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The Era Cook Book





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wholesome "Shredded Wheat Dishes" will be found in this book.



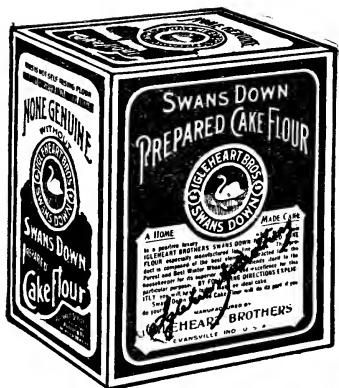
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SHREDDED WHEAT is made in two forms: BISCUIT, for breakfast or any meal; TRISCUIT, the Shredded Wheat Wafer, eaten as a toast for luncheon or any other meal with butter, cheese or marmalades. Both the Biscuit and Triscuit should be heated in the oven to restore crispness before serving. Our new Book, "The Wonders of Niagara," is sent free, post paid, for the asking.

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EGG NOODLES, EGG SOUP PASTELS**

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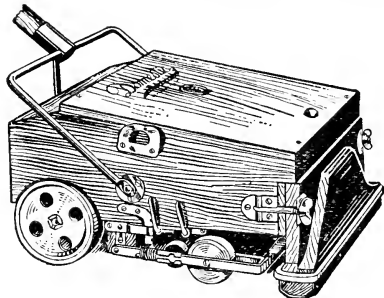


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Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The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

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

THE ETA COOK BOOK

PUBLISHED BY

THE BOSTON ALUMNÆ CHAPTER

OF

Alpha Phi Fraternity



*“Be to her virtues very kind,
Be to her faults a little blind.”*

BROOKLINE, MASS.
HUNTINGTON ART PRESS, BOOK AND JOB PRINTERS
1914

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The Boston Alumnae Chapter
of
Alpha Phi Fraternity

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no. 1



*We may live without poetry, music and art ;
We may live without conscience, and live without heart ;
We may live without friends ; we may live without books ;
But civilized man cannot live without cooks.*

*He may live without books, what is knowledge but grieving ?
He may live without hope, what is hope but deceiving ?
He may live without love, what is passion but pining ?
But where is the man that can live without dining ?*

— Owen Meredith.



FOREWORD



THE Boston Alumnae Chapter of Eta, of Alpha Phi, takes great pleasure in presenting this little Cook Book to its members and their friends. Each alumna of Eta will certainly prize these recipes, not only for their practical value, but for the pleasant associations which they will recall of college days. It is hoped that the friends outside the fraternity will find the book useful and suggestive.

Where several duplicate recipes have been contributed, it has been necessary for the interest of the book to make a choice and discard all but one or two. All others, with a few exceptions, have been published in their original form.

The attention of each reader is called to the advertisements. It is hoped that the firms herein represented will receive generous patronage.

HELEN DORR VOLPE,
GERTRUDE BURR O'NEIL,
MAUD VAUGHN O'NEIL,
ORPHA LEE POTTER,
NINA A. ADAMS,
FLORENCE A. RUNNELLS,
The Committee.

Bread, Rolls and Muffins

*“The very staff of life
The joy of a husband
The pride of the wife.”*

Baked Brown Bread

Two cups graham flour, one cup wheat flour, one-half cup dark molasses, one-half cup sugar, two cups sour milk, one-half cup raisins, two even teaspoons soda, one even teaspoon salt. Let rise one hour and cook one hour in moderate oven. GRACE PARKER, '12.

Brown Bread

One cup molasses, two cups sour milk, one teaspoon soda dissolved in the sour milk, one small teaspoon salt, one cup corn meal, one cup graham meal, one cup rye meal. Steam three and one-half hours.

AMY BRIDGES RICE, '86.

Unusual Brown Bread

Three cups rye meal, two cups corn meal, one cup molasses, two teaspoons soda, sour milk to make soft enough to pour into two-quart pail. Steam inside a larger pail with water for four or five hours.

DAISY RAYMOND, ex-'94.

Knox Gelatine is guaranteed to please or money back

Boston Brown Bread

Into the mixing bowl put one cup molasses, one teaspoon soda, and over these two pour one pint boiling water, stirring until well blended. Add one cup sifted white flour, one and one-half cups rye meal not flour, one and one-half cups Indian meal, one teaspoon salt, one and one-half cups raisins slightly dampened and then floured. Steam three to four hours.

ESTHER HAMMOND, '17.

Brown Bread

One cup Indian meal, one cup graham flour, one-half cup white flour, one heaping teaspoon soda dissolved in one cup molasses, two cups sweet milk, one teaspoon salt. Fill coffee tins two-thirds full, cover, and put in covered pails part full hot water. Steam in oven three or four hours.

Bran Bread

One and one-half cups sour milk, one-half cup sugar, one scant cup flour, one teaspoon salt, two and one-half cups sifted bran, one teaspoon soda sifted with flour; mix all well. Bake in slow oven forty minutes. Sift bran only with very coarse sieve. RUTH LAMONT, '15.

Third Bread

One cup Indian meal, one cup flour, one cup rye meal, one teaspoon soda, two tablespoons molasses, scant. Mix with water to a soft mixture. Bake in moderate oven.

GRACE HAYDEN FRANKLIN, '07.

The Knox Acidulated package contains flavoring and coloring

Graham Bread •

One-half cup molasses, one-half cup sugar, one teaspoon soda dissolved in one cup sour milk, two cups graham flour. Mix in order given and bake in a moderate oven thirty to forty minutes.

ANNA WOOD RICHIE, ex-'98.

Graham Bread without Yeast

Mix together two cups sifted graham flour, one cup wheat flour, two teaspoons Royal baking powder, pinch of salt. Mix one-half cup molasses with one cup milk; add one well beaten egg. Mix all well together and bake in a slow oven for an hour.

EMILY TAY LAWRENCE, ex-'06.

Graham Bread

Two cups white flour, two cups graham flour, one cup sugar, four teaspoons Royal baking powder, one teaspoon salt, one egg, two cups milk. May be made plain or varied with a cup of nut meats or raisins. Let stand in tins twenty minutes before baking. Bake an hour in moderate oven.

ETHEL BRITTON PERRY, '97.

Oatmeal Bread

Two cups rolled oats, two cups boiling water, two tablespoons shortening, two teaspoons salt, one-half cup sugar, one cup warm water, one yeast cake in one-fourth cup warm water. Pour boiling water over rolled oats. Let stand one hour. Then add rest of the ingredients and white bread flour enough to knead,

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

making it quite a stiff dough. Let rise till double. Proceed as in ordinary white bread. All measures taken level. SARAH A. COLE, '95.

Oatmeal Bread

One cup Quaker oats, two teaspoons salt. Scald with two cups boiling water; add one tablespoon butter or lard. When cool enough add one-half yeast cake and whole wheat flour enough to make usual stiffness of bread. Let rise over night, cut down; when raised a second time, knead, let rise and bake same as white bread. MABEL BANCROFT PHILLIPS, '04.

Nut Bread

Two cups graham meal, four cups white flour, one cup molasses, one cup walnuts, two teaspoons soda, sour milk enough to make a stiff batter, salt. Put dry ingredients in first, then molasses.

AVIS SHERBURNE, '14.

Light Nut Bread

One egg, one-half cup sugar, one and one-fourth cups milk, four teaspoons Royal baking powder, three cups flour, one cup nut meats, salt. Let rise twenty minutes. Bake forty minutes or longer, slowly.

RUTH R. DODGE, '09.

Dark Nut Bread

Two cups graham flour, one cup white flour, one-half cup sugar, one-half cup molasses, with one teaspoon soda; two cups milk, one-half cup nuts. Bake in a bread tin one hour. RUTH R. DODGE, '09.

Use Knox Gelatine if you would be sure of results

Nut Bread

One egg, beaten light, three-fourths cup sugar, two cups sour milk, two teaspoons soda, three cups whole wheat flour, one cup white flour, one cup chopped walnuts, one teaspoon salt. Mix in order given and bake in a cake pan one hour.

EDNA STAPLES MITCHELL, '09.

Nut Bread

Scald one-half cup milk; add one-half tablespoon lard, one-half tablespoon butter, two tablespoons molasses, three-fourths cup cold water, one teaspoon salt, one yeast cake dissolved in one-third cup luke-warm water, one-half cup white flour, one cup nut meats, two and three-fourths cups whole wheat flour. Takes much longer to rise than white bread.

GLADYS M. WALLEY, '05.

Nut Graham Bread

Two cups graham flour, two cups white or whole wheat flour, one-half cup molasses, one tablespoon sugar, one teaspoon soda, one cup chopped walnuts, two cups sour milk or buttermilk. Bake one and one-fourth hours in moderate oven in loaf pan.

RUTH WOOD HOAG, '99.

English Nut Bread

Three cups flour, one cup sugar, four scant teaspoons Royal baking powder, one teaspoon salt, one egg, one cup milk, three-fourths cup walnuts, cut in large pieces. Sift dry ingredients together, add beaten egg and milk.

Simply add water and sugar to the Knox Acidulated package

Let stand twenty minutes in pan before baking. Slice thin and spread with butter.

MOLLIE KINGSBURY HOWARD, '05.

Wellesley Bread

Five cups Franklin Mills whole wheat flour, three teaspoons cream of tartar, one and one-half teaspoons soda, two teaspoons salt, three-fourths cup molasses, one cup cold milk, two cups water. Makes two loaves. Bake one and one-half to two hours.

CONSTANCE F. COAN, '02.

Whole Wheat Bread

Take one quart of tepid water, one dry yeast cake dissolved, two tablespoons sugar, two tablespoons melted butter, small teaspoon salt. Stir in five pints sifted flour and let stand over night. Next morning stir thoroughly, put into pans, let rise and bake in two loaves. Never knead, always stir thoroughly with a spoon. Use Franklin Mills flour.

GERTRUDE B. O'NEIL, '06.

Shredded Wheat Biscuit for Breakfast

Warm the biscuit in the oven to restore crispness; don't burn; pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

Parker House Rolls

One quart flour, one-half cup sugar, yeast cake, two cups scalded milk, nearly cold, butter size of an egg,

For dainty delicious desserts use Knox Gelatine

and salt. Put all the ingredients into the middle of the flour, not stirring at all. Let it rise three or four hours; then knead over and cut; butter the top and fold over. Let stand until light. Bake ten or fifteen minutes.

BLANCHE HARTWELL BARBER, '94.

Coffee Rolls

Scald a cup of milk. When cool, add a yeast cake dissolved in one-fourth cup of water. Add one and one-half cups flour and let rise. Then add one-fourth cup sugar, one-third cup melted butter, one teaspoon salt, one beaten egg, two cups flour. Let rise. Roll out and cut off strips. Roll between palms to about a pencil's diameter, and curl them up. Let rise. After baking, put on each a little frosting of powdered sugar mixed with milk.

HELEN M. STEVENS, '05,

Fruit Rolls

Two cups flour, four teaspoons Royal baking powder, one-half teaspoon salt, two tablespoons sugar, two tablespoons butter, two-thirds cup milk, one-third cup finely chopped raisins, two tablespoons finely chopped citron. Mix as baking powder biscuits. Roll one-quarter inch thick, brush with melted butter, sprinkle with fruit, sugar and cinnamon. Roll like jelly roll, cut off pieces three-quarters inch thick. Bake on buttered pan in hot oven fifteen minutes.

ANNIE CAFFIN SWETT, '08.

Muffins

One egg, beaten with one-fourth cup sugar, salt, one cup white flour, and one cup rye flour or entire

Pink coloring for fancy desserts in each package of Knox Gelatine

wheat, one tablespoon Royal baking powder, one cup milk. Bake fifteen or twenty minutes, not longer, in hot oven. VICTORIA M. H. ZELLER, '08.

Muffins

One egg, one-fourth cup sugar, one cup flour, three-fourths cup milk, one teaspoon Royal baking powder, one-half teaspoon salt. This makes six muffins.

LENA CHANDLER MASON, ex-'13.

Breakfast Muffins

One and one-half cups flour, one-third cup sugar, two and one-half teaspoons Royal baking powder, one-fourth cup butter, one-half cup milk, one egg. Sift dry ingredients. Add milk, melted butter and un-beaten egg. Beat all together until light. Bake in hot oven. FLORENCE A. RUNNELLS, ex-'06.

Bran Muffins

Two cups bran, get Health bran if possible; one cup flour, one-fourth cup molasses, one egg, salt, one teaspoon soda, sifted with flour; one and one-half cups sweet milk. Bake twenty minutes in gem pans.

ALICE HERSEY MONNING, ex-'96.

Mother's Bran Muffins

One cup bran, one cup white flour, one cup sour milk, one-half cup sugar, one teaspoon soda, one heaping tablespoon shortening, one-half teaspoon salt. Mix ingredients and bake in hot oven about twenty minutes. HAZEL K. MILLER, '09.

Knox Gelatine comes in two packages—Plain and Acidulated (lemon flavor)

Wheat Muffins

One egg, two tablespoons sugar, one cup milk, one heaping teaspoon Royal baking powder, two cups flour, one-half teaspoon salt, then two tablespoons melted butter.

ALICE BIDWELL LEE, '04.

Rolled Oats Muffins

Two and one-half cups rolled oats, two and one-half cups flour, two and one-half cups sour milk, two-thirds cup sugar, one egg, pinch of salt, one heaping teaspoon soda. Bake in very hot muffin tins.

DAISY RAYMOND, ex-'94.

Oatmeal Muffins

Soak two cups rolled oats in one and one-half cups sour milk over night. In morning add one-fourth cup melted butter, one-third cup sugar, one egg well beaten, one teaspoon soda, one-half teaspoon salt and one cup flour. Bake twenty minutes in hot oven.

ANNA WOOD RICHIE, ex-'98.

Rice Muffins

Combine one cup boiled rice (boil in milk), with one cup milk, one teaspoon melted butter, yolks of two eggs, one and one-half cups flour, one tablespoon sugar, one-half teaspoon salt, one heaping teaspoon Royal baking powder. Fold the beaten whites of the eggs in carefully; pour into hot gem pans and bake in quick oven.

CARRIE M. SEARLE, '00.

Biscuit Dough

One and one-half cups flour, one and one-half teaspoons Royal baking powder, one-half teaspoon salt,

Try Knox Acidulated Gelatine with the lemon flavor enclosed

one tablespoon lard; enough milk to make into dough.

LENA A. GLOVER, '97.

HELEN GLOVER, '13.

Baking Powder Biscuits

Two cups flour, two teaspoons sugar, two teaspoons Royal baking powder, one teaspoon salt, one full teaspoon lard worked in with fingers. Mix with milk to make a soft dough. Do not roll out. Pat with hand; cut out; roll in melted butter and bake in hot oven.

FLORENCE A. RUNNELLS, ex-'06.

Pin-Wheel Biscuits

Prepare Royal baking powder mixture, but a little stiffer. Roll one-quarter inch thick. Brush with melted butter and roll like jelly roll. Slice three-quarters inch thick. Place slices in pan, sprinkle with sugar and cinnamon mixed, and bake fifteen minutes.

EDITH LYNCH BOLSTER, '90.

Sweet Bread Biscuits

Soak all afternoon one yeast cake in one-fourth cup water. Add one cup milk which has been scalded and cooled till luke warm; stir in flour as for bread and leave over night. In the morning add two eggs, one-fourth cup sugar, one-fourth cup melted butter, one teaspoon salt; add flour as for bread and finish as bread, baking in small biscuits twenty minutes.

GRACE D. RUNYON, ex-'14.

Bran Biscuit

Two cups bran, one cup flour, one teaspoon soda,

Knox Gelatine makes dainty desserts for dainty people

one and one-half cups sour milk, one-fourth cup butter, three tablespoons molasses. Drop in gem tins and bake in moderate oven.

FLORENCE A. RUNNELS, ex-'06.

Corn Cake

One cup corn meal, one-fourth cup sugar, one-half teaspoon salt, one cup flour, two teaspoons Royal baking powder, one egg, one cup milk, one tablespoon melted butter. Mix in order given.

CARRIE M. SEARLE, '00.

Johnny Cake

One and one-half cups sugar, two-thirds cup butter, two cups milk, two cups white flour, two cups yellow corn meal, four eggs; add a little salt, and sift two teaspoons Royal baking powder with the flour.

ALFREDA NOYES REEVE, '89.

Popovers

Two eggs, two cups milk, two cups flour, salt. Stir the milk into flour a little at a time to make it perfectly smooth, then add the eggs, beaten separately. Have the gem pan hot, and bake in a quick oven.

KATHERINE I. HODGDON, '93.

Popovers

One cup flour, one cup milk, one-eighth teaspoon salt, one egg. Mix all ingredients and beat five minutes. Pour in hissing hot gem pans and bake twenty minutes.

ALICE HERSEY MONNING, ex-'96.

Knox Acidulated Gelatine saves the cost, time and bother of squeezing lemons

Crumpets or "Feather Beds"

Two eggs, well beaten, one-half cup melted lard or butter, two cups milk slightly warmed, one compressed yeast, three tablespoons sugar. Flour to make stiff enough to drop from a spoon. Start between 9 and 10 a. m. Stir down if very light during day. At 5 put in muffin tins, and let rise one hour, or until light. Bake in quick oven.

VIOLA BRAINERD BAIRD, '03.

Buns

Break one egg into a cup and fill up with milk, one cup sugar, one-half cup yeast, one-half cup butter, flour to mix a soft dough, add cinnamon. Let rise until light, add raisins and flour and make into buns. Bake and when nearly done glaze the top.

GERTRUDE B. O'NEIL, '06.

Whole Wheat Griddle Cakes

Three cups Franklin Mills flour, one-fourth cup sugar, one-half teaspoon salt, one egg, two teaspoons Royal baking powder. Mix with milk or milk and water. Have griddle hot.

GERTRUDE B. O'NEIL, '06.

Graham Griddles

One egg, one tablespoon melted butter, one teaspoon salt, one heaping teaspoon Royal baking powder, one cup each of wheat flour and graham flour, and milk to make a batter.

HELEN G. DURGIN, '13.

See that the name K-N-O-X is on each package of gelatine you buy

Shredded Wheat Biscuit with Strawberries

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.



Soups

*“Some like it hot, some like it cold,
Some like it in the pot nine days old.”*

Asparagus Soup

Take tough ends of asparagus, peel and cut into thin slices. Cover with cold water, cook in double boiler one hour or more. Pour off water, add equal quantity of milk. Season with butter, pepper and salt. Thicken with flour and water.

SUSIE SANBORN COWPER, '90.

Crecy Soup

Slice thinly two carrots, add one tablespoon butter, one cup boiling water. Cook until tender. Heat in double boiler one pint of milk, with one slice of onion. When carrots are tender rub through sieve. Make white sauce with one tablespoon butter, one tablespoon flour, and the hot milk, removing onion, salt-
spoon of salt. Add carrot and cook five minutes.

IDA M. SAWYER, '98.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons

Shrimp Chowder

One can shrimp, three tablespoons butter, two common crackers, three cups milk, one small onion, one cup cold water, salt. Cream butter, add crackers; scald milk with onion, remove onion and add milk to mixture. Add shrimp and season with salt and pepper.

ORPHA LEE POTTER, '04.

Tomato Bisque

Put three pints milk into double-boiler, strain one can tomatoes, put one scant teaspoon soda into the tomatoes. Save out one-half cup milk and dissolve in it one heaping tablespoon flour, salt the flour, cook milk and flour. Add tomatoes, butter size of an egg, salt, pepper.

CARRIE M. SEARLE, '00.

Tomato Bisque

One quart tomatoes, stewed; add salt and pepper and cook. Later, add one teaspoon soda, and let it boil until it stops foaming. Boil one quart milk in double boiler. Thicken with two tablespoons flour. Strain tomatoes and pour into milk.

ELIZABETH GOODWIN ADAMS, '07.

Mock Bisque

One can Campbell's tomato soup, one can water, one can milk, one tablespoon flour, one tablespoon butter. Heat soup and water to boiling point, add very little soda, one-fourth teaspoon, then the milk. Melt butter, add flour, and pour soup, etc., on this. Add butter, and serve very hot.

GLADYS DAMON, '14.

Vegetable Soup

One-fourth cup cabbage, one-fourth cup carrots, one-fourth cup turnips, one-fourth cup celery, one small onion, one-half cup tomato, one-half cup potato cubes. Cut vegetables. Fry until a light brown in one heaping tablespoon butter. Add one quart boiling water, one teaspoon salt, and boil twenty minutes. Add tomato and potato and cook another half hour. Serve with or without vegetables.

FLORENCE GOODWIN LANE, '95.



Fish

*“ Why, then, the world’s mine oyster,
Which I with sword will open.”*

Shredded Wheat Oyster, Meat or Vegetable Patties

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

Baked Halibut

Two slices halibut one and one-half inches thick, one-half pint oysters, three thin slices salt pork, cracker crumbs. Put slices of pork on fish tin, on pork lay one slice fish. Drop oysters in melted butter and then cracker crumbs. Put oysters on top fish, other slice fish with slices of salt pork on top. Bake thirty-five

Four pints of jelly in each package of Knox Gelatine

or forty minutes. Baste with melted butter three or four times. When fish is nearly done take from oven, cover with cracker crumbs mixed with melted butter. Put back in oven to brown. Garnish with lemon. Serve with drawn butter.

SARAH AMES COLE, '95.

Haddock, a la Rarebit

One tablespoon flour, one cup cream, one cup chopped cheese, one teaspoon mustard, salt and pepper to taste. Boil cream, thicken with flour, add cheese, salt, pepper and one egg. Lay fillet of haddock on buttered platter. Cover with rarebit and bake fifteen minutes in hot oven.

