

# RECIPES

## COCKTAILS

**Fruit Cocktail**—Pare 2 oranges and 1 grapefruit and cut the pulp in cubes, reserving all juice that escapes. Peel 2 bananas, and cut in cubes. Mix oranges, grapefruit, bananas and 1 cup crushed pineapple. Add  $\frac{1}{3}$  cup Quaker powdered sugar to the juice that escaped in the cutting up process and stir until dissolved. Pour over the fruit; arrange in glasses and garnish with maraschino cherries.

**Grapefruit Cocktail**—Peel two large grapefruit, remove the pulp from the partitions, and put about 2 tablespoons of sugar over the pulp. Let it stand about 2 hours. Put 6 blanched almonds in a sherbet glass, also 1 marshmallow, cut in quarters, and 2 tablespoons of the grapefruit pulp. On the top of each glassful place a maraschino cherry. This will serve 10 people.

**Oyster Cocktail**—One and one-half pints oysters,  $\frac{1}{3}$  cup chopped celery, two tablespoons chili sauce, three tablespoons chopped sweet pickles, two tablespoons catsup, one and one-half tablespoons horse radish, one teaspoon salt, 3 tablespoons lemon juice. Look over the oysters carefully, removing all bits of shell. Let stand in a cold place to chill thoroughly. Arrange in eight cocktail glasses. Mix all the other ingredients together and when very cold serve on the oysters.

## SOUPS

**Corn Soup**—Boil 1 quart sweet milk, add a can of best sweet corn, strain through a colander, return to stove and season with butter, salt and pepper. Let boil up once, then add  $\frac{1}{2}$  cup rolled cracker crumbs.—Committee.

**Cream of Celery Soup**—Cut 2 large bunches of celery into 1 inch pieces and set to boil in a quart of boiling salted water to which a generous slice of onion and 3 sprigs of parsley have been added. When the celery is tender, drain and mash it through a vegetable sieve. Put on quart milk in saucepan with celery and cook, not boil, for 10 minutes. Thicken with 2 tablespoons Thoman's Moss Rose flour and 2 tablespoons of butter which have been well blended. Allow to cook for 15 minutes more. Season with pepper and a little more salt if necessary and serve with croutons. Croutons are made by thinly buttering slices of bread, cutting in cubes and setting in the oven until a golden brown color.—Committee.

**Cream of Rice Soup**—Two cups milk,  $\frac{1}{4}$  cup rice, 1 table spoon butter, 1 teaspoon Thoman's Moss Rose flour, 1 tea-spoon salt, a dash of pepper, 1 teaspoon onion juice or  $\frac{1}{2}$  teaspoon of grated Quaker nutmeg, 1 tablespoon parsley,  $\frac{1}{4}$  teaspoon curry powder. Wash rice and boil in 1 pint of boiling water 30 minutes. Melt butter, place over fire and stir in flour, then the milk and when it boils, the rice and rice water. Add the salt, pepper, onion juice, parsley and curry powder mixed with a little cold water. Boil for 3 minutes.—Committee.

**Corn Chowder Soup**—One can corn, 4 cups potatoes, cut in cubes, 1 slice onion, 4 cups scalded milk, 3 tablespoons melted butter. Cook all together.—Isabelle L. Haite.

**Onion Soup With Cheese**—Four medium sized onions, 3 tablespoons butter, 1 quart stock. American cheese. Slice the onions thin and cook them gently in the butter till perfectly tender but not browned. Add them to the stock and simmer for 5 minutes. Cut slices of cheese a quarter inch thick and lay on the toast. Set in the oven till the cheese melts, place a slice of toast in each soup-plate, pour over the soup and pass finely grated cheese.—Committee.

**Potato Soup**—Slice 6 potatoes and 2 onions into 1 quart cold water, add salt and pepper. Boil until all are soft, (a little meat in it is nice) then add milk and butter.—Committee.

**Tomato Soup**—Twelve ripe tomatoes, 1 pound onions, 2 stalks celery,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup salt, 1 teaspoon red pepper,  $\frac{1}{2}$  cup Thoman's Moss Rose flour. Cook tomatoes, onions and celery together until well done. Strain through colander. Add seasoning and thicken with the flour beaten smooth. Bring to a boil and can. This makes 7 pints. When serving add an equal quantity of milk, a little butter and heat.—Mrs. M. S. Graham.

