

CENTRAL PARK
COOK BOOK

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Ruth Shuster Stanton



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True—ice is ice when viewed from the standpoint of coldness.

But—all ice is not necessarily pure ice. Purity is a factor to consider if you desire something more than just ordinary refrigeration.

In the manufacture of Crystal Ice, cleanliness is scrupulously observed in every detail. Inspection of our plant and methods is invited.

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But all ice is not necessarily pure. Ice purity is a factor to consider if you desire something more than just ordinary refrigeration.

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CRYSTAL SPRING ICE COMPANY, Inc.

Official Ice Exchangers

Member National Association of Ice Industries

FAVORITE AND TESTED

RECIPES

OF THE WOMEN OF

CENTRAL PARK
PRESBYTERIAN CHURCH

CEDAR RAPIDS, IOWA



Compiled by

THE DAUGHTERS OF MARTHA
SUNDAY SCHOOL CLASS

LAURANCE PRESS COMPANY
CEDAR RAPIDS, IOWA

1925

FAVORITE AND TESTED

RECIPES



CENTRAL PARK PRESBYTERIAN CHURCH
CEDAR RAPIDS, IOWA

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THE DAUGHTERS OF MARTHA
SUNDAY SCHOOL CLASS

1111 Park Center
Cedar Rapids, Iowa

1921

CPA

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Central Park Presbyterian Church was organized as a Sabbath School by the American Sabbath School Union in 1880. Later this developed into a church, and from this Sabbath School of 50 scholars and 6 teachers, the church has grown through the years until we have a church membership of 411 at the present time.

Our Sabbath School enrollment is 370. Of this number 125 are enrolled in the primary department. The church services and Sabbath School were held for many years in what is now known as "The Chapel" but in November, 1904, the present church edifice was dedicated.

The work has always been supported by voluntary contributions. In the past our church has had the privilege of sending out many workers into the field. Some have gone as workers in the mission field, both home and foreign. Others are preaching the gospel in many of the pulpits of the land. We hope we may have the same privilege in the future, and we invite you to join us and have a part in our work.

CPA

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The acknowledgments and preface are
thanked to those who made this book possible. To
the women of Central Park Church who contributed
to the purchase of the book and the
author's interest in the book and the

To

MRS. A. B. T. MOORE

THE FOUNDER OF OUR CLASS

and

MRS. W. L. HARRISON

OUR TEACHER

We dedicate this book

Hill, E. H. Inc.

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We acknowledge our indebtedness and extend our thanks to those who made this book possible. To the women of Central Park Church who contributed recipes and assisted the editors. To the business firms whose advertisements you find in our back and the generous contributors:

Senator W. G. Haskell
J. M. Dinwiddie
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The Woolworth Company
The Kresge Company
Hall Ekfelt, Inc.
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Bread, Biscuits and Rolls

627

159

Bran Muffins (12).

(Serve warm or cold)

- 1½ cups bran
- 2 cups flour
- 1-3 cup sugar
- 2 teaspoons soda
- 1 teaspoon baking powder
- 1-3 teaspoon salt
- 1-3 cup molasses
- 1 2-3 cups sour milk
- 2 tablespoons fat, melted

Mix ingredients and beat 2 minutes. Half fill greased muffin pans and bake 20 minutes in moderate oven.

Bread, Biscuits and Rolls

BREAD

1 cake Fleischmann's yeast	2 tablespoons melted shortening
1½ qts. liquid (milk or water)	1 tablespoon salt
2 tablespoons sugar	4½ qts. sifted flour

Dissolve yeast and sugar in 1 qt. warm liquid. Add flour to make an ordinary sponge. Beat well, cover, let rise in warm place 1½ hrs. Then add 1 pt. liquid, shortening, salt, and flour to knead in a firm dough. Place in well greased bowl, set in warm place well covered. When light, mould into loaves, place in greased pans, cover and let rise for an hour or more. Have oven hot. Loaves should brown in 10 or 15 minutes. Reduce heat when brown and bake 50 or 60 minutes.

MRS. R. W. HUNNICUTT.

RUSKS

2 cups warm milk	1 cake yeast
½ cup butter	1 cup seeded raisins
½ cup sugar	1 cup nuts
2 eggs	Cinnamon, flour
1 teaspoon salt	

Dissolve yeast in pint of potato water, add a little sugar, let stand over night. In the morning add warm milk and sufficient flour to make batter, let rise until light. Beat sugar and butter to a cream, add eggs well beaten. Add this to batter with salt, raisins, nuts and sufficient flour to make a soft dough. Let rise in warm place, then shape into rolls. Set close together in a buttered pan and let rise until twice their bulk, sprinkle with sugar and cinnamon and bake about 30 minutes.

MRS. V. H. OGBURN.

OATMEAL BREAD

2 cups oatmeal (not quick)	1 cake compressed yeast
½ cup sugar	White flour
1 teaspoon salt	

Pour over enough boiling water to well moisten the oatmeal. When cool add sugar, salt, yeast and enough white flour to stir very thick. Let rise over night; in the morning add white flour to stir stiff. Bake in coffee cans, putting it in a moderate oven before it rises to the top of can. If it gets too light it is apt to fall. Bake about ¾ hour.

MRS. A. B. T. MOORE.

STEAMED BROWN BREAD

2½ cups sour milk	½ cup molasses
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Into these put the following sifted ingredients:

2 cups corn meal	1 teaspoon salt
1 cup graham flour	Add 1 heaping teaspoon soda
½ cup white flour	

Steam 3 hours. Afterward brown in oven. Eat warm with butter.

MRS. EMMA V. WOOD.

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POTATO ROLLS

3 potatoes	1 cup warm milk
2 eggs	1 teaspoon salt
1 teaspoon butter	1 yeast cake
1 tablespoon sugar	

Boil and mash potatoes while hot, add lard, butter and one yeast cake dissolved in warm water, and enough flour to make soft dough. Mix early in morning if wanted for 6 o'clock. About 11 o'clock mix into a loaf, adding a little flour and salt. Let stand until 4 o'clock, then roll and cut with biscuit cutter, place in tin one inch apart. Stand until nearly 6 o'clock and bake in quick oven.

MRS. E. S. COBB.

SOUTHERN RICE BREAD

1 egg	$\frac{3}{4}$ cup flour
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup boiled rice
1 tablespoon butter	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{2}$ teaspoons baking powder	

Beat egg well, add salt and shortening (melted), add rice, mixing till free from lumps, pour in milk, sift in flour to which baking powder has been added, beat until smooth. Bake 30 minutes in shallow pan.

MRS. DOOLITTLE.

PARKER HOUSE ROLLS

1 cake Fleischmann's yeast	2 tablespoons sugar
1 pt. milk scalded and cooled	1 teaspoon salt
4 tablespoons lard or melted butter	3 pts. sifted flour

Dissolve yeast and sugar in lukewarm milk, add shortening and $1\frac{1}{2}$ pts. flour. Beat until smooth. Cover and let rise until light, then add remainder of flour and salt. Knead well, place in greased bowl, cover and let rise until double in bulk. Roll $\frac{1}{4}$ in. thick, cut with biscuit cutter, fold, let rise. Bake 15 minutes. MRS. A. E. TAPPEN.

TEA BISCUITS (Raised)

2 cups flour	1 cake yeast
1 qt. sweet milk	$\frac{1}{2}$ cup sugar
$\frac{3}{4}$ cup shortening	1 teaspoon salt

Scald flour with hot potato water. When cool add yeast, and leave stand over night. In the morning warm the milk, add shortening, salt and sugar, mix all with sponge. Add enough flour for soft dough. Let rise till light and mold into small biscuits. Raise and bake.

MARGARET GRAHAM.

BUNS

1 cup bread sponge	$\frac{1}{2}$ cup lard
1 cup warm water	$\frac{1}{4}$ cup salt
$\frac{1}{2}$ cup sugar	

Start buns at noon if wanted for breakfast. Mix all ingredients, add flour to make stiff dough. It should be very light at bedtime. Mold in small biscuits, place some distance apart in pan, cover lightly in warm place. Bake in morning.

MRS. W. B. WARNER.

SCOTCH SHORTBREAD

$\frac{1}{4}$ lb. butter	2 ozs. rice flour
$\frac{1}{4}$ lb. flour	2 ozs. powdered sugar

Beat butter and sugar, add flour and rice flour and knead well; roll out, cut in rounds and prick with fork. Bake from 15 to 20 minutes in a moderate oven, let stand in pan till cool. Line tins with white paper.

MRS. GEO. WILLIAMSON.

SCONES

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

Sift dry ingredients together, work in shortening, add milk and beaten eggs. Roll out $\frac{1}{2}$ inch thick, cut in 3 inch squares, fold over in three cornered shape. Brush with milk, dust with sugar, bake in hot oven.

MRS. ESTELLA McNAUGHTON.

BRAN BREAD

2 cups bran	1 cup raisins or currants
2 cups graham flour	1 cup nuts
$\frac{2}{3}$ cup sugar	$1\frac{1}{2}$ cups buttermilk
1 teaspoon soda	$\frac{1}{8}$ cup molasses
1 teaspoon salt	1 egg

Mix well bran, graham flour, sugar, soda, salt, nuts, raisins. Add buttermilk, molasses and egg. Stir all well and bake slowly $1\frac{1}{4}$ hrs. This makes one large loaf.

MRS. I. A. BEECHER.

STEAMED BROWN BREAD

1 cup sour milk	$\frac{1}{2}$ cup corn meal
1 scant cup sorghum	$\frac{1}{2}$ cup white flour
1 teaspoon soda	$\frac{1}{2}$ cup raisins
1 cup graham flour	Pinch salt

Steam 3 hrs. or bake $\frac{1}{2}$ hr.

MRS. I. A. BEECHER.

CORN BREAD

2 cups corn meal	2 tablespoons shortening
$\frac{1}{2}$ teaspoon salt	$1\frac{1}{4}$ cups butter milk or sour milk
2 eggs	$\frac{1}{2}$ teaspoon soda

Add boiling water to corn meal to moisten. Cool, add salt, eggs beaten, shortening, buttermilk, into which the soda has been dissolved.

MRS. ELIZABETH WILLIAMS.

COFFEE CAKE

1 egg, beaten light	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup sugar	2 teaspoons baking powder
1 large tablespoon butter	$1\frac{1}{2}$ cups flour
1 cup milk	

Sprinkle with sugar, cinnamon and dots of butter.

MRS. G. L. MATTESON.

CINNAMON CAKE

1 cake Fleischmann's yeast	1 tablespoon sugar
1 cup scalded milk (cooled)	2 tablespoons butter
2 cups sifted flour	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup light brown sugar	1 egg

Dissolve yeast and one tablespoon sugar in milk, add $1\frac{1}{2}$ cups flour to make sponge. Beat well, cover, let rise until light. Add butter and sugar creamed, beaten egg, salt, and flour to make a soft dough. Knead lightly, place in well greased bowl, cover, let rise in warm place until double in bulk. Pat out in pan about $\frac{3}{4}$ inch thick when raised. Brush with melted butter, sugar and cinnamon. Bake 20 to 30 minutes.

MRS. R. W. HUNNICUTT.

BUTTERSCOTCH CURLS

2 cups flour	4 tablespoons shortening
2 teaspoons baking powder	Butter
$\frac{3}{8}$ teaspoon salt	Brown sugar

Sift dry ingredients, add shortening, then milk to make soft dough. Knead lightly and roll out $\frac{1}{4}$ inch thick. Spread top with creamed butter and brown sugar. Roll up as for jelly roll, cut in one inch pieces. Place on end in greased muffin rings and bake in hot oven about 15 minutes.

MRS. CHAS. DOBSON.

GRAHAM GEMS

1 cup sour milk	$\frac{1}{2}$ cup white flour
1 tablespoon sugar	$\frac{1}{2}$ teaspoon soda
2 tablespoons melted butter	$\frac{1}{4}$ teaspoon salt

Graham flour to make stiff batter. Bake in gem tins.

MRS. G. L. MATTESON.

DATE MUFFINS

$\frac{1}{8}$ cup butter
 $\frac{1}{4}$ cup sugar
 1 egg
 $\frac{3}{4}$ cup milk

2 cups pastry flour
 3 level teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 Scant $\frac{1}{2}$ lb. ground dates

Cream butter and sugar and beaten egg. Sift flour, salt and baking powder together three times. Add these to first mixture alternately with milk. Beat thoroughly and add dates, stoned and cut in small pieces. Bake in hot oven.

MRS. R. LORD.

WAFFLES

2 cups flour
 2 teaspoons baking powder
 1 teaspoon salt
 2 tablespoons sugar

3 eggs
 $1\frac{1}{2}$ cups milk
 3 tablespoons shortening

Sift flour, baking powder, salt, and sugar together, add well beaten egg yolks and milk gradually. Mix well, add shortening. Fold in stiffly beaten egg whites. Bake on an evenly heated, well greased waffle iron.

MRS. JOHN I. SMITH.

WAFFLES

2 eggs
 1 cup milk
 $1\frac{3}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt

1 teaspoon sugar
 1 teaspoon melted butter
 3 teaspoons baking powder

Mix flour, baking powder, salt and sugar thoroughly. Add milk, well beaten eggs and butter. Use more milk if too thick. Iron should be hot.

MISS ETTA WILSON.

WAFFLES

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

2 eggs
 $1\frac{1}{2}$ cups milk
 4 tablespoons melted butter

Mix flour with baking powder and salt. Beat yolks of eggs, add butter and milk. Add this mixture gradually to dry ingredients, beating thoroughly. Fold in the stiffly beaten whites of eggs. Pour from a pitcher into the center of a hot, well-greased waffle iron. Serve with melted butter and maple syrup or with cinnamon and sugar.

MRS. C. E. STRYKER.

NUT BREAD

$\frac{1}{2}$ cup sugar
 1 cup sweet milk
 $\frac{2}{3}$ cup ground nut meats

$2\frac{1}{2}$ cups flour
 1 egg
 3 teaspoons baking powder

MRS. R. A. GILES.

GERMAN NUT LOAF

1 cup chopped walnut meats	1 egg
1 cup seeded raisins	2 cups milk
1 teaspoon salt	4 cups flour
$\frac{3}{4}$ cup sugar	4 teaspoons baking powder

Sift together flour, baking powder, salt and sugar. Add nuts, raisins, beaten egg and milk, mix well, put in pans, let stand 20 minutes. Bake in moderate oven one hour. Mrs. R. LORD.

NUT BREAD

1 egg	$\frac{1}{2}$ cups graham flour
2 cups sweet milk	2 cups white flour
1 cup sugar	1 cup nut meats
1 tablespoon molasses	4 teaspoons baking powder
Pinch salt	

Bake $1\frac{1}{4}$ hours. Mrs. ESTELLA McNAUGHTON.

DATE NUT LOAF

3 cups flour	1 cup nut meats
1 teaspoon salt	1 cup dates
4 teaspoons baking powder	$\frac{1}{2}$ cups milk
$\frac{1}{2}$ cup sugar	2 eggs

Sift flour, salt and baking powder together, add remainder of ingredients, mix and allow to stand $\frac{1}{2}$ hour before baking. Bake slowly. Mrs. W. L. HARRISON.

KOLACHES

2 cups milk	4 heaping cups flour
2 tablespoons sugar	1 teaspoon salt
$\frac{1}{2}$ cup lard or butter	1 cup water
1 cake yeast	

Dissolve one cake yeast with dessert spoon of sugar in $\frac{1}{2}$ cup of lukewarm water. Mix the shortening and cup of water, pour in the two cups of milk, lukewarm, and put in the yeast and about $2\frac{1}{2}$ cups of flour. Mix and let rise until light, then add the sugar and salt and slowly mix in the rest of the flour and let rise again. After the second rising cut up in small biscuits and put jam or jelly in center. Grease each one with melted butter. Bake about 20 minutes in a hot oven. Enough for 3 dozen kolaches. Mrs. A. BLOOMQUIST.

BAKING POWDER BISCUITS

2 cups flour	1 scant cup milk
2 teaspoons baking powder	$\frac{1}{2}$ teaspoon salt
1 tablespoon lard or butter	

Sift dry ingredients and mix, work in lard with tips of fingers. Add the milk to form a soft dough, mixing with a knife. Toss on floured board, roll lightly to $\frac{3}{4}$ inch thickness, cut into rounds. Bake in a hot oven 12 to 15 minutes. For shortcake use 1 tablespoon each of lard and butter. Mrs. W. H. DASHER.

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Soups and Dumplings

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BROWN SOUP STOCK

4 pounds beef shin	6 cloves
2 qts. cold water	½ bay leaf
½ teaspoon pepper	½ cup each of carrot, turnip, onion and
1 teaspoon salt	celery

Cut the lean meat in small pieces. Brown a third of it in a hot frying pan. Put remaining two-thirds with bone and fat in soup kettle, add cold water, and let stand for ½ hour. Then add browned meat, and heat gradually to boiling point, cover and cook slowly. Add vegetables and seasonings and cook until tender. Strain.

CREAM OF PEA SOUP

1 pt. can of peas	1 teaspoon sugar
1 pt. cold water	1 qt. thin white sauce

Boil the peas in the water until soft. Rub them through a coarse strainer and to the pulp add the water the peas were cooked in. Make a thin white sauce and combine with the peas.

NOODLES

3 eggs	Flour
3 tablespoons water or cream	Pinch of salt

Beat eggs light, add cream, salt and flour to make a stiff dough. Roll very thin and let stand 1 hour, roll into a long roll and cut fine. Drop into soup stock and cook 10 or 15 minutes.

CORN SOUP

1 can corn	1 teaspoon salt
1 qt. of milk	Dash of pepper
1 tablespoon of onion juice	2 tablespoons butter
3 whole cloves	2 tablespoons flour

Boil corn, milk and seasoning ten minutes, then add butter and flour mixed. Cook five minutes, put through a colander and re-heat.

BOUILLON

Bouillon is made from brown soup stock by removing fat and clearing. It is served clear in bouillon cups.

CROUTONS

Cut slices of bread ½ inch thick; then cut into cubes. Put in the oven and toast to a delicate brown. Serve with soup.

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CREAM OF CELERY SOUP

- | | |
|-----------------------|-----------------------------|
| 1 cup celery cut fine | 2 tablespoons butter |
| 1 cup water | 1½ teaspoons salt |
| 2 cups milk | 2 teaspoons chopped parsley |
| 3 tablespoons flour | |

Cook the celery and water slowly for 20 minutes, saving the stock. Drain and rub celery through a colander. Add melted butter, flour and salt to celery pulp and mix well. Add milk and celery stock and cook two minutes. Serve very hot with half a teaspoon of parsley in each cup. Serves four.

OYSTER SOUP

- | | |
|-------------------|---------------------------|
| 3 qts. whole milk | 2 or 3 tablespoons butter |
| 1 qt. oysters | Salt and pepper |

Put the milk on the stove in kettle and the oysters on in their own liquor (adding water if necessary), in a separate kettle; when milk comes to a boil, add the butter; salt and pepper to taste and add oysters when they have come to a boil. One quart of water may be substituted for one of milk by adding more butter.

DOROTHA ROBERTS.

SCOTCH SOUP

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|-------------------|--------------------|
| 4 lbs. soup meat | 1 onion |
| 1 cup barley | 1 teaspoon parsley |
| 2 carrots | Salt and pepper |
| 1 turnip cut fine | |

Put meat in a kettle, covering it with cold water. Then cook for 3 hours. Add all other ingredients excepting parsley which is added ½ hour before soup is served.

CANNED TOMATO SOUP

- | | |
|------------------------|----------------------|
| 7 qts. tomatoes | 3 onions |
| 1 teaspoon celery seed | ¾ cup sugar |
| 2 bay leaves | ½ teaspoon pepper |
| 11 cloves | 7 tablespoons butter |
| 4 tablespoons salt | 7 tablespoons flour |

Cut tomatoes fine, then measure: cook thoroughly and put through sieve. Add butter and flour, re-heat and can. When wanted for use, add pinch of soda before combining with milk. Splendid for tomato sauce by adding more thickening.

MRS. R. W. HUNNICUT.

BEAN SOUP

Cook navy beans until tender, when first commenced to boil add pinch of soda, drain and add fresh water. Celery and a little onion may be added if desired. When done drain, mash through colander and add milk, butter, salt and pepper to the pulp. This can be made as thin or thick as desired. Re-heat and serve hot.

MRS. EMMA V. WOOD.

DUMPLINGS

2 cups flour	1 egg
1 cup milk	2 tablespoons fat
4 teaspoons baking powder	½ teaspoon salt

Sift together baking powder and salt, cut in fat, beat egg well, add milk. Combine the two mixtures, drop by spoonful into slowly boiling gravy, cover closely and allow to steam 20 minutes.

MRS. FRANK B. BALDWIN.

LIVER DUMPLINGS

½ lb. liver	1 egg
½ lb. crackers	1 onion
2 tablespoons flour	Milk

Grind liver, crackers and onions. Add egg and flour, mix to a stiff dough with milk. Knead dough so as to mix all the ingredients well. Drop in broth by teaspoonfuls. Mrs. MARSHALL E. CLARK.

THE DOMINE'S DUMPLINGS

1 egg	1 teaspoon baking powder
1 tablespoon milk	¼ teaspoon salt
⅔ cup of flour	

Beat egg with a dover beater, add milk. Sift together flour, baking powder, salt and stir into the egg and milk. Drop over soup with teaspoon; boil briskly four minutes, serve at once or they will become soaked.

MRS. FREDERICK G. MURRAY.

SCALLOP OYSTERS

These oysters are found in the shallow waters of the coast. They are very tender and delicious. They are found in the same places as the scallop oysters.

624 625

SCALLOP OYSTERS

These oysters are found in the shallow waters of the coast. They are very tender and delicious. They are found in the same places as the scallop oysters.

