"Dainties That Are Bred In a Book"

Love's Labour's Lost
Act IV Scene II

Shakespeare Club Cook Book

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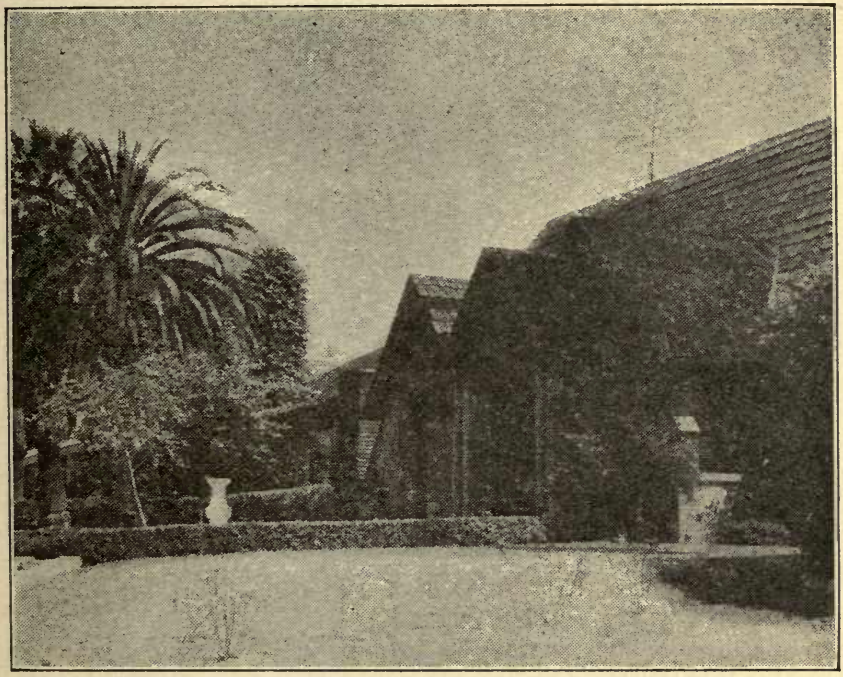

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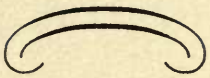
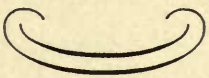


To those women whose vision, loyalty and service, brought the Shakespeare Club into being;

To those who are giving it life today;

And to the women who will carry on in the future;

This Book is Affectionately Dedicated.



Compiled

by

WAYS AND MEANS COMMITTEE

of the

Shakespeare Club

Pasadena, California

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Mrs. Jean Howell Murray, *Vice-Chairman*

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Foreword

By

Mrs. Thomas Gerald Winter

Meditations on a Cook Book

There is an ancient Eastern legend to the effect that when the Lord made the first man, and, so to speak, set him up to dry, He called the devil and explained to him this strange new mechanism ---brain, throat, lungs---and when he got to the stomach, the devil exclaimed with joy, "That's my place!"

This cook book is meant to circumvent that evil spirit and transform the stomach into a place of happiness, to rob the wicked demon of his last stronghold. Stomachs served by recipes from the Shakespeare Club will offer no opportunities for bad bodies, bad thoughts or even bad dreams. Confidentially, we believe that the true source of Shakespeare's supreme genius may have been found in the fact that he was fed only upon dishes made according to his own particular cook book. Certainly these suggestions are destined to fulfil that other legend which declares that the heart of the satisfied man lies close to his satisfied stomach. "Let good digestion wait on appetite and both on health" exclaimed the immortal Will when he received an advance copy of this book.

Alice Ames Winter

FRUIT CUPS, COCKTAILS, CANAPES SANDWICHES AND APPETIZERS

AND TO GIVE SATIETY A FRESH APPETITE
Othello Act II., Scene I.

PAPAYA COCKTAIL

Cut Papaya in dice. Add lemon juice and sugar to suit taste; set in refrigerator at least three hours to get thoroughly chilled. About one hour before serving add dash of sherry. It must be served very cold.

Miss Frances A. McDonald

FRUIT DRINK

1 cup orange juice
2 or 2½ cups grape juice
4 or 5 cups water
¾ cup lemon juice
2½ or 3 cups sugar

Makes 11 or 12 cups.

Mrs. W. C. Wickersham

STRAWBERRY COCKTAIL

Squeeze juice of lemon into measuring cup. Chop mint fine and add 2 tbs. to every ¼ cup of juice. Add 1 tbs. sugar. Mix well and pour over fresh strawberries which have been cut in sections lengthwise. Garnish with sprigs of fresh mint. Very delightful and refreshing.

Mrs. K. W. Hunt

CHRISTMAS WASSAIL CUP

WITH WINE AND WASSAIL SO CONVINCE THAT MEMORY
Macbeth Act II., Scene VII.

2 cups sugar
6 cloves
3 allspice
2 cups water
2 pieces cinnamon
1 tbsp. canton ginger, chopped

Boil 10 minutes then let stand 1 hour and add

1 cup orange juice
2 cups cider
½ cup lemon juice

Bring to boil and serve.

Mrs. Blanche Bixby Russell

HERE WITH A CUP THAT'S STORED UNTO THE BRIM . . . WE DRINK THIS HEALTH TO YOU

Pericles Act II., Scene III.

ORANGE JULIUS

1 cup orange juice
2 cups milk, iced
1 tbsp. sugar
vanilla to taste

An egg added makes it richer.

Mrs. Irwin H. Slater

EMBASSY ICED TEA

4 tsp. Orange Pekoe Tea, heaping
3½ Cups sugar
Orange slices
Mint
4 qts. boiling water
4 lemons

Pour boiling water over tea and steep 3 hours. A stone crock is excellent. Make syrup of the sugar and a little water, steep handful of mint in sugar mixture a few minutes, then strain and add to strained tea. Lastly add the juice of the lemons. When serving fill glass full of cracked ice and add a slice of orange and sprig of mint. This recipe was used many years at Russian Embassy in Washington.

Mrs. George Hetzel

FRUIT PUNCH

1 gallon water, 2 quarts grated pineapple boiled about one-half hour, 1 gal. water and 8 lbs. sugar boiled 10 minutes. Juice 24 lemons, juice 24 oranges, 2 qts. strong tea, 2 qts. any fruit juice, 20 qts. of cold water.
Makes about 9 gallons.

Mrs. W. S. Philp

AVOCADO COCKTAIL

½ cup mayonnaise
3 tsp. cream
2 tsp. catsup
1 tsp. lemon juice
¼ tsp. salt
½ cup celery, cut very fine
Scant tsp. grated onion
(6 drops tobasco sauce if desired)

This may be mixed in advance. Pour mixture over 2½ cups of diced avocado just before serving.(Good with shrimp also. Serves 6 to 8.)

Mrs. H. L. Miller

CRAB MEAT LOUIS

Crab meat
Shredded lettuce
Sliced onions
Hard boiled egg
Chopped parsley
Asparagus tips

Dressing

⅛ cup vinegar
2/3 cups olive oil
3 soup spoons catsup
1 soup spoon chili sauce
dash worcestershire and tabasco
mustard, pepper and salt

Mrs. Leo G. McLaughlin

AVOCADO COCKTAIL

Dice one medium sized ripe avocado. Salt slightly and chill. Make a sauce of ½ cup mayonnaise, juice of one medium sized orange, juice of ½ lemon ¼ cup cocktail sauce and one hard boiled egg, chopped fine. Salt to taste and add a few drops of tabasco sauce. Pour over cubed avocado in cocktail glasses. Serve very cold.

Mrs. J. K. Huston

CANAPES

BACON CANAPE

Wrap stuffed olive in ½ strip of bacon, fasten with toothpick so it may be used as a handle while eating. Broil few minutes to light brown. Serve very hot.

Mrs. Charles A. Davey

DEVILED EGG, TOMATO AND CRAB CANAPE

Make rounds of toast and spread with mayonnaise. Cut small ripe tomatoes ¾ inch thick. (Peel tomatoes). Lay tomatoes on toast. Spread minced crab on top of tomato. Put ½ of deviled egg (coned end up) on top of minced crab.

Make a dressing of: ½ cup mayonnaise, ½ cup chili sauce, 2 tbsp. worcestershire, 1 tbsp. taragon vinegar, 1 tbsp. caviar. Spread generously over top of egg.

Bertha L. Turner

OYSTERS WITH BACON ON TOAST

Take large oysters, pour boiling water over them, drain, season and roll each in a strip of bacon, dip in milk, then in flour and plunge in very hot lard. Take up and serve each one on a circle of buttered toast.

Mrs. Philo R. Hoefler

HAM, TOMATO AND CHEESE

Put in four inch squares of cooked ham ¼ inch thick in a pan. Cover with a good mustard paste. Put slices of

tomato on top. Cover with cheese grated or sliced. Cook until tomato is done under oven broiler. Very good and appetizing.

Mrs. Edmund S. Graf

ORIENTAL SANDWICHES

Cream cheese and chopped dates, sprinkled with chopped peanuts, on buttered white bread.

Mrs. F. L. S. Harman

ANCHOVY BUTTER

Two parts butter, one part essence of anchovy, a little grated Parmesan cheese and nutmeg.

Mrs. Philo R. Hoefler

APPETIZERS

Mince cold boiled ham, moisten with melted butter or cream, season with mustard and pile on square of hot buttered toast.

Small squares buttered toast, thin slice pickle, paper thin slice American cheese, strip pimiento, toast again.

Mrs. Nancy Cavanaugh Clements

CANAPES

Mix one can minced clams and one package Philadelphia cream cheese. Season with salt, pepper, and dash of Worcestershire sauce, also using enough clam liquid to make a spread. Put on rounds of bread toasted on one side. Before serving, toast lightly under flame, until spread puffs up.

Remove pimiento from center of large green stuffed olives. Fill wih caviar, and place on toothpicks when serving.

Rub together equal parts of Roquefort cheese and Philadelphi Cream Cheese, season with few grains red pepper, dash Worcestershire sauce, and soften with mayonnaise, roll in thin slice of salami, sticking toothpick through to hold together.

Mrs. Stella B. Quackenbos

SANDWICHES

CREAM CHEESE AND STUFFED OLIVE

1 pkg. cream cheese
½ cup English walnuts
1 bottle stuffed olives
1 hard boiled egg

Put all through food chopper, mix well, add either mayonnaise or coffee cream and season to taste. Spread between thin slices of white and whole wheat bread. Cut in thin strips for serving.

Mrs. F. L. S. Harman

Mint-Butter Sandwiches

Mince mint leaves. Mix with soft butter. Spread on thin white bread. Trim off crusts and roll.

Norwegian Sandwiches

1 can Norwegian sardines with tails, backbones, and skins removed. Mash to paste with 1 package cream cheese. Few drops each of Worcestershire sauce, lemon juice, and enough ketchup to spread easily.

Marmalade Pinwheels

Spread thin buttered bread sparsely with thick orange marmalade. Trim off crusts and roll in small rolls. Brush with melted butter and brown lightly in a hot oven.

Bacon Toast Sticks

Butter very thin slices of soft bread and trim off crusts. Sprinkle with grated cheese and roll the long way. Bind each with a strip of thin bacon; skewer with tooth pick. Lay in shallow pan and set in a quick oven until bacon is brown and crisped. Serve hot.

Mrs. Nancy Cavanaugh Clements

ROMANOFF SANDWICH

Cut slices of white sandwich bread into triangles and butter lightly. For each person place two triangles on a crisp lettuce leaf; cover the buttered surface with thin slices of white chicken meat. Spread with Thousand Island dressing having in it a few chopped chives. Sprinkle caviar over dressing; top each with two slices of hard boiled egg. Serve with a stem glass of Russian Chocolate.

Russian Chocolate

½ cup chocolate; ½ cup granulated sugar, boil with water; add ½ cup clear coffee; top with whipped cream.

Mrs. Wilma Ridgway Perry

SUNDAY NIGHT SANDWICHES

1.

One loaf whole wheat bread, of firm even texture, one day old.

Use a sharp, flexible steel knife for slicing. A silver knife to spread the filling. Butter softened, not melted, or mayonnaise. Too much mayonnaise gives a heavy flavor, and soaks in.

Method

Cut away the crust and slice wafer thin. Place on a damp cloth. Spread with creamed butter, or any cheese paste, or chopped nuts. Start at one end, roll away from you, making the first turn close, giving a little pressure at each turn to hold in shape. The center may be dipped in the nut paste. Wrap in a damp cloth. One slice makes a sandwich, cylindrical in shape.

2.

Variation

Use the same method as the above, except cutting the slices the entire length of the loaf. Use two or three fillings, dividing the strip into halves or thirds. Make this as the old fashioned jelly roll, spreading and rolling on a damp cloth. Start at the narrow end and roll, place in a damp cloth until ready to serve, then slice in circles like the jelly roll. Filling may be of pimiento cheese, ham or chicken paste, chopped nuts, dates, figs or olives.

3.

One loaf of white bread. One loaf of whole wheat. One or two kinds of paste. Jam, nuts, olives, or figs.

Method

Cut away the crusts, making each loaf the same size. Slice one-half inch thick. Spread one white slice with paste, place on it one brown one, paste. Alternate until five slices are used, the last being white. Reverse, beginning with a brown slice, alternating with a white, using five slices. Paste between each one. Press the layers firmly so the slices hold together well. Slice one half inch thick. The result will be as a five layer cake, alternating with the light and dark.

Miss Ruth Nash

SUPPER AND LUNCHEON DISHES

ABOUT THE SIXTH HOUR; WHEN BEASTS MOST GRAZE, BIRDS BEST PECK, AND MEN SIT DOWN TO THAT NOURISHMENT WHICH IS CALLED SUPPER.

Love's Labour Lost Act I., Scene I

LET'S TONIGHT BE BOUNTEOUS AT OUR MEAL.
Anthony and Cleopatra Avt IV., Scene I

TUNA-NOODLE

Prize Recipe

1 7-oz. tin white chicken tuna
1 4-oz. can mushrooms
½ small can pimientos, shredded
½ green pepper, shredded
green olives, sliced. any amount
1 pkg. wide egg noodles
2 cups rich white sauce
1 pkg. pimiento cheese
2 hard boiled eggs, sliced
¼ tsp. salt

Pour boiling water over tuna and let stand five minutes and drain. Cook noodles in salted water, rinse with cold. Add mushroom broth to white sauce then cheese just before taking from fire. Mix all together and bake one hour in slow oven. Serves eight.

Mrs. Irvin Countryman

MOCK WOODCOCK

1 tbsp. butter
2 cups milk
2 tbsp. flour
1 small can tuna
1 can mushroom, cut
¼ can pimiento
½ green pepper, chopped
4 to 6 hard boiled eggs, chopped

Make cream sauce of butter flour and milk. Place all in casserole and cover with ½ pound grated American cheese, bake 30-45 minutes.

Mrs. Robert Reay Sutton

LUNCHEON OR SUNDAY EVENING DISH

1 lb. pork shank
1 lb. veal shank

A little celery and onion in the water, and cook until meat falls off the bone. Pull to pieces.

2 cups cream sauce
½ lb. mushrooms sauted in butter

Mix with the cream sauce. Mix all together. Place in bake dish, cover with crumbs, add a few dabs of butter, bake. Serves 8 people generously.

Mrs. F. C. Pew

LIPTAUR, AND EPICUREAN HORS D'OEUVRE

1 small can of boneless sardines
2 pkgs. (3-oz.) cream cheese
Grated rind and juice of 1 lemon
1 tbs. mint leaves, chopped fine
1 tbs. paprika
1 tbs. onion, chopped fine
1 tbs. parsley, chopped fine
2 tbs. capers
1 tbs. salt

Garnishes

3 tomatoes, peeled and quartered
1 small can tuna fish
1 green pepper
1 lemon
red radishes
green olives
several sprigs parsley

Mash the sardines, add the cream cheese and mix thoroughly. Add the lemon rind and juice, the mint, paprika, onion, parsley, capers, and salt, and blend well. Shape into a mold in a small round bowl and chill in the refrigerator. When ready to serve, turn out mold in center of large chop plate or platter. Peel tomatoes, cut into quarters and arrange around the mold of sardines and cheese. Around this arrange rings of green pepper cut about ¼ inch in thickness, and in the center of each ring heap flaked tuna fish. Garnish the outer edge of platter with sprigs of parsley, red radishes, green olives, and quarter sections of lemon attractively arranged. Serve with small, hot crusty rolls, coffee, and salted nuts as the main course for a luncheon or evening supper.

Mrs. Leo G. MacLaughlan

FIVE IN ONE DISH

spaghetti or noodles
canned corn
little pig sausages
onion
canned tomato soup

Cook spaghetti and place in bottom of buttered casserole dish. Add corn. Fry sausages and onion and place on top of corn layer. Cover all with can of tomato soup and bake in moderate oven one half hour. With the addition of a fruit salad and a dessert this is a complete luncheon, supper, or picnic meal.

Mrs. Nancy Cavanaugh Clements

SPANISH DELIGHT

1 can spaghetti
½ cup butter
1 can corn
1 can tomato sauce, small
1 green pepper, chopped
1 lb. ground round steak
1 can tomato soup
1 can button mushrooms
1 large onion, chopped
1 clove garlic, chopped

Fry onion, garlic and pepper together in butter and add steak. Put all in casserole with cheese on top and bake one hour.

Mrs. W. H. Dunn

TAMALE RING

2 cups canned corn
1 small onion chopped
2 tbsp. melted fat
1 can tomato sauce
1 cup milk
1 cup yellow corn meal
1 green pepper chopped
1 tsp. salt
2 eggs well beaten
¼ tsp. white pepper

Mix ingredients in order given, pour into well greased ring 8 inches in diameter by 2 inches deep. Set in pan of hot water and bake slowly for one hour at 325 degrees. When baked turn out on large platter and decorate around outside with water cress. Fill center with creamed chicken.

Mrs. W. G. Pesenecker

CHAMOSETTE

3 stalks celery
2 green peppers
1 cup grated cheese
1½ lbs. lean pork, diced
4 onions
1 can tomatoes (med.)
½ pkg. noodles (med.)
Season to taste

Chop celery, onions and peppers and cook with tomatoes until done, add cheese. Boil noodles and drain. Fry pork 30 minutes. Put all in baking dish and cook 15 minutes. A delicious luncheon dish which may be prepared day ahead.

Mrs. Charles A. Davey

CHEESE NOODLES

2 tbsp. butter
2 tbsp. sugar
½ tsp. salt
½ tsp. celery salt
1 pint milk or more
½ lb. cheese

Cook one package of wide noodles in boiling salt water. Make a cream sauce using butter, flour and milk. Break one half pound of cheese into small pieces, stir into cream sauce. Cook until cheese is melted. Grease a baking pan. Put noodles in pan, pour cream sauce over. Bake in hot oven.

Mrs. Edmund S. Graf

CHILI CHEESE MOLD

1½ tsp. gelatine
¼ cup cold water
1 cup chili sauce
1 tsp. onion, finely chopped
1 tsp. worcestershire sauce
1 pt. cottage cheese
1 cup mayonnaise
salt, pepper, cayenne
Endive and tomato for garnish

Soften gelatine in cold water, dissolve in hot chili sauce; when cool add onion, Worcestershire sauce, cottage cheese, mayonnaise and seasoning. Pour into ring mold, chill until firm.

Mrs. Bruce V. Reagan

SEE, YOUR GUESTS APPROACH: ADDRESS YOURSELF TO ENTERTAIN THEM SPRIGHTLY
The Winter's Tale Act IV., Scene III.

TAMALE PIE

1 lb. round steak, ground
1 can tomatoes, large
1½ cups white corn meal soaked in 2 cups milk
4 eggs beaten
1 onion fried in olive oil
2 tsp. chili powder
1 can corn, large
1 can olives, large

Season to taste, a little garlic, mix and bake very slowly one and one-half hours. Serves 12.

Mrs. Herman R.Hertel

EGG DISH FOR LUNCHEON OR SUPPER

Cut slices of bread into large rounds and saute in butter. On each slice place a slice of fried tomato, on the tomato half a hard boiled egg, cut side down. Pour over all a cheese sauce. Set in oven for a few minutes and serve very hot.

Cheese Sauce

Melt butter, add flour then milk slowly, stirring all the time. Add grated cheese and season with salt and paprika.

Mrs. Herman R.Hertel

LUNCHEON DISH DE LUXE

1 cup macaroni boiled in salted water and blanched
1 cup cream
½ cup butter, scant
1 tbsp. chopped parsley
Salt and pepper
1 cup soft bread crumbs
2 pimientos, red-canned, cut
1 cup grated cheese
3 eggs slightly beaten

Bake in oblong pyrex dish, buttered, one and one-half hours, in pan of hot water cooking slowly. If carefully handled this will cut in slices.

Sauce

White cream sauce with peas and mushrooms. Serves 8.

Mrs. John C. Brander

EAST INDIAN SUNDAY NIGHT SUPPER DISH

1 5-lb. hen
1 bunch celery
canned mushrooms
best grade curry powder, 1 tbsp.
1½ pints milk
½ to ¾ lb. almonds
½ pkg. large seeded raisins
5 lbs. med. white onions
4 cups raw rice

Serves 6 or 8. Cook hen until tender but not soft, pick

from bones, discarding all skin and bones. Cut in pieces size of hickory nut. Parboil diced celery in small amount of water, adding juice to chicken stock. Saute mushrooms in butter. Add milk to stock thicken with flour into which has been stirred a large tablespoonful of curry powder. Gravy should be heavy enough to hold up a spoon.

Combine gravy, chicken, celery and mushrooms. Salt lightly. Peel and slice thinly the onions, cook in oil and butter, a small amount at a time, until clear and yellow. Blanch almonds, split in halves and toast golden brown, and steam raisins. Keep hot. Steam rice until dry and flaky but not mushy.

Spread your dining table with an East Indian print cover. In center place low black dish in which water lilies are floating. Light oriental candles. Heap hot rice lightly on large platter, cover with raisins and almonds. Surround with wreath of hot onions. Serve chicken from covered casserole. Let guests serve themselves to Green salad, olives, East Indian relish and preserved ginger. A plain ice enough for dessert.

Mrs. Kathryn T. Smith

SURPRISE LOAF

1 loaf sandwich bread
mayonnaise dressing
1½ cups chopped raw cabbage
½ cup shredded lettuce
1 pimiento, chopped
2 cups cheese relish
¼ lb cream cheese
½ lb. yellow or snappy cheese
seasonings s

Remove crust from bread and slice lengthwise in thirds. Place one slice of bread on a platter and spread with mayonnaise, then with the cabbage, lettuce and pimiento which have been mixed with enough mayonnaise dressing to moisten. Cover this with second slice of bread which has been spread with mayonnaise. Spread over the cheese relish and cover with the third slice. Mash cream cheese, press yellow cheese through sieve or grate it and mix together with enough thin cream to make a soft spreading consistency. Season with salt, pepper, paprika and a few drops of Worcestershire sauce. Spread on the outside of the loaf as you would frost a cake. Place in refrigerator cabinet to chill thoroughly. Garnish with parsley and radish roses. Cut in thick slices and serve.

Dr. Flora May Richardson

"TAMALE LOAF-DELICIOUS"

1 can tomatoes
3 cups diced raw chicken
3 cloves garlic
1 can corn
1 hot pepper chopped fine
3 tsp. chili powder

Boil and add

2 cups yellow corn meal
½ lb. butter
¼ cup olive oil
2 tsp. salt
1 dessert spoon brown sugar
1 can ripe olives

Cook 10 minutes and add

3 well beaten eggs
1 cup milk

Bake one and one-quarter hours. May be prepared a day ahead. Serves 10.

Mrs. Lewis H. Turner

A CHRISTMAS HOLIDAY DISH FROM BIARRITZ

Take sliced boiled ham and form into cornucopias fastening with white of egg or toothpicks. Stuff with cooked, diced carrots and peas mixed, seasoned and drained. Place on a large round platter with points to the center, radiating like spokes of a wheel. Between each place a slice of raw tomato with slice of lemon or hard boiled egg on top. In the center form a mound of olives or pickles.

Miss Flora G. Rhees

ITALIAN DELIGHT

1 onion
1 green pepper
2 beans garlic
½ can corn
½ can peas
2 tbsp. Worcestershire
½ lb. hamburger
1 can hot sauce
1 can tomato soup
1 small can mushrooms
½ lb. elbow macaroni
1 pkg. Parmesan cheese
salt, pepper and chili powder to taste

Chop and fry in oil, green pepper and garlic. Add hamburger well cooked and browned; add tomato soup, hot sauce, corn, peas, mushrooms, chili powder and Worcestershire.

Cook and drain macaroni and mix with above sauce; add ½ package of Parmesan cheese, using balance of cheese to sprinkle on top. Put in baking dish in medium oven forty-five minutes.

Mrs. H. G. Cattell

TUNA SOUFFLE

Cook two tablespoons of flour in two tablespoons of butter. Add one-half teaspoon onion juice, one teaspoon chopped parsley, a little pepper and salt. Add two cups of milk and stir until boiling. Put in the contents of one pound can of tuna flaked, one-half cup bread crumbs, the beaten yolks of three eggs; mix all together then fold in the whites of three eggs beaten dry. Bake in a moderate oven thirty minutes. Serve as a luncheon dish.

Mrs. H. G. Cattell

TUNA DELIGHT

1 can tuna (medium)
1 cup thick mayonnaise
1 chopped boiled egg
¼ cup chopped ripe olives
1 tsp. chopped chives
1 tbsp. capers

Soften one-half tablespoon gelatine in one-quarter cup cold water, place over hot water, stir until dissolved. Add to above and mix lightly with a fork. Chill until set. Serves six. Serve with

Cucumber Dressing

½ cup thick cream
¼ tsp. salt
2 tbsp. vinegar

Beat until stiff. Just before serving add one pared, chopped and drained cucumber.

Mrs. Harry D. Gibson

CRAB WITH MUSHROOMS

Use one can crabmeat and half a can of mushrooms cut in dice. Make a sauce in chafing dish of 2 tablespoons of butter and 1 tablespoon of flour stirred until smooth. Add 1 cup of milk. Mix the crabmeat and mushrooms well together, season with paprika, salt and a dash of onion juice; turn into the sauce, cook three minutes, remove from the fire, add quickly three tablespoons of cream heated with a pinch of soda; set it over the fire for one minute, add a glassful of sherry and serve hot.

Mrs. Harry E. Blood

SHE WAS BOTH PANTLER, BUTLER, COOK; BOTH DAME AND SERVANT; WELCOMED ALL; SERVED ALL . . . . IT IS A WAY TO MAKE US BETTER FRIENDS

The Winter's Tale Act IV., Scene III.

NOODLE LUNCHEON DISH

2 cups cooked noodles
½ cup bread crumbs
A little onion, salt, pepper
1½ cups hot milk
2 eggs beaten separately
½ cup cream cheese, cut fine
¼ cup butter

Put in baking dish with crumbs on top. Bake in moderate oven.

Mrs. George E. Campbell

POACHED EGGS

2 tbsp. olive oil
1 onion
1 green pepper
2 tender stalks celery
2 tbsp. dry bread crumbs
2 cups canned tomato
1 tsp. salt, pepper
1 tsp. sugar
1 tbsp. Worcestershire sauce

Cook celery, pepper and onion in olive oil until onion is done then add remaining ingredients and as many whole raw eggs as desired and bake in oven about 10 minutes.

Mrs. Robert Reay Sutton

A LUNCHEON DISH

Fill half an alligator pear with creamed chicekn to which has been added pimiento, green pepper and mushrooms. Cover with layer of buttered bread crumbs. Place in hot oven just long enough to brown the crumbs. Serve with green salad.

Mrs. E. J. Bowes, Jr.

CHEESE AU GRATIN

(Good Luncheon Dish)

Three slices bread. Trim off the crust and butter well. Place in a deep pudding dish, buttered side down, and place one-quarter pound chipped beef and grated cheese on top, seasoning with salt and pepper to taste (one-quarter teaspoon salt and a dust of cayenne). Beat four eggs, add three cups milk, pour it over the bread and let stand one hour or more. Bake 20 to 30 minutes in a rather quick oven.

Mrs. Lon F. Chapin

A TASTY BITE FOR LUNCH OR SUPPER

Put slices of tomatoes in bottom of baking pan, cover with strips of bacon, then cover the bacon with grated cheese. Broil under gas flame until bacon and tomato are cooked through, usually about 15 minutes.

Mrs. Edmund S. Graf

CHEESE SOUFFLE

2 cups grated cheese
4 eggs
4 tbsp. butter
3 tbsp. flour (level)
2 cups milk
½ tsp. salt
⅛ tsp. mustard
3 small soda crackers

Make white sauce by melting butter, add flour and stir until smooth, then add milk and seasoning. Boil and stir until thick. Add cheese to hot cream sauce stirring until melted.

Pour white sauce over slightly beaten egg yolks, add soda crackers which have been soaked in 3 tbsp. cold water. Last fold in stiffly beaten egg whites. Bake in buttered baking dish for one hour in moderately hot oven. Set dish in hot water while baking. Serves 8.

Mrs. Harry D. Gibson

SPANISH OMELET

1 large can tomatoes
6 green onions or 1 large onion.
6 fresh green chili peppers skinned or 1 can of green chili peppers

Melt ¼ pound butter in a pan, chop onions very fine and cook until tender, chilis, then tomatoes, after pouring off the juice and cook until it bubbles up two or three times, salt to taste. Have eight eggs broken in a dish and stir into the boiling tomatoes and cook until it thickens. Serve on crackers or very thin toast. This will serve 16 people.

Mrs. Charles A. Haynes

EGGS SCRAMBLED WITH ASPARAGUS TIPS

Place a mixture of egg and cream in the frying pan and at the same time put in a spoonful of cooked asparagus tips. Stir until set, serve on toast with a spoonful of Volonte sauce at the ends.

Mrs. Philo R. Hoefler

NOODLE RING

Three cups noodles which have been cooked in boiling water and drained with cold water.

¾ cup milk
A little melted butter
3 eggs slightly beaten
salt and pepper

Place in ring mold which has been heavily greased with a mixture of butter and fat and chilled thoroughly in refrigerator, then place mold in pan of hot water and cook in moderate oven (350 degrees) 40 minutes, eggs should be set but noodles not brown. Unmold on chop plate and fill center with creamed chicken and mushrooms or tuna. Garnish with parsley.

Mrs. L. R. Thompson

CHEESE SOUFFLE

Butter a shallow dish. Break in four slices of bread, soaked in milk. Beat four eggs and put in one pint of milk, add salt and paprika, grate one quarter pound of cheese, over the bread and then pour milk mixture over the bread. Bake in oven at 376 degrees and test with knife. Place knife in the center of souffle and if it comes out clean it is done.

Mrs. William A. Spill

ITALIAN NOODLES

2 cans corn
1 cup olives cut up if preferred
6 lbs. ground shoulder lean pork
1½ qt. water

Cook 5 packages wide noodles and drain. Add to pork. Cook 15 minutes.

