

The Morris County Cook Book

CHOICE AND TESTED RECIPES

FURNISHED BY THE

LADIES OF MORRIS COUNTY

Price 50c.

ARRANGED BY

LADIES OF THE METHODIST CHURCH
COUNCIL GROVE, KANSAS.

Weights and Measures.

Butter the size of an egg—2 ounces.

Butter the size of a walnut—1 ounce.

One solid pint of chopped meat—1 pound.

Eight or ten eggs—1 pound.

One coffee cup butter pressed down— $\frac{1}{2}$ pound.

Four teaspoonfuls—1 tablespoonful liquid.

One tablespoonful of soft butter, well rounded
—1 ounce.

Four tablespoonfuls, or half a gill—1 wine
glass.

Two wine glasses, or half a cup—1 gill.

Two gills—1 coffee cupful.

Two coffee cupfuls—1 pint.

Two pints—1 quart.

Four quarts—1 gallon.

Two tablespoonfuls of liquid—1 ounce.

One tablespoonful of salt—1 ounce.

Sixteen ounces—1 pound, or a pint of liquid.

One rounded tablespoonful of flour— $\frac{1}{2}$ ounce.

Three cups of corn meal—1 pound.

One and one-half pints of corn meal—1 pound.

Four coffee cupfuls of sifted flour—1 pound.

One quart of unsifted flour—1 pound.

One pint of granulated sugar—1 pound.

Two coffee cupfuls of powdered sugar—1
pound.

One pint of brown sugar—13 ounces.

Two and one-half cups of powdered sugar—
1 pound.

Mrs. S. M. Corey.

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Preface.

In presenting this book of recipes to our friends, we desire to say that it has not been the design of the Committee to give a complete cook book, full in all the departments. We trust, however, that it will prove an assistance to the busy housekeepers, who are engaged in the stupendous task of cooking for the nation.

Our sincere thanks is extended to all who have so kindly contributed recipes. We especially ask our friends to read the advertisements, that they may know who have given us substantial aid. We bespeak for them an increased patronage.

Any recipes offered and left out of this book was on account of space and not intentionally.

THE COMMITTEE.

Soups.

SOUP MOUL SHELLA.

Grind $1\frac{1}{2}$ lbs. cold boiled beef, 3 good sized onions, salt and pepper to taste. Mix well. Now, make good biscuit dough and roll quarter of an inch thick, cut in large squares and put a table-spoonful of the meat and onions into every square. Pinch four corners of dough together and drop in soup stock and boil five minutes. In cooking dumplings don't cover the kettle, as steam makes them doughy.

Rosa Klager

NOODLE SOUP.

Rub into 2 eggs as much sifted flour as they will absorb, then roll out until as thin as a wafer; dust over a little flour, then roll over and over into a roll, cut off thin slices from the edge of the roll and shake out into long strips. Put them into the soup lightly and boil for ten minutes. Salt should be added while mixing with the flour.

Mrs. A. Shafer,
Reading, Michigan.

TOMATO SOUP.

One pint of tomatoes, one quart boiling water, boil 20 minutes, then strain through colander and add 1 teaspoon soda, 1 pint rich milk, salt, pepper and plenty of butter. When it boils add 8 small crackers rolled fine. Serve at once.

Mrs. A. Shafer,
Reading, Michigan.

TOMATO SOUP.

Take 1 quart tomatoes, cook until fine; just before taking from the fire add a small pinch of soda; pour tomato into 1 quart good, rich milk which has been heated quite hot, add lump of butter size of a walnut, and 2 good sized potatoes mashed very fine, add pepper and salt to taste. Chop a few slices of onion very fine and press out a little juice, the onion ought to be added before the tomatoes are done, as the cooking improves it. Don't boil after milk and tomatoes are put together, as soup may curdle, pour over cracker crumbs in a warm tureen and serve.

Mrs. Elwood Sharp.

CREAM OF TOMATO SOUP.

3-4 can of tomatoes, 1 tablespoon sugar, 3 tablespoons flour, 2 slices onion, 1 quart new milk, 1 teaspoon salt, 1-4 teaspoon pepper, 2 teaspoons butter, 1-4 teaspoon soda; scald the milk and onion, remove the onion and thicken the milk with flour and butter creamed together; cook ten minutes; add soda and rub through sieve. Combine the two mixtures and season.

Mrs. A. J. Pullins.

OYSTERA SOUP.

Strain the liquor from 2 quarts of oysters. Add 1 cup hot water and heat. When near boiling season to taste and add the oysters. Cook for about 5 minutes or until they begin to ruffle. Stir in 2 tablespoons butter and 1 quart boiling milk; let cook 1 minute longer and then serve.

Mrs. R. M. Shaw.

TURKEY SOUP.

Break up the carcass of a cold turkey, cover with cold water and let cook gently for several hours; strain, add one quart water, 1 tablespoon butter mixed with one level tablespoonful of flour; salt and pepper, 2-3 cup of canned tomatoes, mashed to a liquid, let cook again for 1-2 hour and just before serving add 1 cup of sweet cream or rich milk.

Mrs. J. T. Jacobs.

BROWN GRAVY SOUP.

3 lbs beef, 1 carrot, 1 turnip, 1 head of celery, 1 large onion, 3 1-2 quarts of water; have ready some nice drippings in a frying pan, slice the onions and fry them brown; take them out and set them by in a covered dish to keep warm; cut the beef into bits and fry brown, turning frequently lest it should burn. Chop the vegetables and put them with the meat and onions into a covered pot, pour on water and let all stew together for two hours then throw in salt and pepper and boil an hour longer, skimming very carefully, strain, put back over the fire; boil up once more to make the liquid perfectly clear, skim. Add a handful of vermicelli that has been boiled separately. The safest plan is to put in the vermicelli after the soup is poured into the tureen. Do not stir before going to table. This is a fine soup and contents should be as clear as amber.

Mrs. H. W. Hull, Parkerville.

VEGETABLE SOUP.

Take a ten cent soup bone, put in kettle

with plenty of cold water; let boil five hours, adding hot water when needed. Skim off if too rich. An hour before needed chop 2 onions, 4 potatoes, 1 turnip, 1 carrot, 2 sticks of celery, and a large handful of cabbage. Just before taking from stove put in 1 can of tomatoes, let boil, then press vegetables through a colander, season with salt and pepper.

Pella Cook Book, Pella, Iowa.

POTATO SOUP.

Six medium sized potatoes, sliced fine, two good sized onions, chopped fine, 2 or three medium sized tomatoes. When done season with salt; add water and milk to make half gallon.

Mrs. Mary Steck, Kelso, Kansas.

Meats, Fish and Fowl.

VEAL LOAF.

Two pounds pork steak, 2 pounds round steak, 1 quart cracker crumbs, 1 pint sweet milk, salt and pepper to season, mix thoroughly and make out into balls, place in a bread pan and pour over them a pint of water, then return to oven and bake slowly one and a half hours; remove from oven when brown. To make gravy take 3 tablespoons flour and 1 cup milk to make a paste, thin with water and pour in pan to cook on top of stove after veal loaf is removed.

Mrs. Matt. Thompson.

VEAL LOAF.

Wipe 3 pounds lean veal and remove skin and membrane, chop finely, or force through meat chopper, then add half pound fat salt pork, also finely chopped, 6 common crackers, rolled, 4 tablespoons cream, 2 tablespoons lemon juice, 1 tablespoon salt, half tablespoon pepper. Pack in a small bread pan, bake slowly 2 hours, basting with one-fourth cup pork fat, prick frequently while baking, that pork fat may be absorbed by meat; cool, remove from pan, and cut in thin slices for serving.

Mrs. S. A. Houcke.

VEAL LOAF.

Three and one-half pounds minced veal, the leg is best for this purpose, 3 eggs, well beaten, 1 tablespoon pepper and one of salt, 1 grated nutmeg, 4 rolled crackers, 1 tablespoon cream,

butter the size of egg; mix these together and make into a loaf, roast and baste like other meats. Beef may be used in place of veal by adding one-fourth pound salt pork minced fine

Mrs. M. E. Sullivan.

PRESSED VEAL.

Three pounds chopped veal, six grated crackers, 3 eggs, 1 teaspoon salt, 1 teaspoon sage and a little pepper; bake in bread tin one hour. To be sliced and served cold.

Mrs. P. W. Robison.

BEEF LOAF.

One pound beef ground fine, 8 crackers, bread crumbs may be used, 2 eggs, 1 cup sweet milk, salt and pepper to taste. This may be baked or steamed. Is preferred baked.

Mrs. S. H. Ewing, Walnut, Kansas.

HAMBURG LOAF.

One quart ground beef, 6 or 8 crackers, ground, 1 egg; 1 cup sweet milk, 1 large onion, half teacup ground pork, salt and pepper to taste. Cook 3 to 4 hours in oven, with plenty of water on it.

Mrs. George Bolton.

MOCK VEAL LOAF.

Two pounds beef, 1 pound pork, run through chopper, salt and pepper, 2 eggs, well beaten, 8 crackers, half cup water. In making loaf put layer macaroni through center of loaf, season with sage or onion chopped fine; butter top and bake 40 minutes, baste with water.

Mrs. J. W. Dumm.

BEEF RELISH.

Chop 1 pound beef, 4 Boston crackers, rolled, 1 well beaten egg, salt and pepper, mix and form into a loaf and lay in buttered dish and rub melted butter over top; lastly, pour a cupful of canned tomato juice, bake 40 minutes, baste with tomato juice. X

Mrs. J. W. Dumm.

BEEF STEAK. (How to Cook)

Cut in medium sized pieces, dip each piece in cold water, roll in flour and fry in hot fat, meat fryings are preferable.

Mrs. E. M. Gale.

PRESSED MEAT.

Take a large soup bone, one that has as much gristle as meat, boil until very tender, in a small quantity of water, remove meat from bone and run through a grinder, season with salt, pepper and 2 teaspoons onion juice; put back in stock it was boiled in and bring to a boil, then put in a mould and when cold slice:

Mrs. Robert Durland.

MEAT CROQUETTES.

Take 1 ounce of butter, put in pan; when it simmers add 1 tablespoon of flour, stir until smooth, add half cup sweet milk, some seasoning of salt and pepper, let come to a boil, stirring all the while, then add 1 cup finely chopped meat, 1 cup cold or hot mashed potatoes, mix well and set aside to cool. When cool make out in lady-finger rolls dip in egg, roller in cracker

crumbs and fry in hot lard; serve while hot.

Mrs. C. C. Williams.

BEEF OMELET.

Three pounds round beef, half pound salt pork, 3 well beaten eggs, 4 tablespoons milk, 6 tablespoons bread crumbs, 1 small nutmeg, 2 tablespoons sweet Marjarom, chop beef and pork very fine, then add the other ingredients, make into a loaf; bake in a pan with a little water, same as chicken.

Mrs. M. C. Armstrong.

BROILED BEEFSTEAK.

Lay a thick, tender steak upon a gridiron well greased with butter or beef suet, over hot coals; when done on one side have ready the warmed platter with a little butter on it, lay the steak, without pressing it, on the platter with the cooked side down so that the juices which have gathered may run on the platter, quickly place it again on gridiron, and cook the other side. When done to liking, put on platter again, spread lightly with butter, season with salt and pepper, and place where it will keep warm, over boiling steam is best, for a few moments, but do not let butter become oily. Serve on hot plates. Many prefer to sear on one side, turn immediately and sear the other, and finish cooking, turning often, garnish with fried slice potatoes, or with browned potato balls, piled at each end of platter.

Mrs. W. W. W.

BEEF LOAF.

Two pounds ground beef, one-fourth pound

pickled pork, ground, two-thirds cup toasted bread crumbs, yolks of three eggs, one-fourth teaspoon poultry dressing, 1 onion laid in pan while baking, salt and pepper; bake 1 hour and serve cold.

Anna E. Burton, Parkerville.

STUFFED BEEFSTEAK.

Get a nice round steak of 2 pounds, pound well, season with salt and pepper; make a nice dressing as you would for roast chicken, spread over the meat, roll up and tie closely. Put in a kettle with a quart of boiling water and boil slowly 1 hour; take out and place in dripping pan, adding water in which it was boiled, basting frequently until a nice brown, and make gravy of the drippings. Very nice sliced cold.

Mrs. Clara Behring.

SPANISH STEW.

One large chicken, 5 ripe tomatoes, 4 red peppers, 1 can French peas, a can mushrooms, 3 large potatoes, 1 teaspoon salt, 1 quart boiling water, 1 onion. Clean and joint the chicken, slice the tomatoes, shred the peppers, slice the onion, place them in the kettle and add the boiling water. When chicken is tender remove from kettle, put your peas, mushrooms and potatoes in the kettle and boil until the potatoes are tender. Replace the chicken in kettle and heat thoroughly. Serve with a border of mashed potatoes.

Mrs. Chas. A. Myers.

ROAST BEEF.

Take a rib piece or loin roast of 7 or 8 pounds, beat it thoroughly all over, lay it in the roasting dish and baste it with melted butter. Put it inside the well heated oven and baste frequently with its own fat, which will make it brown and tender. If, when it is cooking fast, and the gravy is growing too brown, turn a glass of German cooking wine into the bottom of the pan, and repeat this as often as the gravy cooks away. The roast needs about 2 hours time to be done, and must be brown outside but inside still a little red. Season with salt and pepper. Squeeze a little lemon juice over it and also turn the gravy upon it, after skimming off all fat.

Mrs. L. S. Williston,

Heidelberg, Germany.

A BROWN STEW.

Put on stove a rather thick piece of beef with little bone and some fat, 4 hours before needed, pour on just boiling water enough to cover, cover with a close fitting lid, boil gently and as the water boils away add only just enough from time to time to keep from burning, so that when the meat is tender the water may all be boiled away, as the fat will allow the meat to brown without burning; turn occasionally, brown evenly over a slow fire, and make a gravy by stirring flour and water together and adding to drippings, season with salt and pepper an hour before it is done.

Mrs. C. Hull.

BEEF POT ROAST.

Get a nice thick piece of the shoulder, heat a tablespoon of lard or fryings, in a kettle until smoking hot. Put in the beef and fry nice and brown on both sides, then pour in enough boiling water to cover it and stew slowly two and one-half hours.

Mrs. Wileys.

BOILED BEEF TONGUE.

Wash clean, put in the pot with water to cover it, a pint of salt, and a small pod of red pepper; if the water boils away add more, so as to keep the tongue nearly covered until done; boil until it can be pierced easily with a fork, take out, and if needed for present use take off the skin and set away to cool; if to be kept some days do not peel until wanted for table. The same amount of salt will do for three tongues if the pot is large enough to hold them, always remembering to keep sufficient water in the kettle to cover all while boiling. Soak salt tongue over night, and cook in the same way, omitting the salt. Or, after peeling, place the tongue in sauce pan with 1 cup of water, half cup vinegar, 4 tablespoons sugar, and cook till liquor is evaporated.

M. J. W.

SPICED BEEF TONGUE.

Rub into the tongue a mixture of one-half pint sugar, piece of saltpeter the size of a pea, and a tablespoon of ground cloves; immerse it in a brine made of three-fourths pound salt to 2 quarts water, taking care that it is kept cov-

ered; let lie 2 weeks, take out, wash well and dry with a cloth; roll out a thin paste made of flour and water, wrap the tongue in it and put in pan to bake; bake slowly, basting well with lard and water; when done remove paste and skin and serve.

FRIED LIVER.

Cut in thin slices and place on a platter, pour on boiling water and immediately pour it off. This seals the outside, takes away the unpleasant flavor, and makes it much more palatable. Have ready in skillet on stove some hot lard or beef drippings, or both together, dredge the liver with rolled crackers or dried bread crumbs rolled fine and nicely seasoned with pepper and salt, put in skillet, placing the tin cover on, fry slowly until both sides are dark brown, when the liver will be thoroughly cooked. The time required is about one-fourth hour.

BOILED MUTTON WITH CAPER SAUCE

Have ready a pot of boiling water and throw in a handful of salt; wash a leg of mutton and rub salt through it. If it is to be rare cook about two hours; if well done three hours or longer, according to size. Boil a pint of milk, thicken with flour well blended, add butter, salt, pepper and two tablespoons of capers or mint sauce if preferred.

Mrs. E. L. F.

LAMB STEWED WITH PEAS.

Cut the neck or breast in pieces, put in a stew-pan with some salt pork sliced thin, and

enough water to cover it, cover close and let stew until the meat is tender, then skim free from skum, add a quart of green peas, shelled, and more hot water, if necessary; cover until the peas are done tender, then add a bit of butter rolled in flour, and pepper to taste. Let simmer for a few minutes and serve.

MUTTON CHOPS BREADED.

Season with salt and pepper, put in a skillet, cover closely and fry 5 minutes, turning over once, dip each chop in beaten egg, then in cracker or bread crumbs, and fry till tender or nicely browned on each side; or put in oven in a dripping pan, with a little salt and pepper, baste frequently and bake until brown. To broil lamb chops, trim neatly, broil over a clear fire, season with salt and pepper and serve with green peas.

BONED HAM.

Having soaked a well-cured ham in tepid water over night, boil it till perfectly tender, putting it on in warm water; take up in a wooden tray, let cool, remove bone carefully, press the ham again into shape, return to boiling liquor, remove pot from fire, and let the ham remain in it until cold. Cut across and serve cold.

Miss L. L. Richmond.

DELICIOUS FRIED HAM.

Place the slices in boiling water and cook till tender; put in frying-pan and brown, and dish on a platter; fry some eggs by dripping

gravy over them until done, instead of turning; take up carefully and lay them on the slices of ham.

Mrs. J. F. Woods.

FRICATELLI.

Chop raw fresh pork very fine, add a little salt, plenty of pepper, and 2 small onions chopped fine, half as much bread as there is meat, soaked until soft, 2 eggs, mix well together, make into oblong patties, and fry like oysters. These are nice for breakfast; if used for supper serve with sliced lemon.

Mrs. W. F. Wilcox.

ROAST PORK.

A small loin of pork, 3 tablespoons bread crumbs, 1 onion, half teaspoon chopped sage, half teaspoon salt, half teaspoon pepper, 1 ounce chopped suet, 1 tablespoon drippings. Separate each joint of the loin with the chopper, and then make an incision with a knife into the thick part of the pork in which to put the stuffing. Prepare the stuffing by mixing the bread crumbs together with the onion, which must have previously been finely chopped. Add to this sage, pepper, salt and suet, and when all is thoroughly mixed, press the mixture snugly into the incision already made in the pork, and sew together the edges of the meat with needle and thread, to confine the stuffing. Grease well a sheet of kitchen paper, with drippings, place the loin into this, securing it with a wrapping of twine. Put to bake in a dry baking pan, in a brisk oven, basting immediately and constantly as the grease draws out, and roast a length of

time, allowing 20 minutes to the pound and 20 minutes longer. Serve with apple sauce or apple fritters.

SCRAPPLE

Scrape and clean a pig's head as directed in pig's head cheese; put to boil in plenty of water, cook 4 hours or until bone will slip from the meat, take out, remove bones, chop fine, skim off grease from liquor in pot, and return meat to pot, season highly with salt and pepper and a little powdered sage; then add corn meal until of the consistency of mush; cook slowly 1 hour, pour in pans and set in cool place; this is fine sliced and fried for breakfast in winter and will nicely take the place of meat.

Mrs. G. W. Stafford.

BAKED HASH.

Mince any cold meat fine, 1 onion minced fine, add a little gravy, put in a baking dish and cover with mashed potatoes, put small pieces of butter over the top. Set in the oven and bake 30 minutes.

M. Rider.

ROAST SPARE RIB.

Trim off rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in dripping pan with pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.

Contributed.

VEAL WITH OYSTERS.

Fry 2 pounds of tender veal cut in thin slices and dredge with flour, in sufficient hot lard to prevent sticking, when nearly done add one and one-half pints of fine oysters, thicken with flour, season with salt and pepper and cook until done. Serve hot in covered dish.

Contributed.

MEAT HASH.

Take cold meat and grind, one-half as much chopped or ground potatoes as meat, season with salt, pepper and onion, cook well in a little water. Just before lifting add small bits of biscuit dough and cover and cook until dough is done.

Mrs. E. D. Scott.

HORSERADISH.

In the fall mix the quantity wanted in the following proportions: One coffee cup grated horseradish, 2 tablespoons white sugar, half tablespoon salt, one and one-half pints cold vinegar. Bottle and seal.

J. E., Dwight.

FRIED MUTTON CHOPS.

Have all the fat trimmed off and dip them first into a beaten egg, then in pounded crackers; fry slowly in hot lard or beef drippings; serve with currant or grape catsup.

Mrs. Effie Edgerton,

Dwight, Kansas.

MEAT FOR SOUP.

Meat when used for soup should be put on to cook in cold water; also any salted meat like

ham and corned beef, but when it is intended to be used as boiled meat it should be put on in boiling hot water, so as to harden the fibre and confine the juice of the meat. The meat should in all cases be kept under the water. Allow 20 minutes to a pound.

E. Edgerton,
Dwight, Kansas.

FRIED FROGS.

Skin well and cook for 5 minutes in salted water the hind legs only, then throw into cold water to cool, and drain; fry in hot fat and serve garnished with parsley.

E. Edgerton, Dwight, Kansas.

JELLIED CHICKEN.

Boil a fowl until it will slip easily from the bones, let the water be reduced to about 1 pint in boiling, pick the meat from the bone in good sized pieces, taking out all the gristle, fat and bones, place in a wet mould, skim the fat from the liquor; a little butter, pepper and salt and half ounce gelatine, when this dissolves pour it hot over the chicken. The liquor must be seasoned pretty high.

Mrs. S. C. Dillon.

CHICKEN PATES.

Mince chicken that has been previously roasted or boiled, and season well. Stir into this a sauce made of half pint of milk, into which, when boiling, 1 teaspoon corn starch has been added to thicken, season with teaspoon butter, salt and pepper, have ready small pate pans, lined with a good puff paste. Bake the

crust in a brisk oven, then fill the pans and set in the oven to brown slightly.

Mrs. S. C. Dillon.

CHICKEN PATTIES.

