

## PASTRY AND PIES

**Butter Scotch Pie**—One cup brown sugar, 1 cup water, yolks of 2 eggs,  $1\frac{1}{2}$  tablespoons Thoman's Moss Rose flour, lump of butter size of egg, 1 teaspoon Quaker vanilla, cook and add to baked crust, frost with whites of 2 eggs and slightly brown.—Committee.

**Pie Crust**—Take half as much lard as flour and half as much water as lard and add a little salt. Sift the flour and salt and work the lard into the flour with the hands then add the water using just enough more flour to roll the crust. 1 cup Thoman's Moss Rose flour,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  cup cold water makes enough for one two crust pie.

**Cream Pie**—One-half cup Thoman's Moss Rose flour mixed with 3 tablespoons sugar, add beaten yolks of 2 eggs, stir this into 1 pint of boiling milk. Beat until cooked thick. When cool add small piece of butter and  $\frac{1}{2}$  teaspoon vanilla, fill baked crust and use whites of eggs for frosting.—Mrs. Eva Rosa.

**Pineapple Pie**—One-fourth cup of butter, 1 cup sugar, mix well with yolks of 2 eggs, stir in juice of 1 can pineapple and  $\frac{1}{2}$  can of pineapple cut in small cubes, thicken with Thoman's Moss Rose flour and cook to make right consistency for pie, put in baked shell and cover with whipped cream when cold.—Susie O. Wing.

**Butter Scotch Pie**—Two heaping tablespoons Thoman's Moss Rose flour,  $\frac{3}{4}$  cup brown sugar,  $1\frac{1}{2}$  cup milk, a piece of butter the size of an egg, the yolks of two eggs. Cook until thick in double boiler. Take from fire and season with  $\frac{1}{2}$  teaspoon Quaker vanilla. Pour in baked pie crust and frost with whites of 2 eggs and 2 tablespoons of sugar and brown in a hot oven.—Mrs. Bessie Ferguson.

**Puff Pastry**—Two cups Thoman's Moss Rose flour,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon lemon juice, 1 egg, cold water. Have the lard cold and firm. Sift flour and salt into a basin. Add lard and cut into pieces 1 inch square. Beat egg, add lemon juice and a very little cold water, then add gradually into other ingredients making them into a stiff paste. Roll in a long piece on floured board, fold in three, turn rough edges towards you and roll out again. Continue this for five time. Place in refrigerator, or in cool place ten minutes between each rolling. This pastry may be used at once for all kinds of sweet or savory pies, but it is improved by standing for a few hours in a cool place. Bake in a hot oven. Sufficient for 2 covered pies.—Committee.

# Reutter & LaDue

Real Estate, Loans and Insurance

117 W. Allegan St.

Lansing, Mich.

**Pie Crust**—Two and one-half cups Thoman's Moss Rose flour, 1 cup shortening, salt, 1 teaspoon Queen Flake baking powder,  $\frac{1}{2}$  cup of cold water. Will make two, two crust pies.—Mrs. H. L. Hoyt.

**Custard Pie**—Scald 1 pint of milk and  $\frac{3}{4}$  cup of sugar, take from the fire and stir in the yolks of 3 eggs that have previously been beaten and the whites beaten to a stiff froth. Season with Quaker nutmeg. Bake with an under crust in a slow oven.—Mrs. Chas. A. Barnes.

**Pumpkin Pie**—One egg,  $\frac{3}{4}$  cup sugar,  $1\frac{1}{2}$  cup milk, 1 coffee cup pumpkin, 1 tablespoon molasses, 1 tablespoon butter, 1 teaspoon Quaker cinnamon,  $\frac{1}{2}$  teaspoon Quaker cloves,  $\frac{1}{4}$  teaspoon Quaker ginger, salt.—Mrs. Geo. W. Campbell.

**Pumpkin Pie**—One cup pumpkin,  $\frac{3}{4}$  cup brown sugar,  $\frac{3}{4}$  cup sweet milk, 2 eggs beaten slightly, 1 tablespoon molasses, 1 teaspoon Quaker ginger,  $\frac{1}{2}$  teaspoon cinnamon, 1 tablespoon melted butter,  $\frac{1}{2}$  teaspoon salt.—Committee.

**Ripe Currant Pie**—One cup currants, mashed, 1 cup sugar, 1 tablespoon Thoman's Moss Rose flour beaten with yolks of 2 eggs and 2 tablespoons water. Bake with one crust. When done frost with well beaten whites of 2 eggs and 2 tablespoons sugar. Brown in hot oven.—Committee.

