

1936

WHEN
DO
WE
EAT?

Grandma Holly
gave me this
in 1968

"Man may live without music,

Art, poetry, books.

But show me the man that

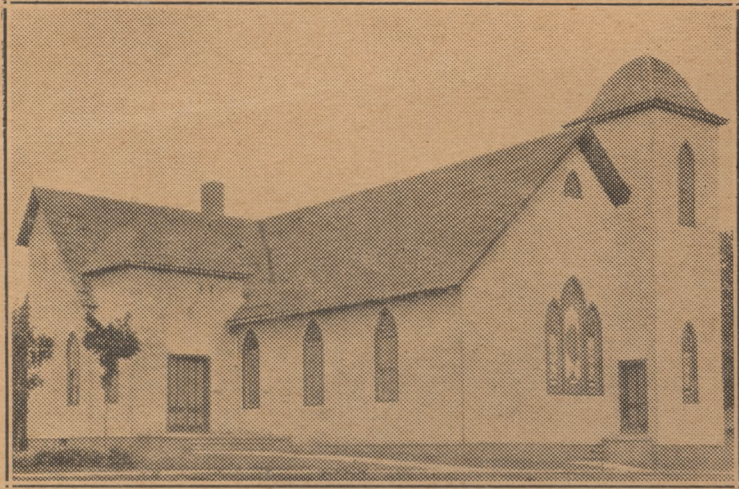
Can live without cooks."

Dedication

This volume is respectfully dedicated to the advertisers, whose gracious patronage has made possible its publication.

We recommend the users of this cook book to remember always the home merchant and business man, and, so far as possible, to give to him the patronage, the profit of which in turn, comes back to all of us through public improvements, churches, schools and community enterprises.

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Foreword--

In view of the immense influence of diet on right living, it is a woman's religious duty to be a good cook. This book is published for a specific purpose—to procure funds for the benefit of our church. It is issued strictly on its merits, and will be a valuable aid in the sacred art of home building. It contains many valuable recipes, each tested by the contributor.

We are grateful to our many friends who have contributed their favorite recipes and all who have helped in the work. We have sought to recognize as far as possible all contributions, but to give the book a proper balance in its different departments and to keep within reasonable limits, it has been necessary to use due discretion and to omit some valuable recipes.

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Soups

*“One morning in the garden bed,
The onion and the carrot said
Unto the parsley group:
‘Oh, when shall we three meet again,
In thunder, lightning, hail or rain?’
‘Alas!’ replied in tones of pain,
The parsley, ‘In the soup!’ ”*

8

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CHILI CON CARNE

1 can red kidney beans, 1 can tomatoes, 6 slices bacon, $\frac{1}{2}$ lb. pork sausage, $\frac{1}{2}$ lb. hamburger, 2 onions, salt, pepper, paprika and chili sauce. Dice bacon and fry. Slice onions and cook in part of bacon grease. In the balance of grease fry sausage and hamburger until it breaks apart. Put all in kettle, add balance of ingredients and cook slowly. Season to taste with chili sauce.—Leora Ambrose.

MOCK OYSTER SOUP

1 can corn, juice of 1 can salmon. Make just as you would oyster soup. I use milk and a good piece of butter, salt and pepper.—Mabel Van Wey.

POTATO SOUP

$1\frac{1}{2}$ cups diced potato. Cook in small amount of water until very soft. Add 1 quart milk. Just before this reaches boiling point add 1 small onion finely diced. Salt and pepper to your taste. When the soup comes to boil add dumplings made as follows: 1 egg beaten very light, 2 tablespoons cream. Stir in flour until very stiff. Drop in small portions into boiling soup.

TOMATO SOUP

1 pint tomatoes, 1 quart milk. Put each in separate dish. Heat to boiling point. Add $\frac{1}{4}$ teaspoon soda to tomatoes. Combine with milk. Season with salt, pepper and butter. Serve at once. This will not curdle if care is taken in heating both tomato and milk to same temperature before combining.

TOMATO SOUP

2 pecks tomatoes, or 25 lbs. 12 medium sized onions. 1 bunch celery or 1 tablespoon celery seed. Cook all until soft and rub through sieve. Then take out 1 cup of juice, let cool. Then add 1 cup flour. Add to the prepared juice on stove, and put in $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup salt. Pepper to suit taste. Cook good, can and seal.—Elsie Hughes.

TOMATO SOUP TO CAN

Part 1—1 peck of ripe tomatoes (do not need to remove skins), $\frac{1}{2}$ dozen onions cut fine, 1 large bunch of celery cut fine, 6 whole cloves. Part 2— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup flour, 1 cup sugar, $\frac{1}{4}$ cup salt, red pepper to taste. Cook part 1 together and run through sieve. Mix flour, sugar, salt and pepper together and enough water to make a smooth, creamy paste. Then add this mixture and $\frac{1}{2}$ cup of butter to part 1. Cook the whole thoroughly, then seal in glass jars. When opened dilute with milk and serve hot.—Helen Blockhus.

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Decorah, Iowa

VEGETABLE VITAMIN SOUP

1 cup diced carrots, $\frac{1}{2}$ cup chopped onion, 2 cups diced potato, $1\frac{1}{2}$ cups diced celery, 1 cup diced rutabaga or turnips, 3 qts. meat stock, 1 cup tomato juice, 2 tbsps. green pepper chopped, $\frac{1}{2}$ cup butter, 1 tablespoon salt, 1 teaspoon pepper. Brown all vegetables except potatoes in butter in a skillet for 10 minutes. Put in large kettle, add stock and seasoning and simmer 20 minutes. Then add potatoes and tomato juice and cook 10 to 20 minutes longer. Do not stir.—Charlotte Walby.

DELICIOUS DUMPLINGS

Two tablespoons of butter, stir to a cream. Then add four yolks of eggs one after another. Beat the whites to a stiff froth. Add this to the mixture, then stir in six tablespoons sifted white flour and a little salt. A little chopped parsley or nutmeg can be added. Let stand for an hour, then with a spoon cut off small quantities and drop in boiling broth. Boil eight minutes.—Mrs. Henry Thompson.

DROP DUMPLINGS

1 cup flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, $\frac{1}{2}$ cup sweet milk. Stir together with a fork, drop in meat broth and cook exactly 12 minutes. Put cloth under kettle cover to absorb steam.

NOODLES FOR SOUP

2 eggs beaten very light, 2 tablespoons water, a pinch of salt. Mix in all the flour you possibly can. Roll very thin. Hang over cloth to dry for an hour or two. Fold and slice thin. Add to boiling soup.

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Eggs

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Beat with a spoon will make heavy soon;

Beat with a fork will make light as a cork.

BREAD OMELET.

1 cup bread crumbs, 1 cup cream, 1 tablespoon butter, salt and pepper to taste, 3 eggs. When bread crumbs have absorbed all milk, fold in yolks of eggs (beaten until thick) and lastly whites beaten stiff. Fry in hot skillet and serve at once on hot plate.—D. Science

BAKED EGGS.

Break eggs into buttered ramekins or muffin tins, salt and pepper to suit taste, and just a little lemon juice to each egg. Bake. Extra good.

BAKED EGGS.

Break desired number of eggs into hot buttered skillet or pan—for each egg two crackers rolled fine, sprinkle over eggs, add 1 tablespoon cream for each egg. Season with salt and pepper. Bake.—Ruth Crawford.

EGGS A LA GOLDENROD.

3 hard boiled eggs. Make white sauce, cut eggs and separate yolks and whites, add diced whites to sauce. Serve on toast. Mash the yolks or run through ricer and sprinkle over the top of toast and white sauce.

SCRAMBLED EGGS.

6 eggs, 6 tablespoons cream or milk. Break the egg yolks by striking once with spoon. Pour into pan in which 2 tablespoons of butter is heated very hot. Stir lightly, season and serve at once.

EGGS IN BACON RINGS.

Line gem pans with strip of bacon, break egg into bacon ring, season. Bake.

EGG AND SALMON SALAD.

1 can salmon chopped fine; 4 hard boiled eggs chopped fine. Cover with salad dressing. Try it!



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CODFISH BALLS.

2 cups salt codfish, 1 cup potatoes cubed or cut in small pieces; 1-8 teaspoon pepper, $\frac{1}{2}$ tablespoon butter, 1 egg. Wash fish and shred in small pieces. Put potatoes in deep sauce pan, cover with cold water; add fish and boil until potatoes are soft. Take from fire and drain. Beat until light and all lumps are removed and fish and potatoes are thoroughly mixed. Add pepper and a little butter and the egg which has been slightly beaten. Drop by spoonful in deep fat and fry till a golden brown. Drain on paper and serve at once.

BAKED OYSTERS.

1 pint select oysters, $1\frac{1}{2}$ cup bread crumbs, $1\frac{1}{2}$ teaspoon salt, dash of pepper, 1-8 cup butter. 1 egg beaten with a little water. Wash, examine and drain oysters. Mix salt, pepper with bread crumbs and add to the melted butter. Dip the oysters in the crumbs; the eggs and again the crumbs. Spread on buttered pie-plate, one layer only. Dot with butter or minced bacon. Bake 15 to 20 minutes, 450 degrees.—Elsie Hughes.

SCRAMBLED SALMON.

1 can salmon, 3 eggs, salt and pepper to taste. Remove bones and skin from salmon. Mix lightly with eggs, fry in butter as you would scrambled eggs.

SALMON LOAF.

1 can salmon broken in pieces, 1 cup peas, 1 cup milk, 1 cup bread crumbs, 2 eggs, salt, pepper, little butter. Bake $\frac{1}{2}$ hour.—Daisy Kneeskern.

CREAMED SALMON.

2 cups milk, heat to boiling, two level table spoons flour mixed with a little cold milk. Stir in boiling milk, 1 table spoon butter, salt and pepper, 1 can salmon in a baking dish, pour cream mixture over. Bake $\frac{1}{2}$ hour.—Daisy Kneeskern.

TUNA AND NOODLES.

$\frac{1}{4}$ pound egg noodles (fine cut), 1 cup flaked tuna, $\frac{1}{2}$ cup toasted almonds, salt and pepper, 1 tablespoon pimento, 1 tablespoon green pepper, (cut fine), buttered bread crumbs, 2 cups medium white sauce. Blend white sauce and dry ingredients (except crumbs). Cover noodles which have been boiled in salted water, sprinkle with the bread crumbs. Bake $\frac{3}{4}$ hour. Serves 10.—Pauline Ellis, Postville, Iowa.

SALMON PUFFS.

Remove skin and bones from one can salmon. Break into small pieces, add 2 well beaten eggs. $\frac{1}{2}$ cup bread crumbs, 1 tablespoon lemon juice, 1 tablespoon melted butter, pinch of salt and a little pepper. Bake in custard cups or muffin tins 30 minutes. Serve with white sauce.—Ruth Crawford.

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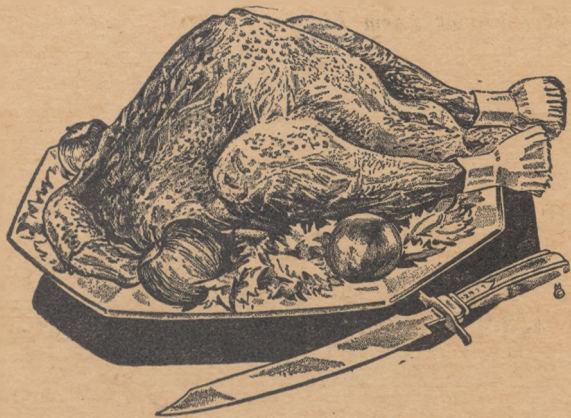
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DEILED VENISON

Cut thick slices from rare roasted venison, make slanting incisions and fill with mixed mustard and salad oil. Brush the slices with melted butter and dredge with flour. Broil over clear coals until a good brown. Serve with butter.

VENISON PASTY

Use this for the neck, breast, flank and other portions not suitable for roasting. Wash with vinegar, rub with sugar and hang in a cool, airy place as long as possible. Examine every day and wipe night and morning with a dry cloth. When it is to be used, sponge with lukewarm water and wipe dry with a cloth. Bone it, cut meat into pieces about 2 inches square, parboil until the meat begins to be tender, then season well. Lay in a baking dish the sides of which have been lined with a baking powder pastry. Arrange the pieces of fat and lean together. Add seasoning to suit taste, dot with bits of butter and enough of the stock to cover the bottom of the dish well. Cover with a thick crust and bake until the crust is thoroughly done. While it is baking put all the bones and trimmings in a sauce pan with a trip of mace, salt, pepper and enough cold water to cover pieces. Simmer until all the goodness is out of the bones and the water reduced one half. Strain, cool and remove fat. Make a gravy thickening with flour and add a little lemon juice. Put funnel in hole in crust, pour in gravy. Good either hot or cold.

ESCALLOPED CHICKEN

Make white sauce of 1-3 cup flour, 1-3 cup butter, 3 cups milk, 1½ teaspoon salt, 1-3 teaspoon pepper. Add 2 tablespoons chopped green pepper, 2 tablespoons chopped pimento, ½ cup diced celery, 3 cups cooked diced chicken, ½ teaspoon minced onion. Soak dry bread in liquor left from cooking chicken (enough to make 2 quarts in quantity). Blend with above sauce into which chicken, pimento, celery etc., has been placed. Put in buttered pan, sprinkle with buttered bread crumbs and bake one hour. This serves 10.—Pauline Ellis. This is extra good.

CHICKEN HUNTINGTON

1½ packages elbow macaroni cooked, 1 chicken cooked tender and cut in small pieces, 2 cups chicken broth, 1 tablespoon butter, 1 tablespoon flour, 1 cup scalded cream, ½ pound cream cheese, 1 small can pimento cut fine. Blend together flour and butter, add cream and cook till thickened. Add cheese, cut fine, macaroni and pimentos. Bake until quite thick, about 1 hour.—Hazel Brandt.

STUFFING FOR POULTRY

4 cups bread crumbs, 8 tablespoons fat from fowl, 1 teaspoon sage, 4 tablespoons cream or stock, 1 teaspoon salt, 2 tablespoons chopped brown onion if desired.—Ida Bollman.

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CHICKEN PUFFS

1 egg, $\frac{1}{2}$ cup diced chicken, 1 teaspoon baking powder, 1 cup flour, 1 cup milk, salt and pepper. Beat eggs, add milk. Sift together flour, baking powder and seasonings, add milk and eggs to dry ingredients, then add chicken. Beat well. Drop by spoonful in hot fat, fry until brown.—Jennie Kneeskern.

CHICKEN SHORT CAKE

BISCUIT—2 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup milk, 4 teaspoons baking powder, 4 tablespoons shortening. **CHICKEN MIXTURE**—1 cup diced cooked chicken, $\frac{1}{2}$ cup diced celery, 2 tablespoons butter (for celery), 1 cup chicken stock, 2 tablespoons flour, 1 tablespoon butter, salt and pepper. Make biscuits of first five ingredients. While biscuits are baking make sauce of flour, butter and chicken stock. Brown celery in 2 tablespoons butter, add chicken and heat thoroughly. Break open each biscuit and put some of the chicken mixture on lower half, put top back and put a spoonful of chicken mixture over all. Makes 9 large servings.—Mrs. Dorothy Russett.

ESCALLOPED CHICKEN

1 quart coarsely cut stewed chicken. Gravy—1 quart broth free of fat, 4 tablespoons flour, 4 tablespoons chicken fat. Dressing— $1\frac{1}{2}$ quarts bread crumbs, $\frac{3}{4}$ cup melted butter, $1\frac{1}{4}$ teaspoons powdered sage, $\frac{1}{4}$ cup cream or stock, $\frac{3}{4}$ teaspoon salt, little pepper, 2 tablespoons finely chopped onion. Put layers of chicken and dressing alternately in a flat pan or casserole. Pour gravy over dressing on top and bake until slightly brown, about 35 minutes. To serve, cut in squares and serve on plates. Garnish each serving with parsley or curly celery leaves. Serves 12.—Daisy Kneeskern.

CHICKEN RING

One 4-lb. fowl cooked tender (or 1 quart canned chicken), 2 cups soft bread crumbs, 1 cup cooked rice, 1 teaspoon salt, 1 teaspoon paprika, 4 eggs (well beaten), 3 cups milk or broth, or half and half, $\frac{1}{4}$ cup butter or chicken fat, $\frac{1}{4}$ cup chopped pimento. Remove meat from bones. Dice but do not chop. Combine all ingredients and mix well. Pack in a buttered ring mold (may be made by placing small bowl in center of round pan). Bake in a slow oven from 40 to 60 minutes. Remove from oven and let stand 5 minutes to unmold it easily. Turn onto large platter or chop plate. Fill center with gravy or creamed peas or asparagus.—Elsie Kneeskern.

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APPLES STUFFED WITH SAUSAGE.

Core desired number of baking apples and fill with sausage meat. Bake in moderate oven until tender. Serve on buttered toast.—Myra Wolfe.

BAKED HAM.

Cut ham 2 inches thick, salt and pepper it, stick 14 cloves into slice. 2-3 cup water, 1-3 cup vinegar, 2 tablespoons sugar, 1 tablespoon mustard. Bake 1 hour.

CHOP SUEY.

1 pound of hamburger cooked in water until tender. Add 1 pint of tomatoes, 1 onion, 1 cup chopped celery or 1 teaspoon celery salt, season with salt and pepper and when hot add ½ package of spaghetti and bake in oven.—Nell Spaun.

CHOP SUEY.

1 box spaghetti cooked till well done. 2 pounds round steak ground (or any ground meat), 3 tablespoons butter fried till brown, 5 fair sized onions fried in the butter, 1 can tomato soup. Salt and pepper to taste. 1 pint more or less cream or rich milk. Bake one hour.—Jessie Halvorson.

BROWNE HASH.

To 1 quart mashed potatoes add 1 pint of chopped cooked beef, 1 finely chopped onion and seasonings to taste and mix thoroughly. Mold into flat cakes and fry slowly on both sides until crispy. Or spread the mixture in an even layer in a greased frying pan and cook slowly until well browned.

BROWN GRAVY.

Remove fat from broth left in roaster. For each pint of liquid use 4 tablespoons of fat and four of flour. Mix flour smooth with broth or milk. Use egg beater for mixing large quantity. Pour flour into warm broth. Stir while bringing to boiling point. If the flour is poured into the boiling hot broth, it will lump. Stir in fat at the last. For extra liquid use vegetable juice from vegetables accompanying the meal. If not brown enough, add just a few drops of burnt sugar syrup.

SAUSAGE.

2 gallons ground meat, 4 eggs, 2 teaspoons nutmeg, 2 teaspoons ginger, 2 teaspoons cornstarch, salt and pepper.—Alma Crawford.

SUGAR CURE BRINE.

8 pounds salt, 2 pounds brown sugar, 2 oz. saltpeter (for 100 pounds ham). Boil all together and cool, then put on meat. Rub your meat with salt and allow to drain over night before you put in brine.

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PORK CHOP CREOLE.

6 pork chops, 2 cups sliced carrots, 6 Irish potatoes, 1 can tomato soup, 1 teaspoon salt, 1 teaspoon sugar, 1 cup rich milk. Season and brown pork chops. Arrange potatoes around rim of dish. Pile sliced carrots on top. Add salt and sugar, cover with tomato juice and cook slowly one hour. Just before serving add 1 cup rich milk.—Mrs. Emmet Schroeder.

MEAT LOAF.

