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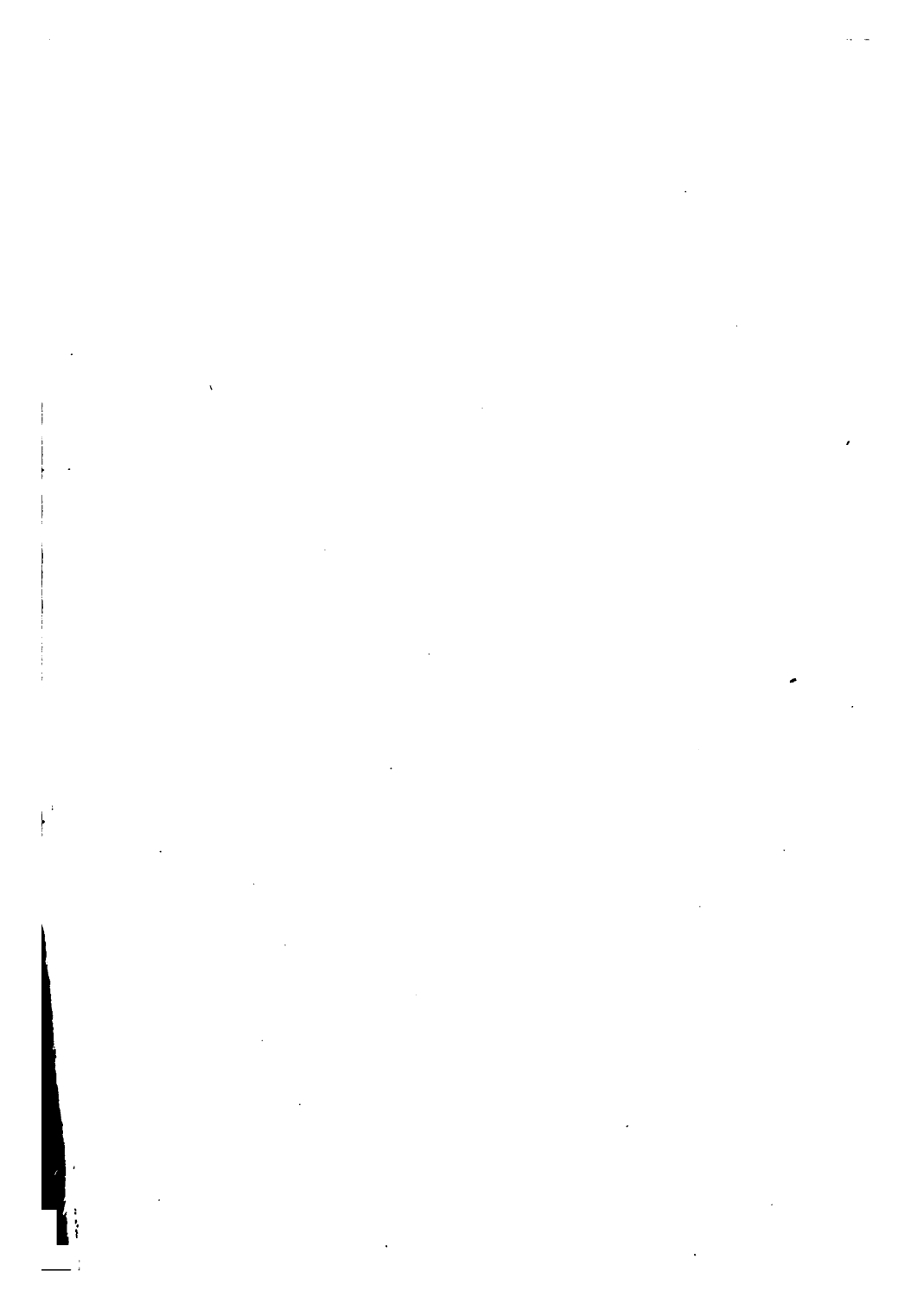
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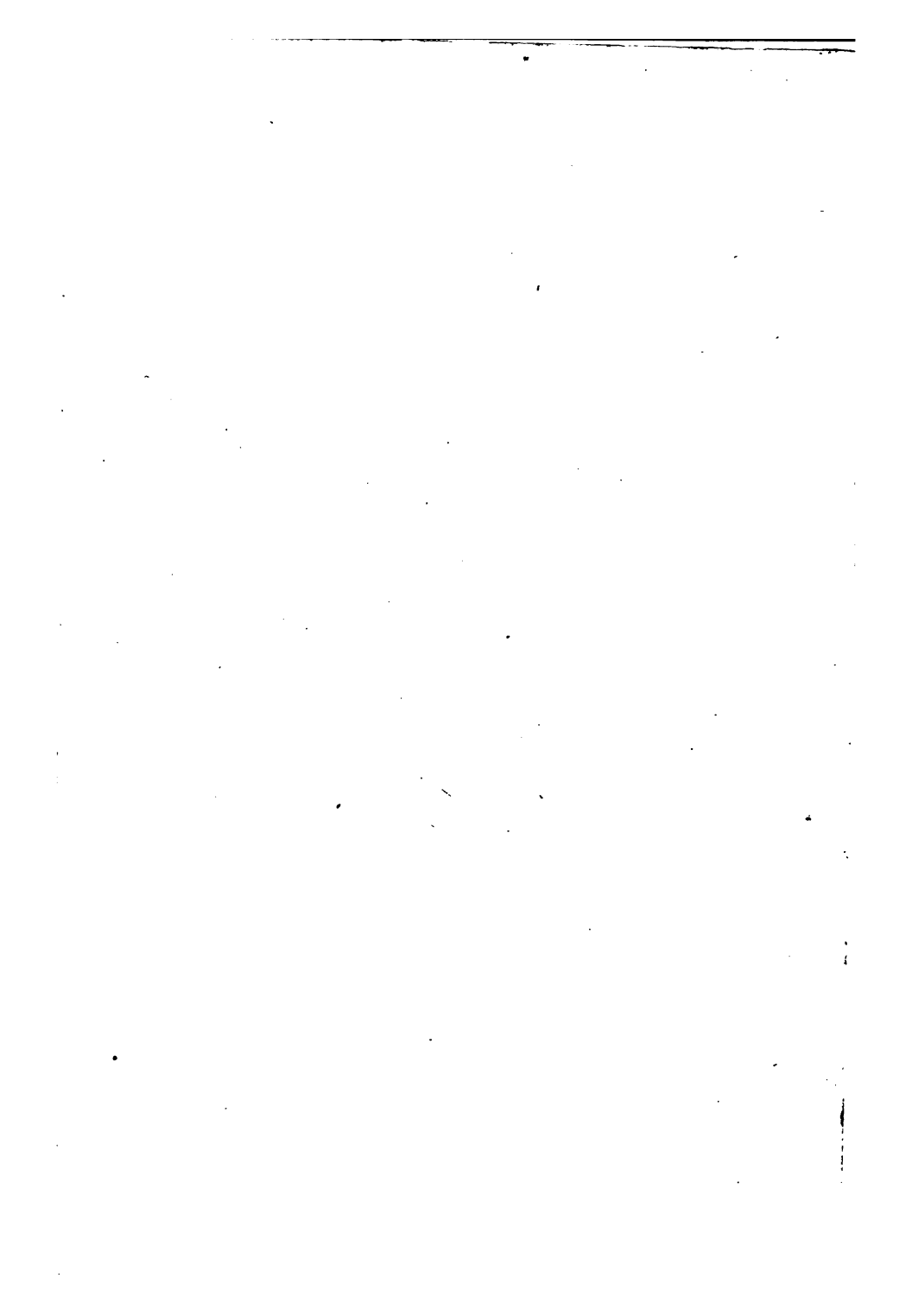
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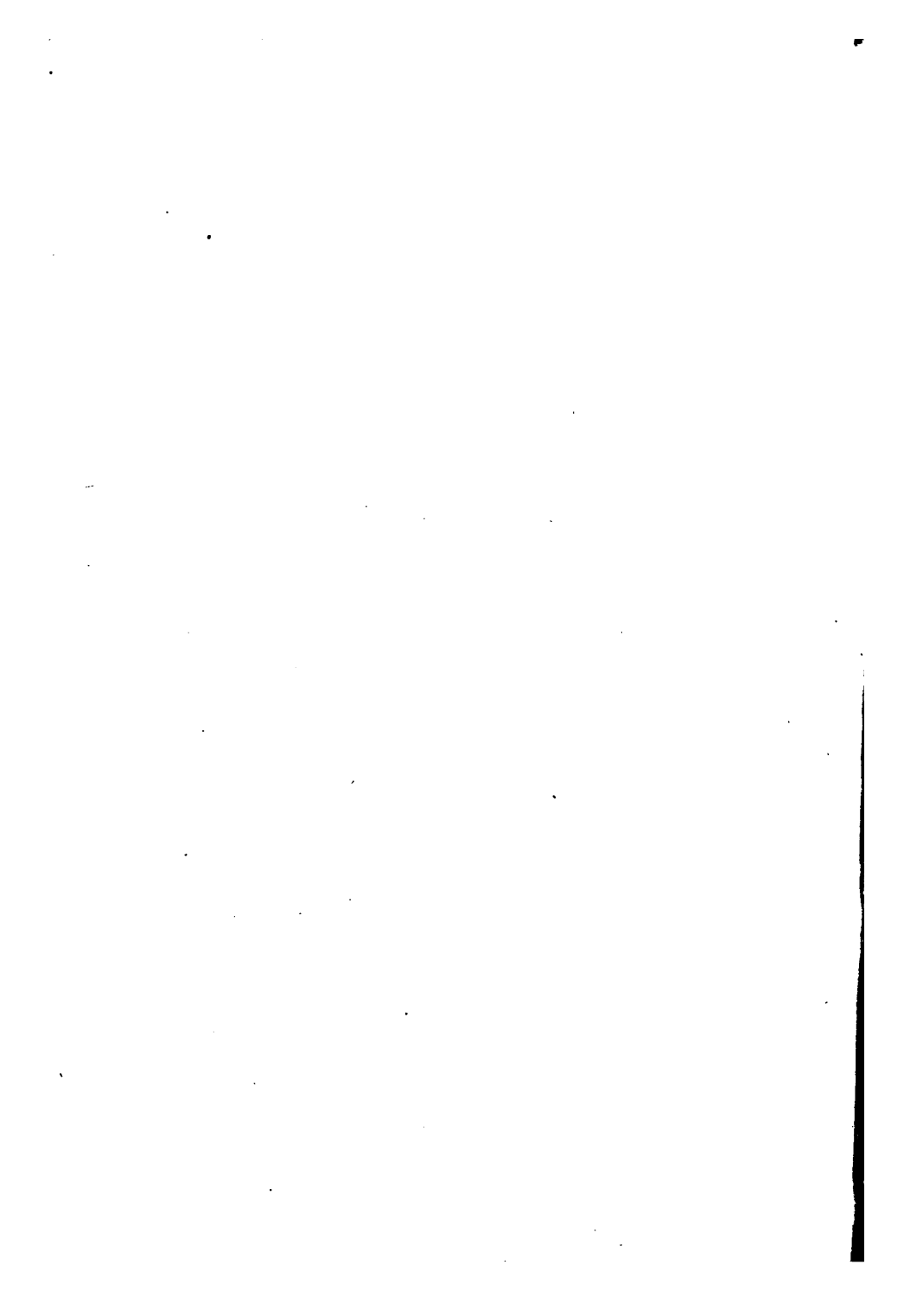


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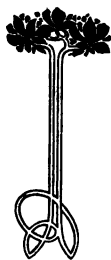
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Containing

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by Women Who Use
Them Every Day

