

See that your kitchen fire be bright And your hands be neat and skilled, For the love of man oft' takes its flight, If his stomach be not well filled.

Compiled and Published by the Members of the

Ladies' League of the Congregational Church,

CHEBOYGAN, MICHIGAN

The

First National Bank's

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First National Bank

Cheboygan, Mich.

COOK BOOK



Compiled and Published by the Members of the

Ladies' League of the Congregational Church

CHEBOYGAN, MICHIGAN

1922

AL. H. WEBER
PRINTER
EDITOR AND PROP.
CHEBOYGAN, DEMOCRAT
CHEBOYGAN
MICH.



Soups.



"The chief pleasure in eating does not consist in costly seasoning or exquisite flavor, but in yourself."

Horace.

VEAL SOUP

Put a knuckle of veal into 3 quarts of water, (cold) with a small quantity of salt and 1 tablespoonfull of uncooked rice. Boil very slowly 4 hours, then the liquor should be reduced to half the quantity. Remove from the fire. Put the yolk of 1 egg into the soup tureen and stir well into it 1 teacup of sweet cream (in hot weather new milk will do;) add a piece of butter the size of a walnut and on this strain the soup boiling hot. Stir all of the time and just at the last beat well.

MRS. A. J. WHEELER.

IRISH POTATO SOUP

Peel and boil 8 medium sized potatoes with a large onion sliced, some herbs, salt and pepper. Press all through a colander, then thin it with rich milk. Add a lump of butter and more seasoning if necessary. Let it heat well and serve hot.

MRS. A. J. WHEELER.

BEAN SOUP

Two cups dry beans parboiled in soda water. Turn this off and add plenty of fresh water. Cook until beans will mash. Now add 1 can of tomatoes and cook a while longer. Put through a sieve; return to kettle, add salt, pepper and butter to taste. Just before serving cut up 1 or 2 Frankfort sausages in very thin slices and drop into the soup. When they are hot it is ready to serve.

MRS. O. H. GEBHARDT.

CELERY SOUP

½ cup rice, 1 cup celery chopped fine. Cook in different sauce pans until quite soft. Add 2 quarts of milk, salt, pepper and butter to taste.

MRS. GEORGE HUGHILL.

CREAM OF RICE SOUP

2 qts. of chicken stock, 1 teacupful of rice, 1 qt. of rich milk, a small onion. a stalk of celery, salt and pepper to taste. Wash rice carefully, add stock, onion, celery and simmer slowly two hours. Put through sieve, add seasoning and milk. The milk must have just come to a boil before using.

ANNIE C. GLOVER.

CORN CHOWDER

One qt. cubed potatoes, 1 small onion, 2 tablespoons butter, 2 inch cube of salt pork, 1 can corn, 1 qt. of milk. Parboil potatoes 10 minutes; slice pork and cook pork and onion together until pork is crisp and yellow. Strain fat into soup kettle, add potatoes and milk and corn, simmer gently 15 minutes. Add butter, salt and pepper to taste and pour over oyster crackers.

MRS. V. D. SPRAGUE.

CREAM TOMATO SOUP

Use 1 can tomatoes, a dash of salt, and pepper, a few slices of onion, 1 small bay leaf and a cup of water. Cook until tomatoes are soft, then rub through strainer and add a heaping pinch of soda. Cook 2 tablespoons of butter and 2 tablespoons of flour together and add slowly 1 qt. of rich milk and let come to a boil. Stir constantly, then add the hot tomato stock and serve at once. A spoon of whipped cream dropped into the bowls of soup when serving makes a very pretty appearance.

GOOD EATS

REQUIRE

GOOD MEATS

JOHN R. LEISHMAN MEATS-GROCERIES

CORNER STATE AND HURON STREETS



Meats and Fish

SS

"Some ha'e meat and canna eat,
And some he'e none who want it;
But we ha'e meat and we can eat,
And so the Lord be thanket."

ROAST VEAL

Veal must be well done. Take bone out of leg of veal and fill with salt pork cut up fine. Rub well with salt and pepper and two tablespoons butter. Place in buttered pan, dredge with flour, and lay pieces of salt pork over it. Add a pint of water and baste often.

YORKSHIRE PUDDING

3 eggs, ¼ pint flour, 1½ pints milk, 1½ teaspoons Royal Baking Powder. Bake in hot oven 25 minutes

MRS. H. A. FRAMBACH.

VEAL LOAF

2 lbs. chopped veal, 1 lb. chopped fresh pork, 1 tablespoon salt, 1 teaspoon pepper, 2 eggs beaten, 1 cup cracker crumbs, ½ cup cream or milk, piece of butter size of an egg, ¼ teaspoon nutmeg, ¼ teaspoon cloves.

MRS. A. C. GLOVER.

MEAT CAKES

Grind any kind of cold cooked meat fine. Moisten 1 cup bread crumbs with milk or soup stock and mash fine. Add 1 egg well beaten, salt and pepper. Mix with meat, make into flat cakes and fry it in hot butter.

MRS. I. E. DeGOWIN.

SCALLOPED SALMON

Pick fine the salmon, put into pan alternate layers of fish and bread crumbs. Pour over this dressing. I pint sweet milk, 2-3 cup butter, heaping tablespoon flour, 2 eggs beaten with 1 tablespoon water. Cook dressing until it thickens. Put on top bread crumbs and butter and bake slowly one hour.

MRS. I. E. DeGOWIN.

PORK PIE

Grind 1 pound fresh pork, salt and pepper to taste, add water to cover and cook fifteen or twenty minutes. Line a deep pie tin with biscuit crust, then put in meat and cover with top crust. The crust should be a little shorter than for biscuits and rolled about ½ inch thick. Onion may be used for flavoring if desired.

MRS. I. E. DeGOWIN.

CANNELON OF BEEF

3 lbs. uncooked beef chopped fine, ½ lb. of fresh pork chopped fine, 2 eggs, 1 cup bread crumbs, ¾ cup milk or cream, salt and pepper to taste. Mix all the ingredients together, then form into a roll; place in a baking pan and bake one and one-half hours, basting every ten minutes with one tablespoon of butter melted in one cup boiling water.

MRS. V. D. SPRAGUE.

SALMON LOAF

2 large cans of salmon picked to pieces and the bones removed, 2 eggs, 1 cup of sweet milk, 20 butter crackers rolled, salt and pepper to taste, mix well and form into a loaf to bake with a little water in the pan to baste it. When baked serve hot with a butter sauce poured over it.

MRS. GEORGE HUGHILL.

CREAMED FINNAN HADDIE

Use 2 lbs. fish. Cover fish with boiling water and stand about ten minutes in oven. Drain off and cover with fresh boiling water and let stand ten minutes in oven. Then drain and remove skin and bones and shred the fish finely.

For Dressing—Whip 2 eggs lightly and beat into 1 quart cream, add ½ cup of butter, salt and pepper to taste, add the fish and cook slowly, finally adding 3 hard boiled eggs chopped.

SUET PUDDING FOR ROAST BEEF

% cup of suet chopped fine. 1 cup of sweet milk, 2 eggs, 2 teaspoons Royal Baking Powder. Mix hard. Tie in a cloth and boil 1½ hours. Serve with roast beef gravy.

MRS. W. F. GUILE.

VEAL LOAF

3 pounds veal, chopped, 1 cup bread crumbs, 1 cup cream, 3 eggs, 1 tablespoon salt and ½ tablespoon pepper. Cover with hot water and bake slowly three hours.

MRS. I. E. DeGOWIN.

TURBOT

2½ lbs. white fish. Steam until tender. Take out the bones, sprinkle with salt and pepper. For dressing, heat a pint of milk and thicken with 2-3 of a pint of flour. When cold add 2 eggs, ¼ lb. butter. Season with very little parsley and onion. Put into baking dish a layer of fish and then of sauce until filled. Cover with cracker crumbs and bake one-half hour.

MRS. BLAKE.

COLD PRESSED MEAT

3½ lbs. of veal, 1 lb. salt pork, 1 cup of meat stock, 3 eggs. Boil all together until very tender, then put all through the grinder, add 1 cup of meat stock and 3 well beaten eggs, salt and pepper. Put in long bar tin until cold. If made the day before you want to use it will slice better.

MRS. GEORGE BROWN.

BAKED MEAT DISH

1 tablespoon butter, 1 small onion, 1 lb. of hamburg steak, 1 cup of cooked rice, 1 pint of tomatoes. Put the butter in frying pan and slice onion into it and fry until brown, then add meat and cook ten minutes. Then add tomatoes and rice, salt and pepper. Put all in bake dish and bake thirty minutes; sprinkle top with bread crumbs.

MRS. GEORGE BROWN.

BEEF LOAF

2 lbs. hamburg steak, 2 eggs, 1 cup milk, 2-3 cup cracker crumbs, ½ cup butter (scant,) 1 tablespoon salt, 1 teaspoon pepper, celery salt or sage to taste.

MRS. E. N. GARDNER.

CODFISH BALLS

Prepare 1 cup of picked codfish and put to boil with 2 cups of sliced raw potatoes. As soon as potatoes are done, drain well and mash together thoroughly. Add 1 even tablespoon butter, a little pepper and salt if necessary. Mix with well beaten egg. Make into balls and fry in hot lard. Drain on soft paper and serve immediately.

MRS. J. M. KINNE.

NOODLES

1 egg, 2 tablespoons sweet cream, a little salt, flour to make a stiff dough. Roll thin, sprinkle with flour. Roll together and cut in fine shreds. Cook about fifteen minutes.

IRISH STEW

Take roast beef left from the day before, cut in small pieces. Put in stew pan with the gravy and a little water. Slice 5 or 6 good sized onions and add to meat. Season with pepper and salt. When nearly done add 5 or 6 potatoes quartered. If not thick enough thicken with a little flour.

MRS. C. F. LYNN.

SALMON LOAF

1 can salmon, take out bones; 2 tablespoons butter, 2 eggs, 1 cup bread crumbs. Mix butter with the salmon, beat eggs light and add bread crumbs. 1 cup milk, salt and pepper to taste. Put in tin and steam one hour. Serve with the following sauce:

1 cup boiling milk, 1 tablespoon Kingsford's Corn Starch, 1 egg. Boil until thick and creamy.

MRS. C. F. LYNN.

JELLIED TONGUE

Use 1 large tongue or 2 small ones. Those slightly smoked have a finer flavor than those simply pickled. Boil until very tender, then slice as thin as possible into a dish or mould. Pour over it the following which has been prepared the day before. Get a beef shank—front shank preferred—and cook as for soup. It should cook slowly all day or until there is less than a quart of liquor. Let stand over night and if properly jellied in the morning heat until thin enough to pour. Season with salt, pepper, and if liked, summer savory. Pour enough over tongue to cover it well and set on ice or in a cool place for a few hours before serving.

MRS. J. J. POST.

CHICKEN PIE WITH OYSTERS

Cook chicken well, taking out large bones. Line a dish with a short biscuit crust, placing cracker crumbs over bottom. Alternate layers of chicken and oysters adding bits of butter and seasoning until dish is full. Add liquor from the oysters and broth from the chicken to fill the pie. Cover with top crust and bake. Avoid making too thick a crust.

MRS. C. F. LYNN.

OYSTER LOAF

Take a loaf of bread and use just the shell (taking out the inside.) Put in a layer of oysters and then a layer of cracker crumbs. Season each layer with salt, pepper and butter and keep on till the loaf is filled. Bake one-half hour.

MRS. ALEX S. McDONALD

MOCK DUCK

I lb. of round steak. Make a dressing of dry bread crumbs, seasoned with salt, pepper, butter and sage. Spread dressing on steak, roll up, tie with cord and roast.

MRS. ALEX S. McDONALD.

CREAMED VEAL OR CHICKEN

3 tumblers of meat, 4 tumblers of sweet cream, 2 heaping tablespoons of flour and butter size of 2 eggs, 1 teaspoon grated onion, 1 can mushrooms, salt and pepper to taste. Put cream on stove to heat; cream butter and flour together and put in the hot cream slowly. When thick enough add meat, mushrooms, a pinch of red pepper. Cover top with bread crumbs and bits of butter. When ready for use put in oven and brown nicely.

MRS. A. J. WHEELER.

TO CORN BEEF

To every 100 lbs. of meat—Take 8 lbs. salt, 4 lbs. sugar, 2 oz. of soda, 1 oz. of salt peter and 4 gals. of soft water. Mix all dry ingredients together and rub each piece of meat and pack in a barrel. When meat is all in, dissolve the soda and salt peter in a little hot water. Add this to what was left of the dry mixture, then the soft water and pour over the meat. The soft water should be scalded and cooled before using.

MRS. O. L. DOOLITTLE.

SALMON CROQUETTS

1 can salmon, 1 cup cream, 2 tablespoons butter, 1 tablespoon of flour, 3 eggs, 1 pint crumbs, salt and pepper to taste. Chop salmon fine, mix the flour and butter together, let cream come to a boil; then stir in flour, butter, salmon and seasoning. Boil 1 minute, stir in one well beaten egg, and remove from the fire. When cold make into croquettes, dip in beaten egg, roll in crumbs and fry in deep fat. Serve with peas which have been slightly thickened.

BEEF STEAK EN CASSEROLE

2 lbs. of round steak, ½ cup of flour, 1 teaspoon of salt, ¼ teaspoon of pepper, 2 tablespoons of butter, 1 pint of water, ½ pint of milk. Have steak cut at least 1 inch thick, melt butter in frying pan, dredge meat with flour to which the salt and pepper have been added, and brown the meat quickly on both sides. Remove the meat to casserole and brown the remaining flour in the butter left in the pan. Add the water and milk, let come to a boil, then pour over the meat and cook for two hours in a slow oven. Onion may be added if that flavor is desired.