Fish

SCALLOP OYSTERS

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SCALLOP OYSTERS

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Fish

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SCALLOPED OYSTERS

1 pt. oysters	2 tablespoons butter
$\frac{1}{4}$ teaspoon pepper	1 cup cracker crumbs
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk

Pick oysters over to remove pieces of shell. Place layer in the bottom of buttered dish, and sprinkle lightly with salt and pepper, dot with butter. Put a layer of cracker crumbs, then of oysters, and seasoning, and butter until dish is full. Top with crumbs and dot with butter. Pour on milk and bake $\frac{1}{2}$ hour in moderate oven.

MRS. MARY BITTNER.

SCALLOPED OYSTERS

Butter a baking dish, fill it with alternate layers of rolled crackers and oysters; over each layer of oysters spread bits of butter and dash of pepper, not salt as it will shrivel them. Heat the liquor of the oysters, add to it one teacup of cream, season to taste and pour over the oysters. Set in a moderate oven and bake 1 hour.

MRS. A. BLOOMQUIST.

CREAMED OYSTERS

1 pt. milk	1 pt. oysters
1 tablespoon butter	Salt
1 tablespoon flour	Pepper

Let the mixture cook until thick and edge of oysters curl. Take buns, remove the tops and soft part inside, butter and put in oven to toast. When toasted fill with creamed oysters and serve.

MRS. MARSHALL E. CLARK.

STEAMED SALMON

1 can salmon (large)	2 tablespoons milk
$\frac{1}{2}$ cup rolled crackers	4 tablespoons butter
2 eggs	Pepper and salt

Mix, season to taste, and steam 1 hour in a baking powder can.

MRS. F. M. DOAN.

SALMON LOAF

1 can pink salmon	2 tablespoons melted butter
3 egg yolks	Salt and pepper
2 tablespoons vinegar	$\frac{1}{2}$ cup cracker or bread crumbs

Mix ingredients, adding the beaten egg whites last. Bake.

MRS. A. E. TAPPEN.

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SALMON EGG LOAF

1 can salmon (large)	3 crackers
$\frac{1}{2}$ teaspoon salt	Pepper
2 tablespoons cream	4 eggs (boiled)

Boil the eggs and cool to place in the center of loaf. Mix other ingredients thoroughly. Place a layer of salmon in the bottom of a greased tin and lay eggs in center, lengthwise of tin, cover with rest of salmon, press in loaf and bake covered. MRS. H. PAXTON.

SALMON LOAF

1 can salmon	4 tablespoons melted butter
4 egg yolks	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ cup fine bread crumbs	$\frac{1}{2}$ teaspoon salt

Drain salmon and chop fine, add the yolks of eggs beaten very light, bread crumbs, salt, pepper, and last the whites of the eggs beaten stiff. Put in a buttered pan and bake $\frac{1}{2}$ hour.

MRS. O. S. JOHNSTON.

SALMON LOAF

1 can salmon	2 eggs
$\frac{1}{2}$ teaspoon salt	1 cup crushed crackers
Juice of $\frac{1}{2}$ lemon	$\frac{1}{2}$ cup milk

Mix together and bake in a buttered baking dish 20 minutes.

MRS. SCOTT SMITH, JR.

SALMON SOUFFLE

1 can salmon	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup soft stale bread crumbs	3 eggs

Flake salmon, sprinkle salt, pepper and lemon juice on it, cover, let stand 20 minutes. Cook bread crumbs in milk 10 minutes. Add egg yolks well beaten and salmon. Then cut in and fold egg whites stiffly beaten. Turn in a buttered dish and bake in a moderate oven until firm. Serve with

Spanish Sauce

3 tablespoons butter	1 teaspoon salt
3 tablespoons flour	$\frac{1}{8}$ teaspoon pepper
$1\frac{1}{2}$ cups milk	

Melt butter. Add flour and stir until well blended, then pour on gradually, while stirring constantly, milk. Bring to the boil point and season with salt and pepper. If desired, pimentoes rubbed through a sieve of which there should be $\frac{1}{2}$ cupful may be added.

MRS. MERLE M. REEVE.

SALMON ROLL

1 can red salmon	Butter
1 cup cracker or bread crumbs	Salt or pepper
1 egg	Milk

Take bones and skin from the can of salmon and pick meat in pieces, then add the crumbs, egg, salt, pepper and a small piece of butter and enough milk to make ingredients stick together. Grease and flour baking powder cans and fill almost full and set in a pan of water, which reaches nearly to the top of the cans, and steam 45 minutes. Remove from cans and cover with a white sauce.

White Sauce

1 tablespoon butter	1 cup milk
1 tablespoon flour	2 eggs (boiled)

Make a sauce of the butter, flour and milk and pour over rolls, then run the boiled eggs through the potato ricer and sprinkle over the top.

MRS. JAMES NOON.

MARBLEHEAD CHOWDER

$\frac{1}{4}$ cup diced salt pork	3 cups water
$1\frac{1}{2}$ cups diced onions	3 cups milk
4 cups diced raw potatoes	Chowder crackers
2 cups diced fish	

Put salt pork in large kettle; stir until partly fried; add onions and cook until they begin to brown. The secret of good chowder lies in the frying of the pork and onions, if they brown too much the delicate flavor of the chowder is lost. Add potatoes, fish, water and boil till potatoes are cooked. Add milk; let come to a boil; break in several chowder crackers; season and serve with the crackers.

The fish can be boned and diced easier if brought to a boil first in a little water. Add this water to the chowder. Halibut, white fish, haddock or clams are fine.

A good vegetable chowder can be made by substituting tomatoes or corn for the fish in the above recipe. MRS. FREDERICK G. MURRAY.

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Meats and Meat Sauces

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Baked Pork Chops, Serving 6

6 loin chops
1 egg or 2 yolks
1 tablespoon water
1/2 teaspoon salt
1/4 teaspoon pepper
2-3 cup crumbs
2 tablespoons fat
1-3 cup boiling water

Beat egg and tablespoon of water. Add salt and pepper. Dip chops into crumbs, then into egg mixture and again into crumbs. Pat well to prevent crumbs falling off during cooking. Heat fat in baking pan. Add and quickly brown chops. Add boiling water and lid and bake 50 minutes in moderate oven. Inspect pan frequently and baste chops or turn to allow even cooking.

Spiced Beets

BALTIMORE BAKED CHICKEN

Cut the chicken as for frying, dip the pieces in milk, sprinkle with salt and pepper and cover with flour. Place in a dripping pan, cover bottom of pan with water and place in a hot oven. Bake until tender, basting every 15 minutes with hot water and butter in equal parts. Let brown and pour over 1 cup of cream for each chicken. Cook until the gravy is slightly thick.

MARGARET GRAHAM.

CREOLE CHICKEN

1 chicken	2 tablespoons butter
$\frac{1}{2}$ cup macaroni	1 teaspoon salt
1 tablespoon parsley	2 egg yolks
$1\frac{1}{2}$ cups milk	1 small green pepper
1 tablespoon flour	2 pimentoes

Cook macaroni and drain, cook chicken, remove bones and cut in small pieces. Melt butter, add dry ingredients, add milk and blend. Add chicken, macaroni, fine chopped pepper and parsley. Add beaten yolks gradually (stir meanwhile), heat and serve.

MRS. L. W. DUNLAP.

MEAT PIE

1 lb. veal	$\frac{1}{2}$ cup peas
1 stalk celery	3 tablespoons flour
$\frac{1}{2}$ green pepper	1 teaspoon salt
$\frac{1}{2}$ onion	1 cup milk

Cut veal for stewing and put it in the kettle with just enough water to cover. Add the salt and the onion cut up. About $\frac{1}{2}$ hour before it is done add the peas (unless canned), the celery and the green pepper cut up. When the stew is done there should be about 2 cups of stock in the kettle. Add the milk, reserving a little to mix with the flour. Stir the thickening into the stew, stirring well to make a smooth gravy. Turn into a baking dish, cover with a biscuit crust and bake in a hot oven about 12 minutes.

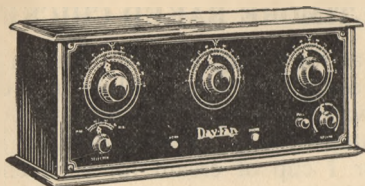
MRS. MERLE M. REEVE.

MEAT BIRDS AND BROWN GRAVY

$1\frac{1}{2}$ lbs. round steak	2 cups boiling water
4 slices bacon	3 tablespoons butter or bacon drippings
1 grated onion	1 tablespoon flour

Pound the steak and cut in 4 inch square. Lay a piece of bacon and a little onion on every square, roll up and fasten with string or tooth picks. Melt the butter or drippings in the skillet, then brown the steak in this, sprinkle on the flour, salt and pepper to season. Add the boiling water, cover and simmer 2 hours. Remove tooth picks before serving.

MRS. EMMA V. WOOD.



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VEAL BIRDS

Sliced veal	Lemon juice
Salt pork	Egg
Cracker crumbs	

Get slices of veal from big cut as thin as possible. Pound until $\frac{1}{4}$ inch thick. Cut in slices 2 or 3 inches long by $1\frac{1}{2}$ in. wide. Stuff. Take trimmings and chop fine. Chop 1 sq. inch of salt pork, add $\frac{1}{2}$ the amount of cracker crumbs with salt and pepper, and $\frac{1}{2}$ teaspoon lemon juice. Moisten with beaten egg. Spread on meat and roll, fasten with skewers. Fry in butter, then half cover with cream and cook 20 minutes. Serve with white sauce. MRS. S. C. STOOKEY.

PRESSED VEAL

2 lbs. lean pork	1 cup cracker crumbs
2 lbs. veal	Salt and pepper

Boil meat until it will separate from the bones, run through meat grinder and put in salt, pepper and crumbs. Then add meat stock, which has been boiled down. Pack in a dish and let cool before serving. MRS. W. B. WARNER.

SCALLOPED CHICKEN OR VEAL

$4\frac{1}{2}$ lbs. chicken or veal	2 pts. milk
1 small loaf bread	5 eggs
Broth	Butter, salt, pepper

Boil chicken until tender, remove bones and cut in pieces size of an oyster. Break bread in pieces size of a walnut, add to this $1\frac{1}{2}$ pints broth, milk, well beaten eggs and butter, salt, and pepper to taste. Mix all together, add chicken or veal last. A small piece of veal may be cooked with the chicken if small. Place in buttered casserole and bake, adding more broth on top as necessary to keep moist. The above will serve from 15 to 20 persons. MRS. WARREN HANSEN.

LEFT-OVER ROAST BEEF

Slice beef or pot roast very thin, peel potatoes and slice thin, and slice two onions. Make a layer of each in pan, add salt and pepper and left-over gravy. Add pinch of celery seed, bake in hot oven until the potatoes are done. MRS. DOOLITTLE.

SWISS STEAK (Four Portions)

1 lb. round steak (1 inch thick)	$\frac{1}{2}$ teaspoon paprika
$\frac{1}{2}$ cup flour	2 cups tomatoes
3 tablespoons fat	2 tablespoons finely chopped onion
2 teaspoons salt	1 tablespoon chili sauce
$\frac{1}{2}$ teaspoon celery salt	$\frac{1}{2}$ cup water

Pound flour into steak, place fat in frying pan. When hot, add steak and brown. Add onions and seasonings, cook for 2 minutes. Add tomatoes, chili sauce and water. Cover closely and cook slowly 1 hour. MRS. GEORGE CLEMENTS.

A SWISS STEAK

Buy a large slice of round steak about one inch thick. It will weigh from 3½ to 4 pounds. Lay on a board, sift flour over meat, pound both sides of steak with the edge of a saucer or plate. Add flour as you pound, 1½ cups should be used.

Heat suet or drippings from a previous beef roast in a frying pan. Brown the steak in this—you will need to use plenty of fat or the flour on the steak will burn. Lay the steak in a roaster, cutting the edges so it will lie flat—if the steak is small leave in the frying pan—season with salt and pepper. Put 3 cups water in the frying pan, bring to a boil and pour over the steak.

Cover closely, bake slowly 1½ to 2 hours, too hot an oven will spoil the steak. Lift out on platter being careful not to break. There will be sufficient gravy in the pan. This steak is juicy and tender, can be eaten with a fork; fine for company dinner as it requires no work at the last.

MRS. FREDERICK G. MURRAY.

MEAT LOAF

2 lbs. steak (chopped)	1 cup sweet milk
½ lb. suet	½ teaspoon salt
2 eggs	1 onion (chopped)
1 cup soaked bread	¼ teaspoon pepper

Cook 45 minutes in hot oven or until done.

MRS. D. S. THOMPSON.

PORK LOAF

2 lbs. ground pork	1 cup stale bread crumbs
1 cup cooked rice	1 cup milk
1 egg	1 teaspoon salt

Season with pepper, minced onion, sage. Mix and bake.

MRS. H. C. DEWITT.

RICE AND MEAT CUSTARD

2 eggs	Salt
1 pt. boiled rice	Paprika
1 pt. or less ground left-over meat	Minced parsley
1 pt. milk	

Beat eggs in a bake dish, add rice, 1 pint or less ground left-over meat, milk, salt. Stir. Shake paprika over top, bake until thick and brown on top. Do not cook too long or custard will separate. Sprinkle minced parsley over custard; serve with a salad.

MRS. FREDERICK G. MURRAY.

CHOP SUEY

½ lb. pork	1 tablespoon flour
½ lb. veal	1 tablespoon salt
2 onions	½ cup mushrooms
2 cups celery	1 pint water
1 tablespoon chop suey molasses	

Cube the pork and veal, cut onions in small pieces and the celery into inch lengths. Cook the meat fat until brown, add the water, celery, onion and salt. Simmer ½ hour. Mix flour with water and add to mixture until thickened. Add chop suey molasses and cook 10 minutes. Serve with boiled rice. MRS. HARRY R. REIF.

HOT TOMALE POT PIE

1 onion	1 lb. Hamburg steak
½ cup tomato soup	Salt, pepper, paprika
¾ cup rice	

Fry onion until done, add meat, soup, cooked rice, and season to taste. Mix well, put in casserole and bake in oven until well done. MRS. W. R. KAHLER.

HOT TOMALE PIE

1 lb. hamburg	Salt
1½ cups rice	Pepper
1 qt. tomatoes	

Parboil rice and strain, brown the meat, add tomatoes. Put layer of rice in well greased baking dish and layer of the meat and tomatoes, repeat until used. Dot with butter, bake ¾ hour slowly. ¼ green pepper or pimento may be used if desired. MRS. HARRY R. REIF.

BROWN BEEF STEW

2 lbs. chuck or flank piece beef	½ cup diced carrots
Salt, pepper and flour	1 cup string beans or peas
Boiling water	1 cup diced potatoes
2 onions (sliced)	

Cut meat in 2 inch pieces, sprinkle with salt, pepper and flour and brown quickly in hot drippings in a skillet. Turn into a baking dish, add boiling water to cover meat and onions sliced. Cover and bake slowly 1½ hours. Add diced carrots, string beans or peas, diced potatoes, a little flour, salt and pepper. Cover again and bake ½ to ¾ of an hour. MRS. EMMA V. WOOD.

CHILI CON CARNE

2 or 3 onions (sliced)	1 can kidney beans
1 tablespoon lard	1 qt. water
1 lb. hamburg	Salt and pepper
1 qt. tomatoes	Chili powder

Cook onions sliced in lard, add hamburg, brown. To this add tomatoes, kidney beans, 1 qt. of water, salt and pepper. Add chili powder to taste. Cook slowly about 1 hour. MRS. MARSHALL E. CLARK.

CHILI BEANS

1 lb. hamburger	Juice from 1 can tomatoes
2 medium onions	1 cup water
1 can kidney beans	

Cut onions fine and fry with hamburger until brown, add beans, tomato juice and water. Season with salt and pepper and chili powder to suit taste. Stir well and bring to a boil. MRS. S. T. SEYSLER.

HORNS OF PLENTY

Brown slices of boiled ham in frying pan, drain and roll up in shape of horns or cornucopia. Fasten with tooth picks. Fill with a creamed or buttered vegetable and place in oven long enough to get very hot. Green peas are particularly pretty served this way.

MRS. MERLE M. REEVE.

BAKED HAM AND POTATOES

1 medium slice smoked ham	2 tablespoons flour
10 medium sized potatoes	2 tablespoons butter
3 cups milk	

Make a white sauce of the milk, butter and flour and a pinch of salt. Use salt sparingly. Peel and slice the potatoes and dice the ham. Pour over this the white sauce, cover and bake in a moderate oven 2 hours.

OLGA BITTNER ZACHAR.

HAM LOAF

1 lb. ham	1 egg
1 lb. lean pork	1 cup cracker crumbs
1 cup tomato catsup	Salt and pepper to taste

Grind meat, add egg well beaten and catsup, cracker crumbs. Make in loaf, bake in moderate oven 2 hours. MRS. A. C. ROBBIE.

HAM LOAF

1 lb. ham	4 tablespoons milk
1 lb. fresh pork	1 egg
1 cup bread crumbs	

Grind ham and pork together, season with pepper only. Make into loaf and put into baking dish. Stick cloves into it and if desired cover with bay leaf. Cover over with can of tomato soup and bake about 1½ hours in moderate oven.

MRS. JULIA CARBERRY.

HAM LOAF

1 lb. smoked ham	1 cup milk
2 lbs. lean fresh pork or boneless loin	Pepper
1 cup cracker crumbs	

Mix well, form in loaf and cover with paste made of tomato juice and cracker crumbs. Bake slowly 1½ hours, baste often.

MRS. R. J. BRODIE.

MRS. GEO. B. AINSLIE.

67X

X59

Eggs and Cheese

67X

X59

STATE OF NEW YORK

In SENATE,
January 10, 1891.

REPORT OF THE

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IN ANSWER TO A RESOLUTION PASSED BY THE SENATE,
MAY 10, 1890.

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Boys and Girls

TABLE I

Showing the number of boys and girls
under the age of 16 years, who were
employed in any occupation, trade,
or profession, in the State of New York,
in the year 1890.

TABLE II

Showing the number of boys and girls
under the age of 16 years, who were
employed in any occupation, trade,
or profession, in the State of New York,
in the year 1890, by sex, race,
and color.

TABLE III

Showing the number of boys and girls
under the age of 16 years, who were
employed in any occupation, trade,
or profession, in the State of New York,
in the year 1890, by sex, race,
and color, and by occupation, trade,
or profession.

BAKED MACARONI

1 package macaroni	$\frac{1}{8}$ lb. butter
$\frac{1}{2}$ lb. N. Y. cream cheese	Milk

Boil the macaroni in salted water until tender. Have the water boiling before putting in the macaroni. When tender, drain, butter a baking dish and put a layer of macaroni then grated cheese and butter until all is used. Then fill the dish with milk, nearly covering the macaroni. It is better to let stand in a cool place until the milk is absorbed by the macaroni, then bake 20 or 25 minutes until brown on top, or you can bake immediately. MRS. ORANGE SACKETT.

WELCH RAREBIT

1 lb. cheese	1 egg
$\frac{1}{2}$ cup cream or milk	Salt
2 teaspoons butter	Mustard

Grate cheese and put in chafing dish or sauce pan; stir constantly until melted, then add milk slightly warm, and stir until smooth, add salt, pepper and mustard to taste and the beaten egg. When mixture is thick pour on buttered toast and serve hot. MRS. N. H. BOEVE.

BAKED MACARONI

1 heaping teaspoon flour	2 eggs
1 heaping teaspoon melted butter	Macaroni (cooked)
1 pt. milk	Bread crumbs
3 tablespoons grated cheese	

Cook the flour, butter and milk until thickened, grate in the cheese, remove from fire and stir in the yolks of eggs. Mix with macaroni, place in baking dish, cover with bread crumbs and bake until bread crumbs are brown. MRS. A. E. TAPPEN.

SPAGHETTI DINNER

$1\frac{1}{2}$ lbs. round steak	1 qt. diced potatoes
Little suet and butter	2 packages spaghetti
2 onions	1 can tomatoes
1 tablespoon flour	1 can mushrooms or peas
Hot water	2 tablespoons rice

Cut the steak in small pieces and brown in butter and suet, when brown slice in the onions and fry. Then add the flour and a little hot water and simmer. Cook separately the diced potatoes, spaghetti, tomatoes, mushrooms or peas and rice, mix the cooked ingredients in a large kettle and simmer slowly for three hours.

MRS. CHAS. E. ROBERTS.

MACARONI LOAF

$\frac{3}{4}$ cup macaroni	$\frac{3}{4}$ cup chopped meat or 1 cup cheese
1 cup milk	1 tablespoon onion juice
1 cup soft bread crumbs	1 tablespoon chopped parsley
$\frac{1}{4}$ cup butter	3 eggs
1 teaspoon pepper	1 tablespoon salt

Cook macaroni in boiling salt water until tender, scald milk, add bread crumbs, butter, salt, pepper, meat, onion juice and beaten eggs, and macaroni. Line a quart baking dish. Serve with tomato sauce.

Tomato Sauce

1 tablespoon butter	1 cup strained tomatoes
2 tablespoons flour	Slice of onion
$\frac{1}{2}$ tablespoon pepper	

Cook tomatoes with onion. Then remove onion and add tomatoes to butter, flour and pepper.

MRS. JOHN I. SMITH.

BAKED EGGS

Butter a muffin tin, line with cracker crumbs. Break egg in a cup and slip into baking dish. Season and cover with buttered crumbs and bake in a moderate oven until crumbs are brown.

OMELETTE WITH TOMATO SAUCE

OMELETTE—	TOMATO SAUCE—
6 eggs	2 cups tomato juice
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup water	1 teaspoon butter
1 teaspoon butter	1 teaspoon flour

Beat eggs, salt and water until very light and fry in butter. For the tomato sauce, brown the butter, smooth in the flour, add salt and tomato juice and place over slow fire and stir until it makes a smooth sauce. Pour sauce over omelette in platter.