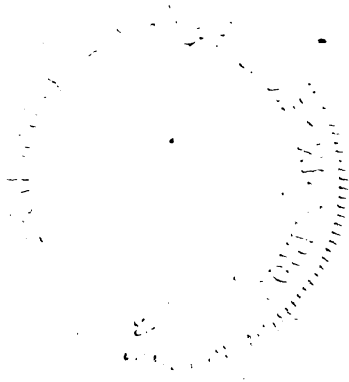


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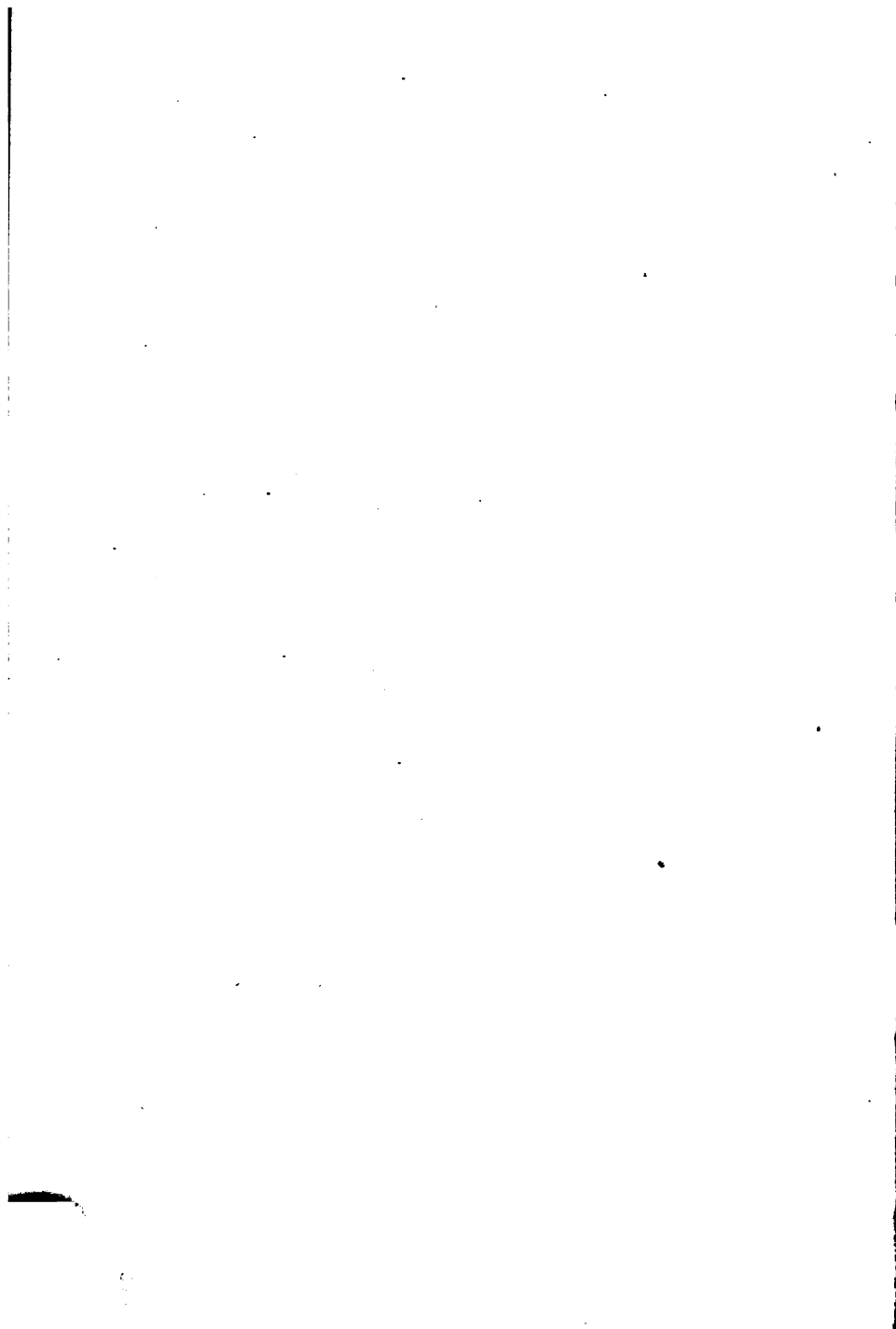
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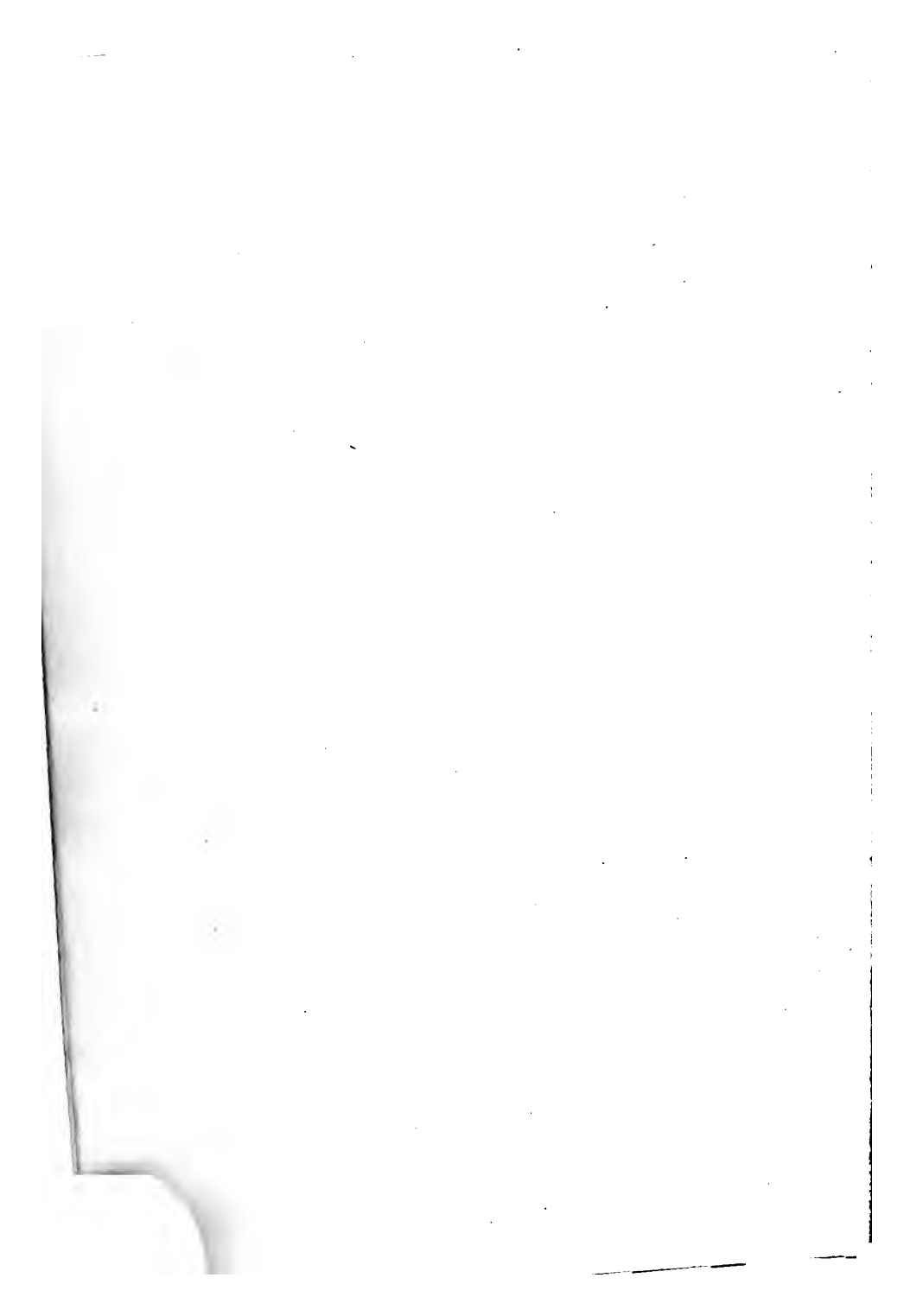


PREFACE

It is not assumed that all of the recipes contained in The Modern Women of America Cookbook are new. As a matter of fact, greater value attaches to many of them because they are old formulas which have been used time and again by practicable housewives who do their own cooking, therefore making it known for a certainty that they are good. There are nearly two thousand recipes in the volume. Many are nearly, but not quite, duplicates of others. In this is additional value. Experience is the best teacher. One may use a recipe as written, while another may add to it just that little something which imparts a flavor lacking in the original. These recipes were contributed by the women members of the Sunshine Circle, an organization formed for mutual help, sympathy and uplift by Mrs. Cecilia C. Wiffen, who has charge of the Modern Women of America department in The Modern Woodman. After the recipes were published in The Modern Woodman, many requested that they be brought out in book form so they could be preserved. This the publisher of The Modern Woodman consented to do, the thought being to make a book of about one hundred pages, bound in paper covers. As soon as this announcement was made, so many additional recipes were sent in that to publish all of them would require a book of more than five hundred pages, too large to be practicable. To select only the best from the many recipes submitted, a "Cookbook" editor was chosen. She has personally tested many of the recipes and believes the result is one of the most practicable cookbooks ever issued. The publisher directed that everything of an advertising character be eliminated; therefore, no particular brands of goods are mentioned. As those who use these recipes will of necessity have to employ different brands of baking powder, flour, and spices, the only suggestion made is this: The higher the quality of ingredients, the better will be the results obtained. The work of compiling these recipes, so generously contributed by the members of the Circle, has had an additional pleasure because of the promise of the publisher that all the profits from the sale of the book is to be contributed to the free sanatorium for tuberculosis patients which is maintained by the Modern Woodmen of America at Colorado Springs.

ANNA CLAIRE VAN GALDER.

Rock Island, Ill., October, 1912.



BREADS.

BISCUITS

Baking Powder Biscuit.

Two cupfuls flour, one tablespoonful salt, three-quarters cupful milk, two tablespoonfuls lard, four teaspoonfuls baking powder. Mix with fork to give lightness. Spread out and cut.—Mrs. Orpha E. Johnston, Richmond, O.

Baking Powder Biscuits.

Two cupfuls flour, one cupful milk, two teaspoonfuls baking powder, two tablespoonfuls lard, one-half teaspoonful salt.—Mrs. Thos. Mather, Redfield, S. D.

Buttermilk Biscuit.

One quart flour, one scant teaspoonful soda, one tablespoonful salt and sugar, one tablespoonful melted lard, one heaping teaspoonful baking powder, two small cupfuls buttermilk or sour milk. Mix with spoon and turn out on floured board, roll and cut. While cutting biscuits have about two tablespoonfuls of lard heating in pan you bake them in; dip the top of each in the hot lard and put in place the other side down and bake in hot oven.—Mrs. Walter Harris, Croton, S. D.

Drop Biscuit.

One and one-half cupfuls flour, one teaspoonful baking powder, one teaspoonful salt, two tablespoonfuls butter, scant cupful milk.—Mrs. A. Stover, Kenosha, Wis.

Ginger Biscuits.

One pound of flour, one-half pound of fresh butter, one-half pound sugar, three-quarters of an ounce ground ginger, two eggs. Bake five minutes in a quick oven.—May Miller, Webster Springs, W. Va.

Sour Milk Biscuits.

Two cupfuls sour milk, one teaspoonful baking powder, one quart flour, one teaspoonful soda, one teaspoonful salt, lard or cottolene size of an egg. Sift flour, soda, baking powder and salt together two or three times. Rub the lard or cottolene well into the flour, add milk, mix quickly. Flour the bread board, spread the dough on it, pressing out with hands until about one-half inch thick; cut with round cutter and bake in a hot oven fifteen to twenty minutes.—Mrs. O. E. Craghead, New Windsor, Col.

Tea Biscuits.

Stir together several times two cupfuls flour, two teaspoonfuls each of baking powder and sugar and one-half teaspoonful salt. Rub lightly two tablespoonfuls of butter and wet with milk to make a soft dough. Roll thin and cut into small rounds. Spread half very lightly with melted butter and place a piece of butter on top. Bake in a hot oven ten minutes.—Mrs. Franklin, Albuquerque, N. M.

BREAD**Bread.**

One cupful water or milk or both, one teaspoonful sugar, three cupfuls flour, one-half cake yeast soaked in a little warm water, one teaspoonful salt, one teaspoonful shortening. After the milk or water is hot, pour into the sugar, salt and shortening and after it is luke warm, add yeast, one and one-half cupfuls flour and let rise until it has doubled its bulk. Then add remainder of flour and knead well and let rise again until it has doubled itself. Then make into a loaf and let rise once more before baking. This is for one loaf only.—Miss Emma Duspwa, Ramsey, Ill.

Light Bread.

I always save a piece of dough, size of a large biscuit, putting it on a saucer and using the top crust only. Put it in to soak with one yeast cake in one pint of warm water in the evening and stir in flour to a rather stiff batter. Next morning sift five quarts flour in a pan, make a hole in the center and put in three tablespoonfuls salt, one tablespoonful sugar and two quarts of warm water and sweet milk. (You can use half and half or all water; it makes the crust soft to use milk.) Stir all together, then knead till dough is smooth. Let rise for about an hour, then work it down. Let rise again, make into from six to eight loaves, let rise till nearly twice their size, then bake about one hour in a not too hot oven. (I put the lard in the bake pans, melt it and dip the top of the loaves in it before putting them in pan. And I start with yeast cake alone the first time.)—Mrs. Agnes Nelson, San Angelo, Tex.

My Way of Making Bread.

