

A

RBUTUS

COOK

BOOK

Price 50 cents

An Excellent Recipe for
Good Printing

Visit

The Campus Press

Book and Job
PRINTERS



RECIPES

Compiled by

The Benevolent Committee

of

Arbutus Chapter No. 45

ORDER OF THE EASTERN STAR

=====
1923
=====

"He who eats what's cooked our way,
Will live to eat some other day."

"If you a cook aspire to be
And offer no resistance,
Come learn of us, and you will see
We'll lend you our assistance.
Of all good things which you may need,
We give the best, we do indeed,
Our cakes and pies we gladly share
We've plenty here, dainty and rare.
"Sweets to the sweet," mind what you're taught,
With cooking lore our book is fraught.
If you but follow the lessons we give,
'Twill help you, good friend, the better to live.
This book, with care was arranged for you,
And if you will follow its recipes true,
You'll revel in everything good to eat,
Pastry and pickles, fish and meat.
So send for it quickly and do not delay,
And study it carefully day after day."

INDEX

	Page
Beverages	60
Breads	8
Cakes	44
Candy	66
Cocktails	5
Cookies	53
Desserts	40
Doughnuts	58
Eggs	19
Entrees	24
Fillings and Frostings	51
Fish and Oysters	7
Frozen Desserts	42
Helpful Suggestions	70
Hot Breads	11
Housekeepers' Helps	69
Index	4
Meats	14
Miscellaneous	68
Pastry and Pies	33
Pickles, Preserves, etc.	61
Puddings	35
Salads and Salad Dressings ..	26
Sandwiches	59
Soups	5
Title Page	1
Vegetables	20
Weights and Measures	69

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, skewer 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 Raser.

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.

WE KNOW

That a satisfied customer is the best advertisement, and consequently do our utmost to please our trade. Should you find any mistake or have cause for complaint, we are at all times willing to rectify same and adjust all difficulties to the satisfaction of our customers.

Your trade is appreciated.

Call again

O. H. BAILEY
GROCERIES AND MEATS

Don't compare our goods with cheap stuff. Good groceries and meats are cheaper than doctors' bills.

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.

MEATS

A Nice Way to Roast Beef—Rump roast, boned and rolled, about six pounds, $\frac{1}{2}$ pound suet. Cut up suet and let it get hot, have meat washed and dried. Put in aluminum kettle and turn both sides. Then season and cover very closely. Do not put a bit of water on meat and turn gas very low. Cook about three hours or better. The steam cooks the meat very tender and juicy. Remove from kettle, add water and make gravy.—Mrs. Freshour.

Baked Pork Chops—One pound pork chops, roll in Thoman's Moss Rose flour, add salt and pepper then place in buttered spider and fry until brown. Remove from spider and place in baking dish and cover with milk, put in oven and bake 1 hour.—Mrs. C. T. Levering.

Baked Ham—Buy slice 2 inches thick or more from center of ham. Remove outside edge and skin, rub thoroughly with Thoman's Moss Rose flour, Quaker mustard and stick full of Quaker cloves. Cover with hot water and bake 2 hours.

Beefsteak Rolled—Spread a round steak with a layer of dressing, begin at one end of steak and roll it carefully. Tie the roll to keep in shape, bake in oven, basting often, make a gravy of drippings when ready to serve.

Ham Loaf—One pound mild ham, 2 pounds lean pork steak (ground), 1 cup bread crumbs, $1\frac{1}{4}$ cups milk. Bake 40 minutes.—Mrs. Wallace.

Chicken En Casserole—Clean and separate fowl into pieces at joints. Chop fine 1 onion and about 1 ounce of ham, melt $\frac{1}{4}$ cup of butter in frying pan, in this brown the chicken, removing them as cooked to the casserole. Then brown the onion and ham in the pan and add these to the casserole with 1 quart of hot broth or boiling water, 1 pint hot stewed tomatoes, 1 cup boiled rice, 1 teaspoon salt and 1 sweet green pepper sliced fine. Cover dish closely and let simmer in oven $1\frac{1}{2}$ hours. Chicken or any foods which require slow cooking are delicious cooked in this manner.

Company Irish Stew—Put $\frac{1}{4}$ pound suet in kettle. When fat is rendered out of it remove cracklings and slice 1 onion into fat and cook until a nice brown, cut the 2 pounds round steak in 2-inch squares, throw into the kettle. Shake 2 tablespoons flour over meat and stir over fire until browned. Now add $1\frac{1}{2}$ pints boiling stock or water with 1 carrot and bayleaf, 1 tablespoon kitchen bouquet, 1 teaspoon salt and pepper, bring to boiling point and simmer $1\frac{1}{2}$ hours. Ten minutes before meat is done make dumplings and serve around the meat.

Chicken a La King—Three and $\frac{1}{2}$ pounds of young chicken, 1 can broken mushrooms, 1 large green pepper, 1 pimento, 1 can peas, 1 can asparagus tips, $\frac{1}{2}$ cup chicken fat or butter, $\frac{1}{2}$ cup flour, 2 cups chicken soup, $\frac{1}{2}$ cup cream, salt, pepper, 2 yolks of eggs. Boil chicken, cut large white and dark pieces with scissors in thick strips 2 inches long, cut pepper in thin strips, pimento in small pieces. Drain the mushrooms and peas, heat the fat in a spider, add flour when bubbling, add soup, stir until thick and smooth, season with salt and paprika, add liquid from mushrooms stir and to $\frac{1}{2}$ of this sauce add the chicken and place where it will keep hot, to the rest of the sauce add the cream, stir until smooth, add the peppers, peas, mushrooms and pimentos, add, just before serving, the yolks of 2 eggs first dissolved with a little of the hot sauce. Put chicken with gravy in large serving platter, on top of this add mushrooms and pepper mixture and garnish with asparagus tips in pepper rings placed at equal distances around edge of platter.—Mrs. Delmer L. Wing.

Chop Suey—Use 2 pounds of veal steak and $\frac{1}{2}$ pound pork steak diced. Add 1 can sprouts, 3 cups diced celery, 1 teaspoon salt, 1 bottle LaChoy Sauce, 1 can mushrooms, 3 cups of onions cut fine, 1 tablespoon sugar and $\frac{1}{2}$ teaspoon pepper. Dice meat and fry in kettle until brown, add some water and let cook until very done. Add sugar, salt, pepper and La Choy Sauce for the last $\frac{1}{2}$ hour. Cook onions and celery until done, about 15 or 20 minutes. Care must be taken that onions do not cook to pieces. Then combine with meat, adding mushrooms and sprouts. Let heat through and serve with steamed rice. Both meat and vegetables should be cook dry, so that there will be almost no liquor. Serves 8 people.—Mrs. M. S. Graham.

Dumplings—Two cups Thoman's Moss Rose flour, 4 teaspoons Queen Flake baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons butter, $\frac{3}{4}$ cup milk. Do not cover, cook 3 minutes.—Mrs. W. D. Baltz.