MRS. F. A. HAUT.

CHICKEN LOAF

5 lbs. chicken, boil until tender and meat falls off bones. Remove meat and dice it, leaving bones to cook in stock. To the meat add 5 hard boiled eggs, 1 can mushrooms, 2 pimentos cut fine. Salt and pepper to taste. Mix altogether, adding the stock and put in a mould.

MRS. WALTER McGINN.

MEAT CAKES

1 cup chopped meat, 2 eggs, 1 teaspoon of flour, 3 tablespoons of milk, salt and pepper to taste. Add parsley or onion if desired. Form into cakes and fry.

MRS. ALEX S. McDONALD.

BAKED WHITE FISH

Select firm white fish. Carefully wash and wipe dry. Split down back and remove bones. Lay open in pan, skin down. Cover with cracker crumbs, one cup milk, butter, pepper and salt to taste. Baste often, and serve with a good fish sauce.

MRS. WALTER McGINN.

EGG SAUCE FOR FISH

Cook 3 tablespoons of flour in 3 tablespoons of melted butter. Add ½ teaspoon of salt, 1½ cups of fish broth. Stir until boiling, then beat in 3 tablespoons of butter, a little at a time; add 2 hard boiled eggs chopped fine, and if desired, a little black pepper.

MRS. GEORGE ANNAND.

VEAL BIRDS

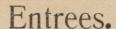
Cut veal in strips the width of bacon and roll each strip around a slice of bacon and pin with tooth pick, sear over in frying pan, then add water and cook slowly for 1 hour as you do for Swiss steak.

MRS. ANNA HASTINGS.

VEAL LOAF

Put through meat grinder 2 lbs. veal, ½ lb. salt pork, salt, pepper, nutmeg, 1 green pepper, 1 onion, 1 egg and 2 tablespoons flour. Mix well. When in pan cover with 1 cup sweet milk and sprinkle bread crumbs on top.

MRS. E. NEWELL.



5

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

MACARONI AND TOMATO SAUCE

Boil macaroni in salted water 45 minutes or until tender. Drain and re-heat in tomato sauce. If liked sprinkle with grated cheese, or cover with tomato sauce, sprinkle with buttered crumbs and bake until brown.

MRS. H. A. FRAMBACH.

HOW TO BOIL RICE

Wash a cupful of rice in three waters. Drain and drop slowly into a sauce pan containing 3 quarts of boiling water. Add 2 teaspoons salt and keep the contents of the sauce pan boiling hard for 20 minutes. Do not stir rice while cooking. At the end of 20 minutes take out a few grains on a fork and bite into one; if not tender cook 3 minutes more. Drain through a hot colander and set in the open oven a few minutes to dry. Each grain ought to stand out separate from the rest yet be tender. Serve in a heated open vegetable dish with fish or meat.

MRS. W. E. CHAPMAN.

ESCALLOPED CHEESE

1 large cup bread crumbs; soak these in milk and add ½ lb. grated cheese; 3 eggs well beaten; 1 tablespoon or more of butter, salt and pepper. Bake ½ hour.

MRS. I. E. DeGOWIN.

CREAMED CELERY

Take fresh celery and cut into small pieces and cook in salted water until tender; add sweet milk, salt and pepper and thicken with a little Kingsford's corn starch 'till creamy. Add a generous lump of butter.

MRS. H. BOCKES.

CURRY OF RICE WITH CHICKEN OR VEAL

Boil a cupful of rice as directed above and when drained pour over it a cupful of tomato sauce to which you have added 1 table-spoon butter and 1 teaspoon curry powder. Put into the sauce pan and simmer until the meat is prepared. Make a savory mince of chicken or veal and thicken with browned flour. Heap in the center of a hot platter and wall it in with the curried rice.

MRS. W. E. CHAPMAN.

RISOTTO

Pour 1 quart cold water over 1 cup rice and cook 3 minutes. Add $2\frac{1}{2}$ cups meat stock or hot water; $1\frac{1}{2}$ cups tomatoes, strained; $\frac{1}{4}$ cup butter; pinch of red pepper and 1 onion chopped fine. Let cook until rice absorbes the water. Add $\frac{1}{2}$ cup grated cheese; also, if wished, 1 cup mushrooms.

MRS. WILL BROWN.

OMELET

3 eggs; 1 large cup milk; 1 scant tablesp on Kingford's corn starch; 1 scant teaspoon salt; beat yolks thoroughly with corn starch and whites separately to stiff froth. Heat milk to almost boiling and turn into beaten yolks and corn starch, stirring constantly. Heat spider hot and put into it butter size of an egg. Stir whites into yolks and milk carefully and turn into spider. When nearly done set in hot oven to brown on top. Roll out onto hot platter.

MRS. J. F. FRYER.

CHEESE BALLS

Take ½ pound of fresh cheese, grating it; add 2 or 3 spoonfuls of cream, a dash of cayenne pepper, pinch of salt, and ½ a cup of rolled pecan nuts. Roll into small balls.

MISS JESSIE BLAKE.

WELSH RAREBIT

1 cup hot milk, ¼ lb. cheese (grated,) ½ teaspoon salt, ¼ teaspoon mustard, ¼ teaspoon praprica, 1 teaspoon wheat flour, 1 egg well beaten, 1 teaspoon butter. Put the milk to heat, mix cheese, flour, egg, mustard, salt and pepper in saucepan and when the milk is scalding hot add it, a little at a time, to the cheese mixture. Stir and cook slowly until as smooth as cream. Take from fire and add butter. Pour over toasted bread or soda crackers.

MRS. A. MANNE.

OYSTER CROQUETTES

Take 1 pt. of oysters, scald and chop fine, add an equal weight of potatoes rubbed through a colander. To 1 lb. of this add 2 oz. of butter, 1 teaspoon of salt, a pinch of pepper, 1½ gills of cream; make into small rolls, dip in egg and grated bread and fry in deep lard.

MRS. A. MANNE.

STUFFED TOMATOES

Select large, firm tomatoes, cut a round piece off top of each, and take out all soft parts. Mix this with bread crumbs, minced onion and small pieces of cooked meat, parsley, butter, pepper and salt. Fill tomatoes, put on tops, fastening with toothpicks. Bake in moderate oven with a little water in the pan.

MRS. WALTER McGINN.

FRITTERS

2 eggs, 1 pt. sweet milk, 1 teaspoon Royal Baking Powder and flour to make a batter about the consistancy of cake batter.

MRS. H. A. BLAKE.

BANANA FRITTERS

1 cup of sweet milk, 1 egg, 2 cups flour, 1 tablespoon sugar, 1 teaspoon of Royal Baking Powder and a little salt. 1 banana sliced thin and stirred in batter. Drop 1 spoonful at a time and fry in deep lard. Pour over maple syrup when done.

STUFFED POTATOES

Bake large potatoes until thoroughly done. Cut a piece off the end and scoop out the pulp. Mix into it a little grated cheese, salt, pepper, butter and some cream. Put back into skins, stand on the whole end, and put them into the oven 'till hot through. Serve at once.

MRS. JAMES NESBITT.

CREAMED EGGS

Hard boil as many eggs as are needed for your meal. Melt a large tablespoonful of butter, stir into a large tablespoonful of flour until smooth. Have ready a pint and a half of sweet milk hot in a sauce pan. Stir into this the mixed flour and butter, add salt and pepper to taste. Cook, and when thick pour over the eggs which have been cut in two. Serve hot.

MRS. H. D. BOCKES.

CREAMED POTATOES AND CELERY

Cut up some celery into small pieces, put on in salted water and cook until tender. Have ready your potatoes creamed, add the celery, and let all cook together a few minutes.

MRS. H. D. BOCKES.

ITALIAN CHICKEN

Take any left over meat or meats; cut up fine and put on in a little water. Add any meat gravy you have; salt, pepper, and a grated onion. Cook slowly on back of stove for an hour. Add one can of tomatoes strained, one cup of cheese cut up fine, and a cupful or more of macaroni broken up. Let cook 'till macaroni is done, then thicken with a little flour and serve hot.

MRS. H. D. BOCKES.

... CHEESE SOUFFLE

1 cup of cheese cut up fine; 2 eggs well beaten; 2 cups sweet milk; 8 butter crackers rolled very fine (the small ones,) and salt to taste. Bake it in a dish you can serve it in. The minute a silver knife blade comes out clean it is done, and should be served at once.

MRS. JAMES NESBITT.

STUFFED SPANISH ONIONS

6 Spanish onions, 4 tablespoons chopped meat, 6 tablespoons bread crumbs, 2 tablespoons butter, ½ cup milk, 2 eggs beaten. Boil onions until tender and remove center with sharp knife. Mix meat, eggs, etc., together and fill centers. Place onion in baking dish, add onion trimmings chopped with butter and 1 cup milk. Cover with greased paper and bake 1 hour. Serve with tomato sauce.

PUFFY OMELET

Separate the whites and yolks of three eggs and beat both lightly but not too dry. Add 6 tablespoons of rich milk, salt and pepper to the yolks. Salt the whites before beating. Turn into hot buttered pan and cook slowly 'till a delicate brown on bottom. Then place in a hot oven or under the toaster 'till the top is lightly browned, crease the center with a knife and carefully turn one half on to the other. Serve on a hot platter.

This may be varied by adding bits of tart currant jelly, grilled tomatoes, dainty slices of broiled bacon, or finely minced ham, season with cream and chopped pimento, just before serving. This omelet made according to directions will not fail.

MRS. MILES RIGGS.

CREAMED ASPARAGUS, SCRAMBLED

1 pint of thick creamed asparagus tips seasoned highly and heated. Break 8 eggs into a buttered frying pan, shake generously with salt and pepper and toss up lightly with a knife until they are well scrambled, but soft and tender. Quickly stir in the asparagus and serve with hot, crisp cheese wafers.

One half this amount will serve four people.

MRS. MILES RIGGS.

OMELET

Soak cup of bread crumbs in cup of sweet milk. Beat yolks of 4 eggs until light. Fold in whites, add salt and pepper and fry in hot butter.

MRS. ROBERT HUMPHREY.

Chebougan State Savings Bank

Capital and Surplus \$60,000 Commercial, Savings and Bond Departments

The Bank for Enerybody



Salads



"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar and a madcap to stir the ingredients up and mix them well together."

MAYONNAISE DRESSING

2 eggs, butter the size of a walnut, ½ teaspoon salt, ½ teaspoon mustard, ¾ cup of vinegar, ¼ cup water, 1 tablespoon of corn starch dissolved in cold water. Cook until thick.

MRS. E. NEWELL.

BANANA SALAD

Whip 1 cup of cream and add 3 tablespoons salad dressing; 3 bananas cut in slices, 1 cup dates, stoned and cut. Whip all together.

MRS. F. S. RITTER.

FRUIT SALAD

4 oranges and 3 bananas cut in small pieces; ¾ lb. stoned Malaga grapes, 1 can shredded pineapple. Allow the juice of the fruit, or the amount of water required on 2 packages plain gelatine, in which you have put the puice of 1 lemon and sugar to taste. When cold pour over the fruit and set away to stiffen.

MRS. GEORGE HUGHILL.

FRUIT SALAD

Soak 1 package gelatine ½ hour in 2 cups cold water; add 3 cups boiling water and stir until dissolved. Add 2 cups sugar. Set aside until it begins to thicken, then add fruit of all kinds.

MRS. GEORGE FROST.

SALAD DRESSING

Yolks of 6 eggs, 1 tablespoon of butter, 8 tablespoons of vinegar, ½ teaspoon of mustard. Put in a bowl over a tea kettle, stir until creamy, then season to taste with salt, pepper and sugar.

MRS. E. N. GARDNER.

VEGETABLE SALAD

Drain 1 can red kidney beans, add 1 small head of cabbage shredded fine. 3 small onions chopped fine, 1 stalk of celery diced, large pickle diced, 1 cup of vinegar; sweeten to suit taste, 2 teaspoons of celery seed, salt and pepper. Mix well.

MRS. A. STALKER.

IMPERIAL SALAD

Take a package of lemon jello and dissolve it in a pint of warm water, adding 2 tablespoons of vinegar. When cool pour half into a mould and let stand until it hardens a little. Then add the following: 3 slices of pineapple cut into cubes, 1 cucumber diced, which has stood a few minutes in salt water; ½ can of shredded pimentos sprinkled over the jello. Pour half of the remaining jello over this and let set. Then add ½ can of green peas. Now pour on the remaining jello. Set away on ice to harden. Serve with whipped cream to which has been added just enough boiled salad dressing to give it a flavor.

MRS. A. STALKER.

FROZEN FRUIT SALAD

One cup finely diced canner pineapple, ½ cup finely chopped dates, ½ cup halved California grapes or ½ cup large canned cherries. On cup marshmallows cut in small pieces. Drain the fruit carefully and chill: Prepare dressing as follows:

Yolks of 4 eggs, a small teaspoon mustard, liberal dashes of paprika, 2 teaspoonfuls sugar and small spoon salt. Beat all together in bowl with rounding bottom, and add ¼ cup vinegar in which one tablespoon of butter has been melted but not boiled. Place in pan of boiling water and stir constantly 'till very thick. Beat with egg beater to remove the lumps. Cool, then add ½ pint of cream stiffly beaten to which a large teaspoon of dissolved gelatine has been added. Mix the chilled fruit and marshmallow carefully and add the salad dressing, stirring as little as possible. Line a mould with waxed paper, fill, and pack in ice and salt for at least three hours. Remove from mould, slice in ¾ inch slices. Serve on lettuce leaves with a spoon of salad dressing. Chopped nuts or cherries may be added if desired. Pistachio is especially attractive.

MRS. MILES RIGGS.