MRS. S. C. STOOKEY.

SCRAMBLED EGGS WITH CURRY

4 slices bacon	$\frac{1}{2}$ teaspoon curry powder
1 onion (chopped)	4 eggs
1 green pepper (chopped)	

Dice the bacon and fry lightly, add the onion and green pepper. Cook slowly, add curry powder and in this scramble the eggs.

MRS. ARTHUR BAXTER.

65A

65B

Vegetables

65A

65B

BOSTON BAKED BEANS

1½ lbs. beans	1 teaspoon salt
½ teaspoon soda	2 tablespoons onion (chopped)
1 lb. salt pork	½ teaspoon pepper
1 cup tomatoes	3 tablespoons molasses
1 teaspoon mustard	

Soak beans over night, wash and boil in morning with soda, then drain and wash. Lay pork in bottom of baking dish, pour beans over meat after they have been mixed with other ingredients. Cover with boiling water.

MRS. E. O. BULLOCK.

FRIED EGGPLANT

1 or 2 eggs	1 teaspoon flour
½ cup cracker crumbs	Salt and pepper

Peel and cut eggplant in inch sized pieces, soak in salt water ½ hour or longer, drain, cover with water and cook till done. Drain again and mash with potato masher. When slightly cool add eggs, flour, cracker crumbs, salt and pepper. Mix well and drop off spoon in hot fat in frying pan and pat out flat. Brown on both sides.

MRS. E. O. BULLOCK.

CORN SOUFFLE

¼ cup butter	3 eggs
¼ cup flour	Salt and pepper
⅔ cup milk	½ cup grated cheese
1 cup corn	

Melt the butter, add flour and seasonings, then the milk gradually. Add corn, cheese and well beaten yolks of eggs. Bake in a buttered baking dish ½ hour.

MRS. EMMA V. WOOD.

GREEN CORN OYSTERS

2 eggs	½ teaspoon salt
2 cups grated raw corn or cut from cob	⅛ teaspoon pepper
⅓ cup flour	⅛ teaspoon paprika

Beat eggs, add grated raw corn or cut from cob, add flour, salt, pepper and paprika sifted together. Drop by spoonfuls in hot fat and fry or cook on a well-greased griddle. Makes 14 to 16 medium sized oysters. If corn is very moist more flour can be added.

MRS. MERLE M. REEVE.

CAULIFLOWER

Cook in salted water till tender, lift carefully in dish, cut ½ cup of cheese fine and sprinkle over cauliflower, cover and set in oven until cheese is melted, then pour melted butter over cauliflower and serve.

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BAKED CORN

1 can corn	3 tablespoons cracker crumbs
$\frac{1}{2}$ tablespoon salt	2 tablespoons butter
$\frac{1}{2}$ green pepper (chopped)	2 eggs
1 small onion (chopped)	$\frac{1}{2}$ cup milk

Beat eggs separately, mixing yolks with other ingredients, folding in whites last. Bake about 30 minutes. MRS. W. R. KAHLER.

SQUAW CORN

1 can corn	3 eggs
4 slices bacon	Pinch of salt and pepper

Fry bacon till crisp, add corn. When warm add eggs and stir together with salt and pepper. When eggs are cooked it is ready to serve.

LOIS DOOLITTLE.

POTATO PUFF

2 cups cold mashed potatoes	1 cup cream or milk
2 tablespoons melted butter	Salt
2 eggs	

Mix butter into potato, beating to a white cream, add eggs beaten very light and cream and salt. Beat all well, pour into deep dish and bake in quick oven until nicely browned. If properly mixed it will come out of the oven light, fluffy and delectable.

MARY A. McNAUGHTON.

FRIED CAULIFLOWER

1 small onion	2 eggs
Caraway seed	1 head cauliflower

Soak cauliflower in salt water for an hour or more. Cut in small pieces, cover with water and cook till tender and drain. While draining, put fryings or lard in frying pan, add chopped onion and a few caraway seeds. While these are frying add cauliflower and fry brown. Stir over this the beaten eggs and cook till eggs are done.

MRS. E. O. BULLOCK.

ESCALLOPED CABBAGE

Parboil cabbage in salt water 10 minutes. Put layer of cabbage then layer of cracker crumbs, butter, salt and pepper until baking dish is filled. Fill dish with hot milk until nearly full. Bake about $\frac{3}{4}$ hour in moderate oven.

MRS. JULIA CARBERRY.

BAKED SAUER KRAUT

Put a layer of kraut in baking dish, add layer of fresh pork, well seasoned with salt and pepper, another layer of kraut, etc., until filled, having layer of pork on top. Add sufficient water to bake well for 1 hour.

MRS. EMMA V. WOOD.

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STUFFED GREEN PEPPERS

8 or 10 peppers
1 lb. hamburger steak

$\frac{1}{2}$ cup rice
Salt and pepper

Remove seeds from peppers and scald in boiling water; fill with above mixture and cover with canned tomatoes. Boil $\frac{3}{4}$ hour.

MRS. HARLEY KIBLER.

CABBAGE ROLLS

1 lb. lean pork or beef (ground)
1 medium onion (grated)
1 cup boiled rice

1 cup mashed potatoes
1 teaspoon salt
1 teaspoon pepper

Take 8 large cabbage leaves, pour boiling water over them and let stand 5 minutes. Fill leaves with above mixture and pin with toothpicks. Place in kettle and pour over 1 cup tomato juice, 2 cups boiling water, 2 tablespoons vinegar and 2 tablespoons sugar. Simmer uncovered till tender.

MRS. HARLEY KIBLER.

POTATO SURPRISES

Cold mashed potatoes
Salt and pepper
A little chopped parsley

1 well beaten egg
2 or 3 oysters
Cream sauce

Season cold mashed potatoes with salt, pepper, a little chopped parsley and one well beaten egg. Make into balls, placing in the center of each 2 or 3 oysters. Bake in oven about 20 minutes. Serve with cream sauce.

MRS. MARSHALL E. CLARK.

STUFFED POTATOES

Some large potatoes
Butter

Milk
Cheese (grated)

Bake some large potatoes. When done cut lengthwise and carefully remove potato from skin without breaking the skin. Mash the potato when hot, season, add butter and enough milk to hold together. Put back into shell, grate cheese on top and bake until brown.

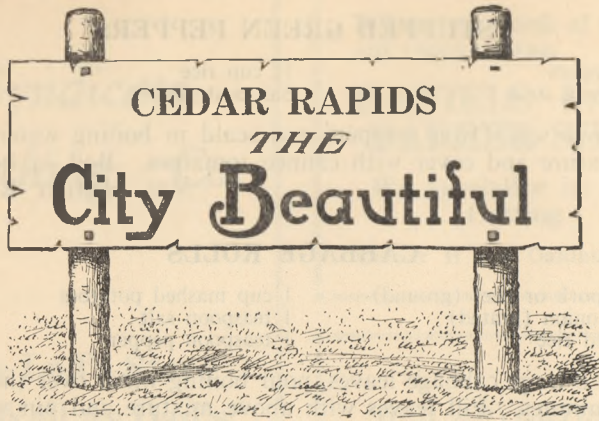
MRS. JOHN I. SMITH.

STUFFED POTATOES

2 tablespoons butter
3 tablespoons milk
1 teaspoon salt

Pepper
6 baked potatoes

Cut the baked potatoes in halves lengthwise. Remove the inside, taking care not to break the skin; mash the potatoes, add milk, butter, and seasoning and beat them as ordinary mashed potatoes. Return the mixture to the potato shells, place the stuffed potatoes in a pan and bake in a hot oven until browned.



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SWEET POTATOES (Southern Style)

3 tablespoons butter	Salt and pepper
2 tablespoons sugar	Boiling water
6 sweet potatoes	

Pare the sweet potatoes, cut them into halves lengthwise. Put the butter and sugar in a frying pan and when hot, add sweet potatoes and seasoning and enough boiling water to nearly cover the potatoes. Cover and cook slowly until nearly all the water has evaporated. Brown and serve.

DOROTHA ROBERTS.

FRENCH FRIED POTATOES

Wash and pare potatoes, cut into eights lengthwise and soak one hour in cold water; dry and fry in hot fat, drain on brown paper, sprinkle with salt.

SCALLOPED TOMATOES

1 qt. can tomatoes	1 tablespoon sugar
1 teaspoon salt	2 cups stale bread crumbs
$\frac{3}{8}$ teaspoon pepper	2 tablespoons melted butter

Mix the bread crumbs and the melted butter. Mix all the other ingredients with the buttered crumbs, reserving $\frac{1}{2}$ cup. Pour into a baking dish, cover with the remainder of the crumbs and bake until brown.

SCALLOPED CORN

1 can corn	2 teaspoons sugar
1 cup milk	1 cup bread crumbs (stale)
2 tablespoons flour	1 cup melted butter
2 tablespoons butter	1 teaspoon salt
Dash of pepper	

Make a white sauce of the milk, flour, butter, salt and pepper, and add the corn and sugar. Cover the bottom* of a buttered baking dish with a layer of corn and sprinkle heavily with buttered crumbs. Repeat until dish is full, using buttered crumbs to finish the top. Bake until nicely browned about 20 or 30 minutes.

WINTER SQUASH EN CASSEROLE

Squash	Salt
Pepper	Bacon

Pare squash, cut into cubes and fill buttered baking dish or casserole. Add pepper and salt to taste as you fill the dish. Cover the top with thin slices of bacon, put on the cover and bake until tender, removing cover for a few minutes to crisp bacon.

SPINACH WITH CHEESE SAUCE

2 tablespoons butter	1 cup broken cheese
2 tablespoons flour	1 can spinach
1 pt. milk	5 hard boiled eggs

Prepare a cream sauce with the flour, butter and milk. Add the cheese and stir over a slow fire until melted. Heat and season the spinach, place in a layer on a hot platter; over it pour the cheese sauce. Garnish with halves of eggs.

For individual servings, mold the spinach in cups, turn out on heated plates, pour sauce over and garnish as above.

STUFFED EGGPLANT (Southern Style)

1 eggplant	1 egg, beaten
1 small onion, chopped fine	1 tablespoon butter
3 tablespoons bread crumbs	1 teaspoon salt

Scoop out eggplant and soak in salt water 1 hour. Pour off water and parboil $\frac{1}{2}$ hour. Mix with egg, butter, salt, onion and bread crumbs and refill shell. Bake in pan with a little water 30 or 40 minutes.

BAKED SWEET POTATOES AND SAUSAGE

Sweet potatoes	1 lb. pork sausage
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Parboil sweet potatoes, lay in bottom of baking dish with pork sausage on top. Bake until done.

MRS. EMMA V. WOOD.

STEAMED SQUASH AU GRATIN

Small squash	$\frac{1}{2}$ teaspoon or more of salt
2 tablespoons or more of butter	$\frac{1}{8}$ teaspoon or more of pepper
1 tablespoon cream or milk	Buttered cracker crumbs
1 or 2 beaten egg yolks	

Cut a small squash up in pieces to steam until tender. Scoop out pulp and mash. Add butter, cream or milk, beaten egg yolks, salt, and pepper. Mix thoroughly, turn in a buttered baking dish, cover with buttered cracker crumbs and bake for about 40 minutes in a slow oven. Fine.

MRS. M. M. REEVE.

Salads and Dressings

Vegetable Salad, Serving 6.

- 1 cup cooked peas
- 1 cup diced celery
- 3 tablespoons chopped onions
- 1/2 cup grated raw carrots
- 3 tablespoons chopped pimentos
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup salad dressing
- 2 tablespoons chopped dill pickles

Mix and chill ingredients. Serve on lettuce leaves.

VEGETABLE SALAD

$\frac{1}{2}$ cup chopped celery
 1 cup carrots run through food chop-
 per

1 tablespoon minced parsley
 1 tablespoon chopped green onion

Mix with French dressing.

MRS. CHARLES DOBSON.

CABBAGE SALAD

Cabbage
 Salt and pepper

1 cup chopped nuts

Chop the cabbage fine, season with salt and pepper, add chopped nuts, mix with mayonnaise dressing.

MRS. BITTNER.

KIDNEY BEAN SALAD

Yolks of 2 eggs
 4 tablespoons vinegar
 1 tablespoon butter
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon mustard
 A little pepper
 $\frac{1}{2}$ cup whipped cream
 1 can of beans (drained)

Let cook until thick, add butter. When cool add salt and mustard and a little pepper, and a half cup of whipped cream. Drain can of beans and then mix with above dressing.

MRS. F. M. DOAN.

CHEESE SALAD

Sweet peppers
 Blended cottage cheese

Whipped cream
 Sprinkle of paprika

Cut sweet peppers into petals. Remove seeds, fill with blended cottage cheese and whipped cream, sprinkle of paprika. Press petals of lilly not too closely; let cheese show between petals.

MRS. D. S. THOMPSON.

DATE AND ENGLISH WALNUT SALAD

Select firm whole dates, wash and dry between towels. Cut a slit in each date and remove seed. Place half a walnut meat inside and press date together. Garnish salad plates with lettuce and serve 5 or 6 of the dates in a star shape for each serving. In the center pour a spoonful or two of dressing.

MRS. SCOTT SMITH, JR.

FRUIT SALAD

1 can pineapple
 2 lbs. white grapes

1 small bunch celery
 $\frac{1}{2}$ lb. English walnuts

Cut all in small pieces, mix with mayonnaise dressing and serve on a lettuce leaf.

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DATE SALAD

1 lb. dates	3 oranges
1 cup chopped apples	Fruit salad dressing
1 cup chopped celery	

Clean and stone dates, removing all fibre and cut into thin strips lengthwise. Remove all white from oranges and cut in thin slices crosswise. Mix apples, celery and half the dates with salad dressing. Place center slice of orange on shredded lettuce, spread evenly with apple and celery mixture; cover with next smaller slice of orange, another layer of salad, then next smaller slice of orange. Top with fruit salad dressing and garnish with remainder of dates.

MRS. A. BLOOMQUIST.

FRUIT SALAD

Equal parts maraschino cherries	Sliced pineapple
Bananas	Orange pulp

Dressing

4 tablespoons pineapple juice	2 tablespoons lemon juice
4 tablespoons cherry juice	

Sugar to taste. Chill and serve.

MRS. FOCHT.

FRUIT SALAD

Place a slice of pineapple on leaf of lettuce, cut a banana in long strips and put on pineapple. Top with mayonnaise dressing and sprinkle with nuts.

MRS. CHARLES DOBSON.

BUTTERFLY SALAD

Pineapple	Cheese
Banana or pear	Jelly
Lettuce	Mayonnaise
Walnuts	

Place a lettuce leaf on the plate with mayonnaise on the inside of it. Cut slice of pineapple in two and place curved sides together. Place slice of banana or pear about $\frac{3}{4}$ width of pineapple on top, a little smaller than pineapple to represent two sets of wings. Make a roll of some lettuce leaf and cheese and place for back of insect. Then place $\frac{1}{2}$ walnut for head. Spot wings with nuts and jelly.

MRS. V. H. OGBURN.

CRANBERRY SALAD

1 package Raspberry Jello	$\frac{1}{2}$ cup weak vinegar
$1\frac{1}{2}$ cups boiling water	

Combine and let cool, then add:

$\frac{1}{2}$ cup diced celery	$\frac{1}{4}$ cup sliced, uncooked cranberries
$\frac{1}{2}$ cup diced pineapple	

Serve with mayonnaise and whipped cream.

MRS. ARTHUR BAXTER.

CRANBERRY SALAD

Make a cranberry jelly and pour into individual molds. When cold turn each one out on lettuce leaf, sprinkle a layer of chopped nuts, olives and celery over jelly. Serve with mayonnaise and crisp salted wafers.

MRS. I. A. BEECHER.

CRANBERRY SALAD

1 qt. cranberries	$\frac{1}{2}$ cup chopped nut meats
2 cups sugar	1 cup chopped celery
3 tablespoons gelatine	$1\frac{1}{2}$ cups chopped apples

Pour two cups of boiling water over one quart cranberries. Cook soft and then run through colander. Add sugar, cook fast for five minutes, then add gelatine which has been dissolved in 6 teaspoons cold water. Let this mixture cool, then add nut meats, celery and apples. Mix thoroughly and pour into molds. When set serve with mayonnaise.

MRS. F. K. HAHN.

SHAMROCK SALAD

1 box gelatine powder	2 pimentoes
$1\frac{1}{2}$ cups boiling water	1 green pepper
$\frac{1}{3}$ cup vinegar	1 cup celery

Dissolve gelatine in boiling water. Chop pepper, pimentoes and celery, combine. When starts to congeal fill large green pepper. When cold slice off.

MRS. E. L. BARBER.

CRANBERRY SALAD

$\frac{1}{2}$ envelope Knox Sparkling or Plymouth Rock Gelatine	$1\frac{1}{2}$ cups cold water
1 pt. cranberries	$\frac{3}{4}$ cup diced celery
	$\frac{1}{3}$ cup nut meats and salt

Cook cranberries in 1 cup cold water 20 minutes, stir in sugar and cook 5 minutes; add gelatine which has been softened in $\frac{1}{2}$ cup cold water, stir until dissolved, let cool. When begins to thicken add celery and nuts, turn into pan. When firm cut into squares, placing whole nut meat on each square. Serve on lettuce leaf with dressing.

MRS. M. D. PORTER.

PINEAPPLE CHEESE SALAD

1 can sliced pineapple	Mayonnaise
1 slice cream cheese	Lettuce

Place lettuce leaves on plates, then a slice of pineapple, fill the center with grated cream cheese. Serve with mayonnaise.

MRS. C. F. OSBURN.

PINEAPPLE SALAD

½ box pink Plymouth Rock Gelatine	⅔ cup English walnuts
1 can sliced pineapple	½ cup vinegar
½ pt. small sweet pickles	1½ cups sugar

Soak gelatine in cold pineapple juice. Cook sugar and vinegar until it hairs, add soaked gelatine, pineapple and pickles cut in cubes. Pour in shallow granite pan, add nuts. When hard cut in squares. Serve on lettuce leaf with spoonful of salad dressing and few chopped nuts reserved. Will serve six.

MRS. FRED DAY.

PEA SALAD

Steamed or stewed peas may be combined with a little salmon or white fish, shredded. Add celery chopped fine, onion cut up in small bits and combine with salad dressing. Serve on lettuce leaf. A spoon of dressing on top with a few whole peas sprinkled over adds to the attractiveness.

MRS. SCOTT SMITH, JR.

TUNA FISH SALAD

1 can tuna fish	1 cup shredded cabbage
2 stalks celery	Salad dressing

Flake tuna fish, add celery and cabbage. Mix thoroughly with salad dressing and garnish with hard boiled egg.

MRS. MARSHALL E. CLARK.

PERFECTION SALAD AND DRESSING

1 small cabbage	⅔ cup vinegar
1 cup celery	½ cup sugar
6 pickles	1 tablespoon flour
2 pimentoes	2 eggs
1 cup nut meats	Salt
2 envelopes gelatine	1 teaspoon mixed mustard
½ cup sugar	½ pt. cream
Lemon flavoring	

Soak gelatine in ½ pt. of cold water 3 to 5 minutes. Add 1½ pt. hot water, lemon, ½ cup sugar and stir until dissolved. Set out to cool.

Cut cabbage, celery, pickles, pimentoes, nuts fine and stir into cooled gelatine. Pour into square dish, and set into cool place to harden. Later cut in 16 squares and place on lettuce.

For dressing: Mix sugar, flour, salt, mustard; dampen with little water, add beaten eggs. Pour boiling vinegar into this, stir constantly in double boiler until thick. This makes about a pint and will keep in cool place. When needed mix with sweet or sour cream, or whipped cream to top off squares.

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SALMON SALAD

1 can Holly Brand Salmon (small size) A little chopped cucumber and green
 $\frac{2}{3}$ cup chopped celery or pimento pepper

Mix together with fork and add the following dressing: Blend 1 tablespoon flour, 1 teaspoon mustard, 1 teaspoon salt, add 1 large tablespoon butter. Beat 3 eggs or yolks of six and add slowly, mixing thoroughly. Mix 1 cup vinegar and 1 cup cold water if vinegar is strong. Stir into mixture, adding 4 tablespoons sugar. Cook until smooth. Makes a pint. Add cream to make right consistency.

MRS. H. C. DEWITT.

COOKED SALAD DRESSING

Yolks of 13 eggs	3 tablespoons sugar
6 teaspoons salt	13 tablespoons vinegar
$\frac{1}{4}$ teaspoon Coleman's Mustard	Butter

Use 1 tablespoon of butter to every two eggs. This recipe when thinned with whipped cream is sufficient for a large amount of salad.

MRS. A. T. PLEUNE.

FRUIT SALAD DRESSING

$\frac{1}{2}$ cup pineapple, peach or pear juice	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup orange juice	2 eggs
$\frac{1}{4}$ cup lemon juice	

Mix the fruit juices, add the sugar, beat the eggs slightly and add them. Put the whole in a double boiler and cook until mixture begins to thicken. Remove from fire and beat a few seconds with a rotary egg beater. Cool and serve.

MRS. SCOTT SMITH, JR.

MAYONNAISE DRESSING

2 eggs	3 tablespoons sugar
$\frac{1}{2}$ teaspoon pepper	$\frac{3}{4}$ cup vinegar
$\frac{1}{2}$ teaspoon mustard	1 tablespoon butter
1 teaspoon salt	Pinch of cayenne pepper if desired

Beat egg, stir in blended dry ingredients with 1 tablespoon flour, add vinegar, cook in double boiler until thick, beat with flat egg beater while cooking. When cool add sweet or sour cream.

MRS. MARY BITTNER.