Sauce: 8 chopped onions and 5 large cones garlic fried in one-half cup fat, 2 tbs. salt; 2 tbs. chili powder; 2 tbs. sugar, 6 cans Spanish sauce. Mix all and arrange in casserole in alternate layers with 1 lb. Tillamook cheese and bake 1 hour. Serves at least 25 people.

Mrs. W. S. Philp

DELICIOUS LUNCHEON DISH

Take slices of boiled ham as you need for each guest. Simmer in butter. Parboil sweetbread and brown in butter. Slice them nearly through and put a slice of ham in each. Fry mushrooms in butter in a skillet for about ten minutes with lemon juice squeezed over them. Add flour to butter and some cream and milk. Place in little baking dishes or casserole. Top with mushrooms. Put in oven and heat thoroughly.

Mrs. C. O. Andrews

SOUPS

BUT HIS NEAT COOKERY! HE CUT OUR ROOTS IN CHARACTERS; AND SAUC'D OUR BROTHS
Cymbeline Act IV., Scene II.

CORN SOUP

½ can of corn
1½ pints milk
1½ tbsp. butter
1 tbsp. flour
1 level tsp. salt
1/6 tsp. pepper
1 tbsp. minced onion

Mash the corn as fine as possible, and then put it in the double boiler. Reserve one-half cup of the milk, put the remainder with the corn, cook for 15 minutes. Cook the butter and onions together for ten minutes, and add to the corn and milk. Mix the cold milk with the flour, and stir into the hot mixture. Add salt and pepper and cook for 10 minutes longer. Strain and serve hot.

Mrs. Clayton R. Taylor

CORN SOUP

1 can corn
1 pint cold water
1 pint milk
1 tbsp. chopped onion
2 tbsp. butter
2 tbsp. flour
1 tsp. salt, little pepper

Put corn through meat grinder, add water and cook slowly 20 minutes. Cook onion in butter, remove from fire and add flour. When thoroughly mixed add milk and cook. Combine with corn. Rub through sieve and cook five minutes.

Mrs. Laura E. Fogg

OX TAIL SOUP

3 lbs. lean beef
6 qts. water
1 large onion, diced
3 carrots
2 ox tails
1 tbsp. salt
1 celery root, diced
sprig parsley

Have ox tails split and cut into small pieces. Put meat and oxtails in soup kettle, pour over water and salt and cook three hours. Add vegetables and cook one hour. Reduce stock one half. Strain and serve hot.

Mrs. L. J. Desenberg

MOCK TURTLE SOUP

One pound liver cut fine or chopped, and boiled with

onions, carrots and celery until vegetables are cooked. Strain. Boil one or two eggs hard, chop yolks and after thickening slightly with flour add two slices of lemon with chopped egg on top. Serve at once.

Miss Nellie E. Ziegler

TOMATO BISQUE

Use one pint of juice left from tomatoes, return in the kettle with a pint of boiling water, stir in ½ teaspoonful of soda, and after it has entirely ceased foaming pour in 1 pint of hot milk, season with a generous lump of butter, pepper and salt and thicken with finely rolled cracker crumbs until about the consistency of rich cream.

Mrs. Charles A. Haynes

BEAN CHOWDER

This recipe is over one hundred years old, used among the ranchers of Colorado.

Three cups of beans (pink beans preferred) but white will be satisfactory. Soak over night. 1½ pounds of bacon cut in 2 inch squares (or smaller). I large onion. Cook beans, onion and bacon until tender. Add salt and pepper. When done add 1 can No. 2½ size of tomatoes, and two cups of sugar and cook 45 minutes longer. All this on top of stove, no baking. Serve in deep dish with plenty of liquid.

Mrs. Charles A. Haynes

SPLIT PEA SOUP

One cup split peas, 3 quarts rapidly boiling water. Boil steadily until tender, then rub through sieve. Put on to boil again adding 1 pint milk. Dissolve 1 tablespoon flour in 1 tablespoon butter, add 1 teaspoon salt and one of white pepper. When soup is boiling stir in this seasoning, and boil 10 minutes longer.

Mrs. Harry E. Blood

TOMATO SOUP

1 qt. tomatoes (fresh or canned)
1 onion
1 sweet green pepper
6 cloves
2 tbsp. butter

Fry the onion in the butter; add the tomatoes, cloves and one pint of water. Cook one hour, strain, bring to boil, add salt and pepper to taste and serve with parsley. (About one quart).

Mrs. Leo G. McLaughlin

MARROFAT DUMPLINGS

Melt marrow from soup bone.

1 cup bread crumbs
Parsley cut fine
1 egg
1½ tbsp. flour
Pinch salt

Roll into balls size of marbles and add to soup fifteen minutes before serving.

Mrs. Louisa A. Breen

CLAM CHOWDER

1 qt. clams
2 in. sq. fat salt pork
1 tsp. salt
4 tsp. butter
8 crackers
4 cups potato, diced
1 onion, sliced
⅛ tsp. pepper
4 cups milk

Pick over clams, cut the pork into fine pieces and fry out, add onion and potato, clam liquid and enough water to cover. Cook until nearly tender, pour into sauce pan, add milk, butter, pepper and salt then clams and lastly crackers and cook three minutes.

Mrs. L. J. Desenberg

SPINACH SOUP

Cook three quarts of raw spinach in water, with one-half teaspoon of powdered sugar and one-eighth teaspoon of soda, for twenty minutes. Rub the spinach through a sieve and add one cup of meat broth, two cups of milk and the water from the cooked spinach. Season with salt and pepper and put a slice of hard boiled egg in each dish. Will serve eight people.

Mrs. Guy Stewart McCabe

RUSSIAN SOUP—"BORTSCH"

1½ lbs. lean pork boiled one and one-quarter hours in 2 qts. boiling water. Add 2 med. onions chopped fine, 2 med. raw beets sliced long and thin.

3 carrots sliced long and thin
Salt to taste
1 can tomatoes, strained
¼ tsp. pepper
1 small head cabbage, cut as for cold slaw
3 bay leaves

Boil one-half hour and add 4 potatoes cut in fourths. When these are cooked soup is done. In each serving put one piece of potato and top with one tbsp. sour cream. Add water when cooking as needed. Serves eight.

Mrs. Lewis H. Turner

CLAM CHOWDER—A LA LAGUNA

Dice 5 med. thick slices fat salt pork and fry crisp, into this add

2 qts. hot water
3 med. onions, diced
5 med. raw potatoes, diced
1 large can evaporated milk

Bring to boil and add salt and pepper to taste, 1 tbsp. Worcestershire sauce. 12 servings or a hearty meal for 6.

Mrs. Lewis H. Turner

SPLIT PEA SOUP

2 lbs. split peas, washed
½ tsp. salt
4 onions cut fine
1 cup celery
2 qts. water
1 clove garlic
2 carrots cut fine
2 slices raw ham, diced or 1 ham hock

Boil slowly 3 hours. Add 1 qt. water as needed. Salt and pepper to taste.

Mrs. Lewis H. Turner

FISH

COME THOU SHALT GO HOME, AND WE'LL HAVE FLESH FOR HOLIDAYS, FISH FOR FASTING DAYS, AND MORE O'ER PUDDINGS AND FLAPJACKS; AND THOU SHALT BE WELCOME

Pericles Act II., Scene I.

SWEET FISH

Cymbeline Act IV., Scene II.

BAKED HALIBUT STEAKS

Trim the steaks; lay them in roasting pan, and for 2 pounds use 1 cup cream and 1 tsp. flour, 1 tbsp. butter, 1 tsp. salt and 1 saltspoon pepper. Dredge the steaks with the flour, add the seasoning and dot with butter. Then pour over cream and bake 15 minutes in quick oven, with plenty of grated cheese on top of fish.

Mrs. Paul Troth

CODFISH BATTER CAKES

½ cup shreddel codfish
1 cup flour
¼ tsp. paprika
2/3 cup milk and water mixed
1 tsp. melted shortening
2 eggs
Tomato sauce

Soak fish in cold water, and drain. Put flour in saucepan, add paprika, and very gradually, beating constantly, milk and water. Beat until light, add the fish, beaten egg yolks, and fold in beaten whites and shortening. Drop by spoonfuls into hot deep fat and fry to a golden brown. Serve with tomato sauce.

Mrs. Lon F. Chapin

TUNA SURPRISE

1 lb. wide egg noodles
3 cups cream sauce
1 cup grated cheese
1 medium bottle stuffed olives
½ tsp. dry mustard
Dash red pepper
1 large can white tuna meat
1 small can white tuna meat
4 hard boiled eggs
1 lb. fresh mushrooms
2 tsp. worcestershire sauce

Boil noodles in salted water, drain and run cold water over and drain well. To 3 cups hot cream sauce add grated cheese, dry mustard, red pepper and worcestershire sauce. Saute mushrooms in butter 10 minutes. Mix all well and bake slowly 1 hour. Serves 12.

Mrs. Lewis H. Turner

CROQUETTES

2 cups cooked fish
1 egg well beaten
1 cup white sauce (scald milk with bay leaf and small slice of onion added)

Mix thoroughly, place in buttered ramikins, cover with pulverized cracker crumbs and bake until light brown. Will serve four peple.

Mrs. Guy Stewart McCabe

BAKED BARRACUDA

3 to 4 lbs. barracuda
1 cup chili sauce
2 slices raw potatoes
1 bay leaf
Salt and pepper to taste
6 sliced raw carrots
2 sliced raw onions
1 clove garlic as desired
1 cup boiling water

Bake in fairly hot oven ½ hour, then add 8 slices bacon over top and bake ½ hour more in slow oven. Baste fish frequently.

Mrs. Lewis H. Turner

CRAB PATTIES

Melt two tablespoons of butter, add two of flour, and when smooth and the mixture bubbles add cup half cream and half milk or cup of chicken soup (this is best). Cook until thick and smooth.

Beat two egg yolks slightly, add a little of the hot sauce, stirring and adding more until well blended.

Add one cup of crab meat and one-half cup of mushrooms cut in pieces, a pinch each of salt and paprika and two tablespoons of lemon juice.

Heat thoroughly. Pour over toast points, into patty shells or ramekins. If ramekins are used, cover top with buttered bread crumbs, garnish with chopped parsley and strips of pimientos and brown in the oven.

Mrs. Sidney T. Exley

DELICIOUS HALIBUT RING

2 lbs. halibut
3 tbsp. butter
4 eggs
2½ cups cream
2 tbsp. vinegar
2 tsp. flour
Salt

Boil fish with vinegar, simmer until fish falls from bones, remove skin and bones and flake fish very fine. Heat butter, add flour and ½ cup cream, stir until smooth, add beaten egg yolks and salt to taste, stir in fish flakes and when cold fold in stiffly beaten egg whites and lastly 1 pint whipped cream. Place in well buttered ring mold, set in hot water. Bake one half hour in a moderate oven.

Mrs. A. G. Hill

CRAB WITH MUSHROOMS

Use 1 can crabmeat and ½ can of mushrooms cut in dice. Make a sauce in chafing dish of 2 tbsp. butter and 1 tbsp. flour, well stirred until smooth, and 1 cup milk. Mix the crabmeat and mushrooms well together, season with paprika, salt and a dash of onion juice; turn into the sauce, cook 3 minutes, remove from the fire, add quickly 3 tbsp. of cream heated with a pinch of soda; set over the fire for 1 minute, add a glassful of sherry and serve hot.

Mrs. Harry E. Blood

SALMON LOAF

1 large can salmon (bones and skin removed and picked fine with fork)
2 cups bread crumbs (scant)
1½ cups milk
2 tbsp. butter
½ tsp. salt, little pepper or paprika
2 eggs, well beaten

Mix all ingredients thoroughly and put in steamer and boil two hours. Or put in pound baking powder cans and boil two hours. Slice and serve with

Sauce For Salmon Loaf

2 cups white sauce
2 tbsp. catsup
3 tsp. worcestershire sauce

Mrs. C. M. Baker

SCALLOPED SALMON

1 large can salmon or boiled fresh salmon
2 cups white sauce
1 green pepper chopped fine
ripe olives, chopped
½ cup chopped walnut meats

Combine and place in buttered casserole dish, cover with buttered bread crumbs, and bake in moderate oven until crumbs are browned.

Mrs. Nancy Cavanagh Clements

FILET OF SOLE A LA MEGROZ

Lay the filet of Sole in a shallow baking dish. Season with pepper and salt, take pieces of butter, and roll them in flour and put on the fish. Take two bouillon cubes and juice of half a lemon, and half a cup of water and put this over the fish. Bake in slow oven for 45 minutes. Baste. Serve with a little chopped parsley.

Mrs. Richard Herbert Weaver

TUNA LOAF

2 cans white tuna
1 cup soft bread crumbs
½ cup cream or evaporated milk
1 slightly beaten egg
2 tsp. salt
1 tbsp. chopped onion
1 tbsp. chopped parsley
1 tbsp. grated lemon rind
1 tsp. worcestershire sauce
⅛ tsp. pepper

Combine and mix well; press into a buttered loaf pan and bake in a moderate oven. 350 degrees. Unmold and serve with Caper Sauce.

Caper Sauce

4 tbsp. butter
2 tbsp. flour
¾ cup water
¼ tsp. salt, little pepper

Melt the butter, add flour and seasonings; add water and cook slowly until thick, stirring constantly. Then add ¼ cup Capers with their liquor or sweet pickles.

Mrs. Laura A. Carpenter

CRAB MEAT AU GRATIN

1 lb. crab meat
2 tbsp. butter
1 cup milk
1 cup grated cheese
1 tbsp. flour
Salt, paprika, green pepper

Melt butter, add flour and milk for smooth sauce; add cheese and stir until melted; add crab meat which must be freed of bones; add salt, paprika and chopped green pepper. Mix well, put in shallow dish, cover with buttered crumbs. Bake until crumbs are slightly brown.

Mrs. J. E. Neighbor

SHRIMP A LA KING

1 seeded green pepper, shredded
3 tbsp. butter
1½ tsp. salt
¼ tsp. tabasco
2 cups fresh cooked or canned shrimp
½ lb. mushroom caps
1 small onion, chopped fine
1 egg
⅓ tbsp. chopped pimientos
3 tbsp. flour

Cook shredded green pepper and mushrooms in the butter for five minutes; then add chopped onion, flour, salt, pimiento, tabasco, and shrimp. Heat slowly for 2 minutes, then add 1½ cups milk gradually while stirring constantly. Cook until thickened, then add ½ cup milk to which the beaten egg has been added. Heat and serve on toast or in patty cases. Serves 8.

Mrs. Edwin M. Stanton

CALIFORNIA CHICKEN PIE

1 can tuna (13 oz.)
2 medium potatoes, diced
1 cup green peas
Pastry
2 carrots diced
1 medium onion, diced
1 tbsp. butter
White sauce

Line baking dish with plain pastry. Put in filling of tuna, carrots, potatoes, onion and green peas. Pour over this the white sauce made of 2 tbsp. butter, 2 tbsp. flour, 1 cup milk, 1 tsp. salt, paprika and pepper. Place covering of pastry on top and bake in 450 degree oven.

Mrs. H. W. Balch

FRIDAY SOUFFLE

To a cup of white sauce, well seasoned, add a can of any fish, tuna, crab, salmon or shrimp, flaked thoroughly. Add well beaten yolks of 2 or 3 eggs. Finally fold in the stiffly beaten whites. Bake in moderate oven 30 minutes.

Mrs. George Hetzel

BROILED OYSTERS WITH CELERY SAUCE

Broil large selected oysters and place on slices of buttered toast for individual service, pour over this a rich cream sauce to which has been added cooked celery cut into ½ inch squares. Serve hot.

Mrs. A. G. Hill

TUNA FISH A LA KING

1 lb. can tuna fish
3 tbsp. flour
1 pint hot cream or rich milk
1 tbsp. diced green pimientos
A few grains of cayenne pepper
3 tbsp. butter or fat
1 tbsp. diced green pepper
1 tsp. salt
Buttered toast

Melt the fat and add the pepper, add 1 tsp. chopped onion, cook until tender and then add the flour and other ingredients, and gradually add the cream or milk. Flake the tuna with a fork, and stir into the hot sauce. Arrange on toast and garnish with parsley. This serves six.

Mrs. Harry A. Cutler

BAKED SALMON

1 small can red salmon
1 heaping tbsp. flour
2 tbsp. butter
1 pint milk
½ cup mayonnaise
Salt and pepper to taste
1 bowl mashed potatoes

Make the cream sauce and add the salmon and mayonnaise. Place in a casserole and put the mashed potatoes on top and bake 20 minutes

Mrs. Harry A. Cutler

MEAT

GIVE TO OUR TABLES MEAT
Macbeth Act III, Scene VI

Beef

BEEFSTEAK ROLL

3 lbs. round steak
½ lb. pork sausage
½ loaf bread
2 large onions

Cut bread into slices and crisp in oven before grinding with onions. Then mix with sausage and seasoning and spread on the round steak. Roll this, fastening with tooth picks and place in baking dish with drippings and a cup of boiling water. Bake in open dish for two hours, turning roll to brown well.

Mrs. Winfield Shoaf

ROAST BEEF AND YORKSHIRE PUDDING

Select a 2 or 3 rib standing roast. Place in uncovered pan without water with fat side up. As the fat melts it will baste the meat. Place in hot oven at 500-525 degrees and sear for 20 or 30 minutes until lightly brown, then reduce to 350 degrees and continue cooking until to your taste. A 3 rib roast will require 15 minutes to the lb. to be rare, 18 minutes to be medium, and 20 minutes to be well done.

YORKSHIRE PUDDING

Sift 1 cup flour with ¼ tsp. salt, add 1 cup milk, beating the batter till smooth and velvety, then add 3 eggs beaten light. Cover the bottom of a hot baking pan with the fat from the roast ½ inch deep. Pour in batter and bake in hot oven 20 minutes basting after well risen with fat from the pan in which the meat is roasting. Cut in squares and serve around roast.

Mrs. Edgar Mellor

ROUND STEAK DE LUXE

Spread one pound of ground round steak into a thin layer. Season surface with salt, pepper and Worcestershire sauce. Fold over and shape into a square three-quarters inch thick.

Saute in butter, one or more minced onions, when golden brown push to one side, place round of steak in the skillet, brown one side until meat is cooked half way through the cake turn without breaking. Salt and pepper the top side,

cover with catsup and again with Chili sauce. When under side is well browned, serve at once.

Mrs. Sidney T. Exley

FLANK OR ROUND STEAK-A-LA CREOLE

2 med flank or round steaks
1 med Spanish onion, chopped
1 med green pepper, chopped
Season to taste
1 large can solid pack tomatoes
1 pkg macaroni
1 med can mushrooms

Sear steak in hot buttered skillet, season with salt and pepper. Cook macaroni in boiling salt water 10 minutes, drain and blanch with cold water. In large casserole place layer of vegetables, then 1 steak then vegetables and steak and layer of vegetables on top. Bake in moderate oven 2 hours.

Mrs. Henry C. Mueller

MEAT LOAF

1 lb. round steak
1 lb. shoulder pork
2 cups bread crumbs, browned and ground
2 eggs
1 tsp. salt
1 tsp. pepper
1 tsp. celery salt
3 cups milk
Mix well, bake one hour in oven (about 350)

Marion Pease

A COMPLETE DINNER IN ONE DISH

Butter the size of an egg heated in a spider, add two onions sliced fine, and when these have begun to brown, either a small can of tomatoes or two ripe tomatoes sliced. Cook one minute. Then add a cup of cooked macaroni and a half pound of hamburger steak which has been mixed with two tablespoons of thick cream and highly spiced with salt and pepper. Cook two minutes more. Then remove from the top of the stove, put in a baking dish, sprinkle with grated cheese and brown in the oven. Lest you be tempted to eat too much, you may serve this with a green salad and you will have a well-tempered meal.

Mrs. Thomas Gerald Winter

DINNER IN A DISH

4 tbsp. fat
1 medium onion, chopped
2 green peppers, sliced
1 lb. chopped round steak
4 medium tomatoes, sliced
½ cup of dry bread crumbs
1½ teaspoons of salt
¼ teaspoon of pepper
2 eggs
2 cups of fresh cut corn

Put fat in skillet and lightly fry peppers and onions for 3 minutes. Then add meat and blend thoroughly. Add seasonings. Remove from fire. Stir in eggs and mix well. Put 1 cup of corn in baking dish, then half the mixture, then a layer of sliced tomatoes. Then another layer of corn, meat and tomatoes. Cover with crumbs. Dot gen-

erously with butter. Bake in moderate oven (375 F.) 35 minutes.

Mrs. Clayton R. Taylor

RAGOUT

2 lbs. lean beef cut in small pieces, simmer until almost tender. Add fresh lima beans, peas, diced carrots, turnips and celery and cook slowly until tender. Thicken with flour and add small can tomato sauce. Season with salt and paprika.

Mrs. Frederick Hamilton

SWISS STEAK

2 lbs. Swiss steak—pound in flour, brown both sides. Place in casserole. Cover with onions, tomatoes, a few bay leaves, salt and pepper. Cook about two hours. When done thicken gravy. Add a can of mushrooms. Serves six.

Mrs. James H. Menzies

ROAST TONGUE

Boil fresh beef tongue 3 hours with 2 bay leaves and salt; remove skin and cover with brown sugar and one cup seedless raisins and 1 cup of sherry; roast for one hour in moderate oven, basting with liquor that tongue was boiled in, and serve with noodles.

Mrs. Arthur P. Will

BEEF LOAF

2 lbs. round steak
2 cups toasted bread crumbs
1 onion, grated
¼ tsp. pepper
½ lb. fresh fat pork
2 cups milk
1 level tsp. salt
1 egg

Put pork and steak together through meat grinder twice. Mix with the crumbs, onion, salt and pepper. Add egg slightly beaten. Mold into loaf and put into hot oven for ten minutes. Pour over the loaf 1 can condensed tomato soup, 1 cup water. Put back into oven for two hours. Sufficient for eight persons.

Mrs. Anna B. Hofer

MEAT LOAF

WHAT SAY YOU TO A PIECE OF BEEF AND MUSTARD?
A DISH THAT I DO LOVE TO FEED UPON
Taming of the Shrew. Act IV., Scene II.

1 lb. ground meat
1 can shoe-peg corn
1 package cooked noodles
1 no. 2 can tomatoes without puree
1 large onion chopped
1 pepper chopped
¼ lb. grated cheese
pinch of salt

Bake with Cracker Crumbs on top. This makes six large servings.

Mrs. A. H. Wangerien

SAVORY MEAT CAKE

1 lb. round steak
¼ lb. lean fresh pork
½ cup boiling water
1 teaspoon salt
1 teaspoon Worcestershire sauce
½ teaspoon chili powder

Have steak and pork ground together once. Make into cake 1½ in. thick. Dredge well with flour on both sides. Put in oiled pan, add all seasoning to top of cake, pour boiling water in pan. Bake 40 min. in hot oven.

Mrs. Claude B. Bacon

AMERICAN CHOP SUEY

1 lb. beef or veal
½ cup chopped onion
½ cup or small can mushrooms
1 tsp. salt
½ tsp. Worcestershire sauce
¼ lb. pork
1½ cups chopped celery
3 cups water
1 tbsp. brown sugar
1 tbsp. flour

Cut meat in small pieces and fry in fat. Remove meat and brown the celery and onions, add water and cook meat, celery and onions 45 minutes then add sauce and sugar and thicken with flour moistened with a little water. Serve with boiled rice.

Mrs. W. G. Pesenecker

HUNGARIAN GOULASH

1½ lbs. top round steak
4 med. onions
2 cups fresh corn
1 large can tomatoes
2 cups chopped celery
1 cup fresh lima beans

Cut steak in small squares, brown and arrange in bottom of flat kettle. A layer of meat and vegetables and salt and pepper, add another layer of meat and so on. Pour on tomatoes, but do not stir. Cook slowly 3 hours and serve with noodles.

Mrs. L. J. Desenberg

BEEF AND CORN LOAF

1½ lbs hamburger steak
2 cans of corn
2 eggs

Mix and mold into a long narrow loaf with bread crumbs on top and bake in the oven. Will serve ten people.

Mrs. Guy Stewart McCabe

MEAT LOAF

3 lbs. hamburg steak
2 cups bread crumbs moistened with milk
2 eggs
1 chopped onion
1 lb. pork sausage meat
1 clove garlic
Salt and pepper to taste
1 cup chopped celery
Good pinch poultry dressing

Mold into loaf and bake in hot oven ½ hour, then pour

over cooked Spanish sauce and bake ½ hour more.

Spanish Sauce

1 can tomatoes
1 small green pepper
Pinch salt
Boil slowly ½ hour
1 onion
1 clove garlic
1 dessert spoon brown sugar

Mrs. Lewis H. Turner

AMERICAN CHOP SUEY

½ pkg. macaroni—cook
1 lb. ground round steak
½ lb. cheese
4 small onions
1 can tomato soup

Heat butter. Add onions and meat, toss around. Add soup and cheese cut fine. Season with cayenne, salt and pepper. Add macaroni. Let simmer ½ hour.

Mrs. Harry E. Bohri

LAMB

I HAD RATHER A MONTH WITH MUTTON AND PORRIDGE
Love's Labour's Lost Act I., Scene II.

LAMB & RICE

2 lbs. lamb or young mutton, boneless
1 bay leaf
2 cups rice
2 small onions
Salt and pepper

Cook meat slowly with onion and other seasonings to taste. Cool and put thru meat chopper. Strain and save stock. Cook rice rapidly in plenty of boiling salted water. Drain and pour boiling water over and through to remove stickiness. Grease broad shallow pan and cover bottom with rice, then meat, top layer of rice. Then pour over the stock bringing liquid about half way up in pan. Lastly spread buttered bread crumbs evenly over top and bake in moderate oven ½ to ¾ hour. May be made with left overs and diluted gravy in place of stock.

Mrs. Samuel Merrill

LAMB CROQUETTES

2 cups finely chopped meat
1 cup white sauce, thick
1 onion
1 egg yolk

Set white sauce on back of stove and add meat and onion. When hot add yolk of egg and cool. Shape, dip in egg and bread crumbs and fry in deep fat.

Mrs. George E. Moody

KIDNEY STEW

Cover 1 doz. lamb kidneys with boiling water and boil till very tender the day before using. Set aside in liquor. The next day add a finely chopped onion. Cut each kidney into 3 or 4 pieces, add a little browned flour according to the amount of liquor left and heat. Serve on toast. Serves four.

Mrs. H. Roy Garst

VEAL

CHICKEN AND VEAL TIMBALES

1 cup finely chopped chicken and veal
½ cup soft bread crumbs
2 eggs beaten separately
1 cup liquid in which meat was cooked
2 tbsp. butter

Place bread, butter and liquid in pan stirring and heating until smooth. Pour over egg yolks, adding meat, season to taste with pepper and a little onion juice. Fold in whites and turn into individual timbale molds or rings. Set in pan of warm water and bake about ½ hour. Do not let water boil. Turn out and serve with any good oyster or mushroom sauce and garnish with parsley and lemon wedges. Ham and tongue mixed may be substituted using 1 cup of milk for meat liquor and served with cream sauce.

Mrs. Charles H. Harbert

VEAL CUTLET

Take a veal cutlet weighing a pound and cut in servings. Season with salt and pepper, dip in beaten egg, then in flour. Melt ¼ lb. butter in frying pan and when very hot, brown cutlets on both sides quickly. Remove meat, add 1 tbsp. flour and seasoning to butter, add 2 cups water and bring to boil. Return meat to pan and cook slowly for 1½ hours. Just before serving add ½ cup heavy cream.

Miss Frances A. McDonald

VEAL BIRDS

1 lb. veal steak with round bone, cut very thin.
½ lb. bacon

Cut veal in strips, the width of the slices of bacon and a little shorter in length. Dip veal in egg and roll in cracker crumbs. Place on bacon and roll up. Pin together with toothpicks. Bake in slow oven 2 hours, using a covered roasting pan.

Mrs. C. M. Baker

VEAL BIRDS

Bread dressing—soft bread crumbs
Finely chopped onion
Parsley
Butter
Salt
Paprika
Sage

Take thin slices veal steak cut into individual pieces and spread with bread dressing, roll, wrap each piece with a slice of bacon, fasten with tooth pick and dredge with flour and season. Sear until golden brown in bacon fat and place in covered baking dish and add enough water to half cover. Bake in moderate oven one hour or until tender.

Mrs. Laura E. Wharton

VEAL SUPREME

2 lbs. veal cutlet cut in cubes (butter to brown)
2 tbsp. flour
¾ cup chopped mushrooms
Dash paprika
1 cup soured cream
1 tbsp. onion juice or sliced onion

Brown veal and place in casserole covered tightly. Add 3 tbsp. water to frying pan and stir and use for soured cream sauce. For the sauce place flour in top of double boiler and make smooth paste with water from frying pan, add seasoning and very slowly the soured cream stirring constantly. When thickened, remove from stove and add mushrooms and onion and pour over veal in casserole and bake in slow oven (260 degrees) for one hour. Excellent served with boiled rice.

Mrs. Arthur J. Wingard

BAKED MEAT RING

1¾ lb. ground veal
1 cup cracker crumbs
1 to 3 eggs beaten slightly
½ cup milk
1 tsp. salt
1 onion ground or bunch celery ground
¼ lb. ground pork
⅛ tsp. pepper

Mix thoroughly, pack firmly into well oiled ring mold and bake 45 minutes at 425 degrees. Fill centre with buttered beets, garnish with quartered tomatoes in lettuce cups or slices of tomato on rings of lettuce.

Mrs. William T. Wendt

VEAL LOAF

Knuckle of veal. Have bone sawed in three pieces
2 lbs. lean veal
1 onion—sliced
6 slices carrot
4 or 5 blades celery

Cover with boiling water and cook until tender. Take out

meat and chop quite fine. Season to taste. Cook liquor down to 1½ cups. Boil 5 eggs. Slice.
Line loaf pan with layer of meat, then layer of egg slices, then sprinkle of finely chopped parsley. Alternate thus until all is used, having layer of meat on top. Pour liquor over all and let run down thru loaf. This slices beautifully.

Mrs. Warren W. Bagby

PORK

BAKED PORK

Use thick sliced (about 2 inches thick) of either tenderloin or shoulder of pork. Put into a baking dish with enough tomato soup diluted with a little water, to cover meat. Put on cover and bake in a medium oven for 3 hours. When done meat will be very tender and gravy a dark brown.

Mrs. J. Alfred Burnette

PORK TENDERLOIN

Cut pieces about 1 inch thick. Season with salt and pepper. Roll each piece in egg, then flour, then again in egg, then in flour. Fry slowly in dripping, giving it three quarters of an hour to cook. Make a cream gravy as for fried chicken and pour over.