EMMA MASON CHANDLER, '00.

Fricasseed Oysters

One pint oysters, one tablespoon butter, cream, one tablespoon flour, one tablespoon butter, lemon juice, salt, pepper, egg. Cook oysters in butter, and drain. Add enough cream to oyster liquor to make one cup. Make sauce with flour, butter and cream. Season with lemon, salt, pepper. Pour sauce into beaten egg. Serve on toast.

FLORENCE GOODWIN LANE, '95.

Scalloped Oysters

One quart oysters with liquor, one cup butter partly melted, two eggs, two cups sweet milk, twenty-four crackers rolled fine, salt and pepper to taste. Beat eggs, add milk, crackers, butter and oysters, seasonings. Bake in moderate oven about one and one-half hours. If half the recipe is used bake one hour. This is a fine dish for the fireless cooker.

SARAH A. COLE, '95.

Knox Gelatine solves the problem of "What to have for dessert?"

Baked Salmon

One can of salmon steak. Remove all bones and skin. One cup cracker or bread crumbs, one cup milk, a little salt. Butter the dish and put a layer of cracker or bread crumbs, a layer of salmon, dotted with butter, another layer of crumbs and another of salmon dotted with butter, and continue until dish is filled. Pour over milk and let soak well. Bake for twenty minutes.

DOROTHY E. HODGKINS, '11.

Creamed Salmon

Cook to a paste one-half cup milk and one-half cup soft bread crumbs, add one can (two cups) salmon boned and flaked, season with salt, pepper and lemon juice. Fold in two eggs beaten until very light, steam in buttered mould thirty to thirty-five minutes. Serve with one cup white sauce to which has been added one-half cup peas. BERTHA CROCKER MERRILL, '97.

Salmon Loaf

One large or two small cans salmon, one and one-half cups cracker crumbs, three or four eggs, scant one-half cup melted butter, salt, pepper and parsley. Mix cracker, salt and pepper, add one cup cold water, yolks of eggs, and salmon. Add butter, beat whites stiff, and add quickly. Steam one hour in bread loaf pan set in steamer. Garnish with peas.

HELEN L. FOLLANSBEE, '00.

Shrimps

Make a rich cream sauce from one pint sweet cream

Knox Gelatine is economical—Four Pints in each package

heated to the steaming point, one tablespoon flour, and a little butter. Add salt, paprika and a few drops of celery essence, one cup chopped walnut meats, and one pint shrimps cut in halves (canned shrimps may be used). Garnish with parsley. Lobster or any white fish may be substituted for the shrimps. An attractive way to serve this is in ramekins, putting buttered crumbs on top and baking a few minutes to brown the crumbs.

ALICE HERSEY MONNING, ex-'96.



Meat and Meat Sauces

*“Some hae meat that cannot eat,
And some would eat that want it,
But we hae meat and we can eat,
Sae let the Lord be thank it.”*

Baked Beef and Bacon

One pound lower round beef chopped fine, one-half pound bacon sliced thin, one egg, and one cup cracker or bread crumbs. Mix all together with about a cup of milk and put the slices of bacon around the sides, top and bottom. Bake covered about one-half hour.

DOROTHY E. HODGKINS, '11.

Beef, en Casserole

Take round steak and cut into pieces suitable for serving. Into a buttered baking dish (casserole preferred) put a layer of the steak. Add salt, pepper and bits of butter. Then add a layer of chopped onions and a layer of chopped celery. Then repeat the layers of meat, onion and celery, having the top layer celery. Cover all with canned tomato. Cover the baking dish and bake slowly two and one-half hours. This requires a generous quantity of salt and pepper.

ALICE HERSEY MONNING, ex-'96.

Knox Gelatine is measured ready for use—each package is divided into two envelopes

Beef, a la Mode

Five pounds lower round beef, two turnips, two beets, two carrots, medium sized onion. Chop vegetables in cutter and brown them slightly in large piece of butter. Sear meat first, rubbed in salt, in vegetables and butter. Put vegetables in bean-pot, on top of them the meat with three cloves and a little pepper. Cover with water and bake four to five hours. Before serving add juice one-half lemon. Drain off water. Serve meat surrounded by the vegetables.

FLORENCE GOODWIN LANE, '95.

Beef Loaf

One and one-half pounds round steak, two cups cracker crumbs, two teaspoons sage, one teaspoon each salt and pepper, one and one-half cups water, butter size of an egg. Shape into a loaf and bake, basting now and then.

MARIA GREY KIMBALL, '02.

Hamburg Loaf

To one and one-half pounds hamburg steak add three-fourths cup cracker crumbs, three-fourths cup milk, one egg beaten, one teaspoon salt, one teaspoon poultry dressing. Shape into a loaf. Bake forty-five minutes in buttered pan with a little water around loaf.

ORPHA LEE POTTER, '04.

Swedish Loaf

Two pounds lower round, one and one-half cups bread crumbs, one egg, salt, pepper, onion if liked, milk to moisten. Pass meat through chopper. Beat egg into mixing bowl and mix thoroughly with meat,

salt and pepper. Add alternately bread crumbs and milk, stirring constantly so that the whole may be thoroughly moistened. The success of this dish depends upon the thoroughness with which the ingredients are blended. If an onion flavor is relished, chop two slices fine and add, or place whole onion in roasting pan. Mould mixture in shape of roast in pan, place butter in corners and roast one hour, basting frequently. Serve with brown or tomato sauce.

GRACE POTTER BELISLE, ex-'99.

Braised Beef

Three pounds under part of the round. Try out two thin slices of fat pork, wipe meat, sprinkle with salt and pepper, dredge with flour, brown entire surface with pork fat. Put in large earthen pudding dish, surround with one-fourth cup each carrot, turnip, onion and celery, one-half can tomatoes, one-half teaspoon peppercorns, few cloves in the meat; cover with three cups boiling water. Cover closely, bake four hours in slow oven, turning every half hour.

EMILY P. BURDON, '14.

Rosalie's Steak, en Casserole

One pound round steak cut up into pieces for serving, salted, peppered and rolled in flour. Lay the pieces in the casserole and sprinkle lightly with flour between the layers. Peel four small onions and stick eight to twelve cloves in them. Cover with cold water and bake four hours. The baking dish must be tightly covered. Use fireless cooker.

HAZEL K. MILLER, '09.

Rolled Steak, en Casserole

Three pounds round steak, two cups bread crumbs, one cup salt pork chopped, two slices salt pork, two cups boiling water, one cup tomato, one tablespoon chopped onion, one tablespoon Worcestershire sauce, poultry dressing, allspice, celery salt, salt, pepper. Have the meat cut one-half inch thick in one piece. Make a mixture of the bread crumbs and chopped pork, highly seasoned and moistened with milk. Spread this on the meat, roll and tie tightly. Try out the pork, fry the onion in it and then brown the meat roll. Remove from spider and place in casserole. Make a sauce as follows: Pour the boiling water into the spider, thicken with flour, add tomato and the seasonings. When it has boiled once, pour it over the meat and cook in a slow oven four hours. GRACE F. SEABURY, '96.

Cream Gravy for Beefsteak

After broiling steak in a hot spider pour one or two cups of thick cream into the fat remaining in the pan, cook three minutes, season.

ETHEL BRITTON PERRY, '97.

Porterhouse Steak (California Style)

Wipe a Porterhouse steak, broil and remove to platter. Spread with butter and sprinkle with salt and pepper. Then pour over the steak the juice of one-half lemon, and one tablespoon Worcestershire sauce. Place in oven until butter melts.

SUSAN MEREDITH SMITH, '04.

Use Knox Gelatine—the two-quart package

Savory Beef

Wipe and trim a thick slice of round steak, roll in flour and place in casserole. Add one sliced onion, one bay leaf, and one can tomatoes. Cover and place in a moderate oven. Cook slowly two hours. Add salt and pepper at end of the first hour.

SUSAN MEREDITH SMITH, '04.

Oven Stew

Two to three pounds shin of beef (small end), one carrot, two potatoes, one tablespoon rice, three or four whole cloves, one-half onion, one-half can of peas, one tablespoon bread-crumbs, one tablespoon tomato ketchup, seasoning. Have bone broken and scoop out about one tablespoon of the marrow, place in the kettle, add the meat cut in pieces for serving, brown in the fat (marrow), then add about two quarts boiling water and the other ingredients, reserving the potatoes. Place in the oven and cook at a low heat three or four hours. Add the potatoes cut in pieces, one hour before serving. One tablespoon vinegar may be used instead of ketchup. CLARA CAME JEROME, '99.

Dutch Casserole

Two pounds chuck steak cut in pieces for serving, one-half can tomatoes, one can peas, one carrot and one onion diced, one-fourth cup pearl tapioca, one-fourth cup bread-crumbs (no crusts), about one tablespoon salt, pepper to taste, four cloves. Just cover with water one to one and one-half cups, in a two-quart bean-pot or casserole-dish. Add no more water.

Knox Gelatine makes a transparent, tender, quivering jelly

Bake five hours in a moderate oven, with cover tightly closed. Put everything in together, except peas. Add those one hour before it is done. Half this recipe serves seven people amply.

HARRIET SAWYER HOLDEN, '93.

Spanish Beef

Two pounds hamburg, one pound sausage meat. Chop fine one green pepper, one teaspoon parsley, and one good-sized onion, salt. One cup bread crumbs, one tablespoon chili sauce, milk enough to mould (say one-half cup). Mould into a loaf-like shape, put three slices bacon on top, bake one and one-half hours in a moderate oven. Twenty minutes before it is done pour one-half can tomatoes around it. Strain the gravy. Delicious cold.

HELENA M. BULLOCK, Alpha, ex-'94.

Baked Chops

Take short lamb chops, dip in beaten egg, roll in fine cracker crumbs and sprinkle with salt. Spread on a pan and bake brown in oven one-half hour.

MABEL BANCROFT PHILLIPS, '04.

Baked Ham

One slice ham one-half inch thick, one cup milk, one teaspoon mustard, one tablespoon sugar, flour. Soak ham in milk one hour. Remove from milk and rub ham with mustard and sugar, then dredge with flour. Pour back the milk in which it soaked and bake until brown.

LENA CHANDLER MASON, ex-'13.

Knox Gelatine is the one dessert for all appetites

Baked Ham

Soak a piece of ham an inch or two thick in boiling water for an hour, first putting three tablespoons molasses over ham. One teaspoon mustard, flour and sugar, mixed with water to a paste. Smear ham with paste and pour enough milk into baking dish to almost cover ham. Bake two hours—last fifteen minutes without cover. HELEN M. STEVENS, '05.

Baked Smoked Ham

A slice of ham one inch thick. Cut off rind and put into baking dish. Sprinkle over it one teaspoon sugar, pepper, one teaspoon flour. Cover and bake slowly two hours. To vary. After freshening, sugaring and dredging with flour, place on top of ham, large tomato sliced. FLORENCE GOODWIN LANE, '95.

Escalloped Ham

One slice bread and one pint milk boiled together, one cup chopped ham and one egg. Pour on bread and milk and bake to light brown. For five or six persons. FRANCES P. COPELAND, ex-'05.

Casserole of Rice and Veal

Line a buttered mould one inch deep with boiled rice. Fill with two cups fine veal seasoned with salt, pepper, onion juice and lemon. Then add one-fourth cup cracker crumbs and one beaten egg. Cover with rice, steam forty-five minutes and serve with tomato sauce.

FLORENCE WHEELER ATWOOD, '02.

Chop Suey

One pound hamburg steak, two onions, two table-spoons butter, one cup cooked rice, one cup cooked macaroni, one cup tomato, salt and pepper. Fry onions in butter, add meat and stir until cooked, add rice and stir, add macaroni and stir, add tomato and stir; season.

VESTA JACKSON, '14.

Spare Ribs and Cabbage

Boil three pounds spare ribs for three and one-half hours slowly, putting into tepid water. At end of two and one-half hours add one-half cabbage cut into sections. Add slowly so as not to stop the boiling. Serve on platter with cabbage around the ribs. A favorite dish in Ohio.

EDITH COBB MYERS, ex-'08.

False Rabbit (Falsch Hasen)

One pound fresh beef chopped fine, one pound lean pork, two cups stale bread, one medium-sized onion chopped fine, one egg. Soak bread and squeeze as dry as possible. Season beef with salt and pepper. Beat egg light. Mix all together. Moisten hands and form mass into a loaf. Place in a floured pan and sprinkle flour over loaf. Bake. GLADYS BARBER WALLEY, '05.

Hungarian Goulasch

Two pounds beef (top-round) cut into one and one-half inch cubes, dip in egg, roll in cracker crumbs, fry in hot pork fat just enough to brown, put into casserole, cover with hot water, salt, pepper, juice of one lemon. Bake six hours in slow oven.

CARRIE M. SEARLE, '00.

Hungarian Goulash

One and one-half pounds lean pork chops, one table-spoon flour, one cup water, one scant teaspoon paprika, one onion, salt, two tablespoons bacon fat, one cup milk, two teaspoons lemon juice. Cut meat into inch cubes, melt bacon fat and fry the onion (chopped fine) to golden color. Add paprika and lemon juice. Fry meat until brown and add water. Cover and simmer for forty-five minutes. Add salt and milk. Thicken with flour rubbed with water and cook a few minutes.

MAY HOBSON TEWKSBURY, ex-'92.

To Use Up Cold Boiled Lamb

To use up cold boiled lamb season one pint lamb highly with lemon juice, salt, pepper, celery salt and onion salt, add enough stock or hot water to mold. Line a bread pan with cold boiled rice, pour in the meat and cover with rice. Cover the dish with a buttered paper and steam for forty-five minutes. Turn on a platter and pour over it the following sauce: Drain the liquor from a can of peas and heat the peas in a cream sauce. A tomato sauce may be used.

ELSIE RYDER HUNT, '99.

Meat Balls (in Hot Tomato Sauce)

One pound fresh pork, one pound veal, one pound beef, chopped together. Mix three beaten eggs, one teaspoon black pepper, one tablespoon salt, parsley and onion juice to taste, three tablespoons milk, butter size of large walnut, or more. Soak in water two slices of bread, and squeeze dry. Add this and

A Knox Gelatine dessert or salad is attractive and appetizing

the meat alternately to the seasoned egg mixture, until the whole can be shaped. Then make into balls. Fry these balls until brown in hot lard in a deep kettle. Take out and drain and then put into a hot tomato sauce, highly seasoned with pepper and onion. Thicken slightly and allow the balls to simmer gently an hour or longer.

ALFREDA NOYES REEVE, '89.

Meat Pie

One pound hamburg steak, one pint milk, two eggs, one-half cup flour, butter size of egg. Butter dish, dissolve flour in milk, beat eggs well. Mix all thoroughly. Add salt and pepper to season.

NINA A. ADAMS, '07.

Meat Pie

Take the remnants of a roast, either lamb or beef, cook in water and gravy until the meat falls from bone. If the liquor is not rich enough, add beef bouillon cube. Carrots or turnips that are left over may be included. Cut the meat in small pieces, and put in baking dish. Thicken gravy and pour over meat. Put in the oven until liquor begins to boil. Cover with strips of biscuit dough, and bake until dough is rich brown.

LENA A. GLOVER, '97.

HELEN GLOVER, '13.

Souffle

Two tablespoons flour, two tablespoons butter, one cup milk, one-half teaspoon salt, two or three eggs, one cup cheese, chicken or rice. Blend flour and un-

Ask your grocer for Knox Gelatine—take no other

melted butter together, then add cold milk. Cook in double boiler. Stir yolks in before removing from fire. Add the named ingredients, and fold in stiffly beaten whites. Set dish in hot water and bake in a quick oven.

HELEN M. STEVENS, '05.

Beef and Spaghetti with Tomato Sauce

(Italian Recipe)

One pound spaghetti, one pound round steak ground fine, one small onion, one-half can tomatoes, or one small can Italian tomato conserve, one pint boiling water, one teaspoon Worcestershire sauce, one even tablespoon Kingsford's cornstarch. Fry the onion in a little salt pork until brown, add beef well salted, and brown slightly. Add tomato, boiling water and Worcestershire sauce. Thicken with even tablespoon cornstarch, allowing sauce to cook a few moments. Season highly with pepper and salt. Boil spaghetti (uncut), twenty minutes, allowing plenty of water. Drain in colander, place in tureen and pour the sauce over it, lifting the spaghetti with a fork to distribute the sauce well. When serving, sprinkle with grated Parmesan cheese, if desired.

ELIZABETH C. NORTHRUP, '94.

Spaghetti Italian

One large can tomatoes, four onions, two green peppers, three tablespoons olive oil, some cold roast lamb and beef, also chicken, pieces of left over steak, some mushrooms if you have them, and a small clove of garlic. Cook slowly on side of stove all day and stir occasionally to prevent burning. Take one-third

Knox Gelatine improves soups and gravies

pound of spaghetti and cook in salted boiling water about ten to fifteen minutes, drain thoroughly, put on hot dish and pour the sauce over. Serve at once with grated Parmesan cheese.

JEAN MACAULEY GERSON, ex-'05.

Sauce for Meat or Macaroni

Two tablespoons olive oil, piece onion size of filbert. Cut in pieces and fry in oil five minutes, then add one cup raw or stewed tomatoes. Mix thoroughly and boil ten minutes. Add one-fourth cup dried mushrooms which have been soaked ten minutes in one-half cup warm water. Add mushrooms and liquid too. Season with salt, pepper and one teaspoon butter. Thicken with flour paste. Cook twenty minutes, stirring when necessary. HELEN DORR VOLPE, '04.

Jell-O with Fowl and other Meats

As a table jelly with fowl or other meats, lemon Jell-O is better than any of the commonly used jellies. It has a delicious flavor and a delightful cooking quality. Cherry Jell-O is also very nice as a table jelly. Full directions are given in the little recipe book in each Jell-O package.

Salads and Salad Dressings

*“ Cheese, it is a peevish elf,
It digests all things but itself.”*

Tunny Fish Salad

One can tunny fish. Mix with mayonnaise dressing and chopped lettuce. Place on lettuce leaf and slice hard boiled eggs over top.

ETHEL FLEWELLING CHANDLER, '04.

Potato Salad

For three cups cold boiled potato cubes, chop fine one-half a small onion or take a few pickled onions, four branches parsley, four stuffed or plain olives, four small gherkins or one tablespoon piccalilli or mustard pickle, one-half a green or red pepper and one tablespoon capers. Add to potatoes five tablespoons olive oil, one scant teaspoon each salt and paprika and three tablespoons vinegar. Mix thoroughly. Set aside to chill. Add more seasoning if needed. Place in a mound on a serving dish, spread with mayonnaise, garnish with cooked beet chopped fine, chopped whites of eggs and sifted yolks. Rings of stuffed olives may be used for decoration and a few peas or beans may be added to the salad. Do not make potato salad twice alike.

ELSIE RYDER HUNT, '99.

Send for free sample of Knox Gelatine

Macaroni Salad

Prepare Freihofer's egg elbow macaroni as for cereal, drain and chill thoroughly in ice water, drain and arrange on salad dish, chop one-half cup shrimps, lobster, salmon or chicken with one-half cup macaroni, mix thoroughly with salad dressing, and celery if chicken is used. Drop a spoonful here and there on the whole macaroni, cover with more dressing and garnish with sliced egg, lettuce and serve.

Salad

A delicious salad is made of string beans and cucumbers. String the beans (have very young ones) and cut once or twice lengthwise, put in colander and place the colander in boiling water and cook until the beans are done. Cut cucumbers in corresponding shape. Have both very cold; put together, sprinkle a little chopped onion on top, also roquefort cheese if desired. Serve with French dressing.

Alice Hersey Monning, ex-'96.

Carrot Salad

Mix equal parts cubed apples, finely cut celery and cubed carrots. The carrots must be cooked in salted water until tender but firm. Serve on lettuce leaves, with mayonnaise dressing. Susan Meredith Smith, '04.

Raw Carrot Salad

One cup chopped carrots, one-third cup chopped walnuts. Put carrots through meat chopper twice. Serve on lettuce leaves with any good dressing.

Elsie Ryder Hunt, '99.

Perfection Salad

(The author of this recipe won a \$100 prize in one of our recipe contests.)

One envelope Knox sparkling gelatine, one-half cup cold water, one-half cup mild vinegar, one pint boiling water, one teaspoon salt, one cup finely shredded cabbage, juice of one lemon, one-half cup sugar, two cups celery cut in small pieces, one-fourth can sweet red peppers, finely cut. Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

Salad

Take medium-sized, good shaped green peppers, cut off slice at top, remove seeds and white sections, pour boiling water on them and then soak in cold water. Take two neufchatel cheeses, mash them and moisten with a little mayonnaise or other salad dressing (mayonnaise preferred). Add to this a small bottle pimolas (olives stuffed with pimentos) chopped. Fill the pepper shells with this mixture—the quantity given will fill two or three peppers. Place on ice for several hours. When ready to serve cut the peppers across in slices, serving one or two slices to each person according to the size of the peppers. Serve on lettuce

Knox Gelatine comes in two packages—Plain and Acidulated (lemon flavor)

with French dressing. This is attractive and delicious.

ALICE HERSEY MONNING, ex-'96.

Salad

Boil one quart tomatoes with one-half bay leaf, salt and pepper to taste, until the seeds slip out easily. Strain, return juice to fire and when juice is at boiling point remove from fire and add one tablespoon Knox gelatine, which has been soaked for several minutes in about one-half cup cold water. Put in bottom of individual mold, walnuts or pecans, red peppers and sour pickles cut in pieces, or a pimento and stuffed olive may be used. Pour on these tomato juice and let stand in cool place to harden. Serve with mayonnaise or lettuce. MAUDE WINCHESTER HULLIHEN, '01.

