

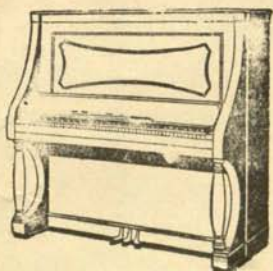
THE O. E. S.
COOK BOOK

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Cook Book

Compiled by the

Ladies of the Order of the Eastern Star

Stockbridge, Michigan

1916

Simply add water and sugar to the KNOX ACIDULATED package.

ADDITIONAL RECIPES

MEATS AND FISH

Liver Terrapin.

Boil 1 lb. of liver till tender. When cold cut in cubes. Make a white sauce of a pint of milk and 2 tablespoons flour. Add liver and heat through. Serve on wafers.

—Beatrice Farnum.

Chicken Short-Cake.

Sift together 1 pint of flour, 2 teaspoons full of baking powder, and $\frac{1}{2}$ teaspoon of salt. Rub into this 1 tablespoon of butter or lard, and $\frac{3}{4}$ cup of milk and mix lightly. Roll out as any short-cake and bake in a quick oven. When done separate with a hot knife and spread the lower part with creamed chicken and replace the upper part. Pour hot chicken gravy over the whole and serve at once.—Mrs. F. L. Wright.

Swiss Steak.

About 2 lbs. of steak cut about 1 inch thick; 1 cup of flour, pounded well into the steak on both sides. Put 1 tablespoon of butter in frying pan and let it melt; then put in the steak and just cover it with water. Place a little suet on the top and cover closely and cook $1\frac{1}{2}$ hours.—Monabelle Proctor.

Spanish Stew.

One pound beef; 1 pound pork; cut in small pieces and cook 1 hour. Then add 1 quart uncooked potatoes, 2 onions, 1 cup turnips, 1 cup cabbage, $\frac{1}{2}$ cup carrots, all cut fine, 1 quart of tomatoes, $\frac{1}{2}$ can of tomato soup, salt and pepper. Cook 1 hour longer.—Rosella Rose.

Beef Chop Suey.

One pound beef, chopped as for hamburger steak; $\frac{1}{4}$ box macaroni; 1 small onion; 1 small can tomatoes; pepper; salt; butter size of an egg. Boil macaroni in salted water 10 minutes; drain; then mix all ingredients and bake 45 minutes.

—Mrs. H. J. Kiepert.

Use KNOX GELATINE if you would be sure of results.

Sausage.

One hundred pounds meat; 2 pounds salt; 1 ounce salt petre; $\frac{1}{2}$ pound pepper; 1 pound sugar or 1 pint molasses; about $\frac{1}{2}$ pound sage.—Mrs. O. Gorton.

Sausage and Fried Apples.

Wash and core apples. Do not pare them. Cut into about eighths. When enough fat has fried out of the sausage, pour it into another frying pan and add the apples. Sprinkle with sugar to taste. Cover and fry until done. Turn occasionally with pancake turner. Serve with sausage.

—Mrs. M. Angel.

Baked Round Steak.

Cut up steak, place a layer in deep baking dish, sprinkle over some flour and bits of butter; then more steak, flour and butter until all is in the pan; fill 2-3 full of water, cover tight, place in oven. In 2 hours it will be done tender and plenty of cream gravy in pan.—Mrs. C. Field.

Pigs in Blankets.

Fold an oyster in a very thin slice of bacon. Fasten with toothpick and fry.—Mrs. Frank Wright.

Shredded Wheat, Oyster, Meat or Vegetable Patties.

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

Beef Patties.

One pound raw beef steak; 1 or 2 eggs; $\frac{1}{2}$ cup cracker crumbs. Salt. Grind steak and mix thoroughly with the beaten egg, crumbs and salt. Fry in patties in hot butter.

—Mrs. J. B. Hubert.

To Corn Beef.

One hundred pounds beef; 7 pounds salt; 2 ounces salt petre; 2 pounds brown sugar or 2 quarts molasses; $\frac{1}{4}$ pound black pepper tied in bag. Boil all together and skim. When cold pour over meat enough to cover completely.

—Mrs. O. Gorton.

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Sweet Potato Croquettes.

Bake four large potatoes. Scoop out center. Add half teaspoon salt, dash of pepper, and 1 egg. Mix and form into patties; dip in egg, then in bread crumbs and fry in hot lard.

—Mrs. Frank Boyce.

Potato Puffs.

Two cups mashed potatoes; 1 cup milk; 2 tablespoons of melted butter; 2 eggs, beaten light, a little salt, enough flour to form in cakes; dip into well beaten egg; then in bread crumbs, and fry in butter or lard.—Mrs. H. J. Kiepert.

Spanish Rice.

Two-thirds cup rice, boiled in 4 cups salted boiling water. Chop fine 2 medium sized onions, 2 green peppers; add this to 2 cups tomatoes. Add all to rice and bake $\frac{1}{2}$ hour. A little butter may be added before putting in oven.

—Mrs. A. W. Brown.

Spanish Beans.

Soak $1\frac{1}{2}$ cups Spanish Beans over night. Put in boiling water next morning and boil until tender (about $2\frac{1}{2}$ hours). When tender, put in $\frac{1}{4}$ lb. bacon and 2 chili peppers, or more if needed. At the same time put 1 large tablespoon butter in frying pan and add 6 medium-sized onions and slightly brown; add 1 quart tomatoes, salt and pepper to taste. Cook 1 hour; put with beans and cook together 3 hours. Add more salt to taste 2 hours before done.—Beatrice Farnham.

Escalloped Squash.

Cut a hubbard squash into pieces and bake. When done scoop out pulp, season with salt, peper and butter; add a little milk in which an egg has been beaten and place in a baking dish. Cover with cracker crumbs and grated cheese and bake until brown.—Mrs. C. P. Holt.

Esalloped Potatoes.

Pare and slice potatoes. Let stand in cold water. Cover bottom of pan with potatoes with lumps of butter, salt and pepper. Sprinkle with flour. Then add more potatoes, etc., until pan is nearly full. Nearly cover with milk and bake slowly.—Mrs. O. Gorton.

Try KNOX ACIDULATED GELATINE with Lemon Flavor enclosed.

ADDITIONAL RECIPES

Ask your grocer for KNOX GELATINE—take no other.

BREAD, BISCUITS, ROLLS, ETC.

Graham Bread.

Two cups of sour milk; 2 cups of graham flour; 1 cup of white flour; 2 teaspoons of soda; 2 tablespoons of molasses; 2 tablespoons of sugar; 2 tablespoons of butter; 2 eggs.

—Norma Rose.

Graham Bread.

Two cups sour milk; $\frac{1}{2}$ cup sugar; 1 teaspoon salt; 2 teaspoons soda; 3 cups graham flour. Mix altogether and bake in a medium hot oven.—Mrs. J. C. Willmore.

Corn Popovers.

Scald 1 pt. milk. Add an even tablespoon butter. Stir in a generous $\frac{1}{2}$ pt. cornmeal. When cool add 3 well beaten eggs. Put in hot gem pans and bake $\frac{1}{2}$ hour.

—Mrs. F. M. Grieve.

Graham Loaf.

One cup white sugar; 3 cups graham flour; 1 cup chopped raisins; 1 teaspoon each baking powder, soda, salt; 2 cups sour milk. Bake rather slowly.—Mrs. Frank Boyce.

Brown Bread.

One cup sour milk; 1 tablespoon shortening; 2 tablespoons molasses; 1 cup sugar; 1 egg; 1 teaspoon soda; 1 teaspoon baking powder; 1 cup white flour; add graham flour.

—Dora Dancer.

Nut Bread.

One cup brown sugar; 2 well beaten eggs; 1 cup walnuts, cut fine; 1 tablespoon butter; 4 cups flour; 2 cups milk; 4 tablespoons baking powder; 1 teaspoon salt. Let stand in pan $\frac{1}{2}$ hour and bake in slow oven 1 hour. This is very nutritious and excellent for school lunches.—Con.

Muffins.

One egg; 3 tablespoons butter; 1 cup water; 1 teaspoon sugar and salt; 2 teaspoons baking powder; $1\frac{1}{2}$ cups flour. Bake in gem pans.—Mrs. A. A. Hall.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

Brown Bread.

One egg; 5 tablespoons shortening; 3 tablespoons molasses; 2 cups sour milk; 1 teaspoon soda and salt; $\frac{1}{2}$ cup sugar; 1 cup flour; $1\frac{1}{2}$ cups cornmeal; $1\frac{1}{2}$ cups graham flour. Bake.—Maude Stephens.

Muffins.

One egg, white; 1 cup water; 1 teaspoon each of sugar and salt; 2 teaspoons baking powder; $1\frac{1}{2}$ cups flour.
—Hazel Ostrander.

Brown Bread.

Two cups sour milk; 1-3 cup brown sugar; $\frac{1}{2}$ cup molasses; 2 teaspoons soda; 1 teaspoon salt; 2 cups graham flour; 1 cup corn meal. Steam two hours.—Blanche May.