**Tomato Soup**—Three cups strained tomatoes, 3 cups milk, 1 level tablespoon Thoman's Moss Rose flour, 1 rounded tablespoon butter, salt and pepper to taste,  $\frac{1}{2}$  teaspoon soda. Bring tomatoes and milk to the boiling point in separate pans. Add the flour and butter, well blended, to the hot milk and stir until smooth. Add the soda to the tomatoes and when it stops foaming put the two ingredients together, add the salt and pepper and serve hot.—Committee.

## FISH AND OYSTERS

**Baked Halibut**—Two pounds halibut, 1 cup tomatoes, 2 tablespoons of Thoman's Moss Rose flour, 2 tablespoons butter,  $\frac{3}{4}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper. Clean fish, season with salt, pepper, dredge with flour, place in oiled baking pan, pour over tomatoes and dot with butter. Bake in a moderate oven, basting often.

**Baked Pickerel**—Scale and clean fish, skeiver it with the tail in the mouth, lay it on a buttered pan with two slices of salt pork, a slice of onion and 2 of tomato underneath. Spread butter over the top, dredge with flour and when flour browns baste frequently with melted butter. Cook about 40 minutes. Can be served with creamed oysters for sauce.—Mrs. F. A. Lockwood.

**Codfish Balls**—Two cups mashed potatoes, 1 cup cooked codfish, 2 eggs, 1 tablespoon parsley chopped,  $\frac{1}{2}$  cup Thoman's Moss Rose flour,  $\frac{1}{3}$  cup fat. Mix the mashed potatoes, codfish, eggs and parsley, shape in balls 2 inches in diameter. Flatten a little and roll in flour. Place the fat in a frying pan; when hot add the balls and cook both sides until a delicate brown color.

**Devilled Tuna**—One and  $\frac{1}{2}$  cups tuna fish, 3 tablespoons butter, 3 tablespoons Thoman's Moss Rose flour, 2 tablespoons chopped green peppers, 2 tablespoons chopped pimento, 2 tablespoons catsup,  $\frac{1}{2}$  tablespoon chopped onion, 1 teaspoon Worcestershire sauce,  $1\frac{1}{2}$  cups milk, 2 teaspoons salt,  $\frac{1}{2}$  teaspoons Quaker celery salt and paprika, 1 tablespoon chopped parsley. Melt the butter and add flour, when well mixed add all the seasonings and then the milk. Cook until creamy. Add the tuna and cook for 2 minutes. Serve very hot.

**Escalloped Oysters**—Four cups cracker crumbs, 6 tablespoons butter, 1 quart oysters, 3 teaspoons salt,  $\frac{1}{2}$  teaspoon Quaker celery salt and paprika,  $2\frac{1}{2}$  cups milk. Melt the butter and mix with the crumbs. Spread 4 tablespoons of the buttered crackers in the bottom of a baking dish. Add a layer of oysters and sprinkle with salt, paprika and celery salt. Arrange in as many layers as is convenient, but have the top layer crumbs. Add the milk and the oyster liquid, pouring it in evenly over the contents of the dish. Bake 30 minutes in a moderate oven.

**Salmon Drop**—1 can salmon (bones and oil removed) 1 cup bread crumbs, 1 tablespoon butter, 1 egg; season to taste, steam 1 hour. Sauce:  $\frac{1}{2}$  cup butter, 1 cup boiling water, 1 tablespoon Thoman's Moss Rose flour.—Mrs. Cora Adelle Stoffer.

**Halibut, Trout or Whitefish**—Take bones out before cooking. Batter, 4 tablespoons of Thoman's Moss Rose flour,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon Queen Flake baking powder, 1 egg, milk and water. Mix flour, salt and baking powder together, break in the egg then mix to a thin batter with milk and water using equal parts of each. Have a pan with deep hot fat, dip fish in batter and fry till a nice brown. If any batter is left slice potatoes about  $\frac{1}{4}$  inch thick, dip in batter and fry in same deep fat. Enough for 4 persons.—Mrs. Margret Broadbent.

**Oyster Stew**—One pint oysters, 3 tablespoons butter, 5 cups milk,  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{4}$  teaspoon Quaker celery salt and paprika. Carefully look over oysters and remove any shells. Put in a sauce pan and add butter. Heat slowly, stirring constantly, and cook until the oysters are plump (about 3 minutes.) Heat the milk to the scalding point and combine with the oysters. Add the seasoning. Serve very hot.

**Oysters a la Creole**—Mince 1 onion fine and brown in 2 tablespoons melted butter. Add 1 tablespoon Thoman's Moss Rose flour and stir until well blended. Add 1 cup of stewed tomatoes and cook until the sauce thickens. Then add 1 pint oysters drained and simmer gently until the edges of the oysters have curled. Season with 2 tablespoons of chopped parsley,  $\frac{1}{2}$  teaspoon of tabasco,  $\frac{3}{4}$  teaspoon salt. Serve on hot buttered toast.

