
Cook Book

NEW CONGREGATIONAL CHURCH, WHITING, IOWA.



WHITING CONGREGATIONAL CHURCH, WHITING, IOWA

**A Collection of
CHOICE AND TRIED
RECIPES**

Wishing you a very
Merry Xmas,
Alma Sassady

COMPILED BY

December 1923

THE PHILATHEA SOCIETY
OF THE WHITING CONGREGATIONAL CHURCH
WHITING, IOWA, 1923

RECIPE FOR A DAY

Take a little dash of water cold,
And a little leaven of prayer,

And a little bit of sunshine gold,
Dissolved in the morning air.

Add to your meal some merriment,
A thought for kith and kin.

And then, as your prime ingredient,
A plenty of work thrown in.

But spice it all with the essence of love
And a little whiff of play,

Let a wise old Book and a glance above,
Complete a well made day.

TABLE OF CONTENTS

	Page
Bread, Waffles and Fritters	7
Beverages	24
Cakes, Frostings and Fillings	29
Cookies, Small Cakes and Doughnuts	50
Candy	67-67
Cheese	67-77
Eggs and Toast	81
Fish	85
Ices, Sherbets and Ice Creams	90
Jellies and Preserves	96
Meats, Poultry and Leftovers	103
Pickles and Relishes	121
Pies	133
Puddings and Desserts	147
Sandwiches	167
Salads and Salad Dressings	171
Soup	186
Vegetables	194

Abbreviations Used in Recipes

T stands for tablespoon

t stands for teaspoon

B. P. stands for baking powder

Dry ingredients, such as flour, sugar, spices and soda should be sifted before measuring; unless the recipe states to the contrary. Many carefully written and many-times-tried recipes fail from the lack of this little precaution, for a tablespoonful of unsifted flour will measure over twice as much after that process.

The table, dessert and teaspoons used for measuring should be of the regulation sizes made in silver; the cup, regulation kitchen cup, holding two gills or one half of a pint.

In measuring dry materials a spoonful means that whatever is measured should round underneath.

When a level or heaping spoonful is desired, it is stated in the recipe. A spoonful of liquid is the spoon full to the brim, one half of a spoonful should be measured lengthwise of the spoon, not across.

¶ The compilers of this book recommend that only the best grade of ingredients be used in these recipes to insure the best results—and especially recommend the use of any ingredients advertised in this book; having tested each of them and found they gave most satisfactory results.

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Starter Yeast

Cook 4 potatoes without salt. Drain off liquor, add $\frac{1}{2}$ cup sugar and stir until dissolved. When luke warm add 1 cake yeast foam and set aside for several days to ferment when it may be poured off settling or strained. This is your starter. To make yeast for bread; cook potatoes again without salt, drain off liquor and add sugar; when lukewarm mix with starter at noon. Let ferment during afternoon and mix bread up stiff late in evening. Save back 1-3 qt. for starter. Be careful not to allow salt or grease to get in yeast.

Keep starter in cool place. Use at least once a week.—Olive Coons.

Bread

At 4 o'clock put $1\frac{1}{2}$ cakes Yeast Foam in one cup of luke warm water. At supper time put $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sugar, 3 T. salt in bread pan, add one quart of warm potato water and one quart boiling water. When lukewarm add dissolved yeast cake and one quart flour. Stir until thoroughly mixed then add gradually about 3 quarts flour and turn on bread board. Knead until mixture is smooth, elastic to the touch and bubbles may be seen under the surface. Return to the pan, cover with a cloth, and let rise over night in a warm place. In the morning knead down again, let rise and then make into loaves. This makes 6 medium sized loaves.—Mrs. Edwin Holmes.

Bread with Potato Sponge

Have ready at noon $1\frac{1}{2}$ cakes of yeast (well soaked). Add this to a small cup mashed potatoes. At supper time make a sponge of $\frac{1}{2}$ pint warm water. Add this to the potatoes. Stir well and keep warm. At bed time add to this 2 pints warm water making a larger sponge. Cover and keep warm. In the morning add 2 T. salt, 2-3 cup sugar, 2-3 cup lard and flour to stiffen. Cover and keep warm when light make into loaves. This makes five $1\frac{1}{2}$ pound loaves.—Mrs. J. T. Kilbourn.

Graham Bread

$\frac{1}{2}$ cup scalded milk	$\frac{3}{4}$ t. salt
$\frac{1}{2}$ T. lard	2 T. molasses
$\frac{1}{2}$ T. butter	2 T. sugar

Add to 2 cups bread sponge, stiffen with coarse whole wheat or graham flour. When ready to make into loaves mould in $\frac{1}{2}$ cup chopped nuts and $\frac{1}{2}$ cup raisins. Makes nice sandwiches for afternoon luncheon. ---Mrs. E. M. Cassady.

Graham Bread

Soak 1 cake compressed yeast in $\frac{1}{4}$ cup milk or water early in the morning. Take 1 T. sugar, 1 T. lard, over this pour $2\frac{1}{2}$ cups milk scalded. When this cools add yeast 1 T. salt. Mix to a soft dough using 1-3 graham flour and 2-3 white. Let it rise to twice the amount; make into loaves and bake.—Chloe R. Beatty.

Oatmeal Bread

Prepare sponge as for white bread. In the morning take 3 cups oatmeal, pour on this 3 cups boiling water. Stir, cover and let steam until luke warm. Then add

1 T. lard

1-3 cup sugar, salt to taste,

1½ cups flour and the prepared yeast sponge.

Stir batter well and let stand till light. Add enough white flour to make stiff dough, also raisins or nuts if desired. Let raise the same as white bread, make into loaves when light. Bake 1 hour.—Margaret Holmes.

Oatmeal Bread

1½ cup Quaker oats (uncooked)	
2 t. salt	1 cake yeast
½ cup sugar	¼ cup lukewarm water
2 cups boiling water	5 cups flour

Make sponge of $\frac{1}{4}$ cup water, yeast and a little flour at night. Next morning mix together oats, salt and sugar and pour over the mixture two cups boiling water. Let stand until lukewarm. Add sponge and then 5 cups flour, using a mixture of graham and white flour. Knead slightly, let rise, knead thoroughly and form into loaves, let rise and bake 50 minutes.
—Editha Shoemaker.

Currant and Raisin Tea Ring

2 cakes compressed yeast	3 eggs
1 cup scalded milk	7 cups flour
1 cup warm water	$\frac{1}{2}$ cup sugar
1 t. salt	6 T. butter

Dissolve yeast in liquid. Add 3 cups flour and beat until perfectly smooth. Then add butter, sugar, eggs and salt. Add flour to make a soft dough and knead well. Let raise until double in bulk. Roll out in oblong piece $\frac{1}{4}$ inch thick. Sprinkle with brown sugar, raisins or currants and cinnamon. Roll up lengthwise and place in a circle in a large shallow pan. With scissors cut $\frac{3}{4}$ inch slices almost through. Let raise 1 hour and bake about 25 minutes. Frost with powdered sugar frosting.—Harriet Whiting.

Coffee Cake With Bread Dough

3 cups bread sponge	$\frac{1}{2}$ cup butter
1-3 cup sugar	2 eggs

Beat sugar, melted butter and eggs together. Add bread sponge and flour enough to make soft dough. Do not get it too stiff.

Let rise until doubled. Roll out into long loaf $\frac{1}{2}$ inch thick. Brush top with melted butter, and sprinkle thick with sugar and cinnamon. Let rise twice its height and bake 30 minutes.—Chloe R. Beatty.

Raisin Bread

2 cakes yeast (compressed)	$1\frac{1}{2}$ lbs. currants
$\frac{3}{4}$ lb. lard	$\frac{3}{4}$ lbs raisins
3 lbs. flour	salt
2 heaping cups sugar	milk

Use raisins instead of currants if more convenient.

Make the same as ordinary bread except use enough milk to mix very soft.—Edith Green.

Baker's Buns

At noon on baking day take

1 cup bread dough	1 cup warm water
1 cup sugar	1 egg
$\frac{1}{2}$ cup lard	

Add one quart of flour and mix stiff. Let rise until evening.

Then mould into small rolls and place far apart in a large pan. Set in a warm place over night and bake in a moderate oven. This makes 28 buns.—Grace Crawford.

Rolls

1 cake comp. yeast dissolved in $\frac{1}{2}$ cup warm water

1 cup mashed potatoes $\frac{1}{2}$ cup lard

1 cup warm milk $\frac{1}{2}$ cup sugar (scant)

1 cup flour

Mix and set in warm place to rise about $1\frac{1}{2}$ hours.

Add dessert spoon salt, 4 cups flour. Stir do not knead.

Let rise about 3 hours. Roll out, cut with biscuit cutter.

Make into rolls. Let rise about 1 hour. Bake about 15 min

—Jane Elliott.

French Rolls

1 cup bread sponge 2 T. white sugar

1 qt. warm sweet milk 1 t. salt

2 T. melted butter whites of 2 eggs well beaten

Use flour sufficient to make a sponge as for bread. Do this at night.

In the morning knead well and let dough rise again.

When light roll out about 3-4 inch thick. Cut with a large cutter.

Butter the edges, fold together, put in buttered tins.

When light bake in a moderately hot oven.—Mrs. E. J. McBeath.

Rolls

1 pint water

Salt

1 pint new milk

1 cup lard or butter

White of 1 egg

3-4 cup sugar

1 cake yeast

Set sponge at night as for bread with water, yeast and salt. In the morning scald the milk and while it is hot stir in the sugar and shortening. When luke warm stir this into sponge and add white of egg beaten stiff. Mix as for bread only not so stiff. Let rise until light, then take on board and mold. Let rise again, then roll out very lightly, spread with soft butter and sprinkle with sugar. Cut out in round cakes and fold like pocketbooks. Let rise until very light and bake 20 to 30 minutes.—Mrs. Eva Pike.

Rolls

1 qt water (part potato water) 1 cake yeast, well soaked
1 t. salt Flour to make stiff batter
Beat hard. Let rise over night. In the morning add 1 qt new
milk heated and cooled, 1 large cup lard, 1 cup sugar. Do not
mix too stiff. This makes 100 small rolls.—Rebecca Langren.

Rolls

1 cake compressed yeast	1 t. salt
2 T. lard (level)	8 cups flour
2 T. sugar	

Scald $2\frac{1}{4}$ cups of milk and when luke warm take $\frac{1}{4}$ of it and pour over yeast and the rest over the lard, sugar and salt. Let stand until cool then add flour and mix stiff. Let rise until light then roll out, cut and put in pans and let rise again until light. Bake 30 minutes in moderate oven.—Grace Crawford.

Cinnamon Rolls

1 cup milk
1 cup water
1 cake compressed yeast in cup water or—
1 cup home made yeast
3 T. butter 2 eggs
 $\frac{1}{2}$ T. lard 1 t. salt
1-3 cup sugar

Scald milk and water, add butter, lard, salt and sugar and put to cool. Beat in flour a little at a time until stiff batter is made, stir in yeast and well whipped eggs beating hard, adding more flour until too stiff to beat. Turn on floured board kneading thoroughly with buttered hands, taking care not to get too stiff. When dough is pliable and smooth put in greased bowl to rise. Push down once or twice as it rises. Roll to $\frac{1}{4}$ inch, spread with softened butter, sugar, currants and cinnamon, roll; rub roll with butter, cut in inch slices, set to rise, bake in a moderate oven. When cool ice with powdered sugar moistened with milk or cream.—Mrs. John Coons.

Cinnamon Rolls

1 cup sour milk (part cream is better) 1 cup sugar
½ cup butter 1 t. soda, level
Flour to make a stiff dough
Refl and sprinkle with sugar and cinnamon, add chopped rais-

ins or nuts. Roll as for jelly cake and cut in slices and bake—
Grace Crawford.

Russian Bread

1 cake yeast dissolved in warm water	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup shortening	5 cups flour
1 $\frac{1}{2}$ cup scalded milk	1 t. salt
1 cup seedless raisins	1 egg

Knead like bread and when twice its size, cut in two pieces and roll thin. Cut in three slices all but about an inch at the end and braid loosely; let raise again and bake 3-4 of an hour in slow oven. When cold, ice with pulverized sugar, mixed with hot water.—Mary D. Rust.

Week Rolls

1 qt milk	1 yeast cake
1 cup mashed potatoes	2 t. B. P.
1 cup melted fat	1 t. soda
$\frac{1}{2}$ cup water	$2\frac{1}{2}$ t. salt
2-3 cup sugar	flour

Scald milk and cool. When warm add potatoes, salt, baking powder, soda, fat and yeast either dry or compressed Add flour enough to make a batter that will drop from the spoon. Let raise until light then add flour enough for a soft dough and knead well. Place in refrigerator and take out what is wanted each time for rolls. Use anytime after 24 hours.—Harriet Whiting.

Baking Powder Biscuits

2 cups flour sifted 4 times with	
2 heaping t. B. P.	
$\frac{1}{2}$ t. salt	
2 T. lard and butter mixed	

Rub together then stir in with a knife 1 cup of sweet milk Turn on the board, handle just enough to roll out. Cut with small cutter, bake in quick oven. For twin biscuits roll $\frac{1}{2}$ inch thick, cut out, brush lightly with melted butter and put one on top of another.—Mrs. E. M. Whiting

Southern Soda Biscuits

1 qt. flour sifted with 1 t. soda and $\frac{1}{2}$ t. salt	
1 heaping T. lard	

Add sour cream until you have a soft dough, roll lightly till $\frac{1}{2}$

inch thick. Cut into small biscuits. Bake in hot oven and serve immediately.—Mrs. C. S. Cozine

Graham Gems

2 T. melted butter	3 1-4 cups flour
$\frac{1}{4}$ cup sugar	2 t. baking powder
2 eggs beaten separately	salt
2 cups sweet milk	

—Mrs. Eva Pike.

Graham Gems for Two

1 cup graham flour	1 egg
1 t. sugar	1 cup milk
1 t. B. P.	

Can use sour milk and soda if you like.—Grace Crawford.

Graham Gems

1 cup graham flour	3-4 t. soda
1 cup white flour	3-4 cup sour milk
1 t. salt	1 egg
$\frac{1}{4}$ cup sugar	

Mix in order given and beat 2 minutes. Fill buttered and hot gem pans $\frac{1}{2}$ full. Bake 20 minutes in moderate oven.—Mrs. Edwin Holmes.

Bran Gems

2 cups bran	3 t. B. P.
1 cup flour	1 cup milk
1 t salt	1 egg
4 t. sugar	1 T melted butter

Sift dry ingredients, add milk and beaten egg; beat in melted butter and pour in hissing hot gem pans. Bake in hot oven.—Cora Templeton.

Bran Biscuits

1 qt. bran	6 T. molasses
1 pt flour	2 t. soda
1 pt. sour milk	1 cup raisins

Bake in gem irons.—Mrs. Lyman Whittier.

~~X~~ Sweet Muffins

$\frac{1}{4}$ cup sugar	3 t. B. P.
$\frac{1}{4}$ cup butter	2 cups flour
1 egg	3-4 cup milk

Cream butter and sugar, add egg beaten light. Sift flour and B. P. together, add to creamed mixture. Add $\frac{3}{4}$ cup milk
—Mrs. Arthur Pike.

Muffins

2 T. sugar	1 $\frac{1}{2}$ cup milk
2 T. lard or butter	2 cups flour
2 eggs	2 t. B. P.

Cream butter and sugar together add the beaten eggs and stir until creamy. Add milk and flour alternately.—Miriam Snyder

One Egg Muffins

2 cups flour	$\frac{1}{4}$ cup melted butter
2 t. B. P.	1 egg
1 t. salt	1 cup water or milk
$\frac{1}{2}$ cup sugar	1 cup raisins may be used

Sift dry ingredients together three times. Add to this the unbeaten egg, melted butter, and water or milk. Beat all together until smooth. Makes 12. Bake in moderate oven.—Mrs. Frank Hunting.

Bran Muffins

2 cups bran	1 T. shortening
2 cups flour	1 $\frac{1}{2}$ t. soda
2 cups sour milk (luke warm)	1 t. B. P.
$\frac{1}{2}$ cup sugar	2 t. salt
$\frac{1}{2}$ cup water	1 egg

Beat shortening, egg, sugar together until creamy. To sour milk add soda dissolved in the water (boiling) then the bran, flour, B. P., salt and last the egg and sugar mixture. Mix thoroughly, divide into buttered gem pans and bake in hot oven for 20 minutes.—Minnie P. Kinman.

Muffins

3 cups flour	1 t. salt
1 $\frac{1}{2}$ cups milk	5 level t. B. P. (Royal)
4 T. sugar	1 egg
6 T. melted butter	1 cup raisins

Bake 25 minutes in hot oven. Makes 18.—Verna Peterson.

Popovers

1 cup flour	$\frac{1}{4}$ t. salt
1 cup milk	2 eggs

Put the flour and salt in a bowl. Add the milk gradually and stir well. When smooth add the unbeaten eggs and beat hard until light. Bake in buttered muffin pans in a hot oven 30 minutes.—Marjorie Whiting.

Popovers

1 cup flour	$\frac{1}{4}$ t. salt
1 cup milk	A little sugar
1 t. B. P.	

Bake in hissing hot muffin pans 45 minutes.—Mrs. Fred Carter.

Brown Sugar Buns

2 cups flour	$\frac{1}{2}$ cup milk
4 teaspoons baking powder	1 tablespoon butter
$\frac{1}{2}$ teaspoon salt	1 cup brown sugar
1 tablespoon shortening	

Sift together flour, baking powder and salt; add shortening and rub in very lightly; add milk slowly to make a soft dough; roll out $\frac{1}{4}$ inch thick. Have butter soft and spread over dough; cover with brown sugar. Roll same as jelly roll; cut into $1\frac{1}{2}$ inch pieces and place with cut edges up on well greased pan. Bake in moderate oven about 30 minutes; remove from pan at once.—Mrs. Ella Norwood

Steamed Corn Bread

1 $\frac{1}{2}$ cups sour milk	1 t. salt
1 cup corn meal	1 t. soda
1 cup white flour	2 eggs
$\frac{1}{2}$ cup sugar	

Steam for $2\frac{1}{2}$ hours.—Harriet Whiting.

Corn Bread with Sweet Milk

2 eggs	1 cup sweet milk
2 T. sugar	$\frac{1}{4}$ cup shortening
1 cup white flour	2 t. B. P.
1 cup yellow corn meal	

Beat eggs well, add milk, melted butter or lard and dry ingredients. Bake in flat sheet for $\frac{1}{2}$ hour in moderate oven.

—Mrs. W. B. Whiting.

Corn Bread

2 cups corn meal	2 t. B. P.
1 cup flour	1 egg
2 cups sweet milk	1 T. shortening
$\frac{1}{2}$ cup sugar	

—Mrs. T. G. Irish.

Corn Bread

1 egg	pinch of salt
1 cup sour milk	$\frac{1}{2}$ cup sugar (scant)
1 cup cream	2 cups corn meal
1 t. soda	1 cup wheat flour

Bake in moderate oven—Mrs. J. E. Wickland.

Corn Bread

2 cups sifted meal	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup flour	1 t. salt
2 cups sour milk	1 t. soda
1 egg	2 T. melted butter

Mix meal and flour with milk, then butter, sugar and salt then beaten egg and last the soda dissolved in milk. Beat thoroughly and bake nearly an hour in buttered tins.—Mrs. W. J. Rains.

Corn Bread

2 eggs	2 t. B. P.
3-4 cup sugar	salt
3-4 cup cornmeal	2-3 cup milk
1 cup flour	
2 T shortening	—Flora Cassady.

Steam Brown Bread

1 cup corn meal	1 cup molasses
1 cup graham flour	1 t. soda
1 cup flour	Pinch salt
2 cups sweet milk	

Stir well together and pour into four one pound baking powder cans well buttered; steam three hours and bake fifteen minutes
—Mrs. W. C. Whiting.

French Brown Bread

2 cups corn meal	1 t. salt
1 cup graham flour	$\frac{1}{2}$ cup syrup
$\frac{1}{2}$ cup flour	

Sour milk enough to hold a spoon upright with a teaspoon of soda. Steam 2 hours then brown in oven. 1 cup of raisins may be added.—Gladys Holmes.

Bran Bread

$\frac{1}{2}$ cup sugar	2 cups bran
3 T. molasses	$1\frac{1}{2}$ cups flour
2 cups sour milk	1 T. shortening
2 scant t. of soda	$\frac{1}{2}$ t. salt
1 cup raisins	—Mrs. C. D. Shoemaker.

Brown Nut Bread

2 cups graham flour	$\frac{1}{2}$ cup molasses
1 cup white flour	$\frac{1}{4}$ cup sugar
2 cup sour milk	$\frac{1}{2}$ cup raisins
2 t. soda	$\frac{1}{2}$ cup nuts
1 t. salt	

Mix the dry materials together, add the raisins and nuts. Add the sour milk to the molasses and then put the wet materials with the dry. Put in one-pound Baking Powder cans, cover and let stand 1 hr. then bake 1 hr. in a hot oven Fill cans only 2-3 full for the mixture rises.—Marjorie Whiting.

Brown Bread

$2\frac{1}{2}$ cups graham flour	$\frac{1}{2}$ cup molasses
$\frac{1}{4}$ cup brown sugar	$\frac{1}{2}$ t. salt
1 cup white flour	2 cups sour milk

Mix flour, sugar and salt together. Make hole in center and add sour milk and 2 level t. soda, molasses, $\frac{1}{4}$ cup seed-ed raisins. Mix well and bake in buttered tins.—Mary D Rust

Brown Bread

1 cup graham flour	1 cup of raisins and nuts
1 cup white flour	3-4 cup sugar
1 t. soda	1 cup sour milk

Bake 1 hour—Mary Peterson McIlvain.

Minnesota Graham Bread

$\frac{1}{2}$ cup sugar	2 cups sour milk
1 T. shortening	2 cups graham flour
1 t. soda	1 $\frac{1}{2}$ cups white flour
1 egg	$\frac{1}{2}$ cup nut meats

Bake 1 hour—Mrs. Frank Hunting.

~~X~~ **Northwestern Brown Bread**

1 cup white flour	1 t. salt
1 cup graham flour	$\frac{1}{2}$ cup molasses
2 T. sugar	$\frac{1}{2}$ cup sour milk
1 t. soda	1 cup sweet milk
1 t. b. p.	

Sift all the dry ingredients together except the soda which should be dissolved in the molasses. Add liquids, stir well adding raisins and nuts if desired and bake about 50 minutes in a small bread pan—Edith McBeath.

Nut Bread

2 eggs beaten light	4 t. B. P.
3-4 cup sugar	1 t. salt
2 cups milk	1 cup nut meats
4 cups flour	

Let stand 20 minutes. Bake 1 hour—Mrs. Frank Hunting.

Nut Bread

4 scant cups flour	1 egg
4 t. B. P. (heaping)	1 full cup milk
1 t. salt	1 cup nuts

1 scant cup sugar

Beat egg light, add sugar, milk then dry ingredients. Mix with hands; add nuts. Let rise 15 minutes. Bake in slow oven 1 hour.—Elizabeth Whiting.

Nut Bread

1 egg	3 t. B. P.
1 cup milk	1 scant t. salt
$\frac{1}{2}$ cup sugar	1 cup nuts chopped fine
3 cups flour	

Sift together flour, baking powder, salt and sugar then add the milk; egg well beaten and the nuts. Place in a buttered pan and let rise for 30 minutes. Bake for 45 minutes in a moderate oven.—Mrs. C. D. Shoemaker.

Nut Bread

1 cup sugar	1 egg
2 cups sweet milk	4 t. B. P. level
2 cups white flour	2 t. salt
2 cups graham flour	1 cup nuts
Let raise 30 minutes in pan.	Bake 1 hour—Grace Crawford.

Nut Bread

2 eggs	1 t. salt
1 cup milk	3-4 cup sugar
1 cup nuts	2 t. B. P.
2 cups flour	

Bake in slow oven —Mrs. J. P. Peterson

Raisin Bread

3 cups flour	1½ t. sugar
1 T. salt	½ package seeded raisins
3 T. B. P.	1½ cup milk
If wanted a little richer add 2 T. butter	

1 egg

Bake 50 minutes.—Grace Crawford.

Ginger Cake

½ cup butter	2 eggs
1 cup molasses	1t. cinnamon
½ cup brown sugar	1 t. cloves
2½ cup flour	1 t. ginger
2 t. soda in 1 cup boiling water.	

Bake in gem pans or as common ginger bread. One can bake a small amount at a time by keeping dough in a covered dish in ice chest.—Mrs. T. J. West.

Ginger Bread

½ cup sugar	2 eggs
½ cup lard	2 t. soda
1 cup molasses	2½ cups flour
1 cup hot water	1 t. each ginger, cinnamon, cloves

—Mrs. Arthur Pike

Ginger Cake

3-4 cup sugar	1 t. cloves and cinnamon
1 cup molasses	2 cups flour
$\frac{1}{2}$ cup butter	2 eggs
1 t. soda	

1 cup raisins and nuts may be added

Bake in dripping pan in moderate oven.—Harriet Whiting.

Waffles

1 $\frac{1}{2}$ cups flour	Yolks of 2 eggs
2 level t. B. P.	1 cup thin cream
$\frac{1}{4}$ t. salt	4 T. melted butter
Whites of 2 eggs beaten dry	Mrs. Grace Karr.

Sour Milk Waffles

3 cups buttermilk	3 T. sugar
1 large spoon sour cream	1 level t. soda
1 or 2 eggs	3 cups flour
salt	

—Rebecca Langren

Cream Waffles

3 cups thin sweet cream	3 t. B. P.
3 eggs beaten separately	$\frac{1}{2}$ cup sugar
3 $\frac{1}{2}$ cups flour	salt

Fold whites of eggs in last.—Mrs. E. M. Whiting.

Waffles

Sift together 2 cups of flour, 2 heaping t. baking powder, 1 T. sugar and 1-3 t. salt, then add 2 T. melted butter, the beaten yolks of 2 eggs and 1 3-4 cups milk. Beat whites of eggs very stiff and add last. Bake at once in hot greased waffle irons.—Signe Nelson.

Waffles

3 cups flour	2 eggs
2 t. B. P.	2 T. melted butter
2 cups milk	Salt

Mix flour, B. P. and salt together, stir in gradually milk, melted butter then the beaten yolks of eggs and last the whites beaten stiff.—Mrs. Eva Pike.

Griddle Cakes

2 cups flour, $\frac{1}{2}$ t. salt, 1 t. Royal B. P.; 1 t. soda; 2 cups thick sour milk, 3 T. melted butter, 1 egg.—Verna Peterson.

Corn Cakes

1 pt. corn meal	1 egg
1 pt. sour milk or butter milk	1 t. soda dissolved
2 T. cream	1 t. salt
1 T. sugar	

Bake on griddle—Ruth Whiting.

Sweet Milk Pancakes

1 $\frac{3}{4}$ cups flour	2 eggs
3 t. B. P.	1 T. shortening
$\frac{1}{2}$ t. salt	1 $\frac{1}{2}$ cups milk
1 T. sugar	

—Grace Crawford

Griddle Cakes

1 egg	1 t. soda dissolved in hot water
1 t. salt	2 cups flour
1 cup sour milk	1 t. B. P.
2 t. sugar	1 T. melted butter

—Mrs. A. M. Patterson.

Buckwheat Cakes

Soak 1 yeast cake

At noon mix one pint luke warm water with enough pure buckwheat flour to make a batter as for any griddle cakes. Mix in yeast and let rise until bed time or until light then add more water and buckwheat flour according to the amount wanted; salt and let stand until morning.

In the morning take out a little batter to have left to start for next day. In the batter to be used add $\frac{1}{4}$ teaspoon soda dissolved in a little water or more soda according to sourness of batter and fry on hot griddle. If any of this batter is left it may be put with that already taken out. Each night add more water, flour and salt; but no yeast and proceed as before. Start fresh about every 10 days or two weeks. Always keep in stone jar or bowl and don't cover.—Mrs. O. J. Easton.

Buckwheat Cakes

One cake of yeast dissolved in a cup of warm water. Let stand $\frac{1}{2}$ hour then add enough white flour to make a batter. Let rise until light, then add 3 cups warm water, 1 cup of milk and stir in enough flour (2-3 buckwheat and 1-3 white) to make

a rather stiff batter. Let stand over night in a warm place. In the morning add 1 teaspoon salt, 1 teaspoon of soda dissolved in 1 cup of hot water or enough water to make rather a thin batter. Bake on a hot griddle and serve at once. By letting a cup or more of batter remain in the bowl each morning it will not be necessary to add new yeast oftener than once a week.—Mrs. C. D. Shoemaker.

Fritters

1 cup flour,	2 eggs
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ cup milk
1 T. sugar	

Sift flour and salt in a bowl, separate eggs; beat yolks well and add to milk. Pour gradually into flour mixture and mix until batter is smooth. Beat whites stiff and add to batter and cut and fold into mixture. Fry spoonful in deep hot fat. This may be used for fruit.—Marguerite Croker.

Apple Fritters

1 cup sweet milk	1 T. sugar
2 cups flour	1 saltspoon salt
1 heaping t. baking powder	Sliced apple
2 eggs beaten separately	

To make batter; heat the milk a little more than milk warm; add slowly to the beaten yolks and sugar; then add flour (to which has been added the baking powder and salt) and whites of eggs; stir all together and put in thin slices of sour apples, dipping the batter up over them; drop in boiling lard in large spoonfuls with pieces of apple in each and fry to a light brown. Serve with maple syrup. —Mrs. E. A. Smith

Beverages

"The cup that cheers but not inebriates"

Hot Chocolate

2 squares (or 2 oz.) unsweetened chocolate	
1 cupful boiling water	few grains salt
1-3 cupful (or 3 T.) sugar	$\frac{1}{4}$ t. vanilla
3 cups full milk	

Put milk on in double boiler. Cook chocolate and water until smooth and glossy. Gradually add the milk to the chocolate, add the sugar and return to double boiler. Add salt and vanilla if desired. Beat well. Serve hot. Put t. cream or marshmallow on top of each cup. This serves six people.—Edith Pike.

Iced Chocolate or Cocoa

Cool chocolate and pour over cracked ice. Put whipped cream on top.—Edith Pike.

Cocoa

For 6 cups use	$\frac{1}{2}$ pt boiling water
2 level T cocoa	1-3 t vanilla
2 level T sugar	Few grains salt
1 $\frac{1}{2}$ pints milk	

Put milk on in double boiler. Put sugar and cocoa in a saucepan and pour the cup of boiling water on it; let cook 5 minutes. Add hot milk, vanilla and salt and serve. Cooking improves cocoa.—W. H. BAKER Cook Book

A marshmallow or 1 t whipped cream on each cup add to appearance and taste

Congregational Aid Society Coffee Recipe for 35 cups

3 cups coffee	2 eggs	3 cups cold water
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Stir eggs, coffee and water together. Put in boiler and pour in boiling water about 1-3 full and let boil 10 minutes. Then fill with boiling water, boil up once and put aside to settle with a little cold water.

KNOX GELATINE comes in two packages—**PLAIN** and **ACIDULATED**
(Lemon Flavor)

Boiled Egg Coffee for 12 Cups

12 level T coffee

1 small egg (or $\frac{1}{2}$ large egg)

12 measuring cups freshly boiled water.

Mix coffee, egg and $\frac{1}{2}$ cup cold water together. Scald coffee pot and pour the boiling water in. Stir in coffee mixture and boil 5 minutes, stirring once or twice to keep grounds in water. Set aside 5 minutes to settle. A few T cold water hastens the settling by driving grounds to the bottom. To test coffee to see whether it is done or not take out a T and if grounds go to the bottom of spoon it is done.—Nellie Clark.

After Dinner Coffee

For after dinner coffee use twice the quantity of coffee. Serve clear with or without loaf sugar. Serve in after dinner coffee cups.

Coffee for One

2 T ground coffee

1 cup cold water

Add coffee to cold water. Cover closely and let stand over night. In the morning bring to boiling point. If carefully poured, a clear cup of coffee may be served.

Coffee made with Cold Water

12 level T coffee 12 cups water

1 small egg (or $\frac{1}{2}$ egg)

Mix coffee, egg and 6 cups cold water. Put on to boil. Boil 5 minutes and add the other 6 cups boiling water. Let stand 5 minutes before serving. The spout of pot should be stuffed with paper to prevent aroma from escaping.

Tea

Allow 1-3 t tea to each cup. If tea is black use little less quantity. Scald earthenware or porcelain tea pot. Put tea in and pour boiling water over it. Let stand on back of range 3 minutes. Strain and serve immediately.—Mrs. A.B. Elliott

Iced Tea No 1

4 t green or black tea as liked

2 cups boiling water.

Pour water over tea and let stand a few minutes; strain into

KNOX GELATINE is GUARANTEED to please or money back

glasses 1-3 full of cracked ice. The flavor is much finer by chilling infusion quickly. Put slice of lemon or orange on each glass if liked.

Iced Tea No. 2

Put 4 t of favorite blend of black or green tea in a bowl. Pour over this 1 pint cold water and let stand 2 hours. Strain and dilute to taste. This should make at least 1 quart. Pour over cracked ice and put slice of lemon or orange on top.

Fruit Punch for Fifty

1 cup water	Juice 5 lemons
2 cups sugar	Juice 5 oranges
1 cup tea infusion	1 can grated pineapple
2 cups strawberry, raspberry, blackberry, or rhubarb syrup.	1 cup maraschino cherries

Make syrup by boiling the water and sugar. Add other ingredients and let stand 30 minutes or more. Strain and add water to make $1\frac{1}{2}$ gallons of liquid. Add cherries and serve in punch bowl with large block of ice. Serves fifty punch glasses.

Ginger Punch

1 cup orange juice	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup lemon juice	1 qt. water
1-3 cup preserved ginger	

Chop ginger. Add water and sugar and boil 15 minutes. Add fruits juices, cool, strain and dilute with crushed ice. Makes 4 large glasses.

Grape Juice

1 qt. tame grapes	Boiling water
$\frac{1}{4}$ cup sugar	

Wash and stem grapes. Put in sterilized jars with sugar and fill with boiling water, seal.

Grape Juice

10 lbs. grapes	1 cup water
3 lbs. sugar	

Stem, wash and crush tame or wild grapes. Heat (not boil) until stones and skins separate. Strain through jelly bag, add sugar, heat to boiling point and seal in sterilized jars. This will make 1 gallon. Dilute one-half.—Boston Cook Book.

The KNOX ACIDULATED package contains Lemon Flavoring

Grape Juice

Stem and wash tame or wild grapes, cover with water and cook. Stir often and when done drain. In morning measure juice, add 1-3 more water. Boil and add 1 cup sugar for every quart juice. Seal boiling hot in bottles with new corks. After cork is in, dip in paraffine or sealing wax.—Mrs. Rust

Orangeade

Juice of 4 oranges	1-3 cup sugar
Rind of 1 orange	2 pints water

Juice of 1 lemon

Boil peel with $\frac{1}{2}$ pint water and sugar for 5 minutes. To the orange juice add the strained syrup and the water. Serve with crushed ice. Garnish with wedge shaped pieces of sliced oranges. This makes 6 large glasses.

Rhubarb Punch

1 qt. rhubarb juice	4 T lemon juice
1 $\frac{1}{2}$ qt. water	1 $\frac{1}{2}$ cups sugar syrup
1-3 cup orange juice	

Cut 1 dozen large stalks of rhubarb in small pieces cook with water until fruit is soft. Strain through double thickness of cheese cloth. Add orange and lemon juice and sugar syrup. Serve with cracked ice. This makes 12 glasses.

Tea Punch

Squeeze $\frac{1}{2}$ dozen lemons and grate the rind of three. Add 3 quarts of water and sugar enough to make palatable lemonade, and boil. When boiling pour it over twelve teaspoon tea. Let this steep for five minutes. Strain, cool and pour it into glasses filled with cracked ice.—Ruth Whiting.

