Grant

Endowment Fund

Beatrice V. Grant
MSU 1929 - 1965
Professor of Foods & Nutrition
Collector of Rare Cookery Books

Her private collection of rare cookery books was donated by her sister, Dr. Rhoda Grant, to the MSU Libraries, May 1984.
Mrs. R. W. Pierce, Jr.

October 11th, 1913.

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COB
Cloverland
Cook Book

The present volume is a compilation of recipes gathered from private sources. They have been tried and tested. While profit to us from its sale is our principal object, it is not the only one. Much happiness depends on well-cooked food, so we believe this book will do good and we get good by devoting the profits to Christian purposes.

THE YOUNG WOMEN’S AUXILIARY OF THE FIRST PRESBYTERIAN CHURCH, ESCANABA, Michigan, respectfully dedicate this book to the many good cooks of Cloverland.
Meats

“Not meats but cheerfulness makes the feast.”

HUNGARIAN STEAK.

1 pound steak. 1 egg. ½ cup rice.
Scald large size cabbage leaves. Roll portion for one in leaf and fasten with toothpicks until five portions are made. Put in a kettle. Cover with water. Cook one hour. Season with paprika; then thicken gravy and serve.

MRS. L. SCHRAM.

FLANK STEAK.

Take one flank steak with a pocket in. Stuff hamburg steak well seasoned; then bake.

MRS. L. SCHRAM.

SPICED STEAK.

1 flank steak. 1 teaspoon salt.
1 large onion. ½ teaspoon pepper.
2 tablespoons butter. ½ teaspoon paprika.
2 tablespoons flour. 1 teaspoon mustard.
3 tablespoons vinegar. 2 cups hot water.
Melt butter and fry onions in it until a rich brown; take out onion. Cut steak into serving pieces. Drench with flour; fry in the butter; take out; add hot water, salt, pepper etc.; thicken gravy; put all in casserole; bake for one hour. This will serve six people.

MRS. FOREST WELLS.

TOAD-IN-THE-HOLE.

Make a batter which will barely drop from the spoon from two eggs, ½ teaspoon of salt, 1½ teaspoons baking powder and one large cup of milk (add more milk if necessary). Lay squares of round steak, that have been rolled in flour, in a greased pan; add one pint of boiling water in which one-half teaspoon of extract of beef has been dissolved; season, then cover with the batter and bake one-half hour. Serve in dish in which it is baked.

MRS. CHAS. SPANGLER.
STUFFED STEAK.

Take a nice round steak; prepare dressing same as for fowl; spread steak; put the dressing in the center; lap over, sew together; put in dripping pan; season with salt and pepper. Strew top with chopped onion and bits of butter; add a little hot water. Roast slowly for an hour or more. Baste often. Make gravy same as for other roast.

MRS. Q. R. HESSEL

ROAST BEEF WITH PUDDING.

Bake exactly as for ordinary roast; then serve with Yorkshire pudding as follows: For every pint of milk take three eggs, three cups of flour, pinch of salt, one teaspoon baking powder. Stir to a smooth batter and pour into the dripping pan under the meat half hour before it is done.

MRS. Q. R. HESSEL

BEEF LOAF.

4 pork chops  
2 pounds round steak  
3 eggs. 1 pint of milk  
4 crackers, rolled fine. Season to taste.

Mix all together and put in granite pan and set in a pan of water to bake. Slice an onion on top. Cover when baking; then remove cover when nearly done to brown.

MRS. WM. RUSSEL.

BEEF LOAF OR SPICED BEEF.

Take two pounds of round steak; chop or grind fine and season with salt and pepper and a little sage or curry powder, and three tablespoons of melted butter. Add two crackers, rolled fine, also two well-beaten eggs. Form into the shape of a roll and bake. Baste with butter and water.

MRS. JOHN M. MILLAR.

GRILLAD.

Chop a medium sized onion fine. Dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add to pounds of round steak; cut in small pieces. Season them well with a heaping teaspoon of salt and a salt spoon of paprika. Add one cup of canned tomatoes drained free of juice; add water sufficient to cover. Set on the back of the range, covered closely, and cook slowly two hours.

MRS. SELDEN.
YORKSHIRE PUDDING.

3 eggs, well beaten.
1 pint of milk.
Pinch of salt.
Flour enough for thick batter.
Pour this in boiling fat or lard and bake. Take 1½ pounds round steak, 1 large onion filled with cloves and put in center of pan, cover with water and put cover on to steam. When done, thicken with cornstarch. To serve, cut in squares or triangles with the meats.

MRS. WILLIAM RUSSEL.

BACON RELISH.

On a toaster in the oven crisp, thin slices of bacon, with a pan underneath to catch the fat. Poach eggs. Heat thick slices of ripe tomatoes. Spread lettuce leaves on a platter and on each loaf place a slice of tomato, on that a poached egg and on the egg arrange two or three slices of the crisp bacon. Season the egg and tomato with pepper and salt.

MRS. JOHN M. MILLAR.

SCRAMBLED RICE WITH BACON.

Fry bacon as usual; then add to the fat a cup of cold boiled rice and stir with a fork. When the rice is hot, add two eggs well beaten and two tablespoons of tomato sauce and cook until creamy. Arrange rice in the center of platter with the bacon around the edge.

MRS. JAS. A. WESTCOTT.

MOCK DUCK.

Take pork tenderloins and split them lengthwise. Make a dressing as for turkey. Put dressing in the meat; sew it up; season. Put slices of butter on them; then some hot water. Bake for about 45 minutes.

MRS. R. G. BRADY.

BAKED HAM.

For each slice of ham take one cup of milk; put in a dish; cover. Bake for 45 minutes.

MRS. R. A. WELLS.

BAKED HAM.

Cover your ham with cold water and simmer gently, just enough to loosen the skin so that it can be pulled off, for about two or three
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hours, according to size of your ham. When skinned, put in a dripping pan in the oven; pour over it a teaspoon of vinegar, one of hot water, in which dissolve a teaspoon of English mustard. Bake slowly, basting with the liquid, for two hours. Then cover the ham all over to the depth of one inch with coarse brown sugar, press it down firmly and do not baste again until the sugar has formed a crust in a slow oven. Let cook for one hour until golden brown. When done, drain and put on a dish to cool; when cool, but not cold, press by turning another flat dish on top with a weight over. Pressing makes it cut firmly for sandwiches or slicing.

MRS. CUTHBERT.

ROAST HAM.

Take an 8-pound ham in one piece. Soak over night in a pan of water. In the morning, scrape and wipe. Make a thick batter of flour and water. Roll out and put as a blanket around the ham, bake in the oven from 5 to 6 hours.

MRS. R. A. WELLS.

ROAST LAMB.

From a quarter of a lamb remove the thin skin. Place the lamb in a hot oven and brown quickly on both sides. After it is brown, season it with salt and pepper, and dust it with flour. Put cover on baking dish and allow the lamb to cook twenty minutes to a pound. Uncover a few minutes before removing from the oven. Serve with gravy made by browning together two tablespoons of drippings and one of dry flour, then stirring with them a pint of boiling water and a seasoning of salt and pepper. As soon as the gravy boils, serve it. Garnish the roast with sprigs of fresh mint.

Mint sauce to serve with roast lamb may be made by boiling together one-half cup of vinegar and one tablespoon of sugar, then adding one quarter cup of chopped mint leaves, allowing all to boil up once. Set aside to cool before sending the sauce to the table.

MRS. SELDEN.

LAMB STEW.

Cut meat into serving slice; roll in flour. Melt one tablespoon of butter in a kettle; slice an onion and fry a rich brown; then fry meat in same; then turn one can of tomatoes into same and stew for two hours. Thicken gravy as for any stew.

MRS. G. E. LeMIRE.
PORK CHOPS AND POTATOES.

2¼ quarts sliced potatoes.
1 pound pork chops.

Put layer of potatoes in baker; a little onion cut fine, salt and pepper. More potatoes, onion, salt and pepper. Chops on top. Nearly cover potatoes with hot water. Bake one hour.

MRS. THOS. FARRELL.

PIGS' HEAD CHEESE.

Take equal parts of veal and pigs' feet, of pigs' head when very clean. Put in a kettle with water to cover it and a small amount of salt set over a rather quick fire. Skim it as scum rises. When boiled so as flesh leaves the bones, take it from the liquor with a skimmer into a large wooden bowl or platter; strain liquor and set aside till next morning. Take out every particle of bone; chop meat fine; next morning remove fat from the liquor; season if necessary; a little sage, one onion, chopped fine. Some add vinegar in proportion of one pint to a cloves. Boil up good and pour over meat. Let stand for two or three days before eating.

MRS. Q. R. HESSEL

SOUSE.

When pigs' feet and ears are well cleaned and scraped, put in cold water and over a fire to boil. When tender, put them in a jar. Prepare a pickle of half a gallon of cider vinegar, whole black pepper, mace, cloves. Boil up good and pour over meat. Let stand for two or three days before eating.

VEAL CROQUETTES.

2 cups of ground veal, 1 cup milk, yolk of one egg; season, and add little grated onion; roll in bread crumbs. Dip in beaten eggs and roll in bread crumbs again. Fry in hot lard.

VEAL CUTLETS.

Roll cutlets in fine bread crumbs seasoned with pepper and salt; dip into beaten egg, then in crumbs. Let stand on ice for about an hour, then fry. Cook slowly after the first 5 minutes. Serve with tomato sauce.

EVA EPHRAIM.
VEAL LOAF.

1½ pounds ground veal.
½ pound ground pork.
2 eggs.
1 cup bread crumbs soaked in ¾ cup of milk, 1 teaspoon salt, pinch of pepper, one tablespoon Worcestershire sauce, ½ teaspoon celery salt. Form into loaf and bake for ¾ hour with a slice of bacon on top.

MRS. F. W. ARONSON.

VEAL MOULD.

One pound of veal, ½ pound of bacon, ½ pound of ham, grated rind of one lemon, three eggs, one teaspoon extract of beef in one cup of water. Season. Line a mold with pieces of hard boiled eggs; cut meat in small pieces; put into mold alternately with egg; pour liquor of extract of beef and water. Cover and bake slowly for four hours. Turn out when cold.

MRS. S. GAGNON.

BRISKET OF VEAL.

Have a pocket made in a brisket, weighing from three to four pounds. Make dressing same as for fowl. Put in pocket, sew together. Place in dripping pan. Put bits of butter on top; season with salt and pepper; enough hot water to keep from burning. Baste often. Make gravy usual way.

MISS ERMA HESSEL.

MOCK CHICKEN.

3 pounds lean shoulder pork.
2½ pounds lean veal.

Cook together until tender. Cut up in dice and season. Add a little butter to the stock, then thicken with flour, serve hot with hot baking powder biscuits.

MRS. R. A. WELLS.

POT ROAST CHICKEN.

Split the chicken enough to allow a thorough cleaning, after wiping dry. Rub inside with salt and pepper. Insert the giblets with ½ slice of bacon and small piece of onion. Then fasten legs and wings with cord. Use a kettle on top of which will fit a shallow pan or deep soup plate. After heating the kettle, put into it about ¾ of a cup of butter letting the chicken brown slightly; then cover with your pan which must
be kept filled with cold water. In about half an hour turn chicken. Time of cooking depends upon size of chicken.

MRS. CUTHBERT.

STUFFING FOR TURKEY.

Soak dry bread in cold water until soft. Squeeze nearly dry, cut up a large onion rather fine, fry in butter. Add this to bread with melted butter, salt, pepper and sage. Oysters may be used with this dressing and sage left out. Very good steamed and used with baked veal.

EVA EPHEMAI

One of President Wilson’s dishes is Mrs. Wilson’s “Maryland Fried Chicken.” Cut half a pound of salt pork into small pieces and fry thoroughly. Cut a young chicken into serving pieces and soak in salt and water for 20 minutes. Remove and dry, roll in flour then fry in the pork fat until well browned on all sides, put in a dish to drain pour a cup of rich cream in the gravy left and thicken with butter and flour and add a little of finely minced parsley. Let boil up and pour over the chicken and serve.

NUT AND FRUIT CHEESE

\( \frac{1}{2} \) pound washed and stoned prunes \( \frac{1}{4} \) pound blanched almonds.
\( \frac{1}{2} \) pound seedless raisins.
\( \frac{1}{2} \) pound stoned dates.
\( \frac{1}{2} \) pound washed figs.

Put through a meat grinder, first a little fruit, then a few nuts. Add the juice of two oranges, kneading the mixture well. Pack in jelly glasses or baking powder boxes and keep in a cool place. When wanted for use, remove from mould and slice thin.

This is a nice filling for sandwiches and may also be served instead of cold meats.

HOME MADE SAUSAGE

6 pounds of fat and lean fresh pork ground, add sage, pepper, salt, some thyme marjoram and summer savory to taste. Put in baking powder cans and pour hot bacon fat over the top. This will keep very well if kept cold.

MRS. CHAS. M. THATCHER.

BONDINS

Chop pieces of cooked meats very fine and to each pint add salt, a dash of cayenne pepper, tablespoon chopped parsley.
Put in saucer pan, 1 tablespoon butter, 1 gill stock (or water) 2 tablespoons bread crumbs. Stir till boiling, add meat and take from fire and add 2 well beaten eggs. Put in buttered cups or molds stand in pan of hot water and bake 15 minutes. Serve hot with a cream sauce made from rich milk thickened to consistency of cream.

MISS WYANT.

NUT BALLS

1 cup of cold chopped veal. 1 egg. 12 chopped blanched almonds. Pepper to taste. ½ teaspoon of salt. 1 cup of tomato sauce.

Mix the meat, almonds and seasoning and moisten with the well beaten egg. Roll into balls and put in a baking pan. Pour over them the hot tomato sauce. Cook in a hot oven twenty minutes. Serve on a platter garnished with water cress.

MRS. GUILD.

Fish

SALMON LOAF

1 can salmon, pour off the oil and save for sauce, pick out bones and smooth fine. Add 2 tablespoons melted butter, ½ cup of fine bread crumbs, 2 well beaten eggs, 1 cup of water, put in buttered dish and steam one hour. Turn on buttered platter and pour on sauce.

SAUCE FOR SAME

1 cup sweet milk, 1 tablespoon cornstarch rubbed smooth in the milk, add oil and boil slowly until it thickens. Then add one well beaten egg, a little salt and pour over salmon while hot.

MISS WYANT

SALMON LOAF

1 large can Salmon, 1 cup bread crumbs, ½ cup butter, 2 eggs, moisten with a little milk. Place in baking powder cans and steam 3 hours.

MRS. HENDERSON

FISH CHOWDER

2½ pounds fresh fish, sliced. 1 cup of milk, ½ pound salt pork. 4 large potatoes, sliced. 1 large onion.

Cut the pork in cubes and put in a frying pan over the fire. When
they are frying put in the sliced onion and fry it brown, into a buttered baking dish, put a layer of sliced potatoes, one of fish and one of pork and onions. Sprinkle with salt and pepper. Repeat and put on the top a layer of potatoes. Pour onto this the milk and enough water to nearly cover it, cover and boil slowly twenty five minutes. Uncover and bake ten minutes. Serve hot.

MRS. GUILD

BOILED TROUT OR WHITE FISH

Clean fish well, sprinkle lightly with salt, let stand ½ hour, then wipe and lay on a plate, put a piece of cloth under the plate and place a kettle of boiling water to which a little salt has been added, one teaspoon vinegar. Knot the cloth and run a stick through to prevent plate from falling into kettle. Boil, counting ten minutes for each pound. When done, drain and serve with following sauce:

Yolk of 2 eggs, juice of one lemon, one teaspoon sugar, pinch salt, ½ cup rich sour cream. Mix well and pour over the fish.

RICE AND CURRY.

1 cup rice. 1 tablespoon sugar.
1 pint stock. 1 teaspoon curry powder.
1 small tart apple. 1 pint of cold meat or fish cut in
1 small onion. small pieces.
1⅛ tablespoons butter. Salt and pepper.
1 large tablespoon flour.

Wash the rice in several waters and put on to boil with three cups of water and half a teaspoonful of salt. Boil rapidly until the rice has absorbed nearly all of the water, then draw back into a cooler place and cook until the rice is dry.

To make the curry put the butter in the stewpan and fry the onion and apple till brown. Now stir in sugar, flour and curry powder and stock gradually; continue stirring and add meat. Simmer for ten minutes. Place the rice in little mounds upon the edge of the platter and pour the curry in the center. When serving, pour the curry over the individual mounds of rice.

MRS. CHAS, SPANGLER.

OYSTER CROQUETTES.

½ pint raw oysters. 3 tablespoons cracker crumbs.
½ cooked veal. 1 egg.
1 tablespoon butter. Salt.

Chop Oysters and veal fine, soak crackers in oyster liquid. Mix all
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together well and shape. Roll in cracker crumbs, then egg them in crumbs and fry.

MISS WYANT.

OYSTER STEW.

Place oysters, milk (cold) cream, butter, salt and pepper in kettle on stove with rather quick fire. When the milk begins to bubble up the oysters are properly cooked.

MRS. HENDERSON.

PIGS IN BLANKET

Wash large oysters and wrap each one in a slice of bacon, fasten with a tooth pick, place in a pan and bake until the bacon browns.

EGG NOODLES.

Beat two eggs slightly with about \(\frac{1}{4}\) teaspoon of salt (or less) and gradually beat in all the flour the eggs will take. Then divide in two and roll each piece out very thin and when partly dry, roll up like jelly roll and cut in very fine slices and shake them out. To cook, drop in chicken broth when it is on the boil, and cover, and boil for ten minutes.

MRS. FRANK KERGAN, Seattle, Wash.

MONDAY SOUP

Cook three cups left over baked beans in 3 pints of cold water with a slice of onion and 2 stalks of celery. Cook 30 minutes. Rub through sieve and add 1\(\frac{1}{2}\) cup stewed and strained tomatoes. Cream 2 tablespoons flour with 2 of butter and pour in gradually while stirring hot mixture constantly. Bring to boiling point and season with salt and pepper. Add one tablespoon chili sauce if desired.

LIVER DUMPLING SOUP.

Put a 10 cent soup bone in a kettle and cover with water. Set on fire. Add a sliced potato, carrot, onion and celery. Season well with salt, pepper and celery salt.

Put twice through a meat grinder one pound of liver, add to the liver 2 onions and four stalks of celery chopped very fine, 2 eggs, butter size of 2 walnuts and the crumbs of 14 rolled crackers. Mix well and season. Add flour until the mixture is stiff enough to roll in round balls about twice the size of a walnut.

About 15 minutes before time to serve, take the soup bone out of the soup and put in the dumplings. Let boil for about ten minutes.

ADELE D. HESSEL.
CRACKER BALLS.

To each yolk of egg take 1 large teaspoon butter. Mix well. Add as much finely rolled crackers as it will hold; then add beaten whites and mix. Drop by spoonfuls into into boiling broth. Cook 10 minutes. Fine with chicken or tomato soup.

MISS ADA D. AHLSNEDE, Pasadena, Calif.

SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness, (don't burn), pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

PARTRIDGE EN CASSEROLE.

Prepare birds as for roasting; put chopped onion, celery and sage if you like it in casserole; put in partridge with bits of chopped salt pork on top, season with salt and pepper, cover with small quantity of water, cover and bake.

(Adjutor Society Cook Book)
Big Rapids, Mich.

SALMON LOAF.

1 can salmon, remove bones and flake.
2 eggs, juice of one lemon.
2 tablespoons melted butter.
1 cup cracker crumbs.
¼ cup cold water.
Bake ¼ hour.
Served with salmon sauce.

MRS. GEO. HAGGERSON

SALMON SAUCE

Drain liquor from can of salmon, add 1 tablespoon melted butter, ¼ cup milk, bring these ingredients to the boiling point and thicken with

(15)
1 teaspoon corn starch, diluted with 2 tablespoons of cold milk, add 4 tablespoons of tomato catsup, salt and pepper. This scorches easily.

VEAL LOAF

2½ pounds veal from fleshy part of leg.
Good ½ cup butter.
3 eggs or yolks of 4.
Two-thirds cup of cracker crumbs.
1 large cup milk.

Salt and pepper to taste.
Bake 2 hours.
If it becomes too brown before time is up, pour a little boiling water over it.

MRS. J. YELLAND.
Breads, Rolls, Etc.

"Give no more to every guest than he's able to digest.
Give him always of the prime and but a little at a time."

PARKER HOUSE ROLLS.

7 cups of flour.
1 teaspoon of salt.
1 tablespoon of sugar.
3 tablespoons of butter.
1 pint of milk.
1 yeast cake.

Put 4 cupsful of flour into mixing bowl with salt, sugar and butter. Pour on milk scalding hot and beat well. Allow it to cool; then add dissolved yeast and let sponge raise till frothy. Put in rest of flour, mix well and knead. Raise again and then shape into rolls. Bake 15 minutes.