6 pounds lean boiling beef, 3 pounds side pork ground twice, 9 teaspoons salt, $4\frac{1}{2}$ teaspoons pepper. A little onion or sage may be added if you like, 9 eggs well beaten, 12 crackers, $\frac{1}{2}$ cup cream mixed in and $\frac{1}{2}$ cup cream poured over loaf before putting in oven. A few cups strained tomato juice.—Elsie Hughes.

HAM LOAF.

2 pounds fresh ham (or shoulder), 1 pound smoked ham, 1 cup bread crumbs, 1 cup milk, 3 eggs. Salt and pepper (if necessary). Put in cans and steam 2 hours.—Leora Ambrose.

PRESSED VEAL.

Shank of veal and 3 pounds breast, boil 3 hours. Use sufficient water so there will be a quart of juice when through cooking. Grind meat, 1 onion and $\frac{1}{2}$ teaspoon celery salt, combine with liquid. Press. This is a good substitute for pressed chicken.

HAM LOAF.

$1\frac{1}{2}$ pounds chopped fresh ham, $1\frac{1}{2}$ pounds chopped smoked ham, $1\frac{1}{2}$ cup dry bread crumbs, $1\frac{1}{2}$ cup milk, 2 well beaten eggs. Salt and pepper to taste. Steam two hours. This serves 12.

NOODLE SUPREME.

$1\frac{1}{2}$ pounds veal, $1\frac{1}{2}$ pounds pork cooked and cubed, 1 ten cent package noodles boiled in broth. Brown onions in butter. Add 1 can of mushrooms. Put in pan, add 1 cup sour cream and cover with crumbs. Bake 20 minutes.—Leora Ambrose.

HOT BEEF AND ONION SANDWICH.

Cook 1 pint of sliced onions tender in 3 cups boiling, salted water. Thicken with flour mixed with cold water and cook several minutes longer. Stir in 1 pint cut up canned beef and heat thoroughly. Season to taste with salt and pepper. Use as the filling for hot sandwiches with bread or hot biscuit.

SUGAR CURE BACON.

For 25 pounds meat. 3 cups salt, 2 cups white sugar. Mix. Divide in three parts. Put each part on meat every other day for three days. Let lay for 9 days. Smoke four days or rub with prepared smoke. This is very fine. —Mrs. Barker.

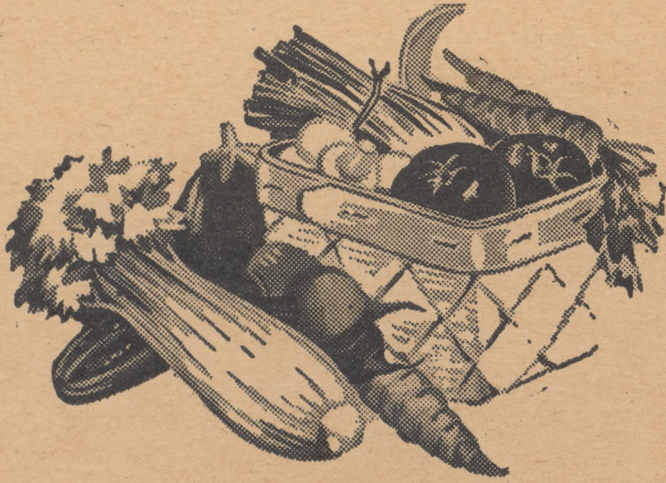
JOHN STYLES' PORK SAUSAGE RECIPE.

5 pounds pork, $\frac{1}{4}$ fat, $\frac{3}{4}$ lean, chopped or ground fine, 5 teaspoons salt, 2 teaspoons sage, 2 teaspoons pepper, 1 teaspoon summer savory. Mix thoroughly.—Mabel Waters.

PIGS IN BLANKETS.

6 frankfurters, 6 slices bacon, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons lard, 2-3 cup milk. Mix and sift dry ingredients and cut in lard. Add milk and mix lightly. Place on floured board and roll to $\frac{1}{2}$ inch thickness and cut in six squares. Parboil frankfurters 10 minutes, roll one in each blanket and place in baking pan. Cover with bacon and bake 20 minutes at 400 degrees.—Mrs. Emmet Schroeder.

Vegetables



*"It is the bounty of nature that we live, but of
philosophy that we live well."*

BOSTON'S BEANS

In Atlanta, Georgia, it's fried chicken; in Baltimore, Md., Chesapeake Bay oysters; in Milwaukee, Wis., pigs' knuckles and sauerkraut; but in Boston the baked bean still rules supreme. The following recipe has been used in Boston's leading "beanery" for years: For a family of four, soak 1 pint beans overnight in cold water, add tablespoon salt, 1 tablespoon dry mustard, 3 tablespoons molasses, $\frac{1}{4}$ teaspoon black pepper, $\frac{1}{4}$ lb. salt pork, score the rind, place on top of the beans, add enough water to cover beans and bake in a slow oven 7 or 8 hours, taking care to see that the beans are covered with liquid all the time. Some cooks put an onion at the bottom; this one doesn't.—Selected.

BAKED BEANS

1 quart of beans cooked tender, 3 or 4 slices of bacon diced, or 3 tablespoons lard, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ teaspoon ground dry mustard, $\frac{1}{2}$ teaspoon cinnamon, salt and pepper to taste, 1 cup of tomato catsup. Put the beans in a casserole or bean pot, with the diced bacon. Stir in the sugar, mustard, cinnamon, salt and the pepper. Pour the catsup over all and bake until brown. Add a little hot water if too dry.—Ora Kamin.

TEN MINUTE BOSTON BAKED BEANS

4 slices of bacon, 1 can of baked beans, 2 tablespoons molasses, 2 tablespoons catsup. Dice bacon and crisp in skillet. Add beans, molasses and catsup. Place in casserole and bake in oven 30 minutes at 350 degrees.—Mrs. Emmet Schroeder.

BAKED BEANS

6 cups navy beans. Soak 2 hours and drain. Then cook slowly in water to cover until tender, but do not boil. Place $\frac{1}{2}$ lb. salt pork and 1 onion, 3 tablespoons of molasses in baking crock, add the beans and some pepper. Mix 1 cup sugar with tablespoon each of salt and dry mustard and stir into the beans. Keep the beans covered with water while baking about 4 hours. Then cover and let them cook down and simmer slowly for 2 hours.—Daisy Kneeskern.

COOKED SOUR CABBAGE

1 medium sized head of cabbage sliced fine and put on to boil with as little water as possible. Add one tablespoon sugar, one tablespoon drippings, salt and pepper to taste. Make a sauce of 1 egg, 2 tablespoons sour cream and $\frac{1}{2}$ cup good vinegar. Pour over cabbage when tender and boil for a minute or two.—Mrs. Henry Thompson.

SCALLOPED CABBAGE

1 small head cabbage cut in pieces. Boil until tender and drain. Put in baking dish with a layer of cracker crumbs. Sprinkle with salt and pepper, dot with butter. Repeat and cover all with milk and bake until brown.

GREEN STRING BEANS AND BACON

6 slices bacon, cut up and fried brown, 4 tablespoons vinegar added to bacon while hot, 1 quart can green string beans drained. Add 2 medium sized onions sliced and mix all together. Cover for about a minute and serve hot.

BEAN LOAF

Add 1 cup of cooked navy beans, mashed fine, $1\frac{1}{2}$ cups of bread crumbs, and 1 cup cream to 1 cup of tomato pulp. Salt and pepper. Mix well and bake 1 hour in a moderate oven in a buttered pan. Let cool and slice. Serve cold with dill pickles.

ESCALLOPED CORN AND PEAS

1 pint can corn, 1 pint peas, put in layers in baking dish, season each layer with salt, pepper and butter. Put cracker crumbs between each layer, also on top. Pour milk over enough to cover and bake about 15 minutes.—Nell Spaun.

BUTTERED BEETS

1 quart of diced, cooked beets, two tablespoons vinegar, 2 tablespoons sugar, 1 teaspoon salt, 1 tablespoon butter.—Nell Spaun.

HOT CABBAGE SLAW

$1\frac{1}{2}$ quarts shredded cabbage, $\frac{1}{2}$ cup cubed salt pork or cured ham, 1 cup cream (if fat pork omitted), 4 tablespoons vinegar or lemon juice, $\frac{1}{4}$ cup sugar. Salt to taste. Add a little paprika. Brown cubed pork or ham in a skillet. Pour off all but 4 tablespoons of fat. Add other ingredients and bring to the simmering point. Pour over the cabbage and serve immediately.

FRIED CARROTS

Cook carrots whole and peel. Slice fine. 1 tablespoon butter or other fat browned. Add 1 teaspoon flour and fold in sliced carrots. Salt and pepper to taste.—Jennie Kneeskern.

CARROT LOAF

10 good sized carrots. Cook and mash fine. 2 or 3 teaspoons melted butter, 2 cups bread crumbs, 1 small onion, 2 cups rich milk, 2 eggs, salt and pepper. Bake 1 hour in moderate oven.—Ellen Shutta.

CARROT CUSTARD

2 cups of cooked carrot pulp, 2 eggs beaten, 1 teaspoon salt, 1 teaspoon onion juice, $\frac{1}{4}$ cup thin cream. Combine and pour into well-greased dish or individual cups. Bake in pan of hot water in slow oven. Serve as vegetable with meat.—Jessie Meikle.

FRIED EGG PLANT

Pare egg plants; slice in half-inch slices and put in salt water about an hour. Then dip the slices in beaten egg; roll in fine cracker crumbs; fry in butter or meat drippings until tender and nicely browned.—Elsie Hughes.

ESCALLOPED TOMATOES

2 cups cooked tomatoes, 1 cup soft bread cubes, 2 tablespoons butter, salt and pepper. Fill a well-oiled baking dish with alternate layers of well seasoned cooked tomatoes, butter and bread cubes. Cover with bread crumbs. Bake in moderate oven 35 minutes. Makes 6 servings.—Mrs. Verna Schroeder.

SQUAW DISH

Fry 6 slices bacon. In the grease scramble 6 eggs very slowly. As soon as they begin to thicken the least bit add 1 cup of canned corn, $1\frac{1}{2}$ teaspoons salt, little pepper. When eggs are done, put in a mound on platter and arrange bacon around edges.

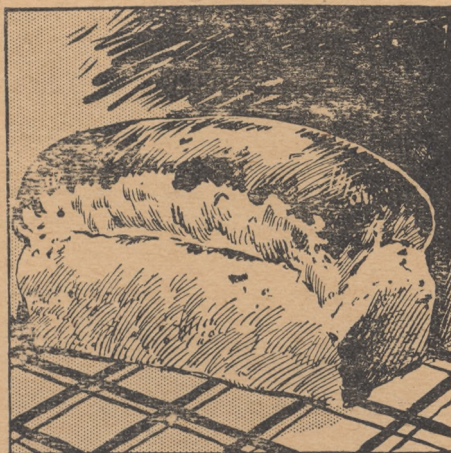
ESCALLOPED CORN AND TOMATOES

Butter a baking dish and put in alternate layers of canned corn, tomatoes and cracker crumbs. Season each layer lightly with salt, pepper. Sprinkle fine cracker crumbs. Place thin strips of bacon over the top. Bake in oven.—Myra Wolfe.

STUFFED CABBAGE

1 head cabbage, 2 cups cooked pork (ground), 1 cup boiled rice, $2\frac{1}{2}$ cups tomato juice, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons grated onion, $\frac{1}{2}$ teaspoon sage, $\frac{1}{2}$ teaspoon thyme. Cut leaf of cabbage separately. Plunge into boiling water for 5 minutes. Drain and in each leaf place one tablespoon of other ingredients except tomato. Lay in buttered baking dish and pour over them the tomato juice and pulp. Cover and bake in a moderate oven 325 degrees for 55 minutes. Skewer each leaf with its contents together with a toothpick.—Mrs. G. F. Butler.

Bread, Rolls and Buns



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WHITE BREAD.

1 quart potato water, $\frac{1}{2}$ cake yeast foam. Soak yeast in a little lukewarm water, 2 teaspoons sugar. Add enough flour to make a sponge and let stand over night. In morning add 3 tablespoons melted lard and enough flour to make a stiff dough. Let rise and knead down twice before you put it in loaves. Makes 3 or 4 loaves. Bake 1 hour.—Alma Crawford.

BUNS.

2 cups bread sponge, 2 cups boiled lukewarm water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted lard, a little salt. Enough flour to mix not too stiff.—Alma Crawford.

BAKERS' BUNS.

1 cup bread sponge, 1 cup lukewarm water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lard, pinch of salt. Mix with flour until stiff as bread dough. Put in a gallon jar and let rise until it comes to top of jar, then pinch off small pieces and make into buns. Let rise three hours and bake. This makes $1\frac{1}{2}$ dozen buns.—Sarah Miller.

EGG ROLLS.

When baking bread take out about the amount of dough for one loaf of bread when you are putting your bread into pans. Into this break one egg and add about a half cup of sugar. Work into the dough with hands. When well mixed knead in enough flour to make a soft dough. Let rise till light. Make into oblong rolls. Let rise again till very light. Just before putting into oven brush tops with melted butter, sprinkle with sugar. Do not have oven too hot. This dough makes good cinnamon rolls.—Ruth Crawford.

BUTTER HORNS.

1 cup yeast, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sweet milk, 1 teaspoon salt, 4 cups flour. Mix all together into a soft dough. Let raise until light then roll out $\frac{1}{2}$ inch thick. Spread with butter. Cut in wedge shaped pieces and roll, starting at the large end. Let raise until light. Bake, then frost with powdered sugar.—Marjorie Hager.

GERMAN STOLLEN BREAD.

1 cup starter (or 1 cake compressed yeast). 1 cup milk, $\frac{1}{2}$ cup sugar, 5-8 cup butter, 2 eggs, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cups raisins, 1 cup currants, $\frac{1}{4}$ cup orange peel, 1 cup walnuts, 7 cups flour. Make into soft dough. Knead and let rise over night. Mix down and make into loaves. Let rise until light. Bake in a moderate oven 1 hour. Makes two 16 ounce loaves.

ICE BOX ROLLS.

3 cups lukewarm water (If using starter substitute 1 cup of starter for one of water). $\frac{1}{2}$ cup sugar, 1 cake yeast, $\frac{1}{2}$ cup melted lard, 1 teaspoon salt, flour to make soft dough, (about 10 cups). Dissolve yeast with sugar. Add water and salt. Add part of flour, then the lard. Beat well. Add rest of flour and knead lightly. Let rise until very light. Make into rolls and let rise until very light and bake in hot oven. Makes 3 dozen rolls.—Charlotte Walby.

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POTATO ROLLS—MAKES 50.

1 quart sweet new milk, 1 cup sugar, 1 cup shortening, 1 heaping cup mashed and sieved potato, 2 cakes compressed yeast, 2 teaspoons baking powder (level), 1 teaspoon soda (level), 2 teaspoons salt (level), 14 cups flour sifted. Heat milk to scalding. Add sugar, salt, shortening and potato. Cool to luke warm. Then add yeast dissolved in a little milk. Sift baking powder and soda with about 6 cups of the flour, and add to milk mixture. Beat vigorously until a smooth, elastic batter is formed. Set in a cozy place until it begins to rise, then add remainder of flour, or enough to make a soft dough. Knead lightly and place in a greased bowl. Cover and store in refrigerator or some cold place until needed. Roll thin, cut with biscuit cutter, brush with butter and fold over. Let rise for about 3 hours or until light. Bake in a quick oven 15 or 20 minutes and serve hot. Bake a few at a time, just as needed. Not so good cold. Always warm the left overs.—Daisy Kneeskern.

PRIZE RAISIN BREAD.

Soak 1 yeast cake in 1½ cup potato water, mix enough flour to make a stiff batter, beat 5 minutes, let stand overnight. In the morning scald two cups sweet milk into which put 1 rounded tablespoon butter or lard, 1 tablespoon salt, 3 tablespoons sugar. When milk is lukewarm, mix with yeast. Add enough flour to make stiff batter. Beat 10 minutes. Let rise. When sufficiently raised add 2 cups seeded raisins. Mix. Add more flour and knead until dough is smooth. Let rise. Make in loaves. Wet loaves with sugar and hot water when baked so crust will not be hard.—Mrs. Perlie Cook.

KALACHES.

Yeast—Prepare as follows:—Scald with potato water about 2 heaping tablespoons flour, make real thick. Before going to bed put in yeast cake which has soaked in ½ cup lukewarm water, let raise until morning. In the morning set sponge, using 2½ cups whole milk (lukewarm), flour enough to make about as thick as for bread. Let raise until light. Then add 2 eggs slightly beaten, ½ cup lard or 6 tablespoons butter either melted, ½ cup sugar (more if liked real sweet), salt. Flour—Work in enough to have dough as stiff as for buns. Let raise again. Then roll out, cut in squares, put in spoonful prune mixture, pinch together. Rub over with lard. Put in pans. Let raise again and bake.

Prunes.

2 pounds prunes. Sugar to suit taste (quite sweet), 1 lemon rind, cut in small pieces. Cook with small amount water until real tender. Keep prunes warm so they don't chill dough when put in.—Mrs. Hyless H. Stendel.

BANANA BREAD.

1 cup sugar, ½ cup butter (scant), 2 eggs, 3 bananas (mashed), 3 tablespoons sour milk, 1 teaspoon soda, 2 cups of flour, ½ teaspoon salt. Bake slowly 1 hour.—Jessie Halvorson.

WHOLE WHEAT BREAD.

1 cake compressed yeast, 2 tablespoons sugar, 1 tablespoon salt, 3½ cups milk (scalded and cooled), 4½ to 5 cups wheat flour, 2¼ cups white flour, 2 tablespoons melted fat. Dissolve yeast and sugar. Add milk and salt. Put in 3 to 4 cups whole wheat flour. Add fat. Beat until bubbles rise, then add white flour and enough whole wheat to make soft dough. Knead quickly and lightly. Grease dough and let rise until doubled in bulk. Punch down and let rise 45 minutes. Mold into loaves. Let rise and bake one hour in moderate oven. This makes two 16 oz. loaves.

BANANA BREAD.

3 bananas, 2 eggs, 1 cup sugar, 1½ cup chopped walnuts, ¼ teaspoon salt, 1 teaspoon soda, 3 tablespoons sour milk, ¼ cup butter, 2 cups flour. Beat the eggs and add the sugar. Mash the bananas. Cut up the nut meats and mix together. Add to the fruit part. Melt the butter and add to the mixture. Sift the salt, soda and flour together and add alternately with the sour milk. Bake in slow oven from 45 to 60 minutes.—Marjorie Koth.

BRAN BREAD.

¾ cup sugar, 1 tablespoon shortening. Beat in one egg, 1 cup sour milk, 1 teaspoon soda, 1 cup flour, 1 cup bran (breakfast bran), ½ teaspoon salt. Raisins to taste.—Jessie Halvorson.

STEAMED BROWN BREAD.

2 cups graham or whole wheat flour, 1 cup white flour, 2 teaspoons soda, 2 cups sour milk. Dissolve soda in milk, put a little sour or sweet cream in milk. 3 cups molasses, 1 teaspoon salt. Mix well and steam 3 hours in cans.—Elsie Hughes.

BROWN BREAD.

2 cups brown sugar, 2 eggs, 2 cups sour milk, 2 teaspoons soda 4 cups flour, 1 cup nut meats. Bake in two loaf tins.—Mrs. E. R. Birdsell.

