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CAKE

Apple Sauce Cake—One-half cup butter, 1 cup sugar, 1 cup sweetened apple sauce, 1 cup raisins, pinch of salt, $\frac{1}{2}$ teaspoon Quaker cinnamon, $\frac{1}{4}$ teaspoon ground cloves or allspice, 2 cups sifted Thoman's Moss Rose flour, 1 teaspoon soda, stirred into sauce. Bake in slow oven. Icing—One cup sour milk, beaten until smooth and 1 cup sugar, butter the size of walnut. Boil until it forms a soft ball in water. Stir frequently to avoid burning. When cooked enough add a little Quaker vanilla. Beat briskly and spread before it hardens.—Mrs. H. G. Heidt.

Banana Cake—One cup sugar, 3 rounding tablespoons butter, 2 eggs beaten, 5 large tablespoons sour milk, 1 scant teaspoon soda, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 3 large bananas, mashed, pinch salt, 1 teaspoon Queen Flake baking powder.—Mrs. Geo W. Campbell.

Black Chocolate Cake—One cup sugar, $\frac{1}{4}$ cup butter, scant, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup cocoa or $1\frac{1}{2}$ squares chocolate. Pour hot water over chocolate, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon Quaker vanilla, little salt, cream butter and sugar, beat egg well, then beat together. Very Good.—Mrs. Wallace.

Apple Cake—Sift together 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda and 4 tablespoons sugar. Work in with fingers 1 rounding tablespoon butter. Pour in gradually 1 cup sour milk and add 1 beaten egg. Mix well and spread in a well greased shallow tin. Core and pare sour apples, cut in 8ths and place in parallel rows. Sprinkle with sugar and Quaker cinnamon and dot with butter. Bake and cool. Serve with whipped cream.—Marie Urquhart.

Angel Food—One cup egg whites, pinch salt, $1\frac{1}{4}$ cups granulated sugar, measure and sift 4 times, 1 level teaspoon cream tartar, 1 cup Thoman's pastry flour or $\frac{3}{4}$ cup Thoman's Moss Rose flour, sift 4 time. Beat eggs about half then sift in cream tartar, beat until stiff, sift in sugar and $\frac{1}{2}$ teaspoon Quaker vanilla. Beat until sugar dissolves and eggs increased in bulk and has a smooth shinny appearance, then fold in flour carefully. Bake in ungreased tube pan about 30 minutes.—Cora Stoffer.

Apple Sauce Cake—Two and $\frac{1}{2}$ cups apple sauce, 1 cup shortening, 2 cups sugar, 2 cups chopped raisins, 1 egg, 1 tablespoon molasses, $\frac{1}{2}$ tablespoon each of Quaker cloves and nutmeg, 1 tablespoon cinnamon, 4 cups Thoman's Moss Rose flour, 4 teaspoons soda. Makes 2 cakes.—Nora A. Barnes.

Coffee Cake—Four tablespoons sugar, 3 tablespoons shortening, $\frac{1}{4}$ teaspoon salt, 1 egg, 2 teaspoons Queen Flake baking powder, 2 cups Thoman's Moss Rose flour, 1 cup milk. Raisins or nuts. Sprinkle with Quaker cinnamon and sugar on top.—Cora Stoffer.

Cherry Cake—One and $\frac{1}{4}$ cups sugar, $\frac{3}{4}$ cup lard or butter, $\frac{3}{4}$ cup very sour milk, 2 cups Thoman's Moss Rose flour with 1 rounding teaspoon soda, 2 eggs, 1 cup canned cherries, 1 cup nut meats rolled or cut, 1 teaspoon Quaker cinnamon, $\frac{1}{2}$ teaspoon Quaker nutmeg, 2 teaspoons vanilla, moderate oven, large square tin.—Elizabeth Lewis.

Devils Food—Three tablespoons cocoa dissolved in $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 eggs, 2 cups sifted Thoman's Moss Rose flour, 1 level teaspoon soda, 1 heaping teaspoon Queen Flake baking powder, 1 teaspoon Quaker vanilla.—Mrs. Geo. H. Rosa.

Date Cake—One and $\frac{1}{2}$ cups dates chopped, 1 teaspoon soda in cup of hot water, let stand until cool then add 1 egg, 1 cup granulated sugar, 1 cup of butter or butter and lard mixed, $\frac{1}{2}$ cup walnut meats, 1 teaspoon Quaker vanilla, 1 teaspoon Queen Flake baking powder in $1\frac{1}{2}$ cups Thoman's Moss Rose flour.—Mrs. David Burnett.

Devils Food—Two cups brown sugar, $\frac{1}{2}$ cup butter, melted, 1 teaspoon Quaker vanilla, $\frac{1}{4}$ bar bitter chocolate melted in $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 cups Thoman's Moss Rose flour, 2 eggs, add last after beating well.—Mrs. H. L. Hoyt.