GRACE A. McCOLL.

POTATO ROLLS.

2 cups of fresh mashed potatoes.
1 teaspoonful of salt.
3 tablespoonsful of sugar.
1/2 cup of butter and lard mixed.

Beat together; then whip in 3 eggs, one at a time, until broken. Add 2-3 of a 2-cent cake of compressed yeast, dissolved in 1 cup of luke warm water. Beat well and let raise 2 hours, after which knead in flour as for soft bread and let raise again. Turn on board and cut for rolls. Put in pans, raise and bake 20 minutes.

MISS ANNA SMITH.

DINNER ROLLS.

3 eggs.
1 teaspoon of salt.
1 compressed yeast cake.
2 cups of milk.
3 tablespoons of sugar.
3 tablespoons of butter.

Scald milk; pour over the beaten eggs, sugar and salt. Cool to luke-warm; add yeast and make into a soft lump by adding flour. Let rise 2 hours. Add butter; knead well; let rise 3 hours. Make into small rolls when light. Bake 20 minutes.

MRS. C. R. HENDERSON.
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ROLLS

Set at eleven o'clock for six p.m.
1 pint of milk.
Let it come to boiling point.
Then add 1 tablespoon of butter.
1 tablespoon of lard.
Then add 2 cents worth compressed yeast.
1 tablespoon of sugar.
1 tablespoon (level) of salt.
6 cups of flour.

MRS. FRANK MEAD.

POTATO MUFFINS.

Three medium sized potatoes,
mashed fine.
1 cup of warm milk.
1 cake of compressed yeast.
Mix all together with flour to make quite stiff. When light, roll out and cut with small biscuit cutter and raise till light and puffy.

MRS. FRED SHAW.

ONE-EGG MUFFINS.

Cream together 1 tablespoon of melted butter and 2 tablespoons of sugar.
1 egg, well beaten.
1 cup of milk.
1 1/2 cups of flour.
2 teaspoons of baking powder.
Bake in quick oven. Makes one dozen muffins.

MRS. O. N. HUGHITT.

NUT MUFFINS.

1/2 cup of butter.
1 cup of sugar.
1/2 cup of milk.
1 teaspoon of vanilla.
1 cup of finely chopped nuts.
2 cups of flour.
2 teaspoons of baking powder.
Whites of 3 eggs, beaten stiff.
Bake in gem pans.

MRS. J. KRATZE.

GRAHAM GEMS.

1 cup of graham flour, sifted.
1 cup of sour milk.
1 egg.
1 teaspoon of soda.
2 tablespoons of sugar.
3 tablespoons of shortening.
Salt.

MRS. FRED SHAW.
SWEET MUFFINS.

1 tablespoon of butter. 2 teaspoons of baking powder.
½ cupful of sugar. 1 egg.
1 cupful of milk. ¼ teaspoon of salt.
2 cupsful of flour.

Beat quickly and put in warm buttered tins. Bake for about twenty-five minutes in a hot oven so as to have them well baked.

ANNA E. SPANGLER.

QUICK BREAKFAST MUFFINS.

Sift 1 cup of flour. ½ cup of sugar.
1 level teaspoon of baking powder. ½ teaspoon of salt.

Beat one egg. Add ½ cup of milk and 1½ tablespoons of melted butter. Stir in dry ingredients to make a drop batter and beat hard. Bake 25 minutes in hot, well-buttered tins. (This makes 8 muffins).

MRS. JAS. A. WESTCOTT.

DATE MUFFINS.

Cream 1-3 cup of butter. A well-beaten egg.
Add ¼ cup of sugar. Sift well 2 cups of flour.
3 level teaspoons of baking powder and ½ teaspoon of salt. Add to former mixture, alternately with ¾ cup of milk. Beat thoroughly and add ½ pound of dates, stoned and cut in pieces. Bake in hot, well-buttered muffin pan about 30 minutes. (Makes one dozen).

MRS. JAS. A. WESTCOTT.

BLUEBERRY MUFFINS.

¼ cup of butter. 2 heaping teaspoons of baking powder.
1-3 cup of sugar. 1 cup of blueberries stirred in last.
1 cup of milk. Have pans hot and bake 25 minutes.
1 well-beaten egg.

STEAMED BROWN BREAD.

1 cup of wheat flour. 1 cup of hot water in which dissolve
1 teaspoon of baking powder. 1 teaspoon of baking soda.
2 cups graham flour. 1 cup of raisins.
1 cup New Orleans molasses.

Steam two hours and bake 5 minutes. Makes 5 baking powder can loaves.

MRS. J. F. OLIVER.
BROWN BREAD.

\[ \frac{1}{4} \text{ cup of sugar.} \]
\[ 1 \frac{1}{2} \text{ tablespoon of shortening.} \]
\[ 3 \text{ tablespoons of molasses.} \]
\[ \text{Pinch of salt.} \]

2 teaspoons of soda dissolved in two cups of sour milk.
2 cups of graham and 1 of white flour.
1 small cup of raisins.

Fill greased cans half full and let raise one hour; then bake one hour. This will make three loaves baked in one-pound baking powder cans.

MRS. H. PHELPS.

BOSTON BROWN BREAD.

2 cups of sour milk.
1 cup of molasses.
1 cup of graham flour.
1 cup of white flour.
1 cup corn-meal.
1 teaspoon of soda.
1 teaspoon of salt.
1 cup of raisins.

Steam 3 hours. Makes 4 baking powder can loaves.

MRS. DONA DURANCEAU.

OATMEAL BROWN BREAD.

1 cup of rolled oats made into a porridge.
Add 1 cup of molasses.
1 1/2 cups of luke-warm water into which has been dissolved a yeast cake and 1 teaspoon of salt.

Knead into this mixture enough flour to make a stiff dough and keep in a warm place until light. Bake in a slow oven about 1 1/4 hours.

MRS. JAS. A. WESTCOTT.

CHERRY FRITTERS.

1 cup of flour.
1 1/2 teaspoon of baking powder.
3 tablespoons of powdered sugar.
1 small cup of canned cherries, pitted.

Mix and sift dry ingredients. Add milk gradually, well-beaten egg and cherries. Fry in deep fat. Heat the juice of one can of cherries to serve with them.

MRS. FRED B. LEIGHTON.

QUICK COFFEE CAKE.

3 tablespoons of bread sponge.
1 beaten egg.
3/4 cupful of sugar.
1 scant cupful of milk.
Beat until well mixed.

Add 3/4 cup of flour.
2 teaspoons of baking powder.
Sprinkle sugar and cinnamon on top.

Bake.

MRS. C. E. HELMER.
SAFFRON BREAD OR CAKE.

1 cupful of bread sponge.
Add 3 pints of warm water.
Steep ½ box of saffron in 1 small cup of hot water.
Add 1 cup of butter and lard mixed and softened.
1 large cup of sugar.
½ box of currants and a little less of raisins, citron and lemon peel if liked.
Mix like pie crust, flour, sugar, lard and salt. Add fruit. Make hole in center and pour in sponge and saffron. Knead and let raise over night. In morning knead into loaves (about 4 or 5). Let raise 1 hour and bake 2-3 of an hour in not too hot oven.

MRS. WM. J. CLARK.

INDIAN BREAD.

1 pint of sweet milk,
3 cups of corn meal,
2 cups of white flour,
½ cup of molasses,
1 teaspoon of soda.
Steam 3 hours.
MISS SARAH B. SPRAGUE.

CORN BREAD.

2 eggs.
Piece of butter, size of an egg.
2 cups of sour milk,
1 teaspoon of baking soda.
Dissolve soda in sour milk.
Bake in shallow pan.
½ cup of sugar.
Pinch of salt.
½ cup of corn-meal.
½ cup of white flour.

GRACE A. McCOLL.

GRAHAM NUT BREAD.

Sift together ½ cup of white flour.
1 teaspoon of salt.
3 rounded teaspoons of baking powder.
Bake in loaf tin for 1 hour.
1 cup of sugar.
Add 3 cups of graham flour.
1 cup of chopped walnuts.
2 cups of milk.

MRS. FRED B. LEIGHTON.

WHOLE WHEAT NUT BREAD.

2 cups of scalded milk.
1 tablespoon of shortening.
¼ cup of sugar.
1 tablespoon of salt.
1 yeast cake dissolved in ¼ cup of luke-warm water.
2⅔ cups of white flour.
3⅓ cups of whole wheat flour.
1 pound of shelled walnuts.
Use white flour on the board and knead just until it makes a good ball.

MRS. C. E. HELMER.

QUICK GRAHAM BREAD.

1 cup of sweet milk. 
1 cup of sugar or buttermilk. 
1 cup of light brown sugar (white may be used).

Stir all ingredients together and beat well. Put in buttered tin and bake 1 hour in moderate oven.

MRS. JAS. A. WESTCOTT.

WHOLE WHEAT BREAD.

2 cups of warm water
1/2 cake of compressed yeast.
1 tablespoon of molasses.
1 teaspoon of salt.

Mix all together with a spoon and let it raise in a dish. Then mix it with a spoon and put in pans to raise. This makes 2 loaves.

BERTHA CARLSON.

NUT BREAD.

1 cup of chopped walnuts.
4 cups of flour.
1 cup of milk.
1 cup of water.


MRS. G. F. McEWEN.

CORN-MEAL PANCAKES.

1 cup of white corn-meal.
1 cup of boiling water.
1 teaspoon of salt.
2 teaspoons of sugar.

Add sugar and salt to corn-meal; then pour on the boiling water; cover and let stand ten minutes. Beat the eggs well; add to the sour cream and stir into the meal. Sift the soda into the flour and beat into rest; beat well and bake on lightly greased griddle. Be sure that cake is well baked on lower side before turning as to turn twice makes the mtough. It is best to bake rather small cakes and test with tooth-pick. Lay on hot place when done and serve with syrup or butter and sugar.
GINGER BREAD.

1 egg.
1 cup sugar.
½ cup of butter.
1 cup of molasses.
1 cup of boiling water.
   Bake in shallow pan.

1 teaspoon of soda.
1 teaspoon of cloves.
1 teaspoon of cinnamon.
1 tablespoon of ginger.
3 cups of flour.

MRS. C. R. HENDERSON.

WARM GINGER BREAD.

½ cup brown sugar.
1 tablespoon of butter.
1 tablespoon of lard.
½ cup of brown sugar.
1 heaping teaspoon of ginger.
¼ teaspoon of cinnamon.

¾ cup of hot water in which 1 teaspoon soda has been dissolved
Pinch of salt.
About 2 cups of flour.
Bake in flat tin.

MRS. W. A. COTTON.

BUCKWHEAT CAKES.

1 quart of warm water.
½ yeast cake soaked in warm water.

Mix batter at night and let raise. In the morning take out required amount, leaving a large cupful for yeast. Add salt, ½ teaspoon of soda dissolved in a little warm water, 1 tablespoon of melted butter and 1 tablespoon of molasses or milk to brown them. They should be thin and full of bubbles. Griddle very hot.

MRS. WM. A. COTTON.

WAFFLES.

3 tablespoons of melted butter.
3 eggs (yolks and whites beaten separately).
1 teaspoon of soda.

Dissolve in 1 pint of sour milk.
Pinch of salt.
Flour to make a thin batter.

MRS. FRED B. LEIGHTON.
Let us prove to you that

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Costs you less
Makes more bread
Makes better bread
than any other

Use this Economical Flour

Every boost for Cloverland Flour is a boost for "Cloverland"

White, Whole Wheat, Graham, Rye Buckwheat
Salads

SALAD DRESSING.

2 eggs. 1 large piece butter. 1 teaspoon mustard.
1/2 cup vinegar. 1/2 cup sugar. Salt to taste.
Cook and when cold beat in one cupful whipped cream.
MRS. W. E. TURNER.

MAYONNAISE DRESSING.

Place 1 egg yolk in a bowl that has been rubbed with onion. Add slowly 1 cup of cold olive oil, beating constantly. Season with 1 teaspoon salt, 1/2 teaspoon cayenne, 1/2 teaspoon mustard (dry), 1 tablespoon vinegar, 1 tablespoon lemon juice. First beat the salt, cayenne and mustard into the egg.

MRS. P. B. FERRIS.

FRENCH DRESSING.

2 cups of oil.
10 tablespoons vinegar.
1 tablespoon sugar.
1 tablespoon salt.
1 tablespoon onion, grated.
1 tablespoon parsley.
1 tablespoon pimento.
Mix ingredients and stir until well blended.
MRS. R. H. BANKS.

SALAD DRESSING.

1/2 cup vinegar, boiled.
2 eggs, beaten well.
2 tablespoons sugar.
1 heaping tablespoon flour.
1 teaspoon salt.
1 teaspoon mustard.
Pepper.
Mix dry and beat into eggs.
1 heaping tablespoon butter.
Cook above in vinegar until thick, stirring all the time. When ready to use, thin with cream. Fine for fruit, chickens, etc.
MRS. CHAS. JACOBSON.
CRAB SALAD.

½ pint of crab meat, two heads of celery, 2 hard boiled eggs, minced very fine, 1 tomato, scalded and cut in slices laid in a border of shaved lettuce with the crab meat celery and hard boiled eggs in the center. Garnish with capers and season with French dressing. Shrimp salad may be made the same as above by substituting shrimp for crab meat.

MRS. GEO. HAGGERSON.

BANANA AND PEANUT SALAD.

Peel and cut the bananas in half, lengthwise. Chop the peanuts fine. Place the banana on lettuce and sprinkle it over with nuts. Serve with mayonnaise.

MRS. E. J. NOREUS.

CHICKEN SALAD.

Cut cold boiled fowl or remnants of roast chicken in ½ inch cubes and marinate with French dressing. Add an equal quantity of celery, washed, scraped, cut in small pieces, chilled in cold or ice water, drained and dried in a towel. Just before serving moisten with oil or mayonnaise dressing. Mound on a salad dish and garnish with yolks of hard boiled eggs forced through a potato ricer, capers and celery tips.

Boston Cooking School Cook Book.

FRUIT SALAD.

2 grape fruits.
3 bananas.
½ pound malaga grapes.
12 English walnuts.
1 head lettuce.

Peel grape fruit and remove pulps separately from each section. Peel bananas and cut in ½ inch slices; remove skins and seeds from grapes; break walnut meats in pieces; mix together and arrange on lettuce leaves. Serve with French dressing.

MRS. P. B. FERRIS.

LENTEN SALAD.

Separate yolks and whites of six hard boiled eggs. Chop whites fine and marinate with French dressing. Arrange on nests of lettuce leaves. Force yolks through a potato ricer and pile on center of whites. Serve with French dressing.

MRS. J. R. ROBERTSON.
CLOVERLAND COOK BOOK

CHEESE AND CurrANT SALAD.

Wash a cream cheese and mix with finely chopped lettuce. Shape in balls. Arrange on lettuce leaves. Pour over French Dressing and over all Bar le Duc currants.

TOMATOES STUFFED WITH PINEAPPLE.

Peel medium sized tomatoes; remove thin slice from top of each and take out seeds and some of pulp; sprinkle inside with salt; invert and let stand one-half hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded and nut meats, using two-thirds pineapple and one-third nut meats. Mix with mayonnaise dressing; garnish with mayonnaise, halves of nut meats and slices cut from tops cut square. Serve on lettuce leaves. Cucumbers cut in cubes or finely cut celery and apple may be used in place of pineapple.

Boston Cooking School Cook Book.

ASPARAGUS SALAD.

Drain and rinse stalks of canned asparagus. Cut rings from a bright red pepper one-third inch wide. Place three or four stalks in each ring. Arrange on lettuce leaves and serve with French dressing.

MRS. P. B. FERRIS.

POTATO SALAD.

Cut cold boiled potatoes into small cubes; add peas in the proportion of one cupful of peas to three of potatoes. Add salad dressing and let stand about two hours before serving. Cold beans or beets or sliced cucumbers can be used to combine with the potato instead of peas.

MRS. P. B. FERRIS.

MACARONI SALAD.

1 1/2 cups macaroni (cooked). 2 sour pickles, chopped.
1 1/2 cups chopped celery. 1 tablespoon chopped onions.
10 cent bottle pimento olives, 1 hard boiled egg, chopped.
sliced. (Save 6 to garnish with)

Dressing.

1 level teaspoon of flour and 3 tablespoons of vinegar.
1 teaspoon of mustard mixed. Yolk of 1 egg.
3 tablespoons of olive oil.

Cook a little and add cream or milk.

MRS. CHAS. WOOLPERT.

(31)
WALDORF SALAD.

1 cup apples, cut in cubes.
1 cup celery.
½ cup English walnuts.
Serve on lettuce with salad dressing. Garnish with half walnuts.

BEET SALAD.

Cut cold boiled beets into cubes. Use ½ as much celery and tiny bit of onion grated; 1 chopped cucumber pickle. Pickle beets can be used and the other pickle omitted. Cover with salad dressing.

MRS. W. J. CLARK.

PIMENTO SALAD.

3 finely shredded pimentos.
1 cup finely shredded cabbage.
2 heaping tablespoons gelatine.

To the boiling water add the sugar, vinegar and salt. Let come to the boil; then add gelatine soaked in cold water. When it begins to set, add the pimentos and cabbage with the juice of lemon. Stir until thoroughly mixed. Slice and serve on lettuce leaves with mayonnaise dressing.

MRS. H. W. READE.

PRUNE SALAD.

Boil one pound of prunes until tender. Remove pits and fill with pecan meats. Serve on head lettuce with mayonnaise dressing.

MRS. H. W. READE.

VEAL SALAD.

Chop cold cooked veal rather fine and shred twice as much lettuce fine by cutting it with a sharp knife after rolling up leaves. Save the inner crisp leaves for a garnish. Mix with a little French dressing and put in mould. Cover with mayonnaise and arrange the garnish around it.

EVA EPHRAIM.

TOMATO ASPEC.

1 quart tomatoes.
1 large slice onion.

Cook, strain and add 2 tablespoons gelatine, 2 tablespoons vinegar, salt and pepper.

MRS. O. V. THATCHER.
Shredded Wheat Dishes

A dainty, wholesome, appetizing meal can be prepared with Shredded Wheat Biscuit "in a jiffy." It is ready-cooked and ready-to-serve. You can do things with it that are not possible with any other "breakfast food." It is the only cereal food made in Biscuit form. Combined with fresh or preserved fruit, or preserved fruit, or with creamed meats or creamed vegetables, or simply eaten as a breakfast food with milk or cream, it is delicious, nourishing and satisfying.

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SHREDDED WHEAT is made in two forms: BISCUIT, for breakfast or any meal; TRISCUIT, the Shredded Wheat Wafer, eaten as a toast for luncheon or any other meal with butter, cheese or marmalades. Both the Biscuit and Triscuit should be heated in the oven to restore crispness before serving. Our new Cook Book is sent free for the asking.

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CLOVERLAND COOK BOOK

TOMATO ASPIC.

2 cups tomato boiled with
1 slice onion, 1 teaspoon salt, 1/8 teaspoon white pepper.
Boil 20 minutes and strain. Add
2 tablespoons powdered gelatine in 1/2 cup water. Dash paprika. Celery, salt and a bay leaf.
Stir well. Pour in mould and let cool.

MRS. A. H. GROESBECK.

MACARONI WITH CHEESE AND OLIVES.

Break 1/2 box of macaroni into small pieces and boil 15 minutes in 1 pint of boiling stock (extract of beef may be used). Add 1 pint of tomato juice and thicken. Cut up small bottle of olives stuffed with red peppers or pimentos and a little onion. Be sure macaroni is tender and just before serving add 1/2 pound grated cheese. Stir and season well with salt, pepper and butter. Serve in baking dish. Sprinkle grated cheese on top. (Good dish for Sunday night suppers).

MRS. W. J. CLARK.

OYSTER COCKTAIL DRESSING.

1 tablespoon finely grated horseradish.
3 or 4 drops tabasco sauce.
1 tablespoon vinegar.
2 tablespoons lemon juice.

1 1/2 tablespoons Worchestershire sauce.
1 1/2 tablespoons tomato catsup.
1/2 teaspoon salt.

Mix well and chill. Serve on oysters.

MRS. GEORGE HAGGERSON.

RICE CROQUETTES.

1/2 cup of rice soaked for 3 hours in enough water to cover; then put in double boiler with 1 pint of milk. When tender add 1 tablespoon of melted butter, 1 tablespoon of sugar and a pinch of salt. Beat 3 eggs well and add to the rice, also the grated rind of 1 lemon. Let cook till it thickens. When cold, shape and then dip in beaten egg and rolled cracker crumbs and fry in hot lard. This amount will make 15 croquettes.

BERTHA CARLSON.

ESCALLOPED CELERY.