Mince up fine cold chicken, either roasted or boiled, season with pepper and salt and a little minced parsley and onion;moisten it with chicken gravy or cream sauce. Fill scalloped shells that are lined with pastry with the mixture and sprinkle bread crumbs over the top, Put 2 or 3 tiny pieces of butter cover each and bake brown in a hot oven.

Mrs. H. Simmons.

CPICKEN PIE.

One fat hen, cut up and boil till tender, season well, add 2 large potatoes sliced thin. For the dough take 1 quart flour, salt, tablespoon lard and water, mix, roll thin and cut in squares. Take out chicken and let the liquid boil in another vessel; put in a layer of potatoes, a layer of chicken and layer of dough; and so on till kettle is full. Pour on the liquor and boil 15 minutes:

Mrs. Ellen Young,

Salina, Kansas.

HOW TO ROAST WILD DUCK.

Pick off feathers and singe well, draw before putting in water, let stand in salt water for several hours, parboil for half hour with pinch of soda in water, put ducks in double roasting pan after dredging with a little flour, add water enough to half cover them, making dressing of half dozen crackers and 4 slices of stale bread,

with 2 eggs and 2 onions, chopped fine, salt and pepper to taste Cover duck with dressing; lay small piece beef suet on each one and bake in moderate oven 3 hours.

Mrs. W. J. Barber.

MOCK DUCK.

Take a round steak, season well with salt, pepper and butter, fill with stuffing and roll up and tie securely, steam till tender, remove from steamer, rub with beaten egg, and sprinkle well with cracker crumbs, bake till brown.

Mrs. E. McNay.

BEEF OMELET.

Three pounds round beef, half pound salted pork,, 3 well beaten eggs, 4 tablespoons sweet milk, 6 tablespoons cracker or dry bread crumbs. Chop the beef and pork very fine, then add the other ingredients. Make in a loaf and bake in a pan with water, same as chicken.

Mrs. A. A. Strieby.

CHICKEN PIE.

Cook chicken until tender, then put it in biscuit pan, season well, thicken the gravy with flour; take biscuit dough, cut it into strips and lay lengthwise of pan, set in the oven and bake 20 minutes.

Mrs. F. B. Carpenter.

CHICKEN PIE WITH OYSTERS.

Boil the chicken until tender, drain off liquor from a quart of oysters, boil, skim, line the sides of a dish with a rich crust, put in a layer

of chicken, then a layer of raw oysters, and repeat until dish is filled, seasoning each layer with salt, pepper and bits of butter, and adding the oyster liquor and part of the chicken liquor until the liquid is even with the top layer, now, cover loosely with a crust having an opening in the center to allow steam to escape. If the liquor cooks away add chicken gravy or hot water. Bake 40 minutes in a moderate oven.

Mrs. G. W. Simpson.

TURKEY SALAD.

Cut a cold turkey into shreds, take an equal quantity of celery, cut into inch bits, then cut into shreds. Mix celery and turkey and season to taste. Cover with mayonaise and garnish with celery leaves,

Della Woodard.

OLD FASHION CHICKEN SALAD.

Boil one large or two small chickens tender. Let it get cold, then chop moderately fine. Chop the whites of 12 hard-boiled eggs; add equal quantities of chopped celery and cabbage, the whole quantity being regulated by the taste. Press the yolks through a wire strainer. Add 2 tablespoons butter, 2 of sugar, 1 teaspoon mustard, white pepper and salt to taste; one-half pint good cider vinegar; heat together, pour over salad and mix thoroughly. Chopped pickled cucumbers can be used if no celery is at hand. Have very cold, and just before serving add the juice of 1 lemon and 1 teacup of whipped cream.

Mrs. Maloy.

CHICKEN AND BAKED DUMPLING.

Cut into pieces 1 chicken, boil in enough water to cover well until tender, adding, when half done, 1 teaspoon salt. Thicken the liquid with 1 tablespoon each of flour and butter rubbed together. Add salt and pepper to taste. Take 2 cups of flour, 2 teaspoons baking powder, a little salt, and one-half cup lard. Mix as biscuit. Turn chicken and gravy into bake pan, roll dough size of pan, mark into squares, place on top of chicken and gravy and bake until done.

Mrs. A. H. Prater.

MRS. LOFKIN'S CHICKEN SALAD.

One good-sized chicken about 4 pounds; 3 eggs whipped to cream cooked with one-half teacup cider vinegar, one-half teaspoon salt, one-fourth teaspoon white pepper, butter size of English walnut. Cook altogether, stirring constantly until it begins to boil, remove from stove and when perfectly cold add 1 tablespoon Durkee's salad dressing, one-fourth teaspoon dry mustard mixed smooth with a little cream. Add whipped cream until to the consistency of sweet cream. Add a dime's worth of olives and two-thirds the amount of celery as chicken and one-half pound walnuts.

Mrs. Mamie Luther.

ROAST TURKEY.

Rub well with salt, crum up bread enough to fill it, then add 2 eggs, 1 teaspoon sage, a little melted butter, salt and pepper. Mix all to-

gether thoroughly, then cut thin slices of pork and lay over the breast of the turkey, then put in the oven and bake till done.

Mrs. L. Colyer.

DRESSING FOR TURKEY.

Cut up celery into inch pieces. Pour water over and stew. Break up bread into crumbs and put in a pan or skillet with melted butter until brown. Mix bread with celery and oysters, add 6 eggs, with salt and pepper to taste, then wet soft with the broth from turkey, add butter to taste.

HORSERADISH SAUCE.

To half cup of horseradish add the yolk of 1 egg, half teaspoon salt, 1 tablespoon vinegar, beat thoroughly, stir into this gently 1 cup of whipped cream. Serve with fish or meat.

Fern Cress.

RAW OYSTERS.

To serve raw oysters: With hot iron hollow out a square cake of ice and pour the oysters in the hollow. Serve with salt, pepper, lemon and catsup.

Mrs. Wileys.

OYSTER PUFFS.

Make rich pastry, roll thin, as for pie, bake in 12 gem pans to a crisp brown, take 1 pint of sweet milk, 4 tablespoons butter, put in double boiler and heat 12 large oysters, salt and pepper to taste. Thicken with flour. Serve hot.

Mrs. G. W. Stafford.

OYSTER DRESSING.

Take 1 pint of oysters, put in a pan and stew in their own liquor; drain off the liquor and cut the oysters into bits; add one-half cup butter, 1 shredded onion, 1 spoonful powdered thyme. Let all simmer together. Moisten 3 pints stale bread crumbs with the oyster liquor, add the oysters and onion, break in 3 eggs, season with salt and pepper and mix thoroughly. If dressing is too dry, add a little milk, if otherwise add bread crumbs.

Mrs. H. L. Woodard.

SCALLOPED OYSTERS.

In an earthen dish or porcelain lined, put thin layer cracker crumbs, not too fine, then a layer of medium sized oysters, sprinkle with salt and lightly with cayenne pepper or other if preferred, add bits of butter for nearly every oyster, cover this with crumbs. Add other layers till not more than four, three is better, layers of oysters are used last, layer cracker crumbs sprinkled well with butter, moisten with rich milk or cream, half pint for 1 can, one-third pound of butter.

Florence Wingfield.

FISH BALLS.

One cup codfish, shredded, two and one-half cups mashed potatoes, 1 egg, half tablespoon butter. half teaspoon pepper; cook fish, add potatoes and other ingredients, and when cold drop

by teaspoonsfuls into hot lard.

Cecelia Lower.

BAKED FISH.

Take a fish weighing about 4 pounds. Spread over with butter, put enough water to cover bottom of pan, and salt and pepper, bake 30 or 40 minutes. Baste frequently while baking.

Mrs. W. H. Hull.

FISH SAUCE.

Slice the whites of 2 or 3 hard boiled eggs and spread over fish; put the yolks and some butter in a bowl and mash up fine; add to water in which fish was baked, let come to a boil and pour over fish.

Mrs. W. H. Hull.

TO FRY SMALL FISH.

Salt the fish as soon as dressed, and let stand several hours on ice; then dry with white cloth, dip in beaten egg to which pepper has been added; then roll in corn meal, having ready an iron vessel of very hot fat and fry fish separately until crisp. Serve on hot platter.

Mrs. H., Dunlap, Kansas.

SALMON CROQUETTS.

One can best salmon, 4 good sized boiled potatoes, mashed, 2 cups bread crumbs or crackers; 2 eggs, butter the size of an egg, salt and pepper to taste. Mash the salmon up fine, then add potatoes, eggs, bread or crackers, and all other ingredients, and mix well. Make out in egg shape or round patties, and fry in hot butter or drippings. Very good.

Mrs. A. J. Marks.

SALMON CROQUETTS.

The contents of 1 can of salmon from which the oil has been poured and has been shredded fine, 1 cup fine bread crumbs or crackers, 1 egg, pepper to taste, mix well, make into balls, dip first into bread crumbs or crackers, fry in boiling fat and drain on coarse brown paper. Before serving garnish with parsley; and if you like, slices of lemon.

Mrs. S. E. Taylor.

SALMON OMELET.

Take 1 can salmon and remove bones and pieces of skin, chop with a knife until fine, add 4 tablespoons cream, a little salt and dust of pepper, beat 6 eggs until light and stir the mixture into these. Have upon the stove a skillet heated very hot, with a lump of butter, pour mixture into this and cover tightly, let it cook slowly about half an hour, and then remove cover and brown in the oven.

Mrs. Fred Chase, Dunlap, Kansas.

SALMON BALLS.

To 1 can of salmon add 3 well beaten eggs, half cup water, a little butter, pepper and salt, roll cracker crumbs very fine, stir into the above until thick enough to drop from a spoon or form into flat balls. Fry in part butter and lard to a nice brown.

Mrs. A. Shafer,
Reading, Michigan.

SALMON LOAF.

Take a pound can of best salmon, remove

the bones and break into flakes, add 4 table-spoons melted butter, 1 cup bread crumbs, half teaspoon salt, and 4 well beaten eggs, put in a well greased pudding dish, and steam for 1 hour. This may be served hot on a platter with riced potatoes and a cream gravy, or sliced cold.

CODFISH WITH TOMATO SAUCE.

One pound boneless codfish, soaked, 1 can tomatoes, 2 heaping tablespoons sugar, half teaspoon onion extract, 1 salt spoon parsley extract, 2 tablespoons butter, 2 tablespoons flour; carefully wash codfish, put in cold water and cook until tender, then drain and flake. Cook tomatoes until soft enough to strain, rub through sieve, replace on stove, thicken with butter and flour rubbed together, cook 5 minutes, add extract of onion and parsley, add sugar and salt to suit individual taste. Pour over codfish and serve.

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Salads.

CABBAGE AND CELERY SALAD.

Mix equal parts of finely chopped celery and shredded cabbage, pour over it 1 cupful of the cream dressing.

CREAM DRESSING.

Mix one-half teaspoon salt, mustard, and 1 tablespoon sugar, add yolks of two eggs lightly beaten, 2 and one-half tablespoons butter, three-fourths cup of sweet cream, added slowly, one-fourth cup vinegar, cook over water or in double boiler till it thickens; strain and cool; or the vinegar, eggs, etc., can be boiled and cream added after the mustard part has been chilled. The juice of 1 lemon added to the salad mixture with half of the vinegar is fine.

Mrs. Elwood Sharp.

SOUR CREAM SLAW.

One-half cup vinegar, 1 egg, 1 cup sour cream, three-fourths cup sugar, two spoonsful flour. Put vinegar on stove, let come to a boiling heat, mix sugar and flour together, then add cream and last the egg beaten, and add to vinegar, cook until thick. Have cabbage cut fine, salt and pepper; put on dressing while hot.

Mrs. Wm. Gleeson.

BEAN SALAD.

String and break beans into small pieces, the desired amount, cook soft in salt water, drain and add 1 small onion, chopped, and pep-

per, and when cold add vinegar and thick cream.

Mrs. M. A. McMillan.

SALAD.

One small solid cabbage head, finely shredded, 2 medium sized apples, pared and cut into small squares, small amount chopped celery, one-half pound English walnuts, mix well these ingredients, with a liberal amount of mayonnaise dressing.

CABBAGE AND CELERY SALAD.

One-fourth head cabbage, 2 bunches celery, chop very fine, add pepper and salt to one-half cup vinegar, 2 teaspoons sugar, 1 teaspoon cream, 1 teaspoon mustard, 1 tablespoon butter. Heat the dressing and mix with cabbage and celery; into this chop two hard boiled eggs.

Mrs. F. Sourwine.

CABBAGE SALAD.

Shred a medium-sized head of cabbage until fine; beat an egg until it is the consistency of cream; with the egg beat one-half cup vinegar, 2 tablespoons sugar, a level tablespoonful mustard and 1 teaspoon salt. Cook this mixture until thick. When cool pour over the cabbage and serve cold.

Clara Day,

Wilsey, Kansas.

TOMATO SALAD.

One quart can tomatoes, or an equal amount of ripe ones; heat and strain; have a half box of Cox's gelatine dissolved in a little water, add to the tomato juice with onion, cayenne pepper,

sugar and salt to taste. Clear it all with white of an egg and re-strain. It should be transparent, Set in a cool place where it will become jelly-like. To serve, cut in squares, place on lettuce leaf with a spoonful of mayonaisse dressing.

Esther J. Curtis.

POTATO SALAD.

Take half dozen cold boiled potatoes and 1 onion, chop together fine; heat half cup vinegar, 1 teaspoon butter, 1 teaspoon salt, 1 teaspoon sugar, 1 teaspoon mustard; pour over potatoes and onions. Beat 1 egg and 1 teaspoon flour to gather, and one-third cup sweet milk. Let it come to a boil, then pour over the salad. Garnish with hard boiled eggs.

Mrs. Flynn.

POTATO SALAD.

Boil about 2 quarts potatoes, that is, enough to make two quarts when cold and chopped fine. Boil three eggs hard and chop fine, then put with potatoes. Chop small onion and put in.

DRESSING.

Beat yolks of three eggs, put in one teaspoon salt, one teaspoon mustard, pinch of cayenne pepper, butter size of an egg, 2 tablespoons sugar, one-half cup weak vinegar. Then cook thick and when cold thin with cream and lemon juice. Garnish with slices of lemon or hard boiled eggs.

Mrs. A. K. Thomas.

WALDORF SALAD.

Take equal quantities of celery and sour ap-

ples, chop raw, dress with mayonnaise dressing. This is served with game. E. M. McNay.

PICKLED TONGUE SALAD.

Take two small heads of cabbage chopped fine, one-half cup chopped tongue. Mix together in a salad bowl. Make a dressing of two raw eggs, mixing the yolks with a half teaspoonful of mustard, stirred up in boiling water; then add 3 tablespoons sour cream; beat the whites of the eggs to a froth and add to it. Add four tablespoons vinegar. Chopped cold boiled potatoes can also be added, and the dish can be prepared of cold boiled beef, roast veal mutton, or any cold meats. Lettuce can be substituted if preferred

Clara A. Strieby.

CHICKEN SALAD.

To 3 chickens thoroughly cooked and picked from the bones, take the half of a large head of cabbage and a little celery; chop fine, the yolks of 9 eggs, hard boiled, 3 tablespoons butter, mustard, salt and pepper to taste; mash the eggs fine with vinegar and pour over salad.

Mrs. W. E. Sherfey.

CHICKEN SALAD.

Boil 1 chicken till tender, remove the bones from meat, carefully keeping out all skin and gristle; chop meat very fine, add chopped cabbage and celery in proportion; 1 cup meat, 1 cup cabbage, 1 cup celery, mix well and pour over it just before serving.

CREAM MAYONNAISE.

Three eggs, 1 teaspoon mustard, one-fourth teaspoon pepper, same of salt, tablespoon sugar, butter the size of an egg, 1 pint weakened vinegar; cook till thick, then add one-half cup cream; set out to cool. This dressing will keep for days if kept in the cold.

Mrs. D. Munsell,
Wilsey, Kansas.

OYSTER SALAD.

One can oysters, 6 crackers, rolled fine, 6 hard boiled eggs, 2 cups chopped cabbage, 8 sweet pickles celery seed, a little sugar, salt and pepper to taste.

Ethel Sager.

CHICKEN SALAD.

Put a chicken in 2 quarts of boiling water, cook until tender, add teaspoon salt, then boil slowly until the meat can be removed from the bones easily, cut meat into small pieces; to 1 quart of chicken allow 1 pint of celery, 4 sour pickles, 6 hard boiled eggs. Mix with 1 pint of mayonnaise dressing.

Mrs. Robert Durland.

NUT SALAD.

Cut English walnuts in pieces—do not chop—add the same amount of celery and a pinch of salt. Make a smooth mayonnaise dressing and just before serving add to this the same amount of whipped cream. Mix nuts and celery through it well. Garnish.

Mrs. J. W. Evans.

NUT SALAD.

Two cups celery cut fine, 2 cups apples cut fine, 1 cup nut meat cut fine, one-half pound white grapes, seeded.

Mrs. Mary D. Crane, Ottawa, Kansas.

WALDORF SALAD.

Take 2 cups apples cut in cubes, 1 cup tender celery, 1 cup English walnuts; serve with mayonnaise dressing on a lettuce leaf.

Winifred Nicholson.

MAYONNAISE DRESSING.

Yolks of 6 eggs, one-half cup sugar, 1 tablespoon flour, 1 teaspoon salt, 1 teaspoon ground mustard; a little cayenne pepper, juice of 1 lemon, 1 cup vinegar, cook until thick, stirring to prevent burning. When wanted for use take 1 cup cream, whip until thick, then add about one-half cup mayonnaise.

Winifred Nicholson, X

CHRISTMAS SALAD.

Four cups of finely cut eating apples, 2 cups celery, 2 cups English walnuts, 1 can pine apple, mix together with the following mayonnaise dressing: 4 eggs, well beaten, half cup granulated sugar, 12 tablespoons vinegar, butter size of walnut, one and one-half teaspoon mustard and about the same of flour; put into a double boiler and boil until it thickens like custard, stirring all the time. Season with salt and white pepper. Thin this with whipped

cream, using enough to make the salad palatable.
Mrs. F. W. B.

FRUIT SALAD.

Cook 4 spoons minute tapioca in 1 pint of water until clear, add one-fourth cup sugar, peel 2 oranges and cut in small pieces, put in a deep dish, add 1 cup sugar, 1 cup cherries, canned or fresh, and the juice of 1 lemon; pour the tapioca over this and mix well, place on ice to cool. Serve with or without whipped cream.

Mrs. H. C. Jaggard.

SALAD.

Diced potatoes, chopped nuts, celery, onions, and finely sliced cucumbers with mayonnaise dressing.

J. D.

SALAD EGGS.

Hard boil the number of eggs wanted, slice the whites lengthwise to look like water lillies, just close to turn down and not break, mash yolks and mix with salad dressing, put spoonful in center. Serve on lettuce or parsley.

Miss Jeanette Davenport.

SALMON SALAD.

One can salmon, drain off juice, 6 pickles chopped fine, 3 hard boiled eggs, chop whites, add to salmon, mash yolks and add one-half cup cream, one-half cup vinegar; let come to a boil. When cool add to salmon; salt and pepper to suit taste.

Mrs. R. P. McCardell.

FRUIT SALAD.

One package Knox's Gelatine No. 3 dissolved in acid, in one-half pint cold water; after it is dissolved divide it and add pink coloring to one-half of gelatine. Pour one and one-half pints boiling water over each portion. Add 1 and one-half cups sugar to each part and stir until thoroughly mixed. Cool and add flavoring and set away to harden. After it is hard cut in cubes and mix in dessert dish with 1 can pine apples, sliced, 3 bananas, one-half pound white grapes, 4 and one-half pounds English walnuts; serve with whipped cream.

Mrs. J. T. Wells, Salina, Kansas.

SALMON SALAD.

One pound can of salmon, 5 medium pickles. 7 hard boiled eggs, one-fourth teaspoon each of celery, salt and pepper; chop the eggs and pickles, separate, then add them to the salmon and mix or stir all together with a fork. Pour over it a mayonnaise sauce or any salad dressing. Garnish with green celery leaves.

Florence Wingfield.

SALMON SALAD.

One can salmon, remove skin and bones, chop 6 medium sized pickles and 1 large onion quite fine, add 4 boiled eggs, also chopped fine, and mix with salmon. Add salt and pepper, and lastly, enough vinegar to give it a sour taste,

Mrs. Jerry Donovan.

SALAD DRESSING.

Beat 1 egg, add to it one-half cup vinegar, one-half cup rich sweet or sour cream, 1 heaping teaspoon sugar, boil, stirring well to make it smooth; pour into a dish to cool; add pepper, salt and very little mustard. This is very easily prepared and especially good for cabbage salad.

Mrs. Charlotte R. Harvey.


MAYONNAISE.

Beat yolks of four eggs, add 4 tablespoons vinegar, 1 tablespoon butter, cook until thick, stir until it is almost cool, add salt, black pepper and mustard until strong with each. When ready to use for salad dressing add an equal quantity of cream, stirring well. It is good with vegetables and meat salads and especially fine as lettuce dressing.

Emma Harvey.

SALAD DRESSING.

One-half cup vinegar, 1 tablespoon butter, 3 eggs, well beaten, 1 teaspoon salt, 1 teaspoon mustard, one-half teaspoon pepper, 3 tablespoons sugar; cook in double boiler, when cool add 2 tablespoons cream to thicken it.

 Laura Fisher.

QUICK SALAD DRESSING.

In one-fourth cup sugar mix one-fourth teaspoon dry mustard and one-fourth teaspoon salt; add three-fourths cup sour cream and one-fourth cup vinegar. Serve without cooking.

Mrs. S. S. Sherfey.

SALAD DRESSING.

Take a lump of butter about the size of an egg, melt it and add 1 tablespoon flour; cook this but do not brown it, then add 1 cup water, beat the yolks of 4 eggs and add 1 tablespoon sugar, 1 teaspoon mustard and two-thirds of a cup of vinegar.

Mrs. L. Fyfe.

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CHILI SAUCE.

Twelve medium sized ripe tomatoes, 1 pepper finely chopped, 1 onion finely chopped, 2 cups vinegar, 3 tablespoons sugar, 1 tablespoon salt, 2 teaspoons clove, 2 teaspoons cinnamon, 2 teaspoons all-spice, 2 teaspoons grated nutmeg; peel tomatoes and slice, put in a preserving kettle with remaining ingredients. Heat gradually to boiling point, cook slowly two and one-half hours.