**Sour Cream Pie**—One cup sour cream, 1 cup sugar, 1 egg well beaten, 1 teaspoon Quaker vanilla, 1 cup ground raisins. Mix all together and pour into crust. Sprinkle cocoa over top lightly. Put on top crust and bake in moderate oven.—Mrs. Ralph Kauffman.

**Lemon Raisin Pie**—Juice and grated rind of 1 lemon, 1 cup seeded raisins, 1 tablespoon melted butter, 1 tablespoon Thoman's Moss Rose flour, 1 cup sugar, 1 egg, small cup cold water, bake between two crusts.—Mrs. Wm. E. Marling.

**Lemon Pie**—Grated rind of 1 and juice of 2 lemons, 1 cup sugar,  $\frac{1}{2}$  cup milk, 2 tablespoons of butter, 1 tablespoon Thoman's Moss Rose flour stirred in milk, 3 eggs. Stir sugar, butter and egg yolks together till very light then add milk and flour and beaten whites of eggs, bake with one crust in slow oven.—Mrs. Elizabeth Lewis.

**Lemon Pie**—One cup sugar, 3 teaspoons butter,  $\frac{1}{4}$  cup Thoman's Moss Rose flour, 1 cup milk, juice and rind of 1 lemon, yolks of 3 eggs, fold in beaten whites, bake in one crust.—Mrs. Delmer L. Wing.

**Mountain Pie**—Beat yolks of 2 eggs and  $\frac{1}{2}$  cup of sugar, add  $\frac{1}{2}$  cup milk, 1 teaspoon melted butter, beat thoroughly, line pie plate with crust and cover bottom with seeded raisins, pour above mixture over raisins and bake. Beat whites of 2 eggs to stiff froth, add 3 tablespoons of sugar, frost pie and brown slightly.—Committee.

## PUDDINGS

**Apple Danity**—Core tart apples, do not peel, cook in syrup of 1 cup sugar and 1 cup water. When just done take out carefully on platter and when cool fill centers with grated pineapple. Top with whipped cream and serve very cold. A cherry may be added for an especially attractive dish.—Mrs. A. Coldwell.

**Caramel Pudding**—Two cups brown sugar,  $\frac{1}{2}$  cup butter, cook in sauce pan stirring constantly. When brown add  $\frac{1}{2}$  cup boiling water, 2 cups milk, very hot,  $\frac{1}{2}$  cup corn starch dissolved in cold milk, 1 teaspoon Quaker vanilla, stir until cooked. Serve with cream.—Elizabeth Lewis.

**Brown Pudding**—One egg, beaten, 2 tablespoons sugar, 2 tablespoons melted butter,  $\frac{1}{2}$  cup molasses, 1 teaspoon soda,  $\frac{1}{2}$  cup boiling water,  $1\frac{1}{2}$  cup of Thoman's Moss Rose flour sifted. Steam 45 minutes. Sauce for same: 1 cup sugar and  $\frac{1}{2}$  cup butter creamed, add 1 or 2 eggs beaten till light and 1 pint of cream, whipped,  $\frac{1}{2}$  teaspoon Quaker vanilla.—Mrs. Lida P. Symmonds.

**Brown Pudding**—A piece of butter the size of an egg, 2 tablespoons sugar, 1 egg,  $\frac{1}{2}$  cup molasses,  $1\frac{1}{2}$  cups Thoman's Moss Rose flour,  $\frac{1}{2}$  cup nut meats, 1 teaspoon soda dissolved in  $\frac{1}{2}$  cup boiling water. Steam 1 hour in a greased pudding dish. Serve with whipped cream.—Mrs. H. E. Hull.

**Bread Pudding**—Two slices dry bread, crumbed, two cups milk, 1 egg, 1 teaspoon Quaker corn starch, 1 teaspoon salt,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup coconut, several liberal lumps of butter. Steam or bake.—Mrs. Maud R. Frye.

**Cinnamon Apples**—Two cups sugar, 1 cup water, 1 cup cinnamon drops. Dissolve sugar and cinnamon drops in water, put in apples, pared, cook very slowly for  $1\frac{1}{2}$  to 2 hours and turn often. Especially good with roast pork and very pretty on the table, either around the meat or in individual dishes.—Mrs. Emma Campbell.