Put a layer of chopped celery in a baking dish; then a layer of tomatoes (canned ones will do); sprinkle over them a teaspoon of
chopped onion, salt and pepper. Repeat, having the last layer tomatoes. Cover this with cubes of buttered bread or dry bread crumbs and dot butter here and there on each layer. Bake in a moderate oven for 30 minutes.

ALICE REES CURTIS.

ESCALLOPED CORN WITH PIMENTOES.

Use individual ramekins. Butter and put in layer of bread crumbs; then corn well seasoned and pimentos, chopped fine. Cover with milk and put buttered bread crumbs on top. Bake 20 minutes.

MRS. W. J. CLARK.

CORN AU GRATIN.

2 tablespoons butter. yolk of 3 eggs.
1 tablespoon flour. 2 tablespoons grated cheese.
1 cup milk. ½ teaspoon salt.
1 cup cream. Little cayenne pepper.

Stir until it boils. Add well-beaten 1 ½ cans corn.
Mix well and fill 12 ramekins. Cover with bread crumbs and bake until brown.

MRS. C. R. WILLIAMS.

ESCALLOPED CORN.

Whip 2 eggs and mix one can of corn. Grease pan and put layer of either bread or cracker crumbs, then corn, salt and pepper and pieces of butter and cover with milk. Bake about 1 hour.

MRS. C. W. KATES.

CHEESE SOUFFLE.

1 cup stale bread crumbs. 1 cup boiling water.
½ cup cheese, cut finely. ½ teaspoonful salt.
Yolks of 3 eggs, well beaten. Fold in stiffly beaten whites last. Bake in buttered earthen dish 30 minutes in moderate oven.

AMY COMSTOCK, Milwaukee, Wls.

CURRIED RICE.

Boil ½ cup rice in salted water until tender. Mix with ½ can tomatoes cooked and strained, 2 tablespoons melted butter, ⅛ teaspoon curry powder, dash of onion salt. Bake in buttered pan 20 minutes.

MRS. W. J. CLARK.
ECONOMICAL EGG OMELET.

For five persons use four eggs beaten till foamy, and for each egg add one tablespoonful milk, and one large cracker rolled fine, and a pinch of salt. A dash of cayenne, a little minced onion or parsley may be added. Pour the mixture into a hot, greased skillet. When ready to turn, turn quickly with a pancake turner. Serve on hot platter.

BOILED CABBAGE.

1 quart cabbage, chopped. 1 teaspoon salt.
1 onion, cut fine. 1/4 teaspoon pepper.
2 tablespoons fat or butter. 2 tablespoons flour.
1 quart boiling water.

Heat the fat; add the onion and brown nicely; then add cabbage. Cover. Let steam for ten minutes; then pour over the boiling water, salt and pepper and let boil until tender from 1 1/2 to 2 hours. Sprinkle flour over to thicken. Boil a little longer and serve hot.

BERTHA CARLSON.

SWEET AND SOUR STRING BEANS.

1 quart wax beans. 1 quart boiling water.
1 teaspoon salt. 2 tablespoons sugar.
1 tablespoon flour. 2 tablespoons vinegar.

Wash and cut beans in pieces. Cook until tender. Add salt when nearly done. Drain and reserve 1 cup of the bean water for the sauce. Melt butter; add flour, then the bean water, sugar and vinegar and let come to boil. Add beans and serve hot.

BERTHA CARLSON.

ROSETTE WAFER AND PATTY RECIPE.

1 teaspoon sugar. 1/4 teaspoon salt.
1 cup milk. 1 cup flour (more if necessary).

Beat eggs slightly with sugar and salt. Add milk and flour; beat until smooth. This amount will make 40 rosettes.

Screw handle into one of the irons and put rosette iron in hot lard or oil to heat before dipping it into the batter, not letting batter come over the top of the iron. Return it to the hot lard, thoroughly covering the iron with same, for at least 20 seconds, but not over 35 seconds; then tilt rosette against side of pan; shake the iron on edge of same to remove all oil. Take off with a clean cloth.
CORNMEAL SOUFFLE.

1 pint of milk (hot).
3/4 cups cornmeal.
Season with salt.

Stir together on stove until thick. While it is cooling, beat whites and yolks of 4 eggs separately and add to first mixture. Bake 20 to 30 minutes in buttered hot earthenware dish. Delightful for luncheon.

AMY COMSTOCK, Milwaukee, Wis.
In all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.
Cakes

"You see your cakes, light as eiderdown;
Each one done to a golden brown."

In all receipts in this book, which call for the use of a baking powder, cream of tartar and soda, or other quick leavening agent, the Editors recommend that Royal Baking Powder be used in order to attain the best results and ensure perfect healthful food.

MARTHA WASHINGTON SPONGE CAKE.

12 eggs.
2 1/2 cups sugar.
2 cups sifted flour.
1 teaspoon cream of tartar or baking powder.
Grated peel and juice of 1/2 lemon.

Separate yolks and whites of eggs; mix sugar and yolks together. Beat until very light. Add whites well beaten, lemon peel and juice. Beat well and add sifted flour and baking powder. Stir as lightly and quickly as possible. Bake in 2 square tins or angle food tin. Do not open oven door for 20 minutes after which time watch closely as cake burns very easily. One-half this recipe is very good.

MRS. GEO. F. McEWEN.

BOILED FROSTING.

1 big cup sugar.
1 scant cup flour.
1/2 cup water.
1 teaspoon cream of tartar.
Pinch of salt.
1 teaspoonful vanilla.

7 (or 8 small) eggs.

Boil sugar and water until it hairs; sprinkle salt on whites and whip stiff as for icing, beating syrup into this; add well beaten yolks of eggs. Sift flour three times, then add cream of tartar and sift again. Add vanilla and flour. Bake as angle food.

MRS. CHAS. M. THATCHER.
MARSHMALLOW CAKE.

1 1/2 cups powdered sugar.  
1 cup flour.  
1 level teaspoon cream of tartar.  
Pinch of salt  
Sift together six times; fold in carefully the well-beaten whites of ten eggs and one teaspoon vanilla. Bake in slow oven one hour, putting the batter in two layers with paper between.  
Filling.—Boil one cupful granulated sugar with four tablespoons of water. When it threads, pour gradually into one well-beaten white of egg. Add one teaspoon vanilla and one pound of marshmallows, which have been heated in over until soft.

MRS. H. W. READE.

MOCA CAKE.

3/4 cup sugar  
2 tablespoons butter—Creamed.  
3 eggs, beaten separately  
3/4 cup milk.

1 1/2 cups flour.  
2 heaping teaspoons baking pwd.  
1 teaspoon vanilla.  
Bake in loaf.

Filling for above.

8 ounces powdered sugar  
2 ounces butter—Creamed.  
2 tablespoons milk.  
5 cents worth of blanched almonds.  
Brown in oven, roll fine and add to filling.

MRS. J. NOVACK.

HOT WATER CAKE.

3 well-beaten eggs.  
1 cup sugar.  
1 1/2 teaspoon baking powder.  
1 1/2 cups flour.  
1 teaspoon vanilla.  
1/2 cup boiling water.  
Bake in ungreased pan.

MRS. JAS. A. WESTCOTT.

TWO-EGG LAYER CAKE.

1 cup sugar.  
1 tablespoon butter.  
2-3 cup milk.  
2 eggs.  
1 1/4 cups flour.  
2 teaspoons baking powder.  
1 teaspoon flavoring.  
Cream sugar and butter; add milk; add eggs well beaten, then flour, baking powder and flavoring. Bake in fairly hot oven about 15 minutes. Put together with any filling desired.

MRS FRANK H. ATKINS.
DELICATE CAKE.

2 cups sugar.
1 cup sweet milk.
\( \frac{3}{4} \) cup butter.
3 cups flour.

Whites of eggs.
3 small teaspoons baking powder.
Flavor.

GRACE A. McCOLL.

LAYER CAKE.

1 cup sugar
\( \frac{1}{2} \) cup of butter—Creamed.
2 eggs.
\( \frac{1}{2} \) cup milk.

1 \( \frac{1}{2} \) cups flour.
1 teaspoon baking powder.
1 teaspoon vanilla.

MRS. O. N. HUGHITT.

TWO-LAYER SPONGE CAKE.

3 eggs, beaten separately.
Pinch of salt.
1 cup sugar.
1 cup flour.

Bake in layers.

1 teaspoon baking powder.
\( \frac{1}{2} \) cup hot water.
Flavor.

MRS. T. ARONSON.

PINEAPPLE CAKE.

1 cup butter.
2 cups fine sugar—Creamed.
1 cup milk added alternately with \( 3 \frac{1}{4} \) cups pastry flour,
mixed and sifted with 2 teaspoons baking powder.
1 teaspoon vanilla.
Whites of 6 eggs, beaten very stiff.

Filling.

5 tablespoons pineapple syrup.
1 cup sugar.

Cook until it boils, then pour over-beaten whites of 2 eggs. Have prepared \( \frac{1}{2} \) cup chopped pineapple and \( \frac{1}{2} \) cup nut meats, which should be added just before putting on cake.

WHITE CAKE.

1 cup sugar.
1 heaping tablespoon butter.
2 eggs.

Bake in layer tins.

\( \frac{1}{2} \) cup milk.
1 \( \frac{1}{2} \) cups flour.
2 teaspoons baking powder.

MRS. J. P. McColl.
A QUICK PLAIN CAKE.

1 teaspoon butter.
1 tablespoon butter.
1 egg.
¾ cup sweet milk.
Bake in square pan.

1 cup sugar.
Flour to make quite a stiff batter.
1 teaspoon vanilla.
1 good tsp. baking powder.

MRS. H. H. ALLYN.

MOCK ANGLE FOOD.

2 eggs, well beaten.
1 cup sugar.
Pinch of salt.
Beat eggs; add sugar; then flour sifted with baking powder; then boiling water. Place in a cool oven and bake slowly.

MRS. H. W. READE.

WHITE LAYER CAKE.

½ cup butter.
1 cup sugar—Cream together
Add gradually ½ cup milk.
Pinch salt.
2 cups flour.
3 level teaspoons baking powder—Sift together.
Lastly, fold in the whites of three eggs.
1 teaspoon vanilla.

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SPONGE CAKE.

1½ cups sugar.
4 eggs.
2 cups pastry flour (after sifted).

2 (even) teaspoons baking powder
6 tablespoons boiling water.

MRS. J. H. MCKANA.

CATHERINE'S TEA CAKE.

1 cup sugar.
½ cup butter.
1 cup flour.
¼ cup cornstarch.
3 eggs.
½ cup sweet milk.
2 teaspoons baking powder.

1 teaspoon lemon juice.
Bake in two layers.

Filling or Frosting—
2 cups pulverized sugar.
Juice of 1 lemon.
Tablespoon butter.

MRS. J. S. LINDSAY.
CLOVERLAND COOK BOOK

LIGHTENING CAKE.

1½ cups Swan-Down flour.  2 small teaspoons baking powder.
1 cup granulated sugar.    Pinch of salt.

Stir the dry ingredients in a mixing bowl. Use measuring cup. Break whites of two eggs into measuring cup; enough soft butter added to half full cup; fill with cold water and add to dry ingredients and stir 10 minutes. Bake in a moderate over 20 or 30 minutes.

MARTHA E. GREENE.

ORANGE CAKE.

4 eggs.            1 large cup sugar.
1 orange.          1 scant cup flour.

Beat yolks and whites separate. Add grated rind and orange juice to yolks also ½ cup of sugar; add rest of sugar to whites and a pinch of cream of tartar. Beat both mixtures together and cut and fold in flour, which has been sifted several times.

MRS. HERBERT RUSHTON.

WALNUT CAKE.

½ cup butter.     2½ teaspoons baking powder.
1 cup sugar.       Whites of 3 eggs.
½ cup cold coffee. 1 cup broken walnut meats.
1¾ cups flour.     

Cream butter and sugar; mix alternately the cold coffee and flour sifted with the baking powder; then stir in the walnut meats and whites of eggs, beaten stiff. Bake in a deep pan and cover with boiled frosting.

MRS. H. W. READE.

BURNT LEATHER CAKE.

Caramel.

Two-third cup sugar; put on stove and let cook until dark brown; then add ½ cup water and let cook until thick as molasses.

Cake.

1½ cups sugar.       3 teaspoons caramel.
½ cup butter.        2 teaspoons vanilla.
3 eggs.              3 teaspoons baking powder.
1 cup water.         2½ cups flour.

Filling.

1½ cups sugar. 2-3 cups water.
Let boil until it threads; pour over the beaten whites of 2 eggs; beat until creamy; then add 1 tablespoon caramel; flavor with vanilla.

FRANCES BLAKE HORTON.
ROLL JELLY CAKE.

5 eggs. 2 level teaspoons baking powder.
1 cup sugar. Pinch of salt.
1 cup flour (after it is sifted). Flavouring.
Bake in long pan with greased paper under cake. Spread jelly on bottom of cake while hot and roll at once.

EVA EPHRAIM.

CHOCOLATE LAYER CAKE.

1 1/2 cups sugar.
2 heaping tablespoons butter.
4 eggs, beaten separately, add the whites last.
1/2 cup milk.

1/2 cup sugar.
1 cup milk.
2 tablespoons chocolate.
Butter.

1 bar chocolate.
5 tablespoons hot water.
3/4 cup flour.
2 teaspoons baking powder.
1 teaspoon vanilla.

Filling.
Pinch of salt.
1 tablespoon cornstarch.
Vanilla.

VERA MORRELL.

POTATO CHOCOLATE CAKE.

1 cup butter.
2 cups sugar—Creamed.
Add yolks of 4 eggs.
1/2 cup sweet cream.
1 cup boiled potatoes (riced).
1 cup grated almonds.

Add beaten whites of 4 eggs; mix well, and bake in large loaf 45 minutes.

MRS. J. KRATZE.

CHOCOLATE CAKE.

1 cup sugar.
2-3 cup butter.
3 eggs.
1 cup sweet milk.

Cream butter and sugar; add milk; then stir in lightly flour and baking powder, sifted together. Stir chocolate, dissolved by placing in cup and setting in hot water; add nuts and lastly eggs (beaten separately).

MRS. CHAS. JACOBSON.
You need no special rules to Cook . . . .

Sunset Club Coffee

Simply brew it in the ordinary old fashioned way and you will have a cup of coffee "Just like mother used to make."

TRY IT!

ROASTED AND PACKED BY

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Importers and Wholesale Grocers
Green Bay, Wis.
APPLE SAUCE CAKE.

1 cup sour apple sauce (cold).
1 teaspoon soda.
1 cup sugar.
½ cup shortening.

½ teaspoon nutmeg.
½ teaspoon cinnamon.
2 level cups sifted flour.
½ cup chopped raisins.

Bake in loaf in moderate oven.

MRS. B. LEIGHTON.

NOUGAT CAKE.

4 squares chocolate.
½ cup milk.
½ cup sugar.

Yolk of 1 egg.

Beat yolk; add sugar, milk and chocolate. Cook together until mixture is of even consistency. Remove from stove and add this first mixture to following mixture:

1 tablespoon butter (creamed).
1 cup sugar.
2 eggs, beaten very light.

1 cup milk.
2 cups flour, measured after sifting.
2 teaspoons baking powder.

Beat well and bake in moderate oven. Not very stiff, but comes out alright.

QUISIT CAKE.

Cream ½ cup butter with 1½ cups sugar.

Beat very light yolks of 3 eggs; add lightly to a creamed butter and sugar.

½ cup milk.

Sift 1½ cups flour with 1 teaspoon baking powder and add to mixture alternately with beaten whites of 3 eggs.

Dissolve 6 level tablespoons Bakers' chocolate in 2 tablespoons scalding milk and add this to dough last thing.

Butter Frosting.

2 cups sugar. Butter size of an egg. ¾ cup milk.

Boil 10 minutes; take from stove and stir in 1 teaspoon vanilla.

Beat until it thickens a little and pour over cake.

SOUR MILK DEVILS' FOOD.

1 cup sugar.
½ cup butter.
2 squares melted chocolate.
3 eggs, saving out 1½ whites for frosting.

1 large cup of flour.
1 teaspoon soda in 1 cup sour milk.
Pinch of salt.

Flavoring.

MRS. WM. CAVEN.
DEVILS' FOOD CAKE.

1 packed cup brown sugar.
1/4 cup butter.
2 eggs (using white of one).
1/4 cup sour milk.
1 teaspoon soda (scant).
2 squares Bakers' chocolate, dissolved in 1/2 cup hot water.
Pinch of salt.
1/2 teaspoon vanilla.
Use other white for frosting.

MRS. O. V. THATCHER.

SPANISH BUN CAKE.

1 pint sugar.
1 pint flour.
1 teacupful butter.
1 teacupful milk.
1 teaspoon cloves.
2 teaspoons cinnamon.
4 eggs (leaving out 2 whites for frosting.
2 teaspoons baking powder.
1/2 cup chopped raisins.
1/2 cup chopped nuts.

Frosting.
Boil 1 cup sugar until it spins a thread. Pour over the beaten whites of 2 eggs and beat till creamy.

DATE CAKE.

1 cup white sugar.
3/4 cup butter.
3 eggs, well beaten.
1 1/2 cups sour milk.
1 pound dates.
2 level teaspoons salaratus.
1 teaspoon mixed spices.
Flour to make a nice batter.
Add 1 cup chopped nut meats if desired.
The grated rind and juice of one lemon relieves the sweetness.

MRS. C. W. KATES.

WALNUT TORTE.

8 tablespoons sugar.
1 tablespoon fine coffee grounds.
Yolks of 8 eggs—Stirred light.
1/2 pound grated walnuts.
1 tablespoon bread crumbs.
1 teaspoon vanilla.
Mix well and add the beaten whites of 8 eggs. Bake in layers.

MRS. J. KRATZE.

POTATO TORTE.

2 cups sugar.
1 cup butter.
1 cup mashed potatoes.
1 cup chopped walnuts.
1/2 cup milk.
1/2 cup bitter chocolate.
4 eggs.
1 teaspoon cinnamon.
2 cups flour.
2 teaspoons baking powder.
Bake in loaf.

MRS. WM. CAVEN.
QUICK CAKE.

1-2 cup soft butter.
1 1-3 cups brown sugar.
2 eggs. ½ cup milk.
1¾ cups flour.

3 teaspoons baking powder.
½ teaspoon cinnamon.
½ teaspoon grated nutmeg.
½ pound dates, finely chopped.

Put all the ingredients in a bowl together and beat thoroughly for 3 or 4 minutes. Bake in lined loaf pan 35 minutes. Do not attempt to add the ingredients separately if you want a satisfactory cake.

BERTHA CARLSON.

COFFEE CAKE.

1 cup butter.
2 cups powdered sugar.
4 yolks of eggs.
½ cup chopped almonds.

2 cups flour.
2 teaspoons baking powder.
1 cup strong coffee.
4 whites of eggs.

Cream the butter and sugar; add yolks, coffee, almonds, chocolate, flour and whites of eggs, beaten stiff. Bake in a moderate oven.

BERTHA CARLSON.

PORK CAKE.

Put 1 pound fat salt pork through a meat chopper and pour on two cups boiling water and let stand in pan for 20 minutes. In mixing-bowl put:

1 cup molasses.
2 large cups brown sugar.

1-3 cup hot water in which 2 teaspoons soda have been dissolved.

Add pork to this and ½ pound currants, 1 pound raisins, 1 teaspoon nutmeg, cloves, cinnamon, salt and allspice. Add enough (about 4 cups) flour to make very stiff, with 1 teaspoon baking powder. Bake 1 hour in a slow oven. Tastes and keeps like fruit cake. This recipe makes 4 loaves.

MRS. W. J. CLARK.

ALMOND TORTE.

1 cup granulated sugar.
6 eggs.
½ pound almonds (ground fine).

½ teaspoon baking powder.
Grated rind and juice of ½ lemon.

Yolks, sugar and lemon juice beaten fifteen minutes. Mix baking powder with ground almonds. Last of all add whites of eggs, well beaten. Bake 1 hour in a moderate oven.

MRS. GEO. F. McEWEN.
SPICE CAKE.

Scant 1/2 cup butter (creamed).
2 cups brown sugar.
2 eggs beaten.
1 cup sour cream.
1 teaspoon cinnamon.
1/2 teaspoon cloves.

Bake in drop cakes or loaf.

1/2 teaspoon nutmeg.
Vanilla and lemon.
1 teaspoon soda in boiling water.
1/2 cup nut meats.
1/2 cup raisons.
2 cups sifted flour.

MRS. FRENCH.

POTATO CAKE.

1 cup white sugar.
1 cup brown sugar.
1 cup shortening.
1 cup cold mashed potatoes.
4 eggs. 1/2 cup sweet milk.
2 even teaspoons cinnamon.

