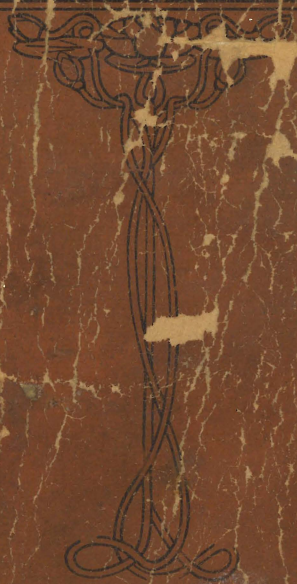


WEST VIEW
COMMUNITY
COOK BOOK



WEST VIEW

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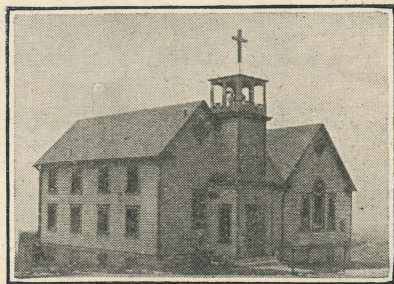


COMPILED BY
THE LADIES OF FRIENDSHIP CIRCLE
OF THE
FIRST PRESBYTERIAN CHURCH OF WEST VIEW
REV. E. A. CULLEY, PASTOR

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FIRST PRESBYTERIAN CHURCH OF WEST VIEW

Community Cook Book

FOREWORD

In presenting this book to the public, the ladies of Friendship Circle, of the First Presbyterian Church, of West View, Pennsylvania, return thanks to all who have assisted them.

Recipes that have been tried and proved were solicited, collected, and are herein contained. Having been gathered from so many persons, and various places, some subjects seem redundant in material, while others are sparsely treated or overlooked entirely, but with all these mistakes and shortcomings, we feel the book is well worth the price asked for it.

It has been our aim to have the name of each contributor affixed to her recipes, except in those cases where contributors preferred their names should not appear.

In preparing this volume we have tried to make it convenient in form, attractive in appearance, and more especially useful in matter, and by the proceeds of its sale to help pay for our new manse.

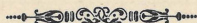
If it in any way proves a guide to the novice in house-keeping, as well as a help to the more experienced, and in so doing contributes in a small way to the welfare of their fellow creatures, as well as to the revenues of a worthy cause, their labors will not have been in vain.

We wish to express our appreciation to those who have advertised in our book, and we thank them most heartily. We cheerfully recommend each and every one of them, and feel they are worthy of your consideration and patronage.

GOLDEN RULES FOR THE KITCHEN

- 1 A place for everything and everything in its place.
- 2 A good cook wastes nothing.
- 3 A thing that is worth doing is worth doing well.
- 4 An hour lost in the morning has to be run after all day.
- 5 Clear up as you work; it takes but a moment then and saves time afterward.
- 6 A time for everything, and everything on time.
- 7 Do not make unnecessary work for others.
- 8 An attractive table makes plain food palatable.
- 9 Leave nothing dirty; clean and clear as you go.
- 10 Love lightens labor.
- 11 Learn the hottest and the coolest places in your oven.
- 12 A hot fire for roasting; a clear fire for broiling.
- 13 Good cooks never keep hungry people waiting.
- 14 Soup boiled is soup spoiled.
- 15 Thorough draining is a secret of frying.
- 16 Poor food makes poor blood.
- 17 A dish of hot water set in the oven will prevent cakes, etc., from scorching.
- 18 A refrigerator should be examined and cleaned every day.
- 19 Study to economize strength, time and money.
- 20 Cleanliness is next to Godliness.
- 21 Haste, without hurry, saves worry and flurry.
- 22 Become thoroughly acquainted with whatever stove you have.
- 23 A tea kettle should never be quite full, as the water expands in heating, and, in boiling over, makes needless work, and injures the stove.
- 24 By judicious use of seasoning material, remnants can be made into savory and nourishing dishes.
- 25 All articles to be fried should be thoroughly dried and slightly warmed.
- 26 While frying, be careful not to spill any fat on the stove.
- 27 Never pile fried articles one on another.
- 28 The secret of nice broiling is the frequent turning.
- 29 Better simple foods with pleasure, than luxuries with annoyance and worry.
- 30 All work well done is honorable.
- 31 Neatness and order in your pantry will depend largely upon the way you clear your table.
- 32 Order is Heaven's first law.
- 33 The oven can afford to wait for the cake, but the cake cannot wait for the oven.
- 34 Half-heartedness will not accomplish half as much as whole-heartedness rightly handled.
- 35 House work affords physical culture quite as beneficial as that which costs far more.
- 36 White meat well done, dark meat underdone.
- 37 Never leave soap lying in the water.
- 38 Economy does not mean stinginess, but the art of making the most and best of the means and materials at hand.
- 39 In case of accident keep cool.
- 40 Cultivate the habit of opening and closing the oven door quickly and gently.

Table Appointments and Serving



Perfect cookery, immaculate surroundings and dainty service, exemplify the ideal to be sought for by the hostess of the new century.

GENERAL SUGGESTIONS

1. The Dining Room.

(A) Should be large enough to accommodate the number of guests easily and allow for serving without any crowding or confusion.

(B) Never try to entertain a large number at a formal meal unless you have plenty of room and help.

(C) Should be cool and comfortable, well ventilated and lighted. In day time no artificial light if possible. At night candles are softer than large lights. Concentrate the light on the table if possible and avoid having it shine in the eyes of guests.

2. The Table.

(A) Large enough to seat all the guests without crowding, especially for a formal dinner.

(B) Luncheon may be served on separate tables, usually four at each, with honor guests at center table.

(C) For dinner, cover with a linen cloth. Also for breakfast.

(D) For luncheon use either a luncheon set of doilies or a smaller linen cloth.

(E) Place table so servants may pass around it easily. Also allow for the use of the serving table and tea wagon.

3. Serving Table.

(A) Used for serving silver for the courses, also for extra silver for the table. It should be kept free enough to be used for hot plates and vegetable dishes brought from the kitchen.

(B) Relishes, extra butter, bread, carafe of water, nuts, bonbons, etc., may be placed on it if it is large enough.

(C) Never have it crowded, it being in better taste to keep some of these articles in the pantry or kitchen.

4. Tea Wagon.

(A) Used to supplement the serving table. Especially used for relishes, nuts and carafe of water.

(B) For informal meals, with one maid or none, it may be placed beside the hostess and used by her.

(C) This is a great help in serving family meals, use one as much as possible.

5. The Screen.

It is well to use a tall screen to protect the guests' eyes from glimpses of the pantry as the servants pass back and forth.

TABLE DECORATIONS

Should be simple and artistic. Never overdone.

1. Centerpiece.

(A) Usually flowers. Should be in a low bowl or vase.

(B) Arranged low enough that guests may see each other.

2. Candles.

(A) Make the softest light. Place so they do not obstruct the view of any guest.

(B) Four will usually do for a small number. Use more for a large table.

(C) See that they are firmly fixed in the candlestick. They should be watched carefully during the meal, especially if shades are used on them.

TABLE APPOINTMENTS AND SERVING

3. Miscellaneous.

(A) Salts and peppers. One set may be placed between each two covers, toward the top of the plate.

(B) Place cards. Place on the napkin. Some special kind may require another place.

(C) Individual nut dishes are placed in front of plate.

(D) Silver or glass bonbon, olive dishes, etc., may be placed on the table, but are better placed on serving table.

Do not crowd the table with dishes and decorations. The silver, candles, sparkling glass and china make the table attractive and thus it requires very few other things.

"Food well chatted is half digested."

LAYING THE TABLE

"Attempt only what you can do well. Entertain simply and often, and so learn to excel."

1. Silence Cloth.

(A) Heavy, of canton flannel or asbestos.

(B) The size and shape of the table. Used as a protection for the table and to prevent noise.

(C) Placed on table before the linen cloth is laid.

2. Linen.

(A) Table cloth.

1. Always white and clean.

2. For special occasions and formal meals, usually a very handsome piece of linen, large enough to drop over the edge at least 12 inches or more.

3. Carefully laundered with no starch. Only one center fold, running lengthwise of table.

LUNCHEON CLOTH OR SET OF DOILIES

(F) Cloth may be smaller than for dinner and be edged with handsome lace or be embroidered.

(G) Doilies in matched sets are used on the bare table. Pads may be placed under the plate doily to protect table.

CENTERPIECE

1. Placed in the center and, if oval or rectangular, is placed lengthwise of table.

2. Always of handsome linen, usually embroidered or lace trimmed.

NAPKINS

1. Dinner. A large size, folded and ironed square with monogram showing. Dinner rolls or bread placed between folds.

2. Luncheon. Small, usually scalloped or hemstitched. Fold in three-corner shape.

3. Dinner napkins are placed with hems parallel to forks and table edge, at left of forks.

Luncheon napkin also placed at left of forks.

4. If covers are close, napkin may be placed on the service plate or above plate.

THE USE OF LUNCHEON SET

(A) Place centerpiece in center of table, then large plate doilies, one in center of each "cover" usually with a small pad underneath.

(B) Place smaller doily at upper left for bread and butter plate.

TABLE APPOINTMENTS AND SERVING

(C) Place smallest size at upper right for glass.

(D) Silver for only one or two courses is usually placed as doilies are small, then remaining silver placed as required.

(E) If chocolate or tea is to be served, a fourth doily is sometimes placed for this at the right.

3. Silver.

Never place more than three forks, three knives and the soup spoon and oyster fork on the table. If more will be required, place at the time it is required. Place extra silver after the plate is placed.

(A) *Forks*. Placed at left of plate. First to be used placed at the extreme left, last to be used next plate, tines up.

(B) *Oyster Fork*. Placed at the right of spoon.

(C) *Knives*. Placed at right of plate. First used at the extreme right, last used next plate.

(D) *Spoons*. Soup spoon at right of knives. Others are placed as needed for the course. At a very informal meal with few courses and little silver, teaspoons if required may be placed at right of knives.

(E) *Butter Spreader*. For luncheon or breakfast. Placed across bread and butter plate, handle to the right.

4. Glass.

Water glass at right, at tip of the knives.

5. Service Plate.

(A) A large, handsome plate which is the center of the cover. The plates with the first courses are placed upon it.

(B) Removed when the first hot course after soup is served. Taken with soup plate, another plate being placed for the fish.

6. Bread and Butter Plate.

(A) Used for luncheon and breakfast.

(B) Placed at left above the forks. Rolls and butter are placed on it.

(C) Sometimes used at a dinner for olives, celery, etc. Butter is not served at a formal dinner and rolls are placed in napkin.

7. The "Cover".

(A) This includes everything which is placed on the table for an individual.

(B) Allow not less than 20 inches for each cover.

(C) Place service plate, silver and napkins one inch from edge of table.

SERVING

"It seems dinners are but innovations, whilst suppers and breakfasts are men's most ancient and natural meals."

1. General Suggestions.

(A) Hot foods should be served hot and plates be warm.

(B) Cold foods should be cold and plates chilled.

(C) Waitress should see that water glass is kept filled and that bread and relishes are served at the proper time.

(D) Dishes or platters from which individual helps himself should always be presented at his left. Use a napkin between dish and hand.

(E) Individual plates are placed and removed from the left. Remove plate with left hand and place the other one with the right hand, thus having all the serving done at the left side except replenishing water or the coffee or tea and extra silver.

TABLE APPOINTMENTS AND SERVING

(F) Serving should be done quietly and quickly, and if possible without disturbing conversations or reaching in front of the guests.

(G) A small tray with doily may be used for serving soup plates, relishes and small dishes. The tray is used as little as possible by a well-trained servant.

(H) When food is served at the table, remove platters and dishes of food first, then the individual covers.

(I) Remove all dishes pertaining to one course before serving the next.

(J) Only food for the one course should be on the table.

2. Styles of Serving.

Table service should be in keeping with the home and its atmosphere; attempt nothing in style or expense beyond what you can well afford.

True politeness and hospitality should be the real guide for table etiquette. Be natural and simple. Set before your guests something simple, choice and well prepared, that which will leave you free from anxiety concerning it.

(A) English.

1. Formalities are omitted. Usually used for family or very informal meals. Generally used when only one maid or none is employed.

2. Food is served from the table, the hostess serving soup, salad and dessert. The host serves the fish and roast. Vegetables may be served from the table or passed by maid.

3. The maid takes each plate as it is served and places it before each person.

(B) Russian.

Most formal style.

1. Everything is served from the side, being passed by the attendants.

2. For formal dinners and luncheons served in this style, the foods are arranged attractively on large platters, trays and in dishes in such a way that portions are easily obtained.

3. All dishes are presented at the left with the proper serving silver and each person serves himself.

4. Some people still prefer to have the courses served in the kitchen on the individual plates, these being placed before the guests by the maids. This is not quite as formal.

(C) Compromise.

Used for informal dinners and luncheons, also for family meals.

1. Part of the courses are served from the table. If she so desires, the salad or dessert may be served by the hostess and the fish or meat served by the host.

2. The other courses are served by the maid.

3. At an informal luncheon with no male guests, the hostess may serve the meat, salad and dessert from the table if she so desires.



Baking Temperature

For the benefit of housewives who follow the new method of temperature cooking, and those who wish to learn how, the following table is given:

Food.	Oven	Temperature	Time
Cake, layer	Hot or quick	450	10 to 15 min.
Drop or cup cake	Moderate	380	30 to 35 min.
Loaf cake	Moderate	350	45 to 50 min.
Fruit cake	Slow	275	1 to 6 hours
Sponge or angel food	Moderate	325	30 to 45 min.
Muffins and corn bread	Moderate	400	25 to 30 min.
Biscuit	Hot or quick	450	10 to 15 min.
Gingerbread	Moderate	325	30 to 35 min.
Quickloaf cake	Moderate	350	45 to 60 min.
Cookies	Moderate	380	12 to 15 min.
Chocolate cookies	Moderate	350	15 to 20 min.
Molasses cookies	Moderate	350	15 to 20 min.
Double pie crust	Hot or quick	450	for 10 min.
(uncooked filling)		400	30 to 40 min.
Pastry shell	Hot or quick	500	12 to 15 min.
Custards (individuals)	Moderate	325	35 to 40 min.
Custards (baking dish)	Moderate	325	60 to 70 min.

All temperatures given on this page are for use with a gas range. If a coal range is used it will be necessary to deduct 85° F. in each case from the oven temperatures that are given and allow a few minutes extra baking time.

Symbols

C--denotes Cup

SZ--denotes Size

LB--denotes Pound

T--denotes Teaspoonful

TB--denotes Tablespoon

OZ- denotes Ounce

All measurements are LEVEL unless otherwise stated.

SOUPS.

"For she may boil and she may broil all for the sake of a home."

Soup should be an important factor in the dietary of every household, the clear soups are used as stimulants to flagging appetites and as food of easy assimilation for both young and old. The cream soups and purees are most nutritious and hearty.

Soups are grouped into two main classes: soups made with meat stock and soups made without meat stock.

Soup made with meat stock are classified as follows:

Bouillon: Made from lean beef, clarified and seasoned. Exception, clam bouillon.

Consomme: Made from more than one kind of meat, highly seasoned with herbs and vegetables, usually cleared.

Brown soup stock: Made from lean beef browned and highly seasoned.

Soups made without meat stock are as follows:

Cream soup: Made of vegetables or fish, with milk and a small amount of cream and seasoning. Always thicken.

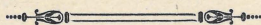
Puree: Made by adding the pulp of cooked vegetables to milk or cream. The milk is thickened with flour or corn starch in order to bind the solid and the liquid parts together. Puree is generally thicker than cream soup. Stock is sometimes added.

Bisque: Made from shell fish, milk and seasonings.

ALWAYS MAKE MEAT SOUPS WITH COLD WATER TO WHICH SALT HAS BEEN ADDED. GRADUALLY HEAT TO BOILING POINT, BUT NEVER BOIL.

SOUPS

She may boil and she may broil all for the sake of a home.



FRENCH WHITE SOUP

- | | |
|--------------------|------------------|
| 4 lb fowl | 3 qts cold water |
| knuckle of veal | 1 slice onion |
| 1/2 bay leaf | 6 slices carrot |
| 1 sprig parsley | 1/2 t thyme |
| 1/2 t peppercorns | 1/2 tbs salt |
| 1 tbs lean raw ham | 4 tbs butter |
| (chopped fine) | yolks 2 eggs |
| | 3 tbs flour |

Disjoint fowl, remove veal from bone, put fowl, veal and water together and boil 4 hours slowly. Cook vegetables and ham together in 1 tablespoon butter for 5 minutes; add to the soup with the peppercorns, bay leaf and salt and cook one hour; cool, remove fat, reheat 3 cups of stock thickened with remaining butter and flour; cook all together and just before serving add cream and egg.

Miss Caroline Graf.

TOMATO BOUILLON

- | | |
|----------------------|----------------|
| 1 pk ripe tomatoes | 1 bunch celery |
| 6 onions | 1 c butter |
| 1/4 c sugar | 1/4 c salt |
| 1/4 t cayenne pepper | 1/2 c flour |

Boil tomatoes and strain, cook onions and celery and put through a sieve. Then add the butter, browned; add the sugar, salt, pepper. Mix the flour with a little tomato juice before putting in the mixture, so the flour does not get lumpy.

Mrs. J. A. Schar.

PEA SOUP

- | | |
|----------------------|--------------|
| 1 can marrowfat peas | 2 t sugar |
| 1 pt cold water | 1 pt milk |
| 1 slice onion | 2 tbs butter |
| 2 tbs flour | 1 t salt |
| 1/3 t pepper | |

Drain the peas from the liquor, add sugar and cold water, and simmer 20 minutes. Rub through a sieve, reheat and thicken with butter and flour cooked together. Scald milk with the onion, remove the onion, and add milk to the pea mixture, season with the salt and pepper. Peas too old to serve as a vegetable may be used for soups.

Mrs. K. Weiler.

VEGETABLE SOUP

- | | |
|---------------------------------|---------------------------|
| 1 c sliced carrots | 1 c sliced potatoes |
| 1 large onion | 1/2 c celery |
| 1 c finely chopped cabbage | 1 c strained tomato juice |
| 2 ears green corn, cut from cob | seasoning |

Put the vegetables into a good meat stock, season to taste and serve.

Mrs. Feigenbaum.

TOMATO SOUP TO CAN

1 pk ripe tomatoes	3 sweet peppers
3 large onions	3 hot peppers
6 tbs salt	$\frac{3}{4}$ c butter
6 tbs cornstarch	10 tbs sugar

Boil tomatoes, peppers and onions together. (Brown the onions in the butter before boiling them). Cook until done, then strain and add the sugar, salt and cornstarch. Cook to the boiling point and seal.

Mrs. Wm. D. Faulk.

CREAM OF LIMA BEAN SOUP

1 c lima beans	1 tbs butter	salt
1 small onion	3 pts milk	pepper

Cook the lima beans until tender, rub through a sieve, simmer slowly, adding the onion, minced very fine; simmer $\frac{1}{2}$ hour. Heat the milk in a separate pan and then mix with the bean and onion mixture. Add salt, pepper and the butter just before serving.

Mrs. L. T. Davis.

POTATO SOUP

3 c diced potatoes (raw)	1 onion
salt	pepper
butter sz of walnut	1 qt milk

Boil the potatoes and onions in water until tender, drain and add the milk, salt, pepper and butter. Let it come to a boil and thicken slightly with a little flour.

Mrs. John Harbison.

SOUTHERN CHICKEN SOUP

1 3 lb fowl	$\frac{1}{8}$ t pepper	3 tbs cooked rice
2 qts cold water	2 t salt	1 t minced parsley

Cut all the meat from the fowl, except the breast. Reserve it whole. Place the meat, including the breast, in water, with the salt added and cook 4 hours. Place the breast on the top of the other meat so it does not fall apart. Remove the breast as soon as tender. Skim frequently, strain and add the breast cut in small pieces, the rice, pepper and parsley.

Miss Emma George

OYSTER SOUP

1 qt oysters	1 qt milk	few grains pepper
2 tbs butter	2 tbs flour	1 t salt

Strain the oysters, reserving the liquor. Put the milk, butter, salt, pepper and liquor on to heat; when it reaches the boiling point, add the oysters and the flour. Mix the flour in a little milk so that it will not become lumpy.

Mrs. M. Walker.

COUNTRY BEAN SOUP

2 lbs beef	1 onion
1 pt tomatoes	1 pt beans
$\frac{1}{2}$ dz potatoes, diced	salt and pepper to taste
8 or 10 cloves	1 stalk celery

Put the onion, with the cloves stuck in it, and the other ingredients, except the beans on to boil; cook the beans separately, then add all together. Add salt and pepper to taste.

Mrs. E. Dyck.

OYSTER STEW

1 qt or can stewing oysters 1 qt sweet milk
1 heaping t butter

Put about one cup of water in the bottom of the vessel and add to liquor of the oysters. Add the butter and then the milk. Add last the oysters and let boil until creamy. Season to taste.

Mrs. R. E. Drummond.

TOMATO SOUP

1 pt tomatoes (stewed) 4 raw tomatoes
1 qt boiling water 1 small t soda
1 pt sweet milk butter
pepper salt
8 small crackers

To one can of tomatoes, add the raw tomatoes cut fine, add the boiling water and then the soda. While the mixture is still foaming, add the milk, seasoning and the butter; when this begins to simmer, add the crackers rolled fine.

Mrs. Langabaugh.

PHILADELPHIA SOUP

1/2 lb lima beans 2 large potatoes
5 large carrots lump of butter
1 qt milk

Wash and cook the beans, about 45 minutes; before the beans are done add the carrots. Fifteen minutes before serving add the diced potatoes; when all is cooked, add the milk and thicken with flour.

Mrs. Yundt.

MEATS

*"Some hae meat and canna eat.
And some would eat that want it,
But we hae meat, and we can eat,
Sae let the Lord be thank it."*

—ROBERT BURNS.

MEAT LOAF

1 lb chopped veal 1 c bread crumbs
1/2 lb pork chopped fine 1 c milk
1 1/2 lb beef chopped fine 1 small onion

Salt and pepper to taste. Mix and bake for 1 hour. Mrs. Lane.

MEAT BALLS

1 lb ground steak 1 1/2 c tomatoes
1/2 c rice pepper
1 large onion salt

Mix the rice and meat, season and form into balls. Add onion cut fine, to the strained juice of the tomatoes and bring to a boil. Drop the meat balls into the tomatoes and let simmer for 1 hour.

Contributed.

VEAL LOAF

3 lbs veal	$\frac{1}{2}$ c cracker crumbs
3 eggs	1 small t pepper
2 t salt	$\frac{1}{2}$ lb pork
2 tbs milk	$\frac{1}{2}$ c cracker crumbs

Mix all ingredients, and make into two loaves; bake in a slow oven 1 hour. Mrs. J. J. Fischer.

SPANISH STEAK

round steak	3 onions
1 can tomatoes	1 c water
cheese	butter
salt and pepper	

Use a round steak $1\frac{1}{2}$ inches thick, season with salt and pepper; pour over the steak the cup of water and the melted butter. Bake for 30 minutes; chop the onions and when the steak is nearly done, spread the onions over it; add the can of tomatoes and cover all with a thick coat of grated cheese. Brown in oven. Mrs. G. Watson.

PORK ROAST

Use a nice piece of tenderloin; trim off all the fat, and moisten with milk; roll in bread or cracker crumbs, season with salt and pepper. Roast slowly for $4\frac{1}{2}$ hours, basting the meat frequently. One hour before serving place sweet potatoes and Irish potatoes around the roast. Cook all together until potatoes are done and nicely browned. Mrs. E. Neely.

BAKED HAM

Select 7 or 8-pound ham and soak over night in cold water; next morning pour off the water and boil for 2 hours. Place in roasting pan and rub well with one cup brown sugar; stick whole cloves in the ham and bake slowly for $1\frac{1}{2}$ hours. Mrs. E. B. Hamburg.

POTTED CALVES' HEARTS

Remove gristle and clotted blood from as many fresh hearts as needed; add salt and pepper to same and roll in flour. Have ready some hot drippings, brown hearts in same; add two sliced onions, 1 bay leaf and a few whole cloves. Add about 1 cupful of hot water, cover and simmer slowly until tender. Strain gravy, add flour to thicken and season to taste. Mrs. Durell.

LITTLE PIGS IN BLANKETS

Select large plump oysters and wrap each with a thin slice of bacon. Pin with a tooth pick and fry until bacon is crisp. Mrs. Malone.

