

Cottage Cheese Sandwiches—One cup cottage cheese, $\frac{1}{2}$ cup chopped cucumber, 1 tablespoon chopped onion, 1 tablespoon chopped parsley, $\frac{1}{2}$ cup chopped pickle, 1 teaspoon salt, $\frac{1}{4}$ teaspoon Quaker celery salt, $\frac{1}{4}$ teaspoon paprika, 3 tablespoon thick Quaker salad dressing. Mix all together to form soft paste and spread on graham bread.

Olive Sandwiches (twelve)—Twelve slices of white bread cut very thin, $\frac{1}{3}$ cup soft butter, $\frac{1}{2}$ cup chopped stuffed olives, $\frac{1}{4}$ cup black walnut meats chopped, 2 tablespoons Quaker salad dressing. Arrange the slices of bread in pairs. Spread one of each pair with butter, the other with mixture of olives, nut meats and dressing. Press the slices firmly together. Wrap in a damp cloth and store in a bread box. When ready to use, cut in triangles.

Pimento Sandwiches—One can pimentos, 3 hard boiled eggs, $\frac{1}{4}$ lb. cheese, medium sized onion. Grind and mix with Quaker salad dressing.

BEVERAGES

Fruit Punch—One quart cold water, $\frac{1}{2}$ cup lemon juice, 2 cups sugar, 2 cups chopped pineapple, 1 cup orange juice. Boil water, sugar and pineapple twenty minutes. Add fruit juices. Cool, strain and dilute with ice water.—Mrs. Leola Sessions.

Fruit Cup—Two tablespoons green tea, 2 quarts boiling water, 2 cups sugar, juice of 3 oranges, 1 cup pineapple juice and juice of 3 lemons. Pour water over tea, let stand 5 minutes, then strain into the sugar, add lemon and orange juices, cool, and let ripen in a cool place for 6 hours. When ready to serve add pineapple juice, pour over cracked ice in deep glasses.—Elizabeth Lewis.

Raspberry Fruit Punch—Two quarts red raspberries, 2 lbs. sugar, 2 cups water, boiled 10 minutes. Put berries in kettle over slow fire, while heating, mash with wooden potato masher. Boil 10 minutes, then mash through wire strainer. Put back in kettle, add syrup, boil 10 minutes. Pour in bottles and seal.

Raspberry Shrub—Place red raspberries in a stone crock, cover with one pint of moderately strong vinegar to each pint of berries and let stand over night. Strain off the juice and to each pint add 2 cups sugar. Boil 10 minutes and bottle while hot. Dilute with ice water for serving.

Washington Punch—Pour 1 cup of hot tea infusions over 1 cup sugar, as soon as sugar is dissolved add $\frac{3}{4}$ cup orange juice and $\frac{1}{3}$ cup lemon juice. Strain into punch bowl over a large piece of ice and just before serving add one pint of ginger ale, one pint apollinaris water, a few slices of orange and maraschino cherries.

PICKLES AND RELISHES

Aristocrat Pickles—One quart cucumbers sliced thin, 1 large onion sliced thin, 1 green pepper cut fine, sprinkle with salt and let stand 3 hours, then drain, 1 cup brown sugar, $\frac{1}{4}$ teaspoon Quaker tumeric, $\frac{1}{2}$ teaspoon ground cloves, enough vinegar to cover. Heat, but not boil, and can.—Mrs. Geo. H. Rosa.

Beet Relish—One-half peck beets cooked until tender, 1 small cabbage, 2 cups horseradish. Put through coarse grinder and add 2 cups sugar, and $\frac{1}{2}$ cup salt. Cover all with good vinegar and cook a few minutes. Can hot, put in small cans, as it works quickly after being opened.—Mrs. W. D. Baltz.