SALAD DRESSING

1 teaspoon salt	3 tablespoons cream
1 teaspoon mustard	Yolks of 4 eggs
1 tablespoon butter	1 scant cup vinegar
2 teaspoons sugar	

Mix and stir over fire until begins to thicken, strain. Combine with $\frac{1}{2}$ cup whipped cream when used.

MARY A. MCNAUGHTON.

SALAD DRESSING

$\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup water

1 cup sugar
 2 teaspoons flour
 1 teaspoon salt

Add a little liquid to dry ingredients. Mix thoroughly, add 2 eggs and beat smooth with egg beater. Then add rest of liquid and cook.

MRS. JAS. NOON.

DRESSING FOR POTATO SALAD

1 tablespoon butter
 1 tablespoon sugar

1 tablespoon vinegar

Two eggs beaten, add to vinegar, salt and pepper, cook until thickens, add whipped cream.

MRS. F. M. DOAN.

SALAD DRESSING

1 tablespoon mustard
 $\frac{1}{2}$ tablespoon salt
 $\frac{1}{4}$ teaspoon white pepper
 One-tenth teaspoon cayenne pepper
 6 tablespoons sugar

4 tablespoons flour
 $\frac{1}{2}$ cup vinegar
 4 egg yolks
 $1\frac{1}{2}$ cups hot water
 2 tablespoons butter

Mix dry ingredients, add eggs, hot water and vinegar. Put in double boiler and cook until it is thick, add butter after removing from fire.

MRS. R. J. BRODIE.

TARRAGON DRESSING

4 tablespoons olive oil
 1 tablespoon Tarragon vinegar

1 tablespoon strained tomato juice

Place in bottle. Shake well.

MRS. ETTA WILSON.

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Sandwiches and Fillings

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SANDWICH FILLING

½ lb. boiled ham	¾ lb. cream cheese
4 or 5 sour pickles	Salt and pepper to taste
1 cup chopped nuts	Mayonnaise

Grind cheese, ham and pickles in food chopper. Add nuts and mayonnaise. Pimentoes if desired.

OLIVE-CHEESE FILLING

1 cup diced cheese	2 tablespoons flour
2 tablespoons butter	¼ teaspoon salt
½ cup sweet milk	½ cup stuffed olives

Make a cream sauce of butter, milk and flour, then add cheese and cook until melted. Add olives cut fine. Cool and spread.

DOROTHA ROBERTS.

DEVEILED SANDWICH FILLING

½ cup chopped hard cooked eggs	3 tablespoons mayonnaise
½ cup chopped cucumbers	1 teaspoon salt
1 tablespoon chopped onions	¼ teaspoon paprika
1 tablespoon catsup	

Mix the ingredients until a paste is formed and spread between slices of buttered white bread. (Twelve sandwiches.)

PEANUT AND BANANA SANDWICHES

4 bananas, chopped fine	Mayonnaise
1 cup rolled peanuts	

Add enough mayonnaise to moisten well. Spread rather thickly on thin slices of buttered bread. Do not spread until ready to serve.

CHICKEN SANDWICHES

1 cup chicken	4 tablespoons mayonnaise
1 cup celery	

Put chicken through the finest knife of a meat chopper, add celery and mayonnaise. Butter thin slices of white bread and spread with chicken mixture.

SALMON SANDWICHES

½ cup salmon	2 tablespoons green peppers
2 tablespoons chopped pickle	3 tablespoons mayonnaise
2 hard boiled eggs	½ teaspoon salt

Flake the salmon with a fork, add the pickle, egg, green pepper, mayonnaise and salt. Let stand for a few minutes to season. Then spread.

WINTER'S SANDWICH FILLING

1½ cups ground nuts
 1½ cups ground raisins
 1 chopped apple
 4 small sweet pickles

¼ teaspoon salt
 ¼ cup chopped olives
 Mayonnaise

Makes 43.

MRS. BERLIN.

SANDWICH FILLING

½ cup dates
 ½ cup figs
 ½ cup raisins

1 cup boiling water
 1 tablespoon flour (blended)
 1 tablespoon butter

Cook until thick.

MRS. E. L. BARBER.

MEAT SANDWICH FILLING

1 cup minced ham, or any cold roast, Mayonnaise
 or chicken

Grind meat through fine meat grinder, and moisten with mayonnaise, season with salt and pepper and spread between slices of buttered bread.

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Desserts

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Caramel Pudding.

- 1 cup dark brown sugar
- 5 tablespoons flour
- $\frac{1}{4}$ teaspoon salt
- 3 egg yolks
- 2 $\frac{1}{2}$ cups milk
- 1 teaspoon vanilla
- 3 egg whites, beaten
- $\frac{1}{2}$ cup almonds

Mix sugar and flour. Add salt, yolks and milk. Cook until creamy in double boiler. Stir frequently. Add rest of ingredients. Mix well and chill. Serve plain or with cream.

After cleaning white canvas shoes, place them in the dark to dry and this will prevent them turning yellow.

DATE TORTE

1 cup chopped dates	$\frac{1}{2}$ cup flour
1 cup bread crumbs	1 tablespoon vanilla
1 cup sugar	1 teaspoon baking powder
1 cup chopped nuts	2 eggs

Beat all together, bake in sheet 20 minutes. Cut in cubes, serve with whipped cream.

MRS. HARRY R. REIF.

PINEAPPLE PUDDING

1 cup cold water	$\frac{1}{2}$ cup sugar
1 cup pineapple juice	2 eggs
2 tablespoons corn starch	

Put all but egg yolks in a double boiler to heat. When hot add the egg yolks. Cook until smooth and thick. Take from fire and pour over beaten whites of eggs and add 1 cup of pineapple, cut in cubes and drained. Serve hot or cold with whipped cream.

MRS. WM. H. DASHER.

RICE AND PINEAPPLE PUDDING

1 cup boiled rice	1 cup whipped cream
1 can shredded pineapple, without juice	

Sugar to taste. Serve cold.

MRS. DOOLITTLE.

RICE PUDDING

$\frac{1}{2}$ tea cup rice	$\frac{1}{2}$ teaspoon salt
1 qt. milk	

Put in double boiler and cook till soft. Then take yolks of 4 eggs beaten with $\frac{3}{4}$ cup sugar, stir in gradually till it thickens like custard then add 1 teaspoon flavoring. Turn into a baking dish and put on the whites of the 4 eggs beaten with $\frac{3}{4}$ cup sugar. Place in oven till brown.

MRS. ORANGE SACKETT.

MIST PUDDING

$\frac{1}{2}$ lemon	3 egg whites
1 pint water	3 egg yolks
1 cup sugar	1 cup milk
$\frac{1}{2}$ teaspoon salt	3 tablespoons sugar
3 rounded tablespoons corn starch	Pinch of salt
1 lemon	

Steep the thin shavings of the lemon rind in 1 pint water. Mix sugar, salt and corn starch and pour on them strained, boiling lemon water. Cook in a double boiler 10 minutes, stirring constantly. Add juice of 1 lemon, then stir in quickly the stiffly beaten whites of 3 eggs. Mix well and turn into molds. Make a soft custard of egg yolks, milk, sugar, and a pinch of salt. Cook in a double boiler until smooth. When cool, flavor with vanilla. Serve the pudding on individual dishes with the custard sauce around.

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PINEAPPLE TAPIOCA

1½ cups tapioca
1 can pineapple

Juice of 1 lemon

Cook tapioca in double boiler, add chopped pineapple, lemon and pineapple juice. Mix all together. Serve with whipped cream or custard.

MRS. H. L. McCAMMON.

TAPIOCA PUDDING

½ lb. pearl tapioca
1 lb. dark brown sugar

1 lb. dates
1 cup shelled nuts

Soak tapioca over night. Put in double boiler with double the amount of water and boil till clear. Caramel sugar in a skillet with 1 tablespoon of water. Melt and stir; boil till like caramel and add to tapioca. Put in dates and cook until dates are done. Put nuts in last. Set out to cool and serve with whipped cream.

MRS. CYPRA.

MINUTE TAPIOCA PUDDING

1 pt. milk
2 tablespoons sugar
1 tablespoon Minute Tapioca

¼ teaspoon vanilla
Yolk of 1 egg

Save a tablespoon of milk to mix with the egg and sugar. Put the milk in a double boiler and when hot put in the tablespoon of tapioca. Cook 15 minutes, then add the beaten egg yolk, sugar and little milk. Cook until thick as custard. Beat white of egg stiff and pour the hot tapioca over it slowly and stir in, add vanilla and set aside to cool. Serve with or without whipped cream.

MRS. C. F. OSBURN.

APPLE BROWN BETTY

½ cup melted butter
1 qt. sliced apples
½ cup water

Sugar to taste
1 qt. bread crumbs
Juice and rind of lemon or orange

Moisten crumbs with butter and place in baking dish in layers alternating with apples. Sprinkle each layer of apples with water or fruit juice and sugar, having a layer of crumbs on top. Cover and bake. Serve with a sauce or cream.

MRS. H. PAXTON.

DATE PUDDING

4 eggs
2 cups sugar
5 tablespoons milk
3 tablespoons flour

2 level teaspoons baking powder
1½ cups dates
1½ cups black walnuts
Vanilla

Mix and sift dry ingredients; add yolks of eggs, dates, nuts, vanilla. Then fold in the stiffly beaten whites, bake 45 minutes in greased pan over hot water.

MRS. GEO. B. AINSLIE.

FAVORITE PUDDING

1 pt. bread crumbs in	1 cup flour
1 cup hot milk	1 teaspoon soda
1 cup sorghum	½ cup seedless raisins
1 tablespoon melted butter	½ cup seeded raisins
1 egg	Nutmeg and spices

Steam two hours. Serve with cream sauce.

Cream Sauce

1 cup sugar	1 egg
1 tablespoon melted butter	4 tablespoons boiling water

Cream butter and sugar, add beaten egg and last the boiling water and cook one minute. Flavor with vanilla. MRS. V. H. OGBURN.

DATE PUDDING

½ lb. dates	Yolks of 5 eggs
1 cup English walnuts	2 tablespoons sugar

Seed and chop fine the dates and mix with chopped nuts. Beat egg yolks, add sugar and mix with the dates and nuts. Beat the whites of eggs, put half in buttered baking dish, then dates and nuts, add the remaining whites on top. Bake in pan of hot water 25 minutes. Serve with whipped cream. MRS. GEORGE CLEMENTS.

DATE PUDDING

1 scant cup sugar	2 heaping tablespoons flour
1 scant cup nuts	1 rounding teaspoon baking powder,
1 scant cup dates	mixed with flour and sugar
2 eggs	

Stir dates and nuts in this mixture, add well beaten egg and small pinch of salt. Bake in moderate oven. LOIS DOOLITTLE.

CHERRY OR APPLE "SLUMP"

1 egg	2½ cups flour
1 cup sour cream	1 teaspoon soda
Salt	1 teaspoon baking powder

Place cherries or apples in a well greased baking dish and pour batter over and bake. Serve with sweetened cream or maple pudding sauce. MRS. WARREN HANSEN.

HALF HOUR PUDDING

4 tablespoons butter	1 large cup corn meal
1 cup sugar	1 teaspoon baking powder
3 egg yolks (beaten)	Whites 3 eggs beaten stiff

Bake ½ hour. Serve with sweetened cream or a sauce if preferred. MRS. WARREN HANSEN.

CARAMEL CUSTARD

1 cup milk
4 tablespoons sugar

Warm milk until it bubbles around edge of the pan. Melt the sugar to a syrup and pour slowly into the milk. Set aside to cool while buttering custard cups. Stir in 1 beaten egg and a few drops of vanilla. Bake in pan of water until firm. Will fill 2 cups.

MRS. W. R. KAHLER.

COFFEE JELLY DESERT

$\frac{1}{2}$ box of gelatine
 $\frac{1}{2}$ cup cold water
2 cups strong, hot coffee
 $\frac{1}{2}$ cup sugar

Soak gelatine in cold water, add hot coffee and sugar, stir until dissolved, place over fire. Remove from fire, add tablespoon of lemon juice. Place on ice and when it begins to thicken add raisins, dates and nuts. Serve with whipped cream.

MRS. CHARLES DOBSON.

MARSHMALLOW CREAM

1 tablespoon gelatine
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup cold water
4 egg whites, beaten stiff
1 cup sugar
1 teaspoon extract

Stir over fire gelatine and $\frac{1}{2}$ cup of cold water until thoroughly dissolved, then add $\frac{1}{2}$ cup cold water and set aside to cool. Add egg whites and sugar, beat until thoroughly mixed, add extract. Beat until quite thick. Place $\frac{1}{2}$ of mixture in mold and sprinkle with nuts, color remainder pink, add to first layer and sprinkle with nuts. Slice, and serve with whipped cream or sliced pineapple.

MRS. I. A. BEECHER.

BAKED PEARS

Cut pears in half, remove core and place in baking dish. Place a few broken nut meats in the center of each pear with 3 tablespoons sugar and a little water. Bake until tender; serve with whipped cream.

MRS. WARREN HANSEN.

WAVERLY PUDDING

$\frac{1}{2}$ cup butter
1 cup sugar
1 cup chopped raisins
1 cup sweet milk
2 eggs
2 teaspoons baking powder
Enough flour for a stiff batter

Partly fill greased cups and steam 1 hour. Serve with cream and sugar. Just as nice when reheated by steaming as when fresh.

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DATE PUDDING

$\frac{1}{2}$ cup sugar	2 tablespoons flour
$\frac{1}{2}$ cup chopped nuts	3 eggs beaten separately
1 cup dates	

Bake $\frac{3}{4}$ of an hour in a pan, set in another pan with hot water in it. Serve with whipped cream. MRS. A. S. LONG.

COTTAGE PUDDING

$\frac{1}{2}$ cup sugar	1 egg
1 cup flour	1 tablespoon butter
Vanilla	1 teaspoon baking powder
$\frac{1}{2}$ cup cold water	

Bake in moderate oven. Serve with clear sauce flavored with vanilla or nutmeg. MRS. MARY BITTNER.

Clear Sauce

$\frac{1}{2}$ cup sugar	2 tablespoons butter
1 pt. boiling water	1 tablespoon flour

Mix thoroughly sugar, flour and butter. Add boiling water and boil 1 or 2 minutes. Add flavoring, vanilla or nutmeg, after removing from fire. MRS. MARY BITTNER.

CARROT PUDDING

1 cup grated potatoes	$\frac{1}{2}$ cup currants
1 cup raisins	1 teaspoon cinnamon
1 teaspoon soda stirred into potatoes	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ teaspoon cloves	1 cup sugar
1 cup grated carrots	$1\frac{1}{4}$ cups flour
$\frac{1}{2}$ nutmeg	

Flour the raisins, butter the tins, steam 3 hours. Serve with lemon sauce or whipped cream. MRS. E. O. BULLOCK.

NEW ENGLAND BROWN BETTY

6 or more apples	Butter, sugar, cinnamon
2 cups brown or white bread crumbs	

Peel and slice apples. Place alternately layer of apples and bread crumbs in a rather deep, well greased pan. Apples on top layer. Sprinkle apple layers lightly with cinnamon and tiny pieces of butter, also sugar freely. Pour over all 1 cup water, cover and place in oven and bake until nicely browned. Serve with cream whipped or any sweet sauce. MARGARET GRAHAM.

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BAKED APPLES

Apples	1 cup sugar
Chopped marshmallows	$\frac{1}{4}$ cup water
Raisins	Cocoanut
Nut meats	

Pare and core well shaped apples. Fill centers with chopped marshmallows, raisins and nut meats. Bake till tender. Put a cup of sugar and $\frac{1}{4}$ cup water in sauce pan, stir until melted. Cook 5 minutes, cover apples with this sauce and roll in cocoanut. Serve surrounded with marshmallows.

MRS. H. L. McCAMMON.

APPLE DUMPLINGS

2 cups flour	$\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder	$\frac{1}{2}$ cup shortening
Apples	

Mix above ingredients to consistency of biscuit dough, roll and cut in squares. Cut apples in slices and fold in squares. Put in baking dish. Before placing in oven make the following sauce and pour over dumplings: 1 cup brown sugar, 3 cups water, 1 dessert spoon butter. Boil 5 minutes. Bake in slow oven.

MRS. O. G. SIES.

THE YOUNG COOK'S SHORTCAKE

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

Cream the butter and sugar, add egg and beat, sift baking powder and salt with the flour, adding this alternately with the milk to the butter, sugar and egg, stir as lightly as possible, the batter should seem thick and be rough looking. Spread in two buttered tins, bake in a rather hot oven. For a small family use only half the recipe. This shortcake is delicious with strawberries, raspberries, blackberries, peaches or oranges.

MRS. FREDERICK G. MURRAY.

INDIVIDUAL SHORT CAKES

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

Sift dry ingredients together. Cut in the butter and add milk, stir up well and scrape out on floured board. Cut into large size biscuits and bake. When done split each biscuit and butter it. Add fruit, either fresh or canned, between the halves of biscuit.

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PRUNE ROLL

Shredded and sweetened prunes Nutmeg
Chopped nuts

Make a sweet biscuit dough. Roll this out thin, cover with a thick layer of shredded and sweetened prunes, add a layer of chopped nuts and sprinkle the whole with nutmeg. Roll over as for jelly roll and bake in moderate oven for 1 hour. Serve with whipped cream or hard sauce.
MRS. C. E. STRYKER.

CREAM PUFFS

1 cup boiling water 1 cup flour
½ cup butter 3 eggs

Add butter to boiling water and as soon as it boils up again add all flour at once. Remove from stove. Beat 7 minutes. Cook again stirring all the time. Cool and add unbeaten eggs one at a time. Mixture should be stiff enough to hold its shape without spreading. Bake in hot oven 25 to 30 minutes.

Filling for Cream Puffs

1½ cups scalded milk ¼ teaspoon salt
¾ cup sugar 1 teaspoon butter
4 tablespoons corn starch 1 teaspoon vanilla
2 eggs

MRS. HARLEY KIBLER.

"RULE OF THREE" SHERBET

3 pts. water 3 oranges (juice)
3 cups sugar 3 bananas (mashed)
3 lemons (juice) 3 whites of eggs

Boil water and sugar; let cool; put syrup and fruits in freezer, turn briskly. When partly frozen add whites of eggs.

MRS. FREDERICK G. MURRAY.

SHERBET

1 qt. milk or cream Juice of 2 or 3 lemons
2 cups sugar Grated rind of lemons

Chill milk and sugar, add lemon and freeze hard. Other fruit may be added to the lemon if desired.
MRS. P. W. JACOBSON.

APRICOT SHERBET

1 qt. water 1 qt. apricots
1 pt. sugar 1 qt. milk and cream mixed

Cook until dissolved, add quart of apricots. Rub through colander, freeze until mushy. Then add 1 qt. milk and cream mixed. Leave sherbet in freezer until ready to serve.
MRS. M. D. PORTER.

BISQUE CREAM

½ lb. peanut brittle (ground) 1 pt. cream (whip)

Freeze 4 hours. MISS ETTA WILSON.

COFFEE MOUSSE

1 cup sugar 1 pt. heavy cream
2 cups strong coffee 1 teaspoon vanilla
1 cup rich milk 1 tablespoon granulated gelatine

Mix and freeze as usual. MISS ETTA WILSON.

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Pies and Fillings

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PIE CRUST RULE 1-2-3

1 cup water
2 cups lard

3 cups flour

Stir with a spoon.

MISS ETTA WILSON.

HOT WATER PIE CRUST

$\frac{1}{2}$ cup lard
 $\frac{1}{4}$ cup boiling water

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

Pour boiling water over lard, stir until melted. Sift salt and flour, mix lightly.

MRS. P. W. JACOBSON.

COOKING SCHOOL PIE CRUST

$1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup lard
Ice water to make a dough

Mix salt and flour. Add the lard and cut with a knife into pieces about the size of a pea. Add the water gradually and mix with knife, handling as little as possible. Put on floured board and roll lightly into long strip. Put the butter in bits over the top, sprinkle with a little flour and fold toward the center. Roll out again, then roll as for jelly cake. Cut from this enough for a single crust. Roll to fit your pan.

MINCE MEAT

3 lbs. lean beef
5 lbs. tart apples
2 lbs. raisins
2 lbs. currants
1 lb. suet
2 tablespoons cinnamon

1 tablespoon allspice
1 tablespoon cloves
1 teaspoon salt
2 or 3 pts. vinegar
Sugar enough to sweeten

Fruit juices of pears, peaches or a quart of cherries an improvement. Cook beef and suet through meat chopper, also the apples and raisins.

MRS. W. B. WARNER.

MINCE MEAT

2 bowls chopped apples
1 bowl chopped meat
 $\frac{1}{4}$ lb. chopped suet
Grated rind and juice of 1 lemon
2 teacups molasses
1 teaspoon cinnamon

1 teaspoon cloves
2 teaspoons nutmeg
1 lb. raisins
 $\frac{1}{2}$ lb. currants
 $\frac{1}{4}$ lb. citron (cut fine)
1 qt. cider

Sugar and salt to taste.

MRS. O. G. SIES.

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CHRISTMAS

RAISIN TARTS

1 egg	1 tablespoon butter
1 cup sugar	1 tablespoon water
1 tablespoon flour	1 cup raisins

Make a rich pie crust and line 12 patty pans. Mix above ingredients together well and fill the patty shells. Bake in quick oven 15 minutes.

MRS. GEO. WILLIAMSON.

BUTTERSCOTCH PIE

2 cups dark brown sugar	2 cups milk
2 tablespoons butter	3 eggs

Cream butter and sugar, beat yolks of eggs and mix with milk, add 2 tablespoons flour. Cook all ingredients, put into previously cooked pie shell.

Meringue: Beat 1 egg white, 1 tablespoon sugar until stiff. Cover top of pie.