Root Beer

1 bottle extract	4 lb. sugar
5 gallon pure water	$\frac{1}{2}$ cake Fleischman yeast

Dissolve extract in the water. Add sugar and yeast. In cool weather double the quantity of yeast. Seal in air tight jars or bottles and let ferment. It is ready to use the third day after making.

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

Cherry Punch

2 cup water	$\frac{1}{4}$ cup pineapple syrup
$\frac{3}{4}$ cup sugar	2 lemons-juice
2 cup canned red cherry juice	Candied cherries
$\frac{1}{2}$ cup orange juice	

Combine water and sugar and bring to boiling point.

Add cherry juice, strained, and other fruit juices.

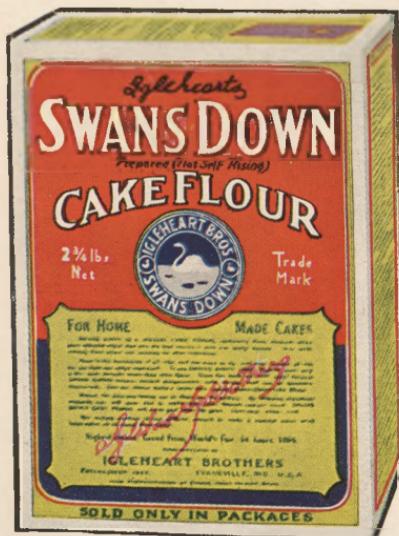
Cool and dilute to taste with ice water and serve garnished with cherries.

Sugar Syrup to Sweeten Drinks

3 lbs sugar
1 qt. boiling water

Dissolve sugar in water and boil for 5 minutes. Can boiling hot. Allow 1 T. of this syrup to medium sized glass of any fresh fruit drink. This saves sugar and time and makes the drink better. It may also be used to sweeten iced coffee, tea or any of the milk or egg drinks.—Lida Stauch.

When You Make Cake



Nothing gives such wonderful results in home made cake as Swans Down Cake Flour! Try it in any good recipe. You can have lighter, whiter, finer, better cake—pie crust—pastry, just as you long to have it.

Swans Down costs only a few cents for each cake made and yet it saves all the costly waste of cake disappointments.

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SWANS DOWN
Prepared (Not Self-Rising)
CAKE FLOUR
Preferred by Housewives for 25 years

"YOUR GROCER CAN SUPPLY YOU"

Try This Cake Recipe

DELICIOUS SWANS DOWN CAKE

$\frac{1}{2}$ cupful butter, or substitute	$\frac{3}{4}$ teaspoonfuls baking powder
1 cupful sugar	$\frac{1}{4}$ teaspoonful salt
$\frac{2}{3}$ cupful milk	1 teaspoonful vanilla
2 cupfuls SWANS DOWN CAKE FLOUR	3 egg whites

Cream butter, gradually add sugar, creaming mixture well. Sift flour once, measure, add baking powder and salt and sift three times. Add the flour and milk alternately to the creamed butter and sugar, beating batter hard between each addition of flour and milk. Add vanilla extract. Fold in the stiffly-beaten egg-whites and bake in a loaf or two layers in a moderate oven. Ice as desired.

Before attempting to make any cakes in this book, read this article. It may prevent a cake failure, thereby saving the waste of ingredients. These are the four most important steps in cake-making, and if followed carefully will help you to make really, good cake.

SELECTING INGREDIENTS

A good cake cannot be made with poor ingredients. For the best results choose only the purest materials obtainable. Cake is a food that contains the most nutritive elements, such as eggs, butter, milk, sugar, flour, etc. Cake is more delicate than bread and needs a more delicate flour. This flour is Swans Down Cake Flour, soft, white, and velvety, made especially for cake and pastry making. Swans Down costs but a few cents more per cake and yet it insures against disappointment and costly cake failures. Lighter, whiter, finer, better cakes if you use Swans Down.

MEASURING

All ingredients called for in any good recipe must be accurately mixed and all measurements should be level. This is necessary in order to obtain the same results in each baking. The standard one-half pint measuring cup should be used and the recipe followed exactly.

CAREFUL MIXING

It is necessary in successful cake-making that all ingredients be perfectly measured and utensils and cake tins be ready before beginning to mix the cake. Always beat the shortening to a cream before adding any sugar. Add sugar gradually, creaming the mixture meanwhile. Add a little sifted Swans Down Cake Flour, with baking powder added, then a little milk and so on alternately until all the flour and milk are used. Beat the batter, never stirring, after each addition of flour and milk. Add flavoring. The stiffly-beaten egg-whites should be next folded in very carefully if recipe calls for same. Work quickly, but carefully, in mixing your cake.

CORRECT OVEN HEAT

The heat of oven for cake-making is of very great importance. There are some general guides for temperature which may be profitably observed. All thin layer, small cakes and cookies require a hot oven (350-400° F). Thick layer and cakes baked in a loaf require a moderate oven (325-375° F) while sponge cakes and angel cakes require a slow oven (250-300° F). Fruit cakes require even a slower oven (200-250° F).

The helpful hints above are taken from "Cake Secrets," an authoritative booklet on cake-making by Janet McKenzie Hill, editor of American Cookery Magazine. You are welcome to a copy full of original recipes, directions, illustrations—for 10c sent to Igleheart Brothers, Evansville, Indiana, Department C. I. Best grocers everywhere have Swans Down Cake Flour. If you cannot get it, write us. Use it in your cake and pastry making.

Always use Swans Down Cake Flour in all cake recipes given in this book and elsewhere. It insures lighter, whiter, finer cakes.

Use KNOX GELATINE if you would be sure of results

Cakes, Frostings and Fillings

General Order for Mixing Cakes

1. Cream butter and sugar
2. Yolks well beaten, if used.
3. Milk and flavoring.
4. Flour sifted with baking powder.
5. Whites of eggs well beaten.
6. Raisins and currants should be thoroughly cleaned and dried and dredged with some of the flour before adding to cake dough.

Baking

Cake should not be moved until it has risen to its full height. When it shrinks from the pan and a straw inserted comes out clean a cake is done.

Small and layer cakes require a hotter oven than sponge or loaf cakes.

Rules for the Use of Soda

- 1 level teaspoon soda to 2 cups of completely soured milk.
- $\frac{1}{2}$ level teaspoon soda to 2 cups cups of just turned milk.
- 1 level teaspoon soda to 1 cup dark molasses.

Rules for the Use of Baking Powder

1 level teaspoon baking powder to each cup pastry flour in bread or cake.

$1\frac{1}{2}$ level teaspoon baking powder to each level cup bread flour.
1 rounding teaspoon baking powder equals two level teaspoons and is more easily measured.

To level the teaspoon draw a knife over the edges.

Weights and Measures

- 1 qt. sifted flour weigh 1 lb.
- 1 pt. soft butter well packed weighs 1 lb.
- 2 teacups soft butter well packed weighs 1 lb.
- 1 tablespoon soft butter well packed weighs 1 oz.
- 2 cups granulated sugar weighs 1 lb.
- 1 tablespoon spice weighs 1 oz.
- 1 tablespoon sugar weighs 1 oz.

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

2 tablespoons flour weighs 1 oz.

Large "T stands" stands for Tablespoon.

Small "t" stands for teaspoon.

Angels Food

Whites 11 eggs	1 rounding t cream tartar
1 T cold water	1 cup flour
Pinch salt	1½ cup sugar
1 t flavoring	

Have the whites of the eggs thoroughly chilled, add water and beat until frothy, add the salt and beat until half stiff and add the cream of tartar, continue beating until the eggs are stiff enough that you can turn the pan upside down. Then fold in the sugar which has been sifted six times, then the flour which has been sifted the same number. Add flavoring, bake in an ungreased pan. Have a slow oven for the first 20 minutes, then increase the heat and bake for hour altogether. The sugar and flour are measured before being sifted.—

Eloise Patterson Yates.

Angel Food

1 cup egg whites	¼ t salt
1½ cups sugar	1 t vanilla
1 cup flour	1 t cream tartar

Beat the whites of eggs until frothy, add cream tartar and continue beating until eggs are stiff; sift sugar several times and then add gradually to the beaten eggs. Sift the flour and salt four or five times, then fold into the mixture and lastly add the vanilla. Bake in an unbuttered tin in a moderate oven from 45 to 50 minutes.—Marjorie Whiting.

Sponge Cake

6 egg yolks	2 t B. P.
1 cup sugar	1½ cup cake flour
½ cup boiling water	1 t lemon extract

Bake in moderate oven 45 minutes. In mixing do not stir, but use folding motion.—Marguerite Pike.

Dainty Recipes in each Knox Gelatine package

Sponge Cake

3 eggs (beat 2 minutes) $\frac{1}{2}$ cup warm water
 1 $\frac{1}{2}$ cups sugar (beat 5 minutes) 1 cup flour sifted with 1 t B.P.
 1 cup sifted flour (beat 1 minute)
 1 t flavor

—Mrs. J. P. Peterson.

Sponge Cake

1 cup sugar 1 cup flour
 4 eggs 1 t B. P.
 3 T cold water —Mrs. Frank Stephenson.

Large Sponge Cake

4 eggs 2 t B. P.
 2 cups sugar 1 cup hot water
 2 cups flour Vanilla

Beat eggs and sugar together fifteen minutes, add flour and baking powder and lastly add hot water and vanilla. Bake in large flat tin or in 2 large layers.—Edith McBeath.

Sponge Cake

4 eggs 1 t B. P.
 4 T water Pinch salt
 1 cup sugar 1 t vanilla
 1 cup sifted flour

Beat egg yolks and water well then add other ingredients. Then fold in well beaten whites. Bake in moderate oven. When cool slice with sharp knife and spread with

Cream Filling

1 cup milk 1 T butter
 2-3 cup sugar 1 egg
 1 large T corn starch dissolved
 Flavor and salt

—Lulu D. Whiting.

Sunshine Cake

Whites of 8 eggs 1 scant cup flour
 Yolks of 6 eggs $\frac{1}{4}$ t cream tartar
 1 cup sugar 1 t vanilla

Beat yolks until thick and set aside, add a pinch of salt and the cream tartar to the whites and beat until stiff. Add sugar sifted five times, beat thoroughly; then add flavoring and beaten

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed

yolks, beat lightly, and carefully stir in flour measured after being sifted five times. Bake in a tube pan in a moderate oven 40 or 50 minutes. Invert to cool.—Marguerite Pike.

Jelly Roll

1 scant cup sugar	1 heaping t B. P.
1 scant cup flour	Pinch salt
3 eggs	Nutmeg

—Mrs. Jack Sarff.

Devils Food Cake

1½ cups sugar	4 squares chocolate
½ cup butter	2 eggs
½ cup sour milk	1 level t soda
2 cups flour	1 t vanilla
½ cup boiling water	

Dissolve soda and chocolate in boiling water and add last

—Lena Clark.

Devils Food Cake

2 eggs	Mix and add—
1½ cups sugar	½ cup butter
½ cup sour milk	2 heaping T cocoa
1 cup sour milk with 2 level t soda	
Mix with first ingredients, add—	2½ cup flour
1 t vanilla	

—Mrs. J. Durr.

Chocolate Nut Cake

½ cup butter	1 cup flour
¼ cup cocoa	3 level t B. P.
3 eggs	1 t cinnamon
1 t vanilla	½ cup coffee
1 cup sugar	½ cup nuts

Cream butter with cocoa, add beaten yolks, mix cinnamon and sugar and add to butter, add flour and baking powder, sifted several times, alternately with coffee. Add nuts, lastly whites well beaten.—Ethel Miner.

Dainty Recipes in each Knox Gelatine package

X Black Chocolate Cake

1½ cups sugar	4 egg whites well beaten
½ cup butter	4 egg yolks
2 oz. chocolate dissolved in	½ cup milk
1 T boiling water	1 t vanilla
1½ cup flour	1 heaping t B. P.

Mix in order given—Ethel Miner.

Cocoa Caramel Cake

1st part:	1-3 cup water
1 cup sugar	3 T cocoa
Melt sugar and add water and cocoa and boil 2 minutes.	
2nd part:	¾ cup water
½ cup butter	2½ cups flour
1½ cup sugar	5 t B. P.
3 eggs	1 t vanilla

Cream butter and sugar add eggs well beaten, and part one cooled, then add flour, baking powder and water. Beat well.—

—Grace Karr.

Small White Cake

1 cup sugar	½ cup cold water
½ cup shortening	Whites of 4 eggs
1½ cups flour	1 heaping t B. P.
1 t vanilla	

Cream sugar and shortening thoroughly. Sift baking powder with flour several times. Add to mixture alternately with water. Beat vigorously. Fold in whites of eggs as lightly as possible, after they have been well beaten. Start baking in cool oven with moderate fire. Increase heat at the very last to brown over cake.—Jean A. Wood.

White Cake

1½ cups sugar	3 cups cake flour
½ cup butter	4 egg whites
1 cup cold water	2 t B. P. (rounding)
	Flavoring

Cream butter and sugar, sift flour several times and add alternately with water, beating vigorously, add beaten whites of eggs slowly, add flavoring and baking powder last.

—Lucile Hanson.

KNOX GELATINE is highest quality and worth its price

White or Marble Cake

1½ cups sugar	1½ cups flour
½ cup butter	4 level t B. P.
1 t vanilla and lemon mixed	Whites four eggs
1 cup milk and water	
½ cup unsifted Swans Down flour	

Will make two layers or—Take out 1 cup dough and mix with 2 teaspoons cocoa for Marble Cake.—Woodson Cozine.

White Cake

1½ cups sugar	5 egg whites
½ cup butter	2 cups flour
1 cup milk	2 t B. P.
Flavor	

—Myrtle Easton

Nut Leaf Cake

1½ cups sugar	4 level t B. P.
½ cup butter	¼ t salt
¾ cup water	Whites of 4 eggs
2½ cups flour	
1 cup nuts	

—Verna Peterson.

White Cake

½ cup butter	½ cup bread flour
1½ cups sugar	4 level t B. P.
1 cup cold water	½ t vanilla
Whites 4 eggs	½ t almond
2 cups cake flour	

Cream butter and gradually add sugar. Sift flour 4 times before measuring. Stir in water and flour alternately. Add bread flour sifted with 4 level t baking powder. Stir stiffly beaten whites in gently and add flavoring. Let rise in moderate oven and then turn on heat.—Bernice Whittier Lussier.

White Layer Cake

2 cups sugar	3 cups flour
¾ cup butter	3 t B. P.
4 egg whites	Flavor
1½ cups milk	

Will make four layers.—Mrs. Robt. McFarland.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons

Black Cake

$\frac{1}{2}$ cup chocolate	
$\frac{1}{2}$ cup sweet milk (boil these together until thick—cool)	
$1\frac{1}{2}$ cups sugar	1 t soda
1 cup butter	1 T cinnamon and little nutmeg
Yolks 6 eggs or 3 whole eggs	2 cups flour
$\frac{1}{2}$ cup sweet milk	1 t B. P.

—Mrs. T. G. Irish.

Nancy Hank's Cake

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup flour
3 eggs	
8 T chocolate melted in $\frac{1}{2}$ cup boiling water, add to above	
$1\frac{1}{2}$ cups flour	1 t vanilla
2 t B. P.	

Bake in layers using a marshmallow filling—Miriam Snyder.

Chocolate Cake

3 cups sugar	1 cup water
1 cup butter	Yolks of 3 eggs beaten
$\frac{3}{4}$ cake chocolate dissolved in 1 cup boiling water	1 cup boiling water
$3\frac{1}{2}$ cups flour	3 t B. P.
3 t vanilla	Whites of 3 eggs

—Harriet Whiting.

Farm House Cocoa Cake

2 eggs	$2\frac{1}{2}$ cups flour
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup cocoa
1 cup thick sour cream	1 t cinnamon
1 t soda	1 t B. P. (rounded)
1 cup buttermilk	1 t vanilla

Mix eggs, sugar, cream and buttermilk and beat, sift remaining ingredients and add to first mixture, beat until smooth. Bake in moderate oven 35 to 45 minutes.—Mrs. A. B. Robinson.

Chocolate Fudge Cake

1 cup sugar	$2\frac{1}{2}$ t B. P.
$\frac{1}{2}$ cup butter	2 squares melted chocolate
$\frac{1}{2}$ cup milk	1 cup nuts
$1\frac{1}{2}$ cups flour	2 eggs

—Ann Whiting

Where recipes call for Gelatine use KNOX SPARKLING GELATINE

Velvet Cake

1 cup sugar	2 rounding t B. P.
$\frac{1}{2}$ cup butter (scant)	3 egg whites
2-3 cup sweet milk	1 t almond
2 cups pastry flour (after sifted)	$\frac{1}{4}$ t salt

—Chloe Beatty.

Banana Cake

1 cup sugar	2-3 cup sweet milk
$\frac{1}{2}$ cup butter	3 egg whites
2 cups Swan's Down flour	1 t vanilla and lemon mixed
3 level t B. P.	

Bake in 2 layers. Slice bananas and put between layers and over this pour a boiled frosting, repeat this for the top layer.
—Mrs. A. B. Robinson.

White Cake

1 $\frac{1}{2}$ cups sugar	3 cups Swans Down Flour
2-3 cup butter	2 rounding t B. P.
4 egg whites	Flavoring
1 cup warm water	

Cream butter and sugar well; alternate water and 2 $\frac{1}{2}$ cups flour add baking powder with last half cup flour. Add flavoring and well beaten whites.—Harriet Whiting.

Sour Cream Cake

1 cup thick sour cream	$\frac{1}{2}$ t soda
1 cup sugar	1 t cream tartar
2 cups flour	1 t vanilla
2 eggs well beaten	

—Harriet Whiting

Sour Cream Cake

2 eggs	$\frac{1}{2}$ t soda
1 cup sugar	1 $\frac{1}{2}$ cups flour
pinch salt	Flavor with lemon
1 cup sour cream	

—Woodson Cozine.

Each package of KNOX GELATINE makes FOUR PINTS of jelly

Orange Cake

2 cups sugar	Yolks of 5 eggs
$\frac{1}{2}$ cup butter	Juice and grated rind 1 large orange
$\frac{1}{2}$ cup water	2 t B. P.
2 $\frac{1}{2}$ cups flour	Whites of 3 eggs, reserving 2 for frosting
	—Harriet Whiting

Orange Cake

3 T butter	$\frac{1}{2}$ cup milk
1 cup sugar	1 t B. P.
1 egg	1 $\frac{1}{2}$ cups flour

Grated rind 1 orange

Bake in layers. For filling stir into the pulp of the orange enough pulverized sugar to thicken.—Mrs. C. L. Watkins

Ribbon Cake

1 cup sugar	4 egg whites
$\frac{1}{2}$ cup butter	1 t baking powder (rounding)
1 $\frac{1}{2}$ cups flour	1 t vanilla
$\frac{1}{2}$ cup sweet milk	

Take one half the mixture and put into it 1 T molasses in which stir a pinch of soda size of a pea, $\frac{1}{2}$ t cinnamon, $\frac{1}{2}$ cloves, $\frac{1}{2}$ cup chopped raisins. Bake in layers and put together with frosting. Makes four layers.—Mrs. W. C. Whiting

Apple Sauce Cake

1 cup 'lt brown sugar	1 t cinnamon
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ t cloves
1 cup unsweetened apple sauce	$\frac{1}{2}$ t nutmeg
1 t soda	1 cup raisins
2 cups flour	1 cup chopped nuts

Cream butter and sugar, add spices, soda dissolved in apple sauce flour, nuts and raisins. Bake in moderate oven 1 hour.

—Zoe Pullen

Date Cake

1 cup dates	1 egg
1 cup boiling water	1 $\frac{3}{4}$ cup flour
1 t soda	$\frac{1}{2}$ cup nuts

Butter size of walnut

Put soda in boiling water and pour over dates and let stand

KNOX GELATINE solves the problem of "What to have for dessert?"

until cool; then mix with other ingredients that have been previously mixed together and bake in slow oven. Frost, or when cool cut and roll in powdered sugar—Myrtle Easton.

Prune Cake

1 cup shortening	4 cups flour
2 cups sugar	1 t B. P.
3 eggs	1½ t soda
1 cup sour milk	cinnamon and cloves
1 cup cooked prunes	

—Jane Elliott.

Prune Cake

1 cup sugar	1 t cinnamon and allspice mixed
½ cup butter	1 cup stewed and seeded prunes
4 T sour milk	½ cup nuts
2 T cocoa	2 cups flour
2 eggs	1 t soda

—Mrs. John Coons.

Spice Cake

1 cup butter	3 t allspice
3 eggs	1 t nutmeg
1 t cinnamon	1 t ginger
1 t cloves	½ cup coffee
1 t soda	1 cup raisins
1 cup sour cream	1 cup nuts
½ cup currants	3 cups flour
2 cups sugar	

Beat eggs separately, adding whites last. Bake in moderate oven 1½ to 2 hours.—Jane Elliott.

Spice Cake

1 cup brown sugar	½ cup butter
1 cup sour milk	2 egg yolks
1 t soda dissolved in hot water	2 cups flour
1 cup chopped raisins soaked in hot water	
1 t each, cinnamon, cloves, nutmeg	

—Dora Crawford

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Spice Cake

1½ cups sugar	1 t soda
½ cup butter	1 t each allspice, cinnamon, nutmeg, cloves and ginger
4 eggs	
1 cup sour cream	2½ cups flour

Reserve white of one egg for frosting—Mrs. Harl Richardson.

Molasses Cake

½ cup sugar	1 cup raisins
2 T butter	1½ cups flour
½ cup molasses	3 egg yolks
1 cup hot water	1 t soda
whites of 2 eggs, (Reserve 1 for frosting)	1 t cinnamon

—Harriet Whiting.

Fruit Cake

2 cups light brown sugar	2 eggs
1 cup butter	2 cups flour
1 cup sour milk	2 cups raisins
Pinch salt	2 cups dates
½ cup chopped dried orange and lemon peel	
1 cup nuts	1 t cinnamon
1 cup figs	1 t soda
½ t each cloves, nutmeg, allspice	

Bake in slow oven in loaves.—Harriet Whiting.

White Fruit Cake

2 cups sugar	2 t B. P.
1 cup butter	1 lb seeded raisins
Whites 7 eggs	½ lb currants
1 cup sweet milk	1 lb. figs chopped
2 cups flour	¼ lb citron

Mix in usual order and bake in moderate oven about three-quarters of an hour.—Julia Crawford.

Use KNOX GELATINE—the Four Pint package

Eggless, Milkless, Butterless Cake

2 cups sugar	1 t nutmeg
2 cups water	1 t cinnamon
$\frac{3}{4}$ cup lard	$\frac{1}{4}$ t salt
1 cup raisins	1 t soda
1 cup nuts	2 t baking powder
1 t cloves	$3\frac{1}{2}$ cups flour
1 t allspice	

Cook the sugar, water, lard, fruit and spices together for five minutes. Cool a little—add soda and baking powder sifted with the flour. Add nuts, beat well, then bake in a slow oven forty-five to fifty minutes.

This keeps a long time.—Mrs. H. L. Pike.

Fruit Cake

5 eggs	1 lb raisins
5 cups flour	1 lb. currants
$2\frac{3}{4}$ cups sugar	$\frac{1}{2}$ lb citron
1 large cup butter	1 cup sour milk
$\frac{1}{4}$ cup molasses	1 t soda
All kinds of spices	

—Mrs. A. M. Patterson

Coffee Cake

1 cup strong coffee	4 cups flour
1 cup molasses	2 eggs
1 cup sugar	1 cup raisins
1-3 cup butter	1 cup currants
$\frac{1}{2}$ t nutmeg, cloves and cinnamon	
$\frac{1}{2}$ t soda dissolved in hot water	

—Mrs. J. D. Allison.

Coffee Cake

2 cups brown sugar	2 t cinnamon
1 cup molasses	2 t cloves
$\frac{1}{2}$ cup butter	1 t nutmeg
1 cup strong coffee	1 lb raisins
4 eggs	1 lb currants
1 t soda	4 cups flour

—Mrs. O. J. Easton.

KNOX GELATINE makes a transparent, tender, quivering jelly

Burnt Sugar Cake

1½ cups sugar	2 cups flour
½ cup butter	3 t caramel
2 egg yolks	vanilla
1 cup water	Whites of 2 eggs
½ cup flour sifted with 2 t B. P.	

Cream butter and sugar, add yolks and water, then the two cups flour and beat five minutes. Add other ingredients, beat thoroughly and add beaten whites.—Harriet E. Cutler.

Burnt Sugar Cake

1½ cups sugar	3 eggs beaten separately
¾ cup butter	3 t burnt sugar
½ cup cold coffee	2 t B. P.
½ cup milk	1 large t vanilla
2½ small cups flour	1 small t lemon

Bake in two layers. To burn sugar; 1 cup granulated sugar, 2 T hot water; cook slowly and brown, not burn.—Julia Crawford.

Maple Sugar Cake

2 cups sugar	3½ cups flour
¾ cup butter	3 t B. P.
1 cup milk	4 egg whites
6 egg yolks	

This makes 2 loaves or can be baked in layers put together with Maple Sugar frosting, using whites of 2 remaining eggs.—

Mrs. E. M. Cassady.

Bread Cake

2 eggs	1 cup bread sponge
1 cup sugar	1 cup flour with ¾ t soda
1 t cinnamon	1 cup nuts
½ t cloves and nutmeg	1 cup fruit
½ cup butter and lard, mixed and melted	

Bake 40 minutes in a slow oven.—Ruth Whiting.

KNOX GELATINE is highest quality and worth its price

Bread Sponge Cake

1 cup bread sponge	1½ cups raisins
1 cup sour cream	3 eggs
½ cup butter	1 t soda
1½ cups sugar	1 t cloves
2½ cups flour	1 t cinnamon

Let raise for 30 minutes and bake in slow oven.

—Harriet Whiting.

Yellow Cake

1 cup sugar (small)	½ cup milk
2 eggs	1 and 2-3 cup flour
½ cup butter	1 t B. P.

—Mrs. J. P. Peterson.

Maple Nut Cake

1-3 cup shortening	½ cup milk
1 cup light brown sugar	1½ cups flour
2 eggs	¼ t salt
1 t vanilla	2 t Royal B. P.
1 cup chopped nuts—preferably pecans	

—Verna Peterson

Ideal Cake

2 cups flour	1 T butter
1 cup sugar	1 egg
1 cup milk	1 t vanilla

(Bake in two layers)

Mock Cream Filling for above—

1 apple grated	1 cup confectioners sugar
White of 1 egg	1 t vanilla

Beat all until light and white.—Mrs. Ella Norwood.

Lightening Cake

1 egg broken in a cup, fill cup half full of butter and fill with sweet milk; put into a sieve 1½ cups sifted flour, 1 cup sugar, 1 t baking powder, sift all into a bowl, turn wet into dry ingredients, beat five minutes, flavor if desired. Bake in 2 layers. If pure white cake is desired use whites of 2 eggs instead of one whole.—Mary D. Rust.

KNOX GELATINE solves the problem of "What to have for dessert?"

Cherry Cake

1 cup sugar	2 cups flour
$\frac{3}{4}$ cup butter	$\frac{1}{2}$ t nutmeg
3 eggs	4 T thick sour milk

1 t each soda, cinnamon and cloves

1 cup cooked and seeded cherries

Add cherries last.—Bake in layers.—Mrs. Carl Smith.

Golden Cake

$\frac{1}{2}$ cup butter	4 egg yolks
1 cup sugar	$1\frac{1}{2}$ rounding t B. P.
$1\frac{1}{2}$ cup pastry flour	1 t vanilla
$\frac{1}{2}$ cup sweet milk	$\frac{1}{4}$ t salt

Cream butter thoroughly, add sugar gradually and cream 3 minutes. Add egg yolks with salt, beaten until lemon color. Sift flour once before measuring, then sift twice with baking powder added. Add milk and flour alternately. Start in cool oven.

—Chloe R. Beatty

Hot Milk Cake

1 cup sugar	1 cup flour
2 level T butter	2 level t B. P.
$\frac{1}{2}$ cup hot milk	Flavoring
2 eggs	

Beat eggs and sugar until light. Add flour and baking powder, lastly add hot milk with butter melted in it. Add flavoring last.—Florence Whittier Howard.

Chocolate Frosting

2 cups sugar	1 cup cream
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2 level T cocoa

Boil until it forms a soft ball when dropped in cold water. Beat in $\frac{1}{2}$ cup chopped nut meats, 1 t vanilla

Beat until cool, spread on cake.—Mrs. J. Durr.

Chocolate Marshmallow Cream Frosting

2 T butter	$\frac{1}{2}$ jar marshmallow cream
2 squares chocolate	1 t vanilla
$\frac{1}{2}$ cup cream	Powdered sugar to thicken.

KNOX stands for Quality and Quantity in Gelatine

Chocolate Fudge Frosting

2 cups white sugar 2 T water
 1 cup sweet cream
 6 T grated chocolate or 2 T cocoa
 Let boil until a soft ball is formed in cold water. Let cool before beating.—Ann Whiting.

Uncooked Chocolate Frosting

2 squares chocolate melted 5 T warm coffee
 1 T butter
 2 cups pwd. sugar on enough to thicken

—Cora Templeton.

Chocolate Frosting

2 cups sugar 1 t vanilla
 1 cup milk Butter size of walnut
 1 square chocolate

Cook until it forms a soft ball in water then remove from fire and beat immediately.—Jean Wood.

Frosting

2 t melted butter Thicken with pwd sugar
 4 T cream Flavor

If chocolate frosting if desired add 4 t cocoa—Ethel Miner.

Boiled Frosting

1 cup sugar 1 egg white beaten
 $\frac{1}{2}$ cup water 1 t vanilla
 $\frac{1}{2}$ t baking powder

Boil sugar, water and baking powder until it spins a thread; pour over beaten egg white to which has been added 1 T sugar and vanilla. Beat until consistency of whipped cream.

—Verna Peterson.

Inch High Icing

1 t gelatine 1 cup sugar
 3 T cold water $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ t vanilla 2 egg whites

Soak gelatine in cold water in a small pan and dissolve by placing over a pan of steaming water. Cook the sugar and hot

FOUR separate Desserts or Salads from one package of Knox Gelatine

water until it will spin a thread. Remove from the fire and add the liquid gelatine and pour over the beaten whites of the 2 eggs. Add the flavoring and place all in a double boiler and cook beating constantly with a wooden spoon. When icing becomes so thick that spoon can be drawn through without icing running together again it is ready to pile on cake. If icing should lose its shine, continue icing in the usual way but leave a little of the icing in the double boiler; to this add two T of hot water and cook until thickened but not as thick as the first icing. Pour this on top of the dull icing and a glossy finish will be the result.

Home Made Marshmallow Creme

1 rounding t Knox Gelatine $1\frac{1}{2}$ t vanilla

$1\frac{1}{4}$ cup cold water 1 egg white

2 cup granulated sugar Pinch salt

Soak gelatine in $\frac{1}{4}$ cup water for 5 minutes. Put remaining water and sugar in pan and cool until it will spin a thread. Add soaked gelatine and let stand until partially cooled, then add flavoring and beat until mixture becomes thick and white. Add the white of the egg well beaten and the salt. Pour into jar and cover. Whip up with a fork before using as filling for cake. Apply with a teaspoon when garnishing desserts. By adding different flavors to the creme deliciously flavored fillings and sauces may be made.

Marshmallow Icing

2 egg whites 8 T water

2 cups sugar 3 T vinegar

Boil sugar, water and vinegar until it will spin a thread. Pour onto beaten whites and beat until it will pile up when dropped from spoon. Beat at least 10 minutes.—Jean Wood.

Marshmallow Icing

$\frac{3}{4}$ cup sugar 1 egg white

1-3 cup water Vanilla

6 or 8 marshmallows

Boil sugar and water, add marshmallows, pour slowly over beaten white; add flavoring and spread thickly on cake. Melt 2 ounces chocolate with $\frac{1}{2}$ t butter and spread thin coating over icing when cool.—Jean Wood.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed

Cream Icing

2 cups sugar Butter size of an egg

$\frac{3}{4}$ cup milk

Boil 15 minutes and beat until stiff, spread on cake. Melt 2 squares chocolate and spread on icing.—Mrs. Peterson.

Frosting

Boil sugar, water and syrup until it cracks when dropped in water. Pour over well beaten whites and beat until stiff enough to spread.—Myrtle Easton.

Seven Minute Frosting

1 egg white (unbeaten) 3 T cold water

1 cup sugar

Place all ingredients in top double boiler, beat with Dover egg beater for 7 minutes. Instead of sugar $\frac{1}{2}$ cup of light syrup can be used and no cold water. This makes a softer icing.

—Cora Templeton.

Caramel Frosting

1½ cups brown sugar ¾ cup cream

Cook until it forms a soft ball in cold water. When partly cool add vanilla and beat until thick.—Edith Pike.

Maple Frosting

1 cup maple syrup; boil until it forms a hard ball in cold water

Pour over well beaten white of egg, and beat until light colored and of consistency to spread.—Mrs. E. M. Cassady.

Burnt Sugar Frosting

5 T water

Boil and pour over the beaten white of an egg.—Julia Crawford.

~~X~~ Sour Cream Frosting

2 cups lt brown sugar pinch soda

1 cup sour cream

Boil sugar and cream until it forms a soft ball in water. Add soda just before removing from fire. If cream is not very sour leave out soda.—Myrtle Easton.

Each package of KNOX GELATINE makes FOUR PINTS of jelly

Pineapple Filling

1 can grated pineapple 2 T corn starch

1 cup sugar

Cook until thick.—Mrs. John Coons.

Lemon Filling

1 cup boiling water 2 T flour

1 cup sugar Juice and grated rind of 1 lemon

Cook in double boiler until thick. Let cool and use as thick filling in layer cake.—Harriet Whiting.

Lemon Jelly Filling

1 lemon, juice and rind 1 T water

1 cup sugar 1 t corn starch

1 egg

Mix all together and cook.—Margaret Holmes.

Nut Filling

1 cup sugar 1 level T flour

6 egg yolks 1 cup sour cream

1 cup chopped nuts

Beat egg yolks, add sugar, and flour mixed to a paste with very little water, and sour cream. Cook in double boiler, stirring constantly until thick. Remove from fire, add flavoring and chopped nuts. Cool before using.—Mrs. John Coons.

Nut Filling

1½ cups sugar ½ cup chopped seeded raisins

½ cup water or pecans

2 egg whites ½ t vanilla

½ cup chopped figs

1 cup chopped blanched almonds

Boil sugar and water without stirring until syrup spins a thread. Pour slowly over well beaten eggs. Mix in fruit, nuts and flavoring. Spread between layers of cake.—Jean Wood.

Nut Filling

½ cup sugar Butter size of walnut

½ cup milk 1 T flour

Yolks of 3 or 4 eggs ½ cup nuts

Boil until thick.—Kate Hunting.

The KNOX ACIDULATED package contains Lemon Flavoring

Marshmallow Filling

2 cups sugar	2 egg whites
1 cup water	$\frac{1}{2}$ lb marshmallows

Boil sugar and water together until it threads; before taking from fire put in marshmallows broken into bits. Pour this gradually into well beaten egg whites; continue beating until cold.

—Julia Crawford.

Chocolate Filling

1-3 cup sugar	2-3 oz. chocolate
1 egg yolk	$\frac{3}{4}$ cup milk
2 T flour(level)	$\frac{3}{4}$ t vanilla

Cook until thick. Nuts may be added.—Ethel Miner.

Never Fail Caramel Icing

2 cups brown sugar	2 T butter
6 T sweet or sour cream	2 t vanilla

Mix well, put over very slow fire and bring to a boil but do not boil. Beat and spread.—Edith McBeath.