**Chocolate Cream Roll**—Five eggs, 5 tablespoons Quaker XXXX sugar, 2 tablespoons cocoa,  $1\frac{1}{2}$  tablespoons Thoman's Moss Rose flour,  $\frac{1}{2}$  teaspoon Queen Flake baking powder. Stir yolks of eggs and sugar thoroughly, add cocoa, flour and baking powder, whites of eggs beaten stiff last. Spread evenly about  $\frac{1}{2}$  inch thick in jelly cake pan. When baked sprinkle with XXXX sugar and turn out on brown paper that has also been lightly sprinkled with XXXX sugar. Roll up quickly with the paper and leave until cool. Whip  $\frac{3}{4}$  pint cream very stiff, add sugar and flavoring to taste. Unroll cake, spread cream on inside and reroll. Iceing for same: three squares of chocolate, 3 tablespoons sugar, butter the size of a walnut. Cook as for fudge but not stiff and pour over roll of cake and serve.—Mrs. Franc E. Gardner.

**Cherry Pudding**—One and one-third cups sugar, butter size of egg, 2 cups Thoman's Moss Rose flour sifted with 2 teaspoons Queen Flake baking powder, 1 egg yolk and white beaten separately. Mix all ingredients, whipping to a smooth batter. Pour over 1 quart canned cherries from which the juice has been drained, steam  $\frac{1}{2}$  hour. Pudding Sauce—One tablespoon flour,  $\frac{1}{4}$  cup butter,  $1\frac{1}{3}$  cups sugar, juice from the cherries. Mix together and cook until thick and smooth, stirring constantly.—Elizabeth Webber.

**Carrot Pudding**—Grind one cup of raw carrots, 1 cup of raisins, 1 cup of suet, 1 cup bread crumbs and 1 cup of nut meats. Mix 1 cup sugar, 1 teaspoon of Quaker cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon of nutmeg,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon soda dissolved in  $\frac{1}{2}$  cup sour milk. Flavor. Steam 3 hours.—Corra Adelle Stoffer.

**Chocolate Rice**—Put 1 quart of milk in the upper part of double boiler. When it is hot, stir in  $\frac{1}{2}$  cup of rice, thoroughly washed, add salt spoon of salt, 5 tablespoons of granulated sugar, 1 tablespoon of butter, 1 tablespoon grated chocolate or cocoa, 1 teaspoon of Quaker vanilla. Cook 2 hours. Serve with whipped cream.—Mrs. Martha Smoyer.

**Date Pudding**—One cup dates, 1 cup English walnut meats, 1 cup sugar, crumbs of 3 slices of bread, 1 teaspoon Queen Flake baking powder, whites of 3 eggs, beaten dry, 1 teaspoon vanilla, a pinch of salt. Bake  $\frac{1}{2}$  hour in slow oven and serve with whipped cream.—Mrs. Marie Wilbur.

**Mountain Dew Pudding**—One pint of milk, yolks of 2 eggs, 2 tablespoons cocoanut,  $\frac{1}{2}$  cup rolled cracker crumbs, Quaker flavoring. Bake  $\frac{1}{2}$  hour. Make frosting of beaten whites of eggs and  $\frac{1}{2}$  cup sugar. Brown in oven. Serve.—Mrs. Elizabeth Lewis.

**Date Pudding**—Use two eggs,  $2\frac{1}{2}$  tablespoons Thoman's Moss Rose flour, 1 teaspoon Queen Flake baking powder, 1 cup chopped walnuts, 1 cup chopped dates and  $\frac{3}{4}$  cup of sugar. Stir all together and sprinkle with Quaker cinnamon. Bake slowly 30 to 40 minutes. Try with a straw. Serve with whipped cream in individual sherbet glasses.—Mrs. Mary MacKichan.

**Date Pudding**—Two eggs and 1 cup of sugar beaten until very light, add 1 cup chopped nut meats, 1 cup chopped dates,  $1\frac{1}{2}$  tablespoons Thoman's Moss Rose flour, 1 teaspoon Queen Flake baking powder and a pinch of salt. Bake in a slow oven. Serve with whipped cream.—Mrs. H. G. Heidt.

**Date Pudding**—One cup of dates, cut fine, 1 cup of English walnuts, 1 cup of granulated sugar, 1 heaping tablespoon Thoman's Moss Rose flour, 2 teaspoons Queen Flake baking powder and two eggs beaten separately. Bake in a well greased pudding dish about  $\frac{1}{2}$  hour in moderate oven.—Helena A. Breda.

