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DAINTIES

SALADS AND SALAD DRESSING.

Mayonnaise Dressing No. 1.

Beat the yolk of one egg with a half teaspoonful of salt until it is thoroughly smooth; add one teaspoonful of mustard; when smooth add by degrees one-half pint of olive oil, taking care to blend each portion of it with the egg before adding more. This ought to be smooth. Dilute with vinegar until it assumes the consistency of thick cream.

Mayonnaise Dressing No. 2.

Put into a cold bowl the yolks of three eggs and beat until they are very light; add one level teaspoon of salt, half saltspoon of cayenne and a few drops of olive oil; continue beating until it is too thick to turn the beater easily, add lemon juice to thin it, alternate with more oil until two tablespoons of lemon juice have been added; then add vinegar to same amount. Use just enough oil to make the sauce of the right consistence. Mayonnaise will keep indefinitely if kept air-tight in a dark place.

Mayonnaise No. 3.

One tablespoon each of butter and flour, one teaspoon of mustard, one-half teaspoon of salt, one-half cup of vinegar, yolk of one egg. Beat all thoroughly and cook in sauce pan. When cool add one-half cup of sweet cream.

French Dressing.

Put into a tablespoon one saltspoon salt, one-half pepperspoon pepper and fill with oil; mix well together and pour it over the salad; add two tablespoons more of oil and toss the salad well, lastly add one tablespoon sharp vinegar. Sufficient for six persons if used on green salad; for cooked vegetables use twice or three times the measure.

White Mayonnaise.

One-half cup highly-seasoned veal jelly whipped to a stiff froth, add slowly one-half pint oil, six tablespoons tarragon vinegar, one-half teaspoon salt, one-quarter teaspoon white pepper, one-half teaspoon sugar, dust of cayenne. Set into a bowl of ice water and beat until stiff enough to keep its form when dropped from a spoon.

Salad Dressing Without Oil.

Two eggs, one tablespoon mixed mustard, one-half teaspoon salt, a piece of butter the size of an egg, three tablespoons of vinegar, one tablespoon sugar. Beat the eggs then add the mustard, salt and sugar, beat a little more, then add the melted butter and the

vinegar. Set the bowl over boiling water and stir constantly until thick and smooth. Use cold. Add a cup of whipped cream, the last thing.

Bacon Fat Dressing.

Cut one-fourth pound fat bacon or ham into small dice. Fry gently till the oil burns a light brown color; remove from the fire and add one-third vinegar to two-thirds bacon fat. Pour over a salad already seasoned with pepper, salt and such herbs as are wished. If the bits of bacon are objectionable, pour through a strainer, but their crispness is generally an improvement.

Cream Salad Dressing.

Rub the yolks of three hard boiled eggs to a smooth paste; add gradually to them one teaspoon salt, one-fourth teaspoon sugar, one-half saltspoon cayenne, one teaspoon mustard and two table-spoons vinegar; have one pint cream very cold and whip till thick and smooth; beat this, a tablespoon at a time, into the mixture with a whisk.

Melted Butter Dressing.

Put the yolks of two raw eggs with an ounce of butter in a saucepan and set by the side of the fire, stir rapidly until the butter is melted and the sauce begins to thicken, draw the pan away from the fire, and add another ounce of butter and continue working to a cream, repeat with two more ounces of butter, add pepper and salt to taste and pour into a bowl. A few leaves of tarragon finely chopped and a squeeze of lemon should be added just before serving.

Chicken Salad No. 1.

Cut cold chicken, roasted is best, into quarter-inch dice. Use only the breast and tender part of thighs. Mix a pint with French dressing and set away to season and chill. At serving time add an equal bulk of diced celery and enough mayonnaise to moisten thoroughly. Arrange on a bed of torn lettuce and garnish with cress or stoned olives. Drop a spoon of mayonnaise on top and fringe with the finest celery tips.

Chicken Salad No. 2.

One quart of cooked chicken cut fine, two large cucumbers; chop and let drain. One can of peas. Run cold water over peas and then fry with a cloth. Spread the dressing in layers with the salad.

Chicken and Sweetbread Salad.

Two cups chicken cut in dice shape pieces; two cups parboiled sweetbreads that have been carefully cleaned from the skin and stringy parts, cut in dice shape pieces; two tablespoons of capers; one dozen olives cut fine; one cup mayonnaise dressing. Season chicken and sweetbreads with salt and pepper to taste; add mayonnaise and serve on lettuce leaves.

Crab Salad.

One-half pint crab meat, two heads of celery, two hard boiled eggs, minced very fine, one tomato scalded and cut in slices, laid in a border of lettuce leaves with the crab meat, celery and hard boiled eggs in the center. Garnish with capers and season with French dressing.

Lobster Salad.

Chop the meat rather fine, season highly, especially with salt and mustard. Pour over French dressing or some mayonnaise well thinned with vinegar, and set away to season through. At serving time add about one-half its bulk of lettuce stalks and firm leaves broken small, mix in plenty of mayonnaise and serve in the cleaned shells. Garnish with small lettuce leaves and the small claws, or if canned fish is used serve on a bed of torn lettuce. Shrimps, crabs, etc., are prepared in the same way.

Salmon Salad.

Remove oil and bones from one can of salmon; pick apart with silver fork; add cabbage chopped fine. Pour over this a mayonnaise dressing; serve on lettuce leaf.

Ham Salad.

Take cold boiled ham, fat and lean together, chop until pieces are about the size of peas; add to this an equal quantity of celery cut fine. If celery is out of season use lettuce; line a dish thickly with lettuce leaves and fill with the chopped ham and celery. Make a dressing and turn over the whole.

Dressing.

Two tablespoons of whipped cream, two tablespoons of sugar, four tablespoons of vinegar; beat well and pour over salad. Pour vinegar in cream, and not cream in vinegar. This will prevent curdling.

Jellied Ham Salad.

Soak one-quarter of a box of gelatine in one-quarter cup of cold water; add three-quarters cup of boiling chicken stock, and strain. Add one cupful of chopped ham, which has been highly seasoned with cayenne pepper, and a little lemon juice.

Let stand until it begins to thicken, then add one cupful of cream whipped to a stiff froth, and turn into a wet mold. When firm turn out on a bed of lettuce leaves and garnish with mayonnaise. Very nice with fish dinner.

Oyster Salad.

For a pound can or a solid pint of oysters use the following dressing: Beat well two eggs, add to them one-fourth cup each of cream and vinegar, one-half teaspoon each of mustard, celery salt and salt, a dust of cayenne, one tablespoon of butter. Put into double boiler and cook like soft custard. Parboil the oysters, drain them and add the dressing. Set away to cool and at serving time add one pint of diced celery.

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Celery Salad.

One cup apples, cut in small cubes, one cup celery cut fine; one-half cup English walnuts. Serve on lettuce leaves with salad dressing; garnish with half walnuts.

Russian Salad.

Six good sized potatoes. boiled and sliced thin; one good sized cucumber, chopped fine; one cup peas, one apple chopped fine; one-half teaspoon celery seed, three hard boiled eggs, chop lettuce fine and lay over top of salad. Mix all together and pour over mayonnaise dressing.

Asparagus Salad.

Take the tips from one pound of cold cooked asparagus; cut one cucumber into thin slices; let stand one hour in cold water; then add to it one teaspoon of salt. Mix with the tips; cover with mayonnaise and serve on lettuce.

Tomato Salad.

Peel as many small ripe tomatoes as there are to be covers. Remove the hearts and set on ice to cool. Pare cucumbers and chop fine. Pour over a French dressing and fill them lightly into the tomatoes. Serve each on a crisp lettuce leaf.

A Dainty Salad Dish.

Take large and long cucumbers, cut through the middle lengthwise; scrape out the inside and you have a pretty individual green boat in which to serve a salad. They must be kept on ice until ready for use. This is attractive for shrimp salad, as the colors blend nicely. Any salad will do for a filling.

Cold Slaw No. 1.

One cup thick sweet cream, tablespoon sugar. Pour vinegar (about half cupful) into cream. Chop cabbage fine, salt and pepper, then turn dressing over it.

Cold Slaw No. 2.

Beat yolks of two eggs, one-half pint cream, two tablespoons of sugar, four tablespoons of vinegar, one teaspoon of celery seed, one teaspoon salt; a little pepper; piece of butter the size of a walnut. Mix together and put in a saucepan; stir until it boils; chop cabbage fine and pour the mixture over while hot. Let stand until cold before serving.

Bean Salad.

One cup of beans soaked over night, in the morning pour off the water; put enough fresh water on them to boil until thoroughly done. When cool add an onion about the size of a walnut chopped very fine. Moisten the whole with mayonnaise dressing seasoned rather highly with salt, pepper, cayenne and mustard.

Egg Salad.

Take hard boiled eggs, chop fine, add one-half the amount of chopped celery. Moisten with any salad dressing.

Cherry Salad.

If canned, pour off juice. Pit and put in place of pit a filbert. Lay on lettuce leaf and pour on salad dressing before serving.

Cauliflower Salad.

Separate the sprigs of cold boiled cauliflower, put into the salad dish a head of lettuce and cover it with mayonnaise. Arrange the cauliflower around the dish and serve.

Aspic Salad.

Set small glass molds in a pan of crushed ice; on the bottom of each place half of an olive and a ring of capers, then pour in about an inch of chicken aspic jelly, then a layer of salmon meat thoroughly mixed with cream; then another layer of chicken aspic jelly. Turn it out on a lettuce leaf with a teaspoon of mayonnaise dressing. It is fine. Aspic jelly can be made from any stock (Armour's beef extract). To three pints of clear stock add two ounces of gelatine that has been dissolved in cold water. Beat up whites and shells of two eggs and one yolk, add them to the stock. Put it into a saucepan with one tablespoon of catsup, one of vinegar, one each of savory, thyme, marjoram, and parsley, a leaf of mace, two cloves, white pepper and salt. Set over a slow fire stirring until it boils. Set aside to settle, strain through a coarse cloth and set aside to jell.

Aspic Jelly.

One slice of onion, one-half teaspoon of celery seed, one bay leaf, one clove, garlic, one sprig of parsley, one and one-half pints of cold water; boil, then add one-half of a teaspoon of beef extract, one-half box gelatine that has been soaked in cold water for fifteen minutes. Strain and pour in mold.

Hungarian Potato Salad.