ROULETTE OF BEEF

Take a flank steak and remove most of the fat; score it and spread mustard over one side of same. Sprinkle it with salt, pepper and paprika. Put bacon cut in small strips all over it; roll it up like a jelly roll, tie securely, dredge with flour; brown on all sides in drippings or lard; add about $\frac{1}{2}$ cup water and simmer slowly over a low heat for about 2 to $2\frac{1}{2}$ hours, or until tender. Cut like jelly roll. Catherine M. Durell.

MEAT BALLS

1½ lbs ground steak	1½ c cornflakes
½ small can tomatoes	small particle of onion
1 egg	salt

Mix well and form into balls; sear all over; add about 1 cup water and simmer, well covered, for 1 hour. These are delicious.

Mrs. Siegnert.

STUFFED PORK CHOPS

Get pork chop cut thick and have a pocket cut in each one. Fill each pocket with the following dressing: Mix together 3 cups stale bread crumbs, 3 fresh sausage, 1 egg, well beaten, 1 onion (chopped fine), salt, pepper and sage to suit your taste; sew up pockets, put in pan and bake for about 1 hour.

Mrs. Weissenstein.

PORK AND POTATO OVEN PIE

Put on and stew until potatoes are soft, but so they stay in pieces. 1 lb small lean pork chops. Potatoes cut in quarters
Cook pork a little first 1 small onion cut fine
Put in savory roaster; be sure to have enough broth to cover. Cover with good biscuit dough. Bake until dough is done. Serve warm.

Mrs. Kunig.

BEEF WITH TOMATOES

Use any good beef roast and fry brown with onions. Cover with small can of tomatoes.

Mrs. Gigax.

ROULETTE OF BEEF

Take a flank steak and remove most of the fat; score it and spread mustard over one side of same; sprinkle with salt, pepper and paprika; put bacon cut in small strips all over it, roll it up like a jelly roll, tie securely, dredge with flour. Brown on all sides in drippings or lard. Add about ½ cup water and simmer slowly over low heat for 2 or 2½ hours, or until tender. Cut like jelly roll.

Catherine M. Durrell.

SPANISH RICE—A LUNCHEON DISH

3 c boiled rice	1 stalk celery
2 c ground meat (either raw or left over cooked meat)	1 green pepper
1 medium sized onion	1 can tomato soup or ½ can tomatoes rubbed through sieve
1 red sweet pepper	Salt and pepper to taste

Mix all together after grinding meat, peppers, celery and onion. Butter a casserole, turn in mixture and bake in moderate oven till nicely browned. Grated cheese may be sprinkled over top before baking.

Mrs. A. H. Blickle.

BEEF LOAF

2 lbs beef	1 c crumbs
¾ c sweet milk	2 tb butter
1 egg	¼ t pepper
1½ tb salt	¼ t nutmeg

Juice of one lemon

Mrs. Evans.

BEEF WITH TOMATOES

2 c chopped cold meat 1 c cooked tomatoes
1 c cracker or bread crumbs salt and pepper to taste
Arrange in layers and bake 30 minutes. Mrs. Levi Malone.

CHILI CON CARNI

Put into a kettle 1 pound of round steak cut into cubes and add 2 cups of cold water. Simmer until tender. Put into frying pan 2 tablespoons bacon fat and fry in this 3 large onions, sliced, 10 cloves of garlic and a few sprigs of parsley. Turn all into the kettle with the stewed meat, add a can of strained tomatoes and salt to taste, with a teaspoon of chili powder. Boil up, turn in a can of kidney beans, bring again to a boil and serve. Mrs. E. W. Hamilton.

STUFFED FLANK STEAK OR MOCK DUCK

Get 2 flank steaks of about the same size and score them, being careful not to cut entirely through the steaks. Sew them together, leaving an opening so the dressing can be added; stuff with any desired dressing and sew shut. Sprinkle with salt and pepper and roll in flour, put drippings in a pan and when hot sear the meat and then bake in a hot oven till tender. After about 15 minutes of baking add a cup of hot water and a tablespoon of Worcestershire sauce and cover. Takes about 1 to 1½ hours. Mrs. Durell.

INDIAN STEW

1 lb lean beef cut in inch cubes 1 small can tomatoes
2 tb drippings 1 t salt
1 onion minced ¼ t white pepper
1 green sweet pepper,

Sear beef in melted drippings. When thoroughly brown, add onion, chopped pepper, tomatoes and seasoning. Cover and let simmer ½ hour. Drop in noodles. Add enough water to cover. Bake in oven 1 hour.

NOODLES

2 eggs flour
½ t salt

To 2 eggs add ½ teaspoon salt and enough flour to stiffen. Cut very fine. Mrs. Clyde Saville.

MEAT ROLLS

2 lb ground round steak 1 bunch celery
3 c bread crumbs Thyme or other seasoning.
½ can Campbell's tomato soup

Mix and mould in loaf or individual rolls. Bake. Mrs. Beatty.

SALMON LOAF

1 can salmon 1½ c bread crumbs
1¼ c cooked rice 1 c milk
2 tbs butter 1 tbs flour
salt and pepper to taste

Cream butter and flour together, then add all together. Form in loaf and bake with tomato sauce. Mrs. R. E. Drummond.

SALMON AND MACARONI

- | | |
|--------------|--------------|
| 1 c macaroni | 1 can salmon |
| 2 tbs butter | 3 tbs flour |
| 2 c milk | |

Cook the macaroni until tender, drain the oil from the can of salmon, pick the meat apart and salt. Make a sauce with the butter, flour, oil of the salmon and the milk. Arrange the macaroni and salmon in layers, pouring the sauce over each layer. Dust with pepper, sprinkle with bread crumbs and bake 30 minutes.

Mrs. L. Malone.

CLAM CHOWDER

- | | |
|---|------------------------------|
| 3 medium sized potatoes | 2 onions |
| 3 carrots | $\frac{1}{4}$ lb diced bacon |
| 1 dz large or $1\frac{1}{2}$ dz small clams | $\frac{1}{2}$ can tomatoes |
| pepper | parsley |
| crackers | celery |
| salt | sage |
| | thyme |

Boil the carrots, potatoes and onions. Brown the diced bacon, add to the above and add the tomatoes and the clam juice. Chop or grind the clams and add. Make a soup of the other ingredients and cook from $1\frac{1}{2}$ to 2 hours, cooking it slowly so it does not scorch, removing the soup bouquet of thyme, parsley, sage and celery; serve with crackers. Chowder warmed over is better than first made.

Catherine M. Durell.

CHOP SUEY

- | | |
|-------------------------|-------------------------|
| 1 pkg Mueller's noodles | 1 or two bunches celery |
| 1 onion | chopped pork |

Split the celery and cut in pieces about $\frac{1}{2}$ inch long. Cook the noodles in salt water. Brown the cooked pork in a little butter, cook the celery and onions together; then mix all together. Mushrooms may be added, also Oriental sauce. This makes an excellent luncheon dish and may be made from left-over pork.

Mrs. G. J. Knight.

CHICKEN CROQUETS

- | | |
|-----------------------------|--------------------------------|
| 2 c chopped chicken | $\frac{1}{2}$ t salt |
| $\frac{3}{4}$ c white sauce | 2 egg yolks |
| $\frac{1}{4}$ t celery salt | $\frac{2}{3}$ c chopped celery |
| $\frac{1}{3}$ c cooked rice | |

Mix all ingredients, shape and roll in bread or cracker crumbs; fry in deep fat.

Mrs. Smith.

CREAMED CHIPPED BEEF

- | | |
|----------------------------|----------|
| 2 c chipped beef cut small | 1 egg |
| 2 tbs butter | 1 c milk |

Melt the butter and add the milk; mix the flour with a little cold milk; beat the egg and mix with the flour mixture; mix all together and add the beef. Let it come to a boil and serve hot.

Mrs. D. L. Douglas.

CHICKEN A LA KING

1½ c diced cooked chicken	1½ c milk
4 tbs butter	4 tbs flour
1 c mushrooms	¼ c green peppers
2 egg yolks	½ t salt
½ t paprika	¼ t ground mustard

Cut the mushrooms and peppers fine; make a paste of the flour and butter; add milk and mushrooms, which have been cooked a little, then the green peppers and chicken. Beat the egg yolks and seasoning, then add to rest of mixture and heat to boiling point; simmer 10 minutes and serve on toast.

Mrs. Wm. D. Faulk.

HAMBURG STEAK

1½ lb round steak	1 small onion
salt	pepper

Grind the steak and the onion, season with salt and pepper. Put 2 tablespoons butter in a frying pan. Form the meat into small cakes. Dip the cakes in a little flour, then fry on both sides. Heat the platter before serving the cakes.

Mrs. Edw. B. Hamburg.

POT ROAST

2 or 3 lbs chuck or rump roast	1 onion
3 slices bacon	seasoning

Brown the meat on all sides before adding any liquid. Place the bacon strips on the top of the meat and add 1 cup water. Cover and steam. Turn often, but never boil; keep at boiling point until tender. Add the onion when the meat has been browned.

Mrs. J. Lane.

BAKED FISH

Sprinkle the fish with salt and fill with stuffing; sew or skewer the edges together. Cut gashes on each side across the fish and put strips of salt pork or fat bacon into them. Grease the baking sheet and place the fish on it. Dredge with flour, salt and pepper; put the sheet into a baking pan with pieces of pork fat. Baste every 10 minutes. Serve with sauce.

STUFFING FOR SAUCE

2 c bread crumbs	1 t chopped parsley
½ t salt	1 t onion juice
⅛ t pepper	1 t chopped pickle or caper
cayenne	2 tbs butter

Mix crumbs and dry ingredients; melt the butter and add the crumbs.

Grace E. Hamilton.

PORK AND POTATO OVEN PIE

Cook pork a little first. 1 pound pork chops, use small lean chops; potatoes cut in quarters; 1 small onion. Put on and stew until potatoes are soft, but so they stay in pieces. Put in savory roaster, use enough broth to cover. Cover with a good biscuit dough. Bake till dough is done. Serve hot.

Mrs. Kinnig.

HUNGARIAN GOULASH

1½ lb veal neck	2 tbs fat or drippings
1½ lb lamb neck	2 large onions
1½ lb lean fresh pork	paprika

Remove all fat, especially from lamb; cut the meat in good sized serving pieces. Put 2 tablespoons of fat in pot and place over a slow fire; when hot add the onions, sliced, salt and enough paprika to color quite red. Cook, stirring continually, until onions are faintly yellowed but not brown. Add meat and brown thoroughly, then just cover with boiling water and let simmer one hour, or bake slowly 2 hours. Beef, veal and pork also make an acceptable goulash, but the beef should be started 2 hours before the other meats as beef requires a longer time to become tender. This can also be made using all beef, simmering it for about 2½ hours, keeping it just covered with water.

Catherine M. Durell.

SOUR HEART (BEEF OR PIGS)

Place the heart in vinegar for 4 or 5 days, adding whole cloves, peppers, juniper berries, bay leaves and sliced onions. Place on stove with all the spices and half the vinegar, adding enough water to cover; cook until soft. Brown lard or drippings and flour over a slow fire. Remove heart and strain the juice, add browned flour, making gravy quite thick. If desired, cut up heart into serving pieces and replace in the gravy. Add a trifle sugar, and salt to taste.

Catherine M. Durell.

BALTIMORE MEAT PIE

Pare two pounds of potatoes, cover them with hot water, and let them simmer till done, mash them and add a little cream and salt; lay them in the style of paste in a dish. Place on thin slices of underdone meat, either mutton, beef or veal; lay them in thickly; pour over them some gravy, a wine glass of catsup, then cover thickly with mashed potatoes and bake in a moderate oven for 40 minutes.

Mrs. E. W. Hamilton.

SCRAMBLED HAM

1 qt ground ham ½ c milk

Like scrambled eggs, put in the ham and serve hot.

Mrs. Everett.

RABBIT POT PIE

Let rabbit stand in soda water over night, wash again and cut in large pieces. Boil in soda water until very soft. Pick meat from the bones. Put back in broth and thicken, add seasoning; cover all with a soft biscuit dough.

Mrs. J. A. Schar.

HASSENPEFFER OR SOUR RABBIT

Prepare rabbits, cut into pieces and wash. Put on to boil with just enough water to cover. Add plenty of onions, 1 bay leaf, about 12 juniper berries, a few whole cloves, whole peppers, salt and vinegar to taste. Boil until tender. While rabbit is boiling, take drippings or lard and some flour and brown them in a skillet, being very careful to stir constantly over a slow fire. When the rabbit is tender remove and put in a dish, then take and strain the liquid and thicken with flour, making it quite thick. Put meat back into the gravy and

let it come to a boil. A trifle sugar and pepper should be added, also red pepper or paprika, according to your taste. If the rabbit is desired very sour, take it when first cut up and put in a crock, with all the spices, cover with vinegar, leaving it in this liquid for 2 or 3 days, then cook as above, using about half of the liquid it was pickled in and half water to cook it in.

Catherine M. Durell.

HASENPFEFFER

2 rabbits	1 qt diluted vinegar
1 lemon	$\frac{1}{4}$ c mixed spices
$\frac{1}{2}$ c bay leaves	

Cut rabbit as for frying, place in crock and salt in layers, heat vinegar, spices and bay leaf and the sliced lemon. Pour over the rabbit and let stand 36 hours. Cook rabbit until tender, in part of the vinegar mixture. Strain the vinegar before boiling.

Sauce for the Rabbit

1 tbs butter	1 tbs flour
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Brown butter and flour, add water in which rabbit has been cooked, gradually stirring in $\frac{1}{2}$ bottle of catsup; pour sauce over the rabbit and serve.

Mrs. J. A. Schar.

BAKED RABBIT

2 rabbits	$\frac{1}{2}$ c butter
6 sweet potatoes	1 c ground peanuts
1 c dried bread crumbs	1 tbs chili sauce
1 pt sweet milk	2 tbs salt
3 onions	

Place the rabbits, back up, in a roasting pan. Arrange around them the six sweet potatoes (peeled), allow 1 cup ground peanuts to 3 cups bread crumbs. Mix with the crumbs two tablespoons butter and the nuts. Pile this mixture into one end of the roasting pan. To the onions chopped fine, add a half cup butter, the chili sauce and salt. Mix thoroughly and spread over the rabbits, potatoes and dressing. Pour into a pan 1 pint sweet milk, and with this baste the contents of the pan, every 15 minutes adding more milk, as the baking causes the first to evaporate. Allow from 2 to $2\frac{1}{2}$ hours for baking.

Mrs. Weissenstein.

SALMON CROQUETS

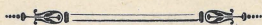
1 c salmon	$\frac{1}{4}$ c cracker crumbs, or enough
celery salt	flour to hold together
parsley	pepper and salt to taste
1 c boiled rice	

Make in rolls and fry in deep fat until a golden brown.

Mrs. J. Gilfillan.



VEGETABLES



TIME FOR BOILING VEGETABLES

Asparagus	20 to 30 minutes
Beans, string or shell	1 to 2 hours
Beets, young	50 minutes
Beets, old	3 to 4 hours
Brussels sprouts	15 to 20 minutes
Cabbage	35 to 60 minutes
Carrots	1 hour
Cauliflower	25 to 30 minutes
Corn on the cob	10 minutes
Turnips	30 to 40 minutes
Onions	45 to 60 minutes
Parsnips	30 to 45 minutes
Green peas	20 minutes
Spinach	15 to 20 minutes
Tomatoes	15 to 20 minutes
Rice	20 to 30 minutes

CREAMED CAULIFLOWER

Boil the cauliflower, whole, in salt water; make a cream dressing of milk, salt, pepper and butter, thickened with a little flour. Pour over the cauliflower. Serve hot.

Mrs. D. A. Atkinson.

SWEET POTATO ALAMADE

- | | |
|-------------------------------|-----------------------|
| 4 medium sized sweet potatoes | 4 medium sized apples |
| 1 c brown sugar | 4 tbs melted butter |

Cook sweet potatoes until done. Cook apples until done, then slice. Put a layer of sweet potatoes, sprinkle with sugar, a layer of apples, sprinkle with sugar. Repeat until your dish is full. Cover well with brown sugar and butter. Then bake until pretty brown in a medium oven about 20 minutes.

Mrs. Morel.

RED CABBAGE

Cut fine, add 1 tablespoon lard or drippings, onion chopped fine and about 4 tablespoons of vinegar, an apple cut up fine and a trifle of water. Simmer for about 1½ hours, or until very soft, then add a trifle sugar, salt and sprinkle with flour; mix thoroughly, bring to boiling point and serve. Care must be taken that there is always enough water while cooking to prevent scorching.

Mrs. Catherine Durrell.

STUFFED GREEN PEPPERS

- | | |
|------------------------------|-------------------------------|
| remove tops from peppers | 2 onions cut fine |
| take out seeds and fill with | 1 egg |
| 2 carrots cut fine | 1 c rice soaked 1 hour before |
| 1 lb ground meat | using |
| | season with salt to taste |

Fill peppers with this filling and bake in tomato sauce 1 to 2 hours, keeping almost covered with tomato juice until done.

Mrs. F. T. Winters.

BAKED BEANS

1½ pounds beans soaked over night. Parboil. Put in pan and season with salt, pepper, ½ teaspoon dry mustard, 1 cup brown sugar, bacon cut up fine, pork chops laid over top. Over all pour 1 can tomatoes. Bake 5 hours slowly.

Mrs. C. E. Radecker.

BAKED BEANS

Sort and wash 1 pound navy beans. Boil until soft or about 1½ hours. Drain and put beans in baking dish; add 1 cup dark syrup, 1 teaspoon salt, a few dashes pepper and 1 bottle of catsup, water enough to cover beans well; place strips of bacon on top of beans and bake in a slow oven for about 3 or 4 hours.

Mrs. J. Faix.

POTATO AU GRATIN

1½ c white sauce
½ c bread crumbs
seasonings

3 c cooked potatoes diced or
sliced
½ c grated cheese

Place half potatoes in a greased baking dish. Cover with half white sauce and half cheese. Add remaining potatoes, sauce and sprinkle top with cheese and crumbs. Bake in a moderate oven until brown.

Mrs. H. C. Galbraith.

POTATO STEW

Pare and slice potatoes. Put in pan and cover with water. Add an onion sliced and cook until done. Season with salt, pepper and butter. Add half cup milk and cook. Do not pour off first water. Serve.

Mrs. Preston Reel.

POTATOES ON THE HALF-SHELL

Take 6 good-sized potatoes, place in the oven and bake slowly. Remove from oven, cut lengthwise, scrape out potatoes into a hot bowl; add 2 tablespoons butter, a scant half cup of hot milk, salt and pepper to taste. Beat until creamy, then fold in whites of 2 eggs that have been well beaten; fill skins with this mixture; bake until a delicate brown.

Mrs. C. D. Furey.

STUFFED SWEET POTATOES

Pare medium sized sweet potatoes, one for each person. Cook 10 minutes. Drain and let cool. Scrape out centers, making a hole large enough for a fresh sausage. Fill each sweet potato with same. Put in baking dish, salt and pepper; season with butter. Pour a little water in dish. Bake this till sausage is done.

Mrs. Preston Reel.

GLAZED SWEET POTATOES

Boil potatoes after paring in salted water and immediately lift out of water into pan with plenty of melted butter not browned. Saute well and brown very lightly, then add the yellow corn syrup. Continue to turn over and over, but brown only lightly, and serve at once to avoid darkening.

Mrs. V. H. Walters.

STUFFED TURNIPS

Scrub turnips thoroughly, boil until tender, scoop out the center leaving the skin whole; mash the part you scoop out and add salt, pepper, butter and milk; then cover with grated cheese and brown in oven.

Mrs. D. A. Atkinson.

SCALLOPED ONIONS

1½ dz onions, slice and parboil in salted water
boil 1 pt of milk

2 tbs butter
1 tb flour

Have ready 1½ cups fine bread crumbs, buttered baking dish and place a layer of crumbs in bottom of dish, then a layer of onions, then pour cream sauce over all, using crumbs for the last layer; dot with butter. Bake about 20 minutes.

Mrs. C. D. Furey.

CORN OYSTERS

1 dz corn
3 eggs
3 tbs butter

3 tbs flour
1½ t Royal baking powder

Grate the corn from the cob and add the beaten eggs. Add the flour, baking powder and seasoning; add the melted butter last. Drop by spoonful onto a greased frying pan and brown slowly on each side.

Mrs. E. B. Hamburg.

CREAMED ASPARAGUS

1 can asparagus tips
salt
1 pt milk

3 tbs butter
pepper
2 tbs flour

If fresh asparagus is used, cook until tender. Make a cream dressing with the other ingredients, using the flour to thicken. Boil the asparagus until the water has boiled dry. Serve on toast.

Mrs. Lane.

STUFFED TOMATOES

1½ t salt
1½ c bread crumbs

1 c cooked rice
½ tbs sugar

4 tbs butter
1 small onion cut fine

This amount is for 6 tomatoes. Wash the tomatoes, remove the inside. Sprinkle with salt and invert. Melt the butter, add the onion and cook slowly until done; add the crumbs and seasoning. Then add the rice. Sprinkle the tops of the tomatoes with crumbs and place a small piece of butter on each tomato, grease a baking dish and place the tomato in it. Bake in a slow oven for 1½ hour. Meat, ground fine, may be used for filling instead of the rice.

Mrs. H. Douglas.

FRIED CUCUMBERS

cucumbers
egg

salt
flour

Pare the cucumbers and slice lengthwise, sprinkle with salt and let stand for ½ hour. Dip in beaten egg and then in flour or cracker crumbs; fry a light brown.

Mrs. H. Douglas.

BANANA FRITTERS

3 bananas
1½ t Royal baking powder
2 tbs sugar
1 egg

1 c flour
¼ t salt
⅓ c milk
1 t lemon juice

Mash the bananas, mix flour and seasoning; combine, alternating with the milk; add lemon juice, lastly add the egg, beaten light. Drop by spoonful in deep fat. Drain on a paper and sprinkle with powdered sugar.

Mrs. Geo. Keller.

Put mixture into buttered pan and stir quickly until it is a soft creamy mass. Serve with strips of dry toast and slices of raw tomatoes. Mrs. Johnson.

TOMATO WIGGLE

To one pound of diced cheese add one can of tomato soup. Heat over a slow fire until a thick, smooth mass has been obtained. Add one beaten egg, and follow it quickly with a cup of cream or very rich milk. Stir in a dessert spoon of sauce and enough salt to season well. Serve on soda crackers that have been heated. Large crackers.

Caroline Winters.

TOMATO RAREBIT

Melt 2 tablespoons butter and stir in 2 tablespoons flour. When smooth add ½ cup milk, cook until it thickens, stirring all the time. Stew 1 cup tomatoes, add pinch baking soda, then strain and stir into first mixture. (One cup tomato soup may be used with success instead of one cup tomatoes.) When hot add 2 cups cheese and 2 well-beaten eggs. Cook until smooth, season with salt, red pepper and mustard.

Minnie Herman.

WELSH RAREBIT

Dice ½ pound cheese, 1 heaping teaspoon flour dissolved in little milk, then add another cup of milk. Use 1 teaspoon dry mustard, 2 eggs well beaten, 1 tablespoon butter. Melt butter in a small pan, add the milk and flour and well-beaten eggs, then cheese, stirring all the time, until cheese is melted. Mrs. C. D. Furey.

Mrs. C. D. Furey.

SPAGHETTI

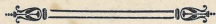
Boil 1 box spaghetti and drain. Cut up two or three pieces of bacon in frying pan, with 1 pound ground meat, 3 medium onions, 1 bunch of celery, 1 green pepper, salt. Add to cooked spaghetti with 2 cans of tomato soup. Mrs. S. P. Stefler.

Mrs. S. P. Stefler.

POTATO CAKES

3 c cold boiled potatoes grated 3 t melted butter
or mashed potatoes 1 t salt
2 eggs dash of pepper

Mix all together, drop by spoonfuls on a hot griddle; fry until nicely brown. Contributed.



Salads & Salad Dressings

"My salad days, when I was green in judgment."

SEPTEMBER SALAD

2 ripe tomatoes	2 tbs onion
1 sweet pepper	1 c celery
2 t parsley	1 c shredded coconut

Mix with mayonnaise.

Mrs. L. Malone.

WINTER SALAD

- | | |
|-------------------------|-----------------------------|
| 1 small head cabbage | 1 lb white grapes |
| $\frac{1}{2}$ c raisins | 1 handful pecans or walnuts |
| 2 apples | 1 stalk celery |
| salt | sweet paprika |

Shred the cabbage, halve and seed the grapes, cube the apples. Dress with vinegar, adding brown sugar and about 2 tablespoons olive or wesson oil.