**Salmon Loaf**—One and  $\frac{1}{2}$  cups salmon, 2 cups of soft bread crumbs,  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{4}$  teaspoon pepper, 1 egg, 1 cup milk, 2 tablespoons butter, mix all the ingredients together except butter, place the loaf mixture in a well greased loaf cake or bread pan. Spread the butter over the top. Bake in a moderate oven for 45 minutes.

## BREAD

**Bread, White**—One and  $\frac{1}{2}$  compressed yeast cakes,  $\frac{1}{2}$  cup luke-warm water, 4 tablespoons sugar. Let stand  $\frac{1}{2}$  hour and add following: 2 cups luke-warm water, 2 tablespoons lard, 1 tablespoon salt, Thoman's Moss Rose flour. Mix into hard loaf and let rise until light then knead and shape into 2 loaves.—Mrs. Belle Lewis.

**"Best Ever" Brown Bread**—Two cups graham flour, 2 tablespoons brown sugar, 1 small tablespoon salt, 2 tablespoons molasses,  $\frac{1}{2}$  cup nut-meats, pour a little boiling water over  $\frac{1}{2}$  cup raisins. Mix together. Add 1 cup sour milk, 1 teaspoon soda, bake slowly  $\frac{1}{2}$  to  $\frac{3}{4}$  hour.—Mrs. Flora Rowley.

**Boston Brown Bread**—Two cups corn meal, 2 cups Thoman's Moss Rose flour, 2 cups sweet milk,  $\frac{2}{3}$  cup molasses, 1 teaspoon soda dissolved in  $\frac{1}{2}$  cup boiling water, 1 teaspoon salt. Steam 3 hours.

**Boston Brown Bread**—One cup sour milk, 1 cup molasses with 1 teaspoon of soda beaten in, 2 cups graham flour, 1 cup corn meal,  $\frac{1}{2}$  cup seedless raisins,  $\frac{1}{2}$  teaspoon salt. Fill buttered baking powder cans half full and steam 1 hour, take out and bake 30 minutes or until done.

**Whole Wheat Bread**—Two cups sour milk, 1 egg,  $\frac{1}{2}$  cup molasses, 3 cups whole wheat flour, 2 teaspoons soda sifted with one cup of Thoman's Moss Rose flour. Bake about 1 hour in a slow oven.

**Bran Bread**—One egg, 1 cup milk,  $\frac{2}{3}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 2 cups Thoman's Moss Rose flour,  $1\frac{1}{4}$  cup bran, 5 teaspoons Queen Flake baking powder, 1 cup of nut meats,  $\frac{1}{2}$  box dates. Mix and put immediately into greased baking pan and let rise 25 minutes. Bake from 40 to 60 minutes in a moderate oven.—Winifred Barnes.

**Corn Meal Bread**—One cup sour milk, 2 cups sweet milk, 2 cups corn meal, 1 cup Thoman's Moss Rose flour, 2 tablespoons molasses, 1 teaspoon salt, steam 3 hours. Add raisins if desired.—Mrs. Danna Benson.

**Graham Bread**—One-half cup brown sugar,  $1\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  cup Thoman's Moss Rose flour, 2 cups graham flour,  $\frac{1}{2}$  cup currants or raisins, 1 teaspoon soda, 1 teaspoon Queen Flake baking powder, 2 tablespoon lard, a little salt. Bake slowly for about an hour.—M. Adell McKim.

**Graham Bread**—Two cups sour milk, 2 teaspoons soda, 1 teaspoon salt,  $\frac{2}{3}$  cup of molasses, 3 cups of graham flour. Make in a loaf and bake 1 hour in a slow oven.—Mrs. George H. Rosa.

**Graham Bread**—Three tablespoons molasses, 3 tablespoons lard,  $\frac{1}{2}$  cup sugar, 3 cups sour milk, 3 teaspoons soda, 3 cups graham flour, 3 cups Thoman's Moss Rose flour (sifted), 1 teaspoon Queen Flake baking powder, 1 egg if desired, 1 cup nut meats or raisins. Mix molasses, melted lard and sugar and egg if used. Add sour milk, graham flour, mix thoroughly sifted flour, soda, baking powder and add to first mixture. Last add nut meats if used.—Mrs. King Rator.

**Graham Bread**—Two cups graham flour, 2 tablespoons brown sugar, 2 tablespoons molasses, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon salt and add  $\frac{1}{2}$  cup of nut meats and raisins last.—Mrs. Delmer Wing.