MACARONI SALAD

I package of macaroni cooked with 1 onion. 1 stalk of celery cut fine, 1 small cucumber, 3 pimentoes cut up, ½ pint of cream whipped and mixed with mayonnaise, garnished with 2 boiled eggs.

MRS. ARTHUR WATSON.

ITALIAN SALAD

One and one-half cups cooked peas, 1 cup diced apples, ½ cup diced celery, ¼ cup cooked raisins. Put French dressing over all but raisins; let stand for 30 minutes, arrange on lettuce leaves, place raisins on top. Serve very cold.

BANANA SALAD

Take whole or half of banana according to size, roll in maple syrup and then in finely chopped peanut or walnut meats. Serve with whipped cream sweetened and flavored with vanilla, garnish with cherries.

MRS. F. J. CHIMNER.

CHICKEN JELLY SALAD

Boil 1 chicken (or 1 lb. of veal) until tender, cut up fine; season with salt and pepper. Slice 3 hard boiled eggs and arrange slices on the bottom of a deep mould, fill with the chopped chicken and pour over all a gelatine sauce made as follows: Strain 3 large cups of the water in which chicken was boiled, put in sauce pan and reheat, add 1 package gelatine, season with salt and pepper. Cook until gelatine is dissolved, then pour over chicken as directed and set to harden.

MRS. HAROLD PARKS.

APPLE SALAD

1 cup celery, cut fine; 1 cup nut meats, chopped; ½ lb. white California grapes, seeded and cut; 2 cups tart apples, cut fine; 1 small bottle Maraschino cherries. Mix with a little Mayonnaise dressing and add ½ pint cream whipped.

MRS. I. E. DeGOWIN.

TOMATO SALAD

1 qt. can tomatoes, 1 teaspoon celery salt, dash cayenne pepper, 2 heaping tablespoons suggar, salt, 1 medium sized onion, grated; 3 small bay leaves. Cook all together two or three minutes, then put through a sieve and add small box gelatine dissolved in cold water. Mould and serve with salad dressing.

MRS. J. F. FRYER.

KRAUT SALAD

1 small cabbage, finely shredded; 1 small onion, chopped fine; 2 slices of bacon, fried crisp and broken into small pieces. Put cabbage and onion in a bowl and add salt and pepper to taste, then pour bacon and bacon fat over it and add about 4 tablespoons vinegar.

MRS. H. SCHELTLEY.

SOUR CREAM SALAD DRESSING

1 cup sour cream. 1 teaspoon salt, small pinch cayenne pepper. 1 tablespoon lemon juice, 3 tablespoons vinegar, 1 tablespoon sugar. Whip the cream and mix thoroughly with the other ingredients. Especially nice for cabbage.

MRS. J. J. POST.

PEPPER-CHEESE SALAD

Wash a sweet red and sweet green pepper. Cut off stem end of each and remove the seeds and pith.

Mix cream cheese with a little cream, pepper, and salt, chopped parsley and nut meats. Stuff the peppers full and chill. Cut in slices of about one third inch. Serve with lettuce and any salad dressing desired. Oil dressing preferred.

MRS. JOHN R. LEISHMAN.

CABBAGE SALAD

1 package gelatine, soak in cold water, then add pint of boiling water. 1 small head of cabbage, chopped fine. Small can of pimentos, 1 cup vinegar, 1 cup sugar. Let gelatine partly set then add ingredients.

MRS. JOHN R. LEISHMAN.

PICNIC SALAD

1 cup chopped ham, 2 cups chopped potatoes, 1 cup French peas. Add salad dressing.

MRS. E. A. TREMAINE.

PERFECTION SALAD

1 heaping tablespoon of gelatine, ¼ cup of water, ¼ cup of vinegar, juice of half a lemon, 1 cup of boiling water, ¼ cup of sugar, ½ teaspoon of salt, 1 cup of diced celery, ½ cup of finely shredded cabbage, ¼ cup of pimentos cut in strips. Dissolve gelatine in cold water, bring vinegar, lemon juice, sugar, salt and 1 cup of water to boiling point and add dissolved gelatine. Put in cool place and when it begins to thicken add celery, cabbage and pimentos, turn into moulds and chill and serve on lettuce leaves with mayonnaise dressing.

MRS. H. SHELTLEY.

SARDINE SALAD

A quickly prepared, tasty salad may be made with sardines as a foundation. Arrange crisp leaves of lettuce on individual plates; put two of the fish on each, sprinkle them with lemon juice and turn over them a spoonful of mayonnaise. Garnish with cold boiled beets and serve with cream and cheese balls.

CREAM MAYONNAISE DRESSING

Beat 1 egg very light, add ½ cup vinegar, 1 teaspoon French mustard, 2 teaspoons sugar, pinch of salt. Cook until thick and creamy, then set away to cool. Just before serving add ½ cup of cream whipped.

CHICKEN SALAD

1 pint chopped chicken, 1 pint cabbage or celery, 1 teaspoon mustard, 4 tablespoons sugar, 4 tablespoons melted butter, 1½ cups vinegar, 5 eggs, whites and yolks beaten separately; pepper and salt to taste. Mix butter, sugar, eggs and vinegar together. Let come to a boil and turn over chicken and cabbage.

MRS. J. M. LONGMAN

EGG SALAD

Hard boiled eggs, cut in quarters lengthwise, lay in nests of lettuce or watercress. Cover with mayonnaise and a fluff of whipped cream.

COMBINATION SALAD

A most delicious combination salad is made with tomatoes and celery. Scoop out the inside of the tomato with a spoon, mix it with chopped celery and mayonnaise dressing. Stuff the tomato shells with the mixture; put a spoonful of the mayonnaise and chopped celery on top and serve on lettuce leaves.

MRS. JAMES NESBITT.

PEAR SALAD

Select large perfect halves of canned pears, fill the hollow with bits of canned pineapple, red or white cherries, and a few pieces of orange or grape fruit. Cover with a sweet salad dressing with cream. Serve on lettuce leaves or paper doilies. Add a cherry to the top of each and place a small bunch of grapes at the side.

MRS. HAROLD PARKS.

PINEAPPLE RINGS

Dissolve 1 box lemon Jello in 1 cup of boiling water. Add 1 cup of juice from a can of sliced pineapple. Let cool until it begins to set. Have ready five or six flat moulds, large enough to hold the slices of pineapple. Into each pour a few spoonfuls of the jello, then a slice of pineapple, and more jello to cover the pineapple to which a few dates have been added (dates cut in small pieces.) Set aside to harden. When ready turn out and top with whipped cream and English walnut meats.

MRS. HAROLD PARKS.

ASPARAGUS SALAD

Drain and rinse stalks of canned asparagus, cut rings from a bright red pepper 1-3 inch wide. Place 3 or 4 stalks in each ring. Arrange on lettuce leaves and serve with French dressing, to which has been added ½ tablespoon of tomato catsup.

MRS. HAROLD PARKS.

PINEAPPLE CHEESE SALAD

1 head lettuce, 1 can pineapple and 1 Philadelphia cheese. Place a slice of pineapple on the lettuce and fill center with cheese mixed in the pineapple juice (just enough to moisten.) Place a little mayonnaise dressing and maraschino cherry on top.

MRS. A. STALKER.

ARMY SALAD

Shred ¼ head of white cabbage, salt well and let stand ½ hour. Cut into slices a pound of cold boiled potatoes, cut into little cubes a pound of boiled ham. Shake off the surplus salt from the cabbage; chop and put the ham, cabbage and potatoes together; add 3 hard boiled eggs. Chop fine 3 minced pickled onions, a gill of vinegar and ½ teaspoon black pepper or its equivalent of red pepper, mix all together. Arrange in mounds and mask with salad dressing.

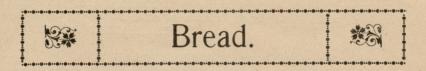
MRS. A. STALKER.

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He will know you want Paramount

Then Include Your Pastry Order.
All Baked Fresh Ebery Day

Cheboygan Baking Co.



"A simple meal of bread and butter is a feast when beautified by good breeding."

BAKED GRAHAM BREAD

Two cups graham flour, 1 cup white flour, 1-3 cup molasses, 2 cups sour milk, ¼ teaspoon salt, 1 teaspoon soda. Bake 1 hour in moderate oven.

MRS. WILL ERRATT.

POTATO CAKES

To 1 cup flour take ½ cup cold mashed potatoes, butter the size of a hickory nut, 1 teaspoon baking powder, ½ teaspoon salt. Sift salt and Royal Baking Powder with flour into which work the butter and then the potatoes. Mix with sweet milk until as hard as pie crust. Cut out like biscuit and bake in a quick oven. While hot, split and butter.

MRS. WILL ERRATT.

BAKING POWDER BISCUIT

Two cups flour, 2 teaspoons baking powder, ½ teaspoon salt, sift. Work in 2 heaping teaspoons of lard. Break 1 egg into cup, beat well and fill cup with cold water or sweet milk.

MRS. D. B. JEWELL.

MUFFINS

One tablespoon sugar, 1 tablespoon butter, creamed; salt, 1 cup milk, 2 cups sifted flour, 3 teaspoons Royal Baking Powder.

MRS. J. F. FRYER.

GRAHAM GEMS

One cup sour cream. 1 cup sour milk, small ½ cup molasses, 2 tablespoons brown sugar, 2 level teaspoons soda, 1 egg. Graham flour to make batter a little stiffer than for pancakes.

MRS. C. S. RAMSAY.

OATMEAL GEMS

One and one-half cups flour, 1 cup lard or meat drippings, 3 cups oatmeal, 1 cup sugar, 1 egg, 34 cup sour milk, 1 teaspoon soda, salt. Rub the lard in the flour like for pie crust.

MRS. A. J. WHEELER.

BOSTON BROWN BREAD

1 cup corn meal, 2 cups Graham, 3 cups flour, 1 cup molasses, 2½ cups sour milk, 2 teaspoons soda dissolved in ½ cup hot water, 1 egg, 1 cup raisins. Do not stir until all are in the pan together. Steam 3 hours. This fills 5 baking powder cans.

MRS. H. A. FRAMBACH.

BROWN BREAD

½ cup brown sugar, ½ cup molasses, ½ cup butter, 1 cup white flour, 3 cups Graham flour. 2 teaspoons soda, 1 teaspoon Royal Baking Powder, 2 cups sour milk, 2 eggs, raisins. Stir well and bake.

MRS. J. M. PENNELL.

PANCAKES

3 eggs, beaten light; 2 cupsflour, 2 teaspoons Royal Baking Powder, 1 teaspoon salt. Put flour, baking powder and salt through sieve, then mix with water. Lastly stir in eggs.

MRS. H. A. FRAMBACH.

WHOLE WHEAT BREAD

1 cup milk, 1 cup water, ½ cup brown sugar, 2 tablespoons butter, 1 teaspoon salt, 1 soft yeast cake. Scald the milk. When cool add warm water and other ingredients and flour to make a stiff batter. Do this in the morning and let stand in a warm place until double in bulk. Add enough more flour to make a soft dough. Let rise and bake.

MRS. W. E. CHAPMAN.

NUT BREAD

½ cup brown sugar, 1 cup of white flour, 2 cups of graham flour, cup of nut meats ground. 2 cups of sour milk, 1 teaspoon of soda, 1 teaspoon of baking powder; mix all together and bake one hour in a slow oven.

MRS. ARTHUR WATSON.

POP OVERS

2 cups milk, 2 cups sifted flour. 1 heaping teaspoon Royal Baking Powder, butter size of a walnut, 2 well beaten eggs, 1 teaspoon sugar, salt. Bake in hot gem tins 20 minutes.

MRS. GEO. FROST.

BAKING POWDER BISCUIT

3 pints flour, 6 small teaspoons Royal Baking Powder, 2 teaspoons sugar, ½ cup butter or butter and lard mixed, 1 pint sweet milk or enough to make a soft dough. Roll half inch thick.

MRS. WILL BROWN.

WAFFLES

1 pint flour, 1 tablespoon Royal Baking Powder, 1 tablespoon sugar, pinch of salt. Sift together, then rub in a large piece of butter. Add 1 cup sweet milk and 2 well beaten eggs.

MRS. H. A. BLAKE.

COFFEE CAKE

1 cup sugar, 2 tablespoons butter or lard, rounding, 2 eggs, ½ teaspoon cinnamon, 3 cups bread sponge, 1 cup seedless raisins. Stir in flour to make stiff. Let raise. Put into well greased pans. Let raise. When ready for oven melt butter and with teaspoon put over the top, sprinkle on brown sugar and cinnamon. Add a few drops of butter over the top.

MRS. D. B. JEWELL.

PARKER HOUSE ROLLS

1 quart flour. 1 tablespoon lard, ½ pint milk, ¼ cup white sugar. ¼ cup yeast, ½ teaspoon salt. Rub salt and lard into the flour. Scald the milk, then let it cool to milk heat. Add the sugar, salt and yeast. Make a hole in the flour and pour the mixture in without stirring. Do this at noon and let stand in a warm room until morning; then stir and mould thoroughly. Set in a warm place to rise until after dinner. Then roll out and cut with biscuit cutter, spread each with melted butter, fold together and let rise. This makes 20.

JOHNNY CAKE

¾ cup of sugar, ½ cup of butter and lard mixed, 1 egg, ¼ teaspoon salt, 1 cup of milk, sweet; ¾ cup of cornmeal, ¾ cup of flour, 1 heaping teaspoon of baking powder.

MRS. H. SHELTLEY.

SALT RISING BREAD

2 raw potatoes grated or sliced, 1 tablespoon corn meal. 1 teaspoon salt, 1 teaspoon sugar, 1 quart boiling water over all this. Start it at noon, and set in warm water. Next morning strain and add ½ cup sweet milk and ½ cup boiling water, ½ teaspoon salt. Add to sponge made the day before, add flour to make thick batter. Let stand in warm water until light then make into loaves.