Casserole of Meat—One cup diced carrots, 1 cup diced potatoes, $\frac{1}{4}$ cup diced turnip, 1 large onion, salt and pepper.

Spread steak with paste made of butter and flour. Cut meat to fit the casserole. Oil casserole well with bacon fat. If the steak is cut in three pieces put a third of the vegetables in the casserole. Arrange them in layers, slicing the onion through them. Season with salt and pepper and add a piece of meat. Continue layer for layer of meat and vegetables until all is used. Add 1 cup boiling water, cover and bake $1\frac{1}{2}$ hours in the morning and 1 hour at dinner time. Serve from casserole.

Dried Beef With Eggs—One-fourth pound dried beef, 4 eggs, 2 tablespoons butter, $\frac{1}{2}$ cup milk, $\frac{1}{8}$ teaspoon pepper. Melt butter in frying pan, add beef pulled into bits, cover and cook 3 minutes, add milk and eggs, unbeaten. Season with pepper. Cook over a slow fire, lifting and mixing with a fork. When the mixture is dry and rather fluffy serve immediately as longer cooking will make the milk and eggs separate.

Veal Birds—Two slices veal steak cut $\frac{1}{4}$ inch thick, $1\frac{1}{2}$ cups bread crumbs, $\frac{1}{2}$ cup nut meats, 2 tablespoons butter, 1 egg, hot water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, flour. Trim steak and cut in small oval shaped pieces. Mix bread crumbs and nuts with melted butter. Add egg, unbeaten, and mix well. Add water to make moist enough to hold mixture together. Season with salt and pepper. Put some of the stuffing in the center of each piece of meat, pull edges together and pin with toothpicks. Roll in flour and bake in a moderate oven 45 minutes, basting frequently with one tablespoon butter melted in $\frac{1}{2}$ cup water. Make a cream gravy with the liquor in the pan.

Creamed Dried Beef—One-fourth pound dried beef, 3 tablespoons butter, 2 tablespoons flour, $\frac{1}{8}$ teaspoon pepper, 2 cups milk. Remove any stringy portions from meat. Melt butter in frying pan, add beef and cook until the edges curl. Sift over flour and stir until well blended. Add milk slowly, stirring constantly. Cook until thick and smooth. Serve on triangles of toast or with baked potatoes.

Macaroni With Dried Beef—One cup broken macaroni, 1 cup chipped dried beef, 2 cups canned tomatoes, $\frac{1}{8}$ teaspoon pepper, coarse bread crumbs, butter. Cook macaroni in boiling salted water for 20 minutes. Drain and rinse in cold water. Put half the macaroni in a buttered baking dish, add beef and cover with remaining macaroni. Pour over tomatoes. Cover with bread crumbs, dot with bits of butter and bake half an hour in a moderate oven. The macaroni will absorb the tomato juice and the dried beef adds a delicious flavor.

Ham Timbales—One cup ground cooked ham, $\frac{1}{3}$ cup soft bread crumbs, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon Quaker paprika, 1 egg, $\frac{1}{2}$ cup milk. Mix ham, salt, crumbs and paprika, add egg well beaten with milk. Pour in a well buttered tin or mould, place in a pan of hot water and bake 30 minutes in a moderate oven. Serve hot or cold.—Mrs. Agnes Bentges.

Ham with Potatoes—Put in a baking dish a layer of sliced potatoes then a slice of ham then a layer of potatoes and so on until dish is full enough. Cover with milk and bake, when potatoes are done meat will be done.

Ham Loaf—One and one-half pounds fresh lean pork, $\frac{1}{2}$ pound smoked ham ground together, 2 eggs, 1 cup milk, 1 cup bread crumbs, mix all together and bake in moderate oven 45 minutes. Serve with creamed peas.—Helen Fowler.

Baked Ham—Take slice of ham which is not too salty, 1 inch thick, put in baking dish, cover with milk and bake 1 hour.—Emma Campbell.

Hamburg and Tomato Sauce—One pound hamburger, 1 egg, 1 bunch celery, 1 green pepper. Put celery and pepper through grinder, add enough Thoman's Moss Rose flour to form balls. Cook 30 minutes in 1 cup tomato soup and $1\frac{1}{2}$ cups water.

Mexican Roast—One and one-half pounds round steak, cut from 1 inch to $1\frac{1}{2}$ inches thick. Pound in with the edge of a plate all Thoman's Moss Rose flour you can on both sides. Sear in a hot spider, then put salt, 2 or 3 spoonfuls canned tomatoes, 1 sliced onion and a sliced green pepper or pimento on top. Pour over hot water and let simmer for $2\frac{1}{2}$ hours. Thicken sauce for gravy and pour over the meat. Very tender.—E. L.

Minced Lamb With Olives—Toast small pieces of bread and keep hot. Remove the skin and gristle from lamb and chop the meat. Add gravy to moisten, then add $\frac{1}{2}$ cup of chopped green olives. Season with pepper and salt. After a thorough heating place on the toast. Arrange on a platter.

Pot Roast With Tomatoes and Noodles—Two pounds of round steak cut for pot roasting, small piece of suet, 3 cups canned tomatoes, $\frac{1}{4}$ teaspoon pepper, 1 tablespoon butter, 2 tablespoon Quaker pickling spice, 2 small onions, 1 pound noodles, 2 tablespoons salt. Sprinkle meat with the pepper and salt. Dice the suet and try out in a deep iron kettle. When the fat is very hot place the meat in the kettle and brown quickly. Add the onions, tomatoes and the spices from which the red peppers are removed. Cook slowly 2 hours or until the meat is tender. Remove meat from kettle. Skim out spices. Thicken the liquid with a flour paste for a gravy in following manner: Mix 3 tablespoons of Thoman's Moss Rose flour with 1 tablespoon of cold water. When smooth add to it a little of the hot mixture and when well blended pour it gradually into the hot liquid. Continue to stir until the gravy is smooth. Cook the noodles in boiling salted water 20 minutes, drain and blanch in cold water. Cook $\frac{1}{3}$ of noodles in the hot fat until crisp. Serve the noodles around the meat, with the crisp noodles sprinkled over the top. Accompany with the gravy.—Good Housekeeping.

Our Recipe for Good Nature

Make your feet smile by wearing

LaFrance Rest Cure—for Women

Florsheim Feature Arch—for Men

Mac & Todd

TWO STORES

Lansing
119 So. Wash. Ave.

East Lansing
Abbot and Grand River

One Piece Meal—Put in buttered pan a layer thinly sliced raw potatoes, next a layer of sliced raw onions, then over that $\frac{3}{4}$ cup uncooked rice, then 1 pound hamburger steak and over that 1 quart of canned tomatoes. Season each layer with salt, pepper and butter. Bake in covered dish 1 hour. Take off cover and brown.—Mrs. Harvey Bortle.

Pressed Veal With Olives—Boil or roast 4 pounds of veal, then grind and season with salt and pepper, adding all the liquor of meat. Mix well, put into small cups, press two olives in each cup and when cold turn out on lettuce and serve with Quaker salad dressing.