QUICK GRAHAM BREAD.

2 cups sour milk, 2 cups graham flour, 1 cup white flour, ½ cup sugar, ½ cup syrup, 1 tablespoon shortening, 2 teaspoons soda. Bake 1 hour in moderate oven. Good.

COFFEE CAKE.

2-3 cup sugar, 1 tablespoon lard, 2 eggs, 1½ cups sour milk, 1 teaspoon soda, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon lemon extract. Sprinkle sugar, cinnamon on top and sliced apples if liked.—Nell Spaun.

DATE BREAD.

1 cup chopped dates, 1 teaspoon soda dissolved in 1 cup hot water (pour over dates). Let stand until cool. ½ cup sugar creamed with 2 tablespoons butter, 2 well beaten eggs, 1 cup chopped nut meats, 1 1-3 cups flour, a little salt. Bake 45 minutes.—Gayle Marston, Earlham, Iowa.

QUICK COFFEE CAKE.

1½ cups flour, 1-3 cup sugar, 3 level teaspoons baking powder, ½ teaspoon salt, ½ teaspoon cinnamon, ½ cup milk, 4 tablespoons melted butter, 1 well beaten egg. Mix and sift dry ingredients, add liquid ingredients. Beat thoroughly. Spread in shallow pan. Sprinkle with sugar and cinnamon. Bake in moderate oven 25 or 30 minutes at 450 degrees F.—Cecelia Earhart, Toledo, Ohio.

DATE AND NUT BREAD.

1 cup dates, stoned and cut fine; 1 teaspoon soda, 3-4 cup boiling water, 1 egg, ¾ cup light brown sugar (this is too sweet for me. A scant ½ cup suits me better), 1 teaspoon salt, 1 scant teaspoon vanilla, 1½ cups flour, 1 teaspoon baking powder, ½ cup walnut meats cut small. Pecan or hickory nuts are good. Method—Put dates in bowl, sprinkle with soda and pour over them the boiling water. Let stand till cool. In another bowl put yolk of egg and beat slightly. Add sugar gradually, beating all the time. Add salt and vanilla, then combine with date mixture. Add flour and nut meats and thoroughly combine. Then add the stiffly beaten egg white. Sprinkle baking powder over the mixture and beat well. Bake in a loaf pan about 9 by 5 inches with the oven thermometer at 300 F.—Mrs. H. O. Bethel, Stanley, Iowa.

ALL BRAN MUFFINS.

2 tablespoons shortening, ¼ cup sugar, 1 egg, 1 cup bran, 1 cup flour, ½ teaspoon soda, ¼ teaspoon salt, 1 teaspoon baking powder, 1 cup sour milk. Cream shortening and sugar, add egg. Sift flour, soda, salt and baking powder. Add bran flakes, then milk alternately with dry ingredients. Bake in greased muffin tins in moderate oven for 20 minutes. Makes 12 muffins.—Nell Spaun.

DATE MUFFINS.

1 cup flour, 2 teaspoons baking powder, 2 tablespoons sugar, 1-8 teaspoon salt, 8 dates cut fine, 1 egg, ½ cup milk, 2 tablespoons melted fat. Butter is best. Beat 2 minutes and bake in moderate oven 15 minutes. These are very good.—Ruth Crawford.

MUFFINS.

2 tablespoons butter, 2 tablespoons sugar, 2 teaspoons baking powder, ½ teaspoon salt, 2 cups flour, 1 cup milk, 2 eggs beaten light. Grease muffin pans well and bake in hot oven.

BAKING POWDER BISCUITS.

2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt. Sift together. Work into dry mixture with knife or pastry mixer. ½ tablespoon butter, 1½ tablespoon lard. Add ¾ cup milk. Roll to desired thickness. Cut and bake in hot oven.

NUT BREAD.

1 cup of oatmeal, 1-3 cup of sugar, 1 tablespoon lard. Pour over above 1 cup of boiling water and let stand until cool. Take about 2 cups bread sponge and 1 cup nut meats and add the above mixture. Add flour and mix to soft dough and let raise and then make into loaves and bake.—Millie Bulman.

NUT BREAD.

2 cups brown sugar, 2 cups sour milk, 2 eggs, 2 teaspoons soda, 4 cups flour, 1 cup nut meats. Bake in tin about 8 by 10.—Mrs. Evelyn Erickson.

LEFSE.

Peel and boil 8 medium potatoes, press through potato ricer. Let stand until cold. Add a little salt, 2 tablespoons milk, mix with enough flour to roll out. Bake on top of stove. Most important part is to get them baked nice.—Lena Leer.

FLAT BREAD.

4 cups all-of-the-wheat flour, 4 cups flour, some salt, 1 even tablespoon sugar, half of each of water and milk for a dough that can be handled easily. Bake on top of stove with a slow fire.—Lena Leer.

NUT BREAD.

2 cups brown sugar, 2 cups sour milk, 2 eggs, 2 teaspoons soda, 4 cups flour, 1 cup nut meats.—Cora Birdsell.

PRUNE NUT BREAD.

1 cup sugar, 1 egg, 2 tablespoons shortening, 1 cup stewed prunes chopped, $\frac{1}{2}$ cup of prune juice, 1 cup of sour milk, 1 teaspoon soda, 1 cup graham flour, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon S. A. S. or $\frac{3}{4}$ teaspoon tartrate baking powder, 1 cup nut meats. Beat sugar and egg until smooth. Add shortening, prunes, prune juice. Beat again and add soda in sour milk. Sift baking powder and salt with white flour, add to graham flour then combine with the above mixture. Beat well. Put in greased loaf pan and bake for an hour in moderate oven.—Ruby Birdsell.

POPOVERS.

3 eggs, beat very light, $1\frac{1}{2}$ cups milk, $1\frac{1}{2}$ cups flour, a little salt. Beat with dover beater or power mixer 10 minutes. Have iron gem pans smoking hot, greased. Pour mixture into them while very hot. Bake about 45 minutes in brisk oven. When baked they should be completely hollow inside.

WAFFLES.

$1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, yolks of two eggs, 1 cup thin cream or rich milk, 4 tablespoons melted butter, whites of eggs beaten dry. Sift dry ingredients three times, beat the yolks of eggs. Add the butter and milk and stir into dry ingredients. Add the whites of eggs.—Inez Kneeskern.

Pies - Pastry



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Cut the white loaf here
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For the rare mince pie;
And the plums stand by
To fill the paste that’s kneading.”*

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GOOD PIE CRUST.

1 cup flour, $\frac{1}{2}$ cup lard, $\frac{1}{4}$ teaspoon salt. Cut fat into flour until the two are entirely blended. Add $\frac{1}{4}$ cup water. Roll as desired.

CHIFFON PUMPKIN PIE.

Bake pie shell first and cool. 3 eggs, 1 cup sugar, $1\frac{1}{4}$ cups pumpkin, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ cup cold water. Beat egg yolks light and add $\frac{1}{2}$ cup sugar. Mix well, then add pumpkin, salt, spices and milk, stir all together and cook in double boiler until it thickens, then add 1 scant tablespoon gelatin dissolved in the $\frac{1}{4}$ cup cold water. Mix well again and set to cool, then add the other $\frac{1}{2}$ cup sugar and fold in stiffly beaten egg whites, put in pie shell and set in ice box. Serve with whipped cream.—Mrs. G. D. Bollman, Decorah, Iowa.

BLACK BOTTOM PIE.

Crust—14 crisp ginger cookies (roll cookies fine and add butter), 5 tablespoons melted butter. Pat in pie plate, bake 10 minutes in moderate oven. Filling—1 tablespoon gelatin, 4 tablespoons cold water (soak and let stand). 2 cups milk, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ tablespoons cornstarch, 3 egg yolks. Scald milk, combine sugar and cornstarch. Add beaten yolks. Cook 20 minutes in double boiler. Take out a scant cup of custard, add to this $1\frac{1}{2}$ squares melted chocolate and 1 tablespoon vanilla, pour this into crust and chill. To remaining custard add gelatin; cool but do not allow to stiffen. Beat egg whites until frothy, add $\frac{1}{4}$ teaspoon cream of tartar, 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar. When chocolate custard is set, pour on this custard. Chill. Beat $\frac{1}{2}$ cup cream, add 2 tablespoons powdered sugar to cream and put on pie just before serving.—Myrtle Leer, Minneapolis, Minn.

BUTTERSCOTCH PIE.

1 cup brown sugar, 2 eggs, 1 cup milk, 3 tablespoons water, $\frac{1}{4}$ teaspoon salt, 3 tablespoons flour, 3 tablespoons butter, 1 teaspoon vanilla. Mix flour and sugar. Add butter and mix well. Add beaten egg yolks and water. Put in rest of ingredients and cook in double boiler until thick. Put into baked pie crust and top off with meringue. Put into oven and bake until light brown.—Mrs. Clara Kerr.

BUTTERMILK PIE.

1 cup sugar, 2 tablespoons flour, 2 eggs, 2 tablespoons butter, 2 cups buttermilk. Put $1\frac{1}{2}$ cups buttermilk in double boiler, heat combine remainder of milk with egg yolks, sugar, flour, butter. Cook until thick. Fill baked crust top with meringue of beaten egg whites and 1 tablespoon sugar.

MOCK CHERRY PIE.

2 cups cranberries, 1 cup water, $\frac{1}{2}$ cup seeded raisins, 1 cup sugar, $\frac{1}{2}$ cracker crumbs, 1 egg, 1 tablespoon lemon or orange juice. Boil first 3 ingredients until cranberries burst open, then add sugar. Cool. Add the cracker crumbs, eggs and orange juice. line a pie plate with pastry, fill with fruit mixture.—Anna Fuller.

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BUTTERSCOTCH PIE.

2 cups milk (scalded), 2 eggs (well beaten), few grains salt, 3 tablespoons cornstarch, 1 cup brown sugar, $\frac{3}{4}$ teaspoon vanilla flavoring. Combine sugar, salt and cornstarch. Add eggs, mix thoroughly. Add milk slowly stirring constantly. Cook over hot water until thick and smooth. Cool. Add flavoring. Pour into baked pastry shell. Serve with whipped cream.—Mabel Van Wey.

CHERRY PIE.

2½ cups sour cherries, drained, 1-3 cup cherry juice, 2½ tablespoons minute tapioca, 1 cup sugar, 1-8 teaspoon salt, 1 tablespoon butter. Soak the tapioca, sugar and salt in the cherry juice for 15 minutes then mix with the cherries.—Esther Waters.

MOCK CHERRY PIE.

Take 1 cup cranberries, cut 1¼ cups sugar, 2 tablespoons flour mixed with sugar, $\frac{3}{4}$ cup water, 1 teaspoon almond extract in water, pour over cranberries and sugar, dot with butter, cover with crust and bake.—Stella Waters.

COCOANUT CREAM PIE.

5 tablespoons cake flour, 4 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cold milk, 1½ cups milk (scalded), 3 egg yolks (beaten), 1½ cups cocoanut, 2 teaspoons vanilla. 1 baked 9 inch pie shell. 2 egg whites, 4 tablespoons sugar. Combine flour, sugar, salt, add cold milk, mix well. Add scalded milk gradually. Place in double boiler and cook until thickened, stirring constantly. Pour small amount over egg yolks, return to double boiler, add 1 cup cocoanut and cook 4 minutes longer, cool, add vanilla. Pour filling into pie shell. Beat egg whites, add sugar, beat until it will stand in peaks. Pile lightly on filling. Sprinkle with remaining $\frac{1}{2}$ cup cocoanut. Bake in moderate oven 15 minutes.—Ide Buresh.

CHEESE STRAWS.

1 cup grated cheese, 1 cup rich pie crust. Mix with cold water enough to make stick together, cut in strips and bake in quick oven.

GRAHAM CRACKER PIE.

Crust—Mix 18 graham crackers rolled, 1 cup butter, $\frac{1}{2}$ cup sugar. Press in pie pan, all but 1 cup crumbs which you put over filling. Custard—2 eggs. Save whites for frosting. $\frac{1}{2}$ cup sugar, 1½ cups milk, pinch of salt, 2 tablespoons cornstarch, 1 teaspoon vanilla. Cook in double boiler. Pour into crust. Beat egg whites, add whites, add 2 tablespoons sugar. Place on pies, sprinkle with cup crumbs saved. Bake until crust is slightly browned.—Mrs. Hyless H. Stendel.

MERINGUE PIE CRUST.

3 egg whites (beaten stiff but not too dry). Mix with 1 cup sugar. 1 teaspoon vinegar. Pour in hot buttered pie tins and bake slowly 45 minutes. Should be slightly brown. Will take form of pie tin and settle in middle. Fill with fruit filling and serve at once.

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MARGUERITES.

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CREAM PUFFS.

1 cup water, 1 cup flour, $\frac{1}{2}$ cup butter or other shortening, $\frac{1}{4}$ teaspoon salt, 4 eggs. Heat water, salt, and butter to the boiling point. As soon as the mixture boils, add flour all at once and stir briskly until mixture leaves pan clean and forms a ball. Remove from fire, cool, then add 1 egg at a time, beat vigorously for a few moments longer, add a second egg as before in a similar manner, add remaining eggs one at a time, beating well after each is added. After all eggs have been added, beat mixture vigorously for three or five minutes longer, beating will improve texture, shape on greased baking sheet, chill when possible, then bake in hot oven (450 degrees) for 20 minutes, decrease heat to moderate (350 degrees) and bake for 30 minutes longer or until done. The actual time needed will depend upon size, but they should be crisp and fully firm before being taken from oven since cream puffs rightly made expand to three times their original size. Plenty of space should be allowed on baking sheet. Be sure they are well done before removing from oven. Fill with whipped cream or any other filling.—Mrs. Perlie Cook.

GRAHAM CRACKER PIE.

16 or 18 graham crackers rolled fine, add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, pinch of salt. Mix well. Save out $\frac{1}{2}$ cup for topping. Mold into pie pan as crust. Filling— $2\frac{1}{2}$ cups milk scalded, to this add yolks of three eggs beaten well, add $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla, 2 tablespoons cornstarch and about 1 cup of milk. When thickened pour into crust, beat egg whites and spread on top. Over this sprinkle the $\frac{1}{2}$ cup graham crackers reserved. Bake 20 minutes.—Mrs. Ross Thornton.

LEMON PIE.

$1\frac{1}{2}$ cups of sugar, 1 lemon, yolks of 4 eggs, 4 level tablespoons cornstarch, 2 cups hot water, butter size of walnut. Mix cornstarch and sugar together, then juice and grated rind of lemon, add egg yolks, butter and the hot water last. Cook in double boiler until thick, put in crust that has been baked. Cover with the whites of 4 eggs whipped and add 4 tablespoons sugar. Brown in oven. Makes 2 pies.—Mrs. Nellie Spaun.

PUMPKIN PIE.

2 cups cooked pumpkin, $1\frac{1}{2}$ cups milk, $\frac{3}{4}$ cup sugar, 2 tablespoons cornstarch, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, pinch nutmeg, $\frac{1}{2}$ teaspoon vanilla, 2 eggs. Stir all together and pour into your unbaked crust.—Ora Kamin.

MOCK MINCE MEAT.

1 peck green tomatoes, 4 pounds sugar, 1 cup vinegar, apples (suit your taste), 2 teaspoons salt, 2 tablespoons cinnamon, 2 teaspoons cloves, 1 teaspoon allspice, 1 teaspoon nutmeg, 1 pound each of currants and raisins. Boil 2 hours. Can and seal. Makes very good pies.—Lucy Dickman.

MOTHER'S MINCE MEAT.

1 bowl chopped meat to 5 bowls of chopped apples, 3 or 4 cups seedless raisins, spices to suit your taste. I use about 3 teaspoons cinnamon, a level teaspoon of cloves, some of nutmeg, 2 cups molasses, sorghum is best, 4 or 5 cups of sugar. Wet it up good with cider or vinegar off of sweet pickles such as apples, peach or pear improves it greatly. Add 2 cups chopped suet and boil till apples are cooked. Can hot.—Ruth Crawford.

PECAN PIE.

Line a deep pie tin with a rich pastry. To make the filling beat 3 eggs until thick and lemon colored. To the eggs add $\frac{3}{4}$ cup of white syrup, $\frac{3}{4}$ cup sugar, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vinegar and 1 cup pecans that have been cut in small pieces. Pour in unbaked pastry shell. Bake in moderate oven until firm.—Mrs. Walter Pilgrim.

PECAN PIE.

1 cup brown sugar, 1 cup dark Karo syrup, 3 eggs, 1 tablespoon flour, 1 cup pecans, 2 tablespoons melted butter, $\frac{1}{4}$ teaspoon each of nutmeg and allspice. Mix flour and sugar, add molasses and melted butter. Beat in eggs, adding them one at a time. Add pecans. Pour into unbaked crust. Bake in moderate oven.—Pauline Ellis.

PINEAPPLE PIE.

1 coffee cup grated pineapple, 1 small scant cup sugar, the juice and grated rind of 1 large lemon, 1 heaping teaspoon cornstarch, 1 cup boiling water, the yolks of 3 eggs and white of one, a piece of butter size of an egg. Cook in double boiler till thick. Bake in large shell as for lemon pie. Put meringue on top.

HOT WATER PIE CRUST.

1 cup lard, $\frac{1}{2}$ cup hot water, 3 cups flour, 1 teaspoon baking powder, 1 teaspoon salt. Mix all and chill.—Mrs. Perlie Cook.

PINEAPPLE CREAM PIE.

1 cup milk, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup sugar, 1-8 teaspoon salt, 2 tablespoons cornstarch, 2 egg yolks, 1 cup crushed pineapple well drained, $\frac{1}{2}$ teaspoon vanilla. Heat milk and cream in top of double boiler. Mix sugar, salt, cornstarch and egg yolks with 2 tablespoons cold milk to a smooth paste. Cook 10 minutes and cool. Add pineapple and vanilla. Pour into baked crust. Cover with meringue made from stiffly beaten whites of two eggs. Brown slightly in slow oven.—Esther Van Wey.

PINEAPPLE PIE.

1 cup crushed pineapple (drained). Boil 1 cup milk, $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch, 2 egg yolks, pinch of salt, until it thickens. Set aside to cool. Beat the whites of the eggs real stiff. Then mix with the crushed pineapple, then stir into the cooled part you have cooked. Add a teaspoon vanilla and pour into a baked pie crust. When ready to serve, cover with whipped cream.

PUMPKIN PIE.

$\frac{3}{4}$ cup pumpkin, $\frac{3}{4}$ cup sugar, 2 eggs, 1 teaspoon salt, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon vanilla, 2 cups milk. Bake in unbaked shell.—Caroline Letchford.

PUMPKIN PIE.

1 heaping cup pumpkin, 1 teaspoon butter, 1 cup milk, add 1 teaspoon vanilla, 1 cup sugar, add 1 teaspoon flour, little salt, add $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, 2 eggs beaten. Combine sugar, flour, ginger and cinnamon, salt, sift twice. Heat milk and add all ingredients, eggs last. Bake $\frac{1}{2}$ hour.—Daisy Kneeskern.

PRUNE PIE.

One Pie—2 cups prune pulp, 1 cup sweet cream, 2 egg yolks 2 tablespoons flour, sugar to taste. Make meringue for top from egg whites. Brown in a pie shell previously baked.—Mrs. Hartsel Perry.