 For Dainty Delicious Desserts use Knox Gelatine

Cookies, Small Cakes, Doughnuts

Oatmeal Cookies

1 cup sugar	1 t soda
$\frac{3}{4}$ cup shortening	2 t vanilla
1 cup raisins and dates mixed	2 cups oatmeal
5 T water from raisins	2 cups flour
1 cup nuts	Pinch salt
2 eggs	

Cream sugar and lard together. Cook raisins and dates and take 5 T water, add soda and mix with sugar and lard. Then add the oatmeal, beaten eggs and flour and B. P. Drop on well buttered baking sheet and bake in quick oven.—Miriam Snyder.

Oatmeal Cookies

1 cup butter	2 cups oatmeal
1 cup sugar	Pinch salt
2 eggs	1 t soda
2 cups flour	5 T sour milk
1 cup or more of seeded raisins or currants	

Stir in the oatmeal the last thing and drop in a pan to bake.

—Mrs. G. F. Barsalou

Oatmeal Cookies

$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ cups flour
1 cup shortening	$\frac{1}{2}$ cup raisins
3 eggs	$\frac{1}{2}$ cup nuts
$\frac{3}{4}$ cup sour milk	1 t cinnamon
1 t soda	1 t vanilla
2 cups oatmeal	

—Lulu Whiting

All you add is water and sugar to the Knox Acidulated package

Filled Oatmeal Cookies

1 cup sugar	$\frac{1}{2}$ t salt
2-3 cup butter	2 cups flour
1 egg	$2\frac{1}{2}$ cups ground oatmeal
$\frac{1}{2}$ cup sour milk	Flavoring
1 t soda	

Filling

1 cup water	1 cup sugar
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1 package figs or raisins

Cook until thick. Put between cookies and bake.—

Anna Whiting

Filled Date Oatmeal Cookies

1 cup sugar	$1\frac{1}{2}$ cups oatmeal
$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ t cinnamon
$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ t soda
$1\frac{1}{2}$ cups flour	Flavoring

Date Filling

1 lb dates (chopped)	$\frac{1}{2}$ cup sugar
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$\frac{1}{2}$ cup water

Boil until it thickens.

Roll out dough and cut. Put a teaspoon of filling on cookie.

Cover with another cookie. Press edges together and bake.—

Marguerite Croker

Quaker Crisps or Lace Cookies

1 cup sugar	1 t B. P.
1 heaping t butter	Fold in 2 egg whites
2 egg yolks	1 t vanilla or almond
$2\frac{1}{2}$ cups (scant) Quaker Oats	

Bake in hot oven with ample room to spread. Drop from spoon in portions size of hickory nut. Take up immediately with flexible knife. Makes 50 crisps.—Mrs. Frank Hunting.

Graham Cookies

$\frac{1}{2}$ cup butter	1 t vanilla
1 cup sugar	1 t soda dissolved in 2 T water
1 egg	3 cups graham flour
1 T milk	

Roll thin and cut. Bake in moderate oven about 10 minutes.—

Edith Green

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

White Sugar Cookies

2 cups sugar	4 level t B. P.
$\frac{1}{2}$ cup butter	Flour to make soft dough
$\frac{1}{2}$ cup sweet milk	Flavor with lemon.
2 eggs	

—Mrs. C. D. Shoemaker

Cookies

4 eggs well beaten	2 t B. P.
2 cups sugar	Season to taste
1 cup butter	
Flour to make soft dough.—Grace Karr	

Cookies—Sugar

2 cups white sugar	1 t soda
$\frac{3}{4}$ cup butter	Flour enough to roll
2-3 cup sour milk	Flavoring
2 eggs	

Mix together, roll thin, and bake in quick oven.—Lida Stauch.

Cookies

1 cup butter	1 t soda (scant)
2 cups brown sugar	1 t lemon extract
2 egg yolks	Nutmeg
$\frac{1}{2}$ cup sour milk	Flour to roll thin

—Mrs. C. S. Cozine

X Sweet Cream Cookies

1 cup sugar	1 t B. P.
$\frac{1}{2}$ cup butter	Season to taste
2 eggs	Flour to roll smooth
$\frac{1}{2}$ cup sweet cream	

Mary E. Whiting

X Sour Cream Cookies

$\frac{3}{4}$ eggs well beaten	1 t soda
$\frac{1}{2}$ cups white sugar	1 t vanilla
$\frac{1}{4}$ cup sour cream	
$\frac{1}{4}$ cup shortening (butter and lard)	
Flour to roll stiff (about $3\frac{1}{2}$ cups)	
Roll out and bake in quick oven.—Edith Green	

Use KNOX GELATINE if you would be sure of results

Rich Sugar Cookies

2-3 cup butter	2 t B. P.
1½ cups sugar	2 cups flour
2 eggs	¾ t vanilla
3 T milk	½ t salt

Cream butter thoroughly, then add sugar gradually. When well mixed add other ingredients in order named.—Chloe R. Beatty.

Prize Sand Tarts

2 eggs, reserving white of one	
2 cups sugar	
1 cup butter, or lard and butter mixed	
3 cups flour	

Roll out thin. Spread white of egg on top of each tart, cut out, sprinkle with sugar and cinnamon. Press a blanched almond in center of each and bake in quick oven.—Chloe R. Beatty.

Filled Cookies

1-3 cup butter	1 t vanilla
1 cup sugar	½ t salt
1 egg	4 t B. P.
½ cup milk	3½ cups flour

Cream butter and sugar together; add beaten egg, milk and vanilla. Add flour, salt, baking powder, (which have been sifted together). Roll quite thin, cut out and place 1 t filling on one layer and cover with another layer of dough. Press edges together. Bake.

Filling for above—

2 t flour	½ cup chopped raisins
½ cup sugar	½ cup nuts or figs
½ cup water	

Mix flour and sugar together; add water and fruit. Cook until thick.

—Mrs. Ella Norwood.

Grandmother's Sugar Cookies

1 cup sugar	2 t B. P.
½ cup butter	½ t salt
2 eggs	1 t vanilla

Roll very thin. Sprinkle with sugar and bake in quick oven.—

Mary E. Whiting

KNOX GELATINE is economical—one package makes **FOUR PINTS** of jelly

Ginger Snaps

1 cup sugar	1 T soda (dissolved)
1 cup molasses	1 T ginger
1 cup butter and lard mixed	1 T vinegar

Just let code to a boil. Let cool and add 3 eggs. Mix soft and bake in quick oven.—Pearl Hopkins.

Drop Ginger Cookies

1 cup lard	1 t ginger
1 cup molasses	1 t cinnamon
1 cup sugar	1 t soda
1 cup hot water	5 scant cups flour
2 eggs well beaten and added last	

—Mrs. Robt. McFarland

Ginger Cookies

1 cup sugar	2 t soda
1 cup New Orleans molasses	1 t baking powder
1 cup shortening	1 t ginger
2 eggs	1 t cinnamon
7 T water	
Flour to roll.—	

Flora Cassady

Ginger Cookies

1 cup butter	3 eggs
1 cup brown sugar	3 level t soda
1 cup molasses	1 t ginger

Mix butter and sugar. Add eggs. Flour enough to work well. Do not get too stiff.—

Mrs. E. L. Watkins

Ginger Cookies

(eggless, milkless, butterless)

1 cup lard	1 t soda
1 cup sugar	1 t cinnamon
1 cup molasses	1 t ginger
1 cup hot water	1 t salt
2 t B. P. in flour sufficient to roll	

Method. Prepare hot water with soda in it and let cool. Cream lard, sugar, molasses, salt, add water, spices and flour with B.P. in it. Bake in hot oven.—

Catherine Lott

FOUR separate Desserts or Salads from one package of Knox Gelatine

X Brown Sugar Cookies

2 cups light brown sugar	1 t nutmeg
$\frac{3}{4}$ cup butter	1 t B. P.
3 eggs(well beaten)	Flour to roll
$\frac{1}{2}$ t soda(dissolved in 4 T warm water)	
Cream sugar and butter, add eggs and other ingredients in order given.	—Flora Cassady.

Honey Cookies

3 cups strained honey	1 heaping t soda
1 cup lard	Salt
5 eggs	
1 heaping t cinnamon and nutmeg	
Flour to make very soft dough	
Beat yolks of eggs with honey. Add stiffly beaten whites last.	

—Mrs. John Coons.

Hermits

1 cup butter	1 t cinnamon
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ t cloves
3 eggs	1 t ginger
2 T milk	1 cup seeded raisins, chopped
1 t soda	Flour enough to roll

Pearl Olson

Fruit Snaps

1 cup butter	1 t soda
2 cups granulated sugar	1 t vanilla
3 eggs	1 cup raisins(chopped fine)
1 t cinnamon	

Mix stiff and set in a cool place two hours. Roll thin and bake.

—Bernice Lussier.

Ice Box Cookies

1 cup butter	1 t soda
2 cups brown sugar	1 cup nuts
2 eggs	Flavoring
4 cups flour(measure after sifting)	

Cream sugar and butter and add eggs well beaten. Add nuts. Sift flour and soda together and combine with sugar and butter. Form dough in a roll and place in icd-box over night. In the

The KNOX ACIDULATED package contains Lemon Flavoring

morning slice the dough thin and place in pan. Bake in moderate oven.—

Julia Crawford.

Ice Box Cookies

4 cup brown sugar	1 T cream tartar
1 cup lard	1 cup nuts
4 eggs	7 cups flour
1 T soda	Vanilla

Mix and form into roll. Let stand over night. Cut into thin slices and bake. Makes 6 or 7 dozen cookies.—Dolly Sharp

Butterscotch Ice Box Cookies

2 cups brown sugar	1 t soda
1 scant cup butter and lard mixed	1 t cream tartar
2 eggs	1 t vanilla
4 cups flour	1 cup nuts
1 cup raisins	

Mix the ingredients as for ordinary cookies. Shape in a roll and put in the ice-box over night. In the morning slice and bake.

—Mrs. Alice Carter

Brownies

1 cup sugar	$\frac{1}{4}$ lb. butter
1 cup flour	2 eggs
1 cup walnuts	2 heaping T chocolate

Mix sugar, flour and walnuts. Melt butter and mix with chocolate and eggs well beaten. Stir in dry ingredients. Put in flat bread pan. Have oven very hot when Brownies go in. Reduce heat at once and bake 20 to 30 minutes. When cool cut in pieces 1 inch wide and 2 inches long.—Edith Green.

Brownies (Cookies)

2 cups granulated sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup butter	2 cups flour and
4 eggs	$\frac{1}{2}$ t B. P. sifted together
4 squares melted chocolate	1 cup chopped walnuts
1 t vanilla	Pinch salt

Spread out rather thin on pan. Bake 15 minutes. When out of oven cut in squares and powder with pulverized sugar.—

Mrs. Jean A. Wood.

Use KNOX GELATINE if you would be sure of results

Prune Drop Cookies

1 cup brown sugar	4 T sour milk
$\frac{1}{2}$ cup shortening	2 cups flour
2 eggs	1 t B. P.
1 cup cooked prunes(chopped)	1 t soda
4 T juice	

Mix in the order given. Sift flour, soda and baking powder together. Drop on greased pan a reasonable distance apart, and bake.—

Cora Templeton.

Chocolate Drop Cakes

1 cup sugar	2 cups flour
$\frac{1}{2}$ cup butter	2 t B. P.
$\frac{3}{4}$ cup sweet milk	2 squares chocolate
1 egg and 1 yolk	$\frac{1}{2}$ cup chopped raisins
1 t vanilla	$\frac{1}{2}$ cup chopped nuts

Drop with spoon on pan and bake in moderate oven.—

Mrs. W. C. Whiting

Chocolate Drop Cookie

$\frac{1}{2}$ cup melted butter	$1\frac{1}{2}$ cups flour
1 cup brown sugar	2 squares chocolate
1 egg	$\frac{1}{2}$ t soda dissolved in little water
$\frac{1}{2}$ cup milk	1 cup nuts
$\frac{1}{8}$ t salt	

Frosting

1 t butter	3 T hot water
2 T cocoa	

Enough pulverized sugar to spread nicely. —Myrtle Easton.

Date Cookies

$1\frac{1}{2}$ cups sugar	1 cup nuts
1 cup butter	1 t cinnamon
3 eggs, well beaten	$\frac{1}{2}$ t cloves
1 t soda in 3 T hot water	$\frac{1}{4}$ t salt
1 pkg dats(chopped)	3 cups flour

—Flora Cassady

Use KNOX GELATINE—the Four Pint package

Boston Drop Cookies

1 cup butter	3 eggs (well beaten)
1½ cup sugar	1 t soda (dissolve in 1½T hot water)

Sift together—

3½ cups flour	½ t cloves
1 t salt	½ t nutmeg
1 t cinnamon	

Add half of this to the thin mixture. Then add

1 cup chopped nuts.	½ cup currants
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½ cup raisins

Add rest of flour. Beat well and drop in spoonful on buttered pan.

—Mrs. Edwin Holmes

Hermits

Poor Recipe

1½ cup sugar	1 t soda
½ cup butter	1 cup walnuts
3 eggs	1 cup dates or raisins
2 cup flour	1 t mixed spices

Salt

Drop from spoon and bake

—Harriet Whiting

Russian Rocks

1 cup brown sugar	1 cup currants
1 cup butter	1 cup raisins
3 eggs	1 cup walnuts
2½ cups flour	1 cup cocoanut
1 t soda	Salt
1 t mixed spices	

Drop from spoon and bake

—Harriet Whiting

Russian Rocks

3 eggs	1 t soda (dissolved in 2T hot water)
2 cups brown sugar	1 lb raisins
1 cup butter	1 lb English walnuts
3 cups flour	

Mix out into little patties with hands, use more flour if it seems necessary.

—Mrs. Ella Norwood

All you add is water and sugar to the Knox Acidulated package

Drop Cookies

1½ cups sugar	1½ cups raisins
½ cup butter	3 eggs
¼ cup sweet milk	½ t cinnamon
2½ cups flour	1 t soda

Nuts if you care for them

Drop from spoon and bake in moderate oven.

—Mrs. T. H. Peabody

Frosted Creams

1 cup sugar	Can add raisins
1 cup butter	Yolks of 2 eggs
1 cup molasses	1 t cloves and cinnamon
$\frac{1}{2}$ cup buttermilk	2 t soda dissolved in 1 T vinegar
Flour enough to mix soft dough. Roll out, cut in squares and bake in moderate oven. Make a boiled frosting of the whites of the 2 eggs and frost each cookie.—Mrs. Frank Hamilton.	

Sour Cream Drop Cookies

2 cups flour (after sifting)	$\frac{1}{4}$ t each cloves, allspice, nutmeg
Pinch salt	1 cup raisins
1 level t soda	1 cup sugar
1 small t B. P.	2 eggs (well beaten)
1 t cinnamon	1 cup sour cream

Put all dry ingredients in mixing bowl, add eggs and sour cream. By omitting spices and raisins and adding 1 cup cocoa nut a good drop cocoanut cookie may be had.—Rose Worrell

Gold Hearts

1 cup sugar	1 $\frac{1}{2}$ cup flour
$\frac{1}{2}$ cup butter	2 heaping t B. P.
2 T water	Flavor lemon
$\frac{1}{2}$ cup milk	

Mix in usual order, beat two minutes and pour into a large flat pan and bake 12 minutes in moderate oven. When cool cut with heart shaped cookie cutter. —Leone Holmes.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons

Killarney Rocks

6 egg yolks (beat light)	1 t extract
1 cup sugar (added)	1½ cups Swansdown flour
½ cup boiling water	2 t B. P.

Beat continually with Dover egg beater. Bake in ungreased tin, cut in squares and cover all sides with powdered sugar frosting and roll in chopped peanuts. —Maude R. Kline

Centennial Cakes

1 cup brown sugar	1 t cinnamon
3 eggs (beaten separately)	1 t nutmeg
½ cup butter	1 large T vinegar
2 cups flour	1 t soda
1 t cloves	1 cup chopped raisins

—Julia Utterback

Cocoanut Corn Flake Cookies

½ cup chopped walnut meats	Pinch salt
½ cup cocoanut	½ t vanilla
½ cup sugar	2 egg whites
1½ cups post toasties	

Beat egg whites stiff. Add other ingredients to eggs. Drop by spoonful on greased pan and bake in slow oven till light brown. Let stand a few minutes before removing from pan.

—Jennie R. Harvey

Cocoanut Kisses

2 egg whites	2 cups cocoanut
1 T cold water	1 t almond
1 cup sugar	½ t salt

Add cold water to egg and beat stiff, then add sugar still beating with Dover egg beater. Put in flavoring and cocoanut. Drop from spoon on slightly buttered pan and bake in slow oven until light brown.

—Ruth Whiting

Cocoanut Drops

1 lb cocoanut Borden's Condensed milk (sweetened)
Use enough milk to moisten the cocoanut. Put in a pan in spoonfuls. Brown and remove at once from pan.

—Edith McBeath

KNOX GELATINE makes a transparent, tender, quivering jelly

Date Bars

3 eggs (beaten separately)	1 t B. P.
1 cup light brown sugar	$\frac{1}{2}$ t salt
5 rounding T flour (measure after sifting)	1 pkg dates (cut in pieces) 1 cup walnut meats
Roll dates in flour. Mix sugar and eggs to a cream, add beaten whites last. Bake in moderate oven about 20 minutes. Roll in powdered sugar after cutting.	—Jennie Harvey

Date Bars

1 lb dates	2 t B. P.
1 cup nuts	1 cup sugar
1 cup flour	4 eggs
$\frac{1}{2}$ t salt	1 t vanilla

Beat whites of eggs until stiff. Add yolks (well beaten), sugar and flour. Grind dates and nuts, roll in flour, and add last.

—Ethel Miner

Cream Puffs

1 cup water	$\frac{1}{2}$ cup butter
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Place on stove and when boiling add—

1 cup flour
Stir till dough forms a ball and leaves edge of pan. Take from stove and cool. Add 4 unbeaten eggs one at a time and beat well after each one has been added. Drop from spoon on buttered tin and bake in moderate oven about 20 or 25 minutes.

—Ruth Whiting

Little Chocolate Cakes

1 cup sugar	1 t B. P.
2 T butter	4 T grated choc (melted)
$\frac{1}{2}$ cup water	Salt
2 eggs	Vanilla
1 $\frac{1}{2}$ cups flour	

—Mrs. Frank Hunting

Orange Cakes

1 cup sugar	2 t B. P.
$\frac{1}{2}$ cup butter	Add $\frac{1}{2}$ milk and
5 egg yolks and 1 whole egg	Rind of $\frac{1}{2}$ orange (grated)
1 $\frac{3}{4}$ cups pastry flour	
Beat all together and bake in gem tins.	—Harriet Whiting

For Dainty Delicious Desserts use Knox Gelatine

Frosting for Orange Cakes

2 cups powdered sugar	Juice of 1 lemon
1 T butter	Yolk of 1 egg
Grated rind of 1 orange & lemon	

Macaroon Sandwiches

Stir finely chopped English walnut meats into boiled frosting until quite thick. Then spread between fresh macaroons, sandwich fashion. Cover top with plain frosting. Finish off with half a nut meat. Nice to serve with tea or ice cream.

—Edith Pike

Doughnuts

2-3 cup sugar	3 cups flour
2-3 cup milk	1 t nutmeg
1 egg	1 t salt
3 T shortening	4 t B. P.
Mix and fry in deep fat	

—Verna Peterson

Doughnuts

2 t B. P.	2 eggs
4 cups flour	1 t vanilla
$\frac{1}{4}$ t salt	1 t cinnamon
1 T butter	1 cup milk
1 cup sugar	

Sift flour, baking powder and salt together. Cream butter, sugar and cinnamon, add eggs, well beaten and mix well. Add flour and vanilla. Turn out on floured board with enough flour to keep dough from sticking. Fry in deep fat.—Mrs. John Durr

Sour Milk Doughnuts

1 cup sugar	1 cup buttermilk
1 T melted butter	1 t soda
1 egg	1 t vanilla
1 cup sour milk or—	Flour to make a soft dough

—Mrs. Robt. McFarland

Doughnuts

4 cups flour	1 t salt
4 t B. P.	1 cup sugar
1 t nutmeg	2 eggs beaten separately
2 T melted butter	
1 cup sweet milk filled within 1 in. top, finish with boiling water	

KNOX GELATINE solves the problem of "What to have for dessert?"

Sift the flour three or four times before measuring, then sift with baking powder, salt, nutmeg and sugar. Mix eggs, butter and milk and add to the other ingredients. Roll $\frac{1}{2}$ inch thick and fry in deep fat. Will make about three dozen.

—Nellie Clark

Potato Doughnuts

1 pt. mashed potatoes

3 eggs

2 cups sugar

2 T butter

1 cup sweet milk

3 t B. P.

Salt

Flour to make soft dough

Season with lemon or nutmeg, roll $\frac{1}{2}$ inch thick and fry in hot fat.

—Lena Clark.



Sour Milk Doughnuts

3 eggs

1 heaping t B. P.

1 $\frac{1}{2}$ cups brown sugar

1 level t soda

1 cup sour milk

$\frac{1}{2}$ t vanilla

1 t salt

$\frac{1}{2}$ t cinnamon

3 T melted fat

Flour to make as soft dough as can be handled nicely. Fry in deep fat.

—Mrs. E. M. Cassady

Doughnuts

1 qt. flour

1 t B. P.

1 cup sugar

1 t soda (dissolved in water)

2 eggs

1 cup sweet milk

Butter the size of an egg

$\frac{1}{2}$ t nutmeg

$\frac{1}{2}$ t salt

Mix all the dry ingredients together and sift three times, add milk and eggs. Add flour to make soft dough, and fry in deep fat.

—Mrs. Sarff

Sweet Cream Doughnuts

$\frac{1}{2}$ cup sweet cream

4 t B. P.

$\frac{1}{2}$ cup sweet milk

3 $\frac{1}{2}$ cups flour

1 cup sugar

Pinch nutmeg

2 eggs

Pinch salt

—Mrs. Edwin Holmes

KNOX GELATINE is highest quality and worth its price

Sour Milk Doughnuts

1 cup sugar	1-3 t salt
1-3 cup melted butter	1 t soda
2 eggs	1 t nutmeg
1½ cups sour milk	1 t B. P.

Flour enough to make a soft dough, about 5 cups.

Cream sugar, butter, salt, add eggs and beat well. Add sour milk to which soda has been added, then nutmeg and baking powder with flour. Fry in deep fat. When done remove and drain on paper an instant. Roll in granulated sugar. This makes about 30 doughnuts.

—Catherine Lott

Doughnuts

1 cup sour milk	1 cup sugar
1 T butter	1 t soda
2 eggs	½ t nutmeg
Salt	

Add flour to make a dough that can be handled without sticking to board and fry in deep fat.

—Mrs. O. J. Easton

Sour Cream Doughnuts

2 eggs	1 t soda
1 cup brown sugar	1 t vanilla
½ cup sour cream	Salt
1 cup buttermilk	Flour to make soft dough
If you like a real sweet doughnut, add ½ cup more sugar.	

—Mrs. W. C. Whiting

Chocolate Doughnuts

4 T butter	4 cups flour
1½ cups sugar	¼ t salt
1 cup sour milk	½ t cinnamon
1 t soda	1 t vanilla
1½ squares chocolate (melted)	
Roll 1-3 inch thick. Cut, fry in deep fat and drain on brown paper.	

—Edith Pike

Desserts can be made in a short time with KNOX GELATINE

Sweet Milk Doughnuts

1 cup milk	2 rounding t. B. P.
1 cup sugar	3 T melted lard or butter
2 eggs	Salt
Flour for soft dough	Flavoring

—Mrs. A. M. Barrett

Mothers Love Knots

1 T butter	1 T milk
1 T sugar	1 egg

Flour enough to make a soft dough. Roll out very thin, about $\frac{1}{8}$ inch, cut in long strips. Tie in two knots and drop in hot fat. Don't let brown. Dust in powdered sugar when ready to serve.

—Harriet Whiting

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Candy

A Sweet Disposition

3 grains of common sense
1 large heart
1 good liver
Plenty of fresh air and sunlight
1 bushel of contentment
Do not bring to a boil.

—Mrs. Flora Yates

Fondant Foundation For Cream Candies

4 cups granulated sugar 2-3 t cream tartar
2 cups hot water
Boil the above without stirring until it forms a soft ball in cold water.

Remove from fire. Let cool until you can bear your hand on bottom of pan, then stir until white and creamy. Mold or knead with hands. Place in bowl, will keep indefinitely. To this you can add chopped nuts, cocoanut or candied fruits. Shape in rolls, dip in chocolate or put in small dish over tea kettle, soften slowly, add different flavoring or chocolate and drop from spoon on waxed paper. Use to stuff dates.

—Rose Worrell

French Cream Fondant

4 cups white sugar 1 cup cold water
Stir over fire with wooden paddle until sugar is dissolved; not an instant longer; then let boil without stirring until it forms soft ball in water; pour syrup on a large meat platter slightly buttered; watch it carefully; when cool enough to bear your fingers begin to stir rapidly with a wooden paddle until a creamy mass is formed; dust a board with confectioner's sugar, take the mass in your hands and knead it as bread; it will soon become soft and smooth; put into a bowl, cover closely with a piece of wet cloth; do not use until next day. This is the foundation of all French creams and used for covering nuts, fruits, etc.

—Grace Rains Robinson

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

Maple Fondant

2 cups brown sugar	1 cup boiling water
1 cup maple syrup	Pinch cream tartar

Boil and cool same as white fondant.—Bernice Whittier Lussier

Nut Creams

Chop almonds, hickory nuts or English walnuts quite fine. Take French cream fondant and work until soft. Mix into nuts and form into bars, balls or squares.

—Maude R. Kline

Fruit Creams

Add to French Cream fondant raisins, currants and figs. Chop and mix through fondant while quite warm. Make into bars or flat cakes.

—Grace R. Robinson

Candy Wafers

2 cups sugar	1 t glucose
2-3 cup cold water	

Stir well and boil without stirring until it forms a soft ball when dropped in cold water; take off; set pan in pan of cold water; when cool enough to bear fingers in, put in flavoring, such as wintergreen, peppermint, or chopped nuts of any kind, cocoanut or melted chocolate and beat until it sets into a creamy mass; then put back on stove and melt, not boil, and stir as little as possible; till it will drop from a teaspoon and form a little round cake when dropped on buttered paper. Set pan in hot water and work rapidly as it hardens quickly.

—Mrs. W. C. Whiting

Cream Wafers

2½ cups sugar	¼ cup Karo
½ cup hot water	

Boil without stirring to soft ball stage and turn on to buttered platter. Do not scrape from pan. When cool enough to dent with fingers beat until creamy, place in a bowl and cover with a damp cloth, letting it stand for an hour, when it should be kneaded like bread. Put the candy into double boiler to soften and drop in wafers on waxed paper. This may be divided and colored, adding different flavorings, nuts pressed on top or dipped in chocolate.

—Mrs. John Coons

KNOX GELATINE solves the problem of "What to have for dessert?"

Maple Cream Candy

3 cups maple syrup (pure) or 1 cup thick sweet cream or
 1 lb maple sugar $\frac{1}{2}$ cup butter
 Boil like fudge to a soft ball degree, beat until it is like cream.
 Add nuts if desired. Better to use cream in place of butter.
 —Maude R. Kline

Cream Loaf Candy

1 $\frac{1}{2}$ pt. cream 1 pt. corn syrup
 3 pt. sugar 1 lb nuts
 Boil to a soft ball stage in cold water. Beat and mold. Very
 fine. —Julia Crawford.

Chocolate Caramels

1 square chocolate cut fine 1 cup brown sugar
 2 T butter (large) $\frac{1}{4}$ cup cream
 2 T molasses (large)
 Mix all ingredients together and boil until it cracks when dropped in ice water, a hard ball. Turn into greased pan to depth of $\frac{1}{4}$ inch. Mark into squares when nearly cold.
 —Mrs. Willard B. Whiting

White Taffy

2 cups granulated sugar Lump butter (half egg in size)
 $\frac{1}{4}$ cup vinegar $\frac{1}{2}$ t cream tartar
 $\frac{1}{4}$ cup warm water 1 to $1\frac{1}{2}$ t vanilla or other flavor
 Bring sugar, water, vinegar and butter to a syrup over a slow fire. When boiling commences add cream of tartar. Do not stir or move much while boiling. Boil briskly. Wipe off sides of cooking vessel with damp rag and do not allow granules to fall in the candy.

TEST: Drop a little in cold water. If it will snap off readily take off at once and pour into cooling pan. Do not scrape bottom or sides of pan.

Pull as soon as cool enough to handle comfortably—W. G. Brown
 Pop Corn Balls

This same syrup can be used for pop corn balls.

KNOX GELATINE is economical—one package makes **FOUR PINTS** of jelly

Molasses Taffy Candy

2 cups sorghum 1 T vinegar
1 cup sugar

Boil until it clicks against side of cup when dropped in cold water. Just before removing from fire add pinch of soda. Pour in buttered dish and when cool pull and cut.

—Mrs. O. J. Easton

Pop Corn Balls

The above is excellent for making pop corn balls.

Harvard Nut

1 egg	Pinch salt
1 cup brown sugar	Few drops vanilla
1 cup English walnuts, ground	

Put salt in egg, beat well, add sugar, then nuts and vanilla. Spread on buttered pie pan and bake 20 minutes—Myrtle Easton

Sour Cream Candy

2 cups light brown sugar 1 cup sour cream
Boil until it forms a soft ball in water.

If cream is very sour add a pinch of soda just before removing from fire. Cool, beat and pour in buttered pan and cut.

—Myrtle Easton

Sour Cream Candy

1 cup brown sugar	1 cup sour cream
1 cup white sugar	1/2 T corn syrup

Cook until bubbles are creamy. Beat until like taffy ready for pulling and pour into buttered pans. —Lena Clark

Candied Orange Peel

Remove peeling from 4 thin skinned oranges. Cover with cold water and let stand 24 hours. Pour off water and cover again with cold water and bring to a boil. Cook slowly until soft. Drain, remove white portion with a spoon and cut rind into thin strips with scissors.

Boil—1 cup sugar and $\frac{1}{2}$ cup water until it threads. Throw in the strips and cook 5 minutes. Drain from syrup and roll in granulated sugar. —Chloe R. Beatty

For Dainty Delicious Desserts use **Knox Gelatine**

Butter Scotch Candy

1 cup sugar	1 t vinegar
1 cup Karo corn syrup	$\frac{1}{2}$ cup butter

Mix ingredients and boil until it becomes instantly brittle when dropped in ice water. Pour thinly into buttered pans. If desiring to make into squares it should be done at once as it cools almost immediately.

—Edith Worrell.

Penoche

3 cups light brown sugar	$1\frac{1}{2}$ cups new milk or $\frac{3}{4}$ cup cream
Boil until it forms soft ball in water, add 1 cup chopped nuts,	
the rind of $\frac{1}{2}$ orange cut in fine strips; flavor and beat until it	
thickens.	—Florence Whittier Howard

Penoche

2 cups brown sugar	1 cup walnuts
$\frac{3}{4}$ cup milk	Vanilla

Butter size of walnut

Stir while boiling. When it will harden in cold water, remove and add walnuts and vanilla. Beat until creamy.—Jean Wood.

Brown Sugar Fudge

2 cups white sugar	1 cup cream or milk
1 cup light brown sugar	3 T corn syrup (light colored)
Boil slowly until a soft ball is formed in cold water. Cool and	
beat until it thickens and pour into buttered pans.	

—Mildred Pike

Cocoanut Fudge

3 cups granulated sugar	1 cup cocoanut
$1\frac{1}{2}$ cups milk	Vanilla

Cook sugar and milk to soft ball stage, add vanilla, set aside to cool, add cocoanut and beat until white and creamy.

—Edith McBeath.

Peanut Butter Fudge

2 cups sugar	2 heaping T peanut butter
$\frac{1}{2}$ cup milk	

Mix thoroughly and boil for five minutes, exactly. Remove from fire and beat same as fudge.

—Pearl Hopkins.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed

Burnt Sugar Fudge

1 t granulated sugar, burn and add 1 cup sweet cream
 Stir until burnt sugar is dissolved. Keep over slow fire while
 stirring then add 2 cups of granulated sugar.
 Boil until it forms soft ball when dropped into cold water.
 Remove from fire, add vanilla and beat.
 Pour into buttered plate to cool. Cut in squares to serve.

—Minnie P. Kinman.

Chocolate Fudge

2 cups white sugar	2 T corn syrup
$\frac{1}{2}$ cup cream or milk	Chocolate as desired
Boil slowly until a soft ball is formed in cold water. Cool a little, then beat fast until it thickens and pour in buttered pan	

—Mildred Pike.

Chocolate Fudge

1 cup milk	1 T butter
2 squares chocolate	1 t vanilla
2 cups sugar	1 cup nuts

Boil together all the ingredients except vanilla and nuts. Cook slowly, stirring occasionally, until a soft ball is formed. Remove from fire and allow to stand a few minutes, then add nuts and flavoring and beat until creamy.

—Jean Wood.

Chocolate Fudge

4 cups sugar	1 T butter
2 cups water	1 t vanilla
2 squares chocolate	

Melt chocolate, add sugar and water and boil without stirring until it forms a soft ball in cold water. Remove from fire, add butter and flavoring. Let cool and beat until stiff.—Ethel Miner

Divinity Candy

2 cups sugar	$\frac{1}{2}$ cup of white syrup
1 cup water	
Cook until it forms a hard ball in water. Pour this in the beaten whites of two eggs.	
Beat and when ready to put in buttered pan add nuts and vanilla.	

—Cora Templeton.

Each package of KNOX GELATINE makes FOUR PINTS of jelly.

Divinity Candy

—Lena Clark.

Divinity Candy

2½ cups sugar	1 cup walnuts
½ cup red karo	Pinch cream tartar
½ cup water	Vanilla
2 egg whites	

Boil sugar and water until it forms soft ball in cold water. Beat eggs stiff with cream tartar. Pour half boiling mixture over eggs beating constantly. Return remaining half to stove and boil until hard ball is formed. Pour slowly over first part beating constantly, add nuts and vanilla. —Jean Wood.

Divinity

Syrup No. 1
1 cup white corn syrup 1 T vinegar
2 cups granulated
Cover with water and cook until brittle when dropped into cold water. Set aside to cool.
When the above is about done put on
Syrup No. 2
1 cup granulated sugar
Cover with water and cook until it threads.
Beat the whites of 2 eggs until very stiff.—gradually pour in Syrup No. 2, then add Syrup No. 1 and beat until it gets thick and cool. Add 1 cup nuts. —Etta Norwood.

Peanut Candy

KNOX stands for Quality and Quantity in Gelatine

Mexican Caramel

1 cup sugar (melted but not burned)	2 cups sugar
1 cup milk (rich)	pinch of soda
Cook until it forms soft ball in water, remove from fire, add nuts and beat same as fudge.	

—Pearl Hopkins

Honey Bar

2 cups sugar	2 T butter
$\frac{1}{2}$ cup honey, or Karo syrup	Vanilla
$\frac{1}{2}$ cup milk	

Boil sugar, honey and milk to the hard ball stage, then take off stove, add butter and vanilla and beat. Spread on buttered pan and cut into squares.

—Norma Hord.

French Dainties

2 envelopes of Knox gelatine	1 $\frac{1}{2}$ cups boiling water
1 cup cold water	4 cups granulated sugar

Soak the gelatine in the cold water five minutes. Add boiling water, when dissolved add the sugar and boil slowly exactly fifteen minutes. Color and flavor to suit taste. Pour into shallow tins that have been dipped in cold water. Let stand over night. Cut into squares with a knife dipped in hot water. Roll in fine sugar and let stand until crystallized.