MRS. V. H. OGBURN.

BUTTERSCOTCH PIE

1 cup milk	1 heaping tablespoon flour
1 cup brown sugar	1 even tablespoon butter
1 egg	1 teaspoon vanilla

Heat milk, add flour and sugar mixed, then the beaten yolk of egg. Cook until thick and as taken off add butter and flavor. Pour into a baked pie shell. Use white of egg for meringue.

Makes small pie.

MRS. L. W. DUNLAP.

CHERRY PIE

1 cup cherries	1 cup juice
1 cup water	1 cup sugar
3 tablespoons corn starch	Nuts

Mix sugar and corn starch, pour boiling water and juice over it. Boil until clear, add cherries and nuts. Bake and serve with whipped cream.

ETHEL M. HEIGHT.

BUTTERSCOTCH PIE

½ cup sugar	2 level tablespoons corn starch
1 teaspoon butter	2 eggs
Small quantity of water	1 teaspoon butter
½ cup sugar	1 teaspoon vanilla
1 cup milk	

Burn till it makes a caramel-sugar, butter and a little water, add a little more hot water to melt. Boil the following in double boiler until thick: sugar, milk, corn starch, beaten yolks of eggs and butter. Add slowly to the burned part and stir in vanilla. Put into pie shell. Beat whites of eggs with 2 tablespoons of sugar, put on top of pie. Place in oven until brown.

MRS. H. C. DEWITT.

LEMON PIE

1 cup sugar
4 eggs

1½ lemons

Break egg yolks into double boiler and beat thoroughly, add slowly ½ cup sugar, also grated rind and juice of lemons. Let cook until thick, stirring all the time. Beat whites of eggs, add ½ cup sugar. Add to cooked ingredients. Pour in previously baked pie shell, sprinkle with powdered sugar. Set in oven and brown slightly.

ETHEL M. HEIGHT.

LEMON PIE

1 cup sugar
2 eggs
1 lemon

2 heaping tablespoons flour
Butter size of an egg
1 cup milk

Cream flour, sugar and butter, add beaten yolks of eggs, juice and grated rind of lemon. Beat all together and add 1 cup milk and beaten whites of eggs. Put in unbaked pie shell. Bake slowly for ½ hour. Serve with whipped cream.

MRS. J. J. CLEMENTS.

LEMON PIE

2¾ cups sugar
3 lemons
3 cups water

6 tablespoons corn starch
3 eggs
2 teaspoons butter

Mix sugar and corn starch, add boiling water and cook until clear. Add egg yolks, butter, juice and grated rind of lemon. Pour in baked shell. Cover with meringue, put in oven to brown. This makes filling for two pies.

MRS. A. S. LONG.

LEMON PIE

3 eggs
½ cup sugar

1 lemon

Beat yolks of eggs with sugar and add grated rind and juice of lemon. Cook very slowly until thick, add beaten whites of eggs and ½ cup sugar to above. Put into a pie shell, previously baked. Brown in a hot oven.

MRS. W. R. KAHLER.

CHOCOLATE PIE

¾ cup sugar
3 tablespoons cocoa or 3 squares
chocolate
2 eggs

Butter size of walnut
2 tablespoons flour
1½ cups milk
Vanilla

Mix ingredients and boil in double boiler until thick. Put in previously baked crust and allow to cool. Frost with egg whites or serve with whipped cream, using whole eggs for filling.

MRS. W. R. KAHLER.

RHUBARB PIE

1 egg	6 tablespoons cream
1 cup sugar	2 level tablespoons flour

Cut up enough rhubarb to fill unbaked crust, mix above ingredients and pour over rhubarb. Bake in moderate oven.

MRS. WALTER RICE.

CARROT PIE

1 cup cooked carrots	1 cup sugar
2 eggs	1 teaspoon ginger
1 teaspoon flour	1 teaspoon cinnamon
$\frac{1}{4}$ teaspoon cloves and allspice	1 pinch salt
2 cups milk	

Mix all ingredients well and put in raw crust to bake.

MRS. E. O. BULLOCK.

PUMPKIN PIE

1 qt. milk	2 eggs
1 pt. pumpkin	1 teaspoon salt
1 teaspoon cinnamon	1 teaspoon ginger
$1\frac{1}{2}$ cups sugar	

Mix and put in raw crust. This is sufficient for two pies.

MRS. F. M. DOAN.

FILLING FOR PUMPKIN PIE

1 large can pumpkin	3 eggs
2 cups sugar	3 tablespoons flour
1 teaspoon salt	2 teaspoons cinnamon
$\frac{1}{2}$ teaspoon ginger	$\frac{1}{2}$ teaspoon nutmeg
1 qt. milk	

Mix all ingredients and add milk. Sufficient for three pies.

MRS. NORA H. CLARK.

PUMPKIN PIE

$\frac{3}{4}$ cup sugar	$1\frac{1}{2}$ level cups strained pumpkin
1 level teaspoon cinnamon	3 eggs
1 level teaspoon ginger	$1\frac{1}{2}$ cups milk
$\frac{1}{2}$ level teaspoon salt	1 tablespoon melted butter

Put sugar into a bowl, add spices, salt, pumpkin, eggs slightly beaten, milk and butter. Mix and pour into a pastry lined pie plate and bake in a moderate oven for $\frac{3}{4}$ of an hour. Cool and serve. Sufficient for one pie.

MRS. C. E. STRYKER.

PUMPKIN PIE

1 cup pumpkin	1 heaping tablespoon corn starch
2 eggs	$\frac{1}{8}$ teaspoon cloves
$\frac{1}{2}$ teaspoon ginger and cinnamon	Sugar to taste
$1\frac{1}{2}$ cups milk	

MRS. I. A. BEECHER.

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CHOCOLATE PIE

4 tablespoons grated chocolate	3 cups milk
1 cup sugar	5 tablespoons flour
2 teaspoons butter	2 eggs

Cook all together, pour in baked shell, cover with meringue and brown. This is enough filling for two pies. MRS. O. S. JOHNSTON.

BUTTERSCOTCH PIE

1 cup brown sugar	2 rounding tablespoons flour or corn starch
? rounding tablespoons butter	2 eggs
1½ cups milk	
Meringue	

Meringue: Beat whites of 2 eggs and ½ cup sugar until stiff.
MARGARET E. CLARK.

CHOCOLATE CREAM PIE

2 cups milk	5 level tablespoons sugar
Pinch of salt	1 teaspoon vanilla
1 square chocolate	2 egg whites
2½ tablespoons flour	4 level tablespoons sugar
Yolks of 2 eggs	

Put milk, salt and chocolate in double boiler and when hot and smooth stir in flour mixed smooth with some of the cold milk. Stir until it thickens. Cook 10 minutes. Mix the yolks of eggs and sugar together and pour over the hot mixture, stirring well for about 1 minute. When cool add vanilla and pour in baked piecrust with a meringue of the egg whites beaten stiff, pinch of salt, 4 level tablespoons sugar and vanilla. Brown.
MRS. EMMA V. WOOD.

CREAM APPLE PIE

6 to 8 apples	1 cup cream
1 cup sugar	¼ cup flour

Mix sugar and flour together thoroughly. Line pie plate with part of this mixture. Place apples cut in quarters in pie plate, put balance of flour and sugar mixture and cream over them. Butter and cinnamon may be added if desired. Bake ½ hour or until apples are tender.
MRS. C. H. SPAULDING.

CREAM PIE

2 eggs	1 tablespoon butter
1 tablespoon flour	1 cup milk
2 tablespoons sugar	Vanilla

Mix flour and sugar, add milk, butter and beaten yolks of eggs. Cook until it thickens. Flavor with vanilla. Put in baked crust. Use either whipped cream or whites of eggs for top of pie.

MRS. JULIA CARBERRY.

PINEAPPLE PIE

$\frac{3}{4}$ cup sugar	2 cups milk
$\frac{3}{4}$ heaping tablespoons flour	Pinch of salt
Yolks of 2 eggs	

Cook in double boiler. Add 4 or 5 slices of pineapple cut rather fine, pour into a crust that has been already baked. Use the whites of eggs for meringue to cover the top. LOIS DOOLITTLE.

CHESS PIE

$\frac{3}{4}$ cup sugar	Yolks of 2 eggs
$\frac{1}{4}$ teaspoon cloves	1 cup water
$\frac{1}{4}$ teaspoon cinnamon	$\frac{1}{2}$ cup seedless raisins
$\frac{1}{4}$ teaspoon allspice	2 tablespoons flour
$\frac{1}{2}$ tablespoon melted butter	

Mix flour, sugar and spices and add water, beaten yolks of the eggs, melted butter and raisins. Bake in a slow oven. When done cover with a meringue made by beating the whites of the eggs and 2 tablespoons sugar. Put into a moderately warm oven to set and brown the meringue. MRS. C. F. OSBURN.

PINEAPPLE PIE

1 pt. milk	1 beaten egg white
1 cup sugar	Vanilla and lemon extract
3 tablespoons flour	3 tablespoons preserved pineapple
Pinch of salt	

Cook milk, sugar, flour and salt in a double boiler. Pour over beaten egg white and add flavoring and pineapple. Turn in a baked shell. Just before serving spread whipped cream on top. MISS ETTA WILSON.

CUSTARD PIE

3 eggs	$\frac{1}{4}$ teaspoon mustard
2 cups milk	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup sugar	

Beat eggs, add milk and vanilla. Blend dry ingredients and add to liquid. Place in a pie pan lined with pastry. MRS. N. PEPMAYER.

CRANBERRY AND RAISIN PIE

Chop 1 cup cranberries and $\frac{1}{2}$ cup raisins	1 teaspoon butter
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup hot water
1 teaspoon vanilla	A little salt

Mix.

MRS. DOOLITTLE.

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Cookies and Doughnuts

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THE HISTORY OF

THE CITY OF BOSTON
FROM THE FIRST SETTLEMENT TO THE PRESENT TIME
BY NATHANIEL BENTLEY

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Cooking and Doughnuts

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GIRL SCOUT COOKIES

1 cup margarine	1 teaspoon salt
1 cup sugar	2 teaspoons baking powder
2 eggs	3 cups pastry flour
2 tablespoons milk	

Sift flour and baking powder twice, cream sugar, salt and shortening. Beat eggs and milk and add to sugar and shortening, add flour and baking powder. Knead slowly and bake in hot oven. Enough for 3 dozen.

MRS. D. S. THOMPSON.

OATMEAL COOKIES

1 cup brown sugar	2 teaspoons vanilla
$\frac{3}{4}$ cup shortening	$1\frac{1}{2}$ cups oatmeal
1 egg	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon soda	Pinch salt

Cream butter and sugar then add egg, vanilla and oatmeal with salt. After mixing add flour and soda. Drop with a spoon on a greased pan and bake in a hot oven.

MRS. CORA GEESAMAN.

OATMEAL COOKIES

1 cup sugar	1 cup nut meats
$\frac{3}{4}$ cup butter and lard	$1\frac{1}{2}$ cups flour
2 eggs	1 teaspoon soda
1 cup sour milk	1 teaspoon baking powder
2 cups oatmeal	$\frac{1}{2}$ teaspoon vanilla
1 cup raisins	

Cream sugar and shortening, add beaten eggs, then sour milk with soda, oatmeal, raisins, nuts and flour sifted with the baking powder, flavor. Roll out and bake. These can be dropped from spoon.

MRS. ELIZABETH WILLIAMS.

COMPANY JUMBLES

$1\frac{1}{2}$ cups sugar	1 teaspoon soda
2 eggs	2 teaspoons cream of tartar
$\frac{1}{2}$ cup butter	1 teaspoon lemon flavoring
$\frac{1}{2}$ cup milk	2 cups flour
$\frac{1}{2}$ cup cocoanut	

Add soda and cream of tartar to flour. Drop batter from spoon on well greased tin and sprinkle with cocoanut and bake in moderate oven.

MRS. DOOLITTLE.

SOUR CREAM COOKIES

2 cups sugar	1 cup sour cream
1 cup shortening	1 teaspoon soda
2 eggs	Salt

Mix ingredients and add flour enough to make a batter stiff enough to roll. Bake in moderate oven.

MRS. BERLIN.

BUTTERSCOTCH COOKIES

1 cup lard and butter	4 cups flour
2 cups brown sugar	1 teaspoon cream of tartar
2 eggs	1 teaspoon soda
1 tablespoon Mapleine	Pinch of salt
1 teaspoon vanilla	

Mix, roll in loaves and let stand over night. Slice $\frac{1}{4}$ inch thick.
Bake in quick oven. MRS. DOOLITTLE.

COCOANUT MACAROONS

2 egg yolks	1 teaspoon flour (rounded)
$\frac{3}{4}$ cup sugar	Flavoring
$\frac{3}{4}$ cup cocoanut	

Mix with fingers on platter until it forms soft lumps. Shape on greased sheet and bake. MRS. FOCHT.

COOKIES

$1\frac{1}{2}$ cups sugar	Pinch of salt
1 cup lard	$\frac{2}{3}$ cup sweet milk
4 eggs	2 teaspoons baking powder

Cream sugar and lard. Use enough flour to roll out very soft. MRS. W. J. BLAKE.

BROWN SUGAR COOKIES

4 cups flour	$\frac{1}{4}$ cup cold water
1 cup lard	1 teaspoon soda (dissolved in water)
(Rub together as pastry)	1 teaspoon vanilla
2 cups brown sugar	1 cup nut meats
2 eggs	

Rub flour and lard together as pastry. Beat sugar, eggs, water, soda and vanilla together, add nut meats. Mix all together and drop from teaspoon on cookie sheet and pat very thin with moistened fingers. MRS. FOCHT.

NUT BARS

2 eggs	2 teaspoons baking powder
1 cup sugar	1 cup dates (cut not too fine)
1 teaspoon vanilla	1 cup English walnuts
1 cup flour	

Beat eggs well, then add sugar and vanilla. Sift baking powder into flour twice. Dredge dates and add them and nuts. Bake in flat tin and cut into bars and roll in powdered sugar as needed. MRS. DOOLITTLE.

SOFT SUGAR COOKIES

2 or 3 eggs	1 teaspoon salt
2 cups sugar	3 cups flour
1 cup lard (melted)	2 teaspoons baking powder
1 cup sour milk	Flavoring
1 teaspoon soda	

Beat eggs light, add sugar, lard, sour milk with soda and salt. Beat all together with a dover beater, add the flour and baking powder which have been sifted together, flavor. Beat all together and let stand over night. In the morning roll out, not too thin, and bake in a quick oven.

MRS. G. L. MATTESON.

COOKIES

1 cup shortening	1 teaspoon soda
3 cups flour	1 cup sugar
Pinch of salt	3 eggs
1 teaspoon cream of tartar	4 tablespoons sweet milk

Mix shortening, flour, salt and cream of tartar as for pie dough. Mix sugar, eggs, milk, then the soda dissolved, flavor. Add this to the shortening and flour mixture. Roll thin and bake. This will make 45 cookies.

MRS. R. A. GILES.

CORN FLAKE DAINITIES

2 egg whites	1 teaspoon vanilla
$\frac{3}{4}$ cup sugar	2 cups corn flakes
1 cup cocoanut	

Beat whites of eggs until stiff and dry, add sugar gradually, then fold in corn flakes and cocoanut, add vanilla. Drop from spoon on flat pan and bake in moderate oven.

MRS. V. H. OGBURN.

DATE BARS

1 cup sugar	1 teaspoon baking powder
3 eggs	2 teaspoons vanilla
1 cup walnut meats	1 teaspoon corn starch
$1\frac{1}{2}$ cups dates (stoned)	1 cup flour

Cream together sugar and eggs. Bake in shallow pans in moderate oven. Cut in bars and roll in powdered sugar.

MRS. W. L. HARRISON.

CHOCOLATE HERMITS

$\frac{1}{2}$ cup butter	2 squares melted chocolate
1 cup brown sugar	$\frac{1}{2}$ cup English walnut meats
1 egg beaten separately	$\frac{1}{2}$ cup raisins or dates
$\frac{1}{2}$ cup sweet milk	$1\frac{1}{2}$ cups Swansdown flour
$\frac{1}{2}$ teaspoon baking powder	

MRS. A. T. PLEUNE.

HERMITS

1 cup sugar	3 tablespoons sour milk
$\frac{2}{3}$ cup butter or substitute	$\frac{1}{2}$ teaspoon cinnamon
3 eggs	$\frac{1}{2}$ teaspoon cloves
1 cup chopped raisins	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{2}$ cup chopped nuts	Flour enough to drop from spoon
$\frac{1}{2}$ teaspoon soda	

Cream butter and sugar very light, beat eggs until lemon colored and add to sugar; add nuts, raisins, spices and milk, in which soda has been dissolved. Lastly add flour being careful not to get either too much or too little.

MRS. S. E. DICKEY.

ICEBOX COOKIES

$\frac{2}{3}$ cup shortening	1 cup finely chopped dates or raisins
2 cups sugar	1 cup finely chopped nuts
2 eggs	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup cream	$\frac{1}{2}$ teaspoon soda
1 teaspoon vanilla	1 teaspoon cream of tartar
1 teaspoon mace	4 cups flour

Cream fat, add sugar, eggs and cream, beat for 2 minutes. Divide dough in halves when all ingredients have been mixed. Roll each half in a 2 inch roll, place on plate and set in icebox for at least six hours. Slice in thin slices and bake.

MRS. P. W. JACOBSON.

DATE BARS FOR AFTERNOON TEA

3 eggs	1 cup chopped dates
1 cup sugar	1 teaspoon baking powder
1 cup flour	1 teaspoon vanilla
1 cup nuts	Pinch of salt

Beat eggs light with dover beater, add sugar and other ingredients, spread on two square cake tins, cut each tin into 24 bars.

MRS. FREDERICK G. MURRAY.

BUTTERSCOTCH COOKIES

2 cups brown sugar	1 teaspoon cream of tartar
1 cup shortening	1 teaspoon soda
2 eggs	1 cup nuts
3 or 4 cups flour	1 cup raisins
Salt	Vanilla

Make in roll and stand over night. In the morning cut in thin slices and bake.

MRS. E. S. COBB.

FILLED COOKIES

1 cup sugar
 ½ cup butter
 ½ cup milk
 1 egg

3½ cups flour
 1 teaspoon vanilla
 1 teaspoon soda
 2 teaspoons cream of tartar

Filling

½ cup sugar
 ¾ cup water

1 teaspoon flour
 1 cup chopped dates (cook until thick)

Mix ingredients for cookies and roll very thin, put a spoonful of filling on a cookie and cover with another cookie. Sprinkle with sugar and bake.

MRS. JAMES NOON.

OATMEAL NUT COOKIES

1 cup shortening
 1 cup sugar
 2 eggs
 4 tablespoons milk
 ¾ teaspoon soda
 ½ teaspoon salt
 1 teaspoon cinnamon

1 teaspoon cloves
 1 teaspoon nutmeg
 2 cups flour
 2 cups dry oatmeal
 1 cup raisins
 1 cup nut meats

Mix in order. Drop by spoonfuls some distance apart in a well greased pan.

MRS. W. B. WARNER.

FRUIT COOKIES

1½ cups sugar
 ¾ cup lard or butter
 3 eggs well beaten
 ½ package seeded raisins
 1 cup nut meats

1 teaspoon cinnamon
 1 teaspoon vanilla
 1 teaspoon soda
 3 tablespoons hot water
 About 2½ cups flour

Cream sugar, butter and eggs, flour raisins, dissolve soda in hot water, add flour. Drop from teaspoon and bake in hot oven for 12 minutes.

MRS. S. T. SEYSLER.

NORWEGIAN CAKES**POOR MAN'S CAKES****FATTIG MANDS BAKKELSE**

4 eggs
 4 tablespoons sugar

4 tablespoons of thick cream
 Flour

Use flour to make as soft a dough as can be handled and rolled very thin. Cut in diamond shapes, prick with a fork and before dropping in deep hot fat, stretch until the dough is very thin. Shake the cake with a fork as it rises to top of fat. Brown lightly and remove from fat, placing on paper to absorb any excess grease. Very dainty to serve with coffee.

MRS. WARREN HANSEN.

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GINGER COOKIES

- | | |
|------------------|---------------------|
| 1 cup sugar | 1 teaspoon cinnamon |
| 1 cup molasses | 1 teaspoon ginger |
| 1 cup melted fat | ½ teaspoon cloves |
| ½ cup cold water | 2 teaspoons soda |
| 3 eggs | |

Use enough flour to roll.

MRS. W. J. BLAKE.

TRILBYS

- | | |
|-----------------|--------------------|
| 1 egg | About 2 cups flour |
| 1 cup lard | 2 cups raw oatmeal |
| 1 cup sugar | 1 teaspoon soda |
| ½ cup sour milk | |

Roll out thin and cut. Fill with jam or cooked prunes. Bake.

MRS. EMMA V. WOOD.

DROP DOUGHNUTS

- | | |
|-----------------|---------------------------|
| 3 eggs | 1 teaspoon vanilla |
| 1 cup sugar | 2 teaspoons baking powder |
| 1 pt. milk | 2 cups flour |
| ½ teaspoon salt | |

Sift baking powder and flour together. Mix all ingredients, add more flour enough to make a stiff batter in which a spoon will stand upright. Drop by small spoonfuls in kettle of smoking hot fat and fry brown.

MRS. V. H. OGBURN.

DELICIOUS DOUGHNUTS

- | | |
|--------------------------|---------------------------|
| 2 eggs | 2 tablespoons shortening |
| 6 tablespoons sugar | 6 tablespoons milk |
| ¾ teaspoon salt | 2 cups flour |
| ¼ teaspoon grated nutmeg | 3 teaspoons baking powder |

Beat eggs until very light, add sugar, salt, nutmeg and melted shortening, add milk and flour and baking powder which have been sifted together. Mix well. Roll lightly about ⅓ inch in thickness. Cut with small doughnut cutter and drop into hot fat and fry brown. Drain on unglazed paper and sprinkle well with powdered sugar.