Salad

Slice two oranges, one grape-fruit and place on lettuce leaves. Over top sprinkle with finely cut up green peppers and cover with mayonnaise dressing. Green peppers are a pleasing addition to any fresh vegetable salad. ETHEL FLEWELLING CHANDLER, '04.

Salad, de lux

One can pineapple (no juice), two cups pecan nuts, one-half pound marshmallows. Cover with candied cherries. LILLIAN H. BENNETT, '15.

Poinsettia Salad

Place a slice of Hawaiian pineapple on lettuce leaves. Cut strips of pimentos and place around the pine like a poinsettia. Put a cheese ball in the centre

Knox Gelatine is guaranteed to please or money back

to fill up the hole. Serve with cream salad dressing.

DRESSING:—One teaspoon salt, almost one-half tablespoon mustard, one tablespoon sugar, one-half pint jar cream, one egg, two and one-half tablespoons melted butter, one-fourth cup vinegar. Put in a double boiler and cook until it thickens slightly. It will thicken up some after it cools. Makes one pint.

ALICE C. ABBOTT, '98.

Fruit Salad

One can white cherries, one grape fruit, two oranges, one-half pound malaga grapes or seedless white grapes, two pears, one cup pineapple, cut in cubes. Cut up fruit and allow juice to drain off.

SALAD DRESSING FOR SAME:—Yolks of four eggs, four tablespoons tarragon vinegar, pinch salt, four tablespoons sugar. Cook in double boiler until thick. When cold beat into it one pint cream, whipped. This will serve twelve persons. This dressing also nice over potato salad or shredded cabbage.

VIOLA BRAINARD BAIRD, '03.

Salad

One slice Hawaiian pineapple. Put cream cheese through ricer over this, and maraschino cherry in centre. Pour over following dressing: Six tablespoons pineapple juice, four tablespoons sugar, yolk one egg. Cook to custard over double boiler. Add whipped cream to suit taste, about one cup, just before serving.

ETHEL FLEWELLING CHANDLER '04.

The Knox Acidulated package contains flavoring and coloring

Apple and Date Salad

Cut peeled and cored apples in small pieces; over one pint sour apple pour two tablespoons lemon juice. Pour boiling water over one pound dates, separate with silver fork and skim to an agate plate, make hot in the oven, cut each date in four or five pieces, discarding seeds. When cold pour over four or five tablespoons olive oil mixed with scant one-half teaspoon salt. Mix with apple. Serve on lettuce hearts. Oranges or bananas may be substituted for apples.

ELSIE RYDER HUNT, '99.

Celery and Olive Salad

Twenty-four olives chopped fine, one teaspoon tomato ketchup, one pinch mustard, one-half cup celery chopped fine. Add salad dressing. Serve on lettuce.

LILLIAN H. BENNETT, '15.

Cream Cheese Salad

Two cream cheeses, thinned with a little cream; chopped stuffed olives and walnuts. Roll into little balls; serve on cups of lettuce leaves. Mayonnaise dressing.

V. BETHAN POLLEY, ex-'10.

Salad Dressing

One-half cup cream, one-half cup vinegar, one teaspoon salt, sugar and mustard; butter size of a walnut, two eggs well beaten. Mix well. Put the bowl in boiling water and cook until it thickens, stirring all the time.

ALICE HEATH NAZARIAN, '86.

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

Cream Salad Dressing

Four tablespoons butter, one large tablespoon flour, one cup milk, one-half cup vinegar. Melt the butter in a double boiler, add the flour, and when it begins to thicken, add the milk, then the vinegar. Then add three eggs, beaten separately, one tablespoon sugar, one teaspoon mustard, one-fourth teaspoon salt, paprika, pepper. After taking from the stove, beat with egg-beater to make it creamy.

KATHERINE G. HODGDON, '93.

Russian Salad Dressing

Three-fourths cup mayonnaise, two tablespoons chopped pimentos, three tablespoons chili sauce, one tablespoon tarragon vinegar, one teaspoon chopped chives, three-fourths teaspoon escoffier sauce. Serve on head of lettuce cut in quarters. Delicious.

EMMA MASON CHANDLER, '00.

Dressing for Simple Green Salad

Three-fourths tablespoon tarragon vinegar, one-fourth tablespoon cider vinegar, five tablespoons oil, one and one-half tablespoons mayonnaise, one-eighth teaspoon mustard, one-eighth teaspoon pepper, one-half teaspoon salt, one and one-half tablespoons pimento, two tablespoons chopped green peppers, one tablespoon chopped olives, shake of tabasco sauce. Put on ice two hours. Shake and serve.

CORA KENTY TRAVIS, '01.

Uncooked Salad Dressing With Oil

Yolk of one egg, two tablespoons lemon juice, one-

Use Knox Gelatine if you would be sure of results

half teaspoon salt, one-half teaspoon paprika, one cup oil, added by teaspoons, stirring the above constantly while adding oil. Two or three tablespoons cream beaten in. Can be kept if cream is added as used.

VICTORIA M. H. ZELLER, '08.

Salad Dressing Without Oil

One-half teaspoon salt, one teaspoon mustard, one and one-half tablespoons sugar, one-fourth teaspoon pepper, one tablespoon flour, one egg or two yolks, one and one-half tablespoons melted butter, three-fourths cup milk, one-fourth cup vinegar. Mix the dry ingredients, add slightly beaten egg, butter, milk and vinegar last, slowly. Cook over hot water until it thickens. MARGARET MORROW PERCY, ex-'10.

Salad Dressing Without Oil

One cup milk, one tablespoon butter, one tablespoon flour, one egg, one teaspoon mustard, one teaspoon salt, one tablespoon sugar, pinch pepper, one-half cup hot vinegar. Rub butter and flour together; add all dry ingredients, then beaten egg, milk and last of all, hot vinegar. Cook in double boiler until creamy. GRACE HAYDEN FRANKLIN, '07.

Boiled Salad Dressing

Yolks of three eggs, two teaspoons salt, one teaspoon mustard, one saltspoon pepper, five cooking spoons sugar, one cup milk. Let one-half cup vinegar come to boil. Melt butter size two walnuts. Pour butter on beaten material. Add vinegar and whites of three eggs beaten stiff last.

CELIA TILTON DONALDSON, ex-'07.

Simply add water and sugar to the Knox Acidulated package

Boiled Salad Dressing

Beat two eggs until light, add one teaspoon sugar, one teaspoon salt, one teaspoon mustard dissolved in a little hot water, two tablespoons vinegar, butter size of an egg. Place dish in hot water and cook until thick. When cool add one-half cup cream.

HARRIET WEBSTER, '03.

Boiled Salad Dressing

One cup water, one-fourth cup vinegar and lemon juice, two tablespoons flour, one teaspoon mustard, one tablespoon sugar, one teaspoon salt, cayenne, two egg yolks, one cup oil. Bring water to boil and add vinegar and lemon juice. Mix dry ingredients with a little of the oil, and thicken boiling liquid. Cook until thick. When slightly cool, add well-beaten yolks. Add oil.

LULA SCOTT UNDERHILL, '05.

Salad Dressing

Two eggs, one teaspoon salt, three tablespoons sugar, one tablespoon mustard, two tablespoons melted butter, one tablespoon Kingsford's cornstarch, one cup milk. Cook in double boiler. When almost done, add scant one-half cup of hot vinegar. Add an equal quantity of whipped cream for use with fruit salads.

MABEL BANCROFT PHILLIPS, '04.

Salad Dressing

Two tablespoons mustard, one teaspoon sugar, one teaspoon salt, enough hot water to mix. Add sufficient oil or melted butter. Three unbeaten eggs.

For dainty delicious desserts use Knox Gelatine

Mix well, then add one-half cup vinegar and two-thirds cup milk. Put in double boiler and stir constantly with silver spoon until it begins to thicken. Take from fire and strain if need be.

HELEN L. LACOUNT, '08.

Salad Dressing

Yolks of four eggs, one teaspoon salt, pinch of cayenne, one scant tablespoon mustard, two tablespoons melted butter, seven tablespoons vinegar, one tablespoon sugar. Mix mustard, salt and sugar together dry, then add to the unbeaten yolks. Stir in thoroughly, add the melted butter and last of all the vinegar. Put in double boiler and cook until it thickens, stirring constantly. Thin with milk or cream when used. Put away in air tight jars. This will keep some time.

IDA B. JOHNSON, '92.



Entrees

*“The rich morsels on the palate melt—
And all the force of cookery is felt.”*

Egg Omelet

One-fourth tablespoon butter, one-half tablespoon flour, one-eighth teaspoon salt and sprinkle of pepper, one-fourth cup milk, one egg, one-half teaspoon butter for pan. Make a white sauce of all ingredients except the egg and boil three minutes. To this add the beaten yolk, and when slightly cooled, fold in the stiff white. When the omelet has been browned on the bottom in a frying pan, set into the oven to dry the top. Fold and serve. EUNICE T. THOMAS, '05.

Fleda's Omelet

One-half cup milk, two tablespoons very fine bread crumbs, a scant half teaspoon Royal baking powder, a little salt, and yolks of six eggs. Mix well and add quickly to the stiffly beaten whites. Pour at once into a hot buttered spider and cook until brown beneath, then put the spider into the oven to stiffen the top a bit. Cut in two and fold. Serve hot.

GERTRUDE GILMAN, '92.

Pink coloring for fancy desserts in each package of Knox Gelatine

German Cabbage

Slice red cabbage and soak in cold water. Put two tablespoons of butter in saucepan in which cabbage is to be cooked, add one teaspoon salt, one tablespoon chopped onion, few gratings nutmeg and few grains cayenne. When this is well blended, add cabbage, cover and simmer slowly until cabbage is tender. Add two tablespoons vinegar and one-half tablespoon sugar and cook five minutes. Send to table hot.

EMMA MASON CHANDLER, '00.

Royal Escalope

One cup minced ham, two cups cream sauce, six hard boiled eggs, eight rolled soda crackers. Butter baking dish, layer of cracker crumbs, white of eggs, then ham, next yolk, cream sauce; repeat until all is in. Then dot with butter on top and pour cup of cream or milk over and bake twenty minutes.

GERTRUDE B. O'NEIL, '06.

Escalloped Celery and Onions

Four stalks of celery, one onion of medium size, one-half Spanish pepper chopped fine. Line dish with bread crumbs wet with hot water and a little milk, then layer of celery, etc., mixed with small teaspoon salt, then more bread, and so on. A little butter over the top and bake.

LILLIAN C. ROGERS, '87.

Escalloped Corn

One cup stewed corn. Butter dish and put in alternate layers of bread crumbs and corn, with crumbs on top and bottom. Put a little butter and salt over

Try Knox Acidulated Gelatine with the lemon flavor enclosed

each layer of corn. Put bits of butter on top layer of crumbs. Cover with milk and bake twenty minutes. If there is hardly enough corn, use more crumbs and add beaten egg to milk.

ELIZABETH GOODWIN ADAMS, 07.

Baked Stuffed Peppers

Six green peppers. Cut slice from top of each and scoop out interior.

STUFFING. One-fourth pound grated mild American cheese, two cups boiled chopped spinach, one cup tomato pulp and juice, salt, cayenne to taste. Thicken to right consistency with cracker crumbs. Fill peppers with stuffing and bake until peppers are tender.

HELEN DORR VOLPE, '04.

Mock Crab

Four tablespoons butter, one-half cup flour, scant one-half teaspoon salt, generous three-fourths teaspoon mustard, one and one-half cups scalded milk, one cup corn, one egg, one cup buttered bread crumbs. Melt butter and add flour and dry seasonings, add milk gradually. Bring to boiling point, add corn and egg slightly beaten. Pour into buttered baking dish, cover with crumbs and bake until crumbs are brown.

VESTA JACKSON, '14.

Cheese Fondue

Melt one-half cup crumbled young American cheese and one-half tablespoon butter in one cup hot milk. Add one well beaten egg, one saltspoon salt, one-half

Knox Gelatine makes dainty desserts for dainty people

saltspoon cayenne, one cup bread crumbs. Bake in buttered scallop-shells until brown.

LILLIAN C. ROGERS, '87.

Cheese Souffle

One cup stale bread crumbs, one tablespoon butter, one-fourth pound cheese cut in small pieces, one-half teaspoon salt. Pour one cup scalding milk upon this and add the yolks and whites of three eggs beaten separately. Bake in hot oven twenty or thirty minutes.

CORA STANWOOD COBB, '91.

Cheese Souffle

Two tablespoons butter, three tablespoons flour, one-half cup scalded milk, one-half teaspoon salt, few grains cayenne, one-fourth cup grated cheese, yolks three eggs, whites three eggs. Melt butter, add flour, and when well mixed add milk. Then add salt, cayenne and cheese. Remove from fire and add yolks well beaten. Cool mixture. Fold in whites beaten stiff. Bake twenty minutes in slow oven. Serve at once.

ANNIE CAFFIN SWETT, '08.

Mexican Macaroni

Break one-half pound macaroni into rapidly boiling salted water with one finely chopped onion. Take solid part of one can tomatoes and one or two sweet red peppers. Arrange macaroni, sliced tomatoes and peppers in layers. Cover the whole with cracker crumbs and grated cheese. Pour over all the liquid from the can of tomatoes. Brown in quick oven. Quantity for six persons.

ILGA HERRICK, '12.

See that the name K-N-O-X is on each package of gelatine you buy

Creamed Macaroni with Cheese

Boil one-fourth pound macaroni in plenty of hot, salted water until tender. Put one-half pint of milk in double boiler and when it boils, stir into it a mixture of two tablespoons butter and one tablespoon flour. Add a little cayenne pepper and salt to taste and one-half pound grated cheese. Drain macaroni and pour cream sauce over it.

MARION TAY EVANS, '03.

Macaroni and Clams

Put in a pudding dish layers of boiled Freihofer's egg macaroni (macaroni should be boiled twenty or twenty-five minutes placed in a colander, rinse off with water) and chopped clams. Put pieces of butter and a sprinkling of salt and pepper on each layer of clams. Pour over all a cupful of cream or milk; then cover with grated bread crumbs. Bake in a hot oven for fifteen minutes.

Macaroni with Ham

Put in a buttered pudding dish boiled Freihofer's egg macaroni in layers, with minced ham. Season the ham with a little mustard or finely chopped onion. Beat one egg and mix with one cup milk; pour over all and bake in a very quick oven for ten minutes.

Macaroni and Oysters

Put in a pudding dish layers of boiled Freihofer's egg macaroni and raw oysters. Put pieces of butter and a sprinkling of salt and pepper on each layer of

Knox Acidulated Gelatine saves the cost, time and bother of squeezing lemons

oysters. Pour over all one cup cream or milk, then cover with grated bread crumbs. Bake in a hot oven for fifteen minutes.

Potato and Nut Croquettes

Mashed potato seasoned with milk, butter, salt and pepper. Add one cup chopped peanuts or walnuts, a little chopped onion, and one egg. Mix well. Form into balls or rolls. Bake in a hot oven until browned slightly; or roll in egg and crumbs and fry in deep fat. Serve with tomato, curry or white sauce.

DOROTHY E. HODGKINS, '11.

Potatoes, au Gratin

One cup white sauce, one pint cold boiled, diced potatoes, one-half cup moistened bread crumbs with one tablespoon melted butter, one-half cup cheese cut in small pieces. Put potatoes, cheese and sauce, two layers each in buttered baking dish. Cover with the crumbs. Bake fifteen minutes.

ALICE HERSEY MONNING, ex-'96.

Potatoes Baked in Half-Shell

Bake six potatoes the usual way. When baked remove from oven, cut slice from top of each and scoop out inside. Mash, add two tablespoons butter, salt, pepper, and three tablespoons hot milk; then add whites two eggs well beaten. Refill skins, and bake five to eight minutes in very hot oven. Potatoes may be sprinkled with grated cheese before putting in oven.

HELEN DORR VOLPE, '04.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons

Candied Sweet Potatoes

Pare and cut the potatoes lengthwise in slices about one-half inch thick, put in iron frying pan, with lots of butter and sugar, cover with water and cook until the water and sugar have formed a syrup, then bring to side of stove and turn as the potatoes brown. They need careful watching at this stage as they very quickly burn. Pieces of pineapple cooked with the potatoes are very good.

JEAN MACAULEY GERSON, ex-'05.

Candied Sweet Potatoes

Cut cold boiled potatoes into slices lengthwise. Spread with butter and sprinkle with sugar and cinnamon. Cook in a slow oven about an hour.

MAUDE WINCHESTER HULLIHEN, '01.

Baked Bananas

Bake for about an hour in a slow oven, six whole bananas with two teaspoons caramel and a little butter and sugar. MAUDE WINCHESTER HULLIHEN, '01.

Delicious Sweet Potatoes

Take cold boiled sweet potatoes, cut lengthwise into four or eight pieces, according to size; cut each piece in halves. Roll in a beaten egg and in salted cracker crumbs. Fry in fat in a spider.

HELEN GLOVER, '13.

Rice Croquettes

One cup washed rice, one teaspoon salt, one cup milk, three cups hot water. Steam in double boiler until moisture is absorbed (about one hour). Beat

Where recipes call for gelatine use Knox Gelatine

one egg, add warmed rice. Shape into croquettes. Let stand. Roll in cracker crumbs (not too fine) then the beaten egg and crumbs. Fry in deep fat.

HELEN L. FOLLANSBEE, '00.

Rice and Pimentos

One small can pimentos, one cup rice, two cups grated cheese, two eggs, one and one-half cups milk, salt and pepper to taste. Mash the rice and boil it in plenty of boiling salted water, then drain. Add cheese, pimentos (chopped rather fine), well-beaten eggs, milk and seasoning. Turn into a buttered fire-proof dish and bake in a moderate oven for twenty minutes.

HELENA M. BULLOCK, ex-'94.

Creamed Tomatoes

(A German Dish)

One-half quart can tomatoes, one tablespoon sugar, one teaspoon salt, one-half cup stale bread crumbs. Let simmer twenty minutes. Then add one cup sweet milk with one tablespoon flour, mixed to a smooth paste with some of the milk. Stir until it thickens and serve with a lump of butter.

EDITH COBB MYERS, ex-'08.

Tomato Cream Toast

Make a white sauce with three tablespoons butter, three tablespoons flour, one-half teaspoon salt, one-half cup scalded cream or milk. Add one and one-half cups stewed and strained tomatoes to which one-fourth teaspoon soda has been added. Pour over toast.

ETHEL BRITTON PERRY, '97.

Four pints of jelly in each package of Knox Gelatine

Escalloped Tomatoes

Line baking dish with slices of buttered stale bread and cover with thin layer of stewed, salted and flavored tomatoes. Use three alternate layers of each. Put pieces of butter on the top. Bake one-half hour in moderate oven. Delicious. CORA STANWOOD COBB, '91.

Turkish Pilaf

One-half cup rice, three-fourths cup water, two table-spoons butter, one small grated onion, one and one-half cups strained tomato, one-half teaspoon salt, one-eighth teaspoon pepper. Wash the rice, add the other ingredients to it, cook one hour in a double boiler, adding more water if it becomes too stiff. Serve as a vegetable.

ABBY BARSTOW BATES, '87.

Tamale Loaf

One can corn, one-half can tomatoes, one scant cup cornmeal, one and one-half cups milk; chop one-half onion, one bell pepper, one and one-half dozen ripe olives or pimolas; one level tablespoon Grandma's Spanish pepper, one teaspoon salt, two well-beaten eggs. Mix in order given, put in pudding dish and bake one hour. Serves seven to eight fully.

VIOLA BRAINARD BAIRD, '03.

Puddings

*“Puddings, my friends, do a mission fill,
They add to the dinner, also the bill,
They cause men to wish, with what ardor they may
That the meal that foretells them came three times a day.”*

Kiss Pudding

One quart milk, three even tablespoons Kingsford's cornstarch, yolks of three eggs, salt. Cook in double boiler about ten minutes. When done turn in the dish you serve in and pour over it one cup of sugar while hot. Whip whites of eggs for frosting and brown in oven.

ALICE W. HAMMOND. '13.

Puff Pudding

Ten tablespoons flour, one pint milk, three eggs, salt. Mix flour into a creamy paste with some of the milk. Beat eggs well and add remainder of milk. Combine mixtures, add pinch salt. Bake in buttered pan in quick oven. Serve with hard sauce.

SUSAN JACKSON DEAN, '04.

Mountain Dew Pudding

One pint milk, yolks two eggs, two tablespoons cocoanut, one-half cup rolled cracker crumbs, flavor.

Knox Gelatine is measured ready for use—each package is divided into two envelopes

Bake one-half hour. Make a frosting of the whites of two eggs and one-half cup of sugar. Brown it.

CELIA I. McLENNAN, '17.

Pompadour Pudding

One quart milk, yolks of three eggs, one cup sugar, two tablespoons Kingsford's cornstarch, little salt. Stir into boiling milk. Cool in sherbet glasses and put on top whites of eggs beaten with one-half cup sugar and two large spoons of melted Baker's chocolate. Serve very cold. MARION TAY EVANS, '03.

Macaroon Pudding

Put one quart milk with one tablespoon sugar in double boiler, and let come to a boil. Beat yolks of three eggs thoroughly and mix one tablespoon flour and one tablespoon Kingsford's cornstarch with it. It is well to mix a little of the milk with it too. Add to hot milk and cook until it thickens. Remove from fire and flavor with vanilla. Take one package macaroon drops and break them up (rolling pin). Put layer of macaroons then a layer of custard, and so on, having macaroons come on top for the last layer. Beat whites of eggs to stiff froth, add three tablespoons confectioner's sugar. Put on top and brown in oven. JANE JOHONNET, '11.