Biscuit.

Four cups flour; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon soda; 2 tablespoons shortening; salt. Mix with sour milk.
—Blanche May.

Graham Bread.

Two cups sour milk; 2-3 cup molasses; 1 cup wheat flour; 3 cups graham flour; 2 eggs; 2 teaspoons soda; $\frac{1}{2}$ teaspoon salt. This makes two loaves. Bake in moderate oven for 1 hour.—Ruth Inglehart.

Sour Milk Biscuits.

For 8 biscuits. Sift 1 large teaspoon baking powder and 1 level teaspoon soda with 2 cups flour. Salt. Add 1 heaping tablespoon lard and 1 cup sour milk. Use only enough flour to make as soft a dough as can be handled. Bake at once.
—Maude Stephens.

Baking Powder Biscuits.

Made as above, only 2 teaspoons baking powder instead of 1, omitting soda, and using sweet milk in place of sour.
—Maude Stephens.

ADDITIONAL RECIPES See p. 62.

~~Miss M. G. Kenner's Yellow Cake.~~

~~1 1/4 cup white sugar & a little
water, boil into frosting until it thickens
let cool until about the right consistency to
spread on cake. Beat~~

KNOX GELATINE makes dainty desserts for dainty people.

Egg Salad.

One dozen eggs boiled hard and sliced when cold. Heat 4 tablespoons of vinegar in a basin. Beat two eggs and pour the vinegar into them. Put on stove again and stir till it thickens. Mix 1 teaspoon mustard, $\frac{1}{2}$ teaspoon salt and a tiny pinch of cayenne pepper with a little vinegar; add to above and then add as much whipped cream, either sweet or sour, as you have dressing and pour over the eggs.—Mrs. D. O. Cranston.

Chicken Salad.

One chicken, 4 eggs, 4 tablespoons melted butter, 1 large cup chicken broth, 1 very small cup vinegar, 1 teaspoon dry mustard mixed in a little cold water, 1 even teaspoon sugar, plenty of salt and black pepper, and a shake of red pepper. Beat the eggs and butter well together; then add broth, vinegar and mustard and beat well together. Cook over water like a custard, stirring constantly. Take off before it begins to curdle. When cold, pour over chicken and celery. Cut chicken in pieces about as large as a bean; cut celery 1 inch long and as thick as a match, having about $\frac{1}{4}$ more celery than chicken. Mix gently with a fork. Use enough dressing to make quite moist.—Mrs. J. C. Willmore.

Jell-O With Fruit.

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose. Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Egyptian Salad.

Peel medium sized ripe tomatoes, scoop out the inside and add to it an equal amount of diced cucumbers, season with salt, vinegar and chopped parsley. A little onion may be added. Mix well and fill tomato shells. Serve on lettuce leaves with mayonnaise.—Norma Rose.

Cauliflower Salad.

Separate sprigs of cold boiled cauliflower and arrange in dish on a head of lettuce and cover with mayonnaise.

—Mrs. F. M. Grieve.

KNOX GELATINE is clear and sparkling.

Divinity Salad.

One cup cut walnuts; 1 cup cut celery; 1 small can cut pineapple; $\frac{1}{4}$ lb. marshmallows cut in $\frac{1}{4}$ s with shears. Dressing— $\frac{1}{2}$ cup sugar; small pinch cayenne; into this beat 4 eggs thoroughly; butter size of egg; $\frac{1}{2}$ cup lemon juice. Cook until it thickens. May add whipped cream to dressing before serving. Serve on lettuce leaf.—Mrs. W. G. Reeves.

White House Salad.

Take a small head of cabbage and chop very fine; then add one cupful of good vinegar, one tablespoon of sugar, salt and pepper to taste. Then add one well beaten egg; then take two or three stalks of celery and cut as fine as possible with a silver knife. Mix all thoroughly together and serve at once.—Blanche Harford.

Salad Dressing

One heaping tablespoon of butter and same of flour; 1 teaspoon sugar; yolks of 2 eggs. Stir this to a smooth paste and add 1 scant teaspoon of salt, 1 level teaspoon mustard, $\frac{1}{2}$ cup milk. Cook until thick; stirring all the time. Remove from the fire and add $\frac{1}{4}$ cup vinegar. Put in a jar and set aside; will keep indefinitely. Thin with cream when used.

—Mrs. B. Harford.

Apple and Cabbage Salad.

Shave cabbage fine and cook for one hour in celery water made by adding 1 teaspoon full of celery salt to each quart of water. Drain and dry on a soft towel. Add an equal amount of apple cut fine. Mix with boiled dressing.

—Mrs. F. L. Wright.

Vegetable Salad.

To 1 package of jellycon or jell-o add 1 pint of boiling vinegar and one cup of sugar. When this is cool, add nuts and any chopped or sliced vegetables that you have; such as, cabbage, cucumbers, radishes, carrots, tomatoes, celery, etc. Serve on lettuce leaves.—Ula Abbott.

Marshmallow Salad.

Cut up 1 pound of marshmallows and pour over them 1 can of grated pineapple and the juice. Let stand over night; then add $\frac{1}{2}$ dozen sliced bananas, 3 sliced oranges, $\frac{1}{2}$ pound chopped nuts, and $\frac{1}{2}$ pint of whipped cream.—Ula Abbott.

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Pink Coloring for fancy desserts in each pkg. of KNOX GELATINE.

Lemon Pie.

One cup white sugar; 3 eggs, saving the whites of 2 for frosting on top; 1 tablespoon butter; 1½ teaspoon cornstarch or flour; juice and grated rind of 1 lemon. Beat all together and cook.—Mrs. H. W. Morgan.

Cream Cherry Pie.

One pint cherries; 1 cup sugar; 2 eggs; 2 heaping tablespoons flour. Heat cherries and juice; add beaten egg yolks, sugar and flour mixed with a little water. Place in baked crust with beaten whites for frosting. (Very rich.)

—Mrs. W. G. Reeves.

Date Pie.

One large cup dates, stoned; put in a kettle with enough water to cover and cook until soft; then add one egg, one small tablespoon flour, 2 tablespoons sugar, 1 cup rich milk and small piece of butter; bake with one crust. When baked, beat the whites of two eggs and put on top.—Mrs. Chas. Fox.

Chocolate Pie.

Three tablespoons of grated chocolate; yolks of 2 eggs; a little salt; ½ cup sugar; 2 teaspoons flour; mix thoroughly and pour on the mixture a cup of boiling water; cook, stirring constantly; flavor with vanilla. Make a meringue of the whites and 2 teaspoons of pulverized sugar. Bake crust first.

—Mrs. Chas. Fox.

Lemon Pie Filling.

One cup sugar; 1½ cups milk; 2 eggs; butter size walnut; 2 level tablespoons flour; juice and grated rind of 1 lemon. Stir yolks of eggs, sugar, lemon and butter together. Then add milk and lastly fold in well beaten whites of eggs. Either lattice the top crust or add meringue as liked best; good without either.—Carrie White.

Banana Pie.

One cup milk; ½ cup sugar; 1 large tablespoon flour; 2 eggs; little butter; vanilla extract. Scald the milk. Add the yolks of eggs, sugar, flour. When cool add vanilla and 3 bananas. Bake the crust and when the custard is cool put it in the crust, cover with the well beaten whites with a little sugar mixed in, return to the oven and brown.—Carrie White.

Send for the KNOX GELATINE recipe book.

Crust For One Pie.

One level cup flour; $\frac{1}{2}$ cup lard; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ cup cold water.—Mrs. Ina Nichols.

Pie Crust.

One cup flour; a little salt; 4 rounding tablespoons lard; 5 tablespoons water. Mix lard and flour thoroughly; then mix in water.—Mrs. J. C. Willmore.

Caramel Pie.

Two-thirds cup brown sugar; 1 tablespoon butter; 2 tablespoons milk. Cook until waxy looking. Then take yolks of 2 eggs, 1 heaping tablespoon flour, $1\frac{1}{2}$ cups milk. Mix all together smooth, add to the above ingredients and cook until thick; add vanilla. Have a baked crust. Use white for frosting. Brown.—Blanche May.

Banana Cream Pie.

One and two-thirds cups sweet milk; yolks of 2 eggs; two-thirds cup sugar; $\frac{1}{2}$ cup flour. Mix sugar, eggs and flour together; put into boiling milk and cook until thick. Flavor with vanilla; slice in 1 or 2 bananas, and pour into baked crust. Cover with meringue made with whites of eggs and sugar and brown.—Blanche May.

Chocolate Pie.

Two-thirds cup sugar; 1 egg or yolks of two; 2 cups of milk; 2 tablespoons of cornstarch; heat milk to near boiling; add corn starch wet with few spoonful milk; eggs, sugar, vanilla; butter size of an egg; little salt; pour in baked pie shell; make meringue of whites of 2 eggs. Spread on top; brown slightly.—Rosella Rose.

