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Methodist Cook Book

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—OF THE—

FIRST METHODIST CHURCH

CLINTON, IOWA

INTRODUCTORY

THE Ladies Aid Society of the First Methodist Church take pleasure in presenting this little "booklet" for your inspection, trusting it may become a congenial and helpful "favorite" in the daily routine of household duties and up-to-date cookery. You will find the recipes have not been gathered "just to fill space" but special care has been given in soliciting for "choice ones," whose qualities have been tested and found not wanting.

Each recipe has been submitted just as it was given and shows careful and economical thought. It has been the good fortune of the Society to collect many new recipes, as well as to retain the good old ones that "mother used to make."

These recipes have all been tested and found to be very good.

A spirit of thankfulness is extended to those who have so willingly contributed recipes. Also, dear "reader," when turning through the following pages in quest of "something to eat," give a thought to the "Merchant Friend" who has so liberally contributed his share, thereby making this little book possible.

We may live without reading, writing or spelling,
We may live without seeing or smelling,
We may live without pouting, shouting or greeting,
But where is the "man" that can live without eating?

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SOUPS

VELVET SOUP.

One tablespoon butter, 1 tablespoon Clinton's Best Flour, 1 pint of stock or 2 bouillon cubes dissolved in 1 pint of hot water, $\frac{1}{2}$ teaspoon celery salt, salt and paprika to taste, 1 pint milk, 1 egg beaten in milk.—Cora Gobble.

CHOP SUEY SOUP.

One-half pound Hamburg steak, $\frac{1}{2}$ cup rice, $\frac{1}{2}$ cup broken macaroni, 1 medium sized onion, 3 stalks celery or $\frac{1}{2}$ teaspoon celery salt or seed, $\frac{1}{2}$ cup tomatoes. Can be made in fifty minutes. As good warmed up as fresh made.—Mrs. James R. Kline.

VEGETABLES

CANNED CORN.

Eleven cups sweet corn, 1 cup water, $\frac{1}{2}$ cup salt, 1 cup sugar. Cook twenty minutes after it starts to boil. Can hot.—Mrs. Bohnsen.

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MEATS

MEAT SOUFFLE.

One cup ground meat (cooked), butter, flour and milk. Cook to a cream sauce. Yolk of 1 egg cooked in sauce, then stir in the meat; beat up the white, stir in, and bake one-half hour.—Charlotte Keister.

CREAMED EGGS.

One tablespoon butter, $\frac{1}{2}$ cup milk or cream, 6 eggs, 3 tablespoons grated cheese, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika. Melt butter in baking dish; add milk when hot; add eggs one at a time; sprinkle the cheese, salt and paprika on top of eggs. Cover and cook slowly until done.—C. G.

FISH

BAKED SALMON.

Mince 1 can of salmon (pick out bones and skin and save liquor for sauce), put in 4 tablespoons melted butter, pepper and salt, $\frac{1}{2}$ cup fine bread crumbs, and add 2 beaten eggs; mix well. Butter your baking dish and pour in the salmon, set in a pan of hot water, cover and steam in the oven over three-quarters of an hour. (Fill the pan with boiling water as it evaporates.) When done remove from the oven and set in a pan of cold water one minute; turn out on a bed of lettuce or parsley previously arranged on the platter.

Sauce.—Heat 1 cup of milk and thicken with 1 heaping tablespoonful of cornstarch wet with a little cold milk, 1 tablespoonful of butter, the salmon liquor, 1 well beaten egg, a pinch of salt. Cook until thick or creamy; remove from the fire and add a little lemon juice. Pour over the salmon and garnish with thin slices of lemon.—Mrs. D. H. Shepard.

SALMON LOAF.

One can salmon (minced and boned), equal amount of bread crumbs soaked in water, 1 tablespoon butter, 3 well beaten eggs, pinch of salt. Steam one hour in baking powder cans and bake fifteen minutes.—Mrs. George McCone.

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CHEESE

WELSH RAREBIT.

One pound American cheese (soft), 2 tablespoonfuls butter, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful mustard, $\frac{1}{4}$ cup milk, 1 tablespoonful Worcester lime sauce. Cook cheese in chafing dish; melt the butter before adding; put in the ingredients, the milk last. When smooth and creamy, serve on hot crackers or toasted bread.—G. T. Spencer, Clinton, Iowa.

BREAD, ROLLS, ETC.

JANET'S CORN BREAD.

One level tumbler of Clinton's Best Flour, 2 eggs, 1 teaspoon sugar, 1 level teaspoon soda, $1\frac{1}{2}$ level tumblers corn meal, 1 tablespoon butter, 1 pint sour milk, 1 pinch salt.—Mrs. Arthur Reid.

CORN BREAD.

One lever tumbler of Clinton's Best Flour, $1\frac{1}{2}$ tumbler corn meal, 2 eggs, 1 teaspoon butter, 1 teaspoon sugar, 1 pint sour milk, 1 level teaspoon soda, pinch of salt. Use $\frac{1}{2}$ the milk with the beaten eggs; heat the other half with butter.

NUT BREAD.

Four cups of Clinton's Best Flour, 4 teaspoonfuls baking powder, 2 cups milk, 1 egg, $\frac{1}{2}$ cup sugar, 1 cup nuts. Raise twenty minutes. Bake one hour. Half graham flour may be used.—Stella Childs.

NUT BREAD.

Two cups of Clinton's Best Flour, 4 even teaspoons baking powder, 2 cups milk, 1 egg, $\frac{1}{2}$ cup sugar, 1 cup nuts, salt. Let raise in tin twenty minutes. Bake in moderate oven forty-five minutes.—Mrs. George Spencer.

STEAM BROWN BREAD.

Two cups molasses, 2 cups sour milk, 2 teaspoons soda, 1 teaspoon salt, 2 cups corn meal, 4 cups graham flour. Steam three hours.—Mrs. Henning.

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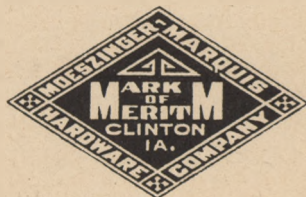
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BRAN BREAD.

Two cups bran, 1 cup whole wheat flour, 1 cup Orleans molasses, 1 cup seeded raisins, 1 cup English walnuts, 1 cup milk, 1 level teaspoon salt, 1 teaspoon soda dissolved in boiling water. Add the soda last, and bake thirty-four minutes, not making loaf too thick.—Mrs. R. Fenlon.

OATMEAL BREAD.

Two cups oatmeal scalded in 1 quart hot water. When lukewarm add $\frac{1}{2}$ cup sugar, 1 tablespoon lard, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 1 cake yeast. Mix stiff with Clinton's Best Flour at night. Mould into loaves in the morning. This makes three loaves, and is very nice.—Mrs. H. O. Coykendall.

JOHNNY CAKE.

Two cups of Clinton's Best Flour, 2 cups corn meal, $\frac{1}{2}$ cup chopped suet (if no suet, lard will do), $\frac{1}{2}$ cup molasses, 2 or 3 eggs, 1 heaping teaspoon saleratus, a little salt, enough sour milk to make batter as thick as for pancakes. "Very nice."—Mrs. B. F. Mattison.

BROWN BREAD.

Two cups graham flour, 1 cup corn meal, $\frac{1}{2}$ cup molasses, 1 pint sweet milk, 1 teaspoon soda, pinch of salt, 1 cup raisins (if you like). Steam two and one-half hours in three loaves.—Mrs. A. J. Sill.

FIVE HOUR BREAD ROLLS.

Two cups milk, 2 level tablespoons butter, 2 tablespoons lard, 1 tablespoon salt, 4 tablespoons sugar, $1\frac{1}{2}$ cakes compressed yeast. Mix into stiff dough; knead down twice and when light mix into rolls. When about twice original size, bake from thirty to forty-five minutes, according to size of pan.—Nellie Hullinger.

MUFFINS.

One tablespoon butter, 2 tablespoons sugar, 2 eggs well beaten, 1 cup sweet milk, 2 teaspoons baking powder, enough of Clinton's Best Flour to make a stiff batter. Bake in gem pans in quick oven. This makes twelve.—Mrs. F. E. Clark.

SOUR MILK MUFFINS.

One pint sour milk, $\frac{1}{2}$ cup butter and lard (melted), 3 cups of sifted Clinton's Best Flour, 2 eggs (beat light), 1 even teaspoonful soda dissolved in milk. Pour in tins. (To use sweet milk, use same amount, only use baking powder instead of soda.)—Mrs. A. J. Palsgrove.

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MUFFINS.

Sift together three times, 2 cups of Clinton's Best Flour, 2 level teaspoons baking powder, $\frac{1}{2}$ cup sugar and a little salt. Add to 1 well beaten egg, 1 cup milk and 3 tablespoonfuls melted butter, and stir into the dry ingredients to make a drop batter. Bake in well buttered muffin pans about twenty-five minutes.

SALADS.

FRUIT SALAD.

One dozen bananas, 1 dozen oranges (pulp cut in small pieces), 1 dozen apples, 2 lbs. cooked raisins, 2 quarts pineapple or watermelon preserves (can); add nuts or other fruits. Follow directions on gelatine package and from 3 to 4 packages. When cold, add fruits; stir, add gelatine. Are good—get strawberry color. Do not use food chopper—cut your fruits.—Mrs. Charles Loomis.

POTATO SALAD.

One cup sour cream, 1 large onion (chopped fine), 4 hard boiled eggs (chopped fine), a very little salt, pepper to suit taste, celery seed. (Potatoes boiled with the skins on are the best and be sure they are cold.)—Mrs. G. W. Sewell.

SALAD DRESSING.

One-half cup vinegar, $\frac{1}{2}$ cup butter, 3 tablespoons sugar. Put in double boiler. When melted, add yolks of three eggs well beaten, 2 heaping tablespoons cornstarch dissolved in two cups sweet milk, 1 tablespoon mustard dissolved in water, salt and pepper to taste. Cook until it thickens. When cold, add the beaten whites of 3 eggs. For fruit salad add whipped cream.—Mrs. A. J. Sill.

SALAD DRESSING

Four tablespoons butter, yolks of 10 eggs, 2 tablespoons of Clinton's Best Flour, 1 teaspoon salt, 1 tablespoon sugar, 1 heaping teaspoon mustard, $\frac{1}{2}$ teaspoon paprika, 2 cups boiling water, $\frac{1}{2}$ cup vinegar. Melt butter, add flour, then water. Place saucepan in another of hot water. Beat eggs, salt, paprika, sugar and mustard together and add vinegar and $\frac{1}{2}$ cup cold water. Stir this into boiling mixture and stir it until it thickens like custard. Set away to cool and then put in jars in ice box. When used thin with whipped cream.—Mrs. T. M. Gobble.

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LEMON SALAD DRESSING.

One cup sugar and $\frac{1}{3}$ cup butter creamed together, yolks of 2 eggs and juice of $1\frac{1}{2}$ lemons beaten well together. Add plenty of whipped cream.—Nellie Hullinger.

HORSE-RADISH DRESSING.

One egg, 4 tablespoons horse-radish that is in vinegar. Beat yolk and white separately and beat yolk until light lemon color and season it, then put in white beaten real stiff. Into this stir whipped cream until it is about as sharp as you like. Put on ice after mixing. Put the horse-radish in the seive, drain and press it well before using. Will serve about twenty people.—Stella A. Childs.

CORN SALAD.

Eighteen ears corn (cooked), 1 head cabbage, 3 peppers, 4 onions, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup salt, $\frac{1}{4}$ cup mustard seed or 1 package "Colman's ground mustard, 2 quarts vinegar. Cook twenty minutes.—Mrs. J. G. Seeser.

PICKLES

PICCALILLI.

One peck green tomatoes (seeded), 2 large heads of cabbage, 3 green peppers, a small teacup salt. Chop and mix well and put in a colander to drain over night. In the morning cover it with good cider vinegar and let it boil until soft. Then drain off that vinegar and put in 1 tablespoon mustard, 1 tablespoon allspice, 1 tablespoon ground cloves, 2 pounds sugar and about $\frac{1}{2}$ teacup horse-radish and 3 onions. Cover nicely with cider vinegar and let it boil a few minutes. Put into a large stone jar and cover with thin white cloth. Put an old plate on to keep it under the vinegar.—Mrs. E. A. C.

TOMATO CATSUP.

Thirty tomatoes, 10 onions, 12 large apples, 3 green peppers. Cook all together and run through a sieve. Twenty-five tablespoons sugar, 5 tablespoons salt, $1\frac{1}{2}$ teaspoons red pepper, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 tablespoon mustard, 1 quart vinegar. Boil one hour.—Mrs. Higgs.

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CUCUMBER PICKLES.

For 2 dozen medium sized cucumbers, take 1 quart vinegar, 1 pint water, 1 cup sugar, $\frac{1}{2}$ cup salt; and after preparing the cucumbers by slicing the long way, and slicing 1 large onion and 3 stalks of celery with them, put in fruit jars, and scald the sugar, vinegar, salt and water and pour over them and seal for future use.—Mrs. N. E. Brooks.

GREEN CUCUMBER PICKLES.

Salt small cucumbers down dry for ten days; soak in fresh water twelve hours; put in porcelain kettle; cover with vinegar and water, to which add 1 teaspoon pulverized alum. Set on back of stove over night. In morning drain and put in jars. Boil vinegar to cover pickles, in which put cloves, allspice and pepper. Set in cool place. Ready for use in two weeks.—Mrs. Wasen.

RELISH.

Two large heads of cabbage, 15 green peppers, 15 red peppers (chopped fine); salt over night. In the morning drain, pack in jar, cover with vinegar, celery seed, white mustard and seed pepper. Good.—Mrs. Wasen.

TOMATO RELISH.

One peck ripe tomatoes chopped and drained through a colander, 2 cups chopped celery, 3 onions, 6 large green peppers, 2 tablespoons white mustard seed, 2 tablespoons cinnamon, 2 pounds brown sugar, $\frac{1}{2}$ cup salt, 3 pints vinegar. Mix all together. Ready for use in a few days.—Charlotte Keister.

APPLE CHETNEY.

Twelve sour apples run through a food chopper, 6 large green tomatoes, 4 large onions, 2 green sweet peppers (remove seeds), 1 cup raisins, run these through food chopper. Now boil 1 quart vinegar. Two tablespoons white mustard seeds, 2 cups sugar and salt enough to make all taste good. Boil three minutes; add chopped tomatoes, peppers, onions and raisins. Boil slowly one hour, then add chopped apples. Boil fifteen minutes longer. Be careful not to burn can while hot. "This is a fine relish."—Mrs. James A. Kline.

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DESSERTS

BIRD'S NEST DESSERT.

Core any number of apples you wish to use and pare them. Put butter, sugar and a little water in them and bake. Make a custard and flavor it when apples are done. Arrange them on plate and pour custard over them. Beat the whites of eggs and put some on the top of each apple, then put them back in oven to brown.—Mrs. Beaumont.

PINEAPPLE ICE.

One quart shredded pineapple, juice of 1 lemon. Boil together 1 cup of water and 1½ cups sugar until sugar is dissolved, white of 1 egg not beaten. Freeze. Will make two quarts.—M. Nellie Gobble.

RASPBERRY ICE CREAM.

Two quarts crushed raspberries, 2 cups sugar, 3 pints sweet cream. Let raspberries with the sugar stand one hour, then run through sieve; add cream and freeze. Will make three quarts.—M. Nellie Gobble.

SPICED GOOSEBERRIES.

Eight lbs. or 7 boxes gooseberries, 8 lbs. granulated sugar, 1½ pints vinegar, 2 tablespoons cinnamon, 2 tablespoons cloves, 2 tablespoons allspice. Cook slowly two and one-half hours, then bottle.—Cora Gobble.

MAPLE PARFAIT.

Bring 2 cups of maple syrup to a boil, pour in beaten yolks of 3 eggs, then ½ package of Knox's gelatine dissolved in cold water. Add to this mixture 1 pint of whipped cream and the whites of 3 eggs beaten very stiff.—Mrs. Rathbun.

PINEAPPLE TAPIOCA.

Soak 1 cup of tapioca over night in plenty of water; drain water off and put tapioca in small stew kettle. Add juice of 2 lemons, 1½ cups sugar, 1 cup pineapple cut fine and ½ cup boiling water and cook slowly until nearly clear. While hot add whites of 3 eggs well beaten. When cool serve with plain or whipped cream.—Mrs. A. L. Mead.

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APPLE SNOW.

One tablespoon Knox's gelatine, $\frac{1}{4}$ cup sugar, whites of 2 eggs, 1 cup apple sauce, juice $\frac{1}{2}$ lemon. Dissolve gelatine in $\frac{1}{2}$ cup water for three minutes; add juice and sugar; place in pan in hot water and dissolve gelatine and sugar; cool. Whip whites of eggs, slowly add gelatine, which is not firm, and lastly the apple sauce; whip until stiff, or about five minutes. Pour into molds and serve with custard sauce.—C. G.

LEMON SHERBET.

One and one-half pints milk, 2 cups sugar, $1\frac{1}{2}$ grated lemons. Boil this and strain, then cool; partly freeze and add the juice of 3 lemons, then freeze as hard as you like. Be sure to have the warm mixture real cool before you commence to freeze it. When this is frozen it makes about three pints and is very good. If you like, add a small can of grated pineapple.—Mrs. H. Coykendall.

CHARLOTTE RUSSE.

One-fourth box or 1 tablespoon gelatine, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup chopped candied cherries, $\frac{1}{4}$ cup chopped blanched almonds, 1 pint of cream to whip. Soak gelatine in the milk twenty minutes, dissolve by placing it over fire in a pan of hot water, then cool until it is not firm. Whip cream stiff, add sugar, then cool until it is tine; then add nuts and cherries. Put into a mold and set on ice to harden.—C. G.

PIES

LEMON PIE.

One and one-half cups sugar, yolks of 3 eggs, juice of 3 lemons, 3 heaping tablespoons cornstarch in a little cold water, 2 cups boiling water. Cook till thick and pour in baked crust. Make meringue of whites of 3 eggs and 3 tablespoons sugar beaten stiff. Spread over the pies and set in oven a moment to brown. Makes two pies.—Mrs. G. T. Spencer.

LEMON PIE.

One cup sugar, 2 rounding teaspoons of Clinton's Best Flour, butter size of walnut, cream together; rind of 1 (or more) grated lemon and juice, yolks of 2 eggs beaten light; add 1 cup of milk and the beaten whites of 2 eggs. Bake same as custard pie.—Charlotte Keister.

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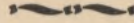
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CHESS PIE.

Bake shell and pour the following in the crust: Take $\frac{1}{2}$ cup (scant) butter, $\frac{1}{2}$ cup sugar and beat to a cream, $\frac{3}{4}$ cup milk, yolks of 3 eggs, 2 heaping tablespoonfuls of Clinton's Best Flour. Cook in double boiler. Beat the whites stiff, then add 2 tablespoonfuls sugar and $\frac{1}{2}$ teaspoon of vanilla; spread on top and brown lightly.—Mrs. D. H. Shepard.

PUMPKIN PIE.

Two eggs, 1 cup sugar, 1 tablespoon sorghum molasses, $\frac{1}{2}$ teaspoon ground ginger, $\frac{1}{4}$ teaspoon cinnamon, 1 cup stewed pumpkin (strained), Mix all together and thin with 1 pint good rich milk. Make a rich crust and bake slowly about three-quarters of an hour. This will make one pie. — Mrs. Arthur Reid.

LEMON PIE.

Line your pie dish with a good rich crust, then prepare the filling: Juice of 1 lemon, 1 cup white sugar, 1 tablespoonful butter, yolks of 4 and whites of 2 eggs. Mix it all as carefully and thoroughly as for a cake. Add to the mixture enough sweet milk to fill your pan. Beat the whites of two eggs with two tablespoonfuls of powdered sugar for a meringue; spread it on smoothly after the pie is baked, and set back into the oven to brown slightly.—Mrs. Belle Seymour, Clinton, Iowa.

MINCE MEAT.

Two cups hashed meat, 5 cups apples, 2 cups sugar, 2 cups raisins, 1 cup currants, 2-3 cup vinegar, 2-3 cup cold coffee, 2-3 teaspoon spices of all kinds.—Mrs. F. E. Clark.

PUDDINGS

PUMPKIN PUDDING.

Three whipped eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ground nutmeg, 1 tablespoon cornstarch, 1 tablespoon butter, 1 can pumpkin, about 4 tablespoons sugar (more if desired). Stir the eggs and sugar together first, then add the other ingredients. Bake in moderate oven. Note—A sweet potato pudding may be made same as above, using sweet potato instead of pumpkin and adding more sugar; also use more butter.—Mrs. Beaumont.