Veal Loaf With Mushrooms—Two pounds of veal, $\frac{1}{2}$ pound fresh pork chopped. Soften 1 cup stale bread crumbs in milk. Add to meat $\frac{1}{2}$ cup of chopped mushrooms, salt and pepper. Add two beaten eggs. Mix thoroughly and shape in long roll and place in shallow pan. Dredge with Thoman's Moss Rose flour, pour around the loaf the liquor from the can of mushrooms. Bake $\frac{3}{4}$ hour. Thicken sauce with 2 tablespoons each of butter and flour, rubbed together. Add the balance of mushrooms chopped and pour around the roll on the serving platter. Canned tomatoes may be substituted for the mushrooms.—Franc Gardner.

Pork Chops With Sauer Kraut—Put in a baking dish a layer of sauer kraut then layer of pork chops, season with pepper, then a layer of sauer kraut, add as many chops as you have people to serve, bake 1 hour.

Steak a La Sam Ward—Take 3 pounds round steak cut $1\frac{1}{2}$ inches thick. Heat suet in roaster on top of range and when hot put in meat which has been washed, dried and rolled in flour. Let brown on both sides being careful not to burn. Put in oven with $\frac{1}{2}$ cup of water poured around. Cover roaster and let cook $2\frac{1}{2}$ hours, then add vegetables, carrots, onions, small diced potatoes, let cook together and when taken out on platter place vegetables around the meat also adding potatoes, either rosettes or put through ricer. Season gravy with kitchen bouquet and pour over.—Mrs. Arthur Caldwell.

Southern Chicken—One chicken, 1 bayleaf and onion, 6 Quaker cloves, white sauce, 1 red or green pepper, eggs, paprika and parsley. Dress, clean and cut up the chicken, put into a kettle, cover with boiling water, adding the bayleaf, onion and cloves. Boil rapidly five minutes, then simmer until done. Cut the chicken in small pieces and mix with cream sauce to which you have added the sweet pepper cut in small pieces. Mix well with the chicken using enough white sauce to have the mixture very moist. Put into ramekin dishes or custard cups, set in a pan of hot water, bake ten minutes. Serve a poached egg on top with a dash of paprika or finely chopped parsley. This is a nice luncheon dish or as an entree at dinner.

EGGS

Egg Croquettes—Two tablespoons butter, 2 tablespoons Thoman's Moss Rose flour, $\frac{3}{4}$ cup milk, 6 hard cooked eggs, 1 teaspoon chopped parsley, $\frac{1}{2}$ cup chopped cooked tongue or ham. Salt pepper and grated nutmeg to taste, 1 egg, bread crumbs. Chop eggs and mix them with ham, parsley and seasonings, melt butter, stir in flour then add the milk and boil 3 minutes stirring all the time. Add egg mixture and, if required, more seasoning. Cool mixture then divide it into 9 portions and make each into a neat croquette, brush over with the egg beaten with a tablespoon of water. Roll in bread crumbs and fry in hot butter. Drain and garnish with fresh parsley. Will make 9 croquettes.—Committee.

Omelet—Four eggs, 1 cup bread crumbs, a small piece of butter, 1 cup hot water. Soak bread crumbs in the water, beat yolks and whites separately. Add yolks first, then fold in whites. Pour in buttered dish and bake. Serve hot.—Committee.

Baked Omelet—One tablespoon butter, 4 eggs, 8 tablespoons milk, $\frac{1}{4}$ teaspoon Quaker cornstarch, 2 tablespoons water, salt and pepper to taste. Beat eggs well, add milk and beat again. Add butter, seasoning and cornstarch mixed with water. Turn into a buttered fireproof dish and bake in moderate oven 15 minutes.—Mrs. H. B. McKale.

Devilled Eggs—Eighteen hard cooked eggs, 1 cup Quaker mayonnaise, 2 teaspoons salt, $\frac{1}{4}$ teaspoon Quaker paprika, 1 tablespoon chopped parsley, 1 tablespoon chopped green pepper, 6 pimentos, stuffed olives chopped fine. Remove shells from eggs and cut in halves lengthwise. Carefully remove the yolks. Mash them well and add all the rest of the ingredients. Blend thoroughly. Refill the egg cases and pile the filling in a rounding effect over the top. Garnish with a small bit of parsley on top of each egg. Arrange around chicken loaf or on a platter edged with shredded lettuce.—Mrs. Hoyt Woodman.

Escalloped Eggs—Four hard cooked eggs, 2 tablespoons butter, 2 tablespoons Thoman's Moss Rose flour, 1 teaspoon salt, $\frac{1}{4}$ teaspoon Quaker pepper, $1\frac{1}{4}$ cup milk, $\frac{1}{3}$ cup cheese, $\frac{1}{2}$ cup crumbs, 1 tablespoon melted butter. As soon as eggs are cooked, crack the shells and drop into cold water. Let stand until cold. Melt butter, add flour, salt and pepper, when blended add the milk. Cook the mixture until it is creamy. Add the cheese and the hard cooked eggs diced. Pour into a buttered baking dish. Sprinkle the crumbs combined with the melted butter over the top. Bake in a moderate oven for 20 minutes.—Committee.

VEGETABLES

Boston Baked Beans—Soak 3 cups of beans over night. Drain. Cut 1 pound of salt pork into inch squares and put in the bottom of a bean pot. Add beans, 1 teaspoon sugar, 2 tablespoons molasses, 1 teaspoon Quaker ground mustard, 1 teaspoon salt. Cover all with water and bake all day adding water as needed.—Mrs. Charles Allen.

Baked Onions—Four onions, $\frac{1}{8}$ pound bacon, $\frac{1}{4}$ cup bread crumbs, $\frac{1}{2}$ teaspoon salt, 1 tablespoon bacon fat, 3 tablespoons hot water, dash of pepper. Peel onions and boil them slowly until tender but not soft, then drain. Scoop a small section out of the top of each onion. Place the onions in baking dish, fill cavities with chopped uncooked bacon, also lightly cover the tops of the onions with the bacon. Sprinkle with the salt and pepper, add bread crumbs, pour bacon fat and hot water around onions and bake until the onions are brown, about 40 minutes.—Committee.

Baked Potatoes and Cheese—Six baked potatoes, $\frac{1}{3}$ cup hot milk, 2 teaspoons salt, $\frac{1}{4}$ pound cheese shredded, $\frac{1}{8}$ teaspoon Quaker paprika. Cut potatoes in half lengthwise and scoop out the centers. Mash thoroughly. Rub cheese through grater, add to hot milk and beat with egg beater until smooth. Mix with the potatoes, add seasoning and whip until light and creamy. Refill the potato shells and bake in a hot oven for 10 minutes.—Committee.

Peas, French Style—Two quarts peas, 4 tablespoons butter, 1 tablespoon Thoman's Moss Rose flour, 1 teaspoon sugar, 2 teaspoons salt, $\frac{1}{4}$ white onion chopped, $\frac{1}{2}$ teaspoon chopped parsley, $\frac{1}{4}$ cup boiling water. Melt the butter over a moderate heat, add salt and sugar and then the peas. Cook slowly until the skin of the peas begin to wrinkle. While cooking shake the pan frequently, but do not stir the peas. When cooked, dredge with the flour and shake the pan until the butter and flour are blended. Then add the onion, parsley and the boiling water. Cook until the peas are tender.