—Mrs. Pearl Hopkins

Sea Foam Candy

2 eggs (whites only)	1 $\frac{1}{2}$ cups cold water
3 cups dark brown sugar	1 cup English walnuts chopped

Boil sugar and water until it will form a soft ball when dropped in cold water. Beat the whites of the eggs to a stiff froth and stir syrup into eggs, stirring constantly; add nuts and keep on stirring till it can be dropped by teaspoonfuls on oiled paper and keep shape.

—Mrs. W. C. Whiting.

Marsh Mallows

2 T Knox's gelatine	2 cups granulated sugar
2 T hot water	6 T cold water

Soak half an hour

Boil until it forms a soft ball in water

Beat together 20 minutes; butter pans, dust with cornstarch

Dainty Recipes in each Knox Gelatine package

or powdered sugar; when cool cut into squares, roll in powdered sugar or melted chocolate.

Fudge Loaf

1 cup brown sugar	1 cup nuts
1 cup white sugar	2 T butter
$\frac{3}{4}$ cup cream	2 squares chocolate

Cook until a soft ball is formed in cold water. When cool beat till shiny. Knead till creamy on a board. Form into a loaf and cut. This shoud never be brittle as is the usual fudge.

-- Edith McBeath

Very good.

KNOX GELATINE is GUARANTEED to please or money back

Cheese

Welsh Rarebit

1 T flour	1 t salt
1 cup milk	Lump butter
1 cup grated cheese	1 egg
$\frac{1}{4}$ t mustard	

Melt cheese and butter in double boiler, mix flour, milk and egg into cheese; make smooth, add seasoning and serve on crackers.

—Mrs. Cutler Croker

Welsh Rarebit

4 T flour	$\frac{1}{8}$ t soda
4 T butter	2 cups cheese
$\frac{1}{4}$ t salt	1 cup milk

Mustard and pepper to taste

Proceed as in white sauce, add two cups of cheese grated or thinly sliced and stir over fire until proper consistency. Add if desired 1 t Worcestershire sauce and serve at once on hot toasted crackers.

—Verna Peterson

English Monkey

1 T butter	1 egg well beaten
1 cup cheese cut fine	Season to taste
1 cup bread crumbs soaked in	Pinch of soda
1 cup milk	

Melt butter, add cheese, then gradually add bread and milk, egg and seasoning. When done stir in soda. Cook in double boiler and serve on crackers or toast. —Mrs. Frank Hunting

Cheese Souffle

Make a heavy white sauce according to directions under "Vegetables"; add $\frac{1}{2}$ lb. cheese and the desired seasoning and cook until the cheese is dissolved and the mixture smooth. Beat two eggs light, add to the mixture, pour into a baking dish and brown in the oven. Serve at once.—Edna Patterson Davis

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Cheese Souffle

4 T grated cheese	4 T bread crumbs
1 cup milk	1-3 t dry mustard
2 egg yolks	Cayenne and salt to taste
2 T melted butter	

Boil bread and milk until soft; add cheese and butter. Stir over fire one minute. Take off, add seasoning and egg yolks. Fold in the beaten whites and bake in a moderate oven about twenty minutes.

—Mrs. Frank Hunting

Scalloped Cheese

Put in baking dish alternate layers of bread crumbs and thin slices of cheese. To crumbs add celery salt or chopped celery, pepper and small pieces of butter, using crumbs for top layer. Add well beaten egg and one half pint of cream or rich milk. Bake in hot oven twenty minutes.

—Myrtle Easton.

Red Devil

Put $\frac{1}{2}$ lb cheese in double boiler with one T butter and melt. Then add one cup milk, 2 eggs, salt, pepper and paprika. Cook till thick and then add one can tomato soup. Serve on toast or crackers.

—Myrtle Easton

Cheese Balls

1 cup grated cheese	Salt and pepper
3 whites of eggs beaten stiff	

Roll in cracker crumbs and fry in hot fat.—Marjorie Whiting.

Cheese Crackers

Grind cheese, moisten with butter until of consistency to spread. Spread on crackers, brown in oven.

—Myrtle Easton

Cheese Straws

Cheese	Cold water
1 $\frac{1}{2}$ cups flour	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ cup lard	$\frac{1}{2}$ t salt

Add salt to flour and work in lard. Moisten dough with cold water. Toss on floured board, pat and roll out. Fold in butter, pat and roll out. Sprinkle one half with grated cheese and

Where recipes call for Gelatine use KNOX SPARKLING GELATINE

a few grains of salt and cayenne. Fold, press edges firmly together, fold again, pat and roll out one fourth inch thick. Sprinkle with cheese and proceed as before; repeat twice. Cut in stripes five inches long and one-fourth inch wide. Bake 8 minutes. —Lucile Irish Hanson.

—Lucile Irish Hanson.

Cheese Balls

Cream or butter to moisten

Grind cheese and add salt, moisten with cream or butter until the cheese will mold. Shape into balls or any desirable shape. These may be made to resemble jack-o'-lanterns by using pieces of cloves to make the face, or carrots by molding into shape of a carrot and adding sprig of parsley for the carrot foliage.

—Mrs. O. J. Easton

Bread Sticks with Cheese

Remove crusts from bread. Cut into strips about 5 inches long and $\frac{1}{2}$ inch wide. Roll in melted butter, sprinkle with cheese and brown in oven.

Nippy Cheese

Soften 1 pkg. Nippy cheese Add yolk 1 egg

Spread on squares of bread. Lay 2 slices of bacon across the top and bake in oven. Delightful for lunch or Sunday evening supper.

Leftover Cheese

All the small dried pieces of cheese should be grated or ground and placed in a covered glass jar. They are excellent for made over dishes, particularly with starch foods, such as potatoes, macaroni, rice, etc.

Cottage Cheese

Heat any quantity of sour milk by placing on the back of range. Stir occasionally and heat until it crumbles easily between the thumb and fore finger. Remove from stove and strain off whey. Drain well. Rub fine, moisten with cream, add salt and any other desired seasoning.

All you add is water and sugar to the Knox Acidulated package

Moist Cheese

To keep cheese moist and to prevent it from drying out, simply wring out a cloth in vinegar and wrap around the cheese.

Celery Cheese Sticks

Crisp celery in ice water and dry. Select well grooved stalks, cut in uniform lengths and fill grooves with cottage cheese or pimento cheese.

KNOX GELATINE makes a transparent, tender, quivering jelly

Eggs and Toast

Eggs in Tomato Sauce

2 cups tomato pulp and juice (put through a sieve)

$\frac{1}{2}$ t celery salt

Make a sauce of the ingredients. Put $\frac{1}{2}$ of sauce in a baking dish. Break 6 eggs, and slide one at a time into the sauce. Cover with remaining sauce and sprinkle 3 T grated cheese over the top. Bake in oven until eggs are set. Serve hot on buttered toast. —Chloe R. Beatty.

—Chloe R. Beatty.

Golden Rod Eggs

6 eggs hard boiled 1 T butter

1 T flour

Make a white sauce of butter, flour and milk. Add to the sauce white of eggs cut in small pieces. Arrange toast on platter and pour sauce over it, force yolks thru a potato ricer and sprinkle on top. Garnish with parsley. —Anna Whiting

—Anna Whiting

Egg Omelet

$\frac{1}{2}$ cup bread crumbs

Fill $\frac{1}{2}$ cup bread crumbs with milk and let stand half an hour; beat eggs separately; mix all lightly together and pour in buttered frying pan; when bottom is set finish in hot oven; roll out on dish without breaking. —Mrs. C. G. Holmes

—Mrs. C. G. Holmes

Baked Omelet

6 eggs beaten separately 1 T flour

1 T melted butter

Make a white sauce of flour, butter and milk and add to yolks; fold in the beaten whites of the eggs and turn into a buttered pan. Bake twenty minutes in a moderate oven.—Mrs. Barrett

KNOX GELATINE is economical—one package makes **FOUR PINTS** of jelly

Omelet

5 eggs beaten separately 2 T butter
2 T flour 1 cup milk

Make a white sauce of flour, butter and milk and add to yolks; fold in the beaten whites, season and turn into a buttered pan. Bake twenty minutes.

—Edith McBeath.

Fancy Omelets

A variety of omelets may be made by adding to your favorite recipe, finely chopped cooked meats or vegetables.

Baked Eggs

Break enough eggs to cover the bottom of a well buttered baking pan; add salt, pepper and butter to taste; cover with cracker crumbs and bake five minutes in a hot oven.

—Mrs. E. A. Smith.

Creamed Ham and Eggs

Chop fine any left over cold boiled ham and hard boiled eggs; mix with cream sauce, put bread crumbs on top and brown in oven.

Shirred Eggs

Butter small dishes; drop in one or two eggs as desired, place dishes in a pan of hot water, cover closely and leave until eggs are set; season and serve at once.

—Henry Cassady.

Deviled Eggs

Cut hard boiled eggs in halves, remove the yolks, mash to a paste, add any good salad dressing until yolks are the desired consistency, season with salt and pepper and paprika and put this mixture back into the whites.

Swiss Eggs

Melt two tablespoons of butter in a shallow glass baking dish, then cover with grated cheese. Break the number of eggs desired upon this without breakin the yolks. Season with salt and pepper and pour one third of a cup of cream over the eggs then more grated cheese. Place in moderate oven about 15 minutes, or until eggs are set.

—Mrs. C. E. Whiting

Where recipes call for Gelatine use KNOX SPARKLING GELATINE

Cinnamon Toast

Butter toast while warm and sprinkle with sugar and cinnamon. Set in oven a few minutes, until sugar and cinnamon melt in. Very nice to serve with tea.

Cream Toast

Make a thin white sauce

Pour on buttered toast and serve hot.

French Toast

2 eggs 1 pint milk

Beat eggs light, dip in slices of bread and fry in hot butter. Sprinkle lightly with sugar. —Sadie Rains.

Tomato Cream Toast

Heat one cup of tomato juice, add a pinch of soda. Pour into this one cup of white sauce. Season with salt and pepper, and pour over six slices of toast.

Desserts can be made in a short time with KNOX GELATINE

Fish

Fried Fish

Leave the fish to be fried, whole, if size will permit as it fries much better. Wrap in flour and cornmeal (about equal quantities) well seasoned with salt and pepper. Place in skillet at least one-third full of hot fat and cook until well done.

Baked Fish

Stuff fish with dressing made as for chicken using minced onion for seasoning, sage also if desired. Sew a cloth over the opening to keep the dressing from falling out. Place fish in roaster with a cup of hot water and place roaster, uncovered in a hot oven and cook for one-half hour; then drain off the water, add hot water enough to baste with the juice of a lemon and a spoonful of butter. Baste frequently while cooking and about three-quarters of an hour before fish is done pour over some chili sauce or catsup and brown. Allow about two hours for an eight pound fish.

—Mrs. E. M. Cassady

~~X~~ Fish Sauce

$\frac{1}{2}$ cup salad dressing

Juice of one lemon

$\frac{1}{2}$ cup chili sauce

1 small onion finely minced

Mix ingredients together and serve in mayonnaise dish with baked or fried fish.

—Edith McBeath.

Salmon Loaf

1 can salmon

2-3 cup bread crumbs

1 egg

4 T melted butter

$\frac{1}{2}$ cup milk

Salt and pepper to taste

Steam one hour; serve hot with dressing.

DRESSING:

1 cup milk

1 egg

1 t corn starch

Salt and liquor from can salmon

Cook in double boiler and pour over salmon after putting it on platter.

—Mary D. Rust

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Salmon Loaf

1 lb can salmon	$\frac{1}{2}$ cup milk
2 T butter	Salt and pepper
$\frac{3}{4}$ cup cracker crumbs	4 eggs

Drain and free salmon from bones, have butter soft to work in nicely, add yolks of eggs, then cracker crumbs moistened with the milk and lastly the stiffly beaten whites of the eggs. Season highly with salt and pepper. Steam in buttered dish one hour.

SAUCE

1 can peas. Drain peas, pour on cream, thicken slightly and pour over salmon loaf when done. —Myrtle Easton.

Salmon Loaf

1 can salmon	1 cup bread crumbs
3 T butter	Salt and pepper
3 eggs	Steam one hour and a half.

SAUCE:—Take liquid from salmon, 1 cup milk, 1 T cornstarch or flour, salt and pepper to taste; cook like custard.

—Mrs. Lyman Whittier

Salmon Croquettes

1 can salmon (flaked)	1 t lemon juice
$\frac{1}{2}$ cup thick white sauce	Pepper and salt

Add sauce to salmon, season, add enough cracker crumbs to handle. Shape, dip into more crumbs, into egg and then into crumbs and fry in deep fat. —Marjorie Whiting

Salmon Patties

1 can salmon	1 cup milk
2 eggs	$1\frac{1}{2}$ cups rolled cracker crumbs
Salt	

Drain and free salmon from the bones, add eggs well beaten, then other ingredients; make into patties and fry until nicely browned. —Margaret Holmes.

Escalloped Salmon

1 large can salmon	1 cup sweet cream
1 cup bread crumbs	

Season with salt, pepper and butter. Mince salmon with fork.

Use KNOX GELATINE if you would be sure of results

Add cream and bread crumbs. Sprinkle top with crumbs and bits of butter. Bake in ramekins twenty minutes.

—Marguerite Pike

Escalloped Salmon

1 can salmon	$\frac{1}{4}$ cup flour
1 pint milk	$\frac{1}{4}$ cup butter

Make a white sauce of butter, flour and milk; cool. Put some of the sauce in the bottom of the dish, then salmon, more sauce and so on until the dish is full; sprinkle top with cracker crumbs and bits of butter and bake until crumbs are nicely browned.

—Mary D. Rust.

Tuna Fish in Ramkins

1 can tuna or salmon	1 cup toasted bread crumbs
1 cup white sauce	Grated cheese

Flake fish and mix with white sauce. Fill ramkins, cover with grated cheese and bread crumbs and bake.—Edith McBeath.

Creamed Shrimps and Green Peppers

2 T butter	$\frac{1}{4}$ t pepper
3 T flour	$\frac{1}{2}$ cup chopped green pepper
2 cups milk	1 $\frac{1}{2}$ cups shrimp
1 t salt	Toast or crackers

Melt the butter and add the flour; cook until bubbling and add the milk gradually, stirring constantly. Cook until smooth and thickened. Season with salt and pepper. Place this sauce over hot water and beat in it the green pepper and shrimps. The shrimps should be cleaned thoroughly and cut in halves. Serve on crackers or toast or in timbale or puff paste cases.

—Marguerite Pike

Oyster Cocktail

To every person serve 4 or 5 oysters; pour over them well mixed the following:—

1 T lemon juice	1 drop tobasco sauce
1 T tomato catsup	A pinch of salt, a little pepper
1 T vinegar	Some shaved ice

Sprinkle chopped nuts over top and serve in punch glasses. A tablespoon orange juice added also makes an excellent cocktail.

—Mrs. C. G. Holmes

The KNOX ACIDULATED package contains Lemon Flavoring

Escalloped Oysters

Drain liquor from 1 quart of oysters, butter a baking dish, put in a thin layer of rolled crackers, then half of the quart of oysters, salt and pepper, finishing with crackers and bits of butter. Pour over enough rich milk to thoroughly moisten the crackers; cover and place in a hot oven; when heated remove cover and bake half an hour.

—Mrs. E. M. Cassady.

Pigs in Blankets

Take nice fresh oysters, wrap in very thin slices of bacon and pin with toothpicks; fry until brown in a little butter and lard mixed. Nice for luncheon.

Fried Oysters

Dip each oyster in beaten egg then in rolled crackers or corn-meal and fry quickly in hot butter.

Codfish Balls

1 cup flaked fish	Little cream
1 pt mashed potatoes	Salt and pepper
1 egg	

Soak flaked codfish in water until soft. Mix with the potatoes add salt and pepper, a little cream and the well beaten egg. Form in flat cakes. Fry on both sides until brown, in butter.

—Edith Pike

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

Ices, Sherbets and Ice Cream

Cranberry Frappe

$\frac{1}{2}$ envelope Knox gelatine	1 qt. cold water
1 qt. cranberries	$\frac{1}{2}$ cup boiling water
Juice of 2 lemons	$2\frac{1}{2}$ cups sugar

Soak gelatine in 1 cup cold water. Cook cranberries in 3 cups water until soft, then rub through sieve. Add sugar, lemon juice and gelatine dissolved in boiling water. Freeze. Delicious accompaniment to meat course.

—Ethel Miner

Cranberry Frappe

1 qt. cranberries	2 cups water
2 cups sugar	1 lemon-juice

Boil cranberries and water 5 minutes and strain through a fine sieve. Add sugar and juice of lemon, cool and freeze to a mush. The beaten white of 1 egg added when half frozen will make it smoother.

—Chloe R. Beatty.

Lemon or Orange Sherbert

1 pt. sweet cream	2 cups sugar
1 qt. sweet milk	

Freeze to mush and add juice of 3 lemons. Turn fast until frozen.

—Mrs. Sarff

Lemon and Orange Ice

1 qt. water	Juice 3 oranges
3 cups sugar	Juice 6 lemons

Boil the above about 10 minutes. Then add $1\frac{1}{2}$ quarts of cold water. Put in freezer and when about half frozen add the whites of 3 eggs.

—Harriet Whiting

Orange Ice

$\frac{1}{2}$ package Knox gelatine soaked in cold water	
2-3 cup hot water	1 lemon

2 cups orange juice	$\frac{1}{2}$ cup sugar
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When cold add 1 to 2 cups of whipped cream and set on ice or in snow.

—Margaret Holmes

FOUR separate Desserts or Salads from one package of Knox Gelatine

Orange Cream Sherbet

2 cups boiling water	$\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ cups sugar	1 pt cream
Grated rind of 2 oranges	2 eggs
1 cup lemon juice	Salt-few grains
1 $\frac{1}{2}$ cups orange juice	

Dissolve sugar in boiling water, add orange rind, lemon and orange juice. Turn into freezer and freeze to a mush. Beat cream until stiff, and add sugar and salt. Separate yolks from whites of eggs, beat yolks until thick and whites until stiff and add to cream. Turn into frozen mixture and continue freezing.

—Ethel Miner

Strawberry Water Ice

1 qt. strawberries	1 pt. sugar
1 qt. water	2 lemons

Wash strawberries and put through fruit press, add juice of lemons, sugar and water, and freeze.

—Mildred Pike

Peach Sherbet

$\frac{1}{2}$ cup sugar	2 cups water
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Boil together and pour over

3 cups mashed peaches and the juice and rind of 1 lemon

When cool add white of 1 egg beaten stiff.

When nearly frozen put in 1 cup of cream

—Mrs. Edwin Holmes

Frozen Peaches

1 can peaches	1 qt. water
2 $\frac{1}{2}$ cups sugar	2 cups whipped cream

Boil sugar and water together 12 minutes, add peaches and cook 20 minutes longer. Rub through sieve, when cool freeze. When it commences to freeze add whipped cream. Let stand 1 hour after it is frozen before serving.

—Edith Worrell

Frozen Apricots

1 can or equivalent in fresh fruit	1 pt water
1 $\frac{1}{2}$ cups sugar	3 egg whites

Press fruit thru colander; combine with other ingredients and fold in egg whites beaten to a stiff froth. Freeze.

Frozen fruits of any kind can be made the same way. In

Pink coloring for fancy Desserts in each package of KNOX GELATINE

freezing care should be taken to prevent its getting lumpy.

—Chloe R. Beatty.

Apricot Sherbet

$\frac{1}{2}$ can apricots	2 cups sugar
1 lemon	1 T Knox gelatine
$\frac{1}{4}$ cup cold water, fill cup up with hot water	
1 cup rich cream	

Soak gelatine in cold water, add hot. Run apricots through food chopper, add lemon and sugar, add to gelatine mixture. Put in freezer and chill before adding cream. Freeze. Will make 2 qts.

—Mrs. W. C. Whiting

Pine-Apple Sherbet

1 qt. pine-apple shredded	Juice of 2 lemons
1 $\frac{1}{4}$ qt. water	2 T (level) Knox gelatine dissolved
1 qt. sugar	Freeze

—Pearl Hopkins

Pine-Apple Sherbet

1 small can shredded pineapple	Juice of 3 lemons
Juice of 2 oranges	$3\frac{1}{2}$ cups sugar
Put in freezer and chill, then add 1 quart of milk and 1 quart of cream and finish freezing. This makes 1 gallon.	

—Mrs. Frank Hunting

Pine-Apple Sherbet

1 qt. milk	1 pt. sugar
Put in freezer and partly freeze, then add 1 can shredded pine-apple and finish freezing.	

—Edith McBeath

Fruit Cream

3 oranges	3 cups sugar
3 lemons	2 cups water
3 bananas	1 pt. cream
$\frac{1}{2}$ can apricots	
Rub fruit through sieve, add water and sugar; thoroughly chill before adding cream, then freeze.	

—Flora Cassady

KNOX GELATINE is measured ready for use—each package is divided into two envelopes

Fruit Ice

4 cups water	3 lemons
2 $\frac{3}{4}$ cups sugar	3 bananas
3 oranges	$\frac{1}{4}$ t salt

Make a syrup of the sugar and water and cool. Extract the juice from the lemons and oranges. Crush the peeled and scraped bananas. Mix the fruit and salt immediately with the syrup and freeze at once.

—Bernice Brenneman.

Ice Cream

3 pts. sweet cream	2 teacups sugar
2 pts. new milk	
Whites of 2 eggs beaten light and added last	
1 dessertspoon lemon and vanilla mixed	

—Mrs. W. C. Whiting

Ice Cream

3 cups sugar	1 T lemon
4 T flour	1 T vanilla
2 qts. cream	6 eggs
2 qts. milk	

Cook yolks, sugar, flour and milk with a pinch of salt. Add whites of eggs last.

—Lena Clark.

Ice Cream

1 large pt. of milk	$\frac{1}{4}$ cup flour (Swansdown is best)
1 cup sugar	2 eggs

Let the milk come to a boil. Beat the eggs, sugar and flour together, and stir into the boiling milk. Cook 15 or 20 minutes, stirring constantly. Cool. When cool add

1 qt. sweet cream	1 T vanilla
$\frac{1}{2}$ cup sugar	1 T lemon

Freeze. Makes 3 quarts.

Very rich, can be made with 1 pt more milk and 1 pt less cream

—Mrs. A. B. Robinson

Try KNOX GELATINE Recipes found in this book

Chocolate Ice Cream

Melt 5 T chocolate, add
 1 pt. milk, stir and dissolve chocolate, add
 1½ cups sugar
 Yolks of 2 eggs, cook until it coats the spoon,
 Pinch of salt
 Whip pint of cream, strain chocolate into freezer, let cool and
 add pint of milk (rinse dish) add 1 t vanilla, add whipped cream
 and 2 beaten whites. Makes 4 quarts.

—Mrs. Frank Hunting

Chocolate Ice Cream

3 cups milk	2 t flour
2½ cups sugar	2 squares grated chocolate
2 eggs	

Cook the above in double boiler until slightly thickened. Let cool, add 1 quart of cream and 1 t vanilla.
 Pour in gallon freezer. Fill up with rich milk and freeze.

—Harriet Whiting

Maple Parfait

4 eggs	1 pt. cream
1 cup Maple Syrup	Pinch of salt

Cook egg yolks and syrup together and add salt. Cook the mixture. Beat the cream and add to the egg mixture, add the stiffly beaten egg whites and pack in salt and ice for 3 hours.

—Marjorie Whiting

Frozen Whip

1 pt. cream whipped until stiff
 Add marshmallows, nuts and Maraschino cherries, cut in small pieces. Sweeten to taste. Pack in ice and salt. Let stand several hours, or in winter, put out in the snow.

Chocolate Sauce for Ice Cream

1 T butter	1 square chocolate
½ cup sugar	¾ cup cream

Mix sugar and cream, add melted chocolate and butter. Boil three minutes.

KNOX GELATINE makes a transparent, tender, quivering jelly

Chocolate Sauce No. 2

$\frac{3}{4}$ cup sugar	Vanilla
$\frac{1}{4}$ cup cocoa	Salt
$\frac{1}{4}$ cup water	
Boil until it thickens.	

—Harriet Whiting

Peppermint Ice Cream

1 lb pure peppermint stick candy	1 t gelatine dissolved
1 pt whipped cream	
Dissolve candy in quarter cup hot water on stove. Mix together and add milk to fill 4 qt. freezer. Serve with any chocolate sauce.	—Mrs. F. L. Hunting.

KNOX GELATINE is the one dessert for all appetites

Jellies and Preserves

Preserving Children

To preserve children, take a large grassy field, one dozen children, two or three small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles sprinkle the field with flowers spread over all a deep blue sky and bake in a hot sun. When done remove and set away to cool in a bath tub.

Jean Wood.

Orange Marmalade

Slice 1 unpeeled grapefruit

Slice 2 unpeeled lemons

Slice 4 unpeeled oranges

or, put this through meat grinder

Add 3 pints water to each pint of fruit and let stand over night.

Boil 30 minutes. Measure again and add same amount of sugar.

Stand 24 hours and then boil 1 hour

—Edith Pike

Peach Marmalade

5 lbs. sugar	3 lbs. oranges
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5 lbs. peaches

Slice oranges and peaches; cover with water overnight. Cook 1 hour, add sugar and cook 1 hour again.

—Olive Coons

Orange Marmalade

4 large oranges	2 lemons
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Slice thin as possible. Weigh, and to each pound add 3 pts. water. Let stand 24 hours. Boil until tender (about 20 min) Let stand 24 hours. Weigh, and to each pound add 1 pound of sugar. Boil until it jellies, about 1 hour.

—Jane Elliott

Give the growing children KNOX GELATINE

Carrot Marmalade

2 cups carrot	2 lemons
4 cups sugar	

Measure carrots after cooking and putting thru food chopper. Add sugar, juice and grated rind of lemons and cook slowly until consistency of marmalade, or about 30 minutes.

—Verna Peterson

Orange and Rhubarb Jam

To a quart of cut up rhubarb add four oranges, peeled, cut up and with the seeds removed, and 3 cups sugar.

Boil gently until a little set on a plate will jelly.

—Mrs. J. P. Peterson

Rhubarb Marmalade

8 cups rhubarb cut fine	1 T cloves
4 cups sugar	2 t cinnamon
$\frac{1}{2}$ cup vinegar	

Boil rhubarb until done, then add other ingredients. Cook until thick.

—Mrs. Weems.

Apricot Marmalade

1 lb apricots, soaked and cooked to a pulp	
1 large can grated pineapple	
1 cup sugar	
Cook until slightly thickened.	

—Jean Wood.

Spiced Gooseberries

3 qt. gooseberries	2 t cinnamon
2 qt. sugar	1 t cloves
1 cup vinegar	
Boil 15 minutes and seal	

—Myrtle Easton

Marmalade

4 cups gooseberries (or rhubarb)	5 cups sugar
2 cups strawberries	$\frac{1}{2}$ cup water
Grind gooseberries. Heat sugar and water, then add fruit and boil twenty minutes.	
4 cups cherries	4 cups sugar
2 cups red raspberries	$\frac{1}{2}$ cup water
Make same as above.	

—Jean Wood.

KNOX GELATINE is clear and sparkling**Tutti Frutti Conserve**

1 lb. each apples, plums, pears and raisins

3 lb. sugar 2 oranges

Place fruit and sugar in preserving kettle with orange juice and enough water to dissolve sugar.

Cook plums separately, press thru colander to remove pits and skins. Add to other mixture.

Raisins and orange peel (diced) should be added 10 minutes before removing from fire.

Cook until the consistency of jam, stirring frequently to prevent burning. Excellent served with cold meats. Chopped nuts may be added before serving.

—Maud R. Kline.

Apple Conserve

7 cups apples 3 oranges

7 cups sugar Dice apples, then measure

Run oranges thru meat grinder using entire orange.

Boil all 20 minutes.

—Maude Rains Kline.

Grape Conserve

7 lbs. grapes 7 lbs. sugar

1 lb. walnuts 1 lb. raisins

Wash grapes and remove pulp.

Cook pulp and remove seeds by putting thru a sieve.

Chop skins and nuts, mix pulp and sugar, add the chopped portions and whole raisins. Cook until thick and seal in sterilized glasses.

—Marjorie Whiting

Spiced Currants

5 lbs. currants 2 T cinnamon

5 lbs. sugar $\frac{1}{2}$ pt. vinegar

2 T ground cloves

Boil until thick.

—Florence Whittier.

Cranberry Conserve

1 qt. cranberries 1 cup raisins

2 oranges 3 cups sugar

 $\frac{1}{4}$ cup nut meats

Wash the cranberries and put them over the fire in water to

KNOX GELATINE Dessert or Salad is attractive and appetizing

cover them. When tender press through a sieve, then add the chopped raisins, the chopped pulp, and grated peel of the oranges, the nutmeats (any variety preferred) cut into small pieces, and cook slowly for ten minutes. Add sugar and simmer very gently till thick. Seal as usual.

—Mrs. J. Durr.

Cherry Preserve

Make syrup of equal parts of sugar and water; boil until like syrup then add cherries. Boil real fast until the juice is quite thick.

—Mrs. Wilson McBeath

Yellow Tomato Preserves

Scald tomatoes and let drain about an hour. Then add an equal amount of sugar and let stand over night. In the morning boil slowly until clear and thick. Add lemon cut in slices and cook about 10 minutes longer. Seal in jars.

—Harriet Whiting

Cherry Butter

Wash and stem cherries, boil until soft and rub thru colander. To each pint of pulp add 1 pt. sugar, boil until thick; can or keep in closely covered jars.

—Dollie Sharp.

Peach Butter

12 lbs. peaches	1 cup vinegar
7 lbs. sugar	$\frac{1}{2}$ the pits and all the skins

Crush the peaches with the hands. Cook 15 minutes. Peaches should be very ripe.

—Mrs. Carl Smith

Apple Butter

Slice apples with peeling to make 1 gallon
Add 1 qt sugar and $\frac{1}{2}$ pt. water.
Let stand over night. Put over slow fire and let cook 2 hours without stirring; put thru sieve; put back over fire and let boil.
Add cinnamon if desired. Seal.

—Mrs. John Durr.

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Amber Jam

1 orange	1 grape fruit
1 lemon	Sugar

Cut the fruit into fine strips, removing seeds. Measure, add 3 times the measure of water and allow to stand twenty-four hours. Boil until tender, measure, add an equal amount of sugar and boil until it jellies. This makes about 10 glasses.

—Mrs John Coons.

Always Jells

1 measuring cup fruit juice	2 oz. ($\frac{1}{2}$ pkg.) pen-jel
$\frac{1}{2}$ lb granulated sugar	

Dissolve pen-jel in juice, bring to a good strong boil, add sugar and boil three or four minutes, stirring constantly.

Remove from fire, let stand a few seconds before pouring into glasses, skim if necessary.

Makes one large or two small glasses of jelly.

—Mrs. W. G. Brown.

Apple Lemon Jelly

4 cups apple juice	Juice of 1 lemon
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Cook rind in plenty of water and chop fine.

7 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ bottle certo
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Let the juice, lemon and rind heat, add sugar and when it has boiled up well, add certo. Boil 1 minute longer and pour in glasses.

—Harriet Whiting.

Apple Mint Jelly

To each cup of juice use $\frac{3}{4}$ cup sugar; heat sugar in the oven. Boil juice 10 minutes, add sugar. When it jells on cold saucer add several sprigs of spearmint and enough green vegetable coloring to make a delicate green. Strain into glasses, half filling them. Add more jelly made without the mint and coloring.

—Gladys Holmes.

Currant Jelly

This jelly may be made almost without cooking, at least without cooking the syrup. This is a recipe that has been used for years, and has always been found excellent. Wash, drain and stem the currants. Heat and crush to extract the juice and strain through a jelly bag. Weigh the juice and put it in a kettle to boil, at the same time put an equal amount of sugar

Where recipes call for Gelatine use **KNOX SPARKLING GELATINE**

in a pan large enough to hold both the juice and sugar. When the juice has boiled exactly five (5) minutes, pour over the sugar and stir until thoroughly dissolved. Then fill glasses which have been standing in hot water. In a few hours time it may be turned from the glasses. This recipe requires more sugar than when the syrup is boiled. If the boiling method is preferred use three quarters ($\frac{3}{4}$) of a pound of sugar to a pint of juice.

—Minnie P. Kinman.

Cranberry Jelly.

1 qt. cranberries 1 pt. water
2 cups sugar

Wash cranberries and cook with water in covered pan. Simmer until each berry bursts, then remove from fire and press thru colander to remove skins.

Return to fire, add sugar and cook 10 minutes.

—Chloe R. Beatty.

Cranberry Jelly

4 cups cranberries 2 cups boiling water

When the berries start to burst add 2 cups sugar.

Boil 20 minutes slowly.

This can be put through a sieve and poured in mold or leave the skins in as you prefer.

—Harriet Whiting.

Send for the KNOX GELATINE recipe book

Meats and Poultry

Time Table for Meats

Allow 15 to 25 minutes to the pound in roasting meat; according as it is to be rare or well done, taking into consideration the quality of the meat. Sear the roast before putting it in oven. In boiling ham allow 20 minutes to the pound.

A chicken requires from 2 to 4 hours to be well roasted.

A pork roast 30 to 45 minutes a pound.

Roast Beef

Rub the surface of the meat with salt and pepper generously. Put the roast of 5 or 6 lbs. in the roaster and sear quickly in a hot oven. When brown on both sides, dredge with flour. Cover the roaster and cook more slowly, allowing 20 minutes for a pound. if you wish some portions to be rare. Baste occasionally and keep a good fire. It should cook in its own juice

—Mrs. G. H. Croker.

Pot Roast

Rub salt and pepper thoroughly into a roast of beef, then flour it well. Have a kettle on a hot fire, containing $\frac{1}{2}$ cup melted fat. When very hot put in the beef, keep turning until all sides are seared and a rich brown; then add a cup hot water and cook slowly several hours. Add hot water in small amounts if it boils dry and keep closely covered.



Roast Beef with Yorkshire Pudding

3 eggs	3 t B. P.
1 pint milk	3 cups flour
$\frac{1}{2}$ t salt	

Beat the eggs, add milk and dry ingredients. About 20 minutes before the roast is done, add water to the juice in the pan. Season well and dip the pudding in, a spoonful at a time, then bake till brown. If more convenient, the roast can be finished and set in the warming oven and the whole pan used for pudding. This recipe will serve ten or twelve people. Can be easily divided into thirds.

—Mrs. E. M. Cassady.

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To Fry Beef Steak

Cut a little of the suet from the steak and put in frying pan. Heat very hot. Pound steak lightly, if not a fine cut, and lay in the hot pan. Cook brown as desired on both sides over a hot fire, then more slowly to finish; for a steak one inch thick from six to ten minutes is required. When done put on a hot platter, season well and add bits of butter. $\frac{1}{2}$ cup hot water added to the juices in pan and allowed to boil up may be poured over the steak for gravy.

Beef Stew

1 lb. round steak	2 whole cloves
$\frac{1}{2}$ small onion	2 whole peppers
1-3 cup tomatoes	$\frac{1}{8}$ t celery salt
$\frac{1}{4}$ bay leaf	$\frac{1}{4}$ t ginger

Salt and pepper

Roll the meat, cut in small pieces, in flour. Brown and add a little water. Cook very slowly several hours. Good for fireless cooker.

—Jane Elliott

Braised Beef

Brown $3\frac{1}{2}$ or 4 lbs. meat in frying pan. Use strong heat to sear quickly and not lose its juice. Remove to a closely covered kettle. Rinse the pan with $\frac{1}{2}$ cup boiling water to save all browned bits, and pour over the meat, cover tightly and cook slowly for two hours.

SAUCE FOR BEEF

1 onion, 1 carrot, a few sprigs parsley all chopped together	
2 T butter	1 cup canned tomatoes
$\frac{1}{2}$ cup diced celery	Salt and paprika

Brown the onions and carrots in melted butter, add parsley, celery and tomatoes with seasoning, pour over meat and continue cooking for another hour.