Fruit Cake Without Eggs—One cup sugar, 4 tablespoons melted butter, 1 cup sour milk, 1 cup raisins, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon each of Quaker cinnamon, cloves and nutmeg, 1 teaspoon soda, $\frac{1}{2}$ cup nut meats, lemon and orange peel to taste, a little salt, sift a little sugar over top before baking.—Mrs. M. Mahon.

Dorcas Ladies Cake—One cup brown sugar, 1 cup water, 1 cup raisins, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ teaspoon Quaker cloves, nutmeg, 1 teaspoon cinnamon, salt. Mix and boil 4 minutes, cool and stir in 2 cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon Queen Flake baking powder. Bake in loaf.—Mrs. B. C. Crawford.

Eggless Cake—One cup sugar, 1 cup sour milk, $\frac{1}{4}$ cup butter, 2 cups Thoman's Moss Rose flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon Quaker cloves, nutmeg and allspice, 1 teaspoon cinnamon, 1 cup chopped and floured raisins. Sift flour, spices and soda in together. Bake slowly in a shallow pan.—Mrs. Mildred Barnes.

Three Egg Angel Cake—One cup sugar, $1\frac{1}{3}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon cream tartar, 3 teaspoons Queen Flake baking powder, $\frac{1}{3}$ teaspoon salt, $\frac{2}{3}$ cup scalded milk, $\frac{1}{2}$ teaspoon vanilla, Quaker, whites of 3 eggs beaten stiff. Sift sugar and flour 4 times, add baking powder and salt, next scalded milk, lastly beaten eggs with cream tartar. Bake 45 minutes.—Lillian Pattison.

Eggless Spice Cake—One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 2 cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon Quaker cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg. Raisins or nuts. Cream sugar and butter well, add sour milk, sift together the dry ingredients and add. Raisins or nuts may be added at the last. Bake in a loaf in a moderate oven.—Mrs. M. R. Rapp.

English Lunch Cake—One-half pound butter, $\frac{1}{2}$ pound brown sugar, 6 eggs, $\frac{3}{4}$ pound Thoman's Moss Rose flour, 1 pound seeded raisins, 2 ounces lemon peel, 2 ounces orange peel, 2 ounces cherries, 2 ounces walnut meats, $\frac{1}{2}$ teaspoon Quaker essence of almond, $\frac{1}{2}$ teaspoon Queen Flake baking powder. Method—Cream butter and sugar and add eggs, one by one, beat well, then add flour and fruit together and mix thoroughly and bake in a moderate oven $1\frac{1}{2}$ hours.—Mrs. May Halpin.

Devils Food—One cup sugar, $1\frac{1}{2}$ cups sour milk, $1\frac{1}{3}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ cup cocoa dissolved in warm water, 1 egg, $\frac{1}{2}$ teaspoon soda, butter size of egg, Quaker vanilla, 1 teaspoon baking powder.—Mrs. Geo. Davies.

Lemon Cake—One cup sugar, $\frac{1}{4}$ cup shortening, 2 eggs, $\frac{2}{3}$ cup milk, $1\frac{3}{4}$ cups Thoman's Moss Rose flour, 2 teaspoons Queen Flake baking powder. Bake in 3 layers. Filling—Juice and grated rind of 1 lemon, 1 cup sugar, 1 egg, 1 teaspoon flour, 1 tablespoon water. Cook in double boiler.—Emily P. Barnard.

Fruit Cake—Two cups sugar, $1\frac{1}{2}$ cups butter, 4 cups Thoman's Moss Rose flour, 6 eggs, $\frac{1}{2}$ lb. walnut meats, chopped, $\frac{1}{2}$ pound chopped dates, 1 pound currants, 1 pound seeded raisins, 1 teaspoon baking soda, 1 teaspoon salt, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold black coffee, 1 teaspoon grated Quaker nutmeg, 2 teaspoons powdered Quaker cinnamon and 1 teaspoon of cloves, $\frac{1}{2}$ pound blanched and chopped almonds, 1 pound glazed cherries, $\frac{1}{4}$ pound glazed pineapple. Cream well the butter and sugar together, add eggs well beaten, beat for 5 minutes, then add coffee, soda mixed with molasses, flour sifted with salt and spices. Now add raisins, currants, dates, cherries, cut in halves, almond and walnuts. Mix carefully and turn into a well greased and papered tin, bake in a moderate oven for $2\frac{1}{2}$ hours.—Mrs. Mary Crabb.

Fruit Cake—Three cups brown sugar, 1 cup butter and lard mixed, 4 eggs, 3 cups sour milk, 3 teaspoons soda in the milk, 8 tablespoons molasses, 2 teaspoons Quaker ground cinnamon, 1 nutmeg, 1 scant $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ pound walnut meats, 1 small piece citron peel, 3 small pieces orange peel, 3 small pieces lemon peel, 1 pound raisins. Bake in a slow oven 1 hour.—Mrs. F. W. Buhler.

Ginger Bread—One cup raisins, 1 cup brown sugar, $\frac{1}{2}$ cup lard and butter, 3 cups Thoman's Moss Rose flour, 1 teaspoon Quaker ginger, 1 cup molasses, 1 cup boiling water, 1 teaspoon soda in water, 1 teaspoon Queen Flake baking powder, salt.—Mrs. Marie Wilbur.