Macaroon Cream

One-fourth box Knox gelatine or one tablespoon Knox gelatine, one-fourth cup cold water, one-fourth cup scalded milk, one-half cup sugar, whites two eggs, one-half pint cream whipped and diluted with one-third

Knox Gelatine solves the problem of "What to have for dessert?"

cup cold milk, one-half pound stale, crumbed-up macaroons. Soak gelatine in cold water. Dissolve in scalded milk and add sugar. Stir until thick. Add whites of eggs beaten stiff, then the diluted cream. Lastly, the macaroon crumbs, leaving enough to sprinkle over top. Very good and not half as complicated as it sounds.

CONSTANCE FREETHY COAN, '02.

Coffee Cream

Three eggs, one pint milk, one tablespoon Knox granulated gelatine, two-thirds cup strong coffee, one-half cup sugar, one cup whipped cream. Make custard by cooking eggs and milk in double boiler. Soak the gelatine in the coffee for ten minutes, and add to the custard which should be hot enough to dissolve the gelatine. Put in the sugar and stand mixture aside to cool while cream is being whipped. Add cream when first mixture is nearly cold, stir in thoroughly and turn into a wet mold. Chill before serving.

EMILY P. BURDON, '14.

Coffee Souffle

Two cups coffee, two cups milk, one scant cup sugar, three eggs, one-fourth teaspoon salt, two level tablespoons Knox Gelatine, one teaspoon vanilla. Mix coffee, milk, gelatine and heat in a double boiler. Add yolks of eggs, sugar and salt, slightly beaten. Cook like soft custard. Remove from fire and add beaten whites, chill and serve with cream.

BLANCHE RICHARDSON, '11.

Chantilly Baskets

Dip the edges of soft, flexible macaroons in syrup, prepared as for crystallized fruit and form them into a basket on a fancy plate, something as children shape a burr basket. A rim and handle of pasteboard add in keeping the shape. When dry fill with any fancy Bavarian cream. LILLIAN H. BENNETT, '15.

Caramel Junket

Two cups milk, one-third cup sugar, one-third cup boiling water, one junket tablet, few grains salt, one teaspoon vanilla. Heat milk until lukewarm. Caramelize sugar. Add boiling water and cook until syrup is reduced to one-third cup. Cool and add milk slowly. Reduce junket to powder and add to mixture with salt and vanilla. Serve with whipped cream and chopped nuts. MABEL BANCROFT PHILLIPS, '04.

Bavarian Cream

One-fourth box Knox gelatine, one-fourth cup cold water, one pint cream, one-third cup sugar, teaspoon vanilla. Soak the gelatine in cold water until soft. Chill and whip cream until you have three pints. Boil the remainder of cream with the sugar; when boiling add the gelatine. Strain into granite pan, add vanilla or lemon, or flavor with two tablespoons melted Baker's chocolate. This cream is sometimes molded in small cups. Put apricot, peach, small cherries or candied plum in bottom of cup before filling with the cream. LILLIAN H. BENNETT, '15.

Lemon, Sponge or Snow Pudding

One envelope Knox sparkling gelatine, one cup sugar, whites of two eggs, three-fourths pint cold water, three-fourths pint boiling water, rind and juice of two lemons. Soak the gelatine in the cold water five minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar. Other fruit juices may be used, keeping the same proportion; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit.

Coffee Spanish Cream

One and three-fourths cups strong coffee, three-fourths cup milk, two-thirds cup sugar, little salt, three eggs, one-fourth box Knox gelatine, vanilla. Mix coffee, milk, one-half the sugar, and gelatine dissolved in little cold water. Heat in double boiler. Add remaining sugar, salt and beaten yolks of eggs. Let thicken, remove from fire and add whites of eggs beaten stiff. Flavor. Serve with cream.

ALICE HERSEY MONNING, ex-'96.

French Charlotte

One pint milk, one cup sugar, one egg, one package

Desserts can be made in a short time with Knox Gelatine

Knox minute gelatine, a little salt, one-half pint heavy cream. Boil milk in double boiler. Add sugar, egg, gelatine and salt. When cold, add whipped cream and flavor. Sprinkle chopped nuts on top.

MABEL WHITAKER, '14.

Lemon Pudding

Spread two slices of dry bread and put into a shallow, buttered pudding dish. Cover with one cup milk, and let stand for twenty minutes. Add the beaten yolks of two eggs, a pinch salt, a small cup sugar, and the grated rind and juice of one lemon, pouring it over the bread. Bake in a good oven for twenty minutes and when slightly cool, add beaten whites with a little powdered sugar and brown.

EDITH COBB MYERS, ex-'08.

Rice Meringue Pudding

One-half cup rice, one-half teaspoon salt, one pint milk, four eggs, one-half cup sugar, one large lemon. Soak rice several hours in water to cover. Pour into warm milk, add salt and boil until done. Add yolks of eggs and cook a few minutes. Remove from fire and add grated rind one lemon. Put in pudding dish and make stiff meringue of whites of eggs and confectioner's sugar with juice of lemon. Brown lightly.

EDITH FOWLER CHASE, ex-'93.

Rice Cream

Wash one-fourth cup rice. Boil fifteen minutes in actively boiling salt water. Drain thoroughly. Put it into double boiler with a little salt and two cups milk.

Use Knox Gelatine—the two-quart package

Cook until grains are tender. Add three-fourths cup sugar. Let cool a little. Soak one-half box powdered Knox gelatine in two tablespoons cold water. Add three tablespoons boiling water and let stand in a warm place until thoroughly dissolved. Strain into the rice. Place in a pan of cold water, and when beginning to set, add one tablespoon vanilla and one cup cream beaten solid. Pour into mold and harden.

CLARA D. PINKHAM, '01.

Fig Tapioca Pudding

One-half cup minute tapioca, one and one-half cups light brown sugar, one-fourth teaspoon cinnamon, three cups water, one-half pound diced figs. Steam one hour, remove from fire, add one cup walnut meats and one teaspoon vanilla. Serve cold with whipped cream.

BERTHA MANSFIELD FREEMAN, '89.

Pineapple Tapioca

One cup tapioca soaked over night, boiled soft with one cup water, one cup sugar, juice two lemons, one can grated pineapple, whites two eggs, beaten very light. Pour into mold and cool on ice. Serve with whipped cream.

ESTHER LYDON, '16.

Lemon Rice Pudding

One cup rice boiled soft in water, pour in one pint cold milk, piece butter size of egg, yolks four eggs, grated rind one lemon. Pour all together and bake one-half hour. After cold, put on top one pint sugar, beaten whites of four eggs, juice of lemon and slightly brown.

SARA M. COLE, ex-'14

Knox Gelatine makes a transparent, tender, quivering jelly

Newton Tapioca or Tapioca Indian Pudding

Soak two and one-half tablespoons pearl tapioca in cold water for two hours. Scald two cups milk in double boiler and pour in gradually two tablespoons granulated Indian meal mixed with one-half teaspoon salt and one-fourth teaspoon ginger. Add one-half cup molasses and one and one-half tablespoons butter. Cook in double boiler until mixture thickens somewhat, then add tapioca and cook until transparent. Turn into buttered pudding dish and add one-half cup cold milk without stirring. Bake slowly three or four hours in a pan of hot water, if necessary.

CAROLYN STRONG NEWELL, '90.

Indian Pudding

One quart scalded milk, three teaspoons minute tapioca, two tablespoons Indian meal, one-half cup sugar, one-half cup molasses, salt. Bake slowly one hour.

GLADYS DAMON, '14.

Orange Pudding

Cut three oranges fine, add one-half cup sugar. To one-half cup flour mixed with cold milk, add yolks of three eggs, salt and one-half cup sugar. Stir into one quart scalded milk, cook twenty minutes. Add one tablespoon butter, one teaspoon vanilla, and turn over oranges. Beat the whites, add three tablespoons powdered sugar, little vanilla. Put on top of the pudding, and brown in oven.

V. BETHAN POLLEY, ex-'10.

Knox Gelatine is the one dessert for all appetites

Cup Puddings

One egg, stir in one cup flour, one heaping teaspoon Royal baking powder, salt. Stir in very little milk—stiff batter to drop from spoon. Fill cups two-thirds with strawberries, butter rest of cup and put a little batter on top. Put on a rack in wide kettle, pour in boiling water to come half way up the cups, cover kettle tight and steam fifteen minutes. Take cover off and let stand in the hot water until ready to serve. Turn from the cups and serve with hard sauce with strawberries crushed into it. Other fresh or canned fruits may be substituted for strawberries. The quantity given is sufficient for six cups.

ALICE HERSEY MONNING, ex-'96.

Mocha Pudding

One and one-half cups cold coffee, two-thirds cup sugar, one and one-half cups milk, two even table-spoons Knox gelatine, two eggs, one teaspoon vanilla. Mix coffee, milk, one-half cup sugar and gelatine together. Cook in double boiler ten minutes, add remaining sugar to yolks of two beaten eggs. Beat in whites of eggs, and add last. Flavor with vanilla and beat all together, then pour into mold in which cold water has been standing so gelatine will not stick to sides. Serve with cream, plain or whipped.

CORA STANWOOD COBB, '91.

Mocha Souffle

One and one-half cups strong coffee, one and one-half cups milk, two-thirds cup sugar, one tablespoon granulated Knox Gelatine, one-half teaspoon salt, three

Give the growing children Knox Gelatine

eggs, one-half teaspoon vanilla. Mix coffee, milk, one-half the sugar and gelatine, and heat in a double boiler. Add remainder of sugar and yolks of eggs slightly beaten. Cook until thickened, remove from fire, and add beaten egg whites and vanilla. Serve very cold with whipped cream. RUTH HAZELTINE, '14.

Chocolate Meringue

One quart milk, three eggs, two squares Baker's chocolate, six tablespoons sugar, one teaspoon vanilla, three tablespoons Kingsford's cornstarch. Dissolve cornstarch in cup of milk. Grate chocolate. Heat remainder of milk in double boiler with chocolate and sugar. Beat yolks of eggs and mix with cornstarch. Pour into milk slowly to prevent curdling. Boil until thick. Frost with whites of eggs beaten stiff with six tablespoons sugar. Put in oven and brown.

NINA A. ADAMS, '07.

Chocolate Nesnah

Pour one quart of cold milk into a dish and stir in one package chocolate Nesnah. Dissolve thoroughly and quickly. (A pitcher is easy to stir in and pour from). Then pour into individual glasses and set these into a pan. (Glasses must not touch each other or the hot water may crack them). Pour into the pan enough hot water to come nearly up to the top of the cups. Let them set in this ten minutes, undisturbed. (Use water as hot as you can bear the finger in, but not hot enough to crack glasses). When the ten minutes are up, lift glasses carefully out of water and place in ice box until serving time.

Knox Gelatine is clear and sparkling

Chocolate Pudding

Soak one pint bread crumbs in one pint milk. Stir into it three tablespoons Baker's cocoa. Pour over this the following mixture: Three beaten eggs, one-half cup sugar, one pint milk. Do not stir. Bake one hour, setting pudding dish in pan of hot water if oven is very hot. Serve with sauce: One cup sugar, one tablespoon Kingsford's cornstarch, one cup water, boiled together ten minutes. Add one tablespoon butter and one-half teaspoon vanilla.

HELEN L. FOLLANSBEE, '00.

Chocolate Bread Pudding

One cup bread crumbs, two cups scalded milk, one-third cup sugar, one-fourth teaspoon salt, one square Baker's chocolate, one egg. Soak crumbs in milk one-half hour, melt chocolate and add to it enough sugar and milk from crumbs to make it the right consistency to pour. Add it to the crumbs, also rest of sugar, salt and slightly beaten egg. Pour into buttered baking dish and bake in moderate oven about one-half hour.

LENA CHANDLER MASON, ex-'13.

Chocolate Plum Pudding

One envelope Knox sparkling gelatine, three-fourths cup cold water, one cup sugar, one-half teaspoon vanilla, one cup seeded raisins, one-fourth cup sliced citron or nuts, as preferred, one-half cup currants, one and one-half squares Baker's chocolate, one pint milk, pinch salt. Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate, add to milk and add sugar and salt. Scald and remove from fire. Add gela-

A Knox Gelatine dessert or salad is attractive and appetizing

tine and when it begins to set add fruit and vanilla. Serve with the following sauce or whipped cream: Beat stiff white of one egg. Add one tablespoon confectioner's sugar and one-half cup milk slowly. Flavor with vanilla.

Chocolate Steamed Pudding

Two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, one teaspoon cream of tartar, one-half teaspoon baking soda, two squares melted Baker's chocolate. Steam in buttered mold three hours. Serve with whipped cream. All measures are taken level. Flour sifted, then measured.

SARAH A. COLE, '95.

Chocolate Walnut Custard

Heat one pint milk, one-half cup sugar and three tablespoons grated Baker's chocolate in a double boiler. When it boils add one tablespoon Kingsford's cornstarch dissolved in a little cold milk and the yolks of two eggs beaten light. Cook until thick, remove from fire and add one-half cup walnut meats broken up fine, not chopped. Mix thoroughly, chill and place in glasses with a spoon of whipped cream on each.

ELIZABETH J. SWEET, '11.

Pineapple Whip

One cup shredded pineapple, one and one-half cups pineapple juice, one-half pound marshmallows, one-half teaspoon Knox gelatine, one-half pint cream. Heat the marshmallows in the oven and then pour over them the pineapple juice in which the gelatine has

Ask your grocer for Knox Gelatine—take no other

been dissolved. When cold add one-half pint cream, whipped stiff. When the mixture begins to harden add shredded pineapple and place in a mold. Serve cold.

AMY C. FARLIN, '09.

Marshmallow Pudding

Pour juice and contents of a large can of Hawaiian pineapple over one pound marshmallows. Let stand over night, or some considerable time. When ready to serve whip one-half pint sweetened cream and cover in one large dish, or place in separate dishes and garnish with the cream and a few English walnut meats.

CLARA D. PINKHAM, '01.

Marshmallow Pudding

One pint thick cream whipped stiff, one-half pound marshmallows cut up into small pieces, one cup chopped nuts. Mix and cool for two or three hours. Maraschino cherries or some other fruit may be used in place of the nuts.

ALICE W. HAMMOND, '13.

Pineapple Dessert

One can Hawaiian pineapple, cut in small pieces. Into this put one-fourth pound marshmallows cut in two or three pieces. Let it stand for several hours, then serve with whipped cream.

JESSIE LOUD POTTER, '06.

Marshmallow Pudding

One cup sugar, whites four eggs, one tablespoon Knox gelatine, vanilla, coloring, chopped nuts, cherries, figs or any kind of candied fruits. Dissolve gelatine in

Knox Gelatine improves soups and gravies

one-half cup cold water, fill cup with boiling water. Beat sugar and gelatine slowly into whites of the four eggs, which have been previously stiffly beaten. Add vanilla. Put half of this into another dish, color slightly, add chopped nuts and fruits. When it begins to stiffen pour into mold with white part on top. Serve with whipped cream.

SOPHY D. PARKER, '01.

Marshmallow Loaf

Soak one package Knox gelatine in a little cold water, add one cup boiling water and stir until dissolved. Let cool. Beat the whites of four eggs, then add one cup pineapple juice from one can pineapple and beat well. When the gelatine is cool, add it and continue beating. Dissolve in a little water about three-fourths of the color tablet in the package of gelatine. Take one-third of the marshmallow and add to it the color; to the other two-thirds add the grated pineapple or cut the fruit fine. Line a loaf cake tin with paraffin paper. Place in it one-half of the white mixture, then the pink, then the rest of the white. Let it stand on ice a day or two. Remove from pan, serve in slices with whipped cream and a cherry. This serves about ten people. Other fruit can be substituted for the pineapple.

ALICE HERSEY MONNING, ex-'96.

Fairy-Banquet Pudding

Heat hot but not boiling one pint milk, one egg, one cup sugar. Add two tablespoons unflavored Knox gelatine. When cool add twelve quartered marshmallows, one-half cup chopped walnuts, one table-

Send for free sample of Knox Gelatine

spoon vanilla and one-half pint whipped thick cream. Stir occasionally while hardening to prevent cream from rising to top. JANE JOHONNET, '11.

The Popular Jell-O Recipe

Dissolve one package Jell-O, any flavor, in one pint boiling water. Pour into a mold and put in a cold place to harden. When set turn out on a plate.

Cranberry Pudding

Cream one-half cup sugar and butter the size of a walnut. One-half cup milk, alternating with one cup flour twice sifted, one and one-half teaspoons Royal baking powder, one-half teaspoon salt, one cup cranberries. Bake in moderate oven one-half hour.

STERLING SAUCE. Cream one-half cup butter and one cup brown sugar. Four tablespoons cream. Flavor with vanilla. Set in boiling water and beat well. MOLLIE KINGSBURY HOWARD, '05.

Cranberry Cream

Rub through a sieve while hot one pint cranberries stewed in water until well done. Add one cup granulated sugar. Soak one-half box Knox gelatine in one-half cup water and add to berries while they are hot. When sugar and gelatine are dissolved, place the dish holding the mixture in ice or snow, and stir until it begins to thicken, then add one cup milk, and last of all same amount of whipped cream. Mix thoroughly, pour into mold, and set on ice to harden. Whipped cream should be served with this delicacy.

MABEL WHITAKER, '14.

Prune Delight

Boil prunes. Remove the stones and put a marshmallow in each place. The heat of prunes partly melts them. Roll in powdered sugar and chopped nuts. Serve with cream.

LILLIAN H. BENNETT, '15.

Prune Pudding

(A good way to use left-over stewed prunes)

Add a little water, lemon juice and sugar, flavor with a pinch of cinnamon. Bring to boiling point and thicken with a little Kingsford's cornstarch previously diluted in cold water. Boil a few minutes, mold, chill and serve with sugar and cream.

MABELLE COPP NASH, '00.

Prune Whip

One cup prunes, four or five apricots. Cook until tender, remove pits and skins. Add one-half cup sugar and allow to dissolve. Beat whites of two eggs very light, add prunes and beat twenty-five minutes. Serve with custard sauce made from the two yolks, two heaping tablespoons sugar and one and one-half cups milk, flavored with vanilla.

ALICE HERSEY MONNING, ex-'96.

Lemon Jell-O Whip with Prunes

(Marion Harland's Recipe)

Dissolve one package of lemon Jell-O in one pint boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cup chopped prunes

Knox Gelatine comes in two packages—Plain and Acidulated (lemon flavor)

which have been stewed until very tender. Very much better if one cup of whipped cream is added. Then turn into mold to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish.

Apricot Whip

Soak, cook soft and rub through colander one and one-fourth cups dried apricots. Do not use the juice. Sweeten the sifted pulp and add the stiffly beaten whites of two eggs. Whip thoroughly. Serve with custard sauce made from the two yolks and one pint milk, two heaping tablespoons sugar, salt, no flavoring.

ALICE HERSEY MONNING, ex-'96.

Jell-O with Fruit

Dissolve one package Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mold. Just as Jell-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

Nut and Date Torte

Beat two eggs separately, add one cup broken-up walnuts, one cup broken-up dates, one-third cup flour sifted twice, and again with one teaspoon Royal baking powder and a little salt; one cup sugar, one tea-

Knox Gelatine is guaranteed to please or money back

spoon vanilla. Bake in a moderate oven fifteen minutes. Serve with whipped cream.

SUSAN MEREDITH SMITH, '04.

Jellied Peaches

Drain the syrup from a can of peaches and cut the fruit into small pieces. Measure the syrup and if there is not enough to make one pint add water. Heat syrup to boiling point, stir in one tablespoon Knox granulated gelatine dissolved in one-half cup cold water, add one tablespoon lemon juice, let stand until it begins to thicken, then add the peaches, turn into a mold and let harden. Serve with whipped cream.

LILLIAN ELDRIDGE BURR, '08.

Raisin and Nut Souffle

One-half cup raisins, one-half cup walnuts, whites five eggs, one-fourth teaspoon cream of tartar, one-half cup sugar, one pint milk, yolks three eggs, one-third cup sugar. Chop raisins and nuts, add one-half cup boiling water and simmer ten minutes. Beat whites of eggs and add cream of tartar, then sugar, raisins and nuts. Pour into mold, set into hot water and bake twenty-five minutes. Make custard as sauce.

EDITH FOWLER CHASE, ex-'93.

Carrot Pudding

One and one-half cups flour (more if needed), one cup brown sugar, one cup suet, one cup chopped raisins, one cup currants, one cup grated carrots, one cup grated potatoes, one teaspoon soda, one teaspoon

The Knox Acidulated package contains flavoring and coloring

salt, one chopped apple, spices. Bake four hours. No egg or milk. Any pudding sauce is good.

MARION BENTON, '12.

Pettijohn Pudding

One heaping cup pettijohn, one-half cup molasses, one-half cup sugar, one quart scalded milk, salt, little ginger.

ALICE W. HAMMOND, '13.

Oatmeal Pudding

One quart milk, one cup oatmeal, one-half cup molasses, one-half cup sugar, butter cut over top, salt. Bake two hours. Serve with cream. Delicious.

EDITH L. RUSSELL, '94.

Cracked Wheat Pudding

Steam one cup cracked wheat in three cups water in a double boiler for five hours. Put in pudding dish one quart milk, two well-beaten eggs, one-half cup sugar, one cup raisins. Bake in slow oven for an hour. Serve with cream.

LENA A. GLOVER, '97.

HELEN GLOVER, '13.