**Graham Bread**—Two cups graham flour, 2 tablespoons brown sugar, 3 tablespoons molasses, 1 teaspoon salt, one teaspoon soda, 1 cup sour milk.—Mrs. W. E. Marling.

**Milk Bread**—Pour 2 cups of boiling milk over a heaping cup of sifted flour, 1 teaspoon salt and 1 of sugar. Stir well and add 2 cups of cold water. When the mixture is luke warm add a cake of compressed yeast dissolved in  $\frac{2}{3}$  cup of warm water. Stir in sufficient white flour to make a thick batter. Cover and let rise for 3 hours. Add Thoman's Moss Rose flour to make a dough, knead 20 minutes and make into three loaves. Set in a warm place for an hour to rise and bake in a moderate oven for about 45 minutes. The oven should be hot enough for the bread to begin to bake soon after it is put in the oven.

**Nut Bread**—One cup of sugar, 2 cups sweet milk, 4 cups of Thoman's Moss Rose flour, 1 cup of walnut meats, 4 teaspoons Queen Flake baking powder,  $\frac{1}{2}$  teaspoon salt, 2 eggs. Let raise 20 minutes and bake 40 minutes.—Mrs. C. A. Torrey.

**Nut Bread**—Three-fourths cup sugar, 1 egg. Beat well and add 2 cups sweet milk. Then add 1 cup nut meats cut in small pieces and pour 4 cups Thoman's Moss Rose flour sifted with 4 teaspoons Queen Flake baking powder and a little salt. Put in greased bread or loaf cake pans. Let it rise 20 minutes then bake from 30 to 40 minutes.—Mrs. H. G. Heidt.

**Nut Bread**—One egg, 1 cup sugar, 1 cup nut meats, 1 cup sour milk,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons Queen Flake baking powder, 2 cups Thoman's Moss Rose flour, a little salt.—Mrs. Danna Benson.

**Oatmeal Bread**—Three cups oatmeal, 3 cups boiling water,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup molasses, 1 tablespoon salt, 1 yeast cake. Scald oatmeal, sugar and molasses with water. Allow to cool and add yeast. Let stand until light. Add Thoman's Moss Rose flour to make medium hard loaf, knead. Let rise, form into loaves. Let rise again and bake. Makes 3 small or 2 large loaves.

**Oatmeal Bread**—Two cups oatmeal, 1 tablespoon shortening, 2 tablespoons molasses. A little salt. Add 2 cups boiling water and let stand until almost cold and add 1 compressed yeast cake dissolved in 1 cup luke warm water. Stir in Thoman's Moss Rose flour to make a thick batter. Cover and let rise 3 hours. Add flour to make a dough, knead 20 minutes and make into loaves and let rise until nearly twice the size and bake in a moderate oven.—Mrs. Susie O. Wing.

**Nut Bread**—One cup sugar, 1 egg (beaten) 1 cup milk,  $\frac{2}{3}$  cup English Walnut meats, 1 teaspoon salt, 2 teaspoons Queen Flake baking powder,  $2\frac{3}{4}$  cups Thoman's Moss Rose flour. Let set in tin about 20 minutes and then bake 1 hour.—Mrs. Burt Stratton.

**Nut Bread**—Sift together 3 cups Thoman's Moss Rose flour, 4 even teaspoons Queen Flake baking powder, 1 cup sugar, 1 teaspoon salt. Beat 1 egg, add  $1\frac{1}{2}$  cups sweet milk. Mix with dry ingredients. Add 1 cup chopped nuts or raisins. Let stand 20 minutes, bake 1 hour.

## HOT BREADS

**Dr. Burleson's Bran Muffins**—One cup Thoman's Moss Rose flour, 2 cups bran, 1 egg,  $1\frac{1}{2}$  cups sour milk, 1 teaspoon soda, put into flour, 1 teaspoon melted butter, scant. 1 teaspoon sugar or molasses,  $\frac{1}{2}$  teaspoon salt, scant. Make into gems and bake in quick oven. Amount of bran can be increased or decreased according to effect produced.

**Biscuits**—Two tablespoons lard or butter, 4 level teaspoons Queen Flake baking powder, 1 teaspoon salt, 2 cups Thoman's Moss Rose flour, 1 cup milk. Mix dry ingredients, add lard and butter, rub together, add milk slowly. Toss on well floured board and roll  $\frac{1}{2}$  inch thick. Place in buttered pans and bake 15 to 20 minutes.—Mrs. W. D. Baltz.