Hot Milk Sponge Cake—Two eggs well beaten, 1 level cup sugar, 1 level cup Thoman's Moss Rose flour, 1 level tablespoon butter, 1 level teaspoon Queen Flake baking powder, 1 teaspoon Quaker vanilla, $\frac{1}{2}$ cup of hot milk. Beat the eggs, add sugar and beat again, add flour with salt and baking powder, beat again, then pour in the hot milk and butter, the batter will seem thin but is all right. Bake in moderate oven.—Mrs. Blanche Kivela.

Layer Cake—One and $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter and lard mixed, 2 eggs, 1 cup milk, 3 cups Thoman's Moss Rose flour, 4 teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Quaker vanilla. Cream the sugar and shortening, add the eggs, well beaten, sift the flour, salt and baking powder together and add milk and flour alternately a little at a time. Makes three large layers.—Mrs. Raymon Barnes.

Layer Cake—One-half cup butter and $1\frac{1}{2}$ cups sugar, creamed together. Add alternately $\frac{3}{4}$ cup of milk and 2 rounded cups Thoman's Moss Rose flour in which 2 rounded teaspoons of Queen Flake baking powder has been sifted. Lastly add whites of 4 eggs well beaten. Filling for same—1 cup hot water, 1 cup sugar, a lump of butter, put on stove and when hot thicken with $\frac{1}{2}$ cup of flour made into a paste as for gravy. Take off of fire and cool, then add the beaten yolks of 6 eggs. Cook again and cool, then add the juice of 2 lemons, and 1 cup of chopped English walnut meats. Spread while warm. Makes enough for two cakes. Frost with 1 cup sugar and 5 tablespoons water boiled till it hairs, and poured over the well beaten whites of 2 eggs.—Committee.

English Madera Loaf—Five ounces flour, 4 ounces butter, 4 ounces sugar, 3 eggs, $\frac{1}{2}$ teaspoon Queen Flake baking powder. Beat butter and sugar to a cream, beat eggs and add separately, then add flour and baking powder. Bake in a moderate oven 45 minutes.—Mrs. J. Harding.

Raspberry Sandwich—Five ounces Thoman's Moss Rose flour, 4 ounces sugar, 5 ounces butter, 2 eggs, 1 teaspoon Queen Flake baking powder. Mix butter and sugar to a cream, beat eggs and add with milk, adding flour and baking powder last. Bake in a fast oven and serve with crushed raspberries or jam.—Mrs. S. Barker.

Roll Jelly Cake—Beat 3 eggs light, 1 cup sugar, pinch salt, 1 tablespoon water, 1 cup Thoman's Moss Rose flour, 1 heaping teaspoon Queen Flake baking powder. Bake in a buttered tin ten by sixteen inches.—Mrs. Geo. H. Rosa.

Pumpkin Cake—One cup light brown sugar, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup fat, yolks of two eggs, $\frac{3}{4}$ cup of sifted pumpkin, $\frac{1}{2}$ cup of sour milk, 2 tablespoons caramel, $\frac{1}{4}$ teaspoon soda, 4 teaspoons Queen Flake baking powder, $\frac{1}{4}$ teaspoon salt, 2 cups Thoman's Moss Rose flour, $\frac{2}{3}$ cup chopped, floured walnuts. Cream the sugar and fat and add the other ingredients in the order given. Bake in loaf or layer. Frost with boiled or a marshmallow icing.—Mrs. Fannie Babcock.

Orange Sponge Cake—Yolks and whites of 5 eggs, $1\frac{1}{2}$ cups sugar, 1 cup orange juice, a pinch of salt, $2\frac{1}{3}$ cups Thoman's Moss Rose flour sifted with 2 tablespoons Queen Flake baking powder. Add whites of eggs last.—Mrs. Floyd Odel.

Prune Cake—One cup sugar, $\frac{1}{2}$ cup butter, creamed together, 1 cup cooked prunes, 1 cup nutmeg, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 eggs, $1\frac{3}{4}$ cups Thoman's Moss Rose flour, 1 teaspoon Quaker cinnamon, salt.—Mrs. Bertha Hawks.

Spanish Buns—One and $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk, 1 teaspoon soda, $2\frac{1}{2}$ cups Moss Rose flour, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoon each of Quaker spices. Mix soda and spices with flour, cream butter and sugar, bake in gem tins in moderate oven.—Mrs. Marie McGrath.

Sunshine Cake—Whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups sugar, 1 cup of Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon cream of tartar, sift flour and sugar 5 times, put cream of tartar in whites of eggs and beat stiff, beat yolks lightly, add to whites, then add sugar and bake in a moderate oven 1 hour.—Lillian Pattison.