RHUBARB CREAM PIE.

2 egg yolks, 1 cup sugar, 2 tablespoons flour. 1 tablespoon of melted butter, $2\frac{1}{2}$ cups of fine cut rhubarb. Beat the egg yolks. Add the sugar mixed with the flour and melted butter, and stir until smooth. Line a pie pan with pastry and arrange the cut rhubarb in it. Pour over the sugar mixture and place in oven and bake until thick. Cover with a meringue made from the 2 egg whites.—Elsie Hughes.

SOUR CREAM PIE.

$1\frac{1}{2}$ cups sour cream, 2 eggs, 1 cup sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, 2 tablespoons flour, $\frac{1}{2}$ cup chopped raisins, 1 teaspoon vanilla, 2 tablespoons sugar. Scald one cup of the cream in a double boiler. Mix egg yolks, sugar, spices, flour and remaining cream and add slowly to the hot mixture. Cook 15 minutes. Add raisins and vanilla. When partly cooled pour into baked crust. Cover with meringue made from stiffly beaten egg whites and sugar. Bake in slow oven until brown.—Mrs. Wm. J. Buresh.

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GLORIFIED CUSTARD.

½ cupful coconut, fifteen marshmallows cut in quarters, Place in buttered casserole in three layers. Beat 2 eggs lightly, 1 teaspoon vanilla, 3 tablespoons sugar and 2 cups whole milk. Pour this over the mixture in the casserole. Set in a pan of hot water, and bake in moderate oven until set. Cool and serve plain or with whipped cream.—Inez Kneeskern.

SHERBET.

3 cups sugar made into syrup. Add 1 pint of cream. When partly frozen add juice of 4 oranges and 2 lemons.—Leora Ambrose.

ICE BOX DESSERT.

4 egg yolks well beaten with 1 cup sugar added to it. Dissolve 1 envelope of plain gelatin in ¼ cup cold water. Add 1 cup hot water, add egg mixture. Cool until it starts to congeal. Add 1 pint of whipped cream and 4 egg whites stiffly beaten. One ten cent glass of red cherries. Line pan with crushed vanilla wafers, 1 lb. Put in filling and sprinkle crushed wafers on top. Let stand over night or several hours in ice box.—Florence Ruen.

FRUIT JELLO.

1 package lemon gelatin made with two cups hot water, let cold and add 1 cup seeded grapes, 1 cup chopped apples and serve with whipped cream.—Nell Spaun.

CREAM PUFFS.

1 cup hot water, 1 cup flour, ½ cup butter or lard, 4 eggs. Heat butter and water, when water comes to a boil add flour all at once, cook, stirring until it leaves the side of the dish when cold. Add beaten eggs one at a time, beating hard. Drop in gem tins and bake in a moderate oven 30 or 35 minutes. Serve with whipped cream.—Mrs. Willman.

ORANGE-LEMON MILK SHERBET.

1 quart milk, 2 cups sugar, 2 lemons, 2 oranges. Heat half the milk in double boiler. Add the sugar, stir until sugar is dissolved, then remove from the stove. Add the remainder of milk. Set the mixture aside in a cool place until very cold. Press the juice from lemons and oranges, remove seeds. When the milk-sugar mixture is very cold, add lemon and orange juice, freeze.—Elsie Hughes.

PINEAPPLE BAVARIAN CREAM.

1 pint cream, 2 cups pineapple and juice, ½ cup sugar, ½ cup water, 2 tablespoons granulated gelatin, 1 teaspoon vanilla, yolk of 4 eggs, pinch salt. Scald pineapple juice, add slowly to beaten egg yolks, add sugar and salt and return to fire a moment to set eggs. Remove as soon as it begins to thicken. Add soaked gelatin and flavoring. Stir until gelatin has dissolved and then pour through sieve. When cold add pineapple and fold in whipped cream. Turn into wet mold and chill.—Mrs. Elmer Hager.

CINNAMON APPLES.

Make a syrup of 2 cups sugar and 1 cup water, 3 tablespoons red cinnamon candies and 1 teaspoon red cake coloring. As it boils, add apples, which have been pared and cored. This amount of syrup will color 10 large apples. Cook apples until tender, occasionally turning them, taking care the apples keep their shape. Remove while still firm. For salad fill apples with cabbage slaw. Add a small amount of pineapple to cabbage. Serve on lettuce leaf, topping the apples with a mixture of salad dressing and whipped cream.—Virginia Chewning.

GRAHAM LOAF.

2 cups graham crackers rolled, 1 cup chopped dates, $\frac{1}{2}$ cup nut meats, 2 tablespoons sugar, 1 teaspoon salt, milk enough to moisten about $\frac{1}{2}$ cup. Roll, set aside to harden and serve with whipped cream.—Elsie Hughes.

MARSHMALLOW WHIP.

1 pound marshmallows, 1 cup fruit juice, 1 cup cream, Heat fruit juice, add marshmallows, cool, whip cream and add.—Maisie Waters.

VALENTINE SALAD.

$\frac{1}{4}$ pound marshmallows (diced), 1 cup blanched almonds, $\frac{1}{2}$ can pineapple (diced), 1 cup white cherries (cut in halves). Stir together with $\frac{1}{2}$ cup whipped cream, put in cool place to set. Dressing— $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup pineapple juice, 1 lemon juice, 1 heaping teaspoon flour, 2 eggs well beaten. Cook all together until it thickens. When cool and ready to serve add 1 pint of whipped cream and spread on top of salad.—Mrs. Marshall Burns.

DULING APPLE DUMPLINGS.

2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon butter, 1 tablespoon lard, 1-8 cup milk, 1 teaspoon cinnamon, 2 tablespoons brown sugar, 3 tart apples. Make as biscuit dough, roll $\frac{1}{2}$ -inch thick, brush with butter, sprinkle with brown sugar, cover with chopped apples, roll as jelly roll and cut in 12 slices. Place slices on buttered pan, pour sauce over and bake 25 minutes. Sauce—1 cup sugar, 1 teaspoon butter, 1 teaspoon flour, $\frac{1}{2}$ teaspoon salt, 1 cup hot water, $\frac{1}{2}$ lemon sliced. Cook 3 minutes.—Elsie Hughes.

ICE BOX PINEAPPLE GRAHAM CRACKER.

$\frac{1}{2}$ cup butter, 2 cups sugar, 3 eggs beaten separately, 1 can shredded pineapple, 1 cup nut meats (chopped), 1 pound graham crackers. Cream sugar and butter, add eggs, pineapple and nut meats. Roll graham crackers fine, put $\frac{1}{2}$ of the crackers in bottom of pan. Add the fruit mixture, then rest of graham crackers, spread over top. Press hard and let stand 24 hours. Serve with whipped cream.—Stella Waters.

PARFAIT.

4 eggs beaten stiff, 1 cup brown sugar syrup, 1 square chocolate melted in syrup. Pour hot syrup over beaten eggs. Cool and add to 1 pint cream whipped. Set in ice box to freeze.

APRICOT SHERBET.

1 cup apricot juice, 1 cup apricot pulp, $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ tablespoons lemon juice, $\frac{1}{2}$ cup thin cream, 2 egg whites, 1-16 teaspoon salt. Cook apricot juice, water and sugar slowly for ten minutes, cool, sieve the apricots and add the pulp and lemon juice to the syrup. Freeze until firm, remove and beat thoroughly. fold in beaten egg whites and cream. Return to refrigerator tray and freeze.

GRAHAM CRACKER TORTE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten separately, 2 teaspoons baking powder, $\frac{1}{2}$ cup nut meats, 26 graham crackers, 1 cup milk. Roll graham crackers fine and mix with baking powder, cream butter and sugar, add beaten egg yolks and milk, stir in cracker crumbs, add nuts. Fold in stiffly beaten egg whites. Bake at 350 degrees. Serve with whipped cream.

JELLIED APRICOTS.

1 can whole peeled apricots, 1 package orange jello, $\frac{1}{2}$ pint whipping cream. Dissolve one-half of the orange jello in one-fourth cup of hot apricot juice. Cool and fold in the whipping cream. Place in tray and chill. Place apricots on bed of whipped cream and cover with a cup of apricot juice, set with the rest of the orange jello. Peaches are also nice instead of apricots.

APPLE PUDDING.

1 cup brown sugar, 1 cup flour, $\frac{1}{2}$ cup butter. Rub together with hands using no moistening. Slice apples in baking pan until the apples are about two inches deep. Sprinkle one-half cup sugar and a little cinnamon over them. Then spread the above on top and bake about 45 minutes in a very moderate oven. Serve with whipped or plain cream.—Esther Van Wey.

Cakes



"Sugar 'n Spice 'n Everything Nice"

COCOA CAKE.

1 cup sugar, 1 cup flour, 1 teaspoon soda, 3 tablespoons cocoa, pinch of salt and sift all dry ingredients. Add 1 cup sour cream 2 eggs. This cake can be made in a jiffy.—Emma Kneeskern.

BANANA CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter or lard, 2 eggs, 3 bananas (4 are better), 3 tablespoons sour milk, 1 teaspoon soda, 2 cups flour, pinch of salt. Mash bananas. Cream butter and sugar, add bananas, then eggs, sour milk, soda, flour, salt and vanilla, teaspoon. Bake in slow oven.—Mrs. Fred Smeiderscamp.

GINGERBREAD.

2 cups flour, $\frac{1}{4}$ cup sugar, 2 teaspoons ginger, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{3}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 cup sorghum or molasses, $\frac{1}{2}$ cup sour milk, 1 egg beaten, $\frac{1}{4}$ cup lard. Combine all dry ingredients. Mix and blend liquid ingredients with lard, add liquid to dry ones and mix well. Bake in slow oven in layer pan for 25 to 35 minutes. Serve with whipped cream.

SOFT GINGER BREAD.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 cup molasses, $\frac{1}{2}$ teaspoon cinnamon, nutmeg and cloves, 1 tablespoon ginger, 2 teaspoons soda, 2 eggs, 2 cups sifted flour. Very good.—Edna Bollman.

PLUM CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, $1\frac{1}{4}$ cups flour, 1 egg, 1 teaspoon soda, all kinds of spices. Add nuts and raisins.—Edna Bollman.

WHITE FRUIT CAKE.

4 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 pound dates, 1 pound walnuts. $\frac{1}{2}$ pound brazil nuts, before pitting or shelling, 1 package candied cherries, 4 tablespoons wine. Beat yolks, add sugar, add wine, add beaten egg whites, add remainder. Bake $1\frac{1}{2}$ hours in (325 degrees) moderate oven. Don't chop anything.—Cecelia Earhart, Toledo, Ohion.

DARK FRUIT CAKE.

1 pound fat and 1 pint boiling water, 1 cup molasses, 2 cups brown sugar, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound citron, 4 ounces glazed cherries, 1 cup chopped nuts, 1 teaspoon mace, 1 teaspoon cloves, 1 teaspoon cinnamon, 3 teaspoons baking powder, 7 cups flour. Mix fat and water together. Mix well. Add molasses, brown sugar. Mix well, then add raisins, currants, citron, cherries mixed with a little flour. Add spices and mix well and then add the baking powder sifted with flour. Bake in paper lined pan for 3 hours.—Mrs. Perlie Cook.

HOT MILK CUP CAKES.

4 eggs, 2 cups sugar, 2 cups flour, 2 teaspoons baking powder. Heat 1 cup milk and 1 tablespoon butter and add last to cake batter. Lemon flavor.—Jessie Meikle.

MUSSEL TORTE CAKE.

1½ cups sugar, ½ cup water, 1 cup cake flour, 6 eggs (separated), ½ cup ground walnut meats, 1 scant teaspoon cream of tartar, 1 teaspoon vanilla, pinch of salt. Boil sugar and water until it threads. Beat egg whites and add syrup gradually to whites. Beat for ten minutes. Add well beaten yolks. Fold in flour, mixed with cream of tartar and salt. Lastly add ½ cup ground nut meats. Turn into angel pan and bake in slow oven 1½ hours. Frost cake with powdered sugar frosting and cover with cocoanut which has been browned in the oven.—Mrs. Butler.

DEVIL'S FOOD CAKE.

Pour ½ cup boiling water over 3 tablespoons cocoa and 1 teaspoon soda. Cool. Cream ¼ cup butter, add 1 cup sugar, 1 beaten egg. Gradually add 1¾ cups flour and ½ teaspoon salt alternately with ½ cup sour milk. Add 1 teaspoon vanilla. Bake 35 to 40 minutes at 350 degrees F.—Cecelia Earhart, Toledo, Ohio.

UPSIDE DOWN CAKE.

Melt ¼ cup butter in frying pan. Add 2-3 cup brown sugar. Put fruit in pan. Let simmer. Cake—1 cup sugar, 2 eggs, ½ cup boiling water, 1 cup flour, 2 teaspoons baking powder, ¼ cup nut meats, 1 teaspoon vanilla. Mix and pour in pan. Bake 30 to 45 minutes. Serve with whipped cream. Canned peaches, pears or pineapple may be used.

PEANUT BUTTER CUP CAKES.

4 tablespoons peanut butter, 2 tablespoons butter, ½ cup sugar, 1 egg, ½ cup sweet milk, 1½ cup white flour, 2 teaspoons baking powder, ¼ teaspoon salt, ½ teaspoon vanilla. Mix butter, peanut butter and sugar well. Add the beaten egg and the sifted dry ingredients alternately with the milk. Add vanilla. Bake in greased muffin tins in moderate oven 20 minutes.—Angie Hammel.

BURNT SUGAR LAYER CAKE.

2-3 cup butter, 2 cups sugar, 6 egg whites, 6 egg yolks, 1 cup sweet milk, 1 teaspoon lemon, 1 teaspoon vanilla, 3 teaspoons baking powder, 3 cups cake flour. Burnt Sugar Syrup—Burn ½ cup sugar. Add ¼ cup boiling water. Cook to a syrup. Cream butter. Add 1 cup sugar and cream together. Add beaten egg yolks and burnt sugar syrup and flavoring. Add flour and milk alternately. Fold in egg whites beaten with 1 cup sugar. Bake in 3 layers or in a large loaf pan. Makes a very large cake.—Mrs. Walter Kneeskern.

BURNT SUGAR CAKE.

Caramel—Put 1 cup sugar in a pan, melt until it throws off dense smoke. Then add 1 cup boiling water and boil 5 minutes. Cake Part—1½ cups sugar and ½ cup butter. Mix until soft. Add 2 egg yolks and beat until light. Then add 1 cup cold water, stir. Add 2 cups flour and beat 5 minutes. Then add 3 tablespoons or little more of caramel and 1 teaspoon and stir well. Then add ½ cup flour sifted with 2 teaspoons baking powder and last add the beaten egg whites and bake in oven until brown, about 45 minutes.—Mrs. Olga Linderbaum.

COCOA NEVER FAIL CAKE.

Beat 2 eggs in 1 cup sour cream, 1 teaspoon vanilla. Sift together 1 cup sugar, 1 cup flour, 3 or 4 tablespoons cocoa, 2 level teaspoons soda and a pinch of salt. Add to above mixture and bake.—Millie Bulman.

PINEAPPLE RAISIN UPSIDE DOWN CAKE.

$\frac{1}{4}$ cup raisins boiled in small amount of water, 2 tablespoons butter, $\frac{1}{2}$ cup brown sugar, 1 medium can crushed pineapple drained. Melt butter, add sugar, when smooth and syrupy add raisins and pineapple. Pour in dripping pan. Let stand in a warm place. Cake— $\frac{1}{2}$ cup melted shortening, 1 cup sugar, 1 egg, $\frac{3}{4}$ cup molasses, 2 cups flour, 1 cup hot water, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger. Break the egg. Beat well. Add salt, shortening, molasses and sugar. Stir well. Add flour. Beat again. Add water with soda dissolved in it. Pour over first mixture. Bake in moderate oven about 45 minutes or little longer. Serve bottom side up with whipped cream.—Jessie Meikle.

UPSIDE DOWN CAKE. (Pineapple).

$\frac{1}{4}$ cup butter, 1 cup brown sugar, 1 can pineapple, sliced. Butter 8 inch pan, put pineapple in bottom. Then mix sugar and butter and put over the pineapple, then pour cake batter over this and bake in moderate oven until brown. Cake Part—2 eggs (just the whites can be used), 1 cup sugar, $\frac{1}{4}$ teaspoon salt, 1 cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup water. Beat eggs, beat in sugar and add the flour and water and mix. Pour over pineapple. When cool turn upside down and serve with plain or whipped cream.—Mrs. Charles Linderbaum.

SPICE CAKE.

Cream $1\frac{1}{2}$ cups of sugar with $\frac{1}{2}$ cup of butter, 2 eggs beaten, 1 cup sour milk, 1 teaspoon soda dissolved in milk, 2 cups flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon. Bake in loaf or layer.—Elsie Hughes.

BANANA CAKE.

$\frac{1}{2}$ cup butter or lard, $1\frac{1}{2}$ cup sugar, 2 eggs, $2\frac{1}{4}$ cups cake flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, $\frac{3}{4}$ teaspoon soda, $\frac{1}{4}$ cup sour milk, 1 cup mashed bananas, 1 teaspoon vanilla. Cream butter, add sugar, add well beaten eggs. Sift flour, baking powder, soda and salt together, and add alternately with the sour milk and bananas which have been mashed. Add flavoring. Bake 30 minutes.—Mrs. Leo Drier.

DATE CAKE.

Pour $1\frac{1}{2}$ cups boiling water over $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups dates (cut fine), 1 teaspoon soda. Set aside to cool. Sift, then measure $1\frac{1}{2}$ cups cake flour, 1 teaspoon baking powder and $\frac{1}{2}$ teaspoon salt. Beat 1 egg. Add 1 cup sugar (beat well). Next add dry ingredients, also 1 teaspoon vanilla. To this add the date mixture. Bake in a loaf tin (not smaller than 9x9") for 45 to 50 minutes. When cake is cool, cover with filling made thus:—Cook 1 cup dates, cut fine, 1 tablespoon butter, 1-8 teaspoon salt, $\frac{3}{4}$ cup boiling water until thick. When cooked add $\frac{1}{2}$ cup nut meats. Serve topped with whipped cream.—Helen Blockhus.

EGGLESS CHOCOLATE CAKE.

1½ cups sugar, ½ cup shortening, 1 cup sour milk, 1 teaspoon soda, 1½ cups flour, ½ cup cocoa, ½ cup boiling water, 1 teaspoon vanilla, pinch of salt. Cream shortening, add sugar and blend well. Add sour milk and mix well. Mix cocoa with boiling water and add alternately with flour and soda, and beat well. Add salt and vanilla and beat well. Bake in well greased pan.—Mrs. Elmer Hager.

BUSY DAY CAKE.

3 cups sifted cake flour, 4 teaspoons baking powder, ¼ teaspoon salt, 2 cups sugar, 4 eggs unbeaten, milk as needed, 10 tablespoons melted butter or other shortening. Sift flour once, measure, add baking powder, salt and sugar. Sift all together, three more times. Break eggs into a cup and fill cup up with milk. Add another cup of milk, then melted butter. Put all ingredients in mixing bowl and beat vigorously 3 minutes. Bake in 3 greased 9 inch layer pans in moderate oven (375 degrees F) 25 minutes.—Mrs. Lloyd Wolfe.

PEANUT ROLLS.