Cream Pie.

Three cups milk; heat to boiling point in double boiler. Dissolve 2 tablespoons corn starch in little milk; beat into this the yolks of 2 eggs, 3 tablespoons sugar and a little salt. Beat into the hot milk and cook 10 minutes. Fill baked crust; cover with beaten whites of eggs and 1 teaspoon sugar. Brown in hot oven.—Mrs. M. Angel.

Chocolate Pie.

Exactly same as cream pie only add $\frac{1}{2}$ square grated chocolate and a little more sugar.—Mrs. M. Angel.

For Dainty Delicious Desserts use KNOX GELATINE.

ADDITIONAL RECIPES

C. P. HOLT, D. D. S.

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Nut Frappe

One-half envelope Knox Sparkling Gelatine; $\frac{1}{4}$ cup cold water; $1\frac{1}{2}$ cup sugar; 1 cup pineapple and strawberries; 1 pint cream; white of 1 egg; 1 cup chopped nuts. Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces; also, the chopped nuts. Serve ice cold in sherbet glasses.

The Poplar Jell-O Dessert.

Dissolve 1 package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate. Be sure to use Jell-O with the name Jell-O in big, red letters on the package.

Lemon Jell-O Whip With Prunes.

(Marion Harland's Recipe)

Dissolve 1 package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg-beater until it reaches the consistency of whipped cream. Stir in 1 cup of chopped prunes, which have been stewed until very tender. Very much better if 1 cup of whipped cream is added. Turn into mould to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish. Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Cherry Pudding.

Two cups flour; 2 teaspoons baking powder; 1 teaspoon salt; $\frac{1}{2}$ cup sweet milk; take 1 spoonful of batter in a cup then 1 of cherries, etc. Steam in cups $\frac{1}{2}$ hour. Serve with vanilla sauce.—Dora Dancer.

Sailor Duff.

One egg; 2 tablespoons sugar; 2 tablespoons butter; $\frac{1}{2}$ cup molasses; $1\frac{1}{2}$ cups flour; 1 teaspoon soda; $\frac{1}{2}$ cup boiling water. Steam 1 hour. Sauce:—Yolks of 2 eggs; 1 cup sugar; 1 cup cream. Beat the yolks and sugar together, then add the beaten cream. Flavor with vanilla.—Mrs. H. W. Morgan.

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Hard Sauce.

Beat two-thirds cup sugar and $\frac{1}{2}$ cup butter to cream. Add whites of 2 eggs. Beat few minutes longer, flavor with nutmeg. Put on ice until needed.—Rosella Rose.

Plum Pudding.

One cup sugar; 1 cup chopped suet; 1 cup molasses; 1 cup milk; 3 cups flour; 1 teaspoon soda; a sprinkle of cinnamon, cloves and nutmeg and salt; 1 cup each of raisins and currants, and $\frac{1}{2}$ cup of chopped citron. Steam 3 hours. Serve with sauce.—Mrs. C. P. Holt.

Lemon Sponge or Snow Pudding.

One envelope Knox Sparkling Gelatine; 1 cup sugar; white of 2 eggs; $\frac{3}{4}$ pint cold water; $\frac{3}{4}$ pint boiling water. Rind and juice of 2 lemons. Soak the gelatine in the cold water five minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar. Other fruit juices may be used, keeping the same proportion; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit.

ADDITIONAL RECIPES

KNOX GELATINE is economical—FOUR PINTS in each package.

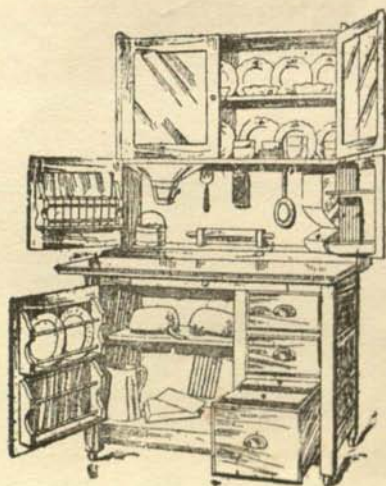
BEVERAGES

Breakfast Cocoa.

Three tablespoons cocoa ; 3 tablespoons sugar ; few grains salt ; 1 cup boiling water ; 3 cups milk. Scald milk in double-boiler. Mix cocoa, sugar and salt and add water gradually. Bring to boiling point and let boil a few minutes. Pour into scalded milk, and beat two minutes with a wire whisk to prevent scum forming.—Fern Hall.

ADDITIONAL RECIPES

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Chocolate Loaf Cake.

Two cups brown sugar; 1 cup sour cream; 2 eggs; 2 squares bitter chocolate in $\frac{1}{2}$ cup boiling water; 1 teaspoon soda; 1 teaspoon vanilla; 2 cups flour.—Mrs. M. Angell.

Devil's Food.

One egg; 1 cup light brown sugar; $\frac{1}{4}$ cup butter; $\frac{1}{4}$ cup sour milk; 1 teaspoon soda; 1 teaspoon vanilla; one large cup flour. Dissolve 2 squares chocolate in $\frac{1}{2}$ cup boiling water and stir into cake. Even after cake appears done, bake a few minutes longer.—Georgia Mitteer.

Chocolate Cake.

Grate 1-3 cup Baker's chocolate; add $\frac{1}{2}$ cup boiling water into which has been added 1 teaspoon soda; cream $\frac{1}{2}$ cup butter, 2 cups brown sugar, 3 eggs, $\frac{1}{2}$ cup sour milk, 2 cups flour. Combine and bake.—Hazel Alchin Wigle.

Apple Sauce Cake.

One and one-half cups apple sauce; 1 cup brown sugar; $\frac{1}{2}$ cup butter; 1 cup chopped raisins; 1 teaspoon each cinnamon, nutmeg and cloves; 1 egg; $2\frac{1}{2}$ cups flour. Cream butter and sugar and add sauce with 2 teaspoons soda and other ingredients.—Mrs. F. M. Grieve.

Spice Cake.

One cup sugar; 2 eggs; $\frac{1}{4}$ cup shortening; 1 cup sour milk; 1 cup chopped raisins; 2 cups flour; 1 teaspoon spices; 1 teaspoon soda; salt.—Mrs. J. B. Hubert.

One-Egg Cake.

One cup sugar; 1 cup sweet milk; 1 heaping tablespoon butter; 1 egg; 2 cups flour; 2 large teaspoons baking powder; salt; flavor.—Mrs. J. B. Hubert.

Marble Loaf Cake.

LIGHT— $\frac{1}{2}$ cup butter and lard; 1 cup sugar; 1 cup milk (scant) $1\frac{1}{2}$ cups flour; 2 teaspoons baking powder; 3 beaten whites of eggs.

DARK— $\frac{1}{2}$ cup shortening; 1 cup brown sugar; 1 cup cold water; $\frac{1}{2}$ cup molasses; yolks of 3 eggs; 1 large teaspoon soda; cinnamon, cloves, nutmeg; $1\frac{1}{2}$ cups flour.

—Mrs. O. Gorton.

FOUR PINTS of jelly in each package of KNOX GELATINE.
is divided into two envelopes.

Devil's Food Cake.

PART I.—1 cup brown sugar; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup sweet milk; yolks 3 eggs; 1 teaspoon soda; $\frac{1}{2}$ teaspoon baking powder; $2\frac{1}{2}$ cups flour.

PART 2.—1 cup brown sugar; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ cup grated chocolate. Mix this and bring to boiling point. When cool mix with Part 1. Bake in layers. Makes 3 large layers.
—Mrs. M. Angell.

Dark Cream Cake.

One large cup white sugar; 1 egg (creamed); $\frac{3}{4}$ cup thick sour cream and fill cup with sour milk; 3 tablespoons molasses; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon cloves; 1 large teaspoon of baking powder and $\frac{1}{2}$ teaspoon soda sifted with $1\frac{1}{2}$ cups flour. It is well to bake a trial cake and use flour accordingly. This is nice baked in layers. Use cream nut filling.
—Maude Stephens.

One-Egg Cake.

One large cup sugar creamed with 1 large tablespoonful of butter; 1 egg; $\frac{1}{2}$ cup of sweet milk; vanilla; 1 heaping teaspoon baking powder, sifted with $1\frac{1}{2}$ cups flour.

—Maude Stephens.

Add 2 squares of chocolate to the above for a dark cake, or 1 teaspoonful of red sugar sand for a pink cake.

—Maude Stephens.

Blackberry Jam Cake.

One cup sugar, creamed with $\frac{3}{4}$ cup butter, 3 tablespoons sour cream, 3 tablespoons cold coffee, yolks of 3 eggs and whites of 2 eggs; 1 cup jam, 2 cups flour, 1 teaspoon soda, sifted with the flour; 2 teaspoons cinnamon; 1 teaspoon cloves.

—Hazel Alchin Wigle.

Devil's Food Cake.