—Jean Wood

Braised Flank Steak with Vegetables

1 $\frac{1}{2}$ lbs flank steak	3 cups sliced raw potatoes
2 T flour	$\frac{1}{2}$ cup onions
2 t salt	1 green pepper
1 T butter	1 cup tomato pulp

Cut with knife across the grain of the steak and sprinkle with

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

flour and one t salt. Place in an oblong pan and dot over with butter. Over the meat put the layer of potatoes then onions, green pepper and last the tomato pulp. Season the vegetables as you put them in. Bake for two hours in a slow oven with the pan covered. Then uncover and brown for about one half hour. Water may be added to prevent from burning.

—Harriet Whiting.

Tomato Steak

4 to 6 lbs. round steak, cut 2 to 3 inches thick.

1 cup flour	$\frac{1}{2}$ t paprika
3 T bacon fat	1 T chopped onion
2 t salt	1 cup tomato pulp

Pound flour in both sides of meat, turning often, adding flour gradually. Put bacon fat in roasting pan and when hot, brown meat well on both sides. Then pour over it the tomato and onions with seasonings. Cover tightly and cook slowly for five or six hours. Baste often and make gravy by adding two table spoons flour, rubbed smooth in cold water and added to the juices in the pan an hour before it is ready to serve.

—Chloe Beatty.

Spanish Dressing for Meats

2 T fat	2 cups diced cooked carrots
2 T flour	$\frac{1}{2}$ cup diced celery
$\frac{1}{2}$ t salt	2 cups tomato juice
1 T sugar	Cayenne pepper
1 can peas	

Melt fat and add dry ingredients, when thoroughly blended add tomato juice and cook until smooth. Add peas, carrots and celery, and if desired mushrooms. Have very hot and serve on Tomato Steak, Beef Loaf or Chops.

—Edith McBeath

Potted Beef

Cut round steak in small pieces and cook in a little water until tender. Put thru the food chopper 3 times. Add liquor in which it was cooked and a little melted butter. Season well with salt and pepper and pound with a wooden potato masher

KNOX GELATINE Dessert or Salad is attractive and appetizing

until smooth; put away in jelly glasses with melted butter over top. Good for sandwich filling.

—Jane Elliott.

Braised Tongue

1 tongue	2 T butter
2 cups diced carrots	6 cups liquor from tongue
2 cups diced celery	1 level T salt
2 cups diced potato	$\frac{1}{4}$ t pepper
$\frac{1}{4}$ to $\frac{1}{2}$ cup diced onion	$\frac{1}{4}$ bay leaf if liked
2 T flour	

Cover tongue with boiling water. Parboil and drain. Cover again and cook until tender. On day following, remove skin and roots and put in baker. Surround with vegetables. Make thin gravy of liquor, flour, butter, salt and pepper and pour over vegetables. Bake slowly 2 hours or until tongue is tender enough to cut with fork.

This recipe may be varied by using a can of tomatoes and half a dozen cloves, half a dozen allspice and $\frac{1}{4}$ bay leaf. Thicken tomato juice and pour over tongue.

—Edith Pike.

Braised Tongue with Raisins

Boil tongue $2\frac{1}{2}$ hours	
1 cup vinegar	1 doz. whole cloves
1 stick cinnamon	1 cup raisins
$\frac{1}{2}$ cup blanched and browned almonds	
Pour over tongue and bake 30 minutes.	

Veal Birds

Get veal steak $\frac{1}{2}$ inch thick and cut into pieces 3 or 4 inches square. Make a dressing of bread crumbs as for roast chicken. Spread on the slices of veal, season well and roll up tightly. Fasten with toothpicks or coarse thread. Roll in salt, pepper and flour. Fry in butter until well browned. Put in covered roaster, half cover with milk or water and cook slowly for 2 hours. Thicken the juice in pan for gravy.

—Mrs. E. M. Cassady.

Breaded Veal

Beat 2 eggs in a bowl; dip the veal in egg, season with salt and pepper and roll in powdered crackers. Fry in butter or

The KNOX ACIDULATED package contains Lemon Flavoring

sweet drippings, keeping closely covered and adding a little rich milk, or water, twice while cooking. Let simmer on back of stove 20 minutes.

—Mrs. C. G. Holmes

Jellied Veal

1 knuckle veal	5c worth salt pork (if you have it)
2 lbs. lean veal	1 medium sized onion
2 lbs lean pork	Salt and pepper

Boil all together until meat falls to pieces. Chop in chopping bowl. Put meat in deep dish and add 2 cups liquor well seasoned. Does not need a weight. Will serve 15 or 20.

—Jennie R. Harvey.

Meat Loaf

1 lb. round steak	1 t salt
1 lb pork steak	1 small onion
1 egg	7 T catsup
1 cup cooked rice	$\frac{1}{2}$ t pepper
3 slices bread squeezed out of cold water	

Mix well and bake one hour.

—Chloe R. Beatty.

Individual Meat Rolls

1 lb round steak	$\frac{1}{4}$ cup cold rice
$\frac{1}{2}$ lb fresh pork	1 t salt
3 eggs	Pinch pepper

Grind meat twice. This makes three cups. Add rice, eggs and seasoning. Form into twelve rolls and let stand to become firm for an hour before putting in the oven. Brown in butter and bake one hour. Heat one cupful well seasoned tomato sauce and pour hot over the rolls on the platter.

—Mrs. E. A. Smith.

Meat Loaf

2 lbs beef	6 large crackers rolled fine
1 lb pork	Salt and pepper
3 eggs	

Grind and mix into a loaf, place in pan with bits of buttr and hot water and bake one hour and a half. To keep from drying out cover for the first half hour.

—Mrs. Weems

Where recipes call for Gelatine use KNOX SPARKLING GELATINE

Meat Loaf

3 lb lean beef ground fine	Butter size of an egg
8 T rolled crackers	1 t pepper
$\frac{1}{2}$ cup sweet cream	1 T salt
2 eggs beaten light	

Form into a loaf and set in oven few moments to dry, so as to keep its shape. Then pour a cup hot water over it and bake one hour.

—Mrs. W. C. Whiting.

Meat Loaf

2 lbs round steak	$\frac{3}{4}$ cup catsup or 1 cup tomatoes
10c worth salt pork	8 crackers
2 eggs	Salt and pepper

Grind the steak with salt pork, mix in eggs and cracker crumbs catsup, salt and pepper. Bake in loaf $1\frac{1}{2}$ hours. First in hot then medium oven. Nice hot or cold.

—Jean Wood.

Ham Loaf

2 $\frac{1}{2}$ lbs lean pork	1 cup cracker or bread crumbs
1 lb ham	$\frac{1}{4}$ t pepper
1 cup tomatoes	2 eggs
1 cup milk	

Grind meat and mix all together, form into a loaf and bake about $2\frac{1}{2}$ hours. Or reserve tomato juice and pour over top.

—Julia Crawford.

Ham and Beef Loaf

1 lb ham	1 cup cracker crumbs
1 lb round steak	2 eggs beaten with pinch salt
1 cup tomato juice	$\frac{1}{4}$ t salt

Form into loaf and bake 1 hour; serve with 1 T fresh horseradish in 1 cup whipped cream.

—M. P. Kinman.

Pork Loaf

2 lb pork steak	2 eggs
$\frac{1}{2}$ lb fat pork	1 cup celery chopped fine
1 cup milk	1 cup bread crumbs

Form into a loaf, cut one onion fine and lay on top of the loaf. Pour 1 pt. tomatoes over all. Bake a good 2 hours with rather slow fire.

—Mrs. Frank Hunting.

KNOX GELATINE is clear and sparkling

Steamed Ham Loaf

1 lb smoked ham	2 eggs
2 lbs lean pork	Salt, pepper and pimento if liked
1 cup sweet milk	

Grind and make into loaf, and roll in a muslin cloth sewed so it will not come out. Place in a deep dish, cover with boiling water and $\frac{1}{2}$ cup vinegar, also a little salt. Simmer three hrs; serve hot or cold and garnish with peas.

—Jennie R. Harvey

Baked Ham

1 thick slice smoked ham, about 2 lbs. Rub each side with dry mustard, then spread thickly brown sugar over each side and cover with milk. Bake very slowly, about three hours. Drain and serve.

—Jane Elliott.

Baked Ham with Tomato

2 T butter	1 small chopped onion
2 T flour	1 cup hot water

6 T tomato catsup

Make sauce of the above and pour over 1 slice ham, 1 inch thick. Cover and bake one hour. If the ham is very salty, parboil a little.

—Harriet Whiting.

Baked Ham with Potato

Cut several slices ham about $\frac{1}{2}$ inch thick. Put in a roaster and cover with diced raw potatoes and cover all with sweet milk or cream. Bake slowly from 1 to $1\frac{1}{2}$ hours.

—Jean Wood.

Scalloped Ham

3 cups ham, cooked and ground	$2\frac{1}{4}$ cups bread crumbs
3 cups white sauce	4 hard boiled eggs

Mix the above and add eggs chopped fine; bake in moderate oven 20 minutes.

—Verna Peterson.

FOUR separate Desserts or Salads from one package of Knox Gelatine

Ham Mousse

2 cups ham ground fine	$\frac{1}{4}$ cup cold water
2 t prepared mustard	$\frac{1}{4}$ cup hot water
Pinch cayenne pepper	$\frac{1}{2}$ cup thick cream
1 t gelatine	

Soak gelatine in cold water 3 minutes, add hot water and pour over ham mixture.

When cool add cream whipped. Mold in large glasses, cut into rounds and serve on lettuce leaf with a cube of pickle relish on each round.

—Edith McBeath.

PICKLE RELISH FOR HAM MOUSSE

$\frac{1}{2}$ envelope gelatine	$\frac{1}{2}$ t salt
$\frac{1}{4}$ cup cold water	1 T grated horseradish
$\frac{1}{4}$ cup vinegar	$\frac{1}{4}$ cup cucumber pickles cut fine
1 cup hot water	$\frac{1}{4}$ cup pimento diced
$\frac{1}{4}$ cup sugar	Green coloring

Soak gelatine in cold water 5 minutes, heat vinegar, water and sugar to boiling point; pour over gelatine, add other ingredients, coloring it as near the color of the pickles as possible. Mold in flat pan, cut into cubes.

—Edith McBeath.

Baked Tenderloin

Leave tenderloin in strips and season well. Take ordinary dressing and work into the tenderloin with fingers, punching holes and filling with the dressing. Cover meat with the dressing, packing closely. Bake 1 hour in slow oven.

—Mrs. Arthur Pike.

Baked Pork Chops with Dressing

1 cup stale bread crumbs	$\frac{1}{4}$ t salt
$\frac{1}{4}$ cup melted butter	$\frac{1}{8}$ t pepper
1 T sage, powdered	$\frac{1}{4}$ cup boiling water

Moisten butter, crumbs, sage, salt and pepper with the boiling water and mix thoroughly. Wipe chops and put in pan; sear well on both sides, season with salt and pepper. Place in baking dish, then put a large spoonful of dressing on each chop, cover the bottom of pan with water and bake in oven until done, about $\frac{3}{4}$ hour; basting every 10 minutes.

—Jane Elliott.

KNOX GELATINE is the one dessert for all appetites

Baked Spareribs with Dressing

Place 1 piece sparerib in baking pan, curved side up. Fill with bread dressing, made by moistening stale bread in water and seasoning with salt, pepper, butter and onion. Cover with another section of spareribs, sprinkle top with salt and pepper. Place in hot oven, lower temperature gradually and baste meat often. Time about 1 hour.

—Rose Worrell.

Sausage

12 lbs. lean pork	4 t pepper
6 lbs fat pork	2 t ground nutmeg
8 t sage	4 T salt

Sprinkle seasoning on meat before putting all through grinder.

—Marguerite Croker.

Sausage Surprise

Make a good baking powder biscuit dough. Roll out and cut into biscuits $\frac{1}{2}$ inch thick. Place sausages, previously cooked on each. Fold over pinching edges together. Brush tops with milk and bake in hot oven 30 minutes.

—Julia Crawford.

Chile

1 can Kidney beans	1 qt water
2 cups tomatoes	Chile seasoning
1 lb hamburg steak	Salt and pepper
2 large onions	

Brown hamburg and onions in fat. Add boiling water, beans, tomatoes and seasoning to taste. Thicken with 1 T flour.

—Gladys Holmes

Roast Leg of Mutton with Mint Sauce

Put in a roaster with 1 quart hot water and cover closely. Parboil about 2 hours and then skim off grease, begin to boil down and brown. Salt well, also pepper and dredge with flour. Baste often and roast 1 hour longer in covered roaster. For gravy, add water to the juices in pan; which should be brown by this time, then thicken with flour, rubbed smooth in cold water.

—Mrs. G. H. Croker.

KNOX GELATINE is measured ready for use—each package is divided into two envelopes

Mint Sauce

Pick the leaves from stems, wash and put thru grinder. For a cup of mint add four t sugar and cover with vinegar.

—Mrs. Croker.

Chop Suey

1 lb round steak ground
1 medium onion sliced
2 cups cooked macaroni
1 qt. can tomatoes

$\frac{1}{2}$ cup grated cheese
1 cup water
Butter

Season hot with red pepper and salt

Fry onion and meat until very brown. Put in a bake dish with tomatoes, macaroni and water. Sprinkle top with cheese and butter. Bake 2 hours in a medium oven.

—Mrs. Cutler Croker.

Chop Suey

1 lb round steak ground
3 onions
 $\frac{1}{2}$ cup butter
1 bunch celery

1 can kidney beans
2 cups tomatoes
Salt

Brown meat well in the butter. Add the rest of the ingredients cut up fine, and cook slowly for 2 hours. Serve with molds of rice.

—Harriet Whiting.

Dried Beef Gravy

2 T flour
2 T butter
3 cups milk

Small t salt
Pepper

Scald milk, add $\frac{1}{2}$ lb dried beef cut in small pieces. Mix flour with little cold milk, smooth out all lumps; add this mixture to hot milk, stirring constantly until it thickens, add salt, pepper and butter. Then remove to back of stove and when ready to serve add 1 egg lightly beaten.

Sweetbreads

Soak an hour in salt water, parboil 20 minutes. Remove the outer casing, cut in slices, dip in egg and cracker crumbs and fry in hot fat until brown.

—Mrs. C. G. Holmes.

Use KNOX GELATINE if you would be sure of results

Italian Spaghetti

4 cans tomato spaghetti	1 cup cooking oil
1-3 lb cheese	1 cup chopped onion

Heat this and mix together

Cook for about 10 minutes. Then add:

1 cup celery, chopped fine	1 green pepper chopped fine
1 red pepper chopped fine	1 lb round steak chopped fine

Cook for about 1 hour. Then add the spaghetti and 1 small corn of garlic, if you care for it and cook all together for 10 minutes.

—Harriet Whiting.

Dried Beef and Bananas

Melt 3 T butter in pan and frizzle until curled.

Cut bananas in two lengthwise and brown in same pan.

Serve with beef on platter surrounded by bananas.

—Harriet Whiting.

Roast Chicken

Clean and rub well with salt and pepper, stuff with poultry dressing and place in roasting pan. Rub 3 T butter until creamy and mix with 2 T flour; spread this over the breast and legs; place in hot oven and when well browned baste with $\frac{1}{4}$ cup butter melted in 1 cup hot water. Cover and reduce heat, basting often and turning chicken to brown evenly. A 4 lb. chicken requires from $2\frac{1}{2}$ to 3 hours baking.

POULTRY DRESSING

2 cups stale bread crumbs or toast	1 cup boiling water
1 T dried celery leaves crushed	1 t salt
1 T chopped onion	Pinch pepper
2 T butter	

Mix in order given, if not moist enough add little milk.

Chicken Pie

1 chicken cut up. Cook until meat falls from bone. Salt to taste when about half done. Remove bones, place in baking pan, make gravy from liquor left, adding milk or water, if necessary, and pour over chicken. Place small baking powder biscuits on hot chicken and bake until done, about $\frac{1}{2}$ hour.

—Rose Worrell.

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Biscuit Dough

2 cups flour	$\frac{1}{2}$ t salt
2 T shortening (butter or lard)	1 cup milk
2 t baking powder	

Sift flour, baking powder and salt into mixing bowl. Add shortening, mix and add milk. Roll out $\frac{3}{4}$ inch thick and cut with small biscuit cutter.

—Rose Worrell.

Chicken with Noodles

Cut into small pieces 1 good sized chicken. Cover with boiling water and cook until tender. Add salt and pepper when about half done. When tender add enough flour mixed with butter to make a good gravy. To 2 well beaten eggs add pinch salt and enough flour to make stiff dough. Roll very thin and cut in fine strips. Sprinkle well with flour and drop in with chicken and gravy and let boil 15 minutes.

—Mrs. Glen Whiting.

Chicken Dumplings

Cook and prepare chicken with gravy as above.

2 cups flour	$\frac{3}{4}$ cup milk
2 t baking powder	1 egg beaten light
1 T butter	

Sift baking powder and flour together, add butter, milk and beaten egg last. Drop by spoons full into hot gravy. Cover and cook 20 minutes.

—Mrs. Lyman Whittier.

Chicken Fricassee

Cut chicken in small pieces. Roll each piece in flour which has been well seasoned with salt and pepper and fry in hot fat until golden brown. Place in roaster with 1 cup boiling water or milk and cover tightly. Bake for 2 or 3 hours until tender. Make gravy with juice in pan by adding 1 pint rich milk, 2 T flour and 2 T butter. Blend these well together, thin with a little milk, add to liquor in pan and cook until thickens.

—Ruth Whiting

For Dainty Delicious Desserts use Knox Gelatine

Chicken Creole

1 medium sized chicken, cook until well done, cool and cut in small pieces. Cook the liquor down until there is but one cup. Add 1 cup cream. Thicken with 2 T flour. Have $\frac{1}{2}$ cup macaroni cooked, add chicken, macaroni, 2 chopped pimentos, yolks of 2 eggs. Set in a pan of hot water and let blend about 1 hour before serving. Salt to taste.

—Harriet Whiting.

Chicken a la King

Melt $1\frac{1}{2}$ T chicken fat, add 1 T cornstarch and stir until well blended. Then pour on gradually while stirring $\frac{3}{4}$ cup chicken stock, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup cream. Bring to boiling point, add $\frac{1}{2}$ t salt, 2 T butter, $\frac{1}{4}$ cup cold boiled chicken cut fine, $\frac{1}{2}$ cup sautéed mush-rooms, $\frac{1}{4}$ cup canned pimentos cut in strips, again bring to boiling point and add egg yolk slightly beaten.

—Mrs. Edwin Holmes

Jellied Chicken

Cook a chicken until tender, remove the bones and cut up as for salad; season with salt, pepper and sage. Soak 1 T gelatine in $\frac{1}{2}$ cup cold water; add to the liquor in which chicken was cooked. Pour some of the liquor in the bottom of an earthen mold and when it begins to jell lay slices of hard boiled eggs over bottom and around sides. Fill in with chicken and more sliced egg; pour over all the rest of liquor which has been kept warm. Cover with earthen plate and when cold turn on to platter and garnish.

—Mrs. C. S. Cozine.

Roast Wild Duck

Place ducks close together, breast down in a roaster with onion in and over them, using about a medium sized onion to a duck. Cover about a third with water and cook on top of stove until they become tender. Watch and do not let the water boil away or keep too much on.

Drain off water, fill ducks with dressing, still keeping breasts down and crowded close together. Place strips of bacon over

Each package of KNOX GELATINE makes FOUR PINTS of jelly

backs and bake until done. When ready to serve turn breasts up with the bacon over the breasts.

If onions are not agreeable, carrots may be used to take off the wild taste.

—Myrtle Easton.

Duck Fricassee

Cut up duck, reserving breast and legs. Roll in flour, season with salt and pepper and fry in hot fat until well browned, add hot water, cover tightly and cook several hours until ducks are tender.

—Mrs. E. M. Cassady.

DRESSING

Fry out 2-3 cup salt pork cut in cubes. Save $\frac{1}{4}$ cup fat, add 2 cups bread crumbs and stir well. Cook in frying pan or oven until brown. Add 2 cups cracker crumbs. In $\frac{1}{2}$ cup fat cook 1 finely chopped onion until yellow. Combine mixtures, add $1\frac{1}{2}$ T poultry seasoning, 1 T chopped parsley, 1 T salt, $\frac{1}{2}$ t pepper and 2 cups finely chopped celery. This makes a dry dressing. For moist dressing add from 2 to $2\frac{1}{2}$ cups milk. —Lida Stauch

Baked Hash

1 pt raw diced potatoes	1 T butter
1 pt finely minced meat	$\frac{1}{2}$ t salt
1 slice onion	Pinch pepper

Cut onion fine and fry in butter until brown. Add potatoes, salt and pepper and $\frac{3}{4}$ cup water. Put meat on top and bake in oven 1 hour.

—Edith Pike

Roast Beef Hash en Casserole

Use left overs of roast beef and add as much raw potatoes as meat, 1 small green pepper, one small onion. Put all thru a food chopper, season with salt and pepper. Place in casserole and cover with milk. Bake $\frac{3}{4}$ hour.

—Marguerite Croker.

Shepherd's Pie

Grease a baking dish, cover bottom with seasoned mashed potato; add layer minced meat seasoned with salt, pepper, onion and green pepper. Moisten with meat stock or gravy. Cover with mashed potato and bake $\frac{1}{2}$ hour.

—Edith Pike.

Give the growing children KNOX GELATINE

Tomato Hash

1 cup stewed tomatoes	Salt
1 cup chopped meat	Pepper
$\frac{3}{4}$ cup bread crumbs	Onion juice
1 T butter	

Mix all together and bake until brown.

—Edith McBeath.

Meat Pie

Add to the gravy left from a roast of veal or beef, slices of the meat, season well, thinning gravy some if it is very thick. Place in shallow basin putting on top biscuits made as for chicken pie. Bake in the oven until brown and serve at once.

—Edith McBeath.

Creamed Roast Pork

2 cups milk scalded	1 stalk celery diced
1 slice onion	

Thicken the above with $\frac{1}{2}$ cup flour rubbed smooth with $\frac{1}{2}$ cup milk, season with salt and pepper, cover and let cook 15 minutes. Dice 2 cups cold roast pork, strain sauce over the meat. Place in baking dish and spread buttered cracker crumbs over top. Set in oven to brown.

—Edith McBeath.

Cold Pork Loaf

Grind cold roast pork, enough to make 3 cups full. Add 2 eggs well beaten, little cream and 5 T bread or cracker crumbs. Season well, mold into loaf and bake until brown 20 minutes to half hour. Beef or veal may be used in same way.

Rice and Meat Balls

1 cup boiled rice	1 egg
1 cup ground meat or chicken	Salt and pepper
$\frac{1}{2}$ cup milk	

Heat milk, add meat, rice and seasoning. When this boils add egg well beaten. Stir one minute. When cool make into balls, dip in eggs then crumbs and fry in butter.

Pink coloring for fancy Desserts in each package of KNOX GELATINE

Macaroni Loaf

$\frac{3}{4}$ cup macaroni (ground)	1 t onion juice
1 cup cream	$\frac{3}{4}$ cup chopped meat
1 cup soft bread crumbs	1 T chopped parsley
$\frac{1}{4}$ cup butter	2 or 3 eggs
$\frac{1}{2}$ t pepper	1 t salt

Line dish with oiled paper and set in pan of hot water.

Bake $\frac{1}{2}$ or $\frac{3}{4}$ hour. —Jean Watkins Yockey.

Cure for Pork, 100 lbs

100 lbs. pork	4 oz. salt peter
Salt	$\frac{1}{2}$ box red pepper
5 lbs. brown sugar	

Rub meat well with dry salt and let stand two days. Make a brine that will just float an egg.

Add other ingredients dissolving salt peter in a little of the brine. Pour this over meat and let stand four weeks or longer if pieces are large. —Mrs. Theo. Hook

Dry Cure for 100 lbs Meat

4 lbs salt	2 oz. salt peter
5 lbs brown sugar	

Mix these well together and rub into the meat and let stand for 3 or 4 days, skin side down. Repeat again. Do this three times until all of mixture is used, when smoke.

—Rose Worrell.

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Pickles and Relishes

Utensils for Pickles

In preparing pickles use only glass, hard stoneware or wooden vessels, as salt, vegetables, juices and vinegar rapidly corrode all metallic surfaces and produce poison.

Tomato Catsup

2 gallon tomato juice	1 T pepper
3 T salt	$\frac{1}{2}$ T cloves
1 T ground cinnamon	
$\frac{1}{2}$ or 1 qt. vinegar according to strength	

Sweeten with brown sugar. Cook until thickened, 2 hrs. or more
Spices may be tied in thin bag to keep catsup a brighter red.

—Mrs. E. M. Cassady.

Chili Sauce

1 peck tomatoes	3 pts. vinegar
3 cups peppers, chopped	3 t cloves
3 cups sugar	3 t cinnamon
2 cups onions	2 t ginger
1 cup salt	May add 1 bunch celery diced.
Boil three hours.	—Chloe Beatty.

Chili Sauce

12 large tomatoes	3 T brown sugar
2 ripe peppers	1 T cinnamon
6 onions	3 cups vinegar
2 T salt	

Scald and chop tomatoes, add chopped onions and peppers (seeds removed).
Mix all ingredients and boil 3 hours. —Mrs. T. G. Irish.

Pickles Put Up Raw

Large cucumbers	2 T white mustard seed
1 small onion	3 T sugar
1 T salt	

Slice cucumbers about $\frac{1}{2}$ inch thick and fill jars, adding to each

Give the growing children KNOX GELATINE

quart 1 small onion, 1 T salt, 2 T white mustard seed, 3 T sugar
 Fill jar up with cold vinegar diluted about one-half.

—Mary D. Rust.

Pickles

1 dozen large sour pickles (barrel pickles)
 3 cups light brown sugar

Cut pickles into thin slices, put a layer of pickles, sugar and spices alternately. Break cinnamon into small pieces, add cloves and cassia buds. Set in a warm place twenty-four hours and can. These are delicious.

—M. D. Rust.

Pickles

1 dozen boughten dill pickles 4 cups sugar
 2 cups vinegar 1 small can pimentos

Quarter the pickles. Stir the sugar and vinegar until dissolved
 add sliced pimentos and pickles. Let soak a few days and are
 ready for use.

—Ruth Whiting.

Ice Water Pickles

Take medium sized or large cucumbers. Peel and cut lengthwise in about four strips. Soak in ice water for two hours. Take 1 quart weak vinegar, 1 cup sugar, $\frac{1}{2}$ cup salt and boil. Pack cucumbers in jars, put in each jar a small piece of celery and one slice of onion. Pour liquid over hot, seal and set away for three weeks.

—Edith McBeath.

Ice Pickles

1 qt. weakened vinegar	1/3 cup salt
1 cup sugar	Large cucumbers

Put cucumbers in ice box or ice water over night. Slice lengthwise and across. Pack in jars with a slice or two of onion and pieces of celery, 1 t mustard seed to a quart. Heat vinegar, sugar and salt, pour over and seal. These pickles are very brittle.

—Olive Coons.

Dill Pickles

2 T salt	2 cups water
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1 cup vinegar

Pack pickles in jars with dill. Heat vinegar, salt and water and pour over pickles. Seal. This will fill a 2 quart jar.

—Cecil Mansfield.

KNOX GELATINE Dessert or Salad is attractive and appetizing

Sweet Pickles

Make a brine almost strong enough to float an egg and heat. Pour on pickles. Pour this brine off and heat for seven mornings. Then heat pure vinegar and enough sugar and spices to suit taste. When this is boiling put in the pickles until heated through thoroughly, can and seal. Heating the brine this way will keep the pickles brittle and green.

—Cecil Mansfield

Medium Sweet Pickle

Soak cucumbers over night in moderate brine. In morning drain and let simmer in weak vinegar water. When about to boil, pack in hot jars.

3 cups cider vinegar 1 cup water

1 cup sugar

Add pickling spices, heat and pour over cucumbers. Seal.

—Olive Coons.

Twelve Day Pickle

12 large cucumbers $\frac{1}{2}$ t cloves

3 lbs. sugar 1 stick cinnamon

$\frac{1}{2}$ t allspice Vinegar

Soak cucumbers in brine three days. Soak in cold water three days, changing the water each day. Cut one inch long and cook until tender in weak vinegar. Let stand three days. Make syrup of other ingredients. Boil and pour over the pickles three mornings, reheating each morning. Seal while hot.

—Bernice Whittier Lussier.

Mustard Pickles

2 qts. small onions 1 large cauliflower

2 qts. small cucumbers 8 green peppers

Put all in a weak brine and let stand 24 hours. Scald in this brine adding a small piece of alum.

Drain well and cover with the following dressing cooked:

2 qts. vinegar $\frac{1}{2}$ cup mustard

2 cups brown sugar 2 T tumeric powder

1 cup flour 4 T mustard seed

For Dainty Delicious Desserts use Knox Gelatine

Oil Pickles

50 medium sized cucumbers	$\frac{1}{2}$ cup black mustard seed
2 cups onions sliced	1 T celery salt
1 cup salt	$1\frac{1}{2}$ cups olive oil
1 cup white mustard seed	1 T alum

Wash cucumbers, cut off both ends and slice thin without peeling. Peel onions and slice thin. Put cucumbers and onions in layers sprinkled with salt over night. In the morning, drain. Mix the powdered alum in 1 qt. vinegar, pour over pickles, let stand 4 hours, drain again. Mix seeds thru pickles, pack in jar, and cover with oil mixed with 1 qt. fresh vinegar. Place a weight on top and let stand 3 weeks before using.

Marjorie Whiting.



Yum-Yum Pickle

1 1/2 pt. sliced cucumbers	1 pt. sliced onions
Let stand one hour in good handful salt.	
1 pt. vinegar	1 t bud cinnamon
1 cup sugar	1 t tumeric powder
1 t mustard seed	1 t celery seed
1 t black pepper	

Let come to a boil, drop cucumbers and onions in and barely let come to a boil. Seal for winter use.

—Ruth Whiting.

Ripe Cucumber Pickles

25 ripe cucumbers	2 t celery seed
12 onions	2 T white mustard seed
1 qt. vinegar	1 t tumeric powder
2 cups sugar	2 t ginger

Slice cucumbers through and soak in salt water over night. Bring to a boil and can.

—Mrs. T. G. Irish.

Ripe Cucumber Pickles

Pare cucumbers and remove seeds cut into lengths. Soak in weak salt water twelve hours. Drain and soak in fresh water one hour. Make a syrup by boiling vinegar and sugar and add

Drain cucumbers and cook rapidly in syrup $\frac{1}{2}$ hour, set back

KNOX GELATINE is clear and sparkling

and let cook slowly until transparent. To each lb. of cucumbers use 1 lb. of sugar, use vinegar according to strength. Use two T cinnamon and one of cloves. Seal in jars.

Mrs. Durr.

Chopped Pickle

2 qts. cabbage	1 pt onion
2 qts. green tomatoes	1 large green pepper

Chop all these fine.

Sprinkle salt over tomato and let stand 1 hour, drain and put with other ingredients, then add.

2 T ground mustard	1 t mace
1 T ginger	1 t tumeric powder
1 t cloves	$\frac{1}{2}$ oz. celery seed
1 t cinnamon	1 $\frac{1}{2}$ lbs. sugar

Mix well, cover with vinegar and boil slowly 1 hour.

—Chloe R. Beatty.

Chopped Cucumber Pickle

6 green sweet peppers	12 large onions
12 cucumbers (don't peel)	2 qts. green tomatoes
and about the size to slice	

Put through meat grinder, and use a handful salt and stand over night, then drain.

5 cups vinegar	2 T tumeric (can be left out)
2 cups brown sugar	2 T celery seed
2 $\frac{1}{2}$ cups white sugar	2 T mustard seed
2 T ground mustard	
Scald and seal.	—Myrtle Easton.

—Myrtle Easton.

Tumeric Pickle

Cucumbers	1 $\frac{1}{2}$ t celery seed
4 onions	and mustard seed
2 cups sugar	1 t tumeric powder
1 t pepper	

Slice cucumbers crosswise; add 2 handfuls salt; cover with water and let stand over night. In morning drain, add sliced onions and other ingredients. Cover with vinegar, let come to a boil and can.

— Mrs. Frank Hunting.

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

Spanish Pickle

1 gallon of cabbage chopped	1 t whole cloves
1 qt. green tomatoes chopped	2 t mustard
6 onions, 6 green cucumbers	4 T flour
3 green peppers	2 cups sugar
1 t salt	1 qt. vinegar
1 t cinnamon bark	1 t tumeric

Put tomatoes to drain. Remove seed from peppers and chop, then pour boiling water over them, let stand ten minutes, drain Cook slowly 1 hour, add flour and let boil until it thickens; seal hot.

—Mrs. Durr.

Green Tomato Pickle

Half bushel green tomatoes, $\frac{1}{2}$ doz. onions, 4 green peppers, chop all finely together, sprinkle over $\frac{1}{2}$ pint salt; let stand over night and drain off, cover with vinegar and let cook slowly one hour; drain again and pack in a jar; 1 pound brown sugar, 1 T cinnamon, $\frac{1}{2}$ T allspice, $\frac{1}{2}$ T cloves, $\frac{1}{4}$ cup ground mustard, $\frac{1}{2}$ pint grated horseradish; $1\frac{1}{2}$ pints vinegar; mix and boil and pour in jar.

—Mrs. Nancy Whiting.

Pepper Relish

12 red (sweet) peppers	4 cups weak vinegar
12 green (sweet) peppers	2 T salt
3 large onions	2 cups sugar

Cover peppers and onions with boiling water for ten minutes and drain. Cover again with hot water, let come to a boil, stand ten minutes and drain. Add other ingredients, cook fifteen minutes and seal.

—Edith Pike.

Pepper Relish

6 red peppers	1 cup sugar
6 green peppers	1 qt. vinegar
6 onions	2 T salt

1 small cabbage

Chop ingredients, pour boiling water over all and squeeze dry. Heat vinegar with sugar and salt. Mix all together, let come to a boil and seal in jars.

—Helen Pratt.

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Pepper Hash

1 large cabbage	1 cup sugar
6 large onions	$\frac{1}{2}$ cup white mustard seed
1 doz. peppers (leave seeds)	$\frac{1}{4}$ T celery seed
Sprinkle $\frac{1}{2}$ cup salt over onions and cabbage which have been chopped. Let stand over night and drain well. Add other ingredients and cover with cold vinegar.	

—Vera Banks.

Cucumber Relish

12 large ripe cucumbers	4 dessert spoons salt
4 onions	Vinegar to moisten well
4 T ground horse radish	
Peel cucumbers and onions, put through grinder and drain well.	
Add salt, horseradish and vinegar.	
Put in bottles with 1 t olive oil on top; seal.	

—Mrs. Willard Whiting.

Tomato Relish

$\frac{1}{2}$ peck ripe tomato(chopped and drained over night)	
3 teacups chopped cabbage	$2\frac{1}{2}$ cups vinegar
2 teacups chopped celery	1 lb brown sugar
3 large onions	$\frac{1}{2}$ cup salt
2 green peppers	1 cup white mustard seed
Mix well. Do not cook.	

—Ethel Miner.

Cucumber Relish

1 pt. ground cucumber	1 T prepared mustard
1 ground onion	1 T pepper
1 T salt	$\frac{1}{2}$ T vinegar
1 T sugar	

Take large cucumbers and grind; let drain an hour or more and squeeze dry. Mix ingredients, put in jars and seal.

—Vera Banks

Ripe Tomato Relish

1 peck ripe tomatoes	3 green peppers
3 pts. vinegar	2 cups chopped celery
2 lbs. sugar	$\frac{1}{2}$ cup fine salt
6 onions	2 cups white mustard seed

Chop tomatoes and drain over night. Chop peppers, onions and celery. Mix all ingredients and can without cooking.