2 cups sugar, ½ cup butter or lard, 1¼ cups cold water, 3 cups cake flour, 3 teaspoons baking powder, 1 teaspoon vanilla, 4 egg whites beaten stiff. Cream sugar and butter. Sift baking powder with flour. Then add water and flour little of each at a time. Then add vanilla and fold in egg white. Bake in a loaf pan in a moderate oven. When cold cut in any desired pieces. Cover sides, bottom and top with a frosting made of powdered sugar. Then roll in ground peanuts put through a food chopper.—Alma Willman.

DATE CAKE.

1 cup dates cut fine, 1 cup boiling water, 1 teaspoon soda. Mix together and let cool. 1 cup sugar, 1 rounding tablespoon butter or crisco, 1 egg beaten, 1½ cups flour, 1 teaspoon baking powder. Cream butter and sugar. Add the egg and flour. Bake in moderate oven until nicely brown.—Mrs. Charles Linderbaum.

PERFECT WHITE CAKE.

2-3 cup butter, 2 cups sugar, 6 egg whites, 1 teaspoon lemon, 1 teaspoon vanilla, 3 cups cake flour, 3 teaspoons baking powder, 1 cup milk (sweet). Cream butter thoroughly. Add 1 cup sugar gradually and cream together. Add flavoring. Fold in flour and milk alternately. Baking powder sifted with last ½ cup flour. Fold in egg whites well beaten with cup of sugar. Bake in three 9 inch layers at 375 degrees.—Charlotte Walby.

WHITE LAYER CAKE.

Beat thoroughly 1½ cups white sugar, ½ cup butter or lard, 1 teaspoon vanilla and ½ teaspoon lemon, 1 cup cold water, 2½ cups flour, 2 teaspoons baking powder and 4 egg whites. Add salt to egg whites, beat until stiff. Add ½ teaspoon cream of tartar. Beat slightly. Add sifted sugar and flour and baking powder. Add to rest of mixture and bake in 2 large pans or 3 smaller ones.—Mrs. Marshall Burns.

BANANA CAKE.

1½ cups sugar, ½ cup butter, 2 eggs, 1 cup banana pulps, 4 tablespoons sour milk, 1 teaspoon soda, 2 cups flour, 1 teaspoon vanilla.—Mrs. Arthur Brandt.

DATE CAKE.

1 cup sugar, ½ cup shortening, 1 egg, 1 cup (chopped or ground) dates, 1 cup hot water poured over dates, ½ teaspoon soda dissolved in hot water and dates. 1½ cups flour, ½ teaspoon baking powder, ½ cup nut meats, 1 teaspoon vanilla.—Emma Klees-kern.

HOT MILK CAKE.

Take one cup of sweet milk and 1 heaping tablespoon butter and put in a pan to scald. Take four eggs, beat. Put 2 cups sugar into eggs and beat again. Add a pinch of salt, 1 teaspoon lemon extract and 2 cups flour into which 2 teaspoons baking powder has been sifted. Add the boiling milk to the above. Add and bake in either loaf or layers.—Millie Bulman.

CHOCOLATE ANGEL FOOD CAKE.

1½ cups cake flour, ½ cup cocoa sifted with flour 3 times, 1¼ cups sugar sifted 3 times, 12 egg yolks left from white angel food cake, ¼ teaspoon salt, ¾ cup boiling water, pour over yolks and beat until stiff. Whip in sugar. Add flour, 2 level teaspoons baking powder and flavor with vanilla.—Mrs. Perlie Cook.

SOUR CREAM LAYER CAKE.

Beat 3 eggs until creamy, gradually add 1 cup sugar. Beat. Add 1 cup sour cream in which has been dissolved ¼ teaspoon soda. Mix well. Add 1¾ cups flour sifted with 2 teaspoons baking powder and ¼ teaspoon salt, and 1 teaspoon vanilla. Bake in 2 large or 3 small layers in moderate oven.—Mrs. Perlie Cook.

RED DEVIL'S FOOD LAYER CAKE.

Cream 2 cups sugar, ½ cup shortening. 2 eggs, ½ cup sour milk, 2 tablespoons vinegar, 2 teaspoons soda dissolved in vinegar, 1 teaspoon vanilla, 2 cups flour, ½ cup cocoa dissolved in 1 cup boiling water. Add last. Bake in two large layers. Use fig filling and chocolate icing. Very good.—Mrs. Ida Bolman.

CHOCOLATE CAKE.

1 cup thick sour cream, 2 eggs, salt beat together. Add 1 cup of flour, 1 cup sugar, 3 tablespoons cocoa, 1 teaspoon soda, and ½ teaspoon vanilla which have been sifted together.—Mrs. Walter Pilgrim.

HOT WATER SPONGE CAKE.

3 eggs, 1 cup sugar, 1 cup flour, 2 teaspoons baking powder, 2-3 cup hot water, a little salt, ½ teaspoon vanilla. Beat eggs very light. Add sugar and beat again. Add flour and salt, mix well, then add hot water very slowly while you keep stirring. Add flavoring. Bake in moderate oven from 20 to 30 minutes.—Mrs. George Schave.

FUDGE CAKE.

4 tablespoons shortening, 2 cups sugar, 2 eggs, 4 squares chocolate (melted), 1 1-3 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups milk, 1 teaspoon vanilla, 1 cup chopped nuts. Cream shortening and $1\frac{1}{2}$ cups sugar. Add egg yolks and chocolate. Add flour and baking powder alternately with milk. Beat until smooth. Beat egg whites with $\frac{1}{2}$ cup sugar and fold into batter. Bake in two 9 inch cake pans.—Gladys Walby Kingsbeck, St. Paul, Minn.

DEVIL'S FOOD CAKE.

1 cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ cup sour milk, $\frac{1}{2}$ cup boiling water with 1 teaspoon soda dissolved in it. 1 heaping cup flour, 2 tablespoons cocoa, teaspoon vanilla. Add all ingredients in the order named.—Ruth Drew.

SPONGE LOAF CAKE.

1 cup pastry flour, 1 cup sugar, 4 eggs, 3 tablespoons cold water, 1 teaspoon vanilla. Measure the flour after sifting once. Then sift again with sugar 5 times. Separate the eggs and beat the yolks until they are thick and lemon colored. Add water and beat. Add vanilla. Fold in flour and sugar. Lastly fold in stiffly beaten egg whites. Bake in ungreased pan at 350 degrees for 45 to 50 minutes.—Ruth Drew.

DEVIL'S FOOD CAKE.

Cream 2 small cups of sugar, $\frac{1}{2}$ cup butter or lard. Add 2 eggs unbeaten. Beat altogether, then add $\frac{1}{2}$ cup thick sour cream, salt, 2 teaspoons vinegar, 2 teaspoons soda, 1 teaspoon vanilla, 3 cups flour, 1 teaspoon baking powder sifted several times. Add to above. Beat till smooth. 1 cup boiling water, $\frac{1}{2}$ cup cocoa dissolved in hot water. Bake 40 minutes with slow fire first 15 or 20 minutes, then increase heat.—Mrs. Frank Jarms.

WHITE ANGEL CAKE.

1 cup sifted cake flour sifted 3 times, 12 egg whites, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cream of tartar, put in beaten egg whites. Fold in $1\frac{1}{2}$ cups sugar and 1 teaspoon vanilla. Fold in flour. Bake 1 hour.—Mrs. Perlie Cook.

ONE EGG CAKE.

2 cups flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt. 4 tablespoons butter or other shortening, 1 egg unbeaten, $\frac{3}{4}$ cup milk, 1 teaspoon vanilla.—Anna Fuller.

WHITE CAKE.

1 cup sugar, 1-3 cup butter, 1 cup milk, 2 egg whites. 2 cups cake flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 teaspoon lemon extract.—Cora Birdsell.

BANANA CAKE.

2 cups light brown sugar, 2 tablespoons butter, 2 eggs beaten separately, 1 cup sour cream, 1 cup banana pulp, 1 cup nut meats, 2 cups flour with 1 teaspoon soda and vanilla.—Cora Birdsell.

SPICE OR CHOCOLATE CAKE.

1 cup sugar, $1\frac{1}{4}$ cups flour, 3 level tablespoons cocoa, pinch of salt, 1 teaspoon soda. Put all this in sifter and sift into two beaten eggs and 1 cup sour cream. Stir all together and beat well. Add 1 teaspoon vanilla. If spice, add spices and omit cocoa.—Inez Smithling.

NUT SUNSHINE CAKE.

1 cup flour sifted 4 times. 1 cup sugar, 4 tablespoons water (boil until it threads). 6 eggs, 1 teaspoon vanilla, 1 cup nuts. Beat yolks and vanilla. Add a pinch of salt to whites. Beat until stiff. Add hot syrup and beat 10 minutes. Fold in yolks, then 1 tablespoon nuts and flour alternately.—Mrs. Henry Schultz, Castalia, Ia.

SUNSHINE LAYER CAKE.

5 egg yolks, 1 cup sugar, 1 teaspoon cream of tartar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ sweet milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon vanilla. Beat egg yolks. Add sugar, milk, cream of tartar sifted in flour. Bake in 2 layers. Middle Layer—5 egg whites, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup flour, 1 teaspoon cream of tartar, pinch of salt, $\frac{1}{2}$ teaspoon vanilla. Add sugar to beaten egg whites. Add dry ingredients sifted together. Add vanilla. Filling—1 cup sour cream, 1 egg yolk, 1 teaspoon cornstarch, 2 tablespoons sugar, $\frac{1}{2}$ vanilla. Cook until thick. Spread between layers. Frost top with any kind of frosting.—Lydia Cook.

BROWN STONE FRONT CAKE.

1 cup raisins (stewed and drained), $2\frac{1}{2}$ cups flour (sifted 4 times), 2 cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 3 eggs (yolks and whites beaten separately), 1 cup nuts, $\frac{1}{2}$ cup dates (chopped), 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon alspice. Sift flour once. Add soda and spices and sift together 3 times. Cream butter and add sugar gradually, cream until light and fluffy. Add egg yolks, then sifted flour alternately with milk. Mix all well. Add nuts, raisins and dates. Fold in egg whites. Bake in 3 layers for 30 minutes.—Elsie Kneeskern.

SOUTHERN SPANISH CAKE.

$1\frac{3}{4}$ cups sifted cake flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ cup butter or other shortening, 1 cup sugar, 2 egg yolks (well beaten), $\frac{1}{2}$ cup milk, 2 egg whites (stiffly beaten). Sift flour once, measure, add baking powder, salt and cinnamon. Sift together three times. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well. Then add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in egg whites. Bake in two greased 8 inch layer pans in moderate oven (375 degrees F.) 25 minutes.—Mrs. Lloyd Wolfe.

VANITY CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2-3 cup sweet milk, 2 cups pastry flour, 2 teaspoons baking powder, whites of six eggs, fold in last.—Mrs. Arthur Brandt.

ANGEL SPONGE CAKE.

1½ cups egg whites. Beat until foamy. Add 1 teaspoon cream of tartar, 1 teaspoon salt. Then beat until light but not dry. Add 1 cup and 2 tablespoons sugar. Divide into 2 equal parts. To one part add 6 egg yolks beaten until lemon colored, 2-3 cup flour (sifted 5 times), and ½ teaspoon lemon extract. To other part add ½ cup flour (sifted 5 times) and ½ teaspoon vanilla. Put together as marble cake in large angel food pan and bake 1 hour and 15 minutes. Start in slow oven gradually increasing heat.—Dorothy Russett.

APPLE SAUCE CAKE.

2 cups sifted flour, 1 teaspoon soda, ¼ teaspoon salt, ¼ teaspoon cloves, ½ teaspoon nutmeg, 1 teaspoon cinnamon, ½ cup butter or other shortening, 1 cup sugar, 1 egg unbeaten, 1 cup raisins, 1 cup nut meats. Sift flour once, measure, add soda, salt, and spices and sift together 3 times. Work butter with spoon until creamy. Add sugar and egg. Beat again. Then add nuts and raisins, apple sauce and flour. Turn in greased loaf pan and bake 30 to 45 minutes.—Mrs. Wm. J. Buresh.

GINGER BREAD.

Cream together ½ cup butter and lard. Mix with ½ cup. Add one egg beaten, 1 cup Brer Rabbit molasses or little over 1 cup sorghum. Sift together 2½ cups flour, 1½ teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon ginger, ½ teaspoon cloves, ½ teaspoon salt, and add to first mixture. Add 1 cup hot water. This batter is soft—beat until smooth. Bake 35 minutes.—Mrs. Ora Thornton.

DATE CAKE.

1½ cups boiling water, ¼ cup butter, 1½ cups chopped dates, 1 teaspoon soda. Pour water over all, and let stand until cool. 1 cup sugar, ½ teaspoon salt, 1 teaspoon vanilla, 1¾ cups flour (preferably cake flour), 1 teaspoon baking powder. Mix above as for cake and bake until done. Spread the following dressing on top:—1 cup dates, ¾ cup boiling water, 1 tablespoon butter, 1-3 teaspoon salt. Cook and add ½ cup rolled nut meats and serve with whipped cream.—Ruby Birdsell.

DATE CAKE.

1 cup dates, 1 teaspoon soda, 1 cup boiling water, pour water over dates and soda, let stand. Cream 1 cup sugar, 1 tablespoon butter, 1 egg, 1¼ cups flour, pinch of salt, nuts. Mix with date mixture. Bake in loaf pan 25 or 30 minutes in oven 350 degrees. Christine Erickson.

CHEAP SPICE CAKE.

1 egg, 1 cup of sugar, 1 tablespoon shortening rounded up, 1 cup sour milk, 1 teaspoon soda, 2 scant cups of flour, pinch of salt 1 teaspoon baking powder sifted, ½ teaspoon cinnamon, ½ teaspoon cloves. Filling—1 cup seeded raisins, ½ cup sugar, butter size of walnut, enough water to make syrup. 1 tablespoon of flour moistened. Add and cook until thick enough to spread.—Jessie Meikle.

SUNSHINE CAKE.

White part or middle layer.—5 egg whites beaten stiff. Have sifted $\frac{1}{2}$ cup flour, a pinch of salt, and $\frac{3}{4}$ cup sugar and a small teaspoon cream of tartar. Fold in the egg whites and add 1 teaspoon vanilla. Two yellow layers or upper and lower—Beat 5 egg yolks, 1 cup sugar, add $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream of tartar, 1 teaspoon vanilla.—Lillian Christoferson.

GRAHAM CRACKER CAKE.

1 tablespoon butter, $1\frac{1}{2}$ cups sugar, 4 eggs, little salt, 1 teaspoon soda in one tablespoon vinegar, $1\frac{1}{2}$ cups of sour milk, 36 graham crackers, roll fine.—Mrs. Fred Smiederskamp.

BREAD SPONGE CAKE.

Save a teacupfull of sponge when baking bread. One cup of sugar, $\frac{1}{2}$ cup of butter or lard, 1 egg, 1 teaspoon of soda dissolved in $\frac{1}{2}$ cup sour milk or buttermilk, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 cup raisins chopped. Add the cup of sponge and 1 cup of flour, mix well and bake until done in moderate oven.—Mrs. Henry Thompson.

QUICK CAKE.

$\frac{1}{2}$ cup soft butter, 1 1-3 cup brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, 1 2-3 cups bread flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg. Put ingredients in bowl in order given and do not stir until all have been added. Then beat for 3 minutes. Bake in buttered or greased pan 45 minutes. You can add nuts and raisins. This is very good.—Mrs. Leo Dreier.

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CHOCOLATE ICING.

Melt two squares chocolate and $\frac{1}{4}$ cup butter in top of double boiler. Add two cups sifted powdered sugar and leave over hot water for five minutes. Stir in $\frac{1}{4}$ cup cream or top milk. Add vanilla if desired.—Mrs. Butler.

CARAMEL FROSTING.

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup white sugar, 1 cup milk, 1 tablespoon butter. Boil sugar and milk until syrup forms a soft ball in cold water. Add butter and remove from fire. Cool to lukewarm. Beat until thick and creamy and spread.—Ida Buresh.

CHOCOLATE SAUCE (FOR ICE CREAM.)

4 cups sugar, 1 cup cocoa, $\frac{3}{4}$ cup cornstarch, $\frac{1}{2}$ cup syrup, 2 cups water. Mix dry ingredients. Add liquids. Cook in a double boiler for one hour. Add two tablespoons of butter on removing from fire. Put in a fruit jar and keep in a cool place. Makes 2 quarts.—Mrs. Butler.

QUICK ICING.

1 cup brown sugar, 1 teaspoon butter, 3 teaspoons hot coffee, $\frac{1}{2}$ teaspoon vanilla.—Inez Smithling.

QUICK FROSTING.

1 glass stiff jelly, 2 egg whites. Beat egg whites slightly. Add jelly. Beat until smooth. Spread on cake.—Mrs. Marshall Burns.

WHITE BOILED FROSTING.

1 cup sugar, 1-3 cup water, 1 egg white, 1-8 teaspoon cream of tartar. Set pan in hot water, beating constantly until of the desired consistency. Flavor as desired.

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HEAVENLY FOOD.

Cook until thick: 1 pound dates (chopped), $\frac{1}{2}$ -cup sugar, 1 cup water. Add: $\frac{1}{2}$ -cup nuts, $\frac{1}{2}$ -cup coconut. Mix as for pie crust: 1 cup sugar, 1 cup flour, 1 cup oatmeal, $\frac{1}{2}$ -cup butter, 1 teaspoon soda, $\frac{1}{4}$ -teaspoon salt. Put $\frac{3}{4}$ of this mixture in a well buttered pan. Cover with date mixture and sprinkle remaining $\frac{1}{4}$ dough over it. Bake in a slow oven until brown. Cool slightly and cut into bars.—Florence Ruen.

FIG NEWTONS.

1 cup brown sugar, 1 cup butter or other shortening, 1 egg, $\frac{1}{2}$ -cup milk, $\frac{1}{2}$ -teaspoon soda, $2\frac{1}{2}$ -cups rolled oats, $2\frac{1}{2}$ -cups flour, 1 teaspoon baking powder. Cream sugar and shortening, add egg, milk and rolled oats, mix in the sifted flour, soda, and baking powder, divide the dough in two parts, roll out-one-half to fit into pan spread with filling, then fit the rest of the dough over the filling. Bake in slow oven till done. Cut when cool and pack in air-tight jars. Filling: 1 package figs, 1 cup sugar, $\frac{1}{2}$ -cup water. Chop figs, mix with sugar and water and boil for fifteen minutes. Dates or raisins can be used instead of figs.—Mrs. Henry Thompson.

ICE BOX COOKIES.

$1\frac{1}{2}$ -cups lard, 2 cups brown sugar, 6 eggs, 1 teaspoon salt, 1 teaspoon soda, $\frac{1}{2}$ -teaspoon baking powder, 1 teaspoon cinnamon, 5 cups flour, 1 cup nut meats. Mix lard and sugar. Sift dry ingredients together. Add egg yolks to sugar and lard mixture. Then mix in flour and dry ingredients. Add beaten egg whites and vanilla and nut meats. Roll out and roll up like a jelly roll. Let stand over night and slice off end with a sharp knife. Bake in moderate oven.

RAISIN DROP COOKIES.

$1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup lard, 3 eggs. Then cook 1 cup raisins in water until quite soft, but so there is no juice when done. Then let cool a little and add 1 teaspoon soda in that and add to the rest 1 teaspoon vanilla, 1 tablespoon molasses or syrup and about 3 cups flour, pinch of salt. Bake on greased tin.