Take small potatoes, boil, and peel while warm. Slice very thin. To every pint of potatoes mince one small onion, one pickled beet, one fresh cucumber sliced, a Dutch herring, four sardines, and a spoonful of minced cold ham. Mix all thoroughly and pour over a teacup of vinegar. Garnish with walnut pickles.

Breakfast Salad.

Scald two ripe tomatoes, peel them in cold water or fine ice to become cold; drain and slice. Peel and slice one cucumber, very thin; line a salad bowl with lettuce leaves, add the tomatoes and cucumber, a teaspoon of minced parsley, with a few blades of chives, if possible add a few tarragon leaves. Pour over all a plain dressing of olive oil, vinegar, salt and pepper.

Water Cress Salad No. 1.

Chop fine one bunch of cress, one stalk celery, one small onion. Mix with mayonnaise; place on lettuce leaves, sprinkle chopped nuts on top.

Water Cress Salad No. 2.

Water cress is an acceptable spring plant and its pungent flavor is considered a good whet for jaded palates. A plain dressing is the most appropriate. Small herbs, such as chives, borage and chervil, may be added if liked.

Devonshire Salad.

Choose soft, yet firm, curd of cottage cheese, cut in inch dice, season with salt, pepper and cayenne and serve on a lettuce leaf with mayonnaise. Garnish with nasturtium.

Waldorf Salad.

One cup sour apples, one cup celery, one tablespoon lemon juice, one-half cup walnut meats. Cut apples in thin slices, cut celery in small pieces. Dust with salt and pepper. Mix with mayonnaise or boiled dressing.

Strawberry Salad.

Choose the heart leaves of head lettuce, heap a few strawberries in each and dust them lightly with powdered sugar, lay a teaspoon of mayonnaise on each portion and serve cut lemons with them. Delicious for lunch.

Orange Salad.

For six persons pare four rather acid oranges, slice them very thin, cutting down the sides instead of across, and sprinkle sparingly with sugar. Mix one tablespoon sherry with one of yellow char- treuse and one of lemon juice and pour it over the fruit. Set on ice an hour before using. Serve before the game course.

Corn Pickle.

One dozen ears of corn, one-half dozen green peppers, two table- spoons salt, one head cabbage, one cup sugar, one-half gallon vine- gar. Chop cabbage and peppers, sprinkle with salt, then add the corn and mix two tablespoons mustard with vinegar and let it all come to a boil. Seal. When opening a can put a quart can of peas with it and you have a nice corn salad.

Nut Salad.

One pound mixed nuts chopped fine, three bunches celery, eight apples. Dressing: One tablespoon butter, four large teaspoons sugar, one teaspoon mustard, one teaspoon flour, one teaspoon salt, enough vinegar to suit the taste, yolks of two eggs; cook and when cool add the beaten whites of two eggs and one-half cup of cream.

Summer Salad.

Four cucumbers, two bunches of radishes, two heads of lettuce, four onions. Chop all very fine and drain for five minutes. Then

mix with it one-half cup of brown sugar, one-half cup vinegar, one teaspoon salt, one teaspoon mustard, two tablespoons salad dressing.

Fruit Salad No. 1.

Cut large piece from stem end of six oranges and remove pulp in small pieces with spoon; add one-half can pineapple, one banana quartered and sliced and one-fourth pound of Malaga grapes seeded. Sweeten to taste, fill orange shells and serve.

Fruit Salad No. 2.

Cover one-third box of gelatine with one-third cup of cold water, and let stand one-half hour; add two cups milk and let stand over hot water until the gelatine is dissolved, add ounce of English walnuts, one-half ounce of almonds, one-half pound of cherries, one-half pint of strawberries. Turn the jelly into a mold previously wet with cold water and when ready to serve turn out and garnish with a pint of cream whipped to a stiff froth. Flavor the cream and sweeten to taste.

Fruit Salad No. 3.

One cup Malaga grapes, one cup English walnuts, one cup celery cut in pieces, three oranges, three bananas. Seed grapes and set on ice while preparing the rest. Chop the walnuts, cut celery in small pieces, peel oranges, slice in thin, crosswise slices.

Line a salad bowl with crisp, tender lettuce leaves, squeeze over this the juice of a lemon, and heap with mayonnaise dressing. This salad is delicious as well as ornamental.

Stuffed Peppers.

Cut slice from the stem end of six green peppers and remove the seeds; drop peppers into salted boiling water and simmer six minutes; drain, and fill with a mixture prepared as follows: One tablespoon of finely chopped onion simmered in a tablespoon of butter for three minutes; add four tablespoons of finely chopped ham or any other cold meat; also one-half cup of bread crumbs; then one-half cup of stock or water. Season lightly with salt and pepper. When the mixture has thickened fill the peppers, cover with buttered crumbs, place each pepper in a gem cup and bake ten minutes. Serve either hot or cold.

Macedonia Salad.

Cut into slices one small new carrot cooked, and a small turnip, add three tablespoons of cooked peas, and a few string beans cut in pieces. Potatoes, cauliflower or beets may be added if desired. Mix with a plain French dressing.

Suedoise Salad.

Mix with two ounces of cooked chopped tongue, two cooked, chopped potatoes, two tablespoons chopped apples, one-fourth of a cup of cooked chopped beets, and one tablespoon of cooked chopped

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carrot; add two sardines, dress with a tart French dressing, and one tablespoon chopped parsley.

Jellied Tongue.

Boil fresh tongue until tender and remove skin. Peel and slice one lemon and place in a dish. Slice tongue and place over lemon. Dissolve box of gelatine in one cup of warm water and pour over meat. Place in ice box and serve in thin slices.

Frozen Beets.

If you want a real delicacy, try this: Boil the amount of sugar beets required. When boiled peel, slice and cover with vinegar. Allow them to freeze over night. Serve with the ice slightly melted, and you will be surprised to find they have imbibed the flavor of rare old wine.

Japanese Salad.

Cut the tops off tomatoes; remove the pulp, fill with potato salad with the usual French dressing. Season with onion chopped fine. Put on ice to chill. Serve on lettuce leaves.

Lobster Faci.

This is delicious to serve at card parties or luncheons.

Remove the meat from a large boiled lobster; then pick into flakes. Place one pint strained tomato pulp in stewing pan and when hot add one tablespoon of corn starch, wet with a little cold water; two tablespoons of butter, one level teaspoon wet mustard, one teaspoon scraped onion, and the lobster. Simmer until creamy. Strew with brown bread crumbs. Serve hot. Canned lobster can be used.

Pond Lily Salad.

Arrange the dark outside lettuce leaves on individual plates. Slice a piece from the large ends of as many hard boiled eggs as required, so that they will stand on the lettuce. From the top downwards with a sharp knife cut the white of each egg in points, as you would an orange skin, letting them fall apart like the petals of a lily. Remove and grate the hard yolks. Season with salt, pepper, a little mustard, and with salad spoon and fork mix in some French dressing. Fill the center of each lily with the grated yolks, and from the center of each with a pointed spoon make several rays of mayonnaise dressing to simulate pollen.

Novel Veal Salad.

Cut the remains of a veal roast into small cubes, adding an onion finely grated, so only its flavor is imparted. Add one green pepper, cut in tiny pieces; cubes of celery, and white grapes with skin and seeds removed. Moisten with a thick mayonnaise, and serve on curly lettuce leaves or in mangoes, with the pulp removed. Many prefer this to chicken salad and it is less expensive.

Winter Salad.

Several hours before you want to use it, slice fine half a head of cabbage; put in cold water; peel a large parsnip and put in water with cabbage. Do not cut parsnip. When ready to use drain the cabbage. Grate the parsnip on a vegetable grater. It should equal the cabbage in bulk. Arrange in alternate layers in a dish with the parsnip on top. Use any good boiled salad dressing.

FISH AND MEAT SAUCES.**Drawn Butter.**

One-half cup butter, rubbed well with two tablespoons flour; put into a sauce pan with about one pint boiling water, stirring constantly until well melted. Throw in a sprig of parsley and serve at once.

Egg Sauce.

To drawn butter add three hard boiled eggs chopped.

Horse-Radish Sauce.

Press the vinegar out of four tablespoons of vinegared horse-radish, add one teaspoon of salt, one-half teaspoon of made mustard, four tablespoons of whipped cream.

Hollandaise Sauce for Fish.

Rub one-half cup butter into a cream, add the yolks of two eggs one at a time and beat well. Stir in the juice of half a lemon, pinch of salt and a hint of cayenne pepper. When ready to serve, add one-half cup boiling water. It is best to cook this in a double boiler, stirring all the time.

Tartare Sauce.

The yolks of two eggs beaten in a gill of salad oil or drawn butter, a tablespoon of vinegar, a teaspoon of mustard, a tablespoon of gherkins, pepper and salt; beat all together in a bowl and serve with meats.

Tartare Sauce No. 2.

One tablespoon of vinegar, one tablespoon of lemon juice, one saltspoon of salt, one tablespoon of Worcestershire sauce, one-third cup of butter. Mix the vinegar, lemon juice, salt and Worcestershire sauce in a small bowl and heat over hot water; brown the butter and strain into the other mixture.

Tartare Sauce No. 3.

To one cup of mayonnaise dressing add one tablespoon of capers, one of chopped cucumber pickles, one of chopped parsley and one teaspoon of onion juice; mix well and serve.

Tomato Sauce.

One quart of tomatoes, two tablespoons of butter, two of flour, two cloves, and a small slice of onion; cook tomato, onion and cloves ten minutes; heat the butter in a small frying pan, and add the

flour; when smooth and brown stir in the tomatoes and cook; season with salt and pepper, strain. Nice for fish, hot roast or macaroni.

Mint Sauce.

One-half pint of vinegar, four tablespoons of sugar, half a handful of mint leaves chopped or bruised; let all boil together. Use when cold. Fine for mutton.

Oyster Sauce.

To drawn butter sauce, add a few small oysters, drained from their liquor, and a few drops of vinegar or lemon juice. Fine served with turkey.

Bachamel Sauce.

Melt one tablespoon of butter without browning. add one teaspoon of flour, and mix until smooth; add one-half cup of milk or cream, one-half cup of chicken or veal stock and stir continually until it thickens; just before taking from the fire add the yolk of one egg, mix well, season to taste with pepper and salt.

White Sauce.

In a saucepan melt two tablespoons of butter. Rub into the butter thoroughly two tablespoons of flour. Add slowly one cup of sweet milk, season with salt and white pepper; let the whole cook until it thickens; stir constantly; do not scorch. Served on meats and vegetables.