Sour Cream Chocolate Cake—Melt 2 squares of chocolate in $\frac{1}{2}$ cup of sour cream, beat yolks of 4 eggs, $\frac{1}{2}$ cup sugar, another cup sour cream, large cup Thoman's Moss Rose flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon Quaker vanilla, pinch salt, whites 3 eggs beaten stiff. Sift flour and sugar together 4 times, add chocolate, sour cream, egg yolks, soda, salt, last fold in whites of eggs.—Lillian Pattison.

Spice Cake—Two cups brown sugar, be sure and use brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 2 yolks of eggs, put these in last, 2 teaspoons cinnamon, 1 teaspoon Quaker cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda in flour, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 cup of chopped raisins in frosting, using whites of eggs.—Genevra S. Ablett.

Soft Gingerbread Cake—One cup sugar, 1 egg, $1\frac{1}{2}$ teaspoon of shortening, season with Quaker spices, 1 cup Thoman's Moss Rose flour, pinch of salt, mix all together, beat, then add 1 cup of boiling water with $\frac{1}{2}$ teaspoon of soda, this may seem thin but will be all right.—Mrs. Vern Etson.

Sour Cream Cake—Break 2 eggs into a cup, fill with sour cream. Cream together 1 cup sugar, $\frac{1}{2}$ cup butter and add eggs and cream, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon Quaker lemon extract and stir all together.—Mrs. W. H. French.

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Mock Angel Food—One cup sugar, scant, 1 cup Thoman's Moss Rose flour, 3 level teaspoons Queen Flake baking powder, sift 3 times, 1 cup milk after heating to a boiling point, 1 teaspoon Quaker vanilla. Pour over other ingredients, stir quickly, add the whites of 3 eggs well beaten, fold in and put in tin, bake 20 minutes in moderate oven. When done turn bottom side up. Put supports at either end of pan so as to elevate pan.—Mrs. Bentges.

Sponge Cake—Three eggs, $1\frac{3}{4}$ cups Thoman's Moss Rose flour, $1\frac{1}{2}$ teaspoons Queen Flake baking powder, $\frac{1}{2}$ cup boiling water, 2 teaspoons Quaker lemon extract, 1 cup sugar. Beat yolks and whites of eggs separate. Sift flour, baking powder, 3 times. Mix eggs. Beat in sugar and flour. Bake in moderate oven. Mrs. Bentges.

Spice Cake—One cup brown sugar, 2 tablespoons of lard, 2 eggs, 1 teaspoon soda, 1 cup sour milk, 1 teaspoon each of Quaker nutmeg, cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon cloves, 1 cup raisins, 2 cups Thoman's Moss Rose flour.—Arlene Miller.

Spice Cake—One cup sugar, $\frac{1}{2}$ cup butter and lard, pinch salt, 1 egg, 1 cup sour milk, 1 teaspoon Quaker cinnamon, $\frac{1}{2}$ teaspoon cloves, $1\frac{3}{4}$ cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 cup raisins.—Mrs. Harold A. Miller.

One Egg Cake—One egg, $\frac{3}{4}$ cup sour milk, $\frac{3}{4}$ cup sugar, butter size of an egg, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 level teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon soda. Beat egg, add milk and melted butter, then flour and sugar sifted, after which sprinkle in soda and baking powder. Stir quickly, flavor to taste, bake in loaf or two layers.—Mrs. A. H. Brayton.

White Cake—Two cups granulated sugar, sift 5 times, $\frac{2}{3}$ cup butter, cream sugar and butter well. 1 cup milk, 3 cups of sifted Thoman's Moss Rose flour, sift five times, 2 teaspoons Queen Flake baking powder, 1 teaspoon Quaker vanilla or lemon. Frosting—2 cups sugar, small pinch of cream tartar in sugar, 10 tablespoons of water, boil until sugar forms ball in water then turn into well beaten whites of 2 eggs, flavor to taste.—Sue E. Raudabaugh.

White Cake—Two cups Thoman's Moss Rose flour, 3 teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup sugar, 6 tablespoons butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon Quaker vanilla. Sift flour, baking powder and salt several times. Mix well the sugar, butter and egg yolks, to this add the flour and milk alternately, then add the vanilla and beat well. Last add the beaten whites and bake.—Della Bannerman.

FROSTINGS AND FILLINGS

Butter Frosting—Two cups Quaker XXXX sugar, 2 tablespoons butter, creamed. Break an egg into mixture and beat until fluffy, add pinch of salt and $\frac{1}{2}$ teaspoon vanilla.—Mrs. Nina Odel.

Boiled Frosting—Boil together 1 cup granulated sugar and 5 tablespoons of water until it threads when dropped from a spoon. Pour slowly into the beaten whites of 2 eggs and beat until cold. Add $\frac{1}{2}$ teaspoon Quaker vanilla.—Nora A. Barnes.

Chocolate Jelly Filling—Let 1 cup milk come to a boil and add 2 tablespoons of corn starch which has been stirred smoothly in $\frac{1}{2}$ cup water, then add 2 ounces bakers chocolate, yolk of 1 egg. Stir together over the fire, then remove. When cool stir in 1 cup Quaker powdered sugar and a little Quaker vanilla.—Committee.