MRS. GEO. ANNAND.

SANDWICH BREAD

Scald 1 cup milk, add 1 cup boiling water, 2 level tablespoons butter, 1 level teaspoon salt and 1 yeast cake dissolved in ¼ cup luke warm water. Mix with 3 pints flour and let rise 3 hours, or until double in bulk. Knead and put in pans and when light, bake.

MRS. J. M. KINNE.

DUMPLINGS

Take 1 quart flour, add to it 2 teaspoon Royal baking powder and 1 teaspoon salt. Stir stiff with milk and drop by spoonfuls on the boiling meat. Cook 20 minutes.

MRS. V. D. SPRAGUE.

CORN MEAL CAKE WITH BACON

1 cup corn meal, 1 cup flour, 2 teaspoons Royal baking powder, 2 tablespoons sugar, 1 egg, ½ teaspoon salt, 1 cup sweet milk. Pour into baking pan and place thin strips of bacon over it and bake.

MRS. V. D. SPRAGUE.

NUT BREAD

3 cups of flour, 3 teaspoons baking powder, ¼ cup sugar, 1½ cups of milk, 1 cup of nut meats and a pinch of salt.

MRS. F. A. HAUT.

NUT BREAD

1 cup sugar, 1 egg, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ teaspoon salt. Bake in a slow oven 1 hour.

MRS. M. D. OLDS.

SOUR MILK BISCUITS

1 quart flour, 1 level teaspoon soda, 2 heaping teaspoons baking powder, 2 tablespoons butter. Wet with sour milk.

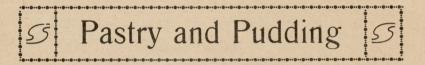
INEZ THOMPSON.

MICHAEL A. SHIELDS

PRICES RIGHT QUALITY THE BEST

PHONE 224

CHEBOYGAN



"When the frost is on the pumpkin."

J. W. RILEY.

CREAM PIE

Yolks of two eggs, beaten light; add ½ cup sugar and 1 table-spoon flour as heaping as can be; stir a little cold milk in until it is smooth. Have ready 1 pint of milk at boiling point; pour this over the mixture, stirring well. Cook thoroughly in double boiler. Bake pie crust on inverted pie tin and put cream in when both are cool. Cover top with meringue made of the whites of the eggs. MRS. H. D. BOCKES.

BUTTER SCOTCH PIE

One cup of brown sugar, butter the size of an egg, 1 cup of water. Boil these ingredients until compound waxes when dropped from the spoon. While this is boiling, mix in a separate dish, the yolks, of 2 eggs, 1 pint of milk, 1 large tablespoon of flour and 1 of cornstarch, 1 teaspoon vanilla. Pour this mixture slowly into the boiling sugar, water and butter, and cook all until thick. Pour into a crust previously baked, and finish the top with the beaten whites of 2 eggs to which ¼ cup sugar has been added. Brown and serve when cold.

MRS. CHAS. JACOBSON.

CARROT PUDDING

1 cup grated carrots. 1 cup grated potatoes, 1 cup brown sugar, 1 cup suet, chopped fine; 1 cup raisins, 1 cup currants, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon salt, 1 teaspoon soda, 2 cups sifted flour. Steam 3 hours.

MRS. GEO. ANNAND.

COTTAGE PUDDING

2 cups flour, 2 teaspoon Royal baking powder, 1 egg, ¾ cup sugar, 3 tablespoons melted butter, 1 cup milk.

MRS. H. A. FRAMBACH.

WINE SAUCE

1 cup boiling water, 1 tablespoon flour, ¼ cup butter, white of 1 egg, a little nutmeg, ½ cup wine.

MRS. H. A. FRAMBACH.

SAUCE FOR PUDDING

1 cup sugar, ½ cup butter. Stir to a light cream. Add the yolks of 2 eggs. Pour over this ½ pint boiling water, add juice of 1 lemon and beaten whites of 2 eggs.

MRS. H. A. BLAKE.

LEMON PIE

1 cup sugar, yolks of 2 eggs. 1 tablespoon Kingsford's corn starch, juice and grated rind of 1 large lemon, 1 large cup boiling water. Cook until thick. Bake crust and fill with above; cover top with meringue made of whites of the eggs and brown in the oven.

MRS. GEO. ANNAND.

BLUEBERRY PUDDING

1 cup molasses, 2 cups flour, 1 pint blueberries, salt. Butter basin, and put in berries and batter alternately. Steam 2 hours.

MRS. H. A. BLAKE.

TIMBALS

¾ cups flour, ½ teaspoon salt, 1 teaspoon sugar. Add gradually ½ cup sweet milk, 1 beaten egg and 1 tablespoon olive oil. Mix in order named. Let stand 1 hour, have the timbal iron hot. Dip into the batter, then into the hot lard. Fry until a delicate brown.

MARY TRUMPOUR.

RAISIN PUFFS

2 eggs, ½ cup butter, 2 tablespoons sugar, 1 cup milk, 2 cups flour, 3 teaspoons Royal baking powder, 1 cup raisins, chopped. Steam half hour in cups and eat with liquid sauce.

MRS. J. F. FRYER.

RAISIN PIE

1 lb. raisins, and 1 quart cold water simmered together until reduced to half the quantity. Mix together 1 cup sugar. 3 well-beaten eggs, 1 tablespoon flour. Add the simmered raisins and let boil until thick like custard; juice of 1 lemon and a little nutmeg or cinnamon. This makes two pies.

MRS. McINTYRE.

STRAWBERRY SHORTCAKE

1 cup flour, 2 teaspoons Royal baking powder, 1 tablespoon sugar, 3 tablespoons butter, pinch of salt, 1 egg. Beat egg well and fill up the cup with sweet milk. Sift the dry ingredients together and mix lightly with the milk and eggs. Make into cakes and bake a light brown. Prepare the berries and sprinkle with sugar just before putting cake to bake. When cake is done, spread with the fruit and serve warm.

MRS. MacKINNON.

CORN STARCH PUDDING

1 cup cherry or raspberry juice, 1 cup boiling water, 2 tablespoons Kingsford's corn starch dissolved in cold water, 1 cup sugar, pinch of salt. Cook 20 minutes in double boiler.

MRS. H. A. BLAKE.

RICE AND PINEAPPLE PUDDING

1 cup rice thoroughly soaked, 4 slices canned pineapple chopped finely, 3 tablespoons gelatine soaked in a little cold water.

Boil 1 cup pineapple juice and 1 cup sugar, when sugar is dissolved, add gelatine, rice and pineapple. When nearly cold add one pint whipped cream, set aside to cool and set.

MRS. JOHN R. LEISHMAN.

CHOCOLATE PIE

1 pint milk, ½ cup sugar, 2 tablespoons Kingsford's corn starch. 2 tablespoons chocolate, pinch of salt. Grate chocolate in milk and stir until dissolved. Add sugar and corn starch and let cool. Bake crust first, then put in filling and when cool cover with whipped cream.

MRS. MacKINNON.

LEMON RAISIN PIE

1 cup raisins, chopped; 1 cup sugar, 1 cup cold water, juice and grated rind of 1 lemon, 1 tablespoon flour, 2 tablespoons melted butter. Stir all together and bake with upper and under crust.

MRS. I. E. DeGOWIN.

PINEAPPLE PUDDING

Soak ½ box gelatine in enough water to cover it. Warm through 1 can grated pineapple, 1 cup sugar, 1 cup water and mix with the gelatine. Let this nearly thicken, then whip in the whites of 2 eggs previously whipped and 1 cup whipped cream. Let stand until set and serve with whipped cream or the following sauce: Yolks of 3 or 4 eggs, 1 cup sugar. Beat these together and add 1 pint boiling milk and cook. Flavor as desired.

MRS. GEO. HUGHILL.

HUCKLEBERRY PUDDING

½ cup butter, 1 cup sugar, 2 eggs, 2½ cups flour, ½ cup sweet milk, 2 teaspoons Royal baking powder, 1 cup berries added last. Bake in long tins and serve with a sauce.

MRS. WILL BROWN.

MINCEMEAT

3 bowls meat, 5 bowls apples, 1 bowl molasses, 1 bowl vinegar, 1 bowl cider, 1 bowl suet, 2 bowls raisins, 5 bowls sugar, 1 bowl brandy, 2 tablespoons each cinnamon, cloves and nutmeg, 1 tablespoon each salt and black pepper, juice of 3 lemons. Use 1 pint bowls.

MRS. GEORGE BROWN.

PLUM PUDDING

1 lb. raisins, 1 lb. currants, 1 lb. suet, 1 lb. flour, 2 eggs, 1 cup sugar, 1 nutmeg, nut meats, lemon peel and figs, 2 teaspoons Royal baking powder, 1 cup water, flour to make quite stiff. Steam 4 or 5 hours.

MRS. T. A. MARTIN.

QUICK PUFF PUDDING

2 cups flour, 1 heaping teaspoon Royal baking powder, 1 teaspoon salt, 1 teaspoon butter, 1 cup sweet milk, 1 cup fruit, fresh or canned. Sift flour, baking powder and salt and rub in the butter. Mix with the milk. Put fruit in the bottom of the cups and pour batter on top.. Cups should be buttered and filled about two-thirds full. If canned cherries are used heat the juice, put in small piece of butter and sugar to taste and thicken and use for sauce. With other fruits serve with whipped cream.

MRS. I. E. DeGOWIN.

MAPLE PUDDING

3 tablespoons gelatine. dissolved in a little water. Boil 1 cup maple syrup and add to the gelatine while still hot, stirring until all the gelatine is dissolved. When cool add 1 pint whipped cream and 1 cup grated cocoanut and mould. Serve with whipped cream.

MRS. GEORGE HUGHILL.

STEAMED FIG PUDDING

½ lb. figs chopped fine, 1 cup bread crumbs, 3 tablespoons sugar, 2 tablespoons melted butter, 1 cup milk, 2 eggs well beaten, little salt. Stir well together, turn into a well buttered double boiler and steam 1 hour. Serve with the following lemon sauce: 1 pint boiling water, juice of 1 lemon, 2-3 cup sugar, well beaten egg. Boil 1 minute and thicken with 1 tablespoon corn starch.

MRS. GEO. BROWN.

MAPLE TAPIOCA PUDDING

1 cup tapioca soaked over night, add 1% cups brown sugar, 3 cups warm water, 1 teaspoon butter, salt and vanilla to taste, bake in a slow oven. Serve hot or cold with plain or whipped cream.

MRS. GEO. HUGHILL.

PIE PLANT PIE

2 cups pie plant, turn on boiling water for five minutes; 1 cup sugar, 1 tablespoon flour, small piece butter, yolk of 1 egg. Make meringue of white of egg and a tablespoon of sugar and cover top.

MRS. McINTYRE.

PINEAPPLE PIE

½ can grated pineapple, ½ cup water, ½ cup sugar, heaping tablespoon Kingsford's corn starch, yolks of 2 eggs. Cook together as for lemon pie, fill baked crust and cover with whites of eggs beaten with 2 tablespoons sugar.

MRS. GEO. BROWN.

GRAHAM PUDDING

2 cups Graham. 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon cloves. Sift all together and pour over this 1 cup sweet milk and ½ cup molasses. Beat well and add 1 cup raisins. Steam 2 hours and serve with the following sauce: Cream 1-3 cup butter and 1 cup sugar; add 3 tablespoons cream or milk, 1 teaspoon vanilla and 1 well beaten egg. Cook over hot water until creamy.

MRS. J. M. KINNE.

PIE CRUST

1 cup flour, 5 level tablespoons lard, pinch of salt and cut with 2 knives, then add 3 tablespoons water and still cut with the knives. Roll thin and makes enough for a small pie or one crust, and stripe for the top of pie.

BLANCHE OLDS BERNHEISEL.

ORANGE PIE

Prepare and bake a crust same as for lemon pie. Filling—1 orange, 1 lemon, 2-3 cup of sugar, 2 cups cold water, 2 heaping tablespoons of flour, a small lump of butter, a small pinch of salt and 2 eggs. Take the grated rind and juice of the orange and the juice of the lemon, add the sugar, yolks of eggs (beaten) and the flour. Wet with a little of the water, add salt and butter and cook in double boiler. Let cool and fill crust. Beat the whites of the eggs to a stiff froth, add sugar to taste and place on top. Brown in oven very delicately.

MRS. GEO. HENRY.

ORANGE CREAM PIE

Yolks of 2 eggs, ½ cup sugar, 1 tablespoon flour, 1 tablespoon Kingsford's corn starch. Dissolve the corn starch in milk and pour into 1 pint of hot milk. Add juice of 1 orange. Cover with beaten whites of eggs to which have been added 2 tablespoons of sugar.

MRS. GEORGE BROWN.

CHOCOLATE PUDDING

1 pint milk, warm; 1 cup cracker crumps, ½ cup sugar, yolks of 2 eggs, 2 tablespoons grated chocolate, 1 teaspoon vanilla. Bake about 20 minutes. Beat whites of eggs stiff with a little sugar. Put on top and return to oven to brown.

MRS. J. M. LONGMAN.

RHUBARB CUSTARD PIE

1 cup finely chapped rhubarb, 1 cup sugar, yolks of 2 eggs. ¼ cup cold water, 1 tablespoon corn starch, lemon juice or lemon extract. Put in bottom crust and bake. Use whites of 2 eggs for meringue on top.

NETTIE DOOLITTLE.

SUET PUDDING

1 cup of suet, 1 cup of molasses, 1 cup of milk, 1 cup of seeded raisins, 2 cups of Graham flour, 1 cup of wheat flour. 1 teaspoonful of Royal baking powder. Steam 3 hours.

MRS. W. E. SHOEMAKER.

