

The Battle Creek
COOK BOOK

THIRD EDITION

PUBLISHED BY
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FIRST CONGREGATIONAL CHURCH
BATTLE CREEK, MICHIGAN

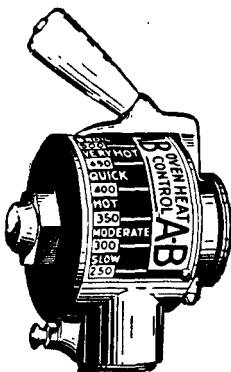
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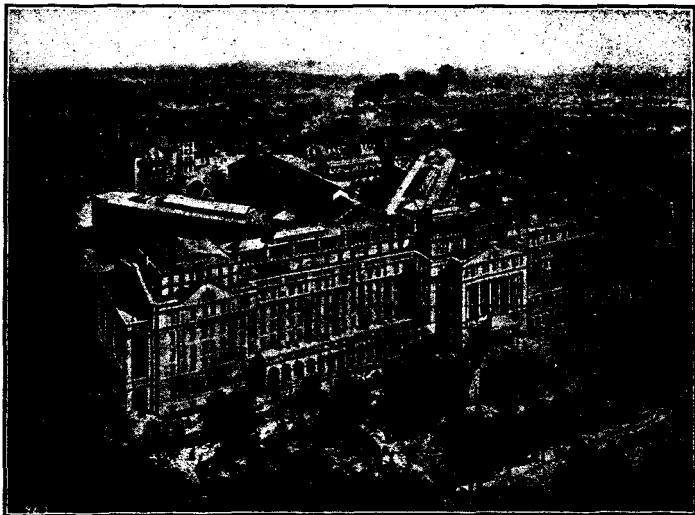
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COMPLIMENTS OF



The
BATTLE CREEK SANITARIUM
BATTLE CREEK, MICHIGAN

THE BATTLE CREEK
COOK BOOK

A COLLECTION OF

WELL TESTED RECIPES

SELECTED BY

THE WOMEN OF THE
FIRST CONGREGATIONAL CHURCH
BATTLE CREEK, MICH.

"He Hath Never Fed of the Dainties that Are Bred in a Book"

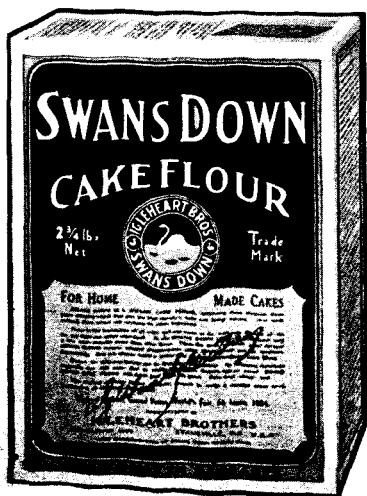
BATTLE CREEK, MICH.
ELLIS PUBLISHING COMPANY

1922

TABLE OF CONTENTS

	PAGE
Soups.....	1
Fish and Oysters.....	10
Meats.....	17
Sauces for Meats.....	26
Poultry and Game.....	28
Vegetables.....	34
Bread.....	45
Breakfast and Tea Cakes.....	51
Luncheon and Side Dishes.....	58
Salads.....	71
Pastry and Puddings.....	82
Desserts and Creams.....	104
Cake.....	117
Jellies and Conserves.....	142
Pickles.....	148
Confectionery.....	158
Table of Weights and Measures.....	164

When You Make Cake



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SOUPS

“Ceres presents a plate of vermicelli;
For love must be sustained like flesh and blood;
While Bacchus pours out wine, or hands a jelly;
Eggs, oysters, too, are amatory food.”

Stock For Soups

STOCK for soups is made from meat or bones, or of cooked joints of meat (omitting the fat—this would give a tallowy flavor to the soup), to which may be added chicken, turkey, beef, or mutton bones, well broken up. Put all this in cold water without salt; let it come slowly to boiling point, then skim well; set it back and let it simmer gently for six hours, until the meat is in shreds. Rapid boiling hardens the fiber of the meat, and the savory flavor escapes with the steam. Add a little pepper and salt, strain into a stone jar, let it cool, and remove all the grease. This stock will keep for many days in cold weather, and from it can be made all the various kinds of soups.

White Soup

A knuckle of veal, 2 turnips, 1 carrot, 2 tablespoons of whole pepper, 2 tablespoons of ground rice or farina. Boil and strain through a sieve. Beat the yolks of three

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eggs; put in a very little of the whites, add a pint of cream. Do not boil the eggs and cream, but put them in a tureen and stir as you pour the soup upon them.

MRS. ANNA SCOTT.

Oyster Soup

Drain 1 can of oysters. Boil the liquor and 1 pint of water; skim well. Season with butter, pepper, and salt. Add oysters and let come to a boil, then add 1 cup milk or cream, heated separately.

MISS CORA C. LEON.

Tomato Soup

One quart canned tomatoes, 2 heaping tablespoons of flour, 1 teaspoon of salt, 1 of sugar, and 1 pint of hot water. Let tomatoes and water come to a boil. Rub flour, butter, and a little tomato juice together, stir into boiling mixture. Boil 15 minutes. Strain through a sieve and serve with dice of toasted bread.

MRS. WALTER CLARK.

Tomato Soup

One quart of tomatoes, 1 teaspoon salt, 1 quart of hot water, 1 teaspoon sugar, pepper to taste, 4 cloves, 1 tablespoon of butter, 1 tablespoon chopped onion, 1 tablespoon chopped parsley, 1 tablespoon corn-starch. Add cloves, salt and pepper to tomatoes and boil in a porcelain kettle. Put the butter in a saucepan and when it bubbles, put in the onion and parsley. Fry five minutes, being careful not to burn it; let it simmer ten minutes; add more salt

if needed. Strain it; then add the corn-starch dissolved in a little water. Serve with boiled rice or toasted crackers

MRS. SALLIE PALMER.

Tomato Soup

Boil 1 quart of tomatoes in 1 quart of water until smooth. Add 1 heaping teaspoon of soda. When the effervescence has subsided, add 1 quart of scalded milk with butter size of an egg. Salt and pepper and thicken with cracker crumbs.

MRS. J. C. BARBER.

Pea Soup

Soak 1 quart split peas over night. Next morning boil with 2 carrots, 2 onions, 1 stalk celery and a little piece of salt pork. Boil all the morning, being careful not to scorch; strain, and serve hot.

MRS. ARTHUR SMITH.

Green Pea Soup

Cover a quart of green peas with hot water, and boil until they mash easily. Mash, and add 1 pint of stock or water. Cook together 2 tablespoons of butter and 1 of flour, until smooth, but not brown; add to the peas and then add 1 cup of milk and 1 of cream. Season with salt and pepper, and boil once; strain and serve. A cup of whipped cream added at the last moment is an improvement. Canned peas may be used if desired.

MRS. MAUDE C. WARD.

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Potato Soup

Boil 3 potatoes and put through a colander; mix these with a small piece of melted butter, 1 tablespoon of browned flour, salt, a little onion and a little finely chopped parsley. Add the mixture with a few bread crumbs to soup stock already prepared. Improved by adding just before serving, a cup of whipped cream.

MRS. NELLIE HAWKHURST.

Black Bean Soup

One pint black beans boiled soft and put through sieve, being careful not to let any of the skins through. Add this to about 1 quart beef stock and season well. Add either catsup or Chilli sauce. Serve with sliced lemon. The whites of hard boiled eggs, chopped fine, are nice to add to any dark soup.

MRS. MARY McCAMLY SMITH.

Bean Soup

One pint of beans soaked over night in cold water. In the morning add 2 quarts of water and $\frac{1}{2}$ teaspoon soda. Boil $\frac{1}{2}$ hour in the soda water, then pour off and wash thoroughly in cold water. Boil again in 2 quarts of water to which is added a little butter, pepper and salt and 1 hard boiled egg, chopped fine.

MRS. W. H. NOBLE.

Potato Soup

Three large potatoes, $\frac{1}{2}$ green pepper cut fine, 3 onions, 1 slice fat salt pork, 3 stalks celery cut fine, parsley. Cook in small amount of water until done. There should

be no water to drain off. Remove the salt pork. Mash with a potato masher and add 4 cups milk. Reheat and serve.

MRS. RALPH W. HARBERT.

Potato Chowder

Six large potatoes, $\frac{1}{2}$ pound salt pork, 1 onion, 1 tablespoon butter, 1 tablespoon flour, 1 pint milk or cream; 1 pint water, 1 tablespoon chopped parsley, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Dice potatoes and pork; slice onion; fry pork and onion until light brown. Put in kettle layer of potatoes, then onion and pork, sprinkle with salt, pepper and parsley. Repeat until all is used, pour over grease from pan. Add 1 pint water, cover and simmer 20 minutes. Scald milk in boiler and add melted butter and flour browned together, add to pot when potatoes are tender, stir carefully. Season if necessary, serve hot.

MRS. H. C. HAWK.

Corn Soup

Made either of fresh or canned corn. When fresh, cut from cob, and scrape all that is sweet that remains on cob. To 1 pint of corn add 1 quart hot water, boil 1 hour or longer, and put through colander. Put into saucepan butter the size of small egg, and when thoroughly melted, sprinkle in heaping tablespoon of flour. Cook a moment, stirring constantly. Now add $\frac{1}{2}$ corn pulp and when smoothly mixed, add remainder. Season with cayenne pepper, salt and when done, add a scant pint of boiling milk and a cup of cream. All milk can be used, but in such a case, add more butter.

MRS. MARY McCAMLY SMITH.

Onion Soup

Slice 4 large onions very thin, fry in butter. Add 1 quart of well seasoned beef stock, put on top 4 slices toasted bread and sprinkle over 3 tablespoons grated cheese.

MRS. H. C. HAWK.

Mushroom Soup

One onion cut fine, a little parsley, 2 cups of beef stock; boil together 20 minutes; then strain. Add $\frac{1}{2}$ can mushrooms cut in thin slices, and boil 20 minutes. Add 1 cup of milk, 2 tablespoons of flour and 1 tablespoon of butter; stir flour and butter together. Let boil; and when ready to serve, pour in 1 cup whipped cream. This will serve six persons.

MRS. E. C. HINMAN.

Vegetable Soup

Put 3 pounds of soup bone into 3 quarts of water and boil 4 hours. One hour before serving, grate 1 carrot, 1 potato, and chop $\frac{1}{4}$ head of cabbage very fine. Add $\frac{1}{2}$ pint of tomatoes, and salt and pepper to taste. Strain before serving.

MRS. W. H. NOBLE.

Canned Vegetable Soup

One-half bu. tomatoes, 18 ears corn cut off the cob, 2 cabbages cut fine, 12 stalks celery, 2 bunches carrots, 4 green peppers, 12 large onions, 1 red pepper. Season with salt and parsley. Put all together and cook 1 $\frac{1}{2}$ hours. Put in sterilized glass jars very hot and seal im-

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mediately. In the winter combine with soup stock, canned bouillon or bouillon cubes.

MRS. RALPH W. HARBERT.

Noodle Soup

For the noodles, take 1 egg, a little salt, 4 tablespoons of sweet milk, 2 even teaspoons of baking powder, flour to make stiff enough to roll out. Roll thin, and cut in fine strips, adding to any soup stock and cook 20 minutes.

MRS. J. F. HINMAN.

Oyster Purie

One quart of oysters well cooked in the liquor, then strain through a colander. Set the juice aside, and chop the oysters very fine. Make a cream sauce as follows: $\frac{1}{2}$ cup of butter, and 3 tablespoons of sifted flour; melt in a saucepan, stirring constantly; add to this 1 quart of sweet cream, and let boil one minute; then add the liquor and chopped oysters, salt and pepper; serve on toast.

MRS. N. A. OSGOOD.

Bouillon

Five pounds lean beef from lower round, 3 quarts water; let it come to a boil slowly; skim and set back where it will keep at a boiling point 8 or 10 hours. About $\frac{1}{2}$ hour before taking off, add 6 whole peppers, 3 or 4 cloves, small bay leaf, 1 sprig each of thyme, summer savory, and parsley, half a stalk of celery, small onion, and salt to taste. Strain, and when cold, skim. Put on the fire again, and when hot, put in the white of an egg, slightly beaten, with what egg shells you have, broken

in a cup of cold water, and a little burnt sugar for coloring. Strain through a flannel bag.

MRS. BELLE H. WARD.

Savora Bouillon

One half cup diced carrots, 1-3 cup diced turnips, 1-3 cup sliced onions, 1-3 cup chopped celery, 2 tablespoons Savita, 3 quarts cold water. Put the vegetables to cook and let them come slowly to the boiling point. Let boil for one hour or more or until the vegetables are tender and the liquid is reduced to 1½ quarts. Strain out the vegetables and add the Savita and salt if desired. Clarify the stock as follows: Beat the whites of two eggs slightly, break the shells into small pieces and add with the beaten whites to the cool stock. Place over a hot fire and stir constantly until the boiling point is reached. Boil 2 minutes and then set on the back of the range and let simmer 20 minutes. Remove the scum and strain through a double thickness of cheese cloth placed over a fine strainer. It may now be served as a clear bouillon, or it may be served in bouillon cups with a spoonful of whipped cream on top.

Superior in flavor to any meat bouillon.

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Mock Chicken Soup

Three tablespoons rice, 3 cups water, ¼ cup mushrooms 1 teaspoon Savita, 3 tablespoons butter. Cook the rice one-half hour in the water with the Savita and salt. Cook the mushrooms in a double boiler in the butter,

and add to the above ingredients. And you won't miss the pullet. THE BATTLE CREEK FOOD CO.

Cream of Brown Onion Soup

Four med. size onions, 3 tablespoons flour, 1 cup water, 3 tablespoons butter, 2 cups milk, 1½ teaspoons salt, ½ tablespoon Savita. Slice the onions and put in a buttered pan. Add a little water and put into the oven covered. When tender, remove the cover, and brown. Rub the browned onions through a colander, add the water and the white sauce, made by adding the hot milk to the butter and slightly browned flour rubbed together until smooth; cook ten minutes in a double boiler before adding to the onion. Reheat the soup, salt and serve. This makes one quart.

COURTESY OF THE BATTLE CREEK FOOD CO.

Turkey Soup

Take the remnants of a roast turkey, break the bones, cover with 2 quarts of cold water and cook slowly 4 or 5 hours. Then remove the bones, strain through a colander and add 1 pint of milk. Beat one egg with 1 teaspoon of salt and stir flour into it until it can be rubbed in the hands into fine pieces like rice. Stir into the soup just before removing from the stove.

MISS ANNA ETZCORN.

FISH AND OYSTERS

"NO MAN CAN BE WISE ON AN EMPTY STOMACH."

Baked Pickerel

Carefully clean and wipe the fish, and lay in a dripping-pan, with enough hot water to prevent scorching. Several muffin rings may be used to keep it off the bottom. Bake slowly, basting often with butter and water. When done, have ready a cup of sweet cream to which a few spoons of hot water have been added; stir in 2 large spoons melted butter, heat all by setting cup in boiling water; add the gravy from the dripping-pan, and let it boil once; place the fish in a hot dish, and pour over it the sauce. Or an egg sauce may be made with drawn butter; stir in the yolk of an egg quickly, and then a teaspoon of chopped parsley.

MRS. A. S. PARKER.

To Fry Perch and Other Small Fish

Remove the heads and scales, clean and wash the inside wipe dry, sprinkle with salt. Dip in beaten egg, then in cracker crumbs, to which a pinch of salt has been added. Have ready a frying-pan half full of hot lard, drop in the fish, and fry as you would doughnuts. If the lard is hot, they will cook in a few minutes. Garnish with thin slices of lemon.

MRS. E. BEN FISCHER.

Victrolas and Records at **FISHERS**

Stuffing For Baked Fish

Two cups bread crumbs, 1 tablespoon each of onion, olives, capers, pickles and parsley. 1 teaspoon salt and 1 tablespoon melted butter. 2 tablespoons sweet milk.

MISS ORPHA PLAISTED.

White Fish A La Turbot

Steam a fresh white fish until tender. Remove bones, and pick into bits. Make a sauce of 1 pint rich milk, and $\frac{1}{2}$ cup flour wet with cold water. While still warm, beat in $\frac{1}{2}$ cup butter. Put in the bottom of pudding dish a layer of fish, season with salt and pepper, then a layer of the sauce; fill the dish with alternate layers of fish and sauce. Cover with a layer of bread crumbs dotted with butter. Bake $\frac{1}{2}$ hour, and serve in the dish in which it is baked.

MRS. PRESTON LOVELL.

Turbot A La Creme

Boil 4 or 5 pounds of haddock or white fish. Take out all the bones, and shred very fine. Let a quart of milk, $\frac{1}{4}$ of an onion, and a piece of parsley come to a boil, then stir in a scant cup of flour, which has been mixed with a cup of cold milk, and the yolks of two eggs. Season with $\frac{1}{2}$ teaspoon of white pepper, salt, and $\frac{1}{2}$ teacup of butter. Butter a pan, and put in first a layer of sauce, then one of fish, finishing with sauce. Sprinkle with bread crumbs, and a light grating of cheese. Bake in a moderate oven 1 hour.

MRS. MAUDE C. WARD.

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Salmon Turbot

Boil 1 quart of fresh milk, taking off the cream for the top dressing. Reserve enough of the cold milk to moisten 10 level tablespoons of flour. When smooth stir into the hot milk until a thick dressing is made. Add 3 heaping tablespoons of butter, salt and pepper to taste. Shred a can of salmon, and place in a dish alternate layers of salmon and dressing, with the dressing on the top. Sprinkle over it a thin layer of cracker crumbs, dotted with butter and covered with the cream. Bake until a golden brown, and serve immediately.

MRS. NELLIE P. HAWKHURST.

Fish Chowder

Cut 3 lbs. of fresh fish in small pieces, first removing the bones, $\frac{1}{2}$ pound of potatoes cut in slices—not too thin—1 large onion cut fine, $\frac{1}{2}$ pound salt pork cut in $\frac{1}{2}$ inch squares. Put the pork and onion in a pan, and slowly fry to a light brown. Butter a large kettle, and place first a layer of potatoes, next a layer of fish. Then sprinkle on the onion and pork, repeat until all are used, leaving potatoes on top. Barely cover the whole with water. Take 1 quart of boiling milk, to which add 3 oz. of butter after the fish etc. has simmered 10 minutes. Add the hot milk, and let boil without disturbing for 20 minutes. When ready to serve, add a few broken crackers. If you wish more soup add more milk.

MRS. E. C. HINMAN.

Fish Chowder

Any kind of fresh fish may be used, those having large flakes being preferred. Cut in pieces over an inch thick,

and 2 inches square. Place eight good sized slices of salt pork in the bottom of an iron pot, and fry crisp; remove the pork, leaving the fat. Put in the pot a layer of fish, a layer of split crackers, and some of the pork chopped fine, with black and red pepper, and chopped onions; then another layer of fish, another of crackers; and so on until the pot is full. Cover with water, and stew slowly until the fish is cooked. Remove the fish. Thicken the gravy with rolled crackers or flour; boil, and pour over the chowder.

MRS. A. S. PARKER.

Katie's Clam Chowder

Two quarts of hard-shell clams chopped fine. 1 quart of potatoes cut the size of dice. 1 can of tomatoes, 4 medium onions cut fine, $\frac{1}{4}$ of a lb. of salt pork cut fine, $\frac{1}{2}$ cup of butter. Salt well. Use fresh red peppers cut fine, if they can be procured, if not use $\frac{1}{2}$ teaspoon of cayenne pepper, parsley, and celery chopped fine. Put in a large iron kettle to cook, with a cup of rolled cracker crumbs. To this add 1 quart of boiling water. Let boil slowly 2 hours.

MRS. S. J. TITUS.

Cod-Fish Pie

Take a nice thick piece of cod-fish, soak until the fish will part in flakes, changing the water once; then peel and slice some potatoes. Take a deep dish, rub butter on the sides and bottom, put upon that a layer of fish flakes; alternate with layers of potatoes dotted with occasional lumps of butter and a little pepper till the dish is filled. On the top, place a large piece of butter, and $\frac{1}{2}$ cup of

milk. Bake in a hot oven until cooked through. A thin paste or crust may cover the whole.

MRS. J. F. HINMAN.

Lobster Chops

Heat in a spider a piece of butter the size of an egg, add 2 heaping tablespoons of flour and brown. Add 1 cup of hot sweet cream, then the lobster, having first shredded it. When cool add the well beaten yolks of three eggs, heat again and season. Spread the mixture $\frac{1}{2}$ inch thick on a platter. When cool, shape much like lamb-chops. Dip in egg and cracker crumbs and fry in lard. One can of lobster will make 15 to 18 chops. Serve with tomato sauce made as follows: 1 can of tomatoes well cooked. Strain and add a little butter, 2 teaspoons of sugar, and seasoning. Thicken with flour. The chops can be made the day before using.

MISS CORA AMBERG.

Broiled Oysters

Take thin slices of salt pork, and lay on wire frame over coals. Lay an oyster on each piece of pork. Season well. Serve on dry toast. Nice for breakfast or lunch.

MRS. CLELLE HUMPHREY WHITE.

Broiled Oysters

Grease a fine wire gridiron, and dry fine, large, oysters and place upon it; broil quickly over hot coals. Have ready some pieces of buttered toast upon a hot platter, and lay one or two of the oysters upon each piece; put a bit of butter and a little pepper and salt upon each one, and serve as hot as possible.

MRS. GROESBECK.

Fried Oysters

Season the oysters with salt and pepper. Beat 1 egg, add salt and pepper. Have prepared also a dish of crackers rolled very fine, and seasoned with salt and pepper. Dip the oysters first in the egg, then in the dry crackers, and fry in hot butter.

MRS. C. M. LEON.

Deviled Oysters

Drain 2½ dozen nice fat oysters, chop, and drain again. Heat ½ pint of rich milk. Rub a tablespoon each of butter and flour together, and stir in the milk. When thick, take from the fire, add a tablespoon of chopped parsley, the oyster, yolks of 3 eggs well beaten, a little salt and pepper. Fill deep oyster shells with the mixture, sprinkle with stale bread crumbs, set in a baking pan, put in a very hot oven ten minutes. Serve in the shells; garnish with sliced lemon and parsley.

MRS. THORP, DETROIT.

Deviled Oysters

Drain 1 pint of oysters, add ½ as many cracker crumbs, 2 hard boiled eggs, 1 tablespoon melted butter, salt, pepper, 2 tablespoons of cream, chop together very fine; fill halves of oyster shells, and bake in moderate oven about 20 minutes. Garnish with lemon and parsley.

MRS. MARIE UPTON STRONG.

Little Pigs In Blankets

Season large oysters with salt and pepper. Cut fat pork or bacon into thin slices. Wrap an oyster in each

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slice, and fasten with a little skewer (tooth-picks are the best). Cook just long enough in a frying-pan to crisp the bacon—about two minutes. Place on slices of toast. Do not remove the skewer.

MRS. J. F. HINMAN.

Creamed Oysters

Two quarts of oysters, washed and dried in a towel. 1 cup of milk, thickened to the consistency of cream, salt and pepper, and 1 cup of sweet cream. Pour dressing over oysters after they have steamed until they begin to curl. When nearly ready to serve, dot with lumps of butter.

MRS. W. H. ELDRED.

Oyster Patties

One pint of small oysters, $\frac{1}{2}$ pint cream, 1 large teaspoon of flour. Let the cream come to a boil, mix the flour with a little cold milk, and stir into the boiling cream. Season with salt and pepper while the cream is cooking. Let the oysters heat in their own liquor, skim carefully, and strain off all the liquor. Add the oysters to the cream, and boil once. Fill the pattie shells, and serve. The quantity given will fill 18 shells.

MRS. THORP, DETROIT.

MEATS

“Man wants but little here below,
As beef, veal, mutton, pork, lamb, venison show.”

Suggestions For Baking Meat or Tame Fowl

Do not season, or put water in the dripper for 30 minutes, after placing in a very hot oven. Then season well, add hot water, and bake slowly, basting often. Meats baked in this manner retain all their juices, instead of being drawn out by steam and salt.

MRS. B. T. SKINNER.

Yorkshire Pudding

TO BE SERVED WITH ROAST MEAT.

Four eggs beaten very light, a pinch of salt, 12 heaping tablespoons of flour, 1 pint of milk; beat part of the flour with the eggs, and add the rest of the flour and milk gradually. Bake with the meat three quarters of an hour before the roast is done. May be baked without meat by putting 2 or 3 tablespoons of the drippings from the meat in a pan, and when hot pour in the batter, basting occasionally. Cut in squares and serve on the platter with the roast.

Beefsteak Smothered in Onions

Grease a hot spider with butter or the suet from the meat, and fry the steak until half done; then cover very thickly with sliced onion, season very well with butter, pepper and salt, and put a little water in the spider to prevent burning; cover closely and set where they will

cook more moderately. If not cooking fast enough, turn the meat so the onions will come to the bottom. Serve hot, with the onions on top the steak.

MRS. N. A. OSGOOD.

Sirloin Steak With Oyster Sauce

Let your oysters fry a few minutes in butter, pepper, salt, a little flour, and the juice of half a lemon, with enough water to make the quantity of sauce desired. Stir till the oysters are done. Serve with broiled steak.

MRS. S. S. HULBERT.

Beef Loaf (Small)

One-half pound beef (cut from top of round), put twice through grinder (using fat that is on it) and also small piece of onion. Mix with this about half the bulk of dry bread crumbs (barely moistened). Add 1 tablespoon melted butter, salt and pepper and 1 egg beaten slightly. Mix thoroughly using about $\frac{1}{2}$ cup milk. Shape into an oval loaf and bake in buttered pan 1 hour. Baste with 1 tablespoon butter melted in $\frac{1}{2}$ cup hot water.

MRS. WENDELL L. SMITH.

Beef Loaf

Take 3 pounds of raw beef steak, off the round. Chop very fine. One tablespoon of salt, 1 teaspoon of pepper, 10 tablespoons of rolled crackers, 1 cup of milk (partly cream if possible), $\frac{1}{4}$ cup of butter, 2 eggs. Season with sage. Put in a deep narrow tin, pour over it a little water and bake about 1 hour.

MISS CARRIE MCFARLAND.

Meat Loaf

One pound chopped veal, 1 pound chopped beef, 1 pound chopped lean fresh pork, 3 large slices bread, soaked in milk (about 1 pint) until soft, 1 egg, 2 table-spoons salt, $\frac{1}{2}$ tablespoon pepper. Bake about 2 hours. Sliced tomatoes and onion baked on top much improves this loaf.

MRS. EVAN HUBBARD.

Baked Chops

Dip lamb chops in egg and then in bread crumbs. Season well with salt and pepper. Put in a dripper and bake 20 minutes in a hot oven.

MRS. J. M. WARD.

Breaded Veal

Pound veal cutlets; season with salt and pepper; dip in the white of egg; roll in fine cracker crumbs; and fry slowly for half an hour in a very hot spider, with equal quantities of lard and butter. Keep covered closely; turn only once.

MRS. AMALIE BURGEE.

Veal Loaf

Three and one-half pounds of veal, free from bone, chopped fine. Add to it 3 well beaten eggs, $1\frac{1}{2}$ table-spoons of salt, 1 tablespoon of pepper, 4 crackers rolled fine, 3 table-spoons of milk, and a piece of butter the size of an egg. Stir well together, make into the form of a loaf and bake 2 hours, basting frequently.

MISS EMMA WATTS.