Mrs. F. B. Quinby.

—From the Boston Cooking School Cook Book.

FRENCH PICKLES.

One peck of green tomatoes sliced. Six large onions sliced. Mix these and sprinkle over one cup of salt and let stand over night; next day drain thoroughly and boil in one quart of vinegar and two quarts of water for 20 minutes, then take 4 quarts of vinegar, 2 pounds of brown sugar, one-half pound of white mustard seed, 2 tablespoons ground mustard, allspice, cinnamon, cloves and ginger, put in the tomatoes and boil 15 minutes.

Mrs. R. M. Shaw.

"GREEN TOLATO SOY"

Two gallons of green tomatoes sliced thin without peeling, 12 onions sliced; 2 quarts vinegar, 1 quart sugar, 2 tablespoons salt, 2 ground mustard 2 black pepper, ground, 1 allspice, whole, 1 cloves, ground. Mix all and stew until tender.

Mrs. G. H. Hall.

Pueblo, Colo.

GOOSEBERRY CATSUP.

Nine pounds gooseberries, 5 pounds sugar, 1 quart vinegar, 3 tablespoons cinnamon, 1 1-2 tablespoons allspice and cloves. The gooseberries should be nearly or quite ripe. Take off the blossoms, wash and put them into a porcelain kettle, mash thoroughly; scald and put through the colander, add sugar and spices. Boil 15 minutes add vinegar cold, bottle immediately before it cools. Ripe grapes prepared by same rules makes excellent catsup,

Mrs. E. S. Bertram.

STUFFED MANGOES.

Make a meat hash of cold boiled beef, potatoes and bread crumbs, about one-third of each, season well with salt, pepper and celery salt, and sage, if desired. take mangoes about the size of an egg, from which cut off the top and scrape out the seeds; after washing well, inside and out, fill the shells with the hash and set in a baking pan with a little water in the bottom to prevent burning, and bake in well heated oven.

Mrs. H. C. Jaggard.

FOR SPICING PEARS OR OTHER FRUIT

Cook fruit until tender, put in glass jars, have ready 1 quart vinegar, 1 of sugar, a few pieces of bark cinnamon, some whole cloves, some whole mace, cook until syrup is a little thick, pour over fruit and seal tight.

Mrs. F. B. Carpenter.

MUSTARD PICKLE.

Three quarts vinegar; 4 cups sugar, three-

fourths of a cup of flour, 4 teaspoons celery seed. 1-2 pound mustard, mix dry ingredients; stir into vinegar and boil, add the pickle, vegetables, preferably onions, cucumbers and cauliflower, prepared as usual by salting and cooking in weak vinegar; bring this to a boil, then bottle.

Mrs. Frank Lower.

FRENCH CHOW CHOW.

One quart cucumbers. 1 quart onions. 1 quart green tomatoes, 1 head cabbage, 4 large peppers, cut in small bits, put in weak brine for 24 hours, 1 cup salt to 1 gallon water, put on stove and scald in same brine and drain off.

PASTE FOR CHOW CHOW.

One tablespoon tumeric, 6 tablespoons ground mustard, 1 cup flour, 1 cup sugar, 2 quarts vinegar, mix dry ingredients in a little vinegar, add rest and work till smooth and add to the pickle.

Mrs. E. Jeff.

MIXED PICKLES.

One quart Lima beans cooked tender, 1 quart cabbage, 1 quart corn, 1 quart cucumbers, chopped, 1 quart small cucumbers, 6 large green tomatoes, chopped, 3 sweet peppers, chopped, mustard or celery seed, salt, pepper, sugar and vinegar to taste; cook 20 or 30 minutes and cool,

Mrs. Flora Blim.

PICKLE DRESSING

One-half gallon vinegar, one-half oz tumeric, get at drug store, 12 tablespoons mustard, 2 cups sugar, one-half cup of flour. Take enough

vinegar to wet turmeric, sugar, mustard and flour to make smooth paste, heat the vinegar and when boiling pour over the paste and cook thoroughly; then put in the pickles, cook all until well done, then can in glass jars.

Mrs. Ed. Axe.

RIPE TOMATO CATSUP.

One-half bushel tomatoes, boil 3 hours, strain out skins and seeds, add 3 pints vinegar, half pound salt, half pound black pepper, 1 tablespoon cayenne pepper, 2 tablespoons ground cloves, 4 tablespoons allspice, 2 pounds brown sugar, boil 1 hour, 2 tablespoons celery seed is an addition.

Mrs. Fred Corey.

BEET CHOW CHOW.

Four quarts cooked beets, chopped, 2 quarts chopped cabbage, 1 quart horse radish, 1 quart sugar, salt to taste, cover with vinegar. Splendid.

Mrs. E. H. Knepp.

CUCUMBER PICKLES.

Three gallons good cider vinegar, 1 ounce ground cloves, 1 ounce allspice, two-thirds ounce black pepper, one-third ounce cinnamon, two-thirds ounce pulverized alum, 4 ounces brown sugar, 1 pint salt, heat vinegar to scalding heat and pour over pickles.

Mrs. Emma Seth, Parkerville.

PICCALILLIE.

One peck green tomatoes, 1 head cabbage, chopped fine, mix with 1 large cup salt, put all into a coarse cheese bag, let hang and drain over

night, chop 6 large onions, 4 green peppers; mix with tomatoes and cabbage; pour over them enough hot weak vinegar to cover and drain again, next morning scald the same amount of good sharp vinegar and pour over; add two teaspoons of whole mustard; now ready for use.

Rosa Fisher.

PICKLED ONIONS.

Peel onions until they are white, scald them in strong salt water, then take them up with skimmer, make vinegar enough to cover them boiling hot, strew over onions whole pepper and white mustard seed, pour the vinegar over them. Put them in wide mouthed bottles and seal. A tablespoon of sweet oil may be put in bottles, before corking. Use the small white button onion.

Mary Swetnam.

PICKLE RECEIPT.

Two heads of cabbage chopped fine, 1 quart large cucumbers chopped fine, 1 quart small cucumbers sliced, 1 quart string beans broken in inch length, 1 quart onions, 1 quart green tomatoes, 6 large mango peppers chopped fine. Soak over night in mild salt water. In the morning drain good cook all separate until done. Take 1 gallon cider vinegar, 1 ounce turmeric, 1 ounce mustard, 2 cups sugar, 1 cup flour, stir to a smooth paste, heat the vinegar when boiling pour over paste and cook thoroughly, then put in pickles and cook together until well done. Seal in glass cans.

Mrs. Wesley Keefer.

GREEN TOMATO PICKLES.

One peck green tomatoes, sliced thin, sprinkle with salt, let stand over night, slice 12 onions, put with tomatoes in layers with the following spices. Four ounces ground mustard, 1 ounce allspice, 1 ounce cloves, 1 ounce ginger, 1 ounce cinnamon, 1 ounce pepper, all ground, half ounce turmeric, 1 tablespoon salt, half pound brown sugar, cover with vinegar and boil two hours.

Mrs. Effie Corey.

MIXED PICKLE.

One quart small whole pickles, 1 quart long cucumbers, sliced, 1 quart green tomatoes, sliced, 1 quart small onions, 1 quart chopped cabbage, 4 green peppers, cut fine. Make a brine of 4 quarts water, 1 pint salt, pour over mixture, let stand 24 hours, then heat just enough to scald, turn in colander to drain. Mix 1 cup flour, 6 tablespoons ground mustard with enough cold vinegar to make a smooth paste; add 1 cup sugar and enough cold vinegar to make 2 quarts, then boil until thick, stirring all the time. Add vegetables and cook until well heated through.

Mrs. Quinton Sample.

MEXICAN CHILI.

Three pounds of lean beef cut fine, put on to boil in water enough to cover well, salt to taste, boil 6 hours. Boil separate 15 Chili peppers, remove seeds, boil until thoroughly done, take off, peel and chop fine, take 1 tablespoon car-

menus, put on stove in tin lid until turns dark, then roll with rolling-pin until fine; when meat is almost done put in cormenus, next add peppers, 1 medium-sized garlic button, chopped fine, 1 cup lard, cook 15 minutes; cook Chili beans separate. Mix when serving.

Mrs. W. C. Warren.

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Vegetables.

BAKED ONIONS.

Six onions, peeled and quartered, boil 5 minutes, drain and cover again with boiling water, and boil 10 minutes. Drain and cover again and add 1 teaspoon salt, and cook until tender. Lift from water and put in baking dish and cover with cream dressing as follows: To 1 cup of hot milk (cream) add 1 tablespoon melted butter and 1 heaping tablespoon flour rubbed together; when thick, season with salt and pepper and pour over onions; cover all with a cup of bread crumbs to which has been added 1 tablespoon melted butter. Mrs. E. D. Scott.

MACARONI.

Break one-half pound macaroni, boil 20 minutes in salt water and drain; cook 2 tablespoons melted butter, 2 tablespoons flour and one pint of milk until it thickens, add one cup grated cheese, mix with macaroni and bake until brown.

Anna E. Burton.

CREAMED ASPARAGUS.

Wash and cut the tender part into half inch lengths; wash again, put in porcelain kettle with water to cover; parboil about eight minutes, pour off water and put on fresh hot water; add a little salt and cook until tender, then add pepper and cream; let it get hot but not boiling. Serve with crackers.

Mrs. Frank York.

BUTTER BEANS.

With a knife cut off the ends of pods and strings from both sides, being careful to remove every shred; cut every bean lengthwise in two or three strips and leave them for half an hour in cold water; much more than cover them with boiling water and boil until perfectly tender, it is well to allow three hours for boiling; drain well, return to kettle and add a dressing of half gill of cream, 1 and one-half ounces of butter, one even teaspoon salt and half teaspoon of pepper. This is sufficient for a quart of cooked beans.

BAKED BEANS.

Take 2 pints of beans, parboil and pour water off; add 1 teaspoon of mustard, 1 teaspoon of black pepper, salt to taste, one-half cup sorghum molasses; put in earthen dish or bean pot with a piece of fat meat, keep covered with water and bake 3 or 4 hours.

X
Mrs. Cora Dent.

STEWED CORN.

Shave corn off the ear being careful not to cut into the cob; to 3 pints corn add 3 table-spoons butter, pepper and salt, just enough water to cover; place in a skillet, cover and cook rather slowly with not too hot a fire from one-half to three-quarters of an hour, stir with a spoon often and if necessary add more water for the corn must not brown; a few minutes before it is done add one-half cup sweet cream

thickened with teaspoon of flour; boil well and serve with roast beef, escalloped tomatoes and mashed potatoes.

ESCALLOPED CORN.

One can corn, salt and pepper to taste, 1 tablespoon sugar; butter the baking dish, put in layer of corn then layer of cracker crumbs and so on until the dish is full; pour rich milk or cream on enough to wet the cracker crumbs; bake in moderate oven.

Georgia Bolton. X

BAKED SWEET POTATOES.

Select those of a uniform size, wash and wipe dry, cutting out imperfect spots; put in a moderately hot oven and bake one hour or until the largest will yield to a gentle pressure between the fingers. Serve at once without peeling. Small sweet potatoes are best steamed, since if baked, the skins will take up nearly the whole potato.

FRENCH FRIED SWEET POTATOES,

Slice cold boiled sweet potatoes in lengths about as large as your finger, fry in hot lard; drain in a skimmer and sprinkle with a little granulated sugar before serving.

HOT SLAW.

Cut the cabbage into fine shreds, put in a saucepan with a cup of vinegar a little water, salt and pepper; stew gently for a few minutes. For fried cabbage, add some butter and lard; cook brown.

SAUER KRAUT

To prepare sauer kruat for boiling, wash in cold water and put in pot of boiling water and a piece of bacon, salt pork or some smoked sausage; boil until tender and then drain and serve on a hot dish with the meat. When the sauer kruat is cooked without meat it is simply served as a vegetable.

CORN FRITTERS.

One can corn, 3 eggs, well beaten with the corn, half pint sweet milk; three-fourths pint flour, 1 teaspoon baking powder mixed with the flour; beat altogether and fry in lard. X

Mrs. S. E. Dillon.

SUGAR POTATOES OR CANDIED YAMS

Parboil, peel and cut in quarter inch slices; put slices into heavy syrup made in proportion of one cup of white sugar to one-fourth cup water and one teaspoon butter. Simmer gently for an hour, then let the syrup boil away until it is almost dry. Serve with meats.

BAKED CREAMED POTATOES.

Pare and slice potatoes very thin and fill a 2 quart dish, add 3 sliced onions, sprinkle a tablespoon of salt with a little pepper, pour upon this sweet milk until the dish is more than half full, cut 5 slices of pork and lay upon top: let bake 2 hours.

Mrs. L. Peterson.

MASHED POTATOES.

Take two cups of mashed potatoes, (left

over) add half cup of milk, pinch of salt, 1 tablespoon melted butter, 2 tablespoons flour, and 2 eggs, well beaten, mix thoroughly; put into a pudding dish, spread a little butter over the top, and bake a golden brown. If eggs are thoroughly beaten the potato will remain light and porous after baking. Mrs. M. J. Tenny,

Council Grove.

SARATOGA CHIPS.

Pare the potatoes carefully, cut in very thin slices, put into plenty of water, let remain about 12 hours, then place in colander to drain, then dry potatoes in a napkin, and throw a handful at a time in a kettle of hot grease, let brown and take out and sprinkle with salt.

Mrs. J. E. Conway,

SUMMER SQUASH.

Cut the squash in quarters remove seeds and skin cover with salted boiling water and boil until done. When done through mash and add one ounce of butter for each small squash. Moisten with gravy as broth and put in little dans or dishes cover with break crumbs. Place small bits of butter on top and bake a delicate brown in hot oven.

S. M.

HONEY BAKED POTATOES.

Select large potatoes of an even size, bake and when done cut a piece from an end and remove the inside. Mash thoroughly put over the fire with half an ounce of butter one ounce of cheese for every four potatoes; add milk pepper

and salt or for mashed potatoes fill the shells and brown in hot oven. C. C.

MACARONI AND TOMATOES.

Take 3 pints of beef soup, clear, and put 1 pound of macaroni in it, boil 15 minutes, with a little salt, then take up the macaroni which should have absorbed nearly all the liquid, and put it on a flat plate and sprinkle grated cheese over it thickly and pour over all plentifully a sauce made of tomatoes, well boiled, strained and seasoned with salt and pepper.

K. M. Behring.

STUFFED CABBAGE.

Take a large fresh cabbage and cut out the heart, fill vacancy with stuffing made of cooked chicken or veal, chopped very fine and highly seasoned and rolled into balls with yolk of egg. Then tie cabbage firmly together, some tie a cloth around it; and boil in a covered kettle two hours. This is a delicious dish and is useful in using up cold meats.

Mrs. W. A. Cruftut, New York City.

EGG PLANT.

Peel and cut in slices the purple kind, sprinkle with salt and pepper, and let drain on a tipped plate for three-fourths of an hour, make a light batter with one egg, flour and a little water, dip the slices into it and fry in butter or lard. Eggs and cracker may be used instead of the batter, or, peel the egg plant boil until done then pour off the water, mash fine, and pepper butter and salt to taste, put in a shallow pud-

ding pan, and over the top place a thick layer of crushed cracker. Bake one-half hour in a moderate oven.

RICE CROQUETTES.

One pint cold rice, 2 or 3 tablespoons milk 1 egg, 2 teaspoons of butter, one-half teaspoon salt, one-sixteenth teaspoon pepper. Mix rice, milk, eggs and seasoning together, cook until thick in double boiler. When cold roll into balls then into bread crumbs and fry in deep lard. X

Cecelia Lower

TOMATOES AND EGGS

Select large tomatoes that are ripe and firm and of good shape; plunge them into boiling water for a moment and remove skins. Cut out the hard stem ends, making in each a hollow sufficiently large to hold a broken egg, into each of these hollows drop a fresh egg without breaking the yolks, season with butter, pepper, salt, and bake in a moderate oven until the tomatoes are tender and the eggs are set. Serve on rounds of buttered toast, either plain or with cream sauce.

Mrs. Clara Behring.

NO NAME DISH.

Take equal parts of green tomatoes and onions, cut in slices and cook in as little water as possible till tender, season to taste with butter, salt and pepper; add a very little vinegar if not sour enough. Mrs. S. I. Crawford.

BAKED TOMATOES.

Take 6 nice ripe tomatoes, wash and cut a

thin slice off the stem, then with a spoon take all the inside meat out and place in a dish, then add to that salt, pepper, a little sugar, and 2 cups bread crumbs, mix it all together, fill it in the rind of the tomatoes, place the slice on top again, and set in the oven and bake.

Mrs. Lena Klager.

ESCALLOPED TOMATOES.

One pint of fresh or canned tomatoes, 1 pint bread crumbs, 3 tablespoons butter, 1 tablespoon sugar, 1 scant, tablespoon salt, one-fourth teaspoon pepper, put a layer of tomatoes on an escaloped dish, dredge with salt, pepper and dot butter here and there; now put in a layer of bread crumbs; continue until all are used. Leave crumbs and butter for the last layer if the tomatoes are fresh. Bake 1 hour; if canned bake one-half hour.

Mrs. W. A. Miller.

STUFFED TOMATOES.

Wash and scoop out large tomatoes to be filled with a stuffing made as follows: Chop a nice size onion; some small portion of beef or veal meat, add 2 eggs; pepper and salt to taste, and fry in a buttered pan until mixed well together, then add the tomatoes that have been scooped out. Fill the tomato shell and add a little salad oil or butter, and grated bread crumbs over each and bake. Serve with mayonnaise sauce if desired.

BAKED RICE AND CHEESE.

Rice and cheese are very good with roast

beef. Boil rice until tender in salted water; drain dry, then put in baking dish alternate layers of rice and grated cheese. The layers of cheese should not be more than a sprinkling; add salt and butter, cover with sweet milk; sprinkle with fine bread crumbs and brown.

Julia Stine.

PILLEAN.

This dish is a combination of boiled rice, tomatoes and meat; Cook the rice until nearly tender, then add a little tomato juice and a cup of chopped meat to a cup of rice; add more tomato juice and meat stock if convenient, simmer a few minutes and serve hot. S. M.

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Puddings and Sauces.

MAPLE MOUSSE.

Four eggs, 1 cup maple syrup, 1 cup sweet cream, 2 cups sweet milk, heat the maple syrup, beat the yolks of the eggs, add 1 teaspoon sugar, and then put them into the hot syrup, stirring constantly. When it thickens remove from the fire and set aside to cool. Beat the whites of the eggs with 1 tablespoon sugar; whip the cream. As soon as the syrup cools mix altogether with the milk and freeze.

Mrs. Herbert Randles.

CHOCOLATE PUDDING.

Two tablespoons grated chocolate, 4 tablespoons sugar, 1 pint milk, 2 tablespoons corn starch, boil, then add the beaten whites of 4 eggs. Sauce: One pint milk, yolks of 2 eggs, one-half cup sugar; flavor with vanilla. X

Mrs. Wm. Blosser.

GRAHAM PUDDING.

Half cup butter, half cup molasses, half cup sweet milk, 1 teaspoon soda, 1 and a half cups Graham flour, 1 egg, half cup raisins, salt and spice to taste. Steam 2 hours, Sauce: One cup sugar, 1 cup boiling water, half cup butter, 1 tablespoon corn starch, wet in a little water, grated rind and juice of one lemon.

Mrs. R. L. Lane, Reading, Kan.

BAKED APPLE PUDDING.

Beat 1 tablespoon butter and 1 cup sugar to

a cream, add the yolks of 4 eggs, juice of 1 lemon, 6 large apples, grated, whites of 4 eggs, beaten; pour into a pudding dish, grate nutmeg over top. Bake and serve with cream.

Mrs. J. H. Smart.

CRUMB YORKSHIRE PUDDING.

Four beaten eggs, two-thirds of a cup sweet milk, pinch of salt, 1 cup bread crumbs, flour enough to make a stiff batter, 1 teaspoon baking powder, pour in roaster with meat when nearly done and brown. Serve with the gravy. X

Mrs. Mae S. Cook.

PLUM PUDDING.

Six eggs, well beaten; 1 and one-half cups sugar, 1 and one-half cups molasses or brown sugar, 3 pounds raisins. spice and citron to taste; 1 and one-half cups buttermilk, 1 and one-half teaspoon soda, 5 cups sifted flour. Scald and flour 2 squares of strong muslin. pour half of the pudding in each, tie rather loosely to allow for swelling, and boil 3 hours. It is to be eaten hot with sweet hot sauce, flavored with butter and spices. This pudding keeps well in cool weather and the second one can be heated by re-boiling. Mrs. Charlotte R. Harvey.

PRUNE PUDDING.

Whites of 4 eggs, 4 teaspoons sugar, half cup stewed and sweetened prunes, seeds removed, beat eggs to a stiff froth, add sugar and prunes, stirring lightly together. Pour into a baking dish and brown lightly in hot oven. Sauce: One pint milk, yolks of 4 eggs, 4 table-

spoons sugar, 1 teaspoon vanilla, put milk in double boiler, beat sugar and eggs together, pour a little of the hot milk upon the eggs and sugar, then return all to the double boiler and cook until it slightly thickens. Add vanilla and pour over the pudding. X

Ida Billups, Cummings,
Louisa, Ky.

WHIPPED CREAM SAUCE.

Whip 1 pint thick sweet cream, add the beaten whites of 2 eggs, sweeten to taste; place pudding in center of dish and surround with the sauce.

Mrs. J. B. Sorter.

BREAD CRUMB PUDDING.

Take scraps of bread, put in oven and brown and then pound up fine; 2 cups crumbs, 2 cups hot water, one-half cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup milk, 1 cup each of raisins and currants, 1 teaspoon cinnamon, half teaspoon cloves, 1 teaspoon soda, 2 eggs, mix, put in half gallon crock and steam 2 hours. This is very nice served with sauce or whipped cream. This is enough for 10 people. X

Mrs. L. Peterson.

ENGLISH PLUM PUDDING.