1/2 teaspoon nutmeg.
2 even teaspoons cloves.
1 cup chopped nuts.
2 1/2 cups flour.
2 teaspoons baking powder.
A little grated chocolate.

SMALL DARK CAKE.

1 cup sugar. 1 teaspoon soda.
1-3 cup shortening. 1 1/2 cups flour.
1 egg. 1-3 cup sour milk.

Mix thoroughly ingredients in order given and bake in two layers.

Frosting.

1 1/4 cups sugar, 1/2 cup water. Bring to boiling point, stirring constantly to keep crystals from forming on side of dish. When it starts to boil, add cream of tartar, size of pea, and do not stir. As soon as it hairs, when dropped from spoon, pour over the beaten white of egg and beat a thick stiff, cream is formed. Spread over top and sides of layers. When cool, spread over top melted, unsweetened chocolate in very thin layer.

MRS. JAS. A. WESTCOTT.

GRAHAM LOAF CAKE.

2 1/2 cups sour or butter milk.
3 1/2 cups graham flour.
1 cup brown sugar. 1 pound dates.

Bake in slow oven in 2 loaves from 30 to 45 minutes. Nice for children.

MRS. HARRY REEDER, Houghton, Mich.
WEDDING CAKE.

2 pounds dates. 2 pounds currants. 1 pound brown sugar.
3 pounds raisins. 1 pound flour (browned).
1 pound each ground almonds and 1 pound butter.
pecans. 1 small teaspoon salt.
½ pound lemon and orange peel, 2 nutmegs (grated).
mixed. 2 teaspoons ground cloves.
1 pound citron. 10 eggs.

Mix well and pour over all ½ cup rose water and ¾ cup molasses. Dissolve 1 small teaspoon soda in molasses. Bake in a moderate oven 2 hours.

MRS. J. M. MILLAR.

LOAF NUT CAKE.

½ cup butter (or 2 tablespoons cottolene) creamed. 1 cup milk. 2 level cups flour.
1 cup sugar. 2 eggs, well beaten. 3 level teaspoons baking powder.
Bake in moderate oven 45 minutes. 1 cup chopped walnut meats.

Frosting.

Beat stiff white of one egg. Put on to boil ¾ cup sugar with enough water to dissolve sugar. When it threads, pour into the beaten white of egg; beat until thick. Flavor with vanilla.

ANNA ERICKSON.

HICKORY NUT CAKE.

2 eggs (whites of). 2 teaspoons baking powder, sifted
3 tablespoons melted butter. with flour.
3 tablespoons melted lard. 1 cup chopped hickory nuts.
1 cup granulated sugar. Flavor to taste.
1 cup milk. 2 cups flour.

Bake 45 minutes in loaf tin.

MARTIE E. GREEN.

FRUIT CAKE.

1 pound butter. 1 pound flour. ¼ pound orange peel.
1 pound currants. 1 pound figs. ¼ pound lemon peel.
1 pound raisins. 10 eggs.
1 pound blanched almonds. 2 heaping teaspoons baking powder.
½ pound citron peel.

MRS. W. E. TURNER.
FRUIT CAKE.

1 dozen eggs. 1 pound butter. 1 teaspoon each of cinnamon and cloves.
1 1/2 pounds brown sugar. 1/4 cup brandy.
3 pounds raisins. 1 pound citron. 1 or 2 teaspoons, rosewater.
2 pounds currants. 2 pounds figs. 1 1/2 pounds flour.
2 pounds dates. 1 cup coffee.
1 cup molasses. 1 teaspoon soda.

Cream sugar and butter. Beat yolks and whites separately. Beat all together thoroughly. Flour fruit before adding. Bake 3 or 3 1/2 hours in slow oven.

MRS. C. R. HENDERSON.

CHEAP FRUIT CAKE.

1 cup brown sugar. 1 3/4 cup lard.
1 cup water. 1/4 teaspoon grated nutmeg.
2 cups seeded raisins. 1 teaspoon cinnamon.

Mix together and boil 3 minutes; cool and add 1/2 cup English walnuts, 1 teaspoon soda, dissolved in water, 2 cups flour in which 1/2 teaspoon baking powder has been sifted. Bake 1 hour in loaf in a slow oven.

MRS. T. S. CAMPBELL.

WHITE FRUIT CAKE.

1 1/2 cups sugar. 1 teaspoon soda.
1/2 cup butter—Creamed. 1 teaspoon cinnamon.
2 eggs. 1 1/4 cups nuts. 1 cup raisins.
1 cup sour milk. 3 cups flour. Flavor.

MRS. DONA DURANCEAU.

HICKORY NUT CAKE.

1 1/2 cups sugar. 1 cup unt meats.
4 tablespoons butter. 3/8 cup water 1 teaspoon baking powder.
2 cups flour. Whites of 4 eggs.

Beat sugar and butter until creamy; add water and flour; stir until smooth; add 1/2 of the well-beaten whites; then the nuts and remainder of whites and baking powder. Bake in moderate oven for 45 minutes.

MRS. G. E. LEMIRE.

DATE AND NUT CAKE.

1 pound dates. 1 pound nuts. 1/4 teaspoon salt. 1 cup sugar.
1 cup flour (sifted 3 times). 4 eggs, add whites of eggs last.
2 teaspoons baking powder. 1 teaspoon vanilla.

Bake in slow oven.

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FIG CAKE.
1 cup sugar. ½ cup butter. ½ pound figs, chopped fine.
Yolks of 4 eggs, White of 1 egg. ½ pound dates, chopped fine.
½ teaspoon cinnamon. 1 ½ cups flour. 1 cup warm water.
½ teaspoon cloves. 1 level teaspoon soda.
½ teaspoon allspice. 1 level teaspoon baking powder.
1 teaspoon vanilla. Dissolve soda in cup of warm water and add baking powder to flour.
Bake in layer tins.

MISS FAY HARRINGTON.

HASH CAKE.
¾ cup butter. 1 ½ cups sugar. 2 teaspoons baking powder. 2 whites of 5 eggs.
¾ cup milk. 2 ½ cups flour. Whites of 5 eggs.

Filling.
Three-fourths cup seeded raisins and figs chopped fine together; ¾ cup chopped walnuts. Make syrup of 1 cup sugar. Cook raisins, figs and nuts in same until thick; when nearly cool, put on layers.

MISS SARAH J. BARRAS.

CHOCOLATE ICING.
1 cup confectioners’ sugar.
White of one egg and water enough to make thin icing.
2 squares chocolate, melted.

MRS. O. N. HUGHITT

SOFT COCOANUT FILLING.
1 cup cocoanut.
½ cup granulated sugar.
½ cup milk, or more, of needed to dissolve sugar.
Set on back of stove and let simmer till sugar is thoroughly dissolved; then stir in unbeaten white of one egg. Flavor with vanilla.

MRS. O. N. HUGHITT

BUTTER FROSTING.
2 ¼ cups confectioners’ sugar. Yolk of 1 egg.
1 cup butter. Any kind of flavoring.
Beat the butter to a cream; then add the sugar and beat; then the well-beaten yolk of the egg and flavoring.

BERTHA CARLSON.
FROSTING.

1 cup sugar. 1 cup maple syrup.
Boil until it hairs and beat into the whites of 2 eggs.

MRS. J. P. McCOLL.

CARAMEL FROSTING.

2-3 cup sour cream. 2 cups brown sugar.
Mix and let stand over night or until ready to use. Boil till it forms
a soft ball in cold water; add a pinch of salt; cool and beat until
creamy.

MRS. W. J. CLARK.

LEMON JELLY FILLING.

1 grated apple (large).
Grated rind and juice of one lemon.
1 cup sugar. 1 egg.
Boil until it jellies. Needs constant watching and stirring. Let
cool before spreading on cake.

MRS. CHAS. M. THATCHER.

CHOCOLATE FROSTING.

2 squares chocolate. ¼ teaspoon vanilla.
1 teaspoon butter. Confectioners' sugar.
3 teaspoons hot water.
Melt chocolate over boiling water; add butter and hot water. Cool
and add sugar to make right consistency to spread. Flavor with vanilla.

Boston Cooking School Cook Book.

(55)
Cookies

CHOCOLATE NUT COOKIES.

1 tablespoon grated chocolate.  1 1/4 cups sifted flour.
1 cup chopped nuts.  1 teaspoon soda,
1 cup raisins.  1 teaspoon cinnamon,
1 cup sugar.  1 egg.  1 teaspoon vanilla.
2 tablespoons butter.  1/2 cup milk.

Cream butter and sugar; add well-beaten egg. Mix flour, soda, chocolate and cinnamon together and add alternately with the milk. Stir in other ingredients and drop on buttered tins. Bake in a moderate oven.

MRS. W. E. TURNER.

CHOCOLATE COOKIES.

Whites of 4 eggs (beaten stiff).  1/4 pound German sweet chocolate (grated).
6 ounces of sugar.  2 ounces flour.

Mix well and drop with teaspoon on buttered pans.

MRS. J. KRATZE.

BROWNIES.

2 cups oatmeal.  2 cups flour.  1/2 cup lard.  1/2 cup sour milk.
1 cup brown sugar.  1/2 cup butter.  1/2 teaspoon soda.

To put between, take 1/2 pound dates, 1/2 cup brown sugar, 1 cup hot water. Let boil until nice and soft; put between cakes when cakes are hot.

BLANCHE FENTON.

INDIANS.

Melt 2 squares of chocolate in 1/2 cup of butter.
Beat 2 eggs with 1 cup sugar. Add chocolate and butter.

Then add 1/2 cup flour and 1 cup nut meats.
1 teaspoon vanilla.

Bake 10 to 20 minutes. Cut in squares while warm.

JUNE B. McCOLL.
NUT COOKIES.

1 egg.
1 cup sugar, beaten light.
1 cup chopped almonds or walnuts.
5 tablespoons flour.

Drop on tins with a teaspoon and bake in a moderate oven ten minutes.

MRS. J. KRATZE.

ROCK COOKIES.

1/2 cup brown sugar.
1/2 cup butter. 2 cups flour.
1 cup seeded raisins.
1 cup broken nut meats.
1/4 cup sour milk. 4 eggs.
1 teaspoon soda dissolved in 1 gill of hot water.

Mix well and drop from a spoon upon a greased pan. Bake in a steady oven.

MRS. M. FREID.

FRUIT COOKIES.

2 cups brown sugar.
1 cup shortening.
4 eggs (beaten).
4 tablespoons sour milk.
1 teaspoon soda dissolved in cold water.

Run out into dripping pan and cut in squares after it is cold or make into drop cakes.

MRS. T. B. WHITE, Plainwell, Mich.

FRUIT COOKIES.

1 1/2 cups sugar. 3 eggs.
1 cup shortening.
1 3/4 cup sour cream or milk.
1 teaspoon soda.

1 teaspoon cinnamon.
1 cup of nuts—Ground.
1 cup of raisins—Ground.
3 1/4 cups flour.

MRS. HARLEY HILTON, Neenah, Wis.

SUGAR COOKIES.

1 cup butter. 2 cups sugar.
1 cup sweet milk.
4 eggs, beaten together.

Rind and juice of fresh lemon.
3 heaping teaspoons baking powder
Flour enough to roll very soft.

MRS. FRANK MEAD.
ROCK’S OR HERMITS.

1½ cups sugar.  1 cup butter.  Stone and cut up 1 pound dates.
3 eggs.  ⅛ teaspoon allspice.  Break up 1 pound walnut meats.
1 teaspoon cinnamon.  2½ cups flour.
1 teaspoon soda in ¼ cup hot water
sour cream or milk.
Drop from spoon on greased pans.

MRS. C. E. HELMER.

HERMITS.

1 cup butter.
3 cups brown sugar.
⅛ cup sour milk.
1 teaspoon soda (scant).
4 eggs, beaten together.
1 teaspoon cinnamon.  ⅛ nutmeg.
⅜ cup broken nut meats.
2 cups raisins.  1 quart flour.
Drop in small cakes and bake in moderate oven.

MRS. H. W. COBURN.

BROWN SUGAR COOKIES.

2 cups brown sugar.
⅛ cup butter and lard mixed.
3 eggs.  ⅛ cup water.
1 teaspoon soda dissolved in hot water.
1 teaspoon baking powder in flour.

Flavor.

MRS. C. W. KATES.

DELICATE CAKES.

1 cup pulverized sugar
⅛ cup butter—Creamed.
Yolks of 4 eggs, beaten thick.
1 cup corn starch with 2 even teaspoons baking powder and
pinch of salt.  Added alternately with beaten whites of
4 eggs.
1 teaspoons vanilla.
Bake in well greased muffin pans.  The pans should be hot when
batter is put in.  Bake in quick oven.  When cool, frost with a thick
frosting of butter, cream, icing sugar and flavoring.  This amount will
make about 2 dozen cakes.

MRS. C. E. FENTON.

CHESS CAKES.

1½ pints of water.
2 cups sugar.
Boil water and sugar 15 minutes; then add cocoanut and boil 15
minutes longer; when cool, add eggs and bake.

MRS. C. E. HELMER.

(59)
DATE KISSES,
Whites of 4 eggs, beaten very stiff.
1½ cups granulated sugar.
1 cup of dates, cut fine.
1 cup English walnut meats, cut fine.
Flavor with vanilla.
Drop on buttered pan and bake very slow.

MRS. C. R. WILLIAMS.

CREAM PUFS.
½ pint of hot water.
2-3 cup butter.
Put over fire and let it come to a boil; then stir in 1½ cups of flour and continue stirring until smooth. Cool and then beat in 5 well-beaten eggs. Put in well heated oven and do not open the oven door for 30 minutes.

MRS. J. J. MALLMANN.

MACAROONS.
Whites of 3 eggs.
2 cups shredded cocoanut, ground.
1 cup XXXX sugar. 1 tablespoon flour.
Beat whites very stiff; then add sugar, cocoanut and flour. Flavor with almond extract. Drop on buttered paper, size of a walnut and bake in very slow oven.

MRS. FRED B. LEIGHTON.

CREAM COOKIES.
2 cups granulated sugar.
2-3 cup butter.
1 cup sour cream.
1 teaspoon baking soda.
Season with caraway seed. Mix soft and roll thick. Sprinkle with sugar and bake in quick oven. The whites of the eggs should be added last.

MRS. T. CAMPBELL.

CINNAMON WAFERS.
1 cup butter,
2 cups sugar (white).
6 eggs, beaten separately.
¾ pound chopped almonds.
2 tablespoons cinnamon.
¾ teaspoon baking powder.
Enough flour to roll.

MRS. H. W. COBURN.
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BUTTER COOKIES.

1 pound butter. 1 cup sugar.
2 eggs. Rind of 1 lemon.
Juice of ½ lemon or 2 tablespoons brandy.
4 cups flour. 1 teaspoon baking powder.
1 cup chopped almonds.

Cream the butter; add the sugar; then the yolks of eggs, slightly beaten. Add rind of lemon and the flour mixed with the baking powder; then the brandy or lemon juice with only enough flour to handle. Chill dough, then roll; cut with small biscuit cutter; brush with white of eggs, sprinkle with sugar and chopped almonds. Bake in moderate oven 10 to 15 minutes. Will keep for weeks.

BERTHA CARLSON.

OATMEAL COOKIES.

6 cups oatmeal, put through a food chopper.
2 cups flour.
1 cup white sugar.
1 cup brown sugar.
2 cups shortening (lard and butter mixed).
2 eggs.
1 teaspoon soda.
8 tablespoons hot water.
Pinch of salt.
Roll thin.

Filling.

1 pound figs (chopped).
1 cup sugar. A little water.
Cook until thick enough to spread; spread on one cookie and lay another on top.

ALICE REES CURTIS.

OATMEAL COOKIES.

1 cup butter.
1 cup brown sugar.
½ teaspoon soda.
2 cups white flour.
2 cups oatmeal put through chopper
1 teaspoon vanilla.
½ cup hickory nut meats.

Sometimes more white flour is needed. Cut with small cutter.

Filling.

1 pound dates (stoned).
½ cup brown sugar.
1 cup boiling water or more if necessary.
Cook until like jelly. Put between cookies while warm.

MRS. JUDD YELLAND.
OATMEAL COOKIES.

1 1/2 cups light brown sugar. 2 cups rolled oats.
1 cup butter and lard (1-3 lard, 2-5 butter). 2 cups sifted flour. Salt.
2 eggs, beaten separately. 2 rounded teaspoons baking powder

Leave 1 cup flour to add last and it may not be needed. Roll and bake quickly. Need close watching. Will keep a long time.

MRS. HARRY REEDER, Houghton, Mich.

SHREDDED WHEAT COOKIES.

1 cup white sugar. 1 teaspoon soda in 1/2 cup sour milk
1 cup brown sugar. 3 cups flour.
1/2 cup lard. 6 shredded wheat biscuits, rolled fine.
1/2 cup butter. Drop batter on pan according to size of cookies desired.
2 eggs. BESS SHIELDS, Houghton, Mich.

GINGER COOKIES.

1 cup sugar. 2 eggs. 1 level teaspoon cinnamon.
1 cup lard. 1/2 teaspoon salt. Flour to make stiff dough.
1/2 cup molasses. Dissolve soda in about two table-
1 level teaspoon soda. spoons of hot water.
1 level teaspoon ginger. MRS. HARRY PAUL.

MOLASSES COOKIES.

1 pint molasses.
1 cup butter and lard; boil these together two minutes.
When cool, add 3 tablespoons boiling water.
1 tablespoon soda stirred into the molasses until it foams.
1 teaspoon salt. 1 tablespoon ginger.
Flour enough to roll.

MISS SARAH J. BARRAS.

POTATO FRIED CAKES.

2 cups sugar. 6 small mashed potatoes to which
1 cup sour milk. 3 eggs. has been added 3 tablespoons
1 teaspoon soda. melted butter. Salt.
5 teaspoons baking powder. Flavor with nutmeg and lemon.
MRS. W. A. COTTON.
FRIED CAKES.

5 cups flour. 3 rounded teaspoons baking powder. 3 eggs. 3 tablespoons melted butter beaten in with the eggs. 1 cup sugar. 2 cups milk or water. Nutmeg and salt.

EVA EPHRAIM.

FRIED CAKES.

2 eggs (unbeaten). A little salt and nutmeg. 1 cup sugar. 3 tablespoons melted shortening. 1 cup milk. 1 quart flour. 3 teaspoons baking powder.

MRS. O. N. HNGHITT.

PUFF BALLS.

2 well-beaten eggs. 1 cup sweet milk. 1 cup sugar. 3 cups flour. 2 teaspoons vanilla. 2 teaspoons baking powder. Drop in hot lard size of half an egg. Roll in powdered sugar.

ALFA SNYDER MacKILLICAN.

CRULLERS.

3 eggs. 3 tablespoons sugar. 4 tablespoons milk. 4 tablespoons melted butter. ½ teaspoons salt. ½ nutmeg, grated. Flour enough to roll out. Roll thin; cut into strips and fry in deep lard.

MRS. H. W. READE.
Desserts
PUDDINGS, CREAMS, ETC.
"The proof of the pudding is the eating."

LEMON TAPIOCa PUDDING

Two tablespoons pearl tapioca, soaked in one cupful of water for three hours. Turn one pint boiling water over same, add pinch of salt and cook until tapioca is soft. Beat whites of two eggs to stiff froth, turn boiling tapioca in slowly, stirring all the time. Add one cupful sugar and grated rind and juice of two lemons. Serve cold with whipped cream.

MRS. H. W. READE.

MAPLE TAPIOCa PUDDING

Soak six tablespoonfuls pearl tapioca over night. Drain. Add four cups hot water, add two cups brown sugar. Dissolve and bake in the oven until it begins to thicken. Let cool. One teaspoonful Vanilla. Add one pint of cream, whipped. Serve in sherbet glasses with whipped cream on top, ½ of this receipt serves six.

MISS MARTHA GREENE

TAPIOCa PUDDING

Soak ½ cup tapioca overnight, drain off water, pour over tapioca a scant pint of milk, and put in double boiler. When it reaches the boiling point, add three well beaten yolks of eggs into which ½ cup of sugar has been thoroughly beaten. Cook until thick, removed from fire, add pinch of salt and ½ teaspoon vanilla. Put into pudding dish and add stiffly beaten whites with one tablespoon sugar. Brown in the oven.

MRS. F. W. GOOD.

TAPIOCa CREAM PUDDING

One quart milk, one cup tapioca, four eggs and one cup sugar.
Soak tapioca over night in enough water to cover. In the morning
put tapioca and milk into double boiler and let boil forty minutes. Beat yolks of the eggs, add to them the sugar and flavor with one teaspoonful vanilla. Then by degrees add the hot milk and tapioca. Return to the fire and cook ten minutes. Turn out into a dish and cover with the well beaten whites of the eggs, mixed with two tablespoons of powdered sugar. Place in oven a few minutes to brown. It is best served cold.