C. C. Thoma

The Watchman of Main Street
9 West Main St.

Veal Loaf

Three pounds raw veal, and $\frac{1}{2}$ pound salt pork, chopped and mixed; 3 soda crackers, 3 eggs, sage, pepper, and salt. Make into a loaf after mixing well together. Butter the outside well, and sprinkle with crumbs of crackers. Bake about three hours; baste as often as needed.

MRS. JOS. WEEKS.

Pressed Veal

Boil until thoroughly done, 3 pounds of veal and 1 pound of salt pork (with lean and rind removed), salt and pepper to taste, then chop very fine.

DRESSING.—Use 1 cup of the liquid, butter the size of an egg. Let this come to a boil, and stir in 2 well beaten eggs. Boil 2 minutes, stirring constantly, to keep it smooth. Add more salt and pepper if necessary. Pour over the chopped meat, and mix well. If desired, the juice of $\frac{1}{4}$ lemon may be added. Place in pan and press.

MRS. WM. H. FLAGG.

Calf's Liver Baked

Soak a calf's liver in salt water for a few moments. Skewer with bacon and sprinkle with chopped onion. Place in a pan with a little water and butter and bake one hour in a hot oven, basting frequently. Use browned flour for the gravy. Pour gravy over the liver and garnish with parsley.

MRS. JOHN T. WINSHIP.



Coats - Suits - Dresses - Millinery

Lamb Cutlets Crumbed

Season French chops with salt and pepper; dip in melted butter, and roll in fine bread crumbs. Broil over a moderate fire. Serve with potato balls heaped in center of dish. Garnish with parsley.

MRS. REED STUART.

Sweet-Breads

Slowly soak in strong salt water until the blood separates from the meat. Place in boiling water to blanch and harden. After which draw off the thin outer casing, remove any little pipes that may adhere, and cut into strips. Lay on ice until ready to use, and then dip in egg, and roll in bread crumbs. Salt, pepper, and fry slowly in butter. They burn easily.

MRS. JOHN T. WINSHIP.

Pressed Tongue

Cover a large beef tongue with cold water. Put on the stove, and let simmer 4 hours. Take up and cool. Boil the liquor until reduced to a pint. Chop tongue in small pieces, and add to it 1 teaspoon of salt, a small pinch of cayenne pepper, $\frac{1}{2}$ spoon of ground cinnamon, allspice, and white pepper, $\frac{1}{4}$ teaspoon of ground cloves and ground mace. Mix well, and press in square tin. Pour over this the boiling liquid, with 3 tablespoons of vinegar added. Set away for 10 hours. Slice thin when served.

MRS. GEO. E. HOWES.

French Tongue

Put in a kettle 1 fresh tongue, $1\frac{1}{2}$ pounds of beef, 1 dozen cloves, 1 dozen allspice, 1 dozen pepper-corns, and

boil until the tongue is ready to skim. Take the tongue out, and strain the stock, then return the tongue, and let it simmer until very tender, and there is left about 1 pint of stock. Thicken this with browned flour, and add 5 or 6 pickles, chopped fine, and one wine-glass of currant jelly. Pour over tongue, which is placed on a platter and garnish with sliced lemon. The tongue should cook nearly 1½ days, until very dark.

MRS. BELLE H. WARD.

Meat Souffle

A good way to use scraps of cold beef, ham or fowl, which have been boiled, fried or roasted. Make 1 cup of cream sauce as follows: 1 cup of milk, 1 tablespoon of butter, 1 teaspoon flour, salt and pepper. Melt butter and flour together, then slowly stir in the milk. Season with 1 teaspoon of chopped parsley, or celery tops and a little chopped onion. Stir into this sauce 1 cup of chopped meat or fowl; when well mixed, add the beaten yolks of 2 eggs. Cook one minute and set away to cool; then stir in the beaten whites. Bake in a buttered pudding dish 20 minutes.

Pot-Pie Dumpling

One cup of flour, 1 heaping teaspoon of baking powder and a little salt. Mix with water as stiff as can be stirred and drop into the kettle with a spoon. Boil 20 minutes without removing cover.

MISS ANNA ETZCORN.

Roast Veal

Put into small frying pan 1 tablespoon butter, and fry a finely chopped onion. Rub veal with teaspoon

ginger and sear in pan with onions, add a little salt and tablespoon flour. Place hot in roasting pan, pour over dressing. When done make gravy by pouring water into pan and thicken with flour. Can add to above, cooked rice $\frac{1}{2}$ hour before meat is done, and baste with juices of meat or use cooked macaroni, drained and place round meat in platter. Have ready tomato sauce and grated cheese, pour over and place in oven 3 or 4 minutes and serve. Chili sauce can be used in place of tomato sauce.

MISS ORPHA PLAISTED.

Larded Fillet of Beef

Dredge well with salt, pepper and flour, and put without water in a small pan. Bake in hot oven 30 minutes for four pounds, which will serve twelve people. Serve with mushroom, Hollandaise or tomato sauce.

BROWN MUSHROOM SAUCE: One can French mushrooms, 2 cups stock, 2 tablespoons flour, 4 tablespoons of butter, salt and pepper. Melt the butter. Add the flour and stir until a dark brown. Gradually add the stock. When this boils add the mushroom liquor. Season and simmer 20 minutes. Skim off grease. Add mushrooms and simmer 5 minutes. Too much cooking toughens mushrooms. MRS. NELLIE P. HAWKHURST

Breaded Veal

One slice of veal, cut 1 inch thick, 1 egg, bread crumbs, milk, onion, green pepper. Mix the egg with one table-

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spoon milk, salt and pepper. Dip veal first in the egg and then in the bread crumbs. Brown well in a frying pan. Put in a baking dish. Cover with milk. Add a little onion and green pepper. Bake one hour in a slow oven.

MRS. RALPH W. HARBERT.

Smothered Veal

Order round of veal, about 2 inches thick. Cut in chunks for serving each person. Roll in flour and season with salt and pepper. Brown quickly in frying pan, using part butter and part lard, remove from pan when brown. Put in covered baking dish, sprinkle well with flour, and fill dish with hot water nearly covering the meat. Bake in moderate oven until tender, about 1½ hours. 4 pounds will serve ten to twelve people. Serve with gravy left in bake dish.

MRS. R. F. HOFFMASTER.

Meat Loaf

Two pounds fresh pork (shoulder) and 1 pound smoked ham put through grinder; 1 cup milk, 2 cups crumbs, 2 eggs, little pepper (no salt as ham is salty). Place in pan, then pour over it a small can tomato soup and bake an hour or little longer. MRS. C. P. BAKER.

Baked Ham

Take 6 or 7 pounds of ham, put about 1 dozen cloves in it. Make a stiff dough of flour and water, sufficient after rolling out to cover the ham all over. Put ham in baker with a little water and bake 4 hours slowly.

MRS. ARTHUR GREEN.

Ham

Slice of ham cut one inch thick. Rub each side with dry mustard and quite a little brown sugar. Place in dripping pan and baste with two tablespoons of vinegar and two of water. Bake 40 minutes in slow oven. Serve with gravy poured over, not thickened.

MRS. BERTHA BUSH MINAHAN, Green Bay, Wis.

Ham In Olive Sauce

Take 2 cups of cold boiled ham cut in quarter inch pieces. Brown 2 tablespoons butter and 3 tablespoons flour. Add $1\frac{1}{2}$ cups stock or water, 2 small onions cut very fine; $\frac{1}{4}$ green pepper sliced thin, salt and pepper. Cook until thick. Add ham and $\frac{1}{4}$ cup pimento olives sliced.

MRS. RALPH W. HARBERT.

A Substitute For Meat

Protose Steak With Onions

One pound Protosé, 1 c. grated onion, 1 tablespoon melted butter, 1 teaspoon salt, 1 cup brown sauce, $\frac{1}{4}$ cup water. Remove the protose from the can, cut in half lengthwise, and make six or eight slices of each half, Arrange these on the bottom of a buttered pan. Mix the melted butter and salt with the grated onion. On top of each slice of Protose put a spoonful of the grated onion. Dilute the brown sauce with the water and pour around the Protose, taking care not to disturb the onions. Place in the oven and bake slowly 45 minutes to one hour, or until the onions are perfectly tender.

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Mint Sauce

Two teaspoons fresh mint chopped, 1 cup boiling water, 4 tablespoons sugar, 2 teaspoons vinegar. Pour water over mint, add sugar and vinegar, boil, then cool and serve.

Creole Dressing

Yolks of two hard boiled eggs, $\frac{1}{2}$ teaspoon red pepper, 1 teaspoon black pepper, 1 teaspoon salt, $\frac{1}{2}$ cup powdered sugar, $\frac{3}{8}$ cup oil, $\frac{1}{4}$ cup vinegar, 1 chopped onion. Prepare two or three hours before serving. Serve with steak or other meats. MRS. JOHN T. WINSHIP.

POULTRY AND GAME

“And when the pie was opened,
The birds began to sing;
And is not this a dainty dish
To set before the king?”

Broiled Spring Chicken

Cut up chicken and crush bones to make the pieces lie flat. Broil over a clear fire about two hours before serving. Season with butter, salt, and pepper. Pack in an oatmeal boiler, sprinkle in a tablespoon of Worchester-shire sauce, cover closely, and cook till time to serve. This renders the fowl perfectly well done, and is delicious. An ordinary steamer can be used, provided the chicken is put into a covered dish so the steam cannot touch it.

MRS. EMMA G. HARBECK.

Broiled or Smothered Chicken

Cut chicken in quarters. Lay in a dripping pan. Sprinkle with salt; pepper well; dredge with flour; put small bits of butter over all, allowing pieces the size of an egg to each chicken. Cover close with another pan. Bake 40 minutes, then remove pan, and bake with brisk fire until brown.

MRS. HOWARD KINGMAN.

Broiled Birds

Place the birds (cut open) on a hot broiler, and season with salt and pepper. Have prepared a dish of hot water, butter, salt, and pepper; and when the birds begin to

brown, dip them in it, and place again over the fire. Repeat the process until the birds seem thoroughly cooked, which will require 20 minutes or $\frac{1}{2}$ hour. Thicken the dish of hot water, pepper, and salt, with flour, and pour over the game.

MRS. C. M. LEON.

Fried Spring Chicken

Joint up the chickens, and throw into salt and water; let stand a few minutes, rinse, and dry in a cloth like oysters. Put considerable lard in a frying pan until very hot; roll the chicken in flour, pepper, and salt mixed together; put in frying pan, and cover close; turn often and all ways. Be careful the lard does not cook out.

GRAVY.—Put to the lard a very little water and $\frac{1}{2}$ cup of cream. When it boils, thicken with flour wet with cold milk.

MISS OLIVIA S. HINMAN.

Sauce for Fried Chicken

One-half teacup of butter, juice of $\frac{1}{2}$ a lemon, yolks of 2 eggs, a little cayenne pepper, $\frac{1}{2}$ cup of boiling water, $\frac{1}{2}$ teaspoon of salt. Beat butter to a cream, add yolks one at a time, the lemon juice, pepper, and salt. Place the bowl with the mixture in a saucepan of boiling water, beat with an egg-beater until sauce begins to thicken, and add the boiling water, beating all the time. When like a soft custard, it is done. Serve in gravy dish, or put around the chicken on platter.

MRS. F. P. BOUGHTON.

MRS. CONNER, China Decorator

FIRING & LESSONS

PARTY NOVELTIES

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Chicken Pie

CRUST.—One quart of sifted flour, three teaspoons of baking powder, 1 cup of lard, salt, and milk to make a stiff dough. Roll, and line a pan with the paste. Boil a fowl until tender, pick the meat from the bones; season to taste; pour in the pan and cover with a top crust; bake in a slow oven $\frac{1}{2}$ of an hour. **MRS. O. B. GREEN**

Chicken in Jelly

For each pound of chicken allow a pint of water. When boiling, skim; simmer gently until meat is very tender. Take out chicken, skin, and take all of the flesh from the bones. Put bones in liquor, and boil until water is reduced one-half. Strain, and set away to cool. Next morning skim off fat. Turn jelly into clean saucepan, removing sediment, and to each quart of jelly add $\frac{1}{2}$ package of Knox gelatine (which has been soaked an hour in half a cup of cold water), an onion, a stalk of celery, 12 peppercorns, a small piece of mace, 4 cloves, pepper and salt, and the white of one egg. Let it boil, then set back where it will simmer 20 minutes. Strain the jelly through a napkin. In a 3 pint mould put a layer of jelly about $\frac{1}{4}$ of an inch deep, and set in ice water to harden. Have the chicken cut in long thin strips, and season well with salt and pepper. When jelly in mould is hard, lay in chicken, and cover with the liquid jelly which must be cool, but not hard. Put away to harden. When ready to serve, dip the mould into warm water, and turn into the center of a flat dish. Garnish with parsley, and if you choose, with mayonnaise sauce. **MRS. A. T. PENNIMAN.**

Scalloped Chicken

One cooked chicken, 1 cup of gravy, 1 tablespoon of butter, 1 egg well beaten, 1 cup of bread crumbs or rolled crackers, salt and pepper. Rid the chicken of skin and bones; cut or chop into pieces, thicken the gravy, and stir until the chicken boils; take it off and add the egg; cover the bottom of the dish with crumbs; pour the gravy and chopped chicken in; cover with crumbs and pieces of butter. Warm over in a quick oven.

MRS. H. R. WILLIAMS.

Chicken Souffle

One pint of cooked chicken finely chopped, 1 pint of cream sauce, 4 eggs, salt and pepper. Stir the chicken and seasoning into the boiling sauce, cook two minutes, add the yolks of the eggs well beaten, and set away to cool; when cold, add the whites well beaten, turn into a buttered dish, and bake $\frac{1}{2}$ hour. Serve hot. Can use veal or beef.

CREAM SAUCE FOR SOUFFLE.--One cup of milk, 2 tablespoons of butter, salt, and pepper. Put butter in small fryingpan. When hot, but not brown, add 2 tablespoons flour; stir until smooth; then gradually add the milk. Let it come to a boil. Use cream instead of milk if you have it.

MRS. T. M. FLOWER.

Creamed Chicken

One chicken of $4\frac{1}{2}$ pounds or 2 of 6 pounds, 4 sweetbreads, and 1 can of mushrooms. Boil chicken and sweetbreads and when cold, cut up as for salad. In a saucepan, put 4 coffee cups or 1 quart cream; in another, 4

large tablespoons butter, and 5 even ones of flour; stir until melted, then pour on the hot cream, stirring until it thickens. Flavor with a small half of a grated onion, and a very little grated nutmeg; season highly with black and red pepper. Put chicken and ingredients, together with sweet-breads and mushrooms (which if large should be cut in 4 pieces), in a baking dish, cover with bread crumbs and pieces of butter, and bake 20 minutes. It can be made without sweet-breads by using more chicken, but is not as good. Serves sixteen persons.

MRS. BELLE H. WARD, EVANSTON, ILL.

Chop Suey

Saute in a tablespoon of shortening for five minutes in the order named below, then skim into a kettle: 1 chopped onion, the meat of a chicken cut in small pieces, 1 can mushrooms, 1 cup celery cut quite fine. Rinse spider with a little hot water, and add to the kettle and cook two or three hours. Season with salt and pepper. Just before serving add 1 tablespoon kitchen bouquet. Serve with boiled rice.

MRS. C. A. SQUIER.

Chicken A La King

One chicken cut up fine, 3 hard boiled eggs, 4 green peppers, 2 pimentos, 1 can mushrooms, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 table-

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spoons melted butter, 3 tablespoons flour, 1 pint milk, 1 pint cream. Make cream sauce of milk, cream, butter and flour add cooked chicken, and other ingredients and cook in double cooker.

MRS. J. N. DECKER.

Chicken Mousse

Cook a chicken and run through food chopper or grinder. Dissolve 1 level tablespoon of Knox gelatine in $\frac{1}{4}$ cup of the chicken broth. Beat the yolks of 3 eggs. Into them pour slowly 1 cup of hot broth and cook in double cooker until thick. Put this with the gelatine and beat until gelatine is dissolved. Add this to the chicken and when cold fold in one pint of whipped cream. Put into mould to set. Serve on lettuce with salad dressing or as pressed chicken.

MRS. J. N. DECKER.

VEGETABLES

"Take the goods the gods provide thee!"

Real Boston Baked Beans

Two cups beans, soak over night. Boil in fresh water until skins separate. Place in deep earthenware pot and add 1 level teaspoonful of powdered mustard, a pinch of soda and 2 tablespoons of New Orleans molasses. Put one whole onion in the center of the beans and $\frac{1}{2}$ to $\frac{3}{4}$ pound of lean salt pork on top of the beans with rinds up to brown with the beans. Bake 8 hours in a slow oven. When done skim off the top beans and serve hot with brown bread and dill pickles on Saturday night.

CARLETON BROOKS MILLER.

Baked Potatoes

Pare and slice $\frac{1}{2}$ dozen potatoes about $\frac{1}{2}$ inch thick. Grease a small dripper with butter, leaving a little in the tin. Salt, pepper, and butter the slices of potatoes. Put in the tin and bake. Salt, pepper, and butter again. Put in a covered tureen, and serve. MRS. N. A. OSGOOD.

Sweet Potatoes

Boil with the skins on. When done, remove the skins; mash, add butter, salt, and milk, the same as for white potatoes. Put in baking dish, and bake to a light brown.

MRS. EDWARD C. HINMAN.

Sweet Potatoes

Steam the potatoes until nearly done; take out; peel them; place them in a dripping pan, with a small lump of butter on each; put in the oven to brown.

MRS. S. O. BUSH.

Sweet Potatoes

Select small sweet potatoes, and scrape well. Roll in flour and sugar, and bake slowly in a pan with melted butter, turning frequently. They will scrape more readily if allowed to soak in water an hour or more.

MRS. JOHN T. WINSHIP.

Sweet Potatoes With Marshmallows.

Boil sweet potatoes with jackets on, peel, mash, and add top milk, a little sugar, butter and if desired black walnut meats. Put in baking dish, cover with marshmallows and let brown in the oven.

MRS. WENDELL L. SMITH.

Sweet Potatoes With Almonds

Mash sufficient sweet potatoes for six persons. Add 1 cup sweet cream and salt and pepper. Put in baking dish and cover with a very thick layer of chopped almonds. Bake until brown and crisp.

MRS. C. G. WENCKE.

Potatoes Anna

Peel and slice potatoes into baking dish with a little salt, pepper, flour and butter between layers (onions if desired). Barely cover with water and let bake in a slow oven about an hour.

MRS. WENDELL L. SMITH.

Potato Souffle

Take large smooth potatoes, $\frac{1}{2}$ cup of boiling milk, 1 tablespoon of butter, the whites of 4 eggs. Salt and pepper to taste. In washing potatoes, be careful not to break the skin. Bake them 45 minutes; take from the oven, and cut in halves lengthwise; scoop with a spoon, and put in a hot bowl. Mash light and fine; add the butter, milk, and $\frac{1}{2}$ the whites of the eggs. Fill the skins with the mixture, cover with remaining white of eggs, and brown in the oven.

MRS. MAUDE C. WARD.

Parsley Dressing for Potatoes

Seven melted teaspoons butter, 1 teaspoon lemon juice, 1 teaspoon minced parsley, $\frac{1}{2}$ spoon salt. Pour over diced, ball or new potatoes.

Saratoga Potatoes

Peel potatoes, and slice them thin on a slicer. Let stand for several hours in cold water. Drain well, and dry on a towel. Fry a few at a time in boiling lard until crisp. Take out, drain on a cloth, and salt.

MRS. CARRIE LEON.

Baked Tomatoes

Take round, firm tomatoes, cut a hole in the top of each and scoop out the inside. Chop an onion, and put to simmer in a little butter. When slightly colored, add 1 cup of bread crumbs previously wet in water, chopped parsley, salt and pepper. Mix well together; fill the inside of the

tomatoes; sprinkle the tops with bread crumbs, and a little melted butter; bake slowly to a light brown, and thoroughly.

MRS. EDWARD C. HINMAN

Baked Tomatoes

Cut a good slice from the blossom end of tomatoes. Cut across in two or three places deep enough to hold a large tablespoon of mixed and chopped green pepper, onion and parsley. Bake in moderate oven for an hour, with piece of butter and salt on top. Have slices of toast ready to put tomatoes on. Add pieces of butter and cream to the liquor left in pan, thicken with flour, and pour this cream sauce over tomatoes.

MRS. NELLIE P. HAWXHURST.

Scalloped Tomatoes

Scald and peel ripe tomatoes; cut into slices, and remove seeds. Butter an earthen baking dish, put in a layer of bread crumbs, sprinkling with pepper and salt, then a layer of sliced tomatoes, and a few bits of butter. Alternate these, until dish is full, the top being bread crumbs. Bake $\frac{1}{2}$ hour in hot oven.

MRS. NELLIE HAWXHURST.

Delmonico Tomatoes

Pare the tomatoes and cut out the center; fill the opening with grated bread crumbs, seasoned with butter, salt, and pepper, a little onion if desired. Bake until done.

MRS. C. A. EARLE.

Fried Tomatoes

Remove the stem from tomatoes; do not peel; cut slices $\frac{1}{2}$ inches thick; pepper and salt both sides, laying

in single slices on a plate. Let stand 1 or 2 hours. The salt hardens. Dip in egg and cracker, or flour them, and fry in butter or lard. Make a gravy of the juice that is left, with the egg, a little salt and water, and pour over them. For breakfast, slice at night.

MRS. CLELLE HUMPHREY WHITE

Scalloped Corn

One cup canned corn, 1 green pepper, $\frac{1}{2}$ an onion, 1 teaspoon salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup dry bread broken in small pieces, $\frac{1}{2}$ cup cracker crumbs, 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ teaspoon paprika, 1 egg yolk. Wipe pepper and cut in small strips. Cook pepper, onion and butter 5 minutes, stirring constantly. Add flour mixed with seasoning. Stir until well blended. Gradually pour on milk. Bring to boiling point, add corn, egg yolk and bread. Turn into baking dish, cover with cracker crumbs and bake in moderate oven until firm and brown on top. MISS MARGARET RITCHIE.

Scalloped Cauliflower

Take off the green leaves, and soak in salt and water 1 or 2 hours. Boil 1 hour in salt water, drain, and break apart. Put a layer of cauliflower in a baking dish, moisten it with cream sauce, and sprinkle in a little grated cheese, another layer of cauliflower, etc., until all is used. There should be 2 tablespoons of grated cheese and 1 pint of sauce to each head of cauliflower. Cover with bread crumbs and cheese, and dot with bits of butter. Bake $\frac{1}{2}$ hour in moderate oven.

SAUCE.—One cup of milk, 1 teaspoon of flour, 1 table-

spoon of butter. Melt the butter, then add the flour. Stir until smooth; gradually add the milk. Let boil once. Season with salt and pepper.

MRS. NELLIE HAWXHURST.

Scalloped Cabbage

Boil a firm, white cabbage until tender in salted water. When cold, chop, rejecting the coarser portions. Beat 3 eggs thoroughly, adding 1 pint of sweet cream or rich milk. Put the chopped cabbage into a pudding dish, seasoning to taste with salt, white pepper, and bits of butter. Pour over it the milk and eggs, and cover the top with rolled crackers moistened with milk and dotted with bits of butter. Bake for $\frac{1}{2}$ hour, closely covered, removing the cover for $\frac{1}{4}$ hour to brown. Serve in baking dish.

MRS. PRESTON LOVELL.

Cabbage Dressing for Hot Slaw

Beat the yolks of 2 eggs, $\frac{1}{2}$ scant cup of sugar, $\frac{1}{2}$ cup of vinegar, butter the size of an egg, $\frac{1}{2}$ teaspoon of salt and pepper. Put the mixture into a saucepan and stir until it boils, then stir in 1 cup of cream and let it boil once more. Pour over the cabbage while hot. MRS. G. C. STERLING.

Cabbage With Apples

Take rather a small cabbage, cut out the center, and stuff with apple, quartered, tie in a cloth and boil until tender. Place in dish and turn over it the sauce given in Mrs. Sterling's Hot Slaw. MRS. S. O. BUSH.

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Fried Egg Plant

Slice the egg plant, and cover with cold water and salt for $\frac{1}{2}$ hour or more. Then dip in beaten egg and cracker crumbs. Fry like oysters. MISS JULIA E. HINMAN.

To Fry Parsnips

Cut in small squares, and fry in basket the same as croquettes. MRS. E. C. HINMAN.

Scalloped Onions

Cut 8 or 10 good sized onions in slices $\frac{1}{4}$ inch thick. Boil until nearly done, drain thoroughly. Put a layer of onions in a buttered baking dish, cover with a layer of white sauce, alternating until both are used. Sprinkle the top layer with cracker crumbs and bits of butter. The white sauce should be rich and made by adding flour to melted butter, then add rich milk or cream. Bake 20 minutes. MRS. F. H. BODMAN.

French Fried Onions

Take Spanish or Bermuda onions. Slice, separate rings and soak in milk 1 hour. Drain and sprinkle lightly with salt. Dredge in flour and fry in deep fat. Drain on brown paper. MRS. E. C. NETTELS.

Baked Summer Squash

Cut squash in pieces and remove the rind. Boil until tender, then mash. Add 1 beaten egg, 1 tablespoon butter, salt, paprika and $\frac{1}{2}$ cup bread crumbs. Put in buttered dish, cover with crumbs and bake 20 minutes.

MISS MARY BROWNING.

Baked Celery

Cut into small pieces 1 quart celery, and cook until very soft in salted water. Place celery in baking dish. Thicken (with flour) the water in which celery was cooked. Add 1 large tablespoon butter. Make quite thick. Pour over celery, and cover top with crumbs & 2 tablespoons grated cheese. Bake 15 minutes. MRS. N. E. HUBBARD.

Corn Fritters

Grate 6 ears of corn, add 1 egg, 1 tablespoon of cream or butter, 1 tablespoon of flour, pepper, and salt. Fry in boiling lard, a spoonful at a time.

MISS JULIA E. HINMAN.

Spinach

Boil the spinach in salt and water until tender (about 20 minutes). Drain in a colander and chop fine. Season well with pepper and salt. For each quart of the chopped spinach, put 2 tablespoons of butter and 1 of flour in a frying-pan. When this has cooked smooth, without browning, add the spinach. Stir for 5 minutes, then add $\frac{1}{2}$ cup of cream or milk, and stir 3 minutes. Garnish with slices of hard boiled eggs. Serve hot.

MRS. N. P. HAWXHURST.

Dressing for Spinach

For 2 pounds of spinach, take $\frac{1}{2}$ cup of sweet cream, $\frac{1}{2}$ teaspoon pepper and two heaping teaspoons of grated horse radish, 1 teaspoon butter, and salt to taste. Heat and place in it the drained spinach and serve at once

MRS. S. O. BUSH.

Spinach Souffle

Cook 1 peck spinach, chop and sprinkle with flour. $\frac{1}{2}$ cup bread crumbs soaked in milk, 2 cups milk and cream mixed, salt, pepper and 2 eggs beaten, $\frac{1}{2}$ cup melted butter. Add eggs and milk to crumbs, spinach, lastly butter. Bake $\frac{1}{2}$ hour.

MRS. H. C. HAWK.

Asparagus Loaf

Two tablespoons butter and 2 tablespoons flour cooked together, salt, dash cayenne, 1 cup cream added gradually. When smooth add 1 cup asparagus (cooked) which has been pressed through a sieve and 4 eggs well beaten. Save asparagus tips to line the sides of the mold. Bake in a buttered quart mold set in a pan of hot water 30 minutes. Serve with Bechamel sauce.