—Mrs. Frank Hunting.

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Corn Salad

20 ears corn	4 cups vinegar
1 cabbage	2 cups sugar
2 green peppers	1 t tumeric powder
4 onions	2 T mustard

Cut corn from cobs, chop cabbage, peppers and onions. Mix all together and cook slowly a few minutes. Can while hot.

—Helen Pratt.

Corn Relish

12 ears corn	$\frac{1}{2}$ cup salt
1 small cabbage	$\frac{1}{4}$ cup mustard
2 green peppers	1 qt. vinegar
3 onions	1 T celery seed
2 cups sugar	1 T tumeric powder

Chop and mix ingredients. Let stand two hours, then boil 20 minutes.

—Mrs. T. G. Irish.

Sliced Cucumber Pickles

25 cucumbers sliced thin; salt and let drain over night
12 onions sliced and salted (Use juice for cooking.)

To above add

1 quart vinegar	2 t white mustard seed
2 cups sugar	1 t tumeric powder
2 t full celery seed	2 t ginger

—Mrs. Ella Norwood.

Sweet Pickled Peaches

4 lbs. fruit	1 oz. stick cinnamon
2 lbs. sugar	1 oz. whole cloves
1 pt. vinegar	

Boil sugar and vinegar with the cinnamon for 5 minutes, then put in the peaches, a few at a time, with one or two cloves in each. When done enough to prick easily with a fork pack in jars until all are cooked. Boil syrup down to one-half the original quantity and pour it over the peaches. Seal while hot.

—Chloe R. Beatty

~~Peach Pickles~~

Make syrup in the proportion of 1 bowl of vinegar, 1 bowl of water, 3 bowls of sugar; boil and pour over peaches freshly

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

peeled; let stand until next day; turn off and scald juice and pour over peaches again; the next day boil peaches in juice till cooked through adding stick cinnamon and a small bag of whole cloves when they are first put on to cook; if the peaches are not sealed up it is well to reheat the juice once or twice before cold weather. If the vinegar used is weak, or a sour pickle is preferred, use less water and more vinegar. This recipe for syrup is good to use for any kind of sweet pickle.

—Mrs. E. M. Cassady.

Spiced Peaches

Peaches	3 cups sugar
4 cups vinegar	2 cups water

Cook syrup to boiling point, then drop in peeled peaches with 3 whole cloves in each. Cook until tender.

—Olive Coons.



Watermelon Pickle

3 bowls sugar	stick cinnamon
2 bowls vinegar	Cloves

1 bowl water

Boil rinds in 2 qts. water, 1 T salt, real fast until tender. Drain; then cook slowly in syrup of sugar, vinegar, water, stick cinnamon. Cloves should be tied in thin bag.

—Mrs. Wilson McBeath

Watermelon Pickles

Pare and cut the melons into pieces; place in a jar, pour over a weak brine and stand over night; in the morning, drain and cook in weak vinegar water, keeping the melons well covered. Cook slowly several hours, or until the pickles are clear and tender; drain again and cook in syrup made with 2 pts of sugar and one of vinegar; add a little stick cinnamon to each kettle; cloves can be added if desired, but the pickles will be darker colored.

—Mrs. Chalmer Cozine.

Canned Pimento Peppers

Wash and remove seeds, cut in one-fourth in strips. Cover with boiling water, let stand three minutes. Drain and plunge in

Pink coloring for fancy Desserts in each package of KNOX GELATINE

ice water, drain and pack in jars. Make syrup of one quart of vinegar and two cups of sugar, boil fifteen minutes and pour over peppers to overflow jars, seal.

—Mrs. W. G. Brown.

Pimentos

Boil pimentos, seeds and all, about 10 minutes (less time if you can) to loosen the skin so they peel easily. Boil them in salty water (a T to a quart of water) for 15 min., then seal while hot

—Mrs. Fred Carter.

Green Pepper Mangoes

Select firm round green peppers, remove top, take out seeds, soak in salt water over night, then fill with chopped cabbage, seasoned with salt, cinnamon, ground cloves and sugar. Sew up top, boil sufficient vinegar to cover, with cup brown sugar, pour over mangoes and seal.

—Mrs. Fred Carter.

Pickled Onions

Small white onions	Cayenne pepper
Mixed spices	Vinegar

Remove outer skin, put into a salt brine, that will float an egg, for three days; wash in cold water, drain, pack in jars. To each quart of onions add one t mixed spices, and a pinch of cayenne pepper, cover with boiling vinegar, seal.

—Mrs. W. G. Brown.

Beet Pickles

1 qt. beets	1 cup vinegar
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup water

Boil beets until tender. Peel and pack in jars. For each qt. mix together sugar, vinegar and water. Bring to a boil, pour over beets and seal.

—Lida Stauch.

Cherry Olives

1 qt. cherries with stems; wash, pack in jars. Fill jar half full of cider vinegar, the rest water. Put 1 T salt on top of each qt. Seal.

—Olive Coons.

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Good Ginger Pickles

1 dozen cucumbers, peeled, sliced and sprinkled with $\frac{1}{2}$ cup salt
 $\frac{1}{2}$ doz. onions, peeled sliced and sprinkled with $\frac{1}{2}$ cup salt
Wash off salt after standing for about an hour and put into the following brine:

2 cups sugar	1 t celery seed
1 cup weak vinegar	1 t ginger
1 t tumeric	

Bring this to a boil and put cucumbers and onions in and cook till a yellow color.

—Jean Watkins Yockey.

Euclred Cherries

Stone cherries and soak in white vinegar 24 hours; drain thoroughly; measure cherries and add an equal amount of sugar; let stand several days, until sugar is dissolved, stirring occasionally; seal cold.

—Mary Robbins

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Pies

Pie Crust

1 cup flour	3 T cold water
2 T lard, heaping	Pinch salt

—Alice Moad.

Hot Water Pie Crust

2 T lard, rounding	$\frac{1}{4}$ t salt
$\frac{1}{4}$ cup hot water, mix	$\frac{1}{4}$ t B. P.
1 cup flour	

—Alice Moad.

Lemon Pie

4 eggs	1 t flour
1 lemon	4 T hot water
4 T sugar	

Cook eggs, sugar, flour and water in double boiler, when done add half the whites, put the rest on top for meringue and brown.

—Edith McBeath.

Lemon Pie

3 eggs	$\frac{1}{2}$ cup sugar
1 lemon	

Beat lemon, sugar and yolks of eggs together, add 3 T water. Cook until thick. 3 whites beaten stiff, add $\frac{1}{2}$ cup sugar, mix with the cooked mixture, pour in a baked crust and brown in oven.

—Alice Moad.

Lemon Pie Filling

2 eggs	$1\frac{3}{4}$ cups boiling water
$\frac{3}{4}$ cup sugar	1 lemon, juice and grated rind
2 level T cornstarch (or)	Pinch of salt
3 level T flour	

Mix dry ingredients, add boiling water gradually. Cook in double boiler 15 minutes. Slightly beat egg yolk, add a little hot mixture to them. Add to contents in double boiler; cook

KNOX GELATINE makes a transparent, tender, quivering jelly

1 minute. Remove from fire and add lemon juice and rind and small lump of butter. Cool before putting in crust. Cover with meringue. —Verna Peterson.

—Verna Peterson.

Lemon Cake Pie

1 cup sugar 1 lemon juice and grated rind

1 cup milk

Beat yolks; add butter size of walnut; add other ingredients; also the beaten whites of 2 eggs.

Beat all together and bake in a shell.

Ila Pinkerton.

Lemon Pie

1 cup sugar 1 cup boiling water

Butter size walnut

1 lemon (grate the rind; throwing white away) grate rest lemon
Pour in granite basin; when boiling add 2 T cornstarch or flour
(dissolved in cold water)

3 eggs (reserve whites of one for frosting)

Mrs. Peterson.

Rhubarb Pie

2 cups rhubarb 1 egg

$\frac{3}{4}$ cups sugar 2 T flour

$\frac{1}{8}$ t salt

Line a plate with pastry; wash the rhubarb and cut into inch pieces. Mix the sugar, salt, flour and beaten egg, add to the rhubarb, put on a top crust, or strips. Bake the pie until the crust is brown and rhubarb soft. The egg may be omitted.

—Marguerite Croker.

Cream Pie

3 egg yolks 1 t vanilla

$\frac{3}{4}$ cup sugar Salt

1½ cups milk

Cook in double boiler, when thick add 1 cup of walnut meats. Put in baked crust, cover with 3 egg whites beaten stiff with 2 T sugar.

Give the growing children KNOX GELATINE

Cream Pie

2 eggs (yolks)	salt
2 cups milk	2/3 cup sugar
2 T flour	Vanilla

Cook in double boiler until it thickens; bake crust first, then fill with cream; beat whites of eggs with a little sugar and spread on top; place in oven till brown. For banana pie slice one banana on pie crust and pour cream filling over.

—Mary D. Rust.

Sour Cream Pie

$\frac{1}{2}$ cup sour cream	$\frac{1}{4}$ t cloves
$\frac{1}{2}$ cup seeded raisins	3 eggs (yolks)
1 cup sugar	1 egg (white)

Bake like custard pie, using the whites of 2 eggs and 2 T sugar for frosting. Brown in oven. By leaving out spices and raisins and substituting 1 cup cocoanut an excellent cocoanut pie may be made.

—Daisy Patterson.

Sour Cream Pie

1 cup sugar	1 cup chopped raisins
2 eggs, use whites for top	1 T cornstarch
1 cup sour cream	$\frac{1}{2}$ t cloves
Cook in double boiler	—Cora Templeton.

Real Cream Pie

$\frac{3}{4}$ cup sugar	2 egg (whites)
2 T flour (level)	Beat all together
1 cup cream and $\frac{1}{2}$ cup milk	

Bake with one crust and grate nutmeg on top.

—Harriet Whiting.

Sugar Pie

Line bottom of a pie pan with rich crust, cover bottom of pan with 1 cup of sugar and 2 T flour. Pour over this enough rich milk to cover well and sprinkle thickly with cinnamon. Bake in moderate oven until clear, while baking cut top through with knife to prevent boiling over.

—Mrs. C. G. Holmes.

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Brown Sugar Pie

1 cup brown sugar	1 pint milk
2 heaping T flour	Yolks 3 eggs
2 T butter	
Use whites of eggs for meringue.	—Ann Whiting.

Butterscotch Pie

1 cup soft 'A' sugar	3 T butter
2 eggs	1 t vanilla
2 T flour	1 cup cold water
Mix the sugar, flour and yolks to a smooth paste; add gradually the water and butter; stir over the fire until thick, add vanilla. An excellent pie with sliced bananas placed in crust with the filling poured over. Use whites for top.	

—Edith Worrell.

Butterscotch Pie

1 egg	3 T water
1 cup brown sugar	$\frac{1}{4}$ t salt
1 cup milk	1 t vanilla
3 T flour	1 T powdered sugar
2 T butter	
Put yolk of egg in pan; add brown sugar, flour, milk, water butter, salt, vanilla. Stir over fire or cook in double boiler until it thickens. Pour in baked crust. Beat up egg white and beat powdered sugar into it and cover pie and brown in oven.	

—Jean Watkins Yockey.

Maple Cream Pie

1 cup maple syrup	3 cups whipped cream
$\frac{1}{4}$ cup water	1 cup walnuts
$\frac{1}{2}$ envelope Knox gelatine	1 t vanilla
Yolks of 3 eggs	
Heat syrup in double boiler and pour over beaten yolks. Return to boiler and cook until it thickens. Add gelatine dissolved in water. Set in cool place and when it begins to thicken add whipped cream and nuts. This will make 2 pies.	

—Harriet Whiting.

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Orange Pie

1 orange (juice and grated rind), 1 cup sugar; 3 eggs (yolks);
1 cup milk (with T cornstarch dissolved in it); butter size of
walnut; frost with whites of eggs

—Mrs. Rust

Custard Pie

2 eggs	Nutmeg
$\frac{1}{2}$ cup sugar	1 pint milk

—Chloe Beatty.

Apple Cream Pie

Line a pie pan with rich crust. Mix 1 cup sugar with 1 rounding T flour. Pour $\frac{1}{2}$ sugar and flour in crust; add slices apple to fill pan then the rest of the sugar and flour. Sprinkle cinnamon over top and cover with rich milk or part cream. Bake in moderate oven until apples are done.

—Harriet Whiting

Fruit Pie

6 peaches	1/3 cup butter
$\frac{1}{4}$ cup flour	1 cup sugar

Line pan with crust. Peel peaches, cut in half and put in shell one layer, cup side up. Rub together flour; butter and sugar; put over and under peaches and bake. Any kind of fruit may be used.

—Georgia Smith

Fruit Pie

1 cup ripe fruit mashed fine	1 cup sugar
1 T cornstarch mixed with $\frac{1}{2}$ cup cold water	
2 egg yolks; Bake with under crust.	
2 egg whites beaten with 2 T sugar; put on top.	
Especially good using strawberries.	—Kate Hunting

Custard Fruit Pie

Place pie crust in tin and in it put one layer of fruit. Add as much sugar and flour to fruit as you would for an ordinary pie. Beat one egg in a teacup; finish filling cup with cream. Pour this over fruit and bake.

Peaches and rhubarb are especially good this way.

—Mrs. Carl Smith.

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Chocolate Pie

1/3 cup sugar
1 T cocoa
Yolks 2 eggs
1 T cornstarch

2 cups milk
Lump butter
Vanilla

—Mrs. Tom Irish.

Chocolate Pie

Stir well together: 2/3 cups sugar; 2 heaping T flour; 1 square chocolate; add 2 cups milk with yolks 2 eggs well beaten; cook until thick; flavor with vanilla; add whites (beaten stiff) to top; brown in oven.

—Mrs. Claude Smith.

Prune Pie

1 lb. cooked prunes, chopped (hot)

3/4 cup sugar Can add 1/2 cup nuts

Fold in whites of 2 eggs

Put in baked shell and bake until set a little. Serve with whipped cream.

—Harriet Whiting

Pineapple Pie

1 cup sugar

4 egg yolks

1 small cup grated pineapple

1 t butter

1 cup thin cream

3 T flour or cornstarch

Use whites of eggs for meringue. This will make two pies.

—Zoe Pullen.

Cocoanut Pie

1 cup milk

Whites of 4 eggs

1 cup sugar

1 cup fresh grated cocoanut

1 T butter

1 inch salt

4 T flour; heaping

Scald a pint of milk; add sugar; butter; cocoanut and flour; which has been mixed with cold milk; and lastly stir in the beaten whites. Bake a crust after pricking with a fork. When both are cold; spread the mixture over the crust. Beat the whites of 3 eggs; add T sugar; spread over top; sprinkle with 1/4 cup cocoanut and brown. Makes 2 pies. Serve cold.

—Myrtle Easton

KNOX GELATINE Dessert or Salad is attractive and appetizing

Raisin Pie

1 cup raisins; ground	$\frac{1}{4}$ t cinnamon
1 cup sugar	$\frac{1}{4}$ t cloves
1 pt. water	$\frac{1}{4}$ t nutmeg
1 T butter	1 heaping T cornstarch
Yolks of 2 eggs	

Cook until thick and use whites for frosting —Pearl Hopkins.

Pumpkin Pie

1 1/3 cups pumpkin (strained)	$\frac{1}{2}$ t ginger
1 cup brown sugar	$\frac{1}{2}$ t salt
2 eggs	1 cup milk
1 t cinnamon	1 cup cream

Makes 1 large pie. Start in hot oven to set pastry before it absorbs the liquid; then reduce heat and bake 1 hour.

If canned pumpkin is used mix all dry ingredients; add to pumpkin and simmer for 30 minutes before combining with other ingredients. —Mrs. E. Rains.

Pumpkin Pie

2 cups sugar	2 cups pumpkin
2 cups milk	1 t cinnamon
3 eggs	

Add cinnamon to sugar; add eggs; beat until light.

Then add pumpkin. Bake in slow oven. Makes two pies.

—Mrs. Wilson McBeath.

Pumpkin Pie

3 eggs	1 t cinnamon
1 cup sugar	$\frac{1}{2}$ t allspice
1 cup stewed pumpkin	$\frac{1}{2}$ t cloves
1 t ginger	1 pint milk

Beat eggs; add to them sugar; pumpkin and spices.

Beat thoroughly add milk and mix well. Bake in a raw crust. This will serve six persons. —Ann Whiting.

Cranberry Pie

2 cups cranberries	1 T water
1 cup boiling water	1 T flour
1 1/2 cup sugar	$\frac{1}{2}$ t butter
1 egg yolk	$\frac{1}{2}$ t almond extract

Cook the cranberries and water until the berries are soft. Add

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the sugar and cook five minutes. Mix flour and water; add egg yolk; butter and extract. Mix thoroughly; add the cranberry mixture; pour into an uncooked piecrust; with the pastry bars placed lattice fashion across the top; and bake 35 minutes in a moderate oven.

—Mrs. Edwin Holmes.

Pumpkin Pie

1 cup cooked and strained pumpkin	
$\frac{1}{2}$ t ginger or nutmeg	1 3/4 cup brown sugar
2 eggs	1 t salt
1 cup milk (scalded)	1 t cinnamon
1/3 cup sorghum	1 t orange juice

Mix pumpkin; sugar; sorghum; salt and spices; add slightly beaten egg and hot milk. Beat well; add orange juice and cool before filling crust.

—Marjorie Whiting.

Mock Cherry Pie

1 cup cranberries	1 T flour
1 cup sugar	$\frac{1}{2}$ cup raisins
1 t vanilla	$\frac{1}{2}$ cup hot water
1 t butter	

Mix well; bake between two crusts.

—Jean Wood.

Apple Pie

Make crust first, then line pie pan and fill with sliced juicy apples; one cup sugar and cinnamon to taste. Put bits of butter over this and two T water. Add top crust. Bake until apples are done and crust a nice brown. Serve with cheese.

—Jean Wood.

Blueberry Pie

Line a pie pan with rich pastry. Fill with berries; then add 1 cup sugar with 2 T flour, 1 T vinegar; pinch salt. Dot with butter. Bake with two crusts.

—Mrs. Chalmer Cozine

Blueberry Pie

2 cup blueberries	2 T vinegar
$\frac{1}{4}$ cup sugar	2 t cinnamon
2 T butter	

Mix the berries; sugar; butter cut in small pieces; vinegar and cinnamon. Cook, stirring constantly over a moderate fire for

KNOX GELATINE is clear and sparkling

three minutes. Put pastry in pie pan; fill with blueberry mixture; cover with crust and bake 20 minutes.

—Mrs. Edwin Holmes.

Cherry Pie

Line a good sized pie pan with pastry. Take 1 qt. canned cherries (without sugar) or an equal quantity of fresh cherries with very little juice. Mix with one cup of sugar and $2\frac{1}{2}$ round ing T flour. Add top crust and bake until brown.

—Nellie Clark

Green Tomato Pie

4 or 5 green tomatoes; chopped $\frac{1}{2}$ t cloves

1 cup sugar; added $\frac{1}{4}$ t nutmeg

2 T cinnamon $\frac{1}{2}$ t allspice

Mix all together and bake in moderate oven $\frac{3}{4}$ hour.

—Mrs. John Durr.

Sweet Potato Pie

Line pan with rich crust; add layer of boiled sweet potato. sliced thin. Add 1 t butter; 1 cup sugar; 2 T vinegar; a little allspice; partly fill with water (hot) —Mrs. Ed. Whiting.

Carrot Pie

1 $\frac{1}{2}$ cups riced cooked carrots $\frac{1}{2}$ t salt

$\frac{1}{2}$ cup sugar 2 eggs beaten

1 t cinnamon $1\frac{3}{4}$ cups milk

$\frac{1}{2}$ t ginger

Mix in order given. Pour in lined pan and bake until firm. Serve with whipped cream if desired. —Mrs. C. E. Whiting

Chess Pie

$\frac{1}{2}$ cup butter 1 cup raisins

1 cup sugar 1 cup nuts

2 eggs $\frac{1}{2}$ cup milk

Cream the butter and sugar; add the yolks of the eggs well beaten. Then the milk; raisins and nuts. Mix well and add last the well beaten whites of the eggs. Pour into crusts and

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bake. This will make 2 pies. Use sweetened whipped cream for meringue.

—Mrs. Grace Rains Robinson.

Sour Cream Tarts

3 eggs	1 t vinegar
1 cup sugar	1 t vanilla
1 cup sour cream	$\frac{1}{2}$ cup nuts
1 cup raisins	spices to taste
1 cup currants	

Put in individual shells (gem tins) and bake. This makes about 16 tarts.

—Maude Rains Kline.

Lemon Jelly for Tarts

6 eggs	$\frac{1}{4}$ lb butter
1 lb. sugar	2 lemons; 3 if small

Use all the juice and a little of the rind grated. Cook in double boiler; stirring all the time. Take off as soon as it begins to thicken.

—Jane Elliott.

Mince Meat

(small size)

1 cup cooked meat (chopped)	
4 cups chopped apples	1 t cinnamon
1 cup raisins	$\frac{1}{2}$ t allspice
1 cup jelly	$\frac{1}{2}$ t nutmeg
1 lemon (juice)	Dash of cloves
1 cup sugar	$\frac{1}{4}$ cup or more of vinegar
1 t salt	

A small amount of jam or preserves left over may be added to jelly to make the cup full. Liquor from spiced fruit added if it needs thinning gives an added flavor.

—Catherine Lott.

Mince Meat

4 lbs. lean cooked beef	3 t cloves
9 lbs. apples	10 t cinnamon
1 $\frac{1}{2}$ lbs. suet	5 t nutmeg
3 lbs. raisins	1 t pepper
2 lbs. currants	6 T salt
1 $\frac{1}{2}$ lbs. citron	1 qt. molasses
4 lbs. brown sugar	2 $\frac{1}{2}$ qts. cider

—Mrs. W. C. Whiting.

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Mince Meat

2 bowls chopped apples	1 t allspice
1 bowl chopped meat	1 nutmeg
$\frac{1}{4}$ lb. suet	$\frac{1}{2}$ t cloves
1 cup molasses	2 cups seeded raisins
1 cup brown sugar	1 qt. cider
1 t cinnamon	sugar and salt to taste

—Mrs. Nancy Whiting.

Green Tomato Mincemeat

1 pk. green tomatoes	1 lb. currants
2 pts. boiling water	1 lb. suet
1 $\frac{1}{2}$ lbs. brown sugar	1 cup vinegar
2 lbs raisins	1 T cinnamon
1 T cloves	1 T allspice
1 T salt	

Boil tomatoes and water together 5 minutes. Do this three times; add other ingredients and cook 2 hours.

—Mrs. Fred Carter.

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Puddings and Desserts

Suet Pudding

1½ cup suet, chopped fine	1 t soda
2 cups sweet milk	1 t b. p.
1 cup molasses	1 cup raisins
3½ cups flour	½ cup nuts
Steam 2½ hours.	

—Gladys Holmes.

Suet Pudding

1 cup molasses	1 cup suet chopped fine
1 cup sweet milk	1 cup raisins
1½ cups currants	½ t salt
2½ cups flour	Soda and spices to taste
Mix well and steam 2 hours.	

—Alice Moad.

Steamed Chocolate Bread Pudding

5 slices stale bread	2 eggs well beaten
1 cup sugar	1 cup nuts
4 T chocolate or cocoa	1 cup raisins
1 t cinnamon	1 t vanilla
1 t allspice	Salt
½ t cloves	1 heaping t B. P.

Soak bread and squeeze well; add other ingredients.

Beat well and just before putting into tins add baking powder.

Serve with sauce. Steam for 1 hour.

Sauce for Bread Pudding

1 cup sugar	2 well beaten eggs
½ cup butter	
Just before serving add ¼ cup boiling water and 1 T vanilla.	

—Mrs. Theo. Hook.

Bread Pudding

3 slices of toast. Pour over sufficient milk to soak up crumbs. Beat 1 egg, add ½ cup sugar, raisins and spices to taste. Stir into bread and milk. Put in 1 qt. baking dish; add milk enough to fill; sprinkle with nutmeg. Bake as custard.

—Mrs. W. C. Whiting.

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English Plum Pudding

2 lbs. seeded raisins	1 pt bread crumbs
1 lb. currants	1 t salt
1 pt suet chopped fine	$\frac{1}{4}$ lb. citron
7 eggs	1 nutmeg
1 pt. brown sugar	1 pt flour
1 t baking powder	
Boil eight hours.	

—Rev. George Croker.

Graham Pudding

2 cups Graham flour	1 cup sweet milk
$\frac{1}{2}$ cup butter	1 cup raisins
1 egg	1 cup molasses
1 t cinnamon	1 t nutmeg
1 t cloves	
Steam 3 $\frac{1}{2}$ hours.	

Sauce for Graham Pudding

1 cup sugar	Juice and rind 1 lemon
1 cup butter	3 T boiling water
1 egg	Nutmeg

Beat sugar and butter to a cream, add beaten egg, beat again; add boiling water and beat again. For variety whipped cream or other pudding sauces may be used

Catherine Lott.

Indian Pudding

2 qts. skim milk	1 cup molasses
1 cup yellow corn meal	1 t salt
2 heaping T flour	1 cup whipping cream

Scald half of the milk. Mix cornmeal, flour, molasses and salt together and stir into milk. Cook until smooth and thickened. Pour the other quart of cold milk into a bean jar or covered baking dish and stir hot mixture into it. Bake slowly 4 or 5 hours, but do not stir after it begins to whey. Sweeten and flavor whipped cream and put a spoonful on each dish. This serves 16 or 17 people.

—Edith Pike.

Brown Betty

1 cup brown sugar	1 t soda
1 cup sour cream	1 egg
Flour as for cake	1 cup apple, chopped fine
Bake in moderate oven.	Serve with sour sauce.

—Harriet Whiting.

For Dainty Delicious Desserts use Knox Gelatine

Brown Betty

2 cups stale bread crumbs	$\frac{1}{4}$ cup water
4 T butter	$\frac{1}{2}$ cup sugar
3 cups apples, chopped fine	$\frac{1}{4}$ t nutmeg
$\frac{1}{2}$ lemon, juice and grated rind	$\frac{1}{4}$ t cinnamon

Melt butter, mix sugar and spices. Place layer of crumbs in bottom of dish; then layers of apples and sugar. Add water and lemon juice. Finish with $\frac{1}{2}$ cup bread crumbs which have been reserved. Bake 1 hour. Serve with hard sauce.

Hard Sauce

1/3 cup butter	$\frac{1}{4}$ t nutmeg
1 cup powdered sugar	$\frac{1}{2}$ t vanilla

Cream butter and add sugar gradually beating until light and creamy. Pile lightly on serving dish and put on ice till cold and hard.

—Verna Peterson.

Windsor Pie

Peel, core and slice in rounds six medium sized apples. Arrange in layers in a baking dish. Between each layer of apples sprinkle sugar, cinnamon and small bits of butter. Cover the apples with a batter made by beating one egg with half cup of sugar; 2 T butter; 1 cup of flour sifted with 1 t. B. P. Spread the batter smoothly and dot with bits of butter. Serve with custard or sour sauce.

—Edith McBeath.

Drop Dumplings

1 pt. flour	1 egg
1 heaping t B. P.	Butter size of egg
salt	

Mix together dry ingredients; add to it 1 egg white beaten in measuring cup; one egg yolk added to white and enough milk to fill cup. These dumplings sweetened slightly make an excellent peach cobbler when dropped over peaches which have been sweetened and partly cooked on top of stove. Bake cobbler about 20 minutes.

—Ruth Whiting.

Apple Dumplings

Make crust as for baking powder biscuit; roll out a little thicker than pie crust; cut out round pieces size of saucer; on each

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

lay the quarters of 1 good sized apple; sprinkle with sugar, tiny bits of butter and a little nutmeg. Bring the edges over; wet them and pinch together; place in medium sized pan; they should not touch as they need space to rise. When half done pour over the dumplings boiling hot, the following sauce:

1 cup butter and 2 cups sugar creamed

1 T vinegar

1 qt. boiling water. Bake about $\frac{1}{2}$ to $\frac{3}{4}$ hour.

—Mrs. E. J. McBeath.

Delicious Pudding

1 cup sugar

1 egg

1 cup sweet cream

Pinch salt

2 t B.P.

2 cups flour

Bake in two pie tins; put canned fruit or fresh berries between. Serve with cream or sauce.

—Mrs. Nancy Whiting

Raisin Puffs

2 eggs well beaten

1 cup chopped raisins

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

3 T sugar

2 cups flour

2 t B. P.

1 cup milk

Put all together in teacups and steam $\frac{1}{2}$ hour. Serve with the following sauce:

1 cup sugar

1 T flour

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

$\frac{1}{2}$ cup cream

$\frac{1}{4}$ cup boiling water

Cream butter and sugar, add flour and cream. Stir together with boiling water. Cook well. Flavor with vanilla.

—Mrs. Edwin Holmes.

Fig Pudding

$\frac{1}{2}$ lb. figs

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

1 cup bread crumbs

1 cup sugar

2 t B. P.

2 eggs

1 small cup milk

1 t cinnamon

Steam 3 hours. Serve with hard sauce.

Pink coloring for fancy Desserts in each package of KNOX GELATINE

Hard Sauce

1/3 cup butter	1 cup powdered sugar
1/3 t lemon extract	2/3 t vanilla

—Mrs. Frank Hunting.

Black Raspberry Pudding

1/2 cup butter	1 cup raspberries (juice drained off)
1/2 cup sugar	2 eggs
1 cup sour milk	1 t level soda
Flour to make batter like a cake.	
Steam 1 1/2 hours without removing cover.	

Sauce

1 cup sugar	1 T butter
1 1/2 T flour which is mixed with the sugar	
1 cup water	1 cup berry juice
Just before removing from the stove add 1 T vinegar.	

—Mrs. Arthur Pike.

Marmalade Pudding

1/2 cup orange marmalade	2 cups bread crumbs
1/2 cup sugar	2 eggs well beaten
1/2 cup butter	Salt
Bread, 2 days old, not dry; roll into fine crumbs.	
Cream butter thoroughly and add sugar. Add crumbs, eggs, salt. Pour in buttered mold and steam 2 hours.	

—Chloe R. Beatty.

Sunshine Sauce

Whip 1/2 pint cream; flavor and sweeten	Add 1 egg beaten separately.
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—Chloe R. Beatty.

Chocolate Souffle

2 T butter	3/4 cup milk
2 T flour	1/3 cup sugar
1 1/2 squares chocolate	2 T hot water
3 eggs	1/2 t vanilla

Melt butter; add flour and milk; cook until it boils. Melt chocolate; add sugar and water. Combine mixture and add beaten yolks of eggs. Cool and add whites of eggs beaten stiff and vanilla. Turn into a buttered baking dish and bake in a mod-

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing of lemons

erate oven 25 minutes. Serve at once with cream or marshmallow sauce.

—Edith McBeath.

Chocolate Pudding

2 T chocolate (dissolved in hot water)	1 pt milk
1 t vanilla	$\frac{1}{2}$ cup sugar
Pinch of salt	
1 T cornstarch (dissolved in milk)	

—Mrs. T. G. Irish.

Chocolate Pudding

$\frac{1}{2}$ cup sugar	2 squares melted chocolate
1 T butter	1 cup flour
1 egg	1 t BP. (rounded)
1 cup milk	

Steam $\frac{1}{2}$ hour; serve with hard sauce.

—Bernice Lussier

Chocolate Rice Pudding

1 square chocolate	$\frac{1}{4}$ cup sugar
1 qt. milk	$\frac{1}{2}$ t salt
$\frac{1}{4}$ cup rice	Flavoring

Melt the chocolate in the double boiler; add the milk gradually, stirring constantly. Add the uncooked rice, sugar and salt. Cook the mixture until the rice is very soft; about 1 hour. Cool and flavor; serve with cream either plain or whipped.

—Marguerite Croker.

Prune Pudding

2 egg yolks	1 cup flour
$\frac{1}{2}$ cup sugar	1 t B. P.
1 T softened butter	2 egg whites
1 gill sweet milk	1 cup prunes

Beat yolks and sugar until light, add butter and milk then flour and baking powder sifted together. Add prunes; which have soaked over night; drained; stoned and chopped. Fold in well beaten whites. Turn into buttered pudding mold and steam continuously for 2 hours. Allow room for swelling or pudding will be heavy. Serve with whipped cream or any preferred sauce.

—Minnie Kinman.

Try KNOX GELATINE Recipes found in this book

Pineapple Tapioca

1 cup pearl tapioca	$\frac{1}{2}$ lb. canned pineapple
2 lemons	$1\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup water	3 egg whites

Soak tapioca over night in cold water. Drain and add juice of lemons; water; shredded pineapple and sugar. Cook slowly until clear. Fold in beaten egg whites. Serve with whipped cream.

—Marguerite Croker.

Rice Pudding

1 cup rice or 4 cups cooked rice	$\frac{1}{2}$ cup raisins
Yolks 2 eggs	Salt
2 cups milk	1 t vanilla
$\frac{3}{4}$ cup sugar	

Bake for about $\frac{1}{2}$ hour. Use the whites of the 2 eggs with 2 T sugar for meringue.

—Harriet Whiting.

Peach Pudding

2 eggs	$\frac{1}{2}$ t B. P.
$\frac{1}{2}$ cup sugar	2 T cold water
$\frac{1}{2}$ cup flour	6 peaches

Beat yolks of eggs and sugar together; add water; beat. Add flour; fold in whites; pour over peaches which have been sliced and sweetened in a baking dish and are heated. Cook in oven 20 minutes. Serve hot with cream. Any canned or fresh fruit may be substituted for the peaches.

—Edith McBeath.

Date Pudding

3 eggs, separated	1 T flour
1 cup sugar	Pinch salt
1 cup dry crumbs	Vanilla
1 t B. P.	1 cup dates cut finely
$\frac{1}{2}$ cup nuts cut finely	

Beat egg whites stiff; add beaten yolks and other ingredients. Bake in slow oven 40 minutes. Slice like cake and serve with cream.

—Mrs. Willard Whiting.

The KNOX ACIDULATED package contains Lemon Flavoring

Date Pudding

1 lb dates, stoned	Cook to a smooth paste
$\frac{1}{2}$ cup sugar	Soak 1 T Knox gelatine
$\frac{1}{2}$ cup water	2 T cold water

When gelatine is soft add 2 T hot water; no more. Mix with date paste and add to all; the beaten whites of 4 eggs. Mold in one large or individual molds. Do not mold until cold as the dates settle to the bottom.

—Grace Raine Robinson.

Date Pudding

2 eggs	1 t B. P.
$\frac{1}{2}$ cup sugar	1 lb dates
3 heaping t flour	1 cup nuts

Beat eggs separately until very light; add sugar to the beaten yolks. Cut the dates and walnuts up very fine; flour thoroughly and add to the egg mixture. Fold in the egg whites and baking powder. Bake in a moderate oven for $\frac{1}{2}$ hour. Serve hot with whipped cream.

—Marjorie Whiting.

Short Cake

1 cup flour	Pinch salt
1 t B. P.	$\frac{1}{2}$ cup milk
1 heaping T shortening	$\frac{1}{2}$ cup sugar

Filling:—1 cup fruit; 1 cup water according to fruit; 1 cup sugar; cook and pour boiling hot over batter and bake.

—Mrs. Stauch.

Strawberry Short Cake

4 t B. P.	$\frac{1}{4}$ cup butter
2 T sugar	$\frac{7}{8}$ cup milk
$\frac{1}{2}$ t salt	2 cups flour

Mix all dry ingredients. Add butter and mix well. Then add the milk. Roll out $\frac{1}{2}$ inch thickness. Flour the pans well before placing dough in them. Crush and sweeten the strawberries and place between the layers and on top of short-cake just before serving.