MRS. FRANK H. ATKINS.

ESCALLOPED APPLES.

Six large tart apples, one tablespoon butter, \( \frac{1}{2} \) cup water, \( \frac{1}{2} \) cup sugar, one pint stale bread crumbs, juice of half a lemon and grated rind. Pare, core and quarter apples. Mix rind of lemon with sugar. Put a layer of crumbs, then apples, a little sugar, repeat, having crumbs on top. Over the whole put the butter and lemon juice. Pour over one half cup of water. Bake \( \frac{1}{2} \) hour.

MRS. H. D. BORLEY, Big Rapids, Mich.

STEAMED BROWN PUDDING

\( \frac{1}{2} \) cup shortening (butter or lard and butter.)
\( \frac{1}{2} \) cup brown sugar.
\( \frac{1}{2} \) cup molasses.
Two eggs. (Spices to taste. Nutmeg, cinnamon and cloves).
1 teaspoon soda.
\( \frac{1}{2} \) cup sour milk.
2 level cups flour.
2-3 cup raisins.
2-3 cup nuts, crushed.
2 level teaspoons baking powder.
Steam 2\( \frac{1}{2} \) hours.

MRS. C. E. HELMER.

QUEEN OF PUDDINGS

Put in a double boiler, 1 quart of milk and \( \frac{1}{2} \) box of gelatine. When dissolved, add the well beaten yolks of 4 eggs. Let it come to a boil or until it curdles, then add whites of eggs with eight teaspoons sugar and one of vanilla. Remove from stove immediately and pour into an oblong pan rinsed in cold water. Turn onto a platter and serve with cream. This should be made the day before using and is a fine dish for Sunday dinner. If made correctly the pudding will be in two layers, custard and gelatine and is to be sliced as ice cream.

MRS. J. P. HULING, Big Rapids, Mich.
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THE GENESEE PURE FOOD CO.,
Le Roy, N. Y., and Bridgeburg, Can.
GOLDEN SAUCE

Cream one-third cup butter
Add 1 cup sugar, beating in gradually.
Add 3 tablespoons cream or milk slowly.
½ teaspoon vanilla.
Beat one egg thoroughly.
Add to sauce and heat over hot water, stirring it frequently.
Serve hot.

MRS. C. E. HELMER.

APPLE FLUFF (For three people)

While grating one large apple, add ½ cup sugar to prevent it turning dark. Beat white of one egg stiff. Add apple and sugar and beat stiff. To serve, pour over it the following custard: Cook 1 cup rich milk, 1 heaping tablespoon sugar, yolk of egg, until creamy. Flavor to taste and cool on ice.

MRS. JAMES WESTCOTT.

APPLE PUDDING

Pare and core large tart apples. Fill the cavities with quince jelly or grated pineapple, nuts, lemon juice and a little sugar. Place squares of stale bread in the bottom of a granite pie tin, which has been buttered. Put an apple on each piece of bread and pour over whole and any moisture from the filling used. Cover closely and bake in quick oven until apples are tender, then remove cover and bake until nicely browned. May be served with whipped cream.

MRS. FRED B. LEIGHTON.

APPLE PUDDING.

Wash and core six medium size sweet apples and bake until well done. Remove skins and put pulp through ricer. Return to buttered baking dish and bake in slow oven until set, when it may be cooled and cut in squares for serving in individual dishes. If desired one may add a beaten white of egg and one tablespoon of sugar, flavored with vanilla, to top.

RICE PUDDING

Allow ½ cup of rice to soak two hours in warm water. Drain. Add 2 tablespoons sugar, ½ cup raisins, 1 beaten egg and 4 cups of milk. Sprinkle cinnamon over the top and bake in a buttered pudding dish for two hours in slow oven stirring once or twice before rice begins to swell.

MRS. R. H. BANKS.
RAISIN PUFFS

2 eggs. 3 teaspoons baking powder.
Small, ½ cup butter. 1 cup milk.
2 cups flour. 1 cup raisins, chopped.

Steam three-fourths hour in small buttered cups.
Serve individually with cream or a pudding sauce.

MRS. R. H. BANKS

PRUNE WHIP

½ pound prunes.
3-4 cup sugar.
Whites of 4 eggs.
Wash, soak and cook ½ pound prunes.
Remove stones and put through sieve or chop fine.
Add sugar.
Beat whites of eggs until stiff.
Add prune mixture gradually.
Put in buttered pudding dish.
Bake fifteen or twenty minutes in slow oven.
Serve, when cold, with whipped cream or without.

MRS. C. E. HENDERSON.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, pineapple, bananas and other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.

FIG PUDDING.

One pound figs, chopped fine.
½ pound English walnuts.
½ pound suet.
Six ounces brown sugar.
Six ounces bread crumbs.
Boil four hours.

3 eggs.
¼ cup butter.
Heat in boiling water.

1 teaspoon cinnamon.
1 teaspoon nutmeg.
½ cup jelly or brandy.
1 cup sweet milk.
2 eggs.

Sauce.

1½ cups sugar.
1 teaspoon vanilla.

MRS. C. M. FROST.
SCOTCH PUDDING.

2 cups of suet, chopped fine.
1 cup Sultana raisins.
1 cup currants.
1-3 cup molasses.

Cook in boiling water. Keep tightly covered. Serve with brandy or lemon sauce.

MRS. JOHN S. LINDSAY.

SUET PUDDING.

1 scant cup suet.
1 cup raisins.
1 cup currants.
1 cup molasses.

Steam three hours.

Brandy Sauce.

Three-fourths cup butter, one cup sugar, a little nutmeg, two cups water. Thicken with corn starch. Brandy to taste.

MRS. H. W. COBURN.

SEVEN CUP PUDDING.

1 cup of suet, chopped fine.
1 cup sugar.
1 cup cracker crumbs.
1 cup raisins.
1 cup currants.
1 cup milk.

Mix dry ingredients with milk and eggs. Place in a buttered mould and steam three hours. Serve with hard sauce.

MRS. CLYDE HEWITT.

SUET PUDDING.

1 cup molasses.
1 cup sour milk.
1 cup chopped suet.
1 cup raisins.

Steam two hours.

Sauce.

1 teaspoon butter.
1 teaspoon corn starch.

2 cups flour.
1 teaspoon soda.
1 egg.

Cinnamon and cloves.

½ cup sugar. Salt and cinnamon.
1 cup boiling water.

MRS. CHAS. W. KATES.
WOODFORD PUDDING.

Three eggs, 1 teacup sugar, \(\frac{1}{2}\) cup butter, 1 cup jam, 1 cup flour, 3 tablespoons sour milk with \(\frac{3}{4}\) teaspoon soda dissolved in it. Spices to taste. Bake or steam

Sauce.

One-half cup butter, 1 cup sugar Beat together and pour boiling water over it.

MRS. T. H. PICKRELL, Carlisle, Ky.

MARSHMALLOWS PUDDING.

Boil one quart new milk. When boiling, add 2 heaping tablespoons corn starch. Dissolve in \(\frac{1}{2}\) cup cold milk. Pinch salt; \(\frac{1}{2}\) cup sugar and one teaspoon butter. Stir rapidly. Cook until thick. Remove from fire and divide into two equal parts. Into one part stir lightly the well-beaten whites of two eggs. Into the other part, four tablespoons melted chocolate. Put in mold in alternate spoonfuls. Serve with cream, flavored with vanilla.

MRS. CHAS. JACOBSON.

CHOCOLATE PUDDING.

Melt one square of chocolate. Add \(\frac{1}{2}\) cup sugar, butter the size of walnut, one beaten egg, \(\frac{1}{2}\) cup sweet milk, \(\frac{3}{4}\) teaspoon salt, one cup flour, heaping teaspoon of baking powder. Steam one hour.

Sauce.

2 tablespoons butter. 4 teaspoons cocoa.
2 tablespoons flour. 1 teaspoon vanilla.
4 tablespoons sugar. 2 cups of boiling water.

Melt butter. Mix flour and cocoa dry. Add pinch of salt; then stir in hot water gradually. Cook until of right consistency.

MRS. A. R. NORTHPUP

ORANGE PUDDING.

Slice three oranges in a pudding dish and sprinkle with sugar to taste. Make a custard from the yolks of three eggs, one tablespoon corn starch, good \(\frac{3}{4}\) cup sugar, vanilla, salt and one cup of milk. Cook in double boiler and when cool, pour over oranges. Beat the whites of the eggs stiff. Add one tablespoon of orange juice and one tablespoon of sugar. Heap lightly on the pudding and set in a hot oven for a few minutes to brown the meringue.

MRS. CHAS. M. THATCHER.
S U E T  P U D D I N G.
1 cup suet.
½ cup flour.
½ cup crackers.
½ pound figs.
Put all through the meat grinder. Steam four hours.
MRS. ROBERT HEWITT.

W A S H I N G T O N  P I E S.
Cream well together 2 eggs, 1 cup sugar, buttersize of egg, softened.
Add 1 cup milk, 2 cups flour, 2 teaspoons baking powder. One teaspoon
vanilla. Bake as any cake. When cold, cut out the top and fill with
following custard: Into 1 pint milk, almost boiling, put yolks of 2 eggs,
¾ cup sugar, creamed with ½ cup flour, ½ cup milk. Replace top, spread
over it the well-beaten whites of the two eggs and brown lightly in quick
oven.
MRS. JAS. A. WESTCOTT.

L E M O N  C R E A M.
Into 1½ cups boiling water stir 2 tablespoons of corn starch, wet
with water and the juice of one lemon or orange. Add the beaten yolk
of 3 eggs and 1 cup sugar. Boil five minutes. Stir in the whites beaten
stiff. Mold and serve cold with whipped cream.
MRS. C. E. FENTON.

C R U M B L E  T O R T E.
1 cup sugar.
1 tablespoon flour.
1 teaspoon baking powder.
2 eggs,
1 cup pecan meats.
1 cup dates.
Whip whites of eggs stiff; add beaten yolks. Mix sugar and flour
and baking powder and add slowly to thoroughly beaten eggs, chopped
nuts. Cut dates rather fine and add. Bake slowly half an hour. Bake
in bread loaf tin, buttered.
MRS. M. K. BISSELL.

C A R A M E L  C U S T A R D.
2 cups milk.
Yolks of 4 eggs.
1-3 cup sugar.
¼ teaspoon salt.
½ teaspoon vanilla.
Scald milk in double boiler. Beat yolks thoroughly. Add sugar and
add this to milk. Caramelize ½ cup of sugar and add to custard.

(73)
VELVET PUDDING.

To 1 quart of milk, three eggs.
3 rounded tablespoons of corn starch or flour.
1 cup of sugar.
½ level teaspoon of salt.

Put milk in double boiler to heat. Beat yolks of eggs with flour, salt and sugar and add a little hot milk until it becomes smooth and creamy. Pour mixture into remainder of hot milk and cook until it thickens, stirring most of the time. Put pudding in dish and cover with whipped whites which have been sweetened and flavored. Let brown in oven.

ALICE REES CURTIS.

KRUMMEL TORTE.

½ pound powdered sugar.
6 eggs.
½ pound dates.
½ pound English walnut meats.
3 tablespoons of grated bread

Chop dates and nuts together. Beat yolks of eggs until thick; add them to sugar; then add crumbs, baking powder, nuts and dates. Lastly add extract and fold in well-beaten whites. Bake in two-layer tins. When ready to serve, crumble coarsely and mix with flavored and sweetened cream. Put a little cream on top of glass.

MRS. C. R. WILLIAMS.

BOILED CUSTARD

1 pint milk.
2 eggs.
2 tablespoons sugar.
Beat together in double boiler.

Cook over hot water until set. Add 1 teaspoon vanilla. Cool. Serve with or without whipped cream.

MARTINEES

3 tablespoons granulated sugar to white of 1 egg. 3 eggs and 9 tablespoons sugar make 8 Martinies. Whip eggs with Dover egg beater until stiff, add sugar and beat well and long. Drop on oiled paper, laid on tin tray. Bake one hour in fearfully slow oven, almost no heat at all, at least must bake an hour. Serve with large spoon of whipped cream on top. May add fresh strawberries in season, or any fruits, fresh or canned.

MRS. M. K. BISSELL.
COTTAGE PUDDING

1 egg.
1-8 teaspoon salt.
1 cup sugar.
1 cup milk.
2 cups flour.
4 level teaspoons baking powder.
½ teaspoon vanilla.
2 teaspoons melted butter.
Sift flour, sugar, salt and baking powder.
Beat egg light, add milk, vanilla and melted butter.
Beat well, and combine mixture.

LEMON SAUCE FOR SAME

2 cups boiling water.
4 level tablespoons flour.
2 level teaspoons butter.
1 cup sugar.
1 lemon.
Add water slowly to sifted flour, an sugar.
Add butter and cook until it thickens.
Just before serving, add lemon juice, and the grated rind.
MRS. C. E. HELMER.

BAKED SUET PUDDING.

1 pint bread crumbs.
1 level teaspoon baking powder.
½ cup raisins.
½ cup suet.
½ cup molasses.
1 egg.
Bake twenty minutes.
Serve with hard sauce.
GEORGENA L. OLIVER.

MACAROON CUSTARD EN SURPRISE

Scald 3 cups of milk in a double boiler. Add to the milk, 1 dozen macaroons, crumbled fine. Beat the yolks of five eggs, and add 2-3 cup sugar, beat again, then add to milk. Let cool until it thickens slightly. When cold add a teaspoon vanilla. Place in bottom of eight serving dishes, two Maraschino cherries. Then fill 2-3 full with cold custard. Add a tablespoon of whipped cream on top. Serve very cold. Old sponge cake may be substituted for the macaroons.
BERTHA CARLSON.

NUT COIL

3 eggs beaten separately.
1 cup sugar.
5 Uneeda Biscuits rolled fine.
½ cup walnuts, rolled fine.
1 teaspoon vanilla.
Bake thirty minutes.
Crackers and nuts, must be rolled fine.
MRS. GEO. HAGGERSON.
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BAKED INDIAN PUDDING.

Scald 2 cups of milk. Mix 4 level tablespoons of Indian Meal with one cup of water, stir in the hot milk, cook until it thickens, then add \( \frac{1}{2} \) cup of sugar, two tablespoons Molasses, pinch of salt, 1 teaspoon cinnamon, \( \frac{1}{2} \) teaspoon ginger, and two beaten eggs.

Turn the mixture in a buttered baking dish. Bake half an hour, then pour over it, a half cup of cold milk. Do not stir in the milk. Let bake two hours in a moderate oven. Serve with cream or ice cream.

BERTHA CARLSON.

APPLE PUDDING.

4 eggs beaten separately.
1 cup powdered sugar.
Salt.
1 cup cracker or cake crumbs.
Juice of 2 oranges, and rind of one.
5 grated apples.
Cream yolks and sugar together.
Add other ingredients, and lastly the stiffly beaten whites.
\( \frac{1}{4} \) cup of wine may be added if desired.
Bake \( \frac{1}{2} \) an hour in a buttered pudding dish.
To be served hot, with either whipped cream or wine sauce.

MRS. SOLOMON GREENHOOT.

DATE PUDDING

1 eggs.
1 cup fresh bread crumbs.
1 cup chopped dates.

Beat the eggs, add the milk, sugar, bread crumbs, salt and chopped dates. Brush baking pan or individual dishes with Butter and pour in the mixture. Bake in moderate oven thirty minutes.

MRS. HERBERT RUSHTON.

GRAHAM PUDDING

2 cups graham flour, sifted.
1 teaspoon soda, dissolved, in one cup sour milk.
1 cup molasses.
1\( \frac{1}{2} \) teaspoons salt.
1 teaspoon cinnamon.
1 teaspoon cloves.
Add one cup of chopped raisins and nuts.
Pour in mold and steam three hrs.

MRS. GEO. HAGGERSON.
FIG PUDDING.
1 pint bread crumbs.  
6 tablespoons sugar.  
2 tablespoons suet.  
½ wine glass brandy.  
½ pound chopped figs.  
1 cup milk.  
½ nutmeg grated.  
3 eggs beaten light.  
2 teaspoons baking powder.  
Steam three hours, and serve with hard sauce.

BERTHA CARLSON.

NUT PUDDING
2 eggs.  
½ cup sugar.  
½ cup melted butter.  
1 cup milk.  
1 pint flour.  
1½ cups nuts.  
1 teaspoon vanilla.  
2 teaspoons baking powder.  
Beat eggs very light, add sugar, butter and milk, then flour and baking powder sifted together. Beat all together thoroughly, add nuts dredged in flour and vanilla. Butter pan, steam three hours.

SAUCE FOR SAME
3 eggs, one heaping tablespoon butter, 1 cup sugar, 1 teaspoon vanilla, 3 tablespoons cream. Cream butter and sugar, together, add yolks of eggs well beaten, then cream, and vanilla. Lastly fold in softly, the stiffly beaten whites of eggs.

BERTHA CARLSON.

SPONGE PUDDING.
1 pint milk.  
½ cup flour.  
½ cup sugar.  
¼ cup butter.  
5 eggs, separated.  
Pinch of salt.  
Stir flour, sugar and salt with a little of the milk, until smooth, then add the rest of the milk, hot, and cook until it thickens, about ten minutes. Add the butter, and when well mixed, stir it into the well-beaten yolks, then fold in the whites, beaten stiff. Bake in well buttered pudding dish, in a pan of hot water, in a moderate oven, about thirty minutes. Serve hot with vanilla or wine sauce.

BERTHA CARLSON.

CHOCOLATE SAUCE.
½ cup white sugar.  
½ cup brown sugar.  
¼ cup thin cream.  
2 squares grated chocolate.  
Put all together and cook until it begins to thicken. Flavor with vanilla.

(78)
SABYON SAUCE.
Grated rind and juice of ½ lemon.
1-3 cup sugar.
1 tablespoon Sherry wine.
1 egg.
Mix lemon, rind, sugar and yolk of egg.
Stir vigorously over fire until thickens. Five minutes.
Stir into stiffly beaten white of egg.

HARD SAUCE
1-3 cup butter.
1 cup brown sugar.
1 teaspoon vanilla or two table-
spoons wine.
4 tablespoons cream or milk.
Cream butter, add sugar gradually and flavoring may be forced
through pastry bag, and sprinkled with nutmeg, to garnish.

BOSTON COOKING SCHOOL COOK BOOK.

CHOCOLATE SAUCE.
2 cups milk.
1½ tablespoons corn starch.
2 squares Bakers Chocolate.
2 tablespoons hot water.
2 eggs.
2-3 cup powdered sugar.
4 tablespoons powdered sugar, one
teaspoon vanilla.
Scald 1½ cups milk, add cornstarch, diluted with remaining milk,
and cook eight minutes in double boiler; melt chocolate over hot water,
add four tablespoons sugar, and hot water, stir until smooth, then add
to cooked mixture. Beat whites of eggs until stiff, and add gradually
powdered sugar, and continue beating. Then add unbeaten yolks and
stir into cooked mixture, cook one minute. Add vanilla and cool before
serving.

BOSTON COOKING SCHOOL COOK BOOK.

PUDDING SAUCE
½ cup butter. Cream with small cup of sugar. Add 2 tablespoons
corn starch. Stir into this gradually, 1 cup of boiling cider. Then add
two tablespoons currant jelly and juice of an orange if desired. Cook for
five minutes.

CARMEL BLANC MANGE
Soften 1½ tablespoons granulated gelatine in 1-3 cup of cold water.
Carmelize ½ cup of sugar, then add scant half cup water. Let mixture
boil until thick smooth syrup. Let syrup cool a little, pour over softened
gelatine, when dissolved, strain into three cups of thin cream. Add ¼
cup sugar and pinch of salt. Stir until sugar is dissolved. Serve ice cold.

(79)
SAUCE FOR PLUM PUDDING.

½ cup butter.
½ cup boiling water.
½ cup brown sugar.

beat together.

Two well beaten eggs.
Flavor with vanilla or Sherry wine.

MRS. HARRY KING. Carlisle, Ky.

LEMON PUDDING SAUCE.

1 cup sugar.
1 tablespoon butter.

mix together.

Add one cup milk, and boil fifteen minutes.
Then add grated rind and juice of one lemon.
Add whites of one or two eggs.

MRS. J. E. BYRNS.

PINEAPPLE SPONGE.

1 can pineapple, ½ box Knox’s gelatine, dissolved in ½ teacup warm water. Cook together, one can pineapple grated (two cups), one cup sugar, ½ an hour, then add the gelatine. Set away to congeal, then whip one pint thick cream, and add to above and set away. Slice and serve with whipped cream and nuts.

MRS. S. GAGNON.

