | | |
|--------------------------|-------------------|
| 1 quart boiled beets | 1 teaspoon salt |
| 1 teaspoon caraway seeds | ⅛ teaspoon pepper |
| 1 pint vinegar | |

Mix and put ingredients on beets.

—Mrs. Jeanette A. Hyde.

SWEET RED PEPPER HASH

Two large ripe bell peppers chopped. Sprinkle with salt and let stand over night. In morning wash through strainer and add 3 cups sugar, 1 pint vinegar and cook until thick as conserve. Put in jelly glasses.

—Mrs. Florence K. Woodruff.

MIXED GREEN PICKLES

- | | |
|------------------------------------|--------------------------------------|
| 12 cucumbers, peel and slice round | 1 head cabbage, chopped |
| 12 cucumbers, peel and cut long | 10 green tomatoes, sliced |
| | 10 green tomatoes, chopped |
| | 6 mango peppers, chopped (seeds out) |

Put in layers of each. Throw over 3 tablespoons mustard seed, 3 tablespoons celery seed, 3 cups sugar, 1 dessert spoon tumeric, 3 tablespoons ground mustard, vinegar to make quite juicy. Boil 20 or 30 minutes and seal.

—Mrs. Glen Miller.

BEET RELISH

- | | |
|-----------------------------|----------------------------|
| 1 qt. boiled beets, chopped | |
| 1 pint celery, chopped | 2 cups sugar |
| 1 tablespoon salt | 1 teaspoon black pepper |
| ½ teaspoon red pepper | 1 cup horse radish, grated |
| 1 qt. raw cabbage, chopped | |

Cover with cold vinegar. Seal air tight.

—Mrs. Karl D. Hardy.

SWEET CORN PICKLE

- | | |
|------------------|-----------------|
| 30 ears corn | 1 head cabbage |
| 2 quarts vinegar | ¼ pound mustard |
| 1¾ pounds sugar | ½ cup salt |
| 3 green peppers | |

Mix altogether, except the corn, and let come to boil then put in corn and cook 20 minutes and seal.

—Mrs. R. S. Allison.

INDIA RELISH

- | | |
|-----------------------|----------------------------------|
| 1 peck green tomatoes | 1 large or 2 small heads cabbage |
| 5 large onions | 1 cup salt |

Grind and let stand over night. Drain and add 3 pints of vinegar, 1 quart of water, let it work 25 minutes. Drain and add same quantity of vinegar and water again and 4 cups brown sugar, 5 cents worth celery seed, 10 cents mustard seed, ½ teaspoon tumeric powder and 2 green peppers chopped. Cook 30 minutes.

—Mrs. D. P. Rohlfing.

TOMATO PICKLES

- | | |
|-------------------------|--------------------------|
| 6 green tomatoes | 6 ripe tomatoes |
| 6 celery heads | 6 large onions |
| 6 red and green peppers | 3 lbs. brown sugar |
| 2 cups vinegar | 1 oz. white mustard seed |

One teaspoon all kinds of spices put in bag. Let tomatoes stand in salt water over night, cook altogether and bottle.

—Mrs. O. K. Lewis.

MUSTARD CHOW CHOW

- | | |
|------------------------------|---------------------------|
| 3 qts. small pickling onions | 3 large heads cauliflower |
| 200 tiny cucumbers | 3½ qts. white vinegar |
| 4 large cups sugar | 2 tablespoons tumeric |
| 5 small red peppers | ½ pound ground mustard |
| 1½ cups flour | |

Put onions, cauliflower and cucumbers in brine strong enough to hold an egg for 2½ hours. Wash and drain well. Boil vinegar, sugar and tumeric. Make paste of mustard, flour and little vinegar and add to above. Put in red peppers and pickles, let cook 15 or 20 minutes.

—Mrs. Glen Miller.