I begin at noon. Take one large baked potato, scoop out, pour boiling water to make the consistency of mashed potatoes. When cool add one cake of yeast dissolved in luke warm water. Let stand till 10 o'clock at night. Add one quart luke warm water and flour enough to make a thin sponge. In the morning put in one teaspoonful salt, one teaspoonful sugar, two tablespoonfuls melted lard with enough water to make four loaves of bread. About one pint of water.—Mrs. D. N. B. Stevens, San Jose, Cal.

Potato Light Bread.

One cupful mashed potatoes, one-half cupful sugar, one teaspoonful salt, one quart warm water, one cake yeast, two cupfuls flour, one-half cupful lard. Soak yeast in warm water until soft. Then add the flour, stir the mixture until smooth and let rise over night when it should be light. Then take flour enough to make the bread, add the lard and work the dough ten minutes, hard and fast. Let it rise until very light. Work into loaves, let rise and bake. If the crust is too hard, put it where the wind will blow on it and it will be soft and nice.—Mrs. George H. Randle, Mexico, Mo.

BROWN BREAD**Boston Brown Bread.**

Two cupfuls rye meal, one cupful graham flour, one-half cupful yellow cornmeal, one-half cupful white flour, one cupful molasses, one and one-half cupfuls sweet milk, one and one-half teaspoonfuls soda, one-half teaspoonful salt, two tablespoonfuls melted butter; mix flour, meal and salt together, add butter, one cupful of milk and molasses. Mix lastly the other half cupful of milk in which the soda is dissolved; turn into buttered molds and steam three and one-half hours. Use one-pound baking powder tins to steam it in. I also sometimes add a cupful of raisins to bread and it improves it.—Mrs. Margaret E. Barrett, San Francisco, Cal.

Boston Brown Bread.

One-half cupful sugar, one egg, two cupfuls sour milk, one cupful cornmeal, two-thirds cupful graham flour, one-third cupful flour to thicken, one cupful molasses, one-half cupful shortening, two teaspoonfuls soda. Steam in baking powder or coffee tins.—Mrs. O. G. Frank, South Shore, S. D.

Boston Brown Bread.

One cupful flour, one cupful rye flour, one cupful cornmeal, two cupfuls sweet milk, one teaspoonful soda dissolved in hot water, one cupful molasses, one teaspoonful salt. Steam three hours and bake one-half hour.—Mrs. Wm. Hartwig, Franklin Park, Ill.

Boston Brown Bread.

One cupful sour milk, one teaspoonful baking soda, one cupful raisins, one and one-half cupfuls cornmeal, one cupful graham flour, one-third cupful molasses, one teaspoonful salt. Steam two hours.—Mrs. Jas. Tennie, Kansas City, Mo.

Boston Brown Bread.

One pint sour milk, one-half cupful molasses, one cupful graham flour, one cupful cornmeal, one scant spoonful salt, one teaspoonful soda. Steam two hours.—Mrs. Ralph Knodell, Chicago, Ill.

Boston Brown Bread with Raisins.

Mix well together one even cupful cornmeal, two heaping cupfuls rye meal, one teaspoonful each of salt, soda and ground cinnamon. Pour two cupfuls hot water over one cupful molasses. Stir well, then pour this into the center of the meal mixture and stir to smooth batter. Add one cupful seeded raisins dredged with flour, put into a buttered tin mold, cover tightly and set into a large covered iron pot. Boil three hours, adding water from the boiling tea kettle as the water in the pot boils away. When done set in the mold in the oven for ten minutes before turning out.—Mrs. Sam R. Lewis, Kansas City, Mo.

Brown Bread.

One cupful buttermilk, one-half cupful raisins, one teaspoonful soda, one-half cupful molasses, one and one-half cupfuls graham flour, a little salt, one-half cupful white flour. Bake thirty-five minutes with lids on, ten minutes with lids off. I use the corn cans to bake in. This will make three loaves.—Mrs. Joseph Fulk, Newark, O.

Brown Bread.

One and one-half cupfuls Indian meal, one and one-half cupfuls boiling water mix water with the meal, one-half cupful coffee, two-thirds cupful sweet milk, one cupful flour, one-half cupful sugar, a little molasses, one teaspoonful soda, one teaspoonful salt. Steam two hours.—Mrs. M. R. Child, Moretown, Vt.

Brown Bread.

One egg, two cupfuls buttermilk, one teaspoonful salt, one cupful molasses, two cupfuls graham flour, two scant teaspoonfuls soda. Steam three or four hours and then dry in oven. Use any straight can to steam in.—Mrs. J. B. Lukens, Carmangay, Alta., Can.

Steamed Brown Bread.

One and one-half cupfuls buttermilk or sour milk, one-half cupful brown sugar, one teaspoonful salt, one-half cupful seeded raisins, one-half cupful molasses, two teaspoonfuls soda, one cupful white flour, one-half cupful cornmeal, one-half cupful graham flour. Place in tomato cans and set in double boiler and steam two and one-half hours.—Mrs. John H. Couiter, Oakes, N. D.

Steamed Brown Bread.

Three cupfuls sour milk, two teaspoonfuls soda, one cupful molasses, two cupfuls cornmeal, two cupfuls graham flour, one teaspoonful salt. Dissolve the soda in the molasses. Steam three hours in baking powder cans. Set in oven ten minutes to dry.—Mrs. F. J. Waldron, Sequim, Wash.

BUNS**Baker's Buns.**

Two cupfuls good light bread sponge, one-half cupful granulated sugar, one teaspoonful salt, one cupful warm water, one-half cupful lard (scant). Mix rather stiff as for light bread. Let raise twice and make in flat biscuits; place an inch apart in pans. Let raise very light.—Mrs. E. M. Hurley, Abilene, Kans.

Breakfast or Slow Buns.

One cupful sponge, one cupful sugar, one heaping tablespoonful salt, two cupfuls hot water, not boiling, one cupful lard. Stiffen as you would bread in the morning, let it stand in a warm place all day. The last thing at night make them out into small buns and in the morning they will be ready to bake. Bake twenty minutes in not too hot an oven.—Mrs. Robert J. Peer, Champion, Neb.

Buns.

One pint sweet milk, one-half cupful sugar, one-half cupful water, piece of butter size of an egg. Scald all these together. When cool add one yeast cake, soaked, one teaspoonful salt and flour enough to make a thick batter. Let raise; then add two well beaten eggs and flour to make a stiff dough. Knead twenty minutes. Let raise again. Knead down once more. Then when light make in small balls like biscuits, place in shallow pan and when risen very high bake in a moderate oven twenty minutes.—Mrs. J. L. Fry, Tobasco, Col.

Buns.

Put one yeast cake in one cupful warm water at night. Add enough flour to stiffen in the morning and one pint warm water and a little more flour and a pinch of salt at noon. Add one cupful sugar, one-half cupful shortening and mix stiff as for light bread. Let raise till light and make in buns; pinch off a piece of dough about as large as a walnut and leave space of an inch around each one. Let raise till light, then bake in a moderate oven.—Mrs. W. S. Smart, Washington, Kan.

Buns.

Heat two cupfuls of fresh milk to a boil. Then add one heaping tablespoonful lard, four scant tablespoonfuls sugar, one tablespoonful salt. Cool by adding two cupfuls water, (using the same size cup as for milk). Add one-quarter cake of yeast which has been dissolved. Add flour as for any other sponge. Let rise and next morning mix until stiff and let rise twice. Mold into buns. This makes about forty.—Sarah James, Atwater, Ill

Buns.

On baking day when mixing the bread down the second

time, save out a bowlful of the bread dough. Add one pint of lukewarm water, two-thirds pint of sugar, one-half pint lard and mix it like bread dough. Let it raise twice, roll out the dough and cut like biscuits. If rolled out late in the evening it does not hurt to let them raise over night when in the tins if set in a moderately warm place.—Mrs. E. E. Baird, Adair, Ia.

Buns.

One cupful light bread yeast, one cupful lukewarm water, three-quarters cupful lard, one-half cupful sugar, little salt. Mix as for bread, let stand all day. In the evening make out into little buns, leaving space between to raise and let stand all night; bake first thing in morning for breakfast.—Mrs. Thomas Mather, Redfield, S. D.

Buns.

One-half cupful each of lard and sugar, one cupful each of warm water and yeast, pinch of salt and flour to make a stiff dough. Knead twenty minutes. Make out into little balls, with plenty of room to rise over night, and in the morning bake twenty minutes in a brisk oven.—Mrs. Minnie Clark, Carthage, Mo.

Cinnamon Buns.

Put one-half cupful butter into one pint of flour, add one-half teaspoonful salt and four level teaspoonfuls baking powder. Then add one cupful sweet milk and roll into a large, thin sheet. Spread with soft butter, sprinkle with sugar and cinnamon, roll up and cut into buns. Bake about twenty minutes.—Mrs. A. Sanders, Alberta, Can.

English Buns.

Use one-half cupful butter rubbed in one pint flour, one-half cupful sugar, one-half cupful currants, one level teaspoonful salt, two cupfuls new milk, one-half cupful good yeast. Mix all together and add enough flour to mould into a soft dough. Let raise till light; knead down again, keeping the dough as soft as possible. Roll out and cut with a biscuit cutter. Let raise until very light and bake until a nice yellowish brown, about twenty-five minutes.—Mrs. Herbert Swick, Paxton, Ill.

Mother's Buns.

Take a piece of light dough the size of a good sized loaf of bread. Spread out on the mixing board and sprinkle on a good half-teacupful of sugar and spread on a lump of butter the size of a large egg and mix thoroughly, adding a little flour if necessary. Let rise till light; pinch off a small piece of dough and mix with the fingers and press out with the hand to a round flat biscuit till the pan is full. Let rise and bake from twenty-five to thirty minutes.—Clara Givens, Ipswich, S. D.

Spanish Buns.

One generous cupful sugar, one large tablespoonful butter, two eggs, one-half cupful sour milk, one full teaspoonful soda, dissolved in milk, one-half teaspoonful allspice, one teaspoonful cinnamon, flour to thicken. Bake in a shallow tin. When done ice with the white of one egg and one-half cupful brown sugar. Put in oven to brown.—Mrs. John J. Fulford, Point Edwards, Ont., Can.

Spanish Buns.

Three-quarters cupful butter, two cupfuls brown sugar, two and one-half cupfuls flour; two teaspoonfuls baking powder, pinch of allspice, pinch of salt, three-quarters cupful sweet milk, four eggs (save whites for frosting), one teaspoonful cinnamon, pinch of cloves. Bake in dripping pan.—Mrs. Mike Slowinski, Edmore, Mich.

CORN BREAD**Corn Bread.**

One cupful white flour, just a little more than one-half cupful yellow cornmeal, one-half teaspoonful salt, one tablespoonful sugar, one heaping teaspoonful baking powder. Sift the dry ingredients together and mix with one beaten egg and enough sweet milk to make thin batter and just before putting in pan add a tablespoonful of melted butter; pour in a well greased pan and bake in a very hot oven.—Mrs. J. Edward Erdmann, North Bend, Wash.

Corn Bread.

One and one-half cupfuls cornmeal, one and one-half cupfuls flour, one-half cupful butter, salt, one-half cupful sugar, two cupfuls sweet milk, two eggs, three teaspoonfuls baking powder.—Mrs. C. M. Sandusky, Wichita, Kan.

Crackling Corn Bread.

One quart cornmeal, one cupful fine cracklings, one teaspoonful salt. Mix with warm water, make in small pones and bake in greased pan about twenty minutes.—Mrs. Claude Jenkins, Roosevelt, Okla.

Eggless Corn Bread.

One cupful sugar, two cupfuls sour milk, one cupful flour, one teaspoonful baking powder, one-half cupful shortening, two cupfuls cornmeal, one teaspoonful soda, one teaspoonful salt. Bake in a quick, hot oven.—Mrs. Jessamine S. Burgum, Arthur, S. D.

Excellent Corn Bread.

One pint cupful sifted cornmeal, two tablespoonfuls sour cream, one small teaspoonful soda, one scant pint sour milk or buttermilk, two eggs, one-half pint wheat flour, two table-

spoonfuls sugar, big pinch of salt. This is fine eaten hot, or good eaten cold with cream and sugar.—Mrs. F. W. Simmons, Tyrone, Okla.

GINGERBREAD

Cold Ginger Bread.

Take thin slices of cold ginger bread, lay in bottom of a sauce plate; prepare as many plates as there are persons to be served. Cover each piece of bread with a sauce made of one tablespoonful of butter, one tablespoonful of flour. Melt butter and stir in flour; stir until brown and add enough water to make it about the consistency of cream. No flavoring is needed as the spices in the ginger bread will be sufficient.—Mrs. E. H. Pierce, Council Grove, Kan.

Eggless Ginger Bread.