Cauliflower in Cream Sauce—One head cauliflower, $1\frac{1}{2}$ tablespoons Thoman's Moss Rose flour, salt to taste. Trim off the leaves of the cauliflower and let it soak in cold salted water for $\frac{1}{2}$ hour. Drain. Cover with boiling salted water, using 1 teaspoon of salt for each quart of water, cook until tender, drain and separate into small sections. Make a cream sauce as follows: Melt the butter, add the flour and when well blended add milk slowly. Salt to taste, cook until the sauce thickens. Place the cauliflower in a baking dish, cover with cream sauce and then sprinkle the cheese over the top. Bake until the cheese is brown.

Candied Sweet Potatoes—Twelve medium sized sweet potatoes, 1 cup corn syrup, $\frac{1}{3}$ cup brown sugar, 3 tablespoons butter, 1 teaspoon salt, $\frac{1}{4}$ teaspoon Quaker paprika, $\frac{1}{4}$ cup water, peel potatoes and cut in halves lengthwise, arrange in well buttered pan, mix the corn syrup, sugar, butter, salt, paprika and water, boil without stirring 2 minutes. Pour over potatoes and brown in a moderate oven 1 hour, baste often. Cover with lid for first $\frac{1}{2}$ hour.

Early Summer Spinach—Two quarts spinach, 2 tablespoons butter, 2 eggs, 2 teaspoons salt, dash of pepper, $\frac{1}{2}$ teaspoon chopped onion. Wash the spinach thoroughly, cover with barely enough boiling water to keep it from burning, drain and mash. Melt the butter in a skillet, add the spinach and chopped onion. When thoroughly heated stir in the eggs well beaten and remove from the stove when the eggs are cooked soft.

BISSINGER'S--FLOWERS

Member of Florists' Telegraph Delivery Association

616-624 North Capitol Avenue

“Say it with Flowers”

Since 1894—Lansing's Leading Florist

We have no store uptown, but we are as near to you
as your telephone

Summer Squash and Onion—Two summer squash diced, 1 cup minced white onions. 4 tablespoons butter, 2 teaspoons salt, $\frac{1}{4}$ teaspoon pepper. Wash squash and remove seeds. When diced should have 2 quarts. Melt butter in stew kettle, add onions and cook until onions are light brown. Then add squash, salt and pepper, cover the kettle and allow the mixture to cook over a low flame without stirring for 10 minutes. Continue cooking for 30 minutes, stirring frequently to keep the squash from burning. Sprinkle with paprika when ready to serve.

Baked Eggplant—One small eggplant, $1\frac{1}{2}$ teaspoons salt, 2 tablespoons chopped green pepper, 1 tablespoon butter, $\frac{1}{2}$ cup grated cheese, dash of pepper. Crumbs from 2 slices of bread. Peel the eggplant, cut in rather thick slices, sprinkle with salt, let stand under a heavy weight for 1 hour then cover the eggplant with boiling water, add 1 teaspoon salt and cook until tender, but not mushy. Drain off the liquid and chop the eggplant into small pieces. Place $\frac{1}{3}$ the quantity in a buttered baking dish, sprinkle lightly with salt, pepper and green peppers, bread crumbs, cheese and bits of butter. Add the rest of eggplant, cover with grated cheese and bread crumbs, bake 35 minutes.—
Mrs. Mignon Walter.

Quickly Prepared Sweet Potatoes—Pare potatoes and cut in thick slices. Place in pan in layers, seasoning each layer with salt and sugar. Keep water enough in bottom of pan to prevent burning. Put over slow blaze and steam until tender. Serve with butter.—Roy V. Henderson.

Cheese and Rice Croquettes—One cup pimento loaf cheese shredded, 2 cups cold boiled rice, 1 cup milk, $\frac{1}{4}$ cup butter, $\frac{1}{3}$ cup Thoman's Moss Rose Flour. Make a thick sauce of the milk, butter and flour, add cheese, stir until melted, salt to taste, cool, mix with rice, shape. Roll in fine bread crumbs, dip in egg beaten and diluted with 2 tablespoons cold water. Roll in crumbs again and fry until brown in deep fat.

Scalloped Asparagus—One bunch asparagus, 1 cup fine bread crumbs, $\frac{1}{2}$ cup thin cream, 2 tablespoons butter, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, few drops onion juice. Clean asparagus, cut into short lengths, barely cover with boiling water and cook slowly until tender. Drain and save the liquor. Melt the butter and pour over the bread crumbs. Arrange the asparagus and the bread crumbs in alternate layers in a greased baking dish, sprinkle with salt and pepper and the onion juice. Cover top layer with crumbs. Add the cream to the asparagus liquor, heat to a boiling point then pour over the asparagus mixture. Bake about 15 minutes.

ENTREES

Beet Radish Appetizer—One quart beets, 1 chopped cabbage, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups horse radish grated, 1 tablespoon Quaker black pepper, pinch red pepper, 1 tablespoon salt, enough vinegar to cover.

Cheese Custard—One cup milk, 1 cup bread crumbs, $\frac{1}{2}$ pound grated cheese, 1 egg, $\frac{1}{2}$ teaspoon dry Quaker mustard. Bake $\frac{1}{2}$ hour.—Mrs. H. E. Hull.

Cheese Souffle—Two tablespoons butter, 3 tablespoons Thoman's Moss Rose flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup grated cheese, $\frac{3}{4}$ teaspoon salt, few grains of Quaker cayenne, yolks of 3 eggs, whites of 3 eggs. Melt butter, add flour, stir until well blended, pour on gradually $\frac{1}{2}$ cup scalded milk. Then add cheese, salt and cayenne. Remove from fire, add well beaten yolks. Cool mixture and cut and fold in well beaten whites of eggs. Pour into buttered baking dish and bake 20 minutes in moderate oven and serve hot.—Mrs. Frank N. Arbaugh.

Calcutta Rice—One-half cup rice uncooked, similar to 2 cups rice cooked, 1 tablespoon butter, $1\frac{1}{2}$ cups tomatoes, 1 teaspoon salt, $\frac{1}{2}$ to 1 onion chopped fine, $\frac{1}{2}$ cup cheese (cut fine). Boil rice, add tomatoes and seasonings, add onions slightly fried in butter, cook in double boiler $\frac{1}{2}$ hour or until rice is done. Add cheese and leave on stove just long enough for cheese to melt.—Mrs. Chas MacManamon.

Deviled Spanish Green Olive Appetizer—Pit large green olives. Fill with yolk of hard boiled eggs mixed to a paste with a little butter, lay olive on a strip of bacon, sprinkle with paprika and pinch of Quaker mustard, roll up, fasten with tooth pick, boil long enough to crisp bacon. Serve on toast fingers.