MRS. LULU EVANS PETERSON.

SNOW BALL DOUGHNUTS

- | | |
|-------------------------------|-----------------------------|
| 1 cup sugar | 1 cup sweet milk |
| 2 eggs | 2 teaspoons cream of tartar |
| 5 tablespoons butter (melted) | Nutmeg if preferred |

Mix ingredients, roll out well and fry in deep fat.

MRS. A. E. TAPPEN.

POTATO DOUGHNUTS

3 eggs	Nutmeg to taste
Pinch of salt	5 cups flour
2 cups sugar	5 teaspoons baking powder
1 cup milk	2 cups mashed potatoes

Mix ingredients and roll out and fry in deep fat.

MRS. A. E. TAPPEN.

FOOLPROOF DOUGHNUTS

3 eggs	3 tablespoons melted lard
$\frac{1}{4}$ teaspoon salt	1 cup sweet milk
1 cup sugar	2 teaspoons baking powder (rounded)
$2\frac{1}{2}$ cups flour	1 teaspoon mixed fruit flavoring

Mix eggs, salt and sugar, beat light; add lard, milk, baking powder, flour and flavoring. Add more flour if necessary until batter can be rolled out $\frac{1}{2}$ inch thick. Cut with doughnut cutter and fry in hot fat. Put 2 cups granulated sugar in a paper sack and shake doughnuts in that 5 or 6 at a time.

MRS. S. C. STOOKEY.

PLAIN DOUGHNUTS

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

Mix ingredients, add enough more flour to make stiff enough to roll out. Cut and fry in hot fat.

MRS. CARRIE STURTZ.

27

28

Cakes, Fillings and Icings

29

30

Red Devil's Food Cake.

- 1-3 cup fat
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- $\frac{3}{8}$ teaspoon salt
- $\frac{1}{2}$ cup sour milk
- $\frac{1}{2}$ cup boiling water
- 2 squares chocolate, melted
- 1 2-3 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder

Cream the fat and sugar. Add rest of ingredients. Beat 3 minutes. Pour into shallow pan lined with waxed paper. Bake 25 minutes in moderately slow oven. Cool and frost.

Creamy Frosting.

- 3 tablespoons butter
 - 2 tablespoons hot cream
 - 1 teaspoon vanilla
 - 1 1-3 cups confectioner's sugar
- Mix ingredients. Beat well. Let stand 3 minutes. Beat until creamy and frost cake.

Chocolate Cake.

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cups sugar
- 1 cup milk
- 1 teaspoon vanilla
- 3 egg yolks
- $2\frac{1}{2}$ cups pastry flour
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 3 egg whites, beaten

Cream the butter and sugar. Add milk, vanilla, yolks, flour, baking powder and salt. Beat 2 minutes. Fold in egg whites. Pour into 2 layer cake pans lined with waxed papers. Bake 20 minutes in moderate oven. Cool and frost.

Chocolate Frosting.

- 2 squares chocolate
- 5 tablespoons hot coffee
- 3 tablespoons butter
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 2 cups sifted confectioner's sugar
- 1 egg

Mix chocolate, coffee and butter. Cook until well blended. Add rest of ingredients. Beat 2 minutes. Let stand 5 minutes. Beat until creamy and thick, and frost cake.

Sour Cream Spice Cake.

- 1 cup thick sour cream
- 1 cup sugar
- 2 eggs
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups flour
- 1 teaspoon soda
- $\frac{2}{3}$ teaspoon baking powder
- 2-3 cup raisins
- 1-3 cup nuts

Beat cream, add rest of ingredients, beat 2 minutes. Pour into loaf pan lined with waxed paper. Bake 40 minutes in moderately slow oven. Cool and frost.

Creamy Frosting.

- 3 tablespoons butter
- 1 tablespoon hot coffee
- 1 teaspoon vanilla
- 1 cup sifted confectioner's sugar

Mix ingredients and beat 1 minute. Let stand for several minutes, then beat until creamy and frost the cake.

Banana Cake.

- $\frac{3}{4}$ cup fat
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup sour milk
- 2 eggs
- 1 cup mashed bananas
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon lemon extract
- $\frac{1}{2}$ cup nuts
- 2 cups flours
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt

Cream the fat and sugar. Add remaining ingredients and beat 2 minutes. Pour into shallow pan fitted with waxed paper. Bake 30 minutes in moderately slow oven. Serve plain or topped with whipped cream or surrounded with chilled boiled custard.

Apple Sauce Cake.

- $\frac{1}{2}$ cup fat
- 1 cup sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon salt
- 2-3 cup applesauce, strained
- $1\frac{3}{4}$ cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 egg
- $\frac{1}{4}$ cup nuts
- $\frac{1}{2}$ cup raisins

Cream the fat and sugar. Add rest of ingredients and beat 2 minutes. Pour into shallow pan lined with waxed paper. Bake 30 minutes in moderately slow oven. Cool and frost.

SPONGE CAKE

3 eggs	1 teaspoon vanilla
1 cup sugar	2 teaspoons baking powder
$\frac{3}{4}$ cup cold water	2 cups pastry flour

Beat eggs very light, add other ingredients and bake in either loaf or layer.
 MRS. D. W. CONFER.

NEVER FAILING SPONGE CAKE

$1\frac{1}{4}$ cups sugar	1 cup pastry flour
1 cup water	$\frac{1}{4}$ teaspoon salt
6 eggs	1 teaspoon vanilla
1 teaspoon cream of tartar	

Separate the yolks of the 6 eggs and beat whites to a stiff froth, add the sugar and water and cook until it threads. Then pour gradually over egg whites beating constantly until mixture is quite cool. Next beat the 6 egg yolks until they are thick and lemon colored and to them add the vanilla and beat well, then fold into the egg white mixture; measure and sift the flour, salt and cream of tartar together. Fold the flour mixture into the egg mixture and continue folding until both mixtures are thoroughly combined. Grease a loaf cake pan very lightly, dredge with flour leaving no surplus flour in the pan. Bake in a slow, constant temperature about 1 hour. Turn pan upside down on a cake cooler which allows a circulation of air under the cake and let cool before removing from pan. Serve with or without frosting.
 MRS. C. F. OSBORN.

ANGEL FOOD CAKE

Whites of 11 eggs or $1\frac{1}{2}$ cups	1 teaspoon cream of tartar
$1\frac{1}{2}$ cups granulated sugar	1 teaspoon almond flavoring
1 cup flour	

Beat the whites of eggs stiff enough to be easily cut with a knife. Sift granulated sugar and flour with cream of tartar three times. Add the flour mixture gradually to the whites, folding it in carefully. Add almond flavoring. Bake in ungreased loaf tin.

MRS. N. PEPMEYER.

MOCK ANGEL FOOD

1 cup sugar	1 cup boiling milk
1 cup flour	Whites of 2 eggs
2 large teaspoons baking powder	

Sift sugar, flour and baking powder, take boiling milk and stir in flour, lastly fold in carefully the whites of eggs.

MISS ETTA WILSON.

Mrs. John R. Doe



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CHOCOLATE ANGEL FOOD

- | | |
|---------------------------------|----------------------------------|
| 1 cup (running over) egg whites | 1 teaspoon cream of tartar |
| 1½ cups sugar (sifted) | 1 teaspoon vanilla |
| ¾ cup flour | or |
| ¼ cup cocoa | 3 drops almond—3 drops pineapple |
| ¼ teaspoon salt | |

Sift the flour and cocoa five times before measuring. Add salt to egg whites and beat until foamy. Add cream of tartar and continue beating until stiff but not dry. Fold in the sugar, add flavoring, fold in the flour. Bake in a slow oven 50 to 60 min.

MRS. R. J. BRODIE.
MRS. A. S. LONG.

DELICATE CAKE

- | | |
|------------------|----------------------------------|
| 1½ cups sugar | 1 heaping teaspoon baking powder |
| ½ cup butter | 4 egg whites |
| 1 cup cold water | Flavoring |
| 2½ cups flour | |

Mix ingredients in order and bake. MRS. GEO. CLEMENTS.

DATE CAKES

- | | |
|---------------------|---------------------|
| 1 cup sugar | 1 cup boiling water |
| 1 tablespoon butter | 1 teaspoon soda |
| 1 egg | 1½ cups flour |
| 1 cup dates | ½ cup nut meats |

Mix the dates, boiling water and soda and let cool, then add to the sugar butter and egg mixture. Add flour and nut meats.

MRS. JAMES NOON.

LILY CAKE

- | | |
|----------------------|---------------------------|
| 1 cup sugar | 1 cup flour |
| 1 tablespoon butter | 1 tablespoon corn starch |
| 1 cup milk | 2 teaspoons baking powder |
| 1 teaspoon flavoring | Whites of 2 eggs |

Cream butter and sugar; sift flour, starch and baking powder together. Add the two egg whites, beaten stiff, at the last.

MRS. W. J. BLAKE.

YELLOW CAKE

- | | |
|------------------------|---------------------------------|
| 1 cup sugar | 4 level teaspoons baking powder |
| ½ cup butter or Crisco | 2 cups flour |
| Yolks of 3 eggs | Add whites. Fold. |
| ½ cup milk | 1 teaspoon vanilla |

A burnt sugar cake may be made from this recipe by adding three teaspoons of burnt sugar syrup. Also a spice cake, by adding two teaspoons of cloves, two teaspoons of cinnamon and a cup of raisins.

MRS. CYPRA.

WHITE CAKE

$\frac{1}{2}$ cup butter	3 teaspoons baking powder
$1\frac{1}{2}$ cups sugar	5 egg whites
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup water	1 teaspoon vanilla
$2\frac{1}{2}$ cups Swansdown flour (well sifted)	$\frac{1}{4}$ teaspoon almond

Cream butter, add sugar gradually, creaming the mixture well. Sift flour and baking powder together three times. To the creamed butter and sugar add a little flour, milk and water alternately. Add flavoring then fold in the beaten egg whites. Bake in three cake tins 30 to 35 minutes.

MRS. F. P. MURCH.

BROWN STONE FRONT CAKE**Paste**

$\frac{1}{4}$ cake Baker's chocolate	1 tablespoon sugar
--------------------------------------	--------------------

Cake

1 cup sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup butter	2 cups flour
2 eggs	2 teaspoons baking powder
$\frac{1}{2}$ cup milk	2 teaspoons vanilla

Put the Baker's chocolate and the tablespoon of sugar in a bowl and put bowl in a pan of hot water and set over fire to melt.

Cream sugar and butter, then add eggs well beaten. Beat well and then add the melted chocolate and milk and water. Then add flour into which the baking powder has been sifted. Add flavoring. Bake in either loaf or layer about 55 minutes.

MRS. ESTELLA McNAUGHTON.

CHOCOLATE CAKE

$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$1\frac{3}{4}$ cups pastry flour
1 egg yolk	$1\frac{1}{2}$ teaspoons baking powder
2 squares chocolate	$\frac{3}{4}$ teaspoon soda
$\frac{1}{2}$ cup hot water	$\frac{1}{2}$ cup hot water

Place chocolate, egg yolk and hot water on fire and cook until glassy and thick. Add shortening, sugar and salt. Stir in dry ingredients and last add the other half cup of hot water. Beat until smooth. Bake in a moderate oven.

MRS. WARREN HANSEN.



(See Recipe Other Side)

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ORANGE CAKE

½ cupful butter or substitute	3 teaspoonfuls baking powder
1 cupful sugar	2 eggs
2 cupfuls Swans Down Cake Flour	⅔ cupful milk
	1 teaspoonful flavoring

Sift flour once before measuring.

Cream shortening, add sugar gradually. Add beaten egg yolks and beat hard. Sift flour, measure, add baking powder and sift again. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Bake in 2 layers or double recipe for 3 large layers, in moderately hot oven (375° F.). Put together with Orange Filling, and cover with Boiled Icing.

ORANGE FILLING

1 cupful sugar	3 tablespoonfuls lemon juice
5 tablespoonfuls Swans Down Cake Flour	4 tablespoonfuls water
Grated rind 1 orange	1 egg slightly beaten
½ cupful orange juice	2 teaspoonfuls butter

Mix ingredients in order given. Cook ten minutes in double boiler, stirring constantly. Cool before spreading.

DELICIOUS ONE-EGG CAKE

¼ cupful butter or substitute	1½ cupfuls Igeheart's Swans Down Cake Flour
⅔ cupful sugar	2 teaspoonfuls baking powder
1 egg, well beaten	½ teaspoonful vanilla
½ cupful milk	

Cream the shortening; add gradually the sugar, beating hard, then the egg; sift flour and baking powder together; add alternately with the milk, a little at a time. Add vanilla. Bake in a shallow pan in a moderate oven about 30 minutes (350-375° F.). Ice as desired.

MARBLE ANGEL FOOD

11 egg whites (1¼ cupfuls)
¼ teaspoonful salt
1 teaspoonful cream of tartar
1 ¼ cupfuls sugar (sifted)

WHITE PART

½ Cupful Swans Down Cake Flour
½ teaspoonful vanilla

DARK PART

2 tablespoonfuls cocoa
6 tablespoonfuls Swans Down Cake Flour
¼ teaspoonful lemon extract

Add salt to egg whites and beat on a large platter until foamy, then add cream of tartar and beat until the whites are stiff but not dry. Fold the sugar in carefully, using one tablespoonful at a time. When all the sugar has been folded in, divide the egg mixture into two equal parts. To one part, fold in carefully ½ teaspoonful vanilla and ½ cupful Swans Down Cake Flour, which has been sifted four times. To the other part add the lemon extract, and the cocoa and 6 tablespoonfuls Swans Down Cake Flour which have been sifted together five times.

Put these two batters into Angel Food tin, alternating the white and dark. Bake one hour in a slow oven (275° to 325° F.).

CRUMB CAKES

2 cups brown sugar	$\frac{1}{2}$ cup shortening
3 cups flour	1 egg
2 teaspoons baking powder	Milk
$\frac{1}{2}$ teaspoon nutmeg	$\frac{1}{4}$ teaspoon salt

Mix sugar, flour, baking powder, nutmeg and salt together in bowl, then work in the shortening with tips of fingers until it crumbles. Save out one small cup. Beat the egg in a cup and fill with milk. Stir this into mixture in bowl quickly and pour into two shallow pans. Sprinkle one half cup of crumb mixture, which was saved out, over the top of each cake and bake in medium hot oven. Serve warm. Pie tins are nice for these.

MRS. RUBY A. MERRIAM.

BROWN SUGAR DEVIL'S FOOD CAKE

2 cups brown sugar	2 eggs
$\frac{1}{2}$ cup shortening	4 teaspoons chocolate
$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ cup boiling water
1 teaspoon soda	2 cups flour
$\frac{1}{2}$ teaspoon salt	1 teaspoon baking powder

Cream sugar and shortening, add eggs well beaten. Add sour milk in which the soda has been dissolved. Melt chocolate in the water and add to the above mixture. Add flour which has been sifted with the baking powder and salt. Bake in two layers and frost with butter icing.

MRS. A. C. ROBBIE.

DEVIL'S FOOD CAKE**Chocolate Paste**

4 squares Baker's chocolate	$\frac{1}{2}$ cup sugar
1 egg yolk	$\frac{1}{2}$ cup water

Boil until smooth and set aside to cool.

Cake

$1\frac{1}{2}$ cups sugar	1 teaspoon soda
$\frac{1}{2}$ cup butter	$1\frac{3}{4}$ cups flour
4 eggs	1 teaspoon baking powder
$\frac{1}{2}$ cup cold water	1 teaspoon vanilla

Cream butter and sugar; into this drop the eggs one at a time, beating each one into butter and sugar well. Dissolve soda in water and add alternately with flour which has been sifted twice with baking powder. Add chocolate mixture last. The batter is thin but cake is soft.

MRS. H. C. DEWITT.

FROSTED CREAMS

1 cup lard	5 cups flour
1 cup syrup	1 tablespoon soda
1 cup sugar	Salt, spices
1 cup boiling water	

Spread on baking sheet. Bake in moderate oven.

MRS. WM. LOMISON.

FRUIT CAKE

2 cups white sugar	1½ cups raisins
2 cups hot water	1 teaspoon salt
2 tablespoons lard	1 big teaspoon of cloves and cinnamon

Boil the above together; five minutes after it begins to bubble, let cool.

Then add:

3 cups sifted flour	1 cup finely shaved citron, figs or dates
2 teaspoons baking powder	Butter
1 teaspoon soda in hot water	Whole nut meats
1 cup chopped nuts	

Put in pan. Sprinkle with sugar and cinnamon, dot over top with butter and stick on top whole nut meats. Bake in moderate oven.

MRS. M. D. PORTER.

FROSTED CREAMS

1 cup molasses	½ cup water
1 egg	1 teaspoon soda
½ cup lard	½ teaspoon cinnamon
¾ cup sugar	½ teaspoon ginger
3 cups flour	

Mix ingredients; spread on baking sheet. Bake, frost and cut into squares.

MRS. BERLIN.

DEVIL'S FOOD CAKE AND FROSTING

2 cups sugar	3 tablespoons water
½ cup butter	1 cup sour milk
3 eggs	2 cups Swansdown flour
¾ cup of melted chocolate	1 teaspoon soda

Cream sugar and butter until creamy, add beaten yolks and then the chocolate which has been melted with hot water. Add the sour milk, flour and soda which have been sifted once. Fold in stiffly beaten whites of eggs. Bake in sheet or two layers in a moderate oven about 30 minutes.

Frosting

2 cups sugar	2 egg whites
¾ cup water	12 marshmallows
1 tablespoon white Karo	

Boil first three ingredients until they thread, then add slowly to egg whites which have been beaten stiff. Add marshmallows last.

MRS. GEO. B. AINSLIE.

DEVIL'S FOOD LAYER CAKE WITH FILLING

1¾ cups sugar	½ cup boiling water
½ cup shortening (half butter, half lard)	1 teaspoon soda
3 eggs	1 teaspoon baking powder
3 tablespoons cocoa (heaping)	2 cups flour
½ cup sour milk	¼ teaspoon salt

Pour boiling water over cocoa and soda, dissolve and let cool while mixing other ingredients. Cream butter, gradually beating in the sugar. Beat in one egg at a time whole, and until the grain of the sugar entirely disappears. Then add sour milk, cocoa, soda and water mixture, flour, baking powder and salt.

Filling

¾ cup sugar	¾ cup milk
3 teaspoons flour (heaping)	2 tablespoons melted chocolate
Pinch salt	1 teaspoon vanilla

Mix sugar, flour and salt well. Pour into this two-thirds cup of milk and cook until thick. Add the melted chocolate and vanilla. When cool spread between the layers. MRS. O. S. JOHNSTON.

PRUNE CAKE

1 cup sugar (large)	1 teaspoon cinnamon
½ cup butter	1 teaspoon baking powder
3 eggs	1 tablespoon extract (lemon)
½ cup sour milk	2½ cups flour
1 teaspoon soda	1½ cups stewed prunes
1 teaspoon nutmeg	

Stew prunes with scant cup of sugar and leave syrup on them and mash. Mix with other ingredients and bake in three layers.

MRS. O. S. JOHNSTON.

NUT CAKE

1 cup sugar	7 egg whites
½ lb. butter	1 teaspoon vanilla
1 cup milk	1 teaspoon lemon
Flour	1 lb. walnut meats (ground)
2½ teaspoons baking powder	

Mix sugar, butter, milk, flour and baking powder, but do not make batter too thick. Then add flavoring and nut meats, saving some nuts out for frosting. Add the seven egg whites beaten stiff.

Frosting

2 cups powdered sugar	1 tablespoon melted butter
4 tablespoons milk	

MRS. V. H. OGBURN.

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CHOCOLATE BROWNIES

1 cup sugar	Pinch salt
$\frac{1}{4}$ cup butter	1 cup nut meats
2 eggs	$\frac{2}{3}$ cup flour
$\frac{1}{4}$ cup milk	1 teaspoon vanilla
$\frac{1}{2}$ cup cocoa	

Pour in flat tin and spread out real thin and bake in a moderate oven.

MRS. E. O. BULLOCK.

BURNT SUGAR CAKE

$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup butter
2 eggs	1 cup water (warm)
$1\frac{1}{2}$ cups flour	2 teaspoons baking powder
$\frac{1}{2}$ teaspoon vanilla	3 tablespoons burnt sugar

Cream sugar and butter. Add the yolks of eggs well beaten, then water. Add the flour which has been sifted with the baking powder. Add vanilla and burnt sugar. Beat egg whites and fold in. Bake in layers.

Burnt Sugar Syrup

1 cup sugar	1 cup boiling water
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Put sugar in a granite pan and cook, stirring all the time until a rich chocolate brown color. Add boiling water and cook to a syrup. Let cool while making the cake.

Frosting

$1\frac{1}{2}$ cups light brown sugar	1 egg white
$\frac{3}{4}$ cup hot water	Burnt sugar

Put brown sugar in pan with water and boil until it forms soft ball. Pour over one egg white well beaten and add the burnt sugar left from making the cake.

MRS. A. BLOOMQUIST.

FUDGE CAKE

1 cup sugar	$1\frac{1}{4}$ cups flour
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup sour milk
1 egg	1 teaspoon soda
1 teaspoon salt	$\frac{1}{4}$ cup boiling water
2 tablespoons cocoa	1 teaspoon vanilla

Cream sugar and butter. Add beaten egg. Dissolve cocoa in the boiling water and add to first mixture. Stir in sour milk in which the soda has been dissolved, then flour and salt and flavoring.

MRS. C. DOBSON.