MRS. JOHN T. WINSHIP.

Bechamel Sauce

Three tablespoons butter, 3 scant tablespoons flour, $\frac{1}{2}$ an onion, a slice of carrot, 2 cups white stock, 1 cup cream, salt, 2 sprigs parsley, 1 sprig thyme and bay leaf. Tie parsley, thyme and bay leaf together. Rub butter and flour to a paste. Cook all ingredients except cream together in a stew pan. Simmer $\frac{1}{2}$ hour. Add cream. Let come to a boil. Strain and serve.

MRS. JOHN T. WINSHIP.

Vegetable Oysters

Cut in small pieces and boil in salted water until tender. Drain. Make a cream sauce by melting 2 tablespoons of butter, to which add 1 large tablespoon of flour. Add gradually 1 cup of milk, and season with salt, pepper, and a little mace or nutmeg. Put oysters with sauce in a buttered baking dish and cover with bread crumbs $\frac{1}{4}$ inch thick. Bake 20 minutes, or until brown.

Bread crumbs should be kept ready for use. Dry pieces of bread and roll fine. When needed, moisten with melted butter.

MRS. F. P. BOUGHTON.

Vegetable Oyster Cakes

One cup mashed vegetable oysters, $\frac{1}{4}$ teaspoon salt, 2 tablespoons butter, $\frac{1}{4}$ teaspoon pepper, 1 egg. Add butter and seasoning to vegetable oysters while hot. Mix and let cool. Add egg. Shape about size of oysters and fry in deep fat.

MISS VIRGINIA WINSHIP.

Spanish Rice

Three quarters cup rice, 1 tablespoon butter, 2 green peppers and 2 onions chopped, 1 pint unstrained tomato juice, $1\frac{1}{2}$ cups boiling water, 1 tablespoon salt. Cook about one hour in double boiler. Then put in buttered baking dish with cracker crumbs and butter or grated cheese over the top. Bake.

MRS. WENDELL L. SMITH.

Rice

One cup rice, cooked, add rich cream sauce, 1 green pepper chopped, cheese if desired. Put in buttered

baking dish, cover top with bread crumbs and butter.
Heat.

MRS. H. C. HAWK.

Hot Dressing For Vegetables

May be used instead of cream dressing on asparagus, carrots, beans, etc. Butter size of good size egg, juice of 1 small lemon. Heat with the vegetable just before serving.

MRS. FRED W. GAGE.

BREAD

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

Quick Yeast and Bread

Twelve medium-sized potatoes boiled in 3 pints of water. Put in a crock 3 tablespoons of flour, 2 of sugar, and 1 of salt. Add the potatoes which have been put through a colander, using the water they were boiled in, besides 3 pints of boiling water. When cool enough, add 2 Twin Brothers' Yeast cakes, which have been dissolved in $\frac{1}{2}$ cup of water. Let it stand over night. For one loaf of bread, use $1\frac{1}{2}$ cups of yeast to a quart of flour. Knead $\frac{1}{2}$ hour, and put immediately in baking tins to rise. When light, bake the usual time.

To make delicious rolls, take quantity for one loaf of bread, adding $\frac{1}{2}$ cup of butter. Knead well, and cut out, letting rise in baking tins. Bake when light.

MRS. C. A. WARD.

Whole Wheat Bread

Two yeast cakes (compressed) dissolved in 1 cup luke warm water. Add 1 tablespoon sugar, $1\frac{1}{2}$ cups white flour to make sponge. Let rise two hours. 1 quart milk, $\frac{1}{4}$ cup water, scant $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening 1 tablespoon (heaping) salt. Add sponge. 8 cups whole

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wheat flour, 2 cups white flour. Let rise and use white flour to make into loaves.

MRS. A. B. WILLIAMS.

Brown Bread

Scant $\frac{1}{2}$ cup brown sugar, 1 cup molasses, 3 cups sour milk or buttermilk, 3 teaspoons soda, 2 teaspoons salt, 2 cups white flour, 3 cups graham flour, $\frac{1}{2}$ cup walnut meats, $\frac{1}{2}$ box raisins. Bake very slowly for $\frac{1}{2}$ of an hour, then faster until done.

MRS. FRED HOLMES.

Graham Bran Bread

Mix in one bowl:—3 cups of bran, 3 cups graham flour, 1 cup white flour, 1 level tablespoon salt, 1 level tablespoon soda, 1 cup sugar. Beat 3 eggs separately. Add 3 cups buttermilk and $\frac{1}{4}$ cup molasses to yolks. Beat. Add this to dry ingredients. Beat. Add the stiffly beaten whites of eggs, then 1 cup raisins or dates, and 1 cup walnut meats. Bake one or one and one-fourth hours slowly. Makes two loaves.

MRS. V. HOWARD WATTLES.

Rolls

One quart sifted flour, 2 tablespoons of sugar, 2 tablespoons of melted butter, 1 tablespoon of lard. Salt; mix with 1 pint boiling milk. Add $\frac{1}{2}$ cup of yeast when lukewarm. Set sponge in the morning, and when light, knead, adding sufficient flour to make stiff as biscuit. When light, shape into rolls.

MRS. J. C. BARBER.

BEST BREAD AT LOWEST PRICES
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Rolls

Two boiled potatoes, mashed, 2 eggs beaten, 1 pint milk scalded and cooled, 1 tablespoon butter, $\frac{1}{4}$ cup sugar in milk, 1 tablespoon salt. When cool add 1 cake compressed yeast, 2 quarts flour. Put part of flour in bowl, make hole in center, pour in liquid. Put a little flour on top, stir in but leave quite soft. Raise. Stir all of the flour in, knead well. Raise. Make in rolls. Raise and bake.

MRS. W. I. FELL.

Fruit Bread

When bread dough is ready to put in tins, take sufficient quantity for a common loaf. Add 1 egg, $\frac{1}{4}$ cup of butter, $\frac{3}{8}$ cup of stoned and chopped raisins, $\frac{1}{4}$ cup of sugar, 1 teaspoon of cinnamon; mix thoroughly with the dough, and knead very soft; let rise again, and bake like bread.

MISS ELIZA COOLEY.

Bread Sticks

Four cups of flour, 1 tablespoon of sugar, $\frac{1}{4}$ cup of butter, 1 cup of boiled milk, the white of 1 egg, $\frac{1}{4}$ cake of compressed yeast, 1 scant teaspoon salt. Dissolve the butter in the milk, which have blood warm. Beat the white of the egg to a stiff froth. Dissolve the yeast in 3 tablespoons of cold water. Add all the other ingredients to the flour, and knead well. Let the dough rise over night; in the morning, make into balls about the size of a large English walnut. Roll each ball into a stick 1 foot long. Use

BEST BREAD AT LOWEST PRICES
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the moulding board. Place the sticks 2 inches apart in long pans. Let rise $\frac{1}{2}$ hour in a cool place, and bake 25 minutes in a very moderate oven. Sticks should be quite dry and crisp. They cannot be if baked rapidly.

MISS JULIA HINMAN.

Coffee Bread

Two cups of sponge, 1 cup of milk, $\frac{1}{2}$ cup of cream or butter, 2-3 cup of sugar, a little salt, 2 eggs, and enough flour to make a soft dough. When light, roll out in loaves 2 inches thick. (Knead a few raisins in first if desired.) Put in pans, and let rise again. When done, beat one egg, spread on the top with cinnamon and sugar. Put in the oven to dry.

MRS. E. C. HINMAN.

Oat Meal Bread

Two heaped coffee cups of Steamed Quaker Rolled White Oats, $\frac{1}{2}$ pint of boiling water, 2 tablespoons of sugar, butter the size of a walnut, flour to make a thin batter. When scarcely luke warm, add $\frac{1}{2}$ cup of yeast. Let rise over night. When light, stir in flour enough to make a batter as stiff as can be stirred with a spoon. Put into baking tin, and let rise again. Bake in an evenly hot oven (not too hot at first) for $1\frac{1}{2}$ hours.

MRS. JAMES GREEN.

Quick Bran Bread

Mix 1 cup Kellogg's Bran, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon salt together. Add $\frac{1}{2}$ cup milk or water, $\frac{1}{4}$ cup molasses and 1 well beaten egg.

Thoroughly beat and pour into a buttered bread pan. Bake in a moderate oven one and one-half hours.

KELLOGG CORN FLAKE CO.

Brown Bread

Two cups sour milk, 3 cups Graham flour, $\frac{1}{2}$ cup molasses, 1 desert spoon soda, pinch of salt, $\frac{1}{2}$ pound raisins or nut meats, rolled in flour, may be added.

MRS. T. H. MORGAN.

Brown Bread

Mix 3 cups of graham flour, 1 cup of white flour, 1-3 cup of brown sugar, 1 flat teaspoon salt, $\frac{1}{2}$ cup chopped nut meats and $\frac{1}{2}$ cup of seeded raisins; add 1 pint of sour milk, $\frac{1}{2}$ cup molasses, 1 egg (beaten), 2 teaspoons (rounded) soda, one in milk and one in molasses, and 2 tablespoons of melted lard and butter.

MRS E. L. BRANSON.

Nut Bread

Two eggs well beaten, $\frac{1}{2}$ cup of sugar, 2 cups milk, 4 cups of flour, 3 teaspoons baking powder, 1 cup chopped walnuts, 1 scant teaspoon salt. Put in tins and let rise 20 minutes. Bake about 45 minutes.

MISS LOUISE B. DAVIS.

Boston Brown Bread

Two cups of Indian meal (use the bolted meal), 1 coffee cup of wheat flour, 1 small coffee cup of molasses,

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1 teaspoon of salt, 1 teaspoon of soda dissolved in hot water. Add boiling water to make a stiff batter. Pour into a greased tin; cover, and steam 5 hours; remove from tin, and bake in a moderate oven 10 minutes.

MRS. A. D. ORDWAY.

Brown Bread

One pint of sweet milk, $\frac{1}{2}$ cup of molasses, 1 teaspoon of soda, a pinch of salt, 4 cups of Graham flour.

MRS. T. H. JENNINGS.

Graham Bread

One pint of sweet milk, 3 cups of Graham flour, $1\frac{1}{2}$ cups of white flour, $\frac{1}{2}$ cup of molasses, a little salt, 3 small tablespoons of baking powder. This will fill 4 one-pound baking powder cans. Steam 1 hour. Take off the covers, and put in the oven until they brown a little over the top.

MRS. R. B. MERRITT.

Grape-Nut Muffins

1 cup sugar, $\frac{1}{2}$ cup butter, 5 eggs, 1 pint milk, 4 cups pastry flour, 4 teaspoons baking powder, 1 teaspoon vanilla flavoring, 1 cup grape-nuts. Cream sugar and butter, then add eggs, then milk. Sift the flour and baking powder together. Add grape-nuts last to the sifted flour. Mix all together. Use hot oven. Makes $2\frac{1}{2}$ dozen.

BREAKFAST AND TEA CAKES

Baking Powder Biscuits

Sift together 1 quart of flour, 3 teaspoons of baking powder, 1 teaspoon of salt, and 1 teaspoon of white sugar. Rub in thoroughly 1 level tablespoon of lard or butter. Mix with $\frac{1}{2}$ pint of sweet milk. Roll on board $\frac{1}{2}$ inch thick, cut with biscuit cutter, and bake in hot oven 15 minutes. Handle as little and make as quickly as possible.

MRS. F. P. BOUGHTON.

Drop Biscuits

Three cups of flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, ~~2~~⁴ teaspoons baking powder, $1\frac{1}{2}$ cups milk. Drop one inch apart.

MISS VIRGINIA WINSHIP.

Graham Gems

Take 1 cup of sour milk, $\frac{1}{2}$ cup of sugar, 1 egg, and $\frac{1}{2}$ teaspoon of soda. Graham and white flour sufficient to make a batter; bake in a hot oven.

MRS. W. D. SIMONDS.

Wheat Gems

Take 2 cups of buttermilk, 2 teaspoons of soda, 1 teaspoon of baking powder, 3 tablespoons of melted butter, flour to make a batter little thicker than griddle cakes.

MRS. G. A. ROBERTSON.

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Muffins

Take 1 small pint of flour, 1 egg, 1 tablespoon of melted butter, 1 teaspoon of baking powder, $\frac{1}{2}$ teaspoon of salt, milk enough to make a thick batter. Beat the yolk and white separately. This amount makes 8 muffins.

MRS. JOHN T. WINSHIP.

Potato Flour Muffins

Four eggs, pinch salt, $\frac{1}{2}$ cup potato flour; 1 teaspoon baking powder, 2 teaspoons ice water, 1 tablespoon sugar.

Beat whites stiff and dry, add salt and sugar to beaten yolks, and fold into whites. Sift flour and baking powder twice and add it to egg mixture. Add ice water last. Bake in a moderate oven 15 to 20 minutes in muffin tins.

MRS. WENDELL L. SMITH.

Potato Splits

Two large baked potatoes, 2 well beaten eggs, 1 cup shortening (half lard, half butter) 1 cup warm milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ yeast cake, 1 tablespoon sugar, 1 quart flour. When potatoes are ready, mash and rub shortening in them while hot, then add salt, sugar and eggs, then milk and flour. Set to rise at noon the day you want to use them. At two-thirty add another pint of flour and let rise. When light roll out, cut with small cutter $\frac{1}{2}$ of an inch thick, dip in melted butter and put two together. Bake quickly. MRS. C. W. BROWN.

FISHERS PLACE CARDS, SCORE CARDS and BRIDGE PRIZES

Corn Meal Muffins

One cup of sour milk, 1 cup of sweet milk, $\frac{1}{2}$ cup of molasses, 1 teaspoon of soda, 2 cups of corn meal, 1 cup of Graham flour. Salt and bake in hot gem irons.

Mrs. E. S. Gregory

Date Muffins

Cream together 1-3 cup butter, $\frac{1}{2}$ cup sugar, add 1 egg, 1 cup milk, 2 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ pound dates, cut small.

MISS LOUISE B. DAVIS.

Bran Muffins

Four tablespoons flour, four tablespoons bran, one tablespoon lard one tablespoon butter, one tablespoon baking powder, one tablespoon sugar, two eggs, one-fourth pint cold milk, a pinch of salt.

Mix the above thoroughly, flour with baking powder, add lard and butter, mix and add bran, eggs and milk, bake in hot oven twenty minutes.

ANTHONY GIACOFI, CHEF. NEW WILLARD HOTEL.

COURTESY KELLOGG CORN FLAKE Co.

Pop Overs for Breakfast

Four eggs lightly beaten, butter size of an egg, 2 cups of sweet milk, 3 teaspoons of baking powder, flour sufficient to make as stiff as stirred cake. Bake in hot irons in a quick oven.

Mrs. G. A. ROBERTSON.

Bran Gems

One and one-half cups of bran, 1 teaspoon of baking soda, 1 tablespoon of butter, three-fourths cup of sour

cream or buttermilk, $\frac{1}{2}$ cup of sugar. Mix together and bake in a hot oven for twenty minutes. This makes six gems.

Rene Anjard, chef of the Waldorf-Astoria, New York.
COURTESY KELLOGG CORN FLAKE Co.

Luncheon Biscuit

One quart flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ pound butter, yolks of three eggs, $\frac{1}{2}$ pound of nut meats, chopped fine and $\frac{1}{2}$ teaspoon salt. Mix with milk sufficient to roll.

MRS. BERTHA BUSH MINAHAN, GREEN BAY, WIS..

Brown Sugar Buns

Two cups flour, 4 teaspoons baking powder, 1 tablespoon shortening, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup milk, 1 tablespoon butter, 1 cup brown sugar. Sift together flour, baking powder and salt, add shortening and rub in very lightly, add milk slowly to make a soft dough; roll out $\frac{1}{4}$ inch thick. Have butter soft and spread over dough; cover with brown sugar. Roll same as jelly roll, and cut into $1\frac{1}{2}$ inch pieces, and place with cut edges upon well greased pan. Bake in moderate oven about 30 minutes. Remove from pan at once.

MRS. BERTHA BUSH MINAHAN, GREEN BAY, WIS.

Johnny Cake

Two tablespoons of butter, two tablespoons of sugar, 2 eggs, 1 cup of sweet milk, 1 cup of meal, 1 cup of flour, 3 teaspoons of baking powder.

MRS. JAMES BOUGHTON.

Sally Lunn

Take $\frac{1}{2}$ cup of sugar, butter size of an egg—beat butter and sugar to a cream—1 well beaten egg, not quite 1 pint of milk, pinch of salt, 2 teaspoons of baking powder, $1\frac{1}{2}$ pints of flour.

MRS. A. W. DAVIS.

French Toast

Take 3 well beaten eggs, $\frac{1}{2}$ tea-cup of milk, and a little salt. Dip the slices of bread in this batter, and fry in butter until well browned.

MRS. A. C. KINGMAN.

Corn Meal Waffles

One pint of milk, 2 eggs, 1 cup of corn meal, 1 tablespoon of melted butter, $\frac{1}{2}$ teaspoon of soda, flour enough to make a batter, a little sugar to make them brown nicely.

MRS. REED STUART, DETROIT.

Waffles

Take 1 pint of sour milk, 2 eggs, small $\frac{1}{2}$ cup of butter, a little salt, 1 teaspoon of soda.

MRS. R. P. KINGMAN.

Buckwheat Cakes

One quart of water, 1 cup of yeast, make a very thick batter, let it stand over night. In the morning pour out in another dish, leaving enough to set again. Add a little salt, and half a teaspoon of soda dissolved in milk, to thin the batter; then have your griddle very hot, and turn quickly.

MRS. D. R. GRISWOLD.

Pancakes

Sift together 1 cup of flour, 2 rounded teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt, $1\frac{1}{2}$ tablespoons of sugar; add 1 egg beaten light, 1 scant cup of milk and 1 tablespoon of melted butter.

MRS. E. L. BRANSON.

Ramekins

Four ounces of grated cheese, 2 ounces of butter, 2 ounces of bread without crust, 1 gill of milk, 1-3 teaspoon of mustard, 1-3 teaspoon of salt, pinch of cayenne pepper, yolks of 2 eggs, whites of 3 eggs reserved for the top. Crumb the bread, and boil in the milk until soft; add other ingredients mixed together. Bake in gem pans 8 or 10 minutes. Add whites of eggs, and brown in oven.

MRS. I. L. STONE.

Vanities

Two eggs, butter the size of a walnut, 1 tablespoon of sugar, enough flour to make very stiff. Roll very thin, drop in hot lard. When done, sprinkle with powdered sugar and cinnamon.

MRS. MARY SMITH.

Rice Pancakes

One cup boiled rice, yolks of 2 eggs beaten, 1 cup milk, 1 teaspoon melted butter, a little salt, 7-8 cups flour, beaten whites of the 2 eggs.

MRS. MORNA ELDRED LAPIERRE.

Hot Chicken Sandwiches

Cook 1 cup chopped chicken in $1\frac{1}{2}$ cups cream or milk, until thick. Season to taste. Spread between two slices

of bread (not too fresh). Dip in beaten egg and fry in small amount of butter. Serve very hot.

MRS. LINSLEY W. DUDLEY.

Protose Sandwiches

One loaf bread, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ pound can Protose, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ teaspoon salt, 1 teaspoon celery salt. Mince the protose and mix well with the seasonings. Add the mayonnaise and spread between thinly sliced buttered bread. Trim the crusts, and cut into oblong or triangular shaped sandwiches.

COURTESY BATTLE CREEK FOOD CO.

New Protose Sandwiches

One can minced Protose, 1 tablespoon lemon juice, Graham bread, 6 tablespoons Chili sauce, 2 hard boiled egg yolks, butter. Put the egg yolks through sieve, add them to the minced Protose and Chili sauce. Mix well. Cut bread into oblong pieces about 2 inches wide by 3 inches long. Spread lightly with butter. Toast on one side, spread untoasted side with Protose mixture.

COURTESY BATTLE CREEK FOOD CO.

Sandwiches

One-fourth pound pecan meats, 1 small onion, 6 sweet pickles. Put through grinder. To this mixture, add 1 medium sized can McLaren's Cheese.

MISS BEATRICE ENSIGN.

LUNCHEON AND SIDE DISHES

"Variety alone gives joy;
The sweetest meats the soonest cloy."

Veal or Chicken Croquettes

One solid pint of finely chopped cooked meat, 1 tablespoon of salt, $\frac{1}{2}$ teaspoon of pepper, 1 cup of cream or chicken stock, 1 tablespoon of flour, 4 eggs, 1 teaspoon of onion juice, 1 tablespoon of lemon juice, 1 pint of crumbs, 3 tablespoons of butter. Put the cream or stock to boil, mix the flour and butter together, and stir in the boiling cream. Then add chicken and seasoning. Boil for 2 minutes, and add 2 of the eggs well beaten; take from the fire immediately, and set away to cool. When cool, shape, and dip them in egg, and roll in bread crumbs; fry in deep lard. MRS. MAUDE C. WARD.

Veal Croquettes

Boil meat until tender then chop fine. To 1 bowl of meat, add equal quantity of mashed potato, a little butter, 1 egg, salt and pepper. Roll together, and dip in beaten egg and rolled crackers. Fry in hot lard.

DRESSING.—Two tablespoons of melted butter poured over yolks of two well beaten eggs. Cook in double kettle and thin with lemon juice. MRS. A. W. DAVIS.

Salmon Croquettes

One can of salmon, 1 cup of mashed potato, 2 eggs, doz. crackers rolled fine. Drain the oil from the salmon,

and remove all bones and skin. Beat yolks of eggs, and mix very thoroughly with salmon and mashed potatoes, seasoning with salt and pepper. Mould into small cylinder-shaped rolls. Dip first in the whites of the eggs, then cover with cracker crumbs, and fry in deep lard as you would fried-cakes.

MRS. FRANK PRESTON.

Salmon Croquettes

Take equal parts of salmon and bread crumbs. Salt and pepper, pour on enough melted butter to moisten. Make in balls with the hands, roll in flour, and fry in butter until brown.

MRS. C. E. LAQUAY.

Moulded Salmon

Two tablespoons cold water, $\frac{1}{2}$ tbsp. salt, $1\frac{1}{2}$ tbsp. sugar, $\frac{1}{2}$ tablespoon flour, 1 teaspoon mustard, 1-3 can salmon, yolks 2 eggs, $1\frac{1}{2}$ teaspoon melted butter, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ cup of vinegar, $\frac{1}{4}$ cup Knox gelatine, little cayenne pepper. Put salmon into a strainer, rinse with hot water and separate into flakes. Mix all the dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water stirring constantly until it thickens. Add Knox gelatine, soaked in cold water; put into ring mold and serve with garnish of cucumber and tomato and cucumber sauce.

CUCUMBER SAUCE.—To one half cup of cream whipped stiff, add $\frac{1}{4}$ teaspoon salt, a few grains of pepper; and

gradually 2 tablespoons vinegar. Add 1 cucumber, pared, chopped, and drained.

MRS. JOHN T. WINSHIP.

Salmon Loaf

One can salmon. Mix 1 cup of bread crumbs, 2 eggs and white of third, small piece of butter, salt and pepper with salmon and steam one hour.

DRESSING.—Take oil from salmon, yolk of egg, 1 cup of milk, 1 tablespoon of flour; little butter, salt and pepper; cook in double boiler until thick. Pour over loaf.

MRS. W. J. SMITH.

Cod Fish Balls

Take 8 or 9 good sized potatoes, 1 quart of picked cod-fish that has soaked over night; let simmer on the stove until potatoes are boiled, strain the fish, and put in with the potatoes; add a piece of butter the size of a hickory nut, and one well beaten egg. Mash all together. Sometimes it needs a little salt to season well. Shape like croquettes, and fry in very hot lard, like doughnuts. Always take some lard which has been used before, adding fresh lard if needed; if not hot enough, they will fall to pieces. MISS JULIA E. HINMAN.

Potato Croquettes

Season cold mashed potatoes with pepper salt, nutmeg; beat to a cream with a tablespoon of melted butter to every cup of potato. Bind with 2 or 3 beaten eggs, and add some minced parsley or celery. Roll into cylinder-shaped rolls; dip in beaten egg, then bread crumbs, and

fry in hot lard. Pile in a pyramid upon a flat dish; garnish with parsley.

MRS. CHAS. BATHRICK.

Sweet Potato Croquettes

Two cups of cold, boiled, mashed sweet potatoes, 3 tablespoons of melted butter, 1 teaspoon of lemon juice, $\frac{1}{4}$ cup of cream or rich milk, salt and pepper to taste. Beat all together until light and smooth. Shape into balls, dip in beaten egg, and roll in bread crumbs. Fry in enough boiling fat to cover. Drain when a light brown. Serve hot.

MRS. J. F. HINMAN.

Rice Croquettes

One teacup of rice, boiled in one pint of milk. When soft add butter the size of an egg, 2 spoons of sugar, juice and grated peel of 1 lemon. Mix well and make into rolls. Beat the yolk of 2 eggs. Dip the rolls first into the egg, then in cracker crumbs, and fry in deep lard.

MRS. J. F. HINMAN.

Rice Cakes

Take 2 cups of boiled rice, 2 eggs, 2 tablespoons of flour, a little salt. Beat well together. Mould into cakes or balls, fry in butter to a light brown. Raw oysters may be added.

MRS. E. H. COLLER.

Pea Patties

Make pastry crust, and bake in small patty-pans. Cut sweet-breads in small pieces, and cook with peas; season with butter, pepper and salt; thicken with a little flour and milk. Fill the patties, and serve hot.

MRS. CHAS. EARLE.

Baked Hash

To 2 cups of cold mashed potatoes, allow 2 well beaten eggs, 2 tablespoons of melted butter, and 1 cup of sweet milk; beat all together till very light, then add 1½ cups of meat chopped fine. After mixing thoroughly, put in a shallow baking dish, and bake 20 minutes or ¼ hour.

MISS OLIVIA HINMAN.

Meat Hash

Chop meat very fine. To each pint add ½ pint cold boiled potatoes chopped fine, 1 tablespoon of butter, 1 cup stock or water, season, stir over fire 8 minutes, spread smoothly. Cover pan, and set back where it will brown slowly ¼ hour. When done, fold like an omelet put on hot dish. Garnish with points of toast and parsley.

MRS. REED STUART, PRINCETON N. J.

Potato Puffs

Boil potatoes, mash fine, add salt and butter, then beat well. Add ½ cup of boiling milk; beat again. Shape into balls, butter tin sheet, place them on. Brush with beaten egg. Brown in oven, and garnish with parsley. Serve immediately. MRS. REED STUART, PRINCETON N. J.

Tomato and Lamb Pie

Take the remains of a cold roasted or boiled lamb, cut up in small pieces; put in a deep dish a layer of bread crumbs, a layer of meat, and then a layer of sliced tomatoes, pepper, and salt; when the dish is full, moisten with

hot water; sprinkle the top with bread crumbs and small pieces of butter. Bake 50 minutes.

MRS. E. C. GROESBECK.

Macaroni With Cheese

One-fourth pound of best macaroni, boiled in salted water 20 minutes, or until tender. 1 cup of grated cheese. Take 1 tablespoon of melted butter, 2 tablespoons of flour Mix' and stir slowly into 1 pint of hot milk; cook until thick. Butter your baking dish. Put alternate layers of cheese, macaroni, and dressing, the cheese on top with bits of butter and 3 or 4 crackers rolled fine. Bake in a hot oven from $\frac{1}{4}$ to $\frac{1}{2}$ hour.