Mrs. Brooks H. Millard

WHOLE MEAL PORK CHOPS

Have lean chops 1½ ins. thick. Dredge in flour, brown in hot fat. Place slice of onion on each chop, a tbsp. raw rice on onion, over this a slice of tomato and top with a ring of green pepper and add hot water to come nearly to top of chop. Cover closely and bake in slow oven for 1 hour.

Mrs. H. W. Reitzell

PORK—RICE BALLS

2 lbs. lean ground pork
½ cup chopped celery
½ cup chopped pimiento
½ tsp. salt
1 cup uncooked rice
½ cup chopped onion
1 egg unbeaten
¼ tsp. sage
¼ tsp. pepper

Make balls size desired when cooked. Roll in flour, put in baking pan, cover with tomato soup. Cook slowly for 2 hours.

Mrs. Walter D. Dunham

BREADED PORK CHOPS

Trim chops and season, dip in beaten egg and finely rolled corn flakes. Heat skillet very hot, add a little butter and the chops and place in hot oven. When brown on one side, turn and brown on other then add a little milk and the trimmed fat. As the milk cooks away add a little water. Bake in slow oven one and one quarter hours covered.

Mrs. George E. Moody

PIGS IN CORN

2 medium sized potatoes
1 cup canned corn
2 small onions
1 can tomato soup
1 lb. link sausage
8 salted wafers
Salt and pepper to taste
A dash of chili powder and sage.

Method

Peel and slice potatoes and onions, slightly grease glass baking dish and put in layer of potatoes, layer of onions, salt and pepper and sprinkle with cracker crumbs. Repeat. Then put in corn, tomato soup and seasonings, more crumbs. Now cover the entire dish with sausage arranged like spokes in a wheel. Bake slowly for one hour.

Mrs. Frank Godley

SHIP WRECK

1 layer sliced raw potatoes
1 layer raw rice
1 layer sliced raw onions
1 layer pork sausage or hamburger

Season each layer. Then pour over top one pint can of tomatoes. Bake in covered dish two hours, uncover last half hour.

Mrs. George W. Rosecrantz

SAUSAGE AND FRIED BANANAS

Prick casings of little pig sausages in several places with a toothpick to prevent bursting. Put in a frying pan, cover with hot water and simmer 45 minutes. Drain. Arrange alternately with strips of toast on a hot platter surrounded with sauted bananas. Peel bananas, scrape, cut in halves lengthwise, dredge with flour and fry till brown.

Mrs. Philo R. Hoefler

SAUSAGE AND CORN

1 lb. sausage
1 can corn
½ cup bread crumbs
½ cup milk
1 egg

Mix and bake 1 hour.

Mrs. W. R. Flynn

HAM

HAM LOAF

1½ lbs. fresh lean pork
1½ lbs. ham, ground
1 cup bread crumbs
1 cup milk
2 eggs
2 tsp. baking powder

Mix together and make in a mold; cover with brown sugar and a little cinnamon; bake two hours in moderate oven.

Mrs. Arthur P. Will

HAM LOAF

2 lbs. fresh pork—lean
1 lb. smoked ham
(Grind as fine as for meat loaf)
2 eggs
1 cup ground raw carrots
2 cups ground dried bread crumbs
Very little salt and red pepper

Soften with tomato juice. Bake three hours in covered roaster or pyrex dish starting with a little water and basting frequently.

Mrs. Charles Tucker

HAM LOAF

2 lbs. ground pork
1½ cups bread crumbs
1 cup milk
1 lb. ground ham
3 eggs
1 cup thick white sauce
Pepper and salt to taste

Mix pork and ham, season with salt, pepper and sauce, add crumbs. Beat eggs well and add milk and mix thoroughly with meat and place in well oiled baking pan. Bake in oven 350 degrees until solid, about 1¼ hours. Will serve twelve people, delicious sliced cold.

Mrs. John H. Plant

HAM LOAF

1 lb. ham and 1 lb. beef ground together
2 eggs
½ cup bread crumbs
1 cup tomatoes
1 cup milk
Pepper

Form into loaf. Cover with prepared mustard and brown sugar. Add a little hot water and bake slowly one hour.

Mrs. W. E. McKinley

HAM LOAF WITH HORSERADISH SAUCE

1½ lbs. fresh leg pork
1½ lbs. ham (without fat, twice ground)
1 cup tomato juice
2 eggs
½ tsp. salt
1½ cups cracker crumbs
1 cup milk
½ tsp. pepper

Mix well, form in loaf, put pan in larger pan of hot water. Bake slowly 2 hours. Good hot or cold.

Sauce:

Whip ½ pint cream and mix thoroughly with one bottle horseradish, chop parsley fine, mix throughout, add dash of sugar and paprika. Serves 12.

Mrs. Jean Howell Murray

PINEAPPLE HAMETTES

½ lb. boiled ham
¼ cup milk
1 tsp. dry mustard
⅛ tsp. pepper
8 slices pineapple
2 cups mashed sweet potatoes (3 medium sized)
¼ cup milk
2 tbsp. butter
½ tsp. salt
⅛ tsp. pepper
Ground clove
4 marshmallows, cut in halves

Method

Grind ham and mix well with milk and seasonings. Drain the pineapple and dry slices well. Arrange slices in a greased shallow baking pan. Spread the ham mixture over each pineapple slice. Beat together the potatoes, milk, butter, salt and pepper. Pile on top of ham cakes and sprinkle lightly with ground clove. Bake in a hot oven (400 degrees F.) until heated through and lightly browned. A half of a marshmallow may be placed on each for the last few seconds of baking. Serves 8.

Mrs. Anna B. Holloman

HAM WITH ESCALLOPED POTATOES

Butter baking dish and cover bottom with ordinary sliced ham from which rind and most of fat have been trimmed. Fill dish with layers of sliced potatoes sprinkled with flour, covering top with breadcrumbs liberally dotted with butter. Cover well with milk and bake one and one-half hours or until done. Use no salt as ham will salt the potatoes. Pork chops may be used in the same way only salt must be used on the potatoes and chops.

Mrs. Everett E. Eastman

POULTRY

EVEN FOR OUR KITCHENS WE KILL THE FOWL OF SEASON . . .
I PRAY YOU HOME TO DINNER WITH ME.
Measure for Measure Act II Scene II

FRIED CHICKEN A LA MARYLAND

Roll each piece of chicken in flour, then in beaten egg and then in finely rolled cracker crumbs, drop into a kettle of fat and cook until a golden brown.
Drain, place in a small pan, cover tightly and set in the oven for a few minutes to steam a bit.
Arrange the pieces of chicken on a large platter, around the edge place a border of hot corn fritters, garnish with thin slivers of hot baked ham and pour the milk gravy over it all.
Milk gravy: Blend three tablespoons of flour with four of fat left in the pan after the chicken is fried. Add two cups of milk, stir until gravy is thickened; season with salt and pepper. If a thinner gravy is desired add more milk.

Mrs. Sidney T. Exley

MOTHER'S ROAST TURKEY AND DRESSING

1 small stale loaf bread
Hot water
¼ cup melted butter
Salt and pepper
Sage
Few dashes celery salt
2 tbsp. finely chopped onion

Select a turkey that is plump and smooth, with soft and pliable cartilage at the end of the breastbone. A cock turkey is usually better than a hen turkey unless the hen turkey is young and plump. Always be sure the turkey is carefully drawn and singed. Wash the giblets and thoroughly cook until tender; (may also add the tips of the wings and the neck, start cooking in cold water.)
Toast sliced bread until brown, break in small pieces, add ingredients then the hot water to moisten. Mix thoroughly, season to taste. Stuff by spoonfuls in the neck end, stuff the body and sew skin.
Roasting—Rub the entire surface of the turkey with salt, sift flour over it. Place on its side on a rack in the roasting pan (a savory roaster preferred.) Cover and place in a hot oven, cook for three hours or until tender. Be sure and keep plenty of water in the bottom of the roaster during the cooking and baste with this every fifteen or twenty minutes. Remove the lid during the last half hour to brown. As soon as one side browns, turn it over.
Gravy—Pour off the liquid in which the turkey was roasted, add a pint of milk, also the liquid in which the

giblets were cooked, bring to boiling point, add thickening (made by mixing flour and water until smooth,) stir constantly until as thick as desired, add salt and pepper. May be strained if preferred.

Mrs. L. M. Hunt

ROAST DUCK

Prepare same as for roast chicken, season with salt, pepper and stuff.

Dressing

1 qt. stale bread crumbs
liver, gizzard and heart, chopped fine
2 tbsp. fat
⅛ tsp. ginger
1 egg
¼ cup celery root chopped
½ cup strained tomatoes
1 tsp. salt
1 tsp. nutmeg

If fowl is young add fat, have no water in pan; if old add water and baste often. Keep pan closely covered all the time. Serve with apple sauce.

Mrs. L. J. Desenberg

DELICIOUS CHICKEN AND VEAL PIE

1 chicken (4 or 5 lbs.)
4 knuckles of veal
2 lbs. lean pork

Cook in a large kettle seasoning well with

1 tsp. salt
1 tsp. pepper
1 tsp. onion salt
¼ tsp. sage

Boil three hours, keeping well covered with water until meat falls from the bones, then remove from stock and when partly cooled cut into one inch pieces.
Thicken stock to the consistency of chicken gravy and place with meat in a deep baking dish and while piping hot cover top with fluffy biscuit made as follows:

2 cups flour
2 cups cake flour
1 tsp. salt
5 tsp. baking powder

Sift well and add five tablespoons shortening, cutting this lightly into flour.

Add one cup milk slowly, stirring lightly into a fluffy dough. Spread on a floured board and cut without much handling. This will serve twenty. Reduce materials to half quantity for ten or to one fourth for five.

Mrs. Winfield Schoaf

DELICIOUS CHICKEN PIE

Cook chicken until tender, remove bones, cut in good size pieces. Make cream gravy of 3 cups of liquor from the chicken, 3 tbsp. flour, 1 cup cream or rich milk, 3 tbsp. melted butter or chicken fat with seasoning to taste. For the biscuits mix 2 cups flour, 2 tsp. baking powder, 2 tbsp. butter melted, 1 cup milk, 1 egg, ½ tsp. salt. Drop in spoonful on top of chicken and gravy. Bake until biscuits are golden brown.

Mrs. Charles A. Davey

ROAST SQUAB

Stuff squab with a dressing of bread with a little onion, and drop in hot fat until seared. Shred in a baking dish carrots and celery—on this place squab; cover and bake in (350 degrees fahrenheit) oven for about one hour.

Mrs. Arthur P. Will

CHICKEN WITH DUMPLINGS

Cook a 5 lb. chicken with a small piece of onion and a piece of celery till tender. Remove from broth. Into this broth which must be thickened to gravy consistency and boiling quite hard, put by tablespoonfuls the following dumpling batter.

2 eggs well beaten
¼ tsp. salt
1 heaping tsp. baking powder
½ cup milk
1 cup flour

Stir well. After placing dumplings in gravy cover tightly and cook slowly 12 minutes without removing cover. Put chicken on platter and surround with dumplings, garnish with parsley. Strain gravy and add a little chopped parsley.

Mrs. Fred L. Petrequin

SUPREME OF CHICKEN

Breasts and upper joints of 1 large chicken, cooked, chopped fine and seasoned to taste. Add 4 eggs beaten separately, 1 pt. cream added gradually and put in molds set in hot water and bake slowly. If large mold is used this may be turned out and sliced. Serve with the following sauce:

2 tbsp. butter
3 cups liquid, half stock and half cream
3 tbsp. flour

Cook until smooth.

Mrs. K. W. Hunt

SMOTHERED CHICKEN

Cut chicken in small pieces. Rub salt on each piece and then rub flour over each one and fry until browned well on both sides. Then add hot water in bottom and cook slowly in Dutch oven on top of stove covered until chicken is tender. Remove just before meat begins to fall from bones. Some, smother chicken with celery or add more water and cook wild rice and serve instead of potato.

Mrs. Gertrude E. Jenks

VEGETABLES

WHY SHOULD YOU WANT? BEHOLD THE EARTH HATH ROOTS;
WITHIN THIS MILE BREAK FORTH A HUNDRED SPRINGS;
THE OAKS BEAR MOST THE BRIARS SCARLET HIPS!
THE BOUNTEOUS HOUSEWIFE, NATURE ON EACH
BUSH LAYS HER FULL MESS BEFORE YOU.
WANT! WHY WANT?

Timon of Athens, Act IV., Scene II.

CORN PUDDING

1 large or 2 small green peppers
2 cups corn
½ cup flour
½ tsp. baking powder
1 tsp. melted butter
1½ cups milk
1 tsp. salt
1-3 tsp. black pepper

Mix corn with flour, sifted with baking powder, salt and pepper. Chop the green pepper very fine and add. Then add the well beaten eggs, milk and butter. Mix thoroughly and bake in greased pan for 25 minutes.

TELL ME OF CORN
Coriolanus, Act III Scene I

Mrs. H. L. Aldrich

CORN PUDDING

1 cup canned corn
½ bell pepper
2 tbsp. butter
⅛ tsp. paprika
1¼ cup grated cheese
1 egg
1 tbsp. minced onion
1 tbsp. salt
1 cup boiled rice

Add egg to corn, saute pepper with minced onion and butter, add salt and pepper. Fold in rice and turn into buttered casserole. Add 1 cup cheese as middle layer and ¼ cup on top.

Mrs. W. N. Van Nuys

CORN FRITTERS

1 can corn
1¼ cups flour
1 teaspoon baking powder
1 teaspoon salt
¼ teaspoon paprika
2 eggs

Sift flour, baking powder, salt and paprika together. Add corn and beaten egg yolks, beat well and fold in stiffly beaten egg white. Fry in deep fat.

Mrs. O. G. Mercer

ferably in double boiler. Add eggs last. Turn out into buttered dish, when cool shape into croquettes, dip into beaten egg and cracker crumbs and fry in deep fat. Serve with cream sauce.

Mrs. Charles W. Domine

SPANISH RICE

2 cups cooked rice
1 green pepper
1 lb. hamburger steak
2 cans tomato sauce
2 cups celery
2 onions
Bread crumbs
cheese

Fry steak, cook celery pepper and onions in drippings from meat, add rice and tomato sauce. A dash of sugar if desired. Cover with bread crumbs and cheese. Brown in oven.

Mrs. Charles Hinchman

CHEESE AND RICE DISH FOR CASSEROLE OR RAMEKINS

Cook ½ cup rice in double boiler
1 cup milk
1 cup grated cheese (Tillamook preferable)
1 tablespoon butter
little salt

Cook five to seven minutes. When ready to put in ramekins or casserole add 1 egg well beaten. Put in oven and slowly bake forty-five minutes. Will serve five generously.

Mrs. Charles H. Talmage

SUPREME RICE

1 cup milk
1 cup cooked rice
1 egg beaten slightly
1 cup cheese
salt
1 pimiento chopped

Bake one hour at 300 degrees.

Mrs. Philip M. Stone

RICE AND VERMICELLI

1 cup vermicelli, broken into small pieces
¼ lb. butter
3 med. tomatoes or 1 cup juice
salt and pepper to taste
1 cup head rice
2 cups boiling water
½ bell pepper

Brown the uncooked vermicelli in butter until a golden brown. Add tomatoes cut in small pieces. Wash rice thoroughly by rubbing it between the palms of hands in several bowls of cold water until water is clear, then add rice immediately to mixture. Add boiling water green pepper and salt and pepper. Cook over a medium fire until water is all cooked in. Turn off fire and let steam

from ¾ to 1 hour. Rice should be fluffy and not mushy Use very tight lid. If stirring is necessary do it gently. Will serve four.

Mrs. Philip M. Stone

GLORIFIED RICE

Boil ½ cup rice in salt water until tender. Put in double boiler with 1 pint milk. Cook 20 minutes. Add ½ cup sugar. 1 tbsp. gelatine dissolved. When cool, add ½ pint whipped cream. Beat and turn into buttered mold. Chill.

Sauce

1½ cups brown sugar
2/3 cup Karo
4 tbs. butter

Boil to soft ball
Add ¾ cup cream, boil to soft ball again

Mrs. Leo G. MacLaughlin

RICE SOUFFLE

½ cup rice
2 cups canned tomatoes
1 cup cream
7 olives chopped
1 tbsp. butter
½ tsp. salt
⅛ tsp. pepper

Wash rice and place in top of double boiler. Add ingredients in order given. Do not stir. Cook for 2 hours. Just before serving stir well until mixture is blended. Serves 6.

Mrs. E. A. Humphrey

SPANISH SPAGHETTI

¼ pt. frying oil
2 pieces garlic
1 can tomatoes
½ can mushroom sauce
salt and pepper
2 med. onions chopped fine
½ can tomato sauce
½ tbsp. worcestershire sauce

Cook spaghetti as usual. Brown meat, onions, garlic in hot fat. Add above ingredients and small can of corn and mushrooms, cook covered slowly about an hour.

Mrs. George W. Gain

CELERY SOUFFLE

1 stalk celery
1 cup milk
½ tsp. salt
1 small box crackers
(Cheese)
½ tbsp. butter
2 eggs

Boil large part of celery in salted water just covering same. When done cream mixture by adding milk thickened with flour. Break into casserole (which has been

ferably in double boiler. Add eggs last. Turn out into buttered dish, when cool shape into croquettes, dip into beaten egg and cracker crumbs and fry in deep fat. Serve with cream sauce.

Mrs. Charles W. Domine

SPANISH RICE

2 cups cooked rice
1 green pepper
1 lb. hamburger steak
2 cans tomato sauce
2 cups celery
2 onions
Bread crumbs
cheese

Fry steak, cook celery pepper and onions in drippings from meat, add rice and tomato sauce. A dash of sugar if desired. Cover with bread crumbs and cheese. Brown in oven.

Mrs. Charles Hinchman

CHEESE AND RICE DISH FOR CASSEROLE OR RAMEKINS

Cook ½ cup rice in double boiler
1 cup milk
1 cup grated cheese (Tillamook preferable)
1 tablespoon butter
little salt

Cook five to seven minutes. When ready to put in ramekins or casserole add 1 egg well beaten. Put in oven and slowly bake forty-five minutes. Will serve five generously.

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1 cup milk
1 cup cooked rice
1 egg beaten slightly
1 cup cheese
salt
1 pimiento chopped

Bake one hour at 300 degrees.

Mrs. Philip M. Stone

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¼ lb. butter
3 med. tomatoes or 1 cup juice
salt and pepper to taste
1 cup head rice
2 cups boiling water
½ bell pepper

Brown the uncooked vermicelli in butter until a golden brown. Add tomatoes cut in small pieces. Wash rice thoroughly by rubbing it between the palms of hands in several bowls of cold water until water is clear, then add rice immediately to mixture. Add boiling water green pepper and salt and pepper. Cook over a medium fire until water is all cooked in. Turn off fire and let steam

from ¾ to 1 hour. Rice should be fluffy and not mushy Use very tight lid. If stirring is necessary do it gently. Will serve four.

Mrs. Philip M. Stone

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Sauce

1½ cups brown sugar
2/3 cup Karo
4 tbs. butter

Boil to soft ball
Add ¾ cup cream, boil to soft ball again

Mrs. Leo G. MacLaughlin

RICE SOUFFLE

½ cup rice
2 cups canned tomatoes
1 cup cream
7 olives chopped
1 tbsp. butter
½ tsp. salt
⅛ tsp. pepper

Wash rice and place in top of double boiler. Add ingredients in order given. Do not stir. Cook for 2 hours. Just before serving stir well until mixture is blended. Serves 6.

Mrs. E. A. Humphrey

SPANISH SPAGHETTI

¼ pt. frying oil
2 pieces garlic
1 can tomatoes
½ can mushroom sauce
salt and pepper
2 med. onions chopped fine
½ can tomato sauce
½ tbsp. worcestershire sauce

Cook spaghetti as usual. Brown meat, onions, garlic in hot fat. Add above ingredients and small can of corn and mushrooms, cook covered slowly about an hour.

Mrs. George W. Gain

CELERY SOUFFLE

1 stalk celery
1 cup milk
½ tsp. salt
1 small box crackers
(Cheese)
½ tbsp. butter
2 eggs

Boil large part of celery in salted water just covering same. When done cream mixture by adding milk thickened with flour. Break into casserole (which has been

greased with bacon drippings), a layer of crackers then creamed celery. Continue thus until the dish is over half full. Pour over this the beaten eggs, stir quickly and gently and place in moderate oven. Cook about 20 minutes until contents have risen to top of dish then add a layer of Tillamook cheese on top and watch carefully until brown.

Miss Flora G. Rhees

CREAMED POTATOES

Four large potatoes. Put through meat chopper using coarse blade. Let them stand in cold water until all are ready. Put a pint of milk and cream in double boiler, then the drained potatoes. Add salt and black pepper. Cook gently until tender, not mushy, stir in two tablespoons butter, butter baking dish, put in potatoes, cover with grated cheese, a dash of paprika. Bake until brown on top.

LET THE SKIES RAIN POTATOES
Merry Wives of Windsor
Act V.
Scene V.

Mrs. Jean Howell Murray

SPINACH LOAF

3 bunches spinach chopped fine
1 small onion chopped
1 egg
1 lb. bulk pork sausage
½ cup celery
1 cup bread crumbs
Salt and pepper to taste

Mix together, form in loaf in pan and bake about one hour in moderate oven, with pan in hot water.

Mrs. George W. Gain

SPINACH A LA CASSEROLE

3 bunches spinach
1 egg
Salt and pepper to taste
Bread or cracker crumbs
1 can bouillon
1 tbsp. melted butter
Small portion drawn butter sauce

To finely chopped cooked spinach drained until nearly dry add soup and beaten egg, butter and seasoning also drawn butter sauce. Stir all together, place in baking dish with crumbs on top (½ inch layer). Bake 20 minutes. Add cheese on top and brown two minutes.

IT DOES A MAN'S HEART GOOD
Troilus and Cressida
Act I.
Scene II.

Miss Flora G. Rhees

SPINACH SOUFFLE

2 tablespoonfuls of butter
2 tablespoonfuls of flour
½ cup of milk
1 cup finely chopped spinach (Elther cooked or green)
2 cups grated cheese
½ teaspoonful salt
⅛ teaspoonful paprika
3 eggs separated

Melt butter, add flour, mix until smooth and cook until frothy. Then add cold milk, stir constantly, until quite thick; then add cheese and spinach, beaten yolks and seasoning. Fold in stiffly beaten egg whites, pour into baking dish, set dish in hot water and bake in a moderate oven about 30 minutes.

Mrs. I. F. Crosby

CARROT SOUFFLE

1½ cups mashed carrots
2 tbsp. flour
3 egg yolks
3 egg whites beaten stiff
2 tbsp. butter
½ cup milk
1 tbsp. lemon juice

Make cream sauce of egg yolks, milk, flour, butter, lemon juice and a little salt. Take from fire and add beaten whites and carrots. Bake in buttered dish ½ hour.

Mrs. E. O. Nay

CHEESE RICE SOUFFLE

2½ cups cooked rice
1 cup milk
1 cup cheese grated
3 eggs

Separate eggs, add yolks to mixture of rice, milk and cheese. Cook until cheese is melted. Season and fold in last stiffly beaten whites. Bake in a greased dish or casserole in pan of hot water 1½ hours at 350 degrees or less.

Mrs. Herman Reamer

DUTCH RED CABBAGE

1 red cabbage cut med. fine
6 whole cloves
4 quartered raw apples

Cook ¾ hour and add after draining:

3 tbsp. butter
1 tbsp. vinegar
1 tsp. brown sugar
1tsp. salt
1 tbsp. currant jelly

Heat well and serve.

Mrs. Lewis H. Turner

SCALLOPED SWEET POTATOES AND APPLES

Boil 4 or 5 medium sized yams until slightly soft. Butter a baking dish and slice a layer of yams into the dish,

then a layer of raw tart apples. Dot with butter, a sprinkle of salt and about ¼ cup sugar. Repeat until casserole is full having apples on top. Bake in moderate oven until apples are done, about ¾ of an hour. Serves 8.

Mrs. Harry D. Gibson

SWEET POTATOES ON PINEAPPLE

Boiled sweet potatoes
Salt and pepper
Sherry
Sliced pineapple

Mash and season sweet potatoes and flavor with sherry. Make individual servings with a mound of sweet potato on each pineapple ring, topped with a marshmallow. Place in slow oven long enough to melt and slightly brown the marshmallows.

Mrs. Nancy Cavanagh Clements

CURRY SAUCE

Chop one onion, put in sauce pan with one ounce of butter; brown slightly and add ¼ ounce curry powder, 1 ounce chopped cocoanut, 1 quart cream sauce. Let boil 15 minutes and strain. Before using add one cup fresh cream.

Mrs. Jean Howell Murray

EGG PLANT—BAKED

Select long narrow egg plants and tomatoes about the same width. Cut in half-inch slices. Parboil eggplant 3 minutes in small amount of salted boiling water. Grease pan, place salted tomato on top of egg plant and bake 3 minutes then put grated Tillamook cheese over top with bread crumbs and butter. Place in oven until a delicate brown. Garnish with parsley.

Mrs. Guy Stewart McCabe

PARSNIP CROQUETTES

Boil three scraped parsnips in salted water until tender. Peel and boil one large potato. Mash these together seasoning with

2 tablespoons cream
1 teaspoon butter
Salt

Mold into flat round croquettes, cover with cracker crumbs and fry in bacon grease. Serve with slice of bacon on top. Will serve from four to six people.

Mrs. Guy Stewart McCabe

NOODLES AND MUSHROOMS

1 box noodles
1½ c. grated cheese
2 pimientoes
1 sm. can mushrooms

Make White Sauce of
2 tbsp. butter
2 tbsp. flour
1 c. milk
Cook until smooth.

Pour sauce over the other ingredients and bake ½ hour. Put part of cheese on top.

Mrs. W. R. Flynn

BAKED CABBAGE

Boil a young cabbage 10 minutes, then change the water, and boil until tender. Drain and cool, chop fine, and add

2 well beaten eggs
1 tablespoon butter
3 tablespoons milk or cream
Pepper and salt to taste

Mix all together thoroughly, and place in a buttered baking dish, and bake until brown in a medium oven. A few fine cracker crumbs may be put over when it is put in the oven if desired. This dish tastes like cauliflower.

Mrs. Edward H. Morse

SCALLOPED TOMATOES

Butter a baking dish. Put a layer of bread crumbs on bottom, then a layer of sliced tomatoes. A little salt, pepper, bits of butter, and a little sugar. Another layer of crumbs, and tomatoes. Have top layer of tomatoes. Seasonings as above. Cover and bake until nearly done, then uncover, and brown.

Mrs. Edward H. Morse

BAKED BEANS

1½ quarts beans soaked over night. In morning pour off water and rinse well. Put in crock a layer of beans alternately with 1 pound salt pork cut in small pieces.

3 cups strained tomatoes
2 red peppers
2 onions cut fine
½ cup brown sugar
Salt

Cover with water. Cover crock and bake five hours. If necessary add more water.

Mrs. Laura E. Fogg

MOLDED ASPARAGUS WITH MUSHROOM SAUCE

2 tbsp. butter
2 tbsp. flour
1 cup cream
1 cup cooked asparagus
4 eggs

Blend butter and flour, add cream gradually, boil 5 minutes, season to taste, remove from fire, add asparagus and eggs well beaten. Line a buttered mold with asparagus tips and fill with above mixture. Bake in pan of hot water for 30 minutes. Turn on platter and fill center with mushroom sauce.

Sauce

Remove mushrooms immediately from can and slice. Make sauce of ½ cube of butter melted, add eough flour to make thin gravy, add liquor from mushrooms also a little water. When thick add mushrooms and rest of cube of butter.

Mrs. Glen Pippitt

JELLIED BEETS

1 cup vinegar
2/3 cup sugar
½ tsp. ground cinnamon
3 heaping tsp. Bermuda Arrowroot
1 cup water
½ tsp. ground cloves
1 tsp. salt

Cook, stirring until thickened. Pour over diced cooked beets. May be prepared early and reheated.

Mrs. Beatrice B. Hunt

ITALIAN SQUASH

Boil and mash thoroughly the squash, and put in colander to drain. Fry 2 tablespoons of finely chopped onion and a small clove of garlic cut fine in 2 tablespoons of olive oil, stir into squash, add 2 tablespoons of Parmesan cheese, salt, paprika, 2 eggs slightly beaten and ½ cup bread crumbs. Put in a baking dish, cover with crumbs, dot with butter, and sprinkle with cheese. About 3 lbs. of squash will serve 8 to 10 people.

Mrs. Clayton R. Taylor

KENTUCKY CABBAGE

Slice cabbage coarsely and boil in salted water. Drain well, and place in greased baking dish and cover with boiled salad dressing. Lay strips of bacon across top, and bake until nicely browned; about half an hour.

GOOD CABBAGE
Merry Wives of Windsor
Act I.
Scene I.

Mrs. Lon F. Chapin

GLORIFIED ITALIAN SQUASH

4 medium Italian squash (Zuccini)
1 cup grater cheese
½ teaspoon paprika
1 teaspoon Worcestershire sauce
white sauce

Wash squash and cut in one-fourth inch slices without paring. Cook in a small quantity of boiling water until tender, then drain. Make a medium white sauce by blending 2 tablespoons butter and 2 tablespoons flour. Place over low heat, and when butter is melted and well blended with flour, add slowly 1 cup milk, stirring constantly. When thickened add 1 teaspoon salt and ¼ teaspoon pepper, and cook until the flour in the sauce is well cooked. Just before removing from the fire add three-fourths cupful of the grated cheese and Worcestershire sauce. Mix the sauce with the squash and turn into greased shallow baking dish; sprinkle with the remainder of the cheese and paprika. Place in a moderate oven (350 deg.) to re-heat the mixture and slightly melt and brown the cheese.

Mrs. H. P. Walden

SCALLOPED SUMMER SQUASH

2 pints of yellow crook necked squash
2 onions
1 cup of uncooked rice
2 small cans tomato sauce
⅓ cup of oil or drippings
2 bell peppers
2 cloves
1 small piece garlic
Salt, pepper and small pinch of chili powder

Cut squash in ½ inch squares. (Do not slice.) Saute slightly while cooking other vegetables. Put vegetables and rice into a baking dish alternately with seasonings. Add tomato sauce. Cover with bread crumbs and bacon. Bake nearly one hour.

Mrs. I. F. Crosby

HARVARD BEETS

1 bunch beets
¼ cup sugar
¾ cup boiling water
1 heaping tsp. cornstarch
1½ tbsp. vinegar

Boil and chop beets. Mix sugar, cornstarch and vinegar; add boiling water. Add beets and cook. May be served hot or cold as a salad.

Mrs. Charles Hinchman

RED CABBAGE SMOTHERED

1 red cabbage, med.
3 onions
2 sliced apples
½ tsp. salt
1 tbsp. sugar
6 tbsp. vinegar

Saute onions in bacon fat, shred cabbage and add to onions, cover and simmer for 1 hour, add remaining ingredients, cover and simmer another hour.