NO ICING CAKE

2 eggs	1½ cups flour
1 cup sugar	½ cup milk
2 teaspoons baking powder	2 tablespoons brown sugar
¼ teaspoon salt	¼ cup granulated sugar
1 teaspoon vanilla	½ cup chopped nuts
½ cup butter	Some cinnamon

Beat eggs until light. Add sugar and butter melted. Sift flour, baking powder and salt three times and add to above mixture alternately with milk. Add vanilla. Beat well and spread in shallow pan. Cover top with ½ cup of butter, then sprinkle with two tablespoons of brown sugar and ¼ cup of granulated sugar, ½ cup of chopped nuts and some cinnamon.

MRS. A. C. ROBBIE.

CHRISTMAS FRUIT CAKE or PORK CAKE

1 lb. salt pork (ground)	1 tablespoon cinnamon
4 cups brown sugar	1 tablespoon cloves
1 pt. coffee	1 tablespoon allspice
1 lb. raisins	½ lb. almonds
½ lb. citron	½ lb. orange and lemon peel
1 lb. currants	1 glass jelly
9 cups flour	1 apple (grated)
1 tablespoon soda	½ cup nuts
1 tablespoon nutmeg	

This makes two large loaves. Bake in a slow oven.

MRS. HARRY R. RIEF.

APPLE SAUCE CAKE

1 cup sugar	1 cup raisins
½ cup shortening	• ½ cup nuts
1 teaspoon cinnamon	1 teaspoon soda
½ teaspoon cloves	1 cup cold sour apple sauce
3 teaspoons cocoa	• 1¾ cups flour
Pinch salt	

Mix sugar and shortening. Beat the soda into the apple sauce, then add to other mixture. Add dry ingredients. Bake in loaf one hour.

MRS. WALTER RICE.

LEMON TEA CAKES

6 tablespoons butter	3½ cups flour
2 cups sugar	6 teaspoons baking powder
2 eggs	½ teaspoon salt
1 cup milk	2 teaspoons lemon extract

Mix in order. Bake and cover with icing made of two cups powdered sugar moistened with cream. Add 2 teaspoons lemon extract.

CATHERINE CLARK.

DATE CAKE

1 cup dates	Butter (size of egg)
½ cup nuts	1 egg
1 cup boiling water	1 teaspoon baking powder
1 teaspoon soda	1½ cups flour (or more)
1 cup sugar	

Pour the cup of boiling water over the dates and nuts, with the soda stirred in. Let stand until cool. Mix all ingredients together, put in rather large pan. Bake until cake puffs up again when pressed on.

MRS. S. E. DICKEY.

APPLE SAUCE CAKE

½ cup apple sauce (sweetened)	2 teaspoons soda
1 cup sugar	1 teaspoon cinnamon
2 cups flour	1 teaspoon cloves
½ cup butter or less of other short- ening	1 cup seedless raisins
1 tablespoon hot water	Pinch salt

Cream sugar and butter. Add apple sauce and soda which has been dissolved in hot water, then add flour and spices sifted together, then raisins. This will keep moist for many days.

MRS. O. S. SIES.

APPLE SAUCE CAKE

1½ cups sugar	½ teaspoon allspice
1 cup lard or butter (melted)	½ teaspoon cinnamon
¼ cup molasses	½ teaspoon nutmeg
¼ cup raisins (chopped)	½ teaspoon cloves
2½ cups flour	2 cups apple sauce
2 or 3 teaspoons baking powder	

Nuts are an improvement. Apple sauce is cooked dry, without sugar. Bake moderately. A nice fruit cake to keep.

MRS. A. B. T. MOORE.

DROMEDARY CAKE

3 tablespoons butter	⅓ cup milk
1 cup granulated sugar	1½ cups flour (Swansdown)
2 squares bitter chocolate	2 level teaspoons Royal baking powder
2 eggs beaten separately	Vanilla flavoring
¾ cup cocoanut (grated)	

MRS. A. T. PLEUNE.

MOCHA BALLS

Bake an ordinary sponge cake in a flat baking pan and when cool cut in two inch squares or any shape. Now take each square of cake and spread on all sides with a frosting made of two parts of powdered sugar and one of butter and a little milk well beaten. Then roll in ground peanuts. These are delicious.

MRS. E. O. BULLOCK.

PUMPKIN CAKE

1 cup brown sugar	2 tablespoons burnt sugar syrup
$\frac{1}{2}$ cup granulated sugar	$3\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon soda
2 egg yolks	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sifted pumpkin	2 cups flour
$\frac{1}{2}$ cup sour milk	$\frac{2}{3}$ cup of floured and chopped walnuts

Cream shortening and sugar. Stir in egg yolks. Add soda to milk and stir in the pumpkin, flour, baking powder, salt and nuts.

Frosting

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

Boil sugar and water until soft ball forms, then pour over beaten egg whites.

Mrs. H. C. DEWITT.

ORANGE CAKE

1 cup sugar	2 teaspoons baking powder
1 cup raisins (ground)	1 teaspoon soda
1 cup sour milk	2 eggs
$\frac{1}{4}$ cup butter	1 orange (whole) ground
2 cups flour	

Keeps like fruit cake.

Mrs. A. B. T. MOORE.

PRUNE CAKE

4 tablespoons butter	1 teaspoon soda
1 cup sugar	2 cups flour
2 eggs	1 cup stewed prunes (stoned)
1 cup prune juice	

Cream butter and sugar. Add yolks of eggs. Beat in alternately prune juice and flour with soda. Lastly fold in whites of eggs and add stewed prunes.

Mrs. W. L. HARRISON.

SURPRISE CAKE

1 cup sugar	$\frac{1}{2}$ cup melted butter (or less)
$1\frac{1}{2}$ cups flour	Milk
2 teaspoons baking powder	1 teaspoon vanilla
2 eggs	1 cup nuts

Into the mixing bowl put the sugar, flour and baking powder. Into the measuring cup put two eggs unbeaten. Fill cup one half full of melted butter and the rest of the cup with sweet milk. Add the vanilla. Add to the first mixture and stir well. Add nuts. Bake in a loaf or layers and serve with hot chocolate sauce.

HOT CHOCOLATE SAUCE or MILK CHOCOLATE SAUCE

1 cup sugar	1 cup milk
$\frac{1}{8}$ cup cocoa	2 tablespoons butter
3 tablespoons flour	1 teaspoon vanilla

Mix sugar, cocoa and flour. Stir until well blended. Then add the milk. Put on the stove and stir until smooth and reaches the boiling point. Beat into the mixture the butter with a dover beater. Add vanilla and beat one and one half minutes.

MRS. WALTER R. KAHLER.

FROSTED CREAMS

1 tablespoon shortening	1 egg
$\frac{1}{2}$ cup sugar	1 teaspoon soda
$\frac{1}{2}$ cup molasses	$1\frac{1}{4}$ cups flour
$\frac{1}{2}$ cup sour milk	$\frac{1}{4}$ teaspoon ginger

Bake in shallow pans and cover with powdered sugar icing. Cut in squares.

MRS. WALTER RICE.

GINGERBREAD

1 cup molasses	1 egg
$\frac{1}{2}$ cup hot water	1 teaspoon ginger
1 teaspoon soda (dissolved in the water)	$2\frac{1}{2}$ cups flour
1 tablespoon butter	Pinch salt

MRS. WM. LOMISON.

MOLASSES CAKE

$1\frac{1}{2}$ cups brown sugar	2 cups flour
or	2 eggs
1 cup sugar	1 teaspoon soda
$\frac{1}{2}$ cup molasses	2 teaspoons baking powder
1 cup sour milk	1 teaspoon each spices
$\frac{1}{2}$ cup shortening	1 teaspoon salt

Mix sugar and shortening. Add yolks of eggs. Then molasses and milk. Then add the dry ingredients mixed together and last add beaten whites of eggs. Bake in slow oven.

MRS. C. W. DANIELS.

RADIO GINGERBREAD

1 cup light brown sugar	1 cup sour milk
$\frac{1}{2}$ cup shortening	1 teaspoon ginger
2 eggs	1 teaspoon cinnamon
1 teaspoon soda	$1\frac{1}{2}$ cups flour or more
$\frac{1}{2}$ cup molasses	

Cream sugar and shortening. Add eggs. Then soda, mixed with the milk. Stir in the molasses. Mix ginger, cinnamon and flour. Make a stiff batter and bake for 30 minutes.

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GINGERBREAD

$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon ground cloves
$\frac{1}{8}$ cup butter	1 teaspoon soda
1 egg	$\frac{1}{2}$ teaspoon salt
2 cups flour	1 cup hot water or sour milk
1 teaspoon ginger	

MRS. HARLEY KIBLER.

BLITZ TORTE

Cream	1 teaspoon baking powder
$\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup butter	Pinch of salt
Add	Grease and flour layer pans put in
4 egg yolks beaten light	dough with
5 tablespoons milk and the sifted	Whites of 4 eggs beaten
Sift	1 cup sugar
1 cup flour	On top of it.

Bake in a slow oven. Before serving put the following custard filling between layers (after cake is cool) and not until you are about ready to serve it, and have custard cool also.

$1\frac{1}{2}$ cups boiled milk	2 tablespoons flour
Mix and add	1 well beaten egg
$\frac{1}{8}$ cup sugar	

Cook and flavor.

MRS. MERLE M. REEVE.

WHITE ICING

$1\frac{1}{2}$ cups confectioner's sugar	$\frac{1}{2}$ teaspoon butter
2 tablespoons hot milk	$\frac{1}{2}$ teaspoon flavoring

Put butter into the hot milk. Add sugar slowly. Flavor and spread on cake.

MRS. J. D. BEALS.

BUTTER ICING

2 cups powdered sugar	2 tablespoons chocolate
2 tablespoons butter	Cream

Melt butter and chocolate, add cream and sugar, beat well.

MRS. A. C. ROBBIE.

CHOCOLATE FILLING

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup cold water
3 teaspoons flour	1 teaspoon vanilla
2 teaspoons chocolate	

Cook till thick enough to spread. Very good for devil's food layer cake. Double for large cake.

MRS. J. D. BEALS.

NEVER FAIL ICING

1 cup sugar
3 tablespoons cold water

Pinch of cream of tartar
White of egg (unbeaten)

Have water boiling in lower part of double boiler. Place ingredients in upper part and beat with dover egg beater for seven minutes, keeping water boiling all the time. Remove from fire, flavor, beat one minute and spread on cake.

MRS. WALTER RICE.

FOUR MINUTE ICING

$\frac{3}{4}$ cup sugar
4 tablespoons boiling water

1 egg white (unbeaten)

Put into double boiler over boiling water and beat constantly with dover egg beater for 4 minutes. Remove from fire, add a few drops of vanilla, and beat with a spoon until right consistency to spread.

MRS. W. R. KAHLER.

IDEAL ICING

1 cup sugar
3 tablespoons cold water

1 egg white
1 teaspoon flavoring

Put into upper part of double boiler and have water in lower part boiling. Beat eight minutes with a dover beater, flavor to taste. It is about the consistency of whipped cream.

MRS. R. J. BRODIE.

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CATSUP

1 gal. cooked tomato	1 cup brown sugar
2 onions	1 cup vinegar
3 tablespoons salt	2 tablespoons mixed spices

Strain the cooked tomato. Add the onion sliced fine, the salt, sugar and vinegar. Tie the spices in a bag. Simmer gently two or three hours.

MRS. ELIZABETH WILLIAMS.

COLD CATSUP

1 peck ripe tomatoes	2 cups brown sugar
4 cups celery (chopped)	$\frac{3}{8}$ cup white mustard seed
1 cup chopped onion	3 teaspoons ground cinnamon
$\frac{1}{2}$ cup salt	2 teaspoons mace
2 medium sized peppers	1 $\frac{1}{2}$ pts. vinegar

Chop tomatoes and drain. There should be about six cups of pulp. Mix well with other ingredients. Put into a stone jar with a cloth on top of catsup, then a plate and a weight, so liquid will soon cover same.

MRS. J. EVA BEALS.

CHILI SAUCE

1 peck tomatoes	1 qt. vinegar
3 cups chopped green peppers	2 teaspoons cloves
2 cups chopped onion	3 teaspoons cinnamon
3 cups sugar	1 teaspoon ginger
1 cup salt	1 teaspoon mustard

Chop tomatoes. Add other ingredients. Cook about three hours and seal.

MRS. F. M. DOAN.

CHILI SAUCE

12 large ripe tomatoes	2 cups sugar
3 green peppers	3 cups vinegar
12 large onions	$\frac{1}{2}$ cup whole mixed spices
1 tablespoon salt	

Chop all fine; add salt, sugar and vinegar. Put spices into a bag and boil all 1 $\frac{1}{2}$ hours.

MRS. R. J. BRODIE.

CHILI SAUCE

9 large tomatoes	2 tablespoons salt
4 onions	2 teaspoons cloves, cinnamon
4 red peppers	2 teaspoons allspice
1 cup vinegar	2 teaspoons nutmeg
3 tablespoons sugar (or more)	

Boil one hour.

MRS. FRANK B. BALDWIN.

CHILI SAUCE

24 large ripe tomatoes	$\frac{1}{2}$ teaspoon ground cloves and all-
2 onions	spice mixed
3 green peppers	1 teacup sugar
2 tablespoons salt	$1\frac{1}{2}$ pts. vinegar
1 tablespoon cinnamon	

Peel tomatoes and onions. Chop fine with the peppers. Add salt, sugar, vinegar and spice.

Let boil slowly three hours. Bottle and seal.

MRS. F. B. MURCH.

RELISH FOR BOSTON BAKED BEANS

15 ripe tomatoes	2 tablespoons salt
6 onions	2 tablespoons brown sugar
6 sour apples	$\frac{1}{4}$ teaspoon Cayenne pepper
3 green peppers	1 cup vinegar

Chop your vegetables fine. Add other ingredients and cook one and one-half hours. Can while hot.

MRS. D. S. THOMPSON.

BEET RELISH

1 qt. cooked beets (chopped)	Salt
1 qt. cabbage (chopped fine)	Pepper
1 cup horse-radish	Sugar
Vinegar	

Mix well and add salt, sugar, pepper and vinegar to taste.

MRS. I. A. BEECHER.

POPULAR RELISH

1 peck ripe tomatoes	2 cups sugar
2 cups chopped celery	$\frac{1}{2}$ cup salt (scant)
6 large onions (ground)	2 ounces white mustard seed
2 green peppers (ground)	1 qt. cider vinegar

Peel and chop tomatoes fine; drain in bag for several hours. This juice should be canned for soup. Add to the tomato pulp the rest of the ingredients; mix well and bottle. This relish will keep without cooking if enough tomato juice is removed so that it can be replaced by vinegar. Remove seeds of the peppers.

MRS. FREDERICK G. MURRAY.

CHUNK PICKLES

6 cups sugar	1 oz. cashia buds
3 pts. vinegar	1 oz. cinnamon
1 oz. celery seed	1 oz. whole allspice

Rule for 4 quarts or 7 lbs. Cut cucumbers in chunks. Soak for 3 days in strong salt water. Bring to boil in weak vinegar water with 1 teaspoon alum. Pack in cans and pour the boiling syrup over them while they are still warm.

LOIS DOOLITTLE.

CORN RELISH

12 ears corn	$\frac{3}{4}$ cup sugar
1 large stalk celery	1 tablespoon salt
4 small red peppers	Vinegar

Cut corn from cob. Chop celery and peppers. Add sugar and salt dissolved in vinegar. Add enough vinegar to cover well. Boil 20 minutes.

Mrs. A. BLOOMQUIST.

RELISH

12 large green tomatoes	1 cup sugar
1 small head cabbage (chopped)	2 tablespoons salt
2 peppers	1 teaspoon mixed spices
2 onions (chopped)	Vinegar

Put ingredients in granite kettle with enough weak vinegar to cover. Boil slowly for two hours. Seal in jars.

Mrs. J. J. CLEMENTS.

APPLE RELISH

12 green tomatoes	1 tablespoon white mustard seed
7 large apples	1 tablespoon celery seed
4 onions	1 cup vinegar
4 sweet peppers (2 red, 2 green)	1 cup sugar

Soak green tomatoes for two hours in salt water; then grind all together. Add seasonings and cook twenty minutes over a slow fire.

Mrs. CARRIE STURTZ.

CABBAGE RELISH

$\frac{1}{2}$ package gelatine	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup water	$\frac{1}{2}$ pt. boiling water
$\frac{1}{2}$ cup vinegar	2 cups chopped cabbage
$\frac{1}{2}$ cup sugar	1 cup chopped celery
Juice of one lemon	2 pimientoes

Soak gelatine in $\frac{1}{2}$ cup cold water and dissolve it in $\frac{1}{2}$ pint boiling water. Add vinegar, sugar, salt and lemon juice. When it begins to thicken, fold in cabbage, celery and pimientoes. Turn in a mould and chill. Add a little parsley for garnish.

Mrs. V. H. OGBURN.

DRIED PEACH CHUTNEY

2 lbs. dried peaches	2 tablespoons salt
$\frac{1}{2}$ lb. seedless raisins	1 cup vinegar
$\frac{1}{4}$ lb. green ginger root	2 hot chili peppers
2 red sweet peppers	6 cloves of garlic or small onion
3 lbs. brown sugar	

Soak peaches in water over night. In morning cut in strips. Return to water and boil ten minutes. Add other ingredients. Tie garlic in cloth. Simmer three hours. Remove garlic and seal while hot.

Mrs. D. S. THOMPSON.

SPICED WHITNEY CRABS

7 lbs. fruit (peeled)	$\frac{3}{4}$ oz. stick cinnamon
$3\frac{1}{2}$ lbs. sugar	$\frac{1}{8}$ oz. whole cloves
1 pt. vinegar	

Boil the vinegar, sugar, stick cinnamon and the whole cloves tied up in cloth bags for 10 minutes. Add fruit and cook until tender. Seal.

MRS. MERLE M. REEVE.

MUSTARD BOQUET

1 qt. small white onions	1 qt. green tomatoes
6 green peppers	2 large cauliflowers
1 qt. string-beans (broken)	2 doz. small pickles
1 qt. hulled beans	2 qts. green lima beans
2 bunches carrots	

Sauce

1 cup flour	4 tablespoons dry mustard
$1\frac{1}{2}$ cups sugar	2 qts. cider vinegar
1 teaspoon tumeric	

Cut in strips or small pieces and boil all vegetables, except the small pickles. Do not allow them to cook until mushy.

Drain and soak in brine over night. (One cup salt to one gallon water.) Drain, add sauce to vegetables and cook ten minutes. Seal while hot.

The sauce is prepared as follows: Mix dry ingredients. With a little water mix to a smooth paste. Add to hot vinegar.

MRS. G. B. BERLIN.

WATERMELON PICKLES

Peel and cut watermelon rinds into pieces as desired. Cook in salted water until tender. Let drain over night.

Make a syrup of one part vinegar and one part sugar, with spices as desired. Cook rinds in syrup for three successive mornings and seal.

MRS. CORA GEESAMAN.

TOMATO RELISH

1 peck green tomatoes	1 qt. vinegar
2 cups celery (cut fine)	2 cups sugar
Onions	1 oz. white mustard seed
4 green peppers	$\frac{1}{2}$ cup salt
1 pimento	

Grind the tomatoes as coarse as possible, put in a sack and drain over night. Squeeze the juice out of them some. Grind onions and peppers in morning and mix all together. Cut celery in small pieces. Use more sugar if preferred. Stir all together and seal. Do not cook.

MRS. MERLE M. REEVE.

HODGE PODGE PICKLES

- | | |
|--|--------------------------------|
| 1 peck cucumbers, medium size, sliced thin | 2 coffee cups heaping of sugar |
| 1 gal. shredded cabbage | 1 coffee cup yellow mustard |
| 4 medium sized onions | 1 oz. black mustard seed |
| 2 green peppers | 1 oz. white mustard seed |
| 2 tablespoons salt | 1 oz. celery seed and vinegar |

Slice cucumbers thin without peeling. Put in pan with shredded cabbage and stir in salt. Peel onions and slice, remove seeds from peppers and slice crosswise. Add this all with the sugar. Pour in enough cider vinegar to wet thoroughly (more than cover). Set on stove and when hot stir in mustard previously wet smooth in cold vinegar. Add the seeds. Stir and let come to a boil. Boil only a short time and stir good, so seeds will not stick. More sugar can be added. Seal while hot.

MRS. EMMA V. WOOD.

CUCUMBER PICKLES

- | | |
|---------------------------------------|------------------------------|
| 100 cucumbers, medium size | $\frac{3}{4}$ cup salt |
| 1 gal. cider vinegar | 1 cup grated horse-radish |
| 1 cup sugar (or saccharin to sweeten) | 2 tablespoons ground mustard |

Scald cucumbers and let stand till cold. Wipe dry and pack in glass jars.

To the gallon of vinegar add the sugar or if saccharin is used sweeten very carefully. One half teaspoon may be enough for one gallon vinegar.

Add other seasonings and pour over cucumbers without heating. If saccharin is used the cucumbers are not as liable to wither.

MRS. ORANGE SACKETT.

DILL PICKLES

- | | |
|---------------|---------------------|
| 3 qts. water | Pint salt (scant) |
| 1 qt. vinegar | Alum size of walnut |

Boil the above. Fill jars with cucumbers and dill to suit taste. Pour mixture over while it is still boiling.

MRS. HARLEY KIBLER.

DILL PICKLES

- | | |
|---------------|--------------|
| 1 cup salt | 3 qts. water |
| 1 qt. vinegar | |

Select medium size cucumbers and soak over night in cold water. In morning wash and pack in sterilized 2 quart Mason jars. Put grape leaf in bottom of jar with little dill, then pickles, then dill, and repeat. Put grape leaf on top and pinch of powdered alum. Bring to boil vinegar, water and salt and pour over pickles. Seal.