Caramel Frosting—One cup brown sugar, $\frac{1}{4}$ cup sweet milk, $\frac{1}{2}$ teaspoon butter. Boil until it thickens or forms a ball in water, then beat.

Lemon Filling—Four teaspoons Thoman's Moss Rose flour, $\frac{3}{4}$ cup sugar, 1 cup water, yolk of 2 eggs, juice and rind of 1 lemon. Cook in double boiler.

Chocolate Frosting, Uncooked—Three teaspoons sweet cream, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cup Quaker powdered sugar, $\frac{1}{4}$ cup cocoa. Cream butter, mix sugar and cocoa. Add cream and mix with butter.—Committee.

Cooked Cream Filling—One pint milk, well scalded, then stir in white of 1 egg, 2 tablespoons corn starch, 2 heaping tablespoons of sugar, flavor with Quaker vanilla.—Committee.

Boiled Frosting Without Eggs—One cup granulated sugar, 5 tablespoons milk. Boil 6 minutes stirring all the while and until cool. Flavor with Quaker vanilla.—Committee.

Cream Filling—One egg beaten, add $\frac{1}{2}$ cup sugar and 1 tablespoon corn starch mixed, 1 tablespoon butter, 1 cup milk. Put all in a double boiler. Cook until it creams. Let cool and flavor with Quaker vanilla.—Committee.

French Filling—One tablespoon cream, 1 teaspoon Quaker vanilla, 2 tablespoons butter, $1\frac{1}{2}$ cups Quaker powdered sugar. Beat the butter to a cream, add the vanilla and alternately the cream and sugar to make a smooth paste thick enough to spread. Do not put on while cake is hot, as the butter will melt.

Fig Filling—Three pounds chopped pears, 3 pounds white sugar, 1 pound chopped figs. Cook thoroughly and can and it will keep all winter.—Committee.

Fruit Filling—White of 1 egg, beaten, 1 level teaspoon cream tartar, 1 large cup Quaker XXXX sugar, 1 small cup berries or 1 full cup of preserved fruit. Beat 40 minutes and spread between layers.—Mildred Barnes.

Hickory Nut Filling—One cup sour cream, 1 cup white sugar, $1\frac{1}{2}$ cups of chopped nut meats, cook all together until thick.—Committee.

Lemon Jelly Filling—Grated rind and juice of 1 lemon, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup water, 1 tablespoon butter, same of Thoman's Moss Rose flour. Cook in double boiler until it thickens.

Marshmallow Frosting—Boil $\frac{1}{2}$ cup water and $1\frac{1}{2}$ cup sugar until it forms soft ball when dropped in cold water. Remove from fire, add $\frac{1}{4}$ pound marshmallows, cut in small pieces and beat in stiffly beaten whites of 2 eggs. Beat until right to spread between layers and on top.

Orange Icing—Juice and a little grated rind of 1 orange. Thicken with Quaker XXXX sugar. For lemon icing use lemon instead of orange.

Quality Frosting—One egg white, $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ teaspoon Quaker vanilla, $\frac{3}{4}$ cup granulated sugar, $\frac{5}{8}$ cup brown sugar. Mix sugar and water and boil till it threads, beat egg whites stiff and pour the syrup in gradually, beating constantly till it hold its shape, place over hot water till it becomes slightly granular about the edges, add flavoring and spread.

Raisin Filling—One cup chopped seeded raisins, $\frac{1}{2}$ cup water, yolks of 3 eggs, $\frac{1}{2}$ cup sugar, butter the size of a hickory nut, 1 teaspoon flour. Mix and cook thick.—Miss Bessie Day.

COOKIES

Brittle Ginger Snaps—One cup sugar, 1 cup molasses, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{2}{3}$ cup butter, 2 teaspoons soda, 1 tablespoon Quaker ginger. Boil sugar, molasses and vinegar together a few minutes then take from stove and add butter. When melted pour on flour into which has been stirred the ginger and salt. Mix very hard. Roll out very thin and bake a rich brown.—Mrs. A. G. Bishop.

Black Walnut Cookies—Three cups light brown sugar, 3 eggs, 1 cup butter, 1 dessert spoon, level, cream of tartar, 1 teaspoon soda, $\frac{1}{2}$ cup ground walnut meats, 5 cups Thoman's Moss Rose flour, or more. Divide into thirds. Roll thin and roll up like jelly cake. Set in ice box over night. In morning slice and bake in quick oven.—Mrs. Kauffman.

Brown Sugar Cookies—One cup shortening, 4 cups Thoman's Moss Rose flour, unsifted, 2 cups brown sugar, 2 eggs, 4 tablespoons milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, Quaker vanilla. Rub shortening, soda and flour together as for pie crust. Beat sugar, eggs and milk well, combine the two mixtures and roll on board kneading in flour enough to handle easily. Sprinkle cookies with sugar and bake.—Mrs. Fannie L. Stewart.