Chunk Pickles—Seven pounds cucumbers cut in circles about $\frac{3}{4}$ in. thick (quite good sized cucumbers). Put in brine strong enough to hold up an egg. (Test.) Leave in brine for 3 days, put in clear water 3 days, changing water each day, then take $\frac{1}{2}$ tablespoon alum in very weak vinegar heated and pour over pickles. Let stand over night. Drain. Take 3 pints vinegar, 3 lbs. brown sugar, 1 ounce Quaker celery seed, $\frac{1}{2}$ oz. whole allspice, $\frac{1}{2}$ oz. cassia buds. Tie spices in bags. Heat and pour over pickles 3 mornings, heating each morning. Last morning take out spices and can.—Mrs. Mary MacKichan.

Chunk Pickles—Soak 7 pounds of medium sized cucumbers for 3 days in brine strong enough to hold up an egg. Then soak three days in clear water, changing water each day. Drain and cut cucumbers in chunks and cook in weak vinegar-water till tender when pierced with fork. Then drain and put on the following: 3 pints vinegar, 3 pounds brown sugar, 1 oz. Quaker cassia buds, 1 oz. whole allspice, boiling hot, and let stand and steam and heat till all are hot. Then seal.—Mrs. Charles Barnes.

Corn Salad—One dozen ears of corn—corn cut off, 1 large cabbage, 1 red pepper chopped, 3 bunches of celery, 4 large onions, 4 table spoons Quaker mustard, 3 tablespoons Thoman's Moss Rose flour, 2 quarts vinegar. Mix all together and cook 1 hour. Dilute vinegar if strong.—Mrs. Geo. W. Campbell.

Catsup—One-half bushel tomatoes, 3 pints cider vinegar, 2 pounds brown sugar, 2 tablespoons salt, 2 tablespoons Quaker whole allspice, 2 tablespoons whole peppers, 2 tablespoons mustard seed, 4 little red peppers, 3 nutmegs, grated, 2 quarts onions, 1 dozen stalks of celery. Boil onions, celery and peppers with tomatoes. Then strain and boil with spices tied in a bag.—Helena Breda.

Chunk Pickles—Soak 7 pounds cucumbers in salt brine that will hold up an egg. Soak for 3 days, then drain and soak in fresh water for 3 days, changing water each day. Cut the stem end off the pickles and cut in chunks. Make a weak vinegar with a piece of alum the size of a walnut, simmer 2 hrs. Drain and put in cans and cover with the following after boiling 3 minutes: 3 pints vinegar, 3 pounds brown sugar, 1 oz. Quaker cinnamon bark, 1 oz. celery seed, 1 oz. whole allspice.—Mrs. Nellie Sherman.

Chunk Pickles—One-half peck cucumbers, soaked 3 days in brine that will hold up egg, then 3 days in fresh water, changing water each day, then cut up and scald in 1 pint vinegar and 2 pints water, 1 teaspoon alum with grape leaves in bottom of pan. Then drain and boil together, 3 pounds brown sugar, 3 pints vinegar, 1 oz. Quaker celery seed, 1 oz. cassia buds, 1 oz. whole allspice. Can.—Mrs. Asa J. Walter.

Cucumber Pickles—One peck cucumbers, 3 quarts vinegar, 2 teaspoons alum, $\frac{1}{2}$ cup salt, 6 cups brown sugar, whole Quaker allspice, cloves and stick cinnamon. Wash cucumbers, cover with water and add salt. Pour this brine off, bring to a boiling point and pour back on hot each morning for nine days. The tenth day scald cucumbers up in water to which has been added 1 teaspoon alum and 1 cup vinegar. Pack in cans and cover with hot vinegar, which has been prepared by adding to the remainder the sugar and the balance of the alum. Into each quart can put 8 whole Quaker cloves, 8 allspice, and about 2 inches of stick cinnamon. This will make about 8 quarts.—Mrs. M. S. Graham.

Chili Sauce—One-half bushel tomatoes, peeled and chopped, $\frac{1}{2}$ dozen green peppers, 2 quarts onions, 1 quart vinegar, 2 pounds brown sugar, $1\frac{1}{2}$ teaspoons Quaker cinnamon, $\frac{1}{2}$ teaspoon red pepper, $\frac{1}{2}$ teaspoon black pepper, and $\frac{1}{2}$ cup of salt.—Helena A. Breda.