One pound sugar, 1 pound chopped suet, 1 pound stoned raisins, 1 pound dried currates, one-fourth pound dried citron, 1 pound flour, 1 tablespoon mixed spice, add sufficient milk to mix it quite stiff, have a strong cloth well floured ready and in tying it leave plenty of room for it to swell; put it in boiling water and let it boil

9 hours, keeping it well covered; sauce to suit the taste. This one is the most used: Two quarts milk, three-fourths cup sugar, 1 teaspoon butter, 1 heaping tablespoon corn starch, leaving out enough milk to moisten the corn starch, sugar and butter to a thick batter and pour into the rest of the milk when boiling and let it cook three minutes. E. Edgerton, Dwight.

STEAMED SUET PUDDING.

Two eggs, 2 cups chopped suet, 1 cup syrup, 1 cup sour milk, 1 teaspoon soda, 1 cup each currants and raisins, a pinch of salt, enough flour to make a stiff batter; steam 3 hours. Sauce: Two cups sugar, three-fourths cup butter, one-third cup flour, cream altogether and pour on 1 pint boiling water and let boil 3 or 4 minutes. Flavor to taste. Mrs. Hattie Isbell.

ESTELLE PUDDING.

Three eggs well beaten, 2 and one-half tablespoons sugar, 2 of butter, three-fourths cup sweet milk, 1 of raisins chopped fine. 2 tablespoon baking powder, flour to make consistency of cake batter, or one-half measure each of Horsford's Bread Preparation, and 1 coffee cup flour; steam 35 minutes, and serve with cold cream sauce. Neola McCardell.

SUET PUDDING.

One and one-half cups suet, 1 and one-half cups raisins, currants if liked, 2 cups sweet milk, 1 cup molasses; 3 and one-half cups flour,

1 teaspoon soda; steam 2 hours.

Mrs. Geo. McDonald.

ORANGE PUDDING.

Slice four oranges, lay in dish and sprinkle 1 cup sugar over them; heat to boiling point 1 quart milk in double boiler, 3 tablespoons corn starch, dissolved in a little milk, yolks of 3 eggs, beaten with starch, and one-half cup sugar. Stir into milk and let boil 4 minutes; set away to cool, then flavor with vanilla and pour over the orange. Beat the whites to a stiff froth, add sugar, put on top of pudding, set in a pan of cold water and put in the oven to brown. The cold water prevents the juice from mixing with the custard.

Mary A. H. Strouts.

SUET PUDDING.

One cup molasses, 1 cup chopped suet, one-half cup currants, 1 cup raisins, 1 cup sweet milk, 2 and one-half cups flour, one-half teaspoon soda, salt and spice to suit taste; steam 2 hours.

Mrs. Stebbins.

FOAMING SAUCE FOR PUDDINGS.

Beat the whites of 3 eggs, melt 1 cup sugar in a little water and boil; stir in 1 glass fruit juice and the eggs.

BAKED APPLE DUMPLINGS.

Pare and core 6 good cooking apples, take 1 pint flour, 1 heaping teaspoon baking powder, 1 tablespoon sugar, 1 heaping tablespoon butter, and enough sweet milk to roll out. Fill the cavity in each apple with sugar, then wrap with

dough, pressing the edges firmly together, place in a deep pan and sprinkle with one-half cup sugar; add some bits of butter on each dumpling and some between; grate a little nutmeg over top, fill pan one-third full boiling water, cover and bake to a light brown. Sauce for same: One pint milk, 1 egg, 1 rounding tablespoon flour, one-half cup butter, 1 cup sugar, heat the milk to boiling, add the other ingredients, boil a few minutes, take off and season with nutmeg.

Mrs. Frank York.

APPLE FLOAT.

One cup pulverized sugar, 1 cup cream beaten to a stiff froth, 5 eggs beaten light, 1 lemon, 4 large apples, grated, 3 tablespoons gelatine dissolved in warm water; fills 1 quart bowl.

SNOW CUSTARD.

One-half box gelatine, pour over it 1 pint boiling water, stir until it is all dissolved, add 2 cups sugar and the juice of 2 lemons; when nearly cold and the whites of 3 eggs, beat all 30 minutes, pour into a dish to harden.

CREAM DRESSING.

One large tablespoon sweet cream, whip to a stiff froth, add 2 tablespoons fine sugar and nearly one-half cup vinegar. Beat and use for cabbage dressing.

RHUBARB OR PIE-PLANT PUDDING.

Chop rhubarb pretty fine, put in a pudding

dish and sprinkle sugar over it; make a batter of 1 cup sour milk; 2 eggs, piece of butter size of an egg, one-half teaspoon soda, and enough flour to make batter about as thick as for cake, spread it over the rhubarb and bake until done. Turn out on a platter upside down, so that the rhubarb would be on top. Serve with sugar and cream. Gooseberries used in place of rhubarb are good. Mrs. H. D. Keith.

STUFFED APPLES.

Peel and core 6 apples without opening and stuff with one-half cup raisins, one-half cup nuts chopped fine, and place in syrup made of 1 cup sugar and 1 cup water in pudding pan, and cook until tender. Serve with whipped cream. Mrs F. P. Montgomery.

GRAHAM PUDDING.

Two-thirds of a cup of molasses, one-half cup sweet cream, one-half cup currants, large cup graham flour, 1 teaspoon soda, 1 egg, pinch of salt, steam 1 hour. Sauce for graham pudding: Three tablespoons flour, 4 tablespoons sugar, 2 tablespoons butter; mix thoroughly, and add 2 cups boiling water, flavor with lemon or vanilla.

Miss R. E. Cisco.

APPLE TAPIOCA.

Soak half a pint of granulated tapioca in a quart of water for half an hour, then add 1 pint of boiling water; cook slowly until perfectly transparent; have ready an earthen baking dish

half filled with apples that have been pared cored and quartered, sprinkle with four table-spoons sugar and pour the tapioca over them; sprinkle the top of the tapioca with sugar and bake in a moderate oven 30 minutes. Serve either hot or cold with milk or cream.

Mrs. R. M. Armstrong.

SNOW BALLS.

Wash a cupful of rice and put in a sauce pan with a cup of milk; boil until tender, add a pinch of salt and put into small cups to cool. When cold turn out into 1 dish and pour over boiled custard.

Mrs. Robert Torrence.

APPLE SNOWBALLS.

Pare some large tart apples, remove the cores; take as many squares of muslin as you have apples, spread each cloth with syrup made of sugar water, sprinkle thickly with raw rice and press with the hand to make the rice adhere to the cloth; now put an apple on each cloth, fill the cavity of each apple with rice and syrup, tie the cloth firmly around the apple and boil 1 hour. Serve cold with cream and sugar.

C. M. Loy.

PRUNE WHIPS.

One-third pound prunes, one-half cup sugar, whites of 5 eggs, one-half tablespoon lemon juice, soak prunes several hours in cold water; cook until soft, and remove stones and rub through a sieve, add sugar and cook 5 minutes; add beaten eggs when cool and lemon juice. Pile lightly on buttered pudding dish

and bake 20 minutes in slow oven. Serve with
whiped cream. X Mrs. Phila Quinby.

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Cookies and Doughnuts.

COOKIES.

Five cups flour, 2 cups sugar, 1 teaspoon baking-powder, mix well, then add 1 cup lard and mix again; beat 2 eggs in cup, then fill with sour milk 1 teaspoon soda, flavoring to suit taste.

Ida Feigley.

COOKIES,

Three eggs, 2 cups sugar, 1 cup butter, three-fourths cup sweet milk, 2 teaspoons baking-powder, flavor with vanilla and nutmeg; flour enough to roll. Make very soft.

Mrs. Georgia Puryear.

LEMON COOKIES.

Two and one-half cups sugar, 2 eggs, 1 pint lard, 1 pint sweet milk, 2 and one-half cents worth of ammonia dissolved in hot water, lemon oil to flavor, flour to make a soft dough; roll thin and bake in a quick oven. These will keep moist for weeks. Mrs. B. R. Scott.

FRUIT COOKIES.

Three cups sugar, 2 cups butter, 1 cup currants, 1 cup hickory nuts, 2 large cups stoned raisins chopped fine, 6 eggs well beaten, 2 teaspoons soda dissolved in hot water, 2 teaspoons cloves, allspice, cinnamon, flour enough to roll thin.

Mrs. Leota Johnson.

GOOD COOKIES.

Stir to a cream 1 cup butter, 2 cups white

sugar, 4 eggs, beat whites separately, 2 teaspoons baking powder, flour to make soft dough; flavor with lemon or vanilla. You may strew a dust of sugar over the surface and then pass the roller over it lightly just once.

Rose Fisher.

SUGAR COOKIES.

One quart flour, 2 cups sugar, 2 eggs, 1 cup butter, one-half nutmeg, a little extract of lemon, one-half cup sour cream, one-half teaspoon soda dissolved in a little milk. Sprinkle with sugar while hot. Mrs. Robert Durland.

GOOD MOLASSES COOKIES.

One cup molasses, 1 cup sugar, 1 cup lard, 1 cup hot water, 1 teaspoon soda, 1 teaspoon cinnamon, 2 teaspoons ginger, flour enough to roll; bake in quick oven.

Mrs. Carrie E. Stivers.

NICE COOKIES.

One cup butter, 2 cups sugar, 5 eggs, 1 teaspoon cream tartar, one-half teaspoon soda, beat whites and yolks separately, mix, roll thin, and bake in a quick oven not too brown.

E. D. Tenney.

MOLASSES COOKIES.

Two cups molasses, 1 cup butter, 2 eggs, 2 teaspoons soda, 2 teaspoons ginger, one-half teaspoon cloves, flour to mix soft, roll thick, bake in quick oven. Frosting: One cup sugar, 3 tablespoons water, boil until it ropes in cold water, have ready the beaten white of an egg, add

to this the boiled syrup and beat. Drop teaspoonful on each cookie.

Nina Downing.

SUGAR COOKIES.

One cup sugar, 4 ounces butter, two-thirds of a cup of sweet milk, 3 teaspoons baking powder, thoroughly mixed with 3 cups flour; add enough flour to roll out. Before cutting sift the dough lightly with granulated sugar.

Mrs. W. P. Johnson.

EGGLESS COOKIES.

One cup granulated sugar, 1 cup water, 1 scant cup butter, 2 rounding teaspoons baking powder, one-half teaspoon flavoring, flour to make dough stiff enough to roll; roll thin, sprinkle with sugar, bake in quick oven. These will keep fresh for weeks, as they are brittle and do not get hard like cookies made with milk and eggs.

Mrs. Lena Klager.

BOSTON PUFFS.

Take Boston crackers, the old-fashioned kind that split easily, split and soak 10 minutes in cold water; carefully remove to buttered pan; put a large lump of butter on each and place in hot oven 20 minutes. They may be used with cheese grated over them or a spoonful of jelly or jam on top.

Mrs. Brownlee,

CREAM PUFFS.

One cup water, one-half cup butter, boiled together, stir in while boiling 1 cup flour, dry,

then take from the fire and allow it to cool: add 3 eggs not beaten, mix well and drop on buttered tins and bake 30 or 40 minutes; avoid opening the oven. Cream: 1 cup milk, 1 egg, one-half cup sugar, 2 tablespoons flour, beat the eggs and sugar together, add flour and stir them in the milk. While boiling flavor with vanilla; when cold open and fill. *oven 375° hot when put*

Mae Cress, Cedar Point. *in*

DOUGHNUTS.

Beat together 2 eggs and 3 cups granulated sugar, and butter size of an egg; add 1 pint milk and 1 quart flour, in which is mixed and sifted 4 teaspoons baking powder, 1 teaspoon salt, grated nutmeg, beat well and add more flour to make a stiff dough; roll one-half inch thick.

Mrs. C. W. Crimm. *40 min*

DOUGHNUTS.

Two cups sugar, 3 eggs, 6 tablespoons melted lard, one-and one-half cups sweet milk, 3 teaspoons baking powder, nutmeg, flour enough to make a soft dough: roll and cut in rings, fry in hot lard.

Mrs. Minnie Colyer.

GINGER SNAPS.

One cup molasses, 1 tablespoon ginger, one-half teaspoon soda, one-half cup butter or lard, 1 teaspoon salt, 3 and one-fourth cups flour; heat molasses to boiling point and pour over shortening, add dry ingredients mixed and sifted; chill thoroughly and roll thin as possible; cut and bake; keep the dough cool or you will have to

add more flour, which will make them hard.

Mrs. Joe Watts.

HERMITS.

Two-thirds cup butter, one-half cup sugar, 3 cups flour, 1 cup raisins, 4 eggs, 4 teaspoons Price's baking powder, one-fourth teaspoon each of nutmeg, cloves, cinnamon, 4 tablespoons milk. Mix according to general rules, drop by spoonful in pans and bake in a moderate oven.

Margaret E. Simpson.

GINGERBREAD.

Three eggs, 1 cup sugar, 1 cup lard, 1 cup molasses, 1 cup sour milk, 3 cups flour, 2 heaping teaspoons ginger, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 teaspoons soda.

Mrs. A. H. Prater.

HARD GINGER BREAD.

One cup sorghum, one-half cup sugar, 1 cup milk, one-half cup lard, 1 egg, heaping teaspoon soda, flour enough to roll out good; 1 teaspoon ginger.

Mrs. H. H. McCardell.

FRUIT GINGER BREAD.

Two pounds flour, three-fourths pound butter, 1 pound sugar, 1 pound raisins seeded and chopped, 1 pound currants, 2 cups molasses, one-half cup sour cream, 6 eggs, 1 heaping teaspoon soda, 2 tablespoons ground ginger, 1 teaspoon extract cinnamon, mix well, add the fruit last; well dredged with flour; beat well and bake in tinpans.

Mrs. G. M. Downing.

SOFT GINGER BREAD.

Half cup sugar, 1 cup molasses, one-half cup butter 1 teaspoon each of ginger, cinnamon and cloves; 2 teaspoons soda, dissolved in 1 cup boiling water, 2 and one-half cups flour; add 2 well beaten eggs, lastly, before baking. This is excellent.

Mrs. E. P. Jenkins.

ROCKS.

One and one-half cups sugar, 1 cup butter, 3 eggs, 3 cups flour, 1 and one-half pounds English walnuts, 1 pound dates, seeded, 1 teaspoon each cinnamon, cloves and soda, dissolve soda in a little warm water, drop from a teaspoon far apart in buttered pans and bake in a slow oven.

Mrs. E. D. Scott.

WALNUT DAINTIES.

Yolks and whites of four eggs, beaten separately, one pound pulverized sugar, six tablespoons flour, 1 pound chopped walnut kernels, all beaten together well. Drop off spoon on flat sheets of tin in pats the size of a silver half dollar. Bake in a very moderate oven and do not brown.

Mrs. J. M. Miller.

FRENCH CRACKERS.

One and one-half pounds flour, one-half pound sugar, one-half pound butter, whites of 5 eggs; mix stiff, roll thin and prick with a fork. Bake in a very hot oven. E. Edgerton, Dwight.

HERMITS.

One cup butter, one and one-half cup sugar, 3 eggs well beaten, 1 cup raisins, chopped fine, one-half teaspoon cloves, 1 teaspoon cinnamon, one-half cup sweet milk, 2 teaspoons baking powder, and flour enough to roll about quarter of an inch thick. Mrs. Lizzie C. Fisher

CREAM PUFFS.

Boil with large cupful of hot water a half cupful butter, stirring in 1 cup flour during the boiling. Set aside to cool and when cold stir in three eggs until well mixed and smooth. Drop in gem pans without greasing and bake in moderate oven one-half hour. This makes one dozen.

CREAM FILLING.

One cup sweet milk boiled with 1 teaspoon corn starch, 1 egg, 1 teaspoon vanilla.

Mrs. M. E. Sullivan.

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PIE CRUST.

Twelve tablespoons flour, 2 tablespoons lard, 1 teaspoon salt. Mix thoroughly and add water enough to roll.

Mrs. S. H. Ewing,
Walnut, Kan.

APPLE CUSTARD PIE,

One pint stewed apples, 3 eggs white, yolk separate, one-half cup sugar, 1 teaspoon butter, 1 cup milk, flavor with nutmeg or lemon. Put sugar and butter into hot apples and let cool, add beaten yolks of eggs, milk, etc. When baked cover with beaten whites of eggs and sugar and brown in oven.

Mrs. J. H. Smart.

CERRY PIE.

One cup seeded cherries, 1 cup sugar, 1 egg, 1 tablespoon flour, pour off part of the juice from the cherries, beat egg thoroughly and then mix all together, bake in lower crust with strips of crust across the top, or with double crust if preferable.

Lady, Bloomington, Ill.

MINCE PIE

One large cup powdered crackers, 2 cups sugar, 1 cup molasses, 1 cup vinegar, 1 cup hot water, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 large cup raisins. Add pinch salt and butter size of an egg. Cook and before removing from the fire, add two well beaten eggs.

Mrs. W. Chas. Hopper.

Wilsey, Kan.

VINEGAR PIE.

One cup molasses, 1 cup sugar, 1 cup vinegar, 1 cup flour, 3 cups water. Put all together and cool; flavor with lemon and make as you would custard pie. J. E., Dwight.

PUMPKIN PIE.

One-half cup sugar, yolks of 2 eggs, creamed, add one-half cup milk, 3 tablespoons canned pumpkin, and whites of the eggs beaten stiff. Flavor with nutmeg, ginger and cinnamon.

X Mrs. Harry D. Crane
Ottawa, Kan.

CURRANT PIE

One cup ripe currants, crushed, add 1 cup sugar, 1 tablespoon flour, yolks of 2 eggs well beaten. Mix all together and bake with one crust. When done spread the whites of eggs beaten to stiff froth, stand in oven to brown.

RAISIN PIE

One box raisins, 1 cup sugar, 2 tablespoons butter 2 cups water. Cook well together, then add 2 tablespoons flour. This will make 2 pies.

X Mrs. W. A. Hobson,
Salina, Kan.

BUTTERMILK PIE

Yolks of 3 eggs, 2 tablespoons flour, 1 tablespoon butter, 1 and one-half cups sugar, 1 and one-half cups buttermilk. Flavor to suit the taste with extract. Beat the whites of eggs for frosting. This recipe makes filling for three pies. Mrs. Della Connell.

PINE APPLE PIE.

One cup sugar, yolks of 3 eggs, 3 heaping tablespoons corn starch. To 1 small can shredded pine-apple add sufficient water to make 2 cups; cook, then add 1 tablespoon butter, bake with 1 crust. Beat the whites and place on top. This makes 2 medium sized pies.

Mrs. J. J. Thomas.

ANGEL FOOD PIES.

Beat to a cream one-fourth of a pound of butter, add gradually three-fourths of a pound of sugar; when white and light add 1 half pkg. Durham's cocoanut, 4 tablespoons milk, 1 teaspoon rose water, and a little nutmeg. Stir into this carefully the unbeaten whites of 2 eggs; beat until light and frothy and then fold in the well-beaten whites of 3 eggs. Fill this into a dish that has been neatly lined with light paste, bake in a quick oven, protecting the top for a few minutes, until the crust is partly baked; then brown and serve.

Mrs. Clara Behring.

RHUBARB PIE.

Cut rhubarb in small pieces, after stripping off skin to the amount of 1 pint, pour boiling water over and let stand 5 minutes; make a custard of 1 cup sugar, 1 tablespoon flour, and yolks of 2 eggs; drain water from rhubarb and mix with custard. Bake in lower crust; beat whites of 2 eggs and add 2 tablespoons sugar; put on

top of pie and place in oven until a delicate brown.

Mrs. C. W. Crimm.

TRANSPARENT PIE.

Two eggs, one-half cup butter, 1 cup sugar, melt butter and stir sugar and beaten yolks in, bake with under crust; do not make the crust too short, as the pie is very rich; beat the whites of the eggs with 2 tablespoons pulverized sugar; spread over top of pie and dry in cool oven.

Mrs. A. A. Strieby.

COCOANUT PIE

Boil together 1 pint milk and 1 cup sugar thickened with good tablespoon corn starch; beat 2 eggs separately, save whites for top, put yolks in when partly cool, and flavor with shredded cocoanut. Pour in crust already baked and bake. Beat 1 tablespoon sugar with the whites already beaten, and flavor with cocoanut. Place over top of pie and brown slightly.

Mrs. Maude Nott.

ORANGE PIE.

Juice and grated rind of 1 orange, and the beaten yolks of 3 eggs, two-thirds of a cup of sugar, 1 tablespoon butter. 3 teaspoons corn starch or 3 tablespoons flour, mix all together and cook well in 2 cups water, then pour into shell previously baked. Beat the whites of 3 eggs, add 3 tablespoons sugar and 1 teaspoon extract of orange, pour over pie and return to oven and brown. This will make 2 pies.

Nellie Bicker.

CHOCOLATE PIE.

Grate one-half cup chocolate, put in dish with 1 cup hot water, butter size of an egg, 1 tablespoon vanilla, 1 cup sugar, the beaten yolks of 2 eggs, 2 tablespoons corn starch dissolved in a little water, cook in double boiler until thick. Have piecrust baked, turn in custard, put in oven and bake until set. Beat whites of 2 eggs until stiff, stir in 2 tablespoons powdered sugar, spread on pie when cool and return to oven to brown. Mrs. Julia Borman.

CHOCOLATE PIE NO. TWO.

After the crusts are baked grate one-third teacup chocolate, put in pan with 1 cup hot water, butter size of egg, 1 cup sugar, beaten yolks of 2 eggs, 2 tablespoons flour; mix well and cook on top of stove, stirring constantly; flavor with vanilla, pour into pie shell and let cool. Beat whites of eggs with 2 tablespoons sugar, spread on pie and return to oven to brown. Mary Hathaway.

CREAM PIE.

Three-fourths cup sugar, 1 tablespoon corn starch, 1 and one-half cups cream, well beaten white of 1 egg, with flavoring, line pie pan with rich paste and fill with above mixture; bake in moderate oven until custard is firm.

Mrs. C. R. Hepler.

CHOCOLATE PIE.

Four tablespoons grated chocolate, 1 pint

water, yolks of 2 eggs, 2 tablespoons corn starch, 6 tablespoons sugar, boil until thick and add 1 teaspoon vanilla. Bake the crust and pour in chocolate; beat the whites of the eggs and add 1 cup sugar, spread over top and brown.