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STEAMED PUDDING.

One-half cup butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup sweet milk, 1 cup raisins, 1 teaspoon salt, 1 teaspoon soda, 1 nutmeg, and enough Clinton's Best Flour to make stiff. Steam three hours. Serve with sauce. Fine.—Mrs. Wassen.

CHERRY ROLLS.

Three cups of Clinton's Best Flour, 3 teaspoons baking powder, butter size of egg, thoroughly mixed and then moistened with milk; roll thin. Fresh or canned cherries spread on thick. Roll and put on buttered plate. Steam one hour.

Sauce.—Three-fourths cup cherry juice, 1 cup sugar, small piece butter. Let it boil until it forms a syrup.—Mrs. E. C. Fenlon.

NELLIE MOORE'S DATE PUDDING.

One cup chopped dates, 1 cup English walnuts, $\frac{1}{2}$ cup bread crumbs, 1 teaspoon baking powder, 1 cup sugar, 2 eggs. Steam one hour, then brown in oven. This will serve ten or twelve persons. Serve with whipped cream.

COOKIES

SOUR CREAM COOKIES.

One and one-half cups sugar, 2-3 cup melted butter, 2 eggs, 4 tablespoons sour milk, $\frac{1}{2}$ teaspoon soda in milk. Mix soft as possible. Or, 1 $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 2 eggs, 1 cup sour cream, 1 teaspoon soda.—Margaret Reid.

ROCKS.

One cup butter, 1 $\frac{1}{2}$ cups brown sugar, 2 $\frac{1}{2}$ cups of Clinton's Best Flour, 2 cups raisins, 3 eggs, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda, 1 cup English walnuts.—Margaret Reid.

MOLASSES COOKIES.

One cup sugar, 1 cup lard and butter. Beat the lard and sugar to a cream and add 1 cup of cooking syrup and 1 cup of sour milk. Dissolve 1 teaspoonful of soda in the milk and add 1 teaspoonful cinnamon and 1 teaspoonful ginger, $\frac{1}{2}$ teaspoonful cloves and enough Clinton's Best Flour to roll. Bake in a moderate oven.—Laura Brooks.

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OATMEAL COOKIES.

One cup sugar, good $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sour milk, 2 eggs, 1 cup chopped raisins, 2 cups of Clinton's Best Flour, 2 cups oatmeal, 1 teaspoon soda, 1 teaspoon vanilla extract, a little salt.—Mrs. George McCune.

FILLED COOKIES.

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup milk, 3 cups of Clinton's Best Flour, 1 level teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon vanilla. Roll thin and put filling between two cookies.

Filling.—One cup chopped figs, 1 cup sugar, 1 cup water. Boil until thick.—Mrs. A. L. Mead.

BROWN SUGAR COOKIES.

One cup butter, 2 cups dark brown sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda dissolved in milk, 1 teaspoon baking powder in Clinton's Best Flour; flavor with vanilla.—Mrs. C. E. Fenlon.

GINGER CREAM.

One cup sugar, 2 cups molasses, 1 cup lard and butter (mixed), 2-3 cup sour milk, 1 tablespoonful ginger, 3 teaspoons soda in Clinton's Best Flour, 1 teaspoon soda in milk, 2 eggs, 1 teaspoon salt. Mix into soft dough, roll, cut out and bake in a quick oven. Make a large quantity and keep well. Divide and make half of the amount.—Maud Coykendall.

A. P. COOKIES.

Two cups butter, 2 cups sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda (or, if $\frac{1}{2}$ cup sweet milk is used, take 3 teaspoons baking powder), 6 eggs. Cream your butter well with the hand before adding the sugar; then cream again. Add eggs one at a time until they are all in. Add flour and baking powder until it rolls nicely; sprinkle with sugar. Cut, and bake in a quick oven.—Mrs. Thomas Haller.

OATMEAL COOKIES.

One-half cup lard and butter, 2 cups C sugar, 4 eggs, 3 cups oatmeal, 3 cups of Clinton's Best Flour, $\frac{1}{2}$ cup raisins, 1 teaspoon soda dissolved in a little water.—Miss Maud Mead.

DOUGHNUTS.

One cup C sugar, $1\frac{1}{2}$ cup sour milk, 2 eggs well beaten (separately), 1 teaspoon baking soda, 1 teaspoon cream tartar. Mix as soft as possible to roll and cut them.—Cornelia G. Spencer.

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DOUGHNUTS.

Two eggs well beaten, 1 cup sugar, 1 teaspoon butter, 1 cup milk, Clinton's Best Flour to make a stiff batter, a little salt, 2 teaspoons baking powder. Flavor with nutmeg.—Mrs. George Gast.

GOOD DOUGHNUTS.

One cup sugar, $\frac{1}{2}$ cup sweet milk, 1 pinch salt, 2 eggs, $\frac{1}{2}$ cup sweet cream, 2 teaspoons baking powder. Flavor with nutmeg. Add enough Clinton's Best Flour to roll out well.—Mrs. Arthur Reid.

CAKE

GINGER CAKE.

One cup brown sugar, $\frac{3}{4}$ cup butter or lard, 1 egg, 1 tablespoon ginger, 1 cup molasses, 1 cup boiling water, 2 teaspoons soda, 3 cups Clinton's Best Flour. Mix the butter and sugar together; beat the egg and put it into the butter and sugar mixture, then add the ginger. Pour the boiling water over the soda and while it is effervescing pour it into the molasses. Then add the flour.—Mrs. Beaumont.

SPICE CAKE.

One-half cup butter, 1 level cup sugar, 2 eggs and 2 yolks, 2 level cups of Clinton's Best Flour, 1 cup sour cream or milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup walnut meats, 1 level teaspoon soda, 1 level teaspoon cinnamon, $\frac{1}{2}$ level teaspoon cloves, $\frac{1}{4}$ level teaspoon allspice, $\frac{1}{4}$ level teaspoon nutmeg. Cream butter, add sugar slowly; beat in eggs and yolks, add spices; stir in flour and sour cream (in which soda is dissolved); add raisins and nuts. Bake in moderate oven in two pans. Use the extra whites of 2 eggs for frosting.—C. G.

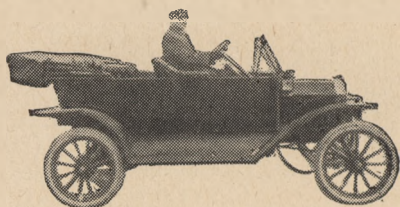
NUT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 2-3 cup milk, 2 eggs, 1 $\frac{3}{4}$ cups of Clinton's Best Flour, 2 small teaspoons baking powder, 1 cup chopped nuts, vanilla.—Mrs. S. Shoecraft.

YELLOW CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sweet milk, 3 cups Clinton's Best Flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla. Bake in two-layer cake tins.—Cora Gobble.

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ANGEL FOOD CAKE.

Whites of 9 large or 10 small eggs, $1\frac{1}{4}$ cups granulated sugar, 1 cup of Clinton's Best Flour, $\frac{1}{2}$ teaspoon cream tartar, pinch of salt added to eggs before whipping, and flavor to taste. Sift measure and set aside sugar and flour; whip eggs about half, add cream of tartar and whip until it won't go out of dish when turned upside down; add sugar and beat in, then fold the flour lightly. Bake in moderate oven about thirty or forty minutes.—Mrs. Andrew Bather.

CHOCOLATE LOAF CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups of Clinton's Best Flour, 2 eggs, 2 teaspoons baking powder. Grate a little less than $\frac{1}{2}$ cake of Baker's chocolate, add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk and yolk of 1 egg. Boil until it thickens and then stir in cake mixture. Vanilla flavoring.—Mrs. Andrew Bather.

CHOCOLATE DROP CAKES.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 1 egg, 1 yolk, $1\frac{1}{2}$ large cups of Clinton's Best Flour, $\frac{1}{4}$ teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 1 cup raisins, 1 cup chopped nuts, $\frac{1}{4}$ cake chocolate (melted), 1 teaspoon vanilla.—Miss L. Shoecraft.

MOCK ANGEL FOOD CAKE.

Put 1 cup of milk in double boiler and heat to boiling point. Into a sifter put 1 cup of Clinton's Best Flour, 1 cup sugar, 3 level teaspoons of baking powder and a pinch of salt; sift together four times. Into this pour the boiling milk and stir until smooth, then fold in the well beaten whites of 2 eggs. Do not grease the pan or flavor the cake. Bake in a moderate oven.

Icing.—Whites of 2 eggs (unbeaten), 1 teaspoon lemon juice and one cup XXXX sugar. Beat with rotary beater until light and smooth.—Miss Maud Mead.

WHITE CAKES.

Cream together $\frac{1}{2}$ scant cup butter and $1\frac{1}{2}$ cups sugar, add $\frac{1}{2}$ cup milk and sift $1\frac{1}{2}$ teaspoons of baking powder with 2 cups of pastry flour and add this alternating with the well beaten whites of 6 eggs. Flavor with vanilla and bake 1 hour.

When cool frost the top of the loaf with the following:

Boil 1 cup of granulated sugar with $\frac{1}{4}$ cup of water until it forms a soft ball when dropped in cold water and pour this syrup slowly over the well beaten whites of 1 egg. Beat until it thickens and quickly spread over the top of the cake.—Grace Parker.

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POTATO CARAMEL CAKE.

Two-thirds cup butter, 2 cups sugar, add while hot, 1 cup boiled and mashed potatoes, 4 eggs beaten separately, $\frac{1}{2}$ cup milk, 2 squares Bakers chocolate melted, 1 cup English walnuts chopped, 1 teaspoon cloves, cinnamon, $\frac{1}{2}$ teaspoon baking powder. Make 2 medium size cakes, or bake in dripping in moderate oven. This will keep several weeks.—Mrs. W. M. Walliker.

APPLE SAUCE CAKE.

Two cups of sugar, $2\frac{1}{2}$ cups of flour, 2 scant teaspoons of soda, 2 teaspoons of baking powder, 1 of cinnamon and cloves, sift all together and 1 cup of raisins and mix that with $1\frac{1}{2}$ cup of sour apple sauce, (have it hot) into which dissolve a piece of butter, size of walnut. Bake 45 minutes in slow oven.—Mrs. Aldrich.

GINGER DROP CAKES.

1 cup of white sugar, 1 cup of butter and lard or all lard, 1 cup molasses, 1 egg well beaten, 1 tablespoonful of cinnamon, 1 level teaspoon of cloves, 1 tablespoon of soda in 1 cup of hot water, $4\frac{1}{2}$ cups of flour with 1 teaspoon of powder, drop teaspoonful on greased pans, bake in oven about as hot as for cookies.—Mrs. A. J. Pierce.

BOILED RAISIN CAKE.

One cup chopped raisins, $\frac{1}{2}$ cup water, cook till nearly dry; 1 cup sugar, 1 level tablespoon butter, 1 egg, $\frac{1}{2}$ cup Clinton's Best Flour, 1 level teaspoon soda, $\frac{3}{4}$ cup sour milk, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg. Make two layers and put together with white frosting.—Mrs. J. G. Seeser.

COCOANUT CAKE.

Two cups sugar, $\frac{3}{4}$ cup butter or lard, 1 cupful milk, 3 cupfuls Clinton's Best Flour, 2 heaping spoons of baking powder, whites of 5 eggs. Flavor with 1 spoonful vanilla. Bake in three layers. This makes a very large cake.

Frosting.—One and one-half cups (cane) sugar, boiled until it threads; whites of 2 small eggs well beaten. Pour over eggs the boiled sugar and beat thoroughly. Put cake together with frosting and $\frac{1}{2}$ package of shredded cocoanut.—Mrs. C. W. Dunkelburger.

APPLE SAUCE FRUIT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweetened apple sauce, 1 teaspoon cloves, 1 teaspoon soda, $1\frac{3}{4}$ cups of Clinton's Best Flour, nuts and raisins (cup of each if you like).—Mrs. J. D. Hullinger.

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DEVIL'S FOOD.

One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 level teaspoon soda in a little water, 2 cups Clinton's Best Flour.

Part 2.—One-half teacup grated chocolate, $\frac{1}{2}$ teacup milk, 1 cup brown sugar. Boil together for five minutes and pour in first part while hot.

Part 3—Filling.—Two cups brown sugar, $\frac{1}{2}$ cup milk, 1 tablespoon butter. Boil; when cool, spread on cake. An excellent loaf cake.—Mrs. Merton E. Sargents.

GINGER CAKE.

One cup sugar, $\frac{1}{2}$ cup lard or bacon drippings, 1 cup cooking molasses, 1 teaspoonful (rounding) of soda dissolved in 1 cupful of boiling water, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon salt, $2\frac{1}{2}$ cups of Clinton's Best Flour, and the last thing, add 2 well beaten eggs.

NEW YORK POUND CAKE.

Two cups granulated sugar, 3 cups of sifted Clinton's Best Flour, 1 cup sour cream, $\frac{1}{2}$ cup butter, 3 eggs, 1 teaspoonful soda, 1 teaspoon cream tartar. Flavor with nutmeg.—Miss Ruannette C. Palsgrove.

MOCK ANGEL.

One cup sugar, 1 cup of Clinton's Best Flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Sift all together four times, stir in one cup boiling milk; beat hard; flavor with vanilla; white of 2 eggs beaten stiff and fold in. Bake forty-five minutes.—Mrs. Bohnsen.

SUNSHINE CAKE.

Six eggs, 1 cup granulated sugar, 2-3 cup of Clinton's Best Flour, $\frac{1}{3}$ teaspoon cream tartar and a pinch of salt. Sift measure and set aside flour and sugar as for Angel Food cake. Beat yolk of eggs thoroughly; beat whites about half; add cream of tartar, and beat until very stiff. Sift in sugar lightly, then beat yolks thoroughly, then add flour. Put into the pan and in the oven at once. Will bake in thirty-five to fifty minutes.—Mrs. E. A. C.

ROLL JELLY CAKE.

One and one-half cup brown sugar, 3 eggs (beat light), 1 cup skimmed milk, 2 cups of Clinton's Best Flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoon soda. Flavor with lemon, and pour into a dripping pan, $\frac{1}{2}$ -inch in thickness.—Mrs. A. J. Palsgrove.

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CHOCOLATE CAKE.

Boil $\frac{1}{2}$ cup milk and $\frac{3}{4}$ cup of grated chocolate until it thickens like cream, set out to cool. One and one-half cups granulated sugar, yolks of 3 eggs well beaten, $\frac{1}{2}$ cup butter, then stir in the chocolate. Add $\frac{1}{2}$ cup sweet milk and the beaten whites of 3 eggs, 2 cups of Clinton's Best Flour, $\frac{1}{2}$ teaspoon soda in a little milk, 2 teaspoons vanilla. **Boiled frosting.**—Mrs. E. J. Mores.

SNOW CAKE.

One-fourth cup butter, 1 cup sugar, whites of 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups of Clinton's Best Flour, $1\frac{1}{2}$ leveled teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla. Cream the butter, add gradually the sugar and vanilla. Beat the egg whites to a stiff froth and add. Mix and sift the baking powder and flour and add to the first mixture, alternating with the milk. Bake in a moderate oven forty-five minutes. Cover with boiling frosting.—Mrs. E. A. Collamer.

MARBLE CAKE.

One and one-half cups light white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups of Clinton's Best Flour, whites of 4 eggs, 2 teaspoons baking powder; flavor with almonds, dark part. One cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 2 cups sweet milk, yolks of 4 eggs, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Mix in separate pans. Flavor with spices.—Mrs. G. W. Sewell.

MARSHMALLOW CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups of Clinton's Best Flour, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking powder, whites of 4 eggs beaten stiff, flavoring.

Filling.—Two cups pulverized sugar, 2 tablespoons gelatine dissolved in 4 tablespoons of boiling water, 1 cup cherries well drained; stir one-half hour. The marshmallow makes middle layer of the cake and must be made the day before, to harden. In preparing the marshmallow, dissolve the gelatine in the water, add sugar and beat one-half hour, then add the cherries. Put in pan the same size as the cake is baked in. Put cake together with icing, and when cold put together with marshmallow.—Mrs. H. Bowers.

LEMON CAKE.

One-half cup butter, $1\frac{1}{2}$ cup sugar, beat to cream; yolks of 2 eggs, 1 cup water, 2 cups of Clinton's Best Flour, beat five minutes, then add 1 teaspoon lemon extract, $\frac{1}{2}$ cup flour, 2 teaspoons baking powder, whites of 2 eggs.

Filling for Center and Frost Top.—One cup sugar, 2-3 cup water, juice and rind of 1 lemon, 2 eggs. Boil until clear.—Stella Childs.

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CANDIES

TOASTED MARSHMALLOWS.

Use a copper, silver or granite dish. Have the dish hot. Put in the marshmallows. Toast—watching very carefully that they do not burn or melt. It takes only a few seconds.—G. T. Spencer, Clinton, Iowa.

CHOCOLATE CARAMELS.

One cup sugar, 1 cup molasses, 1 cup milk, $\frac{1}{4}$ lb. Chocolate. Boil until it cracks in water. Pour on buttered tins and cut in squares when nearly cold.—Geo. T. Spencer, Clinton, Iowa.

BUTTER SCOTCH.

One cup brown sugar, $\frac{1}{2}$ cup water, 1 teaspoonful vinegar, a piece of butter the size of a walnut; add flavoring to your taste. Boil twenty minutes and then remove quickly. Pour on buttered pans.—George T. Spencer.

FUDGE NO. 1.

Two squares chocolate, 2 cups sugar, 1 cup milk, butter the size of a walnut, $\frac{1}{2}$ cupful nuts. Cook the sugar, milk and chocolate without stirring much. When nearly done, add butter. Remove from fire and stir hard until nearly cold, then add nuts. Smoothness depends upon the amount of strength used while stirring.—George T. Spencer, Clinton, Iowa.

KISSES.

One pound confectioner's sugar, whites of 2 eggs, vanilla. Beat the eggs and sugar thoroughly; flavor to taste. Cook in a covered blazer.—G. T. Spencer.

MOLASSES CANDY.

One cup molasses, 1 cup sugar, butter the size of an egg and a tablespoonful vinegar. Boil. Do not stir until it hardens when dropped into cold water. When done, stir in a teaspoonful of soda and beat well. Pour into buttered pans and when cold pull until white. Cut into sticks. Flavor, if desired, just before pouring out to cool.—Julu Maloney.

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CREAM OF SPINACH SOUP.

Cook and mash $\frac{1}{2}$ peck of spinach, add 1 pint of chicken stock and strain through coarse sieve. Pour into double boiler, adding 1 pint of hot milk and 1 tablespoonful of Clinton's Best Flour rubbed into 2 tablespoons of butter. Cook until it thickens, adding $\frac{1}{2}$ cup of cream before serving. Season to taste.

CREAM OF ASPARGUS SOUP.

One-half bunch asparagus, 1 small onion, 1 tablespoon butter, 1 quart white broth, 2 tablespoons flour. Cook the asparagus and onions in broth 30 minutes; remove the onion and strain through sieve; mix flour with a little cold milk, add to the soup and cook 15 minutes. Then add $\frac{1}{2}$ pint cream; season to taste with salt and pepper.

PEA SOUP.

One pint peas, two quarts water; boil 2 hours then add 2 onions, 1 head of celery, a carrot, 1 turnip, all cut fine. Season with salt and pepper. Boil 1 hour; if the soup is too thick add more water. Strain through colander and stir in a tablespoon butter. Serve hot with small pieces of toasted bread.

POTATO SOUP.

Boil 2 medium sized potatoes, cut in small pieces, 1 onion, sliced, 1 teaspoon salt, dash of pepper, 1 large cup of water. Boil 20 minutes, then add 1 pint of milk, 1 cup cream; let boil a few minutes. Serve hot with oyster crackers.

TOMATO CONSOMME.

Put a quart of canned tomatoes through the colander. Thin the juice about one-third with water, add one or two (if small) onions sliced fine in rings, and a few bay leaves. Salt to taste. Put on the fire and let come to a boil, but no more. Serve piping hot.

CANNED TOMATO SOUP.

Boil thoroughly tomatoes and onions (proportioned to taste) strain, season with salt, black and red pepper and celery seed. Boil again and can. (Took first prize at Hinsdale, Ill.)

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MEATS

“Man carves his own destiny,
But woman is helped to hers.”

PORK TENDERLOIN WITH SOUR CREAM.

Brown tenderloin on all sides, dredge in flour, salt and pepper; put in roaster and cover with 1 cup sour cream; add water and thicken for gravy.