Turkish Pudding

One-half pint flour, one cup molasses, one cup milk, two tablespoons butter, one egg, one-half teaspoon salt, one-half teaspoon soda, one-fourth teaspoon nutmeg, one teaspoon cinnamon, one cup in all of prunes, figs, citron and dates, cut up in small pieces. Beat the butter to a cream, and beat into it the molasses, spices and salt. Dissolve the soda in the milk. Beat the egg until light, and beat it into the butter and

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

molasses. Now add the milk and soda. Add the flour next, and finally the fruit, beating the mixture well. Turn into a buttered mold with a tight cover and steam for three hours. Serve with a hot liquid sauce.

HELENA M. BULLOCK, Alpha, ex-'94.

Steamed Pudding without Suet

One cup molasses, one-fourth cup butter, one cup milk, two cups flour, one teaspoon soda, one teaspoon each cinnamon and cloves, one tablespoon each raisins, currants and citron. Steam three hours.

EMILY TAY LAWRENCE, ex-'06.

Steamed Pudding

One cup sour milk, one cup molasses, one-half cup lard, three and one-half cups flour, one large teaspoon soda, one cup raisins, one teaspoon ginger, one-half teaspoon cloves, one teaspoon cinnamon. Steam two hours.

EDITH FOWLER CHASE, ex-'93.

Steamed English Pudding

One cup sweet milk, one cup molasses, three cups flour, one cup stoned raisins, one teaspoon soda, one-half cup butter, one-half teaspoon clove, one-half teaspoon nutmeg, one-half teaspoon ginger, one-half teaspoon salt, one teaspoon cinnamon. Steam three hours. Serve hot with egg sauce.

MARGARET MASON, '15.

Divinity Pudding

Beat one egg, add one-third cup milk. Butter six slices of bread on each side. Dip in egg and milk and

Use Knox Gelatine if you would be sure of results

fry in butter. For sauce, beat one egg to a froth, add one-half cup sugar and flavor with vanilla and sherry.

GLADYS DAMON, '14.

Suet Pudding

One cup molasses, one cup sweet milk, one cup suet chopped fine, one cup raisins, one-half cup citron, both chopped, two and one-half cups flour, one-half teaspoon soda, one-half teaspoon cloves, cinnamon and a little salt. Mix well and steam two hours.

SAUCE:—One and one-half cups sugar, thoroughly creamed with a scant half-cup butter, one tablespoon Kingsford's cornstarch wet with a very little cold water and scalded with three-fourths cup boiling water. While this is hot pour it over the butter and sugar and stir well. Add any flavoring desired. A white of egg beaten very stiff is an improvement.

ESTHER M. NAZARIAN, '17.

Plum Pudding

Line a buttered pudding dish with a layer of stale bread. Then put in a layer of raisins, a layer of bread alternating until the dish is full. Add one cup molasses and milk to cover. Let it stand over night. In the morning add two well-beaten eggs. Cover the dish and bake the pudding in a slow oven for two or three hours. Serve cold with sweetened whipped cream.

IDA B. JOHNSON, '92.

Date Bread Custard

One-half cup stale bread crumbs, one cup milk. Soak for one hour and add: Two beaten eggs, two-

Simply add water and sugar to the Knox Acidulated package

thirds cup sugar, two cups milk, two-thirds cup chopped dates, one teaspoon vanilla. Pour into buttered pudding dish and bake thirty to forty minutes in medium oven. Serve with hard sauce or cream.

EDITH COBB MYERS, ex-'08.

Egg Sauce

Yolks of three eggs, pinch of salt. Cream together one cup sugar and one tablespoon butter. Set over kettle of hot water. When ready to serve add beaten whites and one teaspoon vanilla.

MARGARET MASON, '15.

Coffee Sauce

Make a boiled custard of a cup of clear black coffee, the yolks of three eggs and one-third cup sugar. When cold add one cup thick cream.

HELEN MEREDITH CRAWFORD, '99.

Iced Raspberries

Sweeten and chill the berries. Just before serving pour over them a very cold dressing of orange juice, maraschino and a few drops of brandy.

PEARL M. PETTINGILL, '02.

Cream Filled Melons

Select small melons. Remove seeds. Fill with sweetened whipped cream, English walnuts, preserved ginger and soft marshmallows cut in quarters. Chill.

BLANCHE RICHARDSON, '11.

Dainty Baked Apples

Pare and core as many apples as needed. Fill the apples with sugar and pour a generous allowance over them and some in the pan. Water to make a rich syrup when baked. When all done place a marshmallow on the top of each apple and allow them just to brown, then remove from oven. Serve either hot or cold.

CLARA D. PINKHAM, '01.

Cranberries

One quart cranberries, one and one-half cups water, two cups sugar. Cover closely. Cook ten minutes from time it bubbles all over. Do not stir.

RUTH WOOD HOAG, '99.

Cranberry Sauce

One quart cranberries, one pint boiling water, one pint sugar. Wash berries in hot water, have sugar hot and sauce pan very hot. Boil five minutes.

JELLY. Boil seven minutes and strain through colander.

ELOISE H. CROCKER, '97.



Pastry

*“Oh, pie, so oft despised, maligned,
Yet to the Yankee heart most dear,
So great thy merits do we find,
An honored place we give thee here.”*

Pie Crust

Two cups flour, one cup lard or butter and lard mixed, one-half teaspoon salt. Mix these ingredients until moist. One-half cup ice water.

GRACE D. RUNYON, ex-'14.

Green Tomato Mincemeat

Eight quarts green tomatoes chopped fine, drain off water, add as much water as juice, scald, pour off and repeat process. Add four pounds brown sugar, two pounds raisins chopped fine, one teacup vinegar, one cup chopped suet or butter, two tablespoons salt. Cook until tomatoes are color of raisins. When cool, add two tablespoons each cinnamon, cloves, ground nutmeg. You cannot tell this from the “real thing.”

HAZEL K. MILLER, '09.

Mock Cherry Pie

One and one-half cups cut cranberries, one cup raisins, one cup sugar, one tablespoon flour, one cup

Pink coloring for fancy desserts in each package of Knox Gelatine

boiling water, one teaspoon vanilla. Cook until thick. Cool and bake between two crusts.

EMILY P. BURDON, '14.

Date Pie

One-half pound stoned dates. Put in cold water and stew until soft. One egg, two tablespoons sugar, a little salt, one pint milk. Bake as you would a pumpkin pie.

ALICE W. HAMMOND, '13.

Buttered Apple Pie

Slice apples into pie plate which has no crust in it. Cover with crust. When it is baked turn out into a plate, thus bringing apples on top. Sprinkle with three-fourths cup sugar, nutmeg and pieces butter. Serve hot.

LENA A. GLOVER, '97.

HELEN GLOVER, '13.

New England Chocolate Pie

One-half cup sugar, two level tablespoons Kingsford's cornstarch, one tablespoon Baker's chocolate or cocoa, yolks of two eggs, a little salt, vanilla. Cook in a double boiler like soft custard. Cover a pie plate with crust and bake. Pour in custard and brown in oven.

MERINGUE. Whites of two eggs, one tablespoon sugar. Put in hot oven for five minutes to brown.

MABEL BANCROFT PHILLIPS, '04.

Coffee Pie

One cup sugar, one-fourth cup butter, two eggs, one-half cup milk, one small teaspoon soda, two small

Try Knox Acidulated Gelatine with the lemon flavor enclosed

teaspoons cream of tartar, salt and flavor to taste, two cups flour. Bake in two or three layers.

FILLING. One cup strong coffee, one-half cup sugar. Boil down to one-half cup. Add one-half pint whipped cream.

MARIA GREY KIMBALL, '02.

Lemon Pie

One cup boiling water, one cup sugar, grated rind of one lemon, one tablespoon Kingsford's cornstarch dissolved in cold water and put into the mixture. Let boil. Take off and add one beaten egg, juice of one lemon, butter size of nutmeg, pinch of salt.

SARA M. COLE, ex-'14.

Lemon Pie

One cup sugar, one heaping tablespoon Kingsford's cornstarch. Add one cup boiling water to well-mixed sugar and cornstarch and cook five minutes. Remove from fire and add two well beaten egg yolks, mixed with juice and grated rind of one lemon. Piece of butter size of walnut. Cool a little and pour into crust.

MERINGUE. Add to the whites of two eggs, one-half cup sugar and one tablespoon lemon juice or one-half teaspoon vanilla. Beat until stiff, and brown.

ELIZABETH R. MEREDITH. '07.

Lemon Pie

One tablespoon flour, one cup sugar, one tablespoon butter, two eggs, juice and rind of one lemon, one cup milk scalded and cooled. Cream together first three ingredients. Add yolks of well beaten eggs, juice and

Knox Gelatine makes dainty desserts for dainty people

rind of lemon, then milk and last the whites of eggs beaten stiff. Bake until brown.

SUSAN JACKSON DEAN, '04.

Lemon Pie

One cup sugar, two tablespoons Kingsford's corn-starch, juice and rind of one lemon, yolks of two beaten eggs, piece of butter size of walnut, one cup boiling water. Cook the above in double boiler until thick. Put into baked crust. Just before serving add the frosting made as follows: Beat whites of two eggs until stiff. Add three tablespoons granulated sugar. Beat eggs and sugar again until very stiff. Add to pie and put in oven to brown. MAUD V. O'NEIL, '05.

Sponge Lemon Pie

One large cup sugar, two tablespoons flour, one lemon, one cup boiling water, salt, three eggs. Use grated rind and juice of lemon. Mix boiling water, flour, sugar, and lemon. Add salt. Then add well beaten yolks, stir smooth, and last add stiffly beaten whites. Bake in deep plate lined with pastry, without top crust. Oven should be rather slow.

LULA SCOTT UNDERHILL, '05.

Doughnuts and Cookies

*“Between the optimist and pessimist
The difference is droll,
The optimist sees the doughnut
The pessimist, the hole.”*

Doughnuts

Beat one egg in a mixing bowl, add one-half cup buttermilk or sour milk. Sift together and stir into the above, two and one-half cups sifted flour, one-half cup sugar, one-half teaspoon Royal baking powder, one-half teaspoon soda, one teaspoon salt and a little grated nutmeg or cinnamon. Fry in very hot fat.

GERTRUDE GILMAN, '92.

Doughnuts

One cup milk, sour if possible, one cup sugar, one egg, one teaspoon saleratus, one teaspoon salt.

GLADYS M. WALLEY, '05.

Baptist Doughnuts

One egg, one cup milk, salt, two teaspoons Royal baking powder, flour to make a thin batter to drop off spoon easily. Fry in deep fat and serve hot with syrup.

HELEN DEERING, '11.

Knox Acidulated Gelatine saves the cost, time and bother of squeezing lemons

New York State Fried Cakes

Two eggs, one cup sugar, two tablespoons melted butter (measure after melted), one cup milk, a little nutmeg and salt, three teaspoons Royal baking powder in flour enough to mix a soft dough. Roll out on board the same as for doughnuts, using dough as soft as can be handled. Cut with a small biscuit cutter and pierce in centre for air hole with the end of little finger. Fry in deep fat, only six in kettle at once, turning over continuously until they puff out like a ball. Run fork through to be sure they are done in centre. Sprinkle when cool with powdered sugar.

CORDELIA LOSEY BALDWIN, Alpha, ex-'94.

Chocolate Cookies

One-half cup butter, two squares Baker's chocolate, one cup sugar, two and one-half scant cups flour, one egg, salt, two teaspoons Royal baking powder, one-fourth cup milk. Cream butter, add sugar gradually, well beaten egg, salt, and melted chocolate. Beat well. Add flour mixed with baking powder, alternately with milk. Chill, roll very thin, shape or cut, and bake in quick oven.

RUTH HAZELTINE, '14.

Brownies

Two eggs beaten separately, one cup sugar, one-half cup butter, two squares Baker's chocolate, one-half cup flour, one cup chopped walnuts, one teaspoon vanilla. Melt chocolate and butter together. Add other ingredients. Drop by teaspoon on buttered tins and bake.

BESSIE GODDARD, '13.

See that the name K-N-O-X is on each package of gelatine you buy

Chocolate Cookies

One-half cup butter, one cup sugar, two eggs, one-half cup flour, pinch salt, vanilla, two squares Baker's chocolate, three-fourths cup walnuts. Bake in large pan one-third inch thick. Cook in slow oven. Cut in squares and cool in pan.

CONSTANCE F. COAN, '02.

Chocolate Nut Cookies

Beat one-half cup butter to a cream, gradually beat in one cup sugar, two eggs, beaten without separating the whites and yolks, then two rounding teaspoons Baker's cocoa, one tablespoon sweet milk, one teaspoon vanilla and two cups sifted pastry flour, sifted again with two slightly rounded teaspoons Royal baking powder, one cup chopped nut meats. Drop by teaspoon, some distance apart, on buttered sheets. Quick oven.

ELIZABETH J. SWEET, '11.

Cocoanut Drops

Whites of two eggs beaten stiff, one large tablespoon flour, mixed with one cup powdered sugar. Sift flour and sugar and add to beaten whites, then stir in enough shredded cocoanut to make mixture stiff. Drop from a teaspoon into buttered tins and bake in a very slow oven. CORDELIA LOSEY BALDWIN, Alpha, ex-'94.

Cocoanut Cookies

One cup sugar, one-third cup butter, one egg, two tablespoons milk, one and one-half teaspoons Royal baking powder, salt, one cup shredded cocoanut, flour to thicken. Cream butter and sugar. Add beaten egg,

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons

milk, cocoanut and dry ingredients mixed. Bake about ten minutes.

HARRIET WEBSTER, '03.

Cocoanut Macaroons

Whites of three eggs beaten stiff, one cup sugar well beaten in. Fold in heaping tablespoon flour. One teaspoon vanilla, one-half pound shredded cocoanut. Bake all at once. They do not swell.

EUNICE T. THOMAS, '05.

Cocoanut Puffs

Whites of three eggs beaten stiff, one cup granulated sugar, one tablespoon Kingsford's cornstarch. Put in a double boiler and boil fifteen minutes, stirring occasionally. Remove from fire and stir in two cups cocoanut and two teaspoons vanilla. Drop on buttered pans and bake in slow oven until light brown. Wait until cool before removing from pan.

MAUD V. O'NEIL, '05.

Ginger Crisps

One-half cup butter, one cup sugar, one egg, one teaspoon ginger, one even teaspoon soda dissolved in two teaspoons milk. Flour to roll. Turn a dripping pan upside down and roll out on the bottom of it as thin as possible. Bake in a quick oven and cut like wafers.

IDA M. SAWYER, '98.

Ginger Drops

One and one-half cups molasses. Cream together one-half cup sugar, one-half cup butter. Two eggs, large pinch salt, one teaspoon ginger, one teaspoon

Where recipes call for gelatine use Knox Gelatine

cinnamon, two teaspoons soda, three to four cups flour. Drop by teaspoons on a buttered tin.

MARGARET MASON, '15.

Ginger Snaps

One cup molasses, one-half cup shortening, three and one-fourth cups flour, one-half teaspoon soda, one tablespoon ginger, one and one-half teaspoons salt. Heat molasses to boiling point and pour over shortening. Add ingredients mixed and sifted. Chill thoroughly. Toss one-fourth of mixture on floured board and roll as thin as possible. Cut with small cutter and bake in moderate oven. While rolling, remaining mixture should be kept in a cool place.

CELIA TILTON DONALDSON, ex-'07.

Ginger Snaps

One cup molasses, mix together one-half cup butter and lard, one teaspoon soda, one teaspoon each of ginger and cinnamon, pinch of salt, three-fourths teaspoon lemon (may omit). Flour enough to roll very thin. Boil molasses and shortening together.

RUTH LAMONT, '15.

Drop Cakes

Two cups rolled oats, one cup melted shortening poured over oats, one cup raisins, one cup sugar, four tablespoons sweet milk, one teaspoon soda, one-half teaspoon cloves, one teaspoon cinnamon, two eggs, two cups flour, little salt. Drop from teaspoon on greased tins.

DAISY RAYMOND, ex-'94.

Four pints of jelly in each package of Knox Gelatine

Molasses Drop Cakes

Beat together one cup sugar, one-fourth cup butter, one egg; one-half teaspoon soda in one-half cup molasses, one-half teaspoon soda in one-half cup water, one-half cup raisins or currants, spice to taste (cinnamon and nutmeg), three cups flour.

HELEN L. LACOUNT, '08.

Molasses Cookies

One cup molasses, one-half cup shortening (butter and lard mixed), two and one-half cups flour, one tablespoon ginger, one tablespoon soda, two tablespoons warm milk, one teaspoon salt. Heat molasses to boiling point, add shortening, ginger, soda dissolved in warm milk, salt and flour. Roll, cut, bake in a moderate oven.

AMY BRIDGES RICE, '86.

Hermits

One cup butter, one and one-half cups sugar, three eggs, one-half teaspoon (rounded) soda, one-fourth cup milk, one-half teaspoon (rounded) each of clove and cinnamon, a little nutmeg, a little salt, one cup raisins chopped fine, flour enough to roll (about a quart and one cup). Mix rather soft. Cool on ice. Roll thick. Makes fifty.

HELEN L. FOLLANSBEE, '00.

Hermits (Drop Cookies)

One-third cup butter, two-thirds cup sugar, one egg, two tablespoons milk, two teaspoons Royal baking powder, one-third cup raisins, one-half cup nuts, one-half teaspoon cinnamon, one-fourth teaspoon cloves

Knox Gelatine is measured ready for use—each package is divided into two envelopes

one-fourth teaspoon nutmeg, one and three-fourths cups flour. Cream butter, add sugar, then nuts and raisins, egg and then milk. Mix and sift dry ingredients and add to above. Drop with teaspoon. Is rather stiff.

MARION S. BUTTERFIELD, '10.

Hermits

Scant two-thirds cup shortening, two tablespoons molasses, one cup sugar, one egg, two-thirds cup milk, one cup chopped raisins, two and one-fourth cups flour, three teaspoons Royal baking powder, one teaspoon each salt, ginger, cinnamon, a little nutmeg. Warm the shortening and molasses in the mixing bowl, add the sugar, then the beaten egg, to which the milk has been added. Sift dry ingredients and add. Drop on pans and bake in a moderately hot oven.

CLARA CAME JEROME, '99.

California Rocks

One scant cup butter, one and one-half cups brown sugar, two well-beaten eggs, one teaspoon soda dissolved in one-third cup boiling water, one cup walnuts, one cup raisins. Drop with teaspoon on buttered tins and bake in moderate oven.

ANNIE CAFFIN SWETT, '08.

Rocks

One and one-half cups sugar, one cup creamed butter, three eggs, two and one-half cups flour (measured before sifting) one teaspoon soda in flour, one teaspoon cinnamon, one and one-half cups raisins, one cup nuts, salt. Drop from teaspoon on cookie sheet.

CORA KENTY TRAVIS, '01.

Knox Gelatine solves the problem of "What to have for dessert?"

Rocks

One cup butter, one cup sugar, three eggs beaten separately, one cup raisins, one cup nuts, one-half cup currants, two and one-fourth cups flour, one level teaspoon soda in one and one-half teaspoons boiling water, one-half teaspoon each of clove, cinnamon and nutmeg. Cream butter and sugar together, add the eggs, then stir in the rest by hand. Drop a teaspoon at a time on an unbuttered tin.

HELEN MEREDITH CRAWFORD, '99.

Peanut Cookies

Two rounding tablespoons butter, one egg, one-half cup sugar, one large pinch salt, one teaspoon Royal baking powder, one cup pastry flour, one teaspoon vanilla, four tablespoons milk, one cup chopped peanuts. Drop by small spoonfuls on buttered pan.

ELIZABETH J. SWEET, '11.

Pecan Nut Macaroons

White one egg, one cup brown sugar, one cup pecan nut meats, one-fourth teaspoon salt. Beat white of egg until light and add gradually the sugar, beating constantly. Fold in nut meats finely chopped and sprinkled with salt. Drop from tip of spoon, one inch apart, on buttered sheet and bake in moderate oven until delicately browned.

HELEN DORR VOLPE, '04.

Nut Squares

(For afternoon teas)

Beat one egg and one cup brown sugar, add one

Knox Gelatine is economical—Four Pints in each package

cup chopped English walnuts, pinch of salt, one-fourth saltspoon soda, five tablespoons flour. Spread in buttered tin. Bake about twenty minutes, mark in squares.

EDITH L. RUSSELL, '94.

Rolled Oats Cookies

One cup sugar, two eggs, one cup butter, two tablespoons milk, one cup rolled oats, one-half cup flour, salt. Drop by teaspoon on a buttered pan, a little distance apart. Bake. GLADYS DAMON, '14.

Oatmeal Macaroons

One-fourth cup butter, one-half cup brown sugar, one egg, one-half cup flour, one teaspoon Royal baking powder, one and one-fourth cups rolled oats, one-half cup shredded cocoanut. Bake in dabs on buttered pan. Quick oven. If mixture is too stiff add cup of milk. GERALDINE MITCHELL THOMPSON, '04.

Oatmeal Cookies

Two and one-half cups Quaker oats, one cup sugar, two eggs, one tablespoon melted butter, one teaspoon Royal baking powder. Drop on buttered tins in hot oven.

EDITH LYNCH BOLSTER, '90.

Gee-Whizzes

One well beaten egg, one tablespoon melted butter, one-half cup sugar, rolled oats enough to make it fairly stiff, one teaspoon almond extract. Drop from teaspoon on pan and bake quickly in hot oven.

MAUDE LAWTON, '02.