One cupful baking molasses, ginger and any spices preferred, two and one-half cupfuls sifted flour, one cupful boiling water, three tablespoonfuls melted lard, pinch of salt, one teaspoonful soda. Put the ingredients together in the order given in the recipe, being sure to add the boiling water, in which the soda has been dissolved the last thing; the batter is to be quite thin. Bake in shallow pan and cut it out in squares.—Mrs. S. B. Martin, Catawissa, Pa.

Ginger Bread.

One and one-half cupfuls sugar, two-thirds cupfuls butter or shortening, one generous cupful sweet buttermilk, four eggs, one teaspoonful soda, one tablespoonful ginger, one scant tablespoonful sorghum molasses, one teaspoonful each allspice and cinnamon. When shortening is used add a pinch of salt. Batter must not be too thick or it will not be flaky. Will fill a good sized pan.—Mrs. Bertha Matzunskey, Colorado Springs, Col.

Ginger Bread.

One pint cold coffee, two-thirds pint lard, two eggs, one teaspoonful ginger, one teaspoonful soda, one pint molasses, two-thirds pint sugar, one tablespoonful cocoa, one teaspoonful cinnamon. Dissolve soda in coffee. Mix flour, sugar and lard together; then add the eggs and molasses and coffee and spices; flour enough to make a soft dough. This is just fine.—Mrs. Geo. Leadbetter, Logan, O.

Ginger Bread.

One-half cupful sugar, one-half cupful melted lard, one teaspoonful cloves, one cupful boiling water, one cupful cooking molasses, one teaspoonful ginger, two teaspoonfuls soda, two and one-half cupfuls flour. Add two eggs the last thing, but do not add more flour because it seems thin. A few nuts are a good addition. Bake in a moderate oven.—Mrs. Horace Dimmick, Kiona, Wash.

Ginger Bread.

Cream one-half cupful brown sugar and one-half cupful butter; add one cupful molasses, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger, one cupful water; sift two teaspoonfuls soda and two cupfuls flour, stir into other ingredients; two eggs well beaten. Add eggs last, just before baking.—Mrs. T. P. Bowman, Wooster, O.

Ginger Bread.

Three eggs, one-half cupful butter, four cupfuls flour, one teaspoonful ginger, one cupful sugar, one-half cupful syrup, one teaspoonful soda sifted with flour; lastly, one cupful water. Cook in very slow oven.—Mrs. I. V. Freeman, Graham, Texas.

Ginger Bread.

One cupful brown sugar, two eggs, three teaspoonfuls baking powder, one cupful sorghum molasses, two teaspoonfuls ginger, one teacupful sweet milk, as much flour as required to make a stiff dough.—Mrs. C. W. Crump, Birmingham, Ill.

Ginger Bread.

One cupful sour cream, one-half cupful sugar, one teaspoonful ginger, one teaspoonful soda, one cup sorghum molasses, one egg, one and one-half teaspoonfuls nutmeg, two and one-half cupfuls flour.—Mrs. Lula Davis, Corydon, Ia.

Ginger Bread.

One egg, one-half cupful molasses, two teaspoonfuls soda, one tablespoonful ginger, one cupful sugar, one-half cupful lard, one-half cupful hot water, flour enough to make a stiff batter.—Mrs. George T. Smith, Avoca, Wis.

Ginger Bread.

One cupful sugar, one cupful sweet milk, two teaspoonfuls soda, one cup molasses, butter size of an egg, one tablespoonful ginger, flour to make stiff.—Mrs. E. T. Grubbs, Rock Island, Ill.

Ginger Bread or Cookies.

Cream one cupful sugar, one-half cupful lard; add two eggs, one cupful molasses, mixing well. Then add one cupful sour milk, two teaspoonfuls soda, four teaspoonfuls cream tartar, ginger and spices to suit taste, flour enough to make a rather stiff dough. Roll and bake as cookies. When cold frost a little and you can hardly tell them from bakers' cookies.—Edith Page, Neillsville, Wis.

Ginger Bread With Sauce.

One egg, one cupful molasses, one cupful sour milk, two tablespoonfuls ginger, one cupful sugar, one cupful lard, four

teaspoonfuls soda, flour enough to thicken. To be eaten when warm. Sauce: One cupful sugar, one tablespoonful flour, one cupful water. Let it thicken.—Amy A. Sharp, Powell, Sta., Tenn.

Hot Water Ginger Bread.

One-half cupful molasses, one-quarter cupful butter, one teaspoonful ginger, one-quarter teaspoonful cloves, one-half cupful boiling water, one-quarter cupful sugar, one teaspoonful soda, one teaspoonful cinnamon, a little nutmeg. Cream one-quarter cupful butter and one-quarter cupful sugar; add molasses, one egg, spices and stir all together until smooth. Then stir in one and one-half cupfuls flour. Lastly add the soda dissolved in the hot water. Bake in a sheet or any other way you like.

Poor Man's Ginger Bread.

One cupful molasses, one egg, one tablespoonful butter, one teaspoonful soda, two cupfuls flour, one-half cupful sugar, two-thirds cupful buttermilk, one tablespoonful ginger, one teaspoonful cinnamon.—Good, and very cheap.—Mrs. Frank Clayburg, Mt. Ayr, Ia

Soft Ginger Bread.

One cupful sugar, one cupful boiling water, one-half cupful shortening, one teaspoonful nutmeg, one-half teaspoonful cinnamon, one egg, one-half cupful molasses, one teaspoonful soda, one teaspoonful ginger, one and one-half cupfuls flour.—Mrs. Eugene Gently, West Bunker, Vt.

Soft Ginger Bread.

Three cupfuls sifted flour, one cupful sugar, two-thirds cupful butter, one cupful sour milk, one cupful molasses, two eggs, one teaspoonful ginger, one heaping teaspoonful soda.—Mrs. H. B. Wykes, Mineville, N. Y.

Soft Ginger Bread.

One cupful molasses, one cupful sour milk, three cupfuls flour, one cupful sugar, three eggs, one-half cupful melted butter, one teaspoonful soda, one level teaspoonful ginger. Stir well and bake about thirty minutes.—Mrs. Marvell G. Meers, Coldwater, Kan.

GRAHAM BREAD

Eggless Graham Bread.

Four cupfuls graham flour, one teaspoonful baking powder, two cupfuls cold water, salt, one cupful raisins, one teaspoonful soda, one cupful molasses.—Mrs. Ida Phillips, Richland, Mich.

Graham Bread.

Four cupfuls graham flour, two-thirds (scant) cupful raw potato yeast, two and one-half cupfuls warm water. Raise

over night and in the morning add: Two-thirds cupful syrup, two-thirds teaspoonful soda, one-half cupful lard, six and one-half cupfuls white flour. Dissolve the soda in the syrup and add with the lard, flour and a little salt to the raised dough. Knead thoroughly, keep warm and let raise. When light take in hands and form into four loaves. Handle as little as possible. Let raise and bake one and one-half hours in a hot oven.—Mrs. L. F. Blinco, Glendive, Mont.

Graham Bread.

Two cupfuls raised sponge, one-half cupful butter and lard, one-half cupful milk or water, one-half cupful molasses, one egg. Graham flour and white flour mixed. Mix stiff and then work down once more and the next time put in pans.—Mrs. Algot Haeggquist, Rockford, Ill.

Graham Bread.

Three-fourths pint graham flour, one and one-half pints milk, one-third cupful molasses, one scant teaspoonful soda, one-fourth pint white flour, one-half cupful sugar, pinch of salt.—Mrs. G. H. Rorden, Mosier, Ore.

Graham Light Bread.

One quart sponge made of white flour, one teaspoonful salt, one quart graham flour, one-half cupful sugar, one quart white flour. Mix until stiff. Let raise and make out in loaves. Let raise and bake. Use plenty of grease in pans.—Mrs. Electra Terry, Farry, Okla.

Graham Loaf.

Two cupfuls buttermilk, one egg, two teaspoonfuls soda, one-half cupful syrup, one teaspoonful salt. Thicken with graham flour. Steam two hours. Bake fifteen minutes.—Mrs. H. M. Billings, Hopkins, Mich.

Graham Loaf.

Two eggs, one-half cupful sugar, a little salt or shortening, two cupfuls sour milk, one teaspoonful soda, graham and white flour, using more graham than white. Bake in loaf.—Anna Mae Trank, Ola, S. D.

Graham Lunch Bread.

One and one-half pints graham flour, one tablespoonful sugar, three heaping teaspoonfuls baking powder, one-half pint flour, one teaspoonful salt, one pint milk. Sift together graham flour, flour, sugar, salt and baking powder; add the milk; mix into smooth soft dough that can be easily handled. Flour board, turn out dough, give it a quick, vigorous kneading to complete its smoothness. Leave in one loaf, place in individual bread pan; bake three-fourths of an hour in rather hot oven; protect first fifteen minutes with paper. When done turn out and grease with butter.—Mrs. Walter Elam, Philomath, Ore.

ROLLS

Cinnamon Rolls.

When making light bread, take one cupful yeast and one cupful sugar, one tablespoonful lard, one cupful raisins and enough flour to make a stiff dough. Grease the top, let rise, then roll out about one-half inch thick. Spread with butter, sprinkle with sugar and cinnamon. Roll up like you would when making noodles. Cut in pieces about one inch thick, lay in greased pan and sprinkle some more cinnamon on top. Let rise and bake these.—Mrs. Ora Franklin, Albuquerque, N. M.

Cinnamon Rolls.

Two cupfuls bread sponge, one cupful sugar, two cupfuls warm water, two-thirds cupful lard. Knead as for bread and let rise with lard or butter, sugar and cinnamon, cut in narrow strips and roll. Let rise for thirty minutes.—Mrs. W. F. Cole, Camrose, Alta., Can.

Quick Cinnamon Rolls.

One quart flour, one teaspoonful salt, two tablespoonfuls lard, three teaspoonfuls baking powder, three tablespoonfuls sugar. Mix with sweet milk and roll out one-third of an inch thick. Sprinkle with sugar and cinnamon. Roll up tight and cut in slices one inch thick and bake in a quick oven.—Mrs. C. D. Horton, Deer River, Minn.

Quick Cinnamon Rolls.

Sift together two cupfuls flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one tablespoonful butter. Mix with sweet milk to make a soft dough; roll out to one-half an inch in thickness; spread with warm butter and sprinkle with two tablespoonfuls brown sugar, one teaspoonful cinnamon; roll up as for jelly cake and cut in one inch slices. Place so they will touch in pan and bake in a quick oven.—Mrs. C. R. Jones, Greenleaf, Kan.

Fruit and Nut Rolls.

Make a good baking powder biscuit dough and roll out quite thin. Spread with soft butter and scatter over the sheet a quantity of chopped raisins and nuts. Roll up tightly like a jelly cake and cut the dough in inch rounds. Bake in a moderate oven.—Mrs. Arnold Wager, Yule Meadow, Alta., Can.

Morning Glory Rolls.

One egg, one cupful sweet milk, one-half teaspoonful soda, two small cupfuls flour, two tablespoonfuls sugar, one teaspoonful cream of tartar, two tablespoonfuls butter.—Mrs. B. F. Griffith, Moretown, Vt.

New York State Tea Rolls.

Two cupfuls sifted bread flour, three heaping teaspoon-

fuls baking powder, one cupful milk and water, a little salt, one tablespoonful lard. Mix well and add wetting. This makes eight tablespoonfuls; take one tablespoonful at a time and make little long rolls. Bake twenty minutes.—Mrs. M. M. Gotshal, Elmira, N. Y.

Parker House Rolls.

Three cupfuls scalded milk, three tablespoonfuls sugar, eight cupfuls sifted flour, four tablespoonfuls butter, one teaspoonful salt, one cake yeast foam dissolved in one-fourth cupful lukewarm water. Pour the scalded milk over the salt, sugar and butter. When lukewarm, heat in four cupfuls of the flour. Mix well and add the dissolved yeast foam. Cover closely and let rise in a warm place. When light add enough more flour to knead (four cupfuls). Cover until light. Roll out to one-half inch in thickness. Shape with a biscuit cutter. brush each shape with melted butter. Grease through the center, fold over and press the edges together. Place in a buttered pan, one inch apart and let rise until very light. Then bake in a brisk oven fifteen minutes.—Mrs. H. G. Emde, Elgin, Neb.

Rolls.

Scald a pin of milk, add two tablespoonfuls sugar, one-half yeast cake, previously dissolved in warm water, and flour enough to make a batter. Let it rise over night. In the morning add one-half cupful shortening, one-half teaspoonful salt, and the whites of two well beaten eggs. Mix stiff, knead well and let rise. When light, knead again and roll three-fourths of an inch in thickness. Cut out with a biscuit cutter and butter one-half the circle. Then roll the other over it. Let rise until very light and bake.—Mrs. G. A. Blue, Denver, Colo.