Brown Sugar Cookies—One and $\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup lard, 2 eggs, 3 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon each of Quaker lemon and vanilla. Mix with hands and work into a cylindrical roll and put in refrigerator over night. Slice thin and bake in morning.

Cornflake Macaroons—Two eggs, 1 cup sugar, 1 cup coconut, 2 cups corn flakes, a little salt, $\frac{1}{2}$ teaspoon Quaker vanilla. Drop on buttered tin. Bake 10 minutes.—Mrs. Cora A. Stoffer.

Christmas Cookies—One quart maple syrup, 1 quart heavy sour cream, 1 pound brown sugar, 2 pounds raisins, 1 pound currants, $\frac{1}{2}$ pound citron, 4 teaspoons soda, dissolved in cream, 1 nutmeg, 3 teaspoons Quaker cinnamon, 1 teaspoon cloves, 1 heaping teaspoon salt, 1 cup nut meats. Chop the raisins, mix the night before. Glaze them with 2 tablespoons brown sugar and 1 tablespoon milk before baking and put nut meats on top.—Clara S. Bush.

Christmas Cookies—One pound brown sugar, 1 quart cream, 1 quart syrup, 1 cup molasses, 2 cups melted lard, 4 teaspoons soda, 3 teaspoons cinnamon, 1 teaspoon Quaker allspice, 1 teaspoon cloves, 1 teaspoon Quaker vanilla, salt, citron, orange and lemon peel, nuts, raisins and currants. Mix night before baking.—Jennie Urquhart.

Cookies—Two scant cups sugar, 1 cup sour milk, 1 cup shortening, lard and butter, 1 scant teaspoon soda, 2 level teaspoons Queen Flake baking powder, Quaker nutmeg and lemon flavoring, pinch of salt. Filling— $\frac{1}{2}$ pound raisins, $\frac{2}{3}$ cup sugar, small piece of butter, 1 heaping tablespoon Thoman's Moss Rose flour, cook slowly, let cool. Put between cookies and bake.—Mrs. George Davies.

Cocoanut Macaroons—Take 2 cups toasted corn flakes, 1 cup shredded cocoanut, 1 cup sugar, $\frac{1}{4}$ teaspoon salt. Mix altogether. Beat the whites of 2 eggs and combine with the dry ingredients. Whip for about 1 minute. Bake in quick oven.—Irma Mullen.

Date Cookies—One cup brown sugar, 3 cups Thoman's Moss Rose Flour, 2 eggs, 1 teaspoon soda dissolved in 5 tablespoons of boiling water, 1 teaspoon Queen Flake baking powder in flour, 1 pound dates, 1 cup nut meats, cream the butter and sugar together, add eggs, chopped nuts and dates, boiling water and soda and last, baking powder and flour. Drop by spoonful on a buttered tin. Bake in a medium hot oven.—Mrs. Freshour.

Drop Cookies—Two cups sugar, 2 eggs, 1 cup shortening, $\frac{1}{2}$ cup sour milk, 1 teaspoon salt, 1 teaspoon Queen Flake baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup raisins (cut in pieces), flour to make a very stiff batter. Drop on greased pans and bake in moderate oven.—Mrs. Maud R. Frye.

Drop Cookies—One cup sugar, $\frac{1}{3}$ cup butter, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt, 1 teaspoon Quaker vanilla, $\frac{1}{4}$ cup raisins, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon Queen Flake baking powder. Drop on greased tins and bake in moderate oven.—Mrs. Agnes Bentges.

Sugar and Oatmeal Cookies—One and one-half cups sugar, cream and, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, 1 cup chopped raisins, 2 cups Thoman's Moss Rose flour, 2 cups rolled oats, 1 teaspoon Quaker cinnamon. Drop from spoon and bake in moderate oven.—Mrs. C. C. De Camp.

Drop Cookies—Two cups brown sugar, 1 cup shortening, 3 eggs, 1 cup seeded and chopped raisins, 4 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon soda dissolved in $\frac{1}{2}$ cup sweet milk. Season with Quaker nutmeg and cinnamon. Drop in greased tins and bake in moderate oven.—Mrs. Florence Chambers.

Ice Box Cookies—One cup shortening, $1\frac{1}{2}$ cups sugar, 3 eggs, $\frac{1}{2}$ teaspoon Quaker cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $4\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 cup chopped raisins. Cream together the sugar and shortening and add the eggs, well beaten. Sift together the dry ingredients and add to above mixture. Dust the raisins with a little of the flour and add last. Mix well and form the dough in a cylindrical roll and place in the ice box until thoroughly chilled. Slice the dough thin and bake in moderate oven.—G. H. K.

Fruit Cookies—One cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, well beaten, $\frac{1}{2}$ cup warm water, 1 cup seeded raisins, chopped, 3 cups Thoman's Moss Rose flour (sifted), 1 level teaspoon soda sifted with flour, $\frac{1}{2}$ teaspoon Quaker nutmeg. Drop in tins and bake.—Miss Lois Chase.