Green Pepper With Cheese—Six green peppers, 1 cup cooked rice, $\frac{1}{2}$ cup tomato juice and pulp, $\frac{1}{2}$ teaspoon salt, 1 tablespoon melted butter, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon Quaker paprika, 1 tablespoon minced onion, $\frac{1}{2}$ cup grated cheese. Remove seeds from peppers, cook in boiling salted water 10 minutes. Fry onions in butter, add rice, tomato, seasonings and last the grated cheese. Fill pepper shells and bake 15 minutes.—Mrs. Harry A. Kraum.

Goulash—Cook 1 cup of macaroni in plenty of salted boiling water 40 minutes. Drain in colander, pour cold water over it to make it firm, to this add 2 cups of cooked kidney beans, 2 cups minced beef cooked and 2 cups gravy, $\frac{3}{4}$ cup tomatoes, large pepper. Cook all 15 minutes.—Mrs. E. C. Alchin.

Macaroni and Cheese—Pour boiling water over $1\frac{1}{2}$ cups macaroni, add salt and boil until tender. Drain off water and cover with milk and let come to a boil. Have ready 5 tablespoons grated cheese, 1 tablespoon Thoman's Moss Rose flour, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup cream, salt and pepper. Cook until cheese is melted. Put all together and bake $\frac{1}{2}$ hour in moderate oven.—Harriet A Spittler.

Nut Loaf—One egg beaten light, add $\frac{1}{2}$ cup sugar, 1 teaspoon salt, $1\frac{1}{4}$ cups sweet milk, 4 cups Thoman's Moss Rose flour, 4 teaspoons Queen Flake baking powder, 1 cup English walnuts chopped in a little flour, 1 teaspoon butter. Let rise 20 minutes, bake $1\frac{1}{4}$ hours in moderate oven in long narrow tin.—Mrs. Thomas Wallace.

Real Spaghetti a La Italiane—Four or 5 slices salt pork or bacon, 1 tablespoon tomato paste, 1 onion, 3 sweet peppers, 6 slices beef or veal, 1 can tomatoes, 2 teaspoons salt, 1 tablespoon Thoman's Moss Rose flour, 1 cup each of grated cheese and spaghetti. Put the salt pork or bacon into spider and after the grease is thoroughly cooked out, discard the pieces of fat. Add the tomato paste to the grease and when softened add the onion and peppers well chopped. Then to this add slices of beef or veal, (or as many pieces as you have persons to serve.) Let this simmer 10 minutes, putting in the tomatoes and salt. Moisten the flour with a little water, use to thicken and let cook slowly on the back part of the stove while preparing the spaghetti which should be put into a kettle half full of boiling salted water and boil rapidly from 15 to 25 minutes. Blanch in cold water. Have the hot dish in which you wish to serve it ready, cover the bottom with the sauce, then some of the grated cheese and a generous helping of spaghetti reheated by setting the dish into boiling water, another layer of sauce and sprinkling of cheese, capped by a piece of beef or veal, you have a genuine dish of "The real thing."

Spaghetti Loaf—One cup cooked spaghetti or rice, 1 cup soft bread crumbs, 1 cup scalded milk, 3 eggs beaten separately, 1 tablespoon chopped green peppers, 1 tablespoon chopped red peppers, 1 tablespoon chopped onion, 1 cup finely chopped cheese, 1 tablespoon chopped parsley. Mix all ingredients and turn into a buttered baking dish. Bake till firm.

Spanish Rice—One-half cup uncooked rice, $1\frac{1}{2}$ cups boiling water, 1 pint tomatoes, 2 chopped onions, 1 green pepper, chopped. A little salt, pepper and butter. Put all together and cook slowly 1 hour, then put in oven and brown.—Mrs. Floyd Odel.

Spanish Rice—Two cups boiled rice, $\frac{1}{2}$ cup bacon cut in small pieces, 2 tablespoons green pepper, 2 tablespoons chopped onion, 2 tablespoons salt, $1\frac{1}{2}$ cups tomato pulp, $\frac{1}{4}$ teaspoon each of Quaker celery salt and paprika. Place bacon in frying pan, when hot add green pepper and onion, cook, stirring constantly for 3 minutes, add rice and salt and allow to brown, add the rest of seasonings and the tomatoes and bake until mixture is thick and ready to serve.

Tomatoes With Olive Stuffing—Mix equal quantities of chopped green olives, blanched almonds and crisp celery. Stand peeled and hollowed tomatoes on lettuce leaves, stuff with this filling and cover with Quaker dressing.

SALADS AND SALAD DRESSINGS

Bride Cabbage Salad—Two quarts cabbage soaked in water 2 hours, 1 cup nut meats, 1 cup pineapple, 2 apples, $\frac{1}{2}$ pound marshmallows. Dressing—Three lemons, $\frac{1}{2}$ cup sugar, 3 tablespoons white vinegar, 1 tablespoon Thoman's Moss Rose flour. Cook until almost done then stir in whites of 2 eggs well beaten and 1 pint cream, beaten.—Mrs. Asa J. Walter.

Beet Salad—Six red beets, vinegar, 1 cucumber, 1 root of celery, French dressing, parsley, lettuce. Boil new red beets, take off skin while warm, cut off the stem end and scoop out center leaving a wall $\frac{1}{2}$ inch thick. Cover with vinegar and stand aside over night. Just before you wish to serve chop the cucumber and celery. Mix and fill the beets. Arrange on lettuce leaves and pour over a French dressing. Sprinkle with finely chopped parsley and serve.

Combination Salad—Line the salad bowl with leaves of crisp fresh head lettuce. Stand around the side of the bowl slices of tomatoes, fill the center half full of sliced cucumbers, sliced radishes and cooked French peas. Chop fine one stalk of celery mixed with 1 tablespoon of chopped onion. Put this in the center. Serve with French dressing or Quaker dressing.

Cranberry Salad—One quart cranberries, 2 cups boiling water, 2 cups sugar, $2\frac{1}{2}$ tablespoons gelatine, 2 cups diced celery, $\frac{1}{2}$ cup chopped nut meats. Cook cranberries and water together for 20 minutes. Rub through a sieve and stir in sugar. Cook for 5 minutes, add gelatine dissolved in a little cold water. Put $\frac{1}{2}$ mixture in mold and let set. Put celery and nut meats on top and just enough of remaining mixture to cover celery and nut meats. Let that set. Add remainder of mixture and let set. Cut in slices and serve on lettuce leaf with Quaker salad dressing on top.—Mrs. Chas. MacManamon.

Boiled Salad Dressing—One cup sugar, 1 teaspoon salt, 1 teaspoon Quaker mustard, 2 tablespoons corn starch, a pinch of cayenne pepper, 1 teaspoon salt, mixed together. Beat 2 eggs, add 1 cup vinegar and butter the size of an egg. Add the beaten eggs, vinegar and butter to the dry ingredients. Cook in a double boiler till thick. Add whipped cream before serving.—Inez H. Cole.