Mrs. J. B. Sorter.

LEMON.

The juice and rind of 1 lemon, 2 eggs, 8 heaping tablespoons sugar, 1 small teacup milk, 1 teaspoon corn starch; mix the corn starch with a little milk, put the remainder on the fire, when boiling stir in the corn starch, boil 1 minute, let cool and add the yolks of eggs, 4 heaping tablespoons sugar and grated rind and juice of lemon, all well beaten together. Have pie-plate lined with paste, fill with mixture and bake one-half hour; beat whites of eggs stiff, add rest of sugar and spread on pie and brown.

Mrs. L. A. Keith.

LEMON PIE.

One lemon, 1 teacup sugar, 2 eggs, 3 tablespoons flour, 1 teacup rich milk, grate the rind of the lemon, put the rind, juice, sugar, flour, and the yolks of eggs together; add the milk the last thing; pour this custard into a deep plate lined with a paste, and bake; when done spread over the top the whites of the eggs beaten to a froth and sweetened with four tablespoons powdered sugar return to the oven and brown slightly.

Mrs. Harbord.

3 eggs flour remainder

LEMON PIE.

Stir 2 large tablespoons corn starch in 2 cups of boiling water, boil 4 minutes, add 2 cups sugar, yolks of 4 eggs, and grated rind and juice of 2 lemons; mix thoroughly and bake on crust. Beat the whites of the eggs, add 6 tablespoons sugar, spread on pies while hot, and brown. This will make 2 pies.

Mrs. J. W. Logue.

LEMON PIE.

One tablespoon corn starch, 2 tablespoons powdered sugar, 1 teaspoon butter, 1 lemon, one-half pint water, one-half pint sugar, 2 eggs. Mix the corn starch with one third of the water and put the remainder on the stove to boil. Stir sugar, butter and corn starch into the boiling water. Cook 1 minute, add juice and a trifle of the lemon peel, when cool add the beaten yolks of the eggs. Line a pie-plate with crust and fill with the mixture, bake one-half hour, then cool for fifteen minutes. Beat the whites of the eggs and cover the pie, sifting plenty of sugar over the top; place in the oven 12 minutes leaving the oven door open.

Ella M. Vrooman.

DATE PIE.

One pound dates stewed slowly till a very soft pulp, and all water boiled out, cool, sift through a colander till nothing but the skins and stones are left; add 4 eggs, yolks only, 1 quart of milk, after beating eggs into dates. Don't spice or flavor as it spoils the flavor of the

dates. Bake as custard pies.

Mrs. A. A. Strieby.

STRAWBERRY TARTS.

Make rich pie crust roll out and bake in gem or tart pans, first pricking the crust full of holes with a fork, to keep it from puffing up. When tarts are baked and cold, fill with strawberry preserves and cover with whipped cream

Nellie Arm.

DELICIOUS CREAM PIE.

Separate the whites and yolks of 4 eggs, Beat separately. Add to the yolks, 1 cup white sugar, 2 of sweet milk, and tablespoon of corn starch or flour, made smooth in a little of the milk. Flavor with lemon, beat all well together and cook in a vessel with water around it; stir until thick like custard. This makes 2 pies. Have ready a good crust baked in your pie pans, spread the custard on the crusts; now beat the whites of the eggs and spread on the top for frosting; return to the oven until the frosting cooks.

Mrs. H. S. Evans, Wilsey, Kansas.

CREAM PIE.

Three-fourths of a cup of granulated sugar, 1 tablespoon flour, butter size of a big walnut, 1 cup sweet cream; flavor to taste,

Mrs. T. A. Gantz, Alta Vista, Kansas.

Breakfast Dishes.

COFFEE CAKE.

Two cups bread sponge, 2 cups sweet milk, 1 and one-half cups sugar, 2 teaspoons butter, 2 eggs, 1 teaspoon extract lemon, salt to taste; add currants and raisins if liked; flour to make a stiff dough, let raise as for bread; mould in round loaves and cover top of loaves with a little cream and sprinkle with sugar and bake.

Henriettie Jimmerman.

MUFFINS GLUTEN ROLLS.

Two cups flour, 1 teaspoon salt, 2 teaspoons baking powder, 1 tablespoon sugar sifted together, 1 tablespoon butter, melted and put in last. Bake in muffin irons.

Mrs. L. L. Uhls.

GRAHAM GEMS.

Two cups sour milk, 1 teaspoon soda, 1 teaspoon salt, half cup sugar, 1 large spoonful shortening, 2 eggs beaten with half a cup of white flour, and enough of the graham flour to make a stiff batter, so that it will drop from a spoon.

Mrs. M. J. Tenney. X

SOUR MILK PANCAKES.

One and one-half pints of sour or butter-milk beaten with 1 egg, 2 cups flour with half tablespoon salt, 1 tablespoon sugar, and 1 level teaspoon of soda, mixed with flour, add more sweet milk or water if too stiff and beat hard.

Mrs. Orb Johnson. X

WHITE FLOUR MUFFINS.

Two well beaten eggs, 2 cups flour, 1 cup sweet milk, half cup sugar, 1 scant tablespoon butter, 2 teaspoons baking powder, half teaspoon salt; bake in gem tins in quick oven.

Mrs. J. T. Jacobs.

WAFFLES.

Two pints sweet milk, 1 cup melted butter, sifted flour to make a soft batter. add the well beaten yolks of 6 eggs; then the beaten whites, and lastly, just before baking, 4 teaspoons baking powder, beating very hard and fast for a few minutes.

Mrs. Fred Corey.

WAFFLES.

Take 4 eggs, and to the beaten yolks add a little salt, 1 pint of milk and enough flour to make a soft batter. After mixing these to a smooth consistency, thin the mixture by adding gradually the beaten whites of the eggs, and enough milk to make it quite thin enough to pour from a teacup, adding 2 teaspoons baking powder to the flour; have waffle irons hot and well greased with lard. A teaspoon of butter is sometimes beaten in while batter is stiff.

Mrs. Mart Norton.

DAINTY CORN MEAL MUFFINS.

Beat together in order mentioned, 2 eggs, 2 tablespoons white sugar, 1 and one-half cups sweet milk, one-half teaspoon salt, a cup of Indian meal 2 cups flour, sifted, with 2 heaping

teaspoons baking powder, 1 tablespoon of melted butter. Bake in hot gem pans for 20 minutes in hot oven; water may be used instead of milk.

Mrs. M. C. Armstrong

BISCUIT.

Dissolve 1 rounded tablespoon of butter in a pint of hot milk, when lukewarm stir in 1 quart of flour and one beaten egg, a little salt and a teacup of yeast; work into dough until smooth. If winter, set in a warm place, if summer, a cool one to rise in the morning. Work softly and roll out one-half inch and cut into biscuit. Set to rise for thirty minutes when they will be ready to bake; they are delicious.

Mrs. J. H. Bicker.

RAG-A-MUFFINS.

Take biscuit dough, roll out, spread with butter, sugar and cinnamon; roll up like a jelly roll, cut the end and bake quickly.

Mrs. Nicholson.

HOT BISCUIT.

Pint and one-half flour, pinch of salt, 1 and one-half teaspoons of Royal Baking powder. Sift it, add tablespoon of lard, mix, add milk to make dough. Bake in hot oven.

Nellie E. Corey.

BREAD CAKE.

Two cups bread sponge, 2 cups sugar, 1 cup raisins, two-thirds cup of butter, 1 egg, 1 teaspoon soda dissolved in a little water, 1 teaspoon each of cinnamon, cloves and ginger, 1

and one-half cups flour, mix well together, let raise 2 hours and bake in a slow oven.

Miss Cora Fitzsimmons.

FRENCH ROLL.

Of light bread dough take as much as will make 1 loaf; work into this 1 egg, 1 heaping tablespoon lard, 2 heaping tablespoons sugar; set in a warm place to rise, when light work down, knead again. When very light and puffy roll out, cut with biscuit cutter. When raised bake 20 minutes.

Stella Swallow.

SCONES.

One cup flour, 1 teaspoon cream tartar, half teaspoon soda, 4 tablespoons butter, 4 tablespoons sugar, one-eighth cup buttermilk, 1 egg, half teaspoon salt, raisins and currants to taste, mix dry ingredients together, add egg and milk. Drop from spoon into baking tin and bake in moderately slow oven and serve hot.

Mrs. Frank Lower.

BUNS.

One teacup bread dough, when ready to mould into loaves; place in a low jar and add 1 teacup warm water, half cup white sugar, and a piece of lard the size of an egg; mix thoroughly and mould in sufficient flour to make a loaf, set aside to raise until evening, then mould into small buns, placing them into a greased dripping pan. Cover and let stand until morning, when they will bake in a very few minutes and

will be light and fine. Let raise always in a cool place.

Mrs. Carrie E. Stiver.

TEA ROLLS.

When baking bread take a lump of dough, say 2 pounds, 1 egg, half cup sugar, butter size of an egg, work all thoroughly together, add flour to make a soft dough, set aside to raise, then mould into small rolls; let rise until very light, bake 25 minutes.

Mrs. T. Collins.

APPLE FRITTERS.

Two eggs, half pint milk, a little salt, 1 teaspoon baking powder, 1 cup flour, beat eggs, add other ingredients and beat until light, pare, core and slice apples, drop in batter and fry in hot lard. Serve with powdered sugar.

Mrs. L. L. Uhls.

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ANGEL FOOD.

Use the whites of 11 eggs, 1 and one-half cups sugar; 1 cup sifted flour, 1 small teaspoon cream tartar, 1 teaspoon vanilla, sift the sugar once and the flour half a dozen times after adding cream tartar. Beat the whites till very stiff and dry, add the sugar lightly, then gently fold in the flour; use the egg beater to mix, add vanilla and bake in ungreased pan, with a moderate oven, about 50 minutes. Frost with boiled frosting.

Mrs. H. C. Love,
Wilsey, Kansas.

ANGEL FOOD.

Whites of 11 eggs, 1 and one-half cups granulated sugar, 1 cup flour, 1 teaspoon cream tartar, sift sugar seven times, flour five times, beat whites of the eggs just half, then put 1 teaspoon cream tartar, then beat eggs until they will not fall from pan, then add sugar, then the flour, last, flavor to suit taste. Bake 40 minutes in moderate oven.

Mrs. Fannie Clark.

ANGEL FOOD.

Whites of 11 eggs, 1 cup granulated sugar, half cup powdered sugar, 1 cup flour, 1 teaspoon cream tartar, 1 teaspoon vanilla, a pinch of salt, sift the flour, cream of tartar, sugar and salt together four or five times; beat the eggs to a stiff froth, then add the sifted flour, do not let

it stand a minute after it is thoroughly mixed. Bake in a moderate oven about 40 minutes.

Mrs. S. S. Brichbill, Alta Vista, Kan.

WHITE CAKE.

Stir to a cream one-half cup butter, 2 cups sugar, 1 cup sweet milk whites of 4 eggs beaten to a stiff froth, 3 cups flour, 2 heaping teaspoons baking powder, sift the sugar, mix the sugar and butter to a cream, add the milk, stir in sifted flour, and last add the beaten whites of the eggs; flavor with lemon or orange.

Half cup English walnut meats, chopped and floured, added to the above makes a delicious nut cake. Bake in layers, ice with boiled icing. Icing: One cup granulated sugar, 4 tablespoons water, let boil until syrup will thread, pour boiling syrup into beaten white of 1 egg, beat until cool and spread on cake

Mrs. Jessie Cooley.

WHITE LAYER CAKE.

Scant half cup butter, worked to a cream, add a scant cup of sugar and again work to a cream, 1 half cup sweet milk, 1 and one-half cups flour, slightly heaping, into which stir a very heaping teaspoon baking powder, lastly, the beaten whites of 4 eggs. Bake in 2 or 3 layers, put together with boiled frosting. Orange cake can be made by adding the grated rind and juice of an orange to the frosting.

Mrs. Stella Whiting.

WHITE CAKE.

One cup sugar, whites of 4 eggs, 1 half cup sweet milk, half cup butter, 2 cups flour, 1 and one-half teaspoon baking powder, flavor with lemon.

Mrs. W. M. Henderson,

Wilsey, Kansas.

WHITE CAKE.

One cup butter, first washed in water, then creamed. Better use the hand than a spoon to cream the cake, 2 cups sugar creamed with the butter, 3 cups flour, 1 cup sweet milk, 2 heaping teaspoons baking powder; whites of 8 eggs, beaten stiff, flavor. After creaming butter and sugar, add milk and flour, alternating them. After all is creamed add eggs and baking powder with a little of the flour last, mixing lightly.

Mrs. F. W. Baker.

MARSH MALLOW CAKE.

White of 9 eggs, 2 scant cups sugar, 1 scant cup butter, 1 full cup milk, 2 teaspoons baking powder, 1 teaspoon vanilla, pinch of salt; 4 cups flour. Filling: One cup sugar, whites of 2 eggs, 24 marshmallows; boil sugar with a little water until it strings from spoon, beat eggs until stiff, then pour sugar in eggs, add the marshmallows that have been heated, and beat until smooth.

Irene Coffin, Wilsey, Kansas. X

"VELVEL SPONGE CAKE."

Two cups sugar, 6 eggs, leaving out the whites of 3, 2 and one-half cups flour, 1 table-

spoon baking powder in the flour. Beat the yolks, add the sugar and beat 15 minutes, add the 3 beaten whites. and a cup of boiling water, stir well, then add the flour, flavor with tea-spoon lemon extract, bake in a loaf or 3 layers and put together with boiled icings.

Mrs. M. D. Jones.

HICKORY-NUT CAKE.

Two cups powdered sugar, 1 cup butter, creamed well together, 1 cup sweet milk, 3 cups flour, whites of 7 eggs, yolks of 2, 2 heaping teaspoons baking powder and 1 cup nut meats chopped and rolled in a little flour. Rich and excellent. The extra yolks may be used in gold cake, custard pies, or in various ways.

Mrs. F. P. Redmon.

WATERMELON CAKE.

Whites of 6 eggs, large cup butter, 2 cups white sugar, 1 cup water, 3 and one-half cups flour, 3 spoons baking powder, lemon essence. Second part: Take 6 tablespoons of this mixture and add enough red sugar to get the desired color. Drop a spoon of cake in pan, then drop in raisins all through the red part; put alternate layers of red and white.

Mrs. Ella Young, Salina, Kansas.

DUTCH CAKE.

One cake of yeast, 1 cup sugar, 1 cup mashed potatoes, 1 cup milk, 1 half cup butter, 3 eggs.

Mrs. F. Sourwine.

ORANGE CAKE.

Make the cake the same as Minnehaha cake with the following filling : Two oranges, 1 cup sugar, 2 tablespoons water, 1 tablespoon corn starch, dissolved in cold water, 2 beaten eggs; cook in double boiler until thick and then stir until it cools and spread between layers, then frost with boiled icing. J. E. Conaway.

ROLL JELLY CAKE.

One cup sugar, 3 eggs 4 spoonsful sweet milk, 1 spoonful baking powder; a pinch of salt, 1 spoonful lemon extract, and flour enough to make a thin batter; bake in a quick oven; spread with jelly and roll while hot and sprinkle with powdered sugar. Mrs. Geo. Wilson.

VELVET SPONGE CAKE.

Six egg, beat separate; leave out the whites of 2 eggs for icing, beat yolks until like cream, add 2 cups sugar, the 3 whites beaten well, then pour in 1 cup boiling water, stir well, then add 3 cups flour with 2 heaping teaspoons baking powder, and a teaspoon of lemon or vanilla for flavoring. Pearl I. Peterson.

SPONGE CAKE.

Three eggs, beaten separately, then beaten together, 1 cup sugar, beat well with the eggs, 1 cup flour mixed with 2 teaspoons baking powder, add a few drops lemon, and last, add one-third teacup boiling water, stir quickly and put

in oven. This, though apparently thin, comes from the oven a delightful cake. X

Mrs. C. L. Hughes.

CHILDREN'S SPONGE CAKE.

One and one-half cups flour, 2 teaspoons baking powder, 1 cup sugar, 2 eggs, broken in a cup; after beating fill the cup with cream or milk, stir all together thoroughly for 5 minutes, then bake in muffin pans or large pan with center piece.

Mrs. B. R. Scott.

EGGLESS CAKE.

One cup sugar, 9 tablespoons melted butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, flavor to taste, beat well and add the baking powder last, stirring in well. This is nice with any filling desired.

Mrs. W. P. Johnson.

POTATO CAKE.

Two cups sugar, three-fourths of a cup of butter, 1 cup mashed potatoes, one-half cup milk, 4 eggs, beaten separately, 2 cups flour, 2 cups English walnuts, chopped, 2 bars chocolate, grated, 2 teaspoons baking powder, 1 teaspoon cloves, cinnamon, nutmeg. X

ROYAL CAKE.

Two and one-half cups sifted flour, mixed thoroughly while dry, with 3 teaspoons baking powder, 2 cups powdered sugar, one-half cup corn starch, 1 cup sweet milk, 1 cup butter, the whites of 8 eggs, beaten to a stiff froth; flavor with lemon.

Mrs. W. J. Pirtle.

CREAM CAKE.

One teacup sour cream, 1 and one-half cups sugar, one-half cup sweet milk, 2 eggs, 1 level teaspoon soda, 1 and one-half teaspoons baking powder, a pinch of salt; bake in 3 layers, use any desired filling for same.

Mrs. Ida Johnson.

SOFT JUMBLE CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 1 and one-half cups raisins, cut fine, 2 teaspoons baking powder.

Mrs. Anges McDonald.

MARSHMALLOW CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, 1 and one-half cup flour, one-half cup corn starch, whites of 6 eggs, 2 even teaspoons baking powder, flavor with one-half teaspoon extract anise; bake in 3 layers; make boiled icing; when ready to cool add to one-third of it 4 fresh marshmallows cut into small bits, and a few drops of anise; stir until perfectly smooth and the mallows are dissolved, then put between layers; add a few drops of anise to the remainder of the icing, when cool enough to spread cover the entire cake, then split in half a sufficient number of mallows to lay around the top edge of the cake, toast them lightly on top and then while the icing is soft arrange 3 halves in the center; twist a bit of mallow for a stem; forming a clover leaf, take

more halves not toasted, fold them together and lap them around the base of the cake.

Clara H. Leitch,
Parkerville, Kansas.

OLD FASHIONED POUND CAKE.

One pound pulverized sugar, 1 pound sweet butter worked free from salt, beat butter and sugar to a cream with the hand, separate and beat 10 eggs as light as possible, mix the yolks with the sugar and butter, then the whites alternately with 1 pound flour, beat well, bake in round tins; it should be 3 days old before cutting and serve with fruit cake. Pound cake should never be flavored, as it is generally mixed with other cake.

M. A. Shaw.

WHITE MOUNTAIN CAKE.

Two cups sugar, two-thirds cup butter, whites 7 eggs, well beaten, 1 cup corn starch, 2 teaspoons baking powder; bake in jelly cake tins. Frosting: Whites of 3 eggs and some sugar beaten together not quite as stiff as usual for frosting, spread over the cake; add some grated cocoanut, put your cakes together, put cocoanut and frosting on top.

Mrs. S. Raley.

SILVER CAKE.

Two cups sugar, 3 cups flour, 1 cup butter, 1 cup sweet milk, whites of 8 eggs, beaten well, 2 teaspoons baking powder, one-half cup corn starch, one-half teaspoon lemon extract.

Miss Mary Kelly,
Topeka, Kansas.

GOLD CAKE.

Yolks of 8 eggs, beaten to froth, 1 cup sugar, three-fourths cup butter stirred to a cream, 2 cups sifted flour; one-half cup sweet milk, 2 teaspoons baking powder.

Miss Mary Kelly,
Topeka, Kansas.

SILVER CAKE.

One-half cup butter, 1 and one-half cup sugar, 2 cups flour, 1 cup sweet milk, 3 teaspoons baking powder, whites of 4 eggs, beaten light, flavor to taste; bake either in layers or loaf.

Mrs. George McDonald.

FEATHER CAKE.

Three eggs, 1 cup sugar, two-thirds cup sweet milk, one-half cup butter, 2 cups flour, 2 small teaspoons baking powder, flavoring to suit the taste. Bake in layers and put together with any filling desired.

Mrs. Will Addie,
Alta Vista, Kansas.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5, 1 and one-fourth cups sugar, 1 cup flour, scant one-third teaspoon cream tartar, a pinch of salt, added to the whites of eggs before whipping them, flavoring to suit the taste; sift, measure and set aside the flour and sugar, separate the eggs, putting the whites in mixing bowl and the yolks in a smaller bowl, beat yolks to a very stiff

froth, whip the whites to a foam, add cream of tartar and beat until very stiff, add sugar and beat in the yolks add flavoring, and flour and fold lightly. Put in a moderate oven and bake 40 minutes.

Mrs. J. Rose.

DELICATE CAKE.

Whites of 4 eggs, beaten stiff, 1 cup sweet milk, running over, one-half cup butter, 2 cups sugar, 2 and one-half cups flour, heaping teaspoon baking powder; this makes 2 loaves. If you want it very nice, use 1 cup corn starch instead of flour.

Mrs. Harbord.

DELICATE CAKE.

Two cups granulated sugar, two-thirds cup butter, 1 cup sweet milk, 4 cups flour, 3 teaspoons Royal baking powder, whites of 2 eggs, 1 teaspoon lemon extract, stir sugar and butter to a cream, add milk and flavoring, part of flour, the beaten whites of 4 eggs and the rest of flour. This makes 4 thick layers.

Mrs. J. F. Cress, Cedar Point, Kansas.

PLAIN CAKE.

One-half cup butter, 1 and one-half cups sugar, 1 cup sweet milk, 2 eggs, whites and yolks beat separately, flavor with lemon or vanilla, 1 teaspoon baking powder.

K. M. Finney.

COCOA CAKE.

One and one-half cups sugar, 1 egg, 3 tablespoons butter, cream together, 1 cup sweet

milk, 2 teaspoons baking powder, 2 cups flour, 4 teaspoons cocoa, dissolved in a little hot water. Bake quickly, either loaf or layer. Hickory-nut filling: Boil together 1 cup sugar, 5 tablespoons water, until brittle when dropped in cold water. Stir quickly into the well beaten white of 1 egg; add a teacupful of hickory-nut meats. Put between layers and over top.