AUNT MARTHA'S CHOW CHOW

- | | |
|--|----------------------------|
| 1 cauliflower | ¼ pound mustard |
| 2 quarts small onions | 1 quart small cucumbers |
| 3 cups sugar | 1 tablespoon tumeric |
| 7 red peppers (long red),
cut in small pieces | 1 cup flour |
| | 1½ qts. white wine vinegar |

Make salt brine strong enough to float an egg, pour over the onions, cucumbers and cauliflower and let stand 24 hours; wash off under cold water tap and let drain 2 hours. Add sugar and tumeric to vinegar; scald and pour over onions, cucumbers and cauliflower; let stand 24 hours. Repeat 3 mornings. On the third morning make a paste of the mustard and flour and add to vinegar. Add peppers to cucumbers, onions and cauliflower; add all to mixture and put on stove, allowing it to slowly come to the boiling point; remove and put away in stone jar.

—Mrs. James E. Jennings.

CHOW CHOW

- | | |
|---|---------------------------|
| ½ peck small pickles
salt above over night | 1 pint small white onions |
| 1 large cauliflower | ⅛ peck green tomatoes |
| | 1 dozen green peppers |

Cover with water and let come to boil. Pour off water and cover with hot vinegar. Mix the following in water:

- | | |
|-------------------------|-----------------------|
| 1 teaspoon celery seed | 4 cups sugar |
| 1 teaspoon mustard seed | 1½ tablespoon mustard |
| 2 tablespoons flour | 1 tablespoon tumeric |

Add to first ingredients and let all come to boil. Put away in crocks.

—Mrs. Clifford J. Pearsall.

TOMATO RELISH (UNCOOKED)

- | | |
|---|-------------------------------------|
| 1 peck ripe tomatoes,
skinned and chopped fine | 2 tablespoons white
mustard seed |
| 1½ cups grated horse radish | 1 quart vinegar |
| 3 green peppers, seeded
and chopped | 8 onions, chopped |
| ½ cup salt | 1½ cups sugar |
| | 1 tablespoon black pepper |

Drain tomatoes over night (after chopped) stir mixture together cold, seal in glass jars. This makes a gallon or more.

—Mrs. A. J. Hosmer.

CUCUMBER PICKLES (UNCOOKED)

- | | |
|------------------------|---------------------------|
| 1 gallon cider vinegar | 1 package pickling spices |
| 1 cup dry mustard | 1 cup salt |
| | ½ cup sugar |

Mix the above in stone jars. Fill with small cucumbers washed and wiped dry, cauliflower, onions, etc.

—Mrs. Orson Howard.

PEPPER HASH

- | | |
|-----------------------|------------------|
| 12 sweet red peppers | 12 green peppers |
| 15 large white onions | |

Put through meat grinder, soak in boiling water 15 minutes, then repeat. Add 1½ pints cider vinegar, 2 cups sugar, 3 tablespoons salt and cook 15 minutes.

—Mrs. J. H. Patrick.

CUCUMBER PICKLES

Put cucumbers in salt water for 24 hours, then in weak vinegar solution and a little alum, stand for a week. Drain. Alternate layers of cucumbers with small onions, dill seed, bay leaves, white mustard and horse radish and sugar. When jar is filled, pour over all boiling vinegar. Pour off and heat vinegar 3 mornings, then close. For 250 pickles use 1 quart of little onions, 15c worth of dill.

—*Mrs. M. T. Bailey.*

RIPE CUCUMBER PICKLES

12 large ripe cucumbers	1 quart small onions
1 bunch dill	$\frac{1}{4}$ cup mixed spices
1 horse radish root	Vinegar

Peel, cut cucumbers in halves lengthwise. Scrape pulp and seeds with silver spoons. Cut dice sized pieces. Peel onions, sprinkle with salt, let stand. Put cucumbers in salt water 5 hours. 1 cup salt to 8 cups of water. To every gallon of water allow 1 tablespoon of mustard. Place in jars in alternate layers of cucumbers, onions, dill spices and horse radish. Put in equal parts of water and vinegar. Cover and let stand.