Sugar Cookies

Two cups sugar, one-half cup butter, one-half cup lard, two eggs, one small teaspoon soda, dissolved in one-half cup sour or sweet milk, two small teaspoons cream of tartar, flour enough to roll out, flavoring. Roll very thin. Make day before and chill dough over night.

GLADYS M. WALLEY, '05.

Sugar Cookies

Scant one cup butter, two cups sugar, two eggs, scant one-half cup milk, salt, nutmeg, one-half teaspoon soda, one teaspoon cream of tartar, flour to roll out. Dust sugar and flour over and bake in a hot oven.

GLADYS DAMON, '14.

Dainty Vanilla Wafers

One cup sugar, two-thirds cup butter, four tablespoons milk, one tablespoon vanilla, one egg, one and one-half teaspoons cream of tartar, two-thirds teaspoon soda, flour to roll very thin. Cut in small, fancy shapes.

RUTH LAMONT, '15.

Rich, Delicate Cookies

One-half pound butter creamed with one-fourth pound pulverized sugar. Add yolks of two hard boiled, mashed eggs, also two raw egg yolks, two and one-half tablespoons cream, one teaspoon almond extract and flour enough to roll (as little as possible). Cut very small. These are very nice to serve with afternoon tea and will keep indefinitely.

ALICE HERSEY MONNING, ex-'96.

Desserts can be made in a short time with Knox Gelatine

Maxim Cookies

Cream one and one-half cups sugar and one cup butter. When creamed thoroughly, add three eggs, one teaspoon soda dissolved in one-third cup water, two and one-half cups flour, one cup seeded raisins, and three-fourths cup ground English walnut meats.

GRACE D. RUNYON, ex-'14.

Kewpies

Roll out pie paste very thin and cut into circles with a small cookie cutter. Put one teaspoon preserved cherries or anything else of the sort on one side, fasten the other over it and bake. They should be very small but fat in the middle—hence the name!

MAUDE LAWTON, '02.

Rosalie's Filled Cookies

Cream together one cup sugar and one-half cup butter, add one well-beaten egg, one-half cup milk, three and one-half cups sifted flour, with one teaspoon soda and two teaspoons cream of tartar, flavor with lemon. Cut out as for cookies and put one teaspoon filling between what would be two cookies, press together and bake. For filling, cook until thick one-half cup chopped raisins, juice and rind of one-half lemon, one-half cup sugar, one-half cup water, one heaping teaspoon Kingsford's cornstarch.

HAZEL K. MILLER, '09.

Butter Thin Nutlets

Beat the white of one egg stiff, stir in enough powdered sugar to make thick. Add one-half cup

Use Knox Gelatine—the two-quart package

chopped walnuts and spread quite thick on butter-thins and brown in the oven. Nice to serve with hot chocolate or for lunches. CELIA McLENNAN, '17.

Marguerites

Whites of two eggs stiffly beaten, one small cup powdered sugar, one large cup broken walnut meats. Spread on buttered butter thins and brown in oven.

MARGARET MORROW PERCY, ex-'10.

Kisses

White of one egg, beaten stiff. Thirteen teaspoons granulated sugar. Orange or vanilla flavoring. Push from spoon on to unbuttered brown paper, placed on baking tin. Bake in slow oven about twenty minutes. This mixture makes twenty kisses.

MABEL FOGG AMES, '95.

Cheese Sticks

One level cup flour, one level teaspoon salt, one level cup grated cheese, one scant teaspoon Royal baking powder, one-half cup cold water. Sift flour before measuring. Then sift again with all dry ingredients. Add the cheese and mix to a stiff dough with cold water. Roll out, cut in strips. Bake in hot oven until brown.

VICTORIA M. H. ZELLER, '08.

Cream Puffs

Let boil together two-thirds cup boiling water and one-third cup butter. Stir into the butter and water two-thirds cup flour. Remove from fire, cool slightly and beat in two unbeaten eggs, one at a time. Drop on a buttered pan. This rule makes eight.

JESSIE LOUD POTTER, '06.

Knox Gelatine makes a transparent, tender, quivering jelly

Cakes

*“With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete.”*

Hot Milk Cake

Two well beaten eggs, one cup sugar, one and one-half cups flour, one scant teaspoon salt, one teaspoon cream of tartar, one-half cup boiling milk, one-half teaspoon soda, one teaspoon vanilla.

MAPLE FROSTING. One cup brown sugar, four tablespoons boiling water. Boil until it threads. Add well beaten white of one egg. Beat until thick.

ELIZABETH GOODWIN ADAMS, '07.

Hot Milk Cake

Beat two eggs, add one cup sugar and one cup flour with one teaspoon Royal baking powder. Flavor as desired. Let one-half cup milk come to the boiling point, put into it one scant tablespoon butter and add to the first mixture. Beat well and bake immediately. The result is a loaf light as sponge cake but a little more moist and so, easier to keep.

BESSIE GODDARD, '13.

Knox Gelatine is the one dessert for all appetites

Milkless, Eggless, Butterless Cake

One cup brown sugar, one cup water, two cups raisins, pinch of salt, one-third cup lard, one teaspoon nutmeg, one teaspoon cinnamon, one-half teaspoon cloves. Boil the above together for three minutes and cool. Add one teaspoon soda dissolved in hot water, two cups flour, one and one-half teaspoons Royal baking powder sifted with flour. Bake in moderate oven for forty-five minutes.

JULIA COLE YARNALL, '87.

Mountain Cake

One-half cup butter, one cup sugar, one-half cup milk, two teaspoons Royal baking powder in one and three-fourths cups flour, two well-beaten eggs, nutmeg. When flavored with vanilla makes an excellent foundation for layer cakes.

CHARLESSIE MCKINNON, '09.

Hot Milk Sponge Cake

One cup sugar, two eggs, one-half cup hot milk, one heaping cup flour, one teaspoon vanilla, one teaspoon Royal baking powder, pinch of salt. Take yolks of eggs, beat with the sugar, add whites beaten separately, then the flour to which Royal baking powder and salt have been added, vanilla and last the hot milk.

HELEN G. DURGIN, '13.

Sponge Cake

Four eggs, one cup sugar, one and one-half tablespoons Kingsford's cornstarch in three tablespoons cold water, one scant cup flour, one-half teaspoon salt,

Give the growing children Knox Gelatine

one and one-fourth teaspoons Royal baking powder, one teaspoon lemon juice. Bake in gem pans in moderate oven.

RUTH WOOD HOAG, '99.

Sponge Cake

Yolks of five eggs beaten with one cup sugar, add one cup flour, one tablespoon lemon juice, or extract, one saltspoon salt, whites five eggs beaten stiff. Bake in slow oven forty-five minutes.

AMY BRIDGES RICE, '86.

Sponge Cake

Four eggs, two cups sugar, two cups flour, two teaspoons cream of tartar, one teaspoon soda, two-thirds cup hot water last. Flavor to taste.

LILLIAN E. DOWNS, '86.

Sponge Cake

Five eggs, yolks and whites beaten separately, the latter to a very stiff froth, one cup sugar, mix with beaten whites then add beaten yolks, one cup flour folded in, must not be beaten. Flavor with vanilla or not as desired. Bake until done, use judgment. Sprinkle powdered sugar over the top.

FRANCES P. COPELAND, ex-'05.

Dingbats

Sponge cake mixture baked in tiny muffin tins, covered with an icing made of confectioner's sugar beaten into one well beaten egg, flavored as you will. The top of each dingbat is adorned with a half walnut.

MAUDE LAWTON, '02.

Sponge Cake

Separate four eggs. Beat yolks thick. Add one cup sugar and continue beating. Beat whites stiff and beat into first mixture. Add one teaspoon Royal baking powder to one-half cup Health brand potato flour and sift into first mixture. Bake in moderate oven thirty minutes.

MARION BENTON, '12.

Never-fail Sponge Cake

Beat three eggs until very light, two and one-half tablespoons cold water, one-half tablespoon lemon extract, salt, one cup sugar, one cup flour.

CLARA D. PINKHAM, '01.

Mother's Pound Cake

Cream one cup butter, add one and one-fourth cups sugar, fold in the yolks of four eggs then add the whites beaten stiff, one and one half-cups flour, salt. Bake about one hour in a slow oven.

KATHERINE I. HODGDON, '93.

An Easy Cake

Sift together one cup sugar, one cup flour, one teaspoon cream of tartar, one-half teaspoon soda, salt. To this add the following: one-fourth cup melted butter, a little milk, break in two eggs without beating, and fill cup with milk. Flavoring.

EDITH L. RUSSELL, '94.

Plain Cake

Cream one cup sugar with scant one-half cup butter, add two beaten eggs and beat well. Add two cups

A Knox Gelatine dessert or salad is attractive and appetizing

sifted flour, two teaspoons Royal baking powder and one-half cup milk.

MOCHA FROSTING. Two tablespoons cold coffee, two teaspoons Baker's cocoa, little vanilla. Heat and melt in small piece butter. Add confectioner's sugar to spread. GRACE HAYDEN FRANKLIN, '07.

Quick Cake

One cup flour, one cup sugar, two eggs, one teaspoon Royal baking powder, one-fourth cup melted butter, milk. Sift flour, sugar and powder together into mixing dish. Break eggs into melted butter, fill cup with milk and add to dry ingredients. Beat well together. Flavor. SUSAN JACKSON DEAN, '04.

Snow Cake

One-fourth cup butter, one cup sugar, one-half cup milk, one and two-third cups flour, two and one-half teaspoons Royal baking powder, whites two eggs. Flavor with orange or almond. Bake forty-five minutes in deep narrow pan.

ANNIE CAFFIN SWETT, '08.

Western White Cake

Cream one and one-half cups sugar and one-half cup butter, one-half cup milk, two cups flour, one heaping teaspoon Royal baking powder, whites of six eggs beaten dry. Flavor with lemon. Bake in a moderate oven. GRACE D. RUNYON, ex-'14.

Vienna Cake

Four egg yolks, six egg whites, one cup fine gran-

Ask your grocer for Knox Gelatine—take no other

ulated sugar, three tablespoons cold water, one and one-half tablespoons Kingsford's cornstarch, pastry flour, one and one-fourth teaspoons Royal baking powder, one-fourth teaspoon salt, one teaspoon lemon extract. Beat yolks until thick, and add sugar gradually, while beating. Then add water. Put cornstarch in a cup, and add enough flour to fill the cup. Add salt and baking powder to these dry ingredients, and combine with first mixture. Add stiffly beaten whites, and flavor. Turn into buttered and floured angel cake pan and bake in moderate oven from thirty-five to forty minutes.

LULA SCOTT UNDERHILL, '05.

Park Street Cake

Cream two cups sugar and one-half cup butter. Three or four eggs, yolks separate, one cup milk, sift together three cups pastry flour, one teaspoon cream of tartar and one-half teaspoon soda, one and one-half teaspoons vanilla, one-fourth teaspoon salt. Add flavoring and fold in whites of eggs last.

MARGARET MORROW PERCY, ex-'10.

White Cake

Two cups sugar, one cup butter, whites six eggs, one cup milk, three cups flour, one teaspoon Royal baking powder. Flavor with almond.

ELOISE H. CROCKER, '97.

Birthday Cake

One cup butter, two cups sugar, three eggs, three full cups pastry flour, one teaspoon cream of tartar, one cup milk, one-half teaspoon soda. Cream thor-

Knox Gelatine improves soups and gravies

oughly butter and sugar. Add to this the yolks of the eggs. Rub into flour the cream of tartar and add this to mixture. Then add milk with one-half teaspoon soda. Last of all add the whites of eggs beaten stiff.

AVIS SHERBURNE, '14.

Orange Cake

Yolks of four eggs well beaten. Add one-half cup cold water in which is dissolved one-half teaspoon soda. Beat whites of two eggs stiff. Add one and one-half cups sugar. Then add yolks, also juice and rind of one orange. Stir in two cups sifted flour, one teaspoon cream of tartar and a pinch of salt. Bake in three layers.

FROSTING AND FILLING FOR ORANGE CAKE. Whites of two eggs beaten stiff. Cook until very stiff. Add two cups sugar, one-half cup boiling water. Pour slowly over beaten whites while stirring. Beat. Add juice and grated rind of one-half orange. Let cool and then spread on cakes. BLANCHE RICHARDSON, '11.

Orange Cake

One and one-half cups sugar creamed with one-half cup butter, two-thirds cup milk, two cups flour, one and one-half teaspoons Royal baking powder, juice and grated peel of one orange, yolks two eggs and one whole one.

FROSTING. Whites two eggs made thick with confectioner's sugar, flavored with the grated peel of one orange. FLORENCE WHEELER ATWOOD, '02.

Send for free sample of Knox Gelatine

Orange Cake

One cup sugar, one cup flour, one-fourth cup water, yolks three eggs, whites two eggs, one teaspoon Royal baking powder, juice and grated rind of one-half orange. Beat whites of eggs stiff, add sugar, mix thoroughly. Add yolks of eggs beaten previously for five minutes, then water, orange juice and rind, flour and baking powder.

FROSTING. White of one egg beaten stiff, juice and rind of one-half orange, powdered sugar to make stiff.

RUTH HASELTINE, '14.

Orange Cake

Three cups sifted flour, two teaspoons Royal baking powder, two-thirds cup butter, two cups sugar, four eggs, one cup milk. Cream butter and sugar. Beat each egg in separately. Add first an egg, then a little flour, then some milk and more flour and so on, beating thoroughly after each. Bake in one large tin or two small ones.

LENA CHANDLER MASON, ex-'13.

Minnehaha Cake

One-half cup butter, one cup sugar, two well beaten eggs, two-thirds cup milk, one and three-fourths cups flour, one teaspoon vanilla, two teaspoons Royal baking powder. Bake in two layers.

FILLING. One cup sugar, four tablespoons water. Boil until it threads, then add the well beaten white of an egg and one cup chopped raisins. Beat well. Place between layers and over top.

ELIZABETH GOODWIN ADAMS, '07.

Nut Cake

One cup sugar, one-fourth cup butter, two eggs, one-half cup milk, one and one-half cups flour, one cup walnut meats cut fine, one-half teaspoon soda and one teaspoon cream of tartar sifted with the flour.

JESSIE LOUD POTTER, '06.

Brown-Stone-Front Cake

One cup sugar and one-half cup butter creamed, three eggs, leaving out one yolk. Dissolve one teaspoon soda in one-half cup milk, two heaping cups flour. Grate two squares Baker's chocolate, three-fourths cup milk, yolk of egg, one cup sugar. Let this boil up two or three times and cool. Then mix with the first and add one teaspoon vanilla. Bake about forty minutes.

HELEN L. LACOUNT, '08.

Caramel Cake and Frosting

Three-fourths cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, one-half teaspoon cream of tartar, three teaspoons Royal baking powder, whites of eight eggs, one cup cut walnuts. Makes two loaves.

FROSTING. One and one-half cups brown sugar, one-half cup granulated sugar, one-third cup boiling water. Let boil until it hairs, take off and pour slowly over the beaten whites of two eggs. Beat as long as possible, then put it over a kettle of boiling water and stir until it grains. Add one-fourth teaspoon vanilla and one-fourth teaspoon almond extract.

ALICE C. ABBOTT, '98.

Knox Gelatine comes in two packages—Plain and Acidulated (lemon flavor)

Caramel Cake

Put whites two eggs in a cooking cup. Pour in enough melted butter to make one-half cup. Fill up the cup with milk. Add one cup sugar, almost one and one-fourth cups flour (one heaping cup unsifted flour, sift after measuring), one and one-half teaspoons Royal baking powder. Put two parts together and beat ten minutes. One loaf.

ALICE C. ABBOTT, '98.

Cocoa Loaf

One cup sugar, one cup sour milk, one teaspoon soda, yolk of one egg, one and one-half cups flour, three tablespoons Baker's cocoa, salt, three tablespoons melted butter, Baker's vanilla. Mix sugar, milk and soda. Stir well. Add yolks of eggs, salt and flour. Beat well and add cocoa dissolved in butter. Flavor.

RUTH LAMONT, '15.

Cocoa Cake

One-half cup Baker's cocoa, one cup sugar, one-half cup cold water. Mix these ingredients and add three eggs, one and one-half teaspoons Royal baking powder, one-half cup flour, pinch of salt sifted in flour. Bake in moderate oven forty minutes. JULIA COLE YARNALL, '87.

Chocolate Cake

One-fourth cup Baker's cocoa, one cup sugar, one and one-half cups flour (measured before sifted), one teaspoon soda, little salt. Sift all together five times. One cup sour milk, two tablespoons melted butter, one egg, vanilla.

SARA M. COLE, ex-'14.

Chocolate Cake Made with Sour Milk

One-half cup butter, one and one-half cups sugar, two eggs, two squares Baker's chocolate, one-half cup boiling water, one-half cup sour milk, one teaspoon soda, one teaspoon vanilla, two and one-half cups pastry flour. Directions: Cream butter and sugar together. Add well beaten eggs, chocolate dissolved in one-half cup boiling water, soda stirred into sour milk, flour and flavoring. Bake in moderate oven forty minutes.

HARRIET SAWYER HOLDEN, '93.

Chocolate Cake

One cup sugar, one tablespoon butter, yolk of one egg, two squares Baker's chocolate melted, one-half cup sweet milk, one-half cup sour milk, one and one-half cups flour sifted twice, one teaspoon soda. White of egg used for frosting.

AMY C. FARLIN, '09.

Chocolate Cake

Cream together one scant square butter and one cup sugar; two eggs minus one white, one-half cup milk, one and one-half cups flour, one heaping teaspoon Royal baking powder, one square Baker's chocolate melted, vanilla if desired.

FROSTING. White of one egg and powdered sugar beaten together, one square chocolate melted, vanilla.

CELIA TILTON DONALDSON, ex-'07.

One Egg Chocolate Cake

One tablespoon butter, one cup sugar, yolk of one egg, one-half cup milk, three-fourths cup flour, two

The Knox Acidulated package contains flavoring and coloring

squares Baker's chocolate melted, one teaspoon vanilla, one-half cup milk, three-fourths cup flour, one-half teaspoon soda, one teaspoon cream of tartar, one-half teaspoon salt. Mix in order given.

FROSTING. One cup brown sugar, one-third cup water. Boil until it threads. Stir into beaten white of egg. Add eight marshmallows when ready for cake.

MAY HOBSON TEWKSBURY, ex-'92.

Chocolate Cake

One and one-half cups sugar, one-half cup butter, one-half cup milk, three eggs (whites and yolks beaten separately), one and one-half cups flour, one-half teaspoon soda dissolved in a little milk, one teaspoon cream of tartar, pinch of salt. Seven tablespoons or two squares Baker's chocolate, mixed with two tablespoons sugar, added to two tablespoons milk. Let come to a boil. Add this last. Add vanilla if desired.

MARION S. BUTTERFIELD, '10.

Chocolate Cake

One-half cup butter, one and three-fourths cup sugar, three well beaten eggs, one and three-fourths cups flour, one-half cup milk, one and one-half teaspoons Royal baking powder, one teaspoon vanilla, three squares Baker's chocolate melted. Cream butter and sugar, add beaten eggs. Stir in dry ingredients and milk. Add melted chocolate and vanilla. Cook about forty-five minutes in oven not too hot.

SADIE CALDWELL KING, ex-'03.

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

Devil Cake

First mixture: One cup brown sugar, one-fourth cake Baker's chocolate, one-half cup milk. Let this boil, flavor with vanilla, and cool. Second mixture: One cup brown sugar, one-half cup butter, yolks of three eggs, one-half cup milk, two heaping cups flour, one teaspoon soda dissolved in a little hot water. Mix first and second mixtures and bake in three layers.

ICING. One cup granulated sugar, four tablespoons water. Boil until it spins a thread from spoon, then pour slowly into well beaten white of one egg and beat until cool.

EUNICE T. THOMAS, '05.

Devil's Food

Cream five level tablespoons butter and one and one-fourth cups sugar. Add three and one-half squares Baker's chocolate melted. Break in three unbeaten eggs, one teaspoon vanilla, three-fourths cup milk, three and one-half level teaspoons Royal baking powder, one and one-half cups sifted pastry flour. Add milk and flour alternately. Bake three-quarters of an hour.

EDNA STAPLES MITCHELL, '09.

Spanish Devil Cake

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, one and one-half teaspoons soda, one-third cup Baker's cocoa dissolved in one-half cup boiling water, two cups flour, vanilla. Bake in two layers.

FILLING. Three-fourths cup confectioner's sugar, one-fourth cup Baker's cocoa. Mix with hot milk or water.

BLANCHE HARTWELL BARBER, '94.

Use Knox Gelatine if you would be sure of results

Penuchi Cake

Cream three-fourths cup butter, add slowly two cups fine granulated sugar. Sift two teaspoons Royal baking powder with three cups pastry flour, add one tablespoon of the prepared flour to the creamed butter and sugar, then add four eggs, one at a time, without first beating them. Add one tablespoon flour before breaking in each egg, and continue adding the flour alternately with one cup milk. Flavor with vanilla.

NUT FILLING. One cup sour cream, one and one-half cups sugar boiled fifteen minutes, add one cup chopped nut meats, one-half teaspoon vanilla and beat until thick enough to spread. Put between layers and on top.

RUTH HASELTINE '14.

Coffee Cake

One cup butter, one cup sugar, one cup molasses, one teaspoon soda, five cups flour, one cup strong coffee, one cup fruit (raisins, citron, currants), two teaspoons cloves. Bake one hour.

VICTORIA M. H. ZELLER, '08.

Connecticut Loaf Cake

Three cups flour, one and one-half cups sugar, one-half cup butter, one egg, one cup raisins, one cup milk, three teaspoons baking soda. Cream butter and sugar first and add eggs. Bake one hour in a slow oven.