Rolls.

One pint milk, let come to a boil, put in a piece of butter the size of an egg, let cool until lukewarm, then add half a cupful sugar, a little salt, cupful yeast, and flour enough to make thick sponge. Let rise until light, then knead it down, and let rise again until light. Then roll out and cut with a biscuit cutter, rub butter over top, and lap over. Let rise until light and bake in a quick oven.—Mrs. F. H. Fletcher, Fertile, Minn.

Supper Rolls.

Two cupfuls flour, one heaping tablespoonful butter, one-fourth teaspoonful salt, one teaspoonful baking powder, one cupful sweet milk. Sift baking powder, salt and flour together. Mix in butter and milk and roll out to one-fourth of an inch thick. Spread with butter, then sprinkle with two tablespoonfuls white sugar, one-half teaspoonful cinnamon, one-half cupful raisins. Roll as jelly roll, cut off pieces three-fourths of an inch as you would slice jelly roll. Place on

well buttered baking pans. Cut side up. Allow a little room to spread. Bake in hot oven fifteen or twenty minutes.—Mrs. Wesev Braden, Sparta, Ill.

Sugar Rolls.

When baking bread, take one cupful thin batter of yeast and flour. Add one-half cupful warm milk, one teaspoonful butter dissolved in the milk, one beaten egg, one scant half-cupful sugar, enough flour to make a soft dough. The less kneaded, the better they get, let rise again as much as you had, then roll out to one-half inch thick, spread with butter, sugar, good handful currants or raisins, sprinkle with cinnamon, roll and cut one inch thick and bake. Very good.—Mrs. Max Hanack, Milwaukee, Wis.

YEAST

A Good Yeast Formula.

Take twelve common-sized potatoes. Pare and boil. While they are cooking place one pint flour, one-half pint each of sugar and salt in a pan; wet with cold water to make a smooth paste. Pour two quarts boiling water over it and cook till clear like starch and pass through a colander into a two gallon jar. When the potatoes are cooked pass them through the colander into the jar. Also the water in which they were cooked. Fill the jar within one and one-half inches of the top. When the mixture is lukewarm stir in four yeast cakes that have been soaked. Cover the jar and set in a warm place. When the yeast is sufficiently light there will be a light, thick scum on top. Set away in a cool place (dark). When ready to bake, take one pint of the yeast to each loaf of bread wanted. Make a sponge and when light make a stiff loaf. Let rise and make into loaves and bake. No overnight work as it only takes three hours in the morning to bake. Use nothing but this yeast in wetting the flour.—Mrs. Otto Reise, Palisade, Colo.

Buttermilk Yeast.

Place one pint fresh buttermilk in a pan on the stove. Let boil up well, then add cornmeal as if making mush and let it boil. Set aside to cool; when lukewarm add one cupful dissolved yeast. In two hours it should be nice and light. Then thicken with cornmeal and form into small cakes and dry.—Mrs. Marion Slote, Tuscumbia, Mo.

Hop Yeast.

Take one quart water, a small handful of hops and boil ten minutes; take from stove and strain, thicken with flour until you have quite a stiff batter. Have one yeast cake dissolved in a little warm water, and when your scalded flour is lukewarm add the two with one-half cupful sugar (brown preferred), and one tablespoonful salt. Set this away and

let rise, beating it occasionally, or every time you think of it. Next morning take six good-sized potatoes, run them through your food chopper, or grate them fine and boil in one gallon of water. A white scum will rise, which can be removed with a skimmer or spoon. As soon as this mixture is cool stir in your rising made the day previous, one-half cupful sugar, one tablespoonful salt, one tablespoonful ginger and put in a jug, but do not cook. Keep this in a dry, cool place; use one cupful for five loaves of bread and poor bread will be unknown.—Mrs. Robert J. Peer, Champion, Neb.

Liquid Yeast.

One-half cupful sugar, three-fourths cupful mashed potatoes, one-fourth cupful salt, two quarts potato water. Mix all together and let stand until evening; then add one cake compressed yeast, stir well and let stand till morning. Stir up again and save out one pint to start with next time in place of compressed yeast. Then thicken remainder with flour to make first sponge, let rise real light and proceed to make your bread in usual manner. Keep the pint as a start for next time. The cooler it is kept the better; freezing does not injure.—Mrs. Leo Gebaner, Montrose, Col

Liquid Yeast for Bread Making.

Yeast: Boil and mash three medium sized potatoes; add one tablespoonful salt, one cupful sugar (scant) and one pint cold water. Then add one cake yeast foam previously dissolved in a little warm water (not hot). Put this in a glass jar and set aside in a cool place. This takes the place of yeast and it is said can be used for six months without adding fresh yeast. Bread should be made once a week but it is better if made twice. Bread: In the evening boil three medium sized potatoes, mash fine, add one tablespoonful salt, scant cupful sugar, one quart cold water and the starter from the glass jar. This does not need to keep as warm as sponge over night, but be sure it does not freeze. In the morning stir well, pour back in the glass jar as much as you took out as starter for next baking day. Set the rest where it will get luke warm and in the meantime sift your flour in your mixing bowl and add two tablespoonfuls lard. Set this in oven and let warm. Then make a hole in center of flour, pour in the warmed liquid yeast and stir in enough of the flour to make a thin sponge, keeping the sponge in the center of the flour. Set in a warm place and as soon as light mix into a dough. Let rise, knead thoroughly, let rise again, form into loaves and when light again, bake. This makes a fine soft bread.—Mrs. H. A. Weigel, North Henderson, Ill.

Spook Yeast.

Into a quart jar put one pint unsalted potato water. When cool add one-half cupful sugar. Soak one yeast foam one-

half day in three-fourths tumblerful warm water. Strain into jar with potato water. Set in a cool place. Next day at noon fill up your quart jar with warm potato water, add two tablespoonfuls sugar. Repeat this each time you bake. At night take three-fourths quart of the yeast, one cupful warm water or milk, one heaping tablespoonful salt, one tablespoonful lard. Mix up stiff and knead well. In the morning form into three loaves, bake forty-five minutes. To the one-fourth quart yeast remaining in the jar add one tablespoonful sugar; set away in a cool place until next baking day.—Mrs. O. S. Moses, DeWitt, Ia.

MISCELLANEOUS

Blitz Kuchen.

One cupful granulated sugar, one iron spoonful butter, three eggs, beaten separately, one lemon, juice and grated rind, one-half cupful milk, one pint flour, one heaping teaspoonful baking powder, one-fourth pound blanched almonds, cut fine, one-half cupful sugar, one teaspoonful cinnamon. Pour beaten mixture in a long greased pan, and cover with sugar, cinnamon and almonds. It is fine, and much like coffee cake.—Tillie Haremski, DePue, Ill.

Colonial Bread.

Three cupfuls sifted flour, one level teaspoonful salt, one and one-half cupfuls sweet milk, one-half cupful chopped raisins, three teaspoonfuls baking powder, one mixing spoonful sugar, one-half cupful chopped nuts. Sift flour, baking powder and salt together. Add the other ingredients and mix thoroughly. Put in greased pan and bake one hour in slow oven. Better if baked in a corrugated pan.—Mrs. H. A. McHenry, Denver, Col.

Currant Bread.

One well beaten egg, one-half cupful sugar, three teaspoonfuls baking powder, one cupful currants, two cupfuls sweet milk, two pints flour, one-fourth teaspoonful salt. Wash the currants and dry dredge with flour. Bake in a deep pan in a hot oven one-half hour.—Miss Louise Brown, Waller, Texas.

Quick Nut Bread.

Small one-half cupful sugar, two well beaten eggs, four level teaspoonfuls baking powder, one cupful walnuts rolled fine, two cupfuls milk, four cupfuls flour, one teaspoonful salt. This makes two small loaves in separate tins and bake one-half hour in moderate oven.—Mrs. Nellie Bies, Robbinsdale, Minn.

Nut Loaf.

One cupful sugar, one cupful chopped nut meats, pinch of salt, three cupfuls flour, one cupful milk, one egg, two tea-

spoonfuls baking powder. Allow to stand one-half hour; then bake forty-five minutes.—Mrs. E. W. Leach, Marshall, Mich.

Oatmeal Bread.

Pour over one cupful rolled oats, three cupfuls boiling water, one-half cupful molasses, one tablespoonful lard and one dessert spoonful salt. Let cool. When blood warm add one cake compressed yeast, which has been dissolved in cold water. Add flour until firm and knead. Let raise over night, then form into two loaves. Raise again and just before going into oven brush top with one teaspoonful molasses in two of milk.—Mrs. A. W. Gustwick, Hudson, Mass.

Sweet Raisin Bread.

Make a sponge at night as follows: Boil three potatoes, mash and pour potato water and mashed potatoes into a pan with one cupful yeast and two cupfuls water, one cupful sugar, one teaspoonful salt, one-half cupful butter and one cupful seedless raisins. In the morning make into a stiff dough, let raise and work into loaves. Bake in a slow oven.—Mrs. H. L. Baldwin, Summerdale, Ala.

BREAKFAST HELPS.

Breakfast Puffs.

One pint flour, one-half cupful sugar, one teaspoonful baking powder, one teaspoonful salt, one egg, water. Sift the dry ingredients together, stir in the eggs and then enough water to stir them up. Bake in gem pans in a quick oven. Serve with maple syrup.—Mrs. W. G. Davison, Tiger, Wash.

Briea Kokien.

Put one and one-half quarts of milk on the stove to get hot. Add a little salt and butter, ten tablespoonfuls flour mixed with a little milk. When the milk is hot add the flour to make it stiff. Sugar to taste. Let this get cold. When your coffee cake dough is raised, roll out thin in jelly tin and let it raise about one-half an hour. Then put the briea in if cold, add two eggs beaten and one-half cupful cream mixed together; make holes in your briea so the eggs won't run off, put a little sugar over the top to taste, little nutmeg and cinnamon also and add little pieces of butter. Then put in the oven and bake slowly. This will make three kokiens. Warm up when served.—Mrs. Amanda Grimmer, Quincy, Ill.

Dutch Apple Cake.

Two cupfuls flour, two teaspoonfuls baking powder, one-half teaspoonful cinnamon, three large sour apples, one egg, one cupful sweet milk, one-half teaspoonful salt, one-half cupful butter, one-half cupful sugar. Mix flour, baking powder and salt in a large bowl. Stir in melted butter and milk combined, and eggs slightly beaten. Spread on a long cake pan and slice apples, placing an inch apart on top of cake and bake in a slow oven three-fourths of an hour. Place apple on or use canned fruit by mixing a little of the juice, about one-half cupful, with a tablespoonful cornstarch and letting it boil until it thickens. Pour over the cake, then sprinkle with sugar and cinnamon.—Mrs. E. Barrett, San Francisco, Cal.

Dutch Coffee Cake.

Soak one yeast cake in warm water at night; in a pint of water mix in flour to make a rather stiff batter, next morning. Take two-thirds cupful either butter or lard or the two mixed, one and one-half cupfuls sugar and cream all together. Then four eggs, adding one at a time and beating well each time; then add one quart warm water and about three quarts

flour with one teaspoonful cinnamon and two cupfuls raisins. Mix all together and knead. It's to be as stiff as light bread. Let rise, then make into small loaves. Put in greased pans, let rise till light and bake one hour. It must be kept quite warm while rising and it takes longer for it to rise than light bread on account of having shortening and eggs in it.—Mrs. J. C. Johnson, Buena Park, Cal.

German Apple Cake.

Two cupfuls flour, two teaspoonfuls baking powder, one cupful sweet milk, one tablespoonful shortening, pinch of salt. Roll one-half inch thick, cut in quarters enough juicy apples to cover top and sprinkle with sugar.—Mrs. Margaret Eddie, St. Louis, Mo.

German Coffee Cake.

Two quarts water or milk, one cupful shortening, lard or butter, one cake compressed yeast, two cupfuls sugar, salt to taste. Dissolve yease cake in a little water. Use flour enough to make a stiff batter. Let rise, knead down with a little more flour. Let rise again. When light put in tins, thin for kuchen and thick for loaf cake. Fruit, raisins and currants, also almonds, may be added. Also any flavor liked. This quantity may be lessened or added to. Butter top of cakes and sprinkle sugar and cinnamon on top.—Mrs. Carolyn N. Charvat, Chillicothe, Il'

German Coffee Cake.

One pint sweet milk, one cupful white sugar, one-half small nutmeg grated, three-fourths cupful yeast, three-fourths cupful lard. Stir into a thick batter in the evening. Knead in the morning as bread. Let rise and knead down again. Then when light roll out into sheets one and one-half inches thick. Place in dripping pans and when very light spread on top part of an egg well beaten with a little milk. Then sprinkle with cinnamon, sugar and bits of butter.—Mrs. J. M. Leedom, Ashton, Mo.