LEMON CREAM PIE

Boil 1 pint of milk, add 3 teaspoons of Kingsford's corn starch. When boiled take from stove and stir in the yolks of 4 eggs, 2 tablespoons of butter, 1 cup of sugar, the juice of 2 lemons, and rind of 1 grated; pour into rich crust, bake 20 minutes. Whip the whites of 4 eggs with 1 cup of sugar, and spread over the top and bake.

MRS. W. E. SHOEMAKER.

RIPE CURRANT PIE

1 large cup currants, 1 large cup sugar, 3 tablespoons water, 1 full tablespoon flour, yolks of 2 eggs. Mix flour and sugar together. Beat yolks thoroughly and add them and the water to the sugar and flour. Stir in the currants and bake in one crust. When done cover with the whites beaten stiff with a little sugar and return to the oven to brown.

MRS. J. J. POST.

SUET PUDDING

 $\frac{1}{2}$ cup suet, chopped fine; $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 small teaspoon soda, 1 cup flour. salt. Steam $\frac{1}{2}$ hours.

MRS. GEORGE BROWN.

MAPLE SUGAR PUDDING SAUCE

Boil ½ cup maple syrup 'till it hairs. Whip whites of 2 eggs stiff and pour the boiling syrup over them. Put the dish in a pan of cold water and stir frequently. Add juice of ½ lemon and when the mixture is cool put in ice box 'till serving time. Then add 1 cup sweet cream whipped very stiff. This amount will serve eight or ten persons.

MRS. J. J. POST.

PINEAPPLE PIE

2 eggs, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup pineapple, grated; 2 tablespoons flour. Bake with one crust, and cover the top with the beaten whites of eggs or whipped cream.

MRS. A. WILLISTON.

GIVE YOUR WIFE A REST AND A
TREAT ON SUNDAY AND TAKE
HER OVER TO THE

New Cheboygan Hotel

FOR DINNER. IF YOU HAVE NO WIFE TAKE YOUR DAUGHTER, SISTER OR SWEETHEART.



Cakes and Cookies



"Would'st thou both eat thy cake and have it."

George Herbert.

SPONGE CAKE

4 eggs, 1½ cups sugar, scant measure; ½ cup boiling water, 1½ cups sifted flour, 1 teaspoon Royal baking powder. Beat yolks until very light, add ½ cup of the sugar, then gradually add the other cup. Then add whites beaten stiff; then boiling water, slowly; then flour sifted three times. To the first half cup add the baking powder.

MRS. GLOVER.

SUNSHINE CAKE

Whites of 7 eggs, yolks of 5 eggs, 1 cup granulated sugar, ½ teaspoon cream tartar, 2-3 cup flour, measured after sifting 4 times; whip whites and yolks separately, adding a pinch of salt and of cream of tartar to whites. Then beat whites and yolks together, adding sugar gradually. Fold in the flour and put into an angel food tin. Bake 50 minutes. Slow oven, gradually increasing heat. Flavor is desired.

MRS. J. M. KINNE.

DEVILS FOOD

1 cup sugar, butter size of an egg, 2 eggs well beaten, ½ cup sour milk, 1½ cups flour, sifted with 1 teaspoon Royal baking powder; 2 squares Bakers' chocolate, melted in 1-3 cup of hot water; ½ teaspoon soda in 1-3 cup boiling water. Flavor with vanilla.

MRS. J. M. KINNE.

ANGEL FOOD

One scant tumbler of flour, 1½ tumblers granulated sugar, 1 teaspoonful cream of tartar and a pinch of salt. Sift several times, then add gradually to the stiffly beaten whites of 10 eggs. Flavor to taste.

MRS. ROBERT HUMPHREY.

DELICATE FRUIT CAKE

Whites of 5 eggs. ¾ cup butter, 2 cups sugar, 1 cup milk, 2½ cups flour, 3 teaspoons Royal baking powder. Flavor with vanilla. For the fruit part take 2 large baking spoons of the batter and add ½ cup chopped raisins, 1-3 cup currants or citron, ½ cup flour, 1 teaspoon extract of nectarine in a cup and molasses enough to half fill it; 1 teaspoon of mace, cinnamon, and cloves mixed. Bake in three jelly tins—two white and one dark layer—and put together with jelly. Frost top. Ordinary jelly tins are not deep enough for this cake.

JESSIE BLAKE.

GINGER CAKE

1 cup sour cream, 1 cup molasses, 2 cups flour, 1 teaspoon soda, dissolved in a little hot water; 1 teaspoon each ginger and cinnamon. Salt.

MRS. H. A. BLAKE.

DARK CAKE

2 cups brown sugar, 1 cup molasses, 1 cup butter, 2 cups chopped raisins, 1 cup sour milk, 2 teaspoons soda, 3 eggs, 5 cups flour, 1 tablespoon each cloves and cinnamon, 1 teaspoon each allspice and nutmeg. Beat well.

MRS. MacKINNON.

HICKORY NUT CAKE

1½ cups sugar, ½ cup butter, 2 cups pastry flour, ¾ cup milk, 1 cup hickory nut meats, 2 teaspoons Royal baking powder, whites of 4 eggs.

MRS. GEO. FROST

LADY BALTIMORE CAKE

½ cup of butter, scant 1½ cups of cold water, 3 even cups of Igleheart's Swans Down Cake Flour, sifted 3 times before measuring; 2 rounded teaspoonfuls of baking powder, whites of 4 eggs. Flavor with ¼ teaspoonful of almond extract and ½ teaspoonful of vanilla mixed.

Cream the butter and sugar, add ½ of the water with 1 cup of flour; beat thoroughly and add second cup of flour; continue beating. Into the last cup of flour sift the baking powder, and add as the others; then the rest of the water; flavor and then cut and fold in the stiffly beaten whites very carefully. This will make 3 layers 12 inches square, or 2 layers 14 inches square. Layer cakes require a hotter oven than loaf cakes.

MRS. ANNA HASTINGS.

COOKIES

2 cups oatmeal, 2 cups flour, 1 cup butter. ¾ cup lard, ½ cup sweet milk, 2 teaspoons Royal baking powder, 2 teaspoons sugar. Filling—1 lb. dates, 1 cup water, ½ cup brown sugar, 1 teaspoon vanilla.

MRS. MacKINNON.

FRIED CAKES

1 cup sugar, 1 cup sweet milk, 2 eggs, 3 teaspoons Royal baking powder, flour enough to handle well.

MRS. MacKINNON.

OATMEAL COOKIES

2 eggs, 1 cup sugar, 2-3 cup melted butter, 4 tablespoons sweet milk, 1 teaspoon soda in milk, 2 cups flour, 2 cups oatmeal, 1 cup chopped raisins, cinnamon. cloves and salt. Add nuts if you like.

MRS. J. M. KINNE.

WHITE LAYER CAKE

½ cup butter, 1½ cups sugar, 1 cup water, 2½ cups flour, 2 teaspoons Royal baking powder, whites of 5 eggs well beaten and added last. Bake in 3 layers and put together with pineapple filling.

MARIE STETSON.

GINGER DROP CAKES

½ cup lard, ½ cup sugar, ½ cup molasses, 2 eggs, 1-2 tablespoon ginger, ½ tablespoon soda dissolved in ½ cup boiling water, 2½ cups flour. Drop with spoon on to buttered tins.

MRS. J. F. FRYER

DATE BARS

1 cup brown sugar, ½ cup butter, 1 cup nut meats, 1 cup dates, 1 cup flour, three eggs, 1 teaspoonful baking powder and ½ teapoonful cinnamon. Bake slowly in dripping pan, when cool cut in squares and roll in powdered sugar.

MRS. J. M. KINNE.

HERMITS

2 cups raisins, chopped fine; 3 eggs. well beaten; 2 teaspoons cinnamon, 1½ teaspoons cloves, 1 teaspoon nutmeg, 1½ cups melted butter, 1 cup scur milk, 1½ cups sugar, 1 teaspoon soda mixed in 2½ cups flour. Add nuts if you wish.

MRS. H. A. FRAMBACH.

SPANISH CHOCOLATE CAKE

3 squares Baker's chocolate, ½ cup milk, ½ cup sugar. Boil and set aside to cool. 1 cup sugar, 2 eggs, ½ cup milk, ½ cup butter, scant; 2 cups flour, 1 teaspoon soda, vanilla. Mix thoroughly then add the chocolate and mix again. May be baked in layer or loaf.

MRS. H. A. FRAMBACH.

DELICIOUS SNAPS

1 cup molasses, 1 cup sugar, 1 cup shortening and 1 tablespoon ginger. Boil all together 5 minutes. When cool add 1 tablespoon vinegar and 1 level tablespoon soda, dissolved in 6 tablespoons cold water. Knead in flour until quite hard and bake in a moderate oven.

MRS. J. F. FRYER

MOLASSES LAYER CAKE

1 egg, 1 tablespoon butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup buttermilk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, spices to taste. Use any filling you wish.

MRS. J. M. PENNELL.

MOLASSES COOKIES

1 cup molasses, 1 cup sugar, 1 cup butter and lard (mixed,) 2 eggs, 4¼ cups flour, 1 teaspoonful ginger, 3 teaspoonfuls soda beaten in molasses until it foams, 3 teaspoons vanilla. Spread mixture evenly in 2 dripping pans, and cut in squares when baked.

MRS. NELSON MEAD.

DATE CAKE

4 eggs, beaten separately; 1 cup flour with 1 teaspoon Royal baking powder, 1 cup sugar, add yolks; 1 cup walnut meats, cut fine; 1 cup dates, add whites carefully. Bake in a slow oven.

MRS. H. A. FRAMBACH.

COCOANUT COOKIES

1 cup sugar, ½ cup butter, 1 egg, 2 teaspoons Royal baking powder, pinch of salt, 1 cup cocoanut, enough flour to roll.

HELEN NIMMO.

SPICE CAKE

2 eggs, 1 cup brown sugar, ½ cup butter, 2 cups flour. 1 cup sour milk, 1 small teaspoon soda, 2 teaspoons Royal baking powder, 1 cup raisins, 1 cup currants, 1 teaspoon cinnamon and allspice and a little nutmeg.

MRS. H. A. FRAMBACH.

GINGER COOKIES

1 cup molasses, 1 cup brown sugar, ½ cup lard, ½ cup butter, 2 eggs, 3 teaspoons soda, 3 tablespoons vinegar, ginger.

MRS. J. M. PENNELL.

OATMEAL DATE CAKES

1 cup shortening, 1 cup brown sugar, 1 egg, ½ cup milk, 1½ cups oatmeal, 2 teaspoons Royal baking powder, nutmeg to taste, 1 lb. dates, flour to roll, perhaps 2 cups, mix, roll out ½ inch thick, spread dates, fold over and roll thin. Cut in squares and bake like cookies.

MRS. CLARK McARTHUR.

FRUIT COOKIES

1 lb. raisins, stoned and chopped; 3 cups flour, 1½ cups sugar, 1 cup butter, 3 eggs, ½ cup sweet milk, ½ teaspoon soda in ¼ cup boiling water, 1 teaspoon Royal baking powder, 1 small nutmeg, 1 teaspoon cinnamon, ½ teaspoon allspice. Drop from spoon on to buttered tins.

MRS. WILL ERRATT.

SPICE CAKE

1½ cups sugar, ½ cup butter, ½ cup sour milk, 2 cups chopped raisins, 3 eggs, ½ nutmeg; 1 teaspoon each cinnamon and cloves. 1 teaspoon soda. Mix rather stiff and bake in moderate oven.

MRS. T. A. MARTIN.

PEPPER NUTS

2 cups brown sugar, 4 large eggs, 2 cups flour, pinch of pepper, salt, soda, 1 teaspoon each cinnamon and cloves.

MRS. WILL BROWN.

WHITE CAKE

1½ cups sugar, ¼ cup butter, 1 cup luke warm water, 2½ cups flour, 2 teaspoons Royal baking powder, whites of 4 eggs. Cream, butter and sugar, add water and 2 cups flour, beat well; add ½ cup flour with baking powder, then whites of the eggs and flavoring.

MRS. WILL BROWN.

SOUR CREAM COOKIES

1½ cups brown sugar, 1 cup butter and lard mixed, 2 eggs, well beaten; 1 cup sour cream. 1 teaspoon soda, flour to roll soft with 1 teaspoon Royal baking powder in the flour, vanilla.

MRS. GEO. BROWN.

PINEAPPLE FILLING

½ can grated pineapple, ½ cup water, 1 cup sugar, 1 egg, 1 heaping tablespoon Kingsford's corn starch. Put pineapple, water and sugar on to boil. Then thicken with corn starch, adding well-beaten eggs. Let cool before spreading between layers of cake.

MRS. GEO. BROWN.

FRUIT CAKE

4 eggs, 2 cups sugar, 1½ cups butter, ½ cup molasses, 1 cup hot water, 1 teaspoon soda, 1 teaspoon each cinnamon, cloves and allspice, 1 lb. raisins, 1 lb. currants, ½ lb. shelled walnuts, 5 cents worth of lemon peel.

MRS. A. J. WHEELER.

WHITE FRUIT CAKE

1 cup butter. 2 cups granulated sugar, 1 cup grated cocoanut, 1 cup nuts, 2 tablespoons minced citron, 2 tablespoons candied pineapple, 1 cup sweet milk, whites of 5 eggs, 3½ cups flour, 2 teaspoons Royal baking powder.

MRS. WILL BROWN.

NUT CAKES

1/2 cup butter, 1/2 cups sugar, 3 eggs, 21/2 cups flour, 1/2 teaspoons Royal baking powder, 1/2 cup milk, 1 cup nut meats.

MRS. I. E. DeGOWIN.