—*Mrs. Jeanette A. Hyde.*

LARGE CUCUMBER PICKLES

1 qt. or 2 doz. large cucumbers (yellow, but not too ripe)	2 tablespoons whole cloves
4 qts. pickling onions	$\frac{1}{2}$ teaspoon powdered alum
3 qts. white wine vinegar	3 qts. sugar
	6 bay leaves
	$\frac{1}{2}$ cup white mustard seed

Peel and cut cucumbers, taking out soft pulp and seeds. Stand 12 hours in jars with a handful of salt for each quart of cucumbers. Use also $\frac{1}{2}$ the alum. Scald and peel onions, put in brine strong enough to hold an egg, add rest of the alum. Let stand over night. Wash and drain well, both cucumbers and onions. Boil vinegar, sugar and spices and throw over pickles. Repeat 3 mornings.

—*Mrs. Glen Miller.*

MUSTARD PICKLES

½ peck small white onions	½ peck green tomatoes
3 cauliflowers	200 small cucumbers
½ pint green peppers	3 or 4 small red peppers

Put pickles in bag, cover them with ½ pint of salt, let stand over night. Next day place in large pan and add 1 oz. of mace, ¼ oz. tumeric, ½ oz. celery seed, 6 tablespoons brown sugar, 1 gallon vinegar. Boil ½ hour.

—Mrs. R. W. Daynes.

QUICK PICKLES

Mix well 1 cup of dry mustard, 1 cup salt, for 1 gallon of vinegar. In this, place well washed cucumbers, let stand few days when they will be fine to eat. No heating required.

—Mrs. Lafayette Hanchett.

AUNT MARTHA'S PICKLES

10 qts. large cucumbers	½ teaspoon white mustard seed
5 qts. white wine vinegar	4 qts. small onions
40 bay leaves	3 qts. sugar
	40 cloves

Make brine strong enough to float an egg and scald onions in it. Peel cucumbers, remove seeds and cut in small pieces, cover with salt and let stand 3 hours. Add spice and sugar to vinegar; scald and pour over cucumbers and onions which have been drained of salt. Repeat 3 mornings.

—Mrs. James E. Jennings.

SPECIAL DILL PICKLES

2 garlic buttons cut in half	⅓ cup olive oil
25 dill pickles, cut in thirds	

Put above in stone jar. Take 5 pounds sugar, 1 quart vinegar, diluted if too strong, ¼ cup allspice, whole, ¼ cup whole black peppers. Boil together 10 minutes, pour over dill pickles. Let stand 1 week before using.

—M. H.

DILL PICKLED BEANS

1 peck waxed beans	4 qts. water
1 cup salt	2 large stocks dill
½ oz. black pepper corns	6 bay leaves
6 grape or cherry leaves	1 cup vinegar

Parboil beans in salt water, 1 teaspoon of salt to one quart of water boiling, drain and pack in jars, add pepper corns, repeat until all has been used.

—*Mrs. Jeanette A. Hyde.*

DILL PICKLES

Slice pickles and pack in jars, put small pieces of garlic and spray of dill herb in each jar. Heat 1 gallon of water with 1 cup of vinegar and 1 cup of salt. Pour over pickles and seal.

—*Mrs. A. Skankey.*

SUMMER DILL PICKLES

100 pickles	1 cup vinegar
1 oz. black pepper corns	Grape leaves
1 cup salt	4 gallons water
6 stocks dill	

Soak pickles 12 hours in cold water. Drain and dry. Put in 2 layers pickles and 3 or 4 blossom ends of dill, 1 teaspoon whole pepper, repeat until all are used. Cover top with cherry leaves or grape vines. To 4 quarts of water use 1 cup salt. Boil and cool. Pour over pickles to cover. Weight and cover with cloth. Let stand a week. Now add 1 cup vinegar. Rinse off scum every day from cloth in warm water, twice in cold. Put in cool and dry place.