Corn Relish—Twelve ears of corn, 1 medium size cabbage, 2 small or 1 large red pepper, 1 tablespoon Quaker celery seed, $\frac{1}{8}$ pound Quaker mustard, 3 scant cups of granulated sugar, $\frac{1}{4}$ teaspoon tumeric, $\frac{1}{4}$ teaspoon curry powder, salt to taste, 1 quart white wine vinegar. Boil $\frac{1}{2}$ hour. Can while hot.—Mrs. H. C. Teel.

Mince Meat—One quart bowl cooked beef chopped, 6 quarts sour apples chopped, 1 quart English currants, 2 cups sugar, 1 cup molasses, 1 cup vinegar, 2 teaspoons each of Quaker cloves, cinnamon and allspice, 1 tablespoon salt, 1 tablespoon black pepper. Cook until tender and seal in cans. When ready to use add raisins and a little butter.—Katherine Bailey.

Fig Relish—Run through food chopper 7 pounds of pears and 2 pounds of figs, add 5 pounds of sugar. Cook all together until thick enough to spread. Very good for cake filling.—Margarette Urquhart.

Green Tomato Pickles—One peck green tomatoes, $\frac{1}{2}$ cup coarse salt, 2 quarts vinegar (not too strong), 1 package Quaker stick cinnamon, 3 cups brown sugar. Wash and cut tomatoes, cover with water, add the salt and let stand over night. In the morning drain and wash with clear water. Cover with water to which 1 cup vinegar has been added and scald. Do not cook. Pack in cans and cover with the remainder of the vinegar, to which has been added the sugar and cinnamon broken into small pieces, brought to a boiling point.—Mrs. M. S. Graham.

Chili Sauce—Four red peppers and 3 onions chopped fine, 48 ripe tomatoes, peeled, 4 tablespoons salt, 4 cups brown sugar, 8 cups vinegar, 2 teaspoons Quaker allspice, 2 teaspoons cloves, 1 teaspoon ginger. Boil all together.—Mrs. John H. Chase.

Mince Meat—Three quarts boiled cider, $1\frac{1}{2}$ lbs. of meat, boiled and chopped, $\frac{1}{2}$ lb. suet, 2 lbs. raisins, 2 lbs. currants, 3 oz. lemon peel, 3 oz. citron, 3 times as many apples as you have chopped meat, $\frac{1}{2}$ teaspoon each of Quaker cinnamon and nutmeg, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ pint fruit juice, 2 cups sugar. Cook and seal.—Helena A. Breda.

Mustard Pickles—Two quarts small onions, 2 quarts green tomatoes sliced, 2 quarts small cucumbers, 2 quarts large cucumbers cut up, 2 cauliflower divided small, 1 dozen green peppers. Make a brine of 6 to 8 quarts water and 2 pints of salt, pour over, let stand 24 hours, then heat through and let drain. Dressing—12 tablespoons of Quaker mustard, 2 tablespoons tumeric, 1 cup Thoman's Moss Rose flour, 2 cups sugar. Mix with enough vinegar to make a paste, then add enough vinegar to make 4 quarts and boil until it is like starch, add the pickles and heat until warmed through, stir so as not to burn, then bottle.—Mrs. R. I. Phillips.

Mock Orange Marmalade—Two cups chopped carrots, juice of 2 lemons, juice and grated rind of one orange, and 1 cup of sugar. Cook slowly until thick.—Mrs. Anna L. Foster.

Mixed Pickles—Pare and slice 3 doz. cucumbers and let stand in salt water for 2 or 3 hours, 9 onions sliced, 3 pints vinegar, 3 cups sugar, 1 teaspoon celery seed, $\frac{1}{2}$ teaspoon Quaker mustard seed, $\frac{1}{2}$ teaspoon tumeric. Put all in the vinegar, pour over pickles, let come to a boil. Put in cans and seal.—Mrs. L. A. Ruggles.