Crisp Chips.

One and one-half cupfuls sugar, two tablespoonfuls butter, two eggs, flour, one cupful milk, one teaspoonful baking powder, flavoring. Cream the butter and sugar, add the eggs and milk, and flour enough so as to be able to roll thin. Sift the baking powder in the flour. Cut in narrow strips about three inches long, cutting a slit in each. Fry in hot lard and sprinkle with powdered sugar.—Mrs. Anna Kaulbach, Peoria, Ill.

Crullers.

Three eggs, one and one-half cupfuls sour milk, one and one-half cupfuls sugar, one and one-half teaspoonfuls baking powder, one teaspoonful salt, butter size of a walnut, one teaspoonful soda, six cupfuls flour. Cream the butter

WOMEN OF AMERICA COOK BOOK.

Dissolve the soda in the sour milk and mix the water with the flour and stir all together. Six cups flour may not be needed. Roll out into narrow strips, hot lard until brown, then roll in sugar and cinnamon.—Mrs. L. W. Anderson, Tacoma, Wash.

Crullers.

One tablespoonful melted butter, one-half cupful sugar, one cupful flour, one cupful milk, one teaspoonful baking powder. Cream the sugar and butter, add the milk, sift the baking powder and flour together and add to the butter and sugar. Mix a soft dough that can be easily handled. Roll out on a well floured board to a thickness of half an inch. Cut as for doughnuts and fry like them. Sprinkle with sugar while hot. Better made a little stiffer than the recipe calls for.—Mrs. Edith Brier, Marshfield, Ore.

Crullers.

One egg, one cupful sugar, one and one-half cupfuls buttermilk, two tablespoonfuls melted lard, salt, one teaspoonful soda, nutmeg or cinnamon to taste. Stir stiff as you can and pinch off small pieces and fry in hot fat.—Bertha Dickson, Fritchship, Ark.

Fattigmandsbakkelseer.

(Norwegian.)

Three-fourths cupful sugar, three eggs, flour, one cupful good cream, salt. Beat the eggs, add the sugar and beat thoroughly. Add the cream and flour enough so it can be rolled out thin. Cut into diamond shape and fry in hot fat. Be sure the lard is hot enough.—Mrs. E. S. Everson, Blair, Wis.

French Fritters.

Two eggs, one cupful flour, one-half cupful milk, salt, one-half cupful sugar, vanilla, one teaspoonful baking powder. Mix all well and fry in hot fat.—Mrs. L. Bonvalet, Chicago, Ill.

Cornmeal Fritters.

One egg, one teaspoonful soda, sugar, one-half teaspoonful salt, two cupfuls buttermilk, cornmeal. Have the egg well beaten. Dissolve the soda in the buttermilk, and use enough sugar to taste. Mix well, using enough cornmeal to make a moderately thick batter. Fry in hot fat.—Agnes Thorsell, Larimore, N. D.

Bran Gems.

Two cupfuls bran, one cupful flour, one teaspoonful soda, one and one-half cupfuls sour milk, one-fourth cupful butter, three tablespoonfuls molasses. Sift the dry ingredients together, add the sour milk, molasses and butter and bake as other gems.—Mrs. F. L. Miller, Miller, Ia.

Cornmeal Gems.

One egg, one cupful cornmeal, one cupful flour, salt, one and one-fourth cupfuls milk, three teaspoonfuls baking powder, one-half cupful sugar. Sift the dry ingredients, add the egg and milk. Bake in gem pans.—Mrs. F. A. Russell, Whittemore, Ia.

Graham Gems.

Three cupfuls sour milk, one-half cupful sorghum molasses, one and one-half teaspoonfuls soda, one-half cupful hot water, one teaspoon salt. Mix the ingredients, dissolving the soda in the hot water. Use enough graham flour to make it stiff enough to drop. Bake in a hot oven.—Mrs. Dora Kemp, Grandview, Ia.

Graham Gems.

One pint sour milk, one teaspoonful soda, one teaspoonful sugar, salt, one teaspoonful butter, graham flour. Cream the sugar and butter, add the sour milk with the soda dissolved in it and enough graham flour to make a stiff batter. Bake in gem pans in a quick oven.—Ceova Greene, Viola, Wis.

Graham Gems.

One cupful flour, one cupful sweet milk, one tablespoonful molasses, one tablespoonful butter, one cupful graham flour, one egg, one tablespoonful sugar, two teaspoonfuls baking powder.—Mrs. E. F. Gallimore, Linn Grove, Ia.

Loa's Gems.

Two cupfuls sugar, three eggs, two-thirds cupful butter, one cupful sour milk, one teaspoonful soda, two-thirds cupful chopped nuts, one-half cupful chopped raisins, one-half teaspoonful cloves, one teaspoonful cinnamon, little nutmeg. Cream the butter and sugar, add the yolks of the eggs and the milk in which the soda has been dissolved. Sift the spices with enough flour to make a pouring batter. Add the nuts and raisins and lastly the whites of the eggs.—Mrs. John O'Dea, Woodsdale, Kan.

Oatmeal Gems.

One cupful sugar, one cupful butter, three eggs, one-half teaspoonful salt, one teaspoonful cinnamon, one and one-half cupfuls oatmeal, three-fourths cupful chopped raisins, three-fourths teaspoonful soda, one cupful sour milk or cream, two cupfuls flour. Cream the sugar and butter, add the beaten eggs and sour milk. Sift the dry ingredients and add. Stir in the raisins. Use enough flour to make a soft batter. Drop from a teaspoon onto a buttered pan and bake in a quick oven. This makes twelve gems.—Mrs. Flora Nichols, Zearing, Ia.

Eggless Johnny Cake.

Two cupfuls buttermilk or sour milk, two cupfuls flour, sifted with one teaspoonful soda, three cupfuls cornmeal,

one and one-half teaspoonfuls salt, three-fourths cupful melted lard. Melt lard in tin which cake is to be baked in, thus greasing the tin. Beat the batter hard and bake immediately.—Mrs. W. H. Wells, Linn, Kan.

Moonshiners.

Four eggs, four teaspoonfuls sweet cream, four teaspoonfuls sugar, flour enough to handle and roll very thin. Cut in diamond shapes, about four inches long, and fry in lard same as doughnuts.—Mrs. E. E. Stevens, Minneapolis, Minn.

Muffins.

One pint flour, one teaspoonful baking powder, one salt-spoon salt, two well beaten eggs, one-half pint milk, one tablespoonful melted butter. Sift the flour and baking powder into a bowl. Make a depression in the flour and pour the eggs beaten in the milk. Mix the flour into the liquid with a spoon and when smooth add the melted butter. Beat hard for five minutes and bake in gem pans.—Mrs. Paralee Davis, Cambria, Ia.

Muffins.

One-fourth cupful butter, one well beaten egg, three-fourths cupful milk, salt, two cupfuls flour, two teaspoonfuls baking powder, one tablespoonful sugar. Cream the butter, add the sugar gradually, then the egg. Sift the flour and baking powder, and add to the first mixture alternately with the milk. Bake twenty minutes.—Mrs. E. R. Shank, Salem, O.

Muffins.

One well beaten egg, one-third cupful butter and lard, one pint sweet milk, one teaspoonful baking powder. Have the butter and lard soft enough to mix with the egg. Add the milk and flour enough to make a stiff batter. Add the baking powder at the last with a little flour. Bake in gem pans in a hot oven.—Gertie Pitzer, Natchez, Wash.

Muffins.

One egg, one pint flour, one-half pint milk, one-half teaspoonful salt, two teaspoonfuls baking powder, one tablespoonful melted butter or lard, one tablespoonful sugar. Bake twenty minutes in muffin pans. Very good.—Mrs. Ella Nutt, Kildare, Okla.

Oatmeal Muffins.

One and one-half cupfuls flour, one and one-half cupfuls dry rolled oats, three teaspoonfuls baking powder, one egg, two teaspoonfuls sugar, one teaspoonful salt, one tablespoonful butter, milk. Mix the flour, rolled oats, baking powder, sugar and salt, then add the milk and butter and at the last the well beaten egg. Bake in well greased pans about

twenty-five minutes. This will make about two dozen.—Mrs. J. E. Westberg, Empire, C. Z., Panama.

Penny Muffins.

Put a cake of yeast foam to soak in a cup of warm water at noon. At night beat two eggs, one teaspoonful salt, one-half cupful sugar, one tablespoonful lard, two cupfuls warm water; then add yeast, flour enough to make a stiff dough and knead as for biscuits. Mix out in gem pans in morning. This dough will keep two or three days if set in a cool place and kneaded down at night the second day. This recipe makes twenty-four.—Mrs. E. F. Gallimore, Linn Grove, Ia.

PANCAKES

Bread Crumb Pancakes.

One pint stale bread crumbs, one pint milk, one tablespoonful butter, one egg, one cupful flour, one-half teaspoonful salt, two teaspoonfuls baking powder. Scald the milk and pour over the bread crumbs and butter. When the mixture has become soft, add the beaten egg and flour sifted with the salt and baking powder. Add cold milk if too thick to spread well. Bake on a hot griddle.—Mrs. S. L. Hitch, Lawler, Ia.

Bread Crumb Pancakes.

Take two cupfuls crushed bread crumbs, two cupfuls sweet milk, one cupful flour, into which mix two eggs, whites and yolks beaten separately, one tablespoonful melted butter; two teaspoonfuls baking powder, one-half teaspoonful salt; stir together thoroughly, then fry on hot griddle; serve while hot.—Mrs. Ida Mapie, Creston, Ia.

Breakfast Cakes.

One quart sweet milk, two teaspoonfuls baking powder, flour, salt, eggs—if plenty. Sift enough flour with the baking powder into the milk to make a pretty thick batter. Add eggs if they are plenty. Bake on a hot griddle.—Mrs. Sylvester Hall, Aurora, Neb.

Corn Griddle Cakes.

One cupful flour, two cupfuls cornmeal, one egg, pinch of salt, one teaspoonful baking soda, sour milk. Mix the flour, add the egg and the soda and sour milk, enough to make a thin batter.—Mrs. H. L. Baldwin, Summerdale, Pa.

Griddle Cakes.

Two quarts bread sponge, two tablespoonfuls sugar or syrup, one teaspoonful soda, luke warm water. Thin the sponge with the water, add the sugar or syrup and the soda dissolved in a little warm water. Beat all well and bake.—Mrs. F. J. Fundanet, Esplee, Minn.

Griddle Cakes.

One pint sour milk, one egg, beaten, scant half teaspoonful salt, one teaspoonful melted butter, one-half teaspoonful soda; a little sugar may be added and flour enough to make the right consistency; beat until very smooth.—Mrs. George Skogland, Spring Lake, Mich.

Potato Pancakes.

Six potatoes, two teaspoonfuls baking powder, two eggs, one tablespoonful salt. Peel the potatoes, scrape them and pour water over them and let them drain through a colander into a pan. Squeeze the water out of the potatoes, and let the water stand about fifteen minutes, when the starch will be at the bottom. Throw away the water and put the starch in with the scraped potatoes. Add the baking powder and eggs, having beaten the whites separately, and the salt. Fry in plenty of hot lard.—Miss Mary Laeng, Louisville, Ky.

Potato Pancakes.

One cupful mashed potatoes, one well beaten egg, three cupfuls sour or butter milk, one teaspoonful soda, one teaspoonful salt, flour. Cream the potatoes until perfectly smooth, then stir in the eggs and the milk with the soda dissolved in it, and the salt. Use enough flour to make a batter which will run freely from the spoon. The success of these pancakes depends on the smoothness of the batter.—Mrs. Sam Rhea, Flagler, Col.

When Frying Pancakes.

In making the flour pancakes, if you grease the skillet a little the first time, don't use any more lard, but rub a raw potato on the skillet. The pancakes will not stick and will be more digestible.—Mrs. Henry Paul, Evansville, Ind.

Pop Overs.

Three eggs, two cupfuls flour, two cupfuls sweet milk, salt. Have the eggs well beaten and stir into the flour; then add the milk and salt. Put in hot muffin pans and bake in a very hot oven for fifteen minutes.—Mrs. B. K. Funnell, Madison, Wis.

Pop Ups.

Two cupfuls flour, two eggs, one and one-half cups milk, salt. Sift the flour and break into it the eggs and then stir in the milk. Heat the muffin pan before putting the batter in. Bake in a quick oven and serve for breakfast. These require no baking powder or soda.—Mrs. E. C. Bliss, Los Angeles, Cal.

Sweethearts.