Mrs. Wm. Siegnert.

LEMON SALAD

- | | |
|---------------------|-----------------------------|
| 1 bx Knox gelatine | $\frac{1}{2}$ c lemon juice |
| 1 pt stuffed olives | $\frac{2}{3}$ c sugar |
| 1 bunch celery | |

Dissolve the gelatine in cold water, add the lemon juice and enough water to make $1\frac{1}{2}$ pints. Heat the lemon juice and water to the boiling point and add to the gelatine; let stand until stiff. Then put in sherbet glasses with the olives and celery; let stand over night. Serve with mayonnaise.

Mrs. E. E. Jones, Zelienople.

STUFFED TOMATO SALAD

- | | |
|--------------|--------|
| 6 tomatoes | apple |
| walnut meats | celery |

Peel medium sized tomatoes, and remove the centers. Sprinkle the inside of each with salt, invert and let stand on ice until chilled. Fill with equal parts of celery, apple and walnut meats cut fine. Serve with French dressing on crisp lettuce leaves.

Mrs. F. Feigenbaum.

CHRISTMAS SALAD

Place a lettuce leaf on each salad plate. Put a slice of pineapple on each leaf. Cut pimentos the shape of poinsetta petals and form the flower on the pineapple. Put mayonnaise in the center and grated yolk of hard-boiled egg to make center of flower.

Miss E. Boal.

PINEAPPLE AND CUCUMBER SALAD

- | | |
|---------------------------|--------------------------------|
| 1 pkg Knox gelatine | green coloring |
| 1 c cucumbers ground fine | $\frac{1}{2}$ c cold water |
| 1 c shredded pineapple | $1\frac{1}{2}$ c boiling water |

Soak the gelatine in cold water for 5 minutes, add the boiling water and then the cucumber and pineapple mixture.

Mrs. D. A. Atkinson.

TOMATO JELLY SALAD

- | | |
|-------------------------|----------------------------|
| 2 tbs Knox gelatine | $\frac{1}{2}$ c cold water |
| $\frac{1}{4}$ c cabbage | $\frac{1}{4}$ c nut meats |
| 1 can strained tomatoes | 1 c water |
| 2 large green peppers | 1 t sugar |
| 6 whole cloves | 1 slice onion |
| 2 bay leaves | 2 t salt |

Soak the gelatine in cold water till soft. Cook the tomatoes, cloves, onion, bay leaves and sugar together for 15 minutes. Strain, add salt and pour over the gelatine, while the liquid is hot. When hard scoop out center of the gelatine and fill with the nuts and cabbage; cover with mayonnaise.

Mrs. J. W. Sims.

CELERY AND NUT SALAD

Select large red apples, cut in halves and scoop out centers leaving sufficient pulp next to the skin so that apple cups will stand up firm. Cut apple in small pieces; combine with an equal amount of chopped celery, one-quarter as many white grapes, cut in halves and seeded. Add a few chopped nuts. Mix with salad dressing, put in apple cups; serve on a lettuce leaf.

Mrs. Chas. Mortland.

CANTALOUPE SALAD

Remove cantaloupe from shells, with a spoon, in oval pieces. To this add equal parts of pears, seeded white grapes, or any fresh fruit. Serve in cantaloupe shells, with French dressing.

Mrs. Chas. Mortland.

SALMON SALAD

- | | |
|-----------------------------|--------------------|
| 1 small can Kinney's salmon | 1 hard boiled egg |
| 1 c celery | 1 very small onion |
| 1 red or green sweet pepper | |

Mix all together; add a little vinegar. Serve on a lettuce leaf with or without mayonnaise.

Mrs. G. Hendler.

BEAN SALAD

Cut beans lengthwise, boil until tender, adding a little salt to the water. When tender drain off all the water. Then slice a small onion very thin, add a little pepper, sugar and vinegar. Now take about two tablespoons of ham or bacon fat, heat very hot and pour over the beans. It must be served warm, not hot, to taste best.

Mrs. Hendler.

EGG SALAD

Slice hard boiled eggs on a lettuce leaf; add finely cut celery and cucumbers. Dress with mayonnaise dressing. A small amount of onion may be added if desired.

Mrs. F. Eigenbaum.

HAM SALAD

Mince the ham, not very fine; add chopped egg. Arrange on lettuce leaf and serve with mayonnaise dressing.

Mrs. G. Gardner.

POTATO SALAD

- | | |
|---------------------------|------------------|
| 1 qt cold boiled potatoes | 1 small onion |
| 1 c celery | 1 small cucumber |
| 1 red pepper (sweet) | 1 tbs parsley |
| salt and pepper to taste | |

Dice the potatoes and mince the onion; mix all ingredients with mayonnaise dressing and let stand at least one hour before using.

Mrs. Emma Neely.

WALDORF SALAD

- | | |
|------------------|--------------------|
| 1 c celery | 1/2 c walnut meats |
| 1 c apples | salt |
| 1 c white grapes | |

Cut celery and apples into small pieces; skin, seed and halve the grapes; mix lightly with mayonnaise. Serve on a lettuce leaf.

Mrs. E. B. Hamburg.

CANDLE SALAD

Place a lettuce leaf on each salad plate on top of which place one slice of canned pineapple. Into the whole of the pineapple stand a half of a banana. Cover the slice of pineapple with whipped cream and garnish with walnut meats and candied cherries.

Contributed.

PINEAPPLE SALAD

Place a lettuce leaf on each salad plate and put one slice of pineapple on each leaf. Make a small ball out of cream or Philadelphia cheese, by putting the cheese through the meat grinder, and adding a little mayonnaise to the cheese before molding into a ball. Roll the cheese balls in ground nut meats and place in center of the pineapple. Serve with mayonnaise.

Mrs. E. B. Hamburg.

FRUIT GELATINE SALAD

- | | |
|-----------------------|------------------------------|
| 1 pkg Knox gelatine | $\frac{1}{2}$ c chopped nuts |
| 1 can red raspberries | 2 or 3 slices of pineapple |

Soak the gelatine in cold water. Add enough raspberry juice to make 1 quart. Heat the juice, and pour over the gelatine. Set in a cool place to cool. When cool, but not firm, add the berries, nuts and pineapple, cut in small pieces, and any other fruit desired. Serve with mayonnaise mixed with whipped cream.

Miss Hettie Boal.

APPLE AND DATE SALAD

- | | | |
|------------------------------|-------------------------|-----------------------|
| $\frac{1}{4}$ c chopped nuts | 1 shredded cabbage | $\frac{2}{3}$ c dates |
| $\frac{1}{4}$ c pimentoes | $1\frac{1}{3}$ c apples | |

Dice the apples and chop the dates and nuts; cut the pimentoes fine. Mix all together, and serve on a lettuce leaf with mayonnaise.

Miss Emma Walker.

HONOLULU SALAD

- | | |
|-----------------------------------|--|
| 1 cake cream cheese | $\frac{1}{2}$ sweet pepper, chopped fine |
| $\frac{1}{2}$ c chopped nut meats | parsley |

Mix thoroughly, mould and put in center of pineapple slice; place on lettuce leaf and serve with mayonnaise.

Mrs. Peloubet.

PERFECTION SALAD

- | | |
|----------------------------|-----------------------|
| 1 env Knox gelatine | 1 t salt |
| $\frac{1}{2}$ c cold water | 2 c cabbage, shredded |
| $\frac{1}{2}$ c vinegar | 2 c boiling water |
| $\frac{1}{2}$ c sugar | 2 c celery, cut fine |
| 2 pimentoes | |

Soak gelatine in the cold water 5 minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when mixture begins to stiffen add remaining ingredients. Serve on lettuce leaf with mayonnaise.

Contributed.

MAYONNAISE DRESSING

- | | |
|-------------------------|-----------------------------------|
| 2 eggs | $\frac{1}{4}$ t Coleman's mustard |
| $\frac{1}{2}$ c vinegar | $\frac{1}{4}$ t salt |
| $\frac{1}{2}$ c sugar | 1 level t flour |
| $\frac{3}{4}$ c water | |

Stir mustard, flour, with a teaspoonful of water; add 1 teaspoon butter. Mix all together, place on a slow fire, and let it come to a boil, stirring constantly.

Mrs. E. Dyck.

MAYONNAISE

- | | |
|-------------------------------|-------------|
| 1 t salt | 1 c vinegar |
| 1 t dry mustard | 2 eggs |
| 1 can Borden's sweetened milk | |

Mix well.

Mrs. Frank Garvin.

MAYONNAISE FOR FRUIT SALAD

- | | |
|-------------------------|-----------------------|
| 2 egg yolks | small piece of butter |
| 1 small can pet cream | 1 tbs sugar |
| $\frac{1}{2}$ c vinegar | $\frac{1}{4}$ t salt |
| dash of pepper | |

Beat the eggs, then add the sugar, then the vinegar and last the salt, pepper and butter. Stir all the time, until it comes to a boil, let cool; then stir in the can of milk.

Mrs. R. W. Gould.

MAYONNAISE

- | | |
|----------------------|-------------------------|
| 3 tbs butter | 2 tbs flour |
| $\frac{1}{2}$ c milk | 1 egg |
| 1 t salt | $\frac{1}{2}$ t mustard |
| 2 tbs sugar | juice of 1 lemon |
| vinegar | |

Put milk, butter and flour in a pan and boil until it forms a ball. When cool beat in the other ingredients and thin with vinegar. Add ground nuts or olives.

Mrs. T. Scheide.

SALAD DRESSING

- | | |
|-------------------------|-----------------------|
| 1 c vinegar | $\frac{1}{4}$ pt milk |
| $\frac{1}{4}$ pt water | 2 eggs |
| $\frac{1}{2}$ t mustard | 1 tbs cornstarch |
| 1 tbs sugar | 1 tbs butter |
| salt and pepper | |

Mrs. Higbie.

UNCOOKED MAYONNAISE

- | | |
|-----------------------------|----------------------|
| 1 can eagle-brand milk | 1 c vinegar |
| $\frac{1}{2}$ t dry mustard | $\frac{1}{2}$ t salt |

Beat thoroughly.

Mrs. Radaker.

MAYONNAISE

- | | |
|-------------------------|----------------------|
| 2 tbs olive oil | 6 tbs vinegar |
| 1 tbs butter | pepper |
| $\frac{1}{3}$ t mustard | $\frac{1}{3}$ t salt |
| 2 t sugar | 3 eggs |
| beat thoroughly | |

Melt the oil and butter in a double boiler, beat the eggs just a little; pour the butter and oil over the eggs, stirring well, then return the mixture to the double boiler. When mixture begins to thicken, add the dry ingredients. Place in a glass or jar. This will keep fresh a week.

H. L. B.

FRENCH SALAD DRESSING

- | | |
|----------------------|-------------------------------|
| $\frac{1}{2}$ t salt | 2 tbs vinegar |
| dash of pepper | 4 tbs olive oil or Wesson oil |

Mix the salt, pepper and vinegar together; lastly stir in the oil.

H. L. B.

CREOLE SAUCE

- | | |
|-------------------------|----------------------|
| 1½ tbs lard or butter | parsley |
| 3 small Mexican peppers | 1 large green pepper |
| 1 pod garlic | 1 medium sized onion |
| 2 medium tomatoes | |

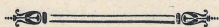
Brown the lard or butter in a little flour; cut the onion fine and add to the lard or butter. Add other ingredients together with 1 cup of boiling water. Cook about one hour. This is very good when used with steak or chicken.

Mrs. Wm. D. Faulk.

TARTAR SAUCE

- | | |
|-----------------------|----------------------|
| 1 c mayonnaise | 1 tbs chopped capers |
| ½ tbs onion juice | 1 tbs chopped olives |
| 1 tbs chopped parsley | mix well |
| 1 hard boiled egg | |

Mrs. Wm. D. Faulk.



Bread, Rolls and Muffins

GINGER BREAD

- | | |
|-------------------|-----------------|
| 1 c lard | 1 c molasses |
| 1 c sugar | 1 egg |
| 1 c sour milk | 1 level t soda |
| 2½ c sifted flour | salt and spices |

Bake in 2 tins very slowly.

Mrs. V. H. Walters.

GINGER BREAD

- | | |
|-----------------|---------------------------------|
| 1 c brown sugar | ½ c molasses |
| ½ c shortening | 2 eggs |
| 2½ c flour | 1 t soda |
| 1 t ginger | 1 t cloves & cinnamon |
| little salt | add 1 c boiling water gradually |

Mrs. J. W. Sims.

SPONGE GINGER BREAD

- | | |
|-------------------|---------------------|
| 1 c molasses | ½ c sugar |
| ½ t salt | 2 c flour |
| 1 c boiling water | 1 t soda (add last) |
| 1 t ginger | 1 t cinnamon |

Bake in a solid cake.

Mrs. Geo. Martself.

CONGRESS GINGER BREAD

- | | |
|----------------------|---------------------------|
| ½ c sugar (scant) | ½ c molasses (scant) |
| 1 egg beat in a bowl | add to sugar and molasses |
| ½ c shortening | ½ c boiling water |
| add to first mixture | 1½ c flour |
| 1 t soda in flour | 1 t ginger |

Bake in slow oven.

Mrs. Evans.

GINGER BREAD

- | | |
|-------------------|-----------------|
| 1 c molasses | 1 egg |
| 1 tbs butter | a pinch of salt |
| 1 c boiling water | 1 t ginger |
| 2 c flour | 1 t soda |
| ½ c sugar | |

Add boiling water the last thing.

Mrs. F. T. Winters.

SOFT GINGER BREAD

- | | |
|-----------------|-----------------------------|
| 1 c brown sugar | 2 eggs |
| 1 t ginger | 2 even t of soda in a bowl, |
| 2/3 c butter | and pour over it 1 c of |
| 2½ c flour | boiling water and stir into |
| 1 c molasses | the batter. |
| 2 t cinnamon | |

Batter will be very thin, but do not add any more flour.

Mrs. C. D. Furey.

GINGER BREAD

- | | |
|---------------|------------|
| 1 c sour milk | 2 t soda |
| 1 t ginger | 1 egg |
| 1 c molasses | ¼ t cloves |
| ½ c butter | ½ c sugar |

Mix sugar, butter, eggs, milk and soda together first; then add other ingredients and bake in slow oven.

Grace Hamburg.

NUT BREAD

- | | |
|-------------------|-------------------------|
| 1 egg well beaten | add ¾ c sweet milk |
| 1 c chopped nuts | 1 t salt |
| 4 c flour | 4 t Royal baking powder |

Let stand in pan 25 minutes before baking. Bake in loaf 45 minutes.

Mrs. J. W. Sims.

NUT LOAF

- | | |
|-------------------------|-------------------------|
| 1 egg | 1 c sugar |
| 1 c nutmeats, roll nuts | 1 c milk |
| 3 c flour | 3 t Royal baking powder |

Mrs. Wm. Filler.

NUT BREAD

- | | |
|-------------------------|----------|
| 1 c sugar | 1 c milk |
| ¾ c nuts | 1 egg |
| 4 t Royal baking powder | salt |

Sift flour, baking powder and salt together. Add the sugar and nuts. Beat the egg and add to the milk. Stir this to the dry ingredients. Pour into a greased pan and bake 1 hour in slow oven.

Mrs. Stanton Hanna.

NUT BREAD

- | | | |
|-----------|-------------------------|-----------|
| 1 egg | 2 c English walnuts | 1½ c milk |
| ¾ c sugar | 4 t Royal Baking powder | 1 t salt |
| 4 c flour | | |

Grind one cup nuts through the meat grinder and cut the others fine with a knife. Beat egg and stir into milk. Mix the dry ingredients into the wet. Let stand in pans 25 minutes, then bake in a moderate oven for nearly one hour.

Elizabeth Boal.

NUT AND DATE BREAD

- | | |
|----------------------|-------------------------------|
| 1 c sliced dates | $\frac{1}{2}$ c sugar |
| 1 t soda | 1 tbl melted butter |
| 1 egg | $\frac{1}{2}$ c chopped nuts |
| 1 t vanilla | $\frac{3}{4}$ c boiling water |
| $\frac{1}{2}$ t salt | $1\frac{3}{4}$ c flour |

Sprinkle soda over dates. Pour boiling water over both. Let cool. Beat egg, add vanilla, sugar, salt and melted butter. Combine these two mixtures when first is cool; then add flour, nuts. Beat well and bake in moderate oven about $\frac{1}{2}$ hour. Mrs. G. Hendler.

NUT BREAD

- | | |
|-------------------------|---------------------------|
| 1 c sugar | 3 c flour |
| 1 c milk | $\frac{1}{2}$ t salt |
| 3 t Royal baking powder | 1 full cup chopped pecans |
| 1 egg | |

Stir together. Set aside for 20 minutes and then bake in loaf slowly for 50 minutes. Mrs. V. H. Walters.

NUT BREAD

- | | |
|------------------------|-------------|
| 1 c milk | 1 c sugar |
| 1 tb butter | 1 egg |
| $3\frac{1}{2}$ c flour | 1 c walnuts |

Let raise 20 minutes in pan. Bake $\frac{3}{4}$ hour. Mrs. Wm. Filler.

NUT BREAD

- | | |
|-----------|------------------------------------|
| 1 egg | $1\frac{1}{2}$ c milk |
| 1 t salt | 4 large t Royal baking powder |
| 4 c flour | 1 c English walnuts or 1 c raisins |
| 1 c sugar | for raisin bread. |

Mix, put in pans and let raise 15 minutes. Bake 45 minutes in slow oven. Mrs. P. W. Gould.

NUT BREAD

- | | |
|---------------------|-------------------------|
| 2 c white flour | 2 c graham flour |
| 1 c English walnuts | 1 c sugar |
| 1 c raisins | 2 t Royal baking powder |
| 1 t salt | mix together |

Beat 1 egg, add 2 cups milk. Mix together. Raise 20 minutes. Bake 60 minutes. Mrs. Garvin.

CANADIAN NUT BREAD

- | | |
|-----------------------|-------------------------|
| 1 egg | 1 c wheat flour |
| $\frac{1}{2}$ c sugar | 2 t Royal baking powder |
| pinch of salt | $\frac{1}{2}$ c walnuts |
| 1 c sweet milk | |

Mix and let stand 20 minutes. Bake in a slow oven.

Mrs. M. L. Stock.

NUT BREAD

- | | |
|---------------|---------------------------|
| 2 c flour | $\frac{1}{2}$ c sugar |
| 1 egg | $\frac{3}{4}$ c nut meats |
| 1 c milk | 3 t Royal baking powder |
| pinch of salt | |

Flour nuts before putting them in.

Mrs. Kathryn Bollen.

STEAMED BROWN BREAD

3 c graham flour
1 c dark molasses
1 t baking soda
Steam 3 hours.

2 c cornmeal
1 tb salt
1 qt water

Mrs. C. D. Furey.

BOSTON BROWN BREAD

1 c sour milk
 $\frac{1}{2}$ c raisins
2 tbs hot water
1 t soda
Bake 40 minutes.

1 c molasses
2 t sugar
2 c graham flour
pinch of salt

Mrs. F. T. Winters.

ONE EGG MUFFINS

3 tbs sugar
1 egg
 $1\frac{1}{2}$ c flour
 $\frac{1}{2}$ t salt

2 tbs butter or lard
1 c milk
3 t royal baking powder
beat vigorously

Bake in muffin tins 20 to 30 minutes.

Mrs. F. T. Winters.

CORN MUFFINS

2 c cornmeal
2 c milk
 $\frac{1}{2}$ c sugar
2 eggs

2 c flour
 $\frac{1}{2}$ c butter
3 t Royal baking powder

Beat eggs, butter and sugar; add milk, then meal and flour, and last baking powder. Bake in gem pans.

Mrs. Jas. Gilfillan.

BRAN MUFFINS

$\frac{1}{4}$ c sugar

shortening the size of an egg

Cream shortening and sugar together; add to this one egg, 1 cup sour milk or sweet milk, 1 cup Kellogg's bran, $1\frac{1}{4}$ cups flour, 1 level teaspoon soda or 2 teaspoons Royal baking powder if sweet milk is used; pinch of salt. Mix well. Will make 12 large muffins.

Miss Carrie Nicholson.

MUFFINS

butter the size of a walnut
1 t sugar
1 egg
2 c sweet milk

2 c flour or 1 c flour and 1 c cornmeal
2 t Royal baking powder
pinch of salt

If sour milk is used 1 teaspoon soda dissolved in milk in place of baking powder.

Mrs. J. W. Sims.

WHOLE WHEAT GEMS

1 egg
1 tb sugar
1 c milk
2 t Royal baking powder

1 tb butter
a pinch of salt
2 c whole wheat flour

Mrs. C. D. Furey.

BRAN GEMS

1 c flour
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ c molasses
1 tb sugar

1 t soda sifted together
2 c bran
 $1\frac{1}{4}$ c milk
1 egg well beaten

Beat all together and bake in gem pans in a moderate oven. Add a few raisins if desired.

Mrs. Hagmeier.

GRAHAM GEMS

2 eggs
1 tb sugar
1 c milk
1 c wheat flour

2 tb butter
pinch of salt
2 c graham flour
2 t Royal baking powder

Mrs. C. D. Furey.

SOUTHERN JOHNNY CAKES

2 well beaten eggs
1 heaping tb butter all beaten
together
add one c sour milk or cream
 $\frac{1}{2}$ t soda dissolved in a little
hot water

$\frac{1}{2}$ c flour
 $\frac{2}{3}$ c brown sugar
1 t salt
2 c cornmeal

Beat thoroughly and bake until a rich brown. Mrs. C. D. Furey.

SOFT GINGER BREAD

$\frac{1}{2}$ c shortening ($\frac{1}{4}$ lard and $\frac{1}{4}$
butter
1 c sugar
 $\frac{1}{2}$ c molasses
1 t soda dissolved in milk

1 t ginger
2 c flour
1 egg
1 c sour milk or buttermilk
1 t cinnamon

Mrs. Fred Herman, Ridgeway, Pa.

COCOANUT COOKIES

2 egg whites
1 c sugar
Nuts if you desire.

3 c cornflakes
1 box of cocoanut

Mrs. J. E. McWilliams.

FILLED COOKIES

$2\frac{1}{2}$ c flour
 $\frac{1}{2}$ c shortening
1 c sugar
little salt and flavoring

1 egg
 $\frac{1}{2}$ c sweet milk
2 t Royal baking powder

Filling

1 cup raisins, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water. Cook for 5 minutes, then add 1 teaspoon flour and boil till thick. Cut 2 cookies the same size, put filling on lower one. Put other on top and pinch around edge as on pies. Mrs. J. W. Sims.

MACAROONS

3 c rolled oats ground
 $\frac{1}{2}$ c raisins ground
1 t cinnamon
little salt
1 t soda

$\frac{1}{2}$ c nuts ground
2 c granulated sugar
 $\frac{1}{2}$ c butter and lard mixed
2 c flour
rub all together

Beat 2 eggs in a cup, add 5 tablespoons sweet milk. Shape in palm of hand; make cakes the size of half-dollar, as they spread.

Mrs. J. W. Sims.

DOUGHNUTS

2 eggs
1 c sour milk
1 t soda

1 c sugar
2 tb melted butter
a little salt and nutmeg

Flour enough to roll out. Fry in hot lard.

Mrs. Wm. Filler.

SWEET DOUGHNUTS

2 eggs 3 c flour 3 t Royal baking powder
1 c rich milk 1 c sugar

Cream sugar and eggs together, then add milk, flour and baking powder. Make a soft dough and roll. Use either vanilla or nutmeg to taste. This will make about 4 dozen doughnuts.

Mrs. A. J. Steiner.

DOUGHNUTS

1 c sugar 1 egg
3 tb melted lard 1 c sour milk
1 t soda 1/4 t Royal baking powder
pinch of salt flour to make soft dough

Miss Sophia Schmid.

CRULLERS

2 eggs 2 t Royal baking powder
pinch of salt 1 tb melted butter
1/2 t vanilla or nutmeg flour to make a soft dough
1 c sugar

Cut in squares and fry in deep fat. Ice when cold.

Mrs. J. W. Sims.

BISCUIT

3 1/2 c flour 3 t Royal baking powder
1/3 t salt 3 heaping tb butter

After working in the butter smoothly, use enough sweet milk to make a soft dough.

Mrs. C. D. Furey.