One cup sugar; yolks of 2 eggs; 3 tablespoons butter; $1\frac{1}{2}$ cups sweet milk; 1 teaspoon soda; 2 scant cups flour. Boil together 2 squares of Baker's chocolate (grated), and $\frac{1}{2}$ cup sweet milk. Cool and add to first part. Make a boiled frosting of the whites of the eggs, 1 cup sugar, 2 tablespoons water and flavoring.—Mrs. J. B. Hubert.

KNOX GELATINE is the one dessert for all appetites.

Devil's Food.

One egg; 1 cup sugar; $\frac{1}{4}$ cup butter; $\frac{1}{4}$ cup sour milk; 1 teaspoon soda; 1 teaspoon vanilla; 1 large cup flour. Dissolve $\frac{1}{2}$ cup cocoa in $\frac{1}{2}$ cup boiling water and stir into cake.

—Mrs. C. E. Field.

Chocolate Cocoa Cake.

Two cups brown sugar; 1 cup shortening; 1 cup sour milk; 3 eggs; 1 teaspoon soda; vanilla; 6 large teaspoonsful cocoa, 2 cups flour, 1 large cup cocoanut, mix together.

—Blanche May.

Molasses Layer Cake.

One-half cup molasses; $\frac{1}{2}$ cup sugar; 2-3 cup buttermilk; butter size of a walnut; 1 teaspoon soda and cinnamon.

$\frac{3}{4}$

—Mrs. T. H. Bruerton.

Dark Fruit Cake.

One cup brown sugar; $\frac{1}{2}$ cup thick sour milk; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup shortening; yolks of two eggs; $\frac{1}{2}$ teaspoon each of the spices; 1 teaspoon soda; 1 cup raisins.—Blanche May.

Lightning Cake.

Put 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder into sifter and sift; 1 tablespoon butter in measuring cup. Melt; break in 2 eggs; fill cup with sweet milk. Pour into flour and stir until smooth. Flavor.—Blanche May.

Mock Angel Food.

One cup sugar; 1 cup flour; pinch of salt; 3 teaspoons even full of baking powder. Sift 4 or 5 times; 1 cup hot milk; whites of two eggs, beaten stiff—Blanche May.

Door-knob Cake.

One cup sugar; butter size of door-knob; 2 cups flour; 1 cup sweet milk; 2 teaspoons baking powder; white of 1 egg beaten and folded in. Flavor.—Hazel Ostrander.

Eggless Fruit Cake.

Put into a sauce pan 2 cups brown sugar, 2 cups water, 1 box seeded raisins, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ nutmeg grated, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, a little salt. Boil three minutes. When cold, stir in 2 teaspoons soda dissolved in a little warm water, and 4 cups of flour sifted with 1 teaspoon baking powder. Bake in a loaf and ice with the following icing.



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FOUR PINTS of jelly in each package of KNOX GELATINE.

Dora's Sure Cake.

One cup of sugar, creamed with $\frac{1}{2}$ cup of butter; 2 eggs beaten light; 1 cup of thick sour milk; two cups of flour, sifted with 2 teaspoonfuls of baking powder; soda.

—Mrs. T. H. Bruerton.

Spice Loaf Cake.

Two scant cups of granulated sugar, one-half cup of butter. Cream these together well; then add one cupful of sweet milk, 3 cups flour, 2 teaspoons baking powder, sifted in flour. Beat the whites of four eggs and add last. Take out three spoonfuls of dough and put in one teaspoon of cinnamon cloves and nutmeg. Drop this in center of cake.—Mrs. B. Harford.

Bread Cake.

One cup sugar; $\frac{1}{2}$ cup butter; 1 cup raisins; 1 cup bread sponge; 1 cup flour; 2 eggs; 1 teaspoon each of cinnamon and cloves. Let rise one-half hour.—Blanche Harford.

White Cake.

Whites of three eggs; 1 cup sugar; one-third cup butter; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ teaspoon soda; 1 cup flour with one teaspoon cream tartar. Flavor with any extract.

—Mrs. Elsie Milner.

Hickory Nut Cake.

Two cups sugar; $\frac{1}{2}$ cup butter; whites of 5 eggs; 3 cups flour; 1 cup milk; 1 cup hickory nuts; 3 teaspoons of baking powder. Cream the butter and sugar together; add the milk, then flour, then baking powder, and white of eggs well beaten; add the hickory nuts.—Blanche Harford.

Fruit Cake.

One cup butter; 2 cups dark brown sugar; 1 cup molasses; 1 cup sour milk; 4 eggs; 1 lb. raisins; 1 lb. currants; $\frac{1}{4}$ lb. citron; 1 teaspoon cloves; cinnamon; nutmeg; 1 teaspoonful soda; $3\frac{1}{2}$ cups flour. Bake in moderate oven two hours.

—Mrs. B. Harford.

Two-Layer Cake.

(Good and inexpensive).

One cup sugar; 1 egg; 1 cup sweet milk; butter size of walnut; two level cups flour; 2 teaspoons baking powder; flavoring.—Mrs. Geo. A. Smith.

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KNOX GELATINE solves the problem of "What to have for dessert?"

Potato Spice Cake.

Two cups sugar; $\frac{1}{2}$ cup butter; 3 eggs; $1\frac{1}{2}$ cups sweet milk; $\frac{1}{4}$ cup grated chocolate; 1 cup mashed potatoes; 2 cups flour; 2 teaspoons baking powder; 1 teaspoon each of cinnamon, cloves, nutmeg, and almond extract.—Mrs. H. J. Kiepert.

Mock Angel Cake.

One cup white sugar sifted with 2 teaspoonsful of baking powder and 1 cup of flour. Sift three times. Pour 1 cup boiling milk onto the above and beat; 1 teaspoonful of vanilla. Bake in a moderate oven in a greased pan.

—Mrs. H. W. Morgan.

Devil's Food.

One cup sugar; 1 egg; butter size of small walnut; $\frac{1}{4}$ cup sour milk; $\frac{3}{4}$ teaspoon soda; vanilla; $1\frac{1}{2}$ cups flour; $\frac{1}{8}$ bar Baker's chocolate. Melt and add last.—Dora Dancer.

Sponge Cake.

One cup sugar and 2 eggs well beaten together; 1 teaspoon baking powder, sifted with 1 cup flour. Stir well together, then stir in 1-3 cup boiling water. Bake quickly in a buttered tin. If these directions are followed the cake will be very nice. Flavor to suit taste.—Mrs. H. W. Morgan.

White Cake.

One-half cup butter; 1 cup sugar; $\frac{1}{2}$ cup milk; 2 cups flour; 3 teaspoons baking powder. Whites of 3 eggs; 1 teaspoon vanilla.—Mrs. Ella Chappell.

Hickory Nut Loaf.

One and one-half cups white sugar; $\frac{1}{2}$ cup butter; 2 cups flour (heaping); $\frac{3}{4}$ cup sweet milk; whites of 4 eggs; 2 teaspoons baking powder; 1 cup chopped nuts.—Mrs. C. P. Holt.

Devil's Food.

Two cups brown sugar; $\frac{1}{2}$ cup butter; 2 eggs; $\frac{1}{2}$ cup sour milk; $1\frac{1}{2}$ squares chocolate; add $\frac{1}{2}$ cup of boiling water, into which has been stirred a teaspoon of soda.—Mrs. C. P. Holt.

Spice Cake.

Two eggs and the yolk of another; 1 cup of sugar; $\frac{1}{2}$ cup melted butter; $\frac{1}{2}$ cup of butter milk; $\frac{1}{2}$ cup of raisins; 1 teaspoonful soda; cloves, cinnamon and nutmeg.

—Georgia Mitteer.

FOUR PINTS of jelly in each package of KNOX GELATINE.

Molasses Layer Cake.

One-half cup butter; $\frac{3}{4}$ cup sweet milk; $\frac{1}{2}$ cup molasses; 2 eggs; $\frac{1}{2}$ teaspoon soda; 1 cup raisins; 2 cups flour; a little cinnamon. If used as layer cake, add chopped raisins to boiled frosting.—Mrs. Minnie Mapes.

Feather Loaf Cake.

Two eggs; 4 tablespoons butter; 1 cup sugar; $1\frac{1}{2}$ cups flour; $2\frac{1}{2}$ teaspoons baking powder; $\frac{1}{2}$ cup milk; 1 teaspoon vanilla.—Mrs. C. P. Holt.

Brown Loaf.

One-half cup sugar; 1 egg; tablespoon molasses; 2 cups sour milk; 1 cup flour; 1 cup graham flour; salt; heaping teaspoon soda. A cup of nut meats makes it nice.—Carrie White.

Cake.

Two-thirds cup sugar; butter size of egg; cream these two; 1 egg; 2-3 cup of milk; 1 2-3 cup flour; 2 spoons of baking powder or 1 spoon of soda in milk and 2 spoons of cream tartar in flour. Bake in either loaf or layer.—Carrie White.

Fruit Cake.