Cream Sauce.

One tablespoon butter in saucepan, stir over fire until melted; then add one tablespoon flour and stir until smoothly blended; add one cup thin cream, and stir until the mixture thickens; season with salt and pepper.

Cucumber Sauce for Fish.

Pare and grate on a sieve four large, fresh cucumbers. When the pulp is thoroughly drained turn it in a bowl; add one teaspoon of pepper, one medium-sized onion, grated, one level teaspoon of salt and two teaspoons of vinegar. Mix and stir in just at serving time six tablespoons of cream whipped to a stiff froth.

Oyster Cocktails.

Select large oysters. place three or four in cocktail glasses and pour over the following dressing: Eight tablespoons catsup, two tablespoons prepared horse-radish, a pinch of salt.

French Roux.

This is the common foundation for almost all common sauces.

Melt one rounded tablespoon of butter, and let it boil until it begins to show a pale straw color. Add two tablespoons flour and stir briskly. Add one pint hot milk or water, pouring slowly and beating hard, add one-half teaspoon salt, one-half saltspoon of white

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pepper and a speck of cayenne and you have a plain white sauce of drawn butter to which a good tablespoon of butter should be added just long enough to melt before going to the table.

Velvet.

Melt one rounded tablespoon of butter, add two tablespoons of flour and stir well. Moisten with a quart good veal or chicken stock, add one-half cup of mushroom liquor, six whole peppers, one salt-spoon salt, a suspicion of nutmeg. Boil for twenty minutes, stirring continuously, then remove to side of fire, skim well, and simmer very slowly for one hour. Strain and add more salt and pepper if desired.

Asparagus.

Mix a white roux, taking one pint of the water in which the asparagus was boiled; when smooth, add one tablespoon lemon juice and half a teaspoon sugar.

Soubise.

Peel, slice and parboil four Spanish onions. Drain and put them in a stew pan with two tablespoons of butter, salt, pepper and a dust of nutmeg. Simmer gently until they can be rubbed through a fine purll sieve. Add one pint velvet sauce and simmer fifteen minutes.

Mirepoix.

Cook two ounces of fat, butter, dripping or chicken oil, two small carrots, one onion, one sprig of thyme, one bay leaf, six pepper corns, three cloves and an ounce of lean ham; bits of the outside of roast meat may be added. Chop the vegetables and cook gently for fifteen minutes, add two stalks of celery and one-half parsley root; simmer covered for ten minutes more, add pepper and spice and store for use.

Spanish.

Two carrots, one onion, cut fine and cooked in two ounces bacon or sausage dripping, add one sprig of thyme, one bay leaf, six peppers, one clove, two sprigs parsley, four stalks celery (or one-fourth teaspoon celery seed). Two quarts weak broth of any kind and simmer gently for one-half hour; then add strong brown stock enough to make four quarts. Boil slowly three hours, adding any bones of roast veal or ham at hand. Cook four ounces of flour in two ounces drippings till a light brown, moisten with the boiling stock and skim well before straining. Strain and put away for constant use. It will keep a month in cold weather and is the foundation of many fancy sauces.

Madeira.

Add one gill mushroom liquor to one pint of Spanish sauce, also one gill Madeira wine and one-half teaspoon pepper. Cook gently for thirty minutes, taking off the fat; the sauce will be left rather thin. Strain and use as needed.

Poivrade.

Fry in one-half ounce of butter one-half an onion and one-half carrot. Cut small a sprig of thyme; one bay leaf, six pepper corns, three cloves, four parsley leaves and one-half ounce raw ham. Cook for five minutes, then moisten with two tablespoons tarragon vinegar and one pint Spanish sauce. Boil twenty minutes then remove grease and strain. Thicken and serve with fish or game.

Green Mayonnaise.

Green mayonnaise may be had by adding ravigote herbs to regular mayonnaise.

Red Mayonnaise.

Red mayonnaise by adding a tablespoon lobster coral, dried and pounded to powder.

Sauce for Deviled Fish or Crabs.

Yolks of two eggs, juice of one lemon; beat well together, and add slowly one gill olive oil or melted butter, beating all the time; then add one teaspoon salt, mustard, half teaspoon of cayenne pepper and three gherkins; one small onion chopped fine.

CHEESE DISHES.

“’Tis said to eat a piece of cheese
At the close of every meal,
Will help to aid digestion
And no dyspepsia pain you’ll feel.”

Cottage Cheese.

Set clabber on the back part of stove, stir it now and then until about as warm as the finger will bear, and the whey shows all around the curd; then drain through a clean white cloth, dress with salt, pepper and rich sour cream.

Cottage Cheese.

May be made by pouring a quart of boiling water onto the sour milk which has been placed in a large bowl. After it has cooled season and strain. This requires less watching than the ordinary way of making the cheese.

To Serve Cottage Cheese.

Lay a lettuce leaf on a plate. In the center place a round pile of salad dressing. If no salad dressing use the yolk of a hard boiled egg. Then mix cheese with cream, soft enough to hold the form of a teaspoon. With the teaspoon lay the white petals around the yellow center. This forms a dainty daisy design.

Cheese Souffle.

Make a thin white sauce with one teaspoon butter, two and one-half tablespoons flour, three-quarters pint of milk; add four ounces

cheese grated and mixed with the yolks of four eggs, fold in the stiffly beaten whites and bake at once in paper cases or scallop shells.

Cheese au Gratin.

Three slices of bread, trim off the crust and butter well. Place in a deep pudding dish, buttered side down, and lay one-fourth pound chipped or grated cheese between the slices and on top, seasoning with salt and pepper to taste. Beat four eggs, add three cups milk, pour it over the bread and let stand one hour or more. Bake twenty to thirty minutes in a quick oven.

Ramaquins.

Four tablespoons grated cheese, two tablespoons butter, one gill milk, yolks of two eggs, two ounces bread grated, one-third teaspoon mustard, cayenne and salt to taste, whites three eggs. Put bread and milk to boil until smooth, stirring often; add cheese and butter and remove from the fire. As soon as the butter has melted stir in the yolks of the eggs and seasoning. Let cool a little before adding the stiffly beaten whites. Bake in small dishes and serve at once as they soon fall.

Cheese Balls.

One cup grated cheese, whites of three eggs well beaten, a little bit of red pepper, one-half teaspoon salt. Let stand fifteen minutes after mixing. Make into balls the size of a walnut, fry in deep fat until a golden brown.

Cheese Toast.

Chop the cheese fine, season to taste with salt, cayenne and mustard and spread thickly over buttered bread. Set in a very hot oven until well browned. Serve at once.

Cheese Sticks.

One cup grated cheese, one cup flour, a pinch of cayenne pepper, butter the same as for pastry; roll thin, cut in narrow strips, and bake a light brown in a quick oven. Serve with salads.

Cheese Flakes.

Take reception flakes and butter them; place two together with grated cheese between, arrange them in pans and set in a hot oven for a few minutes. Better if served hot.

Cheese Fingers.

Roll pie paste thin and cut into strips about four inches long, and one and one-half inches wide; strew each one thickly with grated cheese, season with salt and pepper; double the paste lengthwise inclosing the cheese, pinch the edges and bake in a quick oven; wash over with beaten egg just before taking out, and sift a little powdered cheese on top. Shut the oven door a moment to glaze them well.

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Cheese Crusts.

Cut stale bread in slices, trim off the crusts, place on a baking pan and on each slice put a tablespoon of grated cheese; on the top of the cheese put a little salt, pepper, and a bit of butter, and set the pan in a hot oven long enough to slightly brown the crusts. Let them cool on the pan, then transfer to the dish on which they are to be served.

Cheese Croquets.

One pint of grated cheese, one pint of bread crumbs, two eggs beaten light, one-half teaspoon of salt, a dash of red pepper. Make into small balls, dip into egg and bread crumbs and fry in deep fat.

Welsh Rarebit.

One pound of grated cheese, one large tablespoon of butter, one tablespoon of tomato catsup, one-fourth of a teaspoon of salt, one gill of milk, a dash of red pepper; cook in a double boiler, stirring all the time until smooth and thick. Serve on hot buttered toast.

Welsh Rarebit.

Melt one tablespoon of butter; add one-half pound of grated or finely cut cheese, one-fourth teaspoon of salt, a dash of cayenne pepper; stir until the cheese is melted; then add the beaten yolks of two eggs, diluted with one-half cup of cream. Stir until smooth and slightly thickened, but do not allow the mixture to boil. Serve on hot wafers, shredded wheat biscuits or bread toasted on one side, placing the rarebit on the toasted side.

Cheese Special.

Fry in two tablespoons of olive oil one raw onion and one raw carrot, both sliced. Fry a nice brown, but do not burn. Pour into the pan after the vegetables are fried, a can of tomatoes, add one bay leaf, two tablespoons beef extract, a clove, one tablespoon of Worcestershire sauce, small piece of butter, pepper and salt to taste. Boil slowly until tender and thickened, then strain. Drain macaroni from salt water, in which it has been boiled, and alternate layers of the macaroni with layers of cheese, pouring over all the tomato sauce. Serve immediately.

DAINTY DESSERTS.

Meringues.

The whites of three eggs, beaten for five minutes, add slowly one cup of granulated sugar. Drop the mixtures in little molds, the size of a small egg, on light brown paper, and put three peanuts broken in halves on the top of each meringue. Bake in slow oven until a delicate brown. These meringues will keep a week in a dry place and are nice served with ice cream.

Whipped Cream.

When cream seems too thin to be whipped place it in a bowl of cold water for a few minutes, then place in a bowl of hot water for a few minutes, and again in a bowl of cold water. It will then whip like magic.

Paradise Food.

Five pints ripe currants stemmed, one and one-half pounds of small seedless raisins, juice and coarsely grated rind of four oranges; four pounds sugar. Cook forty minutes and seal while still hot.

Banberry Tarts.

Two cups sugar, one pound seeded raisins, two lemons, grated rind and juice; four large soda crackers rolled fine; two eggs and one cup of English currants. Put the raisins through a chopper and beat eggs well. Mix the raisins, currants, sugar and eggs. Beat them well, adding crackers, lemon rind and juice. Do not cook this mixture. Make a rich puff paste; take a large saucer or pie plate and cut out the shape. Take a large tablespoon of the mixture, put on one-half of puff paste, turn over the other half, and press the edges around with a silver fork. Bake 15 minutes in a hot oven.

Strawberry Cup.