**Fruit Pudding**—One cup cold water, 1 cup sugar, 1 teaspoon vanilla, 2 tablespoons lemon juice, 1 package lemon jello, 1 cup seedless raisins, 1 package figs, 1 package dates, a little citron, 1 cup nut meats, 1 cup coffee, 1 cup milk, 2 sections of chocolate. Cook water and fruits until tender, add coffee, milk, sugar and chocolate and let come to a boil. Dissolve jello in 1 cup boiling water and stir into above mixture while hot. Add nut meats and vanilla and let cool. Serve cold with whipped cream. Will serve 25 people.—Mrs. E. W. Davis.

**Food for the Gods**—Whites of 6 eggs beaten stiff, 2 cups sugar, 6 tablespoons cracker crumbs, 2 teaspoons Queen Flake baking powder, 1 cup chopped English walnuts, 1 cup dates. Bake in slow oven  $\frac{1}{2}$  hour. Serve with whipped cream.—Mrs. A. G. Bishop.

**Fig Pudding**—One cup of suet, 1 cup of brown sugar, 2 cups of soft bread crumbs,  $\frac{1}{2}$  pound figs, 2 well beaten eggs and salt. Fold in eggs, put in layers, steam  $1\frac{1}{2}$  hours.

**Grape Nut Pudding**—One cup grape nuts, 1 cup seedless raisins, 1 package of lemon jello, 2 tablespoons sugar, 1 pint of boiling water. Dissolve the jello and sugar in the water and pour over the grape nuts and raisins. Let stand over night and serve with whipped cream.—Mrs. Lillian Pattison.

**Suet Pudding**—One cup finely chopped suet, 1 cup molasses, 1 cup milk, 3 cups Thoman's Moss Rose flour, 1 teaspoon soda,  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{2}$  teaspoon each of Quaker ginger, cloves and nutmeg, 1 teaspoon cinnamon. Mix and sift dry ingredients. Add molasses and milk to suet. Combine mixtures. Turn into buttered mold, cover and steam 3 hours. Raisins and currants may be added.—Mrs. Grant W. Bush.

**Date Tarte**—One cup of dates, 1 cup of nuts, 1 cup bread crumbs, 1 cup of sugar and 3 eggs beaten separately and 2 tablespoons of milk. Bake  $\frac{1}{2}$  hour in a moderate oven. Serve with whipped cream or hard sauce.

**Orange Pudding**—Three or 4 oranges cut up in a fruit dish, sugar to taste and let stand. Make a custard of 1 pint of milk, 2 tablespoons Thoman's Moss Rose flour, yolks of three eggs. When cool pour over oranges. Beat white of eggs with Quaker powdered sugar. Pour on top and brown in oven.—Grace Henderson.

**Oatmeal Betty**—Two cups of cooked oatmeal, four apples cut up small,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon Quaker cinnamon. Mix and bake  $\frac{1}{2}$  hour. Serve hot or cold. Any dried or fresh fruits, dates or ground peanuts may be used instead of apples. Will serve 5 people.—Mrs. H. L. Andrus.

**Pineapple Rice**—Two cups cold boiled rice, 2 cups cream, whipped, 1 small can shredded pineapple, sweeten to taste, diced marshmallows and nuts may be added if desired. Mix and serve cold in sherbert glasses.—Mrs. F. A. Baker.

**Steamed Fig Pudding**—One-half pound figs cut fine, 1 cup brown sugar, 2 cups soft bread crumbs, 1 cup suet, shredded fine, a pinch of salt, 2 eggs well beaten. Mix all together lightly. Steam  $1\frac{1}{2}$  hours.—Mrs. Anna L. Foster.

**Steamed Brown Pudding**—One egg, 2 tablespoons sugar,  $\frac{1}{2}$  cup molasses, 2 tablespoons melted crisco, 1 teaspoon soda,  $1\frac{1}{2}$  cups Thoman's Moss Rose flour, and lastly  $\frac{1}{2}$  cup boiling water. Add raisins if desired.—Mrs. Chambers.

**Marshmallow Pudding**—One pound marshmallows, 1 cup sugar, 1 pint shredded pine apple, 1 small bottle of maraschino cherries, 1 cup nut meats, 1 pint whipping cream. Dice the marshmallows, add pineapple, sugar, cherries and chopped nut meats and mix thoroughly. Add whipped cream and set in a cool place. Serve cold.—Mrs. J. W. Williams.