DROP BISCUIT

4 c flour 1 t sugar
1 t salt 4 t Royal baking powder

Sift flour 4 times. Rub in a tablespoon butter; mix with one pint milk, beat 1 minute. Drop in muffin pans and bake 10 minutes in hot oven. This makes 2 dozen.

Mrs. Wm. Filler.

SOUR MILK BISCUIT

3/4 c sour milk 1/2 t soda
2 tb shortening 2 t Royal baking powder
1/2 t salt 2 c flour

Dissolve soda in milk; roll 1/4-inch thick. Makes 20 biscuit.

Mrs. Geo. Watson.

PLAIN MUFFINS

1 egg 1 c milk 4 t Royal baking powder
1 tb butter 1 t salt
2 tb sugar 2 c flour

Mix well. Grease muffin tins.

Mrs. Jas. King.

CORN MUFFINS

1/2 c milk 2 t Royal baking powder
2 eggs 2 tb sugar
1/2 c cornmeal 2 tb butter
1/2 c flour 1/2 t salt
1/2 c hot water

Pour hot water over the cornmeal, add butter and let cool. Add and mix other ingredients. Bake in moderate oven.

Miss Emma George.

CHOCOLATE COOKIES

- | | |
|----------------------|----------------------------|
| 1 c brown sugar | $\frac{1}{2}$ c butter |
| 1 egg | $\frac{1}{2}$ c sweet milk |
| $\frac{1}{2}$ t soda | $1\frac{1}{2}$ c flour |
| 2 squares chocolate | vanilla |

Cream butter and sugar; add egg, milk and flour, soda and melted chocolate. Drop by teaspoon and bake. Can be served plain or with a white icing.

Mrs. Fred Herman, Ridgeway, Pa.

TEMPTATIONS

- | | |
|---------------------|--------------------------|
| 1 c powdered sugar | 1 egg white beaten stiff |
| 1 c chopped walnuts | 1 c chopped dates |

Drop on butter floured tins and bake.

Mrs. J. W. Sims.

SWEET DOUGHNUTS

- | | |
|--------------------|-----------------------------------|
| 2 c sugar | 1 t nutmeg |
| 1 t salt | $\frac{3}{4}$ c milk |
| 2 tb melted butter | 2 t cream of tartar |
| 1 t baking soda | flour enough to make a soft dough |
| 3 eggs | |

Mix soda and cream of tartar with milk. Mrs. Robt Drummond.

POPOVERS

- | | |
|-----------|---------------|
| 1 c milk | 1 egg |
| 1 c flour | pinch of salt |

Put in gem tins and bake 30 minutes in a hot oven.

Mrs. C. D. Furey.

CREAM PUFFS

- | | |
|------------------------|-------------------|
| $\frac{1}{2}$ c butter | 1 c boiling water |
| 1 c flour | 4 eggs |

Place butter and water in saucepan on range; as soon as it boils add flour all at once. Stir until it forms a ball and leaves the sides of pan. Set off to cool (not cold); add 1 egg, beat 5 minutes, another egg and beat 5 minutes and so on until eggs are all used up in batter. The more thoroughly mixture is beaten after the addition of eggs, the lighter is the result obtained. Drop mixture on oiled shallow pan. Bake in moderate oven 40 to 50 minutes. When cool make incision and fill with whipped cream or filling. This should make 15 puffs.

Elenore Davis.

CREAM FILLING

- | | |
|-------------------------------|-----------------------|
| $1\frac{1}{2}$ c scalded milk | $\frac{2}{3}$ c sugar |
| $\frac{1}{4}$ c flour | 2 eggs |
| $\frac{1}{4}$ t salt | |

Beat the sugar, flour, eggs and salt together and stir into scalded milk. Cook 15 minutes, stirring often. When cool flavor with vanilla.

Mrs. Geo. W. Kellar.

CREAM PUFFS

- | | |
|------------------------|---------------------------|
| $2\frac{1}{2}$ c water | 1 c lard and butter mixed |
|------------------------|---------------------------|

Boil and sift in 2 cups flour; stir well and set aside to cool; then add 6 eggs dropped and beaten in separately; drop a small tablespoonful of batter on buttered tins and bake 30 minutes.

Mrs. C. D. Furey.

BREAD DUMPLINGS

One-half loaf dry bread. Soak in cold water till soft, then squeeze all the water out of it. Take 4 scant tablespoonful lard and brown one small onion cut up fine in lard. One teaspoonful chopped parsley. Couple dashes of pepper. Put in your squeezed out bread in lard and work it smooth with a wooden spoon. Cool and then add 2 eggs beaten and about 2 tablespoonful sifted flour. Have a gallon of water boiling. Drop dumplings in and cook 5 minutes. Very good with sauerkraut. When used with soup drop in soup 5 minutes before it is time to serve.

Mrs. John Nagy.

CINNAMON CAKE

1 c sugar	piece of butter size of an egg
$\frac{1}{2}$ c milk	3 c flour
3 t Royal baking powder	

Smooth out in pan; use cinnamon and brown sugar on top. Bake $\frac{1}{2}$ hour in moderate oven.

Mrs. Herdt.

WAFFLES

1 pt sweet milk	1 tb melted butter
$\frac{1}{2}$ t salt	1 t Royal baking powder

Flour enough to make a soft batter.

Mrs. C. D. Furey.

SOUR MILK PANCAKES

2 c real sour milk	dissolve 1 t of soda in same
--------------------	------------------------------

Beat yolk and white of 1 egg separately and add yolk to milk; then add $\frac{1}{2}$ teaspoonful salt and enough flour to make a thin batter; fold in white of egg. A trifle of Royal baking powder may be added to make them lighter and a trifle of sugar to make them brown.

Mrs. Durrell.

BANANA FRITTERS

1 c sifted flour	$\frac{1}{4}$ t salt
$\frac{1}{4}$ c milk	2 level t Royal baking powder
1 egg	1 tb sugar
1 tb orange juice	3 bananas

Combine all dry ingredients and sift. Add milk and beaten egg, then orange juice; add bananas which have been mashed to a pulp. Drop by spoonful and fry in deep fat.

Grace Hamburg.

BANANA FRITTERS

3 bananas	1 c flour
2 tb sugar	$1\frac{1}{2}$ t Royal baking powder
$\frac{1}{4}$ t salt	$\frac{1}{3}$ c milk
1 t lemon juice	1 egg

Mash the bananas fine; mix the flour and seasonings; combine with the bananas alternately with the milk; add lemon juice and, lastly, the egg beaten light. Drop by spoonful into deep fat and fry. Drain on paper and sprinkle with powdered sugar.

Mrs. George W. Kellar.

ANICE CAKES

1 doz. eggs	2 lb sugar
4 t heartshorn	10 cents anice seed

Beat sugar and eggs 1 hour; put anice seed in shortly before flour; then put heartshorn grated in with the flour and make stiff enough to roll out.

Mrs. A. J. Steiner.

APPLE ROLY POLY

- | | |
|-----------------------|-------------------------|
| 2 c flour | 4 t Royal baking powder |
| 1 t salt | 2 tb shortening |
| 1 c milk | 4 tb butter |
| 4 or 5 apples | 1 t cinnamon |
| $\frac{1}{4}$ c sugar | |

Sift flour, baking powder and salt together. Rub in shortening with finger-tips. Add milk gradually. Turn out on floured board. Put into oblong shape. Spread with softened butter, chopped apples, cinnamon and sugar. Roll as for jelly roll and bake in moderate oven. Serve hot with cream. Peaches or other fruits may be used instead of apples. Serves six persons.

Mrs. George Keller.

FAIRY MUFFINS

- | | |
|----------------------|-------------------------|
| 3 tb shortening | 3 tb sugar |
| 2 eggs | 1 c milk |
| 2 c flour | 3 t Royal baking powder |
| $\frac{1}{4}$ t salt | |

Cream shortening; add sugar and the yolks of the eggs well beaten. Add milk alternately with the flour, baking powder and salt which have been mixed and sifted. Fold in stiffly beaten whites of eggs. Pour into greased muffin pans and bake in a hot oven. Temperature 400 degrees.

Mrs. Clyde Saville.

GINGER BREAD

- | | |
|------------------------------------|------------------------------------|
| 1 c sugar | 1 c molasses |
| 1 c cold water | 1 level tb soda dissolved in water |
| $\frac{1}{2}$ c each butter & lard | 2 eggs |
| $\frac{3}{4}$ c flour | 1 t each allspice, cinnamon cloves |
| a little nutmeg | 1 tb ginger |

Do not move from pan until cold.

Mrs. McCurdy.

NUT BREAD

- | | |
|-------------------------------|-------------------------|
| sift together 5 c flour | 5 t Royal baking powder |
| $1\frac{1}{2}$ c chopped nuts | 1 c sugar |
| 2 c milk | 2 eggs |

The dry ingredients are mixed and sifted together about 4 times. The liquid ingredients are mixed together and then added to the dry. The mixture is then formed into loaves and permitted to stand in a warm place half hour. Bake in slow oven one hour.

CINNAMON CAKE

- | | |
|---------------------|---------------------------------|
| 1 pt milk and water | $\frac{1}{2}$ c lard and butter |
| 1 egg | 1 level t salt |
| 1 c sugar | 1 cake yeast |

Enough flour to make a soft dough, then raise. Mrs. Guttendorf.

FRENCH ROLLS

- | | |
|----------------------|----------------------------------|
| 1 pt milk | $1\frac{1}{2}$ rounded tb butter |
| 1 cake yeast | $1\frac{1}{2}$ rounded tb sugar |
| $\frac{1}{4}$ t salt | |

Flour sufficient to make a dough just stiff enough to handle. Heat the milk good lukewarm; dissolve yeast and add sugar, butter, salt and lastly flour. Let raise until double its bulk; then shape and allow to get very light and bake in moderate oven. Mrs. A. E. Cully.

PEACH ROLL

3 c flour
little salt

1 tb lard
3 t Royal baking powder

Milk and water to roll. Then lay the peaches on and roll up.
Any other fruit may be used.

DIP

1½ pt water
small piece of butter

1 c sugar

Put in pan and lay in the roll. Cook together one hour. Will
serve 12 people. Mrs. Guttendorf.

DROP COOKIES

¾ c butter
1 c milk
3 c flour
2 t vanilla

2 c brown sugar
2 eggs
3 t Royal baking powder
¾ to 1 c raisins

Make soft dough and drop on buttered pans. Bake.

Mrs. Preston Reel.

SANDWICH COOKIES

2 c brown sugar
3 c rolled oats

1 c shortening

Dissolve scant teaspoonful Royal baking powder in ¾ cup water.
Enough flour to thicken. Drop on greased pan. Bake. Put following
between cookies, making a sandwich: 1 cup raisins, ½ cup sugar,
enough water to keep from burning. Cook until thick. Delicious.

Mrs. Preston Reel.

GINGER COOKIES

1 c shortening
½ c sour milk
1 t soda

1 c N. O. molasses
1 c brow sugar
1 heaping t ginger

Flour to stiffen; roll rather thin; cut and bake in a quick oven. Use
care in heat of oven, as they burn quickly.

Mrs. G. Martsolf.

POLISHED GINGER COOKIES

1 c sugar
2 c molasses
1 tbs ginger, spices

1 c lard and butter mixed
1 c hot water plus 2 t soda

Flour to stiffen; roll, cut and shape. When ready to bake glaze
top with white of egg well beaten. Bake quickly, but have oven only
hot enough to brown.

Mrs. V. H. Walters.

RAISED GINGER COOKIES

1 pt N. O. molasses
1 c lard
1 c coffee
3 t ginger

1 c sugar
2 eggs
flour enough to make soft dough
4 t soda dissolved in the coffee

Mix all together; let stand 5 or 6 hours; roll thin and bake.

Mrs. Albert C. Faulk.

GINGER COOKIES

½ c water
1 c lard
3 t ginger

1 large can Duff's molasses
2 lb sugar
3 t Royal baking powder

Make stiff enough to roll out.

Mrs. A. G. Steiner.

GINGER SNAPS

- | | |
|-------------------------------|---------------------------------------|
| 1 egg | 1 c butter and lard mixed |
| 1 c brown sugar | 1 level t soda dissolved in the water |
| $\frac{1}{2}$ c boiling water | 1 t cinnamon |
| 1 tb ginger | flour enough to mold out rather soft |
| $\frac{1}{2}$ t cloves | |
| 1 c molasses | |

Roll out thin and bake in a quick oven. Handle dough as little as possible. Mrs. Heubner.

COOKIES

- | | |
|----------------------------------|------------------|
| 2 c brown sugar | 1 c white sugar |
| $1\frac{1}{2}$ c butter and lard | 3 eggs |
| $\frac{3}{4}$ c sour milk | 1 t soda |
| pinch of salt | 1 c raisins |
| 1 c nuts | flour to stiffen |

For plain cookies, nuts and raisins omitted. Very good.

Eva Steffler.

SUGAR COOKIES

- | | |
|----------------------------|---|
| 1 c sugar | $\frac{1}{2}$ c lard and $\frac{1}{2}$ c butter |
| pinch of salt | 2 eggs |
| $\frac{1}{4}$ c sweet milk | 2 c flour |
| 2 t cream of tartar | 1 t Royal baking powder |

Put quite a lot of flour on your board and roll cookie dough in it with tips of fingers till you have enough to roll it out, then sprinkle with sugar and roll again to send the sugar in. This makes a large tinful. Mrs. C. Witherspoon.

BROWN SUGAR COOKIES

- | | |
|-------------------------------------|-----------------|
| 1 qt flour | 2 c brown sugar |
| 1 c butter and lard | 1 t soda |
| $\frac{1}{2}$ t Royal baking powder | 2 eggs |
| $\frac{1}{2}$ c milk | |

Flavor with a little vanilla and nutmeg. Add a pinch of salt. Roll thin and bake in moderate oven. Mrs. M. L. Stock.

BROWN SUGAR COOKIES

- | | |
|-------------------------|------------------------------------|
| 3 c brown sugar | 1 c butter |
| 1 c sour milk | 3 eggs beat to a cream |
| 1 t Royal baking powder | 1 t soda dissolved in part of milk |
| flour for soft dough | |

Mrs. W. J. Hook.

RAISIN CAKES

- | | |
|---------------------|------------------------|
| 2 c brown sugar | 1 c lard |
| small c of molasses | 1 c sweet or sour milk |
| 3 eggs | 1 large c raisins |
| 1 t nutmeg | $\frac{1}{2}$ t ginger |
| 1 t cinnamon | $4\frac{1}{2}$ c flour |
| 1 tb soda | |

Drop in pan, about 2 inches apart, from a spoon.

Mrs. William Filler.

EGGLESS COOKIES

sift 6 cups of flour	2 t Royal baking powder
1 t salt	1 t soda and 1 t nutmeg
rub in 1 c shortening	

Add 2 cups brown sugar and sour or sweet milk to make a soft dough. Roll lightly and sprinkle with sugar. Bake in hot oven.

Mrs. Levi Malone.

DATE NUT COOKIES

3 c flour	1 c sugar
1 c butter	2 eggs
1 pg dates	1 c nut meats
1 t vanilla	1 t soda in 1 tbs hot water

Roll thin and bake in well-greased pans. Mrs. Albert C. Faulk.

JOHNNY CAKES

2 c brown sugar	1/2 c butter or lard
1 1/2 c sour milk	2 eggs
3 c flour	1 t soda

Flavor to taste. A few nut meats or raisins can be added.

Mrs. Cook.

RUSSIAN ROCKS

1 1/2 c sugar	1 c butter or lard
1 lb small seeded raisins	1 lb English walnuts
1 t soda in 2 t milk	3 c flour
pinch of salt	3 eggs
1 t cinnamon	

Cream sugar and butter; add cinnamon and eggs; add milk and soda, flour, raisins; add nuts and salt. Mix well. Drop on greaseless pans and bake in moderate oven until brown and hard.

Mrs. M. L. Stock.

HOT CROSS BUNS

1 c scalded milk	1 egg
1 tb sugar	1 cake of yeast
beat together and let raise one	1 1/2 c flour
hour	1/4 c sugar
1/3 c shortening	1 t salt

Add to first mixture and flour to stiffen about 2 cups. Let rise 2 hours. Shape and let rise about 1/2 hour and bake about 20 minutes.

Mrs. S. P. Steffler.

POTATO BUNS

1 c sugar	little salt
1 c mashed potatoes	2 c potato water

Let stand until cool; add a cake of Fleischman's yeast. Let raise. Then add 1/2 cup lard, 1 egg. Set like bread sponge and let it raise again. Then work up like bread, but not so stiff, and let it raise again. Then roll out 3/4 inch thick, cut with a cutter and let raise in pans. Wash over with sweet cream before baking and after. Put in the pans far apart and let raise until light. Bake in a moderate oven 20 minutes.

Mrs. George Martself.

ICE WATER BUNS

1 cake of Fleischman's yeast	1½ c cold water
¾ c sugar	½ t salt
2 tb shortening	

Knead in enough flour to make almost as stiff as bread dough. Let rise over night. Make in small cakes. Put in pans and let rise until light. Bake 20 minutes.

Mrs. E. J. Pfeifer.

OLD FASHIONED SCOTCH CONES

This recipe is for making one scone.

1 level t soda	2 level t cream of tartar
salt sufficient to taste	buttermilk sufficient to make a dough

Mix thoroughly, kneading as little as possible. This is important. Bake on hot griddle. Roll out and cut in quarters.

Mrs. Walter Brown, Dunfurline, Scotland.

TEA BISCUIT

¾ c hot mashed potato	1 c scalded milk
¼ c butter	1 yeast cake dissolved in water
1 tbs sugar	4 c flour
2 tbs shortening	

Mix sugar, salt and shortening, add the scalded milk. When lukewarm add the dissolved yeast cake. Slowly add 3 cups flour, beating all the time. Let rise until it is double the bulk. Add another cup flour, shape on bread board, let rise again and bake in a quick oven for 25 minutes.

Mrs. Lane.

CINNAMON CAKE

1 c yeast	1 grated nutmeg
1 tbs sugar	1 qt milk
1 c mashed potatoes	1 c sugar
salt	1 c butter
flour	

Dissolve the yeast cake in luke warm water, adding the sugar to the warm water. Beat well, cover and set aside to raise. Keep in a warm place. Add to this the potatoes, nutmeg, milk, sugar, butter and salt. Add flour enough to make a soft dough, knead well, cover and let raise again. When light put in pans about 1½ inches thick, let raise until light, then bake in moderate oven. Cover the top with butter, sugar and cinnamon.

Mrs. E. Dyck.

RAISED DOUGHNUTS

1 cake yeast	1½ c flour
1 tbs sugar	½ c butter
½ c sugar	½ nutmeg
1 pt milk	

Dissolve the yeast cake and the sugar in a little luke warm water. Add the flour, beat well, cover and set aside to raise in a warm place for 1 hour. Add the butter, sugar, nutmeg, milk and enough flour to make a moderately stiff dough. Knead lightly, cover and allow to raise again until light. Turn out on a floured bread board, roll to about ½ inch thickness, cut with doughnut cutter and fry in hot lard to a golden brown. Then roll in granulated sugar.

Mrs. E. Dyck.

COCOANUT MACAROONS

1 c sugar
1 c cocoanut

3 c cornflakes
3 eggs, whites only

Beat the whites of the eggs until they become stiff, then add sugar and beat again, roll the cornflakes until it becomes a powder, add it and lastly add the cocoanut. Bake in a slow oven. This amount will make about one dozen cakes.

Mrs. G. A. Eberle.

ONE EGG MUFFINS

1 c milk
 $\frac{1}{2}$ t salt
 $\frac{3}{4}$ tbs Royal baking powder

$1\frac{1}{2}$ c flour
1 tbs sugar
1 tbs melted butter

Mix thoroughly and fill well-greased muffin tins half full. Bake in a hot oven for 20 or 25 minutes.

Mrs. J. Moyer.

RICE MUFFINS

1 c boiled rice
1 tbs sugar
salt
2 eggs

flour
 $\frac{1}{2}$ cake yeast
1 c scalded milk

Mix the rice, sugar and melted butter thoroughly. Then when the milk is lukewarm dissolve the yeast cake and add to the rice mixture. Add enough flour to make a stiff dough. Raise until light, then add the well-beaten eggs; half fill the well-buttered muffin tins; raise until very light. Bake 10 minutes in a quick oven.

Mrs. George Hamilton.

WAFFLES

2 c milk
2 c flour
1 t salt
2 t Royal baking powder

4 tbs melted butter
2 eggs
2 t sugar

Mix thoroughly. Have waffle iron hot and well greased before trying to bake the waffles.

Mrs. Douglas.

BRAN GEMS

1 c flour
1 t soda sifted together
 $\frac{1}{2}$ c molasses
1 egg

2 c bran
 $\frac{1}{2}$ t salt
 $1\frac{1}{4}$ c milk
1 tbs sugar

Beat all together and bake in gem pans. Bake in a moderate oven. A few raisins may be added if desired.

Mrs. Hagmaier.



SANDWICHES

CHICKEN SALAD SANDWICHES

- | | |
|------------------|--------------------------------|
| 1 c cold chicken | $\frac{1}{2}$ c chopped celery |
| 1 small onion | 1 hard boiled egg |
| salad dressing | |

Chop all ingredients very fine. Mix together and season well with salt and pepper. Add sufficient salad dressing to moisten well. Use lettuce leaf with filling in serving the sandwich. Mrs. Yundt.

EGG SANDWICHES

- | | |
|--------------------|----------------------|
| 4 hard boiled eggs | $\frac{1}{4}$ t salt |
| pepper | 4 tbs mayonnaise |

Mash the eggs fine, add mayonnaise, salt and pepper. Spread on buttered bread. Mrs. Yundt.

SWEET CHOCOLATE SANDWICHES

- | | |
|--------------------------|-------------|
| 2 sq. chocolate | 1 c sugar |
| $\frac{2}{3}$ c nutmeats | 3 tbs cream |
| 1 tbs butter | |

Melt the chocolate over a gentle heat. Add the butter, sugar and cream. Cook 5 minutes over hot water. Add the ground nuts and mix. Cool slightly before spreading between thin slices of buttered bread. Mrs. Langabaugh.

CHEESE SANDWICH FILLING

- | | |
|-------------------------------|---------------------------------|
| $\frac{1}{4}$ lb cream cheese | 2 sweet pickles |
| 1 pimento | $\frac{1}{4}$ c English walnuts |
| $\frac{1}{2}$ doz. olives | |

Rub the cheese through a grater or put through a ricer. Chop the pickles, pimento, nuts and olives very fine and add to the cheese and mix well. Mrs. Yundt.

CLUB SANDWICH

Chop chicken or turkey very fine. Add 2 slices fried bacon cut thin, one slice tomato, 2 dill pickles cut thin, toast bread. Cover with mayonnaise. Contributed.

DATE, NUT AND CHEESE SANDWICHES

- | | |
|-------------------------------|--------------------------|
| $\frac{3}{4}$ lb ground dates | $\frac{1}{2}$ c nutmeats |
| moisten with lemon juice | |

Place the filling on a slice of buttered white bread and cover with a slice of dark bread. Spread a filling of cream cheese and top with a slice of white bread. Cut in two so as to give a triangular shape to sandwich. Mrs. Yundt.

SANDWICH SUPREME

- | | |
|---------------------------------|---------------|
| 2 red peppers | 1 small onion |
| $\frac{1}{3}$ c ground nutmeats | mayonnaise |

Cut the bread thin and spread the mixture over it after it has been buttered. Mrs. Ott.

KNOX GELATINE come in two Packages—Plain and Acidulated (Lemon Flavor)

EGG AND OLIVE SANDWICHES

6 hard boiled eggs mashed fine	1 c chopped olives
6 sweet pickles	mayonnaise
seasoning	

Mix all the ingredients together and add sufficient mayonnaise to make a nice consistency to spread. Put between slices of buttered bread cut thin.

Mrs. Douglas.

SANDWICH FILLING

1 cake Philadelphia cream	1/2 c black walnuts chopped fine
cheese	pepper
	salt

Use a little sweet cream to make it spread nicely.

Mrs. C. D. Furey.

PHILADELPHIA CREAM CHEESE SANDWICH

1 cake Philadelphia cream	1/2 green sweet pepper
cheese	

Mix with mayonnaise dressing and spread on buttered bread.

Mrs. R. E. Drummond.

NUT SANDWICHES

English walnuts	olives
-----------------	--------

Grind the olives and nuts fine. Mix with a small amount of mayonnaise dressing and use a lettuce leaf between each sandwich.

Mrs. F. Feigenbaum.