In six sherbet glasses put an equal amount of syrup made as follows: One-half cup sugar, four tablespoons of water; boil one minute. Remove from stove and add strained juice of six mashed strawberries. Fill glasses to brim with strawberries, the syrup having been put in first. Over these spread this cream: two cups milk, two tablespoons of corn starch, one egg, one cup sugar; boil until thick and smooth; flavor with vanilla; butter the size of a walnut may be added. Pour cream over and place on top a large strawberry sprinkled with powdered sugar.

Blanc Mange.

A pretty effect may be gained by molding white blanc mange in egg cups (arranging the molds in a circle, raising the center one), and garnishing the dish with strawberries and their leaves.

Pineapple Souffle.

One can grated pineapple, one scant cup sugar, one-half box gelatine, one pint cream, whipped. Boil pineapple and sugar twenty minutes; cool, and add cooled, prepared gelatine. Mix and stir often while it is setting. When it is almost stiff, add the cream which has been whipped. Put in a cool place to harden and serve with a bit of whipped cream on each slice.

Strawberry Pudding.

One-half cup sugar, one egg, one tablespoon of butter, cream together. Add one-half cup milk, one teaspoon baking powder in

flour to make rather a stiff batter, a pinch of salt and nutmeg. Steam twenty minutes, cut in slices and spread with butter and crushed berries well sweetened.

Cracker Pudding.

One cup cracker crumbs, one pint milk, yolks of two eggs beaten with milk, one tablespoon sugar, one teaspoon lemon extract, three tablespoons cocoanut; bake ten minutes; take out, put on top the whites of eggs, beat in one cup sugar, one teaspoon lemon extract; keep in oven long enough to brown.

French Nightcaps.

Take stale biscuits and cut off the crust. Soak them in milk a few minutes and fry to a nice brown in butter. Serve with cherry sauce.

Cherry Sauce—Cook cherries (Black ones are better), strain, sweeten and thicken with dessert-spoonful of corn starch.

Angel Pudding.

One pound English walnuts, seven ounces of powdered sugar, three teaspoons baking powder, mixed with sugar, nine ounces dates, whites of five eggs well beaten. Break walnuts fine and cut dates in small pieces, add sugar and whites of eggs last. Bake in moderate oven twenty to thirty minutes. Serve with whipped cream.

Cool Summer Dish.

Take one quart currant juice, a small piece of stick cinnamon, put on fire. When boiling stir in one-half cup of sago; cook five minutes and stir all the time; sweeten to taste. Pour in fruit dish, put in ice box. When cold serve with cream.

Baked Oranges.

Select small, even-sized oranges. Cut out core or center with a narrow knife; place oranges in pan with sufficient water in which has been dissolved three or four tablespoons of Malaga wine. Bake often. Bake until tender enough for straw to pierce. Serve with game. To serve as relish to wild duck take Florida blood oranges and bake, filling center of oranges with black currant jelly and sugar, well moistened with lemon juice. Use port wine instead of Malaga. When oranges are cold, slice and serve with whipped cream. Lemon juice and sugar may be used instead of wine.

Whipped Cream Pudding.

Soak one-fourth box of gelatine in half-cup of milk for one hour. Beat well one egg and add to this one cup sugar. Add a pinch of salt to the egg while beating. Scald one cup of milk in double boiler, add to it the beaten egg and sugar. Cook until smooth and then add the gelatine. Just before it hardens add two cups of whipped cream. This should be made ten hours before serving. Sprinkle over it powdered macarons.

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Apricot Pudding.

Mix together one pint of flour, three teaspoons of baking powder, one-half teaspoon of salt, one-half cup of sugar. Rub through a sieve, and add three-fourths cup of milk, one well-beaten egg, and three tablespoons of soft butter. Spread in a buttered, shallow pan. Cover top of dough with canned apricots, sprinkle two tablespoons of sugar, and bake in a moderate oven one-half hour. Serve hot with cream and sugar or with sauce.

Pudding Sauce.

One cup apricot syrup, two level tablespoons of flour or cornstarch dissolved in water. Cook and add one-half cup of sugar, a little salt, one and one-half tablespoons of butter. Flavor to taste.

Marshmallow Pudding.

Lay slices of angel food cake on small plates. Spread over a mixture made of one pound marshmallows cut in small pieces and a little milk. Set over a slow fire to melt. Whip cream, to which add vanilla to taste. Spread this on marshmallows, then add another layer of cake and marshmallows and finish with cream. Set aside one hour before serving.

Fruit Pudding.

Slice together three oranges and four or five bananas, put plenty of sugar over them. Take two eggs well beaten, and one pint of milk, sweeten and let come to a boil. Stir in two heaping tablespoons of cornstarch (dissolved in a little milk), a pinch of salt. Stir until it thickens, flavor with vanilla, pour over fruit, chill and serve with whipped cream.

Baked Bananas.

Peel six bananas and lay in a shallow tin. Take the juice of two lemons, one cup of granulated sugar, piece of butter the size of an egg, just water enough to cover. Boil until a syrup, then pour over bananas and bake twenty-five minutes in a slow oven, basting every little while. When done, bananas will be pink in color. Serve with roast meats.

Cream Puffs.

Boil with a large cupful of hot water, one-half a cupful of butter, stirring in one cupful of flour during the boiling; set aside to cool. When cold stir in four eggs, one at a time, do not beat. Drop on buttered paper, and bake twenty-five minutes in a fairly hot oven. Serve with whipped cream.

Kisses.

Allow one measuring cup of sifted powdered sugar to the white of one egg. Beat whites to a froth only. Then begin adding sugar, about a tablespoon at a time, beating all the time. Try it and as

soon as the little dropped will remain stiff, it is ready for baking. Flavor with vanilla, and add chopped nuts if desired.

Scrape from a teaspoon with another teaspoon in small drops onto letter paper, in flat tins, and bake light brown in moderate oven from ten to fifteen minutes, and remove from paper.

Mocha Balls.

One-half cup butter, two cups sugar, three eggs, one cup milk, two and one-half cups sifted flour. Bake in long pan so as to cut in squares when cold. Roll squares in melted butter and then in peanuts chopped fine.

Strawberry Jelly.

Equal parts of strawberry juice and gooseberry juice. To each pint add one pound granulated sugar. Boil juice twenty minutes, add sugar, boil five minutes longer.

Peanut Pudding.

Shell freshly roasted peanuts till you have one teacupful. Lay aside one dozen and put the rest through a food chopper. Out of these sift three heaping tablespoonfuls for meringue. Boil one pint milk with teaspoonful of butter and two tablespoons cornstarch. Beat one whole egg and yolks of two with a pinch of salt, add five tablespoons sugar and the chopped nuts. Add this mixture to the thickened milk after it is slightly cooled. Bake in buttered pudding dish twenty or thirty minutes. Beat whites of two eggs stiffly, adding two tablespoons sugar and the sifted nuts. Spread over pudding and sprinkle on the twelve nuts halved. Brown delicately.

Orange Baskets.

Cut out a piece of each side of the orange, leaving a strip to serve for handle over the top, take out the pulp and mix with chopped pineapple and nuts also candied cherries. Fill the shells and put on spoonful of whipped cream. Pierce a hole through the handle and run stems of a few violets through them, also sprinkle few violets over plate.

Strawberries a la Lane.

Put a few whole berries in an ice glass, cover with sweetened cranberry juice and pile up high with whipped cream.

Almond Cream.

One pint of new milk, one cup of pulverized sugar, one-fourth pound almonds, blanched and pounded, two teaspoons rose water, the yolks of four eggs; stir this over a slow fire until it is of the consistency of cream, then remove it quickly, and put in a dish. Beat the whites, with a little sugar added, to a stiff froth, and lay on top.

Apple Snow.

Whites of two eggs beaten to a froth, add two pints of stewed

apples strained, two small cups of sugar, and the juice and rind of one lemon. Beat until stiff.

Bavarian Cream No. 1.

Whip one pint of cream to a stiff froth and set in a colander a minute to allow the unwhipped portion to drain away.

Boil one pint of milk and one-half cup of sugar, flavor with vanilla, then add one-half package of gelatine dissolved in water, remove from the fire and cool, add the well-beaten whites of four eggs: as the mixture begins to stiffen, add the cream gradually, taking care to mix well. Then place in individual molds a teaspoon of bright jam or jelly; pour the cream on them and set in ice chest until wanted.

Bavarian Cream No. 2.

One quart of berries (any kind), one large cup of sugar, one-half box gelatine, one-half cup of cold water, one-half cup hot water, one pint cream; mash the berries with the sugar, let stand until the sugar dissolves and strain through a sieve; soak the gelatine one hour in cold water, then add the boiling water, and strain into the berry juice; cool and beat until slightly thickened, add the whipped cream, and mold in a plain mold, or line the dish with sponge cake.

A Dainty Dish.

A dainty dish to be served with cake may be made by grating a fresh cocoanut, beating the whites of five eggs to a very stiff froth, adding three large spoons of sugar, and a pint of sweet cream, whipped until very light.

Florentine Cream.

Squeeze and strain the juice of four lemons, sweeten with one and one-half cups sugar, dissolve one-half box gelatine and add the whole to one and one-half pints whipped cream. Set away in molds to cool.

Orange Jelly.

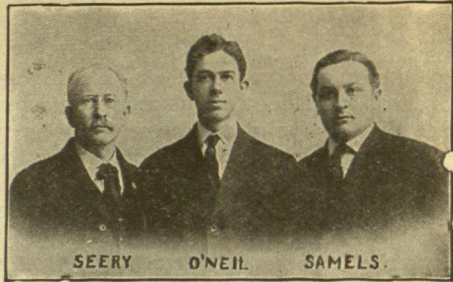
Half a box of gelatine dissolved in one and one-half pints of water, juice of six oranges, grated rind of two, one and one-half lemons, two cups sugar; mix well and cook fifteen minutes, then strain and put in molds.

Baked Bananas and Apples.

Remove the skin from large ripe bananas, put them in a granite baking pan; add six tablespoons of water; bake in a quick oven for twenty minutes, basting three or four times. Core without paring six large sweet apples; stand them in a baking pan; add one-half cup water; bake in quick oven for twenty minutes, basting three or four times. The natural sugar of the apples will dissolve in the water, and the basting will soften the skin. Serve the bananas and apples together either hot or cold.

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ICES.**Philadelphia Ice Cream.**

One quart cream, one scant cup sugar, flavor. This is the name applied to all ice creams made with pure cream and no egg. There are three ways of making this ice cream.