**Spanish Cream**—One pint of pineapple, 1 bottle of cherries, 10c nut meats, 1 cup green grapes, 1 pint whipping cream, 1 envelope of Knox Gelatine. Cook pineapple with 1 cup sugar until syrup is thick, cool, add gelatine dissolved in  $\frac{1}{2}$  cup of milk, add to pineapple small bottle of cherries, cut in half, nut meats, grapes cut and seeded and the cream whipped, beat until commenced to set. Mold in brick form, put in cool place to set. This will serve 12 people.—Mrs. B. L. Mansfield.

**Sunday Pudding**—Two cups milk,  $\frac{1}{4}$  cup rice,  $\frac{1}{4}$  teaspoon salt. Cook in double boiler until rice is soft. Add yolks of 2 eggs beaten with  $\frac{1}{2}$  cup of sugar and  $\frac{1}{4}$  cup of raisins. Cook until thick as custard. Take from fire and add  $\frac{1}{2}$  teaspoon vanilla. Pour in pudding dish and frost with whites of 2 eggs beaten to a stiff froth and small  $\frac{1}{2}$  cup powdered sugar. Brown and serve cold.—Mrs. Chas. A. Barnes.

**Sailors Duff**—One egg beaten, add 2 tablespoons sugar,  $\frac{1}{2}$  cup molasses, 2 tablespoons melted butter, 1 level teaspoon soda dissolved in a little warm water,  $1\frac{1}{2}$  cups sifted Thoman's Moss Rose flour,  $\frac{1}{2}$  teaspoon Quaker cinnamon,  $\frac{1}{4}$  teaspoon Quaker nutmeg,  $\frac{1}{2}$  cup boiling water added last. Steam 1 hour. Sauce: Yolks 2 eggs beaten,  $\frac{1}{2}$  cup powdered sugar,  $\frac{1}{2}$  pint whipped cream.—Mrs. W. H. French.

## DESSERTS

**Almond Bavarian Cream**—Moisten  $\frac{1}{2}$  box gelatine in  $\frac{1}{2}$  cup of cold water, 1 pint milk and stir into the yolks of 4 eggs beaten with 1 cup sugar. When cooked take from stove, add the gelatine, 1 pint cream whipped stiff, 1 cup finely chopped almonds,  $\frac{1}{2}$  teaspoon Quaker almond extract. Pour into mold and serve cold.

**Banana Whip**—Three bananas,  $\frac{1}{2}$  cup cold water, 1 cup sugar,  $\frac{1}{2}$  package of pink Quaker coloring powder, juice of 1 lemon, 1 pint freshly boiled water,  $\frac{1}{2}$  package gelatine. Cut bannanas fine, add lemon juice and heat to a creamy mass. Moisten gelatine in cold water, add sugar, bananas and coloring and beat again until foamy. Pour into a mold and serve with cream.

**Charlotte Russe**—One pint whipped cream, 1 tablespoon of Knox gelatine,  $\frac{2}{3}$  cup sugar, 1 teaspoon Quaker vanilla. Soak gelatine in  $\frac{1}{4}$  cup cold water over tea kettle. Whip cream, add gelatine when dissolved, beat a long time, line cup with lady fingers, fill with cream.

**Caramel Custards**—One-half cup sugar, melted in an iron pan, line 6 custard cups with liquid, 3 eggs beaten without separating, 3 tablespoons sugar,  $\frac{3}{4}$  pint of milk, a grating of nutmeg over each cup. Stand them in a pan of boiling water and bake until set. Turn from cups while hot but serve cold with whipped cream.

**Foam Cake**—Whites of 6 eggs, pinch of salt, beat foamy and add cream of tarter size of pea, stir until stiff, add two cups of sugar, 1 tablespoon of vinegar, 1 teaspoon of Quaker vanilla. Bake 1 hour to  $1\frac{1}{2}$  hours in very slow oven. Serve crushed fruit over this topped with whipped cream.—Mrs. A. C. Roller.