Take a rich pie crust, roll as for tarts and cut out with a small heart-shaped cutter, cutting an even number of hearts. Cut three holes with a small thimble in the ones meant for the top and with a fork pierce the remaining hearts, to pre-

vent blistering. Bake a light brown and when cold spread the lower crust with jelly and put on the top crust.—Mrs. H. L. Chandler, Gray, Me.

Fried Toast.

Salt, milk, eggs, sugar. Take as many slices of dry bread as desired and dip in the mixture of the eggs, milk and sugar. No amounts can be given; you will have to judge that by the amount of bread you have. Fry a nice brown in hot butter and serve with jelly, jam, or maple syrup.—Mrs. W. S. Green, McMinnville, Ore.

German Toast.

Six eggs, one pint milk, salt and pepper, bread. Beat the eggs well and add the milk and seasoning. Dip the bread slices in the batter and fry brown in hot grease. Sift with sugar and serve hot.—Mrs. M. G. Meers, Coldwater, Kan.

Nun's Toast.

Four hard boiled eggs, butter, onion, one tablespoonful flour, one cupful milk, buttered toast. Cut the eggs into slices. Put the butter in a sauce pan and when it begins to bubble add the onion chopped fine. Let the onion cook without taking any color, then stir in the flour and the milk. Stir until it becomes smooth, then add the eggs and let all heat together. Pour over slices of buttered toast. Salt and pepper.—Mrs. Horace Dimick, Klona, Wash.

Kentucky Sour Cream Waffles.

One pin. sour cream, two pints flour, three eggs, three tablespoonfuls melted butter, one teaspoonful soda. Separate the yolks and white and beat until light. Dissolve the soda in the sour cream and stir until it stops singing. Mix the eggs, milk and melted butter and flour. If too thick, thin with sweet milk.—Mabel Olson, Herman, Neb.

Waffles.

Mix and sift three-fourths cupful flour, three teaspoonfuls baking powder, and one-half teaspoonful salt; add gradually one cupful sweet milk, two eggs well beaten, one tablespoonful melted butter. Waffle irons should be well heated on both sides, and thoroughly greased. Put a small tablespoonful of the mixture in each division.—Mrs. S. O. Long, Akron, O.

Waffles.

One quart flour, one-third teaspoonful salt, one teaspoonful sugar, two teaspoonfuls baking powder, one-third cupful butter, three eggs, milk. Sift the dry ingredients and rub in the butter. Add the eggs, yolks and whites beaten separately and enough milk to make a thin batter. Bake on hot greased waffle irons.—Mrs. A. Kingbell, Bixby, S. D.

CAKES.

ANGEL FOOD

Angel Cake.

Whites of nine eggs, one cupful flour, pinch of salt, one and one-fourth cupfuls sugar, one teaspoonful cream tartar. Add the salt and cream of tartar to the whites of eggs and beat until stiff, stir in sugar thoroughly and the flour very lightly. Flavor to suit the taste. Bake in a moderately warm oven 40 to 60 minutes. Do not grease the pan, but rub well with flour. Invert pan to cool when done.—Miss Emma E. Ernest, Centerton, Ark.

Angel Food.

Use the whites of eleven eggs, one and one-half tumblerfuls sifted sugar, one tumblerful sifted flour, one teaspoonful vanilla, one teaspoonful cream of tartar; sift the flour four times, then add the cream of tartar; sift again, but measure it before putting in the cream of tartar. Sift the sugar, measure it; beat the eggs to a stiff froth on a large platter; then the vanilla; do not stop beating until you put it in the pan to bake. Bake 40 minutes in a moderate oven; try with a straw and if too soft let it remain in a few minutes longer. Turn the pan upside down on three inverted teacups, to cool, and when cold, take out by loosening around the edges with a knife and then ice; use a pan that has never been greased. Icing: Whites of two eggs, two teacupfuls sugar; boil the sugar until clear with just enough water to moisten it. Having beaten the eggs to a stiff froth, pour boiling syrup very slowly over them, and flavor with vanilla.—Sunshine.

Angel Food.

One and one-fourth cupfuls granulated sugar, one level teaspoonful cream of tartar, pinch of salt, one cupful flour, one level teaspoonful vanilla, whites of ten eggs. Sift the flour seven times and if the sugar is coarse sift that seven times, then measure after sifting. Sprinkle salt on the eggs. Beat the whites about half, then add the cream of tartar; beat to a stiff froth. Fold the sugar in, then fold the flour in carefully, lastly the vanilla. Bake in new tube pan about 50 minutes to one hour. Turn upside down to cool. If one tablespoonful of cold water is added to

the eggs with the salt they beat quicker.—Mrs. A. E. L. Hardy, Givan, Wash.

Angel Food Cake.

One level teaspoonful cream of tartar, one and one-half glassfuls sugar, one glassful flour, whites of eleven eggs, flavor with one teaspoonful vanilla. Sift the flour five times, before the last time measure again and sift the sugar once, have the pan without grease, flour and sugar ready. Beat the eggs until foamy, then add cream of tartar and vanilla and beat until stiff, then stir in gently the sugar, then the flour. Bake one hour. Take from the oven and let stand in the pan until cool, then remove the edge with a sharp knife. Only stir just enough to mix the sugar and flour well.—Mrs. John M. Miller, Auburn, Ill.

Angel Food Cake.

One and one-fourth cupfuls sugar sifted eight times, one scant teaspoonful baking powder, one cupful flour sifted eight times. Beat the whites of twelve eggs real stiff and when about half beaten, add a level teaspoonful cream of tartar. Put flavoring in eggs. Beat sugar into eggs thoroughly. Then fold in flour carefully and bake one hour. Let stand until cold upside down on plates.—Mrs. Frank Mahan, Winterset, Ia.

Angel Food Cake.

One and one-half tumblerfuls granulated sugar, one tumblerful flour, each sifted seven times; in the last sifting put in one even teaspoonful cream of tartar; whites of eleven eggs. Flavor with extract of almond or vanilla. Beat the whites of the eggs very stiff and then add the sugar and pour gradually, beating continually.—Mrs. P. E. Roth, McKensie, N. D.

Mock Angel Cake.

One cupful sweet milk, place in a dish of boiling water and let come to a boiling point. Into a sifter put one cupful flour (no more), one cupful sugar, three teaspoonfuls baking powder, pinch salt and sift together four times. Into this put the cupful of boiling milk and stir smooth. Then put the well beaten whites of two eggs into the mixture. Fold them in carefully, drawing the spoon through the mixture toward you, then shoving it back with the back of the spoon, next drawing the spoon from right to left and shove mixture back with back of the spoon. Repeat this till the whites are evenly folded into the batter. Do not grease tin or flavor cake. Ice with sugar and flavor to taste. Follow directions carefully and you will be surprised at the fine cake you will have. This recipe can be doubled if larger cake is wanted.—Mrs. L. E. Doud, Chelsea, Okla.

Mock Angel Cake.

Sift together four times: One cupful sugar, three teaspoonfuls baking powder, one cupful flour, pinch salt. To these ingredients add one cupful milk heated to the boiling point and to this add the whites of two eggs that have been beaten stiff and dry. Fold these eggs in very gently. Place in an unbuttered pan and bake as other angel foods. Can be baked in layers.—Mrs. G. Howard Fordham, Walnut, Ill.

APPLE SAUCE**Apple Sauce Cake.**

Cream together one cupful sugar, one-half cupful shortening, add one teaspoonful cinnamon, one-half teaspoonful cloves (use ground spices), pinch of salt, a little grated nutmeg, and a cupful of raisins. Dissolve one teaspoonful soda in a bit of warm water. Stir into cupful of unsweetened apple sauce, letting it foam over the ingredients in bowl. Beat altogether thoroughly. Add one and three-fourths cupfuls flour. Bake in a loaf in a slow oven.—Mrs. John Hogan, Buckner, Mo.

Apple Sauce Cake.

One cupful sugar, one tablespoonful lard or fryings, two eggs, one-half teaspoonful soda, one cupful apple sauce, spices, flour. Cream the sugar and shortening, add the eggs, then add the soda stirred in the apple sauce and flour enough to make a stiff batter—as stiff as for fruit cake. (Spices, grated chocolate and raisins added make it nicer.) Bake either as a loaf or in layers. Powdered sugar makes an easy as well as economical filling.—Mrs. A. E. Renner, Daykin, Neb.

Apple Sauce Cake.

One and one-half cupfuls apple sauce, one cupful sugar, one-half cupful butter, two cupfuls flour, two teaspoonfuls soda, one tablespoonful boiling water, one teaspoonful cinnamon, one teaspoonful cloves, one cupful stewed raisins. Cream the butter and sugar. Dissolve the soda in the boiling water. Sift the spices with the flour. Bake in a moderate oven half an hour. Bake in a loaf or in layers with chocolate frosting.—Mrs. Clara McKinstry, Valley Park, Mo.

Apple Sauce Cake.

One cupful sugar, one cupful apple sauce, one cupful sour cream, one egg, five tablespoonfuls molasses, one tablespoonful butter, one teaspoonful soda, one cupful raisins, flour to thicken. Cream the butter and sugar, add the egg and then the cream and molasses. Sift the soda with the flour and dredge the raisins and stir in after some of the flour has been stirred in.—Mrs. Charlott Emerson, Beaver, Minn.

Apple Sauce Cake.

Two-thirds cupful lard or butter, one cupful brown sugar, one-half cupful apple sauce, one cupful raisins, one-half cupful currants mixed in one and one-half cupfuls sifted flour, one teaspoonful soda dissolved in one-half cupful hot water, salt and spices to taste, mixed with the flour. Bake in a slow oven; makes a good cheap cake.—Mrs. L. Frank, Kalamazoo, Mich.

Apple Sauce Cake.

One cupful apple sauce, one cupful raisins, one teaspoonful soda put into the apple sauce, one teaspoonful cinnamon, one-half teaspoonful nutmeg, one and three-fourths cupfuls flour, one cupful sugar, one-half cupful melted butter, one-half teaspoonful cloves, pinch of salt.—Mrs. Thos. Griffith, Fairbury, Neb.

Apple Sauce Cake.

One cupful sugar, one-half cupful butter, one and one-half cupfuls sweetened apple sauce, one cupful raisins, one scant cupful nut meats, three eggs, two tablespoonfuls sour milk or cream, one teaspoonful soda, spices to taste, two cupfuls flour.—Mrs. E. Entenman, Stanton, Neb.

BROWN STONE FRONT**Brown Stone Front Cake.**

One cupful brown sugar, two eggs, one teaspoonful soda, one-half cupful butter, two-thirds cupful sour milk or butter-milk, flour to make real stiff. Cook this: One-fourth cake chocolate, yolk of one egg, three-fourths cupful white sugar, one-half cupful sweet milk. Stir into cake while hot. Put together with white icing.—Pearl Treadway, Huron, S. D.

Brown Stone Front Cake.

One cupful brown sugar, one-half cupful sweet milk or coffee, two eggs, one-half cupful butter, two cupfuls flour, one teaspoonful soda. Flavor with vanilla. Boil and pour into cake while hot one cupful grated chocolate, one-half cupful brown sugar, one-half cupful milk. Bake in loaf and ice.—Mrs. H. O. Swick, Paxton, Ill.

Brown Stone Front Cake.

Four squares of chocolate, one cupful milk, one cupful sugar, one egg. Beat together and boil ten minutes; when cool add one cupful sugar, one egg, one teaspoonful soda, two-thirds cupful butter, one-half cupful sour milk, three cupfuls flour. Flavor with vanilla.—Mrs. H. H. Beard, Hastings, Neb.

Brown Stone Front Cake.

Grate one-fourth cupful baker's chocolate, the yolk of one egg, one-half cupful sugar, one-half cupful milk. Boil

until thick. When cool add one cupful sugar, one-half cupful milk, one-half cupful butter, two eggs, one teaspoonful baking powder. Bake in layers.—Mrs. Roy E. Grizzle, Iola, Kan.

Brown Stone Front Cake.

Yolks of three eggs, one cupful sugar, one teaspoonful allspice, one teaspoonful soda, two and one-half cupfuls flour, one-half cupful butter, one-fourth cupful sweet chocolate dissolved in coffee, one teaspoonful cloves, one teaspoonful sour milk.—Mrs. Estelle Semands, DeSoto, Mo.

BURNT SUGAR

Burnt Sugar Cake.