1. Mix the sugar and flavoring with the cream and when the sugar is dissolved strain into the freezer.

2. Whip the cream until you have taken off a quart of froth, mix the sugar and the flavoring with the unwhipped cream, strain into the freezer, and when partly frozen add the whipped cream and freeze again until stiff.

3. Heat the cream in a double boiler until scalding hot, melt the sugar in it and when cold add the flavoring. This is considered by many the best method, as the cream has a rich body and flavor and a peculiarly smooth velvety appearance. It also prevents the cream from turning sour. Thin cream is rich enough for ice cream, but it should be all cream. When milk is used with thick cream, egg or flour should be used to thicken the milk.

Pistachio Ice Cream.

Shell and blanch four ounces of pistachio nuts. Pound them in a mortar, with a few drops of rose water and a quarter of a cup each of sugar and cream till like a fine paste. Make the Philadelphia ice cream and scant the proportion of sugar. Flavor it with a delicate flavor of vanilla and almond and add the pistachio paste. Color it a pale green with spinach coloring, by mixing the spinach sugar with a little of the cream till smooth. Use enough to give the desired shade, then freeze as usual.

Macaroon Ice Cream.

Dry one dozen stale macaroons, roll or pound them fine and sift, add them to plain ice cream, flavor with extract of almond; stir them in when the cream is partly frozen.

Ice Cream.

Two quarts of good cream, one cup and a half of sugar, whites of two eggs beaten light, yolk of one egg beaten light and strained, one teaspoon of vanilla. Two quarts of good cream will make three quarts of ice cream if well beaten while freezing.

Vanilla Ice Cream.

Three quarts cream, one and one-half pounds sugar, put the sugar and half the cream to boil, stir constantly for ten minutes, take from the fire and when cold add the remaining cream and vanilla and freeze. This will serve twenty people.

Ginger Ice Cream.

One-half can of preserved ginger cantons, two tablespoons of lemon juice, one pint of cream, one pint of rich milk, one-fourth

pound of sugar. Pound ginger to a paste, add lemon juice, mix sugar and cream, then add ginger gradually; pass through a sieve and freeze. This is very fine.

Peach Ice Cream.

One pint of peaches mashed and sweetened to taste, one pint of cream, one pint of milk, sweetened, mix milk and cream, put in freezer as soon as it sets, add peaches, freeze five minutes, add two eggs beaten light, freeze hard.

Frozen Cherries.

Make a syrup of two cups of sugar and one quart of water, cook for ten minutes, take from the fire and add one quart can of preserved cherries; let stand until cool, meanwhile packing the freezer, put in the fruit and when thoroughly chilled stir very slowly, but steadily until frozen. If the fruit must stand some time before serving, or a large quantity is to be served, it is a wise precaution to add gelatine in the proportion of two tablespoons to the amount given in this recipe. The fruit, when served, should be of the same consistency as sherbet. Frozen strawberries may be made as above with the addition of the juice of a lemon. In freezing pineapple, the juice of two oranges should be added.

Fruit Mousse.

Sprinkle strawberries or raspberries with sugar and let them stand until the sugar is dissolved and the juice drawn out. Use enough berries to make a pint of juice. Mash them and strain through fine cheese cloth; or prepare a pint of pineapple or orange juice and sweeten to taste. Soak a quarter of a box of gelatine in a quarter of a cup of cold water twenty minutes. Pack the freezer, minus the beaters, in ice and salt. Chill a pint of cream and whip thoroughly. Dissolve the soaked gelatine in a quarter of a cup of boiling water and strain it into the fruit juice. Set the pan in a pan of ice and stir constantly, as it begins to thicken stir in the whipped cream. When well mixed pour into the mold, cover and let it stand three hours.

Frozen Fruit.

One quart of red raspberries, one pint of sugar, two pints of water and the juice of two lemons; mash and freeze.

Lemon Ice.

Six lemons, four oranges, squeeze juice into a quart of water, sweeten, add white of an egg and freeze.

Anticananti.

One dozen lemons, one-half dozen oranges, one-half dozen bananas, three boxes strawberries; squeeze the lemons and strain, hull and slice strawberries, peel and cut oranges, slice bananas very thin. Make syrup; one pound of sugar and one-half pint of water, cool thoroughly. Mix all and add bits of broken ice.

Brule.

Boil one-half gallon of sweet milk, beat six eggs well, add to the eggs two cups of granulated sugar and beat again, add two heaping teaspoons of cornstarch and beat; then add all three to the hot milk, and stir until it is as thick as boiled custard, scorch one coffee cup of sugar in a hot skillet until it is brown and thin like molasses (it will lump at first), add this to the custard and stir well; let it get cold and then freeze. One cup of cream added to the custard when it begins to freeze will improve it. Instead of the burnt sugar, mashed and sweetened peaches may be used.

Fruit Mousses.

Whip a pint of cream very stiff and drain; mix with it a cup of any fruit pulp, the juice drained off and the pulp mixed with enough powdered sugar to make it of the same consistency as the whipped cream, a little cochineal added to strawberry or peach mousse gives it a better color; a little vanilla improves the flavor.

Place in a mold and pack in ice and salt for three hours to freeze. Serve with or without whipped cream.

Maple Parfait.

Beat the yolks of four eggs light, add one cup of maple syrup; place over a slow fire, stirring constantly until the egg thickens enough to make a thick coating on a spoon. Then beat it with a whip until it is cold, it will be very light. Then add a pint of whipped cream; stir these together; turn into a mold holding three pints. Pack in ice and salt three or four hours until it is frozen. Serve with whipped cream. It should slice down like brick ice cream. This cream can be varied by different flavoring. Two ounces of chocolate melted and smoothed with a little cream is good.

Orange Sherbet.

Juice of six oranges, two lemons, one pint of sugar, two table-spoons of gelatine soaked in cold water, add a pint of boiling water, strain and freeze.

Orange Parfait.

Whip one quart of cream stiff, add one cup of granulated sugar to one cup of orange juice, and stir until the sugar is dissolved. Mix this carefully with the cream, turn into a mold, cover the top with a sheet of greased writing paper, and put on the lid. Pack in salt and ice for two hours. Strawberry parfait is made in the same way, using less sugar if canned fruit is used.

Pineapple Sherbet.

Three quarts water, one and one-half pints of strained pineapple juice; the juice off of canned pineapples preferred, two pounds of granulated sugar, whites of two eggs; put all this mixture in the freezer and let stand ten minutes to chill, then freeze.

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Pineapple Ice.

One pineapple or one can grated pineapple, juice of two lemons, two cups of sugar; make a syrup and pour over the lemon and pineapple, let cool and add one and one-half pints of water. Freeze a few minutes and then add the well beaten whites of two eggs.

Strawberry Ice.

Mash two quarts of strawberries with two pounds of sugar, let stand an hour or more, squeeze in a straining cloth, pressing out all the juice, add an equal measure of water; when half frozen add the beaten whites of eggs in the proportion of three eggs to a quart.

Iced Rice Cream.

Put half a cup of rice on to cook, after washing in boiling water; cook until rice is tender. Put through a fruit press or wire sieve, and return to saucepan. Beat four egg yolks with one cup of sugar until light; mix with rice. Remove from fire; when thick flavor with oranges; set away to cool. When cold set in freezer until nearly frozen. Then stir in a quart of whipped cream. Serve with oranges cut in half.

Watermelon Ice.

Remove seeds from a ripe watermelon and with a fork or spoon chop lightly into small pieces. Add the juice of one lemon and one-half pound of powdered sugar. Put mixture in freezer and freeze as you would ice cream, turning slowly for fifteen minutes, when it will be like snow. Serve in tall glasses or ice cups.

BEVERAGES.

Currant Shrub.

Boil currant juice five minutes with loaf or crushed sugar, 1 lb. to one pint of juice. Stir constantly while cooling, and when cool bottle it. A spoonful or two in a tumbler of water affords a refreshing beverage.

Italian Lemonade.

One dozen lemons, one-half can shredded pineapple, juice of one-half dozen oranges, and one-half pound of candied cherries to two gallons of water. Sweeten to taste.

Orangeade.

Four oranges, one small lemon, and three-fourths cup of white sugar to three pints of water.

Raspberry Shrub.

Four parts of red or black raspberries (mashed) to one quart of cider vinegar. Let stand over night or longer. To each pint of juice add one pound of sugar. Boil twenty minutes. Bottle and keep in a cool place. Serve with cracked ice or use in lemonade.

Shrub of Nectar.

To one quart of fruit or berries put enough of cider vinegar to cover and let stand over night; then press and strain. To one quart of juice add two pounds of sugar. Boil a few minutes and bottle when hot.

Sherbet.

One-half dozen lemons and two oranges (peeled and chopped fine), one-half pint grated pineapple, one-half teacup red raspberries or strawberries (mashed), one-half gallon water, one pound of white sugar, or sweeten to taste; lump or grated ice.

Fruit Punch.

One cup of strained lemon juice, one cup of strained orange juice, two and one-half cups of sugar, two quarts of water, one can of cherries or any fresh fruit in season.

Castalian Punch.

One can grated pineapple, four cups sugar, three cups boiling water, one cup strong freshly made tea, juice of five lemons, juice of six oranges, two cups strawberry juice, one cup maraschino cherries, six quarts water, a few sprigs of mint, small clusters of Delaware grapes. Boil pineapple, sugar and three cups water together for ten minutes. Cool and mix all together.

Mint Punch.

Bruise fifty mint leaves, juice of twelve oranges, one cup Canton ginger, water strained from one-eighth pound Canton ginger, cooked in water with ten cloves, three sticks cinnamon, four pounds sugar; tear mint leaves in small bits. Mix, cool and pour over cracked ice.

Barley Water.

Thin barley water well iced and flavored with lemon is frequently served at luncheon. To prepare it, put a heaping tablespoon of barley into a bowl and cover with two or three quarts of boiling water. When it is cold, strain and add lemon juice. Use nutmeg, too, if desired.

Mock Champagne.

An old time recipe for a summer drink is made as follows: Slice a large lemon and bruise an ounce of ginger root.

Pour two quarts of boiling water over this and stand it away until cooled to a blood heat. Add an ounce of tartaric acid and half a yeast cake and put in the sun for a day. At night put it in bottles and fasten the corks down with wire. It will be ready for use in two or three days. Serve with cracked ice.

Jamaica Ginger Beer.