LADIES’ DELIGHT

1 pint cream whipped. ½ cup sugar.
6 marshmallows, cut in 9 pieces. Flavor with Sherry.
Handful almonds, chopped fine. 1 dozen cherries.

One envelope gelatine, four tablespoons water, melted over tea-kettle. Can add raspberries or peaches cut in small pieces.

MISS GRACE CLEMENT.

PINEAPPLE LOAF.

1 large can pineapple cut into cubes, 2 cups of water. 1 cup sugar.
More if necessary. Let boil a few minutes, then add juice of one lemon, and one box of gelatine soaked in a little cold water. Let cool. When it commences to thicken, add the stiffly beaten whites of six eggs. Put in wet mold, and let stand until hard. Serve with whipped cream.

MRS. C. R. WILLIAMS.
MERINGUE PUDDING.

Beat the whites of six eggs very stiff, then add six tablespoons, (rounded) of sugar, and one scant tablespoon of vinegar. Put in two round pie pans and cook until light brown. When cold, remove to a chop dish. Have ready beaten 3-4 of a quart of cream. Spread one layer with half of cream mixed with chopped pecans. Put other layer on, and spread with rest of cream, with nuts, and dot with Maraschino cherries. Put oiled paper in pans, and do not try to remove Meringue until it is cold.

MRS. HARRY S. KING, Carlisle, Ky.

BANANA SPONGE

1-3 package gelatine. 1-3 cup boiling water.
Juice of one lemon. Whites of three eggs.
1-3 cup cold water. 1 cup sugar.
1 cup banana pulp.

Soak gelatine in cold water. Add boiling water and sugar, and strain over banana pulp. Heat to scalding point. Cool a little, add lemon juice, and beat, then beat in eggs first beaten dry. Turn in mould, lined with slices of banana. Serve with whipped cream.

MRS. R. H. BANKS.

CHARLOTTE RUSSE.

1 coffee cup of milk. 3 large table spoons of sugar.
1 coffee cup of whipped cream. 2 eggs.
¼ box Knox gelatine. Flavor with vanilla.

Put the gelatine in the milk, and let stand ½ hour. Beat the yolks well with the sugar. Put in double boiler, stir until it thickens like boiled custard. Have ready the whites of eggs beaten stiff, and the moment the boiler is taken from the fire, stir in whites of eggs quickly. When cold, so it begins to form, stir in the whipped cream, and put in six or eight lady fingers for this amount. Put in cold place, until ready to serve.

MRS. F. D. MEAD.

HAMBURG CREAM

Stir together the rind and juice of two large lemons and one cup of sugar. Add the well beaten yolks of eight eggs. Place in double boiler, and cook three minutes, or until it thickens, stirring all the time. Beat the whites of eggs to stiff froth, add the mixture of eggs and sugar while hot, stirring until thoroughly mixed. Serve cold in sherbet glasses.

MRS. H. W. READE.
FIG MOULD.

1 pound of dried figs.
6 ounces of granulated sugar.
1 ounce of granulated gelatine.
1 lemon.
1 pint water.

Cut the figs into small pieces, put them into a stewpan with the water, sugar, the juice and thinly cut rind of the lemon, and simmer until tender. Dissolve the gelatine in three tablespoons of water, add it to the rest of the ingredients and pour the mixture into one large or several small wet moulds. Place on ice to harden. Serve with slightly sweetened cream. This will take about ½ hour to prepare, and is sufficient for five or six persons.

ROSELLA C. THATCHER.

PEACH CHARLOTTE.

Half box of gelatine soaked in ½ cup cold water until soft, then add one cup of bolling water, juice of one lemon, one cup sugar, juice of one orange. Set in pan of ice or snow, and stir until it begins to thicken, then fold in stiffly beaten whites of three eggs, and pour in a thin mould, lay in slices of peaches, and chill on ice, then add more peaches and gelatine until full. Serve with whipped cream or a custard made of three yolks of eggs. This makes a very pretty individual dish by putting half preserved peach in the bottom of a tea cup and after it has been turned on a plate ready to the custard, garnish with mint leaves or green cherries.

ROSELLA C. THATCHER.

CHOCOLATE AND BANANA BLANC MANGE

4 tablespoons sweet chocolate.
2½ cups of milk.
1½ tablespoons powdered gelatine.
Yolks of 2 eggs.
4 tablespoons sugar.
1½ cups blanched almonds, cut in small pieces.

Mix gelatine with milk and dissolve over fire, then add sugar. Remove from fire, and stir in yolks of eggs and chocolate. Stir in the nuts, stir over a fire a few minutes, then pour into a wet mould which has a hollow center. Turn out when set. Fill center with sliced bananas. Decorate center with whipped cream and blanched almonds.

ROSELLA C. THATCHER.

RASPBERRY WHIP.

Whites of two eggs beaten stiff. Add ½ cup granulated sugar, and ½ cup preserved raspberries. Serve with fruit gelatine.

MISS MARGARET KESSLER.
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HOYLER BAKING COMPANY

(83)
MARSHMALLOWS WHIP.

One cup cream (whipped). Two dozen marshmallows. Cut the marshmallows in small pieces, dipping scissors in cold water to prevent sticking. One cup chopped blanched almonds. Mix ingredients well and set on ice until serving time. Garnish with cherries.

GRACE BANKS TYRRELL.

LEMON JELLY.

One envelope Knox's gelatine. Juice of three lemons. One coffee cup sugar. Soak gelatine five minutes in a coffee cup of cold water; then add a scant pint of boiling water. Place over fire and stir constantly until gelatine is dissolved. Add sugar and juice of lemons and stir again. Let all come to a boil. Strain through a jelly bag and set on ice. When ready to serve it, cut into small squares with a teaspoon, and put into jelly dish. This can be made pink by adding 1/2 cup of cranberry juice or pink flavoring extract.

MRS. FRANK H. ATKINS.

MARSHMALLOWS PUDDING.

1 tea cup boiling water. 1/2 box Knox's gelatine, 1 tea cup granulated sugar. Whites of five eggs. 1 tea cup chopped nuts and Maraschino cherries. Dissolve gelatine in 1/4 cup of cold water. Add boiling water and sugar. Beat into the well beaten whites of eggs. Divide the mixture into two parts, coloring half of it pink with the coloring tablet found in box of gelatine. Stir the cherries into pink mixture, and nuts into white. Place in pan in two layers. When cold turn out on platter and slice. Serve with sweetened and flavored whipped cream. Green grapes may be used instead of cherries or nuts.

MRS. H. W. READE.

STRAWBERRY WHIP

1 1/4 cups Strawberries. 1 cup powdered sugar. White of one egg. Put ingredients in bowl and beat with wire whisk, until stiff enough to hold in shape, about thirty minutes will be required. Pile lightly in dish, chill, surround with lady fingers and serve with boiled custard. Raspberry whip may be prepared the same way.

BOSTON COOKING SCHOOL COOK BOOK.
FROZEN DESSERTS

"Life's a mockery and a cheat
So much you like and dassent eat"

CHERRY PARFAIT.

Cook two cups of sugar and one cup of water until it threads. Pour gradually into stiffly beaten whites of six eggs. Beat thoroughly and cool. Cut in half, 2½ cups of either home canned or Maraschino cherries, drained from their juice, and roll in powdered sugar. Beat or whip 1 quart of cream until stiff and dry. Reserve one cup and fold the rest into the egg mixture. Add cherries with one scant teaspoon vanilla, and put into mold. Pack in ice and salt, for four hours. Turn out and garnish with Orange Sauce.

ORANGE SAUCE

Beat yolks of six eggs, and 1½ cups of sugar until light. Add juice of two large oranges, and cook over hot water until mixture begins to thicken. Cool and fold in the cup of thick cream.

MRS. YELLAND.

MAPLE PARFAIT.

Yolks of 4 eggs, beaten. beaten stiff.
1 cup Maple syrup. Add 1 pint whipped cream.
Boil this until thick. Pack in ice and freeze 5 hours in ice cream freezer. (Delicious)
When cold, add whites of eggs MRS. H. W. COBURN.

PINEAPPLE SHERBET.

½ pint sugar. Juice of 3 lemons.
2 quarts of water. When partly frozen, add ½ pint whipped cream and continue freezing.
Boil 15 minutes. MRS. C. R. HENDERSON.
Cool, and then add one can shredded pineapple.
PEACH FREEZE.

Pare and stone 2 quarts of peaches or 9 medium sized ones. Put through a potato ricer. Add to this, the juice of one lemon, and one orange. Stir in one pint of sugar. Just before freezing, add one pint of cream.

MRS. P. B. FERRIS.

ORANGE MINT.

Remove pulp from sour oranges, and allow one teaspoon of powdered sugar, ½ tablespoon finely chopped mint, and a teaspoon lemon juice to each orange.

Chill and serve in champagne glasses, with sprig of mint.

GEORGENA L. OLIVER.

LEMON MILK ICE.

2 quarts milk, 3 cups sugar, 6 lemons, ½ cup of Nelson's gelatine dissolved in a little of the milk. Let stand until the sugar is all dissolved, then freeze.

MRS. R. E. MORRELL.

CHOCOLATE CREAM SAUCE FOR ICE CREAM

Four squares of chocolate, 1 cup brown sugar, ½ cup milk. Stir until chocolate is melted, and boil until it becomes a soft ball when dropped into cold water. Serve hot.

MAPLE ICE CREAM

Yolks of 5 eggs.
1½ pints of maple syrup.
1 quart milk.

Beat yolks of eggs until light, stir into syrup and cook five minutes. When cool, add milk and cream, then freeze.

MRS. C. M. THATCHER.

STRAWBERRY PUDDING

Sprinkle 1 quart of strawberries with 1 cup of sugar, cover and put on ice for 2 hours. Crush them and add 3-4 cup of cold water, and lemon juice to taste. Whip one pint of heavy cream and add ½ cup powdered sugar, ½ teaspoon vanilla and 2-3 cups chopped walnut meats. Add to first mixture and turn into mold. Cover with wax paper and cover. Tie the cover tightly with strong cord. Pack in equal parts of rock salt and crushed ice, and let stand three hours.

MRS. FRED B. LEIGHTON.

(86)
MAPLE MOUSSE.

1 cup maple syrup, Yolks of 4 eggs. Beat all together and put into a double boiler and cook until thick, stirring all the time. Set aside to get cold, then add a pint of cream, whipped, and ½ cup English walnuts, cut fine. Put into mold and pack down in ice and salt for five hours. This will serve eight persons.

MRS. M. FREID.

ORANGE ICE.

2 quarts milk, 4 cups sugar, freeze for a while then add the juice of six oranges and 3 lemons (strained) finish freezing.

MRS. W. B. TURNER.
PIES AND PASTRY

“A good pastry maker is as rare as a great orator.”

PIE CRUST

1 1/2 cups flour.
1/2 teaspoon salt.
1-3 cup lard.

Cold water. Work flour and lard together with fingers or knife. Moisten to a dough with water. This makes two crusts.

RHUBARB PIES. (Two pies)

Have on hand two pie crust shells.
2 cups rhubarb cut into small pieces
1 1/2 cups sugar.
1-3 cup butter.

Beat yolks of eggs, add sugar, beat well. Add flour, butter, extract and rhubarb. Bake. When done, beat whites of three eggs with two tablespoons sugar, spread over top and return to oven long enough to brown.

RHUBARB CUSTARD PIE.

1 cup sugar.
1 tablespoon flour.
1 cup milk.
Yolks of two eggs.

1 cup sliced rhubarb. Pour into crust and bake. Cover with meringue of whites of eggs.

MRS. O. N. HUGHITT.

DATE PIE.

2 cups milk.
1-3 pound sugar dates.
2 eggs.

Cook dates with milk, twenty minutes in top of double boiler. Strain and rub through sieve, then add eggs and salt. Bake as Custard Pie.

BOSTON COOKING SCHOOL COOK BOOK.

(88)
The Escanaba National Bank
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HILL DRUG STORE
CUSTARD PIE.

2 eggs. 1-8 teaspoon salt.
3 tablespoons sugar. 1½ cups milk, few gratings nutmeg.

Beat eggs slightly, add sugar and milk. Line plate with paste and build up a fluted rim. Strain in the mixture and sprinkle with nutmeg. Bake in a quick oven at first to set rim, decrease heat afterwards, as egg and milk in combination need to be cooked at low temperature.

BOSTON COOKING SCHOOL COOK BOOK.

RIPE CURRANT PIE.

1 cup mashed ripe currants. 1 cup sugar, 2 tablespoons water. Two tablespoons flour, beaten with yolks of two eggs. Bake, and frost the top with beaten whites of eggs and two tablespoons of powdered sugar, brown in oven. Blackberries or raspberries can be used in place of currants.

MISS WYANT.

MOCK CHERRY PIE.

1 cup cranberries.
2-3 cup raisins, chopped quite fine.
1 cup sugar.
1 cup water.

2 tablespoons flour.
1 teaspoon vanilla.
Pinch of salt.

Stir well and bake with two crusts.

MISS WYANT.

ORANGE PIE.

Grated rind of 1 orange.
1 tablespoon flour.
1 cup sugar.
1 cup water.

Pinch of salt.
Piece of butter size of an egg.

Leave out the whites of two eggs for frosting.

MRS. J. P. McCOLL.

PUMPKIN PIE

1½ cups steamed pumpkin.
¾ cup brown sugar.
½ teaspoon salt.
1 egg.

Bake in one crust. Squash may be used instead of pumpkin.

7-8 cup milk.
¼ teaspoon cinnamon.
¼ teaspoon ginger.
¼ teaspoon nutmeg.

SOUR CREAM PIE.

1 cup sour cream.
1 cup sugar.

Small ½ cup raisins chopped.

Yolks 3 eggs, saving whites for meringue.

MRS. THOS. B. WHITE, Plainwell, Mich.
BLUEBERRY PIE.

2½ cups berries.  
½ cup sugar.  
Pinch of salt.  
Flour.

Dredge berries with flour and sugar and fill a deep plate lined with paste. Cover with top crust and bake forty-five minutes in moderate oven. To keep juice from running out, moisten a strip of cloth, and put it around edge of pie. Add one tablespoon of lemon juice to berries if desired.

FRENCH CREAM PIE.

Yolks of 1 egg.  
2 3 cup sugar.  
1 heaping teaspoon flour.  
1 teaspoon butter.  
1 cup water.

Cook thoroughly and pour into baked crust. Use white for meringue. 2 eggs may be used.

TRANSPARENT PIE

Cream ½ cup of butter with 1 cup sugar. Add 2 whole eggs, well beaten, and ¼ cup cream, 1 level tablespoon flour. Two tablespoons jelly. Line a pie tin and turn in filling. Bake in a slow oven. When done, add a meringue. If eggs are high, save one white for meringue. This is a splendid pie.

MRS. GEORGE KING. Carlisle, Ky.

LEMON PIE

Into 1½ cupsful of boiling water, stir 2 tablespoons of corn starch wet with water and the juice and rind of one lemon. Add the beaten yolks of three eggs and one cupful of sugar. Boil five minutes, then stir in the whites, beaten stiff. Pour out immediately into a baked crust, that has become cold, and cover with the beaten whites of two eggs. This makes one large, thick pie, or two small ones.

MRS. C. E. FENTON.

CHOCOLATE PIE.

¼ cup grated chocolate.  
1 level tablespoon butter.  
1 cup boiling water.  
1 cup sugar.  
1 teaspoon vanilla.  
2 level tablespoons cornstarch.  
2 yolks eggs (beaten)

Mix cornstarch in a tablespoon of cold water, and cook in boiling water until thick. Add other ingredients and cook four minutes. Add vanilla and pour into previously baked crust. Cover with frosting made of whites of eggs and two tablespoons sugar. Brown slightly.
LEMON PIE

1 cup sugar.
3 eggs.
1 cup water.
1 tablespoon melted butter.

1 heaping tablespoon of flour.
The juice and a little rind of 1 lemon.

Reserve the whites of the eggs and after the pie is baked, spread them over the top beaten stiffly with a tablespoon of sugar, and return to the oven until it is a light brown. This may be cooked before it is put into the crust, or not, but it is better to cook it first in a double boiler.

MRS. H. H. ALLYN, Grants Pass, Oregon.

BANANA CREAM PIE.

Bake a good rich pie crust on the inverted pie tin, so that it may be easily lifted from the tin, when baked. Place on a chop plate and fill with sliced bananas. Over this spread sweetened and flavored whipped cream.

MRS. WILLIAM J. CLARK.

LEMON PIE

One lemon, juice and grated rind. 1 cup sugar. 1 cup water, 1 tablespoon corn starch or 2 of flour, yolks of 2 eggs, well beaten. Mix altogether and cook in double boiler. Line pie plate with crust put in the mixture and bake until crust is done. Then whip the Whites of the eggs, add one tablespoon of Sugar, spread over the pie and brown in the oven.

MRS. O. A. KATES.

GREEN TOMATO PIE.

Peel the tomatoes and fill the crust the same as for apple pie. Add 1 tablespoon butter, 4 tablespoons vinegar, ½ cup sugar, Nutmeg or cinnamon.

MRS. CHARLES JACOBSON.

MOCK MINCE PIE.

2 cups sugar.
2 cups bread crumbs.
1 cup chopped raisins.
2 cups cold water.
½ cup vinegar.

1 egg.
1 teaspoon cinnamon.
1 teaspoon ground cloves.
1 teaspoon ground allspice.

Put all on stove and cook until it thickens, then it is ready for use, and will make two pies.

MRS. CHARLES JACOBSON.
INDIVIDUAL NUT PIES.

Line little patty tins with a rich crust.

For the filling:
1 cup of nut meats chopped fine.
Yolks of 2 eggs, beaten light.
½ cup powdered sugar.
3 tablespoons lemon juice and pinch of salt.

Fill the crusts with this and bake in a brisk oven.
When cold, heap meringue or whipped cream on top, and serve immediately.

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Canned Fruits

The process of canning the different kinds of fruits varies but little, except in amount of sugar used. None but perfectly sound and fresh fruits should be used for this purpose. The fruit should not be cooked long for this will destroy its natural flavor and, while boiling hot, should be sealed in air-tight glass jars filled to exclude every particle of air. The jars, while being filled, should stand on a folded wet cloth to prevent breakage. Large mouthed glass jars with porcelain lined or glass tops only should be used. After filling and screwing on the tops, stand jars in a warm part of the kitchen where the air will not strike them over night. In the morning you will be able to give the tops another turn. Before sealing the jars, it is a good plan to run a silver knife around the inside of the jar to break the air bubbles. Keep jars in a cool (not cold) dark place.

CANNED PEACHES.

Pare the peaches and cut in halves, putting at once into cold water to prevent them from turning dark. Make a syrup of granulated sugar allowing \( \frac{1}{2} \) pound of sugar to 1 pound of fruit. When boiling hot, drop in the peaches and cook until tender. Place carefully in the cans and pour in the hot syrup until the can is full. Seal at once. A better flavor is insured if some of the pits are left in. A good way to pare the peaches is to put a few at a time into boiling water, leaving them a few minutes, when the skins can be easily removed.

MRS. C. M. NELSON, Winona, Minn.

PINEAPPLES AND STRAWBERRIES.

6 pineapples,
8 quarts of strawberries,
5 pounds of sugar.

Core, peel and slice pineapples; add sugar enough to cover and let stand over night. In the morning, add the rest of the sugar and boil until the pineapple is tender. Add the strawberries and let come to a boil. Fill fruit jars and seal air-tight.

MRS. WM. REECE.
CANNED BERRIES.

A nice way of canning berries is to put the sugar over the berries and let them stand for a few hours; then drain off the juice and let it come to a boil; then pour in the berries. Allow them to cook until tender. Put the fruit in heated cans, filling them full and seal at once.

CANNED PINEAPPLE.

Slice pineapples cross-wise and peel them and take out the core; then quarter the slices. Make a syrup of $2 \frac{1}{2}$ pounds of sugar to 3 pints of water. Add pineapple and cook until tender. Seal while hot.

MRS. J. KRATZE.

PRESERVED PINEAPPLE WITHOUT BOILING.

Pare and slice pineapples. Put sugar in bottom of wide-mouthed glass jars; add a layer of pineapple and then another layer of sugar until the jar is full. Use 1$\frac{1}{4}$ pounds of sugar to 1 pound of fruit. Jars must be well sterilized. Seal air-tight. Keeps perfectly.

MRS. W. J. CLARK.

GREEN GOOSEBERRIES (For Pies).

Since these are to be used for pies, it is best to can without sugar. Wash and stem and put in kettle with just as little water as will prevent discoloration. Make a syrup of 1 pound of sugar to 1 quart of water. Put into a kettle and bring to a boil. Skim; then drop in the pears and cook until tender. Take out with a silver fork and place in jars. Fill the jars to overflowing with hot syrup and seal. Bartlett pears are best for canning.