Christmas Nut Salad—One cup boiled chestnuts, 1 cup of finely cut apples, 1 cup finely cut celery, 1 red apple, $\frac{3}{4}$ cup Quaker dressing. Shredded or whole lettuce leaves. Peel and slice the boiled chestnuts, mix with the apple, celery and dressing. Place on shredded lettuce and garnish with pieces of bright red apple that has been polished and cut into eights. Put the skin side up when decorating.

Christmas Vegetable Salad—One large red beet, 4 cups shredded lettuce or cabbage, $\frac{1}{2}$ cup Quaker mayonnaise dressing, $\frac{1}{4}$ cup French dressing. The red beet is cut into $\frac{1}{4}$ inch slices, then cut into stars and placed upon the shredded lettuce. On each put a little mayonnaise and on top of the mayonnaise a tiny star. Serve with French dressing. Tomato aspic can be made, put on a platter to harden, cut with a star cutter and served on lettuce.

Cabbage and Raisin Salad—Remove outside leaves from a small firm head of cabbage and cut it in halves, then shred or cut in very thin slices. Cover with cold water for twenty minutes. Remove from water and drain on a cloth. To each quart of shredded cabbage add $\frac{1}{4}$ cup of minced white onion, $\frac{3}{4}$ cup of seedless raisins which have been washed and steamed for thirty minutes. Narinate with Quaker dressing and serve on lettuce leaf. Nut meats may be added if desired.—Mrs. Sarah Babcock.

Frozen Salad—One and one-third cups heavy cream, $\frac{2}{3}$ cup cooked Quaker salad dressing, 2 tablespoons gelatine, 6 tablespoons pineapple juice, 2 teaspoons powdered sugar, 4 tablespoons lemon juice, 2 tablespoons maraschino syrup, 1 cup apricots cut fine, 1 cup bananas, cut fine, $1\frac{1}{2}$ cups pineapple cut fine, 1 cup marschino cherries cut. Beat cream moderately stiff, add dressing, add pineapple juice and gelatine soaked and dissolved over hot water. Add powdered sugar, lemon juice and maraschino syrup. Fold in fruit and freeze like ice cream. Makes about six quarts.—Mrs. Mary Z. Kellogg.

Fruit Salad Dressing—A little salt and yolks of 2 eggs, beaten well. Add a good $\frac{1}{2}$ cup of sugar and beat well again. Juice of one large lemon. Beat well. Put in double boiler and cook beating constantly until thick and creamy. Just before using add a small $\frac{1}{2}$ pint of whipped cream.

Fruit Salad—Cut up 1 can of sliced pineapple in small pieces, two oranges, $\frac{1}{2}$ pound of white grapes, cut in two and remove seeds, $\frac{1}{2}$ pound of marshmallows cut in 4 pieces each and one apple cut in small pieces. Then take $\frac{1}{2}$ pint of whipping cream and whip stiff and to it add enough Quaker salad dressing to give it a good tart taste. Then toss the cream through the fruit very carefully. This will serve at least ten people. —Sue E. Raudabaugh.

French Dressing—Six tablespoons oil, $\frac{1}{2}$ teaspoon salt, dash Quaker paprika, 2 tablespoons vinegar.—Helena A. Breda.

Golden Dressing—One-third cup sugar, $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ cup pineapple, apple or other light colored fruit juice, 2 eggs. Beat the eggs, sufficiently to blend the yolks and whites but not foamy, add the lemon juice, the pineapple or other juice and the sugar. Cook in double boiler, stirring constantly, until thickened. Excellent for fruit salad.—Genevra S. Ablett.

Hot Cabbage Salad—Bacon grease and butter to make 1 cup, let brown. Into this stir 1 cup sour cream, $\frac{1}{2}$ cup vinegar, 3 well beaten eggs mixed with another $\frac{1}{2}$ cup vinegar, put on stove and cook. Add $\frac{1}{4}$ teaspoon Quaker black pepper, 3 tablespoons sugar. Pour this mixture hot over 1 quart finely shredded cabbage and 1 large onion.—Mrs. Frank Wall.

Mustard Salad Dressing—Small $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, level teaspoon Quaker mustard, tablespoon flour, two yolks or one egg. Boil until thick and allow to cool. For use thin with cream.—Elizabeth Henderson.

Marshmallow Salad—One can shredded pineapple, $\frac{1}{2}$ pound marshmallows cut in small pieces, 1 bunch celery, 6 apples, all cut in cubes. For dressing use juice of pineapple with $\frac{1}{2}$ cup water, juice of 1 lemon, also grated rind of lemon, $\frac{1}{2}$ cup sugar, salt and 1 beaten egg. Thicken with corn starch. Will serve 15 people.

Lobster Salad—One can of lobsters cut in small pieces, 6 medium sized cold boiled potatoes cut in dice, 6 hard boiled eggs sliced, 8 olives cut in small pieces, 3 small pickles sliced, $\frac{1}{2}$ pound walnut meats, 1 onion grated. Put all in a dish and pour on salad dressing. Dressing—One-half cup vinegar, $\frac{1}{2}$ teaspoon Quaker mustard, pinch of salt, 4 tablespoons sugar, mix all together and put on stove to heat. Butter size of egg or more and heaping teaspoon of Thoman's Moss Rose flour mixed together. Add to above, one or two eggs beaten and added last and boil all together. —Mrs. W. J. Goodspeed.

Holiday Supper Salad—Two canned pimientos, 2 cups finely cut celery, 2 cups cold boiled rice, 1 cup Quaker salad dressing, 1 hard boiled egg, 6 stuffed olives, lettuce. Mix the celery, rice, 2 tablespoons chopped pimiento and half of the dressing together, line a shallow bowl with the lettuce, cover with the mixture and decorate with pimiento, olives and egg cut in slices. Garnish the edges with celery tops.

Hasty Salad Dressing—Two beaten eggs, 1 can Borden's Eagle Brand milk, 1 teaspoon salt, $\frac{1}{2}$ the Borden's can of vinegar. Beat well and add 3 heaping teaspoons Quaker prepared mustard.—Mrs. Rhobie Corell.

Mayonnaise Salad Dressing—One teaspoon each of dry Quaker mustard, salt and powdered sugar, 1 tablespoon each of Quaker salad oil and vinegar, 1 egg yolk and pinch of red pepper. Put together in a soup plate, stir around, not over, with fork until smooth, then add a few drops of oil at a time until 1 cup is used. Keep stirring until thick. Thin with lemon juice if desired.

Perfection Salad—Dissolve $\frac{1}{2}$ box gelatine in 1 cup boiling water, add 1 cup sugar, $\frac{1}{2}$ cup lemon juice. When cold pour over 2 cups chopped cabbage, 1 cup chopped celery, 1 cup nut meats, $\frac{1}{2}$ cup mild vinegar, 1 can mild pimientos. Salt and pepper to taste. Serve with Quaker mayonnaise. Lillian Pattison.

Spring Salad—Dissolve 1 package of gelatine in 1 pint of boiling water. When it begins to set add chopped raw cabbage, celery, nut meats and one pimiento shredded. Mould in individual molds or in one large mold and slice. Serve on lettuce leaves with Quaker mayonnaise mixed with whipped cream.—Mrs. Vern Abbey.