ROCKS

1 cup white sugar, ½ cup brown sugar, 1 cup butter, 3 eggs, 10 tablespoons sweet milk, 1 pound chopped raisins, 1 cup rolled oats, 1 cup nut meats, ½ teaspoon soda, 1 teaspoon baking powder, flour enough to make a stiff batter, 1 teaspoon cinnamon, cloves and nutmeg. Drop from spoon and bake.

MRS. G. C. DODD.

OATMEAL COOKIES

1 cup brown or white sugar, 1 cup lard, ½ cup sweet milk, 1 level teaspoon of soda in milk, 2 cups oats and 3 cups flour. Stir and cool on ice, and roll real thin. Bake and put together with jam. MRS. F. J. CHIMNER.

DOUGHNUTS

I cup brown sugar, 1 egg, 3 tablespoons melted lard, 1 cup sour milk, 1 teaspoon soda, nutmeg and salt to taste.

M. E. FARR.

WEDDING CAKE

2 cups currants, 2 cups raisins. 1 cup nuts, 1 cup figs, ¼ cup citron, 2 cups sugar, 1 cup syrup, 1 cup sour cream, 1 cup butter, 4 eggs, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon soda, 1 teaspoon Royal Baking Powder. Stir all the flour you can in. Bake slowly.

MRS. E. N. GARDNER.

ISABELLE CAKES

1 cup raisins, chopped; 1 tablespoon cracker crumbs, ½ cup sugar, 2 tablespoons cocoanut, juice and grated rind of 1 lemon. Prepare a rich pie crust, roll thin, and cut out with large cookie cutter. Put a tablespoon of above mixture on each, wet edges with water and press together. Bake 15 minutes, then sprinkle with powdered sugar.

MRS. J. M. KINNE.

SOLID CHOCOLATE LOAF CAKE

Part 1—1/2 cup chocolate or cocoa, 1/2 cup sweet milk, yolk of 1 egg.

Part 2—Cream 1½ cups of sugar and ½ cup of butter and yolks of 2 eggs. Add part 1 and beat hard. Add 1 cup flour; ½ cup milk with a teaspoon soda. Add another cup of flour and whites of 2 eggs beaten stiff and put in last.

MRS. GUY THOMPSON.

ALMOND MACAROONS

½ lb. of sweet almonds, 1 coffee cupful white sugar, whites of 2 eggs. Blanch almonds first; then put almonds through food chopper; now roll with rolling pin, using a little rose extract. This should form a paste. Add to paste the sugar and the beaten whites of eggs. Work the whole together with the back of a spoon. Then roll the mixture in your hands in balls about the size of a nutmeg. Dust sugar over top, lay them on a sheet of paper at least an inch apart. Bake in a cool oven a light brown

CREAM PUFFS

One-half cup of butter melted in 1 cup of hot water; set on stove to boil; while boiling stir in 1 cup of flour; when cool, stir in 3 eggs, one after the other, without beating; drop in hot tins and bake twenty to thirty minutes.

Filling—1 cup of milk, 1 egg, 1 teaspoonful of sugar, boil and thicken with corn starch, flavor with 1 teaspoonful of extract of vanilla.

MRS. H. BARBER.

MAPLE FILLING FOR CAKE

1 large cup maple syrup, the white of 1 large egg beaten stiff. Boil syrup till it forms a hard ball when dropped in cold water. Then pour this over the stiffly beaten white. Beat till stiff enough to spread well on the cake.

MRS. V. D. SPRAGUE

DROP COOKIES

1½ cups sugar, 1 teaspoon Royal Baking Powder, 1 cup butter, 1 teaspoon cinnamon, ½ cup milk, ½ teaspoon cloves, 3 cups flour, 3 eggs, 1 lb. seeded raisins, ¼ cup hot water with 1 teaspoon soda. Drop from a teaspoon.

MRS. GUY THOMPSON.

CHOCOLATE CAKE

 $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 eggs, $1\frac{1}{2}$ cups flour. Take one-half milk for 1 teaspoon soda, and one-half the milk for one-half cake, $\frac{1}{4}$ pound Baker's chocolate and cook until it is a smooth cream, then add to other ingredients when cool.

MRS. O. A. EATON.

CLOVE CAKE

One-half cup butter, scant; ½ cup sugar, ½ cup molasses, ½ cup sour milk, 2 cups flour, 2 teaspoons cloves, 1 teaspoon soda dissolved in the milk. 3 eggs with whites of 2 saved for the frosting. Bake in layers and fill with boiled icing.

MRS. E. N. GARDNER.

JAM CAKE

1 cup sugar, 1 cup jam, strawberry preferred. ¾ cup butter, ½ cup sour cream, 4 eggs, 1 teaspoon soda, level; 1 teaspoon cinnamon, 1 of nutmeg, 1 of allspice, ½ of cloves, 2 cups of flour. Bake in 3 layers and put together with icing.

MISS OLIVE CLOVER.

OATMEAL, COCOANUT COOKIES

2 cups oatmeal, 2 cups brown sugar, 1 cup melted butter, 2 eggs, 1 cup cocoanut, 2½ cups flour, 1 teaspoon vanilla, 1 teaspoon soda, ½ teaspoon of baking powder.

Drop yolks of eggs into melted butter and sugar, beat well. Add cocoanut and vanilla, dissolve soda in a little hot water, add oats and 1½ cup flour with baking powder sifted, adding last, 1 cup flour and ½ cup sour milk. Add whites of eggs well beaten. Drop from end of teaspoon on well greased pan. Bake in moderate oven.

MRS. CHAS. JACOBSON.

ONE EGG WHITE CAKE

1 cup sugar, 3 scant tablespoons butter, creamed, 1 cup milk, 2 cups flour, 2 teaspoons Royal baking powder. Flavor to taste, and lastly add beaten white of 1 egg.

MRS. IRVING ERRATT.

GINGER PATTY CAKES

2 eggs, 1 cup molasses, 1 cup boiling water, ½ cup butter or drippings, ½ cup sugar 1 cup raisins, 1 teaspoon each cinnamon, cloves, ginger, 2 teaspoons caraway seeds, 2 level teaspoons soda.

MRS. E. A. TREMAINE.

APPLE SAUCE CAKE

1½ cups apple sauce, 1 cup brown sugar, 2 cups flour, 1 cup raisins, ½ cup butter, 1 tablespoon hot water, 2 teaspoons soda, 1 teaspoon each cinnamon and cloves. Make the apple sauce as for table, strained and sweetened.

MRS. C. F. LYNN.

WEDDING CAKE

1 pound brown sugar, 1 pound butter, 1 pound eggs, 1½ pounds flour, 2 pounds raisins, 2 pounds currants, 1 cupful pineapple or citror preserves, and ½ cup orange marmalade, chopped fine. 1 teaspoon cloves, allspice and nutmeg, 2 teaspoonfuls baking powder.

Bake three or four hours and frost with an almond icing.

MRS. MING.

OATMEAL COOKIES

1 cup butter, 2 cups sugar, 2 eggs, 1 small teaspoon soda, $2\frac{1}{2}$ cups oatmeal, 3 cups flour, $\frac{1}{2}$ cup sour milk, a little salt. If not stiff enough to roll, add more flour.

HELEN NIMMO.

BIRTHDAY CAKE

1 cup white sugar, ½ cup butter, ½ cup sweet milk, 2 eggs, 2 cups flour, 1 cup raisins, 1 cup chopped nuts, 2 teaspoons Royal baking powder, nutmeg and cinnamon. Cover with white frosting.

MRS. H. D. BOCKES.

SOFT GINGER BREAD

½ cup sugar, 1 cup molasses, small ½ cup butter, 2½ cups flour, 1 cup boiling water, 2 teaspoons soda, 1 teaspoon each ginger and cinnamon, 2 eggs, well beaten, the last thing. May be eaten warm with sauce or cold.

MRS. C. S. RAMSAY.

JERSEY LILY CAKE

Whites of 4 eggs, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, 2 teaspoons Royal baking powder, ½ lb. English walnuts, ½ cup raisins. Bake in shallow tin; put in half the batter, then the nuts and raisins, then the rest of the batter. Frost the top.

HELEN NIMMO.

SOUR CREAM FRIED CAKES

1½ cups granulated sugar, 1½ cups buttermilk, 1 cup sour cream, 3 eggs, 1 teaspoon soda, flavor with nutmeg and vanilla. Let stand until cool before frying.

MRS. J. J. POST.

PREMIUM FRUIT CAKE

3 cups sugar, 1½ cups butter, 6 eggs, 1½ cups sour cream, 2 teaspoons soda, ½ lb. currants. ¾ lb. raisins, ¼ lb. citron, 1 nutmeg, flour enough to make stiff batter. Beat the eggs thoroughly, then add sugar and butter and beat smooth. Dissolve the soda in a little warm water and stir in the cream. Do not chop raisins but cut in halves. Cut citron in slices and as you fill in a layer of cake put the citron over evenly.

MRS. WILL ERRATT.

SPONGE CAKE

Take the weight of 10 eggs in sugar; beat to a froth the yolks of 12 eggs with the sugar and the grated rind and juice of 1 lemon, add the beaten whites of 10 eggs to the yolks and sugar and beat for 15 minutes; then fold in flour equal to the weight of 6 eggs. Bake in slow oven.

MRS. W. F. GUILE.

WHITE CAKE

1 large tablespoon melted butter, whites of 2 eggs, not beaten; 1 cup granulated sugar, 2 cups flour, 1 large teaspoon Royal baking powder. Put the butter in a cup, then the eggs and fill the cup up with sweet milk. Pour this mixture on the sugar and not mix until all is in, then beat for five minutes.

MRS. McINTYRE.

LUNCH CAKE

1 cup brown sugar, 1 egg, scant ½ cup butter, 1 cup raisins, cut, not chopped; 1 cup sour milk, ½ teaspoon each cinnamon, nutmeg and cloves; 1 teaspoon soda, 2 heaping cups flour. Bake in slow oven.

MRS. I. E. DeGOWIN.

VELVET SPONGE CAKE

4 eggs, beaten very light, 2 cups of sugar added to the eggs and beaten together, then add two cups of flour and continue to beat. Use 2 teaspoons baking powder in flour, and flavor with almond or vanilla. This seems very thin, but bakes well. Fresh eggs and a slow oven are the secrets of this cake.

MRS. NELSON MEAD.

BUTTERSCOTCH COOKIES

2 cups brown sugar, 2 eggs, ½ cup shortening (butter and lard mixed;) 1 teaspoon soda, 1 teaspoon cream tartar, 1 of vanilla, ¼ spoon salt and 3½ cups flour. Cream the sugar and shortening and add eggs. Mix the sifted flour with other ingredients and make into a loaf. Put on ice to chill for several hours or more. Slice in quarter inch slices and bake.

MRS. LESLIE PARKS.

CHOCOLATE CUSTARD FOR FILLING

1 square Baker's chocolate, grated; 1 cup boiling water, 1 cup sugar, 1 level tablespoon butter, 1 heaping tablespoon corn starch.

MRS. I. E. DeGOWIN.

ORANGE FILLING

2 oranges, ¾ cup sugar. Use the grated rind and the juice of the oranges, add sugar and let come to a boil, then thicken with 2 tablespoons flour moistened with water. This is very nice spread on sponge cake and covered with boiled frosting.

MRS. V. D. SPRAGUE.

SUGAR COOKIES

1½ cups sugar, 1 cup butter, 2 eggs, 5 tablespoons sweet milk, 1 level teaspoon soda, flour to handle nicely.

MRS. McINTYRE.

LEMON FILLING

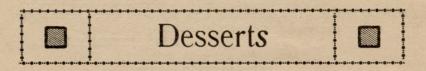
Grated rind and juice of 1 lemon, 1 egg well beaten, ½ cup sugar, ¼ cup water, ½ teaspoon butter. Boil until thick.

SPONGE CAKE

4 eggs beaten ten minutes; add 1 cup of sugar, beat 5 minutes; 1 cup of flour sifted three times, sift before measuring. 1 teaspoon baking powder, pinch salt, 3 tablespoons boiling water Bake 35 minutes.

MRS. ANNA HASTINGS.

The second state



"I always thought cold victuals nice; My choice would be vanilla ice."

O. W. HOLMES.

CHOCOLATE BAVARIAN CREAM

Soak one-half box gelatine (Knox) in cold water. In a double boiler heat 1 pint of milk and 2 squares of Baker's chocolate grated. Add gelatine and stir until dissolved, add ½ cup sugar and remove from stove. Turn into deep bowl, add 1 teaspoonful vanilla. Set in pan of ice water and stir until it thickens like a sauce. Add pint of stiff whipped cream. Stir lightly, pour in mould, set on ice. Serve with whipped cream.

MRS. A. WILLISTON.

ICE CREAM

2 eggs, 1 pint of cream, 1 qt. milk, 1 cup sugar, 1 teaspoon vanilla. Stir yolks of egg and sugar together, add milk and cream; last thing add beaten whites and vanilla.

MRS. J. M. LONGMAN.

MARSHMALLOW CUPS WITH STRAWBERRY PRESERVE

Dissolve 1 tablespoon gelatine in 1 cup of hot water and when thick fold in 1 cup each of whipped cream and marshmallows cut fine. Sweeten to taste, flavor with vanilla and turn into moulds to harden. Serve with fresh crushed strawberry sauce or a rich preserve. Garnish with whole fruit. This will serve six.

MRS. D. B. JEWELL.

FROZEN RICE

½ cup rice boiled in 1 pint of water. Add 1 pint of milk after rice has been cooked. Then add 2 cups of sugar and 2 eggs, the yolks and whites beaten separately. Then the juice of 3 oranges and 1 pint whipped cream. Freeze.

MISS RAHAUT.