MRS. J. M. WARD.

Macaroni With Red Dressing

Simmer the macaroni in weak soup stock until tender and well flavored; drain well, place in a deep dish, and cover moderately with dressing. Have ready some grated Parmesan cheese, which sprinkle over all.

RED DRESSING.—One can of tomatoes or 1 quart of fresh ones; boil them in a porcelain pan from 15 to 30 minutes. After seasoning with salt, pepper, and two or three sprigs of parsley, strain all, and put the purie over the fire with $\frac{1}{2}$ cup of rich brown sauce. Thicken with a tablespoon of butter stirred in a saucepan till brown, and mixed with a tablespoon of flour. Stir constantly for fifteen minutes; if too thick, add more sauce; if too thin, boil longer, and season again when done.

MRS. D. P. SMILEY.

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Macaroni Loaf With Cheese and Tomato Sauce

One half cup macaroni in small pieces, 1 cup milk, 1 cup soft bread crumbs, 1 tablespoon butter, 3 eggs, 1 tablespoon chopped green pepper, 1 teaspoon each of chopped onion and parsley, 1 teaspoon salt, $\frac{1}{2}$ cup grated cheese. Cook macaroni in boiling salted water till tender and rinse in cold water. Cook parsley, onion and pepper in a little water with the butter. Beat the yolks and whites of eggs separately. Mix all ingredients, cutting and folding in the stiffly beaten whites last. Bake in quart dish, lined with buttered paper, set in pan of hot water $\frac{1}{2}$ to $\frac{3}{4}$ of an hour, in moderate oven. Turn out on plate and serve with tomato sauce around it. A hole in center for parsley decoration adds to its attractiveness.

TOMATO SAUCE.—1 quart tomatoes cooked thoroughly, Put through a sieve. Season with salt, white pepper, and a little green pepper which has been soaked in salt and water and chopped very fine. Add 1 tablespoon sugar and butter size of an egg. Serve hot.

MRS. GERTRUDE CHAPIN.

Ham Sandwiches

Cream in water 1 teacup of butter, add a heaping teaspoon of mustard, and the beaten yolks of 2 eggs, stir into 1 quart of chopped ham; mix with the hand.

MISS JULIA E. HINMAN.

Ham Mousse

Two cups boiled ham chopped fine. Dash cayenne pepper, 1 teaspoon French Mustard, 1 teaspoon Knox

gelatine, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup whipped cream. Dissolve gelatine in hot water and add cream. Mix cayenne and mustard with ham, then combine this mixture thoroughly with gelatine and cream. Turn into square mold, place on ice for two or three hours. Cut in slices and serve with any sauce preferred.

MISS MARGARET RITCHIE.

Potato Cheese Puff

Three cups mashed potato, $\frac{1}{2}$ cup hot milk, whites of 2 eggs, $\frac{1}{2}$ pound cheese, 2 egg yolks, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Cut cheese in pieces and melt in hot milk. When smooth and creamy beat into mashed potato, to which egg yolks have been added. Season and fold in stiffly beaten whites. Pour in well buttered baking dish; bake in moderate oven until firm and brown.

MISS MARGARET RITCHIE.

Cheese Fondue

One cup of bread crumbs dry and fine, 2 cups of sweet milk, 3 eggs, $\frac{1}{2}$ pound of dry cheese grated, 1 tablespoon of melted butter, pepper and salt to taste. Soak the crumbs in the milk, beat in the yolks, butter, pepper, and salt, then the whites whipped stiff, lastly the cheese. Pour into a pudding dish, stew dry crumbs over the top and bake in a quick oven until brown; serve in the same dish at once, as it falls like omelet by standing.

MRS. KATE SNYDER, DENVER.

Toasted Cheese

Cut cheese in slices of moderate thickness; put in saucepan with a little butter and cream. Simmer gently till

quite melted, then take from fire to cool a little; add yolk of egg well beaten; make into shape, and brown before fire. Nice for lunches.

MRS. CLELLE HUMPHREY WHITE.

Walnut Cheese Loaf

Mix 2 cups fine bread crumbs, 1 cup ground nut meats, 1 cup grated cheese, 1 cup milk, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon cayenne, 1 tablespoon chopped parsley, 1 tablespoon chopped onion, 1 egg slightly beaten. Shape into a loaf and bake $\frac{1}{2}$ hour. Serve with tomato sauce. Rice may be used in place of bread crumbs.

MISS MARY BROWNING.

Cheese Straws

One cup of cheese, 1 cup of flour, $\frac{1}{2}$ cup butter. Dash of paprika. Put cheese through meat grinder and mix all together. Cut in strips and bake in moderate oven.

MRS. ELMER BROCKER.

Cheese Souffle

Two tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ cup scalded milk, $\frac{1}{2}$ teaspoon salt, little red pepper, $\frac{1}{2}$ cup grated cheese, 3 eggs. Melt butter, and mix thoroughly with flour. Add hot milk gradually. Add salt, pepper and cheese. Remove from fire and add beaten yolks. Cool and fold in beaten whites of eggs. Pour into buttered dish and bake 20 minutes in slow oven.

MRS. HELEN DAVIS CHOPE.

Dream Cakes

One-half cup milk, $\frac{1}{2}$ jar McLaren's cream cheese, 1 tablespoon melted butter, 1 tablespoon flour, Put between bread and toast. MRS. NELLIE B. DAVIS.

Virginia Red Devil

One can Campbell's Tomato soup. Put on in double boiler. While this is heating, put one pound of cheese through grinder. Then add to soup. When cheese is melted and piping hot, add a beaten egg and remove from fire. Serve on crackers or toast. A good dish for lunch. MRS. C. P. BAKER.

Southern Spoon Bread

One cup corn meal, 1 tablespoon fat, 1 teaspoon salt, 1 egg, boiling water, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda. Scald meal and salt with boiling water enough to make a soft dough. Add fat, yolk of egg, sour milk and soda. Beat well. Fold in the beaten egg white. Put in buttered baking dish and cook 45 minutes in a moderate oven. Serve from dish with a spoon. This may be served with a meat course, or as a luncheon dish with maple syrup. MRS. RALPH W. HARBERT.

Stuffed Eggs

Boil eggs 20 minutes, rub yolks to smooth paste, add equal amount of chopped ham, 1 tablespoon melted butter, salt, pepper, and mustard to taste. Fill eggs with

this mixture, and place in a baking dish, having cut a thin slice from the end of the eggs so they will stand; turn around them a thin white sauce, sprinkle the whole with bread crumbs, and bake until a delicate brown. Before serving, place a small piece of parsley in each egg.

WHITE SAUCE.—Half pint of milk, 1 tablespoon of butter, 1 heaping tablespoon of flour, $\frac{1}{4}$ teaspoon of salt and pepper. Serve also with fish, warmed-over potatoes, or omelet.

MRS. JOHN T. WINSHIP.

Omelet

Small slice of white bread soaked in milk, crush with a fork, and remove hard crusts. With this beat the yolks of 3 eggs and a little salt. Beat 3 whites very stiff, and stir lightly with the yolks just before frying. Fry on pancake griddle in a little butter, and turn half over when there is a firm crust on the bottom.

MRS. F. R. MECHEM, CHICAGO, ILL.

Omelet With Cream Sauce

Three eggs, $\frac{1}{4}$ cup of milk, $1\frac{1}{2}$ tablespoons of corn starch 1 teaspoon of salt, 1 tablespoon of butter. Put the omelet pan, covered closely, on to heat. Beat the yolks of the eggs, the corn starch, and salt. Beat the whites to a stiff froth, and add to yolks and corn starch. Stir all together thoroughly, and add the milk. Put the butter in the hot pan. When-melted, pour in the mixture, cover, and place on the stove where it will brown, but not burn. Cook about 7 minutes; fold, turn on a hot dish, and serve with cream sauce poured around it. Serve with white sauce above.

MISS JULIA E. HINMAN,

Spanish Omelet

Yolks of 2 eggs well beaten, a pinch of salt. Add 3 tablespoons thick stewed tomatoes and $\frac{1}{2}$ cup sliced ripe olives. Beat whites very stiff and fold in carefully. Cook in well buttered pan until brown.

MRS. A. D. ORDWAY.

Corn Pudding

Mix 2 tablespoons corn starch with $\frac{1}{2}$ cup milk and stir into 1 pint of hot milk in a double boiler. Cook until thick. Add 1 good tablespoon butter, the beaten yolks of 3 eggs and 1 can corn, add seasoning. Put into a buttered baking dish and bake until firm, about 20 minutes. Add salt to the whites and beat stiff. Put on top of pudding and brown in the oven. Sprinkle chopped red pepper on top. MRS. L. W. KING.

Deviled Eggs

Six eggs boiled hard. Shell and cut them in halves, slipping the yolks into a dish.

DRESSING.—Two spoons of melted butter, 2 tablespoons vinegar, 1 tablespoon sugar, 1 teaspoon mustard, a little salt and pepper. *Pour this over the yolks, and rub with the hands until smooth; make into balls, and replace into the whites of the eggs.*

MRS. J. T. CALDWELL.

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Baked Eggs

Separate the whites and yolks of eggs, being careful not to break the yolks. Salt the whites very salt, and beat to a stiff froth. Place in turbot shells. Scoop out the middle, into which drop the unbroken yolk. Bake, and when done, butter, pepper, and salt the yolks.

MISS OLIVIA S. HINMAN.

A Nice Dish For Breakfast

One slice of bread and 1 pint of milk boiled together, 1 cup of fried ham chopped very fine, and 1 egg. Pour the bread and milk over the ham and egg, and beat all together. Bake a light brown.

MRS. WM. NEALE.

SALADS

Chicken Salad

One chicken boiled tender. When cold, pick into course pieces, careful to leave out skin and bones. Rub into this 2 or 3 teaspoons of dry mustard, and salt well, and use 3 or 4 bunches of celery. Cabbage may be used if celery is scarce.

DRESSING.—A little more than $\frac{1}{2}$ pint of good sour vinegar, yolks of 8 eggs, 2 tablespoons of butter. Have the eggs beaten light, and when the butter and vinegar are hot, add a few spoonfuls to the eggs, stirring constantly, that the mixture may not curdle. Beat until nearly cold, and when cold, mix with the chicken, etc. Just before serving, add all the whipped sweet cream it will bear without making too thin. Veal may be used in place of chicken. Six chickens, 4 pounds each, will serve 130 people.

MRS. CHARLES H. HINMAN.

Shrimp Salad

For 1 can of shrimps, take 4 eggs, or yolks of 8, 6 tablespoons of vinegar, 2 tablespoons of cream (or the same of milk and a piece of butter), 2 teaspoons of sugar. Beat the eggs well with an egg-beater; add the sugar, $\frac{1}{4}$ teaspoon each of salt and dry mustard; then the vinegar and

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the cream. Place the bowl in a kettle of boiling water, and stir until very thick. Let this dressing get very cold before using. Place the shrimps in cold water from 3 to 4 hours, and put the dressing and shrimps together with an equal quantity of lettuce or celery, cut rather coarse.

MISS. O. S. HINMAN.

Lobster Salad

Drain the oil from 1 can of lobster. Chop the lobster, also 6 heads of celery, not very fine. Mix 1 teaspoon of mustard into a smooth paste with a little vinegar. Add the yolks of 2 eggs, 1 tablespoon of creamed butter, 1 small teaspoon of salt, the same of pepper, 1 gill of vinegar, the mashed yolks of 2 hard boiled eggs. Mix a small portion of the dressing with the celery and lobster, and turn the remainder over all. Garnish with the green tops of celery and the whites of the hard boiled eggs cut in rings.

MRS. MARY L. BRIGGS.

Salmon Salad

Set the can of salmon in a kettle of boiling water, and let it remain 20 minutes. Remove the salmon from the can, lay it on a platter, cover with vinegar, season with salt and pepper, sprinkle with whole cloves, and let stand over night. Then pour off the vinegar, remove cloves, and mix with enough minced celery to make the salad crisp. Pour over it a mayonnaise dressing, and garnish with celery.

MRS. MOLLIE E. BATHRICK MARVIN.

Cheese Salad

Soak 1 tablespoon Knox gelatine in $\frac{1}{4}$ cup cold water 15 minutes and dissolve over hot water, 2 packages

Philadelphia cream cheese, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup cream whipped, salt to taste, paprika. Cream cheese with a little cream, making it smooth. Add gelatine, whipped cream, salt and paprika. Mold in dish for ten or twelve hours. Serve with Thousand Island dressing.

MRS. WALDO JENNINGS.

Cheese Salad

Three packages Philadelphia Cream Cheese, 1 cup mayonnaise, 1 box Knox gelatine, 2 cups boiling water, $\frac{1}{2}$ pint cream, whipped, juice of $\frac{1}{2}$ lemon, 2 tablespoons sugar. Mix cheese and mayonnaise. Dissolve gelatine in $\frac{1}{2}$ cup cold water, add boiling water; cool. When cool, add cheese and mayonnaise, lemon juice, sugar, and whipped cream. Mold in ring mold. As mixture begins to stiffen, add the following filling:

FILLING.—1 pint white cherries, 1 pint pineapple (cut up) or apricots, $\frac{1}{2}$ cup pecan meats, 1 small bottle mareschino cherries. Serve on head lettuce. Place mayonnaise in center of ring. This amount will serve 12.

MRS. V. HOWARD WATTLES.

Prune Salad

Soak large prunes over night, in water little more than enough to cover. Cook in same water in covered stewpan very slowly. Add a very little sugar and about 1 teaspoon lemon juice to 1 dozen prunes. When cold remove pits. Soften cream cheese with cream or an acid fruit juice, preferably pineapple or apricot, and a little salt. Stuff the prunes with the cheese mixture and serve on lettuce with French dressing.

CUSTER TEA SHOP.

Head Lettuce With Roquefort Cheese Dressing

One large solid head lettuce, 3 tablespoons roquefort cheese, 4 tablespoons oil, 1 tablespoon vinegar, (strong) $\frac{1}{2}$ teaspoon salt, 1-8 teaspoon black pepper. Prepare lettuce as for any salad, wrap in old linen and put on ice. Place $\frac{1}{2}$ of cheese in bowl, and mix in the oil, add vinegar slowly and beat vigorously. Add salt and pepper and rest of cheese which has been crumbled.

Pour over lettuce and serve at once.

MRS. S. O. BUSH.

Frozen Tomato Salad

Six medium sized tomatoes or 1 pint cooked tomato, 1 teaspoon onion juice, 1 teaspoon finely chopped cucumber, 1 teaspoon salt, 1 cup mayonnaise, 1 cup whipped cream. Skin the fresh tomatoes and scoop out pulp and juice in center. Drain and chill. Add onion, cucumber and other seasonings to the pulp and juice; fold in mayonnaise and cream. Pack and freeze to the consistency of mush. Fill tomato shells. If canned tomato is used put through sieve. Freeze solidly enough to slice. Serve on lettuce with mayonnaise.

MISS MARGARET RITCHIE.

Stuffed Tomato Salad

One tablespoon Knox gelatine, 2 tablespoons sugar, $\frac{1}{2}$ cup cold water, 1 cup shredded cabbage, 2 tablespoons vinegar, $\frac{1}{2}$ cup nut meats chopped, 1 $\frac{1}{2}$ cup boiling water,

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$\frac{1}{2}$ cup cucumbers cut in small cubes, $\frac{1}{2}$ teaspoon salt. Peel tomatoes, scoop out the inside pulp, sprinkle with salt and invert. Let stand $\frac{1}{2}$ hour. Soak gelatine in cold water. Dissolve in boiling water. Add vinegar, sugar and salt. Cool and when it begins to jelly add the vegetables and fill the tomatoes. Chill and serve with mayonnaise.

MRS. RALPH W. HARBERT.

Potato Salad

Nine potatoes, 5 hard-boiled eggs, 1 onion, small bottle of capers, French dressing, 1 cup mayonnaise, 1 cup whipped cream. Slice the onion very thin and marinate in French dressing several hours or over night. Then boil the potatoes and while still hot, cube, and add onions and enough French dressing to thoroughly moisten potato. Season with salt and pepper to taste. Set aside for several hours or over night. Then whip the cream thoroughly and slowly add the mayonnaise. Add sliced or cubed hard-boiled eggs and capers to potato, fold in the dressing and serve very cold.

MRS. W. R. WOODEN.

French Dressing

Nine tablespoons oil, 1 tablespoon vinegar, juice of one lemon, 1 teaspoon celery seed, 1 slice onion, 1 teaspoon Worcestershire Sauce, $\frac{1}{2}$ teaspoon paprika, 1 tablespoon sugar, 1 teaspoon salt. Place all ingredients except oil in a dish and beat until the sugar is dissolved. Pour into salad bottle, add oil. Shake well before using.

MRS. W. R. WOODEN.

Cabbage Salad

Chop fine 1 medium sized head of cabbage; add 1 cup of sugar, $\frac{1}{2}$ cup of vinegar, salt and pepper. Stir and add 1 cup of sour cream. Beat until very light.

MRS. E. H. COLLER.

Cabbage Salad

Yolks of 3 eggs, $\frac{1}{2}$ pint of cream, 3 tablespoons of sugar, 1 tablespoon of mustard, 2 teaspoons of salt, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of strong vinegar, juice of one lemon. Mix mustard, sugar, and salt with melted butter, and add to the cream and eggs. Stir constantly until it boils. When cold, add vinegar and lemon juice.

MRS. LETTIE LOCKE GODFREY.

Molded Salad

One envelope Knox gelatine dissolved in 1 cup of cold water. Add 2 cups of boiling water, $\frac{1}{2}$ cup of sugar and juice of 2 lemons. When cooled a little, add 1 cup sliced cucumber, 1 cup pineapple, cut in small pieces. Mold in small molds and chill. Remove from molds and serve in individual nests of lettuce, with mayonnaise and a little chopped parsley on top. In place of cucumber and pineapple, may use the following: 1 cup celery, $\frac{1}{2}$ of a green pepper cut fine, $\frac{1}{2}$ cup pimento and $\frac{1}{2}$ cup nut meats chopped.

MRS. ELMER BROCKER.

White Salad

One cup celery, 1 cup cabbage, small can of pimento, $\frac{1}{2}$ cup blanched almonds. Cut these ingredients rather fine. Soak $\frac{1}{2}$ box Knox gelatine in 1 pint cold water.

When soft, add 1 pint of hot water and 1 teaspoon salt, and 1½ cups granulated sugar. When slightly cold, add the juice of 3 lemons. When the gelatine has begun to congeal add the other ingredients. Mold in either cups or pan. Serve on lettuce leaves with mayonnaise mixed half with whipped cream.

MISS JULIA E. HINMAN.

Salad Supreme

Two cups diced pineapple, 1 cup diced cucumber, 3 oz., mayonnaise dressing (6 tablespoons). Put diced cucumber in ice water or ice box till needed. Mix with pineapple. Arrange on lettuce leaf and serve with spoonful mayonnaise. (Uncooked Mayonnaise.)

MISS VIRGINIA WINSHIP.

Walnut Deceits to Serve With Salad

One small cream cheese, ¼ cup olives stoned and chopped, ½ teaspoon salt, 1-8 teaspoon paprika, ¼ cup sifted cracker crumbs. Work small cheese, add olives, salt and paprika. Shape in balls; roll in cracker crumbs. Flatten and place halves of English Walnuts on opposite sides.

MISS MARGARET RITCHIE.

Grape Fruit Salad

One envelope Knox gelatine dissolved in a little cold water and add ¼ cup of boiling water, 3 tablespoons lemon juice, 3 tablespoons orange juice. Heat and add ¼ cup of sugar. When cool, add 2 grape fruit cut up, and mold. Serve with salad dressing

MRS. ARTHUR GREEN,

Salad Dressing

One pint vinegar, 1 cup sugar, 2 tablespoons salt, a little red pepper, 1 large cup of butter. Let it come to a boil and add 3 tablespoons mustard, 3 tablespoons flour mixed in a little water. When boiling add 1 tablespoon Knox gelatine dissolved in water. After removing from the fire, add 3 well beaten eggs. Thin with cream.

MRS. ARTHUR GREEN.

Salad Dressing

Four eggs, 6 tablespoons of vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon sugar, 1 tablespoon butter, 2 tablespoon cream. Stir all together and boil until thick; add whipped cream. Serves eight.

MRS. CHARLES W. BROWN.

Salad Dressing

One tablespoon dry mustard, a little cayenne pepper, 1 teaspoon of salt and 1 of sugar, yolks of three raw eggs, $\frac{1}{2}$ of a lemon, 3 tablespoons of vinegar, 1 pint of oil. Beat dry ingredients thoroughly with the eggs, then add oil drop by drop till it begins to thicken, when you can beat it in faster; thin with the vinegar till all is used. When cold, add one cup whipped cream. Eggs and oil must be very cold.

MRS. WALTER CLARK.

Salad Dressing

Yolks of eight eggs, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ tablespoons of mustard, 1 tablespoon of sugar, 1 tablespoon of salt, and 1 pint of vinegar. Beat eggs very light, and add mustard,

salt, sugar, melted butter, and vinegar. Cook until thick like cream, and just before using, add $\frac{1}{2}$ cup of whipped cream, and juice of 1 lemon. MRS. A. L. CLARK

Mock Mayonnaise

One cup water, 1 tablespoon butter, 1-3 cup flour, 2 egg yolks, 1 teaspoon salt, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon cayenne pepper, 2 tablespoons lemon juice, 2 tablespoons vinegar, 1 cup oil. Make in double boiler, a sauce of the butter, flour and water. Cook ten minutes. Combine egg yolks, salt, mustard, pepper, lemon juice and vinegar. To this add oil but do not stir. Turn sauce hot into other ingredients and beat quickly with egg beater. MISS MARGARET RITCHIE.

Sour Cream Dressing

One cup sour cream (good and thick is best), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ (scant) teaspoon salt. (Cook in double boiler). When thoroughly hot add beaten yolks of 3 eggs, 2 dessert spoons sugar, juice $\frac{1}{2}$ lemon. Stir until thoroughly cooked. This will be very thick and when desired for use thin with lemon or fruit juice. Very nice for fruit salads. MRS. FRED W. GAGE.

Cooked Salad Dressing With Oil

Three egg yolks, 2 tablespoons vinegar, 2 tablespoons, lemon juice, 1 teaspoon dry mustard, 1 teaspoon salt,

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a little paprika, 1 cup Mazola oil. Mix in a bowl. Take 1-3 cup flour and oil enough to rub smooth; add to this 1½ cups boiling water. Cook until smooth and thick. Beat the above mixture into it while hot, using a Dover egg beater. Makes 1 quart. MRS. S. O. BUSH.

Dutch Cheese Salad

Season creamy Dutch cheese with salt, chopped onion, and green pepper. Place on thick slice of tomato, with another slice of tomato on top. Serve on head lettuce with mayonnaise.

MRS. MORNA ELDRED LAPIERRE.

Mayonnaise Dressing

Put the yolks of 2 eggs in a bowl with salt and pepper, juice of 1 lemon, and a half teaspoon of dry mustard. Add by degrees in very small quantities, 1 tablespoon of vinegar, then ½ pint of salad oil, only a few drops at a time, stirring rapidly all the time.

MRS. RICHMOND KINGMAN.

French Dressing for Lettuce, Tomatoes, Etc.

Three tablespoons of olive oil, 1 tablespoon of vinegar, salt, pepper, and Worcestershire sauce dissolved in the vinegar. To be made on the table.

MRS. E. C. HINMAN.

Prepared Cheese

One package Philadelphia cheese, 1 teaspoon olive oil, 3 teaspoons Worcestershire sauce and a little salt mixed together. Make in balls and serve with salad.

MISS MYRTLE C. ELLIS.

Thousand Island Dressing

Add 1 cup of well drained Chili sauce to 1 cup of thick mayonnaise, 1 tablespoon of chopped onion and 2 hard boiled eggs chopped fine. Mix well together and serve on head lettuce.

MISS MYRTLE C. ELLIS.

PASTRY AND PUDDINGS

"Now good digestion waits on appetite,
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Pie Crust

Small $\frac{1}{2}$ cup of lard, 1 coffee cup of flour, and a pinch of salt. Add water enough to roll without using more flour. Bake in a hot oven until the crust is set, then regulate the heat to finish slowly. MRS. C. E. KLECKNER.

Pie Crust

One and one-fourth cups of flour, $\frac{1}{2}$ teaspoon of salt, 1 rounded tablespoon of butter and 2 of lard rubbed or cut through the flour; add 3 tablespoons of ice water. Roll on floured board. MRS. E. L. BRANSON.

Mince-Meat

Four lbs. of beef, 3 lbs. of suet, 3 lbs. of raisins, 3 lbs. of currants, 1 lb. of citron, 3 lbs. of brown sugar, 1 pint of molasses, 2 ozs. of ground cinnamon, 1 oz. of cloves, 1 oz. of nutmeg; grated rind and juice of 8 lemons. Boil the meat very tender the day before you wish to chop it, pick out all bits of fat or gristle, chop the suet fine, removing all strings and threads. Mix well together, season with salt and black pepper. Wash the currants thoroughly, dry them, and add to the mixture; seed the

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raisins, add the molasses, sugar, and spices; slice the citron thin. To 1 quart of the foregoing, add one pint of apples chopped fine. It is best to add the apples at each baking. Moisten with sweet cider till very juicy. Keep in a stone jar in a cool place. When ready to make the pies, take just enough mince-meat for the number of pies desired, put it on the stove in a pan, and let it come to a boil.

MRS. C. F. BOCK.

Green Tomato Mincemeat

One peck green tomatoes, put through food chopper, using coarse cutter. Drain well over night and add as much cold water as juice. Then add 5 lbs. brown sugar, 2 lbs. chopped raisins, 2 lemons, 6 large sour apples, chopped but not peeled, 2 tablespoons of cinnamon, 2 of cloves, 2 of allspice, 2 of salt and nutmeg, 1 cup of vinegar, $\frac{1}{2}$ lb. of butter. Cook until done.

MRS. GERTRUDE CHAPIN.

Mock Mince Pie

One cup of grated bread crumbs or rolled crackers, 1 cup of chopped raisins, 2 cups of molasses, 1 cup of sugar, 2 cups of hot water, 1 cup of vinegar, 1 teaspoon of cinnamon, 1 of cloves, 1 of allspice, a little butter and nutmeg.

MRS. M. P. CHATTERTON.

Lemon Pie

Line a plate with rich crust, prick full of holes, and bake. For filling: stir into 1 cup of boiling water 1 tablespoon of cornstarch; cook thoroughly, then add butter size of walnut, 1 cup of sugar, 1 egg and yolks of 2, re-

serving the whites for frosting, rind of 1 lemon and juice of 2. Put this mixture into the crust, cover with the beaten whites of 2 eggs, with a little sugar and lemon juice added. Brown in the oven.

MRS. CARRIE LEON.

Individual Lemon Pies

Fill deep gem tins with flaky pie crust made of butter. Filling: 1 lb. of sugar, $\frac{1}{2}$ lb. of butter, 8 eggs well beaten, rind and juice of 4 lemons; fill tins 2-3 full, bake; put 1 tablespoon of whipped cream on each pie. This makes dessert for 12.

MRS. MARIE UPTON STRONG.

Cocoanut Tarts

One cup of sugar, and a very little water; boil like frosting. Then stir in yolks of 4 eggs and $\frac{1}{2}$ cup of cocoanut. Use frosting of 2 whites for tops. Bake like pies.