Mrs. P. Broderson.

BURNT SUGAR CAKE.

Burnt sugar—1 cup granulated sugar, burnt until house is blue with smoke, then add one-half cup boiling water, and boil until like syrup. Cake: One and one-half cups sugar, one-half cup butter, 1 cup water, yolks of 2 eggs, 2 cups flour, 2 teaspoons burnt sugar syrup, 1 teaspoon vanilla, one-half cup flour, with 2 teaspoons baking powder and whites of the 2 eggs at the last. Icing: One and one-half cups sugar, one-half cup water; 2 teaspoons burnt sugar syrup, and whites of 2 eggs.

Mrs. Dan Deter.

BLACK SPANISH CAKE.

Yolks of 4 eggs, or 2 whole ones, one-half cup butter, 1 cup sugar, one-third cake chocolate with one-half cup boiling water, put on the stove and stir until dissolved, add to this when cool one-half cup buttermilk, 1 teaspoon soda, pour into the beaten eggs, butter and sugar and add 2 cups flour; flavor with lemon.

Florence Hazzard,
Alta Vista, Kansas.

DEVIL'S FOOD CAKE.

Bake in 3 layers. One cup butter, 1 cup brown sugar or 1 cup white sugar, 4 eggs, beaten separately, 1 cup sweet cream, 4 cups flour, one-half cup molasses, one-half cup grated chocolate in one-half cup boiling water, 1 teaspoon cream tartar, one-half teaspoon soda, 1 teaspoon allspice, cloves, cinnamon, one-fourth pound citron, 1 cup nuts of any kind, almonds and English walnuts, mixed. Filling: Two cups brown sugar, 1 cup cream, butter size of an egg, boil until it threads, take off and beat until almost cold, then add 1 teaspoon vanilla.

Mrs. Lena Snow.

DEVIL'S FOOD CAKE.

Two eggs, one-half cup butter, 2 cups brown sugar, one-half cup buttermilk, 1 teaspoon soda, dissolved in milk, one-half cake Baker's chocolate, dissolved in three-fourths cup boiling water, 1 teaspoon vanilla, about 2 and one-half cups flour, with one-half teaspoon baking powder in. Use white frosting on cake.

X Vera Hopper, Wilsey, Kansas.

FRUIT CAKE.

One and one-half pounds butter, 1 and one-half pounds flour, browned, 1 and one-half pounds sugar, 2 pounds currants, 3 pounds raisins, stoned, 1 pound citron, sliced very thin, 12 eggs, 1 small cup molasses, 1 teaspoon soda, dissolved in 1 teaspoon hot water, flavor with

lemon and vanilla both, and all kinds of spices. Dredge fruit with flour. Bake from 3 to 4 hours.
Mrs. Thomas Johnson.

FRUIT CAKE.

Three and one-half pounds raisins, 2 pounds currants, one-half pound citron, 1 pound butter, 1 pound light brown sugar, 1 cup molasses, 1 cup chopped nuts, 1 nutmeg, 12 eggs, beaten separate, 1 tablespoon each spices of all kinds, 1 wine glass wine, 1 of brandy, 1 pound flour, 1 teaspoon soda, level full, dredge fruit in part of flour, bake 3 hours, in slow oven. This makes 2 good sized cakes.

Mrs. C. M. Schultheis.

SPICE CAKE.

One cup New Orleans molasses, 1 cup sugar, two-thirds cup butter, 1 cup sour milk, 1 and one-half cups raisins, 3 eggs, 1 teaspoon each cloves, cinnamon and nutmeg, 1 teaspoon soda, 3 cups flour. Bake in dripping pan.

Mrs. M. E. Rightley. X

SPICED CAKES.

Two cups brown sugar, two-thirds cup butter, cream first, then add 1 and one-third cups sour milk, 1 even teaspoon soda, dissolved in milk, 3 cups flour, 2 eggs, 1 teaspoon cloves, cinnamon, 2 cups seed raisins; bake in layers and frost.

Mrs. R. P. McCardell. X

SPICE CAKE.

Two cups granulated sugar, 1 cup butter, 1

cup sour milk or buttermilk, 2 and three-fourths cups flour, yolks 5 eggs, white 1 egg, 1 teaspoon soda, dissolved in milk, 1 teaspoon ginger, 2 of cloves, 2 of allspice, 2 of cinnamon, one-half ground nutmeg; bake in 3 layers. Filling: One teacup seeded raisins, chopped fine, one-half cup sugar, cook together and thicken.

Mrs. Fannie Wise.

SPICE CAKE.

One and one-half cups sugar, 1 cup butter, beaten to a cream, 4 eggs, beaten, 1 cup sweet milk, 2 and three-fourths cups flour, 2 teaspoons baking powder, 1 teaspoon of cinnamon, cloves and allspice, 1 cup English walnuts; bake 1 and three-fourths hours.

Cecelia Weigand. †

CHOCOLATE LAYER CAKE.

Three eggs, the whites, 2 cups sugar, 1 cup sweet milk, 2 large tablespoons butter, 3 cups flour, 2 heaping teaspoons baking powder; bake half the batter in two pans and to the remaining half add one-half cup grated chocolate or the same amount melted, then bake. When done pile the layers alternately, light and dark, and spread chocolate icing between.

L. R. P. Minerva Club,
Parkerville, Kansas.

FIG CAKE.

One and one-half cups sugar, one-half cup butter, 1 and one-half cups flour, one-half cup milk, 1 teaspoon baking powder, one-half cup corn

starch, whites of 6 eggs, bake in two layers and fill with fig filling. Filling: Chop 1 pound figs, add one-half cup sugar, 1 cup water, stew until soft and smooth. Spread between layers and on whole cake with boiled icing.

Mrs. W. A. Miller,
Mayton Alberta, Canada.

FIG CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup milk, 3 cups flour; whites 6 eggs, 2 teaspoons baking powder. Filling: Boil 15 minutes 1 pound chopped figs, 1 cup sugar, one-half cup water. Spread between layers.

Jane M. Torrence.

JAM CAKE.

One cup sugar, one-half cup butter, 1 cup red raspberry jam, 1 cup sour cream, 2 cups flour, one-half nutmeg, 2 teaspoons cinnamon, yolks of 3 eggs, scant teaspoon soda, flavor with vanilla. Bake in layers and put together with white icing.

Mrs. E. Graft.

JAM CAKE.

One cup sugar, three-fourths cup butter, 3 eggs, 1 and three-fourths cups flour, 1 cup blackberry jam, 1 teaspoon cinnamon, a teaspoon allspice, 4 even tablespoons sour milk, 1 teaspoon vanilla, 1 even teaspoon soda, put in last. Bake in layers with white icing between.

Mrs. W. S. Hobbs,
Warren, Arkansas.

X

ANGEL CAKE

Beat to stiff froth the whites of 12 eggs, add two teaspoons vanilla and a pinch of salt; sift 1 and one-half tumblers of sugar several times and add by slow degrees to the beaten eggs; have one tumbler of flour sifted several times with 1 teaspoon cream of tartar, add this last, cutting and folding in with a silver knife; bake about 40 minutes in unbuttered pan. This cake is usually baked in a loaf; but, carefully divided into two layer cake pans and put together with cream chocolate, or other filling, a premium layer cake is obtained.

Mrs. D. O. Bell.

MAHOGANY CAKE.

One and one-half cups sugar, one-half cup butter beaten to a cream, 3 eggs, well beaten, one-half cup sweet milk, in which dissolve 1 level tablespoon soda, one-half cup grated chocolate cooked in one-half cup sweet milk, stir until cool, 2 cups flour, 1 teaspoon vanilla.

Edith Martz. X

CHOCOLATE MARBLE CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 1 cup corn starch, whites of 7 eggs, 2 and one-half cups flour, 2 teaspoons baking powder, 3 tablespoons grated chocolate in a teacup, moisten with a little cream, and 1 teaspoon vanilla; fill the cup with the above batter, place in the cake pan as any marble cake, bake an hour, in moderate oven. For top of cake: Three ta-

blespoons grated chocolate, 1 cup sugar, one-half cup cream, 1 teaspoon vanilla; boil until thick enough to spread when about half cool.

M. Amanda Kepner,
Rochester, Minnesota.

SOUTHERN POUND OR LADY CAKE

One cup butter, 1 and one-half cups fine white sugar, beaten to a cream; have two and one-quarter cups of flour sifted several times with two teaspoons best baking powder, whites of 16 eggs beaten to a stiff froth, add flour and eggs alternately and beat or stir for fully one-half hour, flavor with tablespoon rose orange flower water, one-half teaspoon almond, if liked, or plainly with vanilla; bake in a loaf and frost while warm, with the back of knife before the frosting is quite hard mark the cake into one-half inch slices for convenience in cutting.

Mrs. D. O. Bell.

STRAWBERRY SHORT CAKE.

One cup sour cream, one-half cup lard, one-half teaspoon soda, 1 teaspoon salt, enough flour to make a dough as soft as can be handled, roll very thin in sheets the size of cake wanted, and bake to a light brown. Mash and sweeten berries to taste, build the cake with generous layers of berries, on top have whole berries sprinkled with sugar. Serve with cream.

M. A. Rider;
Minerva Club, Parkerville.

MARBLE CAKE.

Light part, 1 and one-half cups sugar, one-half cup butter, one-half cup sweet milk, 1 teaspoon baking powder, 2 and one-half cups flour, whites of 4 eggs. Dark part, 1 cup brown sugar, one-half cup butter, one-half cup sour milk, one-half teaspoon soda, 2 and one-half cups flour, yolks of 4 eggs, one-half teaspoon each cloves, cinnamon, allspice and nutmeg.

Mrs. Ida Richter.

FRUIT CAKE.

Twelve eggs, 1 pound butter, 1 pound sugar, 1 pound flour, 1 pound currants, 2 pounds seeded raisins, one-half pound citron, 2 nutmegs, 1 tablespoon ground cloves, 1 teaspoon cinnamon, 1 teaspoon mace, 1 gill fruit syrup, New Orleans or molasses, 1 wine-glass brandy; bake in a slow oven 2 hours.

— Old Southern Tried Aunt Betty's Fruit Cake.

FRUIT CAKE.

Two cups brown sugar, 1 cup strong coffee, 3 cups flour, sift twice, 1 cup butter, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder, 2 teaspoons of all kinds spices; ground fine, 1 package raisins, put soda in coffee; bake in loaf.

Mrs. S. S. Warren.

STRAWBERRY SHORT CAKE.

One pint flour, 1 heaping teaspoon baking powder, pinch salt, 1 tablespoon butter, 1 beaten egg, and enough milk to make it hold to-

gether, roll out and bake. When done split open and add crushed berries and sugar.

Mrs. Leslie H. Smith.

STRAWBERRY SHORT CAKE.

One pint flour, 1 heaping teaspoon baking powder, 2 tablespoons sugar, yolk of 1 egg, one-half cup sweet cream, or 1 tablespoon butter and one-half cup sweet milk, one-fourth teaspoon salt. Roll in 2 layers, butter between and bake in tin. Put sweetened crushed berries between and on top and garnish with whole berries.

Mrs. S. L. Watkins,

SHORT CAKE.

One pint flour, one-half cup butter, 1 teaspoon baking powder, one-half cup sugar, add enough water to make a soft dough. Bake in quick oven.

Mrs. W. A. Hobson.

STRAWBERRY SHORT CAKE.

Berries in an earthen bowl. Cover with thick layer sugar, set aside till cake is made; 1 quart sifted flour, one-half cup sweet butter, 1 egg, well beaten, 3 tablespoons baking powder, and milk enough to make rather stiff dough, knead well, roll out till about 1 inch thick, bake a nice brown, split with a sharp knife, cover thickly with berries and pulverized sugar; if any juice is left pour over the cake and you will have a most delicious short cake.

Mrs. G. W. Cleek.

X

Cake Fillings.

APPLE FILLINGS.

White of 1 egg, beaten stiff, add 1 cup granulated sugar, and 1 apple, grated, beat 20 minutes, then spread on cake.

Mrs. F. J. Sellers.

NUT FILLING.

Beat the yolk of 1 egg, add two-thirds of a cup of very sour cream, stir in amount of nuts desired and beat until stiff, sweeten with 1 cup sugar, and flavor with vanilla.

Mrs. F. J. Sellers.

ORANGE FILLING.

Grate part of 1 orange rind, add the pulp and thicken with powdered sugar, spread each layer of cake with it, then let it harden a little, then put a layer of boiled icing, then a layer of cake, continue in this manner until cake is stacked. Can be used for white or yellow cake. and is very fine.

Mrs. L. B. Meyers.

CHOCOLATE FILLING FOR CAKE.

Three tablespoons sweet cream, 1 cup powdered sugar, 1 teaspoon vanilla, 1 tablespoon dry cocoa.

B. C. Painter.

BROWN SUGAR FILLING FOR CAKE.

2 cups brown sugar, a little water, enough to dissolve sugar, cook until it threads, pour slowly, beating all the while, over beaten whites of 2 eggs, add teacup chopped English walnuts.

Mrs. F. B. Carpenter.

Bread and Biscuits.

BREAD.

Cook 3 medium sized potatoes in a quart water, mash potatoes in same water, when ready to mix sponge add enough water to make the above luke warm. Sift into this 1 quart water, add 1 tablespoon salt, 3 tablespoons sugar; dissolve three-fourths cake compressed yeast in warm water and add to above, whip with knife blade until smooth; let stand until morning then add 1 tablespoon lard, whip with knife until lard is thoroughly mixed, add enough flour to mould, knead well and mould into loaves; when raised sufficiently bake in moderate oven. The above will make 4 large loaves of bread.

Madella Smith.

SALT RISING BREAD.

Scald in one-half pint new sweet milk 3 table-spoons corn meal, let stand over night, in the morning add to this 1 quart warm water, 1 table-spoon salt and flour to make a thick batter; set the vessel in a kettle of warm water and keep at an even temperature, stir quite often until it begins to foam and rise, then do not disturb it. This sponge should be set in a three quart pail or pitcher, when it has risen to the top it is ready to use. Work in enough flour to make a stiff dough, work into loaves, brush butter over the top and bake three-fourths of an hour.

STEAMED BROWN BREAD.

One-half pint New Orleans molasses, one-half pint sour milk, 2 flat teaspoons soda, dissolved in a little water, one-half teaspoon salt, 1 cup seeded raisins, stir brown flour in until thick, steam 3 hours and then put in oven for 20 minutes.

Mrs. A. T. Coffey.

BROWN BREAD.

Three cups corn meal, 1 cup flour, 1 cup molasses, 1 teaspoon soda, 3 cups sweet milk or water, 1 cup sour milk, steam 4 hours and bake one-half an hour.

Mrs. J. Cushman.

STEAMED BROWN BREAD.

Two cups graham flour, 2 cups corn meal, 1 cup flour, 1 cup molasses, 2 and one-half cups sour milk, 1 even teaspoon soda, steam for 4 hours, and the last one-half hour put in oven to brown.

Mrs. Wolff.

BOSTON BROWN BREAD.

One cup sweet milk, 2 cups sour milk, two-thirds cup molasses, 1 cup flour, 4 cups corn meal, and 2 teaspoons soda, steam 3 hours.

Miss Cora Fitzsimmons.

CORN BREAD.

One pint sour milk, 1 egg, 1 teaspoon soda, 1 teaspoon sugar, corn meal to make a thin batter.

Rose H. Austin.

TEA ROLLS.

One cup scalded milk, one-fourth cup sugar, 1 teaspoon salt, one-fourth cup melted butter,

2 eggs, 1 cake yeast, dissolved in one-fourth cup lukewarm water, 3 and one-half cups flour. Way of preparing: When milk is lukewarm add 2 cups flour, beat well and add the yeast, let rise, then add the butter, sugar, salt, nutmeg, and well beaten eggs. To this add enough flour to make soft dough, knead well and let rise in a warm place, shape into small rolls, put into a buttered pan, let rise, and bake in a brisk oven 15 minutes.

Nellie Weigand.

SWEDE BREAD.

Take about a pint of good bread sponge, a big pint or more of milk, 1 cup sugar, 1 cup lard, or lard and butter mixed, put on stove and let the shortening melt and the sugar dissolve, then add one-half teaspoon pulverized Cardimon seed, let milk cool, add bread sponge and mix into a stiff dough like our bread dough, put to rise, and when light mould into any fancy shape desired. Let it get light for the oven, then beat up an egg and brush the egg over the bread with a clean cloth, and sprinkle with cinnamon and sugar mixed. Bake 20 minutes or more, according to size.

Mrs. C. C. Ules,

White City, Kansas.

BEEF AND NUT SANDWICHES.

Put 4 pounds of beef from the loin into a kettle half filled with boiling water, the meat must be covered with water, boil rapidly for 5 minutes, then let simmer gently on the back of the stove for 1 and one-half hours, until the

meat is perfectly tender. When the meat is half done add 1 teaspoon salt, 1 chopped onion, and 2 bay leaves. When the meat is cold put it through a meat chopper, mixing with it during the chopping 1 quart shelled roasted peanuts; Add to this mixture 2 tablespoons melted butter, 2 teapoons Worcestershire sauce, 2 tablespoons tomato ketchup, a level teaspoon salt, and one-half teaspoon pepper. Spread this between thin slices of white or brown bread and butter.

Mrs. R. M. Armstrong.

NUT SANDWICHES.

Thin slices of white bread, cut circular and buttered. The filling: Chopped roasted and salted peanuts, mixed with sufficient mayonnaise to spread easily.

CHICKEN AND CELERY SANDWICHES.

Put through the finest knife of the meat chopper 1 cup of cold chicken. Add to it 1 cup celery, cut very fine, and 4 tablespoons mayonnaise. Butter rounds of white bread and spread.

Mrs. Arthur Kinkel.

SALMON SANDWICHES.

One can salmon, boned, 2 pounds English walnuts, 1 and one-half cups good vinegar, 1 cup chopped celery or celery salt. Add mayonnaise dressing, enough to spread easily, spread between buttered bread.

Mrs. P. J. Potts.

CHEESE AND ENGLISH WALNUT
SANDWICH.

Take a cake of menfchatel cheese. Add creamed butter or olive oil to enable you to spread it like butter; season lightly with salt and cayenne pepper; add half a cup chopped English walnuts; mix thoroughly and spread over thin slices of bread; cover with another slice and cut in fancy shapes.

Mrs. Lydia E. Reeves.

CHICKEN SANDWICHES.

Biscuits : Take lightbread dough, roll very thin and cut out with a biscuit cutter, dip in warm butter, let raise until very light, bake, split open, and fill with the following : Boil 1 chicken until very tender, pick from bone and chop fine. Ad one-half cup sweet cream, one-half cup chicken broth, one teaspoons each mustard and pepper, salt to taste.

Helen Cress,
Minerva Club.

RUSKS.

Beat 7 eggs well, and mix with half a pint of new milk in which has been melted 4 ounces of butter, add to it a quarter pint yeast and 3 ounces sugar, put this by degrees into as much flour as will make a very light paste, rather like a batter, and let it rise before the fire half an hour, then add some more flour to make it a little stiffer, but not stiff, work it well and divide it into small waves or cakes about 5 or 6 inches

wide, and flatten. When baked and cold slice them the thickness of rusks, and put into the oven to brown a little. The cakes when first baked are delicious buttered for tea.

Mrs. Nellie Moore.

TEA ROLLS.

One pint new milk, scalded thoroughly, take about 1 quart flour and rub in 1 tablespoon lard and the same of sugar; let the milk partly cool, add half cup yeast, let stand over night, mix in enough flour to knead easily, let rise and cut out with a biscuit cutter, brush over with melted butter, fold together, let rise till light, then bake.

M. E. C.

GRAHAM BROWN BREAD.

Three cups graham flour, 1 cup wheat flour, 2 cups sour milk, 1 cup New Orleans molasses, 1 heaping teaspoon soda, 1 teaspoon salt, mix well, pour into baking powder cans or small buckets with covers, steam 2 hours, bake 1.

W. F. P.

PARKER HOUSE ROLLS.

Sift a quart of flour in a large bowl, mix thoroughly one-half cup lard with flour, making a hole in the center. Take a pint of sweet milk, add half cup sugar, teaspoon salt, cook together a few moments, then set off to cool; have half a cake of yeast soaked soft, when milk is cool put yeast into it, turn all into the hole made in the flour, do not stir; let it stand until

morning, then mix altogether and knead; let it rise once more. When light turn out on board and roll thin, cut out with biscuit cutter, fill pans and let it get light. Bake in moderate oven 20 minutes Mrs. Mary A. Stuart.

BREAD.

Tests when done : When you hit the loaf on the bottom with the fingers and it has a hollow sound. Hold the bottom of the loaf on the palm of the hand and it does not burn the hand.

SWEDISH ROLLS.

One pint of milk scalded , one-half cup butter, one-fourth cup sugar, 1 teaspoon salt, one-half cup yeast, whites of 2 eggs, beaten till stiff, 8 cups flour, mix and let rise, roll out into sheets, sprinkle the top after it is buttered with 1 teaspoon cinnamon. 1 tablespoon sugar, grated rind of 1 lemon, and one-half cup currants. Roll as jelly cake, cut into slices one-half inch thick, place in pans and let rise until they are double their bulk; glaze the top with 1 teaspoon sugar in one-half cup milk, and when they are baked glaze again and let brown. Bake in moderate oven,

BOSTON BROWN BREAD.

Two cups Indian meal, 3 of graham flour, 1 tablespoon soda, one-half cup New Orleans molasses, a little salt, sour milk enough to make a stiff batter. steam three and one-half hours in a pudding bucket, then put in oven and brown.

SPANISH BUNS.

One pint flour, 1 pint sugar, 1 cup sweet milk, 1 cup butter, 4 eggs, beat separately, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, 2 teaspoons cream tartar, or 3 spoons baking powder. Bake on tins an inch thick and when taken from the oven sprinkle with white sugar while hot.

RAISED BREAD CAKE.