MEAT SOUFFLE.

Two cups cold chopped meat, $\frac{1}{2}$ cup bread crumbs, 2 cups milk, 2 tablespoons flour, 2 tablespoons butter, 1 tablespoon chopped parsley, 3 eggs beaten separately; season to taste. Make a white sauce of the flour, butter and milk; add the bread crumbs, and cook till smooth. Cool; add beaten yolks of eggs and meat, and lastly fold in stiffly beaten whites of eggs. Bake twenty-five minutes.

TO COOK QUAIL, DOVES, ETC.

Dry pick your birds, singe clean, sprinkle lightly with salt, set in refrigerator over night; rinse well before cooking and flour heavily with Clinton's Best Flour. Have lard and butter in skillet hot; brown birds thoroughly on both sides, then add $\frac{1}{2}$ cup of cold water and cover with lid. Add water the third time, allowing birds to cook slowly, making your gravy with the last addition. Birds should always cook at least one hour and a half, as underdone game is unfit to eat. Always remember that game birds cannot be cooked as quickly as chicken or other fowl.

CREOLE HASH.

Cook 12 sticks macaroni in salted water, 1 pint tomatoes, 1 onion, 1 teaspoon salt, 1 lb. round steak cut in small pieces; fry in 2 tablespoons butter till brown; 1 tablespoon grated cheese, dash red pepper. Pour in buttered dish and bake for thirty minutes.

MEAT LOAF.

Put through meat chopper 2 lbs. round steak, 1 lb. fresh pork, and add 1 tablespoon salt, 1 saltspoon of pepper, 2 eggs well beaten, 1 cup milk, 2 small cups of bread or cracker crumbs; flavor with sage or onion. Bake one hour and fifteen minutes. This makes a good sized loaf.

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COLD MEAT RELISH.

Two quarts cranberries, 3½ lbs. C sugar, 1 lb. seeded raisins, the rinds of 2 oranges chopped fine, the juice of 1 orange, 1 cup vinegar, 1 teaspoonful each of ginger, cloves (ground). Cook all together to the consistency of jelly and put into small jars. Delicious.

VEAL LOAF.

Three pounds veal, 3 slices, bacon, 4 soda crackers, 3 eggs, 3 tablespoons cream, butter the size of an egg, add salt to taste. Mix all together, place in a covered pan and bake one hour

MEAT LOAF.

Two pounds round of beef and 1 pound lean pork ground together, 2 eggs, 6 crackers rolled fine, 1 teaspoon salt, a little pepper, nutmeg, sage and cinnamon. Mix well and form in loaf, placing in center of loaf a row of hard boiled eggs which have had white part cut off at each tip, in order to make each slice of meat show a portion of egg yolk in center. Put a little water in pan; lard loaf with bits of bacon; baste occasionally, and bake for about an hour.

MEAT BALLS.

One lb. round steak and ½ lb. lean pork ground together, ½ cup milk, 2 slices bread soaked in milk, 2 eggs well beaten, salt and pepper to taste; form in balls. Bake in covered roaster thirty minutes, then add 1 cup boiling water mixed with ½ cup catsup; pour over balls and cook one hour.-

NOODLES.

Beat up 2 eggs very light with a pinch of salt, add to this, stirring with a fork, enough flour to make a stiff dough; cut in three parts, then roll out each one very thin; dredge with flour to keep from sticking and let remain on board to dry for an hour or so. Then roll together like sheet of music, cut in thin strips and drop into a pan of boiling salted water; stir with fork and boil for fifteen minutes; drain, put on platter and cover with browned butter and diced hard bread. These are also fine for soup.

SWEETBREAD GLACE.

Wash and parboil the sweetbreads. Put in a baking pan 1 small carrot sliced, 1 small onion sliced, 1 bay leaf, 1 sprig of parsley. Lay the sweetbreads on top; add enough stocks to half cover them. Bake in a moderately quick oven until the starch is nearly absorbed. Serve with mushroom sauce.

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SPANISH HASH. (Very Good.)

Three cold potatoes chopped, 1 cup of any kind of cold meat chopped, 1 large green pepper chopped very fine, 1 teaspoon of grated onion, 1 cup cold tomatoes, 1 egg; season to taste; put in pan and bake one-half hour with pieces of butter on top.

MEAT LOAF.

Three lbs. beef, 2 lbs. pork, ground; 1 large onion chopped fine, salt and pepper to taste, 3 eggs, 1 cup milk, 1 cup cracker crumbs, 1 very small teaspoon of baking powder; make into a loaf and put in pan in oven to brown; when browned add one can Campbell's tomato soup; bake from $\frac{1}{2}$ to $\frac{3}{4}$ hours.

MEAT CAKES.

Two cupfuls of chopped cooked meat, 3 tablespoonfuls of cracker crumbs, 2 eggs, 2 tablespoonfuls of butter, 1 small onion, salt and pepper to taste. Chop onion very fine and beat eggs light without separating. Melt butter, add the cracker crumbs, mix with eggs, meat and seasoning. Make in flat cakes and saute in butter.

BEEF LOAF.

One and a half lbs. round steak and $\frac{1}{2}$ lb. salt pork, ground; mix in 2 eggs, beaten, 6 crackers, rolled, salt and pepper, 1 large onion and paprika to taste with little sage; 1 pint of milk mixed in above, then mold and put in buttered pan; pour over loaf one cup of milk with 2 tablespoons of bacon fat. Will absorb all the milk in baking. Bake about $\frac{3}{4}$ of an hour.

NEW WAY TO SERVE PORK CHOPS.

A new way of serving pork chops. Take nice fresh pork chops, cover with cold water and stew until tender, then stir in a little thickening made of rich milk and flour, and let it boil up well. Serve hot with cranberry sauce and your friends will think you have spring chicken.

BIRD JELLY FOR CONVALESCENTS.

Put 6 fat squabs in a kettle with 1 quart water; cover and boil gently until birds are ready to pull to pieces and the water reduced to a pint; strain and skim off the grease; salt and pepper to taste and pour into four little moulds.

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POT ROAST.

Take a piece of fresh beef (second cut from rump is best), wash, put into kettle, add salt and pepper and put in about enough warm water to half cover meat. Let boil; keep watching, and add a little water at different times as needed; add 1 onion sliced fine; turn meat occasionally, and when nearly tender, let water cook down, so as to brown nicely. This will take about three hours, with slow cooking, which is best. Serve with gravy made from meat.

One pint each stewed tomato, boiled rice and finely chopped "left over" meat of any kind. Put in layers in a baking dish, season well with salt and pepper, a few dots of butter and bake for a half hour in moderate oven.

GOULASH.

Twenty-five cents goulash meat, 1 gallon water, chop fine 1 quart tomatoes, four large onions, 1 teaspoon of ground allspice, 1 teaspoon of ground cloves, 2 teaspoons of ground cinnamon. Salt, black and red pepper to suit taste. 1 pint milk. Soak the bread crumbs and milk for 15 or 20 minutes then add the sugar and salt and eggs well beaten and last the juice of the orange and a little of the grated rind. Put in cups and set cups in pan of water and bake until a light brown. Make any kind of sauce or whipped cream. Very good

TO SERVE WITH MEAT COURSE.

Cover 1 quart cranberries with water and put through colander after cooking; sweeten to taste and add juice of one lemon, white of 1 egg well beaten, added when partly cold.

MEAT RELISH.

Six medium sweet or sour pickles, same amount of onions; grind in chopper until fine; $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ cup white sugar, moisten with vinegar, to be prepared same day as serving.

FISH

"On my word, this is a gallant trout."

FINNAN HADDIE.

Cover with boiling water ten minutes; drain and skin; leave in pan, put on it little lumps of butter and a little cream; put it under the broiler and keep spooning the butter and cream until the Haddie is a delicate brown.

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CREAM CODFISH.

One cup codfish, 2 tablespoons butter, 2 tablespoons flour, 1 pint milk. Pick codfish into small bits. Wash twice in very warm water. Cook in milk. When boiling add to flour and butter which has been rubbed together; cook until it thickens. Add a dash of pepper and serve at once. Hard boiled eggs are an addition.

OYSTER COCKTAILS.

For each person allow: One tablespoon lemon juice, 1 teaspoon vinegar, $\frac{1}{2}$ teaspoon horse radish, $\frac{1}{2}$ teaspoon tomato catsup, 8 drops tobasco sauce; add 2 or 3 oysters and serve in tall glasses.

OYSTER SAUSAGE.

One-half pound of veal, 1 pint of oysters, $\frac{1}{4}$ pound suet; all chopped fine. Add enough rolled crackers to make into pats; dip in beaten egg and fry in butter.

SCALLOPED OYSTERS.

One quart oysters, 1 quart crumbs, $1\frac{1}{2}$ pints milk, 3 teaspoons butter. Mix oysters, crumbs and butter in small bits; pinch of pepper and teaspoon salt. Bake one hour in buttered dish covering with buttered crumbs.

SURPRISE OYSTERS.

Make croquettes of nicely mashed potatoes and in each place 2 or 3 oysters; dip each in beaten egg, then in fine bread crumbs, and fry a golden brown.

SALMON LOAF.

One can salmon, 2 cups fine bread crumbs, 1 egg well beaten, 1 cup milk; salt and pepper to taste. Bake in deep tin for a half hour. Turn out on platter and serve with egg sauce.

EGG SAUCE.

One pint of milk, 2 level tablespoons flour, lump of butter size of a walnut, 1 egg. Mix egg and flour with a little cold milk and stir into boiling milk until thick and smooth.

SALMON CROQUETTES.

One can salmon, 6 rolled crackers, 1 egg, little salt, 1 tablespoon of cream or milk. Mash salmon fine; add egg, crackers and cream. Form rolls and fry in hot lard. This recipe will make one dozen.

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SALMON TIMBALES.

One pint can salmon, 2 eggs (not beaten), 2 tablespoons melted butter, 1 teaspoon ground mustard, salt, pepper, 2 tablespoons cracker crumbs, $\frac{1}{2}$ pint milk. Bake half hour in forms set in water; serve with cream gravy with chopped parsley.

CASES OF FISH.

Mix together 1 cup cooked salmon, 1 salt spoon salt, 2 tablespoons melted butter, little pepper. Six hard boiled eggs, cut in halves; remove the yolk, stuff the whites with the mixture; place yolk on top and serve on lettuce leaf.

DRESSING FOR BAKED FISH.

One pint bread crumbs, 2 or 3 tablespoons melted butter, 2 or 3 tablespoons milk; salt and paprika to taste; 2 eggs; grated rind of one lemon, and part of nutmeg; line pan with slices of bacon and put about 6 slices of bacon on fish.

RELISH FOR FISH.

Chopped cucumbers, not too fine, with salad dressing.

CHEESE DISHES

MACARONI AND CHEESE.

Boil amount of macaroni desired thirty minutes in boiling salted water; never add cold water. Drain and let cold water run over it till cool. Butter baking dish and put in layer of macaroni; cover well with grated cheese, then macaroni and cheese till dish is full. Cheese on top. Pour over this cream sauce.

CREAM SAUCE.

One tablespoonful of butter melted, 1 tablespoon of flour added and mixed till brown. Add one cup of sweet milk and stir constantly till thick; salt and pepper to taste. When poured over the macaroni, bake about 25 minutes.

CHEESE STRAWS.

Cut pie crust into strips one-half inch wide and three inches long; grate cheese over top, season with salt and pepper and bake a few minutes in a hot oven.

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CHEESE SOUFFLE.

One pint bread crumbs (grated), 1 pint milk, yolks of 2 eggs, $\frac{1}{2}$ cup grated cheese, dash red pepper, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter; add last the whites of 2 eggs beaten stiff; place in buttered dish; bake 30 minutes.

CHEESE PUFF.

Six tablespoons of grated cheese, 1 tablespoon butter, 2 tablespoons flour, $\frac{1}{2}$ pint milk, 5 eggs, salt and pepper to taste. Melt butter and stir in flour, add milk and cook for a minute; add cheese and yolks of eggs, then the stiffly beaten whites. Bake 15 minutes.

WELSH RAREBIT.

One-half lb. cheese, cayenne, 2 eggs, tablespoon butter, teaspoon mustard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cream, ale or beer. Break up cheese and put with other ingredients in sauce pan; stir until cheese melts; spread mixture on toast and serve immediately.

CHEESE WAFERS.

Spread salted wafers lightly with butter. Drop 1 teaspoon grated cheese thereon and brown lightly in a quick oven. Serve with salad.

VEGETABLES

“Now who doth please to eat the pease,
And clean the dish with me.”

SCALLOPED POTATOES.

Butter baking dish and cover bottom with rayer of thinly sliced potatoes. On top of layer put salt, pepper, bits of butter and dredge lightly with flour; then add another layer of potatoes and cover same until dish is full. Pour over this $1\frac{1}{2}$ cups of milk and bake until well done, about $\frac{3}{4}$ of an hour.

ESCALLOPED SWEET POTATOES.

Fill a baking dish with uncooked sweet potatoes sliced $\frac{1}{2}$ inch thick; add 1 cup sugar, 2-3 cup butter, 1 cup water; bake until done. These are delicious.

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POTATO PUFFS.

One cupful of mashed potatoes, 1 egg, 1 teaspoonful of butter, $\frac{1}{2}$ cup milk. Salt and pepper to taste. Beat egg light without separating and melt butter. Add to mashed potatoes with milk, season and beat till very light. Put in greased muffin tins, half full of mixture and brown in quick oven. Take out carefully and serve at once.

POTATO OMELET.

Beat two cupfuls of mashed potatoes to a cream with milk, salt and pepper and two tablespoons of melted butter. Beat three eggs light and whip them into the potato mixture; have a buttered frying pan heated, turn omelet into this and cook until set, turn out upon a hot platter.

STUFFED TOMATOES.

Six tomatoes slightly hollowed out; $\frac{1}{2}$ green pepper, 3 small white onions, 1 stalk celery, chopped fine; $\frac{1}{2}$ teaspoon salt, dash of pepper, 2 teaspoons sugar. Mix together and fill in tomatoes. Cover with mayonnaise dressing and sprinkle with chopped English walnuts.

BAKED EGG PLANT.

One large egg plant; wash well and cook ten minutes in boiling salt water. Let cool. Cut in two round ways, not lengthwise; take out pulp leaving walls $\frac{1}{2}$ inch thick, chop up pulp with enough bread crumbs and bits of left over meat to fill the shells; salt lightly, mix with gravy or stock, pack in shells, sprinkle with buttered crumbs and bake one-half hour; baste with the stock, about one-half cupful which you pour over plant when you put in pan. Very fine.

TOMATO FRISTOS.

Slice 4 large tomatoes, dip in 2 well beaten eggs and fry a light brown. Put on hot platter. Take $\frac{1}{2}$ cup chopped onion, 1 tablespoon parsley, salt and pepper. Add a little butter to the fat in the frying pan with the egg that is left and two tablespoons water and chili powder to taste. Add tomatoes, onion and parsley. Boil up twice and pour over tomatoes. Sprinkle 4 tablespoons of cheese over all.

OAKHILL POTATOES.

Cut 4 boiled potatoes and six hard boiled eggs in $\frac{1}{4}$ inch slices. Put layer potatoes in buttered dish, sprinkle with salt and pepper; cover with layer of eggs and pour over white sauce. Repeat; cover top with buttered crumbs and bake until brown.

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CORN CHOWDER.

One quart corn or 1 can of corn, 1 quart sliced potatoes, $\frac{1}{4}$ lb. salt pork or bacon, 2 cups milk, 1 small onion, $\frac{1}{2}$ teaspoon salt, 6 dashes of pepper-black, 2 cup water, 6 soda crackers. Cut pork into cubes, slice onion and fry brown in pork fat. Add water, simmer while potatoes are parboiling. Add corn potatoes lastly, milk and seasoning. Break crackers into tureen; pour chowder upon them. A hearty supper dish on a cold night.

PEPPER HASH.

Twelve green peppers, mangoes, before frost; 12 red peppers, 15 medium size onions, $1\frac{1}{2}$ pints vinegar, $1\frac{1}{2}$ cups sugar, 3 tablespoons salt; chop above or put through food chopper; cover with boiling water, stand five minutes and drain; cover again with boiling water, stand ten minutes and drain. Then add vinegar, sugar and salt; cook fifteen minutes and can and seal while hot. Makes a nice filling for sandwiches as a fine relish for meats.

TURNIP CUPS.

Peel and cook whole in boiling water small turnips. Cut out centers to form cups. Fill with peas seasoned well with butter, pepper and salt.

CORN SOUFFLE.

One can corn, $\frac{1}{4}$ cup flour, 1 teaspoon sugar, salt and pepper, 3 eggs, beaten separately, 1 scant pint milk, $\frac{1}{4}$ cup butter, melted. Mix corn, flour, seasoning, butter, yolks of eggs, well beaten, milk gradually; last beaten whites of eggs bolded in. Bake about 1 hour in slow oven.

CORN MEAL MUSH.

One cup cornmeal, 1 cup cold water, 2 teaspoons salt, Moisten corn meal with water and then pour mixture into 1 pint of boiling water. Let this boil 5 or 10 minutes, then cook in a double boiler 1 hour; if for frying add a tablespoon of flour.

SPAGHETTI WITH TOMATOES.

One can tomatoes, $\frac{1}{2}$ lb. hamburger, $\frac{1}{2}$ lb. spaghetti, 2 onions. Fry onions in butter, add hamburger, cook until brown; mix with tomatoes which are cooking in meantime, salt and pepper to taste; then stir in the spaghetti and bake in covered dish $\frac{3}{4}$ of an hour.

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COLD SLAW.

Select firm cabbage and shred very fine. Mix with boiled dressing while dressing is hot and put away to cool. Serve when cold.

MOTHER'S CORN FRITTERS.

Grate the corn and allow to every cupful 1 egg, 1 tablespoon milk, 1 teaspoon butter, pinch salt, 2 tablespoons flour; fry in deep fat.

SWISS GRIDDLE CAKES.

Grate four or five large potatoes, press water out of them and mix with two beaten eggs and a heaping teaspoon salt and a tablespoon flour; drop by spoonful on hot greased griddle.

RICE CROQUETTES ON BIRDS NESTS.

Boil 1 cup of salted rice and when cool form into little cakes; about 2 inch in diameter and nearly one inch thick, with a little depression on top—bird's nest. Roll in fine cracker crumbs. Egg, then cracker crumbs, and fry light brown in deep fat. Arrange on platter and just before serving place 1 small teaspoon red jelly in each nest. Simple and easily prepared luncheon dish.

EGG CROQUETTES.

Boil 5 or 6 eggs until hard. Chop fine, add 1 tablespoon of chopped parsley. Pepper, salt and onion to taste. Melt 3 tablespoons of butter, stir in 3 tablespoons of flour and add 1 cup of boiling milk. Stir it all together and when cold mold into shape, roll in egg and cracker crumbs and fry in deep fat.

RICE CROQUETTES.

One cup boiled rice, 1 tablespoon butter, 2 tablespoons grated cheese, 1 tablespoon tomato juice, yolks of 2 eggs, $\frac{1}{4}$ teaspoon salt; mix all together and fry in deep fat.

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BREAD, ROLLS, ETC.

“Would you know how first he met her?
She was cutting bread to butter.”

NUT BREAD.

Two tablespoonfuls butter, $\frac{3}{4}$ cup sugar, 2 eggs, beaten, 1 teaspoonful salt, $1\frac{1}{2}$ cup milk, 4 teaspoonfuls baking powder, 4 cups of Clinton's Best Flour, 1 cup chopped nuts, 15c. worth of candied cherries; cut in quarters. Put in pan to raise for forty-five minutes, and bake for forty-five minutes.

NUT BREAD.

One and one-half cups sugar, 2 eggs, 4 cups of Clinton's Best Flour, $1\frac{1}{2}$ cups sweet milk, 1 cup chopped nuts, 4 teaspoonfuls baking powder, pinch of salt. Let rise fifteen minutes, then bake forty-five minutes. This makes two loaves.

NUT BREAD.

One cup milk, 2-3 cup brown sugar, 2 cups Clinton's Best Flour, $1\frac{1}{2}$ cups sweet milk, 1 cup chopped nuts, 4 teaspoonfuls Put in pan; let stand forty-five minutes, then bake in slow oven forty-five minutes.

NUT BREAD.

One cup sugar, 1 cup sweet milk, 1 egg, 4 cups of Clinton's Best Flour (very scant), 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup nut meats. Put in buttered pan and let raise thirty minutes. Bake in thirty to forty minutes

PRIZE RAISIN BREAD.