Mrs. Jean Howell Murray

EGG PLANT PATTIES

Select nice egg plant, cut into small pieces without peeling. Cook in salt water until thoroughly done. Pour off the water and mash fine. When cold add a beaten egg and some cracker crumbs until you can form into patties. Fry to a nice golden brown.

Mrs. E. Eastman

VEGETABLE OYSTERS (OR SALSIFY)

Cut roots crosswise in thin slices, boil in clear water until they are soft. Add a cupful of milk with a little salt, butter and flour stirred to a cream; boil all together for a few minutes, then serve on toast.

Mrs. E. E. Eastman

BEET GREENS

Use young beets the size of radishes. Do not remove tops or roots. Wash thoroughly. Cook in boiling water until tender. Drain well, add butter, salt, pepper and a little vinegar.

Mrs. E. E. Eastman

BAKED SUMMER SQUASH

Select squashes of uniform size, preferably rather small. Steam or stew until tender. Remove skin from hollow of stem-end. Season pared surface with salt and pepper,—sprinkle with grated cheese; fill cavity to roundness with bread crumbs and crown with lump of butter or slice of bacon cut in halves. Brown one half hour in broiler or oven.

Mrs. E. F. Baker

SWEET POTATO BALLS

5 medium potatoes
white pepper
3 tbsp. buttter
1 tsp. baking powder
¼ tsp. salt
1 egg

Boil potatoes and put through ricer, add other ingredients with enough cream to make quite moist. Form into balls, dip in egg, roll in crumbs and fry in deep fat.

Miss Louise Wolfenstetter

CHILI BEANS

Soak red beans over night. Parboil next morning and cook slowly three quarters of an hour in plenty of water. Use either one quarter to one half pound of salt pork or bits of left over ham with the drippings in which fry two or three small onions, one green pepper, one or two pods of garlic, two tablespoons olive oil and one medium can of tomatoes.

If salt pork is used, dice about three slices of bacon into this vegetables mixture and fry. If ham is used, it will not be necessary.

Use one and one half teaspoons chili powder, or, if you can get it, use the real chili, grinding it up or powdering it in your hand, add to the vegetable sauce. Drain the beans, add to the sauce, and simmer slowly for the rest of the day. These are better if allowed to stand in the sauce over night.

Plenty of parmesan or other grated cheese should be shaken over the top when served, or if you like, place in baking dish, cover with cheese and bake in the oven. This may be done instead of cooking all day, but the cheese must then be added about half an hour before serving. Cover beans, if oven baked, and bake slowly for several hours. Add water or tomato juice if they seem dry.

J. H. M.

SALADS

MY SALAD DAYS; WHEN I WAS GREEN IN JUDGMENT
Anthony and Cleopatra, Act I., Scene V.
WE MAY PICK A THOUSAND SALADS ERE WE LIGHT ON SUCH ANOTHER HERB—Alls Well That Ends Well
Act IV., Scene VI.

IMPERIAL VEGETABLE SALAD

3 slices pineapple cut small
½ cup raw carrots, diced small
½ cup celery cut small
1 small avocado, cut in long thin slices
1 tbs. vinegar
Pineapple juice and enough water to make 1 pint

Measure pineapple juice and set aside; heat water and pour over gelatine, stir until dissolved, then add pineapple juice. Set aside until cold but not set: add vegetables and mold. Serves 8.

Mrs. Frank S. Thornburg

JACK'S SALAD

1 can litchi nuts

Fill each nut with Philadelphia cream cheese, diluted with a little melted butter or cream. Add salt and paprika. Decorate with maraschino cherries cut up in small pieces. Serve five nuts to each person. Sprinkle over top with crystallized ginger, cut up fine.

Lay three or four leaves of watercress on each plate flat, roll small ball of the cheese and place in center, then the Litchi Nuts around the ball of cream cheese, and then sprinkle over all with the ginger. French dressing or mayonnaise may be used. This is very nice for formal dinners where a light salad is needed.

Mrs. Robert T. Moore

ASHVILLE SALAD

1 can tomato soup. Bring to a boil and add 3 packages Philadelphia cream cheese. Stir until smooth. Dissolve 2 tbsp. gelatine in ½ cup cold water. When partly cooled, add 1½ cups diced celery, green pepper and onion. When cold, add 1 cup mayonnaise. Serve in molds.

Mrs. Fred L. Petrequin

AVOCADO SALAD

1 pkg. lime jelly dissolved in
1 cup of hot water
1 cup diced avocado
½ tsp. green pepper
½ tsp. salt
½ cup whipped cream
⅓ cup diced celery
½ tbsp. lemon juice
2 tbsp. mayonnaise

Combine the ingredients when jelly congeals slightly, and mold.

Mrs. I. F. Crosby

GINGER ALE JELLY SALAD

4 tbs. gelatine
⅓ syrup drained from canned pears
1 pt. ginger ale
⅛ cup maraschino cherries
4 tbs. sugar
½ cup lemon juice
2 cups canned pears
4 tbsp. canton ginger

Drain syrup from pears, heat to boiling point. Add gelatine which has been soaked in cold water; sugar and a few grains of salt. Cool, then add lemon juice and Ginger Ale. When beginning to set, stir in canned pears, ginger and cherries all cut in small pieces. Dip molds in cold water and fill. Unmold on lettuce; serve with mayonnaise dressing combined with an equal amount of whipped cream.

Mrs. Herman Reamer

CHILI CHEESE MOLD

1½ tbs. gelatine
¼ cup cold water
1 cup chili sauce
1 tbs. finely chopped onion
1 pt. cottage cheese
1 cup mayonnaise
salt, pepper, cayenne
1 tbs. Worcestershire sauce

Use endive and tomatoes for garnish. Soften gelatine in cold water; dissolve in hot chili sauce; when cool add onion, W. sauce, cottage cheese, mayonnaise and seasoning. Pour into ring mold, chill until firm. Unmold on platter.

Mrs. Bruce V. Reagan

FROZEN CHEESE SALAD

½ pt. whipping cream
⅓ cup chopped nuts
1 small bottle maraschino cherries
2 cakes Philadelphia cream cheese
½ cup mayonnaise dressing

Whip the cream, then add the cheese broken into bits, whip again until the mass is of a stiff consistency. Add the mayonnaise dressing, and mix thoroughly. Mix in the cherries, and place in large ice-cube pan under the unit until frozen. Remove the squares and serve on bleached lettuce leaves.

Mrs. Grant Coey

AVOCADO SALAD

1 pkg. lime gelatine
1½ cups boiling water
1 cup avocado, diced
¾ cup mayonnaise
¼ cup milk
⅓ tsp. salt and pepper to taste
1 cup mayonnaise if you prefer a richer salad

Mrs. Guy B. Huntington

CHICKEN SALAD

Dice the meat of:

2 four-pound chickens
6 celery stalks
4 hard boiled eggs
4 sweet pickles
1 pimiento
1 cup mayonnaise
1 cup cream, whipped
3 packages lemon gelatine (use package formula)
juice of one lemon
salt, cayenne and black pepper

Mold. Serves 18 people.

Mrs. W. N. Van Nuys

CREAM CHEESE AND CARROT SALAD

1 pkg. Philadelphia cream cheese
10 stuffed olives chopped fine
½ cup carrots chopped fine

Mix and form into balls, roll in ground nuts and serve on lettuce leaves with mayonnaise.

Mrs. George W. Gain

EXCELLENT FROZEN SALAD

¾ large can pineapple diced
¼ lb. quartered marshmallows
1 cup seeded white grapes or cherries

Mix and let stand in electric ice box ½ hour. Whip ½ pint whipping cream. Add 1 cup mayonnaise and a little lemon juice. Whip all together; add 1 cup pecans. Freeze 3 hours. 8 large servings.

Mrs. Charles M. Sayers

PINEAPPLE AND MARSHMALLOW SALAD

Dressing

2/3 tsp. dry mustard
2/3 tsp. prepared mustard
2 tbs. sugar
3 tbs. vinegar
2/3 tsp. salt
2/3 tsp. flour
2 eggs

Cook in double boiler until thick and cool, add plain cream to make smooth paste; add ⅔ pint cream whipped stiff. To this add 1 large can of sliced pineapple cut up and 1 lb. marshmallows cut in fourths. Let stand over night in refrigerator; serve on lettuce leaf with cherry on top.

Mrs. George W. Gain

PALACE HOTEL SALAD

1 can tomato soup; bring to a boil. Add 2 squares Philadelphia cream cheese, stir until melted. Add 1 small chopped onion and 1 green pepper chopped fine. Have soaking 1 envelope gelatine in 1 cup water. Add to hot mixture 1 cup mayonnaise. Put all together; stir well and place in molds; put in ice box. Serves 8 people.

Mrs. Robert Reay Sutton

CELERY VICTOR

1 stalk celery. Boil until tender in salt water with chicken cube, or stock. Remove and pour French Dressing over, let stand until cool, chill, cut into quarters. Serve with mayonnaise on lettuce leaf.

Mrs. F. C. Pew

PINEAPPLE SALAD

1 large can pineapple
1 pound marshmallows
1½ pounds muscat grapes peeled and seeded
¼ pound pecans

Mrs. Irwin H. Slater

PINEAPPLE AND COTTAGE CHEESE SALAD

1 pkg. lime gelatine
2 cups water
3 tbsp. salad dressing
1 tbsp. vinegar
¼ ts. salt
1 small can crushed pineapple
1½ cups cottage cheese

Dissolve gelatine in 1 cup boiling water, add cup cold water. Let stand until mixture is cool, but not set, then beat until very foamy. Add salt and vinegar, and beat. Add salad dressing, and beat. Stir in drained pineapple, and finally **fold** in cottage cheese. A very delicate salad. This recipe makes ten servings.

Mrs. Warren W. Bagby

MOLDED PERSIMMON SALAD

3 very ripe persimmons
1½ cups boiling water or pineapple juice
1 pkg. orange or lemon gelatine

Peel persimmons and mash, dissolve gelatine in water or pineapple juice. If pineapple is used add some crushed pineapple to persimmon pulp. When gelatine mixture congeals, add pulp. Place in individual molds and serve on lettuce leaf with any dressing.

Mrs. W. G. Pesenecker

FROZEN SALAD

3 cups whipped cream
1½ cups diced fruits
1 cup mayonnaise
1 tsp. gelatine dissolved in
2 tbsp. boiling water

Mix cream and mayonnaise and cool, add gelatine cooled; then add fruit, peaches, apricots, white cherries or pineapple, oranges, bananas.

Mayonnaise

½ cup vinegar
1 cup sugar
2 eggs
1 tbsp. flour, blended with sugar
½ cup fruit juice, cooked till thick and cooled.

Put in ice box trays over night. Serves 12 to 14. Top with salad dressing or garnish with cherries.

Mrs. Roy R. Munger

DELICIOUS SHRIMP SALAD

1 lb. fresh or 2 cans shrimp
1 cup celery
2 cloves garlic minced
Season to taste
mayonnaise
highly seasoned avocado
1 cucumber
1 cup lettuce hearts (small pieces)
1 tsp. paprika
3 hard boiled eggs
tomatoes

Four large or six small servings. Serve in large salad plate in bed of shredded lettuce, cut tomatoes in quarters with slice of avocado between. Heap shrimp salad in center, sprinkle with paprika for individual servings.

Mrs. Charles A. Davey

STUFFED AVOCADO

1 can shrimp
Scant ½ cup mayonnaise
2 tbsp. cocktail sauce or catsup
1 tsp. worcestershire sauce
Scant tbsp. grated onion
Salt

Stuff half an avocado with the above mixture. Serve on lettuce.

Mrs. H. L. Miller

CHICKEN SALAD

1 pkg. lemon gelatine
1¾ cups boiling chicken stock
3 tablespoons vinegar
¾ teaspoon salt
1 teaspoon prepared mustard
1 cup cooked chicken
1 cup peas
1 cup chopped celery
1 pimiento, chopped

Dissolve jelly in stock, add vinegar, salt and mustard. Then chill. When slightly thickened fold in remaining ingredients. Serves 8 people.

Mrs. F. L. S. Harman

CABBAGE AND PINEAPPLE SALAD

1½ cups of chopped cabbage. One half cup of pineapple cut in pieces one half inch square. One third cup of marshmallows cut in one inch pieces. A very little salt. Marinate with two or three tablespoonfuls of mayonnaise dressing, and mix thoroughly. Heap a spoonful of salad on a lettuce leaf, place a teaspoonful of mayonnaise on top, and finish with a candied cherry.

Mrs. Edward H. Morse

CHICKEN CREAM

1 cup cold chicken, diced
¼ cup cold chicken stock
1 tbsp. gelatine
1 cup heavy cream
¾ cup hot chicken stock, highly seasoned

Soak gelatine in cold stock, dissolve in hot stock. When set beat till frothy, add cream beaten stiff then chicken and mold. Serve on lettuce with or without cream salad dressing. 4 generous servings.

Mrs. Peter Macfarlane

TUNA FISH SALAD

1 cup tuna fish
1 cup cooked rice
2 medium tomatoes (diced)
¾ cup of mayonnaise (creamed)
½ cup chopped celery
1 tbsp. minced onion

Break meat apart, add rice and the minced onion, dice tomatoes, then add mayonnaise and mix well together with fork. Serve this on lettuce garnished with stuffed olives cut in halves.

Miss Lillie J. Gove

SHRIMP AND CALAVO IN ASPIC

3 cups fresh or canned tomatoes
2 tbs. onion juice
½ bay leaf
2 tbs. lemon juice
½ lb. shrimp
1 cup consomme (beef cubes may be used)
1 stalk celery
2 tbs. gelatine
2 Calavos

Boil tomatoes, consomme, lemon juice and seasoning 15 minutes; add water if necessary to make 4 cups liquid. Pour over gelatine and set away to cool. Marinate shrimp in French dressing 1 hour. Prepare 1 cup diced celery and calavo cut in slices. When aspic begins to mold, arrange in ring mold with slices of Calavo and Shrimp in alternate layers with the Aspic. When firm fill center with lettuce hearts and mayonnaise; garnish with celery curls, radish roses and stuffed and ripe olives.

Mrs. Sidney T. Exley

TOMATO ASPIC SUPREME

1 medium can tomatoes
½ bay leaf
2 cloves
1 small onion chopped fine
1 stalk celery cut fine
1 tbs. sugar

Cook 5 minutes and add 2 tbs. vinegar and 1 can tomato soup and enough water to make 1 quart in all. Heat again to boiling point and pour over 2 packages lemon gelatine, dash of red pepper and salt to taste. Place in a quart ring mold and chill. When ready to serve place on a large round platter, surround with lettuce leaves and fill with the following salad:

1 bunch fresh spinach
1 bunch green onions
1 bunch celery
1 bunch radishes cut as desired
1 bunch water cress

Moisten with favorite French dressing. One large avocado sliced lengthwise and placed tent fashion over the green salad. Serve with mayonnaise. Serves 12 and makes a most attractive luncheon dish.

Mrs. Fred L. Petrequin

CUCUMBER-SHRIMP SALAD

6 medium cucumbers. Pare and cut off one end; hollow out to form a thin shell. Fill with the following:

½ cup finely chopped shrimps
Cucumber pulp, salt and pepper
4 tbs. finely chopped onion

Moisten with French dressing. Fill shells, place on lettuce leaves. Cover with mayonnaise and garnish with olives, dust with paprika.

Miss Mary A. McCulloch

ONE TWO THREE FOUR SALAD DRESSING

1 tbsp. Worcestershire Sauce
2 tbsp. chili sauce
3 tbsp. of lemon juice
4 tbsp. of salad oil

Put a clove of garlic in bottle and allow to stand. This dressing will keep indefinitely. Shake well before using.

Mrs. William A. Spill

FRENCH DRESSING

1 can tomato soup
¾ c. vinegar
1 tsp. salt
1 tsp. paprika
1 tsp. Worcestershire sauce
1½ c. oil
¼ c. sugar
1 tsp. mustard
1 clove split garlic
10 whole cloves
1 tsp. stick cinnamon

Place in a quart jar and mix by shaking.

Mrs. N. R. Baker

FRENCH DRESSING

2/3 cup vinegar
1 cup catsup
1 cup salad oil
1 cup of sugar
juice of one lemon
1 tsp. mustard
1 tsp. of salt
2 tsp. paprika
1 onion grated
1 garlic clove

Put in a glass jar, shake well before using.

Mrs. John J. Hamilton

SWEET FRENCH DRESSING

1 cup salad oil
¼ cup vinegar
½ cup gran. sugar
½ cup catsup
Juice ½ lemon
1 tsp. salt

Mix and beat with egg beater till thick. Add a clove of garlic if desired. Stir before using. Very nice for pineapple, avocado, pear and tomato salads.

Mrs. Charles A. Davey

FRENCH SALAD DRESSING

1 cup salad oil
1 egg
1 cup tomato catsup
½ lemon
¼ tsp. each: salt, sugar, onion salt, celery salt, paprika

Method

Rub bowl with clove of garlic. Break egg in bowl, add oil. Beat until thick. Add lemon juice and condiments. Stir well with spoon. Add catsup last.

Mrs. Winfield Schoaf

FRENCH DRESSING

2 cups oil
juice 2 oranges
½ tbsp. Worcester Sauce
¾ tbsp. paprika
¾ cup powdered sugar
juice 1½ lemons
½ cup vinegar
½ tbsp. dry mustard
¾ tbsp. salt
½ clove garlic

Mix well.

Mrs. James H. Menzies

COOKED DRESSING

Cook:

4 egg yolks, little salt
¼ tsp. mustard
½ cup milk

Cool and add:
1 pint whip cream

Let it stand over night.

Mrs. Irwin H. Slater

BOILED SALAD DRESSING

2 tsp. sugar
1 tsp. cornstarch
½ tsp. salt
¼ tsp. dry mustard
Mix together

1 egg or yolks of 2 eggs
1 tbsp. melted butter
⅓ cup vinegar
⅓ cup milk

Beat egg, and dry ingredients, then melted butter, vinegar, and milk. Cook double boiler fashion until well thickened. (3 to 5 min.) Strain. When cool may vary by adding oil, whipped cream or mayonnaise if desired.

Mrs. H. A. Hoit

FRENCH SALAD DRESSING

1 can tomato soup
¾ cup sugar
1 tsp. pepper
1 tbsp. onion juice
1 tsp. paprika

1 cup oil
¾ cup vinegar
1 tsp. salt
1 tbsp. prepared mustard
1 tbsp. Worcestershire sauce

Prepare in Mason quart jar as listed, shaking well until thoroughly blended.

Mrs. W. A. Nehls

BREAD STUFFS

BE GLAD OF BREAD
Pericles, Act I., Scene IV.

GRAHAM PRUNE BREAD

1 cup sugar
1 egg beaten
2 tbsp. melted fat
1 cup thick sour milk, or buttermilk
½ cup prune juice
1 tsp. soda
¼ tsp. baking powder
1 cup chopped nut meats
1 cup stewed prunes, cut fine
½ tsp. salt
1½ cups bread flour
1 cup unsifted graham flour

Beat sugar and salt with egg until sugar is dissolved. Stir into mixture then add prune juice. Sift baking powder with white flour, mix with Graham and add. Beat all together well. Turn into greased bread pan. Bake 1½ to 1¾ hours in moderate oven (325 F.).

Mrs. Clayton R. Taylor

BROWN BREAD

1 pint sour milk
1 tsp. soda
1½ cups flour
½ cup corn meal
1 cup cut raisins, puffed in oven
½ cup molasses
¼ tsp. salt
1 cup graham or whole wheat flour
1 tsp. baking powder, heaped

Sift salt, flours, cornmeal and baking powder. Add gradually to milk, molasses and soda mixture. Beat thoroughly. Add raisins and pour into well greased bread tin. Bake slowly at 310 degrees for 1 hour.

Mrs. Charles M. Baker

BOSTON BROWN BREAD

1 cup sweet milk
1 cup sour milk
1 cup seeded raisins
1 cup molasses
2 cups graham flour
1 cup corn meal
1 tsp. soda

Mix and steam 3 hours.

Mrs. Arthur P. Will

BOSTON BROWN BREAD

2 cups corn meal
1 cup graham flour
3 cups sour milk
½ cup molasses
½ cup sugar
1 level tsp. soda
1 tsp. salt
¼ tsp. ground cloves
½ cup seedless raisins

Fill brownbread cans two thirds full, and steam 3 hours. (The cans may be set in a deep dish partly filled with boiling water.)

Mrs. Edward H. Morse

GRAHAM BREAD

1 cup light brown sugar, scant
3 cups graham flour
½ tsp. salt
½ cup cooked raisins
2 cups buttermilk
2 tsp. soda, level
½ cup chopped nuts

Bake one hour in moderate oven. Two loaves.

Mrs. T. J. Stocks

BRAN FIG HONEY BREAD

1 egg
¼ cup brown sugar
½ cup honey
1 tbsp. melted shortening
1 cup bran
2½ cups flour
1½ cups milk
¾ tsp. soda
2 tsp. baking powder
1 tsp. salt
½ cup chopped nuts
1 cup chopped figs
½ cup chopped dates

Method

Beat egg, add sugar, honey and melted shortening. Mix thoroughly together. Add the bran. Sift soda, baking powder and salt with flour. Add the nuts and fruit to the flour mixture, then add to the bran mixture, alternating with the milk. Bake in greased bread tin in a moderate oven (350 degrees F.), for one hour and fifteen minutes. This makes 1 large loaf 8½x4½ inches.

Mrs. Wm. T. Davies

NUT BREAD

1 cup sugar
1 egg, beaten light
1½ cups milk
⅛ tsp. salt
5 tsp. baking powder, level
3 cups flour, sifted before measuring
1 cup walnuts, chopped

Pour into deep bread tin and let rise 30 minutes, then bake one hour at 350-375 degrees.

Mrs. Henry C. Mueller

BANANA BREAD

1 cup sugar
1 tsp. soda
1 tbsp. sour milk
3 bananas mashed
½ cup butter
2 cups flour
2 eggs

Cream sugar and butter, add soda dissolved in sour milk. Add flour and beaten eggs, salt and bananas. Bake in loaf at 350 degrees 1 hour.

Mrs. Harry H. Davis

SHREDDED WHEAT BREAD

2 shredded wheat biscuits
Salt
Little lard

Pour over these 1 pint boiling water and cool, then add:

½ cup Molasses
1 yeast cake.

Flour to make like bread (as much as can be stirred in). Set over night, then make into 2 loaves. Let rise one half hour.

Mrs. John Rudd

ORANGE BREAD

Rind 2 small oranges
1 tsp. salt
½ cup cold water
1 cup sugar, scant
3 cups flour, sifted
3 tsp. baking powder, rounded
1 egg, well beaten
1 tsp. melted butter
1 cup milk

Slice rind very fine, place in pan and cover with water, add salt and cook 10 minutes, drain and add water and sugar and boil 20 minutes and cool. (This may be done the day before). Mix remaining ingredients well, bake in moderate oven in two small or one large loaf.

Mrs. Clifford E. Pippitt

DATE BREAD

2 cups dates
1 cup brown sugar
1 egg
½ tsp. soda
1 cup hot water
1½ cups flour, sifted
½ cup broken walnut meats
2 tbsp. butter
1 tsp. baking powder

Cut dates, let stand in hot water. Cream sugar, butter and eggs; add dates and water. Sift salt and baking powder with flour; add nuts and bake one hour slowly in ½ lb. cans.

Mrs. Laura E. Wharton

DATE BREAD

1 cup dates, large
1 tsp. soda
1 cup boiling water
1 tbsp. butter
1 egg
⅛ tsp. salt
1 cup sugar
2 cups flour
1 tsp. vanilla

Cut dates into quarters and strew over bottom of mixing bowl. Scatter over them the soda. Next pour the boiling water over the dates and add the butter. Lightly break up the egg and add to your mixture and the other ingredients as named. Line the bread pan with oiled paper and bake in a moderate oven a full hour.

Mrs. Clyde W. Votaw

GRAPE NUT BREAD

1 cup grape nuts soaked 15 minutes in 2 cups sour milk.

1 cup sugar
3½ cups flour
4 tsp. baking powder
1 tsp. soda
1 egg
1 tsp. melted butter
A few dates cut fine

Let rise in pan 20 minutes before baking. Bake three-quarters of an hour at 350 degrees. Makes two small loaves.

Mrs. F. W. B. Lawrence

ORANGE BREAD

Fragrant, spicy orange bread is enjoyed by many who do not care for other kinds of sweet bread.

5 tbsp. butter
1 egg
½ cup water
2 cup sifted flour
½ tsp. salt
½ cup sugar
3 tbsp. orange rind
½ cup orange juice
2 tsp. baking powder

Cream butter and add sugar gradually, creaming while adding. Then add beaten egg and grated rind. Add water and orange juice alternately with flour, baking powder and salt, which have been sifted together. Mix well and place in a greased 4½ by 8 inch loaf pan. Let stand 20 minutes before baking. Then bake at 350 degrees for 55 to 60 minutes.

Mrs. R. J. Richardson

NUT BREAD

1 pint either sour or butter milk
1 cup light brown sugar
1 tsp. baking powder in 1 cup white flour
1 level tsp. soda in 2 cups graham flour
1 tsp. salt
1 cup chopped nuts

Bake one hour in slow oven.

Mrs. G. M. Frank Rogers

DATE AND NUT BREAD

1 pkg. stoned dates
1 egg
1 cup boiling water
1 tsp. soda
1 tsp. vanilla
½ cup broken nut meats
1 cup brown sugar
¼ tsp. salt
2 cups flour

Pour boiling water over dates, sugar, soda and salt. Let cool, then add egg, flour, nuts and vanilla. Bake 40 minutes at 350 degrees.

Miss Nellie E. Ziegler

DATE LOAF

1 egg
1 cup sugar
1 cup boiling water
1 tsp. baking soda
½ cup butter
2 cups pastry flour
1 tsp. soda
1 cup dates, cut

Sprinkle soda over cut dates add boiling water and stand till cold. Cream butter and sugar, add well beaten egg and dates, last flour with sifted baking powder.

Mrs. Frank E. Chamberlain

ORANGE NUT BREAD

3 cups flour
1 tsp. salt
⅛ cup orange marmalade
2 tbsp. melted shortening
5 tsp. baking powder
1 cup milk
1 cup chopped walnut meats

Mix dry ingredients (sifted), add rest, beating well. Bake 1 hour at 375 degrees.

Mrs. C. W. Coman

NUT BREAD

3 cups flour
½ tsp. salt
1½ cups milk
1 egg
1 cup walnuts, chopped
3 tsp. baking powder
1¼ cups brown sugar

Sift dry ingredients, add brown sugar, then milk and walnuts and egg. Let stand 15 minutes in bread pan before baking 1 hour at 350 degrees.

Mrs. Charles H. Rodi

NUT BREAD

2 eggs
1 cup sugar
¾ cup milk
3 cups flour.
4 tsp. baking powder
1 tsp. salt
2 tbsp. shortening
1 cup chopped nuts

Beat eggs with sugar. Stir in milk alternately with flour, salt and baking powder sifted together. Add melted

fat and nut meats dredged with flour. Pour into loaf pan rubbed with fat. Allow to stand 15 minutes before putting in oven. Bake in oven 350 degrees about 40 minutes.

Miss Jennie L. Osborn

CORN BREAD

GOOD MORROW GALLANTS! WANT YE CORN FOR BREAD?
First Part King Henry VI., Act III., Scene II.

CORN BREAD

1 cup corn meal
¼ cup sugar
½ cup flour
2 tsp. baking powder
1 tsp. salt
1 egg
1 cup milk
1 tbsp. shortening

Mix in order given. Bake one-half hour.

Mrs. F. L. S. Harman

SOUTHERN SPOON BREAD

1 cup boiling water poured over ½ cup corn meal and ¾ tsp. salt. Cool and add:

1 beaten egg
1 tbsp. sugar
1 cup milk
1 tsp. baking powder
1 tbsp. butter or lard

Bake in deep dish about 35 minutes.

Mrs. Samuel I. Hellar

SPOON CORN BREAD

½ cup corn meal
1 cup boiling water
1 tsp. butter

Cook five minutes. Stir into 1 beaten egg and ½ cup sweet milk, add ½ teaspoon salt. Bake in a greased baking dish until well browned.

Mrs. O. G. Mercer

THE "BEST" CORN BREAD

Two cups Indian, one cup wheat,
One cup sour milk, one cup sweet
One good egg that well you beat,
Half a cup of molasses too,
Half a cup of sugar add thereto,
With one spoon of butter new,
With salt and soda each a spoon,
Mix up quickly, bake it soon.
Then you'll have the thing complete
Best of all the things you eat.

Miss Blanche Donohue

SOUTHERN CORN BREAD or JOHNNY CAKE

2 cups yellow corn meal
1 cup flour, sifted
2 eggs
1 tsp. soda
½ tsp. salt
¼ cup sugar
1 tbsp. butter
2 cups of sour milk, preferably buttermilk

Mix thoroughly and bake in square tin ½ hour. Gem tins or corn-cob tins may be used, Southerners use short stick tins. Serve with fried ham, brown gravy, or maple syrup.

Mrs. Charles J. Wendland

JOHNNY CAKE

½ cup sugar
1 egg
1 cup flour
Salt
Butter size of an egg
1 cup corn meal
1 cup sweet milk
2 tsp. baking powder

Mrs. Brooks H. Millard

VIRGINIA BATTER BREAD

1 cup white corn meal
1 cup milk
1 tsp. salt (level)
2 cup cold water
2 or better 3 eggs
2 tbsp. melted butter

Mix corn meal and cold water. Cook slowly on top of stove until thick, stirring often. Add milk, salt, yolks of eggs well beaten and melted butter. Fold in whites of eggs beaten until stiff. Cook in slow oven for 25 minutes. Serve in same pan as cooked, placed in baking dish, and serve with large spoon and plenty of butter. Eat hot. Eaten once a day in most Virginia families for breakfast, luncheon or dinner.

Mrs. Edwin H. Roberts

ROLLS

AND THEN TO BREAKFAST WITH WHAT APPETITE YOU HAVE.

King Henry VIII. Act III., Scene II.

"OFFICIAL" ICE BOX ROLLS

Part One

1 cup shortening
¾ cup sugar
1 cup boiling water

Part Two

1 cup cold water
2 eggs
6 cups flour
2 cakes compressed yeast
2 level tsp. salt

Method:—Cream sugar and shortening, add boiling water, mix well, when cool stir in yeast dissolved in cold water, eggs well beaten. Sift flour and salt, beat thoroughly, put in ice box over night.

To bake form into little balls using flour on fingers, place three in greased muffin rings and let rise two hours before putting in oven.

Mrs. Louis O. Eastman

ROLLS

Scald ½ cup milk, cool to luke warm, then add ½ cake compressed yeast, dissolve in the milk. Add ¾ cup flour. Beat well. Must be nice and smooth. Cover so no crust forms, stand until light. When batter has doubled in bulk, add 2 tbsp. sugar, scant tsp. salt, 1 egg and 3 tbsp. melted butter. Add more flour to knead. When elastic put in bowl and let rise again. Shape and bake.