HELEN DEERING, '11.

Sour Milk Cake

One cup sugar, three-fourths cup lard and butter, one teaspoon each of cinnamon, cloves and nutmeg,

Simply add water and sugar to the Knox Acidulated package

one cup sour milk or cream with one teaspoon saleratus, two and one-half cups flour, one cup or more chopped raisins.

NELLIE HENDERSON WILSON, ex-'00.

Sour Milk Cup Cakes

One-half cup sour milk, salt, three-fourths cup granulated sugar, one-half teaspoon in all of nutmeg, cinnamon and clove, one-half cup raisins cut in halves, one beaten egg. Melt one-third cup shortening (part lard and part butter), one-half teaspoon soda in a little hot water, one cup bread flour. Mix in order given.

MABELLE COPP NASH, '00.

Spice Cake

One-half cup butter, one cup sugar, one cup sour milk, one teaspoon soda, one tablespoon molasses, two cups flour, one teaspoon mixed spices (clove, allspice and cinnamon), one cup raisins. Bake in moderate oven.

SUSIE SANBORN COWPER, '90.

Harrison Cake

(Two Loaves)

One and one-half cups butter beaten to a cream, two cups sugar, one cup molasses, four eggs, one cup sweet milk, five cups flour mixed and sifted with one teaspoon saleratus and two teaspoons cream of tartar, one teaspoon each of clove, cinnamon and mace, one pound each of currants and raisins, one-fourth pound citron. Bake slowly in a moderate oven for an hour or longer.

ELIZABETH R. MEREDITH, '07.

For dainty delicious desserts use Knox Gelatine

Date Cake

One and one-third cups brown sugar, one-third cup butter, two eggs, one-half cup milk, one and one-half heaping cups flour, two teaspoons Royal baking powder, one-half teaspoon cinnamon, one-half teaspoon nutmeg, one-half pound chopped dates. Cream butter and sugar, add yolks of eggs and beat until creamy, then add one-half teaspoon of cinnamon and nutmeg. Add alternately the milk and flour with Royal baking powder, also chopped dates. Last add whites of eggs beaten very stiff. Bake in moderate oven one-half hour. ESTHER HAMMOND, '17.

Fruit Cake (Uncooked)

Chop fine one pound each of raisins, currants, dates, figs, citron and English walnuts. Mix with this one cup powdered sugar and press into mold. Wrapped in paraffin paper, this will keep a long time.

CELIA TILTON DONALDSON, ex-'07.

Nut Muffins

Mix one and one-half cups bread flour, one tablespoon sugar, three teaspoons Royal baking powder, three-fourths teaspoon salt. Work in one scant tablespoon lard. Add three-fourths cup milk, one-fourth cup walnut meats cut in pieces. Bake in small gem pans in quick oven. Serve at five o'clock teas with orange marmalade.

MAUDE WINCHESTER HULLIHEN, '01.

Nut Cake

One cup sifted brown sugar, two eggs, one-half cup

Pink coloring for fancy desserts in each package of Knox Gelatine

pastry flour, one-third teaspoon Royal baking powder, one cup chopped nut meats, a little salt. This makes one dozen muffin-tin cakes. Sprinkle tops with powdered sugar.

CORDELIA LOSEY BALDWIN, Alpha, ex-'94.

Light Nut Cake

Three eggs, one cup sugar, one-half cup butter, one-half cup milk, one and one-half cups flour, one teaspoon cream of tartar and one-half teaspoon soda, one cup nut meats.

HELEN MEREDITH CRAWFORD, '99.

New York State Molasses Cake

One egg, one-half cup butter, one-half cup sugar, one-half cup dark molasses, one-half cup cold black tea, one-half teaspoon soda dissolved in tea, salt and nutmeg. Add flour enough for a soft cake batter and bake in patty tins or one small shallow loaf in a moderate oven. Very nice for dessert served warm with butter or whipped cream.

CORDELIA LOSEY BALDWIN, Alpha, ex-'94.

Gingerbread

Four tablespoons butter, one-half cup sugar, one-half cup molasses, one egg, one-half cup milk, one tablespoon ginger, one teaspoon allspice, one teaspoon cinnamon, one-half teaspoon soda, one and one-half cups flour. Cream butter, add sugar gradually, add molasses. Beat the egg, add milk to it. Stir this into the butter and sugar. Sift flour, soda and spices together. Add this gradually to the butter, stir and beat

Try Knox Acidulated Gelatine with the lemon flavor enclosed

well. Fill greased pans two-thirds full. Bake in moderate oven about twenty minutes in muffin pans. In a loaf bake about forty-five minutes.

ABBY BARSTOW BATES, '87.

Gingerbread

One-half cup sugar, one-half cup creamed butter, one egg, one-half cup molasses, one and one-half cups flour, one teaspoon ginger, one teaspoon cinnamon, one-half cup cold water with one teaspoon soda. Serve hot with whipped cream. CORA KENTY TRAVIS, '01.

Gingerbread

One-half cup brown sugar, one-fourth cup butter, one-half teaspoon ginger, one-half teaspoon cinnamon, one-eighth teaspoon cloves, one-half cup molasses, one-half cup boiling water, in which dissolve one scant teaspoon soda, one and one-half cups flour, one well beaten egg. CHARLESSIE MCKINNON, '09.

Soft Gingerbread

One cup flour sifted with one scant teaspoon soda, one-fourth cup shortening, one-fourth cup molasses, one-half cup sugar, one-fourth teaspoon cinnamon, little salt, one egg, one-half cup boiling water added last. SARA M. COLE, ex-'14.

Soft Sugar Gingerbread

Two eggs, one cup sugar, one and three-fourths cups flour, three teaspoons Royal baking powder, one-half teaspoon salt, one and one-half teaspoons ginger, two-

Knox Gelatine makes dainty desserts for dainty people

thirds cup thin cream. Bake thirty minutes in moderate oven and serve hot with cream.

ANNIE CAFFIN SWETT, '08.

Light Fruit Cake

Two eggs, one and one-half cups sugar, one-half cup butter, one cup milk, two and three-fourths cups bread flour, one teaspoon cream of tartar, one-half teaspoon soda, one-third of a nutmeg, one cup currants, one cup cut raisins, one-half cup citron.

ESTHER LYDON, '16.

Blueberry Cake

One tablespoon butter, one small cup sugar, one egg, one cup milk, two cups flour, one teaspoon salt, one teaspoon cream of tartar, one teaspoon soda, one and one-half cups blueberries dredged with flour. Serve hot for tea or as luncheon dessert.

EDITH COBB MYERS, ex-'08.

Blueberry Cake

One cup sugar, one tablespoon butter, one egg, two-thirds cup sweet milk, one and one-half cups flour, two-teaspoons Royal baking powder, one teaspoon cinnamon, one cup berries.

BERTHA MANSFIELD FREEMAN, '89.

Jelly Roll

One cup sugar, one and one-half teaspoons Royal baking powder, one cup flour, three eggs, six tablespoons hot water. Mix dry ingredients. Stir in beaten

Knox Acidulated Gelatine saves the cost, time and bother of squeezing lemons

eggs. Add hot water. Bake in slow oven in large pan having batter one-third inch thick. Turn on sheet of brown paper dusted with powdered sugar. Beat up a glass of jelly and spread on cake. Trim off crusty edges and roll up. Keep in a cloth until cool. Always a success. CONSTANCE FREETHY COAN, '02.

Rhubarb Tutti-Frutti Shortcake

Chop fine one cup mixed dates and raisins stoned. Add to five cups rich, thick rhubarb sauce. Cook five minutes. Split a shortcake, made by any desired rule, and spread each layer with fruit. Put together and cover with whipped cream.

PEARL M. PETTINGILL, '02.

Filled Cake

Cream together yolks of five eggs with three-fourths cup sugar. Beat well. Add one teaspoon vanilla, then three-fourths cup flour and one teaspoon Royal baking powder, stir thoroughly and add the whites of five eggs beaten to stiff froth, bake in rather quick oven about fifteen minutes. Let cool and cut off top of cake, scoop out the centre. Make a filling of whipped cream and fruit; strawberries, raspberries and peaches are good. Mash the fruit and add sugar to taste, also the crumbs from the centre of cake. Add the cream to this and fill the cake, put on top and cover all with chocolate icing.

ICING. Three tablespoons Baker's cocoa, three tablespoons hot water and enough powdered sugar to make a smooth icing. Spread over the entire cake.

JEAN MACAULEY GERSON, ex-'05.

See that the name K-N-O-X is on each package of gelatine you buy

Jam Cake

One cup sugar, one and one-half cups flour, three-fourths cup butter, one cup jam, four eggs, one-half nutmeg, one teaspoon soda, three teaspoons sour milk, one teaspoon cloves, one teaspoon cinnamon. Make like any cake. Stir jam into batter. Bake in four layers.

FILLING. Two cups sugar, one-half cup water. Boil until a syrup and pour slowly on beaten whites of two eggs.

EDITH FOWLER CHASE, ex-'93.

Apple Sauce Cake

Cream together one cup sugar, one-half cup shortening. Add one-half teaspoon salt, one-fourth teaspoon cloves and cinnamon, one cup raisins, little nutmeg. Dissolve one teaspoon soda in a little warm water and stir it into one cup sour apple sauce. Let it foam over the ingredients in the bowl. Beat thoroughly. Add one and three-fourths cups flour. Bake forty-five minutes.

MABEL FOGG AMES, '95.

Fruit Shortcake

One-fourth cup butter, one-half cup sugar, one egg, one-fourth cup milk, one cup flour, two teaspoons Royal baking powder, one-fourth teaspoon salt. Spread fruit (orange or pineapple, or pineapple and banana in combination are good) cut in small pieces. Pineapple should be put through food chopper and allowed to stand sugared. Spread between layers and on top. Serve with whipped cream.

MABELLE COPP NASH, '00.

Cream Pie Cake

One tablespoon butter, one cup sugar, one egg, one cup milk, two cups flour, one teaspoon cream of tartar, one-half teaspoon soda, one teaspoon vanilla, salt. Bake in two round tins. When ready to serve put whipped cream between the layers and on top.

ORPHA LEE POTTER, '04.

Frosting

One cup sugar, three tablespoons water. Boil until it hairs, then add yolk of egg beaten stiff and one-half teaspoon vanilla.

AMY C. FARLIN, '09.

Mocha Frosting

Two cups confectioner's sugar, two dessert spoons Baker's cocoa or melted chocolate, one tablespoon butter, one-half teaspoon vanilla. Add hot coffee until frosting is smooth.

EDNA STAPLES MITCHELL, '09.

Mocha Frosting

One cup pulverized sugar, into which sift two dessert spoons dry Baker's cocoa, two tablespoons strong hot coffee in which is melted a piece of butter size of walnut. Beat well and flavor with a little vanilla.

FRANCES P. COPELAND, ex-'05.

Chocolate Mocha Frosting

One cup powdered sugar, two tablespoons hot coffee, two teaspoons Baker's cocoa, butter size of walnut, one teaspoon vanilla.

GERTRUDE GILMAN, '92.

Where recipes call for gelatine use Knox Gelatine

Walnut-Raisin Frosting or Filling

White of one egg beaten stiff. Add confectioner's sugar until of right consistency to spread. Add one cup walnut meats and raisins chopped fine. Use with plain cake. GRACE POTTER BELISLE, ex-'99.

Orange Filling

Grate the outside of one orange and squeeze the juice. One cup sugar, two even tablespoons flour. Mix all together. Add one cup hot water. Set in a pan of hot water on the stove, and let it boil until the flour is cooked, stirring often. Then add one beaten egg. Let boil a few minutes longer.

JANE JOHONNET, '11.

Chocolate Filling and Top for Cream Pie

Scald one cup milk. Mix two-thirds cup sugar, one tablespoon Kingsford's cornstarch dissolved in a little milk, and two squares Baker's chocolate melted. Cook until thick. Vanilla. ALICE C. ABBOTT, '98.



Ices

*“ 'Tis passing good :
O prithee let me have it.”*

Café Mousse

One pint cream sweetened with three tablespoons sugar, one-half teaspoon vanilla, one cup milk in which cook one heaping tablespoon coffee. Strain through a cloth and allow to cool. Dissolve one teaspoon Knox gelatine in one-fourth cup cold water, add one-fourth cup boiling water. When dissolved add to coffee. Mix with cream and whip until stiff. Pour into a covered mold, pack in ice and salt and let stand for three or four hours.

ELIZABETH R. MEREDITH, '07.

Café Parfait

Steep one-half cup coffee in one cup cold water and simmer until reduced one-half. Strain it over the yolks of two eggs beaten with one-half cup sugar. Cook in double boiler until thick and smooth. When cold fold in carefully one pint thick cream whipped stiff all through. Pack in the mold and let stand in ice and salt three hours.

MOLLIE KINGSBURY HOWARD, '05.

Four pints of jelly in each package of Knox Gelatine

“Gingerome” Mousse

One-half pint heavy cream, one-fourth cup top milk, three tablespoons powdered sugar, whites of two eggs, one teaspoon vanilla. Beat the eggs until stiff. Add top milk to cream and beat until very thick, then add eggs, sugar and flavoring. Pack in ice and salt for three or four hours. Royal baking powder cans make excellent molds. Seal with strips of cloth dipped in melted lard. Serve with ginger sauce: One-half cup each of crystalized ginger cut very small, brown sugar, white sugar and water. Cook together until slightly syrupy. Serve warm.

CLARA CAME JEROME, '99.

Pineapple Mousse

One-half can shredded pineapple, two lemons, two cups sugar, three cups boiling water, one-half pint cream, three tablespoons powdered sugar, one-half teaspoon vanilla. Boil sugar and water ten minutes, when cool add juice of lemons and pineapple. Put this in a two-quart melon mold and cover with whipped cream, sugar and vanilla. Pack in ice and salt four hours before serving.

MAY HOBSON TEWKSBURY, ex-'92.

Manhattan Pudding

One box strawberries, one half-pint jar cream, one-fourth cup sugar, one-half cup chopped walnuts. Crush and strain strawberries and place juice in mold. Whip cream, sweeten, add nuts, pour over strawberry

Knox Gelatine is measured ready for use—each package is divided into two envelopes

juice and pack in ice and salt (three parts ice to one part salt). Cut in slices to serve.

PAULINE PATTISON, '17.

Manhattan Pudding

Mix juice of four oranges and two lemons and sweeten to taste. Add pinch of salt. Whip one and one-half cups heavy cream, add one and one-half cups chopped walnut meats. Sweeten and flavor to taste. Pack in salt and ice and let stand four hours. (Two parts ice to one part salt).

HELEN MEREDITH CRAWFORD, '99.

Nesnah Raspberry Ice Cream

Two pints sweet milk, one pint sweet cream, two packages raspberry Nesnah. Pour all the milk into a sauce pan and warm to just lukewarm. Then add all the Nesnah powder at one time and stir in quickly about one-half minute. Pour at once into freezer can and let stand undisturbed for ten minutes. Then proceed to pack with ice and salt and freeze in the usual way.

The Easy Way to Make Ice Cream

Use one quart milk for a package of Jell-O ice cream powder. Pour the contents of a package of Jell-O ice cream powder in a dish. Pour on it one cup of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk, stir until thoroughly dissolved and freeze.

Knox Gelatine solves the problem of "What to have for dessert?"

Strawberry Ice Cream

One quart milk, three eggs, two and one-half cups sugar, two boxes strawberries, one pint heavy cream. Mash strawberries with one cup sugar. Heat rest of sugar with eggs and milk.

EDITH LYNCH BOLSTER, '90.

Fruit Sherbet

(Economical)

One-half envelope Knox sparkling gelatine, one orange, one and one-half cups sugar, one lemon, three cups rich milk. Grate the outside of both orange and lemon. Squeeze out all the juice, add to this the sugar. When ready to freeze, stir in the milk slowly to prevent curdling. Take part of a cup of milk, add the gelatine. After standing five minutes, place in a pan of hot water until dissolved, then stir into the rest of the milk and fruit juice. Freeze. This makes a large allowance for five persons.

Fruit Sherbet

One orange, one lemon, one banana, one cup sugar, one cup water. Use juice of orange and lemon, mash banana fine, add other ingredients and freeze. Enough for four generous servings.

ELOISE H. CROCKER, '97.

Milk Sherbet

Juice of four lemons, one pint sugar, one tablespoon Knox minute gelatine dissolved in a little boiling water, one quart milk. Pour milk slowly on other

ingredients. If milk curdles it will smooth out in freezing. Freeze like ice cream.

BLANCHE HARTWELL BARBER, '94.

Lemon Delight

Dissolve one and one-half cups sugar in three cups milk. Place in freezer and let stand in ice and salt (two parts ice to one part salt) for two hours. Then stir in the juice of three lemons and the stiff beaten white of one egg. Repack and let stand another hour.

LILLIAN C. ROGERS, '87.

Lemon Sherbet

One quart ice cold milk, two cups sugar, the juice of three lemons. Stir the sugar and juice together, then pour in the milk and freeze immediately.

ESTHER M. NAZARIAN, '17.

Peach Sherbet with Milk

Two cups milk, one pint jar preserved peaches, juice of one lemon, one cup sugar. Strain peaches, crushing fruit through coarse sieve. Add lemon juice and sugar, stirring until dissolved. Add milk slowly while stirring. Freeze. Better than ice cream on a hot day.

GRACE POTTER BELISLE, ex-'99.

Frozen Peaches

Dissolve two cups granulated sugar in the juice from one can of peaches. Mash the peaches fine, place in freezer, add the juice, and finally the well beaten whites of three eggs. Freeze as usual. This will serve ten persons.

FLORENCE A. RUNNELLS, ex-'06.

Try the Knox Gelatine recipes found in this book

Nut Frappé

One-half envelope Knox sparkling gelatine, one-fourth cup cold water, one-half cup sugar, one cup pineapple and strawberries, one pint cream, white of one egg, one cup chopped nuts. Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces; also, the chopped nuts. Serve ice cold in sherbet glasses.

Pineapple Frappé

Boil together for twenty minutes one pint sugar and one pint water. Add the grated pulp and juice of a sweet pineapple or one small can of grated pineapple. Let the mixture boil two minutes longer. Add the juice of two lemons. Add the beaten whites of two eggs and freeze the mixture until it is thick or half frozen.

HELEN G. DURGIN, '13.



Confections

*“A little taffy now and then
Is relished by the best of men.”*

Chocolate Caramels

One-third cup butter, one cup sugar, one-half cup Baker's cocoa, one cup molasses, one cup milk, two teaspoons vanilla. Cream in the order given, like cake. Boil about one-half hour until when dropped in water it will bite like cheese. Do not have it brittle. If you cover the bottom of the buttered tin with halves of English walnuts, it will make delicious caramels. Cut into squares when cool enough and if wrapped in paraffin paper it will last indefinitely.

CORA STANWOOD COBB, '91.

Chocolate Caramels

Two cups sugar, two tablespoons Baker's cocoa or one-fourth square Baker's chocolate unsweetened, one-half cup molasses, one-half cup milk. Mix together and cook without stirring until it forms soft ball in cold water. While boiling add butter size of walnut. Vanilla. Pour into buttered pan to cool and mark in squares. Do not stir.

MARION BENTON, '12.

Desserts can be made in a short time with Knox Gelatine

Chocolate Caramels

One cup sugar, one-fourth cup butter, one-third cup Karo, one square Baker's chocolate, one-third cup milk, paraffin size of one-half a nutmeg. Boil until a little will harden in cold water or roll between the fingers. Stir frequently to prevent burning. Remove from fire, add one teaspoon vanilla and pour quickly into a buttered tin covered with chopped nuts.

GERTRUDE GILMAN, '92.

Caramels

Three cups sugar, one pound glucose, one-half pint cream to which enough milk is added to make a quart, one can Rose brand condensed milk, two tablespoons vanilla. Cook until it forms a soft ball in cold water. To make chocolate caramels add three squares Baker's chocolate to one-half the mixture.

MARIA GREY KIMBALL, '02.

Fudge

Three cups sugar (one-half powdered, one-half granulated), three squares Baker's chocolate, one cup milk, large piece butter, little salt. After taking from stove add one teaspoon vanilla. Beat well, pour in greased pan and let cool and harden.

ESTHER HAMMOND, '13.

Chocolate Fudge

Cook two squares Baker's chocolate in two-thirds cup milk until smooth. Add two cups white sugar (or one-half cup may be brown), a small pinch cream

Use Knox Gelatine—the two-quart package

of tartar and one-half teaspoon salt. Cook until it forms a soft ball when tested. Remove from fire and add butter size of a walnut and one teaspoon vanilla. Beat until it begins to thicken. Pour into a buttered pan and score before it hardens.

ANNIE B. C. FISHER, '88.

Creamy Fudge

Two cups sugar, one-third cup flour, two-thirds cup milk or cream, two squares Baker's chocolate grated, butter size of an egg added at the end of six minutes' boiling. The candy should then be ready for a severe beating and a flavoring of vanilla. Cut in squares when cold.

ANNE G. TOWLE, '00.

Peanut-butter Fudge

Two cups sugar, three-fourths cup milk, little salt, three or four tablespoons peanut butter. Boil milk and sugar until they form a soft ball in cold water, remove from the fire and beat in the peanut butter. Set in pans to cool.

MABEL WHITAKER, '14.

Genesee Chocolates

One and one-half cups granulated sugar, one-half cup milk, two squares Baker's chocolate, butter size of an egg. Boil five minutes. Take from stove and stir mixture, setting in pan of ice water. Add one cup confectioner's sugar. When stiff enough, make into balls and put on oiled paper. Melt six squares chocolate and dip balls in it.