To a bottle of the extract add six quarts of water, an ounce of

cream tartar, and two cups of sugar. Stir until the latter is dissolved. Grate the peel of two lemons into it and heat it blood warm. Put in a quarter of a yeast cake dissolved in a little water. Stir up thoroughly and bottle. The corks will need to be wired down. The beer will be ready for use in five days. Is a pleasant drink on a hot day if mixed with cracked ice.

Currant Water.

Is a refreshing beverage that is easily prepared. Simmer a pint of the fruit in a quart of water, to which a tablespoon of powdered sugar has been added. Cool, strain, and serve with cracked ice, a slice of lemon and a few fresh currants.

Tea Lemonade.

Make some weak lemonade and weak tea; combine them and sweeten to taste. This can be made and kept on ice for several days by making strong tea and a strong lemonade and diluting to taste as they are used.

Sassafras Shrub.

To one pound of sassafras root boiled in two gallons of water, add one pint of New Orleans molasses, rind of four lemons, one-fourth pound of cloves, one-fourth pound of stick cinnamon, cover with cheese cloth, and let stand in a cool place five days, strain, add one-fourth pound tartaric acid and bottle. To serve, place one-fourth teaspoonful carbonate of soda in one-half glass water and chipped ice, stir, pour in one-fourth glass of shrub and drink while effervescing. A fine drink for spring mornings before eating.

Almond Milk.

Blanch two ounces of almonds, half ounce of bitter almonds, and pound them with two ounces of granulated sugar and one tablespoonful of orange flower water in mortar, adding a few drops of water to prevent too much oiliness. When the mixture looks creamy and smooth, pour it into a basin; add one pint of cold water and stir well with a silver or wooden spoon. Leave two hours in a cool place; strain and keep it on ice till required. Almond milk is served with an equal amount of water.

Italian Chocolate.

Into the yolks of three eggs stir one-half pint of granulated sugar for twenty minutes, or until it is white and frothy—for the success of the chocolate depends largely upon the amount of stirring expended upon the eggs.

Grate one-fourth cake of Baker's chocolate into one pint of water and let it come to a hard boil, then pour onto the eggs, holding it high and pouring, strongly stirring all the time. The eggs are to be stirred, not beaten.

Meringued Coffee.

Place in each cup the desired amount of sugar and a spoonful of boiling milk. Pour in the coffee and lay on a tablespoon of whipped cream, sweetened and flavored with vanilla, and gently stir through once.

CANDIES.

French Fondant.

White of one egg, one tablespoon of cold water. Mix water and egg together and gradually add one and one-half pounds of XXXX confectioners' sugar, or enough to make dough to mold. Procure pure vegetable coloring from your druggist. You can make fondant any desired color. This is the body for all cream candies. Knead well, and mold to size wanted. Place nuts, candied cherries or dates on top, and let stand several hours.

Boiled Fondant.

Use the desired amount of sugar and enough water to dissolve. Boil until a spoonful dropped in cold water forms a firm ball, not crisp. Pour it in a dish and set aside. When it begins to cool nicely beat to a cream, mold into a loaf and set away to ripen. Chopped nuts, candied cherries, figs, dates, etc., may be used to make a variety of candies.

Chocolate for Dipping.

Break up a cake of Baker's chocolate in a bowl and set it in a pan of boiling water to melt. Dip each piece of candy in the melted chocolate and lay it on a paraffine paper to dry.

Fruit Cream.

An excellent fruit candy is made by mixing with plain fondant, chopped raisins, figs, citron and nuts of various kinds. Mold this into a loaf and slice as you would bread.

Butterscotch.

One cup sugar, one cup New Orleans molasses, one-half cup butter, one tablespoon vinegar; boil until it is brittle when tried in cold water. Cool about one-eighth of an inch thick in well buttered pans; cut in pieces about three by one inch and wrap in paraffine paper.

Butterscotch.

Two cups of brown sugar, one-half cup of butter, enough water to dissolve, two tablespoons of vinegar, a little soda; boil until brittle. Pour in buttered pans and when almost cool mark in squares.

Chocolate Caramels.

Take four ounces of chocolate, put into a saucepan with one-half tea cup of water and dissolve; then add three pounds of sugar, one-half pint of cream, and one small teaspoon cream tartar; stir slowly

until it will crack; when done pour in buttered pans and mark off in squares.

Chocolate Caramels.

One cup of grated chocolate, one cup of milk or cream, one cup of molasses, one cup of sugar, butter size of an egg, boil about an hour, turn into buttered pans and mark in squares before it gets cold.

Candied Flowers.

Candied flowers may be used most effectively as a garnish or decorative for Bavarian creams, mousse, ice cream, jellies, etc. When desserts are colored as a violet mousse for an example, candied violets used as a garnish are very pretty; green jelly a la Russe, use candied rose leaves. The candied petals of the orange blossom give a peculiar flavor to tea.

Put them into the tea just before pouring the water over the leaves, and when it is served add another petal to each cup. It is an expensive, but very delightful way of serving a popular beverage. Serve whipped cream in cups with violets or rose leaves beaten in them.

Candied Violets.

Dissolve one cup sugar in water and boil until it threads from the spoon. Set aside until it becomes just a little cool. Take fresh double violets and dip them in the syrup and then sprinkle them with fine granulated sugar. Lay away in dry sugar.

Candied Rose Leaves.

Select heavy, velvet rose petals and prepare them in the same way as the violets.

Candied Mint Leaves.

Select large fresh mint leaves, get the tender ones, lay them on ice to crisp. Candy the same as violets and rose leaves. Serve with after-dinner bon-bons.

Candied Fruits.

Make a fondant as follows: Stir two cups of granulated sugar and one-half cup of water over the fire until the sugar is dissolved; boil without stirring until the sugar is a soft wax when tried in cold water; turn into a greased platter and stir rapidly until it is like a creamy white candy. Put the fondant into a double boiler, add flavoring and stir until it melts. Dip the fruit in this and put aside to cool.

Soft Maple Caramels.

One cup maple syrup, one-half cup cream, lump butter. Boil until it will form a soft ball when dropped in cold water. Let stand until cool, then beat to a cream. Put in buttered tins and cut in squares.

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Maple Caramels.

Two cups maple syrup, two tablespoons glucose, butter the size of a large hickorynut; boil till it hardens in cold water; add immediately one-half cup of rich cream and boil until it again hardens in water, stirring now all the time as it burns easily; cool about three-fourths of an inch thick in well buttered pans; when firm enough, cut into small squares and wrap in paraffine paper.

Vanilla Caramels.

Are made as above, using white sugar instead of molasses and flavoring with vanilla to taste.

Nut Caramels.

Same as vanilla caramels, only add two cups of nut meats just before removing from fire.

Crolines.

One pint sugar, lump of butter size of hickorynut, enough water to dissolve. Boil to a soft wax; remove from fire and pour in one pint of nuts and stir till it sugars.

Hickorynut Candy.

One cup hickorynut meats, two cups sugar, half cup water; boil sugar and water without stirring until thick enough to spin to a thread; flavor to suit taste, set in cold water, stir quickly until white then stir in the meats; turn in flat tins and when cool cut in squares.

Ground Peanut Candy.

Three cups granulated sugar, put in a skillet, without any water, set over a moderate fire to melt gradually, stirring all the while; when the sugar is thoroughly melted, add one tea-cup of ground peanuts, mix thoroughly, add butter the size of a walnut, stirring all the while, then pour into greased pans.

Fudge.

Two cups of granulated sugar, one cup of rich milk, one-fourth nuts. Have the nuts ground before you begin the candy part; pour cake of Baker's chocolate (grated), small piece of butter. Boil together and stir while boiling, until it will ball in cold water.

Beat hard when taken from the fire; pour in buttered tin or porcelain, and cut in squares while still warm.

Fruit Fudge.

Is made the same as plain fudge and by adding just before taking from the fire one-half cup of seedless raisins that have been soaked in hot water for a few minutes, and one-half cup of nuts. Beat hard and pour in tins.

After-Dinner Mints.

Two cups granulated sugar, one-half cup water. Boil five minutes; flavor with peppermint; stir until thick and creamy, and drop on paraffine paper.

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Wintergreen Mints.

Make same as peppermints, using a few drops of oil of wintergreen to flavor and a few drops of pink coloring.

Candied Ginger.

Boil Canton ginger root until tender changing water six times. To one pound of ginger add one pound of sugar, boil until it threads from the spoon, roll ginger in sugar and pack in stone jars.

Ice Cream Candy.

Two pounds granulated sugar, one-fourth cup of vinegar, one cup water; let boil until some dropped in cold water will harden. Put in small piece of butter and pour in tins to cool. When cool, flavor and pull until white.

Cocoanut Cream Candy.

Grate half-pound cocoanut, boil half-pound granulated sugar with milk of cocoanut and two tablespoons of water; boil them until a little of the candy dropped in cold water makes a soft ball, then stir in the cocoanut; keep stirring until the candy begins to look white; if you stir too long it will crumble—if it should, add a gill of water and boil again.

Marshmallows.

To one pound of XXXX granulated sugar add one-fourth pound gum arabic, dissolved in one quart of water. Put in granite pan over a slow fire, stir constantly until it is about as thick as molasses; add the well-beaten whites of eight eggs; flavor with vanilla; stir until it does not stick to the fingers. Pour into a pan dusted with cornstarch and as it cools mark into squares.

Stuffed Dates.

With a sharp knife cut dates and remove seeds. Cut one-fourth of an English walnut and fold in date, then roll in granulated sugar.

Stuffed Dates.

May also be made by filling with fondant and nuts or just the plain fondant.

Nut Candy.

Two pints of sugar, small lump of butter, pinch of salt, one-half pint water; boil till hard when tried in water. Pour over a thick layer of nuts spread over a well buttered pan.

Salted Almonds.

Shell and blanch the almonds, butter and salt almonds; put on shallow tin and brown in moderate oven.

CAKES.

Angel Food.

Whites of sixteen eggs, one pound pulverized sugar, one-half pound flour, one teaspoon of cream tartar; sift the flour, sugar and

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cream tartar six times, then sift into the stiff beaten whites. Bake in a moderate oven forty minutes. Never fails if accurately made.

Angel Food.

Whites of eleven eggs, one and one-half cups of granulated sugar sifted once, one cup of flour sifted with one teaspoon cream tartar four times, one teaspoon vanilla. Bake in an ungreased pan forty minutes. When done invert pans on two cups, and let stand until cake is cold.