FILLED OATMEAL COOKIES.

2 cups brown sugar, $1\frac{1}{2}$ -cups lard, 1 egg, 1 cup sour milk, 4 cups flour, 4 cups dry oatmeal, 2 teaspoons soda, 1 teaspoon vanilla, pinch of salt. Mix ingredients in order given and then roll out and cut in one shape. Bake in moderate oven until light brown in color. Remove from oven and put two cookies together with the following filling. FILLING: 1 pound dates (seeded), $1\frac{1}{2}$ cups sugar, 2-3 cup or more of water. Cook until thick and fill cookies which have been baked. Raisins, figs or other fruit may be used instead of dates.

GINGERSNAPS "LIKE WE BUY."

1 cup molasses, 1 cup sugar, 1 cup shortening, 1 heaping teaspoon soda, 1 level teaspoon ginger, 1 level teaspoon salt, $\frac{1}{2}$ -cup boiling water on soda. Stir stiff with flour. Pinch off pieces the size of a marble and roll with the hands. Place about an inch apart in a greased and floured baking pan and bake in a moderate oven until they are of the right shade.—Sarah Miller.

WHITE SUGAR COOKIES.

1½-cups white sugar, 2 eggs, 1 cup shortening, 1 cup sweet cream, 1 teaspoon vanilla, 3 teaspoons baking powder, flour enough for soft dough. Roll thin, sprinkle sugar on top, bake in hot oven.—Anna Fuller.

PEANUT BUTTER COOKIES.

1 cup peanut butter, ½ cup lard, ½ cup butter, 1 cup brown sugar, 1 cup white sugar, 2 eggs, 1 teaspoon soda, ½-teaspoon salt, 2½-cups flour, 1 teaspoon vanilla. Cream butter, lard and peanut butter, add brown and white sugar. Mix well, add beaten eggs and then sifted dry ingredients and vanilla. Take small amounts of dough, roll in a ball, place on greased baking sheet, then press down with a fork one way, then the other way. Bake in a moderate oven 10 to 15 minutes. Watch carefully because such a rich cookie burns easily.—Mrs. Paul Willman.

SWEETHEART COOKIES.

1 cup shortening, 2 cups sugar (brown and white), 1 teaspoon baking powder, 3 eggs, 3 tablespoons sour cream, ¼-teaspoon salt, ½-teaspoon soda, 3¾-cups flour. FILLING: 1¼-cups dates, ½-cup sugar, 1 level tablespoon flour, ¾-cup water. Boil five minutes, then add 1 cup nut meats. Mix the dough and divide into two parts. Roll as for cinnamon rolls. Spread on filling and put on top piece of dough that has been rolled the same size as the first one, then roll up in wax paper and let stand over night.—Lucy Dickman.

PUMPKIN COOKIES.

2-3 cup shortening, 2 cups sugar, 2 cups pumpkin, 4½-cups flour, 6 teaspoons baking powder, 2 teaspoons cinnamon, ½-teaspoon ginger, ½-teaspoon nutmeg, 1 teaspoon salt, 1 teaspoon vanilla, 1 teaspoon lemon extract, 1 cup raisins, 1 cup nutmeats. Method: Cream sugar and shortening, add pumpkin, spices, flour and baking powder, nuts, raisins and flour. Drop by small spoonsfull or make a ball of dough in hand and flatten. Sprinkle with sugar and bake in moderate oven.—Mrs. Marshall Burns.

GINGER DROP COOKIES.

1 cupful of lard or butter, 1 cupful of brown sugar, 3 beaten eggs, 1 cupful of Brer Rabbit molasses, 1 teaspoonful of soda, 1 cupful of boiling water, 5 cupfuls of general purpose flour, 1 tablespoonful of ginger, ½-teaspoonful of salt. Cream the shortening and brown sugar until smooth, then add the beaten eggs and mix thoroughly. Stir in the molasses, then alternate the hot water, in which the soda has been dissolved, with the flour, which has been sifted with the ginger and salt. Mix very smooth and spread in thin layers in shallow greased pans and bake in a moderate oven (350 degrees). Cool and ice with DOUBLE BOILER ICING: Place 1 cupful of sugar, 1 un-beaten egg white and 2 tablespoonsful of cold water in a double boiler. Mix thoroughly, then cook over boiling water, stirring constantly, for 7 minutes. Remove from the stove and continue beating until the proper consistency to spread. Ice the sheets of baked dough and cut into squares when the icing is somewhat firm. Makes 4 to 5 dozen squares—Mrs. J. J. Van Wey.

GINGER ICE BOX COOKIES.

1 cup sugar, 1 teaspoon soda, 1 cup lard, 1 teaspoon ginger, 2 eggs, 4 cups flour, $\frac{1}{2}$ -cup molasses. Mold into loaf and set in cool place. In morning slice and bake.—Inez Smithling.

OATMEAL COOKIES.

1 cup shortening, 3 ~~eggs~~ eggs, 1 cup brown sugar, $\frac{1}{2}$ -cup hot water, 1 teaspoon soda, 1 cup sugar, 1 teaspoon vanilla, 5 cups oatmeal, salt, 2 cups flour.—Mrs. Anna Brouillet.

BROWN COOKIES.

1 cup lard, 1 cup brown sugar, 1 cup molasses. Boil together. 2 eggs, 1 teaspoon cinnamon, $\frac{1}{2}$ -teaspoon ginger, 2 tablespoons of water, 1 tablespoon vinegar, 2 teaspoons soda, flour.—Mrs. Fred Schmiedeskamp.

PRUNE DROP COOKIES.

2 cups brown sugar, 1 cup butter, 2 eggs beaten, 1 teaspoon vanilla, $\frac{1}{2}$ -cup milk (sweet or sour), 1 teaspoon soda, 1 cup chopped cooked prunes, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon salt, $\frac{1}{2}$ -cup nuts. Combine in order given. Drop on cookie sheet. Bake in quick oven.—Mrs. Ross Thornton.

FORK COOKIES.

2 cups brown sugar, 1 cup shortening, 2 eggs, 1 teaspoon cream of tartar, 1 teaspoon lemon, 1 vanilla, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda in $\frac{1}{4}$ -cup warm water, $3\frac{1}{2}$ -cups flour, hickory nuts. Make in balls large as walnuts and press down with fork dipped in flour.—Emma Kneeskern.

GINGER COOKIES.

1 cup sugar, 1 cup sorghum, 1 cup lard, 2 eggs, 2 teaspoons of soda in 3 tablespoons hot water, 4 cups flour, a pinch of salt, 1 teaspoon cinnamon, 1 teaspoon ginger. Mix and let stand one hour, then roll in hand about size of walnut, flatten with fork, bake slowly.—Hazel Brandt.

COCONUT OATMEAL COOKIES.

Cream $\frac{3}{4}$ -cup butter (or lard), 2 cups brown sugar, add 2 eggs well beaten, 1 cup coconut, 1 teaspoon vanilla, 1 teaspoon soda (dissolved in a little hot water), 1 teaspoon baking powder sifted with 2 cups flour, 3 cups oatmeal, 1 cup nuts. Mix in order given. Make a ball of dough. Flatten slightly and dip one side in white sugar. Bake.

GINGER SNAPS.

1 cup sugar, 1 cup sorghum, 1 scant cup lard, 2 eggs, a pinch of salt, 4 cups flour. Dissolve 2 teaspoons soda in 3 tablespoons hot water, 1 teaspoon cinnamon, 1 teaspoon ginger. Let stand in a cool place one hour. Roll in hand or drop from spoon and bake in hot oven.—Lillian Christoferson.

HONEY COOKIES.

1 cup sugar, 3 eggs, 1 cup honey, 2 teaspoons soda in just a little water to dissolve, pinch of salt, flour to mix stiff as possible with spoon. Let stand over night and in morning add 1 teaspoon vanilla and roll out and bake.—Mrs. Dell Harvey.

SCOTCH SHORTBREADS.

1 cup butter, $\frac{1}{2}$ -cup confectioners' sugar, 2 cups bread flour, $\frac{1}{4}$ -teaspoon baking powder, $\frac{1}{4}$ -teaspoon salt. Wash salt from butter, cream butter, add sugar gradually, then add flour sifted with baking powder and salt. Turn out on floured cloth a roll $\frac{1}{4}$ -inch thick. Shape with small cutter, decorate with caraway seeds, and bake in moderate oven or at 350 degrees 20 or 25 minutes or until delicately brown.—Jessie Meikle.

ICE BOX COOKIES.

2 cups brown sugar, 1 cup butter, 2 eggs, 3 cups of flour, 1 teaspoon soda, 1 scant teaspoon cream of tartar, $\frac{1}{2}$ -cup nuts or dates, and cocoanut. Make into loaf and chill over night. Slice thin and bake in oven at 350 degrees.—Mrs. Christine Erickson.

DATE ICE-BOX COOKIES.

1 cup white sugar, 1 cup brown sugar, 1 cup butter, 3 eggs, 1 teaspoon soda, 4 cups flour. FILLING: 1 pound dates, $\frac{1}{2}$ -cup water, 1-3 cup sugar, cook slowly 10 minutes and cool. Add $\frac{1}{2}$ -cup nut meats. Roll out dough, spread on filling, roll up like a jelly roll. Let stand over night in ice-box. Slice and bake in moderate oven.—Stella Waters.

DREAM COOKIES.

$\frac{1}{2}$ -cup butter or fat, 1 cup brown sugar, 1 egg well beaten, $\frac{1}{4}$ -cup rolled oats (quick cooking), 2 teaspoons baking powder, $\frac{1}{4}$ -teaspoon salt, 1 teaspoon cinnamon, a little nutmeg, $1\frac{1}{2}$ cups flour, 1-3 cup milk, 2-3 cup chopped dates. Cream butter and sugar, add egg, oats and dates, then milk and sifted dry ingredients. Drop from spoon on greased tins and bake in moderate oven.—Mrs. Dan Higgens.

CHOCOLATE SOUR CREAM COOKIES.

2-3 cup shortening, $1\frac{1}{2}$ -cups sugar, $2\frac{1}{2}$ -squares chocolate (melted), 3 cups flour, 1 teaspoon vanilla, $\frac{1}{4}$ -cup thick sour cream, 1 teaspoon soda, 1 egg, 1 teaspoon cinnamon, 1-8 teaspoon salt. Cream the butter, add sugar and mix well. Add egg and cream, beat well, add rest of ingredients, sift soda with flour. Drop portions from end of spoon into greased pan, flatten well and bake in a moderate oven about 12 minutes. Can also roll, good either way.—Mrs. Arthur Brandt.

FUDGE SQUARES.

1 cup sugar, 3 heaping tablespoons butter, 1 teaspoon vanilla, $\frac{3}{4}$ -cup flour, 2 or 3 eggs, 2 squares melted chocolate or $\frac{1}{2}$ cup cocoa dissolved in a little hot water. Cream butter and sugar, add beaten eggs, then add flour, vanilla, chocolate or cocoa, and $\frac{1}{2}$ -cup or more of nut meats. Put in greased pan about $\frac{1}{2}$ -inch thick and bake in quite hot oven. Frost with powdered sugar and cut into squares.—Elsie Hughes.

+ *sweet or sour milk.***DROP COOKIES.**

1 cup of brown sugar, $\frac{1}{2}$ -cup shortening, 2 eggs well beaten, $\frac{1}{4}$ -cup of sweet or sour milk, 1 teaspoon soda, $1\frac{1}{2}$ -cups flour, little baking powder, 1 teaspoon cinnamon. Drop from spoon.

FRUIT COOKIES.

1 cup brown sugar, 1 cup white sugar, 1 cup shortening. Cream together sugar and shortening and add 2 eggs and beat: $\frac{3}{4}$ -cup sour milk, 1 teaspoon cinnamon, $\frac{1}{4}$ -teaspoon cloves and nutmeg, 1 teaspoon soda in sour milk, salt, 1 cup chopped or ground raisins and 1 cup nut meats. Add flour to make dough stiff enough to roll. These cookies keep very well and are better when not too fresh.—Millie Bulman.

DREAM BARS.

Cream $\frac{1}{2}$ -cup butter and $\frac{1}{2}$ -cup brown sugar and work in 1 cup flour until crumbly. Pat smoothly into a shallow greased pan and bake 10 minutes in moderate oven. In the meanwhile mix together 1 cup brown sugar, 2 beaten eggs, $\frac{1}{4}$ -teaspoon salt, 1 teaspoon vanilla, and sift together 2 teaspoons flour with $1\frac{1}{2}$ -cups coconut, 1 cup nut-meats, and blend with-sugar and egg mixture. Pour this over the previously baked crust. Return to oven and bake about 20 minutes. Cool and cut into bars.—Mrs. Charles Linderbaum.

ICE BOX COOKIES.

4 cups brown sugar or white sugar, 1 cup butter or lard, 4 eggs, 1 tablespoon soda, 1 tablespoon cream of tartar, 6 cups flour, 2 hands-full of coconut or nuts. Cream eggs and sugar, add shortening, then dissolve soda in a little boiling water. Put the cream of tartar and flour together and add 1 tablespoon vanilla. Make into roll and let stand over night, then slice in morning and bake.

WHITE COOKIES.

$\frac{1}{2}$ cup sour milk, fill rest with shortening, 1 teaspoon soda, 1 egg, 1 cup sugar, nutmeg, salt, flour.—Mrs. Maggie Birdsell.

RAISIN FILLED COOKIES.

1 cup sugar, $\frac{1}{2}$ -cup butter or lard, 1 egg, $\frac{1}{2}$ -cup milk, $3\frac{1}{4}$ -cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon vanilla. FILLING: 1 cup chopped raisins, $\frac{1}{2}$ -cup sugar, 1 teaspoon flour, $\frac{1}{2}$ -cup water. Cook until thick, stirring constantly, as it burns easily.—Olga Linderbaum.

PEANUT BUTTER ICE BOX COOKIES.

$2\frac{1}{2}$ -cups sifted flour, $\frac{3}{4}$ -teaspoons salt, $\frac{3}{4}$ -cup butter or other shortening, 1 cup granulated sugar, $\frac{1}{4}$ -cup brown sugar (packed), 1 cup peanut butter. Sift flour once, measure, add baking soda and salt and sift together three times. Work butter with a spoon until creamy. Add sugar and peanut butter. Blend well, add eggs, flour. Form into two rolls and wrap in wax paper. Let stand in cool place over night. Slice thin. Bake in hot oven 8 or 10 minutes.—Mrs. Wm. Buresh.

SANDBAKELSE.

$\frac{1}{2}$ -cup butter, $\frac{1}{2}$ -cup lard, 1 cup sugar, 1 egg, flour enough to handle. Cream sugar and shortening, add the egg well beaten, add a little cardiman before adding flour (or mix in the flour). Press into patty tins and bake in a moderate oven until they are light brown.—Lena Leer, Waukon, Iowa.

AMONIA COOKIES.

2 tablespoons Amonia mixed in 1 cup milk, 2 cups sugar, 3 eggs, 1 tablespoon lemon extract and enough flour for a not-too-stiff dough, 1 cup butter or other shortening. Set aside in a cold place before starting to roll out. Sprinkle sugar on top of cookies before baking.—Lena Leer, Waukon, Iowa.

FROSTED CREAM COOKIES.

1 cup sugar, 1 cup molasses, 1 cup butter or lard, 1 tablespoon ginger, 1 tablespoon cinnamon, yolks of 2 eggs, 1 tablespoon soda in 1 cup boiling water with flour enough to make stiff as cookie dough. Roll out, cut $\frac{1}{4}$ inch thick and cover with boiled frosting made from whites of eggs.—Mrs. Perlie Cook.

CARAMEL COOKIES.

Sour Cream
2 cups brown sugar, 1 cup shortening, 2 eggs, $\frac{1}{2}$ -cup thick sour cream, 1 teaspoon vanilla, 1 teaspoon cinnamon, 4 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, pinch of salt, 1 cup dates (cut fine), $\frac{1}{2}$ -cup nut meats. Cream sugar and shortening. Add eggs, sour cream and flavoring. Add rest of the ingredients. Drop by spoonsfull on a greased pan or cookie sheet and bake. Makes 4 dozen cookies.—Charlotte Walby.

WHITE COOKIES.

Sour Cream
2 eggs, $2\frac{1}{2}$ cups sugar, 2 heaping tablespoonsfull lard (or butter), 2 cups sour cream, 2 tablespoons soda put in cream, nutmeg or lemon, flour to roll.

FRIED CAKES.

2 eggs, 1 cup sugar (beat until creamy), 5 tablespoons melted butter or lard, 1 cup sour milk, 1 teaspoon soda dissolved in milk, pinch of salt, a little nutmeg, 1 teaspoon baking powder, add flour, mix salt.—Elsie Hughes.

DOUGHNUTS.

$\frac{1}{4}$ -cups sugar, $\frac{1}{4}$ -teaspoon nutmeg, $\frac{1}{4}$ -teaspoon cinnamon, $\frac{1}{2}$ -teaspoon salt, $\frac{1}{4}$ -cup soft butter, 2 large eggs, $1\frac{1}{4}$ -cups sour milk, 2 level teaspoons soda, flour to stiffen.—Mrs. Ida Bollman.

DOUGHNUTS.

2 cups sugar, 1 cup sour cream, 2 cups buttermilk, 2 big eggs, 1 teaspoon soda, 1 teaspoon baking powder, salt and nutmeg, flour. Put 3 cupsfull of flour mixed with the soda and salt and baking powder in the bottom of a mixing bowl. Make a nest and put in the rest of the ingredients and mix all together. Add as much more flour as needs to roll.—Mrs. Lucy Dickman.

RAISED DOUGHNUTS.

2 cups bread sponge, $\frac{1}{2}$ -cup sugar, 1-3 cup lard, 1 egg, a little cinnamon and salt. Mix soft, let raise, roll out, let raise and fry.

NORWEGIAN FATTIGMONDS BAKKELS.

2 whole eggs, 2 egg yolks, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 4 tablespoons sugar, 4 tablespoons thick cream. 1 tablespoon lemon juice, or $\frac{1}{2}$ -teaspoon ground cardamon seed. Beat eggs until light and add sugar, cream, flavoring, salt and half the flour. Beat until smooth and add remaining flour. Let stand in a cool place for several hours. Roll thin as paper on cloth or well floured board. Cut in 6 inches by $3\frac{1}{2}$ inches. Make an inch slit in the center of each. Draw one corner through the slit and curl back in opposite direction. Fry one minute in deep fat until brown. Sprinkle with sugar.—Mrs. Marshall Burns.

FATTIGMAND BAKELSE.

2 eggs, 2 tablespoons water or milk, 3 tablespoons sugar, salt, a little extract of some kind and enough flour to roll out as thin as they can be rolled. Cook in lard until light brown. They have to be turned just as they come up to top.—Lena Leer.

MASHED POTATO DOUGHNUTS.

Boil and mash 4 medium sized potatoes. To the hot potatoes add 2 tablespoons of butter or other shortening, 2 cups of sugar, 1 teaspoon salt. When cool add 4 eggs beaten. Sift 2 cups flour and 4 teaspoons baking powder. Add to the potato mixture. Add enough flour to make a dough that can be handled. Roll quite thin, cut and fry in fat, heated to 365 degrees F. Roll in powdered sugar.—Mrs. Henry Thompson.