MARIA GREY KIMBALL, '02.

Knox Gelatine makes a transparent, tender, quivering jelly

Chocolate Taffy

One pound brown sugar, one-half cup milk, one-half cup molasses, one-half cup butter, three squares Baker's chocolate, one teaspoon vanilla. Boil first four ingredients until about half done then add the chocolate cut in small pieces. Boil until it hardens when dropped into cold water or to 254°. Stir as little as possible while boiling.

MAY HOBSON TEWKSBURY, ex-'92.

Penuchie

Three cups brown sugar, one-half cup creamy milk. Boil about three minutes, or until it balls in cold water. One cup walnuts, vanilla and butter to flavor.

CHARLESSIE MCKINNON, '09.

Delicious Candy

One cup white sugar, one cup light brown sugar, one cup water, walnut of butter. Allow to boil until it will harden in water. Remove from fire, add vanilla flavoring and, if desired, chopped walnut meats. Beat until very stiff and allow to cool.

ILGA HERRICK, '12.

Divinity Creams

Two and one-half cups granulated sugar, one-half cup Karo corn syrup, one-half cup hot water, whites of two eggs, one-half cup nuts, flavoring. Boil sugar, syrup and water until it forms a soft ball in water. Add slowly one cup of this mixture to whites of eggs which have been beaten stiff, with a tiny bit of salt. Continue to cook remainder of syrup until it crackles

Knox Gelatine is the one dessert for all appetites

in cold water. Pour syrup over the egg mixture and beat until cold. Add nuts and flavoring. Pour into shallow pan. When cold cut in oblongs.

GERALDINE MITCHELL THOMPSON, '04.

Divinity Candy

First mixture: Boil one cup sugar and one-fourth cup water four minutes. Second mixture: Boil until brittle three cups sugar, one cup Karo corn syrup, one cup water. To the first mixture add the beaten whites of three eggs. Add this to second mixture, then add one cup chopped walnuts and one teaspoon vanilla. Beat until like fudge.

CELIA MCLENNAN, '17.

Divinity Fudge

Two cups granulated sugar, one-half cup cold water, one-third cup Karo syrup. Cook until it hardens when dropped in cold water. Take from stove, pour over stiffly beaten white of one egg. Add nuts and vanilla. Beat until stiff.

MARION S. BUTTERFIELD, '10.

Divinity Fudge

One and one-half cups granulated sugar, one-half cup Karo corn syrup, one-fourth cup water, white of one egg, one-half cup nuts, one-fourth teaspoon vanilla, Boil sugar, syrup and water to soft ball stage. Take out one cup and fold into stiffly beaten white of egg. Add vanilla and nuts. Allow rest of syrup to reach crack stage and stir that into egg mixture. Put in pan or allow to cool until it will stand alone, then drop by spoonfuls on buttered paper. Chocolate

“divinity” may be made by adding a square of Baker’s chocolate grated to syrup before boiling.

ANNA WOOD RICHIE, ex-'98.

Maple Creams

One jar maple cream. Remove the cream from jar and expose to air long enough to be easily handled. Insert a little ball of the cream between two walnut or pecan meats and set aside to dry.

ANNIE B. C. FISHER, '88.

Fig Paste

Dissolve three level tablespoons granulated Knox gelatine in one-half cup cold water. When this is dissolved, add to it, two cups sugar, one-half cup cold water and one-half pound layer figs chopped very fine. Boil the mixture for twenty minutes. Remove from the fire and add two tablespoons lemon juice and stir it in well. Pour mixture into a pan wet with cold water. Let stand over night. The next day, dip a silver knife in powdered sugar and cut paste into squares and roll each square in powdered sugar.

CAROLYN STRONG NEWELL, '90.

Candied Orange Peel

Let the quartered peel soak in a weak brine of two tablespoons salt to one quart water, for about a week. Boil peels in cold water, changing the water three times, until soft enough to pierce with a straw. Drain thoroughly and cut into fine strips. Make a syrup of one pound of sugar to every pound of fruit and just enough water to cover the peels. Let all

Knox Gelatine is clear and sparkling

boil together until the peels have absorbed nearly all of the syrup, careful not to scorch at the last. Roll in powdered sugar. After drying in the sun put away in glass jars. Do not let it dry too long, as it hardens by keeping, anyway.

HELENA M. BULLOCK, Alpha, ex-'98.

French Dainties

Two envelopes Knox acidulated gelatine, four cups granulated sugar, one and one-half cups boiling water, one cup cold water. Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoon of the lemon flavor found in separate envelope dissolved in one tablespoon water and one tablespoon lemon extract. To the other part add one tablespoon brandy, if desired, one-half teaspoon extract of cloves and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night: cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavorings and colorings.



Chafing Dish Recipes

“Such stuff as dreams are made of.”

Devil

Melt one-half pound cheese, add contents of one can of Campbell's tomato soup, heated. Serve on toast or crackers.

GRACE C. PARKER, '12.

Lobster or Shrimp Newburg

One-half pint cream, one egg, large piece butter, three cups lobster or three cans shrimps, four table-
spoons sherry, one tablespoon brandy, one teaspoon
sugar. Melt butter and add cream, then sherry and
stir until it thickens. Add beaten egg and lobster.
Serve on toast. BERTHA CROCKER MERRILL, '97.

Lobster, a la Newburg

One large lobster, one tablespoon butter, one gill
wine, three eggs, one pint cream. Cut lobster in small
pieces, put in chafing dish or double boiler with butter,
season well with pepper and salt, pour wine over it.
Cook ten minutes. Add beaten yolks of eggs and
cream, let all come to a boil and serve immediately.

GLADYS DAMON, '14.

A Knox Gelatine dessert or salad is attractive and appetizing

Shrimps

One-half pint fresh or canned shrimps, one tablespoon tomato ketchup, two tablespoons butter, one-half cup boiled rice, one-half grated onion, gill of cream. Put butter into chafing dish or double boiler. When hot stir in the onion and rice, add cream, shrimp and tomato sauce. Stir until it boils, then let it simmer five minutes. GLADYS DAMON, '14.

Shrimp Wiggle

Two tablespoons butter, four tablespoons flour, one-half cup cream, two cups milk, one can French peas, one can shrimp, dash of cayenne, dash of salt. Put butter in chafing dish, when melted add flour slowly. When all the flour is used up add milk and cream. When thoroughly heated, add other ingredients. Serve on toast or any nice crisp biscuit.

ESTHER LYDON, '16.

English Monkey

One and one-half cups milk, one cup bread crumbs, butter size of a walnut, one cup cheese, one egg. Soak bread crumbs and milk fifteen minutes. Add beaten egg. Put cheese in blazer. When hot add eggs and bread mixture, salt and pepper to taste.

LILLIAN ELDRIDGE BURR, '08.

Venetian Eggs

Fry in chafing dish one tablespoon minced onion in one tablespoon butter. Add one cup strained tomato, with a little sugar and salt, three tablespoons

Ask your grocer for Knox Gelatine—take no other

cheese cut fine, and three beaten eggs. Serve on crackers.

PEARL M. PETTINGILL, '02.

Kendall's Rarebit

One tablespoon flour, one heaping tablespoon butter. Melt the butter in chafing dish and add the flour. One-half teaspoon mustard, one-fourth teaspoon salt, few grains of paprika, one cup milk. When milk boils add one cup cheese and when cheese is melted add beaten yolks of two eggs and just before serving the beaten whites. MOLLIE KINGSBURY HOWARD, '05.

Welsh Rarebit

One tablespoon butter, three-fourths pound cheese, one-half teaspoon salt, a pinch of cayenne, one cup milk, one beaten egg. Melt the butter in a spider. After cheese has been melted and becomes smooth, add the milk and egg. A teaspoon of Worcestershire sauce adds greatly to the rarebit.

AVIS SHERBURNE, '14.

Welsh Rarebit

Put in a chafing dish one pound finely shaved cheese, a pinch of cayenne pepper. Add one cup milk, scalded to hasten the cooking, a slightly rounded teaspoon mustard mixed smooth in two or three teaspoons milk. Stir constantly until the cheese is melted. Add one egg slightly beaten and cook a few minutes until smooth. Serve on buttered toasted bread or zephyrettes.

AMY BRIDGES RICE, '86.

Knox Gelatine improves soups and gravies

Sandwiches

Thin slices of graham bread (entire wheat preferred). Butter and spread with mixture of marshmallow cream and finely chopped walnuts.

ETHEL FLEWELLING CHANDLER, '04.

Pimento and Cheese Sandwiches

Chop one can pimentos and one-half pound mild cheese. Add one-half onion chopped very fine. Mix with mayonnaise and spread between thin slices of white bread.

SUSAN MEREDITH SMITH, '04.



Preserves and Pickles

“Pickles and spice and everything nice.”

Amber Marmalade

One orange, one lemon, one grapefruit. Wash thoroughly. Reject seeds and membranes. Put skins through meat-chopper—large knife. Now add three cups of water to each cup of fruit and juice and let stand over night. Next morning boil gently ten to fifteen minutes. Stand a second night. In the morning add cup for cup of sugar. Boil gently until it thickens. I usually boil it an hour or more, then cool a bit to see if it has jellied sufficiently. The longer it is boiled the darker it will be however.

MABEL FOGG AMES, '95.

Orange Marmalade

Cut in slivers one orange, one grape fruit and one lemon, taking out all seeds. Measure fruit and add three times the amount of water. Let stand over night in an earthen bowl. The next morning boil for ten minutes. Let it stand another night. The next morning add pint for pint of sugar and boil rapidly until it jellies.

LILLIAN C. ROGERS, '87.

Send for free sample of Knox Gelatine

Orange Marmalade

Slice thin six oranges (navels) and two lemons, add twenty-two cups cold water, let stand twenty-four hours, place on stove and allow to come to a boil slowly. Boil two hours, add eight pounds granulated sugar, boil one hour. CARRIE M. SEARLE, '00.

Marmalade Citrons

First day. Slice (including rind) as thin as a silver dollar, six oranges, three grape fruit, one lemon. To each pound of fruit add three pints water and let stand twenty-four hours.

Second day. Boil forty-five minutes and let stand twenty-four hours.

Third day. To each pound of fruit and juice add the juice of one lemon, boil one-half hour. Take one and one-half pounds sugar for each pound of fruit and juice and have heating during the half hour of boiling, and at end of half hour add and boil from twenty to forty minutes, or until it jellies. This will make from forty to fifty glasses. VIOLA BRAINARD BAIRD, '03.

Marmalade

Six pounds rhubarb, one pound figs, five pounds brown sugar, two or three lemons. Cut rhubarb, not peeled, in one-inch pieces. Add sugar over night. Add chopped figs. Cook one or two hours like marmalade. Slice lemons. FRANCES P. COPELAND, ex-'05.

Grape Catsup

Five pounds grapes. Boil and strain. Two pounds brown sugar, one quart vinegar, one dessertspoon

cloves, allspice, cinnamon, pepper, salt. Boil one-half hour.

EDITH LYNCH BOLSTER, '90.

Tomato Ketchup

One quart can tomatoes, five tablespoons vinegar, one-half tablespoon salt, one pinch cayenne pepper, one teaspoon mustard, one-half teaspoon clove, one-half teaspoon allspice, one-eighth teaspoon pepper, one small onion. Boil one hour and strain.

ALICE B. LEE, '04.

Currant Conserve

Five pounds currants, five pounds sugar, one and one-half pounds chopped seeded raisins, six medium sized oranges, peel and all, cut in small pieces. Cook twenty minutes after coming to a boil.

IDA M. SAWYER, '98.

Plum Conserve

Four pounds blue plums, four pounds sugar, four oranges, one and one-half pounds raisins. Cook one to one and one-half hours. Cut both plums and oranges in small pieces removing stones and seeds.

ELSIE HOBSON, '96.

Rhubarb Conserve

Five pounds sugar, five pounds rhubarb. Let stand over night. Add one-half pound preserved ginger and cook slowly on back of stove for four or five hours. Put in jelly glasses and seal.

EMILY TAY LAWRENCE, ex-'06.

Knox Gelatine comes in two packages—Plain and Acidulated (lemon flavor)

Peach or Apple Chutney

(East Indian Recipe)

Two pounds dried peaches or dried apples, one pound dried apricots, two pounds seeded raisins, two pounds granulated sugar, one-half pint vinegar, one-half ounce salt, one tablespoon each of ground cloves and cinnamon, one-half tablespoon allspice, one ounce cayenne pepper, two ounces garlic (if desired) cut fine. Stew dried fruit until tender. Add raisins whole and all other ingredients except vinegar. Boil until raisins are soft, then add one-half the vinegar, stirring well. Add sugar to taste. Then add rest of the vinegar, if needed to make the same sour enough.

GERALDINE M. THOMPSON, '04.

Chutney Sauce

Boil one quart vinegar, two tablespoons mustard seed, two tablespoons powdered ginger, two tablespoons salt, two cups brown sugar. Chop one cup raisins, two green peppers (remove seeds), two onions. Cook slowly for two hours. Then add fifteen sour apples cut in quarters. Cook until soft.

BLANCHE HOSMER KIMBALL, '96.

Canned Sweet Corn

Eleven cups corn cut from cob, one-half cup salt, two cups hot water. Boil ten minutes. Fill jars and seal as usual. Freshen in cold water two hours when opening cans.

BLANCHE HOSMER KIMBALL, '96.

Knox Gelatine is guaranteed to please or money back

Chipped Pear

Eight pounds pears cut fine, four pounds sugar, four lemons, one-fourth pound Canton ginger.

ELSIE HOBSON, '96.

Sweet Pickled Pear

Seven pounds pears, three pounds sugar, one pint vinegar, one tablespoon cloves, one tablespoon allspice. Boil pears until soft. Drain off water. Dissolve sugar in vinegar. Tie spices in thin cloth, leaving room to swell. Boil all together about one-half hour.

GRACE HAYDEN FRANKLIN, '07.

Rhubarb and Orange Jam

Four pounds rhubarb cut into inch lengths, four pounds sugar, four oranges and juice of one lemon. Slice the oranges very thin and cook in a little water. Add the rhubarb and cook until tender. Finally add sugar and lemon and cook until thick.

FLORENCE WHEELER ATWOOD, '02.

Bar le Duc Jelly

One cup currants, three-fourths cup sugar (heat sugar in pan). Put currants in kettle and not quite cover them with boiling water. Cook gently five minutes. Strain in colander. Boil juice fifteen to twenty minutes, add sugar and boil ten minutes, then add currants and put into glasses.

EMMA MASON CHANDLER '00.

Spiced Crabapple Jelly

Wash and remove stems and blossom ends from one peck crabapples. Put in a preserving kettle and

The Knox Acidulated package contains flavoring and coloring

add one-fourth pound package mixed whole spices, five cups vinegar and enough cold water to come nearly to the top of apples. Cook slowly until apples are soft, then mash and strain through a course sieve. Put this mixture into a jelly-bag and allow to drip. Boil juice twenty minutes and then add an equal quantity of heated sugar. Boil fifteen minutes or until of proper consistency for a firm jelly.

CAROLYN STRONG NEWELL, '90.

Spiced Crabapple Jelly

One peck crabapples, five cups vinegar, seven cups water. Boil until soft. Drip and measure. Boil juice twenty minutes with bag of whole spices. Add equal amount of sugar and boil five minutes.

BERTHA CROCKER MERRILL, '97.

Apple, Quince, Peach and Plum Butter

One pound fruit, one-half pound sugar, one-fourth pound Karo (crystal white). Cover fruit with water and cook until soft, or from three-fourths to one hour. Rub through a coarse strainer. Add sugar and Karo and cook until thick, adding spices to taste.

Spiced Grapes

Seven pounds fruit, one cup vinegar, three pounds sugar, one pound Karo (crystal white), three ounces cinnamon and cloves (tied in bag). Wash fruit and remove skins. Cook pulp until seeds may be removed by pressing through strainer. Put all together, including skins, and cook until thick.

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

Mustard Chow-Chow

Chop small cauliflower. Scald for five minutes. Chop one pint onions, three green peppers, two quarts green tomatoes. Make a brine of two quarts hot water and one cup salt and pour over the chopped vegetables. Let mixture stand over night. In the morning scald well and drain. Mix with a little vinegar the following: Three tablespoons mustard, one-half cup flour, one cup brown sugar, one-half teaspoon tumeric. Add to this mixture one quart boiling vinegar. Pour over vegetables and cook until tender. This recipe makes a most excellent relish.

MABEL FOGG AMES, '95.

Mustard Pickle

One quart small white onions, one quart green tomatoes cut in pieces, one quart string beans, one quart small cucumbers, one quart cabbage, one cauliflower, two green peppers, one cup mustard, one cup brown sugar, one cup flour, one gallon vinegar, one bunch celery, one ounce tumeric. Cut up in small pieces the cauliflower, onions, tomatoes and beans. Put them in salt and water over night. Rub the flour smooth with vinegar. Take half the vinegar and stir in flour. Boil until it thickens. Then add mustard, tumeric and sugar. Boil all pickles, except peppers, celery, cabbage and cucumber in rest of vinegar until cauliflower is tender, then stir all together and boil few minutes and bottle.

BLANCHE HARTWELL BARBER, '94.

Use Knox Gelatine if you would be sure of results

Chili Sauce

Twelve large ripe tomatoes, two large onions, four green peppers, three large tablespoons brown sugar, three cups vinegar, two teaspoons each of mustard seed, celery seed, cloves, cinnamon and salt. Skin the tomatoes by pouring boiling water on them and cut into quarters, cut up the onions and peppers fine, add the vinegar, sugar and salt. Tie the other spices in a piece of cheese cloth. Put all on to boil, stirring frequently to prevent burning. Cook until thick.

JEAN MACAULEY GERSON, ex-'05.

French Pickle

One peck green tomatoes, six onions, four peppers, two quarts vinegar, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one teaspoon ginger, two tablespoons mustard seed. Slice tomato and onion, sprinkle with one cup salt and let stand over night. Drain salt and water off and scald in liquor to cover, one-third vinegar and two-thirds water. Drain and cook in two quarts vinegar and two pounds brown sugar. Add chopped peppers, removing seeds of all except one. Add spices. This will keep in stone jar.

LENA GLOVER, '97.

HELEN GLOVER, '13.



Beverages

“Pledge me a toast before we part.”

Grape Juice

Cover grapes with cold water. Cook thoroughly. Squeeze through jelly bag. Five cups juice, one cup sugar. Boil twenty minutes. Bottle while hot.

EDITH LYNCH BOLSTER, '90.

Grape Juice

To eight quarts of grapes, picked off stem and washed, add three quarts water. Boil hard five minutes. Strain through a jelly bag. To two quarts of this juice add two cups sugar. Boil hard five minutes and put in bottles or preserve jars

HELEN L. LACOUNT, '08.

Grape Juice

To every three quarts of grapes, after picking from the stem, add two quarts water. Boil and strain through cloth bag. After straining the first time strain twice more through a double bag of old linen or cheese cloth. Measure juice and to every six quarts add one and one-half quarts sugar. Bring to a boil and bottle hot. Seal. RUTH WOOD HOAG, '99.

Simply add water and sugar to the Knox Acidulated package

Strawberry Cocktail

Mash one quart berries. Add the juice one lemon and one orange, one cup sugar and four cups water. Strain through a jelly bag. Put on ice until very cold. Serve in tall glasses with three berries sliced in each glass. A little shaved ice may be added.

PEARL M. PETTINGILL, '02.

Fruit Cocktail

Shred and mix together two grape fruit and one orange. Pour over this two tablespoons lemon juice and a syrup made by boiling for ten minutes one cup sugar with one-half cup water. Chill and serve in cold glasses. Place on top of each glass candied cherries, a wedge or two of pineapple and sprinkle over all fresh mint cut fine.

GRACE F. SEABURY, '96.

Dandelion Wine

Three quarts yellow blossoms packed hard, three quarts boiling water. Let stand in stone jar over night. Strain and squeeze. Add three pounds granulated sugar, juice two lemons and two oranges, one yeast cake. Let stand two weeks in uncovered jug. Bottle with two raisins in each bottle.

BERTHA CROCKER MERRILL, '97.

Iced Tea

Three tablespoons of tea in one quart cold water. Soak over night. Next day add juice of four lemons, one and one-half cups sugar. Strain through cheese cloth. Dilute to taste.

BERTHA MANSFIELD FREEMAN, '89.

For dainty delicious desserts use Knox Gelatine

Milk Shake

Four squares or eight tablespoons Baker's chocolate shaved, two cups hot water. Simmer until dissolved. Four cups sugar added and allowed to boil up. When cool add two tablespoons vanilla. Take two tablespoons of this mixture to a glass of milk, add a few small chunks of ice and shake in a pint jar until frothy.

ALICE BIDWELL LEE, '04.



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Additional Recipes

Hot Milk Cake

4 eggs
 2 cups sugar
 2 cups flour
 2 teaspoonful baking powder
 pinch salt
 1/4 lb butter
 1 cup hot milk

cream eggs and sugar well -
 add flour, baking powder, and salt
 well sifted

Heat milk + butter until it comes
 to a boiling point - then add to mixture

Feather cake

1 cup sugar
 2 teaspoonful melted butter
 1 egg
 2/3 cup milk
 2 cups flour
 2 teaspoonful cream tartar
 1 teaspoonful soda
 2 cups water

Additional Recipes

Custard for Boston cream cake

1 1/2 cups milk

2 eggs

2 Table spoonful co. starch

sugar vanilla

Feather cream custard

Soft cream milk is used.

Flour -

Additional Recipes

Additional Recipes

Additional Recipes

Additional Recipes

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