**Caramel Custard**—Place 8 tablespoons of sugar and  $\frac{1}{2}$  cup of water in a saucepan and cook quickly without stirring until the syrup become brittle when dropped in cold water. Pour immediately into a dry mold or pudding dish, shaking the mold well to coat the entire inner surface. Break 4 eggs, reserving the whites of 2, and beat well. Scald 1 pint of milk, pour the eggs, beating all the time and add 3 tablespoons of sugar, 1 teaspoon Quaker vanilla. Pour into the mold, cover with buttered paper and steam slowly for 30 to 40 minutes. Unmold and serve cold.—Mrs. Asa Walter.

**Grapefruit, Hawaiian**—Remove center membrane from a half grapefruit and loosen sections. Sprinkle with Quaker powdered sugar and fill the center with crushed pineapple and a few white grapes. Chill before serving.



**Grape Blanc Mange**—One cup sweetened grape juice, boil and stir in 2 scant teaspoons corn starch blended with a teaspoon cold water. Boil 5 to 10 minutes. Turn in two moulds. When cold serve with whipped cream. Any kind of fruit juice may be used instead of grape.

**Cocoanut Fruit Jello**—Dissolve 1 package raspberry jello in pint boiling water, when cool and still liquid pour into sherbet glasses,  $\frac{2}{3}$  full. When on the point of setting arrange canned peas on top of each glass, between peas put a tablespoon of whipped cream mixed with cocoanut. Decorate with whipped cream mixed with cocoanut and cover top with cocoanut.

**Ginger Puffs**—One egg,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  tablespoons butter,  $\frac{1}{2}$  teaspoon each of Quaker ginger and cinnamon,  $\frac{1}{2}$  teaspoon soda, scant,  $\frac{1}{2}$  cup boiling water, 2 cups Thoman's Moss Rose flour. Mix egg, molasses, sugar and butter. Dissolve soda in boiling water and add to the mixture. Sift all dry ingredients together, add to mixture. Stir thoroughly and bake in moderate oven. To be eaten hot with butter or whipped cream.—Mrs. Franc E. Gardner.

**Marshmallow Mange**—One cup sugar, 1 pint boiling water, 2 tablespoons of gelatine soaked in cold water. Boil together 5 minutes. 6 eggs beaten stiff. Pour hot syrup over and heat well. Color a portion pink with Quaker coloring and mould in layers. Serve with whipping cream.

**Old-Fashioned Baked Apples**—Wash and core 6 apples. Fill the centers with crushed pineapple. Place in a greased baking dish and pour in  $\frac{1}{2}$  inch of water. Add  $\frac{1}{2}$  cup sugar. Bake until the apples are tender, adding more water if necessary and basting frequently with the syrup. Just before serving heap the centers with additional pineapple.

**Orange Custard**—One quart milk, 3 eggs,  $1\frac{1}{2}$  cups sugar, 2 tablespoons corn starch. After cooking and being cooled add the grated rind of an orange. When cold pour over orange cut in small pieces. Serve with orange cookies.—Mrs. J. W. Williams.

**Rhubarb Foam**—Boil 2 cups diced rhubarb in 1 cup of water till tender, add  $\frac{3}{4}$  cup sugar, 1 tablespoon corn starch moistened in a little water and boil several minutes. Beat 3 egg whites stiff, add  $\frac{1}{4}$  teaspoon Quaker vanilla and fold in the rhubarb mixture. Serve very cold. Good with sliced bananas.

**Apple Meringue**—Fill a baking dish half full of strained and flavored apple sauce. Cover with a meringue, bake until puffed and light brown. Serve cold.

## FROZEN DESSERTS

**Frozen Fruit Salad**—One level tablespoon butter, yolks of 2 eggs,  $3\frac{1}{2}$  level tablespoons Thoman's Moss Rose flour, 3 level tablespoons sugar, 1 level teaspoon salt,  $\frac{1}{3}$  teaspoon Quaker paprika, a few grains cayenne,  $\frac{2}{3}$  cup milk,  $\frac{1}{3}$  cup vinegar, 2tablespoons pineapple juice, 1 cup prepared fruit, orange, pineapple, cherries and bananas. 1 cup whipping cream. Directions: Melt butter in double boiler, add slowly yolks of eggs well beaten and flour mixed with sugar, add salt, paprika, cayenne, milk and vinegar slowly. Cook over boiling water stirring constantly until mixture thickens. Beat two minutes and let stand until chilled, then add pineapple juice, fruit and whipped cream. Place in baking powder cans, pack in salt and ice and let stand 2 hours. Slice and serve on head lettuce leaf.—Dr. Ethel C. Carpenter.