Mince Meat—One quart finely chopped meat, beef or venison, 3 quarts chopped apples, 3 pints brown sugar, 1 quart boiled cider or fruit juice, 1 pint raisins, 1 pint butter, or suet, Quaker spices, 1 teaspoon ground cloves, 4 teaspoons cinnamon, 4 teaspoons salt, 2 teaspoons black pepper, 1 teaspoon nutmeg, 1 cup water. Cook and can.—Mrs. Danna Benson.

Mixed Pickles—Two gallons tiny cucumbers, 2 quarts button onions, 3 quarts vinegar, 11 cups sugar, 4 teaspoons Quaker mustard seed, 3 teaspoons Quaker celery seed. Sprinkle cucumbers and onions with salt and let stand overnight. Drain, cook in vinegar mixture till tender. Add paste made of 5 tablespoons Thoman's Moss Rose flour and 3 tablespoons tumeric powder. Cook until thickened.—Fanny L. Stewart.

Pimentoes—Two dozen red peppers. Cut peppers in strips, take out seeds, put in pan and turn hot water on; let stand five minutes, drain, put in cold water to harden. Make a syrup in proportions of 2 cups of water to one quart of vinegar and cook them in syrup 15 minutes. Can.—Genevra S. Ablett.

Pickle Cabbage—Slice three hard good size heads of cabbage, also 4 red peppers, to mingle with cabbage. Pack in 2 gallon jar and pour over one gallon of boiling water, with 1 cup salt. Let stand 24 hours, then squeeze out. Put lightly in cans, don't pack it for you want plenty of vinegar, make a syrup of 2 quarts white wine vinegar, 2 pounds of sugar, $\frac{1}{2}$ cup Quaker white mustard seed. Sprinkle the seed in cabbage when you put it in cans. Pour vinegar over white hot and seal.—Mrs. Asa J. Walter.

Pickled Peaches—Twelve pounds peaches, scalded and pared, 4 pounds sugar, 1 quart vinegar, 2 teaspoons Quaker cinnamon, 1 teaspoon cloves, cook peaches until tender, skim out, stew juice down to thick syrup and pour on.

Rag Pickles—Two quarts sliced cabbage, 2 quarts green tomatoes, 1 quart cucumbers, 10 small onions sliced, 2 red peppers cut in small pieces, 2 tablespoons celery seed, 2 tablespoons Quaker mustard seed, 3 tablespoons salt, 2 teaspoons tumeric, 1 quart vinegar, 3 cups brown sugar. Boil $\frac{1}{2}$ hour and seal while hot. Makes 4 quarts.

Pepper Relish—Six green peppers, six red peppers, 6 large onions, 1 large cabbage, 1 bunch celery. Chop fine and sprinkle over all $\frac{1}{2}$ cup of salt. Let stand all night then drain and add 3 cups of sugar, 4 cups of vinegar, 1 ounce of Quaker white mustard seed. Fill cans to overflowing and seal cold. Good cold relish.

Spiced Cherries—Two quarts pitted cherries, 1 cup chopped raisins, juice of 2 lemons, chopped rind of 1 lemon, 3 pints sugar, 1 teaspoon Quaker cinnamon, $\frac{1}{4}$ teaspoon Quaker cloves. Cook till thick and put in glasses.—Mrs. Asa J. Walter.

Quince Honey—Seven large quinces, 5 pounds sugar, 1 pint boiling water. Pare and grate the quinces, add the sugar and the water and stir until it commences to boil, then boil 20 minutes, pour into jelly glasses and cover with paraffin.—Genevra S. Ablett.

Summer Mince Meat—Four pounds green tomatoes, 4 pounds sour apples, $\frac{1}{2}$ pound suet, 1 pound raisins, 1 pound currants, put through food chopper, add 4 pounds brown sugar, 2 tablespoons Quaker cinnamon, 1 tablespoon each of cloves, nutmeg, salt, a little water. Boil 2 hours.—Mrs. Chas. A. Barnes.

Winter Cabbage Salad—One quart green tomatoes, seeded and sliced fine, 2 quarts cabbage, sliced fine, 5 onions sliced and let stand in salt water for several hours and drain, 2 red peppers, (cut with shears). Dressing—1 tablespoon Quaker white mustard seed, 1 tablespoon celery seed, 1 tablespoon salt, $\frac{2}{3}$ tablespoon tumeric powder, 1 cup Thoman's Moss Rose flour, 2 cups sugar, 1 quart vinegar, cook and let cool, then pour over vegetables and can.