MRS. OLIVIA S. HINMAN.

Cocoanut Tarts

Two cups sugar, 1 cup water. Boil slowly fifteen minutes. Then add one large cup of cocoanut and boil slowly fifteen minutes more. Take from stove and stir in one-half cup of butter and the beaten yolks of 7 eggs. Beat well. Line muffin tins with pie crust, fill with mixture and bake in moderate oven.

MRS. L. H. SABIN.



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Cinnamon Sticks

Take light pie crust, roll thin, and spread with butter. Sprinkle with sugar and cinnamon, cut into small oblong pieces, roll twice, and bake a light brown.

MRS. C. A. EARLE.

Pumpkin Pie

One coffee cup of pumpkin, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of ginger, a little salt, and 1 egg. Milk to fill 1 round pie tin.

MRS. V. P. COLLIER.

Pumpkin Pie

One cup of pumpkin, add to it $\frac{1}{2}$ cup of sugar to which add 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of nutmeg, $\frac{1}{2}$ teaspoon of cloves and $\frac{1}{2}$ teaspoon of ginger rubbed well together; add 1 cup of hot milk, and then two slightly beaten eggs. Lastly $\frac{1}{2}$ of teaspoon of baking powder. Fill in crust and bake in moderate oven.

MRS. E. L. BRANSON.

Chocolate Pie

One coffee cup of milk, 3 eggs, 2-3 cup of sugar, 2 large tablespoons of grated chocolate, salt, vanilla. Reserve the white of 1 egg, beat with a little powdered sugar, for frosting. Bring the milk to a boil, which pour over the remaining eggs well beaten with the sugar. Stir the chocolate into 2 large spoons of cold milk, then add to the boiling milk. Bake with one crust.

MRS. L. W. PEEBLES.

Chocolate Pie

Make a crust, and bake. For the filling: 2 cups of milk, 2 tablespoons of corn starch dissolved in some of the milk, $\frac{1}{4}$ cake of chocolate, 2-3 cup of sugar, yolks of 2 eggs, a little vanilla, after taking from the stove. Beat whites of 2 eggs, and 2 tablespoons of sugar; spread over the top, and slightly brown. MRS. JAMES GREEN.

Cocoanut Pie

One pint of milk, the beaten whites of 2 eggs, 2-3 cup of sugar, 1 small tablespoon of Knox gelatine, dissolved in a little milk. Stir all together, and flavor with vanilla; 1 cup of cocoanut; bake with under crust only.

MISS JULIA E. HINMAN.

Ripe Currant Pie

One and one-half cups of ripe currants crushed, 1 cup sugar, 1 tablespoon water, 1 large tablespoon flour, yolks of 2 eggs, whites for Meringue. MRS. C. R. BREWER.

Pineapple Pie

One pint pineapple juice, 2 eggs, 2 tablespoons of corn starch, 1 cup sugar. Cook in double boiler. Add 1 cup of pineapple pulp when cool. Put in pie shell and cover with whipped cream. The juice of 1 lemon can be added. MRS. W. J. SMITH.

Cream Pie

One pint of milk, 1 cup of sugar, yolks of 2 eggs (keep whites for frosting), piece of butter size of an egg, 3 table-
spoons of corn starch. Mix sugar and egg well together.

Let cornstarch and milk boil a little before adding egg and sugar, 1 teaspoon baking powder in crust. When crust is in the pan, prick with a fork. If you have a perforated pie tin, then it is not necessary. Flavor with vanilla.

MRS. HATTIE H. AUSTIN.

Sour Cream Pie

Beat 1 egg, add 1 cup sour cream and 1 cup of granulated sugar. Beat well and mix together 2 teaspoons flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves and $\frac{1}{2}$ teaspoon salt. Add to the above, then add $\frac{1}{2}$ cup chopped raisins. Make with two crusts.

MISS MYRTLE C. ELLIS.

Southern Sugar Pie

Three cups light brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup cream, 3 eggs, juice of one lemon. Bake without top crust in slow oven until filling is solid.

MRS. A. O. JONES.

Butter Scotch Filling for Individual Pies

One egg yolk, 1 cup dark brown sugar, 1 cup milk 3 tablespoons flour, 2 tablespoons butter, 3 tablespoons water, 1 teaspoon vanilla. Add everything to yolk and cook in double boiler. This filling is for four individual pies, serve with whipped cream. If large pie is desired, double the rule. Whites of eggs may be used for meringue in place of whipped cream. MRS. WALDO JENNINGS.

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Fruit Pie

Take 2 lemons, squeeze out the juice, and remove the seeds; chop the rind and pulp very fine with 1 cup of seeded raisins, add the juice, $\frac{1}{2}$ cup of cold water, 2 well-beaten eggs, and $1\frac{1}{2}$ cups of sugar. Bake between 2 crusts 45 minutes.

MRS. A. D. ORDWAY.

Jam Pie

Yolks of 3 eggs, beaten with 1 cup sugar, 2 level tablespoons butter, 3 tablespoons of thick jam or 4 thin. Put into crust, bake, and beat whites of eggs for top.

MRS. R. D. SLEIGHT.

Peach Cobbler

Pare 1 doz. ripe peaches, place in basin and add 1 cup sugar. Bake $\frac{1}{2}$ hour. Prepare a dough as follows: 2 eggs, 1 cup sweet milk, 2 cups flour (heaping), 2 large teaspoons baking powder, 1 heaping tablespoon sugar, butter size of an egg, melted and added last thing. Turn the juice off the cooked peaches, leaving fruit in the basin, pour the dough over them and bake 20 minutes. Serve with whipped cream, mixed with the juice of the peaches. Canned peaches can also be used.

MRS. H. B. SHERWOOD.

Banburys

One cup of raisins, seeded and chopped fine, 1 cup of sugar, and the juice of 1 lemon, mixed with the raisins. Make a rich pie paste and cut into small circles. Fill them with the raisins, and fold together like turnovers. Pick with a fork and bake them. MRS. F. H. GRAY.

English Plum Pudding

One pound raisins, 2 ozs. citron and 1 oz. each of candied orange and lemon peel sliced, the grated rind and juice of 1 orange and 1 lemon, 4 oz. shelled almonds, blanched and cut in several pieces, 1 pound of currants, rubbed in flour in a sieve to free from stems, 1 pound of suet chopped and rubbed with 4 tablespoons of flour, 1 lb. light coffee sugar, 1 lb. of the inside of a baker's fresh loaf of bread. Mix thoroughly with fruit, together with a grated nutmeg, a dash of cayenne pepper, and a teaspoon of salt. Over all pour $\frac{1}{2}$ cup rather strong coffee. Cover the bowl containing the mixture, and keep in a cool place a day or two. Then add eight eggs and enough sweet cream to moisten. Have the pudding mold well buttered and dusted with flour. Press the pudding in leaving about two inches for pudding to swell. Put buttered paper over pudding, and close mold tight. Boil or steam steadily for ten hours. Do not open until it is to be served. Before using boil again for two hours. Nice to make several weeks before needed. Serve with rich sauce.

MRS. LOUISE S. BOUGHTON, PASADENA, CALIF.

Christmas Pudding

One cup raw apples, 1 cup raw carrots, 1 cup raw potatoes, 1 cup brown sugar, 1 cup raisins, $1\frac{1}{2}$ whole wheat flour, $\frac{1}{2}$ melted butter, $\frac{1}{4}$ cup citron, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda. Put apples, carrots and potatoes through food chopper several times. Cream sugar and butter and add to the

chopped mixture. Also add spices, soda, raisins, flour and citron. Mix thoroughly and steam three hours. Serve with hard sauce. MISS LENNA COOPER.

Plum Pudding

One and one-half cups chopped suet, $\frac{1}{4}$ cup molasses, $1\frac{1}{2}$ cups sugar, 1 cup sour milk, 1 pound raisins, $\frac{1}{2}$ teaspoon soda. Spices to taste. Two teaspoons baking powder, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 cup nut meats, $1\frac{1}{2}$ cups flour, 1 cup bread crumbs. Steam ~~for~~ hours.

MRS. EDWIN BARNES.

Suet Pudding

Three cups of bread crumbs, 1 cup of finely chopped suet, 1 cup of raisins, 1 cup of brown sugar, 1 cup of flour, and 1 cup of milk, 1 teaspoon of soda. Steam three hours.

SAUCE.—One cup of sugar, $\frac{1}{2}$ cup of butter, yolk of one egg, 3 teaspoons of corn starch. Add $1\frac{1}{2}$ cups hot water. Last stir in the beaten white of 1 egg.

MRS. CHAS. HICKS.

Suet Pudding

One cup of suet, 2 cups of raisins, 4 cups of flour, $\frac{1}{2}$ cup of sugar, 1 cup of sweet milk, 1 cup of molasses, 1 teaspoon each of cloves, cinnamon, and nutmeg. Steam three hours.

SAUCE.—Beat to a cream $\frac{1}{2}$ cup of sugar, and $\frac{1}{2}$ cup of butter. Let come to a boil 3 cups of water and $\frac{1}{2}$ cup of sugar; flavor with lemon and nutmeg. Pour over butter and sugar when ready for table.

MRS. C. E. THOMAS.

Date Pudding

One cup gran. sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup milk, 1 heaping tablespoon flour, $\frac{1}{2}$ teaspoon baking powder, 1 cup chopped walnut meats, 1 cup dates cut in small pieces. Bake in moderate oven 40 minutes. Serve cold with whipped cream.

MRS. HELEN DAVIS CHOPE, DETROIT.

Date Pudding

One egg, 1 cup sugar, 1 cup dates cut in small pieces, 1 cup milk. Mix together. Add 1 cup crackers crumbs, 1 cup walnut meats. Place in pan with hot water, and cook $\frac{1}{2}$ hour. Serve with whipped cream.

MRS. A. D. ORDWAY.

Fruit Pudding Sauce

One and one-half cups brown sugar, $\frac{1}{2}$ cup of butter, 1 tablespoon each of cinnamon and flour, a little cloves, a pinch of salt. Mix, and add 2 cups of boiling water, and cook until it thickens.

MRS. L. W. PARTRIDGE, DENVER.

Pudding Sauce

One quarter cup of butter, 1 cup sugar, $\frac{1}{2}$ cup milk, yolks of 2 eggs. Cook about eight minutes. Pour this onto the beaten whites of the two eggs. Flavor with

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a little nutmeg, 2 tablespoons vinegar, and 4 tablespoons of cherry juice or dissolved currant jelly.

MRS. A. O. JONES.

Cottage Pudding

One large tablespoon butter, 1 cup sugar, 1 cup milk, 1 egg, 2 teaspoons baking powder, 2 cups flour.

MRS. NELLIE HAWKHURST.

Sauce for Cottage Pudding

One and one-half cups brown sugar, $\frac{1}{4}$ cup butter, 1 tablespoon cinnamon, 2 tablespoons flour. Mix and add 2 cups boiling water. Cook till it thickens.

MISS JULIA E. HINMAN.

Graham Pudding

Take $1\frac{1}{2}$ coffee cups of Graham flour, $\frac{1}{2}$ coffee cup of molasses, $\frac{1}{4}$ coffee cup of butter, $\frac{1}{4}$ coffee cup of sweet milk, 1 egg, 1 even teaspoon of soda, $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup of currants; salt and spice to taste. Steam $2\frac{1}{2}$ or 3 hours.

MRS. A. M. MINTY.

Sauce for Graham Pudding

Two eggs and $\frac{1}{2}$ cup of sugar, well beaten, then add $\frac{1}{2}$ cup melted butter.

MRS. T. H. JENNINGS.

Raisin Puffs

Two eggs, 1-3 cup of butter, 2 tablespoons of sugar, 1 cup of sweet milk, 1 cup of raisins, chopped fine and floured, 2 cups of flour, 3 teaspoons of baking powder. Steam one hour. Serve with following sauce.

MRS. ALICE HENIKA.

Hard Sauce

One and one-half cups pulverized sugar, $\frac{1}{2}$ cup butter, yolk 1 egg, 1 dessert spoon vanilla. Work this in a large bowl until it is light and looks almost fluffy.

MRS. FRED W. GAGE.

Foam Pudding Sauce

Take 4 tablespoons of white sugar, 2 tablespoons of butter, 1 tablespoon of flour, all beaten to a cream. Add the beaten white of 1 egg, and to the whole 1 gill of boiling water, stirring very fast. Flavor with lemon or rose.

MRS. H. G. BROOKS.

Steamed Pudding

One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, 1 cup of milk, 3 heaping teaspoons of baking powder, 3 cups of flour. Steam one hour. Serve with sweetened or whipped cream.

MRS. R. B. MERRITT.

Foamy Sauce

One teaspoon butter, 1 cup sugar, 2 eggs. Mix butter, sugar and 1 teaspoon water in top of double boiler, heat until sugar is dissolved. Add yolks of eggs slightly beaten and just before serving the whites of the eggs beaten stiff. Flavor with vanilla.

MRS. RALPH W. HARBERT.

Steamed Molasses Pudding

Three cups of flour, 1 cup of dark molasses, 1 cup of melted butter, 1 cup of hot water, 1 teaspoon of soda. Steam 2 or 3 hours. Serve with sauce of butter and sugar worked to a cream, with 1 coffee cup of hot water added. Seed and chop fine $\frac{1}{2}$ cup of raisins; add to the sauce, and let it boil to flavor the sauce. MRS. C. H. HINMAN.

Sponge Pudding

Three cups of flour, 1 cup of molasses, $\frac{1}{2}$ cup of butter, 1 cup of milk, 1 teaspoon each of soda, cinnamon, nutmeg, and salt to taste, 1 cup of raisins, 1 cup of currants, citron if liked. Steam 2 hours.

SAUCE.—Three eggs, whites beaten separately, $\frac{1}{2}$ cup of pulverized sugar beaten with the yolks. Mix all together and if very stiff add a little cream.

MRS. FANNIE SHEPARD.

Tailor Duff

One egg, 1 tablespoon sugar, $\frac{1}{2}$ cup molasses, 2 tablespoons of melted butter, 1 scant tablespoon of soda in $\frac{1}{2}$ cup of boiling water, $1\frac{1}{2}$ cups flour. Beat well after each ingredient. Steam in buttered mould one hour.

SAUCE.— $\frac{1}{2}$ pint of cream whipped very stiff, yolks of 2 eggs, $\frac{1}{2}$ teaspoon of vanilla, 1 cup of pulverized sugar. Beat eggs, add sugar, and beat, add the cream just before serving.

MRS. J. N. DECKER.

Lemon Pudding

One quart of milk, 6 eggs, 8 tablespoons of sugar, 1 tablespoon each of butter and flour, 1 lemon. Beat the

yolks of eggs, sugar, flour, and butter together, and stir in the milk scalding hot. When cold, add the whites of the eggs well beaten, and the juice and rind of the lemon. Bake like custard, and eat cold with sugar and cream.

MRS. GERTRUDE CHAPIN.

Lemon Pudding

One pint of scalded milk, 1 pint of crumbs of any white cake, yolks of 4 eggs, 4 tablespoons of sugar, butter the size of an egg, and the grated rind of a lemon. Bake. Beat the whites of the eggs to a stiff froth, add 1 cup of sugar and the juice of the lemon, cover the pudding with it, and place in the oven until lightly browned.

MRS. L. W. PARTRIDGE, DENVER.

Baked Indian Pudding

One half cup of yellow meal, 1 quart of milk, 3 eggs, $\frac{1}{4}$ cup of molasses, 1 large tablespoon of butter, 1 teaspoon of salt, 1 pint of boiling water, $\frac{1}{2}$ teaspoon each of cinnamon and mace. Scald salted meal with water, heat the milk in farina kettle, stir in the scalded meal, and boil, stirring well. Beat eggs light, put in butter and molasses stirred until several shades lighter, add spice, and lastly batter from farina kettle, with $\frac{1}{2}$ cup of raisins. Put all in a greased dish, and bake $\frac{3}{4}$ of an hour.

SAUCE.—One cup of pulverized sugar, $\frac{1}{2}$ cup of butter, stirred to a cream, adding last the beaten white of an egg, with vanilla flavoring and nutmeg grated over.

MRS. BELLE H. WARD, EVANSTON ILL.

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Baked Indian Pudding

One quart of sweet milk, 3 tablespoons of Indian meal, 2 tablespoons of flour stirred together and scalded in the milk; then put in a baking dish, and add 1 cup of milk and sugar to taste, with nutmeg and salt, and small lump of butter. Bake till it wheys.

MRS. J. B. ELLSWORTH.

Swiss Pudding

One tea-cup of flour, 4 tablespoons of butter, 3 tablespoons of sugar, 1 pint of milk, 5 eggs. Grate the rind of a lemon into the milk, which put on the stove in the double boiler. Rub the flour and butter together, pour the boiling milk on this, and return to the boiler. Cook five minutes, *stirring the first two. Beat the yolks of the eggs and the sugar together, and stir into the boiling mixture; remove from the fire immediately. When cold, add whites of eggs beaten to a stiff froth. Have a 3 quart mould well buttered, turn the mixture into this, and steam forty minutes. Turn on a hot dish, and serve without delay, with rich sauce. This will serve nine persons.*

MRS. SUSIE BRODERICK

Sauce

One cup of butter, 2 cups of powdered sugar. Beat the butter to a cream, and add the sugar gradually. When very light, add 1 teaspoon vinegar and currant jelly, cherry juice or any acid juice to taste. Place the bowl in basin of hot water, and stir for two minutes. The sauce should be smooth and foamy.

MRS. SUSIE BRODERICK

Brown Betty Pudding

One cup of bread crumbs, 2 cups of chopped apples, $\frac{1}{2}$ cup of sugar, 1 teaspoon of cinnamon, 2 tablespoons of butter in bits. Butter a deep dish, and put in a layer of apples, then bread crumbs, sugar, butter, spice, and so on. Serve hot with sugar, cream,

MISS EMILY WILSON.

Hard Sauce

One half cup of butter, 1 cup of powdered sugar, sifted, $\frac{1}{2}$ cup of milk. Cream butter with the hand, add slowly the sugar, then the milk, and 1 teaspoon of flavoring. When hard, mould, and put in a cool place.

MRS. L. W. PARTRIDGE, DENVER, COL.

Tapioca Pudding

One-half cup of tapioca soaked and steamed in $1\frac{1}{2}$ pts. water in oatmeal cooker till transparent. Turn into a baking dish, add a little salt, a small cup of sugar, and cover the top with peaches halved and pared. Bake half an hour. Serve warm with whipped cream.

MRS. F. R. MECHEM, CHICAGO, ILL.

Tapioca and Apple Pudding

Soak a large cup of tapioca in a quart of tepid water, for at least 3 hours. Prepare enough nice tart apples to fill a 2 quart pudding dish 2-3 full. Add one cup of sugar to the

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soaked tapioca, pour it over the apples, and bake 1 hour. Serve with whipped cream. MISS EMILY WILSON.

Tapioca Pudding

One cup of tapioca; cook in water until clear and tender, then add 1 cup of dark brown sugar, and bake about twenty minutes. Serve with whipped cream sweetened and flavored with vanilla.

MRS. SUSIE BRODERICK, ELKHART, IND.

Egg Pudding

One quart of milk, 6 eggs, salt, 9 tablespoons of flour. Put in a bag and boil, or bake in a pudding dish. Serve with sugar and butter stirred to a cream; flavor to suit.

MRS. CLARA GILMAN.

Prune Pudding

Take 1 pound of French prunes, cook in water until soft. Strain and add 3 tablespoons of sugar, and the whites of 5 eggs. Put in a pudding dish; place the dish in a pan of boiling water, and bake 20 minutes. Serve either hot or cold with cream. MRS. MAUDE C. WARD.

Snow-Flake Pudding

One quart of milk, 3 tablespoons of corn starch, yolks of 4 eggs, $\frac{1}{2}$ cup of sugar, and a little salt. Put part of the milk, salt, and sugar on the stove, and let boil; dissolve the corn starch in the rest of the milk, stir into the milk, and while boiling, add the yolks. Flavor with vanilla.

FROSTING.—Whites of 4 eggs beaten to a stiff froth, $\frac{1}{2}$ cup of sugar, flavor with lemon. Spread on the pudding,

and put it into the oven to brown, saving a little of the frosting to moisten the top. Then put on grated cocoanut to give it the appearance of snow-flake.

MRS. FANNIE SHEPARD.

Apple Pudding

One-half cup of sugar, $1\frac{1}{2}$ cups of flour, 2 eggs, butter the size of an egg. Beat it thoroughly, then add $\frac{1}{2}$ cup of milk and $1\frac{1}{2}$ teaspoons of baking powder. Cover the bottom of a 2 quart dish with apples cut fine, and $\frac{1}{2}$ lemon sliced, a little nutmeg and some sugar. Pour the batter over all, and bake 40 minutes. To be eaten with a rich sauce.

MRS. A. T. METCALF.

Sauce for Batter Pudding

Blend 1 tablespoon ^{batter} with $\frac{1}{2}$ tablespoon corn starch. Add $\frac{1}{4}$ cup of cherry juice, $\frac{1}{4}$ cup boiling water, 2 table-
spoons sugar. Boil and stir five minutes.

MISS JULIA E. HINMAN.

Steamed Apple Pudding

Fill cups 1-3 full of sour apple pared and chopped fine. Pour over them a batter made of 1 cup of flour, $\frac{1}{2}$ cup of sweet milk, 1 well beaten egg, $1\frac{1}{2}$ tablespoon of melted butter, $1\frac{1}{2}$ teaspoons of baking powder. Steam nearly 1 hour and serve with sauce, cream and sugar, or maple syrup.

MRS. FRANCES OWENS.

Baked Pear Pudding

Three eggs well beaten, 1 cup of sugar, 1 small cup of suet chopped fine, a little salt, $\frac{1}{2}$ teaspoon of cloves, 1 teaspoon of cinnamon, 4 large pears, pared and sliced, $\frac{1}{2}$ loaf of Graham bread, which has been previously softened in warm water, but is thoroughly pressed, and well mixed with the other ingredients. Butter and sprinkle a pudding dish with cracker crumbs. Bake pudding 1 hour, closely covered. Add 1 pint of pear or plum juice, return to oven, covered well, and bake slowly another hour.

MRS. M. B. MAAS.

Corn Starch Pudding

One pint milk, 2 rather rounding tablespoons cornstarch, 3 tablespoons sugar, whites of 3 eggs. Wet corn starch with a little of the milk cold. Heat milk, sugar, and a pinch of salt. Add cornstarch, stirring till it thickens. Cook 15 or 20 minutes in double boiler. Stir in beaten whites after taking from the fire. Mould, and serve with hot chocolate sauce.

MRS. LOUISE S. BOUGHTON.

Hot Chocolate Sauce

Three-quarters cup of sugar, one third cup boiling water, one eighth teaspoon salt, 1 square chocolate, 2 teaspoons boiling water, 1 teaspoon butter, $\frac{1}{2}$ teaspoon vanilla. Cook sugar, one third cup water, salt and chocolate until syrup threads. Remove from fire. Add 2 teaspoons boiling water, butter and vanilla.

MRS. LOUISE S. BOUGHTON,

Chocolate Pudding

One cup of flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 egg, butter size of egg, one large square of chocolate, 2 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Mix sugar, milk and beaten egg. Add melted chocolate and vanilla. Sift into this flour, salt and baking powder. Add melted butter. Steam $\frac{1}{2}$ hour.

SAUCE.—One egg well beaten, 1 cup powdered sugar, $\frac{1}{2}$ cup melted butter, 1 teaspoon cold water just before serving.

MISS VIRGINIA WINSHIP.

Steamed Chocolate Pudding

Melt 3 squares of Baker's Chocolate. Then add 2-3 cup of granulated sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups of flour with 1 teaspoon of baking powder. Beat two eggs together and add to the above. Steam 45 minutes.

SAUCE.—Cream 1-3 cup of butter and 2 cups of xxxx sugar. Then add well beaten yolks of 2 eggs. Whip 1 cup of cream and add, then the well beaten whites of 2 eggs. 1 tablespoon vanilla, & nutmeg.

MISS MYRTLE C. ELLIS.

Walnut Pudding

Three eggs beaten separately, 2-3 cup of sugar, beaten in yolks, 2 tablespoons flour, 1 cup of nut meats, chopped, 1 teaspoon each baking powder and flavoring. Bake in layers. Serve warm with whipped cream.

MRS. BERTHA BUSH MINAHAN, GREEN BAY, WIS.

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Cranberry Pudding

One and a half cups of milk, $\frac{1}{2}$ cup of molasses, 1 teaspoon of salt, 1 teaspoon of cinnamon, 3 cups of flour, 1 teaspoon of soda. Stir well, and add 2 cups of cranberries. Steam $1\frac{1}{2}$ hours.

MRS. A. M. MINTY.

A Good Desert

In 1 pint of flour stir two teaspoons of baking powder. Take 1 tablespoon of white sugar, 1 tablespoon of melted butter, and a little salt, using milk enough to make a soft batter. Place well greased cups in a steamer, fill $\frac{1}{2}$ full of berries, cherries, or apples. Pour in the batter until the cups are 2-3 full. Cover tightly, and steam 30 minutes. This will fill 5 cups.

MRS. GEO. C. STERLING.

Peach Dumpling

Make a light baking powder biscuit dough, and roll quite thin. Take pieces about 4 inches square, roll in them about 2 pieces of canned peaches, and a little juice. Put in a deep tin, the corners and edges underneath. Pour boiling hot water over them. Add to the water a great deal of butter, sugar, and the juice from the canned fruit.

MRS. CELIA MANDEVILLE.

Strawberry Short Cake

Sift together 4 cups of flour, 2 teaspoons of baking powder, 1 tablespoon of sugar, 1 teaspoon of salt. Rub in $\frac{1}{2}$ cup of butter. Beat 1 egg and add to it one large cup of milk and stir lightly and quickly into the prepared flour. Roll in 2 sheets, $\frac{1}{4}$ in. thick, laying one sheet on the other

and bake in a hot oven. While warm separate the layers and place butter, chopped strawberries, and powdered sugar between the layers and over the top. Cream may be added.

MRS. JUSTUS L. BRODERICK.

Delicious Dessert

Bake 2 sheets of sponge cake in long flat tins. Cut peaches into thin slices and sweeten them. Prepare cream by whipping, sweetening, and flavoring it. Put the peaches between the cake, pour the cream between the layers and over the top. This may be used with strawberries, also.

MRS. NORMAN SAGE.

Hot Chocolate Dressing

One-fourth cake Baker's Chocolate, cover with hot water, butter size of walnut, $1\frac{1}{2}$ cups sugar. Cook until a rich syrup. Serve at once.

MISS LOUISE B. DAVIS.

Maple Sauce

Add $\frac{1}{2}$ cup hot maple syrup to the well beaten yolks of 2 eggs.

DESSERTS AND CREAMS

“Human longings are perversely obstinate; and to the man who is longing for a peach, it is no use to offer the largest vegetable marrow.”

Snow Pudding

Dissolve $\frac{1}{2}$ box of Knox gelatine in 1 pint of boiling water, 2 cups of sugar, juice of 2 lemons; strain, and when it begins to thicken, beat into it the beaten whites of 2 eggs. Pour over a soft custard, and serve.

MRS. WALTER CLARK.