Ginger Cookies—Three eggs, 1 cup granulated sugar, 1 cup lard and butter mixed, 1 cup molasses, 1 even tablespoon soda, 1 tablespoon Quaker ginger, 1 tablespoon vinegar, 1 even teaspoon Queen Flake baking powder, a little salt and Thoman's Moss Rose flour to make a rather firm dough. Sprinkle cookies with sugar and bake in moderate oven.—Mrs. C. B. Leonard.

Graham Cookies—One cup sugar, $\frac{2}{3}$ cup shortening, 1 cup sour milk, 1 large teaspoon soda, 2 cups Thoman's graham flour, $\frac{1}{2}$ teaspoon Quaker cinnamon, 1 egg beaten and added last. Bake in large dripper, cut in squares.—E. L.

Hermits—One-half cup butter, $1\frac{1}{2}$ cups brown sugar, 2 eggs, 1 teaspoon each of Quaker cinnamon and nutmeg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped nut-meats, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon soda. Cream the butter and sugar, add beaten eggs, then sour milk, flour, soda and spices, sifted together, then raisins and nut meats. Spread thin in greased dripping pans and cut in squares when baked.—Honoura Hookway.

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Pure

Drop Cookies (Rocks)—One and one-half cups brown sugar, 1 cup shortening, 1 cup raisins, 1 cup walnut meats, 3 cups Thoman's Moss Rose flour, 1 tablespoon water, 1 teaspoon Quaker vanilla, 1 teaspoon soda, 1 teaspoon cinnamon. Cream sugar and shortening, add 3 eggs, well beaten, then add the water, then stir in 1 cup of flour, put raisins and walnut meats in the other 2 cups of flour, then mix all together and bake—Mrs. J. G. Reutter.

Sugar Cookies—One cup white sugar, 1 cup brown sugar, 1 cup lard, pinch of salt, 2 eggs (well beaten), 1 cup sour milk, Quaker nutmeg and vanilla, $\frac{1}{2}$ teaspoon soda, 2 teaspoons Queen Flake baking powder, enough Thoman's Moss Rose flour to handle very soft. Roll out rather thick, sprinkle with sugar and cocoanut and bake in a moderate oven.—Mrs. Rhobic Corell.

Sugar Cookies—One cup butter and lard, $1\frac{1}{2}$ cups sugar, 2 eggs, $1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ teaspoon nutmeg or 1 teaspoon lemon extract, 2 teaspoons soda, $\frac{1}{2}$ teaspoon Queen Flake baking powder. Sift 3 cups Thoman's Moss Rose flour into a pan, hollow out the center and place the above ingredients there. Then beat with a fork gradually into the flour. When well mixed sift 2 cups flour on the mixing board, roll thin and cut out. Bake in moderate oven.—Mrs. W. J. Trachsel.

Sugar Cookies—One egg, $1\frac{1}{2}$ cups sugar, 1 cup sour cream, $\frac{1}{2}$ cup shortening, 1 small teaspoon soda, $\frac{1}{2}$ teaspoon Quaker nutmeg. Mix quite soft and roll thin.—Mrs. Floyd Link.

Marquerites—White of 1 egg beaten stiff, $\frac{3}{4}$ cupful pulverized sugar, $\frac{1}{2}$ cupful chopped nut meats. Mix and spread on Long Island wafers. Put in oven and brown. This will spread 20 wafers.—Winifred Barnes.

Molasses Cookies—One cup molasses, 1 cup sugar, 1 cup lard, 2 eggs, 1 tablespoon soda dissolved in 2 tablespoons hot water, 1 teaspoon salt. Stir stiff with Thoman's Moss Rose flour. Put this on ice and let stand all night. Roll out in morning and bake.—Mrs. Freshour.

Sugar Cookies—One cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 cup butter, 2 eggs not beaten, 9 tablespoons buttermilk, 1 tablespoon soda, 3 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon Quaker nutmeg, $\frac{1}{2}$ teaspoon salt. Drop from spoon and bake.—Mrs. A. G. Bishop.

Orange Cookies—One cup sugar, $\frac{1}{2}$ cup butter creamed, 2 eggs well beaten, 2 cups Thoman's Moss Rose flour, 2 teaspoons Queen Flake baking powder, 2 tablespoons orange juice and grated rind of one orange. Drop with teaspoon on greased pans. Serve with orange custard.—Mrs. J. W. Williams.

Russian Rocks—One and one-half cups brown sugar, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, sifted, $\frac{3}{4}$ cup butter, 3 eggs, $\frac{1}{2}$ teaspoon soda, 1 teaspoon Quaker cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup nut meats chopped, 1 cup raisins. Drop on buttered tins and bake.—Mrs. Harry A. Kraum.

White Cookies—One cup shortening, $1\frac{1}{2}$ cups sugar, 2 eggs beat in cup and fill cup with sweet milk, $\frac{1}{2}$ teaspoon soda, 2 teaspoons Queen Flake baking powder in enough Thoman's Moss Rose flour to mix soft. Bake in quick oven.