Sliced Cucumber Pickles—One and $\frac{1}{2}$ dozen large cucumbers, 1 dozen onions, slice thin. Let stand over night in brine. Wash and pack in cans. Boil and pour over them 1 quart vinegar, $\frac{1}{2}$ cup shredded red peppers, $\frac{1}{2}$ cup brown sugar, 1 tablespoon curry powder, 1 tablespoon tumeric, 1 tablespoon mustard seed.

Red Peppers for Salad—Shred red peppers with scissors. Pour over them boiling water and let stand 15 minutes, drain and cover with ice water for 15 minutes. Pack in fruit jars and cover with a syrup made of 2 cups of hot vinegar in which 2 cups of sugar has been dissolved.

Water Melon Preserve—Prepare water melon by removing all pink and green rind, cut in strips about 1 inch wide, and 4 inches long. Soak in salt water for 3 days, then in clear water 1 day and night. Then boil in clear water until tender. Then take fruit and sugar, pound for pound, in kettle and cover with water and boil for three hours or until syrup is thick and fruit is clear. When ready to put in cans put a few slices of preserved pineapple in each can. This flavors the water melon. One can preserve their own pineapple by taking the canned pineapple and adding sugar and cook it until thick.—Sue E. Raudabaugh.

Paradise Jelly—Three quinces sliced and cook until tender in water, 4 tart apples, 1 quart cranberries. Mix and cook until tender, strain and boil 5 minutes, add an equal amount of sugar and boil up and test.—Mrs. Wallace.

Sliced Cucumber Pickles—Slice, but do not pare, small cucumbers sufficient to fill a gallon jar, fill in a layer of cucumbers, add $\frac{1}{2}$ tea cup salt, continue till jar is filled. Let stand 3 hours. Purchase 1 ounce Quaker black mustard seed, 1 ounce white mustard seed, 1 ounce celery seed, $\frac{1}{2}$ pint of olive oil, 2 onions chopped fine, drain cucumbers carefully from the salt, again place in jar in layers, putting a sprinkling of the seeds, onions and about 2 spoonsful of oil between each layer, continue until jar is filled, pour over the remainder of oil and fill the jar with good cold vinegar. The cucumbers remain deliciously fresh and crisp.—Mrs. Evans.

Tomato Relish—One peck ripe tomatoes, 6 onions, 3 green peppers, 2 cups celery, chopped fine, $\frac{1}{2}$ cup salt, 2 pounds brown sugar, 1 ounce Quaker cinnamon, 2 ounces of white mustard seed, 2 ounces of black mustard seed, 3 pints cider vinegar. Drain half the juice from the tomatoes. Cook until onions are soft, about 30 minutes.—Isabel Haite.

CANDY

Cocoanut Candy—Three cups sugar, 1 cup milk, 2 table-spoons butter, $\frac{1}{2}$ teaspoon Quaker vanilla and lemon, $\frac{1}{2}$ cup shredded cocoanut. Cook the sugar, milk and butter together, stirring frequently until a soft ball is formed when a little is tested in cold water. Remove from the fire and set in a cool place for 30 minutes. Add the extracts and stir vigorously until very thick and creamy. Knead with the hands for a few minutes and shape into small balls, roll in the cocoanut.—Committee.

Divinity—Four cups sugar, $\frac{1}{2}$ cup water, $\frac{3}{4}$ cup corn syrup, 1 cup nut meats, whites of two eggs. Beat whites of eggs in large pan. Boil sugar, water and syrup together till sugar is cooked but not brittle and pour $\frac{1}{2}$ of it into eggs, beating all the while, season with Quaker vanilla. Put the balance on and cook until real brittle when dropped into cold water, then pour into the first and stir, add nut meats and stir till real stiff, pour on a buttered platter.—Nora A. Barnes.