**Fruit Ice**—Three oranges, 3 lemons, 3 bananas, 3 cups sugar, 3 cups water, one pint can of apricots. Rub all fruit through strainer, using water to help it through. Add sugar and stir until dissolved. Freeze, allow to stand at least 1 hour. This will make about 2 quarts. In freezing always use 1 cup rock salt to 3 cups crushed ice.—Stockbridge O. E. S. Cook Book.

**Grape Mousse**—Heat 1 quart grape juice to boiling point. Dissolve 2 heaping tablespoons of gelatine in  $\frac{1}{4}$  cup water and stir in juice, strain and cool. Beat whites of 4 eggs stiff, when mixture begins to stiffen add eggs. Fold in 1 cup thick or whipped cream. Pack and freeze.

**Home-Made Ice Cream**—Two quarts milk, 2 eggs, 4 cups sugar, 2 tablespoons Moss Rose flour. Cook until creamy then strain. When cold add 1 quart cream, flavor with Quaker vanilla. This makes about 6 quarts when frozen.—Elizabeth Lewis.

**Orange Ice**—Two cups water, 1 cup sugar,  $\frac{1}{2}$  cup lemon juice, 1 cup orange juice. Boil the sugar and water for 3 minutes, cool and add the juices. Freeze until stiff. Serve in orange cases. Garnish with sliced oranges, mint leaves and red cherries. Will make 12 portions.

**Lemon Ice**—For 1 gallon. 8 lemons, 4 cups sugar,  $2\frac{1}{2}$  quarts milk. Squeeze the lemons and add sugar to juice. Put in freezer and when cold add milk and freeze.—Committee.

**Maple Mousse**—One cup maple syrup, heated to a boiling point. Then stir in slowly the well beaten yolks of 4 eggs, set in pan of boiling water and cook 3 or 4 minutes. When cool beat in 1 pint of whipped cream and a pinch of salt. Freeze.—Mrs. Floyd Odel.

**Maple Mousse**—Beat the yolks of 3 eggs and pour over them 1 cup of hot maple syrup. Boil until it is like custard, stirring all the time. Beat well and then let stand until it is cold. Whip 1 pint of cream very stiff and beat the whites of the eggs and add to the above when cold, beating well. Pack with ice and salt and let stand 3 or 4 hours. Will serve 8 persons.

**Orange Cream Sherbet**—Remove the rind from 1 orange and pour over it 1 pint boiling water, add 1 cup of sugar and cover closely for  $\frac{1}{2}$  hour. Strain the mixture and blend with 1 cup orange juice and juice of 2 lemons. Freeze until partly stiffened and add  $1\frac{1}{2}$  cups of double cream which has been beaten stiff with  $\frac{1}{2}$  cup sugar. Finish freezing and let mixture ripen before serving.—Mrs. Asa J. Walter.

**Lemon Milk Sherbet**—One quart milk, 2 cups sugar, juice of 3 lemons poured over 4 crushed bananas. Dissolve sugar in milk and partly freeze before adding the lemon juice and banana. Freeze. Will make 2 quarts.—Mrs. Asa Walter.

**Orange Sherbet**—One pint orange juice, 2 tablespoons gelatine, 2 cups sugar, 1 quart water, cover gelatine with cold water and soak  $\frac{1}{2}$  hour. Boil sugar and water 5 minutes, add gelatine and allow to cool. Add orange juice and freeze.—Mrs. Frances Breitenwischer.

**Strawberry Sherbet**—Four cups of water, 2 cups sugar, boil until clear, cool and add the juice of 2 lemons, 4 cups strained berries and the beaten white of 1 egg. Freeze.—Committee.

**“Three” Ice**—Put 3 bananas through a ricer or vegetable press, add juices of 3 oranges and 3 lemons. Boil 3 cups sugar with 3 cups water and let cool. Add bananas and fruit juices, pour into a freezer, add stiffly beaten whites of 3 eggs and freeze. Makes about  $2\frac{1}{2}$  quarts.

**Vanilla Ice Cream**—Two cups scalded milk, 4 egg whites, 4 egg yolks, 1 cup heavy cream, 1 cup sugar,  $1\frac{1}{2}$  teaspoons Quaker vanilla. First make a custard of the milk, egg yolks, sugar and salt, cool, beating frequently, fold in the egg whites whipped stiff, then add cream and flavoring. Freeze in 3 parts ice to 1 part salt.