MRS. G. M. HABERLE.

CANNED PLUMS.

Wash and put whole into a syrup made in the proportion of: A pint of water and 1 pound of sugar to every 2 pounds of fruit. Boil for eight minutes. Can and seal immediately. If pricked with a fork before placing in syrup, they will be less liable to burst. Cherries may be canned in the same way.
CANNED RHUBARB.

Pare rhubarb and cut in one inch pieces. Pack in a jar; put under cold water faucet and let water run twenty minutes; then screw on the cover. Rhubarb canned in this way has often been known to keep a year.

Boston Cooking School Cook Book.

CANNED TOMATOES (whole).

Select small, smooth tomatoes. Cut out all green and hard parts. Fill up Mason jars with them; then fill the jars with cold water and stand them in a boiler on a wood rack. Fill the boiler with cold water until it stands about half way up in the jars. Let boil one and one-half hours. When done, remove jars; fill to overflowing with boiling water and seal tight.

CANNED YOUNG BEETS.

Cut off the tops of young beets. Cook until tender. Drain and cover with cold water. Push off the skins from the beets, one at a time and put them into Mason jars on a rack in a steam kettle or boiler. Add a teaspoon of salt to luke warm water and fill up the jars. Put luke warm water in boiler to come up half way to the tops of the jars. Let cook an hour. If contents of jar have shrunk in cooking, fill to overflowing with boiling water, addjust the cover and rubbers and cook fifteen minutes or more. Take out jars and screw covers on tight.

MRS. G. M. HABERLE.

CANNED BEANS.

String the beans. Put them in fruit jars. Add one teaspoon of salt to each jar, then fill them up with cold water. Place in a boiler, on a wood rack. Fill boiler with cold water, to come up half way to the top of jars. Let boil for three hours; then fill up the jars to overflowing with boiling water. Screw down the covers tight. Corn may be canned in the same way after it has been cut from the cobs.
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Pickled Fruits

OLIVED CHERRIES.

Fill one-quart jars with cherries, only the perfect ones with the stems. Boil together nearly a cup of vinegar with two level tablespoons of salt, just long enough to dissolve the salt. Allow this to cool. Pour over the cherries and fill the jars with cold water. Seal well. A delicious appetizer.

PICKLED PEACHES.

To one peck of peaches use 3 pounds of sugar, 1 quart of vinegar, 1 dozen each of cloves, stick cinnamon and allspice. Put the vinegar and sugar in a granite kettle and the spices in a muslin bag. Wipe your peaches carefully and stick 3 or 4 cloves in each one. When the vinegar is boiling put in about a dozen peaches at a time and let scald, a few minutes; then skim them out and put in your jars, placing more peaches in the vinegar. When they are all done, pour the hot syrup over the peaches and seal. Small pears are nice done in the same way.

MRS. ELLIOT.

GINGER PEARS.

Peel a dozen large pears which are not quite ripe. Cut into long thin strips. Add two-thirds as much sugar as you have pears, juice of one lemon, two-thirds cup of water and a dessert spoonful of ginger. Boil altogether until the fruit is transparent.

MRS. CLYDE HUGHITT.

APPLE GINGER OR IMITATION EAST INDIA PRESERVES.

First Part—Scrape and mince 2 ounces of ginger root (green). Cover with cold water and let come to boil. Drain. Add a pint of fresh cold water and bring to a boil. Drain and save this liquid.

Second Part—Put into double boiler (or use a small set in a kettle of boiling water) juice and pulp of 1 orange, 6 pounds of white sugar, 1
pineapple, \( \frac{1}{2} \) of a lemon, ginger and the liquid in which ginger was boiled. Cook all fast until pineapple is clear. Take off stove and allow it to cool. Put into preserve kettle and add 6 apples, quartered, peeled and cut. Let simmer 20 minutes; do not boil. Increase heat and stew until apples are clear. Remove apples to a platter and boil down syrup. Pack apples in jars and pour hot syrup over them which has been strained.

MRS. W. J. CLARK.

BRANDIED PEACHES.

Five pounds of peaches, 5 pounds sugar, 1 pint white brandy. Make a syrup of the sugar and water enough to dissolve. Put over the fire and let come to a boil; then add fruit and let boil for five minutes. Take out fruit carefully, leaving the syrup to boil for twenty minutes more, or until it thickens; add brandy and remove kettle at once from fire. Pour hot syrup over the fruit and seal tight in fruit jars.

MRS. E. C. VOGHT.

SPICED CURRANTS.

One pint vinegar.  
3 pounds of sugar.  
3 teaspoons ground cinnamon.  
3 teaspoons ground allspice.

1 teaspoon ground cloves.  
6 pounds of currants.  
\( \frac{1}{2} \) teaspoon salt.

Stem and wash currants. Put in preserving kettle. Add vinegar, sugar and spice and boil one hour or longer.

JELLIES.

Jellies are made of cooked fruit juice and sugar, in nearly all cases the proportions being equal. Where failures occur, they may usually be traced to the use of too ripe fruit.

To Prepare Glasses for Jelly.—Wash glasses and put in kettle of cold water; place on range and heat water gradually to boiling point. Remove glasses and drain. Place glasses while filling on a cloth wrung out of hot water.

To Cover Jelly Glasses.—Pour melted paraffine over jelly when cold and adjust covers.

To Make Jelly Bag.—Fold two opposite corners of a piece of cotton and wool flannel, three-fourths yard long. Sew in the form of a cornucopia, rounding at the end. Fell the seam to make more secure. Bind the top with tape, and furnish with two or three heavy loops by which it may be hung.
CRABAPPLE JELLY.

Wash apples. Put in kettle with just enough water to cover. Cook until done. Put into a jelly bag and drain. Measure juice; put into kettle and boil fifteen to twenty minutes. Heat sugar, using equal parts of juice and sugar and add to the juice. Let come to boil, stirring to be sure the sugar is dissolved. Put into heated jelly glasses. Same directions can be used for grapes.

MRS. C. M. NELSON, Winona, Minn.

QUINCE JELLY.

Take six quinces and six sour apples. Put on to boil with just enough water to cover. Cook until done. Put in jelly-bag and let drain. Measure juice; add equal parts of sugar. Cook until it jellies.

MRS. E. J. NOREUS.

PINEAPPLE AND APPLE JELLY.

Take one peck of crabapples. Cover them with water and stew until done. Put in jelly bag and let drain. Measure juice. Add as many cups of granulated sugar as you have juice. Then add one can of shredded pineapple and one can of sliced pineapple chopped fine. Cook all together a little longer than ordinary apple jelly.

MRS. EDWARD ERICKSON.

RHUBARB AND APPLE JELLY.

Stew three large apples and ten sticks of rhubarb until done. Strain through jelly bag. Measure juice and add equal parts of sugar. Boil until it jellies. Pour into hot jelly glasses.

MRS. W. J. CLARK.

BAR LE DUC.

Take selected gooseberries or currants of large size, one by one, and with a pair of tiny embroidery scissors, carefully cut the skin on one side, making a slit of about one-quarter of an inch. Through this with a sharp needle remove the seeds. Take the weight of the fruit in strained honey and when hot add the prepared fruit. Let simmer three or four minutes. Carefully skim out the fruit and reduce the syrup by a gentle simmer to the desired consistency. Then pour in glasses and seal.

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National Grocer Company
Preserved Fruits and Jams

ORANGE MARMALADE.
Slice one-half dozen oranges very thin, cover with cold water, and let stand forty-eight hours. Measure water and oranges and allow one pound of granulated sugar to a pint of oranges. Boil without sugar until it is reduced one-third. Add sugar and boil twenty minutes or until clear.

MRS. C. M. FROST.

ORANGE MARMALADE.
Wash and dry nine oranges and three lemons. Cut into quarters all the oranges and one lemon. Slice crosswise very thin, rind and all. Add juice of the other two lemons. Weigh fruit, and to each pound add one quart of water and let stand over night. In the morning boil fifteen minutes, and let stand until the next day. Weigh and add one pound of granulated sugar to a pound of fruit and juice. Boil rapidly about twenty minutes from the time it begins to boil. Put in jelly glasses.

MRS. R. E. HODSON.

GRAPEFRUIT MARMALADE.
1 large grapefruit
1 large Orange
1 Lemon
Slice very thin, rejecting seeds and core.
To each cup of fruit add three cups of cold water; let stand over night; then boil five minutes, add pint for pint of sugar. Let stand until next day. Boil slowly for two hours, or until it clears and jellies.

ANNA SMITH.

PINEAPPLE AND STRAWBERRY JAM.
1 Pineapple
4 quarts of Strawberries
1 pound of Sugar
Cook as other jams.

MRS. W. R. SMITH.
RHUBARB CONSERVE.

3 pounds of Rhubarb 1 pound of Seeded Raisins
3 pounds of Granulated Sugar 1 Orange

Peel rhubarb and cut in small pieces, sprinkle sugar over and let stand over night. Put raisins and orange peel through grinder; cut orange pulp in small pieces and add to the above. Cook over a slow fire one hour.

MRS. L. A. ERICKSON.

RHUBARB CONSERVE.

Peel rhubarb and cut in small pieces; to each cupful add juice and pulp of one orange, and a teaspoonful of grated rind, one teaspoonful of lemon juice, one-half cupful of sugar. Stand on back of stove until sugar is dissolved. (I let mine stand all night.) Then boil quite rapidly until transparent. Keep stirred as it scorches easily.

MRS. R. E. HODSON.

GRAPE CONSERVE.

Cook the pulp of one basket of grapes and put through strainer to remove seeds. Use one quart of water. Chop skins a little and grind 3 oranges, 2 lemons and one pound of raisins. Cook all slowly about one-half hour. Then add 4 pounds of sugar and cook one-half hour longer. When done add one pound of chopped walnuts.

MRS. GEO. HAGGERSON.

GRAPE CONSERVE

1 basket of Grapes 4 Oranges
1 pound of Seeded Raisins 3 pounds of Sugar

Wash grapes and take pulp, saving skins. Boil pulp and strain through sieve. Chop raisins and orange peel. Add a little of the orange juice. Boil all together ten minutes, skins and all.

MRS. REGINA REISS,
Sheboygan, Wis.

PEACH MARMALADE.

Peel the peaches, cut in halves and remove the pits; measure and put them into a granite kettle. To six pints of fruit add one pint of water and cook for about an hour. Then add three pints of granulated sugar, and cook until it thickens, which will be about forty-five minutes more. Stir frequently. Put in jelly glasses.

MRS. G. M. HABERLE.
PINEAPPLE AND RHUBARB CONSERVE.

Stew and drain two quarts of rhubarb. Add one can of grated pineapple. After cooking down, add equal parts of sugar and one and one-half pounds of nuts or figs.

MRS. A. H. GROESBECK.

STRAWBERRY AND PINEAPPLE JAM.

4 quarts of Strawberries
1 large can of sliced pineapple
4 pounds of Sugar

Cut pineapple in cubes. Pour juice of the pineapple over strawberries, add sugar, let boil until nearly done; then add the pineapple and cook until it is the consistency of jam. Put into jelly glasses.

MRS. H. PAUL.

PLUM CONSERVE.

5 pounds blue plums. 3 pounds of sugar.
1 pound seeded raisins. 1 pound of English Walnuts
3 oranges, cut in small pieces. Juice of two Lemons

Wash plums, remove stones, and cut in small pieces. Mix with other ingredients; let come to boiling point and cook steadily until the fruit is clear and thick. Put in jelly glasses.

MRS. JACOB KRATZE.

UNFERMENTED GRAPE JUICE.

Cover grapes with water sufficient to cover and boil 3 to 4 hours. Let drip in jelly bag over night. Add to juice ½ cup of sugar to each quart. Boil 15 minutes and bottle.

MRS. CHAS. W. MOLIN.
At the Store Ahead

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Pickles and Relishes

MUSTARD PICKLES.

2 quarts of Cucumbers 2 quarts of Small Onions
2 quarts of Green Tomatoes 2 quarts of Cauliflower
Cut in small pieces and soak each separately in a weak brine over night. In the morning cook all until tender.

Paste for Same.

1 gallon of Vinegar 1 Pound of Mustard
1 large cup of Flour 1 1/4 pounds of Sugar
Stir paste until it boils well, then pour over vegetables and mix well. Put in large crock.

MISS SARAH J. BARRAS.

MIXED MUSTARD PICKLES.

4 quarts of Cucumbers 1/4 pound of Dry Mustard
4 quarts of Onions 1 gallon Vinegar
2 large Cauliflowers 1 ounce Tumeric
2 pounds of Brown Sugar 1 cup of Flour
Soak vegetables over night in salt water, breaking cauliflower in small pieces, also cucumbers (if large). In morning, drain and cook until tender, in equal parts of vinegar and water. Put two quarts of vinegar and sugar on to heat, mix mustard, flour and tumeric powder to a smooth paste with one pint of vinegar; stir into the scalding vinegar. Drain the pickles from the mixture in which they have cooked, put them into the mustard preparation as soon as it thickens. Do not boil. Remove from fire and put in jars while hot.

MRS. A. R. ERICKSON.

CORN SALAD.

One dozen ears of sweet corn, cut from cob. Chop fine 1 small head of cabbage, 2 large or 3 small bunches of celery, 2 green and 2 red peppers. Add 3 tablespoons salt, 1 cup of sugar. Mix all together. Add enough vinegar to cover and boil about 1 hour. Seal.

MRS. WRIGHT.
YELLOW PICKLE.

Chop fine 4 green peppers. Slice 2 quarts of green cucumbers, 2 quarts of green tomatoes, 2 quarts of small onions, 4 or 5 cauliflower. Cover with salt and let stand 24 hours. Drain and then scald with 1 pint of vinegar. Drain again. Add 1 cup of mustard seed.

Dressing for Same.

Mix well 12 tablespoons of dry mustard, 1½ cups of flour, 4 cups sugar, 2 tablespoons tumeric, 1 pint vinegar. Let come to boil. 3½ quarts of vinegar and add the dressing mixture. Pour over the above and mix well.

MRS. ELLIOT.

CUCUMBER AND CELERY PICKLE.

Get cucumbers 5 or 7 inches long. Quarter them and put into a jar with 2 or 3 stalks of celery. In top of each jar put a slice or two of red pepper and a little horseradish.

Fill jars with a liquid made of 1 quart of vinegar, 1 cup of sugar and 1½ cups of salt and seal.

MRS. CHARLES JACOBSON.

CUCUMBER PICKLE.

1 peck of small cucumbers.
1 gallon of vinegar.
1 cup of dry mustard.
1 cup of salt.
2 cups of sugar.

Mix the mustard well with a little of the vinegar.

MRS. CHAS. CHAPPEL, Green Bay, Wis.

SWEET GREEN TOMATO PICKLE.

Cut tomatoes in half; add a little salt to each layer and let stand over night. Next morning rinse and drain well. To each peck of tomatoes take a quart of cider vinegar and 2 quarts of water and let come to a boil. Put tomatoes in carefully. Boil slightly. Take out tomatoes with a skimmer and put into colander and let drain well. Then take 3 quarts of cider vinegar, 4 pounds brown sugar; put in muslin bag 4 tablespoons cinnamon, 4 tablespoons ground allspice, small pieces of nutmeg. Add to sugar and vinegar. Put in the tomatoes and boil gently. Care must be exercised not to boil tomatoes too soft.

MRS. Q. R. HESSEL.
CLOVERLAND COOK BOOK

DILL PICKLES.

Make a brine of salt and water strong enough to hold an egg. Wash cucumbers and let stand in brine over night. Take out cucumbers and put in 2-quart jars. Add to each jar 2 onions, a little dill, cherry leaves, horseradish leaves, 2 cups of cider vinegar and a cup of brine. MRS. A. R. ERICKSON.

CUCUMBER PICKLES.

1 gallon vinegar.
1 cup salt.
½ cup mustard (ground).

Put in a two-gallon jar; wash and add little cucumbers until jar is filled. In case a scum forms, lay horseradish roots on top. MRS. O. A. KATES.

DILL PICKLES.

Take medium sized cucumbers; pack in a crock. To every layer of cucumbers add dill, mixed spices, a few onions and bay leaves. Make a liquid of one pail of water, 1 pint of salt, 3 pints of vinegar, 1½ teaspoons alum, and a pinch of cream of tartar. Mix well and pour over cucumbers. Cover with a plate and a weight and let stand in the sun until ready to use. MRS. Q. R. HESSEL.

CELERIF AND CUCUMBER PICKLES.

Soak cucumbers 3 hours in ice water; quarter them; do not peel. Put 3 or 4 large slices of onion in bottom of Mason jar, six stalks of celery in center, and the cucumbers around the celery.

Make a liquid of 2 quarts of vinegar, one cup of white sugar, ½ cup salt, 1 cup cold water, ¼ teaspoon alum. Put in red pepper to suit taste. Let this come to a boil. Pour over contents in jars and seal while hot. MRS. E. J. NOREUS.

WATERMELON PICKLE.

Use watermelon rind; pare and cut off all red. Cut into small pieces. Cover with cold water in which dissolve one teaspoon alum. Soak over night; drain and boil in fresh water until you can put a broom straw through them. Drain again.

Make a syrup of 1 quart of vinegar and 3 pounds white sugar and a few sticks of cinnamon. Pour this over the rinds and seal in jars. MRS. A. H. GROESBECK.
CORN RELISH.

Take 20 ears of corn and cut off from cob, 1 medium sized head of cabbage, 4 green peppers, 4 onions and 6 red peppers. Put cabbage, peppers and onions through food chopper. Then add 1 teaspoon celery seed, 1/2 cup salt, 2 cups sugar, 1/2 cup flour, 1/2 teaspoon tumeric, 1/4 pound Coleman's mustard, 1 quart of white vinegar. Mix flour, tumeric and mustard. Stir vinegar in gradually. Let cool to a boil. Add rest of ingredients and boil 1/2 hour. Add more vinegar if necessary. Bottle and seal.

MRS. JACOB KRATZE.

CHICAGO HOT.

1 peck of green tomatoes. 2 cups of celery.
3 red peppers. 3 green peppers. 2 cups of onions.

Put all through food grinder; sprinkle with salt and let stand overnight. In the morning drain well and add 6 cups of cider vinegar, 2 cups of white sugar and 1/2 cup of white mustard seed. Do not cook. Put in a stone crock and cover with a plate. Will keep all winter.

MRS. A. R. ERICKSON.

GREEN TOMATO MINECE MEAT.

8 pounds of green tomatoes. 2 tablespoons cinnamon.
8 pounds of chopped apples. 1 tablespoon allspice.
4 pounds brown sugar. 1 cup vinegar. 1 cup butter.
1 tablespoon salt. 2 pounds raisins.
1 tablespoon cloves.

Put tomatoes through the meat grinder and let stand overnight. Drain. Add sugar and boil 1 1/2 hours. Cook rest separately. Mix all together and boil and bottle. Can use suet instead of butter and if cider is obtainable, it is better in place of vinegar.

MRS. CHAS. JACOBSON.

TOMATO RELISH.

1/2 peck of green tomatoes
1 small head of cabbage.
6 large onions. 6 red peppers.

Chop fine and mix through 1 cup of salt and let stand overnight. Next morning drain; put over fire and cover with vinegar; add 2 cups granulated sugar, 1 cup English mustard seed, 1 large cup of horseradish, 1 teaspoon curry powder, 1 teaspoon celery seed. Mix well and add 2 tablespoons corn starch, wet with cold water and cooked with boiling water. Let heat through and seal. Fine.

MRS. F. D. DAVIS.
GREEN TOMATO RELISH.

2 quarts of green tomatoes. 2 tablespoons salt.
4 quarts of cabbage. 1 1/2 pounds sugar.
1/2 dozen medium sized onions. 3 pints vinegar.
2 red peppers. 1/4 ounce turmeric (scant).
3 stalks of celery. 1/2 ounce whole allspice.
1/2 ounce celery seed.

Chop tomatoes, cabbage, onions, peppers, celery. Mix all together
and boil 20 minutes.

MRS. A. T. HOFFMAN.

GREEN TOMATO PICKLE.

1 peck green tomatoes.
12 onions.
4 bunches of celery.
4 large peppers (green and red).

Chop all fine and add 1 cup of salt and let stand over night. Drain.
Add 1 quart each of vinegar and water and let come to a boil. Drain
again. Then add 1/4 pound seeded raisins, 1 tablespoon celery seed, 1
tablespoon mustard seed, 3 1/2 cups of sugar (white and brown). Cover
all with vinegar and boil until done. Seal.

MRS. E. C. VOIGHT.

CUCUMBER RELISH.