COMBINATION FILLING

1 can tomatoes	chipped beef
cheese	

Boil 1 can of tomatoes until they become very thick, then add an equal part of chipped beef cut fine and the same amount of grated cheese. Mix and use for a filling.

Mrs. D. H. Beatty.

HAM SANDWICHES

4 c ground boiled ham	4 sweet pickles ground
1/2 c mayonnaise	seasoning

Mix all together and spread on thin slices of buttered bread, placing a lettuce leaf between the slices.

Contributed.

HOT ROAST BEEF SANDWICHES

Make a pot roast of beef and slice thin slices of the meat. Place between thin slices of bread and cover each sandwich with the browned meat broth.

Contributed.



CAKES

SOFT CHOCOLATE CAKE

- | | |
|----------------------|---------------------------|
| 1 c sugar | 2 tbs butter |
| 1 egg | 3 tbs chocolate |
| 1 t vanilla | $\frac{2}{3}$ c sour milk |
| $\frac{1}{2}$ t soda | 1 t Royal baking powder |
| 2 c flour | |

Cream sugar and butter, add the egg. Mix the chocolate in a little hot water; add the vanilla. Mix all together with $\frac{2}{3}$ cup sour milk in which the soda has been dissolved. Sift the flour and baking powder and beat it into the mixture. Bake in two layers.

Mrs. Forrest Peterson, Ridgway, Pa.

DEVILS FOOD CAKE

- | | |
|---------------------------------------|-----------------|
| $\frac{1}{2}$ c milk | 1 c brown sugar |
| 1 c grated chocolate | yolk of one egg |
| stir altogether and cook slowly; cool | 1 t vanilla |
| $\frac{1}{2}$ c sweet milk | 1 c brown sugar |
| 1 c butter | 2 c flour |
| 2 eggs | |

Cream butter, sugar and add the yolks of the eggs together. Add milk, then the sifted flour and whites of the eggs beaten stiff. Stir into filling and add 1 teaspoonful baking soda dissolved in a little hot water.

Mrs. Charles Swartz.

ONE EGG CAKE

- | | |
|----------------------------------|--------------------------------------|
| $\frac{1}{4}$ c butter | $\frac{3}{4}$ c sugar |
| 1 egg | $\frac{1}{2}$ c milk |
| $1\frac{1}{3}$ c Swansdown flour | $1\frac{1}{2}$ t Royal baking powder |

Sift the flour and baking powder several times.

Mrs. S. P. Steffler.

ICE BOX CAKE

- | | |
|----------------------------------|-----------------------|
| 2 dz lady fingers | 1 c butter |
| 2 sq chocolate | 1 c powdered sugar |
| $\frac{1}{2}$ c granulated sugar | $\frac{1}{4}$ c water |
| 4 eggs separated | |

Line bottom of flat dish or pan with the lady fingers. Separate flat side toward pan and close together. Put chocolate, granulated sugar and water in double boiler and when melted and smooth add gradually the yolks of eggs well beaten and stir constantly. Remove from fire and cool. Add egg mixture. Stir well and fold in the whites. Place on lady fingers and put lady fingers on the top. Let cool over night and cut in squares. Serve with whipped cream. This will serve 12.

Mrs. J. W. Sims.



Royal Baking Powder
*is made from Cream of Tartar,
derived from Grapes.*

That is why Royal Baking Powder is so wholesome and healthful — why so many doctors, nurses and dietitians prefer it and recommend it — why so many women, the world over, insist upon it.

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Make your next cake a pronounced success — make it wholesome, healthful, delicious, by using Royal Baking Powder.

Royal Contains No Alum—

Leaves No Bitter Taste

(Try the recipes on the other side)

Nut and Raisin Rolls

2½ cups flour
4 teaspoons Royal
Baking Powder
½ teaspoon salt
1 tablespoon sugar
5 tablespoons shortening
1 egg

⅔ cup milk
butter
raisins
chopped nuts
sugar
egg yolk

Sift flour, baking powder, salt and sugar together. Add melted shortening and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4 inch squares. Roll up each as for jelly roll. Press edges together, brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar, and allow to stand in greased pan about 15 minutes. Bake in moderate oven (400°) from 20 to 25 minutes.

Makes 18 rolls.

Tropic-Aroma Layer Cake

½ cup shortening
1¼ cups sugar
2 eggs
2½ cups flour
4 teaspoons Royal Baking Powder

¼ teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1 cup milk

Cream shortening; add sugar and beaten eggs. Mix well and add sifted together half the flour, baking powder, salt and spices; add milk and remainder of dry ingredients. Bake two-thirds of this batter in two greased and floured layer tins, and to remaining third add one tablespoon cocoa which has been mixed with 1 tablespoon cold water. Use this for middle layer. Bake layers in moderate oven (375°) 15 to 20 minutes. Put following filling and icing between layers and on top of cake:

3 tablespoons butter	1 teaspoon vanilla extract
3 cups confectioner's sugar	5 tablespoons strong coffee
5 tablespoons cocoa	

Cream butter. Add sugar and cocoa very slowly, beating until light and fluffy. Add vanilla and coffee slowly a few drops at a time, making soft enough to spread.

Use level measurements for all materials

For Perfect Results Use

ROYAL
Baking Powder
Absolutely Pure

COCOANUT CAKE

$\frac{1}{2}$ c snowdrift	$1\frac{1}{2}$ c sugar
$\frac{3}{4}$ c Swansdown flour	1 c water
5 egg whites	2 t Royal baking powder

Cream snowdrift and sugar 20 minutes. Sift flour 10 times. Add $\frac{1}{2}$ cup of water to the creamed mixture, then beat in 1 cup flour. Then the second third of water and the second cup of flour. Add the last of the water and the third cup of flour sifted with the baking powder. Then fold in the beaten whites and bake slowly.

Miss E. Boal.

BUMPERNICKEL CAKE

$\frac{1}{2}$ lb sugar	3 eggs
$\frac{1}{2}$ t blanched almonds	$\frac{1}{2}$ lb flour
1 t cinnamon	$\frac{3}{4}$ t Royal baking powder

Beat the sugar and eggs until light. Cut the almonds in small pieces. Bake in a loaf pan in a slow oven.

Mrs. A. C. Faulk.

CRUMB CAKE

2 c flour	1 c buttermilk
1 large tbs butter	1 large tbs of lard
1 egg	1 t baking soda
2 c brown sugar	

Mix butter, sugar, lard and flour. Take out 1 cup of crumbs. Add egg to remainder and the buttermilk. Add soda mixed with warm water stirred into the buttermilk. Sprinkle the top with the crumbs and bake in slow oven. Small bread pan is best to bake it in.

Mrs. Charles Swartz.

SUNSHINE CAKE

8 eggs	1 c granulated sugar
$1\frac{1}{4}$ c swansdown flour	1 level t cream of tartar

Beat until light and thick the yolks of the eggs. Gradually add one cup of sugar. Continue to beat. After sifting the flour add one-half to the batter. Whip the whites of the eggs, adding a level teaspoonful of cream of tartar when half beaten. Fold the remaining flour and the beaten whites into the batter and bake in a very slow oven for one hour.

Mrs. V. H. Walters.

CRUMB CAKE

2 c flour	1 egg
1 c sugar	$\frac{1}{2}$ c milk
$\frac{1}{2}$ scant c butter	1 t Royal baking powder

Rub flour, sugar and butter together. Take out $\frac{1}{2}$ cup mixture for top of cake. Add egg, milk, baking powder and stir all together in a pan. Spread the half cup mixture on top of cake and bake $\frac{1}{2}$ hour in one layer. Add a little cinnamon on top of the cake.

Mrs. George Martself.

DARK CAKE

- | | |
|-----------------------------------|------------------------------------|
| 2 heaping tbs Ideal coca | 1 $\frac{3}{4}$ c granulated sugar |
| 1 $\frac{1}{2}$ c lard | 2 eggs |
| 1 $\frac{1}{2}$ c butter | 1 c sour milk |
| 3 c flour | 1 t Royal baking powder |
| 1 $\frac{1}{4}$ t cream of tartar | 1 t soda |

Place cocoa in a bowl and add sufficient boiling water to make a stiff paste. Add flavoring, cream, sugar, lard, butter, eggs and sour milk and add to the cocoa paste sift flour, baking powder and cream of tartar and add to the batter. Lastly, add the baking soda dissolved in a tablespoonful of cold water. Stir lightly and bake.

Mrs. Frank Garvin.

COCOANUT SNOWBALL CAKE

- | | |
|---------------------------------------|------------------------|
| 1 $\frac{1}{2}$ c butter | 1 c sugar |
| 2 c flour | 1 $\frac{1}{2}$ c milk |
| 1 $\frac{1}{2}$ t Royal Baking Powder | 1 $\frac{1}{4}$ t salt |
| 1 t vanilla | 1 c shredded cocoanut |
| 4 egg whites | |

Cream sugar and butter, adding the sugar slowly to the butter. Sift flour, baking powder and salt together and add alternately with milk. Add vanilla and cocoanut. Beat until thoroughly mixed. Fold in stiffly beaten egg whites and pour into greased tube pan. Bake in moderate oven for one hour. When cold cover with a boiled icing and sprinkle with cocoanut.

Mrs. C. M. Winter.

BROWN STONE FRONT CAKE

- | | |
|--------------------------|---------------------------------------|
| 1 c brown sugar | 1 $\frac{1}{2}$ c chopped raisins |
| 1 c granulated sugar | 1 t cinnamon |
| 1 $\frac{1}{2}$ c butter | 3 eggs |
| 1 c sour milk | 2 $\frac{1}{2}$ c flour |
| 1 c chopped nuts | 1 $\frac{1}{2}$ t Royal baking powder |

Dissolve 1 teaspoonful soda in the milk. Reserve half the egg whites for icing. Bake in two layers.

Mrs. J. W. Sims.

MOCK ANGEL CAKE

- | | |
|--------------|-------------------------|
| 1 c hot milk | 1 c pastry flour |
| 1 c sugar | 3 t Royal baking powder |
| vanilla | whites of two eggs |

Mix milk, flour, sugar and baking powder, then fold in egg whites. Add vanilla.

Mrs. J. E. McWilliams.

SPICE CAKE

- | | |
|---------------------------|--------------|
| 1 $\frac{1}{2}$ c sugar | 1 t cinnamon |
| 1 c sour milk or cream | 1 t cloves |
| 2 eggs | 1 alspice |
| 1 c butter | 1 t soda |
| 1 $\frac{1}{2}$ c raisins | 2 c flour |
| 1 c currants | 1 c nutmeats |

Bake in moderate oven.

Mrs. William Filler.

CRUMBLE CAKE

- | | |
|--------------------|-------------------------|
| 15 dates | 1 c chopped walnuts |
| 3 eggs separated | 1 c sugar |
| 3 tbs bread crumbs | 2 t Royal baking powder |
| 1 tbs flour | |

Mix baking powder with flour. Fold egg whites in last. Bake in casserole for 20 minutes. Tested.

PINEAPPLE CAKE

- | | |
|-----------------|-----------------|
| 1 tbs butter | 1 c brown sugar |
| melt in skillet | |

Place slices of pineapple in skillet

Cake Mixture

- | | |
|------------|-------------------------|
| 2 eggs | 1 tbs butter |
| 1½ c flour | 2 t Royal baking powder |
| ½ c milk | |

Place batter over pineapple and bake 35 minutes. Serve with nuts sprinkled on pineapple and whipped cream. Mrs. W. J. Martsolf.

LOAF CAKE

- | | |
|------------|-------------------------|
| 1 c sugar | ½ c butter |
| 3 eggs | ⅔ c milk |
| 1¾ c flour | 2 t Royal baking powder |
| flavoring | |

This cake will keep moist for several days. Mrs. H. C. Galbraith.

CHRISTMAS CAKE

- | | |
|----------------------|-------------------|
| 1 lb butter | 2 lb raisins |
| 2 lb currants | ½ lb mixed peel |
| 1 lb brown sugar | 1 lb dates |
| ½ lb shelled almonds | 10 eggs |
| 1 t ginger | 1 t cloves |
| 1 t cinnamon | wine glass brandy |
| 1½ lb flour | 1 t soda |

Bake 3½ hours in slow oven.

Mrs. M. L. Stock.

DATE CAKE

- | | |
|-----------------------|-------------|
| 1½ c flour | 1 pkg dates |
| 1 c English walnuts | 1 c sugar |
| butter size of walnut | 1 egg |
| 1 c boiling water | ½ t vanilla |
| 1 t soda | pinch salt |

Place soda on shredded dates, pour boiling water over same and let stand until you get the other part made. Cream sugar, egg and butter, then add the flour, salt, dates, vanilla and nuts. Bake in loaf tin or layers.

Mrs. Walter Hinkel.

PIE CAKE

1 c sugar	2 tbs flour
2 eggs	butter size of walnut
juice of 1 lemon	1 c milk

Mix sugar, flour, egg yolks, butter, milk and lemon juice together. Beat the egg whites and add last. Bake in pan lined with pie dough.

Mrs. M. L. Stock.

DEVILS FOOD

1st part	1 c sweet milk
$\frac{1}{2}$ c coca or 2 sq chocolate	1 c brown sugar

Melt these over fire, but do not boil. Then add $\frac{1}{2}$ teaspoonful soda.

2nd part	
$\frac{1}{2}$ c butter	$2\frac{1}{2}$ c flour
$\frac{1}{2}$ c milk	2 t Royal baking powder
1 c brown sugar	3 eggs

Add all to first part except the egg whites. Reserve $\frac{1}{2}$ the whites for icing and fold in the well beaten other half.

Mrs. J. W. Sims.

DEVILS FOOD

$\frac{1}{4}$ c chocolate	2 c flour.
$\frac{1}{2}$ c milk	$1\frac{1}{2}$ c sugar
2 t vanilla	1 egg
$\frac{1}{2}$ c butter	1 t soda

Put $\frac{1}{2}$ cup milk in double boiler, melt the chocolate and add it to $\frac{1}{2}$ cup sugar and 1 egg well beaten. When the milk is boiling hot add it. Put back into the boiler and cook 5 minutes. Remove and let it cool. Cream together 1 cup sugar and a half of the butter, add 1 egg and the yolk of another and beat for 5 minutes. Then add the cup of milk with the soda dissolved in it and then the flour. Lastly, add the vanilla and combine the two mixtures. Mix thoroughly and bake. This makes one medium-sized cake.

Mrs. G. A. Eberle.

DEVILS FOOD

1 c dark brown sugar	$\frac{1}{2}$ c butter
$\frac{1}{2}$ c sweet milk	1 t soda
2 c flour	2 eggs

Mix well 1 cup chocolate, $\frac{1}{2}$ cup milk, $\frac{2}{3}$ cup dark brown sugar, yolk of one egg. Put in pan and boil slightly. Then mix all together. Bake in layer and put together with white icing. Mrs. D. A. Atkinson.

JELLY ROLL

3 eggs	1 c sugar
1 c flour	1 t cream of tartar
1 t soda	

Bake slowly, spread jelly over and roll in white cloth.

Mrs. G. F. Martsof.

FIVE EGG CAKE

1 scant half lb butter	1½ c sugar
5 eggs	1 c milk
3 c flour	3 t Royal baking powder
flavoring	

Cream butter, add sugar, beaten yolks of eggs, milk, flavoring, then the flour and baking powder and lastly the whites of the eggs well beaten. Two egg whites may be retained for icing. In this case it will be necessary to add a little more milk. Bake in two layers for 20 minutes. Coat with boiled icing. Mrs. Roy E. Koerner.

CHOCOLATE ROLL

6 eggs	6 tbs granulated sugar
6 t coca	1 tbs flour
2 tbs cold water	

Separate the yolks, add the sugar, beat well; also add the water slowly. Beat the 6 egg whites to a stiff froth, sift the cocoa and flour at least 4 times and add alternately with the whites to the first mixture. Put wax paper in the jelly roll pan, put in the mixture and bake in a moderate oven. Turn out on a board on a clean cloth and cool. Fill with chocolate roll filling. Mrs. John Nagy.

CHOCOLATE ROLL FILLING

Whip 1 pint whipping cream stiff, season with sugar and vanilla. Spread over the chocolate roll. Roll with the napkin like jelly roll and put on meat platter. Put chocolate icing over the whole roll. Keep in ice box until you are ready to serve. Mrs. John Nagy.

ANGEL FOOD CAKE

1¼ c egg whites (10 to 12 eggs)	1 c Swansdown flour
1½ c granulated sugar sifted	1 t vanilla
¼ t salt	½ t rose or almond extract
1 t cream of tartar	

Pour egg whites in bowl, add cream of tartar, continue beating until the eggs are stiff enough to stand in peaks, but not dry. Fold in the sugar 1 tablespoonful at a time and add flavoring. Add flour in the same manner as the sugar. Pour into ungreased patent tin pan and bake in a slow oven from 40 to 60 minutes. I use the Van Dusen pan, never-failing recipe.

Mrs. E. C. Yarian, New Waterford, Ohio.

ANGEL FOOD CAKE

1 c Swansdown cake flour	1 c sugar
12 eggs	1 level t cream of tartar
flavoring	pinch of salt

Sift the sugar and the flour twelve times. On a large platter whip the egg whites, and when half whipped add the cream of tartar. Place sugar and flour in the sifter and gently fold into the whites until thoroughly mixed. Bake one hour in a very slow oven.

Mrs. V. H. Walters.

MILK SPONGE CAKE

2 eggs	1 tbs butter
1 c milk	2 c flour
1 c sugar	2 t Royal baking powder
2 t lemon or vanilla ext.	pinch of salt

Beat eggs two minutes, add sugar and beat 5 minutes. Then add other ingredients. Tested.

SILVER CAKE

2 c sugar	1 c butter
1 c milk	4 c flour
2 t Royal baking powder	vanilla
whites of 5 eggs beaten dry	1 tbs corn starch

Mix gently, but do not beat much.

Mrs. Kunig.

GOLD CAKE

Make same as silver cake except use the yokes of the eggs instead of the whites. Mrs. Kunig.

ORANGE CAKE

4 eggs separated	2 scant c sugar
1 scant c butter	1 c milk
3 c flour	2 t Royal baking powder

Mix yolks of eggs, sugar, butter and then add milk and flour alternately. Last add a little flour mixed with the baking powder, and lastly fold in the egg whites, beaten well. Keep one egg white out for the icing. Tested.

NUT CAKE

2 egg yokes	$\frac{1}{2}$ c butter beaten to a cream
1 c sugar	2 c flour
1 c milk	$\frac{1}{2}$ lb chopped English walnuts
2 t Royal baking powder	(before they are shelled)
1 egg white	

The nuts should be put through the meat grinder.

Mrs. D. T. Stewart.

LAYER CAKE

3 tbs butter	1 c sugar
3 c flour	3 t Royal baking powder
2 eggs	$\frac{1}{2}$ t vanilla and almond extract

Cream butter, add sugar, milk and flour mixed with the baking powder. Then add beaten eggs and flavoring. Beat well and bake in two layers. Tested.

MAPLE NUT CAKE

$\frac{1}{3}$ c butter
3 eggs
 $\frac{1}{2}$ c milk
 $\frac{1}{4}$ t salt
1 c black walnuts chopped

1 c light brown sugar
1 t vanilla
 $1\frac{1}{2}$ c flour
2 t Royal baking powder

Bake in loaf cake.

Mrs. J. W. Sims.

PLAIN CAKE (EXCELLENT)

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

1 c sugar
2 c flour
vanilla

Mix butter and sugar together until creamy, add the yolks of eggs and beat, then the milk and vanilla, and last the flour and baking powder sifted together. This makes an excellent cake.

Mrs. George Fuls.

ICE CREAM CAKE

2 c sugar
1 c cold water
2 t Royal baking powder
flavor

$\frac{3}{4}$ c butter
3 c flour
whites of 5 eggs

Cream $1\frac{1}{2}$ cups sugar with the butter, then add water and flour in which baking powder has been mixed. Beat eggs to a stiff froth and add the remainder of the sugar. Beat the mixture well and bake in two layers.

Mrs. George Martself.

SOUR MILK CAKE

$1\frac{1}{2}$ c sugar
1 c sour milk
 $2\frac{1}{2}$ c flour
1 t Royal baking powder

$\frac{1}{2}$ c butter
3 eggs
1 t vanilla

Cream butter and sugar, add yolks of eggs well beaten, then milk and flour alternately. Add vanilla or other flavoring last and the beaten whites of the eggs are folded in. Reserve one white for the icing.

Mrs. J. E. McWilliams.

DATE CAKE

1 c chopped dates
1 t soda dissolved in hot water
 $\frac{1}{2}$ c shortening
1 c nut meats
 $1\frac{3}{4}$ c flour

1 c boiling water
1 c sugar
1 egg
1 t vanilla
pinch of salt

Pour the boiling water and soda over the dates and let cool. Add the other ingredients and bake.

Mrs. W. Evans.

EGGLESS AND BUTTERLESS CAKE

1 c brown sugar	1 c water
2 c seeded raisins	$\frac{1}{3}$ c lard
$\frac{1}{4}$ t nutmeg	1 t cinnamon
$\frac{1}{2}$ t cloves	pinch of salt

Boil together 3 minutes. When cold add 1 teaspoonful soda dissolved in hot water, 2 cups flour and $\frac{1}{2}$ teaspoonful Royal baking powder. Bake in moderate oven.

Mrs. H. C. Galbraith.

WHITE FRUIT CAKE

2 c sugar	1 lb raisins
1 c butter	1 lb figs
1 c sweet milk	1 lb candied cherries
1 lb almonds	$\frac{1}{4}$ lb citron
7 egg whites	$2\frac{1}{2}$ c flour
2 t Royal baking powder	

Cream sugar and butter, add milk slowly, sift the flour and baking powder 7 times; then add the flour to the mixture, beat well; then add the fruit, which should all be cut fine, with a sifting of flour over all. Almonds should be blanched and split. Use small seedless raisins. Add egg whites last, stirring in gently. Bake slowly in a moderate oven about $1\frac{1}{2}$ to 3 hours.

Mrs. F. T. Winter.

PINEAPPLE CAKE

1 tbs butter	1 c brown sugar
--------------	-----------------

Melt in iron skillet over a low fire. Drain pineapple and put in skillet on top of above mixture.

Cake Mixture

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

Pour over mixture in skillet and bake in moderate oven for 35 to 40 minutes. Serve with whipped cream or ice cream.

Mrs. A. Herdt.

ORANGE CAKE

$\frac{1}{2}$ c butter	$\frac{1}{2}$ c orange juice
4 eggs	grated rind of 1 orange
2 c sugar	2 tbs canned milk diluted with 5
pinch of salt	tbs water
$2\frac{1}{2}$ c flour	

Cream butter and sugar, add yolks of eggs well beaten, add orange rind, then the milk, alternating with the flour. Mix and sift with the baking powder and salt. Add orange juice. Beat thoroughly and fold in the stiffly beaten whites of the eggs. Bake in layers. Put orange filling between the layers and cover the top with icing made from $\frac{1}{2}$ orange, $1\frac{1}{2}$ tablespoonful canned milk and enough confectioner's sugar to spread.

Mrs. Morgan.

SUNSHINE CAKE

3 tbs shortening or butter	1½ c flour
¾ c sugar	3 t Royal baking powder
3 eggs (yolks)	½ c milk
1 t vanilla	

Cream shortening and add sugar gradually, then add yolks which have been well beaten and thick. Add vanilla, sift together flour and baking powder and add alternately, a little at a time, with the milk, first mixture. Bake in a greased loaf pan in a moderate oven for 35 to 45 minutes.

Mrs. J. Nuener.

SPONGE CAKE

4 eggs	pinch of salt
1 c sugar	1 c flour
⅓ c hot water	1 t vanilla
1 t lemon extract	1 t Royal baking powder

Beat whites and yolks separately. Add sugar to the yolks, then add water and other ingredients, adding the whites of the eggs last. Bake in a slow oven, gradually increasing the heat.

Mrs. Haas.

QUICK FRUIT CAKE

1 c sugar	add 2 c flour
1 c water	1 t Royal baking powder
½ c butter	1 tbs cocoa
1 c raisins	1 t cinnamon
boil altogether and let cool	½ t cloves

You may add any other spice you care to.

Mrs. J. B. Gilfillan.