Snow Custard

Take $\frac{1}{2}$ package of Knox gelatine, 3 eggs, 1 pint of milk or cream, 2 cups of sugar, juice of 1 lemon, juice of 1 orange. Soak gelatine 1 hour in a tea cup of cold water. Then add 1 pint of boiling water, 2-3 of the sugar, the lemon and orange. Beat the whites of the eggs, and when the gelatine is quite cold, whip it together, a spoonful at a time. When it is stiff, pour into a mold. Make a custard of the milk, yolks of eggs, remainder of the sugar, and flavor to taste. When the meringue is turned out of the mould, pour the custard around the base.

MRS. HOWARD KINGMAN.

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Angel Food Dessert

Beat thoroughly together the whites of 2 eggs, 2 table-
spoons of currant jelly, 2 tablespoons of powdered sugar
and serve with whipped cream.

MRS. N. A. OSGOOD.

Peach Snow-Balls

Take 1-3 of a box of Knox gelatine, whites of 3 eggs,
1 lemon, rind and juice, and flavor with vanilla; small
pinch of salt. Cover gelatine with cold water; when soft,
add boiling water enough to make a full pint or a little
more, strain it on a platter. When cool, beat into it the
whites of the eggs until it begins to stiffen. Add a little
sugar, lemon juice, grated rind, salt and vanilla; also
add about $\frac{1}{2}$ pint of canned peaches or other fruit, re-
duced to a smooth pulp through a colander. Have fruit
very sweet. Beat all together until stiff and foamy,
then put in moulds, and serve with whipped cream.

MRS. T. M. FOWLER.

Prune Whip

Soak $\frac{1}{2}$ lb. of prunes over night. In the morning stew
them slowly till very soft. Sweeten while stewing, then
mash them to a paste, after removing the stones. Take
the whites of 6 eggs, beat very light and stiff, sweeten a
little to take off the raw taste of the egg, then beat thor-
oughly the eggs and prunes, mixing as lightly as possible.

Bake 15 minutes in a slow oven, until a delicate brown. Serve cold, with a thin custard of the yolks of the eggs for sauce, or with whipped cream.

MRS. BAXTER GILMAN, DETROIT.

Prune Whip

Fourteen prunes, 1-3 package of Knox gelatine, (1 tablespoon.) 4 egg whites, $\frac{1}{2}$ cup nut meats. Boil prunes in water and sweeten to taste. To $1\frac{1}{2}$ cup prune juice add $\frac{1}{2}$ cup sugar and boil 20 minutes. Add gelatine dissolved in water. Let simmer 10 minutes. When cool beat well. Add prunes (cut fine), fold in egg whites, add nuts and pour into a mould. Serve with whipped cream.

MRS. WENDELL L. SMITH.

Prune Dessert

Fourteen large cooked prunes (cut up), little salt, 1 scant bottle of cream, whipped, 1 tablespoon Knox gelatine dissolved in water. Sugar to taste, vanilla.

MRS. HELEN DAVIS CHOPE, DETROIT.

Quince Souffle

Take ripe fruit, cut in pieces and stew until tender, put through a colander, sweeten, and turn into a deep dish. Make a boiled custard of the yolks of three eggs, and pour over the quinces. Whip the whites to a stiff froth, add 2 spoons of powdered sugar, flavor to taste, and heap upon the custard.

MRS. L. W. PARTRIDGE, DENVER.

Pine-Apple Spongue.

One can of grated pine-apple, $\frac{1}{2}$ box of Knox gelatine; put the gelatine in a tea cup, and fill up with water. Put

on the stove to dissolve. To the pine-apple add 1 cup of sugar, and cook until thoroughly done; pour in the gelatine, and set aside to cool. Beat 1 pint of cream, and add when you have beaten pine-apple to a cream. Pour into a mould, and serve cold with whipped cream.

MRS. MARY MCC. SMITH.

Dandy Jack

Beat up together the yolks of three eggs, 1 quart milk, 1 tea-cup of sugar, and $1\frac{1}{2}$ tablespoons of corn starch; flavor with one teaspoon of vanilla. Beat the whites of three eggs and $\frac{1}{2}$ tea-cup of sugar to a stiff froth, and spread on top. Put in oven, and bake to a light brown.

MISS MILLIE PENDLE.

Refrigerator Cake or Ice Box Dessert

Two dozen Lady Fingers, 1 lb. almond macaroons, $\frac{1}{2}$ lb. almonds, blanched and chopped, $\frac{1}{2}$ lb. sweet butter, $\frac{1}{2}$ lb. powdered sugar. Cream the yolks of 6 eggs and the whites of 3 with the butter and sugar add almonds and whites of 3 eggs beaten stiff. Line mould with Lady Fingers, place layer of macaroons in bottom of mould, add batter and macaroons alternately until all is used. Put into refrigerator until next day until ready to serve. Then add whipped cream on top and decorate with candied fruit. Do not remove from mould in which this is made. Serve in same.

MRS. C. L. POST.

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Ice Box Pudding

Melt 2 squares of chocolate, stir in very slowly $\frac{1}{2}$ cup of sugar till melted. Remove from fire, add very slowly $\frac{1}{2}$ cup cold water. When cold stir in beaten yolks of 4 eggs. Then cream $\frac{1}{2}$ cup of butter and 1 cup powdered sugar, add to above. Fold in beaten whites of eggs. Line cake pan with oiled paper, spread with layer of lady fingers, then add layer of mixture, another of cake and mixture, and lastly a layer of cake on top. Cover with oil paper. Put in ice box for 24 hours. Put on platter and serve with whipped cream. Use 3 doz. small or 2 doz. large lady-fingers.

MISS MYRTLE C. ELLIS.

In the above recipe, Mrs. Margaret Ward Wahl cooks the chocolate, granulated sugar and water in double boiler until smooth. Adds slowly the beaten egg yolks. Cooks until thick, stirring constantly. When cool adds to creamed butter and sugar.

Chocolate Blanc Mange

One package of Knox gelatine, 4 tablespoons of sugar, 1 square (oz.) of Baker's Chocolate, 3 pints of milk. Soak gelatine for 2 hours in the milk, then put in a double boiler. Scrape the chocolate fine, and put in a small pan with 2 spoons of sugar and 2 of boiling water. Stir over a hot fire until smooth and glossy. Then stir in the milk, add the remainder of the sugar, and strain

into moulds. Flavor with vanilla. Let stand at least 8 hours, or over night. Serve with whipped cream.

MRS. E. C. HINMAN.

Orange Molded Dessert

Juice of 2 oranges, sweeten to taste, add $\frac{1}{2}$ cup of water, $\frac{1}{2}$ package of Knox gelatine, thoroughly dissolved. Strain into a pint mould and let it harden. Whip $\frac{1}{2}$ pint of cream stiff. Sweeten and flavor a little and place on top of jelly. Cover and pack in ice and salt for three or four hours.

MRS. BERTHA BUSH MINAHAN, GREEN BAY, WIS.

Apricot Bavarian Cream

One quart can apricots put through a sieve, $\frac{1}{2}$ cup sugar, juice 1 lemon, 2 tablespoons Knox gelatine, $\frac{1}{2}$ cup cold water. Put gelatine in cold water and set in hot water until dissolved. Put fruit, sugar, and gelatine together. Let it stand until it begins to set. Whip $\frac{1}{2}$ pint of cream, add to mixture and mould.

MRS. JOHN T. WINSHIP.

Almond Custard

Blanch 3 oz. of almonds and pound the meats to a smooth paste in a mortar. Mix with a little cream and add the beaten yolks of 4 eggs, and 1 cup of sugar. Add 1 pint of hot cream and stir thoroughly. Put into cups or a baking dish and bake slowly in a pan of hot water.

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When cold put whipped cream on top and stick a few almonds in the cream.

Caramel Custard

Melt $\frac{1}{2}$ cup of sugar and brown it, add 2 tablespoons of water and 1 quart of hot milk, 6 eggs, $\frac{1}{2}$ teaspoon of salt, and 1 teaspoon of vanilla. Strain into a buttered mould, bake slowly $\frac{1}{2}$ hour.

SAUCE.—Melt and brown one cup of sugar, add 1 cup of hot water, and simmer ten minutes.

MRS. J. F. GOULD.

Steamed Custard

One quart milk, 4 eggs, $\frac{1}{2}$ cup sugar, pinch of salt. Steam in steamer 10 minutes with nutmeg on top. Will fill six cups.

MRS. JULIA E. HINMAN.

Orange Fluff

Soak 1-3 box of Knox gelatine in 1-3 cup of water. After it is dissolved, double the quantity with boiling water, then add a cup of granulated sugar, and juice of 1 lemon and 1 orange, and the whites of 4 eggs, beaten thoroughly, and 1 cup of orange picked fine. Stir all together, and cool till nearly ready to jelly; then pour into the mould where you have previously arranged sections of oranges in fancy besigns.

MRS. D. C. SIMONS.

Orange Float

One quart of water, juice and pulp of 2 lemons, 1 coffee cup of sugar. When boiling, add 4 tablespoons of corn

starch mixed in cold water. Let it boil 15 minutes, stirring constantly. When cool, pour it over 6, 8, or 10 oranges, cut up and sugared. Spread with frosting of 3 eggs. Flavor with vanilla. It is nice eaten with cream. Serve cold.

MRS. O. S. HINMAN.

Cherry Dessert

Take 1 pint of canned cherries, dissolve 1 tablespoon of powdered Knox gelatine, and add to cherries. Pour in the mould, and set on ice. Serve with whipped cream.

MRS. D. D. THORP, DETROIT.

Chocolate Cream

Take 3 ozs. of chocolate, $\frac{1}{4}$ lb. of sugar, $1\frac{1}{2}$ pints of cream, $1\frac{1}{2}$ ozs. of Knox gelatine, yolks of 6 eggs. Beat yolks, and add to them chocolate, sugar, and 1 pint of cream. Stir well. Cook in double boiler, stirring the same way until it thickens. Strain the cream, and add the gelatine and the remaining $\frac{1}{2}$ pint of cream, whipped. Pour into mould, and serve with whipped cream.

MRS. Y. A. ADAMS.

Bavarian Cream

Cover $\frac{1}{2}$ box of Knox gelatine with water, and soak until fully dissolved. Grate 2 ozs. of chocolate, and add it, with the gelatine, to a pint of boiling milk. Stir until thoroughly dissolved. Remove from fire, and add $\frac{1}{4}$ cup of sugar, and flavor with vanilla. Pour into a pan to

Compliments of MAAS and SON

cool, and stir until thick. Add 1 pint of whipped cream, stir until well mixed, then pour into a mould to harden. Turn out, and serve with whipped cream.

MRS. G. C. STERLING.

Italian Cream

Dissolve 1-3 box of Knox gelatine in 1 cup of milk with $\frac{1}{2}$ cup of sugar. When cool, strain into 1 pint of cream, previously whipped stiff. Add 1 well beaten egg, flavor with vanilla, and place on ice to harden.

MRS. E. C. HINMAN.

Lady-Finger Torte

One cup granulated sugar, 8 stale lady-fingers rolled fine, 5 eggs, whites beaten separately, $\frac{1}{2}$ cup almonds measured before grating. Beat yolks and sugar very light. Add the grated almonds, lady-fingers, the beaten whites last. Bake in two layers in slow oven 40 minutes.

FILLING.—Small can grated pineapple, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 tablespoon corn starch. Let this come to a boil and cool. Then spread between layers.

MRS. DAVID KLEIN.

Charlotte Russe

One pint of cream, whites of 2 eggs beaten to a stiff froth, scant $\frac{1}{2}$ oz. of Knox gelatine dissolved in 1 gill of hot milk, 1 small cup of powdered sugar. Mix cream, eggs, and sugar; beat in the gelatine and milk last. It should be quite cold before this is added. Flavor with almond or vanilla, and stir in candied fruits. Mould.

Miss LOUISE S. WHITCOMB,

Charlotte Russe

Arrange lady fingers around a mould, wash the pieces with the white of an egg to make them stick together and dry in an oven. Put a pint of milk in a double boiler, and boil; beat 4 eggs and stir into the milk, letting it just thicken. In another dish, dissolve a box of Knox gelatine in a pint of water, and let it boil as for jelly; strain the jelly into the custard, and stir gently until cold. Sweeten a quart of rich cream with 1 lb. of sugar, flavor with vanilla and whip, stir into the custard when cold, and turn into the mould; put cake over the top, and frost.

MISS OLIVIA S. HINMAN.

Coffee Souffle

One and one-half cups of coffee infusion, $\frac{1}{2}$ cup of milk, 2-3 cup sugar, $\frac{1}{2}$ teaspoon salt, 3 eggs, $\frac{1}{2}$ teaspoon vanilla, 1 tablespoon Knox granulated gelatine. Mix coffee, milk, $\frac{1}{2}$ of sugar and gelatine. Heat in double boiler. Add remaining sugar, salt, egg yolks slightly beaten. Cook until mixture thickens. Remove from stove, add beaten eggs whites and vanilla. Mold, chill and serve with cream.

MRS. W. E. TYREL.

Frozen Peaches

One quart of peaches, pared and quartered, 1 pint of cold water, sweetened to taste, whites of 4 eggs beaten stiff. Freeze; stir very little; serve with macaroons.

MRS. CHAS. F. BATHRICK.

Frozen Pudding

One pint of milk, the yolks of 4 eggs, 2 tablespoons of corn starch, 1 tablespoon of Knox gelatine (dissolved); mix together. Let boil, set off to cool, make a syrup of 1 pint of sugar and 1 pint of water. When boiling, add 1 lb. of blanched almonds, pounded fine, 1 oz. of chopped citron, 2 ozs. each of raisins and currants, 1 oz. each of candied orange and lemon peel, with 1 wine-glass of currant jelly. Freeze, remove the dasher, and set away to harden.

MRS. R. R. WILDER.

Maple Puff (Frozen)

Two eggs, (beaten a little), 7-8 cup of maple syrup, 1 pint double cream. Cook syrup and eggs in a double boiler until thick like custard. Beat well and when cool add 1 pint cream and freeze. Makes one quart.

MRS. WENDELL L. SMITH.

Ice-Cream

Three quarts of not very thick cream, 1 quart of milk. Sweeten and flavor to taste. Let it stand in the freezer until very cold before freezing.

MRS. JOHN T. WINSHIP.

Custard Ice Cream

One and one-half cups milk, $\frac{3}{4}$ cups sugar, 2 eggs, 1 teaspoon vanilla, $\frac{1}{2}$ pint cream. Scald milk and sugar in double boiler; pour over eggs, beating constantly. Return to double boiler and boil four minutes, stirring constantly. Strain. When cool add vanilla and cream. Freeze. Makes nearly 1 quart

MRS. V. HOWARD WATTLES.

Chocolate Ice-Cream

Use 1 pint of sweet cream, 2 pints of new milk, 2 cups of granulated sugar, 2 eggs beaten very light, and 5 tablespoons of chocolate rubbed smooth in a little milk. Heat the milk almost to the boiling point, and pour by degrees into the beaten egg and sugar. Stir in the chocolate, and beat 3 minutes; return to the inner kettle, and heat until it thickens, stirring constantly. When cold, stir the cream into the custard, and freeze.

MRS. LETTIE GODFREY.

Peppermint Ice-Cream

One half pound peppermint stick candy, 1 pint milk, 1 pint cream. Break candy and let soak over night in milk. Add the cream and freeze.

MRS. ELMER BROCKER.

Grape-Nuts Ice-Cream

Prepare vanilla or any plain flavored ice cream in the usual way. Just before the cream congeals in freezing, add Grape-Nuts (as it comes from the package) in the proportion of two cupfuls of Grape-Nuts to one gallon of ice cream.

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Parfait

One cup whipping cream, $\frac{1}{4}$ pound marshmallows. Break up the marshmallows in the cream and let stand

over night. In morning, whip until creamy, add a small can of shredded pineapple. When ready to serve, put layers of this alternating with layers of pink and white ice cream. Over this pour chocolate fudge.

CHOCOLATE FUDGE.—One fourth cake Baker's chocolate, 1-3 cup butter. Melt the two together in double boiler. Mix in sugar until pretty stiff. Add 1 cup water and let boil until it thickens slightly.

MISS BEATRICE ENSIGN.

Orange Sherbet

Take 12 oranges, 2 lemons, 1 pint of water, 1 lb. of loaf sugar, and 1 tablespoon of Knox gelatine. Let the gelatine soak 1 hour, then dissolve in $\frac{1}{2}$ pint of boiling water. Boil the sugar and water together, and let stand until cold. Squeeze in the juice of the oranges and lemons. Strain and freeze.

MRS. E. C. GROESBECK.

Raspberry Ice

Take $\frac{1}{2}$ pint of raspberry jam, and pour over it $\frac{1}{2}$ pint of hot water. Let it simmer over the fire a few minutes; strain through a sieve; add $\frac{1}{2}$ pint of cold water, and freeze solid. Serve with whipped cream. This quantity is sufficient for five or six persons.

MRS. FRANK PRESTON.

Lemon Ice

Take 2 tablespoons of Knox gelatine, 1 pint of sugar, 4 lemons. 1 orange, and 3 pints of water. Freeze.

MRS. C. A. SUTTON, MINNEAPOLIS, MINN.

CAKES

English Fruit Cake or Wedding Cake

One pound of butter, 1 lb. light brown sugar, 9 eggs, beaten separately, 1 lb. flour, 2 teaspoons each of mace and cinnamon, 1 teaspoon soda, 5 teaspoons baking powder, 2 tablespoons of milk, 1½ lbs. English currants, 1 lb. seedless raisins, 1 lb. seeded raisins, ½ lb. almonds blanched and chopped, 1 lb. citron thinly sliced and chipped, ½ lb. mixed candied fruits, ½ lb. candied cherries, ½ lb. candied pineapple. Cream butter and sugar thoroughly. Sift flour with baking powder and soda once, and use half of it to flour the fruit. Add spices to the remaining flour, and sift four times. Then add the well beaten egg yolks and the spiced flour alternately to the sugar and butter, also add the milk. Have the floured fruit and nuts in a large bowl, pour the dough over them and mix thoroughly. Then add the stiffly beaten egg whites, pour into tins which have been lined with 12 thicknesses of paper. Cover with two sheets of paper. Bake in cool oven two hours. Makes 4 loaves. If one large cake is made, steam 3 hours and bake 1½ hours.

MRS. EDWIN BARNES.

Fruit Cake

One pound flour, 1 lb. brown sugar, 1 lb. butter, 8 lbs. raisins, 2 lbs. currants, 2 lbs. citron, 10 eggs, 1 tea-

SILHOUETTE TEA ROOM

31 ARCADE

LUNCHES
SUPPERS

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spoon soda, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 nutmegs, 2-3 cup dissolved currant jelly and 1-3 cup grape juice, 2-3 cup molasses. Brown part of the flour and chop half the raisins. Bake very slowly several hours. When cold, cover cake with thick boiled frosting and leave in the tin until used. Better if made several weeks before using.

MRS. T. B. SKINNER.

Fruit Cake

One cup of butter, 1½ cups of sugar, 2 cups of flour, ¼ cup of molasses, ¼ cup of water, 3 eggs, whites and yolks beaten separately, 1 teaspoon of soda, equal quantities of cinnamon, cloves, nutmeg, allspice, and ginger, 1 lb. of raisins, stoned and chopped, 2 lbs. of currants, ¼ lb. of citron, and the same of prepared lemon peel. Bake slowly.

MRS. MARY B. ADAMS.

Coffee Cake

Two cups brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee as prepared for the table, 4 eggs 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 of grated nutmeg, 1 pound raisins, 1 pound currants, 4 cups flour.

MRS. LOUISE S. BOUGHTON.

Spice Cake

One and one-half cups light brown sugar, ¾ cups shortening (butter or lard), 1 cup sour milk, 2 eggs, 1½ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 nutmeg, ½ cup raisins, ½ cup nut meats if desired

Cream shortening and sugar. Add eggs, sour milk in which the soda has been dissolved, the flour, into which the spices have been sifted; and lastly the nuts and raisins.

MRS. V. HOWARD WATTLES.

Pork Cake

One pound salt pork chopped fine, 1 tablespoon of soda, 1 pint of boiling water, 1 tablespoon each of cloves, cinnamon and allspice, 3 cups of sugar, 1 cup molasses, 1 pound of raisins and currants mixed, 8 cups flour. Bake in moderate oven.

MRS. C. W. BROWN.

White Fruit Cake

One tea-cup of butter, 2 cups of sugar, the whites of 8 eggs, beaten light. Cream the butter and sugar, add a wine-glass of lemon and rose water, 1 teaspoon of salt, 2 teaspoons of baking powder, $\frac{1}{4}$ lb. of citron, cut up, 1 cup of cocoanut, $\frac{1}{4}$ lb. of blanched almonds; chop and mix with 5 cups of flour. Bake 1 hour.

MRS. J. F. HINMAN.

Angel's Cake

Whites of 11 eggs, whipped stiff; $1\frac{1}{2}$ tumblers of sugar with 4 tablespoons of water, boil until it hairs. Beat sugar into eggs until rather cool. Add $\frac{1}{2}$ pint well sifted flour, 1 teaspoon each of corn starch and cream tartar

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and a little salt. Bake 40 minutes in slow oven; turn over on a plate, and leave undisturbed 40 minutes. Flavor to taste.

MRS. C. F. BOCK.

Angel's Food

One and one-half tumblers of sugar, measured after the sugar has been sifted 4 times, 1 tumbler of flour, measured after the flour has been sifted 3 times. Add 1 teaspoon of cream tartar, and sift again. Beat the whites of 11 eggs to a stiff froth, using a fork, not a Dover egg-beater. Add the sugar, and beat 10 minutes. Stir the flour in lightly, and a few drops of vanilla. Bake in an Angel's Food tin about 40 minutes in a slow oven. Do not open the oven during the first 15 minutes. When baked, turn over on feet until cold. Do not grease the pan.

MRS. N. P. HAWKHURST.

Sunshine Cake

Whites of 7 eggs, yolks of 5 eggs, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ teaspoon cream of tartar, 1 teaspoon vanilla. Beat whites stiff, add sugar gradually. Beat yolks till lemon color and add whites. Add flour gradually and beat little as possible, using egg beater entirely. Put in cold oven and leave fire very low.

MRS. A. B. WILLIAMS.

Sunshine Cake

Whites of 11 eggs beaten stiff; add gradually $1\frac{1}{2}$ cups of granulated sugar. Beat the yolks of six eggs with the peel of half an orange grated, and three teaspoons of juice. Add to the whites 1 cup of flour sifted 3 times, in which is

put 1 teaspoon of cream tartar; add to the above. Sift flour and sugar 3 times, measure each after one sifting. Sift cream tartar with flour, beat quickly and well. Bake in a moderate oven 50 minutes. Do not grease the pan. Turn up side down on a sieve.

MRS. L. W. PARTRIDGE, DENVER, COL..

A Simple Sponge Cake

Two eggs beaten separately, and then together, 1 scant cup white sugar, 1 cup flour and 1½ teaspoons baking powder, ½ cup boiling water, vanilla. Bake slowly at least ½ hour in tube pan. Delicious with whipped cream.

MRS. RALPH HOLMES.

White Sponge Cake

One half cup of sugar, ½ cup of flour, ½ teaspoon of cream tartar, whites of 4 eggs, 1 teaspoon extract of lemon; whites of the eggs beaten stiff, and cream of tartar mixed with flour.

MRS. J. F. HINMAN.

Cream Sponge Cake

Two eggs well beaten, put in a cup, and fill the cup with thick, sweet cream; add 1 cup of white sugar, 1½ cups of flour, 1 teaspoon cream of tartar, ½ teaspoon of soda, pinch of salt. Bake quickly in a small deep tin, cover with hot icing.

MRS. J. F. HINMAN.

Use Snyder's Superior Extracts

Beautiful Cake

Two cups of sugar, $\frac{1}{2}$ cup of butter, good measure, 3 cups of flour, 1 cup of milk, whites of 4 eggs, and 2 teaspoons of baking powder.

MRS. BELLE WARD,
EVANSTON, ILL.

White Cake

One cup of sugar, scant $\frac{1}{2}$ cup of butter, whites of 3 eggs $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 3 teaspoons of baking powder, and 2 or 3 drops of vanilla.

MRS. FLORENCE WHITCOMB WELCH.
NICHOLASVILLE, KY.

Ice-Cream Cake

Two cups of granulated sugar, $\frac{1}{2}$ cup of butter, beaten to a cream, 1 cup of sweet milk, add a tablespoon at a time until all is added to sugar and butter; then stir in $\frac{1}{2}$ cup of corn starch, whites of 6 well-beaten eggs, 2 $\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder. Flavor with vanilla. Add citric acid, a piece the size of a pea dissolved in a tablespoon of cold water. Put $\frac{1}{2}$ of the citric acid in the cake, the rest in the frosting.

MRS. S. J. TITUS.

Corn Starch Cake

Whites of 4 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of corn starch mixed in $\frac{1}{2}$ cup of milk, 1 $\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder.

MRS. JULIA S. THOMPSON, RENSSELAER, IND.

Tilden Cake

Cream together 1 cup butter, 2 cups pulverized sugar, yolks of 4 eggs add 1 cup sweet milk, 3 cups flour al-

ternately with the whites of 4 eggs beaten very stiff, $\frac{1}{2}$ cup corn starch, 2 teaspoons of baking powder stirred into the milk, as you add it. Two teaspoons of lemon extract.

MRS. C. L. POST.

Guest Cake

Two cups of sugar, 1 cup of butter, 3 cups of flour, 5 eggs or 10 whites of eggs, 1 cup of sweet milk, 2 teaspoons of baking powder. Beat the whites separately. Flavor to taste.

MISS. O. S. HINMAN.

Hickory Nut Cake

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, small measure, whites of 4 eggs, $\frac{1}{4}$ cup of sweet milk, 2 cups of flour, 1 teaspoon of baking powder, 1 cup of hickory-nut meats, other nuts if you like.

MRS. A. T. HAVENS.

Walnut Maple Cake

One third cup butter, 1 cup brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, 1 and 1-3 cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt, 1 cup chopped walnut meats. Cream sugar and butter, add yolks of eggs and milk, then add flour which has been sifted twice with baking powder. Add vanilla, salt and walnuts. Lastly, add whites of eggs beaten stiff. Bake in loaf in angel cake pan 45 minutes. Frost as desired.

MRS. VICTOR I. MINAHAN.

Sour Cream Cake

Two eggs, 1 cup sugar, salt, 1 teaspoon vanilla, beat together. Add 1 cup sour cream in which $\frac{1}{4}$ teaspoon

soda has been stirred. Beat. Add $1\frac{1}{2}$ cups flour and 1 tablespoon more, and 1 teaspoon baking powder. Beat thoroughly.

MRS. C. E. LYMAN.

Best One Egg Cake

One and $\frac{1}{2}$ cups flour, 1 cup sugar, 2 teaspoons baking powder, sift together. Break 1 egg into measuring cup and fill cup with sweet milk. Pour into sifted mixture, and beat well. Add 12 teaspoons melted butter. Beat again, and add vanilla. Good for either layer or loaf cake.

MRS. JAMES REDNER.

Custer Tea Shop Cake

Two cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cake Baker's chocolate, 3 eggs, $2\frac{1}{2}$ cups flour, good pinch of salt, 1 rounding teaspoon baking powder, $\frac{1}{2}$ teaspoon vanilla. Bake in two layers.

1 cup water

FILLING.—1 cup sugar, 1 cup milk, $\frac{1}{2}$ cake Baker's chocolate, $\frac{1}{2}$ cup nut meats, salt, 1 tablespoon butter. Let come to a boil and add 1 heaping tablespoon corn starch dissolved in $\frac{1}{2}$ cup cold water. Flavor with vanilla.