Soak 1 cake of yeast in $1\frac{1}{2}$ cups of potato water; mix in enough Clinton's Best Flour to make a stiff batter; beat five minutes. Let stand over night; in the morning scald 2 cups of sweet milk, into which put 1 rounded tablespoon of butter, 1 of salt and 3 of sugar. When milk is cool, add yeast; add flour to make stiff batter; let rise; when light, add 2 cups of raisins and more Clinton's Best flour; knead until smooth, let rise. Make into loaves, bake one hour. While hot, wet with sugar and hot water

GRAHAM BREAD.

Three cups graham flour, 1 teaspoon Clinton's Best Flour, 1 teaspoon soda, 1 teaspoon salt (sift well together), 1 cup of sugar, 2 cups sour milk. Bake thirty or forty minutes.

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PARKER HOUSE ROLLS.

One pint milk, $\frac{1}{2}$ cup butter, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful salt, 1 cake compressed yeast dissolved in $\frac{1}{3}$ cup of lukewarm water, $5\frac{1}{2}$ cups of Clinton's Best Flour. Scald the milk and when hot add butter, sugar and salt; when lukewarm, add dissolved yeast and $2\frac{1}{2}$ cups flour. Beat thoroughly for five minutes; when light, add rest of flour. Knead at least one-half hour. Let rise again and toss lightly on floured board, and without kneading again, roll $\frac{1}{2}$ -inch thick. Cut, shape in rolls and place in a buttered pan. Let raise again and when light bake in hot oven fifteen minutes. Thirty rolls.

CURRENT BREAD.

One and one-half pound of Clinton's Best Flour, $\frac{1}{4}$ pound lard (rub lard and flour together), 1 pound brown sugar, 1 teaspoonful salt, $\frac{1}{2}$ pound of chopped citron, 2 pounds currants, 1 teaspoonful baking soda mixed in 1 pint of sour milk. Bake in two-loaf tins two hours, in moderate oven.

GRAHAM BREAD.

Two cups graham flour, pinch of salt, 1 cup Clinton's Best Flour, 1 cup sweet milk, $\frac{1}{4}$ cup sugar, 1 cup sour milk. Dissolve 1 teaspoon soda in sour milk. Bake forty-five minutes.

GRAHAM BREAD.

Three cups graham flour, 1 cup of Clinton's Best Flour, 2 cups sour milk, $\frac{1}{4}$ cup white sugar, 1 egg, 1 teaspoon salt, 1 teaspoon baking powder, $1\frac{1}{2}$ teaspoons soda. Sift salt, baking powder and soda with flour; add sugar, then milk, then beaten egg. Bake one hour for one loaf; for two loaves, thirty-five minutes each.

BAKED BROWN BREAD.

This makes one large loaf: Two cups (coarse) graham flour, 1 cup raisins, 2 teaspoons soda, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 1 cup Clinton's Best (white) Flour, 2 cups buttermilk (scant). Measure exactly, set to raise one hour. Bake one hour in very slow oven. Easily spoiled if oven it hot when first put in.

OATMEAL BREAD.

One cup oatmeal scalded in 2 cups hot water and allowed to cool, $4\frac{1}{2}$ cups of Clinton's Best Flour, 1 level teaspoon salt, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ cup raisins, if liked. Add above to a pint of yeast sponge. Stir to a stiff dough, raise and bake one hour. This makes two medium loaves.

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BROWN BREAD.

One cup New Orleans molasses, 2 cups sour milk, 2 level teaspoons soda, $\frac{1}{4}$ teaspoon salt, graham flour enough to make thick batter. Pour in greased tin and steam for three hours.

SOUR CREAM BISCUIT.

Three cups of sifted Clinton's Best pastry Flour, 2 to 3 tablespoons shortening, 1 cup sour cream, 2 heaping teaspoons baking powder, $\frac{1}{2}$ teaspoon soda dissolved in cream, $\frac{3}{4}$ teaspoon salt. Sift dry ingredients together. Work in shortening and mix rather soft, adding more liquid if necessary.

BOSTON BROWN BREAD.

The following is not the "orthodox" recipe, but it is so much better that it is given without apology: One cupful rye meal, 1 cupful graham meal, 1 cupful corn meal, 1 cupful molasses, 1 cupful sour milk, 2 cupfuls sweet milk, 1 rounded teaspoonful soda and 1 teaspoon salt. Mix the meals and salt evenly and mix the sweet milk with the molasses. Blend the two mixtures until perfectly smooth. Now add the soda to the sour milk and beat until it begins to foam, then turn into the batter, mixing all evenly. Add 1 cupful raisins, first rolling in one of the meals. Pour into molds, steaming three and one-half hours. After taking from steamer, bake fifteen minutes. Delicious.

BEATEN BISCUITS.

One quart of Clinton's Best Flour, 1 cup cream (sweet), 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt; rub butter and salt into flour and mix with cream to a very stiff dough; knead ten minutes, then beat hard with biscuit beater or heavy rolling pin twenty minutes; keep turning it over to make it light and puffy; cut out like ordinary biscuits; prick with a fork; place them one inch apart in pan. These are delicious.

BAKING POWDER BISCUIT.

One pint of Clinton's Best Flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoonfuls baking powder, 1 tablespoon shortening, milk to make stiff dough. You can double this as desired. Don't make dough too stiff.

BAKING BISCUITS.

One quart of Clinton's Best Flour, 4 teaspoons shortening, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk. Mix all together and roll out and bake twenty minutes in a hot oven.

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STEAMED BROWN BREAD.

One and one-half cups corn meal, $1\frac{1}{2}$ cups graham flour, $1\frac{1}{2}$ cups milk $\frac{3}{4}$ cup molasses, $\frac{3}{4}$ teaspoon soda, 1 teaspoon salt. Mix corn meal, graham flour and salt; add milk to molasses; dissolve soda and add to milk and molasses; add dry materials, also 1 cup raisins. Turn into buttered molds and steam three hours. If pound baking powder cans are used, two hours is sufficient. If sour milk is used, $1\frac{1}{2}$ teaspoons soda are required.

GRAHAM GEMS.

Three-fourths cup of sugar, 1 egg, 1 tablespoon lard, 1 pint graham flour, 1 large cup sour milk, 1 teaspoon soda, salt. Will make one dozen gems.

GRAHAM GEMS.

One beaten egg, 2 tablespoons sugar, 2 tablespoons melted butter, 1 cup milk, $1\frac{1}{2}$ cups graham flour, pinch of salt, $\frac{3}{4}$ cup of Clinton's Best Flour, 2 teaspoons baking powder. Heat tins hot before putting mixture in tins.

GRAHAM GEMS.

Two cupfuls graham flour, 1 cupful of Clinton's Best Flour, 2 teaspoonfuls baking powder, 1 tablespoonful sugar, - teaspoon salt, 1 well beaten egg. Mix with sweet milk to make a thin batter. Bake in gem tins.

CORN MEAL GEMS.

One egg well beaten, 1 cup sweet milk, 2 tablespoons sugar, large handful corn meal, pinch of salt, 2 teaspoons baking powder, 1 tablespoon melted butter, Clinton's Best Flour enough to thicken.

CORNMEAL GEMS.

One-half cup sugar, 1 cup milk, 1 cup cornmeal, scant ($\frac{3}{4}$ or less) cup butter, $1\frac{3}{4}$ cups of Clinton's Best Flour, 3 eggs beaten separately, 3 teaspoons baking powder. Bake in hot well greased pans twenty or thirty minutes.

GINGER BREAD.

Mix together $\frac{1}{2}$ cupful molasses, $\frac{1}{2}$ cupful brown sugar, 1 egg, 2 teaspoonfuls of melted butter. When these are beaten together thoroughly, add 1 teaspoonful soda dissolved in $\frac{1}{2}$ cupful of cold water, cinnamon or ginger to taste, and $1\frac{1}{2}$ cupfuls of Clinton's Best Flour. Bake in a shallow pan in a moderate oven for about thirty minutes.

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CORN BREAD.

One cup corn meal, 1 cup of Clinton's Best Flour, 1 cup sweet milk, 2 tablespoons melted butter, 2 tablespoons sugar, 2 eggs, 1½ teaspoons baking powder, 1 teaspoon salt. Bake in slow oven forty minutes.

CORN BREAD.

One cup buttermilk, 1 cup sweet milk, 2 cups graham flour, 1 cup corn meal, 1 teaspoon soda, ½ cup molasses. Steam two and one-half hours.

GINGER BREAD.

One-half cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon ginger, 1 teaspoon cinnamon, ½ teaspoon cloves, 2 teaspoons soda in 1 cup boiling water, 2 large cups of Clinton's Best Flour, 2 well beaten eggs added last.

GINGER BREAD.

One cup sorghum molasses, ½ cup sour milk, ½ cup butter, 1 teaspoon soda, 1 egg beaten, 1 teaspoon ginger and cloves, Clinton's Best Flour to make a stiff batter. Add 1 cup of raisins if desired.

GINGER BREAD.

One-half cup butter, ½ cup honey, ½ cup sour milk, 2 cups of Clinton's Best Flour, 2 eggs, ½ teaspoon cinnamon, ½ teaspoon ginger, ½ teaspoon salt, 1 teaspoon soda. Heat the honey and butter together. Just before it reaches the boiling point remove from fire and mix with cake batter. Bake thirty-five minutes.

SOFT GINGER BREAD.

One-half cup butter, ½ cup sugar, ½ cup molasses, ½ cup sour milk, 2 cups of Clinton's Best Flour, 1 egg, 1 teaspoon (scant) ginger, 1 teaspoon soda, 1 saltspoon salt. Served with whipped cream. Makes a nice dessert.

MOTHER'S GINGER BREAD.

Two cups of Clinton's Best Flour, ½ cup sour cream, 1½ cups molasses, ½ cup brown sugar, 2 eggs, ½ cup butter, 1 teaspoon of soda, 1 teaspoon cinnamon, 1 nutmeg, ¼ teaspoon cloves, 1 cup raspberry jam. Beat butter, sugar and yolk of eggs, then add molasses and cream; sift in the flour and spices and beat the mixture until smooth. Bake in two layers. Put together with raspberry jam. Very good.

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SOFT GINGER BREAD.

One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup of butter, 1 teaspoon each of ginger, cloves and cinnamon, 2 teaspoons soda dissolved in 1 cup of boiling water, $2\frac{1}{2}$ cups of Clinton's Best Flour, 2 well beaten eggs, added last thing before baking.

MUFFINS.

One quart of Clinton's Best Flour, 2 heaping teaspoons baking powder, 1 teaspoon salt, 1 tablespoon each of lard and butter; rub into flour 2 beaten eggs, 1 pint of sweet milk. Will make twelve muffins.

SALLY'S MUFFINS.

One egg, 1 tablespoonful sugar, $\frac{1}{4}$ cup butter. Beat all together thoroughly; add 1 cup milk, a little salt and 1 cup of Clinton's Best Flour into which is sifted 2 teaspoons baking powder. Add enough flour to make a batter a little stiffer than griddle cakes. Bake in well-buttered, hot muffin tins.

WHEAT MUFFINS.

Two cups Clinton's Best Flour, 2 tablespoons melted butter, 2 teaspoons baking powder, $1\frac{1}{2}$ cups milk, 1 egg, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar. Bake in hot muffin pans.

MUFFINS.

One egg, 1 tablespoon butter, 1 tablespoon sugar, 1 teaspoon salt; beat until light; 1 cup milk, 2 cups of Clinton's Best Flour, 3 teaspoons baking powder. Bake in rather hot oven for twenty minutes.

POPOVERS.

One cup of Clinton's Best Flour, 1 cup milk, 1 egg, $\frac{1}{2}$ teaspoon salt, just a pinch of baking powder. Mix all ingredients and beat five minutes. Pour into hissing hot buttered gem pans, and bake in hot oven twenty minutes.

POPOVERS.

Two eggs, 2 cups milk, 2 cups of Clinton's Best Flour, salt. Beat eggs and add milk and flour alternately.

POP OVERS.

One egg beaten thoroughly, 1 cup sweet milk, 1 level cup of sifted Clinton's Best Flour, 1 teaspoon salt. Add flour a little at a time; beat until free from lumps.

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WAFFLES.

One pint sour milk, 1 teaspoon soda dissolved in a little hot water, 1 pint sifted Clinton's Best Flour, salted, 3 eggs beaten separately, $\frac{1}{2}$ teacup melted butter. Just before baking add 1 heaping teaspoonful baking powder.

WAFFLES.

Four cups of Clinton's Best Flour, 1 teaspoon sugar, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 eggs, 1 tablespoon butter, 3 cups milk.

SOUR MILK PANCAKES.

Three eggs beaten well, 1 cup sour milk, 3 tablespoonfuls sugar, 1 small teaspoon of salt, 1 small teaspoon of soda, 1 tablespoon of melted butter.

SALADS

“Though my stomach was sharp,
I will scarce be regretting,
To spoil such a delicate picture by eating.”

SALAD DRESSING.

Two eggs beaten twenty minutes, 2 tablespoons sugar, $\frac{1}{2}$ cup vinegar weakened with water or sour cream to make cup full, 1 scant teaspoon mustard, 1 tablespoon flour, a pinch of salt. Boil all together.

SALAD DRESSING.

Yolks of 8 eggs or 4 whole ones, butter size of an egg, 2 tablespoons sugar, 1 teaspoon salt, 1 teaspoon mustard, 1 pinch Cayenne pepper, $\frac{1}{2}$ cup vinegar; then fill the cup with hot water. Mix butter, sugar, salt, mustard and pepper and stir into heated vinegar. Beat eggs to a cream and pour slowly into the heated mixture. Cook until thick and creamy. Do not let boil.

CREAM SALAD DRESSING.

One teaspoon salt, 1 teaspoon flour, yolks of 2 eggs, $\frac{3}{4}$ cup cream, 1 teaspoon mustard, 2 teaspoons sugar, 2 tablespoons butter, $\frac{1}{4}$ cup vinegar. Mix dry ingredients with butter; add yolks of eggs, then the cream, lastly the vinegar. Cook until it thickens, stirring constantly.

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SALAD DRESSING.

The beaten yolks of 5 eggs, 2 large tablespoons cornstarch, 5 tablespoons sugar, 1 small tablespoon mustard, 1 teaspoon salt, 3 cups cider vinegar, 2 cups cold water. Put all on stove and keep stirring until thick; remove from fire and add 2 tablespoons butter. Before using add whipped cream. This makes three pints of dressing.

SALAD DRESSING.

Mix together 1 teaspoon salt, 1 teaspoon dry mustard, 1 tablespoon sugar, 1 tablespoon flour; to this add the yolks of 2 eggs well beaten, 1 tablespoon melted butter, 1 cup milk and $\frac{1}{2}$ cup of vinegar, the latter added slowly. Cook in double boiler, stirring constantly until thick. Put in cool place and it will last for weeks.

ONE EGG SALAD DRESSING.

Four tablespoons flour, 4 tablespoons sugar, 1 tablespoon mustard, $\frac{1}{4}$ teaspoon of turmeric. Mix these ingredients with cold water to make a thick paste, add 1 beaten egg, then 1 cup of boiling water in which $\frac{1}{2}$ teaspoon black pepper has stood for a minute or two; add $\frac{3}{4}$ cup vinegar and 2 cups of sweet milk. Cook in double boiler until thick; remove from fire and add 1 teaspoon salt and butter size of a walnut.

BOILED DRESSING.

Two eggs, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 cup vinegar, $\frac{1}{4}$ cup butter, 1 teaspoon sugar. Beat eggs light without separating; add vinegar, salt, pepper, sugar and melted butter. Mix well and cook in double boiler; stir constantly until thick. If too thick, thin with cream or olive oil.

MAYONNAISE DRESSING.

One-half cup water, $\frac{1}{2}$ cup vinegar; let it come to a boil and add $\frac{1}{2}$ teaspoon mustard, 1 tablespoon sugar, 1 tablespoon butter; beat 2 eggs with 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt. Boil five minutes. Thin with cream when cold.

IDEAL SALAD.

One-half package gelatine, $\frac{1}{2}$ cup water, juice of 1 lemon, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 1 pint boiling water, pinch of salt, 2 cups celery (cut in small dice), 1 cup cabbage (finely shredded), $\frac{1}{4}$ can pimento (cut fine). Soak gelatine in cold water two minutes, then add boiling water, vinegar, lemon juice, sugar and salt. When it begins to set, add the ingredients. Turn into molds to harden. Serve on a lettuce leaf with mayonnaise dressing.

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CRANBERRY AND NUT SALAD.

Pick over and wash 1 pint of cranberries and cook with 1 cup sugar and 1 cup water till tender; remove from the fire; press the juice through a sieve; soften 1 tablespoon of granulated gelatine in $\frac{1}{4}$ cup of cold water; add the hot cranberry juice and stir until the gelatine is dissolved. Pour a layer into a dish wet with cold water; add a layer of diced celery and chopped nut meats. As soon as the jelly becomes firm enough to hold them, repeat—having the last layer of jelly. When cold, cut in squares and serve with mayonnaise and lettuce.

MARSHMALLOW SALAD.

Apples, pineapple, white grapes, nuts, bananas and marshmallows; use equal portions. Mix with salad dressing containing whipped cream. Put a little of the dressing over the top and garnish with candied cherries.

FRUIT SALAD.

Take 1 slice canned pineapple, place on this a slice of orange with a hole cut in center, same as pineapple. Fill opening with chopped nuts; put on top a spoonful mayonnaise dressing. Serve on lettuce.

EGG SALAD.

Six eggs boiled and chopped, 1 sweet pimento chopped, $\frac{1}{2}$ cup walnuts chopped, $\frac{1}{2}$ cup celery chopped, small handful of watercress. Mix with mayonnaise dressing.

SALMON SALAD.

One can salmon (remove skin and bones and pick fine with fork), $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped English walnuts, 6 small sweet pickles cut fine, 6 olives cut fine, 1 stalk celery cut fine. Mix with one teacup of mayonnaise dressing.

SWEETBREAD SALAD.

Boil sweetbread in beef stock until tender; when cold dice them; 1 can button mushroom cut in small pieces, 1 can French peas. Mix with mayonnaise dressing and garnish with parsley.

SALMON SALAD.

Break salmon with silver fork; add celery cut in small pieces and hard boiled egg. Mix with boiled dressing. Serve on lettuce leaf; garnish with slice of hard boiled egg.

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LOBSTER SALAD.

One can lobster cut in dice; season with fresh dressing. Keep on ice until ready to serve, then add 1 cup French peas, 1 cup celery cut in dice. Arrange on lettuce leaves with a spoonful mayonnaise dressing for each plate. Garnish with capers on top.

APPLE SALAD.

Pare apples, leaving a narrow strip of skin around the middle; core, but not entirely through the apple. Fill with chopped almonds, butter and sugar; stick almonds in the apples above and below strip of skin. Bake and serve on a lettuce leaf with mayonnaise dressing.

FRUIT SALAD.

One orange diced, 1 cup tart apples, 1 banana sliced, 1 cup grape fruit or pineapple, $\frac{1}{4}$ cup of Brazil or pecan nuts. Serve with 2 eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup orange juice and $\frac{1}{4}$ cup lemon juice. To the slightly beaten eggs add the fruit juices and sugar. Cook in a double boiler, stirring constantly until thickened. Cool and mix with the prepared fruits.

COVE OYSTER SALAD.

One 20-cent can oysters cut fine, 1 cup fine bread crumbs, $\frac{1}{2}$ cup chopped cabbage, $\frac{1}{2}$ cup chopped celery, 1 cup chopped English walnuts, 1 cup whipped cream. Mix thoroughly with mayonnaise dressing.

BEEF SALAD.

Slice boiled beets, and from the slices cut small hearts. Arrange these hearts on lettuce leaves. Cut the whites of hard boiled eggs into small cubes and slice the yolks. Arrange these around and over the hearts. Over this put salad dressing.

FRUIT SALAD.

One large pineapple or 1 can of pineapple, 6 oranges, 5 apples, 5 bananas, 2 cups of grapes (1 white and 1 red, seeded), 1 small bottle marschino cherries, 1 small bottle creme de menthe cherries. Cut the fruit up in pieces the size of a large hazelnut; put into strainer to let juice drain off, take juice and put into pan with 1 cup of sugar. If this does not make $1\frac{1}{2}$ pints of juice, add a little lemon and some of the sauce of peaches or cherries, then put on stove to boil. Add 1 large tablespoon of cornstarch; stir until thick, then remove from fire and let juice get cold before putting over fruit. Serve in tall sherbet as first course. Other fruits in season may be used in the same way, or added to this.