POUND CAKE

¾ c butter	1 c flour
1 slightly rounded t Royal baking powder	½ c granulated sugar
1 t vanilla	2 eggs
	pinch of salt

With the hands cream butter, add flour sifted three times with the salt and baking powder and stir lightly. It should look like whipped cream at this stage. Then add the sugar, flavoring and stir several minutes. Add unbeaten eggs and beat several minutes longer. Bake in loaf cake in moderate oven for 40 minutes.

Mrs. J. W. Sims.

DEVILS FOOD CAKE

1 c brown sugar	1 c sweet milk
1 c chocolate or coca	
mix all together	
in another pan mix the following	
1 c brown sugar	½ c butter
3 egg yolks	1 c milk
1 t soda	1 t vanilla
3 or 4 c flour	1 t Royal baking powder

Add this to the first mixture and bake in layers.

Mrs. G. Hendler.

PENNSYLVANIA FRUIT CAKE

- | | |
|--------------------------------|------------------------|
| $\frac{2}{3}$ c lard or butter | 1 c sugar |
| 2 eggs | 1 c molasses |
| $3\frac{1}{2}$ c flour | $1\frac{1}{2}$ t soda |
| 1 t salt | 1 t cloves |
| 2 t cinnamon | $\frac{1}{2}$ t nutmeg |
| 1 c citron | 1 c raisins |
| 1 c strong coffee | |

Cream shortening, add sugar and beaten eggs, beat mixture until light, then add the molasses, sift the dry ingredients together three times, add to first mixture alternately with one cup strong coffee. Add the citron and raisins and bake in two loaves in a moderate oven 45 to 60 minutes.

Mrs. L. Malone.

SPICE CAKE

- | | |
|------------------|--------------------------------|
| 1 c brown sugar | 4 tbs melted shortening |
| 1 c chopped nuts | 1 t cloves, alspice and nutmeg |
| 1 c sour milk | 2 c flour |
| 1 t baking soda | |

Dissolve soda in a little water and bake in a moderate oven.

Mrs. Galbraith

FRUIT CAKE

- | | |
|--------------------------------------|-----------------------------|
| 1 lb granulated sugar | $\frac{3}{4}$ lb butter |
| 1 lb flour | 8 eggs |
| 2 lb raisins | 2 lb currants |
| $\frac{1}{4}$ lb candied orange peel | $\frac{1}{4}$ lb lemon peel |
| $\frac{1}{2}$ lb citron | 1 heaping t cinnamon |
| $\frac{1}{2}$ t cloves | 1 nutmeg |
| 3 t soda | 2 tbs grape juice |

Cream butter and sugar, add the well-beaten yolks of the eggs, spices and flour, reserving enough to mix with the fruit; then add the soda, mixed in the grape juice; then add the well-beaten egg whites, and last the fruit. Put in a buttered tin and bake in a moderate oven for three hours.

Mrs. D. A. Atkinson.

FEATHER COCOANUT CAKE

- | | |
|-------------------------|---------------------------------|
| $1\frac{1}{2}$ c flour | 1 c sugar |
| 4 t Royal baking powder | 1 egg |
| 4 tbs melted shortening | $\frac{1}{2}$ c milk |
| 1 t lemon extract | $\frac{1}{2}$ c grated cocoanut |

Sift the flour, sugar and baking powder, add shortening and egg, well beaten to the milk, and add dry ingredients. Mix well, add flavoring and cocoanut and bake in greased loaf pan for 35 to 45 minutes. Ice with boiled icing and sprinkle with cocoanut.

Contributed.

ANGEL FOOD

1½ c sugar
1 t cream of tartar
1 t vanilla

1 c pastry flour
11 eggs

Sift the sugar before measuring, sift the flour and cream of tartar 8 times, beat the egg whites with a wire beater until dry and stiff, pour over 1 teaspoonful vanilla, fold mixture of flour and sugar. Put into a moderate oven as quickly as possible and bake 40 or 50 minutes.

Mrs. Austin English.

THREE LAYER SPONGE CAKE

5 eggs
3 c sugar
1 t Royal baking powder

3 c flour
1 c hot water

Add the sugar a little at a time, beat the eggs separately, then together add the flour and baking powder, then the hot water. Beat for 5 minutes and add a little salt and vanilla.

Mrs. Hagmier.

DAFFADIL CAKE

8 egg whites
1 t cream of tartar
½ t vanilla

1½ c sugar
1 c flour
½ t almond

Beat the egg whites to a stiff froth, then add the cream of tartar, then fold in the sugar, a little at a time; add the other ingredients, except the flour; take out ⅓ of the mixture and add the yolks of 3 eggs; then add the ⅔ cup of flour to the white mixture and the other ⅓ to the yellow part. Put one-half of the white part into the pan and then add the yellow part. Lastly, add the last part of the white mixture. Bake as an angel cake.

Mrs. Karl Ketter, Ridgway.

FOOD FOR THE GODS

15 dates
3 eggs
2 t Royal baking powder
3 tbs dried bread crumbs

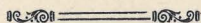
1 c English walnuts
1 scant c sugar
1 tbs flour

Cut the dates and nuts fine, mix with sugar, flour, breadcrumbs, baking powder and beaten yolks of the eggs. Mix the whites of the eggs in last and bake in a slow oven for 25 minutes in a well-buttered pie pan. Serve with whipped cream.

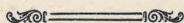
Mrs. A. E. Jones.



PIES



*"Unless some sweetness at the bottom lie,
Who cares for all the crinkling of the pie"*—W. KING.



PASTRY FOR PIES

$\frac{1}{2}$ c lard
pinch of salt

2 c flour

Mix the salt, flour and lard thoroughly before adding any moisture. Add the water and handle as little as possible. Roll on slightly floured board and roll one way only.

Mrs. T. Swarts.

BUTTER SCOTCH PIE

2 c brown sugar
lump of butter
 $2\frac{1}{2}$ c water

3 tbs flour
2 eggs

Mix sugar, butter and flour, add the boiling water and egg yolks. Boil and put into the baked crust, whip whites of the eggs for the top, and brown.

Mrs. Albert Herdt.

BUTTER SCOTCH PIE

1 c brown sugar
1 tbs corn starch
1 pt milk

$\frac{1}{4}$ t salt
butter size of a walnut
2 eggs

pastry for same
 $\frac{1}{2}$ t salt

$\frac{1}{2}$ c lard
 $1\frac{1}{2}$ c flour

Add enough water to make a firm dough.

Mrs. H. W. Hamburg.

BUTTER SCOTCH PIE

1st part

$11\frac{1}{2}$ c brown sugar
3 tbs sweet milk
butter size of black walnut

Boil 5 minutes, stirring occasionally.

2nd part

4 heaping tbs flour
 $2\frac{1}{2}$ c sweet milk

2 egg yolks
 $\frac{1}{4}$ t salt

Mix and add to the first part and let come to a boil again. Pour into freshly baked crusts and cover with the well-beaten whites of the eggs, and bake until brown. This makes two nice, generous-sized pies.

Mrs. Homer E. Lewis, Emsworth, Pa.

BUTTER SCOTCH PIE

1 egg yolk
1 c milk
3 tbs flour

1 tbs butter
1 c brown sugar

Mix the flour with a little water for thickening, add the vanilla and cook all ingredients until thick. Have the crust baked, use the white of the egg for the top of the pie. You may use two eggs instead of only one to make a richer pie. Mrs. C. Witherspoon.

CHIFFON LEMON PIE

1 c sugar
2 small lemons

3 eggs

Cook the sugar, juice and rind of the lemons and the yolks of three eggs in a double boiler until thick and creamy, stirring all the time. Then stir into the well-beaten whites of the eggs and turn into a baked crust. Brown in oven. This makes a very large pie. Two eggs and one lemon will make a small pie. Mrs. Homer Neely.

LEMON CAKE PIE

1 c sugar
1 heaping tbs flour
1 c milk

1 heaping tbs butter
2 eggs
1 lemon

Mix sugar, flour, butter and grated rind of the lemon. Put in the juice beat egg yolks. Mix with above, add milk beat egg whites, and fold in last. Bake in a raw crust. Mrs. A. P. McCurdy.

LEMON MARSHMALLOW PIE

2 eggs
2 t lemon ext.
1 lemon
1 c sugar

2 tbs flour
butter size of a walnut
1 c sweet milk

Cream sugar, eggs, flour and lemon extract. Add the juice of the lemon and the milk. Stir the beaten whites of the eggs into the mixture. Mrs. J. W. Sims.

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LEMON CREAM PIE

2 eggs	$\frac{3}{4}$ c sugar
1 tbs flour	1 c milk
1 lemon	small piece of butter

Beat the sugar, butter, egg yolks, flour and juice and rind of the lemon. Then add the milk and the egg whites well beaten. Line a pie plate loosely with pastry and pour in the mixture slowly.

Mrs. William D. Faulk.

LEMON FOAM PIE

4 eggs	1 c sugar
1 tbs cornstarch	1 lemon

Beat the egg yolks until light. Add gradually the sugar with which the cornstarch has been mixed and the juice and grated rind of the lemon. Cook in double boiler until very thick. Cool. Beat egg whites very stiff and dry. Fold half the first mixture and turn into pastry shell. Sweeten the remaining egg whites slightly (3 tbs sugar) and heap on top of pie. Brown in a slow oven.

Mrs. Clyde Saville.

CHOCOLATE PIE

2 c milk	pinch of salt
$\frac{3}{4}$ c sugar	$\frac{1}{4}$ c coca
1 egg	1 t cinnamon
2 tbs Knox gelatine	

When milk is boiling in double boiler add the cocoa and sugar, which have been mixed with a little cold milk and the yolk of the egg. Boil 5 minutes, add the gelatine, which has been soaked in 2 tablespoonfuls cold water. Add cinnamon and salt. Rinse pie plate in cold water and pour in the mixture. When cold cover with the white of egg beaten dry with 1 tablespoonful sugar. Cut same as pie.

Mrs. Charles Swartz.

CHESS PIE

1 c sugar	1 c powdered sugar
$\frac{1}{2}$ c butter	$\frac{1}{4}$ c milk
3 eggs	2 t vanilla
$\frac{3}{4}$ c walnuts	1 c seeded raisins

Cream the butter and sugar, add the well-beaten yolks of the eggs and vanilla. Cook the raisins in 2 cups water about 15 minutes. To this add the chopped nut meats and the above mixture. Cover the top with a meringue made from the whites of the eggs well beaten, the powdered sugar and 1 teaspoonful of vanilla. Brown in oven.

Mrs. H. W. Hamburg.

LEMON PIE

- | | |
|--------------------------------|--------------------------|
| 1 c sugar | 3 tbs flour |
| 4 tbs cornstarch | $\frac{1}{8}$ t salt |
| $1\frac{1}{2}$ c boiling water | 1 lemon |
| 2 eggs | $\frac{1}{2}$ tbs butter |

Mix all dry ingredients and add the boiling water. Add lemon last. Mrs. P. H. Rollings.

PINEAPPLE PIE

- | | |
|------------------------|------------------|
| 1 can grated pineapple | 1 tbs butter |
| $\frac{1}{2}$ c water | 2 eggs |
| pinch of salt | 1 tbs cornstarch |

Heat the water, pineapple and sugar slightly. Add the yolks of the eggs and the cornstarch after they have been well mixed. Boil all together until thick, pour in baked crust and cover with the whites of the eggs well beaten and slightly sweetened. Mrs. J. L. Ott.

LEMON CAKE PIE

- | | |
|-------------|---------------|
| 1 lemon | 1 tbs butter |
| 3 eggs | 1 c milk |
| 1 c sugar | pinch of salt |
| 1 tbs flour | |

Grate the lemon and separate the eggs. Beat the egg whites in last. Bake in a baked crust. This makes one pie. Mrs. Hagmier.

BUTTER TARTS

- | | |
|----------------------|----------------------------|
| 2 c brown sugar | $\frac{1}{2}$ c sweet milk |
| 2 eggs | butter size of an egg |
| $\frac{1}{2}$ t salt | 2 t vanilla |

Beat all together and bake in tart or muffin pans lined with pie dough. Mrs. M. L. Stock.

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CREAM PIE

1 pt milk
3 eggs
 $\frac{1}{2}$ c sugar

butter size of an egg
1 tbs cornstarch

Bring milk to a boil, add the well-beaten yolks of the eggs together with the cornstarch moistened in a little milk and the other ingredients. Pour in a baked crust and cover with the well-beaten whites of the eggs slightly sweetened. This makes two small pies.

Mrs. E. B. Hamburg.

PINEAPPLE PIE

$1\frac{1}{2}$ c milk
 $\frac{1}{2}$ c sugar

$\frac{1}{8}$ t salt
2 tbs cornstarch

Heat the milk, mix the sugar, salt and cornstarch and add slowly to the hot milk. Cook in double boiler until thick and cornstarch is thoroughly cooked, or about 40 minutes. Pour onto two egg yolks and return to boiler, and cook until the eggs thicken, or about 3 minutes. Cool and add 1 cup well-drained Hawaiian pineapple and $\frac{1}{2}$ teaspoonful vanilla. Pour into a baked crust and cover with a meringue made with the whites of the eggs and 2 tablespoonful powdered sugar. Brown quickly in a hot oven..

Mrs. Cahill.

BUTTER SCOTCH PIE

$1\frac{1}{4}$ c milk
2 eggs
1 c brown sugar

butter size of a walnut
3 tbs water
2 tbs flour

Let the milk come to a boil and add the butter, beaten yolks of the eggs and other ingredients. Stir the flour into a little of the cold milk before adding to the mixture. Use the whites of the eggs for the meringue.

Mrs. Higbie.

LEMON PIE

1 lemon
1 egg
1 c sugar

5 tbs cornstarch
1 c water

Grate the rind and squeeze out the juice of the lemon, add the sugar and water and boil for 10 minutes. Add the cornstarch moistened in water, and cook until thickened. Cool and add the yolk of the egg well beaten, pour into a baked crust, cover with the stiffly beaten whites of the egg, and place in the oven and brown.

Mrs. L. Malone.

CALIFORNIA SUNSHINE PIE

1 c sugar
2 lemons
1 c sweet milk

2 tbs flour
1 tbs melted butter

Mix the sugar and flour, add the juice of the lemons, melt the butter and add. Stir in the yolks of the eggs, and beat well. Then add the milk fold in the well-beaten whites of the eggs and bake in a slow oven, using a raw crust.

Mrs. Homer Neely.

LEMON CUSTARD PIE

1 c sugar
1 lemon

3 eggs
1 tbs cornstarch

Mix yolks of the eggs and the white of one with the other ingredients. Boil until thick. Have a pastry shell baked into which pour the custard. Beat the whites of the remaining 2 eggs, add 1 tablespoonful of sugar and a few drops of vanilla. Spread on top of custard and brown in oven.

Mrs. C. E. Fay.

PIE CRUST

$\frac{3}{4}$ c lard
 $\frac{1}{2}$ c boiling water

3 c flour
 $\frac{1}{2}$ t salt

Mix lard and boiling water until lard is melted. Add the flour and salt with $\frac{1}{2}$ teaspoonful Royal baking powder.

Mrs. John McWilliams.

PUMPKIN PIE

1 can pumpkin
2 c milk
4 eggs

1 tbs ginger
 $\frac{1}{2}$ tbs cinnamon
pinch of salt

Some like a pinch of cloves added to this recipe. It will make two very large pies.

Mrs. Hendler.

PUMPKIN PIE

1 large can pumpkin
salt
2 t cinnamon
1 pt milk

1 c sugar
1 t ginger
4 eggs

Place pumpkin in fine sieve and free from all liquid. Beat eggs and add the sugar, salt, ginger, cinnamon, pumpkin and milk. Place in rich unbaked crust. Bake 45 minutes.

Mrs. A. E. Jones.

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CARAMEL PIE

- | | |
|-----------------|-------------|
| 1 c brown sugar | 4 tbs flour |
| 2 c milk | 2 eggs |
| 1 tbs butter | |

Place milk on stove and when hot add rest of ingredients. Boil until thick, pour in the baked crust and pour over the custard the well-beaten whites of the eggs.

Mrs. M. J. Taylor.

COCOANUT MERINGUE PIE

- | | |
|------------------|-----------------------|
| 1 can cocanut | $\frac{3}{4}$ c sugar |
| 2 eggs | 1 pt milk |
| 2 tbs cornstarch | pinch of salt |

Press the cocanut, save the milk, and add fresh milk to make one pint. Place on slow fire to warm, adding the sugar. Separate the eggs. Dissolve the cornstarch in a little cold milk, add the beaten yolks of the eggs and the salt, stir into the milk, cook until thick, and stir in about $\frac{2}{3}$ of the cocanut meat. Pour into baked crust, cover with the stiffly beaten whites of the eggs, in which 2 tablespoonful of powdered sugar has been added. Sprinkle with balance of cocanut meat and brown in oven.

Mrs. Frank Garvin.

BANANA PIE

- | | |
|---------------|-----------------------|
| 2 bananas | $\frac{3}{4}$ c sugar |
| 2 c milk | 2 tbs flour |
| 2 eggs | piece of butter |
| pinch of salt | |

Bake the pie crust. When cool slice the bananas and lay on the crust. Beat the yolks of the eggs, add the milk, sugar and other ingredients. Boil to a stiff custard and spread over the bananas and cover all with the well-beaten whites of the eggs. Add a little sugar to the whites of the eggs before spreading.

Miss Sophia Schmid.

LEMON PIE

- | | |
|------------------|-----------------|
| 1 tbs butter | 2 small c water |
| 1 large c sugar | 2 lemons |
| 2 tbs cornstarch | 2 eggs |

Cream butter and sugar and add the water, cornstarch, juice of the lemons and the yolks of the eggs. Cook until thick, and pour into baked crust. Beat the whites of the eggs and put on top.

Mrs. L. W. Brant.



PUDDINGS



CHOCOLATE PUDDING

- | | |
|-----------|-----------------------|
| 1 qt milk | 2 eggs |
| 1 c sugar | 3 oz grated chocolate |

Scald together and when cold add the beaten yolks of 2 eggs and 1 cup of sugar. Bake for 25 minutes. Beat the whites of the eggs with powdered sugar for the top, and place in oven to brown.

Mrs. J. B. Gilfillan.

BROWN PUDDING

- | | |
|-----------------------------|----------------------------------|
| $\frac{3}{4}$ c brown sugar | 2 c flour |
| $\frac{2}{3}$ c butter | 1 t soda |
| 1 egg | spices to suit taste |
| $\frac{1}{2}$ c raisins | $\frac{1}{2}$ c walnuts cut fine |

Steam $\frac{1}{2}$ hour.

Mrs. John E. McWilliams.

CHRISTMAS PLUM PUDDING

- | | |
|--------------------------------------|--------------------------|
| $\frac{1}{2}$ c carrots | 1 c raisins |
| $\frac{1}{2}$ c chopped beef suet | $\frac{1}{2}$ c currants |
| $1\frac{1}{2}$ c grated sweet potato | 1 c sugar |
| 1 t salt | little nutmeg |
| 1 t Royal baking powder | 1 t cinnamon |

Dredge the raisins with flour before mixing in other ingredients. Mix all well together and tie in a bag and drop into boiling water and let boil for $1\frac{1}{2}$ hours, or steam it instead of boiling. Serve with a butter sauce.

Miss Carrie Nicholson.

BLACKBERRY PUDDING

Make rich biscuit dough and stir sweetened blackberries in and bake about 30 or 40 minutes.

Contributed.

CARROT PUDDING

- | | |
|-----------------------|-------------------------|
| $\frac{1}{2}$ c flour | 1 c currants |
| 1 c sugar | 1 c grated sweet potato |
| 1 c suet | 1 grated carrot |
| 1 c raisins | $\frac{1}{4}$ t salt |
- steam or boil for 3 hours

Sauce for Carrot Pudding

- | | |
|------------------------|-------------------------------------|
| 1 c brown sugar | 2 c boiling water |
| $\frac{1}{4}$ c butter | a little nutmeg and a pinch of salt |
- Brown the sugar and butter a little bit before mixing other ingredients. Thicken with a little cornstarch.

Mrs. M. L. Stock.

CARROT PUDDING

- | | |
|---------------------|-----------------------|
| 1 c grated carrots | 1 c sugar |
| 1 c grated potatoes | 1 c suet chopped fine |
| 1½ c flour | 1 c currants |
| 1 c raisins | 1 t salt |

Dissolve the soda in a little water or milk, mix and steam for 2½ hours. Place the mixture in two tin coffee tins and tie a cloth over them. When done the tins will be full. Marie McConaghy.

PLAIN PLUM PUDDING

- | | |
|-------------------------|-----------------------|
| ½ c beef suet | 1 c seeded raisins |
| ½ c sugar | ½ c currants, floured |
| 2 t Royal baking powder | 1 t cinnamon |
| ½ t salt | ¾ c milk |
| 1 egg | |

Contributed.

SUET PUDDING

- | | |
|------------------|--------------|
| 1 c chopped suet | 2 eggs |
| 1 c sour milk | 1 t soda |
| ½ t salt | ½ nutmeg |
| 1 c molasses | 3 c flour |
| ½ t ginger | 1 c sugar |
| ½ t cloves | ½ t cinnamon |

Contributed.

PLUM PUDDING

- | | |
|-------------------------|----------------------------|
| 1 lb raisins | ¼ lb citron |
| 1 lb suet, chopped fine | 1 t cloves |
| 4 eggs | ½ nutmeg |
| 2 t cinnamon | 1 c sugar |
| 1 t salt | flour to make stiff batter |
| 1 c milk | steam for four hours |
| 1 lb currants | |

sauce for pudding

- | | |
|--------------|--------------------|
| 1 c sugar | 2 tbs flour |
| 2 tbs butter | 1 pt boiling water |

Boil all together and flavor.

Mrs. F. T. Winter.

HEALTH PUDDING

- | | |
|--------------|---------------|
| 2½ c flour | ¾ c suet |
| ½ t soda | ½ t nutmeg |
| ½ t cinnamon | ½ c dates |
| ½ c raisins | ½ c nuts |
| 1 c molasses | 1 c sour milk |

Chop suet, dates and nuts fine. Add molasses and sour milk. Place in greased tins and steam. Serve with warm sauce.

Mrs. William Signett.

CHOCOLATE PLUM PUDDING

- | | |
|---------------------------------------|-------------------------------|
| 1 pkg Knox sparkling gelatine | 1 c cold water |
| 1 c sugar | $\frac{1}{2}$ t vanilla |
| 1 c seeded raisins | $\frac{1}{2}$ c dates or figs |
| $\frac{1}{4}$ c sliced citron or nuts | $\frac{1}{2}$ c currants |
| $1\frac{1}{2}$ sq chocolate | 1 pt milk |
| pinch of salt | |

Soak gelatine in cold water 5 minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, nut meats and fruit. Turn into a mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened and flavored with vanilla.

Contributed.

PLUM PUDDING

- | | |
|--------------------------|------------------------|
| 1 c molasses | $\frac{1}{2}$ c butter |
| 1 c cold water | $\frac{3}{4}$ c flour |
| $\frac{1}{2}$ c currants | 1 c raisins |
| $\frac{1}{2}$ t cinnamon | 1 t soda |
| 1 pinch of salt | |

Steam three hours. Serve hot.

Sauce

- | | |
|-------------------|------------------|
| 1 c boiling water | 1 tbs cornstarch |
| 2 tbs vinegar | 1 tbs butter |
| 1 c sugar | |

Boil until it thickens. Add grated nutmeg to flavor.

Mrs. Forrest Peterson, Kane, Pa.

REFRIGERATOR PUDDING

- | | |
|--------------------|--------------------------------|
| 3 doz lady fingers | 2 cakes german sweet chocolate |
| 3 tbs cold water | 3 tbs powdered sugar |
| 3 eggs | |

Put chocolate, water and sugar in double boiler. When melted add egg yolks. Cool and add beaten whites, separate lady fingers and put a layer in pan or dish, then a layer of chocolate filling. Repeat three or four times. Place in refrigerator over night. Serve with whipped cream.

Mrs. W. F. Helt.

CHOCOLATE RICE PUDDING

- | | |
|-----------------|------------------------------|
| 1 c cooked rice | 1 c raisins or chopped dates |
| 1 sq chocolate | 1 t vanilla |
| 1 egg | 1 c milk |

Melt chocolate, mix, put in baking dish until the custard sets. Use white of egg for meringue. Brown in oven. Serve with milk.

Mrs. C. Baxter.

Ford

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FIG AND DATE PUDDING

- | | |
|---------------|------------------|
| 1 c figs | 1 c dates |
| 1 c suet | 2 c bread crumbs |
| 1/2 c raisins | 1 c sugar |
| 2 eggs | 1 tbs molasses |
| 1 lemon | 1/2 nutmeg |
| 1 tbs flour | |

Chop figs, dates and suet fine. Grate rind and use juice of lemon. Mix and steam three hours. Serve with boiled sauce.