FROSTING.— $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ squares Baker's chocolate, $\frac{1}{2}$ cup cream. Let boil until each drop forms a little ball when dropped in water. When almost cold beat and beat and beat.

MRS. FRED I. GRISWOLD.

Devil's Food

One-half cake German sweet chocolate, 1 teaspoon soda, mix together. Add $\frac{1}{2}$ cup boiling water. Let stand. Take 2 cups light brown sugar, $\frac{1}{2}$ cup butter,

$\frac{1}{2}$ cup sour milk, 2 eggs, 2 large cups flour, 2 level teaspoons baking powder.

FILLING.—One cup brown sugar, 1 cup sweet cream, 1 large tablespoon butter, 2 teaspoons corn starch. Mix corn starch with sugar and add the cream and butter. Cook in double boiler until it thickens. Ice with chocolate or caramel frosting.

MISS BEATRICE ENSIGN.

Chocolate Cake

Cream together 1 cup sugar and 1 scant tablespoon butter. Add the beaten yolks of 2 eggs. Mix 2 large teaspoons baking powder in 2 cups flour. Add 1 cup milk and the flour, a little at a time, then the stiffly beaten whites of 2 eggs. Stir in double boiler $\frac{1}{2}$ cake Baker's chocolate and a scant $\frac{1}{2}$ cup milk until like paste; take from fire and add the beaten yolk of an egg and 1 cup powdered sugar. vanilla. Let this partly cool and then stir into the cake. Bake in three layers and put together with chocolate frosting.

CHOCOLATE FROSTING.—Dissolve $\frac{1}{2}$ cake Baker's chocolate in $\frac{1}{2}$ cup milk as for cake. Take from fire and stir in 1 cup powdered sugar. When nearly cool add it to frosting made by beating whites of 2 eggs to a froth, to which is added a little at a time 1 cup powdered sugar. $\frac{1}{2}$ teaspoon vanilla. NELLIE P. HAWKHURST.

A Vassar Girl's Delicious Chocolate Cake

One cup sugar, butter size of walnut, 1 egg, $\frac{1}{2}$ teaspoon soda, 1 cup sweet milk, 2 squares Baker's chocolate. 1 cup flour and 2 teaspoons more. Cream sugar, butter

and egg. Cook chocolate in $\frac{1}{2}$ the milk. When cool, add to mixture, then the other $\frac{1}{2}$ cup milk and the flour. Flavor with vanilla. MRS. RALPH HOLMES.

Cocoanut Cake

One cup granulated sugar, $\frac{1}{2}$ scant cup butter, $1\frac{1}{2}$ cups Swansdown flour, $\frac{1}{2}$ cup milk, 1 large teaspoon baking powder, whites of 4 eggs beaten very stiff, vanilla, and little salt in whites of eggs. Cream butter and sugar thoroughly. Sift flour twice, then measure and sift three times. Alternate milk and flour to which baking powder has been added. Beat mixture hard for five minutes. Fold in beaten whites and bake in two layers in a very slow oven. The success of this cake is in the thorough beating before the whites are added and in baking it very slowly. Light the oven just before putting in the cake and turn the burners down half way. It takes about twenty-five minutes to cook. Frost with boiled frosting and use either fresh cocoanut or Baker's fresh grated cocoanut that comes in cans.

MRS. WARD SMITH, FLINT, MICHIGAN.

Lady Baltimore Cake

Two cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, $2\frac{1}{2}$ even teaspoons baking powder, whites of 6 eggs. Bake in layers.

FILLING.—1 cup chopped almonds, 1 cup chopped

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figs, 1 cup chopped dates. Make a paste of the fruit, and add the nuts. Frost on top with white frosting.

JULIA E. HINMAN.

Lemon Cake

Two eggs, 1 cup sugar, 1-3 cup butter, $\frac{1}{4}$ cup water, 2 cups sifted flour, 1 heaping teaspoon baking powder.

FILLING— $\frac{2}{3}$ cup water, 1 cup sugar, juice one lemon, and grated rind. Let boil well and stir in two well beaten eggs, cook until quite thick.

This makes a small three layer cake.

MRS. A. O. JONES.

Orange Cake With Marshmallow Frosting

Two cups sugar, 2-3 cup butter, 5 egg yolks, 3 whites, 2 oranges, juice and rind, cold water, 2 teaspoons baking powder, $2\frac{1}{2}$ cups flour. Cream butter and sugar, add beaten egg yolks, then take juice and rind (saving a little to flavor the frosting) put in a measuring cup and fill with cold water, and add to first mixture. Sift flour with baking powder twice and add. Then fold in the beaten whites. Bake in two large layers.

FROSTING.—Boil 2 cups sugar in $\frac{1}{2}$ cup water until it spins a thread three inches long. Then pour in a fine stream over the beaten white of 2 eggs. Beat constantly until very cool. Take $\frac{1}{2}$ lb. marshmallows and cut each in three pieces with scissors and stir in. The marshmallows should not melt in the icing, which should be very light and fluffy.

MRS. BERTHA BUSH MINAHAN.

Orange Cake

Two cups flour, 2 cups sugar, $\frac{1}{2}$ cup water, $1\frac{1}{2}$ teaspoons baking powder, a little salt, yolks of 5 eggs and whites of 3, grated rind of 1 orange and juice of $\frac{1}{2}$ orange. Bake in 3 layers.

FILLING.—Beat the whites of 2 eggs to stiff froth, add 1 cup sugar, a little at a time, the grated rind of 1 orange and the juice of $\frac{1}{2}$ an orange.

MRS. NELLIE P. HAWXHURST.

Almond Custard Cake

Whites of 4 eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, $1\frac{1}{2}$ teaspoons baking powder. Fill three flat tins, one of which is colored with $\frac{1}{2}$ teaspoon of pink coloring.

CUSTARD.—Yolks of 4 eggs, 1 cup of milk, 1 teaspoon of corn starch. Sweeten to taste. One-fourth lb. of almonds blanched and chopped.

MRS. BELLE H. WARD.

Jelly Roll

One-half cup of sugar, $\frac{1}{2}$ cup of flour, 2 eggs, 1 teaspoon of baking powder, 1 tablespoon of water added the last thing before putting into the oven. Bake in a square tin, and spread jelly on under side; roll up in a cloth, and let cool.

MRS. C. C. BEACH.

Dried Apple Cake

One cup of sugar, $\frac{1}{2}$ cup of molasses, 2-3 cup of butter, 2-3 cup of sweet milk, 1 egg, 1 heaping teaspoon of soda, 1 heaping teaspoon of cinnamon. $\frac{1}{2}$ teaspoon each of

cloves and nutmeg, 1 cup dried apples soaked over night. Chop fine in the morning; cook in 1 cup of molasses until well done; $3\frac{1}{2}$ cups of flour; $\frac{1}{2}$ cup of raisins improves it.

MRS. A. M. PHILLIPS.

Raised Cake

Two cups of bread dough when ready to make into loaves, 2 cups of brown sugar, 1 cup of butter, 1 cup of raisins, 2 eggs, 1 teaspoon of soda, all kinds of spices.

MRS. R. P. KINGMAN.

Spanish Bun

Five eggs, reserving the whites of 2 for frosting, 2 cups of brown sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder. Cinnamon, cloves, and nutmeg to taste. Use brown sugar for frosting, and put on while the cake is hot.

MRS. GERTRUDE CHAPIN

Cream Puffs

Take 1 cup of hot water, $\frac{1}{2}$ cup of butter; boil together, and while boiling, stir in 1 cup of sifted flour. Take from the stove, and stir to a smooth paste, When cool stir in 3 eggs, 1 at a time. Stir 5 minutes, drop in a buttered pan, and bake in a quick oven 25 minutes. This makes 12 puffs.

FILLING.—Take 1 cup of milk, $\frac{1}{2}$ cup of sugar, 1 egg, 3 tablespoons of flour; flavor with vanilla. When both are cool, open the puffs, and fill them with the cream.

MRS. C. LOU RATHBUN WILLIAMS.

Corn Starch Puffs

One cup of corn starch, 1 cup of pulverized sugar, $\frac{1}{2}$ cup of butter, 2 teaspoons of baking powder, 1 teaspoon of vanilla. Cream the butter and sugar together and add the yolks of 4 eggs. Beat the whites very stiff and add alternately with the corn starch. Bake in heated gem tins in a moderately quick oven. Frost.

MRS. J. B. DAVENPORT.

Cocoanut Kisses

To one can "Sweetened Condensed Cream" add all the dry cocoanut (about $\frac{1}{2}$ pound) possible to make it stick together without running. Drop by teaspoonful into buttered tin and bake very slowly about $\frac{1}{2}$ hour.

MRS. WENDELL L. SMITH.

Meringues

Beat the whites of 3 eggs very stiff. Add 1 cup sugar slowly. Then 1 teaspoon vanilla and 1 teaspoon vinegar. Shape with a spoon in the desired form on a buttered tin. Bake three quarters of an hour in a very slow oven.

MRS. RALPH W. HARBERT.

Post Toasties Kisses

Whites 4 eggs beaten stiff; 1 cup granulated sugar added slowly; 1 cup dry cocoanut; 1 cup nut meats; 3 cups Post Toasties. Drop by teaspoonful into buttered tin and bake $\frac{1}{2}$ hour in slow oven.

MRS. WENDELL L. SMITH.

Apple Filling For Layer Cake

One egg, 1 cup sugar, 1 large or two small apples grated, 1 lemon, juice and grated peel. Simmer until thickens.

MRS. C. R. BREWER.

Sour Cream Filling For Cake

One cup sour cream, 1 cup sugar, 1 cup nut meats chopped, 1 cup raisins cut fine. Boil until thick enough to spread on cake.

MRS. RALPH W. HARBERT.

Milwaukee Cream Filling

One and one-half cups hickory nut meats, chopped, 1 cup of sour cream, sweetened to taste, whites of 2 eggs. Flavor with vanilla. To be used with a white cake.

MISS O. S. HINMAN.

Fig Filling

One lb. of figs boiled tender and chopped fine, with 1 cup of seeded raisins, 1 large cup of sugar, and juice of 1 large lemon.

MRS. L. A. DUDLEY.

Almond Filling

One lb. English walnuts meats chopped fine, $\frac{1}{2}$ lb. sweet almonds, blanched and chopped. Put the chopped nuts into boiled frosting. Have a few of each kind of meats whole to put on top of cake. Flavor with bitter almonds.

MRS. G. A. ROBERTSON.

Malaga Frosting

Two large cups of raisins, seeded and chopped, not too fine. Put to boil with $\frac{1}{2}$ cup of water and 2 cups of sugar.

Boil to a thick syrup. Allow this to cool. Add the whites of 3 eggs, $2\frac{1}{2}$ cups of pulverized sugar, beaten to a stiff frosting; flavor with vanilla. MRS. W. F. NEALE.

Boiled Frosting

One and one half cups of sugar, water enough to moisten sugar well, put on a stove, and cook fast until the syrup will hair as it drops from a spoon. Have ready whites of 2 eggs beaten stiff; stir hot syrup into the eggs, and beat until stiff. This will make enough for a three layer cake. MRS. G. A. ROBERTSON.

Frosting

Whites of 2 eggs, 1 teaspoon each of cinnamon and cloves; thicken with brown sugar. MRS. BELLE H. WARD.

Caramel Frosting

One cup of brown, or maple sugar, a piece of butter the size of a walnut and about 4 tablespoons of cream or enough to moisten the sugar, cook until it threads. MRS. S. O. BUSH.

Frosting

Add enough orange juice to one cup pulverized sugar to make a frosting stiff enough not to run.

Molasses Cake

One cup of molasses, 2-3 cup of sugar, 1 cup of sour milk, $\frac{1}{2}$ cup of butter and lard, 2 eggs, 1 teaspoon of cinnamon, 1 teaspoon of ginger, 2 teaspoons of soda, 3 1-3 teacups of flour. MRS. J. L. WHITCOMB.

Hot Water Molasses Cake

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 1 cup hot water, 1 teaspoon soda, 1 teaspoon ginger (scant), 1 teaspoon cinnamon, 2 eggs, $2\frac{1}{2}$ cups flour.

MRS. NELLIE B. DAVIS.

Ginger Bread

One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon ginger, 2 teaspoons soda dissolved in one cup of boiling water. $2\frac{1}{2}$ cups flour. Add 2 eggs, well beaten, the last thing before baking. Bake in muffin tins or two square tins.

MRS. L. H. SABIN.

Colonial Gingerbread

One cup New Orleans molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup granulated sugar. Over above pour 1 cup boiling water, in which 1 level desert spoon soda has been dissolved. Stir well and cool mixture. Add 1 cup chopped black walnut meats, 1 cup raisins, 1 teaspoon ginger, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups flour, and last 2 well beaten eggs. Steam in 2 basins $2\frac{1}{2}$ hours.

MRS. R. D. SLEIGHT.

Molasses Drop Cake

One cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter and lard, $\frac{1}{2}$ cup of sour milk, 1 egg, 2 teaspoons of soda, $2\frac{1}{2}$ cups of flour, cinnamon or ginger to taste. Bake in a well-heated oven. This makes about twenty-five nice breakfast cakes.

MRS. J. H. WATTLES

Ginger Drops

One cup of sour cream, 1 cup of molasses, $\frac{1}{4}$ cup of sugar, 1 egg, 1 teaspoon each of cinnamon, soda, and ginger, 3 heaping cups of flour. Drop. Bake quickly. Add 2 spoons of shortening if cream is not very good.

MRS. V. P. COLLIER.

Ginger Drops

One-half cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of butter, 1 teaspoon each of cinnamon, ginger, and cloves, 2 teaspoons of soda in a cup of boiling water, $2\frac{1}{2}$ cups of flour, add 2 well beaten eggs the last thing before baking. Baked in gem tins or as a common ginger bread, and eaten warm; with a sauce, they make a nice dessert.

MRS. M. M. LEWIS.

Thick Ginger Cookies

One pint of N. O. molasses, $\frac{1}{2}$ coffee cup of shortening, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of cold water, 1 teaspoon of ginger, $1\frac{1}{2}$ teaspoons of soda. Put flour in a pan, add molasses and shortening, stirring together lightly; then dissolve sugar and ginger in the water, and add; and last the soda dissolved in a little hot water. Mix soft, knead well, roll to about one-half inch in thickness, cut round or in squares. Bake in a moderate oven.

MRS. E. H. COLLIER.

Cut Glass
Silverware

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Leather Goods

Old Fashioned Molasses Cookies

One cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup of lard, $\frac{1}{2}$ cup butter milk or sour milk, 1 egg, use spices, ginger and cinnamon, allspice, 2 teaspoons soda dissolved in little boiling water. Roll soft and cut thick. Bake quickly. MRS. RALPH HOLMES.

Ginger Snaps

One cup of granulated sugar, 1 cup of lard or drippings, 1 cup of N. O. molasses, 2 teaspoons of soda dissolved in a little boiling water, 1 tablespoon of ginger, a little salt, flour enough to roll out easily. Lay a little apart on tins, that they may not run together in baking.

MISS NETTIE BALLANTINE.

Brown Sugar Cookies

Cream 2 cups light brown sugar and 1 cup lard. Add 2 eggs beaten light, 1 cup sour milk, and 2 teaspoons soda. Beat all well. Add 1 cup raisins, nutmeg, salt, vanilla and flour. Do not mix stiff enough to roll out. Flour the hands and pinch off dough the size of a walnut and roll in the hands. Put in the pan and flatten out with a broad fork. Makes about seven dozen.

MRS. L. W. KING.

Fruit Cookies

Three eggs, 2 cups of brown sugar, 1 cup of butter, $\frac{1}{2}$ cup of sour milk, 1 cup of raisins chopped, 1 teaspoon each of nutmeg, cinnamon, and soda; flour to roll soft.

MRS. Y. A. ADAMS.

Fig Cookies

Cream, 1 cup brown sugar, $\frac{1}{2}$ cup butter. Add 2 beaten eggs, 2 tablespoons sour cream, $\frac{1}{2}$ teaspoon soda dissolved in cream, $\frac{1}{2}$ teaspoon cinnamon, 1 cup chopped figs, 1 teaspoon baking powder sifted in flour. Enough flour should be used to make good drop cakes.

MRS. FRED W. GAGE.

Wafer Cookies

Two cups of butter, 2 cups of sugar, 4 eggs, 3 pints of flour, $\frac{1}{2}$ teaspoon of mace. These must be made in a cool room, and cannot be made in very warm weather. Roll very thin, cut, and bake in a hot oven. They keep indefinitely.

MRS. F. P. BOUGHTON.

White Cookies

One cup of sugar, 2-3 cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 teaspoon of soda, 1 egg, nutmeg.

MISS CORA LEON.

Drop Cookies

One and one-half cups of sugar, 1 cup melted butter, 1 cup sour milk, $3\frac{1}{2}$ cups flour, 1 teaspoon soda, nutmeg, 2 eggs, Drop on greased pan and put a raisin on each.

MRS. CHARLES STEBBINS.

Bran Cookies

One half cup brown sugar, one half cup butter one heaping teaspoon ground cinnamon, $\frac{1}{2}$ cup Sultana raisins, $\frac{1}{2}$ cup chopped walnut meats, 2 cups flour, 1 level

teaspoon baking soda, one heaping teaspoon baking powder, 2 $\frac{1}{2}$ cups of bran, 1 egg and $\frac{1}{2}$ cup water.

Beat sugar and butter to a cream; add egg and beat well; add water, mixed with baking soda and flour, sifted with baking powder; then add the other ingredients and mix thoroughly. Drop by teaspoonfuls on greased baking sheet and bake in a moderate oven. Sufficient for thirty cookies.

CHEF VANDERBROECK, HOTEL STATLER, BUFFALO.

COURTESY KELLOGG CORN FLAKE CO.

Date and Oat Meal Cookies

One and one-half cups sugar, $\frac{1}{2}$ cup shortening, creamed together; break in 2 eggs, beat hard; $\frac{1}{2}$ cup sour cream or milk, good pinch of salt, 3 cups ground oatmeal or two of unground; flour to handle. Roll cookies as thin as possible, using white flour for rolling, Cut and place 1 teaspoon of filling in center, and cover with another cookie, pinching edges together.

FILLING.—1 package dates, seeded and ground, $\frac{1}{2}$ cup sugar, 1 cup water, 1 tablespoon butter. Cook until thick.

MRS. W. J. SMITH.

Oatmeal Cookies

Two cups brown sugar, 2 eggs, $\frac{1}{2}$ cup cold coffee, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, a little salt, 2-3 cup shortening, 2 cups uncooked oatmeal, 2 cups flour, 1 cup raisins.

Morna ELDRED LAPIERRE.

Sugar Cookies

Mix 3 cups of flour, 1 flat teaspoon soda and 1 cup of butter, add 3 eggs and 1½ cups of sugar beaten together. Roll thin as paper and bake on bottom of pans.

MRS. E. L. BRANSON.

Sour Cream Cookies

Two cups sugar, 1 cup butter, 3 eggs, 1 cup sour cream, 1 teaspoon soda. Flour enough to make a soft dough. Flavor with lemon, nutmeg or vanilla.

MRS. L. H. SABIN.

Caramel Cookies

One half pound of butter or 1 cup packed solid, 1 cup brown sugar, 1 cup granulated sugar, 2 eggs, 2 tablespoons sour milk, 1 teaspoon soda, 4 cups flour, salt, vanilla. Roll in two long rolls on board with hands. Put in refrigerator until very cold. Slice thin. Bake.

MRS. WALDO JENNINGS.

Nut Cookies with Chocolate Frosting

One cup brown sugar, ½ cup butter, ½ cup milk, 1 egg, 2 teaspoons baking powder, 1½ cup flour, 1 cup nut meats broken up. Drop from spoon on buttered tins.

FROSTING.—2 cups xxx sugar, 2 tablespoons cocoa, 1 teaspoon butter. Enough hot coffee to make smooth to spread.

MRS. S. O. BUSH.

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MONOGRAMS

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Miss Emily Scofield

Bell 336 J

Chocolate Cookies

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup flour, 1 teaspoon vanilla, 2 squares chocolate, 2 eggs beaten slightly. Cream butter and sugar, mix all together. Bake about 15 minutes in slow oven. Cut at once.

MRS. WALDO JENNINGS.

Chocolate Drop Cookies

Whites of 3 eggs, 1 cup sugar, $\frac{1}{2}$ cup rolled cracker crumbs, 1 cup grated sweet chocolate, 1 teaspoon cinnamon, 1 cup nut meats slightly broken.

MISS VIRGINIA WINSHIP.

Date Bars

Two eggs, slightly beaten, 1 cup sugar, 1 tablespoon water, 1 package dates quartered, 1 cup nut meats, 1 cup flour, 1 teaspoon baking powder, pinch of salt. Bake $\frac{1}{2}$ hour in a slow oven. Remove from pan at once, and cut in strips. Roll in powdered sugar.

MRS. V. HOWARD WATTLES.

Brownies

Cream together 1 cup sugar and scant $\frac{1}{2}$ cup butter. Add 2 squares melted chocolate, 3 eggs whipped lightly, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup flour. Spread on buttered tins, and bake 20 minutes. Cut in squares or strips.

MISS LOUISE WELCH.

Brownies

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 cup chopped nuts, two thirds cup flour, 2 eggs, 2 squares chocolate,

vanilla. Cream butter and sugar. Gradually add milk eggs, and flour, salt and melted chocolate, then nuts and vanilla. Spread thin in pans; bake 15 or 20 minutes. Cut in small squares. Makes 40 squares.

MRS. NELLIE P. HAWXHURST.

Fried Cakes

One quart of flour, 3 heaping teaspoons of baking powder, 2 eggs, 7 even teaspoons of white sugar, 5 table spoons of melted lard or butter, 17 tablespoons of sweet milk, a little salt and nutmeg. Measure the flour before sifting, and put the baking powder into it. Beat the eggs and sugar together until light, then add the butter and milk a little warm and sift in the flour. Let stand 5 or 10 minutes before rolling out, and they will thicken and not need more flour.

MRS. J. M. WARD.

Potato Fried Cakes

Two cups hot mashed potatoes, 2 cups sugar, 2 eggs, 1 cup sour milk, 4 level tablespoons melted butter, three teaspoons baking powder, pinch of salt, 1 teaspoon soda, 1 teaspoon nutmeg, $\frac{1}{2}$ teaspoon ginger. Flour to make soft dough.

MRS. L. J. BUSH.

Doughnuts

One cup of sugar, 1 cup of milk, 3 eggs, 3 tablespoons of butter, 4 cups of flour, 3 teaspoons of baking powder, nutmeg, and juice of half a lemon.

MRS. WALTER CLARK.

Sour Cream Doughnuts

One pint of sour cream, 1 teaspoon of soda, dissolved in the cream, 1 teaspoon of salt, 3 eggs, 2 tea-cups of sugar.

MRS. O. B. GREEN.

Fried Cakes

Beat 2 eggs thoroughly, and add a scant cup of sugar, and beat again, 6 tablespoons of melted butter, and beat again. Sift into your flour 4 heaping teaspoons of baking powder. Add 2 tea-cups of sweet milk, and a little salt. Mix very soft, and cut with a knife.

MRS. V. C. WATTLES.

Fried Cakes

One quart of sifted flour, 3 teaspoons of baking powder, 1 teaspoon of salt, sifted together. Stir 1 cup of sugar and 1 tablespoon of warm butter together. Add the well beaten yolks of 3 eggs, 1 cup of milk alternately with part of the flour. the beaten whites of 3 eggs, and remainder of the flour. Fry in hot lard.

MRS. B. T. SKINNER.

Crullers

Three eggs, 3 tablespoons of melted lard or butter, 3 tablespoons of sugar. Mix very hard with sifted flour, roll very thin like pie-crust, cut in squares three inches long and two inches wide, then cut several slits or lines lengthwise. Lay them down on the board edgewise, and dent them. Fry in hot lard a light brown.

MISS MARY McNAMARA.

JELLIES AND CONSERVES

Jellies of Any Kind

To each pint of juice allow 1 lb. of sugar; set the juice on to boil, and while it is boiling, divide the sugar in shallow pans, and heat in the oven, stirring occasionally to prevent burning. Boil the juice 20 minutes from the moment it begins to bubble. By this time the sugar should be too hot for the finger to bear. Should it melt around the edges, do not be alarmed; the burnt part can be easily taken out. Throw the sugar into the boiling juice, stirring it rapidly all the while. Withdraw as soon as the sugar is dissolved. Let it come to a boil, and take instantly from the fire. Will certainly jelly.

MRS. I. L. STONE.

Pine-Apple Marmalade

Pare the pine-apples, and pick out all the little eyes; then weigh, and to every lb. of ungrated fruit, take $\frac{1}{4}$ lb. of sugar. Grate as much of the pine-apple as possible,—you cannot grate all the core,—and cook with the sugar till it seems almost like jelly.

MISS JULIA E. HINMAN.

Orange Marmalade

Two oranges, 1 grapefruit, 1 lemon. Slice fruit very fine removing as much of the white pulp as possible. Save seeds of Grapefruit, soak in one cup of water. Cover fruit with as much water as fruit. Let stand 24

hours. Cook 15 minutes and let stand 24 hours. Add water from seeds and take as much sugar as fruit and cook until it thickens. Skim often.

MRS. W. J. SMITH.

Pear and Grape Marmalade

Take equal weights of pears and grapes. Wash and stem grapes and cook in just enough water to keep from burning. Press them through sieve and add pears, pared, cored and cut in thin slices. Let simmer, stirring often until pears are tender. Then add $\frac{3}{4}$ cup sugar for each cup of material. Cook very slowly half an hour stirring frequently to prevent burning.

MISS VIRGINIA WINSHIP.

Red Raspberry and Currant Conserve

Two boxes currants and 1 of red raspberries cooked and strained as for jelly. 1 cup seeded raisins, 1 cup blanched almonds chopped, not too fine; 2 oranges, entire, chopped; 1 cup of sugar to each cup of fruit juice and pulp. Boil down as for any conserve. When almost cool in the glasses, stir nuts down before covering with paraffine.

MRS. E. C. NETTELS.

Pear Marmalade

Peel and dice 8 pounds pears and 6 oranges, let stand with 6 pounds of sugar over night. Parboil the skins of 3 of the oranges, with the white part removed, for 20

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minutes. Drain, and cook again until tender. Cut up fine and add to the marmalade just before it is done. In the morning drain juice from fruit and boil until thick. Then add fruit and cook until of the right consistency.

MRS. L. W. KING.

Melange of Fruit

Two dozen ripe peaches, 15 blue plums, 10 pears, 2 lbs. white grapes. Pare and quarter peaches, plums and pears. Cut the grapes in halves and remove seeds. Cook with equal amount of sugar until thick syrup is formed. The pieces of fruit should remain whole. Fill glasses and seal while hot. This will fill 12 jelly glasses.

MISS MARGARET RITCHIE.

Peach Chutney

One peck peaches, 1 lb. raisins, juice of 2 oranges, and grated rind of one-half, $\frac{1}{2}$ lb. almonds. Cut peaches in small pieces, chop nuts and raisins. Add $\frac{1}{2}$ as much sugar as fruit, and cook until thick.

MRS. W. J. SMITH.

Grape Conserve

Five pounds of grapes, 4 pounds sugar, 4 oranges, 1 lemon, 1 pound raisins, $\frac{1}{2}$ pound walnut meats. Run the grape skins, raisins, walnuts, orange and lemon peel through the food chopper. Cook the pulps and put through a sieve. Then cook all together.