Mrs. Harvey A. McHenry

ICE BOX ROLLS

¾ cup shortening
1 cup sugar
1 tsp. salt
6 cups flour
1 cup boiling water poured over shortening
2 eggs beaten in ½ cup cold water
2 yeast cakes in ½ c. warm water

Mix ingredients, beat in half the flour, then add the rest.

Mrs. Ewen McIntosh

ICE BOX ROLLS

1 cup hot mashed potato
1 cup cold water
½ cup sugar
Mix and let stand 2 hours.
1 tbsp. salt
2 eggs beaten
1 cup potato water
1 cup melted shortening, scant
Then add:
1 cake compressed yeast dissolved in a little water

Use flour to make a stiff dough like bread, knead well, let rise, knead down and put in ice box, knead down as often as needed. Make into rolls 3 hours before baking. Make rolls quite small.

Mrs. George F. Warwick

ICE BOX ROLLS

¾ cup lard and butter
1 cup boiling water
½ cup sugar
1 cup cold water
1 tsp. salt
6 cups flour
2 eggs
2 cakes yeast

Mix shortening, salt and boiling water. Stand until luke warm. Add sugar, eggs well beaten and cold water which has been standing five minutes with yeast crumbled in. Add flour and mix well. Put in oiled pan cover with waxed paper and put in ice box. Use as desired making into small rolls, let rise until very light and bake 20 minutes in quick oven.

Mrs. Charles A. Litchfield

QUICK ROLLS

1 yeast cake
2 tbsp. sugar

Warm water enough to cover in a teacup.

1 pint scalded milk
2 tbsp. lard
1 tsp. salt

When this last mixture is the right temperature not to scald either the flour or the yeast cake, mix the yeast and sugar, then the flour and work it down stiff as for bread, set aside in a warm place, cover tight for 15 minutes. Then cut down with a knife and let rise to double itself. Then put on the bread board and knead a few minutes, roll out thin. Take a small cookie cutter, cut out, fold over a piece of butter, pinch together, put in a pan and let rise for one hour and bake in a quick oven.

Mrs. Clayton R. Taylor

BRIOCHES

1 lb. butter
6 eggs
1 cup milk, scalded and cooled
2 yeast cakes
4⅔ cups flour
1 cup sugar
1 lemon, juice and grated rind
½ tsp. salt

First dissolve yeast in luke warm milk, add half the flour.

Mix and let rise for an hour in warm place. Take remainder of flour and mix with 3 eggs and three quarters of the butter and work well. Add remaining eggs, one by one, then salt, lemon juice and rind, sugar and yeast. Mix gently and let rise, then work it again, cover tightly and place in refrigerator for at least 12 hours before using. When ready to use turn on lightly floured board and roll in long rectangular piece about ¼ inch thick, spread with remaining softened butter, fold in 3 layers, one toward you, one away from you, cut off pieces ¾ inch wide, with sharp floured knife and place on buttered sheets so that they will not touch each other. Cover and let rise. Take each piece and twist from ends in opposite directions, coil and bring ends together at top of bun. Place on buttered sheets, let rise and bake 15 minutes in hot oven. Boil 1 cup sugar, 4 tbsp. water until it threads. Put a spoonful on each brioche and dust over with powdered sugar.

Mrs. Jean Howell Murray

GERMAN COFFEE CAKE

3 cups flour
1 tsp. salt
1 cup milk
¼ tsp. cinnamon
¼ cup shortening
5 tsp. baking powder
¼ tsp. nutmeg
¾ cup sugar
2 eggs

Sift all dry ingredients together, work in shortening, add eggs combined with milk. Stir until smooth, pour into shallow pan 8x12 rubbed with shortening. Cover with following mixture, well blended:

¼ cup shortening
1 cup brown sugar
½ teaspoon cinnamon
¼ cup flour
⅛ teaspoon salt

Bake 30 minutes at 350 degrees.

Mrs. W. A. Nehls

AUNT HANNAH'S "SNICKERDOODLE"

½ cup shortening
1 egg
½ tsp. salt
1 cup sweet milk
2½ cups flour
½ cup raisins or currants
1 cup sugar
2 level tsp. baking powder, sifted with flour

Spread melted butter over top, then sprinkle with ground cinnamon and sugar before baking. Serve hot. (It is best baked in a rather shallow pan.)

Mrs. Lon F. Chapin

BISCUITS

BEATEN BISCUITS

1 qt. flour
½ tsp. salt
Lard size of an egg

Mix with cold water to a very stiff paste or dough. Beat with wooden mallet or a rolling pin until it blisters well. Cut out with a small biscuit cutter and prick with a fork a couple of times on top, and bake in a very hot oven.

Mrs. T. Pliny Morgan

CHEESE WAFERS

1 cup grated cheese
1 cup cake flour
¼ lb. butter

Mix together and roll out thin. Cut into small sized biscuits or long narrow strips. Bake a few minutes in the broiler oven. Nice to serve with salads.

Mrs. J. H. Lowrey

CHEESE BISCUITS

2 cups sifted flour
4 tbsp. baking powder
2 tbsp. butter
Mix above well and add
2 cups grated cheese
Paprika
1 cup milk

Stir and drop with spoon in buttered tins and bake quickly.

Mrs. Robert Reay Sutton

CURRANT TEA BISCUITS

Sift together
2 tsp. baking powder
2 cups flour, or more
1 egg
1 cup milk
Small ½ cup lard
½ cup sugar

Do not mix too stiff. Add ½ cup currants.

Mrs. Brooks H. Millard

ORANGE BISCUITS

Mix and sift:

2 cups flour
4 tsp. baking powder
Pinch of salt

Work in two tablespoons of shortening. After thoroughly blending these ingredients, add one tablespoon of grated orange rind, which has been moistened with ¾ cup of

cold water.
Roll the dough to half the usual thickness and cut into rounds, and on one biscuit place a cube of sugar which has been moistened with orange juice. On top of the sugar place another biscuit, which makes a sandwich filling of the sugar. Press together gently then spread the tops with powdered sugar, also moisten-en with orange juice, sprinkle with grated orange rind. Bake in hot oven from ten to twelve minutes.

Mrs. Sidney T. Exley

QUICK ORANGE BISCUITS

2 cups flour
1 tsp. salt
⅓ cup orange marmalade
⅓ cup milk
1 tsp. baking powder
2 tbsp. melted shortening
1 egg

Sift dry ingredients together, cut in the shortening, add marmalade and well beaten egg. Stir in milk to make a fine dough. Roll out and cut small. Bake 12 to 15 minutes at 450 degrees.

Mrs. C. W. Coman

STUFFED CHEESE BISCUITS

½ lb. American cheese
1 cup chopped parsley

Your favorite biscuit recipe.
Method: Flake the cheese with medium grater. Add chopped parsley. Mix well. Form into balls the size of small walnuts. Roll out the dough about ¼ inch thick and cut it with medium size cutter. Put a cheese ball on each biscuit, then turn dough over and seal well. Bake in quick oven as any other biscuit.

Mrs. Philip M. Stone

BAKING POWDER BISCUITS

Sift 4 cups flour with 4 tsp. baking powder and ½ tsp. salt. Rub in 2 tbsp. shortening and add 2 cups milk. Make into soft dough, roll lightly to ½ inch thick, cut and bake in hot oven for 15 or 20 minutes.

Mrs. Laura M. Huntington

MUFFINS

THEY ARE UP ALREADY AND CALL FOR EGGS AND BUTTER
First Part of King Henry IV. Act II., Scene I.

QUEEN MUFFINS

Cream ½ cup butter and 1 cup sugar. Add 2 well-beaten

eggs. Sift thoroughly 3 cups flour with 3 tsp. baking powder, and add alternately with 1 cup of milk to mixture. Add pinch of salt and beat well for two minutes. Bake in small muffin tins. Light and dainty enough for tea.

Mrs. Charles J. Wendland

TWIN MOUNTAIN MUFFINS

¼ cup butter
¼ cup sugar
1 egg
¾ cup milk
2 cups flour
3 tsp. baking powder

Cream the butter; add sugar and egg well beaten; sift baking powder with flour, and add to the first mixture, alternating with milk. Bake in buttered tin gem pans twenty-five minutes.

Mrs. J. Joseph Smith

ROLLED OATS MUFFINS

1 cup sour milk
1 tsp. soda, scant
Salt
1 cup rolled oats
1 egg
2-3 cup flour

Soak oats in milk several hours or over night. Add soda and salt. Beat in egg and add flour. Bake in hot muffin tins 10 to 12 minutes in hot oven.

Mrs. Harriet E. Garrison

WHOLE WHEAT MUFFINS

1 cup whole wheat flour
1 tbsp. shortening
1 heaping tsp. baking powder
1 small level tsp. salt
2 rounding tsp. sugar
1 egg
¾ cup sweet milk

Melt shortening, and mix in the order given. Makes 9 muffins. Bake in a medium oven to start, then finish in a quick oven.

Mrs. Edward H. Morse

COCOA MUFFINS

¼ cup butter
1 egg, well beaten
2 tsp. baking powder
¼ cup cocoa
¼ cup sugar
¾ cup milk
Salt
1½ cups flour

Bake in muffin tins 15 to 20 minutes.

Mrs. Porter L. Parmele

CORNMEAL MUFFINS WITH BACON

1 cup corn meal
1 cup white flour
4 level tbsp. baking powder
4 level tbsp. sugar
½ tsp. salt
1 cup milk
1 egg

Lastly add, grease and all, 6 strips bacon cut up fine

and fried. Bake in buttered muffin pans twenty-five minutes.

Mrs. Lon F. Chapin

MUFFINS

2 eggs
½ cup shortening, melted
¼ cup sugar
2 tablespoons baking powder
½ cup milk
2 cups white flour
¾ tsp. salt

Sift dry ingredients twice. Stir eggs and milk together but do not beat. Add melted shortening, then dry ingredients and mix slowly. Makes 12 muffins. Moderate oven.

Mrs. E. F. Coop

WAFFLES AND PANCAKES

A CERTAIN KNIGHT THAT SWORE BY HIS HONOUR THEY WERE GOOD PANCAKES . . . . . BEFORE HE EVER SAW THOSE PANCAKES

As You Like It. Act I., Scene II.

FRENCH PANCAKES

1 cup flour
½ tsp. salt
1½ cups milk
3 eggs, well beaten
2 tbsp. melted butter

Sift flour and salt, add milk and eggs. Have griddle hot, pour in batter to spread thin over bottom. Brown on either side. Spread each pancake with jelly, roll and dust with powdered sugar. Serve hot.

Mrs. L. J. Desenberg

WAFFLES

2 cups flour
4 tsp. baking powder
4 tbsp. melted shortening
½ tsp. salt
1¾ cup milk
2 eggs beaten separately

Mrs. Grace Rhees Loxley

POTATO PANCAKE

3 potatoes, grated
½ cup milk
1 egg
2 heaping tbsp. flour
1 tsp. baking powder
Little salt

Mrs. Irwin H. Slater

WAFFLES

1 cup white flour
½ cup whole wheat flour
1 tsp. baking powder
½ tsp. soda
1 tsp. salt
1½ cups sour milk
3 tbsp. melted butter or oil
2 tbsp. maple syrup
2 eggs

Sift dry ingredients into bowl. Separate eggs, beat yolks,

add sour milk and syrup. Stir into dry ingredients, add melted butter. Lastly fold in beaten egg whites.

Mrs. Claude B. Bacon

PAN CAKES

2 cups flour
2 tbsp. sugar
Pinch salt
4 tbsp. melted butter
4 tsp. baking powder
3 eggs
2 cups milk

Beat well and bake on dry aluminum griddle.

Mrs. Lewis H. Turner

BUTTERMILK PANCAKES

1 cup buttermilk
1 egg
½ tsp. salt
1 cup flour
3 tbsp. melted shortening
½ tsp. soda

Add salt to egg and beat until very light. Add milk and flour alternately, beating thoroughly. Last add shortening. Just before cooking, add soda dissolved in a little water. Recipe may be increased one third without adding more egg.

Mrs. E. E. Betts

GOLDEN WAFFLES

Beat together 2 cups of milk and 2 well beaten eggs. Add scant 3 cups of flour into last cup which has been sifted, 3 teaspoons of baking powder. Add a large piece of butter, melted, and a scant teaspoonful of salt. Beat well and bake at once on hot waffle iron. Serve with broiled bacon and maple syrup.

Mrs. Charles J. Wendland

AN OLD FASHIONED RECIPE

Take a thought of self one part
Two parts of thought for family;
Equal parts of common sense and intelligence
A large modicum of the sense of the fitness of things;
A heaping measure of the sense of the fitness of things;
A heaping measure of living above what your neighbors think of you;
Twice the quantity of keeping within your income
A sprinkling of what tends to refinement and esthetic beauty;
Stir thick with Christian principles of the true brand and set to rise.

Mrs. Charles Hinchman

DESSERTS

I WILL MAKE AN END OF MY DINNER. THERE'S PIPPINS AND CHEESE TO COME
Merry Wives of Windsor, Act I., Scene III.

APPLES A LA WINDSOR

Pare and core medium sized cooking apples and rub each apple with a cut lemon to keep it white. Boil in a thin sugar syrup until tender, but not broken. Drain in a sieve. Have ready some rice cooked as for croquettes and spread a smooth layer about ½ inch thick on a pan, sprinkle with powdered sugar. Then with a small sized biscuit cutter cut out rounds of the rice and arrange on a flat baking dish. Place an apple on each round and fill the cavity in the apple with orange marmalade. Reduce the syrup to proper consistency, that of honey, and pour over apples. Serve with whipped or plain cream.

Mrs. E. H. Bean

MAPLE APPLE RINGS

Core and slice in ½ inch slices 4 or 5 apples. Arrange in baking dish with a pinch of salt. Pour over all ½ cup of maple syrup. Dot over top with butter. Bake until tender.

Mrs. E. H. Bean

APPLE PUDDING

½ cup sugar
½ cup butter
3 pints sliced apples
½ saltspoon cinnamon
1 pt. soft bread crumbs

Melt butter and stir into bread crumbs. Butter pudding dish, put in layer of crumbs then apple, sugar, etc., with crumbs on top. If apples are not juicy, add ½ cup cold water, if not tart, add juice of one lemon. Bake about an hour covered at first to prevent burning. Serve with cream or hard sauce.

Mrs. W. C. Wickersham

CINNAMON APPLES

apples pared and cored
2 c. sugar
1 c. water
⅓ cup cinnamon drops
few drops of red vegetable coloring

Bring this syrup to a boil and then put in apples and cook carefully until tender.

Mrs. Nancy Cavanagh Clements

BISQUE SARTORI

½ pint cream **12 macaroons**
½ cup nut meats cut in small pieces **¼ lb. candied cherries**

Beat cream until stiff and add macaroons finely rolled, walnuts and cherries cut in small pieces. Sugar to taste. One teaspoon vanilla added if liked. Freeze the same as mousse.

I SMELL SWEET SAVOURS

Taming of the Shrew

Mrs. T. Pliny Morgan

PARADISE DESSERT

¼ pound blanched almonds **12 candied cherries**
12 marshmallows **6 macaroons**

Cut fine and set aside in a cool place.

Dissolve a package of lemon jelly in a pint of boiling water, and when cold set in pan of cold or ice water, and whip to the consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit, etc., and one-quarter cup of sugar. Turn into an oblong cake tin and set it in a cold place to harden. Serve in slices. (Dip knife in hot water before slicing.)

TO FEED ON SUCH SWEET HONEY!

Two Gentlemen of Verona Act I. Scene II.

Mrs. Everett E. Eastman

DESSERT DE LUXE

6 egg whites **¼ tsp. cream tartar**
Pinch of salt **1 cup sugar**
Vanilla or almond

Beat whites with salt 7 minutes, add cream tartar and sugar gradually and beat again 7 minutes. Flavor and bake in 2 round cake tins, buttered slightly, in medium oven 20 minutes. Do not brown. Cool. Between layers put whipped cream sweetened and colored if desired. Cut as cake.

Mrs. John C. Brander

PINEAPPLE BAVARIAN CREAM

Place in large bowl 1 heaping tbsp. gelatine, add ½ cup cold water. Stir and let it dissolve. Add ½ cup boiling water, pinch salt, 1 tsp. vanilla, ¾ cup sugar and drained pineapple (crushed) stir.

Beat 1 pint whipping cream stiff. Add to above mixture and lastly stiffly beaten whites of 4 eggs. Pour this mixture into a large bowl in which has been arranged 2 doz. lady fingers. Place in bowl so that when

turned out on a platter they form a complete mold. Serve strawberry jelly in molds with this. Serves 12.

Mrs. F. L. Petrequin

THINGS SWEET TO TASTE
King Richard II. Act I., Scene III

AS THE LAST TASTE OF SWEETS IS SWEETEST LAST
King Richard II. Act II., Scene I.

MAPLE PARFAIT

1 cup maple syrup
1 pt. whipping cream
Yolks 4 eggs beaten slightly, and boiled with syrup

When cold beat lightly then add whipped cream and stiffly beaten whites of eggs.

Mrs. Ernest A. Scholz

CREPE SUZETTE

½ cup flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons melted fat
1 egg
1 cup hot milk

Beat eggs light, add hot milk and melted fat. When slightly cool stir in sifted dry ingredients. Beat well. Bake on hot griddle. This mixture makes about 12 cakes. Spread each cake with jam, roll up carefully, sprinkle with powdered sugar. This makes a delicious dessert.

Mrs. Charles W. Domine

STRAWBERRY ECLAIRS

Fill cream puffs with crushed sweetened strawberries mixed with one-third as much heavy whipped cream. Serve the eclairs on plates garnished with large strawberries with the hulls left on.

Mrs. Lon F. Chapin

DATE AND NUT TORTE

1 cup walnut meats, chopped corasely
1 cup dates, cut
2 tbsp. sugar
3 tsp. baking powder, heaping
vanilla
4 eggs
Pinch salt
1 tbsp. flour, level
¼ tsp. cinnamon

Beat yolks of eggs well and add sugar, salt, cinnamon and vanilla, then nuts, dates, flour and baking powder, mixing thoroughly. Lastly fold in stiffly beaten whites and bake in moderate oven 30 minutes in well greased and floured pan.

Mrs. Grant Coey

FLORODORA SAUCE

1 egg white beaten stiff
1 egg yolk beaten
1 tesp. vanilla
1 cup conf. sugar
salt
½ pt. whipping cream

Beat the egg white and add the sugar. Put that into the egg yolk and add the beaten cream. For steamed puddings or for light cake.

Mrs. C. H. Gould

ICE BOX CAKE

Whites of 4 eggs, beaten with wire whip
¼ tsp. cream of tartar

Beat stiff but not very dry. Fold in slowly:

1 c. sugar
1 tsp. vanilla
1 scant tsp. vinegar

Put in layer cake pans well greased but not floured. Bake in slow oven (250-275 deg.) for 1 hour. When cold put together with scant ½ pint cream whipped, ground nuts, sugar and vanilla. Let stand in ice box 24 hours or over night. Garnish with extra whipped cream when served. Be sure cake is browned, bake longer if necessary, but do not increase heat.

Mrs. H. L. Miller

ICE BOX CAKE

1 envelope gelatine
2/3 cup sugar
3 egg whites
1 can crushed pineapple (small)
1 pt. whipping cream
½ cup boiling water

Soak gelatine in pineapple juice then add hot water, sugar and remaining pineapple, beaten egg whites and whipped cream. Pour over a 2 egg sponge cake 9 inches square and 3 inches high and place in refrigerator over night. Cut in squares and serve with 3 mint leaves and red cherry in center.

Mrs. George W. Gain

ICE BOX DESSERT

½ cup sugar
1 tsp. cornstarch
1 tbsp. butter
3 egg yolks, slightly beaten
1 cup rich milk
Vanilla

Cook in double boiler until thick and smooth, stirring constantly, flavor and while still warm add stiffly beaten egg whites. Have lined a mold on bottom and sides with lady fingers separated with rounded sides next to mold close together. Place a layer of filling on lady fingers and alternate until mold is filled, having lady fingers on top.

Place in refrigerator 24 hours. When ready to serve remove to platter, cover with whipped cream to which has been added ¼ cup powdered sugar and vanilla. Decorate with chopped nuts, candied cherries and pineapple.

Mrs. Herman Reamer

MARSHMALLOW ROLL

½ pt. whipping cream
1 lb. marshmallows
1 c. broken walnuts
1 pkg. pitted dates
1 pkg. graham crackers

Roll crackers and put in large dish. Cut marshmallows and dates into this mixing frequently. Then add walnuts and the cream, whipped. Press together and form into roll, then cover the roll on all sides with more rolled crackers (about 8). Make the day before using and put in ice box. Cut in slices to serve and put whipped cream on top. Serves 12.

Mrs. W. H. Dunn

ICE BOX CAKE DESSERT

Strawberry or Chocolate

1 tbsp. granulated gelatine
½ cup cold water
1 cup strawberry juice and pulp
1 tbsp. lemon juice
¾ cup sugar
1½ cups pastry cream
2 doz. or more lady fingers
Maraschino cherries or whole berries for decorating
1 tbsp. vanilla
3 tbsp. powdered sugar

Method

Line a spring form pan with wax paper. Cover bottom with halves of split lady fingers and arrange other halves around the sides as closely as possible, cutting off rounded ends to make them stand evenly. Use cut ends to wedge those on the bottom. Put in part of the filling—about an inch deep—then add another layer of lady fingers, repeating with the cream and cakes until mold is filled. Place in refrigerator over night or for several hours in an electrical box. When ready to serve, place cake on serving plate and remove sides of pan. Heap the top with sweetened and flavored whipped cream. Decorate with cherries or berries, one for each serving tucked into a cream rose, formed with spoon or pastry tube.
If gelatine is added to cream, cake may be completed several hours before serving.

Filling—Strawberry

Soak the gelatine in cold water for five minutes. Dissolve by standing it in a cup of boiling water. Strain into strawberry juice and pulp; add lemon juice and sugar, stir until sugar dissolves. Place mixing bowl in pan of ice

water and stir until mixture begins to thicken. (Do not allow jelly to harden.) Then fold in the cream, stiffly whipped after measuring and stir until thoroughly blended. Use as directed.

Filling—Chocolate

Soak the gelatine in ¼ cup cold water for 5 minutes then add ¼ cup of boiling water and stir until dissolved. Mix with 2 squares of chocolate, melted, or 6 tbsp. of cocoa.

Place the cup in pan of hot water and stir until smooth. Have two bowls—in one beat three egg yolks until thick and lemon colored—and the white until stiff in the other, adding a dash of salt. Combine these two. To this add ¼ cup sugar, fold in the dissolved gelatine and chocolate and beat until mixture is smooth. Flavor with 1 tsp. of vanilla. Use as directed. Chopped nuts or crushed macaroons may be added to chocolate filling.

Mrs. Sidney T. Exley

ICE BOX CAKE

1 lb. butter, unsalted
1 tsp. vanilla
5 doz. lady fingers
½ lb. roasted almonds, chopped or split
2 tsp. coffee, cold and strong
5 lbs. powdered sugar
4 egg yolks

Cream thoroughly butter and sugar; add egg yolks unbeaten one at a time and beat very light, then coffee and vanilla. Build cake in any desired shape, making layer for layer of lady fingers with filling between. Frost all over with filling and decorate. Place in ice box over night.

Mrs. Henry C. Mueller

PUDDINGS

BLESSED PUDDINGS
Othello, Act II., Scene II.

TRIFLE

Fill a deep glass dish nearly full with layers of lady fingers, macaroons, and some delicately flavored preserves. Pour over it sufficient orange juice to soak the cake, and 1 tsp. vanilla.

Make a custard of the yolks of 4 eggs, 1 pt. milk and 3 tbsp. sugar. Pour over the cake.

Cover with a meringue made of the whites of the eggs and 3 tbsp. powdered sugar. Set in the oven to get a faint tinge of yellow.

Mrs. Lon F. Chapin

MARSHMALLOW PUDDING

1 cup sugar
4 egg whites
1 heaping tbsp. gelatine, dissolved in ⅓ cup boiling water, fill cup with boiling water

Whip egg whites until light, gradually whip in sugar and add gelatine. Beat until it stands. Flavor. To one-third of the mixture add pink coloring. Pile in layers. Serve with whipped cream.

Mrs. G. E. Kennedy

PRUNE WHIP

1 tbsp. gelatine
½ cup cold water
½ cup boiling water
¾ cup prune pulp (thick)
½ cup granulated sugar
½ cup milk
½ pt. whipping cream
2 tbsp. lemon juice
2 egg whites

Soak gelatine in cold water and dissolve in hot water. Stir until dissolved. Add prune pulp, lemon juice and sugar. Stir until well mixed. Cool. Put in Frigidaire and allow to set. Remove and beat with Rotary Beater until light. Add milk, fold in beaten egg whites and whipped cream. Pour into molds or trays and chill for one hour or more. Serves eight.

Mrs. Laura E. Fogg

CARAMEL PUDDING

1 cup sugar, burned
1 qt. milk
4 eggs

When sugar is melted add hot milk and when dissolved pour over well beaten eggs and bake in custard cups in water bath.

Mrs. Robert Reay Sutton

COFFEE SOUFFLE

1½ c. strong coffee
1 tbsp. gelatine
⅓ cup gran. sugar
½ c. milk

Heat in double boiler, add yolks of 3 eggs slightly beaten and mix with ⅓ cup sugar and ¼ tsp. salt. Cook until it thickens; add whites of eggs beaten stiff and ½ tsp. vanilla. Mold, chill and serve with whipped cream.

Miss Mary A. McCullouch

FIG PUDDING

1 lb. figs, chopped fine
1 cup bread crumbs
1 cup brown sugar
1 cup suet chopped fine
1 tsp. cinnamon
1 tsp. nutmeg
2 tbsp. flour
1 tsp. soda
2 eggs
⅓ cup milk

Steam in mold 2½ hours. Serve with hard sauce.

Mrs. C. L. McFaul

FRUIT DUMPLINGS

A Delightful Dessert for Cold Days

1½ c. flour
⅓ cup sugar
½ tsp. vanilla
3 tsp. baking powder
1 tbsp. melted butter
salt

Sift dry ingredients, add milk enough to make a stiff drop batter. Add vanilla and butter. Bring to boil any canned fruit, preferrably sliced peaches. Add some water to make plenty of juice. Drop in dumplings, cover tightly and do not open for 10 mins. May be cooking while eating dinner course.

Mrs. K. W. Hunt

MAPLE TAPIOCA CREAM

1 pt. milk
2 eggs
½ tsp. salt
⅓ cup tapioca
1 cup maple syrup
⅔ cup chopped nuts

Scald milk in double boiler, add tapioca, maple syrup and salt. Cook 15 minutes. Pour small amount of mixture slowly over beaten egg yolks stirring vigorously. Return to double boiler and cook till thick like custard. Cool, add nuts and fold in stiffly beaten egg whites.

Mrs. Peter Macfarlane

DATE COTTAGE PUDDING

1½ cups flour
¼ tsp. salt
1 egg
⅔ cup milk.
½ cup chopped dates
⅓ cup broken nuts
3 tsp. baking powder
½ cup sugar
1 tsp. vanilla
4 tbsp. fat, melted

Mix and beat 1 minute, then pour into shallow pan lined with waxed paper. Bake 20 min. in moderate oven. Serve hot or cold with vanilla sauce or whipped cream.

Vanilla Sauce

⅔ cup sugar
⅛ tsp. salt
1½ tsp. vanilla
2 tbsp. flour
2 tbsp. butter
1⅓ cups water

Blend sugar, flour and salt, add water, boil one minute, stirring constantly; add remainder of ingredients, mix well and serve warm.

Mrs. Charles H. Rodi

PEACH CASSEROLE

Select choice peaches, uniform size, allowing one to each

serving. Wash thoroughly but do not peel. Place in single layer in casserole and sprinkle with sugar using 1 cup to 8 or 10 large peaches. Cover tightly and bake at 350 degrees till tender. Chill and serve individually with generous spoonful of whipped cream and red cherry or in individual pie shells, or on rounds of sponge cake.

Mrs. Charles H. Rodi

ORANGE PUDDING

1 pkg. gelatine (1 envelope)
1 cup cold water
1 cup orange juice
Juice one large lemon
1 cup sugar
¾ cup boiling water
2 egg whites

Soak gelatine 10 minutes. Pour boiling water over soaked gelatine and stir until thoroughly dissolved. Add sugar, orange and lemon juice and small pinch of salt. Place in refrigerator until congealed slightly and add well beaten egg whites. Place in refrigerator until thoroughly set.

Sauce

2 egg yolks
2 tbsp. sugar
1 cup milk
Cook and cool

Mrs. John H. Plant

APPLE DUMPLINGS

Make Sauce First

1 cup sugar
1 tbsp. butter
1 cup boiling water
1 tbsp. flour
½ lemon rind cut thin

Boil together 3 minutes. Serve at table with cream. Double recipe if sauce is desired for pouring over dumplings when baked.

DUMPLINGS

1 pint flour
⅔ cup milk
2 tsp. baking powder
1 tbsp. butter
1 tbsp. shortening

Roll dough to ½ inch in thickness, brush over with melted butter, a little sugar and cinnamon, then spread with apples chopped fine. Roll up like jelly roll and cut in eight dumplings. Pour sauce over and bake 45 minutes 400 degrees. Stand dumplings up in pan against each other.

Mrs. Herman Reamer

INDIAN PUDDING

2 tbsp. Indian corn meal
3 tbsp. Pearl tapioca
½ tsp. salt
1 cup molasses
Butter, size of an egg
1 qt. and 1 cup milk

Soak tapioca in sufficient water to cover for one hour. Heat 1 quart milk and pour over meal, salt, and molasses and let stand one hour. Add tapioca to milk, molasses, etc. After it is in the oven and begins to thicken, pour over the extra cup of milk and stir in well. Bake from two to three hours in moderate oven or in fireless cooker.

Mrs. H. A. Hoit

FAVORITE CHOCOLATE PUDDING

Into the yolks of five eggs beat one cup sugar thoroughly. Let one cup ground chocolate and one cup sweet milk thicken slightly on stove. Let this cool and add the eggs. Dissolve one package of gelatine in one cup of boiling water. Add slowly to above custard, beating all the time. Fold in beaten whites of eggs. Pour and set.

Mrs. W. H. Wimp

FIG PUDDING

1 pint suet
1 pint bread crumbs (dried, and put through grinder)
½ lb. white figs
1 pint sugar
3 eggs
1 c. sweet milk
1 tsp. vanilla
½ tsp. nutmeg
3 tsp. baking powder
Mix with ¼ c. flour
Pinch of salt

Steam three hours. Serve with cold foaming sauce.