One cup brown sugar; $\frac{1}{2}$ cup butter; 1 small teaspoon soda; 1 cup buttermilk or sour milk; 1 cup chopped raisins; 2-3 cup English walnut meats; $\frac{1}{2}$ teaspoon cloves; 1 small teaspoon cinnamon; 2 cups flour. Cream sugar and butter; add sour milk in which soda is dissolved; stir in spice, raisins, and nutmeats. Add flour. Bake in loaf 30 to 40 minutes.

—Mrs. A. W. Brown.

Apple Sauce Cake.

One and one-half cups apple sauce; 1 cup sugar; $\frac{1}{2}$ cup butter; 1 cup dates and figs; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon cloves; 2 teaspoons soda; 1 teaspoon baking powder; 2 cups flour.—Dora Dancer.

Cake Without Eggs or Sugar.

One tablespoon lard in cup filled up with boiling water; 2-3 cup molasses; $1\frac{1}{2}$ cups flour; cinnamon, cloves, nutmeg, soda and raisins.—Georgia Mitteer.

Tea Cake.

One cup sugar; 1 egg; 3 tablespoons butter; 1 cup sweet milk; 1 spoon vanilla; 2 spoons baking powder; 2 cups flour; $\frac{1}{4}$ teaspoon soda.—Georgia Mitten.

Where recipes call for Gelatine use KNOX GELATINE.

Drop Cakes.

One cup each of molasses, sugar, shortening; 1 teaspoon each ginger, soda, baking powder; 2 eggs; $\frac{1}{4}$ cup cold water; 4 cups flour. Drop spoonful on buttered tin; place raisin on top of each and bake.—Mrs. Frank Boyce.

Clara's Molasses Cake.

One-half cup sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup shortening; 2 eggs; 2 teaspoonsful soda; 1 teaspoonful cinnamon; 2 cups flour (stirred together); 1 cup boiling water added last.

—Mrs. S. J. Proctor.

Cream Nut Filling for Cake.

One cup each of sugar, sweet cream and nut meats. Boil until thick.—Maude Stephens.

Graham Fruit Cake.

One cup sugar; 1 cup sweet milk; 1 cup chopped raisins; $\frac{1}{2}$ cup molasses; $2\frac{1}{2}$ cups graham flour; 1 teaspoon soda; a generous pinch of salt and spice to taste.—Ruth Inglehart.

No-Egg Spice Cake.

One cup sour milk (or use the same amount of unsweetened apple sauce, rhubarb sauce, cider or coffee); 2 cups flour; $\frac{1}{2}$ cup lard, butter or drippings; 1 cup sugar; 1 cup chopped raisins; 1 teaspoon soda; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon each of cloves, allspice, nutmeg and ginger.—Ruth Inglehart.

Black Chocolate Cake.

Two cups light brown sugar; $\frac{1}{2}$ cup butter; 2 eggs; $\frac{1}{2}$ cup cold water; $\frac{1}{2}$ cup boiling water; $\frac{1}{2}$ cup shaved chocolate or 2 squares; $2\frac{1}{2}$ cups flour; 1 level teaspoon soda; 1 level teaspoon baking powder; 1 teaspoon vanilla.

—Ruth Inglehart.

Sour Milk Cake.

One cup sugar; 1 cup sour milk; $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ cup raisins; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon cloves; $\frac{1}{2}$ teaspoon soda; nutmeg. Stir stiff with flour.—Mrs. Chas. Fox.

Hickory Nut Cake.

Two eggs; 2-3 cup butter; 2 cups white sugar; 1 cup sweet milk; 3 cups flour; 3 teaspoons baking powder; 2 cups nut meats. Seasoning.—Mrs. Chas. Fox.

See that the name K-N-O-X is on each package of gelatine you buy.



ICINGS



Vanilla Icing.

White of 1 large egg, beaten; 1 cup confectioner's sugar; $\frac{1}{2}$ teaspoon vanilla.—Fern Hall.

Boiled Icing.

Beat one white of egg stiff and add three tablespoonsful of sugar. Flavor and cook over steam until thick and light.

—Mrs. F. L. Wright.

Apple Icing.

White of one egg; $\frac{1}{2}$ cup sugar; 1 small apple. Beat white of egg, and stir in grated apple and sugar. Beat 10 minutes till light. Add vanilla.—Hazel Ostrander.

Wellesly Frosting.

Two cups sugar; $\frac{1}{2}$ cup boiling water; whites of 2 eggs; $\frac{1}{4}$ teaspoon vanilla. Put sugar and water in sauce pan and let boil until it will form a soft ball in water. Remove from fire. Stir while hot into the beaten whites of 2 eggs. Add $\frac{1}{2}$ teaspoon vanilla. Beat until the mixture will hold its shape and then spread on cake.—Fern Hall.

Sea Foam Frosting.

One and one-half cups brown sugar; $\frac{1}{2}$ cup water. Boil till very thick. Beat white of an egg stiff and pour on the sugar and beat. Add seasoning and $\frac{1}{2}$ cup of chopped nut meats.

—Mrs. F. L. Wright.

Boiled Frosting.

Boil together 1 cup granulated sugar and $\frac{1}{2}$ cup water until it threads. Pour slowly into the beaten whites of 2 eggs and beat until cold. Add vanilla.—Mrs. C. P. Holt.

Raisin Filling For Cake.

One cup raisins, seeded, chopped fine; $\frac{1}{2}$ cup water; yolks of 3 eggs; $\frac{1}{2}$ cup of sugar; butter size of hickory nut; 1 teaspoon of flour. Mix and cook thick.—Minnie Mapes.

KNOX GELATINE makes dainty desserts for dainty people.

COOKIES, HERMITS and CREAM PUFFS

Hermits.

Two eggs; $1\frac{1}{2}$ cup brown sugar; 1 cup shortening, $\frac{1}{2}$ lard or all butter; 5 tablespoons sour milk; 1 level teaspoon soda; 2 cups flour; 1 cup chopped nut meats; 1 cup chopped raisins.—Agnes Cranston.

Drop Sugar Cookies.

Two cups white sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 2 or 3 eggs; $\frac{1}{2}$ teaspoon soda in 3 tablespoons sour milk; 2 heaping teaspoons baking powder; 4 cups flour. Drop in little patties on cookie sheet.—Ruth Inglehart.

Hermits.

One and one-half cups sugar; 3 cups flour; 1 cup (scant) butter; 3 eggs; 1 teaspoon cinnamon; 1 teaspoon cloves; $\frac{1}{2}$ teaspoon soda; $\frac{1}{2}$ teaspoon ginger; $1\frac{1}{2}$ cups raisins; $\frac{1}{2}$ cup English walnut meats. Flavor with vanilla. Cream butter and sugar and add eggs well beaten. Add soda dissolved in little hot water. Mix nuts, raisins and spices with flour. Mix together and drop spoonfuls on buttered tin. If they spread too much add more flour.—Dora Dancer.

Sugar Cookies.

One egg; 1 cup cream; $\frac{1}{2}$ cup butter; 1 cup sugar; 1 teaspoon soda; nutmeg; salt.—Mrs. A. A. Hall.

Oatmeal Cookies.

One cup brown sugar; $\frac{1}{2}$ cup shortening; $\frac{3}{4}$ cup sour milk; 2 eggs; $1\frac{1}{2}$ cups flour; $1\frac{1}{2}$ cups oatmeal; $\frac{1}{2}$ teaspoon nutmeg; $\frac{1}{2}$ teaspoon cinnamon; 1 teaspoon soda. Stir sugar and shortening together; add eggs then sour milk with soda; last flour and oatmeal. Drop from spoon on buttered tins.

—Mrs. A. F. N. Wright.

Oatmeal Cookies.

Cream $\frac{3}{4}$ cup butter with 1 cup sugar; add 2 well beaten eggs. Sift $\frac{3}{4}$ teaspoon soda with 2 cups flour; add $\frac{1}{2}$ teaspoon salt and a teaspoon cinnamon; add 2 cups uncooked rolled oats and 1 scant cup chopped raisins and sprinkle with a little flour. Drop by spoonfuls on a greased pan allowing for spreading. Bake in moderate oven.—Hazel Alchin Wigle.

Simply add water and sugar to the KNOX ACIDULATED package.

Cream Cookies.

Two cups of sugar; 2 eggs; 1 cup sour cream; 1 cup butter; 1 teaspoon soda; 1 teaspoon lemon extract; or half a nutmeg grated; flour enough to make a dough as soft as it can be rolled.—Mrs. Ella Chapell.

Stuffed Cookies.

One cup white sugar; 1 egg; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup milk; $3\frac{1}{2}$ cups flour; 1 teaspoon soda; 1 teaspoon baking powder; roll very thin; cut out and place on buttered tin; put teaspoon of filling on each and cover with another thin cookie and bake. Filling:— $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup water; 1 teaspoon flour; 1 cup chopped raisins. Cook till thick.—Mrs. Frank Boyce.

Oatmeal Cookies.