1 peck of cucumbers, sliced very thin. Add one cup of salt
and let stand over night. Drain.
Add 2 1/2 quarts of white vinegar.
2 cups of sugar.
3 tablespoons celery seed.
2 tablespoons black mustard seed.
2 tablespoons white mustard seed.
3 large onions (chopped fine).
1/2 cup olive oil.

Stir all together cold. No heating required.

MRS. WM. REECE.

SLICED CUCUMBER PICKLES.

Take medium sized cucumbers and slice very thin; do not peel.
Put in 1-quart fruit jars and add to each jar 1 tablespoon salt, 1 table-
spoon mustard seed, 3 tablespoons sugar. Fill jars with cold vinegar
and seal air-tight.

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WHITE CHOW CHOW.

6 large ripe cucumbers.
3 large onions.
6 large green tomatoes.
3 red peppers.

Chop all fine and let drain in colander over night. Then add 1 gill mustard seed, ½ cup salt, 1 cup vinegar. Stir all together and cover with vinegar. Put in Mason jars and seal air-tight. Very good.

BEET RELISH.

1 quart chopped cabbage. 1 quart chopped beets. 2 cups sugar. 1 cup chopped onions.
½ cup grated horseradish. 1 teaspoon black pepper. ¼ teaspoon red pepper. 1 tablespoon salt.

Mix well with cold vinegar. Put in jars and seal. Fine.

INDIA RELISH.

12 sour apples. 2 green peppers. 6 green tomatoes. 4 onions. 1 cup raisins. 1 quart vinegar. 2 cups brown sugar.
2 tablespoons mustard seed. 2 tablespoons salt. 1 tablespoon mixed ground spices.

Chop raisins, tomatoes, onions and peppers. Bolt vinegar, sugar and spices. Add chopped mixture and boil 1 hour. Add chopped apples and cook until tender. This will make 6 pints.

MRS. M. N. SMITH.

GRAPE CATSUP.

Stem and wash grapes. Cover with water and cook until skins burst. Put through sieve. To every 3 pints of pulps, add 1 cup vinegar, 2 cups brown sugar, 1 large teaspoon each of ground allspice, mace, nutmeg, cinnamon, pepper, salt and cloves. Bolt steadily until mixture is thick. When cold, bottle. Excellent to serve with meats.

MRS. JAS. A. WESTCOTT.

MEAT RELISH.

Chop 1 peck of ripe tomatoes and hang in cheese cloth bag to drain over night. In morning add to the tomatoes 2 cups chopped celery, 6 large white onions, 6 large green peppers, (all chopped), small half cup salt, 1 full cup granulated sugar, 2 ounces (small ½ tea cup) of white mustard seed and one and one-half pints of cider vinegar. Do not cook. Seal in glass jars. It will keep perfectly.

MRS. WM. CAVEN.
HORSERADISH RELISH.

1 quart chopped, cooked red beets.  1 tablespoon salt.
1 quart chopped celery.  ¼ teaspoon red pepper.
1 large cup grated horseradish.  Vinegar enough to cover.
2 cups of granulated sugar.

Cook sugar and vinegar, let cool; then pour over the ingredients. Do not cook. Let stand in covered jar for 48 hours. Then bottle. Will make 5 pints.

MRS. HARRY REEDER, Houghton, Mich.

PICKLED RED CABBAGE.

4 quarts thinly sliced cabbage.  ¼ cup mixed spices.
4 teaspoons salt.  1 cup sugar.
½ teaspoon pepper.  2 quarts vinegar.
¼ cup mustard seed.

Select large, heavy cabbage. Take off outside leaves. Cut in quarters and then in thin shreds. Sprinkle the salt over cabbage; mix thoroughly and let stand over night. Drain lightly and add pepper and mustard seed. Mix and place in crock. Put on to boil vinegar, sugar and spices (tied in a bag). Let come to a boil and pour over the cabbage while hot. If, after cooling, the vinegar does not cover the cabbage, add more hot vinegar.

BERTHA CARLSON.

TOMATO CATSUP.

1 peck ripe tomatoes, cooked and put through sieve.
1 pint cider vinegar.
3 grated nutmegs.
1½ teaspoon cinnamon.

Cook all together until thick. Bottle when cold.

MRS. G. M. HABERLE.

CHILLI SAUCE.

14 large, ripe toatoes.
2 red peppers.
2 large onions.

Put in bag, ½ teaspoon ground allspice, 1 large teaspoon ground cinnamon, ¼ teaspoon cloves, ½ teaspoon celery seed and a dash of mace. Boil all together 1 hour or longer.

MRS. CHAS. STROM.
CHILLI SAUCE.

20 large, ripe tomatoes. 3 tablespoons ground cinnamon.
6 large onions. 2 small tablespoons ground ginger.
3 large, green peppers. ½ teaspoon ground cloves.
3 tablespoons salt. 6 cups cider vinegar.
6 tablespoons brown sugar.

Peal tomatoes; put them into a porcelain kettle and mash. Add onions and peppers, chopped. Mix in other ingredients and let boil until thick.

MRS. CLYDE HEWITT.

CHILLI SAUCE.

18 ripe tomatoes. 2 teaspoons salt.
6 onions. 1 teaspoon each of cinnamon, allspice and nutmeg.
3 green peppers. ½ teaspoon cloves.
1 cup sugar.
2½ cups vinegar.

Scald and peel tomatoes and chop fine, also chop the onions and peppers. Cook the tomatoes, onions and peppers until tender; then add the sugar, vinegar and spices. Cook about 20 minutes longer.

BERTHA CARLSON.

CHILLI SAUCE.

20 large, ripe tomatoes. 3 tablespoons ground cinnamon.
6 onions. 2 teaspoons ground ginger.
3 green peppers. ½ teaspoon ground cloves.
3 tablespoons salt. 6 cups vinegar.
3 tablespoons brown sugar.

Mash tomatoes. Chop onions and peppers. Boil until soft. When cool, rub through colander.

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Chafing Dish

CELERY SANDWICHES.

Chop fine three full-size stalks of celery; add to this enough "Yacht Club" salad dressing to make a thick paste. Spread evenly over thin slices of white, graham, rye or Boston brown bread. Form sandwiches and cut these into squares or fingers.

CLUB SANDWICHES.

Butter two slices of bread. On one place a thin slice of chicken. Broil a thin piece of raw ham and while hot, place it on the other piece of bread; dip a leaf of lettuce in a small quantity of salad dressing, place it between the meats, making a sandwich. Trim and serve as quickly as possible.

CAVIAIRE SANDWICHES.

Put into a soup plate or chafing dish, 2 tablespoons of caviare, one tablespoon of Yacht Club salad dressing and a scant half teaspoonful of chopped onion; mix together, and while mixing, squeeze in the juice of half a juicy lemon, using care to remove the seeds. Spread the paste over dry, thin slices of bread; form sandwiches and cut these into fingers. The onion may be omitted if objected to.

OLIVE SANDWICHES.

This is a unique way of serving olives at teas and receptions. Cut the flesh from the stones of half a dozen queen olives; chop it fine; add to it a scant tablespoonful of salad dressing. Mix and spread on thin slices of buttered bread. Form sandwiches and cut into small squares. Stuffed olives are very appetizing served this way.

CHEESE SANDWICHES.

Made with graham or whole wheat bread. Mix with little salad dressing and few primentos with cream cheese and spread between thin buttered slices of whole wheat or graham bread.

MRS. W. J. CLARK.
ORIENTAL DELIGHTS.

Take equal weights of dates, figs and raisins, and grind in meat chopper, alternately so as to mix while grinding. Mould with powdered sugar until it no longer sticks to board. Cut into thin slices and dust with powdered sugar. Better if kept a couple of days before serving.

MRS. JAS. A. WESTCOTT.

EGG SANDWICHES.

Butter size of a walnut.
\( \frac{1}{2} \) of an onion fried brown.
3 eggs, well beaten.

Add to onions and butter and bake a few minutes. Spread between thin slices of buttered bread.

MARGARET KESSLER.

CREAMED MUSHROOMS.

1 pound can mushrooms.
1 pint white sauce made with cream.
1 can asparagus tips.

Fry mushrooms in butter until a delicate brown; add the white sauce. Let the mixture come to a boil and add the asparagus tips. Season with salt, peppers and paprika. Serve on buttered toast.

FRESH MUSHROOMS (Preparing).

Instead of broiling them upon a gas range or the coals, fry them in a chaffing dish with plenty of butter, keeping the tops of the mushrooms downward. Cover closely while they are cooking. When done, season with salt and pepper. When cooked in this manner they do not shrink so much as when they are broiled and I think they taste better.

WELSH RAREBIT.

1 teaspoon butter.
1 teaspoon corn starch.
\( \frac{1}{2} \) cup cream (thin).
\( \frac{1}{2} \) pound soft, mild cheese, cut into pieces.
\( \frac{1}{4} \) teaspoon salt. \( \frac{1}{4} \) teaspoon mustard,
Few grains cayenne.
Melt butter. Add corn starch.
Stir until well mixed. Add cream gradually; stir constantly; cook two minutes. Add cheese and stir until melted. Serve on wafers or toast.

LILLIAN RUSSELL.
CHEESE SANDWICHES.

Spread grated cheese between 2 slices of bread and fry in butter until cheese is melted and bread is a delicate brown. Serve hot.

SPANISH RAREBIT.

Fry 1 teaspoon onion in teaspoon of butter. Add 2 cups strained tomatoes, ¼ cup grated cheese. When heated add 4 eggs, beaten. Serve on toast and crackers.

ENGLISH MONKEY.

Melt one heaping tablespoon butter in chafing dish and add 2 cups of grated cheese. In a dish put 1 cup stale bread crumbs and pour on 1½ cups milk in which is mixed 1 beaten egg, pinch of pepper, salt and paprika and ¼ teaspoon mustard. When cheese is melted, add this and steam 15 minutes without stirring. Pour on wafer or toast.

MRS. J. CLARK.

TOMATO RAREBIT.

2 tablespoons butter. 2 cups finely cut cheese.
2 tablespoons flour. 2 eggs, slightly beaten.
¾ cup stewed and strained 1 teaspoon salt.
    tomatoes. ¼ teaspoon mustard.
½ teaspoon soda in tomato. Put in pinch of cayenne pepper.
¾ cup thin cream.

Melt butter in chafing dish. Cream in the flour. Add tomatoes and cheese. Put salt, mustard and pepper in eggs and heat slightly; then add eggs and stir until done.

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Candy

DIVINITY

2 cups of sugar.
1/2 cup of Karo corn syrup.
1/2 cup of water.

Let this boil until it becomes brittle in water. Beat up the whites of 2 eggs stiff and when syrup is done, pour slowly on the whites, beating all the time. Add one cup of nuts.

PANOCHA.

3 cups light brown sugar.
1 cup of milk.

1 teaspoonful butter.
1 teaspoon vanilla.

Method: Boil to stage of soft ball when dropped into cold water, add the butter, take from the fire, add the vanilla. Let the mixture cool and beat until it is nearly thick enough to turn out. Add the walnuts, cut into fine pieces. Turn out on a well buttered pan and mark into squares with a buttered knife.

LOUISE NORTHUP.

CHOCOLATE FUDGE

2 cups sugar.
1 cup water.

2 squares chocolate.
1 cup nuts.

Butter, size of a walnut.

Method: Put sugar, water, butter and chocolate into a sauce pan and cook until mixture forms a soft ball in cold water. Remove from stove and cool. Then beat adding nuts as mixture thickens.

LOUISE NORTHUP.

PEANUT BRITTLE.

3 cups of sugar.
3/4 of a cup of Karo Corn syrup.
4 tablespoons butter.
1/2 tablespoon vanilla.

3/4 lb raw peanuts.
1 teaspoon soda.
1 1/3 cups water.

Put water, and sugar into butter and stir until it boils. Put cover
on and cook until it forms a hard ball in water. Add peanuts. Remove from fire and add vanilla and the soda, which has been dissolved in a little water, beat well and pour on a buttered pan or slab. Be sure to cook in a large kettle, for mixture foams up when soda is added.

HELEN READE.

PEPPERMINT CANDY

2 cups brown sugar. 1 cup of Karo corn syrup. Just before removing from fire put in butter size of egg. Twelve drops of peppermint. Then drop on oil paper.

MOLASSES CANDY

1 cup sugar. 1 cup molasses.
1 cup water. ½ small cup of butter.

Boil slowly and when it becomes brittle in cold water, pour into buttered tins and when partly cool take out and pull.

PRALINES.

2 scant cups powdered sugar. ½ cup of cream.
½ cup maple syrup. 1 cup of almonds.

Cook altogether until it forms a soft ball in water then add 1 cup of almonds and spread in a sheet in buttered pans or slab.

RUTH SYVERSON.

BUTTER SCOTCH.

1 cup of corn syrup.
1 cup of granulated sugar.
½ cup of vinegar.

Let boil until brittle in water. Remove from stove and drop with teaspoon on oil paper.

RUTH SYVERSON.

ICE CREAM CANDY

4 cupfuls granulated sugar. ½ cupful of vinegar.
½ cup of water. 1 teaspoonful glycerine.
1 teaspoonful of cream of tartar. 1 teaspoonful flavoring extract.

Boil sugar, water, vinegar and glycerine together until the mixture will spin a heavy thread. Remove from the fire and when it no longer boils add the cream of tartar and flavor. Pour on a large buttered pan and when sufficiently cool, pull until white.
PEANUT BRITTLE.

3 cups brown sugar. Butter, size of walnut.
1 cup warm water. 1/2 cup of vinegar.

Boil until instantly brittle when dropped in cold water, then add 1/4 teaspoon soda beaten until foamy, then put in granite pan.

RUTH SYVERSON.

COMANCHE.

1 cup Karo corn syrup. 1/2 cup of milk.
1 cup brown sugar. 2 squares of chocolate.
2 cups white sugar. Butter, size of an egg.

Cook in same way, add generous cup of nuts, chopped not too fine, and pour over the brown mixture already in pan.

CHOCOLATE TAFFY.

Mix together two cupfuls of granulated sugar and three cups of grated chocolate, half a cup of boiling water, boil all together until nearly done, add butter the size of a hickory nut and boil until the candy snaps. Remove from the fire, flavor with two spoonfuls of vanilla; cool and pull or cut any shape desired.

TAFFY.

Boil together two cups of granulated sugar and 1 two pound can of Karo corn syrup. When about done turn in 1/4 cup vinegar. Just before removing from fire, put in one tablespoon butter and a good pinch of baking soda, vanilla for flavoring. If either butter or soda are put in before just ready to remove from fire, effect will be lost. This should be cooked until brittle when dropped into cold water.

CARAMELS.

To 1/4 cup of water, add 1 cup of corn syrup, 1/4 cup of vinegar and 1 cup granulated sugar. Boil mixture six minutes and having added two tablespoons butter, continue to cook until a soft ball in water. Remove from fire at once and beat in very quickly 1 teaspoon extract vanilla, is preferred, 1/2 cup candied cherries. This is a delicious variation from the ordinary. After beating thoroughly, turn into buttered tins, mark in squares, when sufficiently cool, and cut when cold. Wrap each cube in waxed paper.

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We may live without heart;
We may live without friends;
We may live without books;
But civilized man cannot live without cooks.
SALTED PEANUTS.

Heat lard in kettle as for french fried potatoes and into that lard, place sieve of shelled green peanuts. Let nuts remain in grease, stirring frequently until browned. Place on brown paper and salt. These are unusually brittle and palatable.

TRACEY TODD.

FRENCH NOUGAT.

Blanch half a pound of Jordan almonds by pouring boiling water over them, letting them stand in this for five minutes and then taking them out and removing the skins. Cut each almond into long thin strips and set them in a clean agate sauce pan five ounces of granulated sugar until it browns, add your almonds, which should also be hot and mix all well together. Then pour into buttered pan. When cold cut the candy into strips and it is ready to eat as soon as it is cool.

RUTH SYVERSON.

POPCORN BALLS.

After the corn has been popped, take from the quantity any uncooked or partially cooked grains, being sure to have only fine, large puffy ones. To one cup Karo Syrup allow one tablespoon vinegar. Boil together until it hardens when dropped in cold water. When ready pour over the popcorn while hot, as soon as cool enough to handle, butter the hands well and form into balls.
TABLE OF MEASURES AND WEIGHTS.

2 cups butter ........................................ 1 pound
4 cups flour ........................................ 1 pound
2 cups granulated sugar ............................ 1 pound
2 2-3 cups powdered sugar ......................... 1 pound
2 2-3 cups brown sugar ............................ 1 pound
2 2-3 cups oatmeal .................................. 1 pound
4 1/2 cups graham flour ............................ 1 pound
4 1-3 cups coffee .................................. 1 pound
2 cups finely chopped meat ....................... 1 pound
9 large eggs ......................................... 1 pound
1 square Bakers' chocolate ....................... 1 ounce
3 teaspoons ......................................... 1 tablespoon
16 tablespoons ...................................... 1 cup
2 tablespoons butter ................................ 1 ounce
4 tablespoons flour ................................ 1 ounce

QUANTITIES NEEDED FOR SERVING FOR FIFTY COVERS.

**Chicken Croquettes**—Five four-pound chickens, 2 quarts of milk for sauce to mix them, 6 eggs eggs to roll them in and 6 cans of peas to serve with them.

**Chicken Salad**—Five chickens, 2 dozen small bunches celery.

**Ham, Roast Beef or Tongue (cold)**—About 8 pounds.

**Ice cream**—Two gallons.

**Strawberries (with ice cream)**—Seven quarts.

**Coffee**—Two pounds makes 9 quarts, 3 pints thick cream added to 3 pints of scalded milk when the milk is slightly cooled, 2 pounds of loaf sugar. Keep the cream mixture warm for serving.

**Brown Bread Sandwiches**—Two large loaves make 75 small sandwiches.

**Biscuit or Small Raised Rolls**—One hundred and fifty.

**Butter**—For sandwiches and cooking, 5 pounds.

**Fruit Salad**—Six quarts of sold fruit, six cups mayonnaise and one pint of cream, whipped.

**Bon Bons**—Two pounds.

**Salted Nuts**—Three pounds.

**Olives**—Two quarts.

**Punch**—Three gallons.
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Thick white sauce
handful & chipped beef
Put white in pan
a bottle of water beams
take 2 tomatoes out
2 cans & put in
1/2 Honolulu cut fine
the full Z American
Sugar until mixed!
French Dressing

1/2 cup oil
6 tbsp lemon juice
4 tbsp sugar
2 tbsp salt

dash pepper
dash paprika
6 dashes chili sauce
tbsp Worcestersauce
dash 1
SOME GOOD RECIPES.

Sweet Pickled Peaches.—Sprinkle one-half gallon of sugar over one gallon and one-half of peeled peaches with a clove in each peach. Let this stand over night. Drain the juice into a preserving kettle and boil hard fifteen to twenty minutes. Add two pints of strong vinegar to the boiling juice. Put the peaches in and boil all together until peaches are tender. Put the fruit in cans, pour syrup over and seal white hot.

Quince and Pear Preserves.—Pare, core and quarter the quinces and pears, keeping them separate. Boil the parings and cores of the quinces till all the goodness is out, (allowing five quarts to one-half peck quinces.) Strain, and in this liquid boil the quinces nearly soft, then take out the quinces, put in the pears and boil them nearly soft. Take out the pears and strain the liquid. Weigh quinces and pears separately. Allow one pound of sugar to one pound of quince and one-half pound of sugar to one pound of pears. Add one cupful of the liquid for every pound of sugar. Make a syrup by boiling sugar and liquid. Skim, cool, and then put quinces and pears together (putting them into the hot syrup hardens them) and boil until soft. Use one-half peck of quinces and one peck of pears.—Mrs. C. E. W., Mass.

Chill Sauce.—Take four quarts of ripe tomatoes; peel and chop before measuring them; place them in a preserving kettle with one quart of cider vinegar; to this add one-half cupful of salt, two cupfuls of sugar, one-half a cupful of grated horseradish, one pint of onions after they are chopped, one tablespoonful each of ground cloves, mustard and allspice; two tablespoonfuls of cinnamon, one tablespoonful each of celery seed and white mustard seed, one teaspoonful each of black and red pepper. Mix thoroughly and let simmer one hour, stirring occasionally. Fill into self-sealing jars.

Tomato Catsup.—Take one peck of ripe tomatoes and two large onions, cut them in small pieces and place in a preserving kettle; to this add one ounce of green ginger pounded, and two tablespoonfuls of mixed spices. Boil thirty minutes. Press through a colander and add two tablespoonfuls each of ground mustard and salt, one-half teaspoonful of cayenne pepper; return to the fire and simmer slowly for two hours; or until of the proper consistency. Just before removing, add two cupfuls of sugar and one cupful of good cider vinegar. Fill bottles within three inches of the mouth; when cold, fill the remaining space with vinegar, and cork.