—Edith Worrell.

KNOX GELATINE makes Desserts, Salads, Candies, Pudding, Ices, Etc.

Snow Pudding

1 pint sweet milk	3 T sugar
2 T cornstarch	Vanilla
Whites 3 eggs	

Put the milk in double boiler; when boiling add the sugar and the starch dissolved in a little cold milk; let cook 10 minutes; flavor with vanilla; add the whites of the eggs beaten stiff and stirred in lightly..

Custard for Snow Pudding

1 pt. milk	3 egg yolks
3 T sugar	

When milk is boiling add sugar; the beaten yolks thinned with a little cold milk; stir and when they begin to thicken remove and set away to cool.

—Mrs. Chalmer Cozine.

Custard Gelatine

1 qt milk	1 envelope Knox gelatine
4 T sugar	Yolks 3 eggs

Scald milk. Add the eggs; sugar; gelatine dissolved in $\frac{1}{2}$ cup cold water. Cook until it coats the spoon. Pour over the beaten whites of 3 eggs and put in mold to harden.

—Harriet Whiting.

Baked Custard

4 eggs	1 t vanilla
$\frac{1}{2}$ cup sugar	1 qt. milk
$\frac{1}{4}$ t salt	

Beat eggs slightly; add sugar; salt and vanilla; stir together. Scald milk and add very slowly; stirring constantly. Put into greased baking dish or small molds; place in pan of hot water in medium oven and bake about 30 minutes. Do not boil. Test with silver knife which will come out clean when baked. For Caramel Custard add to eggs 4 T Caramel Sauce.

—Ruth Whiting

Caramel Custard

1 cup sugar; burn and add	
$\frac{1}{2}$ cup hot water when taken from stove	
1 qt. sweet milk	$\frac{1}{4}$ box Knox gelatine soaked
Yolks 6 eggs	

Beat the yolks; add the milk and beat more; add the burnt

sugar and cook until thick stirring continually; when taken from fire add gelatine; strain; flavor with vanilla; serve with or without whipped cream. —Mrs. Frank Harvey.

Caramel Pudding

1/3 cup butter	2½ cups milk
2 cups light brown sugar	1 heaping T corn starch
1 t vanilla	

Melt butter and sugar in iron spider until like thick syrup; stirring constantly. Dissolve cornstarch in a little cold milk and add to heated milk; cook until thick. Slowly add thickened milk to melted sugar and stir constantly. Serve in cups or moulds with cream. —Mrs. Willard Whiting.

Apple Custard

Pare; core and stem 4 large tart apples; press through a sieve while hot and add

1 T butter	Yolks 4 eggs
4 T sugar	½ pint milk

Turn into baking cups and bake 20 minutes. Beat the whites of 4 eggs; add 4 T sugar; beat and heap over top of cups; dust thickly with powdered sugar and brown in oven. Serve cold.

—Gladys Holmes

Butterscotch Rice

1 cup brown sugar	
2 T butter; cooked together until very dark brown.	Pour this into 3 cups scalded milk; cook in double boiler until butterscotch is melted in milk; then pour it over 2 T Knox gelatine soaked in ¼ cup cold milk. Stir until dissolved and cool until mixture begins to stiffen; then stir in 1 cup cooked rice.

—Mrs. Frank Hunting.

Cinnamon Apples

6 large apples	2 cups water
1 cup sugar	Nuts
2 bananas	Cinnamon candy

Pare and core apples; stuff with bananas mashed fine and chopped nuts. Make a syrup of sugar and water; cook until it will spin a thread. Put in apples and cover thickly with cinnamon candy. Baste frequently. Cook until tender.

—Mrs. Arthur Pike.

Fruit Colored Apples

1 cup sugar

2 cups water; boil till quite rich; add $\frac{1}{2}$ t fruit coloring.

Slice the apples in rings $\frac{1}{2}$ inch thick; boil till tender; drain and decorate Pork Roast.

—Mrs. W. McBeath.

Knox's Bavarian Cream

$\frac{1}{2}$ envelope Knox's gelatine

Fruit pulp

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

Juice of $\frac{1}{2}$ lemon

Pineapple

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

1 cup fruit juice

$1\frac{1}{2}$ cups whipping cream

Soften the gelatine in the cold water 5 minutes. Heat the fruit juice and the sugar to the boiling point. Pour over gelatine and strain. Stir until the mixture begins to thicken; then add the fruit pulp and stir until light and foamy; add cream well whipped. If desired this may be divided; one part colored pink and marshmallows added; and place in the lower half of a brick mold. Leave the other half white and add chopped almonds; place on the pink and when ready to serve slice as for brick ice cream.

Russian Cream

1 envelope Knox Gelatine soaked in

$\frac{1}{4}$ cup milk or water;

1 qt. sweet milk—scald and when cooled slightly add

$1\frac{1}{2}$ cups sugar; 4 egg yolks; gelatine—mixed together.

Cook until it curdles; stirring constantly. Cool; add beaten whites and 1 t vanilla. Cut in squares and serve with whipped cream. Will serve 12 people.

—Chloe R. Beatty.

Marshmallow Cream

Dissolve 1 rounded T Knox gelatine in

$\frac{1}{4}$ cup cold water stirring over the fire until thoroughly dissolved. Add $\frac{1}{2}$ cup cold water to this and let it cool while beating the whites 4 eggs; with a tiny pinch of salt.

Pour gelatine in eggs; beating all the time; then add

1 cup granulated sugar; still beating the mixture.

Take out $1/3$ or $\frac{1}{2}$ the mixture; color and flavor to taste.

Spread nuts between layers and on top; when cold; slice and serve with whipped cream if desired.

—Mrs. G. F. Barsalou.

Banana Dessert

$\frac{1}{2}$ box Knox gelatine dissolved in

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

3 cups rich milk; heated to boiling; then add

1 cup sugar and the dissolved gelatine; and strain; when partially cooled add 4 sliced bananas; turn into a mold previously wet with cold water; and serve with whipped cream.

—Mrs. Lyman Whittier

Marshmallow Pudding

1 large T Knox gelatine soaked in cup hot water until little cool;

Whites of 4 eggs (don't beat)

1 cup sugar

1 tablet pink or lavender coloring

Beat all together until stiff.

—Mrs. Theo. Hook.

Gelatine Pudding

1 box pink Knox gelatine dissolved in

2 cups cold water; let stand 1 hour; make a syrup of

2 cups sugar

$\frac{1}{2}$ cup hot water; and pour over the soaked gelatine; divide this into 2 parts and flavor half with lemon juice and half with orange juice; put the lemon to cool in such a way as to have it hollow in center by putting bowl in center of dish; when the orange part commences to harden beat the whites of 2 eggs with it and fill center of lemon part; when hard turn out and serve with whipped cream. —Mrs. L. Whittier.

—Mrs. L. Whittier.

Ice Box Pudding

1 cup butter (unsalted if possible)

2 cups powdered sugar Juice and rind of 1 lemon

4 eggs 3 dozen lady fingers

Beat eggs separately; add lemon to yolks; then butter and sugar that has been previously creamed; fold in whites. Break lady fingers in small pieces; put layer of these then of mixture, alternating. Let stand over night. 3 or 4 hours before serving whip $\frac{1}{2}$ pint of cream and spread over top. Let stand in ice box until ready to serve. This will serve about 14 cut in slices like cake. Use round tin with removable bottom. Stand halves of lady fingers around edge of tin according to number of slices you want to cut. —Mrs. Arthur Pike.

Ice Box Dessert

Cream 2 cups sugar and 1 cup butter

8 yolks; added and beaten

2 cups nuts—pecans

8 egg whites added last

Fill or line bottom; sides and around center with lady fingers.

Cover top with lady fingers; let stand 24 hours. When ready to serve top with pint of whipped cream.

Takes two people to fix this as the lady fingers have to stand up around center and sides(picket fence like)

—Ruth Whiting.

Chocolate Ice Box Cake

$\frac{1}{2}$ lb. sweet chocolate 4 eggs

3 T water $1\frac{1}{2}$ dozen lady fingers

3 T sugar $\frac{1}{4}$ t vanilla

Melt $\frac{1}{2}$ lb. chocolate with 3 T water in double boiler; add 3 T sugar; remove from fire and stir until cool and smooth. Add yolks of 4 eggs; one at a time. Add $\frac{1}{4}$ t vanilla. Beat whites of 4 eggs very stiff and fold into chocolate mixture.

Line a dish about the size of a bread pan with wax paper; then line sides and bottom of pan with lady fingers; separated and not placed too close together. Fill with half of chocolate mixture; place lady fingers across top and remainder of chocolate and finish with lady fingers for top. Place in ice box for one or two days.

To serve; turn out on board; remove paper and slice; adding whipped cream if desired.

—Maude R. Kline.

Ice Box Pudding

1 square unsweetened chocolate $\frac{1}{3}$ cup sugar

2 T hot water $\frac{1}{2}$ t vanilla

4 eggs 1 pkg Knox gelatine

1 dozen lady fingers; macaroons; pieces of cake or marshmallows Put chocolate; water and sugar on and cook until glossy. Dissolve gelatine in little cold water and pour on enough hot water to make $\frac{1}{2}$ cup. Beat eggs separately. Pour yolks gradually into cold chocolate mixture; then gelatine; then egg whites and lastly flavoring. Nuts;; preserved fruits or marshmallows; cut up; could be put in the the pudding. Put but-

tered paper in bottom of mold; pour in a thin layer of custard; lay lady fingers in bottom; and cover with rest of custard. Put in ice box over night.

—Edith Pike.

Angel Charlotte Rousse

10 maraschino cherries	10 blanched almonds
10 marshmallows	4 t cocoanut
1 heaping t Knox gelatine soaked in	
$\frac{1}{4}$ cup cold water	1 cup sugar
Add	1 t almond flavoring
$\frac{1}{4}$ cup boiling water	1 pt. cream whipped stiff
Put into mold.	

—Mrs. Arthur Pike.

Orange Trtle

Juice of 4 oranges	1 cup sugar
2 T Knox's gelatine (acidulated)	Dissolve gelatine in 1/3 cup
of cold water. Add 1/3 cup hot water.	Let cool and fold in
whites of 3 eggs.	

Custard:—

$\frac{1}{4}$ cup sugar	Pinch of salt
Yolks 3 eggs	Flavor
1 cup milk	

Cook until the custard coats the spoon.

—Mrs. Arthur Pike.

Graham Torte

5 eggs	$\frac{1}{2}$ t salt
2 cups sugar	1 t B. P.
2 cups ground graham crackers	1 cup nuts (cut up)

Cream sugar and egg yolks. Add cracker crumbs with baking powder, salt and nuts, then fold in stiffly beaten egg whites. Bake in 2 square cake tins 20 minutes in medium hot oven.

Custard Filling:—

Heat 1 cup milk and $\frac{1}{2}$ cup sugar in double boiler. Add 1 T cornstarch wet in cold milk. Cook 15 minutes. Pour this over one well beaten egg and cook one minute more. When cool add 1 t vanilla. Place custard between two layers of cake and on top. Spread whipped cream on top. Serves 10 people.

—Mrs. Arthur Pike.

Prune Loaf

1 lb. prunes, cooked and chopped fine	
1 envelope Knox gelatine dissolved in	
$\frac{1}{2}$ cup hot water	2 cups sugar
$\frac{1}{2}$ cup nuts	1 lemon (juice and grated rind)
1 cup raisins	

Pour in mold and serve with whipped cream.

—Harriet Whiting.

Prune Whip

1 cup prunes; boiled and mashed	
$\frac{1}{2}$ cup nuts	
1 lemon (juice and grated rind)	
$\frac{1}{4}$ cup sugar	

Beaten whites of 4 eggs

Bake in buttered pan and set in hot water for 20 minutes.
Serve with plain or whipped cream. —Mrs. Edwin Holmes.

Russian Tea Loaf

Use sunshine cake recipe:	1 cup pastry flour
Whites of 8 eggs	$\frac{1}{3}$ t cream tartar
Yolks of 4 eggs	Lemon extract
$1\frac{1}{4}$ cups sugar	

Cut cake in two cross-wise; and use the following between layers; on top and on sides:

5 yolks beaten stiff	$\frac{3}{4}$ cup sugar
2 t Knox gelatine soaked in a little cold water	

$1\frac{1}{2}$ cups thin cream (or whole milk)

Cook in double boiler till thick as gravy. Stir occasionally as it cools; and then beat in 1 pint of whipped cream.

The cake should be made a day before used; and the custard may be; in which case use scant t of Knox gelatine.

Beat custard thoroughly before adding the whipped cream. If custard seems lumpy let warm slightly and beat again.

Cake may be put together 2 hours before serving.

Food For the Gods

1 lb English walnuts	6 eggs
$\frac{1}{2}$ lb dates	9 T cracker crumbs
2 cups sugar	2 t B. P.

Break walnuts; mix with chopped dates and sugar; add the yolks well beaten; mix baking powder with crumbs and add.

Then fold in the whites beaten stiff. Spread out in shallow pans. Bake in slow oven about 35 minutes. Serve cold with whipped cream. Will serve eighteen people. —Zoe Pullen

Fruit Pudding

1 pint water	2 heaping T cornstarch
1 cup fruit juice (any kind)	1 t vanilla
1 cup sugar	

Boil until it thickens; cool in molds and serve with cream and sugar. —Rebecca Langren.

Apricot Dessert

$\frac{1}{2}$ envelope Knox gelatine	$\frac{1}{2}$ lb dried apricots
$\frac{1}{2}$ cup cold water	1 cup sugar
1 cup boiling water	1 cup cream
Juice of one lemon	$\frac{1}{2}$ cup sugar

Soak gelatine in cold water 5 minutes and dissolve in boiling water; add sugar and stir until dissolved; then add lemon juice cool $\frac{1}{2}$ lb dried apricots stewed with 1 cup sugar and rubbed thru a sieve. Add cream to apricots. Put with lemon jelly; stir well and harden. Serve with whipped cream.

—Jane Elliott.

Chocolate Cream

1 qt. milk	1 envelope Knox's Gelatine
2 cups sugar	1 t vanilla
4 eggs	salt

1 square chocolate

Scald milk; add gelatine; chocolate and sugar. Cook till it thickens a little. Pour over whites of 4 eggs and pour in mold

—Harriet Whiting.

Cherry Pudding

1 pt. pitted cherries	$\frac{1}{2}$ cup sour milk
1 cup sugar	$\frac{1}{2}$ t soda
$\frac{1}{2}$ cup butter	Flour as for cake
1 egg	

Sweeten the cherries to taste. Make a batter of the other ingredients and pour over cherries in a buttered baking dish and bake. Turn on a platter and serve with cream or pudding sauce. Canned cherries may be used if liked.

—Mrs. Thad E. Miller.

Cream Tapioca Pudding

3 T tapioca soaked over night

Put tapioca into 1 qt. milk; cook half hour in double boiler; yolks 4 eggs well beaten; 1 cup sugar; 3 T grated cocoanut; add to milk; cook 10 minutes longer; pour into pudding dish; frost with whites of eggs and sugar; sprinkle cocoanue on top; brown

—Zoe Pullen.

Chocolate Roll

$\frac{1}{2}$ cup powdered sugar	5 eggs
2 T cocoa	1 t vanilla

Beat yolks eggs; add sugar(sifted); cocoa, vanilla, and stiffly beaten whites of eggs. Bake in shallow pan (9x14) in slow oven 15 minutes. Turn out on sheet of powdered sugar; cool and spread with sweetened whipped cream and roll as you would a jelly roll. Serve with chocolate sauce:

1 T butter	1 square chocolate
$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ cup cream

Melt chocolate; add butter; cream and sugar; cook 3 minutes. This sauce is also good on ice cream. —Mrs. Clyde Easton

Carrot Pudding

1 cup grated carrot (raw)	1 cup seeded raisins
1 cup grated potato (raw)	1 t salt
1 cup chopped suet	1 t cinnamon
1 cup walnut meats	$\frac{1}{2}$ t cloves
1 cup sugar	1 t soda
2 cups flour	

Line a 2 qt. pail with waxed or buttered paper; put in pudding; cover tightly. Set pail in kettle of boilng water and boil 3 hours. Steam before serving. Will serve ten. Keeps indefinitely in a cool place. An excellent Xmas pudding.

Sauce for Carrot Pudding

1 $\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup water
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Boil to a thread as for icing. Have ready the yolks of 3 eggs well beaten; pour the syrup over the eggs slowly; stirring briskly to cool. Flavor to taste. When it is cool and just before serving blend carefully with 2 cups of whipped cream.

—Mrs. Grace Robinson.

Sour Sauce

1 pint boiling water	1 cup sugar
$\frac{1}{2}$ cup butter	1 t vinegar

Lemon Sour Sauce

1 cup sugar	Juice 1 lemon or orange
$\frac{1}{2}$ cup water	1 t flour

Let simmer about 10 minutes and add butter the size of egg.

Pudding Sauce

1 cup sugar	2 well beaten eggs
$\frac{1}{2}$ cup butter	

Just before serving add $\frac{1}{4}$ cup boiling water and 1 t vanilla

Hard Sauce

1 cup powdered or—	$\frac{1}{4}$ t nutmeg
Granulated sugar	$\frac{1}{2}$ t vanilla
1/3 cup butter	

Marshmallow Sauce

2 T marshmallow creme

Add not more than 1 t warm water or milk. Stir well and add 1 more t of milk and continue this process until your sauce is of the right consistency.

Custard Sauce

$\frac{1}{2}$ cup sugar	2 eggs
$\frac{1}{2}$ T butter	$\frac{1}{2}$ cup milk
Vanilla	

Cream butter and sugar. Add yolks of eggs well beaten; pour over milk which has been scalded; return to stove and cook a little; flavor with vanilla; add whites of eggs beaten light just as you remove from the stove.

Sauce

2 cups sugar	2 T water
$\frac{1}{4}$ cup butter	White of 1 egg

Cream butter and sugar; add water and place in double boiler until melted. Just before serving add well beaten white of egg and vanilla.

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WHITING FARMERS COOPERATIVE
ELEVATOR COMPANY

Whiting, Iowa

GRAIN

FEED

COAL

C. E. Persinger, Mgr.

Sandwiches

When making sandwiches cut thin slices of bread with a sharp knife. Cream the butter and spread both slices of bread.

Egg Sandwiches

1 hard boiled egg	Pepper
salt	Salad dressing

Mash egg well. Season with salt and pepper. Add salad dressing until it is of right consistency for spreading. Minced onion may be added. Makes four sandwiches. —Edith Worrell.

Egg Sandwiches

Scramble eggs with bits of crisp bacon and place between thin slices of buttered toast.

Cheese Sandwiches

American cheese	Paprika
Salt	Mustard
Vinegar	Bread

Grate American cheese; add salt; a few drops of vinegar; paprika and a speck of mustard. Mix thoroughly and spread between thin slices of bread. —Mrs. John Coons.

Cheese Sandwiches

2 T butter	$\frac{1}{4}$ t salt
$\frac{1}{4}$ cup grated cheese	$\frac{1}{8}$ t paprika
1 t lemon juice	$\frac{1}{4}$ t mustard

Cream butter; add cheese and other ingredients and spread between un buttered slices of bread.

Bacon Sandwiches

Six slices of bacon	Twelve thin slices of toast
Fry bacon; drain and place between slices of hot buttered toast.	

Nut and Cheese Sandwiches

Cheese	Olive oil or salad dressing
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Nuts

Mix equal parts of grated cheese and finely chopped nuts. Season with salt and pepper and moisten with olive oil or salad dressing.

Brown Bread Sandwiches

Brown bread

Grated cheese

Nuts

Cut brown bread in thin slices; spread with butter and sprinkle with chopped nuts seasoned with salt. Grated cheese may be mixed with the nuts.

Windsor Sandwiches

1/3 cup butter

1/2 cup boiled chicken

1/2 cup boiled ham

2 T chopped green pepper

Cream the butter; add the finely chopped ham and chicken. Season with salt and paprika. Spread between slices of unbuttered bread.

Pepper Sandwiches

Sweet red or green peppers Salad dressing

Chop and drain peppers. Moisten with salad dressing.

Fruit Sandwiches

Chop figs; add a small quantity of water and cook in double boiler until paste is formed and add a few drops of lemon juice. Cool before spreading. Finely chopped peanuts may be mixed with the paste. Dates and prunes may be used.

Cuban Sandwiches

Lettuce

American cheese

Cottage cheese

Salad dressing

Nuts

Between two slices of bread lay a lettuce leaf. Mix cottage cheese; chopped nuts; a little grated cheese and salad dressing. Spread on lettuce leaf and cover with a thin slice of bread.

—Mrs. John Coons.

Prune and Nut Sandwiches

1 lemon

1 cup chopped nut meats

1/2 lb. stewed prunes

Pinch salt

Slice bread and cut out with fancy cutter. Rub the prunes through a sieve; add salt; nut meats and strained lemon juice. Mix and spread on buttered bread.

—Zoe Pullen.

Sandwich Filling

Can of chipped beef	1 cup cooked tomatoes
1 cup cheese	Salt
Cook together until pasty.	—Mrs. T. S. Hook.

Sandwich Filling

1 egg raw	1 T sugar
1 T butter	3 T vinegar
1 T flour	1/2 cup butter

Dissolve the flour in cream; add well beaten egg; then sugar; melted butter and vinegar. Place in double boiler and cook until thickened.

2 hard boiled eggs	1/4 lb yellow cheese
1 cake Neufchatel cheese	1 T onion juice
3 spanish pepper	1/2 t salt
Pinch cayenne	

Put all thru meat grinder; then mix with first sauce. Place in ice box until needed.

Sandwich Filling

4 medium sized sour pickles	1 pkg. Blue Hill cheese
1 small can pimentos	1 cup English walnuts
Grind the above ingredients and mix with salad dressing.	

Fillings for Sandwiches

Shredded lettuce; chopped stuffed olives or chopped nuts mixed with salad dressing. Makes nice filling for sandwiches.

Sandwiches

1 lb cold boiled ham	1 dozen small sweet pickles
1/2 lb English walnuts	
Grind all. Add salad dressing to spread nicely.	

Denver Sandwiches

1 cup boiled ham ground	6 eggs
1 onion (size of dollar) ground fine	
3 large dill pickles sliced thin	
1/5 lb. cheese sliced thin	

Beat the eggs. Add the ham. Put into pan and fry. Sprinkle the onions over the mixture. When brown turn and brown on other side. Serve between slices of toast. Put slices of pickles and cheese on before putting on top toast.

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Salads and Salad Dressings

Fruit Salad

1 large can pineapple	1 cup almonds
1 lb white grapes	$\frac{1}{2}$ lb marshmallows

Cut the pineapple; marshmallows and almonds in pieces and seed the grapes. Mix and add the following dressing. Let stand for 10 or 12 hours before serving. This will serve 15.

Dressing

4 egg yolks	$\frac{1}{2}$ t salt
1 cup milk	Juice of 1 lemon
Pinch mustard	1 cup cream; whipped

Cook the egg yolks; milk and mustard in double boiler until thick. When cool add cream which has been whipped; salt and lemon juice.

—Jennie Harvey.

Fruit Salad

1 large can pineapple	1 can white cherries
$\frac{1}{2}$ lb marshmallows	

Cut the marshmallows and pineapple in small pieces and seed the cherries. Mix and add the following dressing. Let stand several hours before serving.

Dressing

2 eggs	$\frac{1}{2}$ t salt
1 t mustard	

Beat eggs until light; add mustard and salt and cook until thick add the juice of one lemon; and one cup cream whipped.

—Mrs. Eva Pike.

Fruit Salad

6 bananas	1 lb white grapes
6 oranges	1 cup marshmallows
1 can pineapple	$\frac{1}{2}$ cup nuts
3 apples	salt

Cut the fruits and nuts in pieces and mix with any good salad dressing for fruits. Add sugar if it seems too tart.

—Mrs. A. B. Robinson

Fruit Salad

1 envelope Knox gelatine	2 bananas
Juice of 1 lemon	1 cup canned cherries
3 oranges	1 cup nuts

Make the gelatine according to directions for lemon jelly in package and when cool add the fruit and nuts cut in pieces. Stir while hardening so that fruit will be well divided.

—Mrs. Chalmer Cozine.

Pineapple Salad

6 slices pineapple	3 T chopped pimentos
2 cups marshmallows	1 cup whipped cream
1 cup blanched almonds	2 T sugar
$\frac{1}{4}$ t salt	$1\frac{1}{8}$ t mustard
1 T lemon juice	

Cut pineapple in pieces and drain; cut marshmallows and almonds in small pieces. Mix dry ingredients and add to whipped cream. Put fruit; marshmallows; nuts and pimentos together and add to whipped cream lightly. Serve on lettuce leaf.

—Mrs. Jean Wood.

Pineapple Salad

6 slices pineapple	Cream or Neufchatel cheese
6 large Maraschino Cherries	Lettuce hearts

Arrange salad individually, place a slice of pineapple on each nest of lettuce leaves. Sprinkle with cheese which has been thru a ricer and fill the holes with cherries. Serve with golden dressing.

Golden Dressing

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

Heat fruit juices in double boiler, then add eggs and sugar and cook until mixture coats a spoon. Cool and add the cream whipped stiff.

—Maude Rains Kline

Banana and Celery Salad

6 small bananas	6 pieces celery
6 T peanut butter	$\frac{3}{4}$ cup mayonnaise

Stuff celery with peanut butter and cut in small pieces. Serve on beds of lettuce with the bananas diced. Cover with mayonnaise.

—Maude Kline.

Sour Salad

1 lb. marshmallows

2 medium sized onions

1 can pineapple

Chop onions in small pieces and cut up pineapple and marshmallows. Put in a cool place. Serve with the following sauce

Sauce $\frac{1}{2}$ cup vinegar

2/3 cup fine cracker crumbs

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

Heat all together and when cool add one cup whipped cream.

—Ruth Whiting.

Banana Salad

Peel bananas; roll in salad dressing and then in chopped nuts. Serve on lettuce leaves.

—Bernice Whittier Lussier.

Banana Canoes

4 bananas

4 candied cherries

1 orange

1 lemon

2 slices pineapple

Pinch mustard

4 marshmallows

Paprika

With a sharp knife cut a section of the skin from the bananas; and carefully take out the fruit; leaving the fruit in the shape of canoe. Cut the banana; orange; marshmallows and pineapple in small pieces. Fill the canoes with the fruit and put a little lemon juice on each one. Whip the cream and add the rest of the juice of the lemon and one T sugar. Put spoonful on top each canoe and dust with paprika. Put cherry on each one and serve on lettuce leaf.

—Edith Pike.

Best Ever Salad

6 apples

1 package seeded raisins

1 stalk celery

1 small can pineapple

Cut the apples and celery in small pieces and add the raisins; and pineapple. Serve with the following dressing.

Dressing

1 egg yolk

1 3 t mustard

1 3 cup sugar

2 cups whipped cream

 $\frac{1}{4}$ t salt

2 T cooking oil

Beat the yolk of the egg; add sugar; salt and mustard. Cook for a minute and remove from stove and add oil. When cool add the whipped cream and add to the salad. —Lida Stauch

Apple Salad

Take red apples; remove the tops and hollow out the inside; leaving perfect apple shells. Fill with the following salad.

$1\frac{1}{2}$ cups apple cut fine $\frac{1}{2}$ cup raisins

1 cup chopped celery 1 cup nuts

Mix with any good fruit salad dressing.

—Mrs. Chalmer Cozine.

Prune Fruit Salad

1 lb prunes 2 oranges

1 small can pineapple 1 lemon

2 bananas 1 cup powdered sugar

1 cup nuts 1 cup whipped cream

Stew prunes until they swell but not soft. Do not sweeten.

Cut in pieces and add the pineapple; bananas; oranges and nuts

Add the sugar and whipped cream which has had a little flavoring added. Chill and serve on lettuce. Lida Stauch.

Prune Salad

Steam large sweet prunes. Remove pits; fill cavities with well seasoned cottage cheese. Serve on lettuce with salad dressing.

—Jennie Harvey.

Birds Nest Salad

Pare and cut apples in thin shoe string slices and let soak in lemon water for about 10 minutes. Remove the pits from white cherries and fill with hazel nuts. Place lettuce on plate then place the apple strips to form nest and fill with the white cherry eggs. Serve with any good dressing and dust with paprika. Elith McBeath.

Argyle Salad

1 can apricots $\frac{1}{2}$ cup pecans

Place the apricots in circle on a lettuce leaf and serve with the following dressing and the nuts sprinkled on top.

Dressing

4 egg yolks 1 t salt

4 T vinegar 1 t mustard

1 T sugar 1 t butter

1 cup whipped cream 12 chopped marshmallows

Cook the eggs, vinegar, butter, sugar mustard, and salt in

double boiler until thick. When cool add the marshmallows and the whipped cream. —Lida Stauch.

Perfection Salad

1 envelope Knox Gelatine	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup cold water	1 cup chopped cabbage
$\frac{1}{2}$ cup mild vinegar	2 cups celery
$\frac{1}{2}$ t lemon flavor	$\frac{1}{4}$ can sweet peppers
1 t salt	1 pint boiling water

Soak the gelatine in the cold water for 5 minutes. Then add the boiling water, salt, sugar and lemon flavoring. When beginning to set add the rest of the ingredients. Serve on lettuce leaves with mayonnaise dressing or cut in dice and serve in cases made of red or green peppers; or the mixture may be shaped in molds lined with pimentos. —Cora Templeton.

Convention Salad

1 envelope Knox Gelatine	1 cup boiling water
$\frac{1}{2}$ cup cold water	$1\frac{1}{2}$ cups sugar
1 can No. 2 pineapple	6 small pickles
Juice from pineapple	$\frac{1}{2}$ cup almonds

Soak gelatine in cold water for 5 minutes. Heat water, juice and sugar together and pour over the gelatine. When partly set add other ingredients diced. Mold and serve on lettuce leaf with any very mild dressing. —Edith McBeath.

Red and White Salad

1 envelope Knox Gelatine	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ envelope lemon flavoring	1 can sliced pineapple
1 pint boiling water	$\frac{1}{2}$ can pimentos

1 cup blanched almonds

1 cup pineapple juice and water

Dissolve the gelatine in the cold water; then add hot water with sugar and juices. When it begins to harden add the pimentos cut fine and the almonds cut lengthwise. Mold in individual molds. Put a small amount of shredded lettuce on the plate; place a thin slice of pineapple; and then the mold of salad. Serve with a mild dressing. This makes a nice Christmas salad as it has the red; white and green colors.

—Harriet Whiting.

Pineapple and Cucumber Salad

1 envelope Knox Gelatine	1 t salt
$\frac{1}{2}$ cup cold water	1 cup sugar
1 pint boiling water	1 cup grated pineapple
$\frac{1}{2}$ cup pineapple juice	1 cup grated cucumber
Juice of 1 lemon	

Soak gelatine in cold water for 5 minutes; then add boiling water, juice of 1 lemon, salt and sugar. When it begins to harden add the pineapple and cucumbers. Mold and serve with a mild dressing.

—Edna Patterson Davis.

Salad Supreme

1 envelope Knox Gelatine	1 small bottle stuffed olives
1 small can pimentoes	1 green pepper
1 cup diced celery	$\frac{1}{2}$ cup almonds
2 hard boiled eggs	1 cup cabbage

Prepare the gelatine the same as for the Perfection Salad and add the other ingredients all cut up fine as it begins to harden. Cook the green pepper before cutting up. Mold and serve on lettuce.

—Mrs. Frank Hunting.

Two—Four—Six—Salad

2 onions	6 apples
4 dill pickles	

Use medium sized apples, onions and pickles and run through a food chopper. Mix vinegar, sugar, salt and pepper to taste and pour over salad. This serves 20 people.

—Jean Watkins Yockey.

Date Salad

1 pint diced pineapple	1 cup nuts
1 package dates	$1\frac{1}{2}$ cups marshmallows
1 large apple	

Cut ingredients up fine and mix with any good dressing.

—Mrs. George Karr.

Chinatown Salad

$\frac{1}{4}$ cup rice	$\frac{1}{4}$ cup chopped almonds
$\frac{1}{2}$ cup seedless raisins	$\frac{1}{2}$ cup chopped dates

Wash rice and cook in a large quantity of water. Drain and put on plate to cool. When cool mix with the other ingredients and pack in molds. Turn out in a lettuce leaf and serve with red dressing.

Red Dressing

1 cup thick mayonnaise 2 T minced pimentoes
2 T tomato catsup
Mix just before ready to serve. —Zoe Pullen.

Egg and Cheese Salad

Cheese

Slice the eggs and put a layer in dish. Grate on rather a thick covering of cheese, then another layer of eggs. Sprinkle over top finely chopped pickles. Pour over it all salad dressing and again cover with cheese. Garnish with sweet pickles cut lengthwise. —Lida Stauch.

—Lida Stauch.

Potato Salad

2 qt. cooked potatoes	Salt
6 hard boiled eggs	Paprika
1 small onion	Celery Seed or diced celery
Dice the potatoes, chop the whites of the eggs and onions. Mix together and add salt, paprika and celery seed to season well.	
Mash the yolks of the eggs and mix with salad dressing. Put the two mixtures together and let stand for a while in a cool place before serving.	—Helen Whiting.

—Helen Whiting.

Stuffed Tomatoes

—Cora Templeton.

Stuffed Pepper Salad

Remove the tops and seed from sweet green pepper. Scald and let stand in boiling water about 10 minutes. Mix soft cheese with nuts or tiny cubes of beet and fill peppers with mixture. Chill well, cut in thin slices with a sharp knife and serve on lettuce leaf with French Dressing. — Mrs. Clyde Easton.

—Mrs. Clyde Easton.

Tomato Salad

Select medium sized tomatoes, remove skins and chill. Take hard boiled eggs sliced very thin. Cut slashes in the tomatoes and place the egg slices in them. Place on lettuce leaf and serve with salad dressing. Maude Rains Kline.

Pimento Salad

1 can pimentoes	1 cucumber
1 can French Peas	1 cup nuts
1 bunch celery	
Chop pimentoes, celery, cucumber and nuts. Add peas and mix with salad dressing.	

—Harriet Whiting

Carrot Salad

1 bunch young carrots	$\frac{1}{2}$ can small peas
2 green peppers	

Let carrots stand in cold water until brittle, then peel and grind with a coarse grinder. Do the same with one pepper. Mix together with the peas and add mayonnaise dressing. Pile the yellow and green in dish and surround with rings cut from the other carrot.

—Mrs. Arthur Pike.

Hot Cabbage Salad

1 cup sugar	1 T butter
$\frac{1}{2}$ cup vinegar	

Boil the above until thick like syrup. Beat the yolks of three eggs; add one cup sour cream. Add to the syrup and when it boils add shredded cabbage and heat through. Serve either hot or cold.

—Harriet Whiting.

Cabbage and Pineapple Salad

1 qt. shredded cabbage	2 cups marshmallows
1 No. 2 can pineapple	1 cup nuts
Mix and serve with any good dressing.	

—Mrs. Frank Hunting.

Waldorf Salad

2 cups chopped cabbage or celery	
1 cup chopped apple	$\frac{1}{2}$ cup nuts
Mix and serve with salad dressing.	

—Lulu Whiting.

Asparagus Salad

Sprinkle shredded lettuce on plate, place slice of pineapple; lay stalks of asparagus and then chopped onion. Serve with French Dressing.

—Mrs. Clyde Easton.

Pea Salad

1 can peas	$\frac{1}{2}$ cup nuts
1 cup celery	

Season the peas well and cook dry. Add chopped celery and nuts and mix with mayonnaise.

—Edith McBeath.

Pea Salad

1 envelope Knox Gelatine	1 cup celery
1 cup peas	$\frac{1}{2}$ cup sweet red peppers
1 cup sweet pickles	

Make into a lemon jelly, when it begins to harden add the other ingredients cut into fine pieces. Serve with mayonnaise.