MISS JULIA E. HINMAN.

R. J. SMITH

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Strawberry Preserves

Two and one-half quarts of sugar, 1 pint water, boil until sugar is melted. Add 2 quarts (heaping) of strawberries and boil 17 to 20 minutes. Do not stir but shake the kettle and skim. Pour in shallow pans and shake often until cold. Shaking is the secret of success. Can when cold.

MRS. H. C. HAWK.

Jellied Currants

Take currants freshly picked, stem and wash. To every cupful of currants take one cupful of granulated sugar. Put a little water in granite kettle, add sugar and let it boil to a syrup but not until it hairs. Add the whole currants and boil twenty minutes. Put in jelly glasses and when cold, put away as ordinary jelly.

MRS. RALPH W. HARBERT.

Lemon Jelly

Dissolve 2-3 box of Knox gelatine in 1 pint of boiling water; add while hot 1 large cup of sugar, juice of 5 lemons, and 1 orange. Place on the back of stove, and stir often until thoroughly dissolved; then strain into moulds to cool. Make the day before using.

MRS. GEO. B. WILLARD.

Peach Jelly

Take 1 box of Knox gelatine, soaked in 1 pint of cold water 1 hour. Add rind of 1 lemon and juice of 2, 2 lbs. of sugar, 2 pints of boiling water, and the syrup from 1 can of peaches. Stir together in double boiler until dissolved. Strain in dishes, and when partly hard, put

canned peaches (whole) all through. You can place them with a fork. Let harden and serve with whipped cream. You can use other fruit if desired.

MRS. E. C. HINMAN.

Fruit Jelly

Take 3 bananas, 6 oranges, 1 can of pine-apple, $\frac{1}{2}$ box of Knox gelatine, 1 tea-cup of sugar. Dissolve the gelatine, put in the juice of the fruit, and let it come to a boil. Cut the fruit in small pieces, and add to the rest just before putting in the mould. The juice should be strained before adding to the jelly.

MRS. M. F. GARFIELD.

Coffee Jelly

One pint of sugar, 1 pint of strong coffee, $1\frac{1}{2}$ pints of boiling water, $\frac{1}{2}$ pint of cold water, 1 box of Knox gelatine. Soak the gelatine 2 hours in cold water. Pour the boiling water on it, when it is dissolved. Add sugar and coffee, strain, turn into moulds. Set away to harden. Serve with whipped cream sweetened.

MRS. T. M. FLOWER.

Orange Jelly

Squeeze the juice from 5 or 6 oranges, add water enough to make 1 quart, in which put the orange peel till well flavored, then drain. Have ready $\frac{1}{2}$ box of Knox gelatine which has been soaked in a little cold water.

Add 2 cups of sugar, a little citric acid, and heat all until dissolved and ready to mould.

MRS. J. P. PRIMLEY.

Preserved Ginger Pears

Eight lbs. of ripe but hard pears, 8 lbs. of sugar, 6 lemons, $\frac{1}{4}$ lb. of green ginger or dried ginger root. Cut the pears into small pieces. Grate in a little of the yellow of the lemon, and put in pieces of the rind with the lemon juice. Dissolve sugar and 1 tumbler of cold water, and add the other ingredients. Cook moderately 2 or 3 hours until clear. The ginger should be cut in small pieces.

MRS. A. T. PENNIMAN.

Green Tomato Preserves

Take 1 peck of smooth green tomatoes, washed, pared, cut into quarters with seeds removed. Have a very rich syrup made and add 1 oz. of dried ginger root, pounded fine. Drop in a few pieces of tomatoes at a time, and cook until clear and transparent, then skim out into glass jars. Boil the syrup until thick and pour over them. This will make about 2 quarts. A nice dessert can be made by serving with whipped cream.

MRS. M. R. SIMMONS.

PICKLES

Cucumber Pickles

Use 1 tea-cup of salt to 2 gals. of pickles. Scald brine and turn over them 3 days in succession. Then pour hot water over them, and let stand till cold, and pour off. Scald vinegar 3 days and turn over them; use fresh vinegar the last time, and pour into the kettle a handful each of cloves and cinnamon, and a spoonful of alum. Pickle nasturtiums in cold vinegar, and place on the top of pickles; tie up some English mustard seed in a cloth and put in, also add 3 or 4 green peppers and horse-radish. Cauliflower, onions, and tomatoes can be added if desired.

MRS. LUTHER HOLTON.

Cucumber Pickles

Line a stone jar with horse-radish leaves, put in the cucumbers, and pour over them boiling water, let stand over night or a little longer. Put in a kettle, and cover with vinegar. Add alum the size of a walnut, 1 table-spoon salt, 1 handful of sugar, 4 or 5 small green peppers; let this scald, but not boil. They are to be canned while hot, adding a few pieces of horse-radish in each can. Will keep years.

MRS. GARRETT DECKER.

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Sliced Cucumber Pickles

100 small cucumbers, sliced, 1 quart small onions, sliced, Put in layers with salt between. Let stand 4 or 5 hours then drain. Cover with vinegar; add 1 tablespoon powdered alum and let it stand 4 hours. Drain. Mix $\frac{1}{2}$ lb. mustard seed, 1 oz. celery seed, 1 teaspoon black pepper, 1 quart olive oil. Mix slowly and pour all over pickles, then add 2 quarts vinegar.

MRS. S. O. BUSH.

Pickled Onions

One half peck rather small onions. Not necessary to have pickling onions. Peel and place in earthen crock. Cover with warm water, not hot. Add 1 large cup salt. Let stand over night. Drain and put in jar. Take 1 quart vinegar, 2 teaspoons cloves, 1 large red pepper, chopped, 1 teaspoon whole allspice, 1 teaspoon black pepper whole. Let simmer 1 hour and pour over onions.

MRS. T. H. MORGAN.

Chunk Pickles

Seven pounds of good sized cucumbers. Soak in strong brine three days. Freshen three days, changing water once each day. Strain, wipe dry; cut in chunks. Boil very slowly for two hours in weak vinegar and grape leaves, with 1 tablespoon powdered alum. Drain, and pour over pickles a syrup made of 3 pounds brown sugar, 3 pints vinegar, 1 ounce cassia buds, 1 ounce celery seeds, 1 ounce allspice. Heat. Let stand until next day, then cover.

French Pickles

To 1 peck of green, sliced tomatoes add 7 or 8 medium sized white onions also sliced. Put them in a weak solution of salt and water; cover, and let stand over night; then drain and put in weak vinegar and water, and let them come to a boiling point. Drain again, and add 3 bunches of celery, chopped not too fine, 2 or 3 heads of cauliflower, 20 or 30 large sliced cucumbers, 1 oz. of turmeric, 5 tablespoons of ground cinnamon, 2 of cloves, 2 of black pepper, 2 of ground mustard, 5 green peppers (take out seeds and chop fine,) and 2 lbs. of brown sugar. Tie spices in a thin bag, cover the whole with good cider vinegar, and let it cook slowly 2 hours, stirring often to prevent scorching. MRS. BAXTER GILMAN, DETROIT

Mixed Pickles

One doz. green tomatoes, 1 doz. cucumbers, 1 bunch of celery, 1 medium sized citron, cut in dice, 1 bunch of cauliflower, 2 doz. small cucumbers, 2 doz. small white onions, and 1 quart string beans. Soak in salt and water over night. Boil in 1-3 of vinegar and 2-3 of water until tender. Make a syrup of 5 lbs. of sugar, and 3 pints of vinegar, $\frac{1}{4}$ cassia buds, 1 tablespoon of mixed spice. Put spice in a bag, and boil in syrup.

MISS EMILY L. WILSON.

Piccalilli

One peck of green tomatoes, 6 large onions chopped very fine; mix well with one tea-cup of salt, let it stand over night, drain off the juice, scald in good vinegar, then drain again. Add 3 pints of strong vinegar, 2 lbs.

of brown sugar, $\frac{1}{2}$ lb. of white mustard seed, 2 teaspoons of cinnamon, 2 ozs. of cloves, a little grated horse-radish, 2 common sized green peppers. Boil all together 20 minutes.

MRS. P. TENNEY.

Bordeaux Pickle

One gallon of chopped green tomatoes, 1 large head of cabbage chopped, 1 doz. onions chopped. Mix the above with $\frac{1}{2}$ pint of salt, and let stand 1 hour. Add $\frac{1}{2}$ oz. each of turmeric, celery seed, and whole peppers, 4 chopped green peppers, $\frac{1}{2}$ lb. each of brown sugar and white mustard seed, 1 gal. of good vinegar. Cook 1 hour.

MRS. PRESTON LOVELL.

Mustard Cucumber Pickles

One peck cucumbers pared, sliced and salted. Let stand three hours. Rinse and add $\frac{1}{2}$ dozen onions sliced thin or chopped, $1\frac{1}{2}$ quarts vinegar, 3 or more cups white sugar, 4 tablespoons flour, 1 tablespoon turmeric, 1 heaping tablespoon ground mustard, 2 tablespoons celery seed. Let come to a boil and add cucumbers. Cook 5 minutes, and seal hot.

MRS. FRED I. GRISWOLD.

Mustard Pickles

Two quarts small white onions, 1 quart sliced cucumbers (large and peeled) 1 quart small cucumbers; 2 quarts green tomatoes sliced thin; 6 green peppers cut

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fine; 1 large cauliflower. Put all in weak brine twenty-four hours, then scald in the brine and drain well.

Dressing.— 6 tablespoons (level) mustard 1 $\frac{1}{2}$ tablespoons turmeric, 2-3 cup flour, 1 1-3 cups sugar, 2 quarts vinegar. Put vinegar on stove and when hot add other ingredients which have been well beaten together. Add pickles, heat and let boil one or two minutes. Seal.

MRS. C. P. BAKER.

Sweet Tomato Pickles

One peck of green tomatoes, 6 onions sliced thin; mix and let stand over night with one cup of salt; drain, boil in 1 quart of vinegar and 2 quarts of water 15 minutes; drain, and add 1 quart of vinegar, 2 lbs. of brown sugar, 1 oz. of mustard seed, 2 tablespoons each of cinnamon and cloves; boil 15 minutes. MRS. F. TURNER.

Sweet Green Tomato Pickles

One peck of green tomatoes sliced, 6 large onions sliced fine. Pour over one cup of coarse salt and let stand over night. Drain well in the morning, take two quarts of water, one quart of vinegar and boil until tender (not too soft). Drain well, take one quart of vinegar to 6 pounds of white sugar, (if you need more vinegar fix in same proportions), $\frac{1}{4}$ lb. of white mustard seed, 1 tablespoon cloves, (powdered). Two tablespoons of powdered cinnamon. Cook sugar, spices and vinegar until a little thick, then add tomatoes and cook very thick. Add three tablespoons of grated horseradish root and 4 green peppers which have been soaked over night

in salt water and cooked tender in clear water. Put in cans. Be very careful not to burn while cooking.

MRS. EDWARD C. HINMAN.

Peach Pickles

Pare the peaches, and steam until a fork will easily pierce them; put into a jar, and pour over them while hot a syrup made as follows: to 7 lbs. of fruit, take 4 lbs. of brown sugar, 1 pint of vinegar, 1 oz. of whole mace, 1 oz. of stick cinnamon, and cloves if liked. Good also for pears, plums, etc.

MRS. S. O. BUSH.

Ripe Cucumber Pickles

Pare and seed cucumbers, and let stand in weak brine over night. Drain, and boil in vinegar and water until soft. Drain again. Make a syrup of 1 quart of vinegar to 3 lbs. of sugar (cassia buds, cloves, and cinnamon in muslin bag); pour over cucumbers, and let stand over night; in the morning scald all together, and put in jars.

MISS JULIA HINMAN.

Cucumber Catsup

Take cucumbers that are half grown, grate, and press out the juice thoroughly. Add vinegar to make it of the consistency of catsup; season with salt and pepper to taste; seal up before putting away. Can be kept for years.

MISS HETTIE WILSON.

Tomato Catsup

One peck of tomatoes, 2 tablespoons of salt, table-spoon of black pepper, 2 tablespoons of cinnamon, 1 teaspoon of cloves, $\frac{1}{2}$ teaspoon cayenne pepper, $\frac{1}{2}$ tea-cup of sugar, 1 pint of vinegar. MRS. CARRIE LEON.

Tomato Relish

One peck of red tomatoes, scalded, peeled, and chopped fine, 6 onions chopped fine, 4 red peppers chopped fine. Let drain over night. In morning, add 1 bunch (12 stalks) celery, chopped, 2 oz. white mustard seed, $\frac{1}{2}$ cup salt. If not hot enough, add a little cayenne pepper. Boil 2 lbs. of granulated sugar in 2 quarts of vinegar. When cold, pour over the tomato and mix well. Stir occasionally for 3 or 4 days, then can and seal.

MISS OLIVIA S. HINMAN.

Cold Catsup

One-half peck of ripe tomatoes chopped fine, (let drain about $1\frac{1}{2}$ hours), 1 tea-cup of chopped onions, 2 table-spoons of ground mustard, $\frac{1}{2}$ tea-cup of salt, 1 cup of grated horse-radish, 2 bunches of celery, 2 green peppers, 1 tablespoon of cinnamon, 1 tablespoon of cloves, 1 quart of vinegar. The peppers and celery to be chopped very fine. Seal in bottles.

MRS. J. F. HINMAN.

Currant Catsup

Four lbs. of fully ripe currants, $1\frac{1}{2}$ lbs. of sugar, $\frac{1}{2}$ pint vinegar, 1 tablespoon of cinnamon, 1 teaspoon each of ground cloves, pepper, and salt. Mash the currants, add sugar, and cook until thick; then add the rest, and put hot into cans.

MRS. S. O. BUSH.

Pulp the grapes, cook pulps well for 10 minutes, strain through a sieve; add skins, with sugar, vinegar, and spices. Cook $\frac{1}{2}$ hour. MRS. S. S. HULBERT.

Chili Sauce

Thirty large ripe tomatoes, six red peppers, 10 onions, 2 stalks celery, 5 tablespoons salt, 1 cup brown sugar, 2 cups vinegar. Pare, cut up and cook tomatoes while preparing other ingredients. If too watery drain off 2 cups. Add other ingredients and cook 20 or 30 minutes. MRS. WALTER CLARK.

Chilli Sauce

Sixteen tomatoes, 1 large onion, 1 green pepper, 1 cup vinegar, Stew 2 hours slowly; just before taking from the stove, add 1 teaspoon each of cinnamon, allspice, cloves, cassia, ginger, and nutmeg, 1 spoon of salt. MRS. V. P. COLLIER.

Corn Relish

Seven and one-half cups corn (about 16 large ears), $3\frac{1}{2}$ cups shredded cabbage, 1 cup green and red peppers, $\frac{1}{2}$ cup onion, 1 cup celery, chopped, $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup cider vinegar, 1-3 cup salt (or enough to taste), 1 oz. dry mustard. Put onions, peppers, cabbage through meat chopper and measure separately. Add all ingredients except mustard and boil 45 minutes slowly. Mix mustard with 3 extra tablespoons of vine-



Garments for Evening & Sport Wear

gar. Add and boil ten minutes longer. Fill hot jars and seal. If vinegar is very sharp, dilute with water.

MRS. WALDO JENNINGS.

French Mustard

Three tablespoons mustard, 1 tablespoon granulated sugar, well worked together. Then beat in an egg until it is smooth; Add 1 tea-cup of vinegar, a little at a time working it all smooth. Cook three or four minutes, stirring all the time. When cool, add 1 tablespoon olive oil, taking care to work it in smoothly.

MRS. C. A. SQUIER.

CONFECTIONERY

White Fondant

Two and one-half pounds sugar, $1\frac{1}{2}$ cups hot water, $\frac{1}{4}$ teaspoon cream of tartar. Put ingredients into a smooth granite stewpan. Stir, and then heat gradually to boiling point. Boil without stirring until, when tried in cold water, a soft ball may be formed that will just keep in shape. After a few minutes' boiling sugar will adhere to sides of kettle. This should be washed off with the hand first dipped in cold water. Have a pan of cold water near at hand, dip hand in cold water, then quickly wash off a small part of the sugar with tips of fingers, and repeat until all sugar adhering to side of sauce pan is removed. If this is done quickly there is no danger of burning the fingers. Pour slowly on a slightly oiled marble slab or platter. Let stand a few minutes to cool, but not long enough to become hard around the edge. Scrape fondant with chopping knife to one end of marble, and work with a wooden spatula or spoon until white and creamy. It will quickly change from this consistency and begin to lump, when it should be kneaded with the hands until perfectly smooth.

Put into a bowl, cover with oiled paper to exclude air, that a crust may not form on top, and let stand

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twenty-four hours. Always make fondant on a clear day, as damp, heavy atmosphere has an unfavorable effect on the boiling of sugar. VIRGINIA WINSHIP.

Opera Cream

Boil 2 cups sugar and 1 cup water, butter size of walnut, $\frac{1}{2}$ tablespoon vinegar. Let boil until it forms a soft ball. Add $\frac{3}{4}$ cup chopped nuts. Pour into buttered pan. Cool 5 minutes, then beat until white.

MARY BROWNING.

Divinity

Two cups granulated sugar, $\frac{1}{2}$ cup water. Boil 2 or 3 minutes, then add $\frac{1}{2}$ cup corn syrup. Put in a pinch of cream of tartar as soon as sugar and water boil. After adding syrup, boil until it threads brittle. Have beaten stiff the whites of two eggs, pour upon it the cooked syrup, and beat adding three-quarters cup chopped nuts and candied fruit.

MRS. C. W. SUTTON, MINNEAPOLIS.

Nut Candy

One cup of milk and 1 cup of sugar. Boil and stir all the time. When done it will follow the spoon. Stir full of peanuts or hickory nut meats. MISS O. S. HINMAN.

Cream Taffy

Three cups of granulated sugar, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of water, and butter the size of a walnut. Boil without stirring until it will candy when dropped in cold water; flavor and pour out on a buttered dish. Moisten the hands when pulling. When cold, cut with sharp scissors.

MRS. HARRIET HOWES MORGAN.

Fudge

One cup white sugar, 2 cups brown sugar, 1 cup milk, piece of butter size of walnut, $1\frac{1}{2}$ squares chocolate, 1 tablespoon cocoa. Let boil until it forms very soft ball in water. Add pinch of cream of tartar while boiling. Add a little vanilla and nut meats if desired. Turn on buttered platter and let cool. Then beat till creamy. If it gets too hard or grainy, add a bit of cream.

MARY BROWNING.

Fudge

Two cups white sugar, $\frac{1}{4}$ cake Baker's chocolate, butter the size of egg, $\frac{1}{4}$ cup thin cream. Boil until it forms a soft ball when dropped into cold water. Take from fire and cool until you can hold your hand on the outside of the pan, then add 1 teaspoon vanilla and beat until it thickens. Put into buttered tins and cut in squares.

Butter Scotch Candy

One and one-fourth cups brown sugar, 6 teaspoons vinegar, $2\frac{1}{2}$ tablespoons butter. Cook slowly until crisp in cold water. Stir very little.

MRS. MORNA ELDRED LAPIERRE.

Butter Scotch

One cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of butter, 1 tablespoon of vinegar, and a pinch of soda. Boil all together until done; pour in buttered pan, and cut in squares when cold, and wrap in paraffin paper.

MRS. R. R. WILDER.

Pralines

Two cups light brown sugar, $\frac{1}{4}$ cup boiling water, 2 heaping tablespoons butter, pecan meats. Boil water and sugar until it will make soft ball in water. Add butter and cook five minutes. Add nuts without beating much. Drop from spoon on oiled paper.

MRS. DELOS THOMPSON, RENSSELAER, IND.

Chocolate Carmels

Three-fourths cup of chocolate, 1 cup of molasses, 2 cups of white sugar, butter the size of a small egg. a pinch of flour and soda, and 1 cup of milk.

MRS. J. B. RUE.

Chocolate Carmels

Three cups of brown sugar, 1 cup of milk, 1 half cake of chocolate, and a piece of butter the size of an egg. Boil until thick, pour in a buttered pan, and when cool cut in squares.

MRS. G. C. STEELE.

Hickory Nut Macaroons

To 1 cup of hickory-nut meats add $\frac{1}{4}$ teaspoon each of ground allspice and nutmeg. Make a frosting of 1 egg as for cake, and stir in the meats. Make the mixture into balls the size of a nutmeg. Lay them on buttered tins, and bake in quick oven. MRS. E. C. GROESBECK.

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Molasses Candy

One cup molasses, $\frac{1}{2}$ cup white sugar, a piece of butter the size of a walnut, and 2 tablespoons of vinegar. Heat a frying-pan, and put the butter in first and heat. Add the molasses, and the sugar moistened with the vinegar. Just before removing from the fire, add $\frac{1}{2}$ teaspoon of soda. It is done when it will drop hard in cold water.

MRS. V. P. COLLIER.

Salted Almonds

Blanch the almonds by pouring boiling water over them, and let them stand until the water is cool. Then slip off the skins. Butter very freely a frying-pan or dripper, put the almonds in it, and bake in the oven, stirring frequently, until they are well browned. Take from the oven and salt while hot, that the salt may adhere to the buttered nuts.

MISS JULIA E. HINMAN.

Candied Grape Fruit Peel

Save grape fruit rinds, the thicker the better. Cut in quarters and then in strips. Put on fire in cold water. When it comes to a boil, drain and repeat three times. Make a heavy syrup, allowing 1 cup sugar to each grape fruit. Add peel and cook, stirring constantly till syrup is all absorbed. Lay on brown

paper and sprinkle thoroughly with granulated sugar. Vegetable coloring may be added to syrup to add to attractiveness.

MRS. E. C. NETTLES.

Fig Paste

One pound each of figs, raisins and dates, 2 cups walnut meats. Put through fine grinder twice. Add juice of 1 large orange. Roll in as much powdered sugar as is necessary to make firm paste. Shape in balls and roll in powdered sugar.

MRS. E. C. NETTLES.

Table of Weights and Measures

4 cups of sifted flour well heaped.....	1 lb.
2 cups of butter.....	1 lb.
1 generous pint of liquid.....	1 lb.
2 cups of granulated sugar.....	1 lb.
2½ cups of powdered sugar.....	1 lb.
10 common-sized eggs.....	1 lb.
1 large tablespoon of flour.....	1 oz.
The cup used is the common cup holding ½ pint.	
1 Gill of liquids.....	½ cup.

Try This Cake Recipe

DELICIOUS SWANS DOWN CAKE

$\frac{1}{2}$ cupful butter, or substitute	3 teaspoonfuls baking powder
1 cupful sugar	$\frac{1}{4}$ teaspoonful salt
$\frac{3}{4}$ cupful milk	1 teaspoonful vanilla
2 cupfuls SWANS DOWN CAKE FLOUR	3 egg whites

Cream butter, gradually add sugar, creaming mixture well. Sift flour once, measure, add baking powder and salt and sift three times. Add the flour and milk alternately to the creamed butter and sugar, beating batter hard between each addition of flour and milk. Add vanilla extract. Fold in the stiffly beaten egg whites and bake in a loaf or two layers in a moderate oven. Ice as desired.

Before attempting to make any cakes in this book, read this article. It may prevent a cake failure, thereby saving the waste of ingredients. These are the four most important steps in cake-making, and if followed carefully will help you to make really, good cake.

SELECTING INGREDIENTS

A good cake cannot be made with poor ingredients. For the best results choose only the purest materials obtainable. Cake is a food that contains the most nutritive elements, such as eggs, butter, milk, sugar, flour, etc. Cake is more delicate than bread and needs a more delicate flour. This flour is Swans Down Cake Flour, soft, white, and velvety, made especially for cake and pastry making. Swans Down costs but a few cents more per cake and yet it insures against disappointment and costly cake failures. Lighter, whiter, finer, better cakes if you use Swans Down.

MEASURING

All ingredients called for in any good recipe must be accurately mixed and all measurements should be level. This is necessary in order to obtain the same results in each baking. The standard one-half pint measuring cup should be used and the recipe followed exactly.

CAREFUL MIXING

It is necessary in successful cake making that all ingredients be perfectly measured and utensils and cake tins be ready before beginning to mix the cake. Always beat the shortening to a cream before adding any sugar. Add sugar gradually, creaming the mixture meanwhile. Add a little sifted Swans Down Cake Flour, with baking powder added, then a little milk and so on alternately until all the flour and milk are used. Beat the batter, never stirring, after each addition of flour and milk. Add flavoring. The stiffly-beaten egg-whites should be next folded in very carefully if recipe calls for same. Work quickly, but carefully, in mixing your cake.

CORRECT OVEN HEAT

The heat of oven for cake making is of very great importance. There are some general guides for temperature which may be profitably observed. All thin layer, small cakes and cookies require a hot oven (350-400°F). Thick layer and cakes baked in a loaf require a moderate oven (325-375°F) while sponge cakes and angel cakes require a slow oven (250-300°F). Fruit cakes require even a slower oven (200-250°F).

The helpful hints above are taken from "Cake Secrets," an authoritative booklet on cake making by Janet McKenzie Hill, editor of American Cookery Magazine. You are welcome to a copy full of original recipes, directions, illustrations—for 10c sent to Igleheart Brothers, Evansville, Indiana, Department C. I. Best grocers everywhere have Swans Down Cake Flour. If you cannot get it, write us. Use it in your cake and pastry making.

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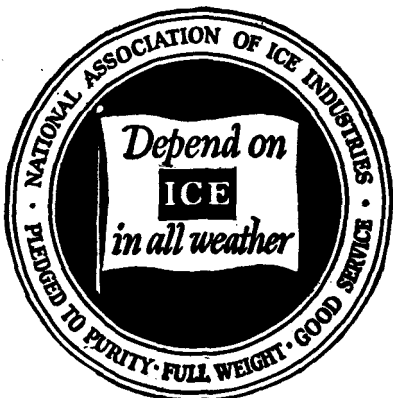
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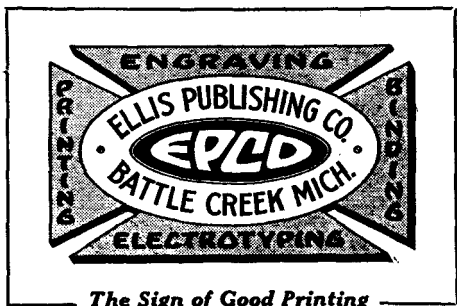
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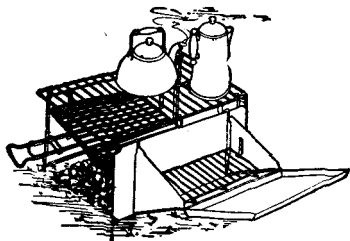
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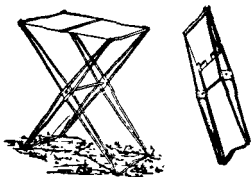
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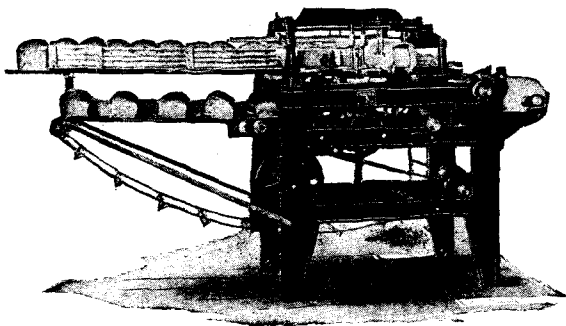
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