Three cups oatmeal; 2 cups flour; 1 2-3 cups sugar; 1 cup raisins chopped; 1 level teaspoonful of soda; 1 level teaspoonful of cinnamon. Rub these together; 2 eggs; 1 cup shortening; 5 tablespoons of sweet milk. Mix all together. Spread in tins. Cut in squares while warm.—Mrs. E. D. Rowe.

Crumb Cookies.

One cup of sugar; 1 egg; $\frac{1}{2}$ cup of shortening; $\frac{1}{2}$ cup of cold water; $\frac{1}{2}$ cup of molasses; 2 cups of crumbs; 3 cups of flour; 1 teaspoonful of soda in a little hot water; 3 cups of flour; 1 teaspoonful of cinnamon; $\frac{1}{2}$ teaspoonful of ginger; $\frac{1}{2}$ teaspoonful of cloves; 1 cup raisins; drop on tin spread with knife. Put a little jelly and sugar on top. Bake in a hot oven.

—Mrs. H. W. Morgan.

Oatmeal Cookies.

Three cups rolled oats; 2 cups flour; 1 1-2 cups sugar; 1 teaspoon soda; $\frac{1}{2}$ cup melted butter; 1 egg; $\frac{1}{2}$ cup sweet milk; 1 cup raisins. Mix all dry parts together; add the wet; spread on buttered tin and bake. When cold cut into squares.

—Mrs. Frank Boyce.

Lab Kuchen (Christmas Cookies).

One quart corn syrup; 2 cups brown sugar; 2 cups sour cream; $\frac{1}{2}$ cup butter or lard; 1 tablespoon soda; 1 teaspoon cream tartar; 1 teaspoon each of allspice, cloves and cinnamon; $\frac{1}{2}$ lb. nut meats; $\frac{1}{4}$ lb. citron; $\frac{1}{2}$ lb. raisins; flour to roll.

—Mrs. H. J. Kiepert.

KNOX GELATINE makes dainty desserts for dainty people.

Sugar Cookies.

Two eggs; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter or lard; 1 cup sour cream; 2 tablespoons sour milk; 1 teaspoon soda; a little nutmeg. Mix soft and bake.—Mrs. A. Skidmore.

Lady Fingers.

Two eggs; 1 cup sugar; $\frac{1}{2}$ cup butter; butter and sugar beaten to a cream; 4 tablespoons sweet milk; 2 teaspoons of baking powder; enough flour to stir stiff with a spoon. Flavor with vanilla or lemon. Flour board; take a small piece of dough; roll with hand quite small and cut off in 4-inch lengths. Bake in quick oven.—Mrs. S. J. Proctor.

Brown Cookies.

Two cups sugar; 1 good sized cup shortening; 1 cup molasses; $\frac{1}{2}$ cup water; 1 tablespoon soda; 3 eggs; ginger, cinnamon and salt.—Mrs. Wm. Nichols.

Oatmeal Cookies.

Three cups oatmeal; 1 teaspoon soda; 2 cups sifted flour (white); raisins or currants; 2 cups light brown sugar. Mix these thoroughly; $\frac{1}{2}$ cup melted butter; 2 eggs well beaten; $\frac{1}{2}$ cup sweet milk; 1 teaspoon vanilla.—Mrs. Geo. A. Smith.

Oatmeal Cookies.

One and one-half cups sugar; $\frac{1}{2}$ cup of lard and butter mixed; $\frac{1}{2}$ cup milk; 2 eggs; $\frac{1}{2}$ cup cocoanut; juice and grated rind of a lemon; 2 cups oatmeal; 2 cups flour; 1 teaspoon baking powder. Roll thin and bake in moderate oven.

—Ula Abbott.

Molasses Cookies.

Three eggs; 1 cup sugar; 1 cup lard; 1 cup molasses; 3 level teaspoons soda dissolved in hot water; 1 teaspoon each of ginger, cinnamon and salt. Mix soft.—Blanche May.

Stuffed Cookies,

One cup sugar; 2-3 cup shortening; 1 egg; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ teaspoon soda; 2 level teaspoons baking powder; 1 teaspoon vanilla. Place spoonful of following mixture between two thinly rolled cookies and bake. Filling:—1 cup chopped raisins; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup water; thicken with 1 teaspoon flour.—Blanche May.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

Molasses Cookies.

One cup molasses; 2 teaspoons soda; stir until white; add 1 cup sugar, 2 eggs, lightly beaten, 1 teaspoon cinnamon, a little salt. Mix stiff.—Mrs. F. M. Grieve.

Molasses Cookies.

One cup of brown sugar; spices (1 tablespoon of cinnamon); 1 cup of molasses; 1 cup lard; 1 cup boiling water; 1 tablespoon of soda. Mix soft and roll thick.—Norma Rose.

Nut Drops.

One cup granulated sugar; 1 cup cracker crumbs; 1 cup peanuts or hickory nuts, chopped fine; 2 eggs and a little salt. Mix all together and shape in little balls and bake.

—Mrs. A. F. N. Wright.

Hermits.

Two cups brown sugar; 2 eggs; 1 scant cup shortening; 5 tablespoons sour milk; 1 teaspoon each soda, cloves and cinnamon; 1 cup raisins or currants; 1 cup chopped nut meats. Flour to mix stiff. Drop from spoon on buttered tin.

—Mrs. M. Angel.

Hermits.

One cup shortening; 1½ cups brown sugar; 2 eggs; 5 tablespoons sour milk; 1 teaspoon soda; spices, raisins or nuts; a little salt.—Georgia Mitteer.

Hermits.

(Excellent). 4 cups flour; 1 cup butter; 2 cups brown sugar. Rub these together; 1 cup chopped raisins; 3 eggs; little nutmeg; 1 teaspoon cinnamon; 1 cup nutmeats; 1 teaspoon soda, dissolved in ½ cup sweet milk. Drop with spoon on buttered tins and bake as cookies.—Mrs. Geo. Smith.

White Cookies.

Two eggs; 1 1-3 cups sugar; 1 cup shortening; 4 tablespoons sour milk; 1 teaspoon soda; salt and nutmeg. Mix in soft dough and bake in hot oven.—Mrs. C. P. Holt.

Daisies Cookies.

One and one-half cups sugar; 1 cup shortening; 2 eggs; 8 tablespoonfuls sweet milk; 1 tablespoonful vinegar; 2 teaspoonfuls baking powder; 1 teaspoonful soda; nutmeg; flour enough to mix.—Hazel Alchin Wigle.

KNOX GELATINE makes a transparent, tender, quivering jelly.

Drop Cookies.

One cup granulated sugar; 2 eggs; $\frac{1}{2}$ cup lard (beat well); 1 cup molasses; 1 teaspoonful each ginger and cinnamon; 1 teaspoon salt; 2 teaspoonfuls soda, dissolved in 2-3 cup hot water; 5 cups flour.—Hazel Alchin Wigle.

Egg Scones.

Sift together 2 cupfuls of flour, 3 level teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, and 1 teaspoonful of sugar. Beat 1 egg; add 1 cupful of sweet milk; add to the flour; mix quickly; drop by tablespoonfuls into shallow greased pans and bake in a quick oven 20 minutes.—Mrs. Elsie Milner.

Filling for Cookies.

One-half cup sugar; $\frac{1}{2}$ cup water; 1 heaping teaspoon of flour; 1 cup raisins put through grinder. Cook until thick and put between cookies and bake as usual.

—Mrs. Elsie Milner.

Cocoanut Jumbles.

Five cups flour; 2 cups sugar; 1 cup butter; 1 cup grated cocoanut; 1 cup sour milk; 1 nutmeg; 1 teaspoon soda dissolved in the milk. Mix rather stiff and sprinkle grated cocoanut on each after cutting.—Mrs. O. Gorton.

White Cookies .

Two cups sugar; 1 cup butter; 1 cup sweet milk; 5 cups flour; 5 eggs; nutmeg; 2 teaspoons baking powder.

—Mrs. O. Gorton.

Molasses Snaps.

One egg; 1 cup brown sugar; 1 cup molasses; 1 cup shortening; 1 teaspoon of soda dissolved in 3 tablespoons of vinegar. Salt, cinnamon and ginger.

M. A. ASQUITH

**MONUMENTS AND MARKERS
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Use KNOX GELATINE—the two-quart package.



FROZEN DAINTRIES



Lemon Ice.

For one gallon. Eight lemons; 4 cups sugar; 2 1-2 qts. milk. Squeeze the lemons and add sugar to juice. Put in freezer and when ice cold add milk and freeze.

—Mrs. C. P. Holt.

Five Threes.

Three oranges; 3 lemons; 3 bananas; 3 cups sugar; 3 cups cold water. Squeeze juice from oranges and lemons. Strain and add sugar, water and lastly thinly sliced bananas. Turn into freezer and freeze. Serves 6 to 8.—Mrs. W. G. Reeves.

Ice Cream.