Perfection Salad—One envelope Knox sparkling gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage, juice of 1 lemon, $\frac{1}{2}$ cup sugar, 2 cups celery cut small, $\frac{1}{4}$ cup sweet red peppers cut fine. Soak gelatine in cold water 5 minutes, add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set add remaining ingredients. Turn into mold and chill. Serve on lettuce leaf with mayonnaise.—(Mrs. D. W.) Leola Sessions.

Salad Dressing—One teaspoon dry Quaker mustard, one tablespoon Thoman's Moss Rose flour, 5 tablespoons sugar, salt and pepper to taste, 2 whole eggs, or yolks of 3. Heat 1 cup vinegar to boiling point, then stir in the mixture and let thicken. Thin with cream when ready to serve.—Edna K. Reed.

Potato Salad—Six hot boiled potatoes, 4 tablespoons salad oil or melted butter, few drops onion juice, little cayenne pepper, 2 tablespoons vinegar, $\frac{1}{2}$ tablespoon salt, 2 tablespoons chopped parsley. Cut the potatoes into $\frac{1}{2}$ inch cubes. Make a dressing by mixing thoroughly the other ingredients. Pour this dressing over hot potatoes and allow them to stand 15 minutes.—M. A. C.

Roquefort Cheese Dressing—1 tablespoon olive oil, 1 tablespoon Quaker vinegar, 1 tablespoon tomato sauce, 1 tablespoon Worcester sauce, dash of Quaker paprika, salt and pepper. 1 inch cube of Roquefort cheese.

Roquefort Cheese Salad Dressing—One pound Roquefort cheese, 1 cup olive oil, $\frac{1}{2}$ cup vinegar, 1 tablespoon paprika, 1 lemon (juice) moisten cheese to smooth paste, add other ingredients, beat well.

Salad Dressing—Yolk of 1 egg whipped to a cream, beat in a drop at a time 2 tablespoons of melted butter, then add 1 dessert spoon of Thoman's Moss Rose flour, 1 dessert spoon of sugar, 1 teaspoon of salt, 1 teaspoon of prepared Quaker mustard, dash of red pepper, 1 tea cup of boiling vinegar, set over fire and boil until creamy, stirring constantly, add the white of the egg beaten stiff. To use thin with cream or milk.—Mrs. A. S. Bennett.

Thousand Island Salad Dressing—Two cups Quaker mayonnaise, $\frac{1}{2}$ cup chili sauce, 1 cup finely chopped cooked beets, 1 can finely chopped pimento, 1 finely chopped green pepper.

Salad Dressing—Eight tablespoons sugar, 2 teaspoons salt, 2 teaspoons Quaker mustard, 4 tablespoons cream, 2 tablespoons Thoman's Moss Rose flour, 1 tablespoon butter, 2 eggs, well beaten, 1 cup vinegar. Cook in double boiler.—Mrs. Snell.

Salad Dressing—Three eggs, 1 cup sugar, 1 cup weak vinegar, 1 teaspoon of Quaker mustard mixed with 1 teaspoon corn starch. Butter size of walnut. Cook in double boiler.—Mrs. A. G. Bishop.

Salad Dressing—Four tablespoons sugar, 1 tablespoon Thoman's Moss Rose Flour, (heaping), 1 teaspoon Quaker mustard, 1 teaspoon salt, beat 1 egg, mix with dry ingredients. Add $\frac{3}{4}$ cup milk, boil, add $\frac{3}{4}$ cup vinegar, $\frac{1}{4}$ cup water to above.—Helena A. Breda.

Thousand Island Dressing—One-half cup of boiled dressing, $\frac{1}{2}$ cup of Chili sauce, $\frac{1}{4}$ cup Roquefort cheese dressing. Chop 1 hard boiled egg and one green pepper and add to above. Mix cold.

Sour Milk Salad Dressing—Three eggs beaten in double boiler, mix together and add 2 heaping tablespoons Thoman's Moss Rose flour, $\frac{3}{4}$ cup sugar, 2 tablespoons Quaker mustard, 1 tablespoon salt. Beat well and add 2 cups sour milk and 1 cup vinegar. Cook until it creams. Will keep for weeks.—Mrs. Charles A. Barnes.

Tomato Salad—Select small, firm tomatoes, cutting a piece from the top about $1\frac{1}{2}$ inches in diameter. With a scoop spoon take out the pulp and mix the firm parts, discarding the seeds, with chopped or finely cut cucumbers, and pecans or other nuts. Fill and cover with Quaker mayonnaise.—Ida Jenkins.

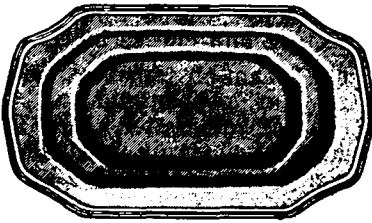
Tomato Salad Hawaiian Style—Carefully peel 6 large ripe tomatoes, cut a slice from the stem end and carefully remove pulp. Peel and cube 1 cucumber. Drain the tomato pulp thoroughly and cut in small pieces. Mix with the cucumber and $1\frac{1}{2}$ cups of well-drained crushed pineapple and moisten with Quaker dressing. Refill tomatoes with mixture and garnish with lettuce and cheese balls.

Tomato Jelly Salad—Cook 1 can of tomatoes with $\frac{1}{2}$ onion, piece of celery, a bay leaf, pepper and salt. Dissolve $\frac{3}{4}$ box gelatine in $\frac{1}{2}$ cup of cold water. Add to the tomato, stirring until well mixed then strain in small round molds. When cold serve on a lettuce leaf with a circle of Quaker mayonnaise dressing around.

Jellied Fruit Salad—One teaspoon gelatine, 1 pint boiling water, 2 tablespoons of Quaker lemon extract, 2 peaches, 1 large or 2 small pears, 2 apples, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup nut meats. Dissolve gelatine in a little cold water, add boiling water. When cool add lemon extract. Turn into a mold or use individual ones, and add the fruit diced. Let stand until stiff. Serve on lettuce using Quaker dressing. Add nuts after salad is arranged on plates.

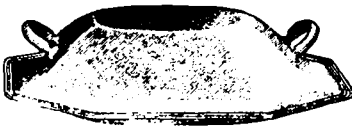


Good Cooking----



Loses its appeal to a great extent if the serving is poorly done.

Proper table appointments add charm to all entertaining occasions.



We are in the silverware and china business.

Our stock of silver—both table and hollow ware—is very extensive. In our new china and gift department you will surely find many things to aid you in adding that touch of beauty and refinement to your dining or living room. We are always pleased to show you.

Heath's Jewelry Store

"Old and Reliable"

111 Washington Avenue North

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.—Gora 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 bananas 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 cream of tartar, 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.