Devil's Food.

One-half cake of Baker's chocolate, one-half cup milk, one cup sugar, yolk of one egg; cook this over boiling water until thick, then set aside until cool; for the rest of the cake, one cup of sugar, one-half cup of butter, two eggs, three-fourths cup of milk, three teaspoons baking powder, two and one-half cups of flour. With this mix the parts previously cooked.

Devil's Food.

Two eggs, two cups brown sugar, one-half cup sour milk, two and one-half cups flour, one-half cup butter, add one-third cake of chocolate in a bowl; pour one-half cup of boiling water over one teaspoon of soda. Filling: Two cups brown sugar, one-half cup sweet milk, vanilla to flavor, a lump of butter.

Almond Cake.

Whites of four eggs, one and one-half cups of powdered sugar, three-fourths cup of milk, one-half cup butter, two cups of flour, two teaspoons of baking powder sprinkled over the whites of eggs added last; bake in two layers and make a filling. Filling: One egg beaten stiff, one cup granulated sugar and add one-fourth cup water. Let boil until it threads from a fork. Pour over the egg gradually and beat well, add one-half pound chopped almonds, (blanched) and flavor with vanilla.

Almond Dressing.

One cup sour cream, one cup sugar, half pound almonds, blanched and powdered, the whites and yolks of three eggs beaten together, flavor with vanilla. Beat sugar and eggs together, add cream, flavoring, almonds and then cook.

Bread Cake.

One cup yeast batter, one-half cup butter, one cup sugar, one egg, one and one-half cups flour, one cup raisins, one teaspoon of soda in one tablespoon of warm water, one teaspoon each of cinnamon, cloves and allspice. Mix, let raise two hours, bake one hour. Cook and seed the raisins before using.

Caramel Cake.

Cream together two cups powdered sugar, one-half cup butter, stir in the whites of six eggs, not beaten, one cup of sweet milk,

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three cups of flour (sift before measuring), and two teaspoons of baking powder. Filling: Take one pint of maple syrup and half a cup of sweet milk, boil until like wax (not too hard), a small lump of butter. When done beat till light.

Cream Cake.

Three eggs, one and one-half cups of flour, one cup of sugar, two large spoons of water, one teaspoon of cream tartar, one-half of soda, or two of baking powder. Cream for cake: One-half pint of milk or cream, one-half cup of butter, two eggs, one cup of sugar, two large spoons of cornstarch, cook until thick, spread between cake.

Cornstarch Cake.

One cup of butter, two cups of sugar, one cup of cornstarch, one cup of sweet milk, two cups of flour, whites of six eggs beaten to a stiff froth, two teaspoons baking powder.

Cream or Custard Cake.

Six eggs, three cups sifted flour, two cups sugar, two table-spoons of cold water, two teaspoons of baking powder in the flour and sift again; flavor with vanilla; bake in a quick oven. Filling: One pint of milk, one cup of sugar, one-half cup of butter, two eggs well beaten, two large spoons of cornstarch; flavor with lemon. Cook until thick, and spread on the layers before quite cold.

Cinnamon Drops.

One egg, one cup of sugar, one cup of molasses, one-half cup of butter, one cup of water, two teaspoons of cinnamon, one heaping teaspoon of soda, five cups of flour. Bake in gem cups; fill half full.

Composition Cake.

Two cups of butter, three cups of sugar, five cups of flour, five eggs, one cup of milk, one teaspoon of dissolved saleratus, two tablespoons of blackberry juice, one pound of raisins, half a nutmeg grated; stir the butter and sugar to a cream, beat the eggs and add to it, then the nutmeg and saleratus, lastly the raisins which must be seeded and chopped. Line the pans with well buttered paper. Pour in the mixture and bake in a moderate oven; add one-fourth pound blanched and chopped almonds.

Coffee Cake.

Five cups of flour, one cup of butter, two cups of sugar, one cup of molasses, one cup of coffee, one-half pound of seedless raisins, one-half pound currants, one-fourth pound citron, three eggs, one teaspoon of cinnamon, one-fourth teaspoon of cloves, one teaspoon of soda.

Dolly Varden Cake.

Three eggs, two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, three teaspoons of baking powder; divide the above, and add two tablespoons of molasses, one tablespoon of

cinnamon, one tablespoon of nutmeg, one tablespoon of cloves, one cup of seeded raisins; bake in two layers, jelly between and icing on top layer.

Duchess Cake.

Two cups of sugar, one cup of butter, yolks of eight eggs, stir in two at a time, one cup milk, pinch salt, juice of one orange and part of rind grated, three cups of flour, five cents' worth of citron chopped fine and dusted with flour, two heaping teaspoons of baking powder.

Evanston Chocolate Cake.

Two ounces of Baker's chocolate, four eggs, one-half cup of milk, one teaspoon of vanilla, one-half cup of butter, one and one-half cups of sugar, two teaspoons of baking powder, two cups of flour; dissolve the chocolate in five tablespoons of boiling water. Beat the butter to a cream, and gradually add the sugar, beating all the while, add the yolks, beat again, then the milk, then the melted chocolate and flour; give the whole a vigorous beating; beat the whites to a stiff froth and stir in carefully, add vanilla and baking powder. Mix quickly and lightly. Bake in a moderate oven forty-five minutes.

Chocolate Icing.

One cake of grated chocolate, one cup of powdered sugar, five tablespoons of cream, lump of butter size of an egg; boil until thick; flavor with vanilla.

Ginger Loaf Cake.

One cup sugar, one cup butter and lard mixed, five eggs, beaten separately, one tablespoon of ginger, one tablespoon of ground cinnamon, cloves, one spoonful of salt, one pint N. O. molasses, one-half cup boiling water, one tablespoon of soda, putting half in the molasses and half in the water, flour enough to make stiff batter.

Ginger Snaps.

One pint of molasses, one cup of brown sugar, one cup of lard and butter mixed, one tablespoon of soda, two tablespoons of ginger, pinch of salt, let them come to a boil, then cool and mix in enough flour to make your dough stiff, just as stiff as you can roll, and very thin. Cut and bake.

Hickorynut Cake.

Two cups sugar, scant three-fourths cup butter, one cup sweet milk, three cups flour, three teaspoons baking powder, one and one-half cups chopped raisins, one pint of chopped kernels, whites of six eggs. Flour the raisins and kernels. Bake one and one-half hours.

Jelly Rolls.

Four eggs, one cup sugar, one cup flour, one teaspoon baking powder, flavoring. Bake thin, spread with jelly and roll.

Lemon Drops.

One-fourth cup of butter, one cup powdered sugar, one-half cup milk, one and one-half cups of flour, two teaspoons of baking powder, two eggs, one lemon; grate the rind into the cake, the juice in the icing made with powdered sugar, with whites of two eggs beaten light, sugar stirred into them. This quantity makes one and one-half dozen cakes baked in small gem pans.

Lemon Jelly Cake.

Two cups sugar, two-thirds cup of butter, one of sweet milk, three and one-half cups of flour, two heaping teaspoons of baking powder, whites of six eggs, flavor to taste; beat butter and sugar to cream, add milk and flour, baking powder, and lastly add the whites beaten to a stiff froth. For the yellow mix the same as white, using the yolks (instead of whites), and four cups of flour. Filling: Two eggs, one cup sugar, one large lemon grated, three tablespoons of water, beat together, stir constantly while boiling.

Marshmallow Cake.

Two cups sugar, two-thirds cup butter, one cup sweet milk, three cups flour, three teaspoons baking powder, and whites of seven eggs; flavor with vanilla. Filling: Pour over four cups of sugar one-half pint of boiling water and boil until it will string from the spoon; pour it over the whites of four eggs, beaten to a froth, and stir until cold; then add a scant half teaspoon of citric acid, powdered and dissolved in two teaspoons of vanilla. Before using, stir in a teaspoon of baking powder. Spread thick between layers.

Molasses Raisin Cake.

Half cup brown sugar, half cup butter, one cup N. O. molasses, one teaspoon each of cinnamon, ginger and cloves, two teaspoons soda, one cup boiling water, three and a scant one-fourth cups sifted flour, two eggs, one pound of raisins; cream the butter and sugar, add the molasses, spices, two cups of flour and the boiling water, in which the soda has been dissolved, beat well, add the rest of the flour and beat again, and then add the eggs; the last thing before baking, add the raisins, seeded, chopped and floured.

Orange Cake.

One and one-half cups of sugar, one-half cup of butter, one of milk, whites of five eggs, two teaspoons of baking powder, three and one-half cups of flour. Bake in layers. Icing: To one cup of sugar add the grated rind and juice of one orange, and white of one egg beaten to a stiff froth; stir well and put between the layers while they are hot.

One Egg Cake.

One cup of sugar, one heaping tablespoon of butter, three-fourths

cup sweet milk, one and one-half cups of flour, one egg, two teaspoons of baking powder, flavor to taste. This is good cake.

Quick Tea Cake.

One and one-half cups sugar, one cup milk, one-half cup butter, two eggs, three cups flour, three teaspoons of baking powder.

Snowflake Cake.

One cup of butter, three cups of white sugar, three and one-half cups of flour, half cup of sweet milk, whites of ten eggs, one heaping teaspoon of baking powder; stir in the flour quickly, bake in three tins. Icing: Whites of three eggs, one pound powdered sugar; spread icing, then sprinkle cocoanut on each layer.

Velvet Sponge Cake.

Two cups sugar, one cup boiling water, two and one-half cups flour, six eggs, leaving out the whites of two, one teaspoon of baking powder; beat the yolks a little, add the sugar and beat fifteen minutes, add the beaten whites, and the cup of boiling water just before the flour; flavor and add baking powder last.

Vanity Cake.

One and one-half cups sugar, half-cup butter, creamed, one-half cup milk, one-half cup cornstarch, one and one-half cups flour, one teaspoon baking powder, whites of five or six eggs. Bake in two pans. Use icing composed of one cup granulated sugar, twelve tablespoons of cream; boil until when dropped in cold water will harden like wax; flavor with vanilla and stir until it begins to thicken.

White Sponge Cake.

One tumbler sifted flour, one and one-half of powdered sugar, one heaping teaspoon cream tartar and a little salt; sift all together; beat the whites of ten eggs and stir very carefully into flour and sugar until well mixed. Bake carefully in a moderate oven, in a good-sized pan with an opening in the center; flavor with extract of lemon and put it into the whites of the eggs.

White Mountain Cake.