Four whole eggs; 2 qts. milk; 2 small cups sugar; 1 teaspoon cornstarch; any seasoning preferred.—Carrie White.

The Easy Way to Make Ice Cream.

Use 1 quart of milk for a package of Jell-O Ice Cream Powder. Pour the contents of a package of Jell-O Ice Cream Powder in a dish. Pour on it 1 cup of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk; stir until thoroughly dissolved, and freeze.

Fruit Sherbet.

(Economical). One-half envelope Knox Sparkling Gelatine (scant measure); 1½ cups sugar; 1 orange; 3 cups rich milk; 1 lemon. Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

Orange Sherbet.

One pint orange juice; 2 tablespoons Knox's gelatine; 2 cupfuls sugar; 1 qt. water; cover Knox's gelatine with a little cold water and soak ½ hour. Boil sugar and water 5 minutes; add gelatine and allow to cool. Add orange juice and freeze.

JELLIES, PICKLES, RELISHES AND PRESERVES

Red Cabbage and Beet Pickle.

One qt. raw red cabbage chopped fine; 1qt. boiled beets chopped fine; 2 cups sugar; 1 tablespoon salt; $\frac{1}{2}$ teaspoon pepper; 1 cup grated horseradish. Cover with vinegar and keep from air.—Mrs. A. F. N. Wright.

Heavenly Hash.

(Good)

Five lbs. pears chopped; 5 lbs. sugar; mix and let stand over night. Then add 1 lb. raisins, 1 lb. nut meats chopped, juice of 2 lemons, juice of 4 oranges. Boil about 20 minutes or until thick.—Mrs. A. F. N. Wright.

Corn Salad.

Eighteen ears corn; 1 head cabbage; 4 onions; 3 green peppers; 2 qts. vinegar; $\frac{1}{4}$ cup salt; $\frac{1}{2}$ lb. white mustard seed; $\frac{1}{2}$ lb. white sugar. Cut corn from cob, chop cabbage, peppers and onions very fine. Mix all together and boil 20 minutes. Put into a jar. This will keep all winter.—Mrs. F. M. Grieve.

Plum Conserve.

Three lbs. pitted plums; 3 lbs. white sugar; 1 lb. raisins; 10 cts. worth of walnut meats; 3 oranges cut in small pieces; rind of 1 orange grated fine. Cook all $1\frac{1}{2}$ hrs. or until thick. Cranberry conserve can be made in the same way.

—Mrs. F. M. Grieve.

Cucumbers in Oil.

Slice 1 heaping milk jar of cucumbers without paring and onions enough to give a good flavor. Salt and let stand over night. Drain. Take half hot water and half vinegar and pour over cucumbers and heat. Drain again. Then heat fresh vinegar; 5 cts. worth of olive oil and 5 cts. worth of celery seed and mustard seed mixed; 3 tablespoons sugar. Drop pickles in and put in cans hot.—Mrs. A. F. N. Wright.

Plum Compote.

Five lbs. plums without pits; 5 lbs. sugar; 1 lb. raisins; juice and chipped rind of 2 oranges. Cook down about one-half.—Mrs. C. Field.

KNOX GELATINE solves the problem of "What to have for dessert?"

Heavenly Jam.

One basket grapes; 3 oranges; 1 pound seedless raisins; 4 pounds sugar. Slip skins from grapes and put in kettle with about a cupful of water; cook until seeds come out easily. Put through colander to remove all seeds. Cook orange peel in a little water a few minutes, and scrape out inner white part. Put orange and peel through meat grinder. Put pulp, skins, orange and sugar together in kettle and boil 15 minutes. Put in jelly glasses.—Mrs. E. D. Rowe.

Chopped Pickle.

Twelve large cucumbers, pared, seeded and chopped fine; 3 green peppers; 2 red peppers; 6 large onions; 5 teaspoons salt; 5 cups white wine vinegar. Put in cans without heating.—Mrs. A. F. N. Wright.

Chili Sauce.

Chop 12 ripe tomatoes, 2 onions, 4 green peppers; add 5 tablespoons brown sugar, 4 tablespoons granulated sugar, 2 cups vinegar, 2 teaspoons mustard seed, salt, cloves, cinnamon.—Rosella Rose.

Sliced Cucumbers Pickles.

To 1 quart of vinegar add 1 cup of salt; sugar and ground mustard; 1 tablespoon each of tumeric and celery seed. Mix well and pour over sliced cucumbers cold. Small cucumbers may be used without slicing.—Blanche Harford.

Crab Apple Marmalade.

One-half peck crab apples washed, stewed and run through a sieve. Now add a little water if too dry; then 3 cups of granulated sugar and 2 oranges; cook to proper consistency.—Mrs. T. H. Bruerton.

Mustard Pickles.

Take 200 small cucumbers, 25 medium size cut in small pieces, 1 qt. small silver onions, 1 qt. string beans, 4 heads celery, 2 cauliflower. Let stand in salt water 12 hours, then steam or boil until tender. Dressing—2 cups flour made smooth with vinegar; 6 tablespoons mustard; 2 cups sugar; 1 gallon cider vinegar; 1 tablespoon tumeric. Cook and pour over pickles.—Mrs. B. Harford.

KNOX GELATINE is economical—**FOUR PINTS** in each package.

Sweet Cucumber Pickles.

Take ripe cucumbers; cut out the inside; pare and slice in squares an inch or two long and 1 inch wide, as you fancy. Take 7 pounds of this; boil in salt water until tender, then drain in a porcelain kettle; put 1 quart of vinegar, 3 pounds of sugar, 1 ounce of cassia buds, 1 of cloves and $\frac{1}{2}$ of allspice. Boil together. Then add the cucumber, and simmer all for 2 hours.—Mrs. E. D. Rowe.

Chili Sauce.

Six large ripe tomatoes; 1 onion; 1 teaspoon salt; 1 small pepper; 1 pint vinegar; 2 tablespoons sugar. Cook one hour.
—Mrs. Frank Boyce.

Cucumber Salad.

Twelve large cucumbers; 1 pt. vinegar; 1 teaspoon mustard seed; 1 teaspoon celery seed; 1 teaspoon tumeric; 3 onions; 1 cup sugar. Cook for a few minutes and put in cans.
—Dora Dancer.

Olive Pickles.

One gallon peeled and sliced cucumbers; sprinkle over $\frac{1}{2}$ cup salt and let stand three hours; then drain; chop 1 cup of onions; $\frac{1}{2}$ ounce white mustard seed; $\frac{1}{2}$ ounce black mustard seed; $\frac{1}{2}$ ounce celery seed. Place layers of cucumbers in crock; sprinkle between each layer onions and seeds and 1 teaspoon of olive oil. After filling the crock cover with good vinegar.—Mrs. T. H. Bruerton.

Chowder.

One peck green tomatoes; 1 dozen onions; 1 large head of cabbage. Chop all very fine; let stand 24 hours in weak brine. Drain, place on stove; nearly cover with vinegar; stir in 1 tablespoon of white mustard seed; 2 teaspoons of black pepper; 2 pounds of brown sugar; spices to suit taste. Cook until done. Seal in jars.—Mrs. E. D. Rowe.

Bordeaux Sauce.

Two quarts chopped green tomatoes; 2 quarts chopped cabbage; $1\frac{1}{2}$ dozen onions; 4 green peppers; $1\frac{1}{2}$ quarts vinegar; 2 lbs. brown sugar; $\frac{1}{2}$ cup salt; 8 tablespoons white mustard seed; 2 tablespoons celery seed; 2 tablespoons tumeric. Mix together and cook $\frac{1}{2}$ hour.—Mrs. T. H. Bruerton.

Try the KNOX GELATINE recipes found in this book.

Peach Conserve.

Three pounds of peaches cut in slices; 2 lbs. of sugar; 1 cup of nut meats; juice of one lemon; peel of 1 lemon; juice and peel of 1 orange. Cook until thick.—Mrs. F. L. Wright.

Beet Relish.

One quart chopped boiled beets; 1 cup chopped cabbage; 1 cup sugar or less; $\frac{1}{2}$ cup ground horseradish; 2 scant cups of vinegar. Put up cold.—Mrs. T. H. Bruerton.

Pepper Hash.

Twelve red sweet peppers; 12 green sweet peppers; 15 large onions. Remove seeds from peppers and chop all fine. Cover with boiling water and let stand five minutes. Drain and cover again and let stand ten minutes. Drain and add one-half pint of vinegar, $1\frac{1}{2}$ cups of sugar, 3 tablespoonsful salt.. Cook 15 minutes.—Mrs. F. L. Wright.

Rhubarb Conserve.

Pare and cut rhubarb as for pies; 4 lbs. of rhubarb, 4 lbs. of white sugar; 1 lb. raisins, 1 lb. figs (cut in small pieces). Let stand over night; in the morning cook slowly 1 to $1\frac{1}{2}$ hrs. stirring often. When it begins to thicken put in 10 cts. worth of English walnuts cut into small pieces.—Mrs. Chas. Fox.