Mrs. William D. Faulk.

STEAMED GRAHAM PUDDING

- | | |
|------------------|--------------|
| 1 c sour milk | 1 c molasses |
| 1 c raisins | 1 t soda |
| 1 t cinnamon | 1/4 t cloves |
| 2 c graham flour | |

Dissolve the soda in a little water, mix all ingredients and steam for three hours.

Sauce

- | | |
|--------------|---------------|
| 1/4 c butter | 1 tbs flour |
| 1/2 c sugar | pinch of salt |
| 1 pt water | flavoring |

Cream the sugar and butter gradually. Add flour and water and let boil up.

Mrs. J. W. Sims.

BAKED SUET PUDDING

- | | |
|------------------|-------------------------|
| 1 c chopped suet | 1/2 c sugar |
| 1 egg | 1/2 c milk |
| 1 1/4 c flour | 2 t Royal baking powder |
| pinch of salt | |

Mix and bake one-half hour.

Sauce for Same

- | | |
|---------------------|---------------|
| 1/2 tbs butter | 1 tbs flour |
| 1 c boiling water | 1/2 c sugar |
| 1/2 t lemon extract | 1/4 t vanilla |
| nutmeg | pinch of salt |

Mix butter and flour, then stir into the boiling water. Add flavoring when partly cool.

Phoebe Morgan.

BROWN PUDDING

- | | |
|--------------------|------------------|
| 1/2 c molasses | spices to suit |
| 1/2 t soda | 1/2 c sweet milk |
| 1/2 c chopped suet | 1/2 c flour |

Mix well and steam two hours.

Mrs. J. Beard.

See that the name K-N-O-X is on each package of gelatine you buy

LEMON SPONGE PUDDING

$\frac{1}{2}$ pkg Knox sparkling gelatine $\frac{1}{4}$ c lemon juice

$\frac{1}{4}$ c cold water

$\frac{3}{4}$ c sugar

1 c boiling water

whites of 2 eggs

Soak gelatine in cold water for 5 minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of 1 lemon. Strain and set aside. Occasionally stir mixture, and when quite thick beat with a wire spoon or whisk until frothy. Add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pile by spoonful on a glass dish. Chill and serve with a boiled custard.

Contributed.



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DESERTS



LEMON SNOW

1 pt water
juice of 2 lemons
2 c sugar

2 tb cornstarch
4 whites of eggs

Dip

yolks of 4 eggs
2 heaping tb sugar
1 cup milk

pinch of cornstarch
1 t vanilla

Take water juice of lemons and sugar, let come to boil, add 2 tablespoonful cornstarch dissolved in a little water. Let boil about 5 minutes, then have ready whites of eggs beaten stiff. Add to first part.

Dip

Take yolks of eggs, cornstarch, sugar and milk. Stir this continually in double boiler. When it begins to thicken remove from fire at once or it will curdle. Then add vanilla. Mrs. Filler.

PINEAPPLE SPONGE

1 can grated pineapple 1 c sugar, heat to melt sugar

Soak $\frac{1}{2}$ box Knox gelatine in $\frac{1}{2}$ cup cold water. Stir in hot pineapple, and when this begins to set put in small pint of whipped cream. Mrs. J. C. Blair.

DATES WITH WHIPPED CREAM

Stuff dates with walnut meats, and stew in water until tender. Add sugar and lemon juice to taste and when cold serve with whipped cream. Mrs. C. D. Furey.

PINEAPPLE FLUFF

1 can sliced pineapple $\frac{1}{2}$ lb marshmallows
 $\frac{1}{2}$ pt whipped cream

Cut pineapple and marshmallows into small pieces. Mix with whipped cream. Let stand six hours. Serve on lettuce leaves and garnish with cherries and walnuts. This amount serves eight persons nicely. Mrs. D. L. Ford.

MARSHMALLOW-PINEAPPLE FLOAT

1 can pineapple 1 lb marshmallows
1 pt cream

Dice pineapple and marshmallows. Pour cream over. Let stand in ice box over night. Mrs. John Theis

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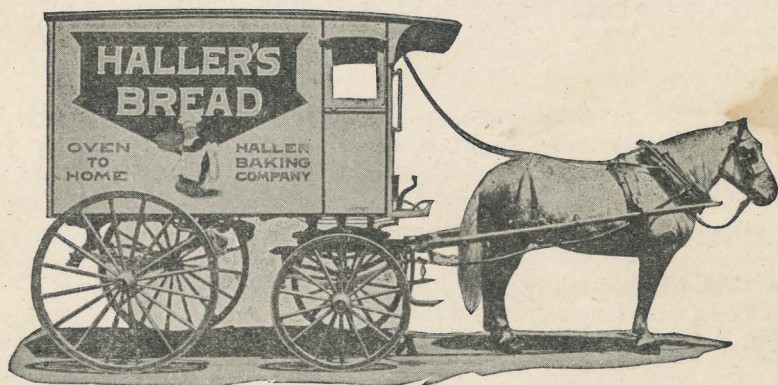


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FRUIT WHIPP

Dissolve $\frac{1}{2}$ box of Knox gelatine in a little cold water, heat the juice of pineapple of 1 can, and add water to make 1 pint. Cut 2 slices of pineapple fine, also 2 or 3 large peaches. Add sugar and add to the gelatine. Let stand until set.

For Whip

Beat whites of one egg, add 1 cup sugar, 4 large peaches run through the colander and finely cut pineapple and nuts served on top.

Mrs. J. W. Sims.

FRUIT CREAM

1 banana	2 oranges
$\frac{1}{4}$ lemon	$\frac{1}{2}$ doz dates

Whip to a foam $\frac{1}{2}$ pint cream. Grate banana, also rind of oranges. Take pulp and juice of oranges and lemon. Beat all together with $\frac{3}{4}$ cup sugar and add dates chopped. Soak 1 tablespoonful Knox gelatine in enough water to cover, stand in boiling water to melt, then add to rest and beat till it begins to thicken. Then add cream and put on ice.

Mrs. D. A. Atkinson.

TRANSPARENT FLUMMORY

Soak $\frac{1}{2}$ box Knox gelatine in 1 pint of water for three hours, add juice of 2 oranges and 1 more cup of water. Then add 2 cups sugar and bring to a boil. Pour this over 2 oranges and 6 bananas sliced and $\frac{1}{4}$ pound candied cherries or pineapple. Set on ice until stiff. Cut in squares, put on a plate and cover with whipped cream.

Marie McConaghy.

SPANISH CREAM

1 qt milk	3 eggs
8 tb sugar	1 envelope Knox gelatine
1 t vanilla	

Dissolve Knox gelatine in $\frac{1}{4}$ cup of milk, let the rest of the milk come to a boil. Then add the other and 4 tablespoonfuls sugar, yolks. Beat the whites stiff, gradually adding remainder of sugar and flour into mixture and add vanilla.

Mrs. Higbee.

PRUNE ORIENTAL CREAM

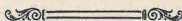
$\frac{1}{2}$ envelope Knox gelatine	$\frac{1}{2}$ pt heavy cream
$\frac{1}{4}$ c cold water	$\frac{1}{3}$ c milk
$\frac{1}{4}$ c scalded milk	$\frac{1}{3}$ c cooked prunes cut in pieces
$\frac{1}{2}$ c sugar	$\frac{1}{3}$ c chopped figs

whites of 2 eggs

Soak Knox gelatine in cold water 5 minutes, dissolve in scalded milk, then add sugar. Strain into a bowl, set in pan containing ice water, and stir constantly until mixture begins to thicken. Then add whites of eggs beaten until stiff, heavy cream diluted with milk and beat until stiff prunes and figs. Turn into a wet mould, the bottom and sides of which are garnished with halves of cooked prunes, and chill. Remove from mould to serving dish, and garnish with whipped cream (sweetened and flavored with vanilla) forced through a pastry bag and tube, and chopped pistachio nuts.

Contributed.

ICINGS



WHITE ICING

2 scant c sugar

1 large t cream tartar

whites of two eggs

1 c water

Boil sugar and water until it spins a thread. Mix with beaten whites of eggs. Add flavoring. Mrs. Frank Garvin.

Mrs. Frank Garvin.

ORANGE ICING

1 orange

powdered sugar

To the juice and grated rind of part of the orange add powdered sugar until the icing will spread nicely. Mrs. L. Malone.

Mrs. L. Malone.

ICING FOR COCOANUT CAKE

2 c sugar

$\frac{2}{3}$ c boiling water

whites of two eggs

1 can Baker's moist cocoanut

Boil the sugar and water together until it forms a soft ball when tested in water. Have the egg whites with 1 tablespoonful water, well beaten, and drop the syrup slowly into the beaten whites. Beat until nice and creamy, spread on the cake and sprinkle with cocoanut.

Miss Elizabeth Boal.

FROSTING

1 c sugar

1/4 c water

1 egg

Boil until like honey. Take 3 tablespoonful of the hot syrup and drop into partly beaten egg white. Finish boiling the rest of the syrup until it spins a thread. Pour over the egg white and beat briskly. When nearly cool add nuts and raisins, and use for filling and for the top of cakes. Mrs. A. Baxter.

Mrs. A. Baxter.

MAPLE SUGAR ICING

1 1/2 c maple sugar

1 t vanilla

1 c brown sugar

1 t butter

Boil all together until thick. Spread on cake while warm.

Tested.

PLAIN BOILED ICING

1 egg white

$\frac{1}{3}$ t Royal baking powder

1 c sugar

1 t vanilla

4 tbs water

Boil the sugar and water, stirring until the sugar is melted. Then boil without stirring until it spins a thread. Add the baking powder to the beaten white of the egg and beat until nearly cool. Add the flavoring just before spreading on the cake. Mrs. E. N. Lewis.

Mrs. E. N. Lewis.

CARAMEL ICING

1 tbs butter
2/3 c milk

2 c sugar
1 t vanilla

Boil till it is thick, then beat until it becomes creamy.

Mrs. E. L. Jones.

CHOCOLATE ICING

3/4 c sugar
3 tbs milk

1 egg yolk
2 sq. chocolate

Melt the chocolate, add sugar and milk, and cook in a double boiler until smooth. Add egg yolk and cook 1 minute longer.

Tested.

FILLING FOR A DARK CAKE

1 egg yolk
1/2 c sugar
1 t flavoring

1 tbs cornstarch
2 c milk

Mix all together except the flavoring. Cook in a double boiler until thick. Add flavoring last.

Mrs. Frank Garvin.

CREAM FILLING

1 c sugar
1/3 c flour
vanilla

2 eggs
2 1/2 c milk

Mix all but flavoring and cook in a double boiler until nice and thick. Add flavoring and spread.

Tested.

FAIRY BREATH SAUCE

1 c whipping cream
3/4 c swansdown sugar

1 t vanilla

Whip the cream to a stiff froth, then fold the sugar into the cream a little at a time. Then add the flavoring. This is delicious when served on sponge cake.

Mrs. E. B. Hamburg.

CARAMEL FILLING

1 lb brown sugar
2 eggs

1/2 c milk
vanilla

Boil sugar and milk until it will harden when dropped in cold water. Beat yolks of eggs and whites separate, then combine them gradually. Pour hot syrup over them, beating all the time. Add flavoring and beat until cool and quite thick.

Mrs. Fischer.

ORANGE FILLING

1 orange
2 t cornstarch
1 c water

2 eggs
2/3 c sugar

Grate the rind and juice of 1 orange, add the yolks of the eggs and the other ingredjents. Cook until thick and spread on cake when cool.

Mrs. Katherine Hamburg.

MAPLE ICING

1½ c brown sugar
½ c water

1 egg white

Put sugar and water on to boil. When it begins to boil put in ½ teaspoonful cream of tartar, and let it boil until it hardens in cold water. Beat the white of one egg and pour the syrup over the egg, beating all the time, and stir until it gets hard enough to put on cake.

Mrs. D. T. Stewart

EASY CHOCOLATE ICING

2 sq chocolate
4 tbs boiling water

powdered sugar
vanilla

Melt the unsweetened chocolate for hot water, then add the boiling water and enough powdered sugar to make thick enough to spread nicely. Add vanilla flavoring. This is easily and quickly made.

Mrs. F. Feigenbaum

PINEAPPLE ICING AND FILLING

3 c confectioners sugar
1 tbs lemon juice
¼ c milk

1 tbs grated pineapple
1 t melted butter

Mix the sugar and milk and beat until smooth. Add the other ingredients and beat.

Mrs. L. Malone

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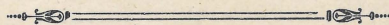
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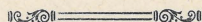
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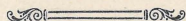
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CANDY



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ICE CREAM CANDY

3 c sugar
1½ c water

½ c vinegar
butter size of a walnut

Boil until it hardens and pull till white.

Mrs. Higby.

PRAULINE

3 c brown sugar
vanilla

½ c milk
1 c nut meats

Stir while cooking. When it forms a soft ball when tested in water, remove from the fire and stir until creamy. Add nut meats and pour in buttered pan. When cool cut in squares.

Mrs. F. T. Winter.

FUDGE

2 tbs corn syrup
2 c sugar
2 tbs water

almost all of a small can condensed milk
1 sq bitter chocolate
butter size of a walnut

Boil until it forms a soft ball when tested in water. Add vanilla. Pour out on ungreased zinc or porcelain table top, fold with a spoon until it begins to set, and put into buttered pan to cool.

Mrs. William Siegnet.

PEANUT BUTTER FUDGE

2 c sugar
2 t peanut butter

½ c milk
vanilla

Cook until it forms a soft ball when dropped into water. Beat until creamy, pour on greased pan to cool, and cut into squares.

Mrs. F. T. Winter.

CHOCOLATE FUDGE

2 c sugar
⅔ c milk
2 sq chocolate

⅓ c dark syrup
1 tbs butter
1 t vanilla

Mix all together excepting the vanilla and cook. When it begins to boil rapidly boil for 5 minutes add vanilla and beat until creamy. Pour on to buttered pan and when nearly firm mark into squares.

Mrs. Charles Swartz.

ICE CREAM CANDY

2 c sugar
 $\frac{1}{2}$ t cream of tartar
a little lemon extract

$\frac{2}{3}$ c water
1 t butter

Boil until it hardens when tested in cold water. Pour, cool and pull.

Mrs. C. D. Furey.

SEA FOAM

3 c brown sugar
1 c water

whites of two eggs
1 c walnut meats

Boil sugar and water until it spins a thread. Beat the egg whites until stiff but not dry. Pour the syrup over the eggs and beat until creamy. When firm enough to drop from a spoon, and retain their shape, drop on a greased pan or waxed paper, and press nut meats into each piece.

Grace Hamburg.

WHITE TAFFY

2 c white karo syrup
 $1\frac{1}{2}$ c sugar

3 tbs water
1 tbs butter

Boil until it hardens when tested in cold water, pour in buttered pan and when cool pull and cut into pieces.

Mrs. F. T. Winter.

SEA FOAM

3 c light brown sugar
1 egg white

$1\frac{1}{2}$ c water

Boil sugar and water until it hardens when tested in cold water. Beat the white of the egg and beat the cooked syrup into the egg white. When stiff, pour on to a buttered dish and add nut meats if you desire.

Mrs. F. T. Winter.

MARSHMALLOWS

6 t water
2 c sugar

$\frac{1}{2}$ pkg Knox gelatine
(plain)

Soak gelatine in six t water for $\frac{1}{2}$ hour

Boil sugar in the 6 teaspoonfuls water until it spins a thread, pour syrup over gelatine and beat for 20 minutes. Pour in pans and cut in squares.

Mrs. Boyd.

POPCORN BALLS

6 qts popped corn
2 c sugar
3 tbs vinegar

butter size of a walnut
3 tbs water

Boil sugar, water, vinegar and butter until it forms a soft ball when tested in water. Pour over the popped corn and form into balls.

Mrs. George Lentz.

OPERA DELIGHTS

$\frac{3}{4}$ c milk
2 c sugar

2 sq chocolate
1 t vanilla

Dissolve slowly the ingredients, boil 4 minutes before you add the vanilla, let stand until cold, then beat until creamy. Drop with a spoon on to a buttered pan.

Mrs. J. L. Snyder.

MOLASSES TAFFY

1 qt molasses
1 t soda

$\frac{1}{2}$ c vinegar
butter size of a walnut

Dissolve the sugar in the vinegar, mix molasses and boil, stirring frequently until it hardens in cold water. Stir in the butter and the soda. Dissolve the soda in a little hot water. Beat one minute, pour into a buttered pan and when cold enough pull.

Mrs. J. Lewis.

FUDGE

1 c milk
 $\frac{1}{4}$ c chocolate or cocoa

1 t butter
2 c sugar

Heat milk and chocolate and let boil until it forms a hard ball in cold water. Then put in buttered pan.

Contributed.

PEANUT BUTTER FUDGE

2 c sugar
 $\frac{1}{2}$ c rich milk

2 tbs peanut butter

Boil for 5 minutes, then beat until stiff. Put in buttered pan and mark in squares.

Mrs. J. Lewis.

BUTTER SCOTCH

1 c brown sugar
2 tbs butter

1 c water

Boil the sugar and water together until it spins a thread. Add the butter and pour into a greased pan. When cooled a little, mark in squares.

Mrs. Scott.

ALMOND Dainties

$\frac{1}{2}$ c water
1 c shelled almonds

2 c graunlated sugar

Put all into a pan and boil until it threads. Then pour into a buttered dish and stir until it sugars. The almonds will turn the syrup a light brown.

Jane Easton.

PEANUT BRITTLE

2 c sugar

2 c shelled peanuts

Place sugar in a skillet over a slow fire, and when melted pour over the peanuts, which should be in a well-greased pan or dish.

Mrs. Ken. Miller.

TAFFY

1½ c sugar
1 c karo corn syrup

1 tbs butter
½ c vinegar

Boil until it forms a hard ball when tested in water. Pour on to a buttered dish and when cool enough pull.

Grace Hamburg

WALNUT CANDY

2 c brown sugar
½ c butter

½ c water
1 c walnut meats

Put sugar in pan with the water and boil 20 minutes. Add butter and boil 5 minutes longer. Stir in the nuts and pour on to a buttered pan. When cold break in pieces.

Mrs. Uber, Duluth, Minn.

FILLED DATES

1 box dates
sugar

nut meats

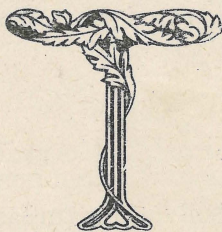
Remove the stones from the dates and refill with nut meats. Roll in sugar.

Contributed.

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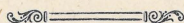
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Ice Cream, Ices and Sherbets



CARAMEL ICE CREAM

- | | |
|-----------------------|-----------------|
| 1 pt milk | 1 c sugar |
| $\frac{1}{2}$ c flour | 2 eggs |
| 1 qt cream | 1 c brown sugar |

Brown the brown sugar in a skillet until a golden brown. Boil the milk in a double boiler. Mix sugar, flour and eggs together. Add to the boiling milk. Return to the stove and cook mixture for 20 minutes, stirring frequently. Add browned sugar to above mixture. Set away to cool, and just before freezing add the cream.

Mrs. D. A. Atkinson.

APRICOT SHERBET

- | | |
|------------------|-------------------|
| 1 qt water | 1 t Knox gelatine |
| 2 tbs cold water | 2 c sugar |
| 1 can apricots | 2 lemons |
| 2 oranges | |

Soak the Knox gelatine in the cold water, boil the water and sugar together for 15 minutes and dissolve the Knox gelatine in the hot syrup. Press the apricots through a sieve and add the juice of the oranges and lemons. Add to the syrup mixture and freeze.

Mrs. Hitchcock.

MILK SHERBET

- | | |
|------------|-----------|
| 3 lemons | 1 qt milk |
| 1 pt sugar | 2 oranges |

Add the juice and rind of the oranges and the juice of the lemon after the other mixture has begun to freeze.

Mrs. Douglas.

CHOCOLATE ICE CREAM

- | | |
|----------------|---------------------|
| 2 sq chocolate | 4 pts milk |
| 1 pt sugar | 1 pt hot milk |
| 3 pts cream | 1 tbs Knox gelatine |

Dissolve the Knox gelatine in warm water and dissolve the chocolate in 2 tablespoonfuls hot water. Add this, with the sugar, to the pint of boiling milk. Boil until it foams. Add the other ingredients and let it stand until cool before freezing.

Mrs. Watson.

VANILLA ICE CREAM

4 c rich milk
1 tbs vanilla

1½ c sugar
4 eggs

One teaspoonful Knox gelatine dissolved in hot milk. Mix all ingredients and freeze.

Contributed.

ORANGE ICE

6 oranges
2 lemons
2½ qts water

5 whites of eggs
5 c sugar

Boil the sugar in the water and let cool. Strain the orange and lemon juice. After this mixture is partly frozen, add the stiffly beaten egg whites.

Mrs. Lane.

VANILLA ICE CREAM

1 qt rich milk
1 c sugar

½ small can canned milk
2 t vanilla

Mix and freeze.

Mrs. Conrad.

LEMON SHERBET

1 qt water
1½ c sugar

1 egg
¾ c lemon juice

Make a syrup of the sugar and water, let cool and add the strained juice of the lemons. When half frozen add the beaten egg white.

Mrs. J. Wilson.

BANANA ICE CREAM

½ doz bananas
2 c sugar
1 qt cream or very rich milk

2 lemons
4 eggs

Mash the bananas very fine. Add the milk and beat. Beat the sugar and eggs together and add the lemon juice. Mix well and freeze. This amount makes two quarts.

Mrs. Williams.

MAPLE ICE CREAM

1 c cream
1 c maple syrup

2 c milk
3 eggs

Beat the eggs until light, add other ingredients and mix well before freezing.

Mrs. Williams.

PINEAPPLE ICE

1 large can grated pineapple
1 lemon

2 c water
2 c sugar

Make a syrup of the sugar and water. Add the pineapple and lemon juice and freeze.

Mrs. Harbison.

STRAWBERRY ICE CREAM

1 c cream
2 c mashed strawberries

1 1/4 c sugar
2 eggs

Mash the berries and cover with the sugar. Mix all and freeze.
Contributed.

ONE-TWO-THREE

1 qt milk
2 c sugar

3 lemons

Use half the sugar and all the milk, place in freezer, and when partly frozen add the lemon juice mixed with the other half of the sugar. Freeze.
Mrs. E. E. Jones.

FROZEN MAPLE PUDDING

1 c best maple syrup
4 egg yolks

1 pt whipping cream

Place the maple syrup in a double boiler and add the egg yolks. Cook until the mixture is thick. Cool and then add the stiffly beaten whipping cream. Place the mixture in a pudding mold and pack. Leave it freeze for from 4 to 6 hours. When ready to serve dip quickly into hot water to loosen the pudding from the mold.

Mrs. Sandusky.

PEACH ICE CREAM

1/2 doz large peaches
4 eggs

1 qt cream or rich milk
1 lb sugar

Crush the peaches, mix the sugar into the peaches. Put in freezer and let it start to freeze. Then add milk and egg whites, well beaten. This amount makes 2 quarts.
Contributed.

PEACH SHERBET

2 c sugar
1/2 t lemon juice
1/2 c hot cream

2 c milk
1 pt peaches

Crush the peaches and melt the sugar in the hot cream. Mix all together and freeze.
Mrs. Charles Miller.



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Miscellaneous

CRANBERRY HINT

1 pt sugar
1 pt water

1 qt cranberries

Put sugar and water on to boil. When boiling put the cranberries in the syrup and cover. Remove from the fire and let stand for 10 minutes. Place on fire again and cook 5 minutes. Cool without removing the cover. They will look like candied cherries and are delicious.

Mrs. Heubner.

LEMON BUTTER

1 c granulated sugar
butter size of an egg

3 eggs
1 large lemon

Beat the sugar, eggs and butter together until smooth, then add the juice and grated rind of the lemon. Cook in double boiler. Stir all the time until thick. Delicious when served with hot biscuit.

Mrs. C. D. Furey.

LEMON BUTTER

4 eggs well beaten
1 tbs butter

1 c sugar
2 lemons

Use the rind and juice of the lemons. Cook in double boiler until thick.

Mrs. E. A. Culley.