TAPIOCA CREAM

Cook in a double boiler for fifteen minutes 1 quart hot milk, 2 heaping tablespoons Minute Tapioca and a little salt, stirring frequently. Beat together the yolks of 2 eggs and ½ cup of sugar, and at the end of fifteen minutes stir into the milk and tapioca. Let all this cook 'till it begins to thicken like custard. Remove from fire, pour into a dish and whip in the beaten whites of the eggs until no white is to be seen. Add any flavoring desired. It is delicious poured, when cold, over any fresh fruit, as strawberries, raspberries, peaches or oranges.

CREAMED APPLE TAPIOCA

Cook 2 level tablespoons of Minute Tapicoa in 1½ pints of milk fifteen minutes. Then add 2 well beaten eggs, ½ cup sugar, a little salt and remove at once from fire. Pare and quarter 6 apples and sprinkle with sugar and nutmeg. Pour over them the tapicoa custard and bake until apples are soft.

PEACH SHORTCAKE

½ cup sugar, 3 tablespoons of melted butter; 1 well-beaten egg; 1 cup sweet milk, 1 pint of flour, 2 teaspoons Royal baking powder. Mix well and bake in a good sized sheet. When baked butter well, and spread over it fresh peaches sliced thin. Serve with whipped cream. Any kind of fresh fruit may be used this same way. And in the winter canned fruits may be used if the liquor is first poured off.

MRS H. D. BOCKES.

NEAPOLITAN MOUSSE

The materials needed for this dish are: 1 qt. of cream, 1-3 of a package of gelatine, 1 teacupful of sugar; 4 tablespoons of wine; ½ lb candied cherries; 2-3 of a cup of water; 2 qts. coarse salt, and about 12 lbs. of ice. Pack a 3 qt. mould in salt and ice; now whip 1 qt. of cream to a froth and skim it into a pan which is set in another of ice water. When nearly all the cream is whipped, return to the pail the cream that has turned to liquid and whip again. When all the cream is whipped sprinkle into it the sugar and wine. Pour 1-3 of a cup of boiling water onto the gelatine which has been soaked in 1-3 of a cup of cold water for 2 hours. When the gelatine is dissolved pour it over the whipped cream and stir until the mixture begins to thicken. Then pour a portion into the mould; put in layer of cherries cut in halves, then more cream and cherries until all are used. Put mould in salt and ice; cover tub with carpet and set away for 3 hours. When serving dip mould in luke warm water and slip on a flat dish. MISS PAROLA'S COOK BOOK.

PEACH SNOW

1 qt. peaches, mash, strain and put juice on to boil. Into this put 2 tablespoons of corn starch and cook until quite thick; take off stove and let cool. When cool add whites of 2 eggs well beaten. Add peaches to custard and beat hard. Serve with whipped cream.

MRS. E. N. GARDNER.

PINEAPPLE MOUSSE

1 qt. cream whipped stiff, 1 can grated pineapple, ½ cup of sugar, 1 teaspoon vanilla, pack in freezer. Requires no stirring. Let stand 5 or 6 hours.

MRS. C. F. LYNN.

LEMON ICE

1 qt. fresh milk, 2 cups granulated sugar, grated rind of 1 lemon; scald these, cool. After perfectly cold add 1 cup cream. Put in freezer and when half frozen (not before or it will curdle the cream) add ½ tumbler lemon juice.

MRS. IRVING ERRATT

CHOCOLATE CUSTARD

1 qt. of milk, 3 tablespoons of grated chocolate boiled in the milk, 3 eggs beaten light, stirred into milk. Let boil well and sweeten to taste.

MRS. H. A. BLAKE.

MAPLE MOUSSE

Yolks of 4 eggs, 1 cup maple syrup, cook in double boiler about 15 minutes. Whip 1 qt. of cream and add beaten mixture. When perfecty cold freeze 4 hours.

MRS. H. A. FRAMBACH.

CHARLOTTE RUSSE

Dissolve 1 envelope of Minute Gelatine in ½ cup of hot milk and cool. Beat to a froth 1 cup of cream and ½ cup sugar. Add the milk when beginning to thicken and flavor with vanilla, rose or almond extract. Stir until thick. Pour into a mould lined with delicate sponge cake and set on ice until ready to serve.

PINEAPPLE TAPIOCA

Boil ½ cup of Minute Tapioca and ½ cup of sugar in 3 cups of water 'till clear. Pour this over 1 pint of canned pineapple. When sufficiently cold decorate the top of pudding with currant jelly and serve with sweetened whipped cream,

APPLE FRITTERS

Chop tart apples and to every cupful add 1 well beaten egg, 1 cup flour, 1 cup sweet milk, 1 teaspoonful Royal Baking Powder, 1 teaspoonful salt. Bake as you would pancakes; eat with sweet cream and sugar or maple syrup. Perfectly delicious with bananas or pineapple instead of apples.

MRS. H. D. BOCKES.

PRUNE WHIP

Soak 1 cup of prunes in warm water, and stew until tender. Rub through a sieve. To 1 cup of the sifted prunes add ½ cup of sugar and ½ cup of hot water in which is dissolved 1 envelope of Minute Gelatine. Whip into this the well beaten white of 3 eggs. Serve with a custard sauce.

QUEEN OF DESSERTS

In a deep dish put layers of sliced bananas, pineapple, oranges, white grapes and walnut meats; sprinkle with powdered sugar. Over this pour a dressing made as follows: Beat to a stiff froth a pint of sweet cream, add 2 tablespoons of gelatine dissolved in hot milk, add sugar to taste, sprinkle cocoanut over top and set on ice to cool.

MRS. ALEX S. McDONALD.

RED RASPBERRY SPONGE

1 qt. berries, ½ box gelatine, 1½ cups of water, 1 cup sugar, juice of 1 lemon and beaten whites of 4 eggs. Soak gelatine in ½ cup water. Wash the berries and add half the sugar to them. Boil the remainder of sugar and water gently 20 minutes. Rub the berries through a sieve and put all together, adding the eggs last. Beat until foamy and put in moulds. Serve plain or with boiled custard or whipped cream. Canned berries will do when fresh fruit is out of season.

MRS. A. STALKER.

NEAPOLITAN OR LAYER JELLO

Dissolve the contents of 1 package lemon Jello in 1 pint of boiling water. Pour a little more than half of it into a square quart dish or mould and set awap to harden. Let the other half stand in a cool place 'till it just begins to set, then beat it until it is light and pour it in the mould when the Jello already in it is cold and hard. Next, take a package of strawberry Jello and prepare and divide in exactly the same way. When half is too cool to melt Jello already in the mould pour it in, beating the rest same as lemon and adding it when Jello in mould is hard.

THE POPULAR JELLO RECIPE

Dissolve 1 package of Jello, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

FRUIT SALAD

Dissolve 1 package strawberry or raspberry jello in 1 pint of boiling water. Slice 2 oranges or 2 bananas, or any fruit desired, and when the Jello is half set, stir fruit into same and set away to harden.

PINEAPPLE SHERBERT

Boil together 1 qt. granulated sugar, 1 teacup of water until a thick syrup, and pour this hot over a can of grated pineapple. Add the juice of 3 lemons. Place in freezer, add 1 pint of cold water and as it begins to freeze add the whites of 3 eggs well beaten and finish freezing.

MRS. E. N. GARDNER.

FIG DESSERT

1 lb. of finely chopped figs and ½ cup of water, let boil in double boiler until tender; then add ¾ cup of sugar and stir. Beat 3 eggs separately, add yolks first and let boil just a minute; then add whites and beat well, add 1 teaspoonful vanilla. Just before serving add a few pecan nuts that have been browned just a little and serve with whipped cream.

MRS. GEO. HUGHILL.

ORANGE MARMALADE

6 oranges and 3 lemons sliced thin (with skins on.) To every pint of sliced fruit add 1½ pints cold water. Boil 30 minutes and let stand 24 hours. Measure again, add 1½ pints sugar to every pint of fruit. Boil 30 minutes and put in glasses. They need not be airtight. This quantity makes 15 glasses.

MRS. J. W. McLEOD.

FIG CREAM

Cook ½ lb. of figs in a cupful of water until tender. Beat the whites of 5 eggs and a pinch of cream tartar until dry. Then add 5 level tablespoons of sugar and the figs, beating constantly. Bake in a border mould half an hour. Serve with stewed figs, stuffed nuts and pass plain cream.

MRS. WILL ERRATT.

ORANGEADE

Peel of 7 oranges, 3 lbs. sugar, 7 cupfuls boiling water, 2 oz. of citric acid. Let stand over night and bottle. Dilute with water to drink, 1 tablespoonful to a glass of water.

MRS. T. A. MARTIN.

RASPBERRY SCHRUBB

Take any quantity of red raspberries, cover with vinegar and let stand over night. In the morning drain them through a thin cloth, add 1 lb. of sugar to every pint of juice and bottle hot.

MRS. J. W. McLEOD.

KUMISS

To 1½ pints of new milk add 2-3 of a cup of boiling water. If this does not make the milk luke warm, set on stove a few minutes and then add 2 large tablespoons of home-made yeast, or 1 of brewers yeast. Strain into well scalded beer bottles—pints are best—tie down corks if common kind is used. Let stand in warm place for 12 hours, or until fermentation begins. Then put in ice box for 12 hours, when it will be ready for use. It can be kept for 3 or 4 days, but is not quite so palatable as when newer. Never allow bottle to remain open an instant longer than necessary.

MRS. J. J. POST.

LEMON SHERBERT

2 qts. milk, 3 cups sugar, 3 lemons. Put milk into freezer until ice cold; squeeze juice from lemons, strain, pour over sugar and let stand until sugar is dissolved. Add to milk and freeze.

MRS. I. E. DeGOWIN

Miss E. G. Walton Millinery

A LA MODE

Preserves and Jellies

£

CHERRY COMPOTE

2 lbs. cherries, 2 lbs. sugar, 1 lb. raisins, chopped; 2 oranges, grate rind of one and chop pulp of both; 1 lb. English walnuts chopped with raisins. Now mix all ingredients and stand for 20 minutes. Add sugar and cook until it jells.

MRS. J. W. McLEOD.

QUINCE HONEY

1 large grated quince, 1 pint sugar, ½ pint water. Make thick syrup, add grated quince, boil 'till thick, making one glass at a time. Standing makes grated quince turn dark.

MRS. GEO. ANNAND.

ORANGE MARMALADE

8 oranges, 4 lemons, 3 quarts water, 6 lbs. sugar. Put the oranges and lemons all through the grinder. Add the water and let stand 24 hours, then put on to boil for 3 hours. Let stand an other 24 hours. Add sugar and cook 2 hours or until thick.

MRS. McINTYRE.

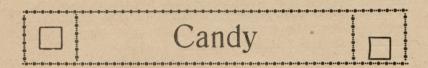
AMBER MARMALADE

Shave 1 orange, 1 lemon, 1 grape fruit very thin, rejecting nothing but seeds and core. Measure the fruit and add to it three times the quantity of water. Let it stand in an earthen dish over night and next morning boil for ten minutes only. Stand another night; the second morning add pint for pint of sugar and boil steadily 'till it jellies—about two hours. This rule makes 12 glasses. Should fruit be of extra size you may have 16 or more glasses.

MRS. H. A. BLAKE.

APPLE BUTTER

1 gallon stewed apples, 5 lbs. light brown sugar, 1 tablespoon ground cinnamon, 1 tablespoon vinegar (best cider.) Boil down to the thickness of marmalade.



"Sweets to the sweet."
SHAKESPEARE.

CREAM CANDY (FONDANT)

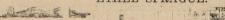
1 coffee cup granulated sugar, ¾ coffee cup of water; boil until you see large bubbles, then try in a little water. If it makes a soft ball it is done. A better way is to take a piece of wire about a finger length and turn the end to form a little hole. Dip it into your syrup and hold up to light and blow through the hole. If a small bubble floats in the air it is done. Don't wait until the bubble is large for then it will sugar. Have ready a plate on chopped ice or snow and pour your syrup into it. Let stand a minute and then stir constantly, moving the plate around as you stir. Now put in a few drops of lemon or vanilla. Mould into different shapes and put different fruits and nuts in each piece, such as walnuts, figs, dates, etc. I also make a loaf that is nice by using different colorings and melted chocolate for the dark layer. Put one layer as it is made upon the other, cut in slices and put on plates to dry. In making the loaf it will require the above quantity for each layer.

MRS. A. STALKER.

PEPPERMINTS AND WINTERGREENS

2 cups sugar, 2 tablespoons liquid glucose, and enough water to dissolve. Boil as for boiled icing, until it hairs. After removing from the fire divide into two parts; to one add 3 drops of oil of peppermint; to the other 3 drops of oil of wintergreen. Beat 'till white and stiff. Drop from end of teaspoon. If desired, add a few drops of strawberry or spinach coloring before dropping. If it gets too stiff to drop, set dish in hot water or add a few drops of hot water to the contents.

ETHEL SPRAGUE.



YELLOW JACK

Boil 1 qt. of Karo syrup for 30 minutes, add ½ teaspoon of bicarbonate of soda and continue boiling until |very brittle when tested in cold water, then add a tablespoon of lemon juice. Cool in greased pans, pull 'till a light yellow, then twist or braid and cut into short pieces. Watch and stir the |candy carefully during the last cooking as it is liable to burn.

PEANUT CANDY

Make the recipe for "Yellow Jack" and when finished stir into it as many chopped peanuts as you can, pour into greased shallow pans, and press flat with a lemon which you have cut in halves. If preferred the peanuts may be left whole. Walnut candy can be made in the same way.

CREAM CANDY

1 cup granulated sugar, 1 tablespoon glucose, 4 tablespoons hot water. Cook until it hairs. Beat until white and drop on oil paper. Use any flavoring you desire.

MRS. J. W. McLEOD.