Cucumber Pickles.

One peck sliced cucumbers (not pared and all sizes); 1 cup salt; 1 cup horseradish; 2 cups brown sugar; 3 tablespoons ground mustard; 3 qts. vinegar. Stir thoroughly and put up cold.—Mrs. Chas. Fox.

Mustard Pickles.

One head cauliflower; 2 qts. small cucumbers; 1 qt. green tomatoes, sliced; 1 qt. medium cucumbers sliced; 1 qt. small onions. Put in weak brine and let stand 24 hrs. Cook until cauliflower is tender. Paste:—1 cup flour; 1 cup sugar; 6 tablespoons ground mustard; $1\frac{1}{2}$ tablespoon tumeric; 2 qts. vinegar.—Mrs. W. G. Reeves.

Chili Sauce.

Twelve ripe tomatoes; 3 apples; 3 small onions; $1\frac{1}{4}$ cups sugar; 2 cups vinegar; 1 tablespoonful salt; cloves, pepper to suite taste. Boil.—Mrs. H. J. Kiepert.



CONFECTIONERY



Penoche.

Two cups brown sugar; $\frac{1}{4}$ cup milk; butter size of walnut. Cook until it forms a soft ball in water. Remove from fire. Add 1 teaspoon vanilla and 1 cup chopped nut meats. Stir until creamy and spread on buttered platter.

French Dainties.

Two envelopes Knox Acidulated Gelatine; 4 cups granulated sugar; $1\frac{1}{2}$ cups boiling water; 1 cup cold water. Soak the gelatine in the cold water 5 minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part $\frac{1}{2}$ teaspoonful of Lemon Flavor found in separate envelope dissolved in one tablespoonful water and one tablespoonful lemon extract. To the other part add 1 tablespoonful brandy, if desired, $\frac{1}{2}$ teaspoonful extract of cloves and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night; cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavorings and colorings.

Bitter Sweets.

Separate yolks and whites of 2 eggs. To each add a tablespoon of milk and stir into each enough powdered sugar to make a very stiff paste. Add nuts or chopped fruits and any flavor desired. Mould into small balls and let harden on waxed paper. Melt a bar of bitter chocolate and dip candies in it and dry on waxed paper. Pineapple, lemon or orange juice may be used instead of egg and then no flavoring may be added.

—Beatrice Farnum.

Sea Foam Candy.

Put 2 cupfuls of light brown sugar and one cupful water in a sauce pan. Set over the fire and boil until a little dropped in water will form a hard ball. Then pour it slowly over the beaten white of an egg. Flavor with one teaspoon of vanilla or any flavor you prefer and beat until quite stiff with an egg-beater. Then with a teaspoon drop on a buttered paper or pan in lumps. This candy improves with keeping for a day or two.

—Mrs. E. D. Rowe.

FRIED CAKES

Fried Cakes.

One egg; 1 cup sugar; pinch salt; 1 cup sour milk; 1 teaspoon soda and 1 teaspoon lard, heated to fry in.; 1 teaspoon lemon and $\frac{1}{2}$ teaspoon ginger: about $2\frac{1}{2}$ cups flour.

—Mrs. C. Field.

Fried Cakes.

One and one-half cups sugar; $1\frac{1}{2}$ cups sour milk; 3 level tablespoons shortening; 2 eggs; 1 teaspoon soda; 1 teaspoon baking powder; cinnamon or nutmeg.—Mrs. S. J. Proctor.

Potato Fried Cakes.

Four potatoes, size of an egg, mashed with butter size of a hickory nut and a little milk to cream; add $\frac{1}{2}$ cup milk, 2 eggs, 1 cup sugar, 4 teaspoons baking powder; little salt and seasoning; flour to roll.—Mrs. Ella Chapell.

Fried Cakes.

(Snowball white).

One cup of sugar; 3 tablespoons of melted butter; 2 eggs; 1 cup sweet milk; 2 teaspoons of cream of tartar; 1 teaspoon of soda; nutmeg; flour to make a soft dough. Fry in hot lard.

—Mrs. H. W. Morgan.

Fried Cakes.

One egg; 1 cup sugar; 1 cup buttermilk; 2 tablespoons lard or shortening; salt; nutmeg; flour to roll soft.—Carrie White

French Straws.

Four tablespoons butter; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ teaspoon cinnamon; 2 teaspoons baking powder; 1 cup milk; $2\frac{1}{2}$ cups flour. Beat butter and sugar together until creamy; add salt, egg, cinnamon, baking powder and flour, all well sifted. Add milk alternately to form soft dough to be easily handled, but stiff enough to keep its shape; knead well and roll to about $\frac{1}{2}$ inch thick. Cut in 3-inch strips and drop into pan containing plenty of smoking, hot fat. Cook golden brown and cool. Then roll in boiled frosting and then in a mixture of finely chopped nut meats.—Mrs. D. O. Cranston.

KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

□	ODD BITS	□
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Cheese Omelet.

Yolks of 3 eggs; 3 tablespoons hot water; 1 cup grated cheese or 3 teaspoons may be used; salt and pepper; whites of 4 eggs and 1 tablespoon butter. Beat yolks until thick and add the hot water and the seasoning. Beat the whites until they are stiff and add the cheese. Cut and fold the 2 mixtures together, heat the butter in omelet pan and cook the mixture very slowly until it is brown on the under side. Cook the top of the omelet in the oven.—Mrs. W. G. Reeves.

Light Dumplings.

For eight dumplings. Sift 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt with 2 cups flour. Add sweet milk or milk and water to make a batter that will hardly drop from a spoon. Stir thoroughly. Drop on meat and boil 20 minutes.

—Maude Stephens.

Substitute for Whipped Cream.

The white of 1 egg beaten very stiff and 1 banana whipped in till it is dissolved.—Ula S. Abbott.

Woodchuck.

One-half can of tomatoes heated; grate into it a $\frac{1}{2}$ lb. cheese. When cheese is melted add 2 eggs beaten well. Salt and pepper to taste. Cook till creamy and serve hot on wafers.

—Beatrice Farnum.

Dumplings.

One egg beaten; 1 cup sweet milk; salt; 2 teaspoons baking powder. Mix stiff. Drop from spoon but do not immerse.

—Mrs. M. Angel.

Shredded Wheat Biscuit For Breakfast.

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

DESSERTS can be made in a short time with KNOX GELATINE.

Meat and Pastry Rolls.

Small quantities of cold ham, chicken or other meat may be used for these. The meat should be chopped fine, seasoned well and mixed with enough fat or butter to shape and formed into rolls the size of a finger. A short dough or left-over pie-crust should be rolled thin and cut into strips, rolled about the meat and baked in a quick oven until a delicate brown.

—Hazel Ostrander.

Welsh Rarebit.

Melt 2 tablespoons of butter and add 1 tablespoon of flour, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{4}$ teaspoon salt. Mix together. Then add 1 cup milk. When hot add 1 cup cheese, cut thin. Stir until melted. Just before leaving the fire add 1 beaten egg. This quantity will serve four people. Serve hot on toasted bread.—Mrs. D. O. Cranston.

Jolly Boys.

Five tablespoons sifted corn meal; 4 tablespoons flour; 2 tablespoons sugar; pinch salt; 2 heaping teaspoons baking powder. Beat 2 eggs and add the above with enough milk or water to make drop batter. Stir in quickly 2 teaspoons melted butter. Fry in deep fat. Serve with maple syrup.

—Mrs. C. Field.

Rice Croquettes.

Cook rice until tender; 1 bowl cold boiled rice; beaten white of 1 egg; little salt. Grate quite a little cheese; stir in **thoroughly** and make into balls. Roll above in beaten yolk of egg, then in bread or cracker crumbs. Fry in deep fat.

GARAGE

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FOR

GOODRICH, FIRESTONE AND UNITED STATES TIRES

EXPERT REPAIR WORK

GASOLINE AND OILS

FAIRBANKS & MORSE OIL ENGINES

NEW AND

USED CARS

Drop cakes

1/2 cup sugar. 1/2 cup butter
1 cup molasses, cinnamon ginger
& cloves two teaspoons soda in
1 cup boiling water 1 cup raisins
2 eggs. 1 1/2 cups oat meal flour
2 cups white flour

Drop sugar cookies

1/2 cup white sugar. 1/2 cup white
corn syrup 1/2 cup butter 1/2 cup
sweet milk. 2 eggs 1/2 teaspoon soda
in three tablespoons of sour milk
two teaspoons of baking powder
four cups of flour

Gum drop cake

$\frac{1}{2}$ c butter

2 eggs

1 c sugar

1 lb. gum drops

$\frac{1}{2}$ t salt

1 t soda

$\frac{1}{2}$ t or tartar

2 c flour

1 cup flour saved
out to put gum
drops in 4 pieces

$\frac{1}{2}$ t nutmeg

$\frac{1}{2}$ mag. of

1 t cinnamon

2 c raisins boil
down, cool, add