MRS. S. T. SEYSLER.

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DILL PICKLES

Large cucumbers	Salt
Vinegar	Dill
Alum	

Wash pickles and wipe dry. Pack in jars and pour over them the cold liquid in the following proportions: One quart water, one cup vinegar, one tablespoon salt. Add dill to each jar and $\frac{1}{4}$ teaspoon powdered alum.

MRS. D. W. CONFER.

CURRY PICKLES

35 four-inch cucumbers	$\frac{1}{4}$ cup white mustard seed
7 tablespoons salt	$\frac{1}{4}$ cup black mustard seed
1 qt. vinegar	5 cups sugar
1 teaspoon curry powder	

Slice cucumbers thin and add seven tablespoons salt, no water. Let stand five hours. Drain, pack in jars and cover with vinegar and other mixed ingredients, cold. No cooking.

Makes four or five quarts.

MRS. G. B. BERLIN.

CUCUMBER AND ONION PICKLES

12 cucumbers	1 teaspoon celery seed
6 onions	1 teaspoon white mustard seed
$\frac{1}{2}$ cup salt	1 teaspoon pepper
$2\frac{1}{2}$ cups sugar	$1\frac{1}{2}$ teaspoons tumeric powder
Vinegar to cover	

Peel and slice cucumbers and onions fine. Sprinkle with one half cup salt. Let stand one hour and drain.

Add other ingredients and let come to a boil. Seal while hot.

MRS. G. B. BERLIN.

BREAD AND BUTTER PICKLES

2 qts. sliced cucumbers and onions	1 cup vinegar
$\frac{1}{2}$ cup brown sugar	1 scant teaspoon tumeric

Let sliced cucumbers stand in a weak brine for three hours.

Drain and put all ingredients together. Let all come to a boil. Then seal in sterilized jars.

MRS. ORANGE SACKETT.

OLIVE OIL PICKLES

$\frac{1}{2}$ peck or about 50 cucumbers	1 teaspoon celery seed
6 large onions	1 teaspoon mustard seed
1 cup salt	$\frac{1}{4}$ teaspoon pepper
1 pt. vinegar	$\frac{1}{8}$ cup olive oil
4 cups sugar	A bit of alum

Without peeling, slice cucumbers thin and put to soak over night with water to cover, to which add one cup salt.

Drain, add sliced onions and put into the heated, spiced vinegar. Let come to a boil and can.

MRS. A. E. TAPPEN.

CUCUMBER PICKLES

Medium sized cucumbers	1 qt. vinegar
½ doz. onions	1 cup sugar
1 bunch celery	⅓ cup salt
Dill (if desired)	

Put a layer of sliced onions in the bottom of sterilized jars. Fill with cucumbers, sliced lengthwise, putting a stalk of celery in center of pickles, and a few more onions on top.

Fill all jars, then pour over the heated vinegar. Seal at once. Dill or spices may be added to the vinegar.

MRS. S. E. DICKEY.

DELICIOUS CRANBERRY SAUCE

1 qt. cranberries	2 cups water
2 cups sugar	

Put cranberries and water in a covered kettle; let simmer until each cranberry bursts open; add sugar; boil briskly twenty minutes without a cover; must never be stirred; empty in dish to cool and set.

MRS. FREDERICK G. MURRAY.

CRANBERRY SAUCE

1 pt. cranberries	1 teacup sugar
½ teacup water	

Cook cranberries in water for 10 minutes. Add sugar and cook about 10 minutes more. Pass this through a colander and pour into mould or dish.

MARY A. McNAUGHTON.



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ORANGE MARMALADE

6 oranges
2 lemons

4 qts. water
7 lbs. sugar

Cut oranges and lemons down center, take out pithy part and seeds, quarter and cut thin slices. Add water, let stand over night. Next morning cook till tender or 1 hour or so. Skim off foamy part. When cool add sugar and let stand over night, then cook until thick, 1½ hours.

MRS. HARRY R. REIF.

ORANGE MARMALADE

6 large oranges
3 lemons

10 cups water
10 cups sugar

Slice oranges and lemons fine, remove seeds and soak in the water twenty-four hours. Then boil for an hour. Then add sugar and boil until it jellies, which takes about an hour. Put in jelly glasses and cover.

MRS. N. H. BOEVE.

APRICOT MARMALADE

1 lb. dried apricots
3 cans shredded pineapple (or 1 large can) run through meat grinder

Juice of 2 lemons
6 cups sugar

Soak apricots over night. Cook until soft, and put through colander. Then add pineapple, lemon juice and sugar. Cook until as thick as desired.

MRS. WM. H. DASHER.

APRICOT CONVERSE

1 lb. dried apricots
1 pt. can shredded pineapple

2 cups sugar

Wash, soak and cook the apricots, and force the pulp through a sieve. Add to pineapples and sugar. Place on stove and let simmer ½ hour. Stir frequently to keep from burning. Fill jelly glasses with mixture and seal with paraffin.

MRS. LULU EVANS PETERSON.

GRAPE FUDGE

7 lbs. grapes
1 lb. walnuts

7 lbs. sugar
1 lb. raisins

Wash grapes and remove pulp. Cook pulp and remove seeds by putting through a sieve. Chop skins and nuts. Mix pulp and sugar. Add chopped portion and whole raisins. Cook until it thickens. This amount will make about twenty-two glasses.

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CANDIED APPLES

Boil six apples (twelve halves) in clear water until they commence to soften, watching carefully, then add three cups of sugar. When apples are cooked, but not soft, lift them carefully on to a platter, one at a time. Cook remaining syrup to a jelly and cool before pouring over apples.

MRS. M. D. PORTER.

WATERMELON MARMALADE

7 cups white rind (chopped and drained)
7 cups sugar

1 orange
1 lemon

Seed orange and lemon, put through food chopper, and cook about 20 minutes. Add this to rind and sugar, cook until thick and seal in jars.

MRS. R. W. HUNNICUTT.

RHUBARB JAM

6 qts. rhubarb
5 qts. sugar
2 lbs. almonds (cut fine)

2 oranges
1 lemon

Bake or boil 2½ hours.

MRS. DOOLITTLE.

CRANBERRY JELLY

1 qt. cranberries
1 teaspoon soda

1 pt. water
2 cups sugar

Boil until first berry pops. Turn off water, then add one cup water. Stew until tender. Run through sieve, return to sauce-pan, bring to a boil, add sugar and stir until sugar is dissolved. Pour into glasses.

MRS. L. W. DUNLAP.

RED RASPBERRY PRESERVE

1 qt. red raspberries
9 cups rhubarb

11 cups sugar

Cook until thick.

MRS. S. T. SEYSLER.

BEVERAGES

COFFEE—One tablespoon coffee for each cup to be served and one for the pot; to this add the required amount of water, cold. Let come slowly to the boiling point and boil one minute. Let stand and settle.

TEA—Use water freshly boiled. Scald tea pot. $\frac{1}{2}$ teaspoon for each cup. Cover closely, let stand (not boil) five minutes.

COCOA—Four heaping tablespoons cocoa, two-thirds cup sugar, 2 cups hot water, 2 cups sweet milk, 2 cups condensed milk. Blend cocoa and sugar with a little of the milk to avoid lumps. Add remainder of milk and the water. Cook over rather slow fire, removing from stove just as it reaches the boiling point. Then beat with a dover egg beater till it foams. Place a marshmallow in each cup before pouring cocoa. Will serve eight or ten.

EGG NOG—Beat yolk of 1 egg with 2 teaspoons sugar (very light) in a tumbler; stir milk well in, then add white of egg beaten to a stiff froth. Flavor to suit taste. A dash or two of nutmeg with a little vanilla is good. One can also use grape juice in this.

62A

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Confectionery

62A

65D

FUDGE

3 cups sugar
1 cup condensed milk

2 tablespoons cocoa
Butter size of walnut

MISS ETTA WILSON.

ICE CREAM CANDY

3 cups sugar
1½ cups cold water

½ cup vinegar
Butter size of a walnut

Boil until it hardens in water. Flavor with vanilla. Pour in buttered tin and when cool pull till white.

PENUCHE

2 cups light brown sugar
⅔ cup milk or cream
1 tablespoon butter

¾ cup chopped nuts
1 teaspoon vanilla

Put sugar, milk and butter into sauce-pan. Boil with as little stirring as possible until it makes a soft ball when tested in cold water. Take from fire. Add nuts and vanilla. Beat until thick and pour into greased tins.

STUFFED PRUNES OR DATES

Wash, dry and stone fruit; cut almost in half, and fill with a half marshmallow or half an English walnut or chopped nuts and raisins and roll in sugar.

SEA FOAM

2 cups granulated sugar
½ cup corn syrup
Nuts or cocoanut

½ cup cold water
Flavoring
Whites of 2 eggs

Boil until a hard ball is formed when dropped in cold water. Pour into beaten white of two eggs. Beat until stiff enough to pour out. Add flavoring and nuts or cocoanut.

MRS. D. W. CONFER.

TAFFY APPLES

1½ cups sugar
½ cup corn syrup
½ cup water

4 tablespoons butter
Apples and spit sticks

Cool all but apples to soft ball stage when tested in cold water. Insert sticks in apples and dip apples in hot syrup. Hold apples in air a minute or so until the taffy sets. Lay on oiled paper.

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GINGER ALE FRUIT SALAD

Soak $\frac{1}{2}$ tablespoon of Gelatine in 2 tablespoons of cold water, add $\frac{1}{3}$ cup of boiling water, 1 cup ginger ale, 1 tablespoon sugar, a few grains of salt and juice of 1 lemon. When jelly begins to set, fold in $\frac{1}{3}$ cup each of grapes, apples, celery, pineapple and $\frac{1}{4}$ cup preserved ginger or walnuts.

Dressing for Same

2 tablespoons sugar, 1 tablespoon corn starch, 2 eggs, beat and mix all together. Add juice from 1 can pineapple, cook in double boiler until like soft custard. Beat $\frac{1}{2}$ pt. of cream stiff and stir in dressing. Serve on crisp lettuce.

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BUTTERSCOTCH

1 cup sugar
 ¼ cup molasses

1 tablespoon vinegar
 2 tablespoons boiling water

Boil until brittle when dropped in cold water. Pour into buttered pan and while cooling, mark it in squares.

FUDGE

3 cups granulated sugar
 1 cup sweet milk
 Butter size of walnut

1 teaspoon vanilla
 1 cup chopped nuts

Cook sugar, milk and butter until it makes soft ball in water. Lift from fire, add vanilla and nuts; stir until thick and pour in buttered pan.

PUFFED RICE BRITTLE

1 cup sugar
 ½ cup water
 1 teaspoon vinegar
 2 tablespoons molasses

½ teaspoon salt
 Butter size of walnut
 ½ package of puffed rice

Boil sugar, water and vinegar 5 minutes. Add molasses, butter and salt, and cook until it becomes brittle when tested in cold water. Stir into this the puffed rice which has been heated. Pour on buttered tins.

SALTED PEANUTS

Shell the unroasted peanuts and blanch them by pouring boiling water on them and let stand until cool enough to handle, then take skins off. Fry in hot lard the same as you would doughnuts, stirring occasionally. Fry a light brown and drain in a colander. Spread on brown paper and salt.

PUFFED WHEAT CANDY

1 box puffed wheat
 ½ lb. salted peanuts
 ½ cup shredded cocoanut
 2 cups sugar

1 cup Penick & Ford Golden Syrup
 1 cup water
 Butter size of an egg

Boil sugar, syrup and water until when tested it makes a soft ball. Then add butter and let stand a few minutes. Add cocoanut, peanuts and puffed wheat which has been heated. Mix all together and pour in buttered tins. Cut in squares.

MRS. E. O. BULLOCK.

POPCORN BALLS

1 pt. syrup	2 tablespoons butter
1 pt. sugar	1 teaspoon vinegar
½ teaspoon soda	4 qts. popped corn

Cook syrup, sugar, butter and vinegar until it hardens when dropped in cold water. Remove to back of stove, and add ½ teaspoon soda dissolved in 1 tablespoon hot water. Pour hot syrup over four quarts popped corn and make into balls of whatever size desired.

MRS. LULU EVANS PETERSON.

POPCORN BALLS

¾ cup light brown sugar	1 tablespoon vinegar
¾ cup white sugar	¼ cup butter
½ cup molasses	¼ teaspoon soda
½ cup water	Freshly popped corn

Put the brown and the white sugar in a sauce-pan with the molasses, water and vinegar. Cook until it spins a thread; then put in the butter. When the hard ball stage is reached, add the soda and remove from the fire. Pour over the corn. Wet the hands and press the corn into balls of uniform size.

MRS. L. W. DUNLAP.

62X

625

Miscellaneous

62X

625

POPULAR BALLS

These balls are made of a soft material and are very popular among the young people. They are made in various colors and sizes and are very durable. They are also very cheap and are a great gift for children.

POPULAR BALLS

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Miscellaneous

FRUIT COCKTAIL

1 grape fruit	$\frac{1}{2}$ cup sugar
2 oranges	$\frac{1}{2}$ lb. Tokay grapes
4 slices pineapple	

Peel oranges and grape fruit, remove tough membrane, and cut pulp into small pieces. Cut pineapple in cubes. Cut grapes in halves and remove seeds. Mix fruit and sugar in bowl, cover and let stand few hours. When ready to serve again stir mixture, fill in sherbet glass, garnish fruit in each glass with sprig of mint.

MRS. H. L. McCAMMON.

VEGETABLE COCKTAIL

Pulp and juice of 6 large cans of tomatoes	1 cup of sugar
6 green peppers	$1\frac{1}{2}$ cups of apple vinegar
6 stalks of crisp celery	1 teaspoon of black pepper
6 crisp cucumbers	3 teaspoons Worcestershire sauce
1 large sweet onion	6 teaspoons salt
$\frac{1}{2}$ jar of pure horse-radish	Few grains red pepper

The vegetables should be chopped very fine and the combined cocktail should be allowed to stand several hours in a cool place. Serve with thin wafers or salted crackers.

MRS. M. D. PORTER.

TIMBALE CASES

$\frac{3}{4}$ cup flour	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	1 egg
1 lb. melted fat	

Sift dry ingredients. Add milk gradually, then beaten egg, fat last. Pour mixture in cup. Heat fat, put timbale iron in fat until heated. To test shake fat from iron, dip it to $\frac{3}{4}$ its depth in batter in cup and put back into fat. If iron is not hot enough batter will not cling but fall off. If batter clings cook until delicate brown. Slip case on paper and drain.

MRS. V. H. OGBURN.

OYSTER FRITTERS

1 cup flour	1 teaspoon baking powder
egg	1 teaspoon water
$\frac{1}{2}$ teaspoon salt	1 cup raw oysters

Mix above and add 1 cup raw oysters. Fry in deep, hot fat.

MRS. HARLEY KIBLER.

APPLE FRITTERS

Pancake batter	Apples
Vanilla	Hot fat

Slice in apples and cook in hot fat.

MISS ETTA WILSON.

A PICNIC DINNER

3 slices bacon
1 lb. hamburger
1 onion
1 can tomatoes

1 box spaghetti (cooked)
salt
pepper
paprika

Cube the bacon, brown the chopped onion with it. Add hamburger and cook until no longer red. Add tomatoes and season to taste, then the spaghetti, which has been cooked. Cook slowly in oven or on top of stove. Stir if cooked on top of stove. This can be set away and heated when wanted.

MRS. S. E. STOOKEY.

WEIGHTS AND MEASURES

2 cups	-----	1 pint
2 pints	-----	1 quart
4 quarts	-----	1 gallon
8 quarts	-----	1 peck
4 cups flour	-----	1 pound
2 cups solid butter	-----	1 pound
2 cups granulated	-----	1 pound
3 cups cornmeal	-----	1 pound
2 $\frac{2}{3}$ cups powdered sugar	-----	1 pound
2 $\frac{2}{3}$ cups brown sugar	-----	1 pound
2 cups solid meat	-----	1 pound
16 ounces	-----	1 pound
2 tablespoons butter, sugar, salt	-----	1 ounce
4 tablespoons	-----	1 ounce
16 tablespoons	-----	1 cup
60 drops	-----	1 teaspoon
8 salt spoons	-----	1 teaspoon
3 teaspoons	-----	1 tablespoon
4 tablespoons	-----	$\frac{1}{4}$ cup
4 tablespoons	-----	1 wineglass
3 scruples	-----	1 tablespoon
2 cups butter, packed solid	-----	1 pound
4 cups flour, pastry	-----	1 pound
2 cups granulated sugar	-----	1 pound
3 $\frac{1}{2}$ cups confectioner's sugar	-----	1 pound
2 $\frac{2}{3}$ cups oatmeal	-----	1 pound
4 $\frac{1}{3}$ cups rye meal	-----	1 pound
1 $\frac{7}{8}$ cups rice	-----	1 pound
4 $\frac{1}{2}$ cups graham flour	-----	1 pound
3 $\frac{7}{8}$ cups entire wheat flour	-----	1 pound
4 $\frac{1}{3}$ cups coffee	-----	1 pound
9 large eggs	-----	1 pound
1 square Baker's chocolate	-----	1 ounce
$\frac{1}{3}$ cup almonds blanched and chopped	-----	1 ounce
A few grains is less than	-----	$\frac{1}{8}$ teaspoon

QUANTITY OF REFRESHMENTS FOR 50 PEOPLE

Salted Peanuts	2 pounds
Beef Roast, hot	15 pounds
Beef Loaf, Veal	12 pounds
Butter, in brick	2 pounds
Bouillon, in cups	10 quarts
Cake, one kind	3 large
Chicken for salad	10 pounds
Chicken for patties	10 pounds
Coffee, 4 gallons	1½ pounds
Cream for coffee	2 quarts
Ice Cream, brick	6 bricks
Jelly	5 glasses
Meat for croquettes	6 pounds
Meat for salad	6 pounds
Oysters, stew	5 quarts
Oysters, scalloped	4 quarts
3 pints Milk to	1 quart oysters
Olives	100
Potatoes, scalloped, creamed, or mashed	1 peck
Potatoes, chipped	2½ pounds
Punch, fruit	2½ gallons
Rolls	7 dozen
Salad	6 quarts
Sugar, loaf	1½ pounds
Turkey, cold	25 pounds
Tea	½ pound
For Lemonade	2 dozen Lemons, 2 pounds Sugar, 2 gallons Water
Mayonnaise	1 quart
Gravy or Sauce	6 quarts

FRUIT PUNCH FOR 200 PEOPLE

Lemons	5 dozen
Oranges	3 dozen
Shredded pineapple	3—2 lb. cans
Sugar	2 heaping tablespoons to each lemon

In serving use 2 quarts of water to each quart of juice. Will keep in fruit jars for some time.

One large sandwich loaf of cream bread makes	40 sandwiches
One small loaf	20 sandwiches
8-inch pie cuts	6 pieces
10-inch pie cuts	7 pieces
1 quart of Cream, before whipped, will serve	50 people
1½ gallons of bulk Ice Cream, in sherbets or a la mode for	50 people
6 cans Peas for	50 people
4 cans Corn, scalloped, for	50 people

627

628

Household Suggestions

629

630

19

Household Suggestions

19

HOW TO IMPROVE OMELETTE

A half teaspoon of baking powder sprinkled over an omelette just before folding over will greatly improve the lightness.

MRS. WARREN HANSEN.

MOSQUITO SHOO

$\frac{1}{2}$ oz. oil of citronella
 $\frac{1}{2}$ oz. spirits of camphor

$\frac{1}{4}$ oz. oil of cedar

MRS. J. BEALS.

SETTING COLORS

The safest way to set colors is to do so before washing. For browns, blacks or pinks, use 1 cup of salt to one-half gallon of water; soak goods in this mixture for a few hours. For blues use one-half cup of vinegar to every gallon of water. For lavenders use one tablespoon of sugar of lead to one gallon of water. Let all goods dry after soaking in the fixing bath. Then launder carefully. MRS. S. E. DICKEY.

CARE IN USING ELECTRICITY

Never turn electricity on or off when you are standing on a wet or even damp floor. If you do so, the current is apt to pass through your body.

MRS. C. F. OSBURN.

TO MAKE CREAM WHIP

When cream will not whip, add the white of an egg to it. Let cream and egg be chilled thoroughly. Then try it again.

MRS. SCOTT SMITH, JR.

HOUSEHOLD LORE

To have fudge of a creamy texture, place the pan in cold water immediately on taking from the fire and stir—not beat—the mixture with a silver spoon.

To prevent jellies and preserves from molding, place a spoonful of lime in the place where they are kept.

You will find that your iron won't stick if you prepare your hot starch with a little soap in it. It also gives a nice shine to the linens.

Put a tablespoon of kerosene into two quarts of soap suds and boil the new flour sacks in this mixture. They will come out pure and white, with all the colored lettering removed.

To remove ink stains without damaging fabric, place the stained portion over a bowl and cover the stain with powdered borax. Then pour peroxide of hydrogen over the borax. Do not use water.

Put a little baking soda into the kettle where the spinach is cooking, and you will find it will retain its green color.

ADVICE

Take a word or two of kindness
Season well with some good deed,
Add of charity a plenty,
And of hope a generous need;
And if you will mold them rightly,
Which may be no easy thing,
You will find you have a dainty
Fit to serve to any king.

MORE ADVICE

Take a brimming pint of patience
And of faith an equal share,
Stir them thoroughly together
With the sparkling wine of cheer,
Mix with these a cup of wisdom,
Add a dash of self-control,
And 'tis yours to quench a craving
Of a famished human soul.

MOST ADVICE

Take of happiness full measure
From the granary above,
Knead it with some inspiration,
Leave it with abiding love;
And perhaps you may be able
To supply with gentle art,
All the bread that is required
By one hunger stricken heart.

Mrs. A. BLOOMQUIST.