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ENDIVE, TOMATO AND GREEN STRING BEAN SALAD.

One head of endive, 3 tomatoes, 1 cup cold cooked beans, tarragon vinegar and a few drop of onion juice. Dress the well-blanchd head of endive; peel and cut the tomatoes in halves and chill; add the beans. Make a French dressing. Mix the ingredients with mayonnaise.

SALAD.

One 10-cent can kidney beans (drain off liquor), 1 cup chopped celery, 1 cup chopped cucumber pickles. Serve with mayonnaise.

EASTER SALAD.

With buttered hands, roll Neufchatel cheese into small shapes; cut long radishes into straws in lettuce nests. Arrange the cheese in nests and sprinkle with French dressing.

BEST EVER SALAD.

Take slices of pineapple (the canned preferred, as being more tender), lay each slice on lettuce leaf, and in the center of each put a ball of Neufchatel cheese and over this some mayonnaise.

PICKLES

CUCUMBER ASPIC.

Three cucumbers; grind cucumbers; 1 package gelatine, dissolve in one cup water, add red pepper to taste, salt to taste. Put in molds or pans.

DILL PICKLES.

Wash cucumbers and lay in cold water over night; in the morning pack in large fruit jars; fill holes with dill and small pieces of horse radish; pour over brine of 3 quarts water, 1 quart vinegar, 2 ½ cups salt; boil brine, let cool and pour over pickles; tighten tops and put in a cool, dark place.

CHILI SAUCE.

Twenty-four ripe tomatoes, 9 onions, 4 tablespoons salt, 8 green peppers, 8 cups vinegar, 1 cup brown sugar; chop fine and cook well.

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DILL PICKLES.

Six quarts of water, 1 quart of vinegar, $\frac{3}{4}$ cup of salt. Boil and skim. Fifty large cucumbers, dill, little red peppers, 1 in each jar, green grapes. Fill in two quart Mason jars, bottle. Leave cucumbers over night in cold water, a little alum.

CHOP SUEY.

One lb. pork steak cut in small pieces; fry until brown; add 1 good sized bunch of celery, 3 onions cut in pieces, salt and cover with water; then add 2 tablespoons India soy sauce, 3 tablespoons Worchestershire sauce and cook until celery clears.

CUCUMBER PICKLES.

One gallon medium sized cucumbers, put in a jar or pail; add 1 good sized bunch of celery to cover; then a small cup salt and cover closely; repeat this 3 mornings; the 4th morning scald enough vinegar to cover, then a small piece of alum, 1 cup horse radish cut fine, then tie in a small bag 1 teaspoon each of mustard, cloves, cinnamon; put in jars and pour scalding vinegar over them; seal. Will keep a year or more.

CUCUMBER PICKLES.

Put cucumbers in salt water over night; wash and drain in morning; 1 gallon good vinegar, 1 lb. brown sugar, 2 oz. white mustard seed, 2 oz. celery seed, $\frac{1}{2}$ teaspoon tumerjc. Put on stove in kettle; when it comes to a boil drop in 2 or 3 quarts of cucumbers; let come to a boil; can at once, dropping 2 or 3 little red peppers into each can, then more cucumbers; proceed until all are done.

FRESH CUCUMBERS IN WINTER.

Fill glass jars with cucumbers slightly seasoned with salt; cover with water. Remove bubbles by passing a fork through them; put tops on jars and stand upside down to test for leakage. When put up this way cucumbers taste as fresh as when gathered from the vines.

TOMATO RELISH.

One peck ripe tomatoes, 5 bunches (stock) celery, 1 doz. medium sized onions. Peel tomatoes and chop fine; chop onions and celery fine; mix all together and add two cups of salt and let stand 24 hours; then drain well and add 6 chopped green peppers; 1 cup white mustard seed, 1 teaspoon ground allspice, 1 teaspoon ground cinnamon, 1 cup vinegar, 2 quarts vinegar; mix well and seal if desired.

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PHILADELPHIA RELISH.

Mix 2 cupfuls cabbage shredded fine, 2 green peppers, finely chopped, 1 teaspoonful (scant) celery seed, $\frac{1}{4}$ teaspoonful mustard seed, $\frac{1}{2}$ teaspoonful salt, 2 tablespoonfuls brown sugar, $\frac{1}{4}$ cup white wine vinegar; serve without cooking.

WATERMELON PICKLES.

Five lbs. of watermelon rind boiled in water until tender; drain the water off; make a syrup of 2 lbs. of granulated sugar, 1 quart vinegar, $\frac{1}{2}$ ounce of cloves, 1 ounce of stick cinnamon; heat 30 minutes.

BEEF RELISH.

One quart chopped raw cabbage, 1 quart cooked beets, 2 cups sugar, 1 tablespoon salt, 4 chopped green peppers, 1 cup grated horse radish: mix all together and cover with cold vinegar.

DESSERTS

CRANBERRY ICE.

One quart cranberries, 1 cup hot water; cook 15 minutes; strain; then cook 2 cups sugar, 1 quart of water; cook 15 minutes. When cool add cranberries and the juice of 1 lemon and freeze.

ICE CREAM.

Two quarts cream, 1 pint sugar; beat up, flavor and freeze.

PINEAPPLE CREAM.

Whites of three eggs beaten very light, 1 pint cream whipped; add to white of eggs 3 tablespoons pulverized sugar stirred into the mixture. Last stir in lightly 1 cup of shredded pineapple. Chill and serve in glasses.

CRANBERRY ICE.

Cook 1 quart of cranberries with 1 cup of hot water until well done, then strain and cool. Then make a syrup of 1 quart of water and 2 cups of sugar; cook about 15 minutes, cool and mix with cranberries, add juice of one lemon and freeze.

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RASPBERRY ICE CREAM.

One pint of raspberry jam, 1 pint cream, juice of 1 lemon, 1 cup milk; mix the lemon juice with the raspberry jam, add gradually the milk and cream; strain and freeze.

STRAWBERRY ICE.

One quart strawberries, juice of 2 lemons, 1 cup sugar; set aside 1 hour. Boil 1 quart water and 1 cup sugar; cool; add to above. Freeze.

PINEAPPLE SHERBERT.

Four cups milk, 1½ cups sugar, juice of 3 lemons, 1 can grated pineapple. Mix juice and sugar, stirring constantly while slowly adding milk, so it will not curdle; then pineapple and freeze.

PINEAPPLE SHERBERT.

Grate two pineapples and mix with two quarts water; 1 pint sugar, juice of two lemons, beaten whites of four eggs; place in freezer and freeze. Let stand two hours before serving.

ORANGE SHERBERT.

One quart water, 1½ pound sugar, 1 cup apricot juice, the juice of 6 oranges and the yolk of 1 egg. Freeze.

PINEAPPLE CREAM.

One-half pint whipped cream, 1 cup pineapple, ½ cup chopped nuts. Second Part—One-half cup cold water over ½ box gelatine, let stand a few minutes then add ½ cup boiling water. Let cool and stir into cream. After well mixed add 2-3 cup powdered sugar.

DUCHESS CREAM.

Soak 1 cup pearl tapioca over night. Pour boiling water over and cook until clear; add juice of 1 lemon, 1 cup sugar, beaten white of 1 egg. Remove from fire and add ½ can grated pineapple. Serve cold with whipped cream

FRUIT COCKTAIL.

One can pineapple (shredded), 5 oranges cut in small pieces, 4 bananas sliced, 4 tablespoons Marochino juice, 5 tablespoons sugar, juice of 1 lemon. Mix all together and serve in sherbert glasses with a cherry on each glass.

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CHOCOLATE.

Drop a marshmallow in each cup of chocolate or cocoa served. The flavor is delightful and looks pretty.

HEAVENLY HASH.

One pint whipped cream, 25 best marshmallows sliced fine, $\frac{1}{2}$ cup candied cherries, 1 cup chopped nuts. Mix marshmallows and nuts with whipped cream and decorate with cherries. Serve ice cold.

FRUIT SALAD.

One can pineapple (sliced), $\frac{1}{2}$ dozen oranges (peeled and diced), $\frac{1}{2}$ dozen bananas (peeled and sliced), 1 pint bottle maraschino cherries (halved), 1 cup chopped English walnuts. Keep on ice until ready to serve, then sweeten with a cup of sugar and flavor with a teaspoon of vanilla. Serve on crisp lettuce leaves with salted wafers.

PINEAPPLE FLUFF.

One cup grated pineapple, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{4}$ lb. marshmallows, $\frac{1}{2}$ pt. whipped cream. Cut marshmallows in squares with scissors then mix with nuts and pineapple and whipped cream. Dot with candied cherries.

TAPIOCA CARAMEL.

Soak 1 cup tapioca over night in 1 quart water; in the morning add to it 2 cups brown sugar, bake until tapioca is clear and jelly like. Remove from oven and add 1 teaspoon vanilla and juice of $\frac{1}{2}$ lemon. Serve with whipped cream.

PINEAPPLE FLOAT.

One pint hot water, 3 level tablespoons cornstarch, juice of 1 lemon, juice of 1 can pineapple. Put all together, adding the cornstarch dissolved and cook until smooth. Put drained pineapple in dish or cups, pour over mixture while warm and serve cold with whipped cream and Maraschino cherries.

JELLIED APPLES.

Nearly cover four or five apples, according to size, with water and one cupful of sugar; boil until the skin breaks, lift out carefully, add one cupful more of sugar to the syrup, and boil until thick. Pour this over the apples and set them away to cool. It will jelly them and be much nicer than when baked. Add a sprinkling of cinnamon or a few whole cloves if you like.

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PLUM CONSERVE.

Four lbs. Damson plums, 1 lb. seeded raisins, $\frac{1}{4}$ lb. sliced shelled English walnuts, rind of 1 orange and juice of 2, 4 lbs. sugar made with syrup; then add other ingredients until thick like jam.

PINEAPPLE MOULD.

One pint jar of canned pineapple, $\frac{1}{2}$ package of Coxes' powdered gelatine soaked in one cup of cold water half an hour. One pint of whipped cream, 1 pint of water, 1 cup of sugar, a few grains of salt. Boil sugar, salt and water like syrup; add soaked gelatine, stir until dissolved, add pineapple cut in small pieces with juice. When cool stir in lightly cream that has been whipped. When firm serve with following custard: Two pints of milk, $\frac{1}{4}$ teaspoon salt, 2 yolks of eggs, vanilla flavoring, 1 heaping tablespoon corn starch, 3 heaping tablespoons sugar. Cook in double boiler.

PINEAPPLE HEEP.

Pare ripe pineapples, chop fine. To one pint add 1 lb. granulated sugar; stir constantly until sugar is dissolved. Put in fruit jars. This will keep a long time.

MARSHMALLOW DELIGHT.

Take $\frac{1}{2}$ lb. best quality of marshmallows and cut each square in 4 pieces; cover with sweet cream flavored to taste and put on ice or cold place for four or five hours. Serve in sherbert cups with macaroons.

TROPICAL SNOW.

Ten sweet oranges, 1 grated cocoanut, 2 glasses pale sherry, 1 cup powdered sugar, 6 red bananas. Peel oranges, divide into lobes and cut across three times, making small pieces, take out seeds. Put a layer of them in bottom of glass dish and pour a little wine over. Stew thickly with sugar; spread some grated cocoanut over oranges, cut bananas into thin round slices and put a layer close together over cocoanut. More oranges, wine, sugar, cocoanut, etc., and when dish is full heap high with cocoanut. Sprinkle sugar on this and ornament with rings of bananas. Eat very soon or oranges will grow tough in wine.

PRUNE WHIP.

One-half lb. prunes, cook and chop fine; 1 cup powdered sugar, whites of 6 eggs; beat stiff, add sugar, then add chopped prunes; beat again. Bake 20 minutes. Serve with whipped cream and candied cherries.

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FRUIT PUFFS. (Serve Six.)

One cup flour, 1 cup milk, 1 egg, $\frac{1}{4}$ cup sugar, 1 teaspoon baking powder, 1 tablespoon butter, $\frac{1}{2}$ cup each raisins and nuts. Serve with drawn butter or lemon sauce. Cream butter and sugar, add yolk of egg, then flour and milk alternately. Beat the white of the egg stiff, and add the fruit and nuts. Place 1 large spoonful in each mold and steam $\frac{1}{2}$ hour.

TAPIOCA SNOW.

One cup instantaneous tapioca, 2 full pints cold water; cook about 15 minutes in double boiler; add $1\frac{1}{2}$ cup sugar, 1 can grated pineapple, a few chopped cherries, a teaspoon coloring matter. Serve with whipped cream on top. Good without coloring matter.

APPLE SNOW FOR JELLO.

Two egg whites, 2 grated apples, 1 cup sugar. Whip all together 20 minutes, pour on top jello.

CHOCOLATE BLANC MANGE.

One pint of milk, $1\frac{1}{2}$ squares of bitter chocolate; boil together in double boiler until chocolate is dissolved. Then add $\frac{1}{2}$ cup of sugar and 2 small tablespoons of corn starch mixed in cold water. Cook until thick. Turn into a pudding dish, add small piece of butter and flavor with vanilla. Serve when cold.

ASPIC JELLY.

Cook together 1 quart of tomatoes, 1 small onion, $\frac{1}{2}$ doz. cloves, teaspoon celery seed, salt and cayenne pepper to taste. Just before removing from fire, add 1 box of gelatine dissolved in 1 cup of cold water. Strain through cheese cloth. Serve on lettuce with mayonnaise dressing

MINT JELLY.

One cup of mint, 1 cup of vinegar, $1\frac{1}{2}$ cups of sugar, or sweeten to taste; 1 tablespoon gelatine.

HAMBURG CREAM.

Five eggs, $\frac{1}{2}$ lb. sugar, juice of 2 lemons, grated rind of $1\frac{1}{2}$ lemons. Beat the yolks of the eggs and sugar together until very light and thick; add grated rind of lemon. Put in double boiler and cook until thick like custard, adding the lemon juice gradually. Just before taking from fire add beaten whites of eggs. Put in cups to cool. Serve with whipped cream.

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RICE AND DATES.

Make a border of boiled rice around saucer lightly heaped up; fill center with cooked dates. Serve with whipped cream.

CHARLOTTE RUSSE.

One tablespoon gelatine dissolved in one cup wine, $\frac{1}{2}$ cup sugar, 1 quart cream whipped; line a dish with lady fingers and pour over the mixture. Cool.

SANDWICHES

SANDWICH.

Bake whole wheat bread in pound baking powder cans; slice thin; butter and fill with following mixture. Mash cream cheese, moisten with cream, season with salt and pepper and work till smooth then add $\frac{1}{4}$ as much canned pimientos finely chopped, as you have of this mixture.

HAM SANDWICH.

One cup cold boiled hand ground fine, $\frac{1}{2}$ cup sour pickles chopped fine, enough salad dressing to moisten well; cut bread very thin, butter one slice, spread ham on the other, lay lettuce leaf between and press together.

CHEESE SANDWICHES.

Mix cottage cheese with cream until smooth. Cut stuffed olives in small pieces and add to cheese. Cut thin slices of bread, butter and spread with cheese. Very nice with one slice of white bread and one of graham bread.

DEVEILED CRACKERS.

Mix to a paste: Two tablespoons grated cheese, 2 tablespoons dry mustard, 1 tablespoon melted butter, 2 tablespoons thin cream, little pepper and salt. Spread crackers with mixture; cook in hot oven till crisp.

DAINTY LEMON SANDWICHES.

Cream thoroughly one cup of butter and work gradually into it the hard boiled yolks of two eggs rubbed to a paste with one raw yolk; $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of French mustard or a quarter of a teaspoonful of dry, two tablespoonfuls of strained lemon juice and $\frac{1}{2}$ teaspoonful of freshly grated rind. Beat and work all together well and spread on thin slices of white bread. Nice to serve with tea.

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PIES

A DELICATE PIE CRUST.

Eight rounded tablespoons flour, 2 rounded tablespoons lard, 4 tablespoons ice water, $\frac{1}{4}$ teaspoon soda, 1 level teaspoon salt. Sift flour, soda and salt together; chop shortening into flour with a knife; stir water in and stir well until it is well rolled into a ball—divide it for top and under crust. This is a very easily digested crust.

DELICIOUS CREAM PIE.

Two eggs, $\frac{1}{2}$ cup sugar $1\frac{1}{2}$ cupfuls milk, 1 heaping teaspoon cornstarch, $\frac{1}{2}$ teaspoon vanilla and lemon mixed. Beat the yolks and sugar (except one tablespoonful, for frosting) thoroughly; pour in the milk, leaving out a little to wet the cornstarch. When the mixture has reached the boiling point, pour in the cornstarch and let come to a boil, being very careful to stir constantly to keep from burning; add flavor and let cool. Beat whites and remainder of sugar to a stiff froth; spread over top of pie. Set in a quick oven to brown.

MOTHER'S MOCK CHERRY PIE.

One cup raisins (chopped), 1 cup cranberries (chopped), 1 cup sugar, 1 cup water, 1 teaspoon vanilla, 1 tablespoon flour mixed with the sugar. Bake in a rich pie crust

LEMON PIE.

Three eggs, 1 cup granulated sugar, juice of 1 lemon, 4 tablespoons water. Stir together beaten yolks of eggs, sugar, lemon juice and water and cook in double boiler until it thickens. Remove from stove and stir in the stiffly beaten whites of the eggs. When thoroughly mixed pour into a baked crust. By using three eggs, no cornstarch is necessary. Powder with sugar, and brown slightly.

PUMPKIN PIE.

For two large pies take 1 pint stewed pumpkin, 3 eggs beaten separately, 2 cups sugar, 1 tablespoon melted butter, 1 pint milk, 1 teaspoon ground cinnamon, 1 saltspoon salt, $1\frac{1}{2}$ teaspoons ground ginger, $\frac{1}{2}$ grated nutmeg, 1 teaspoon vanilla. Stir all together, adding beaten whites of eggs last.

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HICKORY NUT TARTS.

One cup of chopped hickory nut meats, 1 cup sugar, 1 cup chopped raisins, yolks of 3 eggs well beaten, $\frac{1}{2}$ cup of sweet cream. Mix well together and half fill patty pans lined with puff paste. Bake for twenty minutes, or until brown and well puffed. Whites of eggs may be used for meringue for tarts.

WASHINGTON PIE.

One cup sugar, 3 eggs, 3 tablespoons cold water, $1\frac{1}{2}$ cups flour. Bake in two tins. When cool split each pie and put filling between, making two pies. Sprinkle powdered sugar on top.

Filling.—One pint milk, when near boiling add 2 eggs well beaten, 2 small tablespoons of cornstarch, 1 cup sugar. Boil. Cool, and add $\frac{1}{2}$ cup butter and 1 teaspoon vanilla.

MOLASSES PIE.

Four eggs well beaten, 1 cup sugar, 1 cup table syrup, 1 tablespoon butter, 1 teaspoon vanilla, 1 tablespoon cornstarch mixed with a little water. Beat all together and pour in unbaked crust. Bake slow.

LEMON PIE.

One lemon, juice and grated rind, $\frac{3}{4}$ cup sugar mixed with 2 tablespoons corn starch and yolks of 2 eggs; add 1 cup boiling water; cook in double boiler; use whites of eggs for top.

ONION PIE.

Yolks of 3 eggs, 1 pint milk, 1 teaspoon cornstarch, $\frac{1}{2}$ teaspoon salt. Stew onions in frying pan, but do not let them brown. Mix onions with custard and bake in single crust.

LEMON PIE.

Juice and rind of 1 lemon, 1 cup sugar, yolks 3 eggs, 1 heaping tablespoon cornstarch in $\frac{1}{2}$ cup cold water; dissolve and add 1 cup boiling water. Cook in double boiler till thick and add a scant teaspoon butter on removing from fire. Use to fill previously baked pastry shell.

CREAM PIE.

Crust.—Four tablespoons butter, 3 tablespoons sugar, 1 egg, 2 cups flour.

Cream.—Yolks of 5 eggs, 1 pint milk, 6 tablespoons sugar, 2 tablespoons cornstarch. Add vanilla after the cream is cold.

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SOUR CREAM PIE.

One cup sour cream, $\frac{1}{2}$ cup raisins chopped fine, 1 cup sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, yolks of 3 eggs and the white of 1. Bake like lemon pie, using the whites of 2 eggs and 1 tablespoon sugar for top of pie

SOUR CREAM PIE.

One cup sour cream, 1 cup raisins (seeded and chopped), 2-3 cup sugar, 3 tablespoons vinegar, 1 egg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{3}$ teaspoon salt, 1 teaspoon vanilla. Makes one pie with upper and under crust. To be eaten when thoroughly cold.