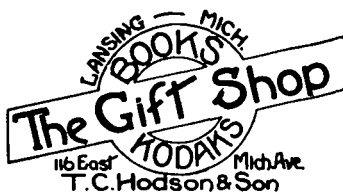
Lemon Milk Sherbet—One quart milk, 2 cups sugar, juice of 3 lemons poured over 4 crushed bananas. Dissolve sugar in milk and partly freeze before adding the lemon juice and banana. Freeze. Will make 2 quarts.—Mrs. Asa Walter.

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.



Let this Shop be your first thought when in need of

Party Goods

Candles—

Place Cards—

Candy Favors—

Favor Baskets—

Birthday Tapers—

Birthday Cake Sets

PARTY ACCESSORIES

Of Every Description

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.

R. B. MILLARD

110 North Butler Blvd.

Choice Groceries and Meats

Full Service Store

Give us a call

We will please you

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, $\frac{3}{4}$ 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 white of 2 eggs. Beat until right to spread between layers and top.

Orange Icing—Juice and a little grated rind of 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 raisin, 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~~ 2 tablespoons 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 drifter, 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 nutmeats, $1\frac{1}{2}$ 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 with raisins and nutmeats. Spread thin in greased ~~drifters~~ pans and cut in squares when baked.—Honoura Hood

quart
raisins,

Winans'

Pasteurized

MILK

Phone 452

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, 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 coconut and bake in a moderate oven.—Mrs. Rhobic Corell.

Sugar Cookies—One cup butter and lard, 1 1/2 cups sugar, 2 eggs, 1 1/2 cups sour milk, 1/2 teaspoon nutmeg or 1 teaspoon lemon extract, 2 teaspoons soda, 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. Mansel.

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.

If Your Clothing
or Furs Are
Soiled or Faded
Send Them
To—

BISHOP'S

Lansing's Old
Reliable Cleaners
and Dyers since 1891

Citz. 2268
Bell 580

All Kinds
of
Pleating

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.

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 tablespoons 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.

Pickled 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 and 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 canned pineapple in each can. This flavors the water melon and they preserve their own pineapple by taking the pineapple and adding sugar and cook it until thick.—Baudabaugh.

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 spoonful 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 $\frac{1}{2}$ cup 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.

*We try
to satisfy
your wants*

Davis Laundry

330-32 North Washington Ave.

Lansing, Mich.

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.

To Clean Carpets—One pound 20 Mule Team Borax, 6 bars Ivory soap, 2 teaspoons fullers earth. Dissolve in 2 gallons rain water brought to boiling point, but do not boil. Put all into 7 gallons water and when cold add 2 ounces chloroform. Stir thoroughly, let stand 24 hours before using.—W. E. Marling.

HOUSEKEEPERS' HELPFUL STANDARD

With wisdom fraught, not such as books, but such as patience taught.

- 4 saltspoonfuls of liquid equal 1 teaspoonful.
- 4 teaspoonfuls of liquid equal 1 tablespoonful.
- 3 teaspoonfuls of dry material equal 1 tablespoonful.
- 4 tablespoonfuls of liquid equal 1 wineglass, 1 gill or $\frac{1}{4}$ cupful.
- 16 tablespoonfuls of liquid equal 1 cupful.
- 8 heaping tablespoonfuls of dry material equal 1 cupful.
- 2 gills equal 1 cupful or $\frac{1}{2}$ pint.
- 4 cupfuls of liquid equal 1 quart.
- 4 cupfuls of flour equal 1 quart.
- 2 cupfuls of solid butter equal 1 pound.
- 2 cupfuls of granulated sugar equal 1 pound.
- 1 pint of milk or water equals 1 pound.
- 1 pint of chopped meat solidly packed equals 1 pound.
- Butter the size of an egg, $\frac{1}{4}$ of a cupful.
- 1 teaspoonful Wyandotte soda to one pint of sour milk.
- 1 teaspoonful of Wyandotte soda to 1 cupful of molasses.
- 1 teaspoonful of salt to 1 quart of soup stock.
- 1 teaspoonful of salt to 2 quarts of flour.
- A "speck" of cayenne pepper is what can be taken upon the point of a penknife.
- A pinch of salt, or spice, is about a saltspoonful.
- This seasoning is for moderate tastes.

WEIGHTS AND MEASURES

1 quart flour weighs.....	1 lb.
1 quart Indian meal weighs	1 lb. 2 oz.
1 quart soft butter weighs	1 lb. 1 oz.
1 quart lump sugar weighs	1 lb.
1 quart powdered sugar weighs	1 lb. 1 oz.
1 quart best brown sugar weighs	1 lb. 2 oz.
10 eggs average	1 lb.
2 cups sifted flour weighs	1 lb.
1 pint sifted flour weighs	1 lb.
2 tablespoonfuls of liquid weighs	1 oz.
1 gill weighs	4 oz.
1 pint weighs	16 oz.

HELPFUL SUGGESTIONS

"Take care and ponder what you find below,
For there are rules all housekeepers should know."

Bread should not be covered when taken from the oven, but should be turned from the tins, raised on one side and allowed to cool.

Dry left-over slices of bread and use in casserole dishes.

The best ingredients are always the cheapest in cooking.

When butter is too hard to cream easily, heat the bowl slightly instead of warming the butter.

When baking custards, set a small pan of water in the oven at the same time.

The colder the eggs the quicker they will froth. A pinch of salt helps.

To relieve a burn dip the burned part in vinegar.

Salt and vinegar will remove stains from discolored cups.

A grain of salt will often make cream whip.

A damp cloth dipped in salt will remove egg stains from silver.

Dampen clothes to be ironed with warm water.

Keep flowers fresh by adding a pinch of salt or soda to the water.

Use lard for greasing cooking pans.

Use pastry flour for cakes and bread flour for bread.

Lemons will keep for weeks if kept covered with water.

To take iron rust out of linen, rub with lemon juice, lay in sun for several hours, then wash.

To take out berry stains pour boiling water through the stained spots.

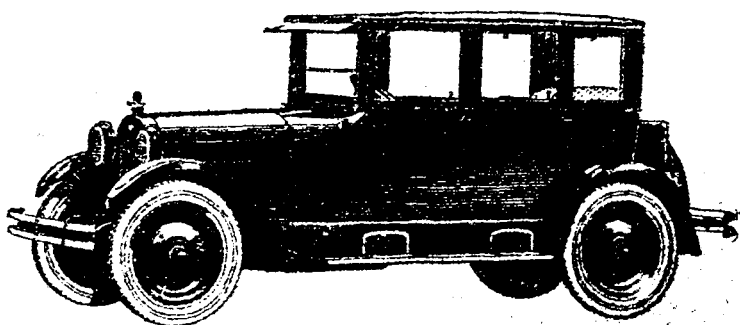
This Book is Ended

Its merits none can excel,

A glance of the eye its virtues will tell,

If more you'd know, as we said before,

Just ask the Benevolent Committee as of yore.



The New HIGH POWERED Reo Six

Brougham

The most popular car with the ladies, on account of the dual brake control.

In an emergency, use both feet

Reo Michigan Sales Inc.

217 E. Michigan Ave. Lansing