—*Mrs. Jeanette A. Hyde.*

SHIRLEY SAUCE

2 dozen large ripe tomatoes	¾ cup vinegar
2 large onions	2 tablespoons sugar
6 large red peppers, without seeds	3 tablespoon salt

Skin tomatoes and onion, chop each, mix together and cook 2 or 3 hours until thick enough. This is especially nice in thousand island dressing.

—*Mrs. A. C. Maclean.*

OLIVE OIL CUCUMBERS

One gallon sliced green cucumbers (select small sized cucumbers and slice them thin). Put 1 cup of salt over the cucumbers and let stand over night. In morning drain well. Mix 4 onions chopped fine, 1 cup olive oil, 1 oz. celery seed, 1 oz. black mustard seed, 1 oz. white mustard seed. Add to the sliced cucumbers. Fill quart fruit jars to within an inch of the top with above ingredients. Then fill up with weak vinegar. Seal jars air tight. Let stand before using.

—*Mrs. Franklin Riter.*



Candy and Confections

CANDY

2 cups sugar
 $\frac{1}{2}$ pint whipping cream
1 cup walnut meats

$\frac{1}{2}$ teaspoon vanilla
Pinch of salt

Put 2 cups sugar and $\frac{1}{2}$ pint whipping cream into a smooth sauce pan; stir; place on range and boil. Caramelize 1 cup of sugar to a light brown and add to other boiling mixture while hot. Boil until a soft ball may be formed that will keep in shape; add pinch of salt. Remove from range, and with a soft cloth dipped in cold water wash all sugar particles which adhere to the side of the kettle. Pour onto a slightly oiled marble and let stand a few minutes to cool. Work with a spatula. When the mixture changes from a creamy to a lumpy consistency, knead with hands until perfectly smooth. Add $\frac{1}{2}$ teaspoon vanilla and 1 cup walnut meats cut in small pieces. Mould in small loaves and cover with chocolate.

—Mrs. Merrill Nibley.

BUTTER SCOTCH

2 cups white sugar
1 cup Karo syrup
Boil until it is brittle.

$\frac{1}{2}$ cup butter

—Mrs. Glen Miller.

CREAMED WALNUTS FOR DATES

White of 1 egg	1 pound powdered sugar
$\frac{1}{2}$ teaspoon cold water	$\frac{1}{2}$ pound walnuts
$\frac{3}{4}$ teaspoon vanilla	

Put egg, water and vanilla in bowl and beat until well blended; add sugar gradually until stiff enough to knead. Shape into balls, place $\frac{1}{2}$ walnut on each ball and flatten.

—Mrs. Chas. R. Mabey.

DIVINITY

$2\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup corn syrup
$\frac{1}{2}$ cup water	

Cook until it forms a soft ball. Beat whites of 2 eggs stiffly and add mixture slowly, stirring constantly; then beat hard until cool. Add nuts.

—Mrs. Chas. R. Mabey.

COCOANUT BARS

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup rich milk	$\frac{1}{3}$ cup cocoanut
2 tablespoons butter	

Boil the sugar, milk and butter for 12 minutes; add vanilla and cocoanut. Beat rapidly until creamy. Cut into bars when cold.

—Mrs. Glen Miller.

MARSHMALLOW CREAM NO. 1

One-half pound marshmallows, cut in small pieces. Whip $1\frac{1}{2}$ cups cream, add $\frac{1}{2}$ cup powdered sugar, 1 cup nuts and $\frac{1}{2}$ cup Maraschino cherries, pinch of salt, 2 tablespoons fruit juice. Put in jar on ice, or let set from 3 to 4 hours.

—Miss Harriet Moyle.

CARAMEL CREAMS

3 cups sugar, $\frac{3}{4}$ cup of which is caramelized	2 cups cream
--	--------------

Cook until soft ball will form in water. Pour on marble or let cool in pan and beat until creamy.

—Miss Harriet Moyle.