ROSETTES.

4 eggs (beaten), pinch of salt, 1 teaspoon vanilla, 4 tablespoons sugar, 2 cups flour, 1 pint whole milk. Mix in order given. Fry in hot fat.—Alma Crawford.

DOUGHNUTS.

1 cup sugar, 1 cup sweet cream, 1 cup sour milk, 2 eggs, 2 teaspoons baking powder, 1 teaspoon soda, 5 cups flour (scant), salt and nutmeg. Sour cream and sweet milk may be used if preferred.—Esther Van Wey.

DOUGHNUTS.

1 cup sugar, $\frac{1}{4}$ -cup butter (scant), $1\frac{1}{4}$ -cups sour milk, 2 eggs, a little salt, nutmeg and cinnamon, 1 teaspoon soda dissolved in hot water. Flour to make soft dough. Be sure lard is hot before starting to fry doughnuts.—Mabel Van Wey.

F. W. Kiesau, M. D. M. F. Kiesau, M. D.

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Salads and Dressings



*“Back to the world he’d turn his fleeting soul,
And plunge his fingers in the salad bowl.”*



CRANBERRY SALAD.

1 pt. raw cranberries, 1 cup hot water, 1 cup sugar, 1 pkg. lemon Jello, $\frac{3}{4}$ -cup diced celery, $\frac{3}{4}$ -cup diced white grapes, $\frac{3}{4}$ -cup nut meats. Cook cranberries, sugar and water until thick. Dissolve Jello in two cups boiling water. When cool put together and mold as desired. Serve on lettuce leaf with salad dressing—Alma Crawford.

LOG CABIN SALAD.

Cut banana in two both lengthwise and crosswise. Spread with salad dressing and roll in chopped nuts. Arrange in log cabin style on lettuce.

CUCUMBER OLIVE SALAD.

Peel and slice cucumber not clear through. Put slice of olive between each, season with lemon juice and salt. Place on lettuce and serve with salad dressing.

CELERY-CHEESE SALAD.

Stuff dwarf celery with creamed pimento cheese, slice and arrange in mound on lettuce leaf. Top with salad dressing.

SALAD DRESSING.

1 cup vinegar, 1 cup water, $\frac{1}{2}$ -cup sugar, 2 tablespoons flour, 1 teaspoon salt, 2 eggs, 1 tablespoon prepared mustard. Heat vinegar and water, mix dry ingredients together and add liquid. Add beaten eggs and mustard after taken from stove. Add cream to thin.—Sara Miller.

WHOLE MEAL SALAD.

8 medium sized potatoes (cooked), 3 hard boiled eggs, 1 tablespoon minced onions, 1 can salmon, mayonnaise. Slice potatoes, put in bowl with salmon. Mix well, add onions, then mayonnaise to make it as moist as you care for. Put the eggs which are sliced on the top, lettuce leaves around the bowl, add sliced radish, sliced and placed on top.—Vivian Van Wey.

TWENTY-FOUR HOUR SALAD.

1 No. 3 can pineapple without juice, $\frac{3}{4}$ -pound marshmallows, 1 pound nuts. Cut finely pineapple, marshmallows and nuts. Dressing— $\frac{1}{4}$ -cup cream, yolks 4 eggs, juice 1 lemon, 1 tablespoon sugar, pinch salt. Let come to boil and thicken. Pour, while hot, over pineapple mixture. Beat $\frac{1}{2}$ -pint cream until stiff and add to salad. Mix well. Keep in ice box or cool place 24 hours before serving—Mrs. Perry.

CRANBERRY SALAD.

1 pint cranberries, 1 cup boiling water, 1 cup sugar, 4 teaspoons gelatin, $\frac{1}{2}$ -cup cold water, $\frac{1}{2}$ -cup diced apple, $\frac{1}{2}$ -cup diced celery, $\frac{1}{4}$ -cup chopped nuts. Cook cranberries and water together for 20 minutes. Rub thru sieve, stir in sugar and cook 5 minutes. Add gelatin which has been dissolved in cold water for 5 minutes. Just before it begins to congeal add apple, celery and nut meats. Pour in shallow pan or heart shaped molds and set in refrigerator to congeal.—Stella Waters.

SALAD DRESSING.

4 eggs, 1 cup vinegar, $\frac{1}{2}$ -cup flour, 2 teaspoons salt, 2 cups scalded milk, 1 teaspoon mustard, 4 tablespoons sugar, 4 tablespoons butter. Mix salt, sugar, flour and mustard together, add beaten eggs, melted butter, milk, then add vinegar very slowly. Cook over boiling water until mixture thickens. Just before serving whipped cream may be added. Makes 1 quart.—Elsie Hughes.

PEA-SALAD.

1 can peas (drain), $\frac{1}{2}$ -cup diced cheese, a little chopped onion, a small amount of celery cut in pieces, a little salt and pepper. Moisten with mayonnaise dressing and set aside to cool.

EGG SALAD.

Twelve eggs boiled hard and chopped coarsely, one medium sized onion chopped finely, season with salt and pepper. Pour over and stir in well one-half cup melted butter.—Mrs. Henry Thompson.

SALAD DRESSING.

1 cup sugar, 2 tablespoons flour, 1 teaspoon mustard, a little salt, 1 cup vinegar, 4 egg yolks.—Alma Crawford.

BEAN SALAD.

Use cold cooked or baked beans. Add finely chopped onion, celery, green pepper, sweet or sour cucumber pickles, and hard boiled eggs. Mix with salad dressing and serve as the main dish of a meal.

SOUR CREAM DRESSING.

$\frac{1}{2}$ -cup sugar, 1 teaspoon salt, $\frac{1}{2}$ -cup vinegar, 2 tablespoons flour, 2 teaspoons prepared mustard, 1 cup thick sour cream, 3 eggs well beaten. Combine sugar, salt, mustard and flour. Add vinegar and cream. Add eggs. Mix until smooth. Cook in double-boiler, stirring constantly until thick and smooth.

CRANBERRY SALAD.

1 cup cranberries, 1 cup apple, $\frac{1}{2}$ orange, $\frac{1}{2}$ cup sugar. Grind all. Serve with a little whipped cream on top. Serves four.

FRUIT SALAD DRESSING.

3 tablespoons lemon, 2 tablespoons cornstarch, 3 tablespoons orange, $\frac{1}{2}$ -cup sugar, 6 tablespoons pineapple, 2 eggs, $\frac{1}{4}$ -cup hot water or mild juice. Mix dry ingredients, add fruit juice and water slowly. Cook over hot water 15 minutes. Pour mixture slowly over slightly beaten eggs. Reheat one minute.

MACARONI SALAD.

2 cups boiled macaroni, 1 cup celery chopped, 1 cup grated cheese, 2 pimentos finely chopped, 6 sweet pickles, mayonnaise. Serve in lettuce cups.

JELLIED EGG SALAD.

1 quart lemon jello, add paprika. Cut 6 hard-boiled eggs in rings, 1 small bottle stuffed olives, 4 slices pineapple. Harden in layers. Serve on lettuce with mayonnaise.—Harriet Letchford.

SALAD DRESSING.

1½ cups sweet cream, heat to the boiling point, then add the following ingredients: 3 or 4 tablespoons flour, ½-cup sugar, ½-teaspoon ground mustard, ½-teaspoon ground tumeric. Cook till it thickens, take from the stove and add about 3 tablespoons vinegar and a lump of butter. When ready to use thin with a little cream or milk.—Ora Kamin.

LETTUCE SALAD.

1 bowl shredded lettuce, 1 onion diced fine, 1-3 cup vinegar, ½-cup thick, sweet cream, ½-cup sugar.—Vivian Van Wey.

FRUIT SALAD.

1 can sliced pineapple, 2 bananas, 3 apples. Cut pineapple and bananas in small pieces; dice apples; serve very cold with the following dressing on crisp lettuce leaves. DRESSING: 1 cup pineapple (from can), ½-cup sugar (mixed with 1½ teaspoons flour), 2 eggs (beaten), butter size of a walnut, juice of 2 lemons. Cook in double boiler until fairly thick, cool, and when ready to serve add 1 cup whipped cream. Will serve 10 people.—Maud Myren.

CRANBERRY SALAD.

Put 2 pounds of raw cranberries and 4 oranges through the medium chopper of a food grinder. Save any of the juice to be used in the jello in place of water. Add to the ground mixture 2½ cups of sugar, mix and put in china dish and let stand several hours. Take 2 packages of orange jello and dissolve in 2½ cups of hot water. Substitute any juice left from grinding and when cool add the cranberries and put in flat enamel pan. Chopped nut meats may be sprinkled over top.

JELLIED APPLE SALAD.

1½ cups sugar, ¾-cup water, 6 medium, tart apples, 10 cinnamon candies. Make a syrup with sugar and water. To boiling syrup add the cinnamon candies and peeled, cored apples. Cover and simmer until apples are transparent and syrup is jellied. Chill and serve on lettuce with salad dressing. Sprinkle with chopped nuts on top.—Mrs. Clara Kerr.

DATE AND APPLE SALAD.

Use 6 dates to each apple. Wash dates, stone and cut in pieces; pare apples and cut in cubes; mix, cover with salad dressing and serve. A little diced celery improves this salad.—Maud Myren.

COTTAGE CHEESE BALLS.

Add diced stuffed olives to cottage cheese, season and mix with salad dressing. Roll into small balls. Arrange three on lettuce and put a stuffed olive on top of each.

PEA SALAD.

1 can peas, 6 sweet pickles, 3 tablespoons cheese, 3 hard-cooked eggs. Mix with boiled salad dressing mixed with whipped cream.—Harriet Letchford.

HYDEN SALAD.

1 gallon chopped cabbage, 1 gallon ripe tomatoes, 2 peppers, 1 quart onions. Mix together except the tomatoes with $\frac{1}{2}$ -cup salt. Let stand a few hours. Drain well through colander, then add 4 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon celery seed, 3 tablespoons tumeric, 3 pounds sugar, 2 quarts vinegar. Boil $\frac{1}{2}$ -hour the tomatoes alone at same time and length as the other. Then mix, let boil up, put in jars and seal. Very good with meat.—Elsie Hughes.

PINEAPPLE SALAD DRESSING.

2 egg yolks, 3 tablespoons sugar, a little salt, 1-3 teaspoon mustard, $1\frac{1}{4}$ cup pineapple juice, 3 tablespoons lemon juice. Heat pineapple juice, add dry ingredients to beaten egg yolks, add to juice, cook slowly till thick. Add whipped cream when cool. Good on any fruit salad.—Harriet Letchford.

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Pickles

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DILL PICKLES—TWO QUARTS.

Wash and pack pickles in jars with 2 bunches of dill in bottom and 2 bunches on top. Heat and pour over them boiling hot the following:—1 quart water, 1 pint vinegar, $\frac{3}{4}$ cup coarse salt, a pinch of alum.—Leora Ambrose.

ICICLE PICKLES.

Brine—3 cups water, 1 cup vinegar, $\frac{1}{4}$ cup salt. Put pickles in cans, heat brine and pour over pickles hot and seal. When ready to use drain off brine and pour boiling water over. Let stand over night. Drain and put syrup over pickles hot. Syrup—2 cups sugar, $1\frac{1}{2}$ cups water, 1 cup vinegar, spices.—Lillian Christofferson.

NINE DAY PICKLES.

7 pounds cucumbers, 2 cups vinegar, 8 green grape leaves, 2 teaspoons powdered alum, 3 pints vinegar, 5 cups sugar, 1 ounce whole allspice. Brine—1 pint salt to 1 gallon water. Place cucumbers in stone jar and cover with brine. Let stand four days, then pour off brine. Cover with clear water and let stand three days. Drain. Wash and split each cucumber and put in kettle with 2 cups vinegar and enough water to cover. Add grape leaves and alum. Simmer for two hours. Drain and place pickles in jar. Heat the 3 pints of vinegar, sugar and allspice and pour over pickles. Let stand over night. Next morning drain off liquid, heat and pour over pickles. The next morning repeat and pack pickles in sterilized jars, add boiling vinegar mixture and seal.—Ruby Birdseil.

SLICED SWEET PICKLES.

6 quarts of cucumbers sliced thin, 12 onions sliced. Salt in layers, let stand three hours and then drain. 2 quarts vinegar, $\frac{1}{4}$ cup white mustard seed, 10 cups white sugar, 3 teaspoons tumeric powder. Heat all together but do not let boil. Can hot.—Mrs. Nellie Spaun.

CORN RELISH.

20 ears of green corn, 3 green peppers, 1 large cabbage, 4 medium onions. Chop fine. 1 quart vinegar over this mixture. Dressing—2 cups sugar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup flour, 1 tablespoon tumeric, 1 tablespoon ground mustard, 1 tablespoon celery seed, 1 tablespoon mustard seed, 1 quart of vinegar. Mix well and cook until thick.—Jerrine Hughes.

PEACH, PEAR, APPLE OR WATERMELON PICKLES.

For six pounds of fruit use three pounds of sugar, about five dozen cloves and a pint of vinegar. In fruit put two cloves. Have the syrup hot and cook fruit until tender.—Mrs. Lloyd Wolfe.

CORN SALAD.

18 ears sweet corn, 4 onions, 1 large or 2 small heads cabbage, 4 peppers, 2 cups sugar, $1\frac{1}{2}$ teaspoons ground mustard, $\frac{1}{2}$ cup salt, 1 quart vinegar. Boil 20 minutes. Put in jars and seal.—Mrs. Perlie Cook.

BREAD AND BUTTER PICKLES.

1 gallon thinly sliced cucumbers. Do not peel. 2 cups sliced onions, $\frac{1}{2}$ cup salt, 4 cups sugar, 1 teaspoon tumeric, 2 tablespoons white mustard seed, $\frac{1}{2}$ teaspoon celery seed, 1 quart vinegar. Salt cucumbers and let stand 3 hours. Drain nearly dry. Add all ingredients. Place over slow fire, but do not boil.—Ellen Schutta.

PEPPER RELISH.

12 red peppers, 12 green peppers, 12 onions, celery 5 bunches. may be omitted. Chop fine, cover with boiling water, let stand 5 minutes. Heat 2 cups vinegar, 1 cup sugar, 2 tablespoons salt. Bring to boiling point and add chopped material. Bring to a boil and seal hot.

CHUNK PICKLES.

7 pounds cucumbers cut in chunks, 1 gallon water, 2 cups salt. Let stand two days, then drain and let stand two days in clear water. Drain. Then take 1 teaspoon powdered alum, $1\frac{1}{2}$ quarts vinegar. Cook the pickles in this. Drain. 2 pounds sugar, 1 ounce allspice, 1 ounce celery seed, 3 pints vinegar and water to suit taste. Pour over cucumbers. Heat good, then put cucumbers in jars. Pour liquid over and seal.—Mrs. Perlie Cook.

CHUNK PICKLES.

Cut pickles into chunks of 1 inch size. Put into brine that will float an egg. Let stand 3 days then freshen in fresh water every day for 3 days. Then put on stove in cold water with a piece of alum the size of a walnut. Let simmer 2 hours. $\frac{1}{2}$ quart vinegar, 1 quart sugar, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon, 1 teaspoon celery seed. Heat to boiling point. Seal while hot. $1\frac{1}{2}$ recipe covers 4 quarts of pickles.—Mrs. Carrie Hughes.

RIPE CUCUMBER PICKLES.

1st day—Peel cucumbers. Slice. Place in crock or jar. Cover with a brine made of 1 gallon water, 1 cup salt. Let stand 24 hours. 2nd Day—Drain and put in clear water and a little vinegar. Let stand 24 hours. 3rd Day—Drain and cook in syrup made of 3 cups sugar, 3 cups vinegar, 1 cup water, a few mixed spices. Cook cucumbers in syrup until clear. Then seal.—Mrs. Perlie Cook.

MUSTARD PICKLES.

1 pint each of cucumbers, cauliflower, green tomatoes, pickling onions and carrots, two green and two red peppers. Soak all vegetables (which have been cut in convenient pieces) overnight in a brine made of one cup of salt to a gallon of water. Drain and soak in clear water three hours. Drain, cover with vinegar and water (half and half). Let stand one hour and heat to simmering point. Make a dressing of the following:— $\frac{1}{2}$ cup sugar, 4 tablespoons flour, 4 tablespoons powdered mustard, $\frac{1}{2}$ tablespoon of tumeric, 1 teaspoon celery salt, 4 cups of hot vinegar. Mix dry ingredients and add hot vinegar slowly, stirring to a smooth paste. Cook mixture in double boiler until sauce thickens. Drain vegetables, pour mustard dressing over them while they are still hot and simmer ten minutes. Pack into hot, clean jars and seal immediately. Store in cool place.—Mabel Waters.

SWEET CUCUMBER PICKLES.

Place pickles in salt brine 3 days and then soak in clear water 3 days. Cut in quarters and simmer 2 hours in 1½ pints vinegar, 1½ pints water and alum the size of a walnut. Drain and pack in jars or in stone jar. Boil for 3 minutes and pour over them 3 pounds sugar, 3 pints vinegar, 1 teaspoon cinnamon, 1 ounce of mixed spices. Will keep in open jar.—Florence Ruen.

SWEET CUCUMBER PICKLES.

Wash and dry 300 small cucumber pickles. Place in granite pan or stone jar. Add 2-3 cupful salt and pour over them boiling water enough to cover pickles well. Let stand until water is cold. Drain carefully. Place in stone jar. Mix together ½ gallon cold vinegar, 4 heaping tablespoons salt, 4 tablespoons sugar and ½ cup mixed whole spices. Pour this mixture over pickles, putting weight on top. Place 3 pounds of sugar near jar, adding ½ cup of sugar each morning until sugar is gone.—Angie Hammel.

OPEN JAR SWEET PICKLES.

Take a 3 gallon jar. Use 1 gallon vinegar, 1 pint salt, 2 pints sugar, ¼ teaspoon of alum, 1 quart horseradish roots, 1 package of ground mustard, white mustard seed, celery seed and pickling spices. Use fresh spices. Pick and wash cucumbers and wipe dry. Put in vinegar solution, cover top with grape leaves and weight down. Put in cool place and they will keep wonderfully until used.—Mabel Waters.

Candies



"Sweets to the Sweet"

SMITH COLLEGE FUDGE.

Melt $\frac{1}{4}$ -cup butter, mix together one cup white sugar, one cup brown sugar, $\frac{1}{4}$ -cup molasses and $\frac{1}{2}$ -cup cream or evaporated milk. Add this to the butter and heat to boiling point. Boil for $2\frac{1}{2}$ minutes, stirring rapidly. Then add 2 ounces of chocolate, cut fine. Boil 5 minutes, stirring rapidly at first and more slowly towards the end. Remove from the fire, add $1\frac{1}{2}$ teaspoons vanilla, then stir constantly until the mass thickens. Pour into buttered pan and set in cool place to harden.—Mrs. Wm. J. Buresh.

CHOCOLATE POP CORN BALLS.

$1\frac{1}{2}$ cups sugar, 1-3 cup white corn syrup, 1-3 cup water, 1-3 cup molasses, 3 tablespoons butter, 3 ounces chocolate, 1 teaspoon vanilla, 4 quarts popped corn, well salted and sorted. Have the corn warm and in a warm bowl. Put the sugar, corn syrup and water over the fire, stir until sugar is melted, then wash down sides of the saucepan. Cover and let boil 3 or 4 minutes. Then remove the cover and cook without stirring to the hard ball stage. Add the molasses and butter and stir constantly until brittle when tested in cold water. Remove from fire and as soon as the bubbling ceases add the chocolate melted over hot water and the vanilla. Stir so as to mix the chocolate evenly through the candy, then pour onto the popcorn, mixing the two together. With buttered hands lightly roll the mixture into small balls.—Mrs. Wm. J. Buresh.