MOCK CHERRY PIE.

One cup sliced cranberries, 1 cup seeded raisins (chopped), 1 cup sugar, 2 tablespoons flour; place in dish in layers. When top crust is ready add 2-3 cup of boiling water and 1 teaspoon vanilla. Bake slowly. Made with upper and under crust.

MOCHA TARTS.

One cup sugar, 1 cup flour, 4 eggs (whites beaten in last), 1 teaspoon baking powder, 11 tablespoons strong coffee. Bake in two layers.

Filling.—One-half pint whipped cream, 1 tablespoon coffee, 2 tablespoons sugar.

LEMON PIE.

One lemon, 2 eggs (white of one for frosting), 1 heaping cup white sugar, 4 teaspoons cornstarch, 1 cup boiling water. Cook all together. Have the shells baked; fill and frost and return to the oven to dry. This recipe will make two small pies.

PUDDINGS

TAPIOCA PUDDING.

Over night in cold water. In morning put in double boiler and add one quart of milk. Boil until tapioca is clear, then beat 3 eggs, separated. Add beaten yolks to milk; $\frac{1}{2}$ cup of sugar and boil till thick; add beaten whites and cook till whites are set. Turn into pudding dish, add vanilla and lemon extract and serve when cold. Always use the pearl tapioca.

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PINEAPPLE PUDDING.

One tablespoon gelatine dissolved in 1 pint of milk, 1 cup sugar, 1 can shredded pineapple. When cool add a pint of whipped cream and flavor.

HOT CHERRY PUDDING.

Butter baking dish and put cherries from which the juice has been drained in bottom. Canned cherries are best. Make batter of $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour and 1 teaspoon of baking powder, little vanilla. Pour over cherries and bake till cake is done.

Sauce.—Make sauce of juice from cherries, adding equal amount of water, $\frac{1}{4}$ cup sugar or to taste, about 1 tablespoon of cornstarch mixed in cold water. Boil until thick—not too thick, as it is to be poured over pudding. When done add little piece of butter and pinch of cinnamon or nutmeg.

RICE PUDDING.

One-half cup rice and 1 quart milk; let come to a boil, stirring occasionally. Then season as follows: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ cup raisins. Bake until the proper thickness.

GRAHAM PUDDING.

One cup molasses, 1 cup sour milk, 1 cup raisins, 2 cups graham flour, 1 teaspoon salt, 1 teaspoon soda; add spices to suit taste. Steam two hours and serve with any sauce preferred.

PUDDING.

One and one-half pints milk, 1 cup sugar, 3 yolks and 3 whites of eggs beaten separately, a little salt, vanilla, 1 tablespoon gelatine dissolved in the milk. Allow to cool and set.

DELICATE PUDDING.

One pint whipped cream, $\frac{1}{2}$ cup chopped English walnuts, $\frac{1}{3}$ cup sugar, 1 teaspoon vanilla, 1 dozen finely crushed macaroons.

STEAMED PUDDING.

One-fourth cup butter, 2 cups brown sugar, $2\frac{1}{2}$ cups flour (or more, if necessary, to make a little stiffer than cake batter), 2 eggs, a little grated nutmeg, some raisins, $\frac{1}{2}$ teaspoon soda, 1 heaping teaspoon baking powder. Put in funnel cake pan and set in steamer. Steam until done.

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BUCKEYE PUDDING.

One-half cup molasses, $\frac{1}{2}$ cup hot water, 1 teaspoon soda, yolk of 1 egg, 2 cups flour, 1 cup raisins. Steam one hour.

CHOCOLATE PUDDING.

One pint rich milk, 1 pint water, 2 large tablespoonfuls grated chocolate, $1\frac{1}{4}$ cups sugar, 2 tablespoonfuls cornstarch, 1 tablespoonful butter. Put all together and boil until thick; remove from fire and add 1 teaspoonful vanilla.

CARROT PUDDING.

One cup grated carrots, 1 cup grated potatoes, with 1 teaspoon of soda mixed with the potatoes; 1 cup brown sugar, 1 cup butter, $1\frac{3}{4}$ cup flour, 1 cup seeded raisins chopped, 1 cup nut meats broken medium fine, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves; mix all together and steam in a greased pan $2\frac{1}{2}$ hours. Serve with hard sauce made with $\frac{3}{4}$ cup butter and $2\frac{1}{2}$ cups powdered sugar; beat the batter till very light colored and very puffy; then add the sugar and heat again; then add $\frac{1}{2}$ cup sweet wine, or any other flavoring preferred; put in ice box to get cold after piling on a glass dish.

PLUM PUDDING.

Three cups sifted flour, 2 teaspoons baking powder, $1\frac{1}{2}$ cups suet chopped fine as meal, 1 cup currants, 1 cup seeded raisins, $\frac{1}{2}$ cup C sugar, $\frac{3}{4}$ cup New Orleans molasses, 5 eggs beaten well. Thin with coffee if too stiff. Put in greased pan and steam three hours.

PLUM PUDDING.

Five eggs well beaten, 2 tablespoons sugar, 1 teaspoon salt, 1 cup raisins, 1 cup currants, 1 teaspoon cloves, 1 teaspoon allspice, $\frac{1}{2}$ nutmeg, 1 cup milk, $\frac{1}{2}$ lb. kidney suet (chopped fine), 2 teaspoons baking powder, flour enough for soft dough. Steam two and one-half hours.

CARROT PUDDING.

One cup grated carrots, 1 cup grated potatoes, 1 cup sugar, 1 cup flour, 1 cup seeded raisins, 1 small teaspoon soda, 1 small teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves. Steam three and a half hours.

GERMAN PUDDING.

Two eggs, 1 cup sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder.

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SUET PLUM PUDDING.

One cup suet chopped fine, 1 cup cooking molasses, 1 cup milk, 1 cup raisins, $3\frac{1}{2}$ cups flour, 1 egg, 1 teaspoon cloves, 2 teaspoons cinnamon and nutmeg, a little salt, 1 teaspoon soda. Boil three hours. With sweet sauce.

DELICATE PUDDING.

Put half a pint of milk on to heat in a double boiler, and meanwhile mix another half pint with a generous half cupful of Gold-Rim flour, making a smooth paste. Put this paste into the kettle when the milk begins to boil, and stir the mixture until it is smooth, then cook for four minutes and remove from the fire. Add three level tablespoonfuls of butter, a quarter of a cupful of sugar and the beaten yolks of three eggs, and let the pudding cool slightly. Beat the whites of the eggs to a stiff froth and add to the mixture. Carefully butter a pudding dish holding about five pints and pour the mixture into it. Set it into a large pan and pour about it hot water enough to come half way up the side of the dish. Bake in a quick oven half an hour, and serve without delay, with cream sauce.

PINEAPPLE TAPIOCA PUDDING.

Soak $\frac{1}{3}$ cup pearl tapioca over night. In the morning cook until clear. After adding to it $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup pineapple chopped fine. Beat white of 1 egg very stiff, add juice of $\frac{1}{2}$ lemon; pour into cooked mixture, beating all the time. Continue beating 20 minutes. Cool in sherbet cups and serve with whipped cream, jelly or hot chocolate sauce.

SNOW PUDDING.

Juice and rind of one lemon, 1 cup sugar, 2 neaping table-spoons corn starch, $2\frac{1}{2}$ cups boiling water; cook sugar, lemon juice, corn starch and the water; then pour this on the well beaten whites of 3 eggs and beat 15 or 20 minutes; add cup of shredded pineapple and $\frac{1}{2}$ cup Maraschino cherries cut in small pieces and pour into moulds. Make custards of the yellow of eggs. For dressing $1\frac{1}{2}$ cups milk and half cup of sugar and flavor.

ONE EGG PUDDING.

One tablespoon butter, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sweet milk, $1\frac{1}{2}$ teaspoons baking powder, flour enough to make a stiff batter. Steam one hour. Fruit of any kind may be added and serve with any sauce preferred.

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CHOCOLATE PUDDING.

One-half cup sugar, 1 egg, butter the size of a walnut, heaping cup of Clinton's Best Flour, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cake chocolate, even teaspoon baking powder, teaspoon vanilla. Grate the chocolate and mix thoroughly with the flour and baking powder before mixing with the other ingredients. Steam one hour.

Sauce.—One cup sugar, 2 tablespoons of Clinton's Best Flour, butter the size of a large egg, $\frac{1}{2}$ cup thick cream, 1 cup boiling water, 1 teaspoon vanilla. Mix butter and flour and sugar together and add cream, then boiling water and boil until thick enough and add vanilla.

HOT RICE PUDDING.

One-half cupful of rice, 1 quart scalded milk, 4 tablespoons of sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ teaspoon or cinnamon, 4 tablespoons of butter. Wash the rice in cold water and put it in a double boiler with the hot milk; cook quickly until tender, then add half the sugar, half the butter and the salt; add egg to rice cooking one minute. Pour into the dish in which the pudding is to be sent to the table. Mix the rest of the sugar and ground cinnamon and sprinkle over the top of the pudding. Cut the rest of the butter into tiny bits and drop them at regular intervals on the pudding. When the butter melts the sugar and cinnamon will form a rich-looking brown sauce. Serve hot.

FIG PUDDING.

One-half lb. figs (10 cents worth), small handful raisins, 1 teaspoonful each cinnamon and allspice, a little citron, $\frac{3}{4}$ cup flour, 1 teaspoonful baking powder, $\frac{3}{4}$ cup sugar, 1 cup milk, 2 cups soaked bread, 1 cup chopped suet, 2 eggs. Steam three hours. To be served with brandy sauce.

ANGEL PUDDING.

One cup sugar, 3 eggs well beaten, $\frac{1}{4}$ lb. dates chopped, $\frac{1}{2}$ lb. walnuts, $4\frac{1}{2}$ tablespoons cracker crumbs mixed with 1 teaspoon baking powder, $\frac{1}{2}$ pint cream whipped; mix all together and bake 25 minutes in a slow oven.

MY FAVORITE RICE PUDDING.

One-half cup rice washed well, 2 tablespoons sugar, 1 quart milk, butter size of walnut, pinch of salt, three gratings nutmeg. Stir often until it begins to become creamy while baking in a covered dish in a slow oven for about one and a half hours. Be careful not to cook too fast or stir too often at the end, just to loosen the rice at bottom of dish. A delicacy eaten cool.

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BLACK PUDDING.

Three-fourths cup molasses, $\frac{3}{4}$ cup water, $\frac{1}{2}$ cup butter, 1 teaspoon soda, $\frac{3}{4}$ cup raisins, flour to make stiff; steam 3 hours.

Sauce.—One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, flavoring; beat well.

GRAHAM PUDDING.

One cup molasses, 1 cup milk, 2 teaspoons soda in little cold water, saltspoon of salt, 1 cup dry fruit ($\frac{1}{2}$ lb.), 1 cup of chopped figs, 2 $\frac{1}{2}$ cups graham flour; mix molasses, milk and soda; add flour and salt, then fruit; put in buttered mold twice its size and steam 2 $\frac{1}{2}$ hours. Be sure and cover mold while steaming.

Sauce for Pudding.—Beat together 1 tablespoon corn starch, 1 egg, 1 tablespoon butter, $\frac{1}{2}$ cup sugar; to this add 1 $\frac{1}{2}$ cups of boiling water and cook until it shines; add juice of one lemon.

FRUIT PUDDING.

One quart sweet milk, 1 $\frac{1}{2}$ pints bread crumbs, 2 cups molasses, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 cup currants, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon nutmeg, 3 eggs; add eggs last. Bake in a pudding dish 2 hours. Eat with lemon sauce.

PEAR, PEACH OR APPLE PUDDING.

Three-fourths lb. fruit, cloves, lemon or orange peel, 2 cups cream or milk, 4 eggs, 1 tablespoon flour, sugar to taste and pinch of salt. Fresh or canned fruit may be used. Put them in sauce pan with about a cup of water (if fresh fruit) and a few cloves, lemon or orange peel. Stew about fifteen minutes. For custard, 4 eggs well beaten with sugar and 1 tablespoon of flour and a few gratings of nutmeg, then add by degrees 2 cups of milk, stirring constantly. When done, pour over fruit in a baking dish and bake in a quick oven. Serve cold with cream.

STEAMED CHOCOLATE PUDDING.

One cup sugar, 1 cup milk, 2 tablespoons butter, 2 eggs, 2 squares chocolate, 2 cups flour, 2 teaspoons baking powder. Sift flour and baking powder, add sugar, then the beaten eggs and milk, lastly butter and chocolate melted. Beat well. Pour in buttered mold and steam two hours.

TAPIOCA PUDDING.

One cup tapioca cooked in water until clear, 1 cup sugar, beaten white of 1 egg, juice of 1 lemon. When cold add $\frac{1}{2}$ can grated pineapple. Serve cold with whipped cream.

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COOKIES

"Put the cookies on the lower shelf, where the children all can reach."

CHOCOLATE COOKIES.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ cups Clinton's Best Flour, 1 cup raisins, 1 cup nuts (chopped), 1 egg and 1 yolk (2 yolks), 1 teaspoon baking powder; $\frac{1}{4}$ cake melted chocolate, 1 teaspoon vanilla. Drop in pan and bake in hot oven.

NUT COOKIES.

One-half cup butter, $\frac{1}{2}$ cup lard, 1 cup sugar. Cream, then beat 2 eggs, 4 tablespoons milk, pinch of salt, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon of vanilla, 2 cups oatmeal, 2 cups of Clinton's Best Flour, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ nuts. Mix well. Bake in a moderate oven.

NUT COOKIES.

Cream $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup sugar; 2 beaten eggs, 4 tablespoons milk, a pinch of salt, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon vanilla, 2 cups Quaker Oats, 2 cups of Clinton's Best Flour, $\frac{1}{2}$ cup raisins, 1 cup walnut meats; drop a teaspoonful for one cookie into floured pan; bake in moderate oven.

BUTTER COOKIES.

One and a half cups butter, $\frac{1}{2}$ cup lard, 2 cups sugar, 1 cup water, 3 teaspoonful baking powder, 3 eggs beaten well; 1 teaspoonful almond extract; and add Clinton's Best Flour to mold. Roll out very thin.

SUGAR COOKIES.

Two cups sugar, 1 cup lard, 1 cup sweet milk, pinch of salt, 2 teaspoons baking powder, Clinton's Best Flour enough to roll, 2 eggs.

FRUIT COOKIES.

One and one-half cups medium brown sugar, 1 cup butter, 3 eggs well beaten, 1 teaspoon cinnamon, $\frac{3}{4}$ lb. raisins, $\frac{1}{2}$ lb. English walnuts (chopped), $2\frac{1}{2}$ cups Clinton's Best Flour, a pinch of salt, 1 teaspoon of soda dissolved in $\frac{1}{2}$ cup of boiling water. Drop from teaspoon 1 inch apart on buttered pan.

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BROWN COOKIES.

Two cups Clinton's Best Flour in bowl; add $\frac{1}{2}$ cup sugar, 1 cup sorghum molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup hot water with 2 teaspoons soda dissolved in it; 1 teaspoon each of cinnamon, cloves and ginger.

COOKIES.

One-half cup butter, 1 cup sugar, 2 eggs, 2 teaspoonfuls baking powder, 3 tablespoonfuls milk, grated rind of small orange, 1 quart of Clinton's Best Flour.

LEMON SUGAR COOKIES.

Two cups sugar, 1 cup butter, 1 level teaspoon of soda, juice of 1 lemon, also the rind: 2 tablespoons of cold water, Clinton's Best Flour enough to roll; roll very thin and sprinkle with sugar. Cream sugar and butter; add the lemon juice and grated rind and soda and water; add flour; mix thoroughly and bake in hot oven.

SUGAR COOKIES.

One egg, 2 tablespoons sweet cream, 2 tablespoons butter; put all in tea cup and fill with sugar; 1 teaspoon baking powder to each cup of Clinton's Best Flour; use as much flour as you need.

SPICE COOKIES.

Two cups of Clinton's Best Flour, 1 cup sugar, 1 cup molasses, 1 cup butter and lard (creamed together), 1 cup hot water, 2 teaspoons soda, spices to taste; enough flour to roll thin.

SUGAR COOKIES.

Three cups sugar, 1 cup butter, 1 cup boiling water; 1 level teaspoon soda, extract of lemon.

"LEBKUCKEN" COOKIES. GERMAN.

One scant teaspoon soda, 3 eggs, 1 cup granulated sugar, 1 cup molasses, 1 cup nuts, a little cinnamon and cloves. Clinton's Best Flour to roll. Citron.

COOKIES.

Two cups sugar, 1 cup butter 4 eggs well beaten, $\frac{1}{2}$ cup sweet milk, 3 teaspoons ("rounding") baking powder, Clinton's Best Flour, enough for a soft dough; flavor to suit taste and roll thin. Bake in a quick oven.

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HERMIT COOKIES.

One cup brown sugar, 1 cup butter, 3 tablespoons sour milk, 1 teaspoon cinnamon, 1 nutmeg, 1 cup hickory nut meats, 1 cup white sugar, 3 eggs, 1 teaspoon soda, 1 teaspoon cloves, 1 cup chopped raisins; use enough Clinton's Best Flour to make a thick batter and drop like cookies.

WHITE COOKIES.

Two cups of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 4 eggs, 3 teaspoonfuls baking powder, 3 tablespoonfuls milk, 1 tablespoonful lemon extract; mix to a stiff dough; roll thin and cut in shapes. Bake in quick oven.

GINGER COOKIES.

One pint molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 eggs, 1 tablespoonful ginger, 2 teaspoonfuls of soda, sufficient Clinton's Best Flour to roll out.

GINGER COOKIES.

Two cups black molasses, 2 cups sugar, 1 cup butter, 1 cup lard, 2 tablespoons ginger. Put on stove and let come to boil. When cold add two tablespoonfuls of soda, $\frac{1}{2}$ cup cold water, 4 well beaten eggs, $\frac{1}{2}$ nutmeg, 3 teaspoons cinnamon and Clinton's Best Flour to roll.

GINGER SNAPS.

One pint molasses, 1 cup brown sugar, 1 tablespoon cloves, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon ginger, 2 teaspoons soda, $\frac{3}{4}$ cup butter or lard; boil molasses, add Clinton's Best Flour enough to stiffen; roll thin.

GINGER SNAPS.

One coffee cup of brown (dark) sugar, 1 coffee cup molasses, 1 coffee cup butter and lard mixed, 2 tablespoons ginger, 2 tablespoons cinnamon, 2 teaspoons soda, a piece of alum the size of a bean; put all on the stove and let it come to a boil; add soda after taking from the stove; add Clinton's Best Flour enough to roll out.

MOLASSES CRACKERS.

One and one-half quarts of Clinton's Best Flour, $\frac{1}{2}$ cup brown sugar, 1 cup butter or lard, 2 yolks of eggs, 1 teaspoon cloves, 2 teaspoons soda, pinch nutmeg, 1 cup white sugar, 1 cup molasses, 1 cup hot water, 1 teaspoon cinnamon, pinch allspice, 1 grated lemon.

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MOTHER'S DOUGHNUTS.

Two cups sugar, 1 cup sour cream, 2½ cups Clinton's Best Flour, 2 teaspoons baking powder, 1 nutmeg, pinch of salt, 1 teaspoon soda mixed with cream; roll out and fry in deep fat with a small piece of suet.

POTATO DOUGHNUTS.

Three large potatoes (mashed), butter, size of an egg, beaten smooth; 3 eggs beaten separately; 1 cup sugar, pinch of salt, ½ teaspoon nutmeg, 2 teaspoons baking powder, 3 cups of Clinton's Best Flour; add a little more to roll out.

OATMEAL COOKIES.

One and a half cups sugar, 1 cup butter and lard (melted) ½ cup sour milk, 2 cups oatmeal, 2½ cups of Clinton's Best Flour, 1 cup raisins (chopped), 2 teaspoons cinnamon, 2 teaspoons baking powder, 1 teaspoon soda, 1 teaspoon salt; mix all together and drop in pan a teaspoonful at a time one inch apart.

OATMEAL WAFERS.

One and a half cups sugar, 1 cup butter and lard, 3 cups oatmeal, 2 cups of Clinton's Best Flour, 6 tablespoons sweet milk, ½ teaspoon soda in hot water, 1 egg; vanilla to flavor. Grind oatmeal; roll thin and bake.

MOTHER'S DOUGHNUTS.