Sugar Cookies—Two cups sugar (scant), 1 cup shortening (butter and Crisco), 1 cup sour milk, 3 teaspoons Queen Flake baking powder, 1 teaspoon soda, Quaker nutmeg to flavor, $\frac{1}{2}$ teaspoon salt, 2 eggs. Blend shortening and sugar, add beaten eggs and flavoring and sour milk, and lastly add Thoman's Moss Rose flour in which baking powder and soda has been sifted to make soft dough. Roll thin, cut and sprinkle cookies with sugar and bake in quick oven.—M. Adell McKim.

Sugar Cookies—Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup lard, 3 eggs, $\frac{2}{3}$ cups sweet milk, 1 teaspoon soda, 1 teaspoon Queen Flake baking powder, 4 cups of Thoman's Moss Rose flour, flavoring.—Mrs. R. E. Miller.

Molasses Cookies—One cup sugar, 1 cup molasses (gingerbread), 1 cup butter and lard, 5 cups Thoman's Moss Rose flour, 1 tablespoon soda dissolved in 1 tablespoon vinegar, 1 teaspoon Quaker cinnamon, 2 eggs. Put in refrigerator over night and bake in the morning—Cora A. Stoffer.

Sugar Cookies—Two cups sugar, 2 eggs, 1 cup of butter or lard, 1 cup sour milk, 2 level teaspoons soda, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon Quaker cinnamon, $\frac{1}{2}$ teaspoon salt, Thoman's Moss Rose flour to roll soft. For fruit cookies add 1 cup chopped raisins.—Mrs. R. S. Sherman.

DOUGHNUTS

Doughnuts—Beat three eggs light, add one cup of sugar and 3 cups of Thoman's Moss Rose flour, sifted with 5 level teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Quaker nutmeg. Mix to a soft dough, adding gradually 1 cup milk and 3 tablespoons melted butter. Roll and fry in deep fat, then drain on soft paper.—Mrs. Franc E. Gardner.

Crullers—One cup sugar, 3 eggs, butter the size of a walnut, $3\frac{1}{2}$ cups Thoman's Moss Rose flour, or enough not to stick to rolling pin. When well mixed, roll to about $\frac{1}{4}$ inch thickness, cut in oblongs about $4\frac{1}{2}$ by 3 inches and cut four slits lengthwise. Gather every other slit over your finger and drop into deep lard and fry a rich brown.—Mrs. W. J. Trchsel.

Doughnuts—Beat to a cream 2 eggs and 1 cup granulated sugar, add 4 tablespoons melted butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon Quaker cinnamon or other flavoring, 1 cup sweet milk, 3 cups Thoman's Moss Rose flour mixed with 3 teaspoons Queen Flake baking powder and beat well. Use sufficient flour to roll. Fry in hot fat.—Mrs. Charles A. Barnes.

Doughnuts—One cup sugar, 1 tablespoon butter, 3 eggs, 1 cup cold water, 2 teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, Thoman's Moss Rose flour to stiffen. Roll about $\frac{1}{2}$ inch thick, cut and fry in deep fat.—Helena Breda.

Doughnuts—Three eggs, 1 cup Quaker XXXX sugar, 1 cup sweet milk, 1 cooking spoon melted butter, 3 teaspoons Queen Flake baking powder sifted in 1 quart of Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon Quaker nutmeg. Fry in deep fat.—Mrs. Isabel L. Haite.

Fried Cakes—One and one-half cups mashed potatoes, butter size of walnut, 1 cup sweet milk, $1\frac{1}{2}$ cups sugar, yolks of 2 eggs, 3 teaspoons Queen Flake baking powder, salt, nutmeg, and last the beaten white of the eggs.—Mrs. Mary Baker.

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Doughnuts—Four and one-half cups Thoman's Moss Rose flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda, 5 teaspoons Queen Flake baking powder, 2 eggs, $1\frac{1}{2}$ cups sugar, 1 cup of mashed potatoes (riced), 3 tablespoons of melted lard, $\frac{1}{4}$ cup sour milk. Sieve the flour, salt, soda and baking powder together, then mix the sugar, potatoes, lard and beaten eggs, then the sour milk. Last add the flour and roll, cut in rings and fry in deep Crisco.—Margaret C. Smith.

Fried Cakes—Two and one-half cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon Queen Flake baking powder, 1 teaspoon Quaker nutmeg, 1 teaspoon salt, 1 cup sugar, 1 egg, 1 cup sour milk, 1 teaspoon (level) soda, $2\frac{1}{2}$ tablespoons melted lard. Mix in order given, dissolving the soda in the sour milk. Add flour enough to roll out.—Inez H. Cole.

SANDWICHES

Cheese and Walnut Sandwiches—One cup grated cheese, 1 cup English walnut meats run through meat chopper using fine cutter. Mix with Quaker salad dressing and spread between thin slices of bread. Brown bread is very good.—Mrs. King Razor.

Deviled Ham Sandwiches—Chop fine 1 pint boiled ham, 6 hard boiled eggs, add 1 tablespoon Quaker mustard. Mix all together and press in a mold. Will keep a long time.