One pint milk, 1 teaspoon salt, one-half cup yeast, 5 or 6 cups flour, set sponge at night, when light add 1 cup butter creamed with 2 cups brown sugar, 1 teaspoon cinnamon, one-half teaspoon nutmeg, one-half teaspoon allspice, 4 eggs, beaten separately; fold this mixture through the sponge, reserve the whites until the last; flour 2 cups stoned raisins and 2 cups citron. Fold in carefully and let rise, stir down and let rise again, pour into deep tins, filling them about two-thirds full, let rise again and bake in moderate oven.

Elizabeth J. Agnew.

YEAST.

One quart hops, 1 cup flour, 2 medium sized potatoes, scald flour with hop water, cook potatoes, mash and stir in, when cool stir in one-third cup yeast and let rise, and after stirring several times stir in corn meal until stiff, roll and cut in cakes and dry. Contributed.

POTATO YEAST.

Take a cup of home-made yeast, covered with lukewarm water, and let soak till light, then pare and boil 4 large potatoes, mash fine, then add soaked yeast, one-half cup sugar, 1 cup flour, 1 teaspoon salt, let rise, when light stir it down and let rise again, then thicken with corn meal and spread on a cloth in the air, but not in the sun, to dry; one-half teacup of this yeast, when dried, is sufficient for 6 loaves of bread.

Mrs. Matt Thompson.

Eggs and Cheese.

SHIRRED EGGS.

Put bits of butter and a teaspoon of cream in gem pan, setting pan on back of stove to warm butter, break as many eggs as wanted in the pans, salt and pepper, put in oven and bake 4 or 5 minutes, or set in a vessel of boiling water, cover. Fine either way.

Mrs. M. J. Tenney.

CHEESE RAMAKINS.

Beat 3 eggs to a cream, add one-half cup milk and one-half cup bread crumbs, place in a buttered baking dish, season with salt, pepper, dot with butter and sprinkle 3 tablespoons grated cheese, over the top. Bake in a moderate oven.

Margaret E. Simpson.

OMELET.

Cut the crust from a large slice of bread, pour enough milk over to soften, break 6 eggs,

and beat whites and yolks separately, beat yolks and bread well together, taking care there are no lumps, season well with salt and pepper, and lastly, stir in the beaten whites, lightly, and fry in skillet with butter that is already brown.

Mrs. E. M. Gale.

CHEESE STICKS.

One cup of grated cheese, 1 cup flour, small pinch red pepper, butter the same as for pastry; roll thin, cut in narrow strips, and bake a light brown in a quick oven; serve with salads.

Mrs. Corey.

CHEESE CROQUETTES.

Whites of 3 eggs, 1 cup grated cheese, 1 salt spoon mustard, 1 salt spoon red pepper, one-half salt spoon onion extract; beat whites of eggs very stiff, stir cheese into them, then add the mustard, red pepper and onion extract, let stand until stiff enough to shape; mould into balls the size of a walnut, roll in crumbs and fry in hot fat.

Mrs. J. E. Conaway.

CHEESE BALLS.

Chop one-half pound good cheese, add 1 pint soft bread crumbs, a dash of pepper, 1 tea-spoon salt; mix and add to eggs, unbeaten, form into balls the size of walnuts, then dip in beaten egg, then roll in bread crumbs, fry in hot lard as you would crullers.

Mr. C. N. Martin,
Benedict, Kansas.

CHEESE SOUFFLE.

Three eggs, 1 tablespoon butter, 1 tablespoon flour, one-half cup milk, one-half cup grated cheese, a little salt and a dash of cayenne pepper, blend the flour and butter, warming slowly over the fire, add milk, cheese and seasoning. When thickened remove from fire and partly cool, then add the well beaten yolks of eggs, and lastly cut in the whites of eggs that have been whipped to a stiff froth. Bake 20 minutes in a buttered pudding dish; serve immediately.

E. M. Curtis-Root.

Creams and Ices.

PINK SHERBET.

Take 1 pint currant jelly and dissolve in 1 and one-half quarts boiling water; 2 cups sugar, juice of 3 lemons, dissolve well and strain through a fine cloth, and freeze. If you have not the currants, either plum or grape jelly is very nice. When almost well enough frozen, the whites of 4 eggs, well beaten, must be added. For parties or receptions, where a larger quantity is needed, it is very nice to make one freezer full of white and another of pink, sherbet, and serve both white and pink on each dish. This arrangement is very nice.

Mrs. W. Axe.

STRAWBERRY SHERBET.

Fourteen ounces picked strawberries, 1 quart water, 1 lemon, 1 teaspoon orange flower-water, 18 ounces sugar. Crush the strawberries in a mortar, then add to them 1 quart water; pour this into a basin with a lemon, sliced, and a teaspoon orange water; let it remain for 2 or 3 hours; put 18 ounces powdered white sugar into another basin, cover it with a cloth through which pour the strawberry juice; after as much has run through as can, gather up the cloth and squeeze out as much more as possible. When the sugar is all dissolved strain it again; set the bowl or jug containing it on ice until ready to serve.

APRICOT SHERBET.

One pint apricots, 1 pint sugar, 1 pint water, 1 tablespoon gelatine, which should be soaked in cold water and dissolved in boiling water, rub apricots through colander, add sugar, water and gelatine, when fairly frozen add whites of eggs, well beaten.

Mrs. Sturger.

MILK SHERBET.

Four quarts good rich milk, 2 cups sugar to the quart, freeze the milk and sugar to a sloppy ice, then add the juice of 8 lemons, if large and juicy, 10 if not large, one can add pineapple, orange, or any fruit desired. After adding the fruit juice turn the freezer very fast, so that the sherbet will be fine and firm.

Mrs. A. J. Marks.

HOT CHOCOLATE SAUCE.

To be served with plain ice cream. Two squares Baker's chocolate, 1 cup granulated sugar, one-half cup boiling water, dissolve chocolate in pan set in hot water, then add the one-half cup boiling water and sugar, cook until smooth and serve very hot.

Mrs. F. W. Baker.

MAPLE ICE CREAM.

For 1 gallon of ice cream take 1 and one-half pints sweet milk, put in 1 tablespoon corn starch, and the yolks of 3 eggs; boil this and stir all the time, so as to make it smooth, then add cream and milk enough, more cream is bet-

ter, to make a gallon crock about two-thirds full; put in 2 cups sugar, and 2 tablespoons maple cream, beat all the ingredients until sugar is dissolved. Beat up whites of eggs and add after taking from stove and freeze.

Mrs. Ella Hunter

CHERRY SHERBET.

Take 1 and one-half pints of water and 1 pound of pulverized sugar. Dissolve sugar in water and add 1 pint cherry juice; freeze. When it begins to congeal add whites of two eggs beaten to a stiff froth. Freeze again about 5 minutes then add 1 pint cream. Freeze.

Mrs. F. W. Baker.

CARAMEL ICE CREAM.

One quart new milk, yolks 2 eggs, put in double boiler; when boiling hot add cup and half burnt sugar, strain and cool. When cold add 2 quarts cream, flavor and sweeten more if necessary, then freeze. This makes 1 gallon.

Mrs. F. B. Carpenter.

DELICIOUS ICE CREAM.

Four eggs (whites and yolks) beaten until stiff, strain and add 1 quart thick cream, 2 quarts milk and flavor to suit taste, 2 and one-half cups sugar, stir all together thoroughly and freeze. To freeze, pound ice to a powder and mix salt in before you put it in freezer and it will freeze in 10 minutes. Tested for 12 years.

Mrs. J. T. Wells

Salina, Kans.

ICE CREAM.

Four cups sugar dissolved in little cream, enough cream and milk to nearly make a gallon, flavor to taste, the whites of 6 eggs, beaten stiff, added just before freezing. If desired, 1 pint shredded pine apple may be added the last thing.

Mrs. T. W. Whiting.

FROZEN PUDDING.

One quart rich milk, 1 pint granulated sugar, yolks of 3 eggs, well beaten, 1 tablespoon flour, soak one-half pound candied cherries in enough rum to cover cherries, about 2 hours before using. This keeps them from freezing. Put flour in sugar, then add milk, then eggs, and let come to a boll, or until it is like a thin custard, use a double boiler and stir all the time. Let cool, freeze hard; take out some of the frozen cream in a crock, scatter some of the cherries in the freezer and add cream and cherries, then pack and let stand until needed.

F. W. Baker.

PINE APPLE ICE CREAM.

Boil 1 quart milk with a heaping tablespoon cornstarch; 1 pound sugar, 1 quart cream, 1 quart can grated pine apple; beat the white of an egg, mix the pine apple and the juice of a lemon with it, and beat it into the ice cream after it has started to freeze.

Lola Matkins.

LEMON ICE.

For a 3 quart freezer, make a lemonade, using juice of 4 lemons and 3 oranges, with 1 and one-half or 2 cups sugar, sufficient to make very sweet, as the sugar freezes out. When about half frozen add 1 cup thick sweet cream and the whites of 3 eggs, beaten very stiff.

Ona L. Watkins.

CHOCOLATE ICE CREAM.

One quart cream, 4 ounces sweet chocolate, or 2 ounce Baker's chocolate, one-fourth teaspoon powdered cinnamon, 1 tablespoon vanilla, one-half pound sugar. Put one-half the cream, chocolate, sugar and cinnamon on to boil, stir, and beat until smooth; strain, while hot, through a fine muslin, add the remainder of cream and vanilla, cool and freeze.

H. C. Behring.

LEMON ICE.

Juice of 4 lemons, 2 oranges, 4 cups sugar, 4 quarts water, strain, put in freezer and turn a few minutes, until chilled, then beat light the whites of 3 eggs, add to eggs 1 cup cream, beat well together, stir the eggs and cream into lemon, then it is ready to freeze.

Mrs. Clara Roberts.

Confections.

WHITE CANDY.

Two cups white sugar, two-thirds of a cup water, one-third of a cup vinegar, boil till it hairs or drops hard in cold water, butter the size of a walnut, pour out in greased plates and when cool pull and cut in squares with scissors.

Mrs. Emma Seth,
Parkerville, Kansas.

BROWN SUGAR CANDY.

Three cups brown sugar, 1 and one-half cups milk, cook until hairs, take from stove, add 1 cup hickory nuts, beat and pour into buttered tins, flavoring may be added if preferred.

Mrs. R. B. Stafford,
Walnut, Kansas.

MEXICAN CARMELS.

Put a cup of granulated sugar in a skillet and let it dissolve over a slow fire. As soon as the sugar becomes a syrup add a cup of rich milk or cream and stir constantly until the sugar is all dissolved. Add a cup each of granulated and light brown sugar, and cook until it will form a soft ball in cold water. Take from the stove and add a cup of coarsely chopped nuts and beat to a creamy consistency. Put out into buttered molds and mark off into squares before entirely cold.

Mrs. Arthur Kinkel.

PINOCHÉ.

One cup brown sugar, 1 cup cream, 1 cup English walnuts, 1 teaspoon vanilla, butter size of a walnut, cook same as any candy, pour in a buttered dish. Do not beat it.

Carrie J. Chase.

CHOCOLATE CARAMELS.

Cream together 1 teaspoon sugar with half the quantity of butter, add one-fourth pound grated chocolate, and 1 teacup each of molasses and milk; beat well together, boil until a portion of it dropped in ice water sets and cracks. Pour into well buttered tin pans to the thickness of half an inch. When nearly cold mark into squares with a butter knife.

CHOCOLATE CREAMS.

Three cups sugar, cream enough to dissolve sugar, boil about 2 minutes, remove and beat until cool enough to roll in balls, roll in powdered chocolate, flavor to taste.

CREAMED DATES.

Make cream same as above recipe, and fill dates after removing seeds.

Mrs. John Root.

FUDGE.

Two cups light brown sugar, three-fourths cup sweet milk, butter size of egg, one-fourth bar Baker's chocolate; cook until stiff.

Mary Morris.

CHOCOLATE FUDGE.

One-half cup cream or milk, 1 cup granulated sugar, one-half cup shaved maple sugar, 1 teaspoon vanilla, butter size of a walnut, bring the sugar and cream to a boil, add the chocolate, cook till syrup spins a hair, or until it forms a soft ball in the fingers, stir in the butter, when it has blended add the vanilla and beat till it begins to grain, pour the mixture in a pan; when sufficiently cool mark in squares. If cream fudge, with nuts is wanted, use the same proportions. omitting the chocolate and vanilla.

Neola McCardell.

PEPPERMINT CREAMS.

Take a piece of the white fondant and flavor with peppermint, put in a bowl and set in boiling water till it is melted, then drop with a teaspoon on oiled paper.

W. N.

WHITE CREAM CANDY.

Three cups granulated sugar, 1 dessert spoonful glucose, enough water to moisten; boil until it hairs, then take off and flavor, divide into several plates, and whip until creamy. This is the Fondant. Color if desired.

Mrs. F. W. Baker.

TURKISH CREAM CANDY.

Four cups sugar 2 cups cream, 1 cup nuts, cook till thick, then beat until almost cool, then

work nuts in with hands on dough board.

Georgeva Bolton.

CREAM TAFFY.

Two and one-half cups white sugar, one-half cup water, 3 tablespoons vinegar, butter size of egg; boil all together until it forms a little ball in cold water, but do not stir, pour out to cool, then pull.

Mrs. R. P. McCardell.

FUDGE.

Three cups sugar, 1 bar Baker's chocolate one-half teaspoon vinegar, 1 cup milk and water mixed, pinch of salt, butter size of walnut.

Lillian Matkins.

FONDANT.

Dissolve 2 cups granulated sugar in 1 cup boiling water, let boil till a little dropped in cold water can be rolled in a soft ball in between the fingers; pour on a large buttered platter and stir with a spoon till slightly cool, then knead with the hands like dough, cover with a damp cloth and leave 12 hours at least, when it will be ready to form into creams with nuts or fruit coloring. This makes a pretty and wholesome candy. Do not stir mixture while cooking.

Evelyn E. Morgan.

TURKISH NUGGET.

Six cups granulated sugar, 1 pint water, 1 pint glucose; cook water and sugar until soft, crack,

add whites 6 eggs, beat very stiff, 1 pound
blanched almonds, beat until creamy then pour
in mold with damp cloth, leave over night then
take out and slice.

Mrs. Hugh Stewart.

X



Beverages.

POSTUM.

A delicious drink in summer when cooled on ice. Two tablespoons postum, 1 cup cold water, boil 30 minutes, season with good cream, and sweeten to taste. It takes the place of coffee when served hot.

Mrs. W. E. Dennison.

COFFEE FOR ONE HUNDRED.

Take 5 pounds roasted coffee, grind and mix with 6 eggs, make small muslin sacks and in each place a pint of coffee, leaving room for it to swell; put 5 gallons boiling water in a large coffee urn or boiler having a faucet at the bottom, put in part of the sacks and boil 2 hours, 5 or 10 minutes before serving raise the lid and add 1 or 2 more sacks, and if you continue serving several times add fresh sacks at regular intervals, taking out from time to time those first put in and filling up with boiling water as needed. In this way the full strength of the coffee is secured and the fresh supplies impart that delicious flavor consequent on a few moments boiling. To make coffee for 20 persons use 1 and one-half pints ground coffee and 1 gallon water.

S. M.

ORANGEADE.

Slice 2 oranges and 1 lemon, pour over them 1 quart boiling water, sweeten to taste, place on ice to cool.

Mrs. P. S. DeHoff.

GRAPE JUICE.

Pick ripe grapes from their stems, put in porcelain kettle, nearly cover with water, just so you can see the water, let it boil 5 or 10 minutes, drain through a muslin bag, press it, but be careful not to let the pulp through. Then to 1 gallon of juice add 3 level teaspoons white sugar; let come to a boil then seal.—Pella Cook Book.

CREOLE PUNCH.

Grate the rinds of 3 lemons into 2 pounds of sugar add 1 quart water and boil hard 15 minutes, strain and cool; then add the juice of 12 lemons, pour a pint of boiling water over 2 tablespoons tea, cover and let stand one-half hour, strain into the syrup, cover the tea with another pint of boiling water, let set another one-half hour and strain into the syrup; stand aside over night. When ready to serve add one-half pint raspberry syrup and 1 quart finely shaved ice. If too strong thin with apollinarias water.

Mrs. J. R. King.

BREAKFAST COCOA.

Six teaspoons cocoa, 6 teaspoons sugar, 1 and one-half cups water, 3 cups heated milk. Mix the cocoa and sugar with one-half cup cold water, pour over this 1 cup of boiling water and boil 10 minutes, add the heated milk, blend and serve hot.

FRUIT PUNCH.

Six lemons, 6 oranges, 3 or 3 and one-half cups sugar, and enough cold water to make 1 gallon of liquid. Squeeze the juice from the fruit, strain and add the sugar, which has been dissolved by heating with 1 pint of the water, add the remainder of the water and stir until thoroughly mixed; place a block of ice in a punch bowl, pour in the punch and serve in sherbet glasses.—One can pine apples may be used in place of the oranges.

RASPBERRY SHERBET.

To 1 quart fresh raspberries add 1 pint cold water and cook 15 minutes, strain and add 1 cup sugas to the juice, cool and add the juice of 2 lemons and enough water to make 2 quarts punch, serve iced as in preceeding recipe.—Strawberries or blackberries may be used in place of raspberries. A few of the fresh whole berries may be added just before serving.

Kate Manly, '99.

LEMON SHERBET.

One quart sweet milk, 1 cup sugar, juice of 3 lemons, peeling of 1 not grated, whites of 3 eggs, boil milk, sugar, and lemon peel together, let come to a good boil; when cool put in freezer and half freeze, then add whites of eggs and lemon juice with a little sugar; finish freezing.

S. A. Roberts.

Preserves.

CANNED MULBERRIES.

One quart pie plant, 2 quarts mulberries, 3 cups sugar; cook four minutes and can hot; this makes 3 quarts.

Mrs. Luther Lee, Dunlap, Kansas.

STRAWBERRY SUNSHINE.

One cup strawberries, 1 cup granulated sugar, put sugar with just enough water to start to boil—about 3 tablespoons, let boil till it hairs, have your cup of strawberries ready and pour into boiled sugar, then let boil fast, stirring often, till it will drop in bunches from spoon. This is delicious with hot biscuits winter mornings.

Mrs. John Cummings,

Louisa, Kentucky.

GRAPE JELLY.

Boil grapes with just enough water to cover them then drain thoroughly, after which strain juice through jelly bag; to 1 quart of juice add 1 pint of sugar, boil until it congeals properly.

Mrs. John Moser.

CHERRY CONVERSE.

Four pounds sugar, 3 pounds stoned cherries, 1 pound stoned rasins, 4 oranges, cook like preserves; eat with meats.

Mrs. Dodderidge.

STRAWBERRY PRESERVES.

Wash a gallon of strawberries, take 4 cups sugar and put over them till morning, then drain off the juice and put on to boil about 10 min-

utes, then put in your berries and cook 15 or 20 minutes, then seal in glass jars.

Mrs. L. Colyer.

APPLE JELLY.

Carefully wash tart, juicy apples, cut in small pieces, using core and peelings, when perfect, boil and strain, use three-fourths of a pint of sugar to a pint of juice. When almost done drop a rose geranium leaf into the kettle (optional), this flavors it nicely and also clears it. To test jelly: Drop a little in a glass of cold water, if it immediately falls to the bottom it is done.

Mrs. R. S. Davidson.

SWEET APPLE PRESERVES.

Four quarts sugar, 1 scant quart water, to 9 quarts sweet apples. Put on sugar and water and let come to a boil before putting in apples; let cook until the apples cook clear.

Mrs. W. J. Pirtle.

STRAWBERRY AND CHERRY PRESERVES.

One box of strawberries and 1 pint of sour pitted cherries, with 2 pints of sugar boiled together until thick. Makes 3 glasses good preserves.

Mrs. F. Chase.

RASPBERRY JAM.

Two-thirds pounds sugar to 1 pound ripe berries, rinse fruit and put in preserving kettle, stir until part of the juice is extracted,

then add the sugar and simmer to a fine jam; this will be found better than putting the sugar in first, the seeds are not so hard in this case. Blackberry jam can be made in the same manner.

Mrs. Ella M. Coppers.

PINEAPPLE AND STRAWBERRY PRESERVES.

One pineapple grated, and three boxes strawberries, with an equal weight of sugar; boil slowly until thick.

Mrs. F. W. Chase

QUINCE AND APPLE PRESERVES.

Take equal weight of quinces and sugar and enough water to cover; first cook quinces tender in the water, remove them carefully to a platter and add sugar to the water, and when it is dissolved put in the quinces, cover closely and cook slowly until clear remove again and put in two-thirds the weight of sweet, juicy, but rather hard apples, cover and boil until red and clear, put the apples and quinces in jars in alternate layers and cover with the syrup. The late fall pears may be used instead of apples.

Mrs. Jerry Donovan.

CRANBERRY SAUCE.

Cook 1 pint cranberries in one-half teacup water for 10 minutes, add teacup sugar and cook 10 minutes more, pass through colander and pour into dish to cool.

Mrs. Dodderidge.

TO PRESERVE FRUIT WITHOUT THE USE OF SUGAR.

Fruit should be gathered before it is very ripe, put in glass jars, fill as full as they will hold, seal tight; put some hay in a boiler, set in jars with hay between to prevent them breaking, then fill the boiler with water to the top of the jars, not to cover them, set over the fire until nearly boiling then take off and let stand until the jars are cold; keep in a cool place and the fruit will be found equal to fresh.

Mrs. E. F. Bell.

RASPBERRY AND CHERRY JAM.

Three quarts cherries, 2 quarts raspberries, 2 and one-half quarts sugar, cook cherries, jam the berries and cook until thick.

Mrs. B. C. Painter.

Unclassified.

FOR THE TOILET.

Glycerine Compound. One tablespoon, or one-half ounce gum tragacanth, 2 ounces glycerine, 2 ounces alcohol, mixed at the store, 1 tablespoon boracic acid, 1 drachm, or 1 teaspoon perfume, soak gum tragacanth in 1 and one-half pints warm rain water 24 hours, in small crock, then place the crock in warm hot water to get thoroughly hot, then add the rest of the ingredients, adding the boracic acid last after removing the crock from the hot water. If too thick thin with rainwater or rosewater, I prefer the rosewater.