BUTTER SCOTCH

8 tablespoons of molasses, 6 tablespoons of brown sugar, 4 tablespoons of butter, 2 tablespoons of vinegar. Boil until mixture cracks when tried in cold water; add a pinch of soda; beat well, and pour into buttered tins.

M. E. FARR.

SEA FOAM

2 cups dark brown sugar with ½ cup water, boil until it hairs. Have the beaten whites of 2 eggs ready, stir in the syrup gradually until it begins to harden. Add ½ cup broken nut meats and 1 teaspoon of vanilla. Drop on buttered plates.

MRS. J. M. LONGMAN.

BUTTERCUPS

First prepare cream candy by mixing XXXX sugar with whites of 2 eggs as thick as possible; flavor with vanilla. Make into rolls about ½ inch thick and 6 inches long. Then make butter scotch by using 2 cupfuls medium brown sugar, ½ cupful butter, ½ cupful water, and let boil until brittle when dropped in cold water. Pour on buttered tins and when cool enough to handler cover cream rolls with butter scotch, and cut into small pieces with shears.

MISS HELEN NIMMO.

PENUCHA

Boil 3 cups of light brown sugar and 1 cup of milk until it forms a soft ball when tried in cold water. Stir in 2 teaspoons of butter and 1 cup of walnuts or pecan meats. Continue to stir until it gets creamy and begins to stiffen. Then pour in buttered pans.

MRS. H. B. BABBITT.

CHOCOLATE FUDGE

2 cups of granulated sugar, 1 tablespoon of butter, 2-3 cup of sweet milk, 2-3 tablespoon of Baker's cocoa. Boil good seven minutes; remove from fire, add small pinch of salt and 1 teaspoon of vanilla. Stir until it commences to cool and pour into buttered pans. Mark in squares before entirely cool. Add a cup of chopped nuts if desired.

MRS. A. C. SCHEY.

CHOCOLATE CREAMS

Take 2 cupfuls of granulated sugar, add to it ½ cupful of milk; set on the stove and bring slowly to a boil and boil for five minutes. Take off the fire and set in a pan of cold water; stir rapidly until it creams; shape into balls with hands and dip into melted chocolate. Leave until cold on buttered paper.

MRS. DODD.

FLUFFY RUFFLES CANDY

2 cups of granulated sugar, ½ cup of glucose and ½ cup of water. Mix together and boil until it will crack when put in cold water. Have the whites of 2 eggs beaten stiff and pour the boiling syrup into them. Beat hard until the mixture is very stiff, but not too stiff to pour. Just before pouring into the pan beat in ¾ of a cup of shelled and chopped English walnuts. Have the pan buttered and if the mixture does not spread easily. press out flat with the spoon. Mark in squares while soft. We find it better to cut the nuts up with scissors then to chop them. If one wishes, candied cherries, citron and almonds can be used, too, cut small.

GOOD HOUSEKEEPING.

PEPPER HASH

1 doz. green peppers, 1 doz. red peppers, 15 large onions, 3 tablespoons salt, 3 pts. cider vinegar, 3 tablespoons sugar. Chop all together fine. Pour hot water over for ten minutes, then drain. Now put more boiling water on and cook ten minutes; drain again. Add salt, sugar and vinegar. Cook fifteen minutes and can hot.

MRS. J. W. McLEOD.

VELVET FUDGE

Mix together 2 squares of Baker's chocolate, 3 cupfuls of granulated sugar, ½ pint of sweet cream and 4 tablespoonfuls of water (boiling.) Stir well together and boil over a slow fire for ten or fifteen minutes. For test, remove from fire, take a few drops and stir on a dish. If it will not set, return to the fire and watch closely until it will conform to the test. Remove the spoon and set away to cool. When cold, stir until thick, then spread on waxed paper, patting down with the hands. This fudge should be as smooth as opera creams.

BROWN SUGAR FUDGE

2 cups brown sugar, 1 of sweet milk, butter the size of a walnut. A pinch of salt and flavor to taste. Boil until it hardens in water. Chocolate or nut meats may be added. Stir until thick; if it is too hard it may be thinned with a little sweet cream.

MRS. F. S. RITTER.

CHOCOLATE CARAMELS

Mix thoroughly 3 cups brown sugar, 1 cup milk, ½ cup chocolate and butter the size of an egg. Boil until thick, pour into buttered tins and when nearly cold cut in squares.

MRS. E. N. GARDNER.

MAPLE CREAM

2 cups yellow sugar, ¼ cup milk, ½ cup maple syrup; boil fifteen minutes, then add 1 tablespoon of butter. Beat to a cream and put in buttered tins.

MRS. GEO. HUGHILL.

SOUR CREAM CANDY

3 cups brown sugar, 1 cup sour cream. Cook until it just forms in water. Add butter the size of a walnut and 1 teaspoon of vanilla. Take off and beat vigorously. Just before hard enough add chopped walnuts. Pour into buttered tins and cut in squares.

MRS. FRYER.

BROWN SUGAR CANDY

2½ cups brown sugar, ½ cup milk or cream, a little butter, cook until it forms a soft ball in cold water, then beat 1 cup walnut meats in mixture until nearly cold. Cut in squares.

MRS. E. N. GARDNER.



Pickles.



"How cam'st thou in such a pickle."

SHAKESPEARE.

CHIPPED PEARS

7 lbs. pears cut in small pieces. Let stand over night with 4 lbs. brown sugar. Drain and cook juice until thick. Add pears and 5 cents worth ginger root. Cook until thick.

MRS. J. M. KINNE.

CORN SALAD

18 ears of corn, 1 head cabbage, 3 green peppers, 2 qts. of white vinegar, 4 onions, ½ lb. of mustard seed, ½ lb. of white sugar, ¼ cup salt. Cut the corn from the cob. Chop cabbage peppers and onions fine. Mix all together and boil twenty minutes. Put into a jar and it will keep all winter.

MRS. A. J. WHEELER.

HIGDON SAUCE

1 peck green tomatoes, 6 onions, 4 green peppers, 2 ripe peppers, 2 qts. ripe tomatoes, cooked; 2 lbs. brown sugar, 1½ table-spoons cinnamon, 1½ tablespoons cloves. Chop the tomatoes, peppers and onions fine, sprinkle with 1 pint of salt and let lay over night, drain off the brine and boil tender in vinegar to cover. Add cooked tomatoes, sugar and spice. Bottle and seal.

MRS. A. C. GLOVER.

SPICED PEARS

Peel small pears whole, cook in water until a fork will pierce them, lift carefully with a spoon. Make syrup of one pint vinegar to one quart of sugar, cloves and cinnamon to taste, tied in a cloth, drop in fruit and cook until a pink color.

MRS. GEO. ANNAND.

TOMATO CATSUP

½ bushel very ripe tomatoes, 6 large apples, 6 large peppers, 3 onions. Cook two hours, strain through sieve; 1 cup salt, 2 lbs. white sugar, ¼ lb. whole black peppers, ¼ lb. whole allspice, 1 oz. cloves. Put in bag, boil until spicy enough. One hour before done put in one quart cider vinegar. Bottle when cold.

MRS. C. J. McARTHUR.

CHILI SAUCE

18 ripe tomatoes, 8 onions, 6 red peppers, 10 tablespoons sugar, 3 tablespoonfuls salt, 3 cups vinegar. Chop finely and boil 3 hours or more and seal.

MRS. SADIE MING.

CUCUMBER PICKLES

1 qt. vinegar, 1 cup water, ½ cup sugar. Boil and scald the cucumbers in this. Fill a quart jar with the pickles and add 1 teaspoonful mixed spices, 1 piece of horseradish, 1 piece of alum, size of pea. Cover with hot vinegar.

MRS. H. A. FRAMBACH.

MUSTARD PICKLES

1 cabbage, 1 cauliflower, 2 qts. onions (small white,) 6 large sour pickles, 2 large bunches celery, 1 red pepper, 2 green peppers, Sprinkle thick with salt and let stand over night. 2 qts vinegar 1 cup mustard, Coleman's; 1 cup flour, 2 cups brown sugar.

MRS. A. J. WHEELER.

SPANISH RELISH

1 qt. cabbage, 1 qt. tomatoes, 1 qt. onions, 1 qt cucumbers, 1 cup celery, 3 red peppers. Rinse tomatoes well. Put each through grinder separately. Sugar and salt to taste and vinegar to make sufficient juice.

SPICED PEACHES

4 lbs. sugar to a peck of peaches, 1 small qt. of vinegar, stick cinnamon broken to pieces in vinegar, cook until tender, rub the peaches well with a cloth and put 3 cloves to a peach and drop into hot syrup. Use the same for crab apple pickles.

MRS. FROST.

BEET RELISH

1 qt. beets, chopped fine; 1 qt. cabbage, chopped; 1 cup brown sugar, 1 cup horseradish, salt to taste. Cover with cold vinegar seal or put in jars.

MRS. RITTER.

TULBY SAUCE

30 tomatoes, 10 onions, 16 tablespoons sugar, 6 peppers, 1 pt. vinegar. Salt to taste. Boil 1½ hours and can ready for use.

MRS. GEO. BROWN

CHILLI SAUCE

2 large onions, 12 large ripe tomatoes, 4 green peppers, 2 spoonfuls salt, 2 tablespoons brown sugar, 2 tablespoons ginger, 1 tablespoon cinnamon, 1 tablespoon ground mustard, 4 cups vin egar. Chop peppers and onions fine, peel tomatoes and boil all together.

MRS. T. A. MARTIN.

PICKLED PEACHES

7 lbs. peaches (stones removed,) 1 pt. vinegar, 3½ lbs. sugar, 1 oz. each cinnamon, ginger, allspice and mace. Boil vinegar and sugar fifteen minutes. Pare the peaches and put in stone jar, pour the vinegar and sugar over the peaches and let stand twelve hours, drain off juice and return to fire. Scald this juice and pour over peaches boiling hot. Let stand another twelve hours, then put spices in little bags and put into the juice. Boil this ten minutes and then pour this over the peaches.

PICKLES

Slice 1 peck green tomatoes with ½ doz. large onions and sprinkle about 1 cup salt through them as you slice them. Let stand over night; then drain and put on stove in porcelain kettle with 2 qts. vinegar. Boil gently 15 minutes or until tender. Drain vinegar and add a little more with 3 lbs. brown sugar, 1 oz. white mustard seed, 2 tablespoons ground cinnamon, 1 tablespoon cloves, 1 tablespoon mustard, 1 tablespoon ginger. Boil and put on pickles which have been placed in jar.

MRS. D. HASTINGS.

MUSTARD PICKLES

2 qts. green tomatoes, 2 qts. green cucumbers, 2 qts. ripe cucumbers, 2 qts. cauliflower, 2 qts. onions, 2 qts. celery, 4 cups white sugar, 4 tablespoons mustard, 1½ tablespoons tumeric, 1 teacup flour. Cut and put together. Cover with water and add 1 cup salt and let stand over night. Heat until boiling hot, skim out and let them drain half a day or so. Put vinegar in a dish large enough to hold pickles and let boil. Then stir sugar, flour, mustard with a little cold water. Then stir into boiling vinegar. Cook pickles in this.

MRS. DUDLEY.

BAKED APPLES

Take cores from apples and fill with chopped figs. Bake and serve with whipped cream.

MRS. C. F. LYNN.

DUTCH CHEESE

In using clabbered milk, as soon as the milk is sufficiently solid, set the pan on the stove to warm gently, stirring occasionally. Do not heat too hot, or the cheese will be tough. As soon as the curd will separate from the whey, strain through a cheese-cloth bag and hang to drain. If the milk was very sour the bag will have to be squeezed a little occasionally, but do not squeeze too much, as this will make the cheese hard and dry. When well drained take out the curd and stir up in a bowl with a little sour cream, pepper and salt. If the milk was not allowed to get too hot before straining off the whey it should be soft and creamy.

MRS. G. C. DODD.

OLIVE OIL PICKLES

3 doz. cucumbers, or enough when sliced to make 1 gallon. Slice, sprinkle well with salt and let stand over night. Drain. 3 cups cider vinegar, 1 cup olive cil, 1 tablespoon celery seed, 2 tablespoons white mustard seed, 2 tablespoons black mustard seed, black pepper. First put layer of pickles, then sprinkle celery seed, mustard seed and pepper and some of the oil. It will take several layers to fill your gallon jar. Then pour vinegar over pickles, lift pickles at sides so vinegar will go all through and use more vinegar and oil if needed to fill jar.

MRS. ANNAND.

MUSTARD PICKLES

1 cup dry mustard, 1 cup salt, 2 cups brown sugar to 1 gallon vinegar. Wash small cucumbers. Put all in jar and cover. Will be ready to use in a few days.

MRS. G. C. DODD.

PICKLES

Take 100 small pickles, 1 cup coarse salt, water to cover, let stand 24 hours; drain and pack in jars. Take 3 qts. cider vinegar 1 qt. water, 1½ cups brown sugar, 3 tablespoons mixed spices, alum size of marble; let come to a boil, fill jars and seal. Will keep for two years.

MRS. F. A. HAUT.

SWEET DILL PICKLES

Wash small cucumbers with a brush and cover with cold water. Allow to stand for twelve hours, then drain and wipe dry. Pack closely together in glass jars, using plenty of fresh dill, if obtainable, between the layers. Fresh dill imparts a better flavor to the pickles, but dill seed in proportion of a rounding tablespoonful to each half gallon jar can be used. To each quart allow one small red pepper, half a teaspoonful of pepper corns, one bay leaf and a thin round of horseradish root. To six quarts of water add a level teaspoonful of powdered alum, two pounds of sugar, a pound of rock salt. Bring to the boiling point, then add a quart of pure cider vinegar and pour over the pickles, sealing while hot.

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