Two cups white sugar, one-half cup of butter, one cup cornstarch, two cups flour, one cup milk, two teaspoons baking powder, whites of seven eggs, one spoon vanilla; cream sugar and butter, add by degrees the milk, then the cornstarch and baking powder should be well mixed, add the well beaten eggs last. Bake in jelly tins in moderate oven; do not let brown as the whiteness is the beauty of the cake. Use white icing.

Yellow Lady Cake.

One cup butter, two cups powdered sugar, one cup milk, three cups flour, three teaspoons baking powder, yolks of six eggs beaten very light. Bake one and one-half hours.

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Fruit Cookies.

Two cups pulverized sugar, one cup butter or lard, one-third cup sweet milk, three eggs, one teaspoon soda dissolved in milk, one-fourth pound citron, one pound seeded raisins; spice to taste.

Marguerites No. 1.

Fifteen teaspoons powdered sugar, whites of five eggs well beaten, and the sugar stirred in; add one-half pound of nuts chopped fine, spread on square wafers and brown in oven. Nice served with tea, coffee or chocolate.

Marguerites No. 2.

White of one egg. One cup sugar, enough water to moisten and boil until a soft ball can be made. Then pour slowly over the well beaten egg, beating all the time. Stir thick with shelled English walnuts chopped fine, and spread over salted wafers; place in oven to brown.

Macaroons.

One-half pound nuts, one-half pound sugar, whites of two eggs, one-half teaspoon bitter almond, one-half teaspoon nutmeg. Pound the meats of the nuts in a mortar with a little rose water. Beat the eggs very light, then add the sugar, nuts and flavoring, drop on papers and bake thirty minutes in a cool oven.

Meringue Shells.

The whites of two eggs, beaten until it will not slip out of the bowl, fold into it gently three ounces of powdered sugar. Fill a tablespoon with the mixture and turn onto a sheet of white paper placed on a board slightly damp, the molds should be oval like half an egg. Put them in a very cool oven for fifteen or twenty minutes, then open the door and leave them ten minutes longer, the idea is to make the crust as thick as possible, which is done by the long, slow drying; if firm enough to remove from the paper, do so and remove the moist center very carefully, and when cold fill them with cream, flavored, sweetened, and whipped solid, then put together; they should be over full, and the cream show between the sides.

Eclairs.

Put one cup boiling water and half cup of butter in a large saucepan and when it boils turn in one pint of flour. Beat well. When perfectly smooth and velvety to the touch, remove from the fire, and as soon as cold break into it five eggs, one at a time, beating hard.

When the mixture is thoroughly beaten (it will take about twenty minutes), spread on buttered sheets in oblong pieces about four inches long and one and a half wide. These must be about four inches apart. Bake in a quick oven for twenty-five minutes. As soon as they are done ice with vanilla or chocolate frosting. When the icing is cold, cut the eclairs on one side and fill them. Make an

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icing with the whites of two eggs, and a cup and a half of powdered sugar. Flavor with one teaspoon vanilla extract. Open the eclairs, and fill them with cream whipped to a stiff froth.

Dover Cake.

One-fourth cup butter, one-half cup sugar, one cup flour, one-fourth cup sweet milk, two eggs, one level teaspoon baking powder, one-half teaspoon rose water, or the juice and rind of one-half lemon; cream butter and sugar; mix with the yolks beaten light; then add the beaten whites. Beat well and bake in a square pan. This cake should be made the day before using.

Pineapple Cake.

One cup butter creamed with two cups of sugar, one-half cup milk, six eggs, whites and yolks beaten separately, three cups of flour sifted with two teaspoons of baking powder; mix well and bake in jelly tins. Make thick boiled icing, in which squeeze the juice of one orange. Spread thickly over the layers of cake and sprinkle with grated pineapple.

Cheap Fruit Cake.

One cup brown sugar, one-half cup butter, one egg, one cup N. O. molasses, one cup strong black coffee, three cups flour, one teaspoon each of all kinds of spices, one teaspoon of soda, one cup chopped raisins, one-half cup currants, one-half cup of citron.

Fruit Cake.

Two pounds raisins, seeded, one pound each of dates, currants, citron and almonds, one cup N. O. molasses, two cups brown sugar, one cup butter, four pounds flour, four eggs, one nutmeg, one tablespoon cloves, one tablespoon cinnamon, one tablespoon baking powder. Bake slowly three hours.

MEXICAN DISHES.

Hot Tamales.

Add to one quart of boiling water or soup stock, one tablespoon of salt, and enough corn meal to make a stiff mush. Cover and set aside. Soften clean corn husks by putting in hot water. Take two large red, dry chili peppers; remove seeds and pour hot water over peppers to soften. Toast the seeds in pan over the fire with six pepper corns. Add to softened chili pulp, and pound to a paste in a mortar. Add garlic and onions if desired and enough water to make a pint of liquid. Cut up a fat piece of raw beef or mutton into pieces an inch and a half or two inches long, and a spoonful of mush, flatten it out and put in center a teaspoon of chili sauce and one piece of cut meat, fold up, roll in corn husks and tie. Put in kettle and steam four hours. Serve hot.

Calabaza Dulce.

Wash a firm yellow squash and cut in pieces about two inches square without peeling. Lay in a large granite kettle and cover with a hot syrup made from brown sugar. Cover the kettle with clean squash leaves and cook slowly until squash is well done and syrup is thick. The Mexicans add the seeds to the syrup.

Mexican Chocolate.

To one cup of hot milk add a square of dissolved chocolate, sugar to taste, and set over fire. Beat with egg beater until milk boils.

Chicken Curry.

Boil chicken until tender, remove from water and brown in butter. Fry a thinly sliced onion in butter, add one tablespoon (heaped) of flour, one tablespoon curry powder, stir until smooth, add one pint hot water. Pour this sauce over chicken and simmer one-half hour. Serve with rice.

Indian Curry.

Proceed as before and when the chicken is browned mix dry one teaspoon sugar and one of curry powder, one tablespoon flour and sift over the meat. Stir until the meat is thoroughly coated with the powder; add two or three sour apples, cut in eighths but neither cored nor peeled, the juice of one-half lemon and two ounces of raisins; add one pint hot water, cover closely and simmer one hour.

Hot Tamales.

Grind boiled veal or chicken, two red peppers, two onions. Add salt to taste and enough cayenne pepper to make it very hot. Fill corn husks and serve.

Chop Suey.

Take one cupful of chopped chicken, one-half cup of sliced veal, two sliced onions, one-half cup diced celery, one-half cup mushrooms, one tablespoon butter. Mix together and smother until cooked, and then add one tablespoon of Chinese suey sauce. Season with salt and pepper.

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Spring Calls for Dishes With Sparkle To Tempt Tired Taste



FISH AND VEGETABLE SALAD—This different salad, garnished with green peppers, tomatoes and olives and served on crisp lettuce, is intended to serve six.

Spring calls for dishes that have sparkle and tang, that look fresh, cool, crisp, to spark the tired end-of-winter appetite. A fish and vegetable salad, garnished with green pepper slices, tomatoes and olives, served on a bed of crisp lettuce, catches the eye.

Fish and Vegetable Salad (Serves 6)

Fish Layer: 1-2 lb. white fish, cooked (cod, hake, perch), 3 tbsp. butter, 3 tbsp. flour, 1 1-2 c. milk, 1 tsp. gelatin, 1-4 c. cold water, salt and pepper, 1 tsp. Worcestershire sauce.

Melt butter, add flour and blend. Gradually stir in milk and cook until thick, stirring constantly. Soften gelatin in cold water. Dissolve in hot sauce.

Vegetable Layer: One tbsp. unflavored gelatin, 1-4 c. cold water, 1-4 c. boiling water, 1 bouillon cube, 1 tbsp. minced onion, 1 tbsp. chili sauce, 1 1-2 c. club soda, well chilled, 1 tbsp. chopped parsley, 2-3 c. shredded carrot and celery.

Soften gelatin in cold water. Dissolve bouillon cube in boiling water; add gelatin and stir until gelatin is dissolved. Add onion, chili sauce; cool. Slowly pour in chilled carbonated water. Add parsley, carrot and celery. Pour onto set fish layer and return to refrigerator to set firmly.

For a party luncheon, serve with hot crisp rolls, chilled soft drinks. Keep them iced until just before serving. Their tangy carbonation is better that way.

Egg Aspic (Serves 4)

Three hard-cooked eggs, 1-2 c. cooked peas and carrots, 1 tbsp. gelatin (1 envelope), 2 tbsp. cold water, 2 bouillon cubes, 1 c. boiling water.

Slice eggs. Arrange in bottom

of 6-inch, buttered pie pan and garnish with carrots and peas. Fill with layers of sliced egg. Soften gelatin in cold water.

Dissolve bouillon cubes with gelatin in boiling water. Pour over eggs and chill in refrigerator until firm. Serve on lettuce with mayonnaise dressing.

Mrs. George Seger Is Given Prize For Sandwich Filling

As cantaloupes are at their best at this season, a recipe for cantaloupe frappe is asked for next week. In the contest for sandwich filling asked for last week, Mrs. George Seger, Leoni, R. F. D. No. 9, was given the prize. It is called pink sandwich filling and reads as follows: Two cups boiled ham, one-half pound cream cheese, one sweet red pepper, one bottle stuffed olives. Put all ingredients through the food chopper, then moisten with any preferred salad dressing to the right consistency to spread well. Cut thin slices of bread, either white or whole wheat, and spread with the mixture, putting a leaf of lettuce between the slices.

Eaton Rapids Woman Given Recipe Award

A recipe for sliced cucumber pickles is asked for next week for the recipe contest. All contributions should reach this office by Wednesday noon.

Mrs. Frank C. Baldwin of Eaton Rapids, R. F. D. No. 1, box 46, was given the award for peach combination dessert.

The recipe is called peach tapioca pudding and is made as follows: One quart can of peaches, three-fourths cup of pearl tapioca, one-half teaspoon salt, one cup sugar, one lemon and boiling water.

The method follows: Drain peaches from juice and line a buttered baking dish with the fruit. Add enough boiling water to the peach juice to make three cups. Soak tapioca in enough cold water to cover all night, drain and add to peach juice, and bring to the boiling point. Add sugar, salt and grated rind and juice of lemon.

Cook in a double boiler until tapioca is transparent. Fill baking dish with the tapioca and bake one-half hour. Serve when cool. This will serve 10 persons and can be used with whipped cream or with custard.