CHOCOLATE FUDGE.

Cook 2 squares chocolate and $1\frac{1}{2}$ cups milk until thick. Add 3 cups sugar and cook until it forms a soft ball in cold water. Remove from fire. Stir in 1 tablespoon butter and 1 teaspoon vanilla. Cool thoroughly by setting in a pan of cold water. Stir occasionally. Beat when cool until creamy adding 1 cup nutmeats or $\frac{1}{2}$ -cup nuts and $\frac{1}{2}$ -cup raisins if preferred. Pour into greased pan.—Vivian Topel.

ENGLISH TOFFEE.

1 pound butter, 1 pound white sugar, 1 pound almonds, 1 pound broken Hershey. Melt butter and sugar. Cook very slowly to hard ball stage or 270 degrees. Grind half of almonds coarse. Other half grind fine and toast. Add coarse almonds before 270 degrees and continue cooking to 289 degrees (crack). Pour on big sheet and cool. Melt chocolate in double boiler and spread half on one side and sprinkle with fine almonds. When cool repeat on other side.—Cecelia Earhart.

PENOCHE.

2 cups light brown sugar, $\frac{3}{4}$ -cup milk, 2 tablespoons butter, 1 teaspoon vanilla, 1 cup chopped nut meats. Boil sugar and milk together until the soft ball stage. Remove from fire. Add butter, flavoring and nuts. Beat until creamy and thick. Pour into buttered pan and when firm cut in squares.—Mrs. Lloyd Wolfe.

DATE CANDY.

3 cups sugar, 1 tablespoon butter, 1 tablespoon vanilla, 1 cup of milk, 1 pound dates, 1 cup chopped nuts. Cook sugar and milk till boiling, add chopped dates. Boil this mixture till it forms a soft ball when tried in cold water. Add vanilla and butter. Beat until stiff, then add nuts.—Vivian Van Wey.

DIVINITY CANDY.

2 cups white sugar, $\frac{1}{2}$ -cup white Karo syrup, 1 egg white, $\frac{1}{2}$ -cup boiling water, $\frac{1}{2}$ -cup chopped nut meats. Put sugar, Karo and boiling water together, stir well and boil until it spins a thread. Beat egg whites stiff in an earthen mixing bowl. Pour boiling syrup slowly over egg, stirring all the time. Beat until it begins to set. Add nuts. Drop from teaspoon on waxed paper.

DATE LOAF.

3 cups sugar, 1 cup milk, 1 box dates, seeded and chopped, 1 cup nuts. Cook sugar and milk until it begins to fudge—beat in dates, stirring on stove until they melt. Pour in nuts. When it looks as if it will almost hold its shape, pour out upon a cloth, wrung from cold water and roll. Cut into slices when set.—Mrs. Perry.

BOLOGNA CANDY.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk. Boil until it forms a soft ball in water. Add one package of stoned dates and cook until it will leave a path when you draw a spoon through it. Take off stove and add one cup nut meats and 1 cup of cocoanut. Mix well. Turn out on a damp cloth and make in rolls like bologna. Cut off in slices when cold.—Nell Spaun.

KARO FUDGE.

2 squares (or ounces) chocolate, $\frac{1}{2}$ -cup cold milk, 2 cups granulated sugar, 1-3 cup karo, 2 tablespoons butter, 1 teaspoon vanilla. Grate chocolate. Add all ingredients except vanilla. Cook slowly, stirring once in a while. Cook until it forms a soft ball in cold water. Remove from fire. Add vanilla. Beat until it begins to granulate. Pour at once into buttered pan. Mark deeply in squares when nearly cold.

FUDGE CANDY.

2 cups sugar, white or brown, $\frac{1}{2}$ -cup rich cream, pinch of salt, $\frac{1}{2}$ -cup white corn syrup, 1 egg white beaten stiff, 2 squares chocolate (or you may use cocoa), 1 tablespoon butter, 1 cup nut meats. Cook sugar, cream, syrup, chocolate and salt until hard ball stage. Remove from fire. Add butter and vanilla and stir in slowly the beaten egg whites and beat hard until stiff. Then add nuts and vanilla and spread on buttered pan to cool.—Elsie Hughes.

DIVINITY CANDY.

2 cups sugar, $\frac{1}{2}$ -cup corn syrup, $\frac{1}{2}$ -cup cold water. Boil until brittle in water. Have ready whites of 2 eggs beaten to a stiff froth and $\frac{1}{2}$ -cup chopped nuts. Pour boiling syrup into the egg whites and beat well. Put in nut meats and beat. Pour on platter to cool.

CORN SYRUP FUDGE.

2 squares chocolate, $\frac{1}{2}$ -cup cold milk, 2 cups sugar, 1-3 cup corn syrup, 2 tablespoons butter, 1 teaspoon vanilla. Cook slowly, stirring once in a while. Cook until it makes a soft ball in cold water. Beat until stiff. Add nuts and pour out on platter.

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Mince 1 medium sized onion, 3 cups cooked macaroni, 2 cups soft bread crumbs, 2 cups American cheese, small can pimentos, 2 cups scalded milk, 6 tablespoons butter. Mix all together and steam bake one hour. Serve with creamed salmon.—Mrs. Erickson.

MEAT PIE.

1 pound veal cut in pieces. 1 pound pork cut in pieces. Dice some of each of carrots, potatoes, onions and shred about half a green pepper. Brown the meat real brown. Make a thickened gravy. Add the vegetables and season with salt and pepper. Add water and cook until tender. Cover top with baking powder biscuits and bake till biscuits are well done.

SIX LAYER DINNER.

Place a thick layer of raw sliced potatoes in a deep baking dish. Sprinkle 1-3 cup rice over potatoes, cover with 1½ pounds fresh meat or ham. Add layer of sliced onions, then a layer of chopped carrots. Pour over quart tomatoes with 1 tablespoon salt, 1 teaspoon sugar. Sprinkle with pepper. Cover and bake 2½ hours in moderate oven.—Nell Spaun.

VEGETABLE POTPOURRI.

Make a white sauce of 2 cups of milk, 2 tablespoons butter and 2 tablespoons flour. To this add 5 hard cooked eggs, sliced, 2 cups diced boiled potatoes, 1 cup cooked asparagus (cut in small pieces), ½ cup cooked peas, and 1 tablespoon onion minced fine. Place all in a baking dish and cover with 1 cupful of grated cheese. Cover and bake in hot oven about 20 minutes.

CANNED STEAK OR HAM WITH POTATOES.

10 scrubbed potatoes, 1 quart canned beef or pork or 2 pounds cured ham. 1½ cups freshly soured cream, 3 tablespoons celery leaves or parsley, ½ cup chopped onions, 2 tablespoons butter or fat from meat. Slice unpeeled potatoes in buttered casserole, salt. Add meat juice or water to cover and heat on stove until potatoes are boiling. Cover with meat, seasonings and sour cream. Bake in oven one-half hour. Garnish with parsley.

ONE DISH MEAT.

Place a layer of sliced raw potatoes in a casserole, then a layer of sliced raw onions. Over this spread a cup of cooked rice, then a layer of hamburger steak. Now pour on a pint of cooked tomatoes. Season each layer with salt and pepper. Bake one hour.—Mrs. Lloyd Wolfe.

"EAT IT AND NAME IT."

Fry one onion in 3 tablespoons fat. Add 2 pounds of hamburger. Stir and fry until nearly done. Add one quart spaghetti (cooked), 2 cans red kidney beans, 2 cans tomato soup and salt and pepper to taste. Put in baking pan, dot with butter and bake about one hour.—Hazel Brandt.

SCALLOPED POTATOES WITH BACON.

12 medium potatoes, $\frac{1}{2}$ cup flour, 1 teaspoon salt, 2 tablespoons chopped onion, 4 tablespoons butter or bacon fat, 3 cups milk, 6 or 8 slices bacon. Partially fry the bacon and cut into small pieces. Wash and slice potatoes very thin. Put a layer in a greased, shallow baking dish, sprinkle with salt and paprika, dredge with flour and dot with 1 tablespoon butter or bacon fat, also a layer of bacon squares and chopped onion (repeat). Add hot milk to nearly cover the potatoes. Cover. Bake in moderate oven $1\frac{1}{2}$ hours or until potatoes are soft. Uncover the last 15 minutes to brown.—Elsie Hughes.

SAILOR PIE.

Potatoes enough for a meal for the family. Slice and put into a pan, season and cover with enough water so you can just see the water through the potatoes. Cut an onion in quarters and place down in the center and cover all with sliced bacon and bake.—Mrs. Dan Higgins.

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Canning Time Table

	Hot Water Bath (Hours)	Steam Pressure 10 lb. Cooker	Oven 275 F. (Hours)
Meats -----	3	1½ hours	3½
Soups-Puree-Chowders -----	3	1½ hours	3
Tomato Pulp -----	¾	10 minutes	¾
Asparagus, Wax Beans -----	3	40 minutes	3
Lima Beans -----	3	60 minutes	3
Beets, Carrots -----	2	40 minutes	2½
Cabbage, Cauliflower -----	1½	40 minutes	2½
Corn, Succotash -----	3	90 minutes	3
Greens (all kinds) -----	3	75 minutes	3
Peas -----	3	60 minutes	3
Pumpkin -----	3	75 minutes	3
Sauerkraut -----	1	40 minutes	2½
Squash -----	3	75 minutes	3
Tomatoes -----	½	5 minutes	¾
Fruits	Minutes		Minutes
Apples -----	15		35
Apricots -----	20		35
Berries -----	20		35
Strawberries -----	5		20
Cherries -----	20		30
Currants, Gooseberries -----	20		30
Grapes -----	20		30
Peaches, Pears -----	20		35
Pineapple -----	30		45
Plums -----	20		45
Rhubarb -----	20		30
Fruit Juices -----	30		

PRESERVED HUSBANDS.

Be careful in your selection. Do not choose too young and take only such varieties as have grown in a good moral atmosphere. When once decided upon and selected let that part remain forever settled and give your attention to the preparation for domestic use. Some insist on keeping them in a pickle and others are constantly getting them into hot water. This only makes them sour, hard and bitter. Even poor varieties can be made sweet, tender and good by garnishing them with patience, well seasoned with smiles and flavored with kisses—to taste. Then wrap in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

STRAWBERRY HONEY.

6 cups sugar, 2 cups water. Boil 20 minutes. Then add 2 cups crushed strawberries and boil 15 minutes longer. Seal. Very good on ice cream.—Elsie Hughes.

STRAWBERRY PRESERVES.

4 cups berries, 3 cups sugar. Boil 2 minutes and let stand a little while then add 2 more cups sugar and boil 3 minutes. Let stand 2 days, stirring every once in awhile. Then can. Use flat dishes while berries are standing those 2 days. This does not need sun.—Jessie Nesheim.

RHUBARB JAM.

9 cups sugar, 9 cups rhubarb, 3 oranges. Cut rhubarb and cover with sugar and let stand over night. In the morning put oranges through food chopper. Add rhubarb and sugar. Cook 3 1/2 minutes. Seal.—Mrs. Lloyd Wolfe.

MINCEMEAT.

1 quart boiled beef, 3 pounds raisins, 1 pint syrup, 3 pounds brown sugar, 5 teaspoons cinnamon, 1 teaspoon pepper, 1 1/2 quart cider or 3 quarts water, 3 quarts apples, 1 pound currants, 1 cup suet, 1 pint vinegar, 1 teaspoon cloves, 3 teaspoons salt. Chop beef, apples and suet very fine. Cook slow for 1 hour and seal in fruit jars while hot. If too thick when done, more water can be added.—Mrs. George Schave.

TO MAKE SALMON.

(For 1 quart)—Dress fish the same as to fry. Drain off all water. Pack in jars. Press down tight. Add 1 teaspoon salt, 1 teaspoon red cake coloring, 1 teaspoon olive oil, 1 tablespoon good vinegar. Screw on caps for cold packing. Cold pack for 3 hours. Set away for 6 to 8 weeks.—Mrs. Hyles Stendel.

TOMATO CATSUP.

6 quarts of sliced ripe tomatoes (measure after sliced), 3 large onions (sliced), 3 cups vinegar, 1 cup sugar, 1/2 cup salt, 2 red peppers chopped (seeded), 2 tablespoons whole pickling spice. Mix all together and simmer until half the original bulk, stirring often to prevent sticking. Strain and seal.—Mabel Waters.

TOMATO CATSUP.

30 ripe tomatoes, 12 tart apples, 10 onions. Cook until soft and put through sieve. Then add: 30 tablespoons sugar, 5 tablespoons salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon red pepper, 1 quart vinegar. Cook until thick and seal.

SANDWICH SPREAD.

4 $\frac{1}{2}$ pints—14 cucumbers, medium, 3 red 3 green peppers, 1 quart sliced onions. Grind, mix with $\frac{3}{4}$ cup salt, drain over night in cloth bag. Next morning cover with vinegar, scald and drain. Cook 4 eggs, 1 cup sugar, 1 teaspoon mustard, 1 pint weakened vinegar, 3 teaspoons flour, $\frac{1}{2}$ cup butter. Cook in double boiler. When thick, stir in 1 pint sweet cream. Add 1 teaspoon mustard seed, 1 teaspoon celery seed. Scald whole mixture together, let stand until cold before canning. Will keep perfectly in glasses sealed with parafin if desired.—Mrs. H. O. Bethel, Hartford, Iowa.

TOMATO SOUP.

To can—2 pecks tomatoes, 12 onions, 2 teaspoons celery seed. Melt 1 cup butter, blend with 1 cup flour. Dissolve this with 1 quart of the tomato and onion juice, then gradually add to the remainder of the mixture, which should be hot. Add $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup salt, black pepper, boil and can.

CANNED CORN.

Cut from cob and scrape. Pack in jars, add 1 teaspoon salt and 1 tablespoon lemon juice. Process 3 hours and seal. Very good.—Mrs. Perlie Cook.

CANNED VEGETABLES FOR SOUP.

1 peck ripe tomatoes, 3 stalks celery (cut fine), 2 head cabbage, 3 dozen carrots, 1 bunch parsley, $\frac{1}{2}$ peck onions (put through food chopper), 1 handful salt for 1 gallon. String beans may be added also. Scald tomatoes, peel and mash tomatoes. Add vegetables and mix with salt. Boil until carrots are thoroughly cooked and seal while hot. This makes about 8 quarts. In winter add contents of 1 jar to rich stock. Add potatoes or lima beans if desired.

KOHLMANN BROTHERS*MEN'S AND BOYS' OUTFITTERS*

POSTVILLE, IOWA

Miscellaneous and Soap

*What Have
You?*

SOAP.

Dissolve 2 cans of lye in 2 quarts cold water early in morning so lye will be cold when ready to make soap. Melt 12 pounds grease until lukewarm, take off stove and add cold lye, stirring well. Then add $\frac{1}{2}$ pound borax powder and $\frac{1}{2}$ ounce sassafras oil. Stir until thick as fudge, pour into box and cut in cakes when cool.—Alma Crawford.

HOME MADE LAUNDRY SOAP.

1 $\frac{1}{2}$ gals. soft water, 1 can Lewis lye, 5 lbs. melted soap grease, $\frac{1}{2}$ pound borax. Put water in a 3-gal. stone jar and stir in the lye with a wooden paddle. Pour in the melted grease and stir it thoroughly. Let stand for seven or eight days. Stir occasionally. Put on to boil in enamel or iron container. Put the borax in and cook until it will be pretty stiff when cooled. Let stand overnight and cut.—Mrs. Butler.

TO MAKE 8-MINUTE SOAP OUT OF LARD CRACKLINGS.

4 $\frac{1}{2}$ pounds cracklings, 3 pints soft water, 1 can lye, 1 tablespoon ammonia, 1 tablespoon borax. Dissolve lye in water, then pour lye water on cracklings till they are all dissolved, then boil only 8 minutes, put in box lined with a damp cloth, let stand until hard. Cut in bars.—Elsie Hughes.

HOUSEHOLD HINTS.

To keep white silk white add 1 tablespoon vinegar to each qt of water used in washing it. This is effective for white wool also.

White spots on furniture caused by dampness may be removed by rubbing them with a cloth moistened with spirits of camphor.

Dry mustard rubbed over the hands will remove the odor of onions, fish or other food stuffs.

To clean galvanized tubs or buckets, rub with a cloth saturated with turpentine.

Ink Stain.—Soak article in sweet or sour milk.

Scorching.—Place article in bright sun, do not wet it if pure white. The article may be dipped in peroxide and then washed at once.

A pinch of tartar emetic and a pinch of sugar in water in a jelly glass lid will drive ants of any kind.

Salt your starch and ironing will be easier. I always add it before the hot water and mix well. This starch is nice and smooth.

DRIED BEEF.

For 28 to 30 pounds of beef, take 1 tablespoon salt petre, 1 quart of fine salt and mix with sorghum or molasses enough to make it look like dark brown sugar, rub on meat and make as much stick to meat as you can and sprinkle a little in bottom of a stone jar and put meat in and if you have any left put it on top, then put a plate on top and a weight enough to keep under brine and leave in for 48 hours if your pieces are not too big, if so leave in a little longer, but not much, it will form a brine, then take out and hang up to dry and when it is dried, put liquid smoke on some, put it in paper sacks and tie them shut so it will not get hard.—Lydia Cook.

BRINE FOR CUCUMBERS.

1 gallon salt, 1 gallon vinegar, 3 gallons water, $\frac{1}{4}$ pound alum. If you use coarse salt, then dissolve first with hot water and let cool. But if butter salt is used, mix all cold. Makes enough for 10 gallons.—Elsie Hughes.

LEMONADE SYRUP.

Dissolve 4 cups sugar in 2 cups boiling water. When cool add juice of 9 or 10 lemons. Pour into Mason jar and seal. When ready to serve, dilute with cold water to suit taste. The syrup is so heavy it will keep a long time, even in warm weather.—Mrs. Anna Brouillet.

INDEPENDENCE DAY PUNCH.

2 quarts (4 lbs.) sugar, 1 quart water, 2 quarts infusion orange pekoe tea, 1 quart lemon juice (15 to 18 lemons), 1 quart orange juice (8 to 12 oranges), 1 quart grape juice, 2 No. 2 cans crushed pineapple, 2 gallons iced water, 1 cup strawberry or bananas sliced, 1 cup thin orange slices, ice. Boil sugar with water to make a syrup and cool. To make tea infusion, pour 2 quarts boiling water over $\frac{1}{2}$ cup orange pekoe tea. Let stand 5 minutes, strain from leaves. Add fruit juices, fruit and water. Pour over blocks of ice.—Mrs. Evelyn Erickson.

TOMATO MINCE MEAT.

1 peck of green tomatoes ground, drain juice in colander, put cold water on them, then drain again. 5 pounds brown sugar, 2 pounds raisins. Cook six large apples and add to rest, cook slowly till tomatoes are tender. Add 2 tablespoons each of cinnamon, allspice and salt, 1 cup vinegar. Boil till thick, put in jars and seal.