CARAMEL CREAM

- | | |
|---|----------------------|
| 1 cup boiling water | 1 large can Borden's |
| 1 large tablespoon gelatine,
soaked in 3 tablespoons
cold water | condensed milk |
| | 1 teaspoon vanilla |
| | 1 cup brown sugar |

Add sugar to boiling water, stir gelatine into it, and add milk. When cold add 1 cup chopped nuts and $\frac{1}{2}$ pint whipped cream, and mix together.

—Mrs. Thomas Janney.

OPERA CREAM CANDY

- | | |
|-------------------------|-------------|
| 2 cups granulated sugar | 1 cup cream |
|-------------------------|-------------|

Mix and cook until it will form a soft ball when dropped in cold water. Burn 2 tablespoons sugar, add to mixture and flavor with vanilla. Beat until cold. Form into rolls and cut in desired lengths.

—Mrs. Geo. F. Wasson.

TURKISH DELIGHT

- | | |
|--------------------------|----------------------------|
| 2 cups sugar | Juice of 1 lemon |
| 1 cup hot water | Grated rind of 1 orange |
| 2 cups cold water | Grated rind of 1 lemon |
| 1 envelope Knox gelatine | 1 teaspoon lemon or orange |
| Juice of 2 oranges | extract |

First cook the grated rind in a small amount of water for about 10 minutes to extract the flavor; strain, and add it to the cup of hot water. Cook sugar and hot water until it threads; add gelatine soaked in cold water 5 minutes; add fruit juice to the rest, and let simmer 20 minutes; add flavor when removed from the stove. Pour into shallow tin rinsed with cold water, and let stand over night. Then cut into squares and dredge with powdered sugar, mixed with a little corn starch.

—Mrs. W. F. Adams.

MINT CANDY

- | | |
|--------------------------|-----------------------|
| 2 cups granulated sugar | 1 teaspoon essence of |
| $\frac{2}{3}$ cups water | peppermint |

Boil sugar and water until it spins a thread. Then add the mint; beat till it foams and drop on oil paper.

—Mrs. Geo. R. Horning.

UNIVERSITY FUDGE

3 cups sugar

1 cup milk

1 tablespoon butter

1 tablespoon vanilla

3 squares chocolate

Stir sugar, milk and chocolate until all are dissolved. Boil without stirring, until syrup forms soft ball in cold water. Add butter and vanilla and cool. Beat until creamy. Turn into buttered pan and cut in squares.

—*Mrs. Walter Tuttle.*

SEA FOAM CANDY

1 cup sugar

1 cup light brown sugar

2 cups water

Boil until it hairs. Have ready the beaten whites of 2 eggs and a cup of chopped nuts. Pour syrup over eggs and beat until it is almost ready to drop on greased plate; then add nuts and flavor with vanilla.

—*Mrs. Enos Hoge.*

PINOCHÉ

2 cups brown sugar

 $\frac{1}{2}$ cup milk

4 tablespoons butter

1 cup nut meats

Vanilla

Boil sugar, milk, butter until soft ball forms in cold water. Remove from fire, add nuts and vanilla, beat until creamy. Butter may be omitted and 1 cup milk used instead.

—*Miss Harriet Moyle.*

FROSTED GRAPES

Whites of 2 eggs, broken but not whipped. Carefully cover a choice bunch of white grapes with the egg. Drain off the egg, but before grapes are dry sprinkle with granulated sugar. Leave grapes on stem. Serve on silver platter, cutting with scissors amount desired.

—*Mrs. Glen Miller.*

ORANGE AND GRAPEFRUIT PEEL

Cut peel in strips and let come to a boil 7 times in cold water. Drain each time and repeat with cold water. Make a syrup of 3 cups sugar and 1 cup water. Put on stove, boil and then put in peel. Boil until transparent, then remove and roll in granulated sugar.

—*Mrs. Wilma Bradley.*

SALTED ALMONDS

Pour boiling water over shelled almonds; allow them to stand until the skins will slip off easily. Drain at once and skin quickly. Put a large piece of butter in a baking pan and when very hot drop in the almonds. Shake often and brown slightly, then salt.

—*Mrs. D. P. Rohlfing.*



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