LEMON JELLY

1 t Knox gelatine
1 tbs cold water
2 tbs sugar

$\frac{1}{4}$ c boiling water
2 tbs lemon juice

Soak the Knox gelatine in cold water for 5 minutes. Add the boiling water, sugar and lemon juice. Stir until the sugar and Knox gelatine dissolve. Pour into a mold which has been rinsed in cold water. Place in ice box to stiffen.

Mrs. George Keller.

ORANGE JELLY

Make the same as lemon jelly except add 3 tablespoonfuls orange juice.

Mrs. G. Keller.

SPICED CURRANTS

12 lbs currants

3 lbs seeded raisins

12 oranges seeded and cut small

1 t cinnamon

12 lb sugar

rind of 3 oranges, cut fine

Boil all together until like jelly.

Mrs. Sims.

GRAPE JUICE

3 pts grapes

1 qt water

Boil for 5 minutes. To each cup of juice add $\frac{1}{2}$ cup sugar and strain the juice before adding the sugar. Boil for 5 minutes, then bottle.

Mrs. F. T. Winter.

QUINCE BUTTER

20 quinces

sugar

10 apples

Wash, pare and core the quinces and apples. Cut in small thin slices, have enough water on quinces to cover and just enough water on the apples to start them cooking. Cook separately until soft enough to mash with a potato masher. Measure cup for cup, taking 1 cup less of sugar than of fruit. Cook until mixture is about the same as apple butter. Jar while hot.

Mrs. H. Wade English.

QUINCE HONEY

Put quinces through food chopper, measure out an equal amount of sugar and add enough water to melt. Add quinces and boil for 10 minutes.

Mrs. Malone.

QUINCE HONEY

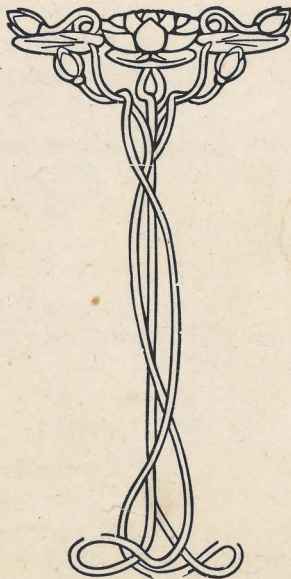
4 ~~large~~ quinces

1 qt water

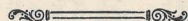
4 c sugar

Put the quinces through a food chopper. Boil fast until syrup spins a thread. Pour in glasses.

Mrs. D. T. Stewart.



RELISHES



SLICED CUCUMBER PICKLES

- | | |
|-------------------|------------------|
| 3 doz cucumbers | 2 green peppers |
| 1 qt small onions | 3 red peppers |
| salt | 4 c sugar |
| 1 qt vinegar | 2 t celery seed |
| 2 t mustard seed | 1 t mixed spices |
| 1 tbs tumeric | |

Slice the cucumbers thin, slice the onions, chop the red and green peppers, sprinkle with salt and let stand for two hours. Drain all night, add all the other ingredients to the pickle mixture, and boil for 5 minutes, seal hot.

Mrs. Forrest Peterson, Ridgway.

CORN SAUCE

- | | |
|----------------|-------------------|
| 1 doz corn | 1 hot pepper |
| 1 head cabbage | 1 tbs celery seed |

Mix above ingredients after the corn has been cut from the cob and boiled 20 minutes. Then add the dressing as follows: Put on stove and cook 30 minutes, stirring constantly.

Dressing

- | | |
|---------------------|---------------|
| 1 c sugar | 3 tbs salt |
| 1 box dried mustard | 1 tbs tumeric |
| ½ c flour | ½ gal vinegar |

Mrs. A. Herdt.

CUCUMBER PICKLE

- | | |
|----------------|-------------|
| 1 gal cucumber | 1 t mustard |
| 6 large onions | 1 t tumeric |
| vinegar | 2 c sugar |
| 1 t cinnamon | |

Cut the cucumbers in one-inch cubes, add the onions and sprinkle with salt. Let it stand over night. Drain and use enough vinegar to cover the mixture. Add the other ingredients and boil from 2 to 3 hours. Seal in air-tight jars.

Mrs. Amos Bollen, Sr.

TOMATO CHUTNEY

- | | |
|------------------|----------------|
| 12 tomatoes | 6 large onions |
| 1 c vinegar | 1 c sugar |
| raisins | ½ t red pepper |
| ½ t white pepper | |

Peel and cut up the tomatoes and chop the onions fine. Add all the other ingredients, using a good handful of raisins chopped. Boil 1½ hours.

Mrs. G. Hendler.

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CUCUMBER PICKLE

1/4 pk cucumbers	1 qt onions
5 red peppers	1 stick horseradish
1 tbs dry mustard	celery seed
sugar	

Slice the cucumbers and the onions and sprinkle with salt, let stand over night, drain and add enough wine vinegar to cover. Add other ingredients and let it come to a boil, then seal white hot.

Mrs. Amos Bollen, Sr.

MANGO PICKLE

3 doz mangoes	1 head cabbage
3 c sugar	1/2 c salt
5 cents worth celery seed	10 cents worth mustard seed
2 qts vinegar	

Take seeds out of mangoes, grind them together with the cabbage, mix all together, bring to a boil, and then can.

Mrs. M. J. Taylor.

CORN SAUCE

18 large ears corn	1/2 gal chopped cucumbers
2 red peppers	1 bunch celery
1 qt vinegar	1 c sugar
1/2 c flour	salt and pepper to taste

Boil the corn, cucumbers, peppers, celery, onions and vinegar together for 20 minutes, then add the other ingredients, dissolving the flour in water before adding to mixture. Add a little tumeric to color it, boil for 5 minutes longer, and then seal in jars. Mrs. A. C. Faulk.

MUSTARD PICKLES

1 cauliflower	100 small pickles
4 tbs mustard	3 qts white onions
1 lb sugar	2 qts vinegar
5 tbs flour	small t tumeric
little celery seed	

Make brine strong enough to carry an egg, in which let pickles stand over night; also the onions should remain in the brine over night. Mix the mustard and the flour with a little of the vinegar until a smooth paste. Then put the pickles and all on fire. Cook until thick and add the tumeric just before removing from the fire.

Mrs. J. Gilfillan.

FRENCH PICKLE

1 doz cucumbers	1 head cabbage
1/4 pk onions	4 red peppers

Chop fine, sprinkle with salt, let stand over night, then drain. Add small cup sugar, 1 ounce celery seed, 1 ounce mustard seed, 2 teaspoonful black pepper and 2 quarts vinegar. Let come to a boil; boil for 15 minutes. Seal tight.

Eva Steffler.

GREEN TOMATO MINCEMEAT

- | | |
|---------------------|----------------------|
| 1 pk green tomatoes | 2 qts chopped apples |
| 5 lb sugar | 2½ lb raisins |
| 1 lb suet | 1 tbs salt |
| 1 tbs cinnamon | 1 tbs cloves |
| 1 tbs nutmeg | 1 c vinegar |

Scald the tomatoes three times, then drain. Mix all together and boil for 30 minutes. Seal in air-tight jars. Mrs. A. Herdt.

GREEN TOMATO MINCEMEAT

- | | |
|---------------------|------------------|
| 1 pk green tomatoes | 2 tbs cinnamon |
| 1 c vinegar | 2 tbs alspice |
| 2 tbs salt | 5 lb brown sugar |
| 2 lbs raisins | 6 large apples |
| 2 tbs cloves | |

Chop the tomatoes and drain off all the juice. Add as much water as there was juice; also the brown sugar and the raisins. Cook slowly until tender, then add other ingredients and boil 45 minutes. Add the apples last and cook until they are tender. Seal hot.

Mrs. L. Malone.

GREEN TOMATO MINCEMEAT

- | | |
|------------------------|-----------------------------|
| 1 pk green tomatoes | 1 lb raisins |
| 2 tbs salt | 1 c vinegar or boiled cider |
| 3½ lbs sugar | 1 tbs alspice |
| 1 lb suet chopped fine | 1 tbs pepper |
| ½ lb citron | ½ pk apples |
| 1 lb currants | |

Chop the tomatoes fine and drain over night, measure the amount of liquid that drains off and replace with fresh water. Add the salt and let come to a boil, drain again, replace with fresh water, add spices, etc., reheat, and seal while hot.

Mrs. A. Faulk.

BEEF RELISH

- | | |
|-------------------|---------------|
| 1 qt cooked beets | 2 t salt |
| 1 qt cabbage | 3 pts vinegar |
| 1 c horseradish | 1 c sugar |

Mix all together and cook 30 minutes. Put in jars and seal.

Contributed.

LAST OF THE GARDEN A MUSTARD PICKLE

- | | |
|---------------------------------|----------------------------------|
| ½ gal chopped cabbage | 1 qt cucumbers |
| 1 qt green tomatoes, chopped | 1 qt carrots |
| 1 qt lima beans | 1 qt corn |
| 6 large, or a qt small onions | 3 doz small pickles |
| ½ doz sweet red peppers chopped | 1 head cauliflower cut in pieces |
| 1 bunch celery | 1 c flour |
| ½ gal vinegar | ¾ lb sugar |
| salt to taste | tumeric powder to color |
| 1 small box Coleman's mustard | |

Boil all vegetables separate until most done, mix all together, put mustard, vinegar, flour and sugar mixture in and boil 5 minutes. Seal while hot.

Mrs. Watson Reel.

FRESH PEPPERS

Wash peppers, cut in circles, take out the seeds, scald and let stand 5 minutes. Drain and put in ice water. Drain again and put in jars. Beat 1 cup vinegar to 2 cups sugar. Bring to boil, pour over the peppers and seal while hot.

Mrs. P. W. Gould.

PEPPER HASH

12 green peppers	12 large onions
12 ripe peppers	3 pts vinegar

Remove seeds from peppers, wash and chop all together or put through the food chopper, pour boiling water over them and let stand for 5 minutes. Drain through a colander. Have ready the vinegar boiling in which you have 2 tablespoonfuls salt and $2\frac{1}{2}$ cups sugar. Put the hash in and boil until tender, then jar or bottle in large necked containers, and seal.

Mrs. George Martself.

CHOW-CHOW

1 gal green tomatoes	1 gal. cabbage
$\frac{1}{2}$ gal onions	24 large green peppers
12 large red peppers	

Chop the tomatoes, cabbage, onions and peppers fine. Put all together and cover with salt, using about 1 pint of salt. Let stand over night. Next morning put all in a bag and let drain 24 hours. After draining add 1 pint white mustard seed. Boil 1 gallon vinegar with $1\frac{3}{4}$ pounds brown sugar. When boiling hot pour over other ingredients and place on stove and let boil for a few minutes. Jar while hot.

Mrs. Fred Herman, Ridgway.

INDIA RELISH

$\frac{1}{2}$ bushel green tomatoes	mixed spices and vinegar
$\frac{1}{4}$ pk onions	6 cucumbers
2 large heads cabbage	3 red peppers
1 oz celery seed	6 bunches celery

Put all through the food chopper. Use enough vinegar to cover and add enough sugar to suit your taste.

Miss Eva Steffler.

INDIA RELISH

1 small head cabbage	12 green peppers
6 onions	$\frac{1}{2}$ c mustard seed
1 c salt	1 c sugar
1 t English mustard	1 oz celery seed
2 qts green tomatoes	

Chop the cabbage, onions, peppers and green tomatoes fine. Cover with the salt and let stand for 24 hours. Drain and put in a porcelain kettle, barely cover with vinegar, add the mustard seed and celery seed. Cook for 5 minutes. Remove from the fire and add the other ingredients. If you prefer you may add another $\frac{1}{2}$ cup of sugar to make a sweeter relish. Place in a stone or glass jar.

Mrs. Clarence Davis.

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INDIA RELISH

- | | |
|---------------------|---------------------|
| 1 pk green tomatoes | 1/2 doz red peppers |
| 1 head cabbage | 1 doz green peppers |
| 1 doz onions | 1/2 c mustard |
| 1 tbs cloves | 1 tbs whole pepper |
| 4 tbs salt | 2 lbs brown sugar |
| vinegar | |

Grind the tomatoes, onions, cabbage and peppers. Sprinkle with salt and let stand for two hours. Cover with vinegar and add the spices. Simmer for 2 hours. Mrs. M. L. Stock.

BET RELISH

- | | |
|---------------------------|------------------------------|
| 1 pk green tomatoes | 2 tbs cloves |
| 2 tbs celery seed | 2 tbs alspice |
| 1/4 pk small white onions | 2 large heads cabbage |
| 4 tbs white mustard seed | 1/2 box yellow mustard |
| 1 lb brown sugar | 1/4 pk green and red peppers |
| | mixed |

Slice the tomatoes and let stand over night in brine strong enough to bear an egg. Chop the cabbage and onions fine. Chop the tomatoes separately. Mix with the spices, put all in a porcelain kettle, cover with vinegar, and boil for 3 hours. Mrs. William J. Herman.

CORN SAUCE

- | | |
|------------------|----------------------|
| 2 doz corn | 2 heads cabbage |
| 8 large onions | 1 c sugar |
| 6 red peppers | 2 tbs tumeric powder |
| vinegar to cover | |

Boil 30 minutes. Salt to taste.

Mrs. C. Davis.

PICKLES

To 100 pickles add 1 pint of salt and cover with boiling water. Let stand 24 hours. Rinse off and dissolve a lump of alum the size of an egg in boiling water. Let stand for 5 hours and rinse off. Pack the pickles in jars. Boil enough vinegar to cover the pickles. Add 1 cup sugar, 1/2 ounce cinnamon bark, 1/2 ounce whole cloves, 1/2 ounce mustard seed, 10 cents worth of saccharine powder. Boil all ingredients and pour over the pickle. Mrs. John A. Schar.

DILL PICKLES

Put cucumbers in a two quart jar with 1 1/2 tablespoonful salt. Add 1 cup good cider vinegar and a large handful of dill. Fill with cold water and seal. If kept in the ice box they will keep for a month. They are ready to eat in 2 weeks. Mrs. Heubner.

GREEN CUCUMBER PICKLES

- | | |
|--------------------|-----------------|
| 1 pk small pickles | 1 c salt |
| 1 gal vinegar | 1 c brown sugar |
| 1 tbs cloves | 1 oz cinnamon |
| 1 t alum | 2 tbs alspice |

Wash pickles in cold water, place in a crock and add the cup of sugar. Add enough cold water to cover. Let stand over night, drain and scald in weak vinegar. Drain and pack in jars. Boil the other ingredients together and pour over the pickles. Mrs. T. Scheide.

SPICE CUCUMBERS

- | | |
|-----------------------|--------------------|
| 1 doz large cucumbers | 1 gal vinegar |
| 2 c sugar | 2 tbs mixed spices |
| salt to taste | |

Select long ripe cucumbers, cut four times lengthwise and let stand in salt water for about 2 hours. Boil the vinegar and other ingredients for 20 minutes, then add the cucumbers and let heat. Remove from fire, put in jars and seal air-tight. Mrs. Steffler.

CATSUP

- | | |
|--------------------|----------------|
| 1 pk ripe tomatoes | 4 onions |
| 4 garlic corns | 2 red peppers |
| 2 green peppers | 1 stalk celery |
| 2½ c vinegar | salt to taste |
| 1 tbs mixed spices | |

Cook the tomatoes, celery, peppers, onions and garlic corns together. When cool, strain and add the other ingredients, tying the spices in a bag. Boil for 3 hours. Mrs. Hendler.

CATSUP

- | | |
|--------------------|--------------------|
| 1 gal tomato juice | 1 c brown sugar |
| 1 qt sliced onions | 1 qt vinegar |
| 4 tbs salt | 4 tbs ginger |
| 1 tbs cloves | 2 tbs whole cloves |
| 1 tbs alspice | 1 tbs cinnamon |

CATSUP

- | | |
|---------------------|---------------|
| 1 gal tomato juice | 1 qt vinegar |
| 4 tbs ginger | 4 tbs salt |
| 2½ tbs black pepper | 1 c sugar |
| 4 large onions | 4 red peppers |

Tie the onions, peppers and cloves in a bag. Boil 3 hours.

Mrs. Higby.

CATSUP

- | | |
|----------------------|--------------------|
| 1 bushel tomatoes | 1 qt white vinegar |
| 1 c salt | 4 lbs brown sugar |
| 1 tbs ground mustard | 1 tbs mustard seed |
| 1 small t red pepper | 1 c mixed spices |

Put mixed spices in a small bag and boil in the tomato juice.

Mrs. J. A. Schar.

CHILI SAUCE

- | | |
|--------------------|------------------------|
| 1 pt ripe tomatoes | 4 green peppers |
| 1 qt onions | 2 bunches celery |
| 3 c vinegar | 1 heaping tbs cinnamon |
| 2 tbs salt | 3 c brown sugar |
| ½ tbs celery seed | pinch of cloves |

Chop onions and celery and add to tomatoes. Cook well together, then add other ingredients and boil for 2 hours. Mrs. M. J. Taylor.

CHILI SAUCE

- | | |
|------------------------|------------------|
| 1 pk ripe tomatoes | 1 qt onions |
| 4 green, 2 red peppers | 1 c mustard seed |
| 1 c sugar | 1 qt vinegar |
| 4 tbs salt | 1 tbs alspice |
| 1 tbs cloves | 1 tbs cinnamon |

Boil for 2 hours.

Mrs. Higbie.

VINEGAR

- | | |
|------------------|------------------|
| 3 gal water | 2 cakes yeast |
| 2 lb brown sugar | 1 slice of toast |

Boil the water and cool. Fix the yeast cake as for bread. Pour hot water over the sugar, put all in a crock, and let stand for 6 weeks.

Mrs. Hagmier.

INDIA RELISH

- | | |
|--------------------------------|-------------------------------|
| 1 pk green tomatoes | 12 large onions |
| 3 red peppers | 2 heads cabbage |
| 2 or 3 bunches of celery | 1 cup mustard seed |
| 4 tbs mustard | $\frac{1}{2}$ cup celery seed |
| 4 tbs pepper | 8 tbs salt |
| $1\frac{1}{2}$ oz whole cloves | 2 lb brown sugar |

Slice tomatoes and put them in a clean chip basket over night without salt. Tie cloves in a bag and boil in vinegar. Boil one-half hour in 1 gallon of white vinegar. This makes 25 or 30 bottles.

Mrs. James Gilfillan.

BET RELISH

- | | |
|---------------------------|--------------------------|
| 1 qt chopped cooked beets | 1 tbs pepper |
| 1 qt chopped cabbage | 1 tbs salt |
| 1 cup chopped celery | $\frac{1}{2}$ t cayenne |
| 2 cups sugar | 1 cup grated horseradish |

Add vinegar to make a consistency of sauce. Can cold.

Mrs. L. Malone.

CORN SAUCE

- | | |
|-------------------------|----------------|
| 1 doz corn, large | 2 head cabbage |
| 5 large onions | 2 red peppers |
| $\frac{1}{2}$ cup sugar | 5 tbs mustard |
| 2 tbs tumeric | |

Chop all but the corn. Cover with vinegar. Add corn and boil 30 minutes.

Mrs. James Gilfillan.

PEPPER HASH

- | | |
|------------------|----------------|
| 12 green peppers | 12 red peppers |
| 12 small onions | |

Put through food chopper. Boil 1 quart of wine vinegar, 1 cup brown sugar and 3 tablespoonful salt. Then add peppers and let come to a boil. Then seal.

Mrs. G. A. Eberle.

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CHOW-CHOW

- | | |
|-------------------|---------------------------|
| pk green tomatoes | 2 heads cabbage |
| 1 doz cucumbers | 3 bunches celery |
| 3 red peppers | little black pepper, salt |

Let stand over night. Drain off and let come to a boil in vinegar.
Add 1 teaspoonful dried mustard. Mrs. M. McKnight.

TOMATO MINCEMEAT

Chop 1 peck of green tomatoes and drain off juice. Add as much water as there was juice; also 5 pounds brown sugar and 2 pounds of raisins. Cook slowly until tender, then add 2 tablespoonful each of cloves, cinnamon, alspice and salt, and 1 cup vinegar. Boil 45 minutes, then add six large sour apples chopped. Cook until apples are done. Seal hot. Mrs. L. Malone.

CHILI SAUCE

- | | |
|--------------------|-------------------------|
| 1 pk ripe tomatoes | 1 pt chopped onions |
| 3 green peppers | 1 t cinnamon |
| 1 c sugar | $\frac{1}{2}$ t cloves |
| 1 qt vinegar | $\frac{1}{2}$ t alspice |
| 3 tbs salt | 2 c diced celery |

Boil 2 hours.

Grace Hamburg.

CELERY SAUCE

- | | |
|------------------|-----------------|
| 24 ripe tomatoes | 6 stalks celery |
| 1 red pepper | 3 t salt |
| 6 large onions | 2 t alspice |
| 1 qt vinegar | 1 t cinnamon |
| 2 c white sugar | |

Chop all vegetables. Boil 3 hours.

Mrs. M. L. Stock.

BET RELISH

- | | |
|---------------------------|--------------------------------|
| 1 qt cooked beets chopped | 1 c granulated sugar |
| 1 c grated horseradish | r 1 tb salt |
| 1 t black pepper | $\frac{1}{4}$ t cayenne pepper |
| 1 qt raw cabbage chopped | |

Cover with cold vinegar and seal.

Mrs. C. M. Davis.

PICALLILI

- | | |
|----------------------------------|---------------------|
| $\frac{1}{2}$ bu. green tomatoes | 2 lb brown sugar |
| $\frac{1}{2}$ pk onions | 3 qts vinegar |
| 10 cents mixed spices | 5 cents celery seed |
| 2 red peppers | |

Cut tomatoes and drain over night with salt. Cut onions and drain over night without salt. Put sugar and vinegar in pan till it boils, then add tomatoes, onions, red peppers sliced thin and celery seed. Let boil a few minutes and lift. Do not boil too long or it will get too soft.

Mrs. M. McKnight.

RELISH FOR MEATS

water cress chopped fine
add salt

1 t horseradish
2 tbs chili sauce

Mrs. Hagmaier.

TOMATO CATSUP

1 bu. tomatoes
6 large onions
1 small c salt
1 t cinnamon
1 t allspice
2 qts sugar

2 qts vinegar
1 pkg mixed spices
2 t mustard
1 t cayenne pepper
1 t black pepper

Tie spices in a bag and boil all for 4 hours.

Mrs. Amos Bollen, Sr.

MUSTARD PICKLES

1 c sugar
1 c salt

1 c mustard
1 gal vinegar

Wash the cucumbers and pack in jars. Heat all ingredients to the boiling point and pour over the cucumbers. It is not necessary to seal, just cover with the lid.

Mrs. E. B. Hamburg.



Timely Hints



Turpentine will remove grease.

Charcoal Placed in the ice box will absorb odors.

Ripe tomatoes will remove ink and other stains from white clothing.

Sour milk will remove iron rust.

Iron rust may also be removed by soaking in lemon juice and holding over steam from a tea kettle. Lemon and salt are good also.

To beat the whites of eggs quickly add a pinch of salt.

If the upper edge of a saucepan is buttered the milk will never boil over.

To remove grass stains rub thoroughly with molasses and rinse in clear water.

To keep cut flowers add a pinch of baking soda to the water.

To crack a cocoanut heat in the oven until it is warmed through, then a slight blow will break it.

Celery that has become wilted may be freshened by adding a pinch of sugar to the water and let the celery stand in it for several hours.

Wilted flowers may be revived by adding a little ammonia to the water.

Lettuce may be kept fresh by placing in a kettle of cold water and placed in a cool place. It will keep fresh for a week.

A splinter may be removed without pain by nearly filling a narrow bottle with boiling hot water. Place the injured part over the bottle and press tightly. The suction will draw the flesh down and in a minute or two the splinter will be extricated by the steam and the inflammation will be gone.

Oil of peppermint will drive away ants. Saturate a paper with the oil and place where ants are, and they will leave and never return.

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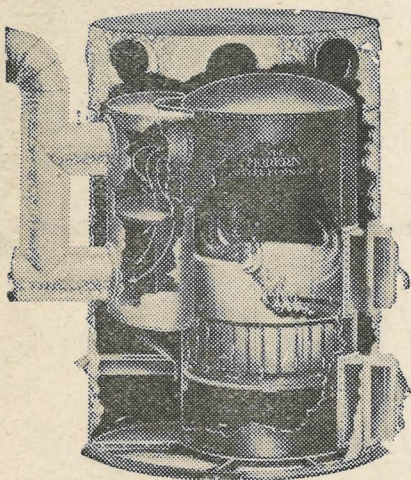
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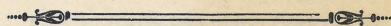
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