One and a half cups sugar, 4 tablespoons butter, 3 eggs well beaten, 1 cup sweet milk, 2 heaping teaspoons baking powder, 1 teaspoon nutmeg, Clinton's Best Flour to make stiff enough to roll.

DOUGHNUTS.

One cup sugar, 2½ tablespoons butter, 2 eggs, 1 cup milk, ¼ teaspoon cinnamon, 2½ teaspoons baking powder, ¼ teaspoon nutmeg, 1½ teaspoons salt, 2 cups Clinton's Best Flour. Cream the butter, add one-half of the sugar; beat the eggs very light, add the remainder of the sugar, combine the two mixtures, add the milk; sift together thoroughly the baking powder, salt, cinnamon and nutmeg with the flour and add to the mixture enough more flour to handle, having the dough as soft as possible. Toss on a floured board, knead lightly; roll to one-quarter inch in thickness, shape with a doughnut cutter, fry in hot lard. Drain and sprinkle with powdered sugar if so desired.

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GINGER COOKIES.

One scant cup sugar, 2 cups New Orleans syrup, 1 cup butter and lard mixed, $\frac{1}{2}$ cup boiling water; pour on 1 teaspoon soda, 1 egg, 1 spoon ginger; flavor with spices.

HARD GINGER CAKES.

Two lbs. Clinton's Best Flour, 1 lb. molasses, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar (brown). Season with ginger and roll thin.

SOFT DOUGHNUTS.

To one cup mashed potatoes, 2 eggs, 2 tablespoons shortening, $1\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup milk, salt, nutmeg, 3 teaspoons baking powder, 4 cups Clinton's Best Flour (try $3\frac{1}{2}$ first), a pinch of soda sifted with baking powder in flour; cream potatoes, sugar shortening and eggs well, add milk, salt, nutmeg, flour with baking powder and soda slowly until all is in; mix roll out, cut and fry; when cool sugar with powdered sugar, if liked. The potatoes make and keep the doughnuts moist for some time.

DOUGHNUTS.

One cup sugar, 1 teaspoon of butter; cream butter and sugar together; $\frac{3}{4}$ cup sweet milk, 3 pints of Clinton's Best Flour, 3 teaspoons baking powder, 3 eggs.

CREAM PUFFS.

One cup hot water, $\frac{1}{2}$ cup butter. Boil together and while boiling stir in a cup of dry Clinton's Best Flour. Take off fire and stir till smooth; add $\frac{1}{2}$ cup sugar and when cold add 3 eggs and beat five minutes. Bake twenty-five minutes in hot oven.

CAKE

"With weights and measures just and true, oven of even heat, well-buttered tins and quiet nerves success must be complete."

SPICE CAKE.

One and one-half cups granulated sugar, 3 eggs beaten separately (whites added last), $\frac{3}{4}$ cup butter, 1 cup sour milk, 1 cup raisins, 2 cups of Clinton's Best Flour, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda. Bake one hour slowly.

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EGGLESS, BUTTERLESS, MILKLESS CAKE.

One-half cup of nut meats, 1 cup of brown sugar, $\frac{1}{2}$ cup of lard, $1\frac{1}{2}$ cups of raisins, 1 cup of cold water, 2 cups Clinton's Best Flour, $\frac{1}{2}$ cup of warm water, 1 teaspoon of nutmeg, 1 teaspoon cinnamon, 1 teaspoon of cloves, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of baking powder, 1 teaspoon of soda; cream butter and sugar, add spices, raisins and cold water; stew five minutes; when cold add nut meats, flour and baking powder; last add soda dissolved in warm water.

ORANGE CAKE.

One-half cup cold water, 2 cups sugar, 2 cups of Clinton's Best Flour, $\frac{1}{2}$ cup butter, 4 whites and 4 yolks of eggs, 2 teaspoons baking powder. Beat butter and sugar to a cream, add the beaten yolks, then flour, baking powder and water, and last, beaten whites. Take grated rind and juice (except 1 tablespoon) of 1 large orange and stir in batter. Bake in layers. Frosting: White of 1 egg, 1 tablespoon juice, 6 of powdered sugar.

WHITE CAKE.

Two cups pulverized sugar, $\frac{3}{4}$ cup butter, 1 cup milk, $1\frac{1}{2}$ cups cornstarch, 1 cup Clinton's Best Flour, whites of 6 eggs; mix butter and sugar to a cream, then add part of flour then milk and cornstarch; next the eggs, then the remainder of flour with baking powder sifted in; then add 1 teaspoon lemon, $\frac{1}{2}$ teaspoon vanilla. Bake in loaf.

SOUR CREAM CAKE.

One cup sugar sifted, 1 cup rich sour cream, 2 eggs, $1\frac{1}{2}$ cups Clinton's Best Flour, 1 even teaspoon of soda dissolved in cream, $\frac{1}{2}$ cup chopped raisins, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, pinch of salt; put all the ingredients in mixing bowl and beat five minutes; add $\frac{1}{2}$ teaspoon of cream tartar with flour. Bake in loaf.

POTATO CAKE.

Three-fourths cup of butter, 2 cups of sugar creamed, 4 eggs, white last, 1 cup of mashed potatoes, warm $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup melted chocolate, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful cloves, 1 cup of nuts, $1\frac{1}{2}$ cups of Clinton's Best Flour, 2 teaspoonfuls baking powder. Bake forty-five minutes.

DELICATE CAKE.

Two cups sugar, 2-3 cup butter, 1 cup milk, whites of 6 eggs, $3\frac{1}{3}$ cups of Clinton's Best Flour, 2 teaspoons baking powder.

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DEVIL'S CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 4 ozs. chocolate dissolved in $\frac{1}{2}$ cup boiling water and $\frac{1}{2}$ cup of sour milk, 1 teaspoon soda, pinch of salt, enough Clinton's Best Flour to make stiff. Bake either in layers or loaf. White frosting.

WHITE CAKE.

One and one-half cups sugar and 2 tablespoons of butter creamed together. Whip the whites of 4 eggs; add to your sugar, then take $\frac{1}{2}$ cup milk and 3 cups Clinton's Best Flour. After sifting, add part of milk, then part of flour. Add 2 teaspoons of baking powder to flour. Bake in loaf or layer cake. Flavor to taste.

DEVIL'S FOOD CAKE.

Two cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup chocolate dissolved in $\frac{1}{2}$ cup boiling water, 1 level teaspoon soda, $\frac{1}{2}$ cup sour milk, $2\frac{3}{4}$ cups of Clinton's Best Flour. Never fails.

SUNSHINE CAKE.

Beat whites of 6 eggs, add gradually 1 cup of granulated sugar and 1 teaspoon of lemon or vanilla. Beat yolks of 6 eggs to a cream and add to mixture. Mix thoroughly $\frac{3}{4}$ teaspoon of baking powder with 1 coffee cup of sifted Clinton's Best Flour and beat slowly into batter. Bake forty-five minutes in a slow oven.

LADY BALTIMORE CAKE.

Whites of 6 eggs, 1 cup butter (scant), $1\frac{1}{2}$ cups granulated sugar, 3 cups of Clinton's Best Flour, 1 cup milk, 2 teaspoons good baking powder. Sift flour and baking powder together into the other ingredients, adding the eggs (beaten separately) last of all. Bake in two buttered pans.

SURPRISE CAKE.

One tablespoon butter, 1 cup milk, 1 cup sugar, 2 cups of Clinton's Best Flour, yolks of 5 eggs, 2 teaspoons baking powder.

GINGER CAKE.

Mix together $\frac{1}{2}$ cupful of molasses, $\frac{1}{2}$ cupful of sugar, 1 egg and 2 tablespoons of melted butter. When these are beaten together thoroughly, add 1 teaspoon of soda dissolved in $\frac{1}{2}$ cupful of cold water; cinnamon or ginger to taste, and $1\frac{1}{2}$ cupfuls of Clinton's Best Flour. Bake in a shallow pan in a moderate oven for about thirty minutes.

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GOLD CAKE.

One and one-half cups sugar, $\frac{3}{4}$ cup milk, 2 large cups of Clinton's Best Flour, $\frac{3}{4}$ cup butter, 4 eggs, 2 teaspoons baking powder. Flavor with lemon, vanilla and almond. A cup of raisins may be added.

GOLD CAKE.

Three-fourths cup butter, $1\frac{1}{2}$ pints of Clinton's Best Flour, 2 cups sugar, 2 teaspoons baking powder, yolks of 10 eggs, 1 cup milk.

SALLY LUNN.

Mix a small $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup sugar, 1 cup milk, 1 egg, 2 teaspoons baking powder, 1 pint Clinton's Best Flour. Mix and bake twenty-five minutes in hot oven.

COFFEE CAKE.

Two cups batter or sponge, $\frac{1}{2}$ cup milk, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ teaspoonful salt.

CARAMEL CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten separately, burn $\frac{1}{2}$ cup sugar and add 1 cup water to make it soft, let cool and flavor with vanilla, 3 cups of Clinton's Best Flour, 2 large teaspoons baking powder.

RAISIN CAKE.

One cup sugar, 1 cup raisins, $\frac{1}{2}$ cup butter, 1 teaspoon cinnamon, 1 cup water or coffee, $\frac{1}{2}$ teaspoon cloves. Stir together; let come to a boil; cool and add 2 cups of Clinton's Best Flour, with 1 teaspoon soda. Bake in loaf in a quick oven.

NUT CAKE.

Cream together 1 cup sugar and $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup milk or water, 1 teaspoon vanilla, 2 cups of Clinton's Best Flour, 2 eggs beaten light, 1 cup nut meats. Bake in a slow oven about forty minutes.

WHITE CAKE.

Whites of 4 eggs beaten light; cream $\frac{1}{2}$ cup butter and $1\frac{1}{2}$ cups sugar; add 1 cup milk or water, 2 cups of Clinton's Best Flour, 1 heaping teaspoon baking powder, 1 teaspoon vanilla. Bake in a slow oven fifty minutes.

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WHITE CAKE.

One-half cup butter, $\frac{1}{2}$ cup sugar, 1 cup cold water, $2\frac{1}{2}$ cups of Clinton's Best Flour, 4 level teaspoons baking powder. Beat well. Fold in whites of 5 eggs well beaten. Flavor with vanilla and lemon. Two-thirds cup of walnuts makes a nice nut cake.

ANGEL FOOD.

Whites of 8 eggs beaten stiff, $1\frac{1}{2}$ teacups sugar on the eggs, juice of 1 lemon on the sugar. Stir; add 1 teacup of Clinton's Best Flour lightly. Bake in an ungreased pan thirty-five minutes.

CHOCOLATE LOAF CAKE.

Cream together 1 cup butter, 2 cups sugar and $\frac{1}{4}$ cup molasses; add 4 beaten eggs, 1 cup sweet milk, 3 cups of Clinton's Best Flour and 2 teaspoons baking powder; lastly add $\frac{1}{2}$ cup melted Baker's chocolate. Sift flour before measuring and add cup even full. Melt chocolate in cup in hot water.

COLD OVEN CAKE.

One-third cup butter, 1 cup sugar, 2 cups of Clinton's Best Flour, 2 eggs, 2-3 cup milk, 4 level teaspoonfuls baking powder. Cream butter and sugar; add baking powder to flour; beat eggs into the milk, and add this and flour gradually to the rest. Bake. Cover with stewed fruit. Add meringue of white of egg and sugar.

PRUNE CAKE.

Cook 10 cents worth of prunes until tender, mash as smooth as possible; $1\frac{1}{2}$ cups sugar, 3 tablespoons melted butter, 2 eggs beaten with sugar, 2 teaspoons baking cinnamon, 1 teaspoon cloves, 2 cups of sifted Clinton's Best Flour, 1 teaspoon soda in flour. Bake in two layers in a moderate oven. Put together with cream whipped stiff, sweetened and flavored.

WHITE CAKE.

One-half cup butter, $1\frac{1}{2}$ cup sugar, 1 cup milk, 2 cups of Clinton's Best Flour, 2 teaspoonfuls baking powder, whites of 5 eggs beaten stiff, 1 teaspoonful vanilla.

TWO EGG CAKE.

One-half cup butter, $1\frac{1}{2}$ cups sugar, 2 yolks, beaten well, 1 cup water, 2 cups Clinton's Best Flour, 2 teaspoonfuls baking powder, whites of 2 eggs beaten stiff, 1 teaspoonful vanilla.

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AFTERNOON TEA CAKES.

One cup C. sugar, 1 cup water, 1 cup raisins, $\frac{1}{2}$ cup butter, 1 teaspoonful of ground cinnamon, $\frac{1}{2}$ teaspoonful of ground cloves. Stir this altogether and put on stove and let come to a boil. Cool, and then add 2 cups of Clinton's Best Flour with 1 teaspoon soda (level). Put in gem pans and bake in quick oven

CUP CAKES.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten separately, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups Clinton's Best Flour, 1 teaspoon baking powder, vanilla. Bake in muffin pans.

CHOCOLATE CAKE.

Three Layers.

Care must be taken to add ingredients as indicated. First, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter. Second, 2 egg yolks. Third, 6 tablespoons grated chocolate, $\frac{1}{2}$ cup boiling water poured over chocolate. Fourth, $\frac{1}{2}$ cup milk. Fifth, $1\frac{3}{4}$ cups Clinton's Best Flour and 2 teaspoons of baking powder. Sixth, whites of 2 eggs beaten stiff; fold in.

SNOW BALLS.

One-fourth cup butter, $\frac{1}{2}$ cup sugar, 1 cup Clinton's Best Flour, 1 teaspoon baking powder, $\frac{1}{4}$ cup milk, whites of 2 eggs; steam twenty minutes in cups; roll in powdered sugar.

ICE CREAM CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, $3\frac{1}{2}$ cups Clinton's Best Flour, whites of 8 eggs, 3 teaspoons baking powder, 5 drops bitter almond flavor, $\frac{1}{4}$ teaspoon salt. Cream sugar and butter; add the milk then the whipped eggs; sift baking powder with flour, add flavor and salt; beat until fine as velvet. Put in slow oven, let it rise then increase heat; bake about 30 minutes

APPLE SAUCE CAKE.

Two cups cooked apple sauce, sweetened as for table; $\frac{1}{2}$ cup of butter, 1 cup sugar, 2 cups raisins, 1 teaspoon of cinnamon, 1 teaspoon of nutmeg, 1 teaspoon of allspice, $1\frac{1}{2}$ teaspoons soda, 3 cups of Clinton's Best Flour.

PLAIN WHITE CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, creamed; 1 egg, 1 cup milk, 2 cups of Clinton's Best Flour, 2 teaspoons baking powder, flavoring. Beat thoroughly.

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DARK CHOCOLATE CAKE.

Grate 2 squares of chocolate, $\frac{1}{2}$ cup water, 1 egg well beaten; steam until chocolate is thoroughly dissolved. Then take 1 cup sugar, 1 heaping tablespoon butter, $\frac{1}{2}$ cup boiling water, 1 teaspoon vanilla flavor, $1\frac{1}{2}$ cups Clinton's Best Flour sifted; add chocolate and 1 scant teaspoon baking soda dissolved in a little hot water. Beat well and bake in slow oven thirty minutes.

PARTLY BOILED CAKE.

For five minutes boil together 2 cups water, 2 cups sugar, 2 heaping tablespoons lard, 1 package of seeded raisins, 1 teaspoon salt (level), 3 level teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice. Let stand until cool, then stir in 1 heaping teaspoon soda, $\frac{1}{2}$ cup chopped English walnuts and 3 cups of sifted Clinton's Best Flour. Bake in two loaves in moderate oven.

PRUNE CAKE.

One cup butter, 1 small cup sugar, 2 cups Clinton's Best Flour, 3 eggs, 1 big cup of prunes, 1 cup of prune juice, 1 small teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves. Cook prunes as for sauce, sweetened, without stones.

SPICE CAKE.

One cup sugar, butter size of egg, 2 eggs, $\frac{7}{8}$ cup sour cream, scant $\frac{1}{2}$ teaspoon soda dissolved in cream, $1\frac{3}{4}$ cups Clinton's Best Flour, level teaspoon baking powder in flour, 1 teaspoon nutmeg. Bake in a loaf or layers; put together with boiled frosting. Currants may be added.

BEST EVER SHORTCAKE.

One and one-half cups Clinton's Best Flour, $\frac{1}{2}$ cup cornstarch, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Sift all together and work in $\frac{1}{3}$ cup butter. Mix to a soft dough with from $\frac{3}{4}$ to 1 cup of milk. Bake about twelve minutes in hot oven.

LADY BALTIMORE CAKE.

One cup creamed butter, 2 cups sifted sugar, whites of 6 eggs beaten stiff, 1 cup sweet milk, $3\frac{1}{2}$ cups of sifted Clinton's Best Flour, 2 teaspoons baking powder; flavor with rose. Bake in layers. Beat the butter to a cream, add gradually the sugar; when creamy add the milk, the flour sifted three times with the baking powder; add the flavoring and fold in whites of eggs beaten stiff.

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PLAIN CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups Clinton's Best Flour, 1 teaspoon baking powder; flavor to suit taste. Very good when baked in cup cakes and served with chocolate sauce for dessert.

MONKEY FACES.

One-half cup butter or drippings, 1 cup sugar, 2 eggs, 1 cup molasses, 1 cup cold water, 1 teaspoon each of cinnamon and cloves, 2 teaspoons soda, 5 cupfuls of Clinton's Best Flour. Cream butter and sugar; add eggs beaten to a stiff froth, molasses with soda mixed in it, then cold water; flour, with spices sifted into it. Beat well together and then drop from a tablespoon upon tins; add three raisins for eyes and nose, and bake in fairly quick oven. Children delight in them.

PORK CAKE.

One-half lb. fat salt pork chopped fine; stir 1 teaspoon soda in 1 cup boiling water and pour over pork; add 1 cup sugar, 1 cup molasses, 2 well beaten eggs, 1 lb. seeded raisins, 1 lb. currants, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{2}$ grated nutmeg, 5 cups of Clinton's Best Flour. Bake one hour in slow oven.

POTATO CAKE.

Two cups sugar and 1 cup butter beaten light; add yolks and add rest—whites last; $\frac{1}{2}$ cup sweet milk, 1 cup mashed potatoes, 2 cups Clinton's Best Flour, 1 cup chopped almonds, 4 squares of chocolate, 5 eggs beaten separate, 1 nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons baking powder. Measure potatoes while hot.

BROD TORTE.

One and one-half cups sugar, 1 cup bread crumbs toasted and grated, $\frac{1}{4}$ pound almonds, 1 teaspoon cinnamon, 2 teaspoons chocolate, 1 teaspoon baking powder, 2 teaspoons Clinton's Best Flour, $\frac{1}{2}$ teaspoon cloves, 9 eggs (using only the yolks). Beat eggs, add sugar to a cream; beat about fifteen minutes; add almonds, bread and spices, and bake from twenty to thirty minutes. Cut in squares and frost.

SPICE CAKE.

Two cups dark brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, $2\frac{1}{2}$ cups of Clinton's Best Flour, 1 teaspoon soda stirred in sour milk, 2 teaspoons cinnamon, 1 teaspoon allspice, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ grated nutmeg; stir briskly. Bake same as other butter cakes.

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ONE EGG CAKE.

One cup sugar and 1 egg creamed together, 1 cup milk, 1½ cups of Clinton's Best Flour, 2 teaspoons baking powder and flavoring. Bake in layers in quick oven. Use any frosting desired.

JEWISH CAKE.

Fourteen eggs, 2 coffee cups sugar, 1 coffee cup chocolate, 1 coffee cup chopped almonds (not too fine), 1 coffee cup cracker crumbs rolled fine, 1 wineglass brandy, 1 teaspoon cinnamon, 1 teaspoon cloves. Stir yolks and sugar to a cream; add chocolate, spices, almonds and brandy, then add cracker crumbs and last the whites of eggs beaten to a stiff froth. No baking powder, flour or butter is used.

WHITE FRUIT CAKE.

Two cups sugar, 1½ cups butter, 1 cup milk mixed with 1 wineglass brandy, 4 cups of Clinton's Best Flour, 3 eggs, 2 teaspoons baking powder, 1½ pounds currants or raisins, ½ pound citron. Bake two hours.

HICKORY NUT DROP CAKES.

Two cups sugar, 1 cup butter, 3 eggs, 1 cup sour cream, 2 teaspoons soda stirred into the cream, 1 teaspoon baking powder stirred into Clinton's Best Flour, 1 cup chopped nuts. Flavor with vanilla.

MOTHER'S PORK CAKE.