—Jean Wood.

Cabbage and Beet Salad

2 cups beets	1 cup sugar
3 cups raw cabbage	1 T white pepper
1 cup grated horseradish	2 t salt

Boil beets until tender and chop fine. Mix other ingredients and add vinegar to make desired consistency. This will keep well if sealed in jars.

—Mrs. Frank Hunting.

Frozen Salad Mousse

1 t Knox Gelatine	$\frac{1}{2}$ cup pineapple
1 cup stiff mayonnaise	$\frac{1}{2}$ cup white cherries
3 cups whipped cream	$\frac{1}{2}$ cup oranges

Dissolve the gelatine in 2 T hot water. Add to the mayonnaise and whipped cream. Then stir in the fruit cut up fine and mold. Pack in ice and salt for four hours. Unmold and slice. Serve with fruit dressing.

—Harriet Whiting.

Frozen Salad

Drain juice from small bottle of Maraschino Cherries and four slices of pineapple and cut fine. Mash one cake of Philadelphia Blue Label cheese and add 1 cup of double cream which has been whipped stiff. Stir in the fruit, put in mold; pack in ice and salt and let stand for three hours. Slice and serve on head lettuce with French dressing.

—Mrs. Arthur Pike.

Chicken Salad

One chicken cooked well; cool in liquor; cut in pieces. Use $\frac{3}{4}$ as much celery as chicken, $\frac{3}{4}$ cup nuts and 6 hard boiled eggs chopped fine. Add salad dressing to moisten.

—Helen Whiting.

Club House Salad

1 $\frac{1}{2}$ cups diced chicken	Pimentos
12 slices fried bacon	Lettuce
3 tomatoes	

Arrange salad on individual plates and allow two lettuce leaves

for each plate. Place on them two slices of tomato; sprinkle over the diced bacon and cover with a spoonful of salad dressing; then add the chopped chicken; more dressing and a few strips of pimentos. Serve with four points of buttered toast.

—Harriet Whiting.

Salmon Salad

1 large can salmon	1 $\frac{1}{2}$ cups cabbage
1 $\frac{1}{2}$ cups celery	6 sweet pickles
$\frac{1}{2}$ cup nuts	

Drain the liquor off the salmon and put in a granite pan. Cover with vinegar and heat through. Drain off vinegar and add celery and cabbage which has been crisped in cold water. Then add nuts and pickles. Mix with salad dressing and serve on lettuce leaves.

—Mrs. Frank Hunting.

Tuna Fish Salad

2 cans tuna fish	1 can ripe olives
6 hard boiled eggs	1 cup peas
$\frac{1}{2}$ bunch celery, cut fine	$\frac{1}{2}$ t salt

Mince tuna fish and add other ingredients. Mix with any good dressing and serve on lettuce leaf.

—Florence Carlson.

Tuna Fish Salad

1 small can tuna fish	$\frac{1}{2}$ t scraped onion
1 cup shredded cabbage	Salt
$\frac{1}{2}$ cup celery	Paprika

Mince tuna fish and add celery and cabbage cut fine. Season with salt and paprika. Stir onion into the dressing and serve on lettuce or a bed of shredded cabbage.—Mrs. George Croker.

Shrimp Salad

1 can shrimp	$\frac{3}{4}$ cup shredded lettuce
$\frac{3}{4}$ cup celery	$\frac{1}{4}$ t salt

Cut shrimp into two or three pieces. Mix with celery and lettuce. Add salt and may add a little minced onion if you care for it. Garnish with lemon and whole shrimps.

—Mrs. George Croker.

Velvet Salad Dressing

11 yolks eggs	1 t mustard
2/3 cup vinegar	1 t salt
2/3 cup water	2 T flour
1/2 cup sugar	2 T butter
24 marshmallows (if desired)	

Beat egg yolks very light; to which add vinegar and water. Blend dry ingredients together and add to egg yolks. Place in double boiler and cook until it thickens beating constantly with egg beater. Add butter after it is removed from the fire. When cool add marshmallows if they are used.

—Mrs. Carl Smith.

Salad Dressing

1 T butter	1 t salt
1 cup vinegar	1/2 t paprika
3 heaping T sugar	1 t mustard

Mix all dry ingredients together and moisten with 1 T hot water. Add vinegar and cook until thick in double boiler. Then pour over

12 yolks eggs; well beaten 1 cup sweet or sour cream
 Return to fire and cook until thick. This can be thinned with cream or vinegar. Will keep for several days.

—Ruth Whiting.

Oil Dressing

1 cup; any good cooking oil	1/2 t sugar
1 egg	1/2 t salt
3 T lemon juice or vinegar	

Beat egg; add seasoning and 1 t lemon juice; beat well. Add slowly by T first oil then juice; beating with Dover beater all the time.

—Lulu Whiting.

Mayonnaise Dressing

2 egg yolks	Juice 1 lemon
1 T sugar	2 T vinegar
1 t salt	1 cup good cooking oil
1/2 t mustard	

Beat the egg yolks well; add dry ingredients; then alternate

the oil and acid juices beating well with a Doyer beater. Then add to it the following which has been cooked until thick:

1/3 cup flour

Beat well while the latter mixture is hot. This will keep well.
—Ruth Whiting.

—Ruth Whiting.

Eggless Salad Dressing

1 T butter	4 T flour
$\frac{1}{2}$ cup water	1 T mustard
1 cup vinegar	1 T salt
$\frac{1}{2}$ cup sugar	

Mix dry ingredients. Add liquids and cook in double boiler until thick. Will keep indefinitely. Just before serving thin with sweet or sour whipped cream. —Jean Watkins Yockey.

Three Minute Mayonnaise

$\frac{1}{2}$ t salt	1 egg
$\frac{1}{8}$ t paprika	1 egg yolk
$\frac{1}{8}$ t mustard	2 T lemon juice
1 $\frac{1}{2}$ cups salad oil	

Put the seasonings in a bowl; add eggs being very careful not to break the yolks. Then add lemon juice and $\frac{1}{2}$ cup of the oil. Beat this with a Dover beater until thick and gradually add the rest of the oil. If ingredients are cold and egg yolks are not broken you may be sure of an excellent mayonnaise.

—Edna Patterson Davis.

Thousand Island Dressing

2 T pimentoes	1 t Worcestershire sauce
2 T green peppers	$\frac{3}{4}$ cup mayonnaise
1 T onions	2 hard boiled eggs
1 T catsup	Paprika
2 T chili sauce	$\frac{3}{4}$ cup whipped cream
2 T olive oil (or substitute)	Salt

Chop pimentoes, peppers, onions and eggs very fine and mix ingredients. —Mrs. Jean Wood.

—Mrs. Jean Wood.

French Dressing

$\frac{1}{2}$ t salt	2 T vinegar
$\frac{1}{4}$ t pepper	4 T good cooking oil
1 t sugar	

Put all ingredients in a bottle and shake well. The sugar may be omitted if you wish. —Harriet Whiting.

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WHITING,

IOWA

Soups

"Bubble, bubble, toil and trouble;
Fire burn and cauldron bubble,—" Macbeth.

Vegetable Soup

Piece of beef on soup bone 3 to 5 pounds

3 small carrots 2 onions

2 stalks celery or 1 potato

$\frac{1}{2}$ cup sliced cabbage 1 T rice

1 cup tomatoes or $\frac{1}{2}$ cup chili sauce

After boiling the meat slowly until tender season well and add to broth enough boiling water to make the amount of soup needed. Cut the vegetables fine and cook in small amount salted water until tender. Then add juice and all to the beef broth putting in the tomato last. A small amount of the meat may be cut fine and added.

—Mrs. Willard Whiting.

Beef Bouillon

Cover soup bone or cheap cut of meat with cold water. Cook slowly four hours. Let stand over night. Take meat out and skim grease off. Put through wire strainer; salt and pepper to taste and serve hot. If a little flavor is wanted other than the beef, put a few pieces of celery in the first cooking

To Clear Soups

If a very clear bouillon is wanted; beat white of egg slightly; stir into cold bouillon. Let come to a boil and simmer slowly for 20 minutes. Strain through cloth and heat again.

Chicken Soup

1 three-lb fowl 2 t salt

2 quarts cold water $\frac{1}{8}$ t pepper

1 T rice 1 t minced parsley

3 T flour Curry powder if liked

Cut chicken up; break bones and put on in cold water. Put rice in the last hour. Cook 3 hours. Remove chicken and cool liquor. Skim grease off and put liquor back to heat. Thicken

with flour. Cut white meat in dice and add meat; parsley; curry powder; and serve hot with crisp crackers.

This soup may be varied by adding stewed celery or a little onion; and pouring over a well beaten egg just before serving. Or; dumplings may be added.

If broth is desired for invalids cook chicken until it falls to pieces. Strain; when cold remove all the grease. Reheat and serve.

Chicken Spaghetti

1 large fat chicken	1 can peas
1 sliced lemon	1 scant cup flour
2 medium sized onions	1 T salt
1 can mushrooms	1/6 t pepper
1 can tomatoes	1 small box spaghetti

Put chicken; lemon and onion in kettle. Cover with water and boil till tender. Remove chicken and cut meat in small pieces. Strain liquor and to it add the peas; mushrooms and tomatoes(or double the amount of peas and tomatoes) without the mushrooms. Cut onion fine and fry in 1 T butter. Add onion and seasoning to liquor and thicken with flour. Boil macaroni till tender. Drain and add to other ingredients.

Serves 12 or 15 people.

—Mrs. E. M. Cassady.

Marrow Balls for Soup

Beat one egg. Season with salt and pepper. Stir in enough cracker crumbs to make a stiff batter. Work in about 1 t marrow fat. Make into balls about the size of marbles. Boil in soup about 10 minutes.

—Mrs. Hook.

Noodles for Soup

3 eggs	$\frac{1}{2}$ t salt
3 T milk	Flour

Put eggs, milk and salt into bowl. Stir in all the flour they will hold and roll on floured board until very thin. Roll and slice like jelly roll. Then cut strips in small pieces. It is well but not necessary to dry them. They are nice for meat soups.

—Nellie Clark.

Spanish Tomato Soup

1 qt. tomatoes	1 qt. milk
$\frac{1}{2}$ can green chili peppers or 2 or 3 green peppers cut up	
1 $\frac{1}{2}$ cups boiled rice	$\frac{1}{2}$ t soda
5 T flour	1 t salt

Put tomatoes through sieve. Add 1 cup water, rice, chili, flour and butter (which have browned together) salt; and soda. Add this gradually to hot milk. This serves six people.

—Mrs. Rust.

Chili Soup

1 lb lean beef	1 can kidney beans
$\frac{1}{2}$ lb suet	1 T chili powder
1 medium sized onion	1 t salt
$\frac{1}{2}$ can tomatoes	

Grind beef and suet. Fry suet. Put beef in suet and brown. Put onion, tomatoes, chili powder, salt and water in and cook slowly for an hour or more. Put beans in shortly before serving.

—Mrs. Edith Shoemaker.

Oyster Soup

1 pint oysters	$\frac{1}{2}$ t salt
1 quart milk	Pinch of pepper
1 T butter	

Heat milk in double boiler; add the seasonings and butter; clean the oysters to remove bits of shell. If liquor is to be used; boil and skim. Add oysters to liquor and cook in a saucepan until they become plump and the edges curl. Add the hot milk and serve at once.

Oyster soup may be thickened with two tablespoons of flour if liked and a sprig of parsley may be added.

—Mrs. George Croker.

Bisque of Salmon, Crab or Shrimp

Drain 1 small can salmon. Remove the skin and bones. Stir into small flakes or put through sieve and add to foundation for cream soups. A little paprika might be sprinkled on top of each dish. Rice may be added and other fish substituted for salmon.

—Mrs. Ella Norwood.

Crisped Crackers

Spread crackers thinly with butter and brown in oven.

Bean Soup

2 cups navy beans 1 level t salt

2 medium sized potatoes $\frac{1}{8}$ t pepper

1 small onion 1 level T butter

Soak beans. Put vegetables on to cook with 2 qt water.

Boil until tender, adding more water if necessary. Put thru sieve. Add enough water to make 2 qts. Add salt, pepper, and butter and reheat.

CREAM SOUPS**Foundation for Cream Soups**

1 qt. milk 1 t salt

1 T butter Pinch pepper

2 level T flour Pinch cayenne

1 t grated onion

Put milk and onion on in double boiler. Rub together butter flour and seasoning. Pour 1 cup milk from the double boiler into the mixture; stirring all the time. Return to double boiler and cook.

Asparagus, cauliflower, carrot, cabbage, string beans and other vegetables may be used for soup by adding 1 pint of their pulp put thru ricer to the foundation for cream soup.

Cream of Potato Soup

4 medium sized potatoes Slice of onion

4 pints of milk Stalk of celery

1 T butter Salt and pepper

1 T flour

Pare potatoes and put on to boil. Boil rapidly for 5 minutes. Drain and cover again with water. Add onion and celery and cook until done.

Put milk to boil. Butter and flour are rubbed together and added to the milk. Put potatoes thru ricer and add to milk. Add seasoning and serve very hot. —Mary E. Whiting.

Leftover Soup

2 cups mashed potato Small piece butter

3 cups milk $\frac{1}{2}$ t salt

1 small onion Pinch pepper

Put milk on to heat in double boiler. Grate or cut onion in small pieces. When milk is hot add potato, onion, salt and

pepper. Part of the liquid may be water. If water is used use a little more butter. If parsley is liked a little may be used.

— Mrs. A. M. Patterson.

Duchess Soup

$\frac{1}{2}$ chopped carrot	$\frac{1}{2}$ cup vegetable juice
2 T chopped onion	$3\frac{1}{2}$ cups milk
2 T flour	$\frac{1}{3}$ cup cheese
$\frac{1}{2}$ t salt	2 egg yolks
$\frac{1}{8}$ t pepper	

Cook vegetables together. Drain and save water. Thicken juice with flour. Add salt, pepper, milk and cheese. When cheese is melted; pour over beaten eggs. Serve at once.

Cream of Celery Soup

1 pint celery	1 t flour
1 pint milk	1 t salt
2 T butter	Pinch pepper

Cut celery in pieces and cook in 1 pint water until soft. Put thru colander. Season with the salt and pepper. Rub butter and flour together and put into the celery. Heat milk in double boiler. Add celery to milk and simmer 10 to 15 minutes.

— Edith McBeath.

Corn Soup

1 can corn	Whipped cream
1 slice onion	Paprika
Milk	Salt and pepper

Mash 1 can corn or same amount of fresh cooked corn; add slice of onion and cook slowly for 20 minutes. Put thru ricer; add salt and pepper; same amount of milk that you have corn and thicken with 2 level T flour and 1 level T of butter rubbed together. Heat again and serve with spoonful whipped cream on top. Dust whipped cream with paprika.

Cream of Tomato Soup

In a double boiler melt 3 T butter and add slowly $3\frac{1}{2}$ T flour. Stir until smooth paste. Add 2 cups of strained tomatoes gradually blending with flour mixture. Then add one-eighth t soda; 1 t salt and slice of onion. Return to fire and cook 5 minutes. Add 3 cups milk and serve hot. This soup will not curdle.

— Edith Pike.

Tomato Soup to Can

14 qts tomatoes	14 stalks celery
14 bay leaves	14 sprigs parsley
10 onions	50 cloves or
4 red pepper	1½ t ground cloves

Cook all of the above together until tender and run through a sieve. Add:

2 cups brown sugar	½ cup salt
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Mix 1 lb butter and 2 cups flour

Add a little liquid and stir into the vegetable mixture and cook until thickened. Stir constantly and continue cooking for 15 minutes. Seal in jars while boiling hot. This makes about 10 quarts. When opening to use dilute about one-half.

—Msr. Grace Rains Robinson.

Clam Chowder

3 slices bacon cut in small pieces	1 can clams
1 small onion cut up fine	½ t pepper
2 cups raw diced potatoes	4 crackers
4 cups milk	½ t salt
1 T butter	

Fry bacon; add onion and fry a light brown. Add potatoes; milk; butter and seasonings. When potatoes are tender add clams. Put in tureen. Put bacon; which has been taken out on top. Also put cracker crumbs on top.

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Vegetables

Time Table

	Boiled	Baked
Asparagus	20-30 min.	
Beets	1-2 hrs.	
Beans; string	3 hrs.	
Cabbage	30 min	
Cauliflower	30 min.	
Carrots	60 min.	
Corn	20 min.	
Macaroni	25-30 min.	
Onions; green	40 min.	1 hr.
Onions; dried	1½ hrs. or more	
Parsnips	50 min	
Peas	20-40 min.	
Potatoes	30 min	50 min.
Sweet potatoes	30 min.	50 min.
Rice	25-30 min.	
Spinach	20 min.	
Squash; steamed	30 min.	60 min.
Tomatoes	30-50 min.	
Turnips; fresh	50-70 min.	
Turnips in winter	1-2 hrs.	

White sauce which is the basis of all creamed dishes is made of varying thickness according to its use. The thickening agent should always be flour.

Thin White Sauce

1 T butter	Few grains pepper
1 T flour	1 cup milk
¼ t salt	

For MEDIUM THICK white sauce double quantities of butter and flour.

For THICK White Sauce to be used for croquettes; use four times the quantities of butter and flour.

Melt fat in saucepan and stir in flour and seasonings. If milk is added slowly the sauce will not lump.

Salt in any milk dish should be added just before serving.

Vegetables suitable for creaming:—Asparagus, carrots, celery, cabbage, cauliflower, potatoes, turnips, beets, spinach, onions, parsnips, peas, lima beans, string beans, salsify.

Drawn Butter Sauce

2 T butter	1 cup boiling water
1 T flour	Salt

Add water gradually; beating until it thickens.

Serve with fish, cauliflower, asparagus, string beans, mushrooms and peas.

New England Baked Beans

3 pints beans	2 T molasses or sorghum
1 lb pork	Salt

Soak beans over night. In the morning boil 20 minutes. Then put in bean jar about half of beans. Add the pork and then the rest of the beans. If the pork is not very salty add salt to suit taste; and the molasses. Cover and bake 8 hours. Add hot water as the water cooks away. Keep covered and do not stir.

—Mrs. A. M. Patterson.

Baked Beans

1 qt beans	1 T mustard
1 good sized onion	1 T molasses
1 cup coffee	Salt
1 cup tomatoes(if preferred)	Pepper

Proceed as in New England Baked Beans.

—Ruth Whiting.

Baked Beans

5 cups navy beans	$\frac{1}{4}$ t pepper
1 can tomatoes	$\frac{1}{4}$ t mustard
$\frac{1}{2}$ lb lean bacon	3 t salt
$\frac{1}{4}$ cup brown sugar	

—Helen Pratt.

Baked Beans

1 qt navy beans	1 lb salt pork
1 cup brown sugar	1 onion
1 cup molasses	Mustard
Salt	

—Edith McBeath.

Baked Beans

1 large can baked beans	Slices of bacon
1 cup sugar	
Add the sugar to the beans. Stir well. Put slices of bacon over top. Bake about 1 hr.	—Mrs. H. Richardson.

Grandmother's String Beans with Dumplings

Ham or beef bone	1 egg
$\frac{1}{2}$ gallon green beans	1 t salt
Salt and pepper	1 t soda
1 cup buttermilk	Flour

Cover ham or beef bone with water. Boil until meat is tender. Season. $1\frac{1}{2}$ hrs. before dinner add the beans strung and broken. Boil until tender. About 15 or 20 minutes before serving make dumplings thick enough to drop from spoon. Boil 10 or 15 minutes.

—Maude Robinson.

Lima Beans En Casserole

1 pt lima beans	Left-over meat ground
1 onion chopped	Salt and butter to taste.
2 Spanish peppers	
Pour boiling water over the beans; then drain and add other ingredients. Cover with water and bake in a covered dish until beans are done.	—Flora Cassady.

Buttered Beets

1 dozen beets	2 T lemon juice
1 T flour	Spk. pepper
2 T butter	2 cups hot water
$\frac{1}{2}$ t salt	

Boil beets until tender. Peel, dice and put in casserole. Blend flour, butter, salt, pepper and lemon juice. Stir into this mixture the water. Cook and pour over beets. Put in oven and heat again before serving.

—Edith Pike.

Baked Cabbage

1 head cabbage	Pepper
1 lb sausage	Flour
Salt	

Trim off the outer leaves of a head of cabbage. Sprinkle salt and pepper in the cavity and fill with a pound of well seasoned sausage. Put in roaster. Sprinkle salt, pepper and flour over

the outside. Put in a little water and bake without browning. Slice down, serving some of the sausage with the cabbage.

—Edith Pike

Hot Slaw

1 qt cabbage finely shredded	1 t salt
1 cup weakened vinegar	1 beaten egg
2 T sugar	

Mix together the vinegar, sugar, salt and egg. Cook until thick. Add to cabbage and serve.

—Helen Pratt.

Shredded Cabbage and Carrots

4 cups cabbage	2 t salt
2 cups carrots	2 T butter

Cut both cabbage and carrots into fine strips. Boil vegetables until done. Drain; season and serve very hot.

Fried Cabbage

1 small cabbage	2 T meat drippings
2 T water	

Shred cabbage fine and put into skillet with meat drippings. Season with salt and a little pepper. Pour about 2 T of water over the cabbage and cover. Cook until water is boiled out and cabbage is tender. Let fry until brown.

—Mrs. Mary Rust.

Sauer Kraut with Dumplings

1½ lbs fresh pork	1 qt sauer kraut
Cover with water.	

Cook pork until half done; then add sauer kraut and finish cooking. Add more salt if necessary. Remove meat and kraut from kettle and drop in dumplings made the same as for chicken dumplings. If you like sauer kraut; try this.

—Mrs. Emmeline Rains

Sauer Kraut

For 15 gallons of finely shredded cabbage use 1 cup salt. After placing a deep layer of cabbage in bottom of keg sprinkle with salt and pound with a kraut pounder till juicy.

Repeat until within about 6 inches of top. Cover with cabbage leaves and heavy weight. Keep in a warm place for about 3 weeks and do not move it after fermentation begins.

—Mr. Beanblossom.

Baked Corn

1 cup milk	Salt and pepper
1 can corn	Butter; about two T
1 egg	8 small square crackers rolled fine
Mix all together. Bake in shallow pan about three-quarters of an hour.	—Mrs. Will Whiting.

Corn and Cheese Souffle

1 T butter	1 cup chopped corn
1 T chopped green pepper	1 cup grated cheese
$\frac{1}{4}$ cup flour	3 eggs
2 cups milk	$\frac{1}{2}$ t salt

Melt the butter and cook the pepper thoroughly in it. Make a sauce out of the flour; milk and cheese; add the corn; cheese egg yolks and seasoning; cut and fold in the whites beaten stiffly; turn into a buttered baking dish; and bake in a moderate oven for thirty minutes.

—Lida Stauch.

Scalloped Corn

1 can corn	2 cups milk
3 eggs	1 t salt
3 T butter	$\frac{1}{8}$ t pepper
1 $\frac{1}{2}$ cups bread crumbs	

Beat eggs separately; add corn to yolks. Melt butter in baking dish and pour over crumbs; add other ingredients, whites of eggs last. Bake 40 minutes.

—Edith McBeath.

Succotash

Boiled corn	Cream
Boiled shel'ed beans	Salt
Butter	

Cut hot boiled corn from cob; add equal quantity of boiled shelled beans. Season with butter and salt. Add small quantity of cream.

—Mrs. Emily Peabody.

Corn, Tomato and Cheese

1 T butter	2 egg yolks
2 cups grated cheese	1 t salt
$\frac{3}{4}$ cup corn	$\frac{1}{2}$ t paprika
1 ripe pimento	Toasted bread
$\frac{1}{2}$ cup tomato puree	

Into melted butter stir cheese until melted. Then add corn

and pimento. Stir a moment; then add egg yolks beaten and mixed with the tomato. Add salt and paprika. Serve on bread toasted on one side.

—Lida Stauch.

Corn Fritters

2 cups grated or canned corn	1 cup cracker crumbs
2 eggs	Salt and pepper

Mix all dry ingredients with beaten egg yolks. If corn is not juicy use less crumbs making batter only stiff enough to drop from spoon. After beating well add frothed whites. Drop from spoon and fry. Some add to this batter a piece of salt codfish size of a dollar, shredded fine, as it gives an oyster taste. This recipe makes three dozen small fritters.

—Lulu Whiting.

By substituting $\frac{1}{2}$ cup flour and 1 t B. P. for cup cracker crumbs these may be fried in deep fat.

Escalloped Celery with Cheese

1 cup diced celery	$\frac{1}{2}$ cup celery stock
2 cups water	$\frac{1}{3}$ cup cheese; cut fine
2 T butter	$\frac{1}{4}$ cup bread crumbs
1 T flour	1 T butter
$\frac{1}{2}$ cup milk	

Cook celery in water until tender and drain. Reserve stock. Melt butter and flour; add milk and celery stock and cook until creamy. Add celery, cheese, salt and pepper. Pour into baking dish and sprinkle with crumbs and 1 T butter.

—Harriet Whiting.

Creamed Celery on Ham Toast

Celery sticks 3 inches long	Minced ham
Cream sauce	Buttered toast

Allow six celery sticks to a person; simmering them until tender in salted water to barely cover. Spread the buttered toast with the ham; arrange on a platter; pour over the cream sauce and set three sticks of celery on each slice of toast.

—Lida Stauch.

Fried Eggplant

Eggplant	Salt
1 egg	Pepper
Flour	

Peel eggplant; cut in slices about $\frac{1}{3}$ inch thick, and soak over

night in salted water. Dry, dip first in beaten egg, then in flour and fry in deep fat. Season with salt and pepper.

—May Nettleton.

Macaroni with Cheese

$\frac{1}{2}$ pkg macaroni	$\frac{2}{3}$ cup grated cheese
3 qts. boiling water	$\frac{1}{2}$ t salt
2 T butter; melted	Pinch paprika
1 cup milk	

Place cooked macaroni in baking dish with butter, milk, cheese and seasoning. Sprinkle over top with cheese and bake 30 minutes.

Tomato Sauce

1 cup tomato, strained	2 level T butter
2 level T flour	

Proceed as in white sauce.

Escalloped Onions

Onions	Salt and pepper
Bread crumbs	Butter
Milk	

Slice onions thin. Put in baking dish first a layer of onions then a layer of rolled bread crumbs until dish is full, the last layer to be crumbs. Season with salt, pepper and bits of butter. Pour over it milk enough to cover. Bake 1 hour.

—Mrs. C. L. Watkins

Escalloped Onions and Tomatoes

1 can tomatoes	6 large onions
Salt	Butter
Pepper	$1\frac{1}{2}$ cups bread or cracker crumbs
Parboil onions in water well salted until about half done. Alternate onions, tomatoes, crumbs, butter, salt and pepper.	

Bake 1 hour.

—Harriet Whiting.

Stuffed Onions

6 Spanish onions	Salt and pepper
2 T butter	Sprinkle sage
1 cup bread crumbs	2 T onion
Parboil onions in salted water and drain. Cut out centers and fill with dressing. Melt butter in baking pan. Put onions in. Baste with butter. Bake about $\frac{3}{4}$ hour.	

Parsnips Fried

Parsnips	Salt and pepper
Egg	Butter

Boil parsnips. Peel and cut in two lengthwise. Dip in beaten egg in which is salt and pepper, and fry in butter until golden brown or bake in oven until brown.

Stuffed Peppers

4 green peppers	1 cup tomatoes
1/3 lb smoked ham	Salt and pepper
2 cups cooked rice	Cheese

Boil the peppers in salty water for 15 minutes or until tender. Grind the ham and add to the cooked rice. Add tomatoes, salt pepper and cheese. Fill peppers and bake 20 minutes.

—Miriam Snyder.

French Fried Potatoes

Pare and cut potatoes into long even pieces. Put into cold water for about an hour. Drain and dry well. Fry in deep fat until brown and cooked through. Drain on unglazed paper Salt just before serving.

—Mrs. Sarff.

Escalloped Potatoes

Potatoes	Salt and pepper
Butter	Milk

Bread crumbs

Slice cold boiled potatoes in buttered dish. Add butter, salt and pepper and a layer of bread or cracker crumbs until dish is full. Pour on enough rich milk to thoroughly moisten. Bake 20 or 30 minutes until milk is absorbed; but potatoes not dry.

—Lulu Whiting.

Potatoes O'Brien

4 or 5 raw potatoes diced	A few sprays of parsley
Salt, pepper and butter to taste	1 Spanish pepper

1 small onion ground

Partly cover with water and bake in covered dish until potatoes are done.

—Flora Cassady.

Potatoes Au Gratin

1 qt cold boiled potatoes	1 pt white sauce
1 cup cheese, grated	Salt and pepper

Dice the potatoes. Butter a baking dish. Arrange a layer

of potatoes, salt, pepper and cheese. Pour over part of white sauce. Repeat until dish is full having white sauce on top. Bake in moderate oven until brown or about 30 minutes. This may be varied by adding 2 T onions and 1 pimento to potatoes when boiling and proceeding as above.

—Grace Crawford.

Hashed Brown Potatoes

1 qt chopped cooked potatoes	$\frac{1}{8}$ t pepper
$\frac{1}{4}$ cup cream	1 t chopped parsley
1 t salt	3 T butter

Mix the first five ingredients; melt the butter in an omelet pan and when hot add the potatoes. Pack lightly into a layer of uniform thickness and cook slowly from 20 to 30 minutes. Fold and serve like an omelet.

Potato Puff

2 cups mashed potatoes	2 T butter
1 cup rich milk	2 eggs

Mix potatoes, milk and butter. Add the eggs beaten light. Pour in small dripper and bake a delicate brown. Cut in squares and serve on hot platter. —Mrs. C. G. Holmes.

Baked Potatoes with Weenies

Potatoes(uniform in size) Weenies

Take an apple corer and make hole lengthwise through potato. Fill up hole with weenies. Lay those that are left in pan with potatoes and bake. Serve on flat dish with potatoes in center and weenies around edge. —Edith Worrell.

Stuffed Potatoes

Potatoes	Butter
Milk	Onion
Salt and pepper	

Cut top from a baked potato, scoop out the center. Mash, add other ingredients; beat thoroughly; refill the shells and return to oven to brown. —Mrs. L. Whittier.

Browned Potatoes

Place potatoes, cut lengthwise, in dripping pan well covered with hot meat drippings and butter. Season and bake about an hour shaking pan occasionally. —Mrs. O. J. Easton.

Country Creamed Potatoes

Slice fresh potatoes into baking dish. Cover with cream. Season. Dot well with butter. Bake. —Grace Karr.

Potato Chips

Peel potatoes and chill in ice water two or three hours. Slice very thin, dry on a cloth and cook in very hot deep fat until brown. Drain on paper and sprinkle with salt.

—Jane Elliott.

Sweet Potatoes

1 T brown sugar	Butter
Salt	Sweet cream

Boil sweet potatoes in just a little water. When water is nearly gone put in 1 T brown sugar, salt and butter. Brown. Remove the potatoes. Pour sweet cream into the kettle and let it boil up. Then pour it over the sweet potatoes.

—Mrs. Peabody.

Sweet Potato Fluff

Sweet milk	A dash of nutmeg
Butter	Pepper
Salt	Marshmallows
1 egg	

Mash sweet potatoes fine, add sweet milk to moisten, a little butter; a well beaten egg and a dash of nutmeg. Salt and pepper to taste. Cut marshmallows in quarters and place in potatoes. Put in oven to brown. Serve hot. The egg may be omitted.

—Myrtle Easton.

Dixie Sweet Surprise

6 sweet potatoes	Cinnamon
1 T butter	$\frac{1}{2}$ cup nuts
Salt	$\frac{1}{2}$ cup raisins
Sugar	Marshmallows

Boil 6 sweet potatoes in skins. Peel and mash. Add 1 T butter, salt and sugar to taste, a dash of cinnamon, $\frac{1}{2}$ cup chopped nuts and $\frac{1}{2}$ cup raisins. Bake in buttered baking dish 5 or 10 minutes. Place marshmallows on top and brown.

—Mabel Thompson.

Glazed Sweet Potatoes

6 sweet potatoes	1 T butter
$\frac{1}{2}$ cup sugar	4 T water

Wash and pare 6 medium sized sweet potatoes. Cook in boiling salted water 10 minutes. Drain. Cut in halves lengthwise and put in buttered baking dish. Make a syrup by boiling sugar and water 5 minutes; then add the butter. Brush the potatoes with syrup and bake until tender. Baste the potatoes with syrup while baking.

—Marjorie Whiting.

Rice Croquettes

Rice	Cracker crumbs
Egg	Jelly

Take cold boiled rice, make into small balls, dip into beaten eggs, roll in cracker crumbs and fry in hot grease; when a delicate brown, remove, place on hot platter and garnish with a spoonful of red jelly. Serve at once. —Mrs. Chalmer Cozine.

Spanish Rice

3 thin slices bacon, 1 medium sized onion, 2 green peppers chopped fine. About 1 cup cooked rice, $1\frac{1}{2}$ cups tomatoes.

Fry bacon crisp; then in this grease fry the onion and peppers. Into the rice strain the tomatoes. Season with salt and pepper. Put into the pan with bacon, onions and peppers. Stir well and heat all together.

Rice Cakes

1 cup rice (cooked)	2 T flour
1 egg	1 t B. P.
$\frac{1}{4}$ cup milk	Spk. salt

Mix rice, beaten egg and milk. Add flour, baking powder and salt. Stir well and drop from spoon on well greased griddle.

—Rose Worrell.

Escalloped Salsify

2 cups salsify ground or grated	Butter
$1\frac{1}{2}$ cups crackers rolled fine	Sugar
Salt and pepper	Milk and cream if possible
Alternate layers of crackers and salsify, adding salt, pepper, butter and a light sprinkling of sugar to the layer of salsify. Add milk with each layer sufficient to thoroughly moisten all	

crackers used and lastly pour over the top $\frac{1}{4}$ cup cream and bake until done. To keep salsify from discoloring after being peeled place in vinegar and water in proportion of 1 T to 1 qt water.

—Catherine Lott.

Spaghetti a la Casserole

Butter	1 can tomatoes
1 small onion	Salt
1 or 2 cups hamburger	Pepper
Spaghetti	Cheese

Put a little butter in a frying pan. Slice the onion into this and fry a little. Put in hamburger, mince in small pieces, add salt and pepper and brown. Have spaghetti cooked and ready. Add this with the tomatoes to the other ingredients. Place in casserole and grate cheese on top. Bake in moderate oven for 30 or 35 minutes or until well done.

—Cecil Mansfield

Spinach

Wash spinach well and put into pan. Pour boiling water on it. Watch and when it begins to boil, note the time and boil just 3 minutes. Season with butter, salt and pepper.

Spinach Timbales

2 cups cooked spinach	2 T cheese cut fine or grated
2 eggs	$\frac{1}{2}$ t salt
2 T milk	Few grains pepper
2 T butter	

Chop spinach fine. Beat egg yolks, add milk, melted butter, cheese and seasoning. Mix with spinach and fold in stiffly beaten egg whites. Fill buttered molds with mixture. Place in pan of hot water and bake in moderate oven until firm. Turn out on a hot plate, garnish with slices of hard boiled egg and pour cheese sauce around the timbales.

—Mrs. Eva Pike.

Squash Au Gratin

1 qt squash	3 T grated cheese
1 cup thin cream	1 T fine cracker crumbs

Mix ingredients thoroughly and cover top with grated cheese and the cracker crumbs. Dot with butter. Bake 50 or 60 minutes in moderate oven.

—Chloe R. Beatty.

Rueb Hostetter Choc. Pudd

scant cup sugar

1 egg

2 c. milk

2 des. sp. cocoa

2 " " flour

scald milk - add
egg mixed with dry
ingredients