Sauce:

2 c. confectionery sugar
1 tsp. butter
1 egg, beaten
1 c. whipped cream
1 tsp. vanilla

Method

Beat sugar and butter together, add egg and vanilla, last whippd cream. The more it is stirred before vanilla and cream are added, the better it is.

Mrs. Charles L. Pease

MAPLE NUT RICE PUDDING

1 qt. milk
½ cup seedless raisins
2 heaping tbsp. uncooked rice
½ cup chopped nuts, rather coarse
2 tsp. maple flavoring
2 heaping tbsp. sugar or more if desired

Put in one egg, or as many as desired. Cook in slow oven

for an hour or more, stirring several times to make creamy. Serve cold with whipped cream.

Mrs. T. Pliny Morgan

FRUIT PUDDING

Make a crust as follows:

1 cup flour
½ tsp. salt
1 egg, beaten
1 cup sugar
1 tsp. baking powder

Mix dry ingredients and add to egg, mixing quickly with a silver fork, stirring up from the bottom so that all is mixed with egg. While still crumbly sprinkle it over a pan of fruit. With fresh fruit, use 1 cup sugar, wtih canned, less. Start in hot oven, when brown reduce heat and bake from 40 to 60 minutes. Use pan 10 to 12 inches by 6 inches and 1½ inches deep. Delicious with stewed apples and best when partly cold. Serve with cream, whole milk or ice cream. Serves 8 to 10.

Mrs. Charles Tucker

I SAW GOOD STRAWBERRIES IN YOUR GARDEN THERE: I DO BEESEECH YOU SEND FOR SOME OF THEM
King Richard III. Act III., Scene IV.

STRAWBERRY BAVARIAN CREAM

2 tbsp. gelatine
¼ cup cold water
1½ cups cream
½ cup fruit juice
1½ cups crushed fresh strawberries
or
1½ cups canned berries, drained of their juice

Soak gelatine in cold water and dissolve in boiling fruit juice. Cool. If fresh fruit is to be used, sweeten to taste, depending upon the sweetness of the berries—about one-half cup; if canned fruit, no extra sugar will be needed. Add fruit and place in refrigerator cabinet to chill, stirring occasionally. When mixture begins to thicken, fold in cream, whipped until stiff. Turn into mold (first dipped in cold water) and return to refrigerator to become firm. Unmold on serving plate and garnish with whole strawberries or whipped cream, as desired.

Dr. Julia Elnora Richardson

BLITZ TORTE

1½ cups sugar
4 eggs
1 cup flour, large
5 tbsp. milk
½ cup butter
1 tsp. vanilla
1 tsp. baking powder
Chopped almonds

Cream butter and sugar, add beaten egg yolks, vanilla, flour, baking powder and milk. Spread on cake tins (floured and buttered). Beat egg whites and add sugar gradually and spread on top of batter, sprinkle with chopped almonds and bake at 325 degrees one-half hour. Use whipped cream for filling.

Mrs. E. O. Nay

MACAROON PUDDING

1 pt. milk
6 eggs
Scant ¾ cup sugar
2 tbsp. gelatine
1 tsp. vanilla
1½ doz. macoroons
Small bottle maraschino cherries

Beat egg yolks slightly in double boiler—add milk, sugar and gelatine. Cook until it thickens. Add vanilla—mix slowly to stiffly beaten egg whites. Pour into buttered mold lined with macaroons and the cherries. Set in ice box until firm. Remove from mold and slice to serve with whipped cream. Serves 8.

Mrs. Harry D. Gibson

PLUM PUDDING

1 pkg. mince meat
Salt
¼ lb. candied citron, cut fine
2 cups sifted flour
3 tsp. baking powder
1 cup brown sugar
1½ cups seeded raisins
1 cup beef suet chopped fine
1 cup bread crumbs

Cook mince meat in 2 cups water 10 minutes. When cool add ingredients stirring well. Pour into a greased mold and boil 3 hours.

Mrs. Frederick Hamilton

PERSIMMON PUDDING

½ cup sugar
1 cup milk
12 small rolled whole wheat crackers
1 tsp. soda, scant
Flavor with lemon juice (½ lemon)
½ tsp. cloves
1 cup strained persimmon
⅔ cup flour, sifted with 1 tsp. baking powder
1 egg
1 tbsp. butter
1 tsp. cinnamon

Mix and bake in slow oven one hour. Serve hot or cold with whipped cream or hard sauce.

Mrs. T. J. Stocks

PERSIMMON PUDDING

¾ cup sugar
1 cup persimmon pulp
½ tsp. cinnamon
¼ tsp. salt
½ cup milk
½ cup pecans, cut fine
1 tbsp. butter
1½ tsp. soda
¼ tsp. cloves
1 cup flour
1 tsp. vanilla

Cream butter and sugar and add persimmon pulp. Sift soda, spices and flour and add to persimmon mixture alternately with flour, beating well, then vanilla and nuts. Steam 1 hour and 15 minutes in the oven.

Sauce

¾ cup sugar
Juice and grated rind of lemon
1 tsp. cornstarch, heaping
1 egg beaten well
3 tbsp. boiling water
big lump butter

Combine all ingredients and cook till thick.

Mrs. O. F. Murray

LEMON PUDDING

2 tbsp. butter
2 cups sugar, scant
4 eggs
4 tbsp. flour
2 cups milk
2 lemons

Cream the butter, sugar and flour; add juice and rind of lemons, then well beaten yolks of eggs, next milk, and last fold in well beaten whites. Put in buttered dish and bake 50 minutes in pan of water. Chill over night. Must be mixed in order given.

Mrs. W. S. Philp

CARROT PUDDING

A Light Variety of Plum Pudding

1 cup raw carrots
1 cup raw potatoes
1 cup flour
½ cup melted shortening
1 cup sugar
1 teaspoon salt
1 tsp. soda
1 teaspoon cinnamon
1 teaspoon allspice
1 tsp. nutmeg
1 cup raisins

Grind carrots and potatoes and mix with other ingre-

dients in the order given. Fill well greased pudding molds or baking powder cans ⅔ full of the pudding mixture; cover closely and steam for 3 hours. Serve hot with hard sauce. Serves 6 to 8.

Mrs. Albert I. Stewart

STEAMED CALIFORNIA PUDDING

1 cup raw grated carrots
1 cup raw grated potatoes
1 tsp. soda
½ cup butter (or suet rendered out) or 1 cup suet (grind before using)
1 cup sugar
1 cup raisins
½ cup currants
¼ cup chopped citron
1 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
1 large cup flour

Cream shortening with sugar. Stir soda into raw potato. Add grated vegetable mixture to sugar mixture. Sift spices with flour, beat well, add floured fruit. Steam 3 hours in buttered mold. Serve hot with hard sauce, or still better with foamy sauce.

Mrs. H. G. Cattell

CARROT PUDDING

1 cup grated carrots
1 cup grated potatoes
1 cup flour
1 cup sugar
1 cup chopped raisins
1 beaten egg
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda (mix with potato)
2 tbsp. melted butter

Put in molds and steam 2 hours.

Sauce

Cream 2 cups of powdered sugar and ½ cup butter, then add 1 well beaten egg. Flavor to taste.

Mrs. J. E. Potter

MY MOTHER'S ENGLISH PLUM PUDDING

1 lb. beef suet (chopped fine)
1 lb. bread crumbs
2 or 3 eggs
1 lb. currants
1 lb. raisins
lemon juice and a little brandy
1 lb. gran. sugar
1 lb. flour
¼ lb. citron, sliced
1 large carrot, grated
Spices to taste

Mix very stiff with milk and boil five hours in greased cloth or pudding bowl. These puddings will keep several weeks. Steam one hour before serving. Serve with brandy or hard sauce.

Mrs. Beatrice S. Fulton

MACAROON PUDDING

12 macaroons
1 glass sherry
1 pt. whipping cream
⅓ cup sugar
½ box gelatine

Soak macaroons in sherry ½ hour. Add sugar then gelatine which has been soaked in cold and boiling water as per directions on box. Whip cream and mix all together and mold in melon or individual molds.

Sauce

4 egg yolks
1 pt. milk
½ cup sugar

Heat milk in double boiler, add sugar and beaten egg yolks and cook until thick. Requires close watching. Cool.

Mrs. John F. Downey

MARMALADE SOUFFLE

For each person to be served take:

1 egg white
1 tbsp. marmalade
1 tbsp. sugar
Salt

Beat egg white very stiff, add other ingredients and cook in double boiler 20 minutes with water just boiling. Serve with cream if desired.

Mrs. David B. Scott

Hard Sauce

4 tbsp. butter
½ tsp. vanilla
⅛ tsp. salt
2 tbsp. cream
¼ tsp. lemon extract
1 cup powdered sugar

Mix ingredients and beat 2 minutes. Chill and serve.

Mrs. Beatrice S. Fulton

QUEEN OF PUDDINGS

1 pt. bread crumbs
1 cup sugar
4 egg yolks
1 qt. milk
Butter size of an egg
Rind of 1 lemon

When the pudding is baked beat the whites to a stiff froth, add 4 tbsp. sugar. Spread currant jelly over the pudding and add egg whites. Return to oven and brown slightly. Canned or fresh fruit may be substituted for the currant jelly.

Mrs. Eben S. McKitrick

PINEAPPLE UP-SIDE-DOWN CAKE

Butter size of an egg
1 c. brown sugar
Eight slices pineapple or can of crushed pineapple

Method: Warm large iron frying pan, melt butter. Spread cup of brown sugar over pan evenly and cover with pineapple (which has been drained dry. Mix the following cake batter and pour over this.

Cake Batter

1 c. sifted flour
1 c. sugar
1 tsp. baking powder
3 eggs (separated)
½ c. pineapple juice

Mix and sift 3 times flour, sugar and baking powder. Beat yolks of 3 eggs until lemon colored. Add ½ cup pineapple juice and flour mixture alternately to beaten yolks. Fold in well beaten whites of eggs. Pour cake batter over pineapple and bake about 50 minutes at 330 deg. Serve hot or cold with whipped cream.

Mrs. C. M. Baker

STEAMED DATE PUDDING

1 pkg. dates cut fine
1 tsp. soda, rounding
Butter size of an egg
Vanilla
1 cup boiling water
1 cup sugar
Salt
2½ cups flour
¼ tsp. baking powder

Put soda over dates and add boiling water. Cream sugar and butter. Steam 1½ hours.

Sauce

Grated rind and juice of 1 orange
1 tbsp. flour
Small piece butter
½ cup sugar

Mix together and add 1 cup cold water and cook until thick and smooth.

Mrs. H. E. Garrison

STEAMED FRUIT CUPS

1 pt. flour
2 tsp. baking powder
Pinch salt
1 tbsp. sugar
1 tbsp. melted butter

Mix, using milk enough to make a soft batter. Place well greased cups in steamer, fill ¼ full with berries, cherries or apples. Fill to ⅔ full with batter, cover tightly and steam 30 minutes. This makes 5 cups. Use cream or butter and sugar sauce with little of the juice of the fruit over the dessert.

Mrs. Mary L. Hooper

THANKSGIVING SUET PUDDING

1 c. finely chopped suet
1 c. milk
1 tsp. soda
1½ tsp. salt
½ tsp. clove
¾ c. molasses
3 c. flour
1 tsp. baking powder
½ tsp. ginger
½ tsp. nutmeg
1 tsp. cinnamon

Mix dry ingredients. Add molasses and milk to suet; combine mixtures. Turn into a buttered mold cover and steam 3 hours. Serve with hard sauce or favorite sauce. Raisins may be added.

Mrs. Fred L. Petrequin

COTTAGE PUDDING

¼ c. shortening
1 egg
1½ c. pastry flour
2½ tsp. baking powder
½ c. sugar
½ tsp. vanilla
¼ tsp. salt
½ c. milk

Bake in well greased pan. Cut in squares and serve with warm Lemon Sauce

Lemon Sauce

½ c. sugar
¾ c. cold water
2 tbsp. flour
2 tbsp. butter
grated rind and juice of 1 lemon or orange
1 egg yolk

Mix sugar and flour; add water and stir until smooth. Add butter and lemon rind. Boil 5 minutes. Add lemon juice and slightly beaten egg yolk. Cook 2 minutes longer. Pour over cake.

Miss Lillie J. Gove

LEMON PUDDING

1 tbsp. butter, 1 cup sugar, 2 tbsp. flour } cream together
2 egg yolks, beaten
juice and rind of 1 large lemon
1 c. milk

Fold in beaten whites last thing. Cook about 45 minutes in a slow oven with dish in pan of hot water. Test as you would custard. Serve with or without cream.

Mrs. W. H. Dunn

PERSIMMON PUDDING

1 cup persimmon pulp
¼ cup milk
½ tbsp. cinnamon and ¼ tsp. cloves
1 tsp. vanilla
1 cup flour
2 level tsp. soda sifted with flour
1 tbsp. melted butter
1 cup sugar

Bake in pan of water in medium oven about 1 hour.

Mrs. Leo G. MacLaughlin

SUET PUDDING SAUCE

½ cup butter
2 eggs
1 cup sugar
¼ tsp. vanilla

Cream butter and sugar; add well beaten eggs and vanilla. Heat in double boiler very hot, but do not cook, stirring frequently.

Mrs. Henry C. Mueller

PIES

HOLD! TAKE THESE KEYS, AND FETCH MORE SPICES, THEY CALL FOR DATES AND QUINCES IN THE PASTRY
Romeo and Juliet, Act IV., Scene IV.

CHIFFON LEMON PIE

4 eggs
2 lemons, medium
1 cup sugar

Take egg yolks, lemon juice and ¾ cup of sugar and beat well together, put into double boiler and cook until thick. Beat egg whites, add ¼ cup sugar. Stir cooked mixture into egg whites and sugar. Put into baked crust and place under broiler a very short time, watching constantly.

Mrs. F. M. Dryden

LEMON CREAM PIE

Yolks 4 eggs beaten
½ cup sugar (scant)
Juice of lemon, six tbsp.
Rind of lemon, one tsp.
1 tbsp. corn starch
Pinch of salt

Cook in double boiler until thick and fluffy. Take from fire and let stand while whites of 2 eggs are beaten stiff and then combine and turn into cooked pie shell, using whites of other two eggs for meringue.

Meringue

2 egg whites beaten with 1 tablespoon cold water until stiff. Add 4 tablespoons granulated sugar, beat well then add 2 more tablespoons sugar. (Note: no water is used in filling).

Mrs. Charles H. Talmage

TARTS

½ square butter
1½ c. chopped seeded raisins
2 eggs, slightly beaten
2 tsp. cornstarch
½ tsp. cinnamon
½ tsp. salt
1 scant cup sugar
1½ c. water
Lemon and vanilla extract
¼ tsp. cloves
½ tsp. nutmeg

Cream butter, add sugar, eggs, water, raisins, etc. Bake in tart pans lined with uncooked pie crust.

Mrs. W. S. Philp

LITTLE PILGRIM PIES

2 rounded tbsp. lard
1 cup sifted flour (add pinch salt)
3 tbsp. cold water

Cut lard into flour, then add water slowly. Add the grated rind of one orange (grate with medium sized grater). This makes the crust shells for twelve pies if made in large size muffin tins.

Filling

1 cup sugar
½ cup butter } **cream together until very light**
1 cup seedless raisins
1 cup chopped walnut meats
1 tsp. vanilla
2 eggs added one at time and beaten well

Fill the pie crust shells with filling and bake together in moderate oven until done.

Mrs. Walter H. Newman

RHUBARB PIE

2 pints rhubarb cut fine. Pour boiling water over and drain. Stir in the yolks of two eggs beaten with one cup sugar and one tbsp. cornstarch. Bake with one crust and frost with whites of eggs.

Mrs. Ewen McIntosh

ONE CRUST APPLE PIE

1 cup flour
pinch salt
⅓ cup shortening
⅔ tbsp. ice water

Peel and cut in eights four or five yellow Bellefleur apples. Line pie plate with crust and cover with apples. Mix sugar and nutmeg and sprinkle over top and dot with pieces of butter. Bake until apples are well cooked.

Miss Estelle Wolfenstetter

LEMON PIE

1 cup sugar
Juice one lemon
1 cup hot water
Butter size of walnut
Yolks 2 eggs (well beaten)
2 dessert spoonfuls corn starch

Cook until thick and pour into baked crust. Let the ingredients come to a boil, then put in the cornstarch last mixed with a little water. Beat the whites of eggs, add sugar and spread over pie and set in oven to brown. Makes one pie.

Mrs. O. G. Mercer

SOUR CREAM PIE

1 cup sour cream
½ tsp. cinnamon
1 cup sugar
½ cup seeded raisins
May be chopped or seedless may be used
¼ tsp. cloves
3 egg yolks and 1 egg

Bake between 2 crusts for about 50 minutes. The first 20 somewhat hotter.

Mrs. H. Roy Garst

LEMON PIE

For a Large One Crust Pie

¾ cup flour
½ tsp. salt
½ tsp. salt
1 tbsp. lard, heaped one inch high in middle

Mix well and add 2 tbsp. ice water. Mix and roll, adding as little flour as possible.

Lemon Filling

Grated rind one large lemon
Butter size small egg
Yolks 3 eggs
1½ cups sugar
2 tsp. flour

Stir together as for cake and add 1 cup boiling milk (new milk). When cool add beaten whites of the eggs and juice of the lemon. Bake on top shelf in hot oven till crust is brown then place on lower shelf till custard is done.

Mrs. J. E. Coggeshall

COTTAGE CHEESE PIE

1 pkg. Zwiebach
½ cup sugar
4 eggs
1 cup cream
1 cube butter
1 cooking spoon flour
2 glasses cottage cheese
1 tsp. vanilla

Roll Zwiebach and mix with sugar. Crumb butter and work in and form crust in pyrex dish. Mix flour with ½ cup sugar, then add yolks one by one and beat until creamy. Add cottage cheese to cream, fold in well beaten whites and gently pour into pyrex dish where crust has been formed. Bake in slow oven 300 degrees

Mrs. Lee De Forest

ORANGE PIE

1 cup sugar
3 tablespoons flour
1 cup orange juice
3 egg yolks
½ lemon (juice)
rind 1 orange

Mix butter, flour and sugar. Beat egg yolks and add orange juice and lemon juice. Add this mixture to the first,

slowly. Cook in double boiler until it begins to thicken. Cool and then pour into pie shell.

3 egg whites
1 pinch cream of tartar
1 pinch salt
3 tbsp. sugar
vanilla

Beat egg whites until stiff. Add cream of tartar, salt, sugar, and vanilla. Spread on top and brown slightly.

Mrs. A. B. Anderson

ORANGE NUT PIE

Bake regular pie crust shell and fill:

1 cup orange juice and grated peel of 1 orange
1 tsp. butter
Yolks 2 eggs
1 cup sugar
2 tbsp. corn starch or flour
½ cup chopped nuts

Put orange juice, peel, sugar, eggs, butter in double boiler. Stir thickening with a little water, add and cook till thick enough for filling. When cool, stir in nuts and fill shell. Use egg whites beaten stiff with 2 tbsp. sugar for meringue. Set in slow oven until brown.

Miss Sarah A. Adams

DUTCH APPLE PIE

Line deep pie dish with rich crust and into it put: 1 cup sugar mixed with 1 tbs. flour; cinnamon to taste and cut up bits of butter. Place quartered raw apples to fill dish. Over apples pour second cup of sugar, more cinnamon and more bits of butter. Fill up dish with 1 pint coffe cream or rich milk. Bake one hour in slow oven.

Mrs. Lewis H. Turner

MY PUMPKIN PIE

Line 3 pie tins with good rich pastry. Mix:

1 cup sugar with 1tbsp flour
cinnamon to taste
cut up bits of butter
1 can pumpkin
¾ qt. milk
1½ cups sugar, small
¼ tsp. cloves
½ tsp. grated nutmeg
5 well beaten eggs
Good pinch salt
¼ tsp. cinnamon
¼ tsp. ginger
4 tbsp. melted butter

Beat well and put in shells. Bake in slow oven one-half hour.

Mrs. Lewis H. Turner

PUMPKIN PIE

Crust

1 cup flour
¼ tsp. salt
⅓ cup shortening

Cut shortening into flour, blend into crust with ice water, a spoonful at a time. Roll out, spread with shortening, dust with flour and line pie plate.

Pumpkin Filling

1¼ cups pumpkin, cooked and stralned
¾ cup brown and white sugar
½ tsp. cinnamon
Dash of allspice
1 small tsp. flour
¼ tsp. ginger
¼ tsp. nutmeg
¼ tsp. salt

Mix thoroughly and add 2 well beaten eggs, 3 tbsp. melted butter and ¼ cup cooking sherry. Pour mixture into pie crust and bake in hot oven at first, reducing heat as soon as crust begins to brown.

Mrs. Jean Howell Murray

PUMPKIN PIE

1 large can pumpkin
⅛ lb. butter, soft
½ tsp. ginger
½ tsp. salt
6 eggs beaten light
3½ cups milk
3 cups light brown sugar
½ tsp. cinnamon
¼ tsp. vanilla

Line two large pie plates with plain pastry, fill with pumpkin mixture and bake at 350 degrees 50 to 60 minutes.

Mrs. Henry C. Mueller

SQUASH PIE

1½ cups stewed & sifted squash, dry and mealy
1 cup boiling milk
½ tsp. salt
1 egg beaten slightly
½ cup sugar
1 salt spoon cinnamon

Add cinnamon to salt and sugar when dry. Recipe for one pie.

Miss Annie N. Shaw

MARY'S LEMON PIE

Line pie plate with vanilla wafers. Crumb and fill crevices.

1 can condensed milk
Grated rind 1 lemon
½ c. lemon juice
2 egg yolks

Beat 5 minutes. Put into pie plate. Whip whites with 3 tbsp. sugar, brown in slow oven.

Mrs. Frederick Hamilton

PIE CRUST DEPENDABLE

4 cups flour
2 cups shortening
½ tsp. glycerine
1 cup water
1 tsp. baking powder
1 tsp. salt
2 tbsp. olive oil

Put in ice box for 24 hours to use as needed. For rich crust add bits of butter, fold and roll again, using as little extra flour as possible.

Mrs. Lewis H. Turner

PIE CRUST

1 pkg. Philadelphia cheese
¼ lb. butter
1 cup Pastry flour

Makes two crusts.

Mrs. Irwin H. Slater

PIE CRUST

3 cups flour
½ tsp. salt
1 tsp. baking powder
1 cup shortening

Stir over 1 cup boiling water. This never fails.

Mrs. Irwin H. Slater

FROZEN DESSERTS

AND MILK COMES FROZEN HOME IN PAIL.
Love's Labour's Lost. Act V., Scene II.

FROZEN PEPPERMINT CANDY ICE CREAM

2 cups milk
2 tbsp. sugar
2 tbsp. cornstarch
2 eggs
⅓ lb. peppermint sticks
1 cup whipping cream
Dash of salt

Cook milk, cornstarch and salt over water until thick. Add to beaten egg yolks and return to double boiler with the broken peppermint sticks, cooking until candy has dissolved. Cool. Beat egg whites till stiff, add sugar and fold into the custard.
Freeze one hour with Temperature Selector set at "1". Beat. Then fold in the whipped cream. Complete freezing without stirring. Reset to "3" or "4". Serves 6 to 8.

Mrs. S. C. Haughey

PRUNE MARLOW

18 marshmallows
2 egg whites
1 cup whipping cream
1 cup chopped stewed prunes
½ tsp. vanilla

Melt marshmallows in prune juice in top of double boiler. Add prunes and vanilla and cool. Whip egg whites dry and fold in, whip cream and fold in then put into tray and freeze. Serves eight.

Mrs. Ernest L. Cables

MAPLE FRANGO

2 egg yolks
⅔ cup maple syrup
1 cup milk
1 cup whipping cream
Salt

Beat yolks, add milk; stir well then add syrup. Cook in double boiler or over slow fire stirring constantly until mixture is creamy. Cool and add 1 cup cream whipped stiff. Pour into ice container of refrigerator or any mold and freeze.

Mrs. Edward A. Strong

VANILLA ICE CREAM

1 tsp. gelatine
2 tbsp. cold water
1 cup milk
1 cup cream
½ cup sugar
Few grains salt
2 tsp. vanilla

Soak gelatine in cold water about five minutes and dis-

solve over boiling water. Add a cup of milk very gradually, sugar, salt and flavoring. Turn into freezing tray and when it begins to thicken, beat until light, then fold in whipped cream. Freeze without stirring.

Mrs. Maurice C. RyPinski

FROZEN ANGEL FOOD

1 pint whipped cream
1 cup powdered sugar
Whites 3 eggs
½ tsp. vanilla
1 cup grated pineapple, drained

Pack in tray of electric refrigerator and freeze for four hours. Serves 16.

Mrs. Clayton R. Taylor

CHOCOLATE MINT FREEZE

¼ cup cocoa
1 cup milk
20 marshmallows
pinch salt
1 tsp. mint or peppermint extract
½ pint coffee or whipping cream

Place cocoa in double boiler. Add milk gradually while stirring constantly to form a smooth paste. Then add the marshmallows and cook until melted, stirring occasionally. Add the salt and then chill in freezing compartment until thick as mush. Add the mint extract and cream whipped stiff. Return to the freezing tray and freeze until stiff.

Mrs. Clayton R. Taylor

PINEAPPLE ICE

1 pint grated pineapple
1 quart cold water
Juice four lemons

Freeze half, add whites of one egg. For one gallon add 2 quarts of water and 2 eggs.

Mrs. Irwin H. Slater

PINEAPPLE SHERBERT

1 med. can pineapple, crushed
Juice 3 lemons
1½ cup sugar
1 qt. milk

Mix juice, pineapple and sugar. Place in freezer and chill a bit. Stir constantly while slowly adding milk, if added too rapidly, might curdle. Freeze, set aside 3 or 4 hours. Serves 10.

Mrs. Fred L. Petrequin

PINEAPPLE-BUTTERMILK SHERBERT

1 large can crushed pineapple
1½ cup powdered sugar
¾ qt. buttermilk
pinch of salt

Drain pineapple, add other ingredients. Pour into freezing tray; stir while mushy. Should freeze in an hour.

Miss Lillie J. Gove

CAKE

HE THAT WILL HAVE A CAKE OUT OF THE WHEAT MUST NEEDS TARRY THE GRINDING . . . MUST TARRY THE BOLTING . . . MUST TARRY THE LEAVENING—AY, TO THE LEAVENING. BUT HERE'S YET IN THE WORD HEREAFTER, THE KNEADING, THE MAKING OF THE CAKE THE HEATING OF THE OVEN, AND THE BAKING; NAY YOU MUST STAY THE COOLING TOO, OR YOU MAY CHANCE TO BURN YOUR LIPS.

Troilus and Cressida. Act I., Scene I.

BURNT SUGAR CAKE

¼ lb. butter
1½ cups sugar
Yolks 4 eggs
1½ cups sifted flour
1 cup cold water
4 tsp. burnt sugar syrup

Make sugar syrup by browning 1 cup sugar in iron pan and adding gradually 1 cup water and then boil five minutes.

Beat all for five minutes then add one-half cup flour sifted with 2 level tsp. baking powder. Lastly add two of the egg whites beaten stiff. Bake in moderate oven 40 minutes.

Frosting

Place in double boiler 2 unbeaten egg whites.

1½ cups brown sugar
⅓ cup cold water
Pinch salt

Place over boiling water and beat with egg beater 7 minutes.

Mrs. Charles W. Domine

ENGLISH BREAD CAKE

Bread Sponge

½ pt. scalded milk
1 tbsp. butter
½ yeast cake, dissolved in 2 tbsp. tepid water
¼ tsp. salt, scant
1 tbsp. sugar

Enough flour to make stiff batter, beat thoroughly, let rise till light. Editor.

BREAD CAKE

1 cup bread sponge
1 tbsp. butter
3 eggs
½ tsp. cloves
Lemon extract
1 cup seedless raisins
1 cup shredded citron
1 tsp. soda
1 cup sugar
1 tbsp. lard
½ tsp. cinnamon
½ tsp. nutmeg
Salt
1 cup currants
1 cup chopped walnuts
1 cup cream

Beat eggs and stir in sponge with other ingredients, dissolve soda in cream; add flour to make batter a little thicker than ordinary cake. Beat thoroughly. Let rise and bake 1 hour using round loaf or tube pan. Dredge fruit with flour and put oiled paper in pan.

Mrs. H. D. Bently

BURNETTE FRUIT CAKE

A very old recipe which has been in the family for over a century and used for all the family weddings in New England. Thirty years ago at the time of the wedding of one of the daughters a second huge cake was made and sealed in a tin box. Twenty-five years later this wedding cake was used at her daughter's wedding.

1 lb. flour
1 lb. butter
3 lbs. seeded raisins
2 lbs. citron (cut very thin)
1½ tbsp. mace
1½ tbsp. cinnamon
1 cup fine old brandy
1 lb. sugar
10 eggs
2 lbs. currants
1 tbsp. cloves
1½ tbsp. nutmeg

Stir butter and sugar to a cream, add whites and yolks of eggs beaten separately, next the brandy and spices. Add fruit and flour last. Bake in 2 loaves in a very slow oven over 2 hours.

Mrs. J. Alfred Burnette

CHRISTMAS CAKE

½ lb. butter
½ lb. or 2 cups brown sugar
½ cup milk
2 tbsp. baking powder
1 pkg. raisins
1 lb. walnuts
½ lb. each candied orange, lemon peel and citron
1 tsp. nutmeg
1 orange, juice and rind
1 tsp. flavoring
6 eggs
1 tbsp. molasses
2/3 cup flour
1 pkg. dates (1 lb.)
1 lb. cherries
½ lb. blanched almonds
1 tsp. allspice
1 lemon, juice and rind

Mix together and sprinkle an extra cup of flour so that contents will not be sticky. Add spices, fresh fruit rind

and juice and let stand over night. Cream butter and sugar, and eggs, one by one, then molasses and milk and lastly flour and baking powder. Let stand in cake pans one hour before baking in a slow oven.

Mrs. Edgar Mellor

ENGLISH PLUM CAKE

¼ lb. butter
¾ cup sugar
½ lb. seedless sultanas
¼ lb. almonds, ground
¼ lb. citron, sliced thin
Almond or vanilla
2 oz. lard
3 2/3 cup flour
¼ lb. currants
¼ lb. shredded cocoanut
3 eggs
1 tsp. baking powder (rounded)

Cream butter, lard, sugar. Add eggs, one by one beating in a little flour each time. Add other ingredients and a little milk (½ cup) to make a stiff mixture. Bake 2 hours 275 to 300 degrees the first hour. 300 to 350 degrees the second hour. Let stand over night.

Mrs. Florence W. B. Lawrence

EMILY WHITE LAYER CAKE

1½ cups sugar
½ cup shortening
1 cup water
4 egg whites
3 cups flour
3 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Cream sugar, add fat and cream together. Sift dry ingredients and add alternately with liquid. Add vanilla, beat thoroughly and lastly fold in stiffly beaten whites. Pour into floured tins and bake 20 minutes in moderate oven.