Mrs. F. W. Baker.

SOFT SOAP.

Take 12 pounds of white bar soap, dissolve this, together with 4 pounds sal soda and 1 pound pulverized borax in 3 gallons soft water, in a wash boiler. When fully dissolved set off fire and add 2 gallons cold soft water and 1 pound aqua ammonia, stirring the mixture well so the ingredients will mix; then add 3 gallons more cold soft water and stir well. Perfume to suit the fancy, put in jars or keg and keep covered. This is fine to put in with clothes when boiling, as it cleanses them. It is also fine for scouring. This will make 10 or 11 gallons.

Mrs. F. W. Baker.

WASHING FLUID.

Bleacher and stain remover. Two pounds sal soda, 2 ounces pulverized borax, 1 pound

chloride of lime, 1 ounce acetic acid No. 8 added cold, 2 gallons rainwater; dissolve the sal soda and borax in the 2 gallons of hot rain water, add lime and boil 20 minutes. When cold pour off into a jar and add acid. Must be used clear of drugs. For washing, 1 teacupful to a tub of suds. To remove mildew, ink and stains, use full strength.

Mrs. G. O Smith,

Topeka, Kansas.

WORTH KNOWING.

When cooking tongue add a large onion and teaspoon of celery seed.

Make a Chocolate Fudge and pour hot over Marshmallows.

Make a rich Ginger Bread and add English walnuts and raisins.

B. C. Painter.

SEA FOAM FOR THE HAIR.

Four ounces glycerine, 6 ounces bay rum, one-half ounce ammonia, scent with bergamot. For Dandruff 1 ounce fluid extract clord root, 1 ounce pure cider vinegar. Apply once a day for a week, then not so often, will stain hair some, but no harm done. A complete cure should be effected in 2 or 3 weeks.

C. C.

FRIED CHICKEN.

How to have fried chicken for Sunday dinner and also attend the church services: Prepare your fowl or fowls Saturday evening, do not let remain in water over night, let stand for a while then drain off; while getting breakfast

season and roll same in flour; have your frying pans ready, using half butter and half lard; lay your meat in and cover closely, placing on a very moderate heat, so that it will only be nicely browned when ready to leave for church. Do not turn over at all, do nothing but keep it on slow fire, the steam will thoroughly cook it, and it should be nicely roasted on under side, then set off until you return home, turn it over and roast upper side, by that time it is thoroughly heated, remove and make the gravy. Excellent. By adopting this plan you can attend Sabbath-school and church also. Our meat markets can have the benefit of the Sabbath, as God intended.

Mrs. J. W. Dumm.

STEAMED EGGS.

Butter a tin plate and break in your eggs, set in a steamer, place over kettle of boiling water and steam until the whites are cooked; they are more ornamental when broken into patty tins, as they keep their form better; the whites of the eggs, when cooked in this manner, are tender and light, and not tough and leathery as if cooked by any other process; they can be eaten by invalids, and they certainly are very much richer than by any other method, if cooked in the shell they taste of the lime contained in them, and if broken into boiling water it destroys their flavor.

H. I.

CHEESE RAMAKINS.

Half cup milk, half cup bread crumbs, 3 tablespoons cheese, grated, 3 tablespoons butter, salt and pepper for seasoning, 3 eggs; beat eggs to a cream, add milk and place in buttered baking dish, sprinkle with cheese and bread crumbs, dot with the butter and bake in a moderate oven.

CHOCOLATE—VIENNA STYLE.

Four tablespoons cocoa or grated chocolate, 4 tablespoons sugar, 4 tablespoons water, 1 quart milk. Cook cocoa, sugar and water together until thick and glossy, if unable to stir constantly place in double boiler. Heat the milk and add to it the cooked chocolate, add 1 teaspoon vanilla essence, dip and pour the mixture until there is a thick foam on top. Serve hot with whipped cream.

CARAMEL SAUCE FOR ICE CREAM.

Butter the inside of a granite sauce pan, add 2 ounces Baker's chocolate and melt over hot water, add 2 cups light brown sugar, and mix well, then add 1 ounce butter and one-half cup rich new milk, cook until the mixture forms a soft ball when tested in cold water, then take from fire and add teaspoon vanilla, pour into a sauce boat and pour while hot over each service of ice cream. It will harden immediately forming a delicious caramel coating and at once converts an ordinary dish into one of real elegance.

Always keep it warm by standing in hot water until needed.—Good Housekeeping.

FRENCH OMELETS.

Break 6 eggs into a dish, add pinch of salt and beat thoroughly, then add one-third cup of sweet milk, beat all together and butter frying-pan, pour in omelette and cover until light brown.

Mrs. Nellie Moore.

CRACKER FREEGEE.

Break one-half pound soda crackers into dish, if you have plenty of milk use it, if not pour just enough boiling water to moisten crackers, then add salt, 1 egg and sweet milk enough to make a nice batter, fry same as grid-dle cakes, using butter.

Mrs. Nellie Moore.

MUFFINS.

Two cups graham flour, 1 teaspoon salt, 2 teaspoons sugar, 2 eggs, beaten separately, 1 cup milk, 2 teaspoons melted butter, 4 level teaspoons baking powder, mix dry ingredients, add milk and yolks, then butter, then whites of eggs; bake in hot oven.

A LA MODE BEEF.

Take a piece of round steak 6 inches thick and with a sharp knife make small holes entirely through it at short distances apart; roll strip of bacon in mixed spices and pepper and draw them through the slashes. Rub the mixture over the sides and ends; place in a tight vessel and steam

3 hours, or put in roaster and cook till done. To be eaten cold.

CANNING.

The proportions of sugar and fruit used in canning and preserving vary greatly. The amount of sugar given below is an average for canning when a very rich preserve is not desired. These canned fruits are excellent for pies :

SUGAR TO A QUART JAR :

Cherries—6 ounces.
Strawberries—6 to 8 ounces.
Raspberries—4 ounces.
Blackberries—5 to 6 ounces.
Quinces—8 to 10 ounces.
Pears—4 to 6 ounces.
Grapes—6 to 8 ounces.
Peaches—4 ounces.
Pineapple—4 to 6 ounces.
Crabapples—6 to 8 ounces.
Plumbs—4 ounces.
Pieplant—8 to 10 ounces.

FAVORITE PICKLES,

One quart raw cabbage, chopped fine, 1 quart boiled beets, chopped fine, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, 1 quarter teaspoon red pepper; 1 teacup grated horseradish. Cover with cold vinegar and keep from the air.

Mrs. Mary Swetnam,
Louise, Kentucky.

FOAMING SAUCE FOR PUDDING.

Beat the whites of 3 eggs, melt 1 cup sugar in a little water and boil, stir in 1 glass fruit juice and the eggs.

Mrs. J. M. Torrance.

DROP HERMIT COOKIES.

One cup butter, 1 and one-half cups brown sugar, 1 cup raisins chopped fine, 1 cup English walnuts chopped fine, 1 and one-third cups flour, 3 eggs, 1 teaspoon each of cinnamon, cloves, allspice and salt. 1 teaspoon soda in a little hot water. Cream sugar and butter together, add other ingredients and then put small drops of the mixture in your pans for baking.

Mrs. Arthur Kinkel.

ENGLISH DROP COOKIES.

Beat well two eggs, three-fourths cup butter, 2 of sugar, 1 cup strong coffee; add 1 cup chopped raisins, one-half cup currants, one-half cup chopped English walnuts; sift 2 teaspoons baking powder into 3 cups flour, 1 teaspoon cinnamon and 1 of allspice; stir all together and drop in greased dripping pan; bake in quick oven.

Mrs. Mary A. Stewart.

SPICED PEACHES.

For 6 pounds fruit take 3 pounds sugar, 1 scant quart vinegar; stick 1 clove in each peach, also put cinnamon in syrup; have the syrup boil-

ing when putting in the fruit; cook until tender. This recipe may be used for peaches, pears or crabapples.

Mrs. L. B. Miers.

SARATOGA SAUCE.

Three pounds currants, 3 pounds sugar, 1 pound raisins; boil raisins, currants and sugar until thick like jelly, add the juice of 2 oranges, boil ten minutes. Seed and chop raisins.

Mrs. D. H. Bartholomew.

Michigan.

PINEAPPLE TAPIOCA.

One cup tapioca soaked in two cups water over night, in the morning place on stove and add just enough water to cook it; when clear add the juice of 2 lemons, 2 and one-half cups sugar, (less if you don't care for it so sweet,) and 1 can grated pineapple; when it comes to a boil add whites 2 eggs well beaten and stir up a few times; set away to cool.

Mrs. S. R. Snow.

TOMATOES WITH EGG.

One can tomatoes, or any amount you wish, have a frying pan ready with a lump of butter in it, turn the tomatoes in the pan, season with pepper and salt; when they are ready to serve beat up an egg and stir in the tomatoes, cook up and they are ready for the table.

Mrs. S. R. Snow.

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“In all the receipts in this book which call for the use of a baking powder, cream of tarter and soda, or other quick leavening agent, the editors recommend that Royal Baking Powder be used in order to obtain the best results and ensure perfect healthful food.”

MOCK TURTLE SOUP.

Six large potatoes, chipped up fine, and 1 large onion, pour 2 quarts cold water over, cook 1 hour, add 1 quart sweet milk and 3 hard boiled eggs, cut up fine, add butter size of an egg, salt and pepper to taste, and serve hot.

Mrs. P. J. Pntts.

DUMPLIN SOUP.

Make a good beef broth, with a carrot, cut very fine, 1 good sized onion, celery, bay-leaf and lime, cook all together; when soup is finished add the following one-half hour before served: Two eggs, well beaten, add enough flour to make a batter, with either water or milk, fry in a pan with a teaspoon of butter, when cold add 1 or 2 eggs, beaten well together, add a little nutmeg, then drop in small balls in soup, and let boil up two or three times without a cover on pot, add a little fresh parsley, chopped fine, when being served.

Miss Sallie D. Voges,
New Orleans, La.

SPICED APPLES.

One gallon apples, 2 teacups vinegar, 2 teacups water, 6 teacups sugar, cloves and cinnamon to taste, if ground tie in a thin cloth, 1 teaspoon cloves and 2 of cinnamon; boil all together, then add apples and boil until they turn clear, then seal.

SPICED PEACHES.

For 6 pounds of fruit take 3 pounds of sugar, 1 scant quart vinegar, stick 1 clove in each peach, also put cinnamon in syrup, have the syrup boiling when putting in the fruit, cook until tender. This recipe can be used for peaches, pears, apples and crab apples. Take only 1 and one-half pint of vinegar for peaches to 1 gallon of fruit.

CREAM TAFFY.

Two and one-half cups white sugar, one half cup water, 3 tablespoons vinegar, butter size of an egg, boil all together until it forms a little ball in cold water, but do not stir; pour out to cool, then pull.

Mrs. R. P. McCardell.

BANANA SHORT CAKE.

Peel and slice 4 bananas, add 1 cup sugar, juice 1 orange, a little lemon juice, set aside one-half hour: "Craze:" 1 and one-half cups flour, lump butter size of 2 walnuts, 2 spoons baking powder, sweet milk to make a soft dough, roll and bake in a quick oven, split; butter, fill with the prepared bananas, put the remainder over the top, serve with whipped cream. Delicious.

Mrs. F. Collins.

SUET OR PLUM PUDDING.

One cup bread crumbs, 1 cup syrup, 1 cup sweet milk, 3 cups flour, 2 or more cups raisins,

1 or more cups butter or beef suet, 1 teaspoon soda, 1 teaspoon cinnamon, one-half teaspoon cloves, 3 eggs. I prefer butter instead of suet; steam 4 hours, serve with whipped cream or dip made from the following recipe: Dip or sauce for pudding: One tablespoon butter, one-half cup granulated sugar, tablespoon flour, 1 cup sweet milk, season with one-half a nutmeg or vanilla. Let boil. Some prefer water instead of milk.

Mrs. F. W. Baker.

CHILI CON CARNE.

Prepare 1 pound red kidney beans as for table, must be well seasoned and tender; grind 2 pounds best round steak and a small piece of suet in food chopper; place granite kettle on stove with 2 tablespoons lard, when smoking hot put in meat and teaspoon salt, cover tightly and cook until almost dry, with occasional stirring and mashing with wire potato masher; add 2 quarts boiling water and boil 1 hour, 3 tablespoons Eagle chili powder, cover closely and cook slowly 1 hour, now add beans and thicken with a little corn starch, cayenne pepper if not hot enough, more powder may be used according to taste; it improves it to cook slowly after beans have been put in until they have become thoroughly seasoned with chili powder. Hot water may be added if too thick after putting in beans. Serve with crackers.

Mrs. Charlie Ferguson.

RED PICKLED CABBAGE.

One gallon fine chopped cabbage, 2 cups sugar, 1 tablespoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, a small root horseradish, vinegar to cover. This is put up cold. Put heavy weight on top to keep cabbage under vinegar.

Mrs. C. L. Hughes.

SPANISH PICKLE.

Two heads of cabbage, chopped fine, and soaked in salt water 24 hours, 1 and one-half dozen large cucumbers, chopped fine, and soaked in salt water 34 hours, 6 large onions, also soaked in salt water, 1 ounce white mustard seed, one-half ounce celery seed, 3 tablespoons ground mustard, small teaspoon tumeric, 1 and one-half pounds sugar, 1 red pepper, cover with vinegar; boil until thick, then can.

Mrs. D. S. Loy.

BANANA PUDDING.

Take a good-sized banana, peel and slice into a pudding dish, scatter over it one-fourth cup sugar; take 1 pint new milk, put all but a few spoonsful on the stove and let come to a boil. Take the remainder of the milk and add 1 heaping spoon corn starch, and add to the hot milk. Take the yolks of 3 eggs, beat with one-fourth cup sugar, and add to the thickened milk. As soon as thick pour over the bananas. Now beat the whites of 3 eggs to a stiff froth, add 3 even teaspoons sugar, pour over the pudding and set in the oven to brown. To be eaten cold.

Mrs. Arthur Kinkel.

GRAPE WATER ICE.

One quart water, 1 pint grape juice, 1 pound sugar, boil the sugar and water together for 5 minutes, pulp the grapes and add the pulps and skins to the syrup, then press through a sieve, being careful to not mash the seeds. When cold turn into a freezer and freeze. This will serve 10 people.

SPICED OR SWEET PICKLED PEACHES.

To 2 quarts best cider vinegar add 5 pints granulated sugar. Tie 2 ounces each of ground cinnamon and cloves in muslin sacks and boil in the vinegar and sugar. Have pared nice large peaches and cook in the syrup until clear, then bottle and cover with the syrup. Drop a few whole cloves in each bottle of fruit.

Mrs. Bertha Sherfey.

BEAN PICKLES.

Pick green beans of the best variety, when young and tender, string and place in a kettle to boil, with salt to taste, until they can be pierced with a fork, drain well through a colander, put into a stone jar, sprinkle with cayenne pepper and cover with cider vinegar. Sugar may be added if desired.

FRUIT WATER ICES.

Strawberry, raspberry, currant, pineapple, all kinds of fruit water ices, may be made in about the same way: One quart of water to 1 and one-half pints of the fruit juice; sweeten to

the taste and acidity of the fruit. Put in a freezer and when partly conjealed add the beaten whites of 2 or 3 eggs to each quart of the mixture; then finish freezing. This will be found a good general rule for all manner of fruit water ices.

CHILI SAUCE.

Eight quarts tomatoes, 3 cups pepper, 2 cups onions, 3 cups sugar, 1 cup salt, 1 and one-half quarts vinegar, 3 teaspoons cloves and same of cinnamon, 2 teaspoons each of ginger and nutmeg, boil 3 hours, chop peppers and onions very fine, bottle up and seal.

FROZEN PEACHES.

One can or 12 large peaches, 2 coffee cups sugar, 1 pint water and whites of 3 eggs, beaten to a stiff froth. Break the peaches rather fine and stir all the ingredients together. Freeze the whole into form.

POTATO CAKES FOR BREAKFAST.

Mashed potatoes left from supper; add the well beaten yolk of 1 egg, and form as you would sausage, place in skillet with a teaspoon of ham or beef drippings.

DRINK FOR FEVER.

One-half ounce cream tartar, 4 ounces white sugar, 3 ounces orange peel, 3 pints boiling water. Excellent for fever.

BEEF TEA.

Take one-half pound lean beef, one-half cup

cold water, cut the beef into half inch pieces, remove the fat, put into a can with the water and place the can in a pan of cold water and set on the stove. As soon as it reaches the boiling point move it back but keep it near the boiling point 2 hours. Then strain, press out the juice, season with salt and a little pepper.

FRIED SWEET POTATOES.

Pare, and slice the potatoes in thin slices and drop in a hot skillet with half butter and half lard, brown, turn, and after placing on platter sift granulated sugar over.

FLANNEL BREAKFAST CAKES.

Crumb some stale bread, one-half cup for each person, scald the crumbs and beat lightly, add 2 cups sour milk, one-half teaspoon soda, 1 spoonful baking powder, a little salt, thicken with flour, bake on griddle, as pancakes.

Mrs. Mary Stuart.

UNCOOKED CANDIES.

Break the whites of 2 eggs into a bowl, add 2 tablespoons cream, then stir in powdered sugar, gradually, until you have it stiff enough to mould into shape by the fingers, flavor with any essence you may like. With this cream as a foundation a variety of candies can be made by putting the cream into different bowls and coloring and flavoring them differently. Mould some of the cream into little balls and clap on either side the half of an English walnut, have ready chocolate melted in a bowl set over a tea-

kettle of boiling water, and after these balls of cream are dry stick a long hat-pin into them and dip them into the chocolate; coat thoroughly. For cream figs, tear the figs in two leaving it joined at the stem end; insert an oblong piece of the cream and press the fig together at the bottom, serve dates the same way. Pineapple or any kind of preserved fruit may be drained from their syrup, cut into slices and rolled in cream. A novel candy is made by moulding some of this cream into a flat pan spread with with some kind of jelly that is made stiff enough to cut with a knife, the putting on another layer of the cream. Nut candy is made by stirring several kinds of chopped nuts into the cream, then make into squares or bars. If it is to be kept any length of time wrap in waxed paper.—Pella Cook Book.



IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

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Butter Scotch Pie

1 cup brown sugar

$\frac{3}{4}$ cup milk

1 tbsp butter

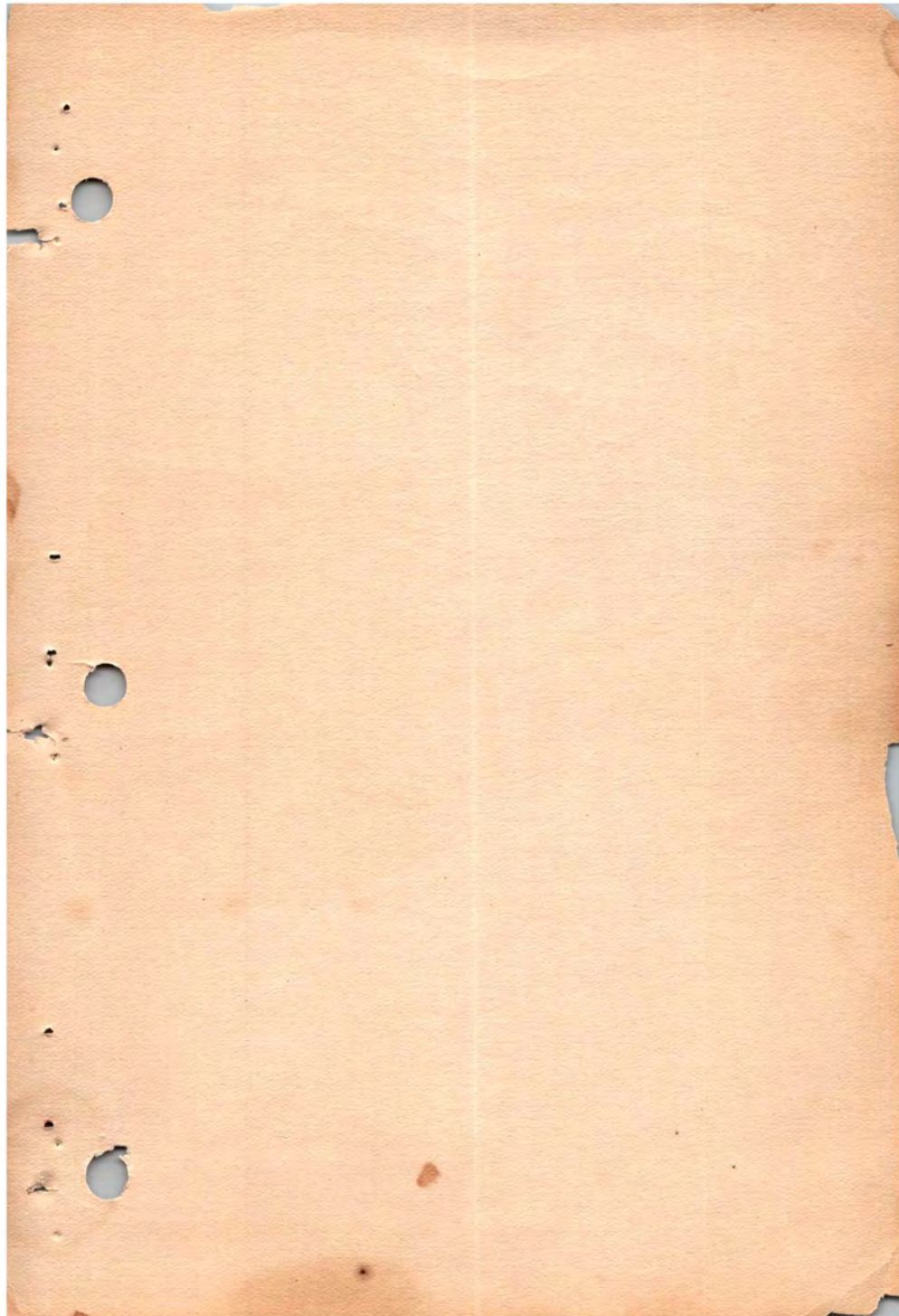
2 egg yolks

1 tsp vanilla

3 tbsp flour

3 tbsp water

use white of egg for
frosting.



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