Taffy Candy—Three cups sugar, $1\frac{1}{2}$ cups Karo syrup, $\frac{1}{4}$ cup boiling water, $\frac{1}{2}$ pound butter. When the ingredients come to a boil add 1-6 cake of parro wax. Boil until brittle when dropped in cold water. When done add $\frac{1}{2}$ sheet of gelatine that has been soaked in cold water. Add Quaker vanilla when pulling.—Mrs. Chas. Torrey.

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Fudge—Two cups brown sugar, 2 cups granulated sugar, 1 tablespoon Thoman's Moss Rose flour stirred in the sugar, 1 cup cream, sweet or sour, small piece of butter, boil until it forms a soft ball when dropped into cold water, cool and add 1 teaspoon of Quaker vanilla, beat until thick, add 1 cup of nut meats and pour into buttered pan.—Susie O. Wing.

Peanut Cluster—Melt down any quantity of sweet chocolate in a double boiler, have roasted peanuts ready, dip them in the chocolate in clusters, take out, lay on waxed paper to cool. Any kind of nuts may be used.—R. Sherman.

Fudge—Two cups sugar, 2 tablespoons of cocoa, 1 teaspoon of butter, $\frac{2}{3}$ cup milk, boil until it forms a soft ball when dropped in water. Add Quaker vanilla when taken from the stove, beat until it begins to grain and pour quickly into buttered tins.—Lulu J. Abbey.

Fruit Circles—One pound dates, 1 pound raisins, 1 pound figs, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup granulated sugar, 18 halves of nuts. Carefully wash the fruits and put through the food chopper. When a well blended paste is formed, shape into small balls 1 inch in diameter. Roll in the sugar and press a nut on the top. Wrap in waxed paper and pack in box or jar.—Committee.

Maple Pralines—Two cups Quaker XXXX sugar, 1 cup maple syrup, $\frac{1}{2}$ cup cream, 1 teaspoon Quaker vanilla, 1 cup pecan meats. Mix the sugar, syrup and cream and cook until a soft ball forms when tested in cold water. Stir frequently while cooking. Remove from fire, beat until creamy, add the vanilla and pecans. Drop from the end of a spoon upon a waxed paper. The pralines should be 2 inches in diameter and about $\frac{1}{8}$ of an inch thick.—Committee.

Nut Candy—Two pounds of brown sugar, 1 cup cream, 1 pound of almonds or walnut meats. Break the nuts, put cream and sugar in a large pan and cook, stirring constantly until quite thick or to 235° . Take from fire and stir in the meats, stir until it just begins to harden. Dip with teaspoon and drop on waxed paper.—Mr. R. Sherman.

Fudge Candy—Two cups sugar, 1 cup milk, butter size of walnut, 4 teaspoons cocoa, 2 tablespoons corn syrup, boil until ball can be formed in water or about 15 minutes, stir all the time while cooking, let cool until you can hold your hand on bottom of pan, then add nut meats and 1 teaspoon vanilla and beat.—Mrs. Asa Walter.

Peanut Brittle—Two cups sugar, 1 cup Karo corn syrup, $\frac{1}{2}$ cup water, 2 cups peanuts, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda, butter size of an egg. Cook until like glass when dropped in water, turn off heat and add butter, stir, then add soda and let come to a boil. Then drop as pan cakes on marble slab and keep turning until they are cold.—Robert McKim.

MISCELLANEOUS

Ham Pickle—Rub the hams lightly with salt as soon as cut up and lay out on slanting board to drain. Repeat the process after a day or two and after 2 or 3 more days put in the following pickle, boiled, skimmed and poured over hot. 6 gallons of water, 6 pounds of salt, 3 ounces saltpetre, 4 pounds coarse brown sugar, 1 pint molasses. Six weeks in this will cure them, then take out, wash and smoke, if you like smoked ham.

Beef Pickle—Two gallons water, 2 pounds salt, 1 ounce saltpetre, 1 pound sugar, 2 large spoonfuls baking soda, boil, skim and pour over hot. In two weeks reheat, skim and let it get cold, wash the meat and pour it over. Good any way you fix it.