GOLDEN ICING

2 cups sugar
4 egg yolks
1 cup water
1½ tsp. orange extract

Boil sugar and water until mixture strings. Pour over beaten egg yolks and beat until smooth and thick, add extract and spread quickly.

Mrs. Norman R. Kay

FEATHERY WHITE CAKE

⅓ cup butter
1 cup sugar
2 eggs
1 tsp. vanilla
4 tsp. baking powder
1 cup water
1¾ cups flour
½ tsp. salt

Cream butter and sugar, add egg yolks beaten then add salt to 1¼ cups flour and mix in alternately with milk.

Fold in 1 egg white well beaten and vanilla. Lastly fold in one-half cup flour with baking powder.

Mrs. Charles H. Talmage

QUICK WHITE CAKE

Into a measuring cup put whites of 2 eggs unbeaten, fill with melted butter to half full then with sweet milk to top. Stir into 1 cup sugar, 1½ cups flour and 1 tsp. baking powder and beat five minutes.

Mrs. L. O. Eastman

CRUMB CAKE

2½ cups flour
1 cup brown sugar
½ tsp. cinnamon
½ cup butter
1 cup white sugar
¼ tsp. nutmeg

Work together like pie crust. Reserve ¾ cup of crumb mixture, to remainder add:

1 beaten egg
½ tsp. soda
¾ cup sour milk

Put into greased pan and sprinkle dry crumb mixture on top. Oven at 350 degrees.

Mrs. Lewis H. Turner

SCRIPTURE CAKE

1 cupful butter.....Judges 5:25
3½ cups of flour.....I. Kings 4:22
2 teaspoons baking powder.....Amos 4:5
3 cups sugar.....Jeremiah 6:20
2 cups raisins.....I. Samuel 30:12
2 cups figs.....Jeremiah 24:2
1 cup water.....Numbers 21:5
6 eggs.....Isaiah 10:14
1 tablespoonful honey.....Genesis 43:11
A pinch of salt.....Leviticus 2.13
Spices to taste.....I. Kings 10:10
Follow Solomon's advice for making a good boy and you will have a good cake.....Proverbs 23:14

Mrs. Charles Conner

DANDY JELLY ROLL CAKE

½ cup sugar
3 tsp. butter
1 cup flour, scant
1 egg, broken into cup and filled to ½ full with milk
½ tsp. soda
1 rounding tsp. cream tartar

Add soda and cream of tartar to milk. Cover with 1 cup jelly before rolling.

Miss A. A. Clisby

SEVEN MINUTE ICING

1 unbeaten egg white
3 tbsp. cold water
⅞ cup gran. sugar
½ tsp. baking powder

Place all except baking powder in top of double boiler over boiling water and beat with beater for seven minutes. Add ½ tsp. flavoring (lemon) and baking powder, beat and spread on cake.

Mrs. W. S. Williams

DATE NUT CAKE

1 cup brown sugar
1 egg
¾ cup boiling water
1¼ cups flour
1 cup walnuts
½ cup melted butter
1 tsp. soda, level
Pinch salt
1 pkg. dates, cut

Cream brown sugar and melted butter, add beaten eggs. Mix flour soda and salt and sift, adding alternately with hot water. Last add dates and nuts and bake in greased pan very slowly about one hour.

Mrs. Lydia Pleger

SIMPLE WHITE FRUIT CAKE

1 cup butter
1 cup sugar
4 eggs
1 cup milk
1 tsp. vanilla
¼ tsp. mace
Grated rind of small orange
Few drops lemon extract
3¾ cups flour
3 tsp. baking powder
½ tsp. salt
1 cup white raisins, washed and drained
¼ lb. citron, cut fine

Cream butter and sugar, beat in eggs. Add raisins and citron to flour and stir in alternately with milk then add balance of ingredients and bake in slow oven one and one-half hours.

Mrs. Lewis H. Turner

DATE AND NUT CAKE

1 tbsp. butter
1 cup granulated sugar
1 egg
1 cup of chopped nuts
1 lb. of dates, chopped into small pieces
1 cup boiling water
1 tsp. soda
1½ cups flour

Mix butter, sugar, and egg thoroughly. Add chopped nuts. Pour over dates the boiling water into which has been disolved one teaspoon of soda. Let this stand a few minutes. Then add this to the first mixture. Add the flour. Pour into two greased square tins and bake in

moderate oven (325 degrees F.) for thirty minutes. Serve with whipped cream or frost with mocha frosting.

Mrs. A. B. Anderson

APPLE SAUCE CAKE

1 cup sugar
½ cup butter
1 cup applesauce, rather dry
1 tsp. soda mixed in applesauce
2 cups flour
1 cup raisins

Sprinkle cinnamon and cloves and a little sugar on top of cake before placing in oven.

Miss A. A. Clisby

PRUNE CAKE

LET ME SEE; WHAT AM I TO BUY FOR OUR . . . . FEAST? POUND OF SUGAR; FIVE POUND OF CURRANTS; . . . MACE —DATES, . . . NUTMEGS SEVEN; A RACE OR TWO OF GINGER,—BUT THAT I MAY BEG; FOUR POUND OF PRUNES AND AS MANY RAISINS O' THE SUN.

The Winter's Tale. Act IV., Scene II.

1 cup white sugar
½ cup brown sugar
3 eggs, well beaten
¾ cup salad oil
1 cup sour milk

Put in a sifter two cups of flour, and one teaspoonful each of cinnamon, allspice and nutmeg, with one half teaspoonful of salt and sift them all together, add to mixture and beat well. Then add one cup of cooked and chopped prunes. Bake in moderate oven (350 degrees) about one hour.

Mrs. William A. Spill

SPICE CAKE

1 cup sugar
1 egg or 2 yolks
2 cups flour
1 tsp. baking powder, level
1 tsp. cinnamon
1 tsp. nutmeg
½ cup butter
1 cup sour milk
Pinch salt
½ tsp. soda
½ tsp. cloves

Frosting

2 egg whites, stiff
½ cup nuts
½ cup brown sugar

Put cake in pan then spread frosting over it. Have hot oven for 10-15 minutes then turn low and bake slowly.

Mrs. Josiah Wilson

DATE TORTE

1 cup sugar
1 cup dates, chopped
1 cup nuts, chopped
1 tsp. baking powder
2 eggs, beaten
½ cup milk
3 tbsp. flour, large

Pour in a shallow pan and bake about 30 minutes in moderate oven. Cut in strips while warm and dust with powdered sugar.

Mrs. Cecil E. Bryan

HONOLULU CHOCOLATE CAKE

2 cups sugar
3 eggs
½ cup cocoa
¼ cup milk or omit coffee and use ½ cup milk
2 cups flour
2½ tsp. baking powder
¾ cup shortening
1 cup hot mashed potato
¼ cup coffee
1 cup nuts

Mrs. George W. Gain

TOASTED SPICE CAKE

¾ cup shortening
2 eggs, separated
1¼ cups sour milk
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. vanilla
2 cups brown sugar
1 tsp. soda
2⅓ cups flour
1 tsp. cloves
Pinch salt

Cream fat, add sugar gradually, add beaten egg yolks then sour milk to which soda has been added. Add flour sifted with spices and baking powder. Put in oblong pan. To beaten egg whites add 1 cup brown sugar and beat until smooth. Spread on top of cake dough and sprinkle with cocoanut and nut meats. Bake 35 minutes at 350 degrees. If sour milk is not at hand use 1 cup sweet milk and dissolve soda in one-fourth cup hot water. Serve with whipped cream.

Mrs. Ferdinand Ellerman

CHOCOLATE SPICE CAKE

1 cup butter
2 cups flour
½ cup milk
1 tsp. cinnamon
½ tsp. nutmeg
1 tsp. vanilla
2 cups sugar
1 cup cold mashed potato, unseasoned
½ cup chocolate, grated and melted
½ tsp. cloves
2 tsp. baking powder
4 eggs, well beaten

Cream butter and sugar, add potato and eggs. Sift and

measure flour and sift again with spices and baking powder. Add alternately with milk to first mixture, then chocolate and vanilla. Bake in 3 layers in moderate oven about 20 minutes and put together with boiled white icing. Stays moist for days.

Mrs. O. F. Murray

GINGERBREAD

SOFT GINGER CAKE

½ cup gran. sugar
½ cup lard, scant
1 tbsp. ginger, scant
1 cup molasses
2 eggs

Beat all together and add:

½ cup buttermilk or sour cream
2½ cups sifted flour
1 tsp. soda, dissolved in warm water

Beat well and bake in shallow tins in slow oven.

Mrs. W. E. Nichols

GOOD GINGER CAKE

1 cup light molasses
½ cup sugar
½ cup melted shortening
½ tsp. ginger
1 tsp. cinnamon
1 cup boiling water
2 eggs
2 cups sifted flour
½ tsp. salt
½ tsp. allspice
2 tsp. soda, level

Mix all together and bake 40 minutes in moderate oven.

Miss Lucy E. Chamberlain

GINGERBREAD

½ cup sugar
1 cup molasses
2½ cups sifted flour
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
½ cup shortening
1 egg
1½ tsp. soda
1 cup hot water
½ tsp. salt

Cream shortening and sugar, add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake in greased shallow pan 35 minutes in moderate oven 325 to 350 degrees. Serve with whipped cream for dessert.

Mrs. J. E. Neighbor

SOFT GINGERBREAD

½ cup sugar
½ cup butter and lard mixed
1 egg
1 cup dark molasses
2½ cups sifted flour
1½ tsp. soda
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
1 cup hot water
½ tsp. salt

Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water and beat until smooth. Batter is very thin. Bake in greased shallow pan in moderate oven for 35 minutes. 15 servings.

Mrs. Harry D. Gibson

SOFT MOLASSES CAKE

1 large tbsp. shortening
2 eggs, well beaten
½ cup sour or buttermilk
½ tsp. cloves
1½ cups flour
1 cup sugar
½ cup molasses
1 tsp. cinnamon
½ tsp. ginger
Pinch salt

Beat together in order named and add 1 level tsp. baking soda in 2 tbsp. vinegar. Bake in shallow pan in moderate oven about 35 minutes.

Mrs. Alpha Welch

GINGERBREAD

½ cup shortening
1 cup molasses
1 tsp. soda
¾ cup hot water
½ cup sugar
2 unbeaten eggs
3 cups sifted flour
1 tsp. salt
1 tsp. cloves
1 tsp. ginger
1 tsp. Cinnamon

Put fat, sugar, molasses and eggs into mixing bowl together and blend with wire beater. Stir in hot water. Add flour previously sifted with salt, soda and spices. Pour immediately into buttered shallow baking pan (about 8x12 inches) and bake in medium oven (350 degrees) for 30 minutes. Serve hot, either plain or with whipped cream.

Mrs. L. R. McKesson

SOFT GINGERBREAD

1 cup sugar
½ cup molasses
½ cup melted shortening
¾ tsp. ginger
1 tsp. cinnamon
1 egg, unbeaten
1 cup hot water and 1 tsp. soda dissolved in it
2 heaping cups flour
1 tsp. baking powder

Combine in order given. Beat well and bake in a moderate oven 35 to 40 minutes. Serves 6 large helpings.

Mrs. Fred L. Petrequin

DELICIOUS GINGERBREAD

1 cup brown sugar
1 cup sour cream
1½ tsp. ginger
1½ tsp. soda dissolved in 2 tbsp hot water
½ cup butter
3 cups bread flour, rounding
⅞ cup light molasses
2 eggs
1½ tsp. cinnamon

Put sugar in mixing bowl with egg yolks and shortening that has been softened, cream together and add ginger, cinnamon, salt, molasses and sour cream to which soda has been added, then add flour and last beaten egg whites. Bake in medium oven until it will stand cake test. Makes two medium sized pans.

Mrs. F. M. Dryden

MOLASSES CAKE

2/3 cup molasses
½ cup sugar
1½ cups flour
1 tsp. each ginger, soda and cinnamon
½ cup butter
½ cup buttermilk
2 eggs

Mrs. John F. Brock

ANGEL FOOD CAKE

1 cup sifted cake flour
1 cup egg whites (8-10), cold (3 days old at least)
1 tsp. cream of tartar
¾ tsp. vanilla
¼ tsp. salt
1¼ cups sifted gran. sugar
¼ tsp. almond extract

Sift flour once, fill cup lightly and level off top with knife. Sift 4 more times, holding sifter up. Beat egg whites and salt on large platter with flat wire whisk. When foamy add cream of tartar. Continue beating until eggs are stiff enough to hold up in a peak but not dry. Fold in sugar 2 tbsp. at a time until all is used. Fold in flavoring. Sift small amount of flour over mixture and fold in carefully, continue until all is used. Bake in ungreased angel food pan in slow oven at least an hour. Begin at 275 de-

grees, after 30 minutes increase heat to 375 degrees and bake the remaining 30 minutes. Invert pan for 1 hour or until cold. After filling pan rap it on table to remove bubbles before baking.

Mrs. W. S. Williams

TO GILD REFINED GOLD, TO PAINT THE LILY, TO THROW PERFUME ON THE VIOLET . . . . OR ADD ANOTHER HUE UNTO THE RAINBOW.
King John Act IV., Scene II.

LARGE ANGEL FOOD CAKE

1¼ cups sifted cake flour
1¾ cup gran. sugar
1½ tsp. cream of tartar
Whites 11 eggs (1½ cups)
1 tsp. vanilla
½ tsp. salt

Sift flour and sugar together 4 times. Beat whites until almost stiff then sift over them the cream of tartar and salt. Continue beating until whites are stiff. Fold in flour and sugar mixture lightly then flavoring and pour into 10 inch greased tube pan. Bake in slow oven 320 degrees or 60 minutes. Remove and invert until cake is cold.

Mrs. Robert W. Reitzell

ALMOND OR SIMMEL CAKE

6 oz. butter
¾ lb. Sultanas
½ lb. sifted flour
½ tsp. essence almond
6 oz. sugar
¼ lb. candied orange peel
1 tsp. baking powder
4 eggs

Cream butter and sugar, add eggs one by one beating all the time, add gradually peel, sultanas which have been mixed in one-half the flour. Add baking powder to balance of flour, mix and add essence.

Almond Paste

½ lb. sweet almonds, ground
1 egg, well beaten
¼ lb. pulv. sugar
Few drops almond essence

Line round greased tin with 2 or 3 layers waxed paper, pour in ½ cake mixture and on it spread almond paste then cover with balance of cake mixture. Bake in moderate oven 2 hours. Keeps for months.

Mrs. Florence W. B. Lawrence

BUTTERMILK CAKE

1 cup sugar
1 cup buttermilk
⅓ cup butter
1 tsp. soda
½ cup currants
½ cup raisins
½ tsp. cloves
½ tsp. cinnamon
½ tsp. nutmeg
Salt
2 cups flour

Method

Cream the butter and sugar. Dissolve soda in buttermilk Sift part of flour over fruit. Add flour and fruit to mixture. Bake at 350 F.

Mrs. Willis A. Luce

FRUIT CAKE

2½ cups sugar
6 eggs
1 tsp. almond
5 cups flour
1 lb. raisins, bleached
½ lb. dried pears
½ lb. walnuts
¼ lb. candied cherries
1 cup butter
¾ cup milk
2 tsp. lemon
2 tsp. baking powder
¼ lb. candied orange or lemon peel
1 lb. white figs
¼ lb. candied pineapple

Mix in order given.
Bake one hour in slow oven.

Mrs. C. MacGlashan Taylor

ORANGE SPONGE CAKE

4 eggs, separated
½ cup orange juice
1½ cups cake flour sifted 3 times
½ tsp. baking powder
1½ cups sugar

Beat yolks until lemon colored, add sugar and beat until creamy, add orange juice and flour alternately and beat thoroughly, then add well beaten whites and baking powder. Pour into flour dusted Angel Food pan and bake slowly 1 hour 300 to 310 degrees. Invert cake pan to allow to cool and drop down when cool.

Icing

2 cups powdered sugar
2 tbsp. butter
3 tbsp. orange juice, warmed enough to melt butter

Place in bowl and beat until right consistency to spread.

Mrs. C. M. Baker

IDEAL SPONGE CAKE

6 eggs
1 cup sugar, sifted 5 times
1 cup flour
1 tsp. cream tartar
Grated rind of an orange
1 tbsp. orange juice
1 pinch salt

Separate yolks and whites of the eggs. Beat yolks, and orange rind and juice together. Beat whites with salt until stiff. Sprinkle cream of tartar over whites and beat until dry. Fold sugar into whites, fold in yolks then flour. Put into ungreased tin and bake 40 minutes with oven at 300 degrees.

Mrs. Joseph H. Dorn

BEST SPONGE CAKE

4 eggs
1 cup cake flour
1 tsp. lemon extract
1 cup sugar
1¼ tsp. baking powder
6 tsp. water

Separate eggs, to yolks add water then sugar and sifted flour and baking powder. To this add stiffly beaten whites then lemon. The two whites left from filling may be added. Bake 15-20 minutes at 400 degrees.

Filling and Frosting

5 sq. bitter chocolate
6 tsp. cream
1 tsp. vanilla
3 egg yolks
1 cup powdered sugar

Melt chocolate add egg yolks cream and sugar and boil until right thickness, add vanilla and spread on partly cooled cake.

Mrs. I. H. Stratton

DEVIL'S FOOD

1½ cups sugar
½ cup shortening
2 eggs
2 cups flour
1 tsp. baking powder
1 tsp. salt

Mix well and add mixture of

4 tsp. cocoa
½ cup boiling water
1 tsp. soda
1 tsp. vanilla

Filling

1 cup brown sugar
3 tsp. cocoa mixed with sugar
3 tsp. flour
1 cup hot water
Butter size of an egg

Frosting

Cook until thick and smooth. When cool add one-half cup nut meats cut fine.

1 cup powdered sugar
Small piece butter

Cream together and add a little cocoa mixed with hot coffee.

Mrs. James H. Menzies

DEVIL'S FOOD CAKE

Cream Part
½ cup milk
½ cup cocoa, cook until thick
Cake Part
½ cup butter
1½ cups sugar
½ cup sweet milk
2 cups flour
3 eggs, whites beaten and stirred in last
1 tsp. soda, level
1 tsp. baking powder, rounding
Vanilla to flavor

Spread with cream when cool.

Mrs. Lon Wood Borton

PERFECT DEVIL'S FOOD

2 sq. chocolate
4 eggs
½ cup milk
½ cup shortening
¼ tsp. cinnamon
1½ cups sugar
1¾ cups flour, sifted 3 times
2 heaping tsp. baking powder
1 tsp. vanilla
¼ tsp. allspice

Cream shortening and sugar, add egg yolks, beat thoroughly. Add milk and chocolate (melted in 5 tbsp. boiling water) baking powder, spices. Fold in whites of 2 eggs. Bake in layers.

Icing

Whip 2 egg whites stiff; mix in 8 tbsp. cold water, add 2 cups sugar, put in double boiler, cook until thick and creamy constantly beating with Dover egg beater until cooked enough to spread. Flavor with almond or vanilla.

Mrs. Sidney T. Exley

SPANISH CHOCOLATE CAKE

1 cup butter
2½ cups sugar
Cream above two
5 egg yolks
1 cup sour milk
1 sec. chocolate, steamed
2½ cups flour
2 tsp. soda, scant
1 tsp. vanilla
6 egg whites, beaten stiff

Bake in 3 layers in slow oven.

Frosting

1½ cups brown sugar
½ cup white sugar
½ cup butter
½ cup thick cream

Cook together until it forms a soft ball in water. Cool and beat until thick and creamy. Add 1 tsp. vanilla.

Mrs. Charles F. M. Stone

SMALL CAKES

ROCKS

3 eggs, well beaten
1½ cups brown sugar
1 cup raisins
1 tsp. soda
2 tsp. cloves
3 tsp. cinnamon
1 cup butter, scant
3 cups flour
1 cup nuts, chopped
1 tsp. baking powder
2 tsp. nutmeg
¼ tsp. salt

Dissolve soda in 3 tbsp. warm water. Drop from spoon on buttered pan and bake in quick oven. Dough will be quite stiff.

Mrs. Roy R. Munger

CHOCOLATE CUP CAKES

Sift together three times, 1 cup sugar, 1 cup flour, 1 tsp. baking powder, salt. Put 2 eggs in measuring cup and fill with milk. Melt 1½ squares chocolate and 2 tbsp. shortening. Stir all together. Cook 10 minutes or until cakes do not stick to straw.

Frosting

1 cup powdered sugar
2 tbsp. hot milk
2 tsp. cocoa or chocolate
½ tsp. vanilla

Stir until smooth. Cook two minutes. Butter cream frosting may be substituted.

Mrs. Sidney T. Exley

CHOCOLATE CAKES

3 sq. melted chocolate
2 cups sugar
½ tsp. baking powder
3 cups flour
1 tsp. vanilla
1 cup raisins, cut
1 cup butter
1½ cups buttermilk
1 tsp. soda
2 eggs
1 cup nuts, chopped

Cream butter and suar, add soda to flour. Drop from spoon on buttered pan or use muffin tins. Roll in powdered sugar when cold.

Mrs. Roy R. Munger

DELICIOUS SWEDISH COOKIES

1 cup or ½-lb. butter
1½ cups sugar
3 cups flour, sift before measuring
2 egg yolks
½ tsp. soda
½ tsp. vanilla

Cream butter, add sugar and cream again, add eggs,

vanilla, and cream well, then add flour sifted with soda. Roll small pieces of dough into balls, place on baking sheet and press down with fork.

Mrs. George E. Campbell

RELIABLE CAKE RECIPE

1 cup sugar
1 tbsp. butter
Cream together thoroughly
½ cup milk
1¼ cups flour
1 tsp. baking powder, sifted with flour

Add to above ingredients, then add two beaten eggs, flavoring and one-half cup walnut meats. If nuts are omitted cut in squares and roll in icing and nut meats.

Mrs. A. J. Benner

COOKIES

SOUR CREAM COOKIES

1 cup soft butter
2 eggs well beaten
1 tsp. soda
¼ tsp. lemon
2 cups sugar
1 cup sour cream
¼ tsp. vanilla
3½ cups flour

Cream butter and sugar, dissolve soda in cream. Roll thin, cut and sprinkle with sugar. Bake on top shelf in hot oven 425 degrees.

Mrs. Henry C. Mueller

LOLITZ KUCHEN

½ lb. butter
2 cups flour
Grated rind of lemon
1 cups sugar
4 eggs

Melt butter slowly, stir until it thickens, gradually add eggs, sugar and flavoring, last flour. Put in shallow pans as thin as possible. Sprinkle sugar and ground nuts on top and bake in quick oven. Cut in squares while hot.

Miss Louise Wolfenstetter

DATE BARS

1 cup chopped dates
1 cup chopped nuts
1 tsp. soda, level, sprinkled over dates

1 cup boiling water poured over above and allowed to cool.

1 cup sugar
1 egg
½ tsp. salt
Butter size of egg, creamed with sugar
1½ cups flour
½ tsp. vanilla

Spread thin and bake on cookie tin about 40 minutes in

moderate oven. When somewhat cool cut in bars and dip in confectioners sugar.

Mrs. L. R. Thompson

DATE BARS

1 cup nuts, chopped and floured
1 cup dates, chopped and floured
1 cup sugar
1 cup flour
1 tsp. baking powder, heaped
3 eggs beaten lightly

Spread in pan ½ inch thick, cut in strips. When cold roll in powdered sugar.

Mrs. Roy R. Munger

GINGER ICE BOX COOKIES

1 cup shortening
1 cup sugar
2 eggs
½ cup molasses
4½ cups flour
3 tsp. ginger
¼ tsp. salt
1 tsp. soda
1 tsp. salt
1 tbsp. milk

Cream shortening, add sugar gradually. Add well beaten eggs, molasses, and milk, sift flour once before measuring. Sift flour, soda, salt, and ginger together and stir gradually into the mixture. Mold into loaf, wrap in waxed paper, and place in ice box for several hours. Slice as thin as desired and bake ten to twelve minutes in moderate oven.

Mrs. Henry W. Adams

SOUR CREAM SUGAR COOKIES

2/3 cup butter
2 cups sugar
2 eggs
1 tsp. nutmeg
¼ tsp. salt
¼ tsp. vanilla
½ cup sour cream
3½ cups flour
1 tsp. soda

Cream butter and sugar, add eggs, nutmeg, salt, vanilla and cream. Beat one minute, add rest of ingredients. Chill dough two hours or may be placed in ice box until wanted. Break off bits of soft dough and flatten down three inches apart on greased baking sheets. Bake 12 minutes in moderate oven.

Mrs. Irwin H. Slater

HIMMEL KOCHEN

1 cup sugar
3 eggs
1 cup flour
1 tsp. baking powder
1 tsp. vanilla
1 cup walnuts
1 cup dates

Nuts and dates to be cut in small pieces. Spread in pan about 7x11 inches in size. Bake in moderate oven. Cut in squares while warm.

Mrs. C. L. McFaul

OATMEAL COOKIES

1 cup butter
1½ cups sugar
2 eggs
1 tsp. vanilla
2 cups oatmeal
2 cups flour
½ tsp. soda
¼ tsp. salt
1 cup raisins

Mix in order given. Roll into small balls and bake at 350 degrees.

Mrs. Frederick J. Mills

CHOCOLATE CUP CAKES

2 eggs
2 sq. unsweetened chocolate
1 cup sifted cake flour
1 cup sugar
2 well filled tsp. baking powder
¼ tsp. salt
¼ square butter

Melt chocolate and butter over hot water, put unbeaten eggs into measuring cup and fill with milk then beat eggs and milk together. Sift flour again with sugar, baking powder and salt. Add egg and milk mixture to chocolate and butter, beat again. Bake in muffin tins at 350 degrees about 20 minutes.

Frosting

1 cup powdered sugar, heaping
1 tsp. butter, generous

Rub butter through sugar with finger tips, moisten with a little vanilla and boiling water to spread.

Mrs. Joseph Caunt

GINGER DROP CAKES

1 cup sugar
¾ cup shortening, melted
1 tbsp. ginger
½ tsp. cloves
1 tsp. baking powder
3 cups flour
½ cup molasses
⅞ cup hot water
½ tbsp. cinnamon
½ tsp. soda
1 tsp. salt
1 cup raisins, seeded and chopped

Drop on buttered and floured tins and bake brown in a moderate oven.

Mrs. Beatrice S. Fulton

SAND TARTS

2 lbs. flour
2 lbs. sugar
¼ lb. butter
3 eggs

Rub butter into flour; add sugar and wet with eggs well beaten but not separated. Stand several hours on ice or in cool place, roll very thin, cut out and place split blanched almonds on top, wet with beaten egg; sprinkle with sugar and cinnamon. Best in cool weather.

Mrs. Arthur P. Will

HERMITS

1 cup butter
2 cups brown sugar
1 cup chopped nuts
1 cup chopped raisins
1 cup currants
½ cup sour milk
3 eggs
3 cups flour
1 tsp. soda
½ nutmeg
Cloves and cinnamon

Mix well. Drop from spoon. Bake in slow oven.

Mrs. Arthur P. Will

CHOCOLATE INDIANS

⅓ cup shortening
2 eggs
1 tsp. vanilla
3 sq. melted chocolate
¾ cup flour
1 cup sugar
2 tbsp. milk
¼ tsp. salt
1 cup chopped nuts
½ tsp. baking powder

Beat thoroughly, bake in sheet pan. When cool add frosting.

2 tbsp. butter
2 tbsp. milk
1 sq. chocolate

Stir over hot water until chocolate is melted, remove from fire, add ¼ tsp. vanilla, 1½ cups powdered sugar and spread on cake. When cool cut in bars.

Mrs. C. G. Downing

CHOCOLATE SQUARES

1 cup sugar
2 eggs
½ cup flour
2 tsp. vanilla
½ cup butter
2 sq. melted chocolate
1 cup nut meats

Cream butter and sugar, add eggs unbeaten. Spread on large flat tin and bake in slow oven. Cut into strips.

Mrs. W. H. Dunn

HERMITS

1½ cups brown sugar
1 lb. raisins, chopped
½ tsp. soda
¼ cup sweet milk
2 tbsp. brandy or whiskey
1 cup butter
½ lb. figs, chopped
3 eggs
Spices to taste

Flour enough to mix stiff and drop from spoon.

Miss Jemima Van Wagoner

MOLASSES COOKIES

½ cup molasses
½ cup sugar
2/3 cup melted shortening
1 egg
1 cup rolled oats
1 cup flour
½ tsp. salt
1½ tsp. baking powder
½ tsp. ginger

Mix molasses, sugar, shortening and well beaten egg. Add flour, salt, baking powder and ginger which have been sifted together. Stir in the rolled oats. Drop from teaspoon on greased baking sheet and bake at 300 degrees for 20 minutes. Roll (like a rolled sandwich) while hot, each one as it is removed from the sheet, having the top side outside.

INCITE THEM TO QUICK MOTION
The Tempest, Act IV., Scene I.

Mrs. A. B. Stevens

DREAMS FROM NOVA SCOTIA

2 egg whites, beaten stiff
1 dessert spoon cornstarch
1 cup sugar

Cook together in double boiler 15 minutes; remove from fire and add.

¼ lb. cocoanut
¼ lb. walnuts
½ lb. dates
Flavor with almond

Drop from spoon and bake until light brown.

Mrs. Florence W. B. Lawrence

CHRISTMAS COOKIES

6 egg whites
1 lb. almonds or walnuts chopped
1 tbsp. cinnamon
2 cups sugar, sifted
1 lemon rind, grated
2 tbsp. flour, level

Beat egg whites very stiff, add sugar, lemon rind and cinnamon. Put aside a sauce dish full of this mixture and to

the rest add nuts and flour. Drop from spoon. On each little heap put a bit of mixture set aside. Bake slowly to a light brown.

Mrs. Harry E. Bohri

ICE BOX COOKIES

2 cups brown sugar
2 eggs
1 tsp. cinnamon
1 tsp. soda
1 cup butter or fat
1 cup nut meats
1 tsp. vanilla
2½ cups flour

Cream sugar and butter, add beaten eggs then nuts. Mix half the flour with soda and cinnamon and stir together well. Then add rest of flour. Make two rolls. Keep over night in ice box. Slice thin and bake in moderate oven.

Mrs. Lydia Pleger

BUTTER SCOTCH COOKIES

2 cups brown sugar
2 eggs
1 tsp. cream tartar
1 tsp. vanilla
1 cup butter, scant
4 cups flour
1 tsp. soda
1 cup walnuts, chopped coarsely

Mold and let stand in refrigerator over night. Cut in thin slices and bake.