One-half lb. salt pork ground fine, 2 cups boiling water poured over pork; 2 cups molasses, 2 teaspoons soda, 2 cups sugar, 4 eggs, 6 cups of Clinton's Best Flour, 1 lb. raisins, 1 lb. currants, 2 teaspoons cinnamon, 2 teaspoons cloves, ½ cup citron. Mix and bake one hour in a slow oven.

WHITE CAKE (Three Layers.)

One and a half cups granulated sugar, ½ cup butter, 1 cup cold water, 1 tablespoon cream, yolk of 1 egg, 1 teaspoon extract, 2 cups Clinton's Best Flour, 2 teaspoons baking powder, whites of 2 eggs beaten stiff; fold in.

WHITE LAYER CAKE.

One and two-thirds cups sugar, 2-3 cup butter, 1 cup milk, 3¾ cups of Clinton's Best Flour and 4 teaspoons flour, whites of 5 eggs, 1 teaspoon vanilla; cream butter and sugar; add milk, flour and baking powder; beaten whites of eggs last.

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WHITE CAKE.

One cup sugar sifted, $\frac{1}{2}$ cup butter, 1 cup milk, 1 teaspoon vanilla, $2\frac{1}{2}$ cups Clinton's Best Flour, whites of 4 eggs, 2 teaspoons baking powder; cream butter and sugar; add vanilla and a little flour, then a little milk and flour and beat; keep adding a little milk and flour until about half have been used, then half of the eggs with flour and milk, then the remainder of the eggs, flour and milk; keep a little flour for the baking powder, add last; then beat a few minutes and put into an oven, not too hot.

NUT CREAM CAKE.

Yolks of 6 eggs beaten very light, 2 cups sugar (very scant or small cups), 1 cup of sifted Clinton's Best Flour, 1 teaspoon baking powder. To the 6 whites beaten stiff, add a pint of chopped pecans, the pecans thoroughly floured, then add the whites to the other parts of ingredients. Flavor with vanilla. Bake in three layers in a moderate oven. A whipped cream filling with cherries and marshmallows.

DEVIL'S FOOD CAKE.

Dissolve 2 oz. of chocolate in 5 tablespoons boiling water; cream $\frac{1}{2}$ cup of butter with $1\frac{1}{2}$ cups sugar; add yolks of 4 eggs well beaten to the creamed butter and sugar, then add chocolate, then $\frac{1}{2}$ cup milk, then $1\frac{3}{4}$ cups of Clinton's Best Flour with 2 rounding teaspoons of baking powder; last whites of 4 eggs beaten stiff. Get everything ready before making cake. Put into oven as quickly as possible after mixture is put together; 1 teaspoon vanilla.

DEVIL'S FOOD.

Half a cupful grated chocolate, $\frac{1}{2}$ cupful brown sugar; boil these together until as thick as cream and let cool; 1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2-3 cup milk, vanilla flavoring. Mix well; beat in the boiled mixture and 2 cupfuls of Clinton's Best Flour sifted with a heaping teaspoon baking powder. Bake in layers; put together with chocolate filling and cover with white icing.

CHOCOLATE LAYER CAKE.

Grate one-half cake Baker's chocolate and mix it with $\frac{1}{2}$ cupful of milk and the yolk of 1 egg. Put on stove and thoroughly dissolve; set it off to cool while preparing cake; 2 eggs, one yolk being used, 2 cups sugar, $\frac{3}{4}$ cup of butter, $\frac{1}{2}$ teaspoonful of soda dissolved in a little warm water; add chocolate and Clinton's Best Flour enough to make a thin batter that will jam smooth. Bake carefully (pastry flour preferred). Ice with white or chocolate icing.

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DEVIL'S CAKE.

One and a half cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 squares of butter, bitter chocolate, 2 teaspoonfuls of good Royal baking powder, $2\frac{1}{2}$ cups Clinton's Best Flour, whites of 4 eggs; cream together the sugar and butter, then add the milk, flour, chocolate, baking powder, and lastly whites of 4 eggs.

FRUIT SHORT CAKE.

White of 1 egg, 1 cup sugar, 1 cup of fruit juice, either raspberries or strawberries; beat hard with egg beater.

SOUR CREAM CAKE LOAF. . .

One cup sugar, 2 eggs, 1 cup sour cream, scant teaspoon soda in cream, 2 cups of Clinton's Best Flour, 1 cup raisins, spices.

Cake Fillings.—Cream butter the size of an egg with as much powdered sugar as it will mix with; soften with cream; flavor.

CREAM CAKE.

One cup sugar, $1\frac{1}{2}$ cups Clinton's Best Flour, 2 teaspoons baking powder, mixed thoroughly together; then add 3 eggs and $\frac{1}{2}$ cup milk; beat until thin enough to run. Bake four layers.

Cream.—Boil 1 cup milk, 2 tablespoons corn starch, $\frac{3}{4}$ cup sugar, 1 egg, butter the size of a walnut.—Mrs. L. M.

Icing.—Two cups sugar, $\frac{1}{2}$ cup water; boil sugar in water until it balls. Whites of 2 eggs beaten stiff; pour hot sugar into eggs and a tablespoon of hot water and juice of half a lemon, $\frac{1}{4}$ teaspoon baking powder.

WHITE CAKE.

One and a half cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, $2\frac{1}{2}$ cups Clinton's Best Flour, 2 teaspoons baking powder. Fold in the unbeaten whites of 4 eggs: vanilla.

Filling.—One cup powdered sugar, 1 tablespoon butter creamed, 1 teaspoon vanilla, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup raisins; add cream to make it spread easily.

JAM CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup jam, 2 cups of Clinton's Best Flour, 1 level teaspoon soda, 5 tablespoons sour cream or milk or 1 teaspoon baking powder, 5 tablespoons sweet milk.

Filling.—One-half cup chopped raisins, 4 tablespoons sugar, 2 tablespoons water, 1 tablespoon Clinton's Best Flour. Cook and put between layers.

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PLAIN CAKE.

One-half cup butter, $1\frac{1}{2}$ cup sugar, 1 cup cold water, 1 cup of Clinton's Best Flour, 1 egg, 2 teaspoons baking powder, 1 teaspoon flavoring; cream butter and sugar, add beaten alternate water and flour; add baking powder to last of flour, flavoring last, then make two loaves.

BURNT SUGAR CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup cold water, $2\frac{1}{2}$ cups Clinton's Best Flour, 2 teaspoons baking powder. Cream butter and sugar; add yolks beaten; now add water; flour, with baking powder and 2 tablespoons of burnt sugar syrup; add whites of eggs beaten stiff.

Filling.—Three tablespoons white sugar burnt until black; add 3 tablespoons of water; stir well until dissolved; 1 tablespoon vanilla. Put part in cake and part in filling.

DEVIL'S FOOD CAKE.

Two square chocolate in $\frac{1}{2}$ cup water; boil thick, then cool and add to $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 scant cups Clinton's Best Flour with 1 teaspoon baking powder, $\frac{1}{2}$ cup water and 1 teaspoon soda, 1 teaspoon vanilla.

Filling.—One teaspoon chocolate, 1 teaspoon cornstarch, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup water, $\frac{1}{2}$ cup nuts; boil till thick and clear.

MOCHA CAKE.

1 cup powdered sugar, beaten to a froth with yolks of 5 eggs, 2 tablespoons of mocka essence, 2 tablespoons of strong, hot coffee, 1 teaspoon baking powder sifted in 1 cup of Clinton's Best Flour; add whites of 5 eggs whipped to a stiff broth; bake in three layers for about fifteen minutes. Fill with whipped cream just before serving.

BEAUTIFUL CAKE.

Stir 3 cups sugar and 1 cup butter to a cream, add 1 cup milk, 1 cup flour and $\frac{1}{2}$ of the beaten whites of 12 eggs; add 3 cups of Clinton's Best Flour, the other whites of eggs and 2 teaspoons baking powder dissolved in a little milk. Bake in loaf of two layers. Half of this recipe can be used. (Use yolks for Gold Cake. See recipe.)

Frosting.—One cup brown sugar, 1 cup water, 1 cup white sugar, 1 tablespoon vinegar. Boil until as thick as candy.

CAKE FROSTING.

Large lump of butter melted in a little hot water, add powdered sugar sufficiently, and flavor.

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COCOA FROSTING.

One and a half cups confectioners sugar, $\frac{1}{4}$ cup butter, soft not melted, 1 teaspoon vanilla; beat in 3 teaspoons cocoa and 3 tablespoons of hot coffee. Beat all with an egg beater.

FRESH COCOANUT FILLING AND FROSTING.

Two cups sugar, $\frac{3}{4}$ cup cocoanut water. Let boil until it threads; remove from fire and pour into the beaten whites of 2 eggs; beat this well until cold, then add one large cocoanut grated fine, leaving some out to sprinkle over the top of the cake.

FROSTING.

Two cups pulverized sugar, 2 tablespoons butter, 4 tablespoons cream. Work butter and 1 cup sugar until perfectly smooth, then add remaining cup sugar. For chocolate frosting add 2 squares of melted chocolate. Flavor with vanilla.

DUMPLING SAUCE.

One cup sugar, 2 eggs; beat to a cream. Fine for apple dumplings.

FRIED CAKES.

Three eggs, 1 cup sweet milk, 3 teaspoons baking powder, 1 cup sugar, 4 cups of Clinton's Best Flour, 1 tablespoon butter, nutmeg.

CANDIES

CREAM CANDY.

Three cups sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, 1 tablespoon butter. Cook until it hardens in cold water. Do not stir. When cool pull.

DIVINITY.

One-half cup white corn syrup, $\frac{1}{2}$ cup water, 2 cups sugar. Cook until it hardens in cold water. Pour over the whites of 2 eggs (beaten stiff) add 1 cup chopped nuts; beat until creamy

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TURKISH FUDGE.

Four cups sugar, 1 cup syrup, 1 cup water. Boil until it forms a brittle ball when dropped into cold water. Stir while boiling to prevent turning to sugar. Beat stiff whites of 4 eggs. When the syrup is done, let it cool a little, to prevent its cooking the eggs. Then pour it over the whites and beat until stiff enough to be dropped from a spoon, onto a buttered plate, without spreading. Before beating stiff, add nuts or fruit.

CHOCOLATE CARMELS.

Two cups molasses, 2 cups brown sugar, 1 cup cream, 1 tablespoon butter, $\frac{1}{2}$ lb. chocolate grated; beat all together; boil until it thickens when dropped in water. Turn into a plate dish well buttered. When cold cut in squares.

COCOANUT CREAM CANDY.

One cocoanut, $1\frac{1}{2}$ lbs. granulated sugar; put sugar and milk of cocoanut together; heat slowly until sugar is melted, then boil five minutes; add cocoanut, finely grated; boil ten minutes longer, stir constantly to keep from burning. Pour on plates well buttered. Cut in squares. Will take 24 hours to harden

DIVINITY CANDY.

One-half cup corn syrup, $\frac{1}{2}$ cup water, 1 cup sugar; cook until very soft waxy ball in cold water; then pour slowly over the well beaten white of one egg and beat until it creams; add nuts broken and flavor with vanilla.

STUFFED FIGS.

Steam for 1 hour clip off stem end, open and press in a marshmallow. Roll in powdered sugar.

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MISCELLANEOUS

Laundering Colored Fabrics.

The majority of housewives are capable of coping with the laundry question as far as white garments are concerned, but in these days, when such delicate shades are worn and so many new tones in coloring are being introduced, the successful laundering of the different fabrics is not an easy matter.

The great point in washing summer goods is to remember that only the purest soap and water, merely warm, and not hot, is to be used. All washing powders, strong soaps and hot water must be avoided. If the water is hard then something may be necessary to release any dirt or grime. If so, borax is the safest medium.

If possible the wash should be done when there is a little breeze stirring.

The first process consists in setting the colors. Some pin their faith to salt, others to vinegar. The fact is, whether salt or vinegar is used, depends entirely upon the color in question.

Green is an exceptionally difficult shade to hold. Not that it fades exactly, but it seems to have a trick of changing its tone. Alum will as a rule preserve the original tint for all time. A lump of alum almost the size of an egg should be dissolved in a large pail of water and the garment immersed. After laying in the water for half an hour it should be taken out, hung up and dried, then the usual laundering process should be gone through, which is first to soak in cold water to release the dirt, then wash in warm suds, rubbing with the hands, not on a board. Rinse in clear water, hang the garment inside out in the shade, and iron while damp.

This method will be found far superior to the plan of drying the garments, then sprinkling them which is apt to result in a spotted or streaked appearance especially when the colors are very delicate. Even when a thin starch has been used the goods will iron perfectly without being first dried and then sprinkled. Yellows, from buff to orange, as a rule wash well, but if warm water is used during the entire process, for rinsing and all, the result will surely be successful. One tablespoonful of salt to a quart of water should be added to the last rinsing. This rule also applies to pinks, reds and pale blues. Vinegar should be substituted for salt when the colors are purple, heliotrope, dark blue, black, brown and in fact any dark shades. In the case of mixed flowered goods, such as green or blue, or brown and pink, then both the salt and the vinegar should be added. No bluing must be used in the rinse water, but a good plan is to put in the last rinsing a pint of a prepared dye the color of the garment being laundered. This comes after the rubbing in the salt or vinegar water, as the case may be. Black goods require a different treatment, and in order to keep them from becoming rusty, spirits of turpentine should be used, one tablespoonful to a gallon of water. Gum arabic, too, should be substituted for starch unless mourn-

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ing starch is used. There are, however, so many so-called mourning starches on the market that are practically worthless that I think gum arabic is probably the safest choice.

All colored goods should be dipped into the starch from the wrong side, and indeed the same rule will hold good with white materials, as any small lumps that may be in the starch will then be on the wrong side if the fabric happens to take them up. Iron colored goods on the wrong side always in order to give the new appearance so desirable.

Black and white checks, plaids and stripes are washed in the same way as white goods. A setting first in cold soft water will, however, do no harm, if there is any supposed danger of the black running. These, too, should be dried and ironed on the wrong side. Borax may be added to the last rinsing water.

The mauves and lilac shades are apt to fade more quickly than others. In fact, if in a very faint tone, the color may have almost entirely disappeared ere the first washing. Vinegar, however, will restore the color if added to water and the garment immersed. The goods should then be dried and ironed, supposing it is only faded and not soiled. If it should be dirty it must be put through the usual process of laundering.

HOW TO REMOVE STAINS.

Stains on table linen, clothing, etc., are apt to appear as soon as the berry season commences, and so wise housekeepers should prepare home remedies to remove such blemishes before they "set" and become difficult to take out.

In the summer season one of the best aids toward keeping linen stainless is javelle water. This can be bought at the drug store ready for use, or it can be made at home in generous quantities at little cost.

To prepare it, one part of chloride of lime is dissolved in ten parts of water. Into another vessel is placed one part of common washing soda and four parts of water, boiling. When it is a pure liquid the lime solution and the soda water are mixed together. This mixture is allowed to settle when the clear fluid is strained off into a clean bottle and the sediment thrown away.

Another home remedy is the half of a freshly cut lemon, dipped into salt and rubbed directly on the stain. Very often this will be efficacious, and it is one of the harmless remedies.

Oxalic acid will sometimes succeed when pure lemon juice fails.

A few crystals of the acid are dissolved in water and the stain is dipped into the solution. Afterward the fabric must be thoroughly rinsed or it will be injured. When one comes to iron the linen a hole is apt to be the result of too careless rinsing. Especially is this true when javelle water is used. Three rinsings are not too many and to make sure there will be no evil results some persons give a last rinsing in a solution of hyposulphite of soda, one part to ten parts water. This is to neutralize the effect of the lime which, if left in the fabric, might injure its strength.

Fruit stains should be laid in the javelle water as soon as

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discovered and allowed to remain there until they fade. Then, after rinsing, the linen should be dried, when it will be ready for the regular laundering.

Strawberry and raspberry stains usually respond quickly, but blackberry stains will, as a rule, be more obstinate and require two baths in the javelle water before they disappear. As soon as the solution looks black it should be replaced with clean.

For green nut stains, one of the most obstinate of all, there is nothing better than the javelle water following by rinsing in the above solution.

Dainty doilies, whether worked in white or colored silk, should not be immersed in javelle water, because the white decoration will turn yellow and the colored fade away. Should one be so unfortunate as to get a stain on anything so delicate, the spot may be covered with equal parts of glycerine and alcohol, adding fresh as the coating dries, until the stains disappear.

Then the article may be rinsed in slightly warm water. This is a remedy often applied with good effect to a dress of a delicate color that has been stained by fruit. Clothing is quite as apt to be stained as table linen. For fruit spots on delicate fabrics an application of alcohol will be effective usually, and when all signs of the blemish have disappeared the spots should be gently dabbed with a wet clean rag.

Grass stains on linen or ordinary white dresses may be rubbed thoroughly with molasses and then put through the laundry process.

Syrup and sugar stains will respond to washing in clear, warm water first (no soap) rubbing afterward with a clean rag dipped into a solution of water and alcohol in equal parts.

Ice cream stain is most difficult to remove because it is a combination of grease and sugar. The only remedy I know of is to sponge with chloroform, placing a pad of cotton or a thickness of blotting paper beneath the stain.

To remove orange or lemon stains apply a liquid composed of one part ammonia and twenty parts water. This will neutralize the acid and if the color of the stained garment has been affected it can generally be restored by sponging lightly with chloroform.

In using these various remedies it should be remembered that rubbing roughens the material. The gentle dabbing on of the solvent with the use of a clean cloth answers the purpose just as well. Care should be taken, too, not to spread the stains, but to confine the operation within a small area. For this reason it is well to place something absorbent under each spot to be cleaned.

Powdered starch or French chalk placed around the stain will often prevent the solution from spreading, and it is a substance that can be easily removed from any kind of fabric.

To Remove Grease Spots.—Hot water and soap generally remove these. If fixed by long standing, use either chloroform or naphtha. Both these must be used away from fire or artificial light.

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Pitch, Wheel Grease or Tar Stains.—Soften the stains with lard. Then soak in turpentine. Scrape off carefully with a knife all the loose surface dirt; sponge clean with turpentine and rub gently till dry.

Mildew.—Soak in a weak solution of chloride of lime for several hours. Rinse in cold water.

Sewing Machine Oil Stains.—Rub with lard. Let stand for several hours. Then wash with cold water and soap.

Scorched Stains.—Wet the scorched place, rub with soap and bleach in the sun.

Fruit Stains.—Stretch the fabric containing the stain over the mouth of a basin and pour boiling water on the stain. In cold weather fruit spots can frequently be removed by hanging the stained garments out of doors over night. If the stain has been fixed by time, soak the article in a weak solution of oxalic acid or hold it over the fumes of sulphur.

Chocolate and Cocoa Stains.—Wash with soap in tepid water.

Ink Stains.—Soak in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

Blood Stains.—Soak in cold salt water, then wash in warm water with plenty of soap, afterward boil.

Grass Stains.—Saturate the spot thoroughly with kerosene. Then put in the wash tub.

Iron Rust.—Soak the stain thoroughly with lemon juice, sprinkle with salt and bleach for several hours in the sun.

Soot Stains.—Saturate the spot with ether and lay a cup over it to prevent evaporation until the stain is removed. Use ether with very great care.

Varnish and Paint.—If the stain is on a coarse fabric, dissolve by saturating with turpentine, use alcohol if on a fine fabric. Sponge with chloroform if a dark ring is left by the turpentine. Be very careful not to use the chloroform or turpentine where there is either fire or artificial light.

Verdigris.—Salt and vinegar will remove the worst spots of verdigris on brass or copper. Wash off with soap and water and polish with whiting wet with alcohol.

Iodine Stains.—Wash with alcohol, then rinse in soapy water.

Iodine. - Immerse the stained part in starch and boil; it first turns blue and then disappears.

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WEIGHTS AND MEASURES

| | |
|--|--------------|
| Four cups wheat flour | 1 pound |
| Three and one-half cups corn meal | 1 pound |
| Two large coffee cups granulated sugar | 1 pound |
| Two large coffee cups dry brown sugar | 1 pound |
| One and one-half cups firm butter | 1 pound |
| Two cups of raisins | 1 pound |
| Ten eggs | 1 pound |
| One white egg | 1 ounce |
| One yolk egg | 1 ounce |
| Four teaspoonfuls | 1 tablespoon |
| Four teaspoonfuls | ½ gill |
| Eight teaspoonfuls | 1 gill |
| Two gills | ½ pint |
| Two pints | 1 quart |
| Four quarts | 1 gallon |
| Eight quarts | 1 peck |
| Sixteen ounces | 1 pound |

A cup of flour means a cup of unsifted flour.

MS3
M48x

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