**Bran Muffins**—One egg (beaten), 1 cup sour milk,  $\frac{1}{2}$  cup molasses, 1 teaspoon of soda dissolved in 2 tablespoons hot water,  $\frac{1}{2}$  teaspoon salt, 1 cup of Thoman's Moss Rose flour, 1 cup bran. Put together in order given. Bake in gem pans. Makes 12.—Mrs. Charles A. Barnes.

**Mother's Biscuits**—Sift 2 level tablespoons Queen Flake baking powder in 2 cups Thoman's Moss Rose flour. Mix into this 1 tablespoon shortening. Add 1 cup sour milk in which  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon soda have been dissolved. Mix soft and use as little flour as possible to roll out, bake in a quick oven.—Mrs. H. L. Hoyt.

**Dainty Muffins**—One-fourth cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup sugar, 1 egg, 3 teaspoons Queen Flake baking powder sifted in  $1\frac{1}{2}$  cups Thoman's Moss Rose flour, cream butter and sugar, then add the beaten egg, add flour, baking powder and milk alternately. Bake in moderate oven 25 minutes.—Mrs. F. A. Lockwood.

**Graham Biscuits**—One and  $\frac{1}{2}$  cups each of graham and white flour, 1 tablespoon shortening, 1 tablespoon sugar, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon Queen Flake baking powder, sour milk enough to make stiff dough. Press out with the hands, cut into desirable size and bake.—Mrs. Maud R. Frye.

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**Graham Gems**—One cup graham flour, 1 cup Thoman's Moss Rose flour, 1 teaspoon salt,  $\frac{1}{4}$  cup sugar,  $\frac{3}{4}$  teaspoon soda,  $\frac{3}{4}$  cup sour milk, 1 egg. Bake 20 minutes, moderate oven.—Mrs. Bentges.

**Johnny Cake**—One egg, little salt,  $\frac{1}{2}$  cup sugar, 1 tablespoon butter, 1 cup sour milk, 1 teaspoon soda,  $1\frac{1}{2}$  cups cornmeal,  $\frac{1}{2}$  cup Thoman's Moss Rose flour, 1 teaspoon Queen Flake baking powder.—Mrs. C. C. DeCamp.

**Corn Muffins**—One egg, 1 cup milk, 1 tablespoon melted shortening, 1 tablespoon sugar,  $\frac{1}{2}$  teaspoon salt, 1 cup corn meal, 2 tablespoons Queen Flake baking powder, 1 cup Thoman's Moss Rose flour. Sift meal, flour and baking powder together, bake in gem tins.—Committee.

**Muffins**—Two cups Thoman's Moss Rose flour, 4 teaspoons Queen Flake baking powder,  $\frac{1}{3}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 1 egg, 1 cup milk, 2 teaspoons melted butter. Bake 20 minutes in moderate oven.—Mrs. Bentges.

**Parker House Rolls**—Scald 2 cups of sweet milk, add one heaping tablespoon butter, 2 tablespoons sugar and  $\frac{1}{2}$  teaspoon salt. Let stand until luke warm, then add one compressed yeast cake, and Thoman's Moss Rose flour enough to make a sponge as for bread. When light add more flour, knead well and let rise again. When light knead again, roll out and cut with a large round biscuit cutter. Brush the top with melted butter and fold. Place in greased tins. Let rise and bake.—Mrs. Belle Lewis.

**Parker House Rolls**—Three pints Thoman's Moss Rose flour sifted, 1 pint milk, scalded and cooled. Dissolve 1 compressed yeast cake in as little warm water as possible, add 1 teaspoon of salt and 1 tablespoon sugar. Pour the yeast into milk and add the flour. Beat well and let rise until light. Beat the dough again with a knife, turn out on a bread board and roll about  $\frac{1}{2}$  inch thick. Cut with large round biscuit cutter, put lump of butter on each, fold together, let rise till light and bake in quick oven.—Committee.

**Sally Lunn Muffins**—Two eggs, 2 tablespoons melted butter, 1 cup sweet milk, 2 tablespoons sugar, 2 cups Thoman's Moss Rose flour, 2 teaspoons Queen Flake baking powder. Bake in gem tins in a quick oven.—Mrs. Emma L. Campbell.

**Sour Milk Biscuits**—Sift 1 large teaspoon Queen Flake baking powder and 1 level teaspoon soda with 2 cups Thoman's Moss Rose flour,  $\frac{1}{2}$  teaspoon salt. Add 1 heaping tablespoon lard and 1 cup sour milk. Use only as much flour as needed to make the dough so it can be handled. Form into 8 biscuits and bake at once.—Mrs. R. Sherman.