Miss Estelle Wolfenstetter

MOLASSES COOKIES

1 cup butter, unsalted
1 cup sour cream, thick
½ tsp. cinnamon
Nutmeg
2 tsp. soda, level
1 cup sugar
1 cup New Orleans molasses
¼ tsp. allspice
½ tsp. salt

Cream butter and sugar with wooden spoon, add cream and molasses and stir until smooth then spices and salt which have been combined. Sift soda with flour and add a little at a time until the dough can be patted with palm of hand. Have dough one-third inch thick. Use ordinary cutter and bake in moderate oven.

Mrs. Chester S. Rohne

OATMEAL WAFERS

2 eggs beaten
2½ cups dry rolled oats
2 tsp. baking powder
Salt
1 cup brown sugar
1 tbsp. melted butter
1 tsp. vanilla

Drop on slightly greased tins and bake in slow oven until brown. Remove with spatula when partly cool.

Mrs. Clifford E. Pippitt

CANDIES

KNACKS, TRIFLES, NOSEGAYS, SWEETMEATS,—
MESSENGERS OF STRONG PREVAILMENT.
A Midsummer Night's Dream Act I., Scene III.
BUT MYSELF WHO HAD THE WORLD AS MY CONFECTIONARY
Timon Of Athens Act IV., Scene III.

DELICIOUS CANDY

2 cups white sugar
1 cup brown sugar
1 small can condensed milk
1 cup chopped nuts
¼ lb. butter

Dissolve 2 cups sugar in the canned milk; bring to boiling point and add the brown sugar. Boil until it forms soft ball then add butter; beat until creamy adding nuts. Place in buttered tin and cool.

Mrs. Robert Reay Sutton

SUPERFINE CARAMELS

¼ lb. butter
¼ cup Karo
1 tsp. vanilla
1 cup sugar
1 cup condensed milk
Chopped nuts

Blend butter, sugar and Karo over fire. Add milk and vanilla. Cook as long as you can, stirring gently all the time until mixture begins to leave sides and does not come together easily when spoon is drawn across bottom of pan. Pour into buttered pan into which nuts have been sprinkled. Cool; cut into squares and wrap in waxed paper

Mrs. A. W. Todd

GINGER CREAM CANDY

2 cups sugar
¾ cup milk
2 tbsp. butter
1 cup light brown sugar
2 tbsp. corn syrup
2 tbsp. crystalized ginger
1 tsp. vanilla

Put white sugar, brown sugar, milk and corn syrup in pan and boil until it forms a soft ball when tried in cold water. Remove from the fire and add butter and ginger cut fine. Do not stir. When lukewarm, add vanilla and beat until creamy. Pour into buttered pan.

Mrs. Harry Davis

CANDIED WALNUTS

1½ cups sugar
⅓ cup milk
Salt

Cook without stirring until soft ball stage, about 230 degrees. Let stand until nearly cold, add vanilla and stir until creamy and add nuts. There should be a coating of candy on nuts.

Mrs. W. R. Flynn

OPERA FUDGE

2½ cups sugar
½ cup white karo syrup
1 cup milk
¼ cup condensed milk
1 tbsp. butter
½ cup or more nuts
Pinch salt

Cook sugar, Karo syrup and milk, stirring it only until all of it is dissolved. When a little tested in water will form a soft ball add the condensed milk, pouring it in slowly, stirring it all the while. Continue to cook and stir the batch until it again comes to a soft ball. Remove from fire, add the butter and salt, let cool for about five minutes, then stir and beat until it gets heavy. Add the nut meats and stir as long as possible. Then knead it down with your hands for a few minutes until soft. Flatten it out on a greased platter, let set and cut in squares. Two squares of chocolate may be added before cooking if chocolate fudge is desired.

Mrs. O. G. Mercer

TAFFY—SOFT WATER

1 cup red karo
½ cup water
2 cups sugar
1 tbsp. cornstarch
½ tbsp. oil
¾ teaspoon Salt
1 teaspoon Vanilla

Combine sugar, cornstarch, salt, oil, Karo and water. Stir well. Boil rapidly to 252 degrees. Pour on buttered plates, let cool and pull.

Mrs. Irwin H. Slater

POP CORN BALLS

1 cup karo syrup
1 cup white sugar
⅓ cup butter
4 tsp. vinegar

Cook to a soft ball, like taffy. Pour over popped corn.

Mrs. Irwin H. Slater

"PATIENCE" CANDY

Two cups sugar boiled with 1 cup milk. Caramel I cup

sugar and add slowly. Boil until it forms a soft ball when dropped in cold water. Add 1 heaping tsp. butter. Stand pan in bowl of cold water and beat well adding 1 cup chopped walnut meats and 1 tsp. vanilla while beating. Pour into greased pans and cut in squares.

Mrs. Lewis H. Turner

CANDIED FIGS

Dissolve 1 tbsp. soda in boiling water. Pour over fruit. Let stand 10 minutes; Rinse figs well; make syrup of 2 parts sugar to 1 part water. Boil fruit slowly 15 minutes. Let stand over night; boil again 15 minutes; let stand. The third morning boil again and let stand until beginning to cool then drain and roll in sugar. Figs should be ripe but not broken and care should be taken not to break them.

Mrs. John C. Brander

FONDANT

3 cups finely ground cane sugar
⅛ tsp. cream tartar
1/16 tsp. salt
1 cup boiling water

Combine dry ingredients, add boiling water, set over low flame until sugar is melted, then increase heat and boil briskly until it can be picked up in a little water (cold). Remove and wipe mixture from sides of pan, cover with a dampened cloth then with lid of pan and set aside to cool. When cool enough to allow the finger to be pressed to the bottom of the pan it is ready to be beaten. When it creams roll into a ball and wrap in waxed paper. The next day knead to a smooth consistency on a large platter or any hard cold surface. This will prevent the formation of crystals. The secret of good candy from now on is the flavoring. This amount is generally divided into 3 parts, colored and flavored according to taste.

Mrs. H. Roy Garst

CANDY DATE ROLL

1½ cups sugar
1 tbsp. chocolate, heaping
½ cup nuts, chopped
1 cup dates, pitted and chopped
½ cup cream or condensed milk
2 tsp. butter
Powdered sugar

Cook together sugar, chocolate, dates and milk, until mixture forms a soft ball when dropped into cold water. Remove from fire, set pan in bowl of cold water and cool to luke warm. Add chopped nuts and butter. Beat until thick and entirely cold. Turn onto board dusted thickly with powdered sugar and knead until it will mold well. Roll into a long cylinder, about one inch in diameter and

let stand 24 hours. When wanted, cut in slices. One or two tablespoons candied orange peel makes a nice addition.

Mrs. J. K. Huston

DIVINITY FUDGE

2 cups sugar
¼ cup water
(boil until it hairs)
3 cups sugar
¾ cup water
(Boil until it forms soft ball)
1 cup corn syrup
(White Karo)
Whites of 4 eggs beaten stiff

Pour in first part and beat, then add second part beat, add 2 cups nuts and vanilla. Beat 15 minutes.

Mrs. O. G. Mercer

UNCOOKED FUDGE

2 cups pulverized sugar
½ lb. "Dot" chocolate
1½ cups walnut meats
1 can condensed milk
1 cup Sierra chocolate
1 tsp. vanilla

Melt chocolate over hot water. Let stand several hours before cutting.

Mrs. H. W. Reitzell

CHOCOLATE FUDGE

2 cups sugar
½ cup condensed milk
½ cup karo corn syrup
2 sq. chocolate

Cook to 232 degrees. Cook 10 minutes and beat. Add raisins or nuts if desired.

Mrs. W. R. Flynn

FUDGE

2 cups granulated sugar
¼ cup karo syrup
1 pint cream
2 sq. bitter chocolate

Cook to 233 degrees on candy thermometer, add one tbsp. butter; cool; add vanilla and beat until thick.

Miss Louise Wolfenstetter

GOOD FUDGE

1 cake Sierra milk chocolate
1 cake Sierra vanilla chocolate
Vanilla
1 can condensed milk
1 cup nut meats

Dissolve chocolate in double boiler, add milk. Stir well and add nut meats. Place in buttered tins and keep in ice box two hours

Mrs. Robert Reay Sutton

CANDIED GRAPEFRUIT PEEL

Cut the rind in ½ inch strips from 6 grapefruit, cover with water and let stand 3 hours. Drain and cover with fresh water and cook until tender. Take out on plates draining over night. Weigh and add an equal amount of sugar, again let stand over night to form liquid. Cook until clear and be sure all the liquid is cooked into the fruit. Cool on plates then roll each piece in granulated sugar. Lay each piece separately to cool.

Mrs. H. K. McLean

ORANGE NUT FUDGE

2 squares chocolate **Butter size of walnut**

Melt in a little water over low flame, add

3 cups sugar
¾ cup milk
Dash salt
¼ cup orange juice
½ cup orange peel

Cut in small pieces. Cook mixture until it makes a soft ball in cold water. Cool before beating, add 1 cup chopped English walnuts.

Mrs. Lester H. Keim

PICKLES AND CONSERVES

WILL'T PLEASE YOUR HONOUR TASTE OF THESE CONSERVES?
Ind. 2 Taming of the Shrew

FIG PICKLES

7 lbs. white figs, peeled
4 lbs. sugar
1 pt. vinegar
½ oz. cloves
1 oz. stick cinnamon

Melt sugar and vinegar, put in spices. Boil 5 minutes. Drop in figs and cook until clear. Set away and seal when cold.
One tablespoon is about one ounce.

Mrs. H. L. Miller

RHUBARB CONSERVE

4 lbs. rhubarb (or 2 qts.)
1 lb. raisins
6 small oranges (or large ones) peeled
Peelings of 2 oranges, chopped
1½ qts. sugar

Cut rhubarb in about ½ inch lengths, cut up oranges fairly fine. Put all ingredients in large kettle. Cook one half to three quarters of an hour after the mixture begins to boil, or to desired thickness. Makes about 6 pints. Put in glass and cover with paraffine.

Mrs. H. L. Miller

CHUTNEY

1 doz. green tomatoes
2 onions
1 lb. canton ginger put through chopper not too fine
2 qts. vinegar
1 ounce ground mace
1 tbsp. cinnamon
2 lbs. currants
1 pint preserved watermelon rind
6 cucumbers
1 clove garlic
6 lbs. brown sugar
1 tbsp. salt
hand full very small red peppers
1 lb. seeded raisins

Cook all until fruit looks clear and syrup heavy.

Mrs. Lewis H. Turner

BAKED APRICOTS

½ cup blanched almonds (whole)
½ cup seedless raisins
1 can or fresh apricot halves, peeled and large

Cook raisins in apricot juice until they puff. Put apricots in baking dish add nuts, juice and raisins. Bake about 40 minutes. Serve very hot with ham or chicken.

Mrs. Glen Pippitt

PRESERVED WATERMELON RIND

7 lbs. fruit
3½ lbs. cane sugar
⅔ pint vinegar
⅓ pint water

Method

Peel rind, cut in dice or strips, soak in strong salt water over night. Wash well in cold water. Cover with hot water and boil until tender (test with straw). Make a syrup by adding vinegar and water to sugar, when near the boiling point add rind, cook until tender. Remove from fire, add 6 cloves, 1 tsp. allspice, 1 lemon diced, 1 ginger root for each jar of fruit. Bottle hot and seal. Cantaloupe or cassaba may be used.

Mrs. Sidney T. Exley

BERRY PRESERVE

2 boxes strawberries
½ cup lemon juice
5 cups sugar

Melt sugar and berries, slowly bring to boil. Do not stir nor mash. Boil hard for 8 minutes. Add lemon juice and boil 2 minutes.

Nellie R. Lockwood

TO PRESERVE A HUSBAND

Be careful in your selection; do not choose one too young, and take only such varieties as have been raised in a good moral atmosphere. When once decided upon and selected, let that question remain forever settled, and give your time and thought to domestic use. Some insist on keeping them in a pickle, while others are constantly keeping them in hot water. But even poor varieties may be made sweet and tender and good by garnishing with patience well sweetened with smiles; then wrap them in the mantle of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared they will keep for years.

Mrs. George E. Moody

I HAVE SENT FOR THESE STRAWBERRIES
King Richard III Act III., Scene IV.

STRAWBERRY PRESERVES

2 boxes strawberries
5 cups sugar
½ cup lemon juice

Put sugar over berries and let stand over night or several

hours, set in oven and let sugar dissolve. Boil seven minutes. Add lemon juice and boil 3 minutes. Let stand until almost cold before putting in jars, this keeps berries from rising to top of jar. Seal when cold.

Mrs. O. G. Mercer

BAR LE DUC

Boil 1½ cups water and 6 cups sugar until it threads, then add 1 pint strained honey and boil three minutes longer. Add 3 quarts large red currants (picked from stems and washed and drained). Boil 3 minutes and simmer 10 minutes. Fill into clean jelly glasses. It will look as if this is too much juice but put few currants in each glass and remainder of glass with juice. Juice will jell as it stands. When cool cover well with wax and put covers on glasses. When serving use two squares Cream Cheese, ½ pint cream, mix together and spread roughly over serving plate—Pour Bar Le Duc mixture over cheese filling in hollows made in cheese on plate. Serve with flaky wafers. Most excellent cheese course.

Mrs. Walter H. Newman

"NEVERFAIL" CRANBERRY JELLY

7 cups washed cranberries **3½ cups boiling water**

Boil covered 20 minutes. Rub through sieve. Boil 3 minutes. Add 3½ cups sugar. Boil 2 minutes, turn into molds and chill.

Mrs. Lewis H. Turner

RAW CRANBERRY SAUCE

4 cups cranberries **1 orange**
2 cups sugar

Grind cranberries and orange together, add sugar and let stand for 24 hours. Will keep several weeks.

Mrs. William T. Wendt

QUINCE AND CRANBERRY JELLY

3 lbs. quinces **1 lb. cranberries**

Peel and core quinces, cook until soft. Drain through jelly bag. Cook cranberries, drain and combine juices. Add cup for cup of sugar and boil 20 minutes. Makes 1 dozen glasses.

Mrs. F. L. S. Harman

MARMALADE

ORANGE MARMALADE

3 oranges **2 lemons**

Slice thin, reject end pieces. Measure and add twice as much cold water. Let stand over night, measure, then separate pulp and juice. Add to juice measure of sugar equal to combined measure of pulp and juice. Boil until it foams, then add pulp and boil 10-20 minutes or until the juice cooled forms jelly.

Nellie R. Lockwood

ORANGE MARMALADE

Two oranges, 1 lemon. Slice thin without peeling. Add 11 cups water and let stand 24 hours. Boil down to one half the quantity, add 8 cups sugar. Boil until transparent and will jell. If the bitter English flavor is wanted use one half grapefruit instead of the lemon.

Mrs. C. W. Coman

CRANBERRY SAUCE

2 lbs. or 8 cups cranberries **4 cups boiling water**

Boil 20 minutes uncovered, press through colander, add 4 cups granulated sugar and boil 5 minutes. Pour into mold.

Mrs. Henry C. Mueller

THE SPICE AND SALT THAT SEASON
Troilus and Cresida Act I. Scene II.

SPICED FIGS

Dissolve 1 lb. soda in boiling water. Pour over figs and let stand 10 minutes. Rinse figs well.

7 lbs. ripe but firm figs
3 lbs. granulated sugar
1 pt. vinegar
1 tsp. ground cinnamon
½ tsp. ground cloves

Cook as syrup. Add three lemons sliced thin. Boil figs in syrup until clear; take figs out and boil syrup until thick. Pour over figs and bottle. Preserved ginger may be used instead of lemon.

Mrs. John C. Brander

ORANGE MARMALADE

6 large oranges, sliced
1 lemon, cut into slices
6 pints water

Let stand 24 hours then boil one hour, take from fire, drain through colander, measure juice and boil down to one half the quantity. Take from fire, add pulp, put back on

fire and when it comes to a boil add six pounds of sugar and let boil 15 minutes.

Mrs. S. C. Haughey

APRICOT MARMALADE

5 lbs. apricots, weighed after they have been peeled and pitted
3½ lbs. sugar

One large pineapple weighed after it is peeled, and add as much more sugar as pineapple weighs. Canned pineapple may be used. Slice very fine, mash apricots. Put layer of apricots, the sugar and pineapple until all is used and let stand over night to make juice. Add no water. Next day boil from three quarters to one hour. Stir constantly, as it will burn quickly.

Mrs. Clayton R. Taylor

FIG JAM

3 qts. figs
2 qts. sugar
1 qt. water
2 lemons, sliced
1 tsp. soda

Mix all together and cook one and one half to two hours or until it is clear.

Mrs. William A. Spill

AND HAVE THEIR PALATES BOTH FOR SWEET AND SOUR
Othello Act IV., Scene II.

BREAD AND BUTTER PICKLES

12 cucumbers, long, slim
6 onions, large, or 10 small ones 1½ in. in diameter
1 pt. bottle vinegar or 3 cups
1 cup water
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. cassia buds
2 cups sugar, scant, 1 brown and 1 white
1 tsp. tumeric powder

Peel and slice cucumbers and onions cut in half, and put in salt water over night. Drain and rinse. Boil mixture (vinegar, sugar, seeds and all) 5 minutes. Mix all together and boil until transparent and bottle. Delicious. Cucumbers need not be peeled if so desired.

Mrs. John H. Plant

MUSTARD PICKLES

Part 1

1 qt. small cucumbers (whole)
1 qt. small onions (whole)
1 large cauliflower, broken into small pieces

Place in separate bowls and cover with brine strong enough to float an egg. Let stand over night. Drain well.

When ready to make chop fine:

1 qt. large cucumbers
3 green peppers
1 qt. large onions
3 red peppers

Part 2

1½ tsp. celery seed
1 box mustard seed, put in bag

and put into ½ gal. cidar vinegar with 4 cups brown sugar. When boiling add—

¼ lb. dry mustard
½ oz. tumeric
1 cup flour well mixed with
1 cup cold vinegar

When this mixture has thickened add the vegetables and boil ten minutes.

Mrs. James H. Menzies

PICKLES

3 large dill pickles, sliced thin
1 pimiento, cut in narrow strips

Place in 2 quart bowl and set aside.

Boil 1 cup vinegar and 2 cups sugar
1 tbsp. olive oil

Pour over ingredients, let stand until cold, add 1 tbs. olive oil—stir, bottle. Pickles may be used immediately but do not place them in jars until quite cold or they will not be crisp.

Mrs. Frank S. Thornburg

PEPPER HASH

12 green peppers, sweet
12 red peppers, sweet
12 onions

Put through food chopper and pour hot water over it. Let stand over night. In morning make syrup of a pint and a half of vinegar, one and one half cups sugar, and three small tablespoons of salt. Let boil five minutes altogether. Seal in Mason jars.

Mrs. J. Joseph Smith

OLIVE OIL PICKLES

2 doz. small pickles
1 cup salt
1 cup sugar
1 tsp. celery seed
1 qt. small onions
½ gal. white vinegar
1 tbsp. mustard seed
½ cup olive oil

Slice onions and pickles and mix with salt. Let stand over night, then drain and add rest of ingredients. Mix cold and can. May be used in a week.

Mrs. William T. Wendt

OLD RECIPE FOR CHILI SAUCE

24 tomatoes
6 large onions
3 green peppers
2 chili peppers
(chop all of above fine)
1 cup sugar
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
½ tsp. cloves
2 tbsp. salt
2½ cups vinegar

Put in bag

Cook until thick, about one hour.

Mrs. James H. Menzies

CHILI SAUCE

4 qt. cans tomatoes with puree
2 cups chopped onions
3 large green peppers, chopped fine
¾ cup sugar
2 tbsp. salt
5 chili peppers, chopped fine
3 cups vinegar
1 tbsp. cinnamon
½ tsp. cloves and nutmeg

Cook together until as thick as you like it—one to two hours—stirring frequently to avoid adhering to kettle. Makes 6 or 7 pints.

Mrs. Beatrice S. Fulton

PEPPER RELISH

12 large green peppers
12 large red peppers
15 onions

Grind above without seeds, cover with boiling water and let stand 5 minutes, drain well. 1 part vinegar 2 parts water ,add the above and let come to a boil, cover and stand 10 minutes, drain again. Boil 1 pint vinegar, 3 cups sugar, 3 tbsp. salt, 3 tbsp. white mustard seed. Put all together and boil 2 minutes, can and seal.

Mrs. Charles Tucker

FRENCH PICKLES

1 peck 3 or 4 inch cucumbers
12 small sliced white pickling onions
1 qt. olive oil
2 tbsp. white mustard seed
4 sweet red peppers, chopped
½ pt. salt
2 qts. cider vinegar
1 tbsp. celery seed
2 tbsp. black mustard seed

Wash cucumbers, slice round, rather thin, place with onions in stone jar, cover with salt and let stand twelve hours. Drain through colander several hours. Mix remaining ingredients and pour over the cucumbers and let stand three days, stirring with wooden spoon several

times each day. Place in jars and seal. Keep in cool dry place.

Mrs. Henry C. Mueller

GREEN RELISH

1 peck green firm tomatoes
6 cups celery chopped
6 cups vinegar
4 red sweet peppers, chopped
3 cups sugar
¼ tsp. allspice
½ cup salt
2 spanish onions, chopped
½ cup white mustard seed
3 green peppers, chopped
¼ tsp. cloves

Chop tomatoes fine, salt, and place in stone crock for four to five hours. Drain in colander several hours, add remaining ingredients and place in jars for four days. Stir each jar several times. Then seal jars.

Mrs. Henry C. Mueller

CUCUMBER RELISH FOR BARBECUE

12 large cucumbers
2 green peppers
2 red peppers
6 onions
½ cup salt

Peel cucumbers and onions, remove seeds from peppers and put all through food chopper, add salt, mix well and drain in bag over night. Fill jars three quarters full of mixture and cover with vinegar which has been scalded and cooled. Stir well and seal.

Mrs. W. C. Pesenecker

EASY BREAD AND BUTTER PICKLES

6 med. dill pickles, rinse and dry

Cut in slices into crock with one or more sliced onions and 2 tablespoons pickling spice.

Make syrup of
1½ cups vinegar
½ cup water
2 cups sugar

Bring to a boil and pour over pickles. Let stand for 24 hours. Be sure all pickles are covered with syrup.

Mrs. Harry D. Gibson

BREAD AND BUTTER PICKLES

12 cucumbers, sliced

Slices six medium onions. Let stand in salt water over night and drain.

2 cups sugar
3 cups vinegar
1 cup water

Add one tsp. each of salt, celery seed, mustard seed, cassia buds, tumeric powder. Boil all together, put pickles in mixture and boil five minutes, put in jars.

Mrs. Anna Wakelee

BREAD AND BUTTER PICKLES

12 large cucumbers
3 cups vinegar
2 cups sugar
1 tsp. tumeric
1 tsp. acacia buds
6 onions
1 cup water
1 tsp. celery seed
1 tsp. white mustard seed

Slice cucumbers and onions and salt overnight. Bring to boil for five minutes add onions and pickles and boil all together five more minutes. Seal hot.

Mrs. Herman Weber

GREEN TOMATO PICKLE

Take 1 pk. green tomatoes, 10 med. onions, 3 med. green peppers. Slice all together and put in galvanized dish with ¾ cup salt and 2 qts. water. Stir well and leave in brine over night. Drain and add 1 qt. clear water, 1 pt. vinegar and boil 20 minutes. Drain and into pickle put 1 pint vinegar, 1 tsp. each of cloves and allspice, ½ tsp. mustard and ginger, 2 tsp. cinnamon and 1 lb. brown sugar. Boil well for one half hour or more until they are tender and shrinking. This makes 2½ qts. and may be sealed in half pint jars.

Mrs. William H. Sawyer

HA! A FAT WOMAN!
THEY WOULD MELT ME OUT OF MY FAT.
Merry Wives of Windsor. Act IV., Scene V.

VEGETABLE STEW FOR REDUCING

1 bunch carrots
1 bunch celery
1 bunch parsley
onion and butter if desired
1 bunch spinach
1 can tomato soup
1 can tomatoes

Grind carrots, celery and parsley and boil 30 minutes, then the rest of the ingredients and cook 20 minutes.

Mrs. Charles Hinchman.

A DIET

1 bunch carrots
1 bunch parsley
1 bunch celery
little salt

Cook twenty minutes and add:

1 bunch spinach
1 large can solid pack tomatoes

Cook ten minutes. No butter. Eat nothing else three days a week.

Mrs. Irwin H. Slater

May Eat

Roast Beef
Beef Steak
Roast Lamb
Lamb Chops
Chicken
Baked Fish
Vegetable Soup
Fat-free Meat Broths
Moderate Amount Sugar
Artichoke
Asparagus
Cabbage
Cauliflower
Celery
Egg Plant (not fried)
Peas
Lima Beans
String Beans
Squash
Tomatoes
Tomato Juice
Applesauce
Baked Apple
Melon
Orange
Orange Juice
Grape Fruit
Grape Fruit Juice
*** Peaches**
*** Pears**
*** Plums**
*** Preferably Cooked**

Avoid

Fried Food
Gravies (made)
Greasy Food
Cream
Excess Butter

Selected

THROW PHYSIC TO THE DOGS, I'LL NONE OF IT.
Macbeth. Act V., Scene III.

HAPLY YOUR EYE SHALL LIGHT UPON SOME TOY YOU HAVE DESIRE TO PURCHASE; AND OUR STORE, I THINK IS NOT FOR IDLE MARKETS.

Twelfth Night. Act III., Scene III.

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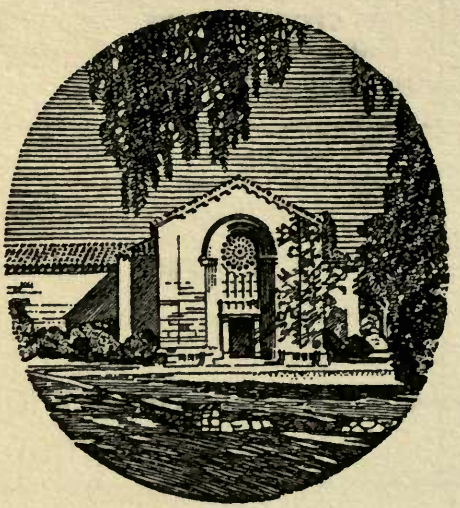

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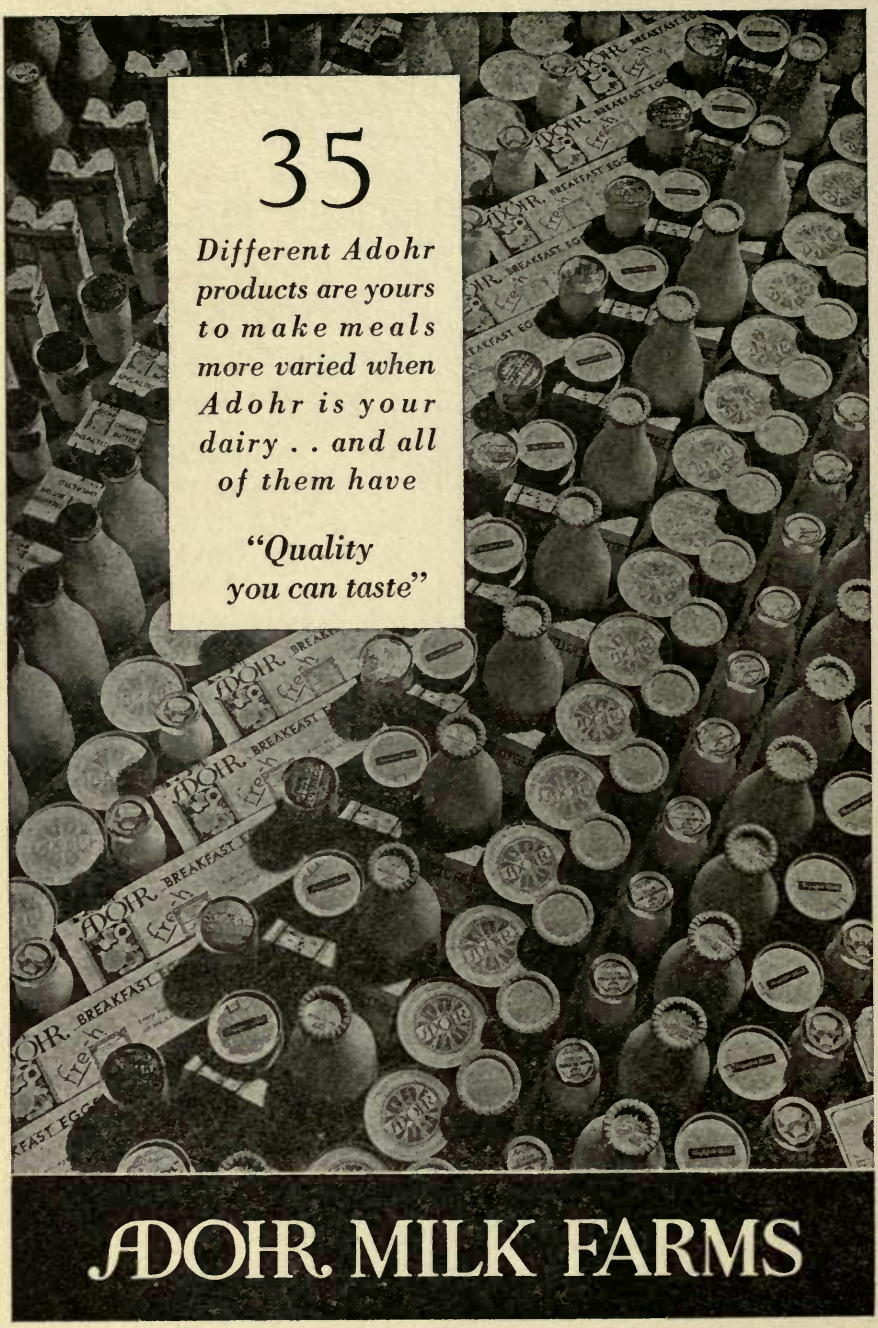
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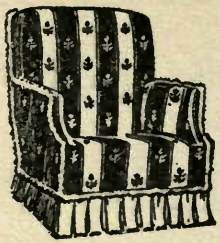

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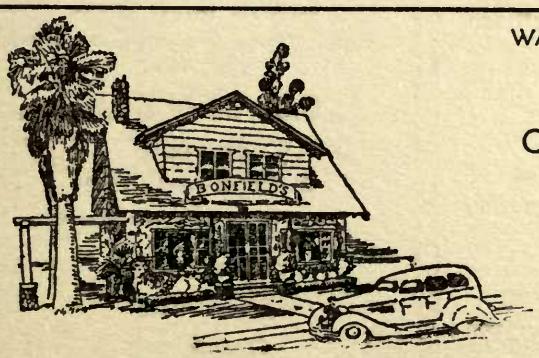

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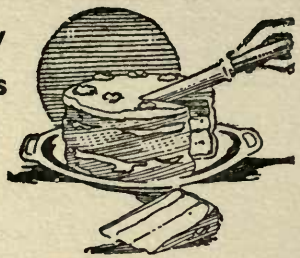

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