To make burnt sugar: Put in granite pan one-half cupful sugar, place on stove and stir all the time till melted and a dark brown; then add six tablespoonfuls hot water and when it is dissolved like syrup it is ready for use. What is left can be put in a glass for another time. Cake: Cream one-half cupful butter with one and one-half cupfuls sugar, add one cupful water, yolks of three eggs, three tablespoonfuls burnt sugar and two cupfuls flour. Beat this well and then add three-fourths cupful flour, two teaspoonfuls baking powder and whites of three eggs well beaten. Bake in layers; put together with a boiled icing, to which has been added three tablespoonfuls of burnt sugar.—Mrs. E. F. Gallimore, Linn Grove, Ia.

Burnt Sugar Cake.

Syrup: Mosen with one cupful sugar, and burn until black, stir continually; thin with boiling water. Cake: Cream one and one-half cupfuls brown sugar with one-half cupful butter, and one cupful water, yolks of three eggs, two cupfuls flour and four tablespoonfuls burnt sugar. Beat this five minutes and then add one teaspoonful vanilla, two teaspoonfuls baking powder sifted with one-half cupful flour, whites of three eggs beaten stiff. Put whites of eggs in last and bake in layers. Filling: One cupful brown sugar, one-half cupful water and one tablespoonful burned syrup. Cook until it threads, beat until cold and spread between layers and on top.—Mrs. R. E. Green, Lexington, Ore.

Burnt Sugar Cake.

The burnt sugar syrup is made by placing one-half cup of sugar in a pan on the stoye; let it burn until it is black, add one-fourth cupful boiling water. Let cool before adding to the cake. It will keep and can be used for cakes, gravies or baked beans. One-half cupful butter (scant measure), yolks of two eggs, three teaspoonfuls burnt sugar syrup, one and one-half teaspoonfuls vanilla, two and one-half cupfuls flour, two teaspoonfuls baking powder, whites of two eggs

well beaten, one and one-half cupfuls sugar, one cupful cold water.—Mrs. Edgar Marshall, Edgar, Neb.

Burnt Sugar Cake.

One cupful white sugar, butter size of an egg, three table-spoonfuls burnt sugar, two teaspoonfuls baking powder, two eggs, one cupful sweet milk, flour enough to make a batter, not too stiff. Bake in three layers. Frosting: One cupful sugar with enough water to melt it and let it boil until it looks stringy or hairy; then have the whites of the eggs beaten to a stiff froth and then add the sugar and two table-spoonful burnt sugar and one teaspoonful of vanilla and beat it until it is stiff.—Mrs. W. H. Hersey, Clarion, Ia.

CARAMEL

Caramel Cake.

One-half cupful butter, one and one-half cupfuls sugar, whites of three eggs beaten well, one cupful sweet milk, three cupfuls flour, two teaspoonfuls baking powder; flavor with vanilla. Bake in shallow tins. Caramel frosting for cake: two cups brown sugar, one-half cupful sweet milk, butter the size of an egg and one teaspoonful vanilla. Cook until it threads. Beat until nearly cold, then spread between enough batter to make a real stiff batter.—Mrs. B. F. White, Ellensburg, Wash.

Caramel Cake.

Cook together one cupful sugar, one-half cupful milk, yolk of one egg and one-fourth cupful chocolate. Let the syrup stand. While it is cooling, cream one cupful of sugar with three-fourths cupful butter, add beaten yolks of two eggs and stir in cooked mixture; add one cup sweet milk, two and one-half cupfuls flour, two teaspoons baking powder, the stiffly beaten whites of two eggs and one teaspoonful vanilla. Bake in a moderate oven.—Mrs. Isaac Quigley, Graymont, Ill.

Currant Caramel Cake.

One cupful butter, two cupfuls sugar, six eggs, yolks and whites beaten separately, one cupful warm mashed potatoes, one cupful milk, one cupful melted chocolate, three cupfuls flour, three teaspoonfuls baking powder, pinch of salt, one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful allspice, one teaspoonful cloves, one cup dried currants. Cream the sugar and butter, add the yolks of the eggs, beaten light, also add the flour, potatoes, milk, chocolate, spices and currants and mix well. Fold in the well beaten whites of eggs. Bake in one large or two medium size loaves. Bake for nearly an hour.—Mrs. J. J. Fallin, Canyon Ville, Ore.

CHOCOLATE

Black Chocolate Cake.

Two cupfuls brown sugar, two eggs, one-fourth cupful butter, one teaspoonful vanilla, two teaspoonfuls baking powder, two cupfuls flour, one-half cupful cocoa, one-half cupful water, one teaspoonful soda, one-half cupful sour milk, two-thirds cupful nut meats. Cream the butter and sugar, add the eggs, sour milk with the soda dissolved in it, and the cocoa dissolved in the hot water. Sift the baking powder with the flour and sift both into the other ingredients, and add the vanilla. The nut meats may be used if desired.—Mrs. O. G. Frink, South Shore, South Dakota.

Black Chocolate Cake.

One-half cupful butter, one cup sugar, four eggs, three cupfuls flour, three-fourths cupful sour milk, one teaspoonful baking powder, one-half cupful hot black coffee, one-fourth cake chocolate, two teaspoonfuls cinnamon, one teaspoonful cloves and one teaspoonful soda. Cream the butter and sugar and add the eggs. Dissolve the chocolate in the hot coffee and add, with the sour milk, to the sugar and eggs. Sift the spices, baking powder and soda with the flour. Bake in layers. Mrs. S. E. LaRue, Colorado Springs, Colo.

Checkered Chocolate Cake.

Two cupfuls sugar, one cupful milk, three teaspoonfuls baking powder, whites of four eggs beaten to a stiff froth, one teaspoonful vanilla, one-half cupful butter, three cupfuls flour sifted twice. Take half of the mixture and into it put one-half pint grated chocolate which has previously been melted with a little boiling water. Bake in tins, first a ring of white about an inch wide, then of brown until the tin is covered. Start the next layer with brown first, being careful to lay them together as you bake them, which gives them the checkered effect. Use caramel filling.—Mrs. Frank Meyer, Alden, Kan.

Chocolate Cakes.

One cupful butter, two cupfuls sugar, two and one-half cupfuls flour, one-half cake baker's chocolate, one teaspoonful vanilla, one cupful sour milk, five eggs, one teaspoonful soda, one tablespoonful hot water, one and one-half cupfuls chopped walnut meats. Cream the butter and sugar, add the milk, yolks of the eggs, melted chocolate, flour, and lastly the soda and beaten whites of the eggs. Bake in layers and put together with a frosting made of the nut meats and vanilla. When nuts are added sift an extra tablespoonful flour. Bake in layers and put together with the following filling: two cupfuls sugar, one cupful milk, one cupful nut meats added when the frosting has boiled until it threads. Beat until nearly cold.—Mrs. Bessie Eddy, Woodinville, Wash.

Chocolate Cake.

First part: One cupful C sugar, one-half cupful butter, one teaspoonful soda, two eggs, one-half cupful sweet milk, two cupfuls flour. Cream the butter and sugar, dissolve the soda in the milk and add. Stir in the eggs and flour. Second part: Two-thirds cupfuls chocolate, two-thirds cupful brown sugar, one-half cupful sweet milk, one teaspoonful vanilla. Cook all together until like custard and pour while hot into the first part. Bake in two layers and put together with a caramel filling.—Mrs Lucy Stiles, Pleasant Hill, Ore.

Chocolate Cake.

One-half cupful milk, one egg, one-fourth cake chocolate. Boil together these ingredients until they thicken. One cupful sugar, one tablespoonful butter, vanilla, one-half cupful milk, two tablespoonfuls baking powder and two cupfuls flour. Cream the sugar and butter, add to the chocolate mixture after it has cooled. Then add the milk and flour and baking powder sifted together. Put together with a boiled frosting.—Mrs. Cassie Herman, Centralia, Mo.

Chocolate Cake.

One cupful sugar, one-half cupful butter, one cupful milk, two cupfuls flour, two eggs, two squares chocolate, two teaspoonfuls baking powder. Cream the sugar and butter, add the well-beaten eggs, milk, melted chocolate, and the flour and baking powder sifted together.—Miss Anna Tofsly, Crookston, Minn.

Chocolate Caramel Cake.

One and one-half cupfuls sugar, one cupful sweet milk, three tablespoonfuls baking powder, whites of six eggs beaten stiff, one-half cupful butter, three cupfuls flour and lemon flavoring. Beat sugar and butter to a cream, add milk and flavoring; sift flour and baking powder three times, last time over the mixture. Let stand while beating the eggs stiff, then mix smooth and turn in the whites of eggs and mix lightly to fold them in. Bake in three layers. Caramel Filling: One cupful sugar, one-half cupful grated chocolate and one-half cupful water. Cook three minutes in a granite pan. Have the yolks of six eggs beaten smooth, stir in and let boil up good, stirring all the time. Flavor with vanilla.—Mrs. J. J. Williams, Faulkton, S. D.

Chocolate Loaf Cake.

One cupful sugar, one-fourth cupful butter, one egg, one-half cupful sour milk, one teaspoonful soda, one and one-half cupfuls flour, two squares grated chocolate, one-fourth cupful boiling water. Cream the sugar and butter, add the egg, sour milk with the soda dissolved in it, and the flour. Add the chocolate dissolved in the hot water the last thing.—Mrs. C. L. Whipple, Schenectady, N. Y.

Chocolate Marble Cake.

One-half cupful butter, one cupful sugar, one-half cupful milk, one and one-half cupfuls flour, one teaspoonful baking powder, four eggs well beaten. Mix the ingredients, adding the well beaten eggs at the last. Take one cupful of this mixture and add to it five tablespoonfuls grated chocolate melted and one teaspoonful vanilla. Put a layer of white batter in pan and drop the chocolate in spots. There will be two layers of each. Frost either with a white or chocolate frosting.—Annie Wilson, Waterville,

Chocolate Nut Cake.

Two tablespoonfuls butter, one cupful sugar, two one-half cupful milk, one and three-fourths cupfuls flour, two teaspoonfuls baking powder, one-half cupful chopped walnut meats, one teaspoonful vanilla. Cream the butter and add the sugar to it gradually. Add the well beaten eggs, the milk, and then the flour and baking powder sifted together. Slightly flour the nut meats so they will not come to the top, and stir into the batter. Add the vanilla. Bake in two layers.

Icing: One cupful sugar, one-half cupful milk, one square unsweetened chocolate, butter size of an egg, one teaspoonful vanilla, handful chopped nut meats. Boil the sugar, milk and chocolate until it thickens, then add the butter and vanilla. Beat until slightly cooled and spread between the layers. Reserve a little for the top, and add to this the nut meats.—Mrs. G. W. Ravenstein, Wishek, N. D.

Chocolate Nut Cake.

One-half cake chocolate, one cupful sugar, one egg yolk, one cupful nut meats, one teaspoonful vanilla. Cook the sugar, chocolate and milk together until it thickens, add the nuts; let cool and add the vanilla, and add to the following batter: One cupful sugar, one-half cupful butter, one cupful milk, two eggs, two scant cupfuls flour, two teaspoonfuls baking powder. Cream the sugar and butter, add a small cupful of milk, the eggs, and scant cupfuls of flour (measured after sifting), and the baking powder. Bake in a sheet or layer and frost, putting nut meats on top.—Mrs. Ella Perry, Coeur d'Alene, Ida.

Spanish Chocolate Cake.

Two squares chocolate, one-half cupful milk, two eggs (yolks), and one tablespoonful butter. Cook this together until thick. One-half cupful milk, one and three-fourths cupfuls flour, one cupful sugar, one teaspoonful soda, and vanilla. Mix all these ingredients and add to the chocolate mixture, and bake. Filling: Two squares of chocolate, one cupful sugar, whites of two eggs and three tablespoonfuls water. Cook all together and spread on the cake.—Mrs. Frank Gallaher, Sprague, Wash.

COCOANUT**Cocoa Cake.**

One cupful sugar, butter size of an egg, one egg, one and one-half cupfuls flour, one-half cup cocoa, milk, one teaspoonful soda, vanilla. Cream the butter and sugar, and add the yolk only of the egg. Wet the cocoa with a little boiling water and fill the cup up with milk. Add to the sugar and egg and sift the flour and soda into all. Add the vanilla and bake in two layers. Put together with a boiling icing made with the white of the egg.—Mrs. D. W. Cory, Tacoma, Wash.

Cocoanut Cake.

Whites of six eggs, three-fourths cupful butter, one teaspoonful lemon essence, two teaspoonfuls baking powder, two cupfuls powdered sugar, three cupfuls flour, one cupful sweet milk. Bake as loaf cake. The next day cut off the upper and lower crusts, trim the brown off the sides and slice into four layers; put grated cocoanut in the icing and put on each layer, top and sides, freely. When cut it will be white all through.—Mrs. John Heis, Marshall, Ill.

Cocoanut Cream Cake.

Two cupfuls sugar, three-fourths cupful butter, three eggs, one cupful milk, three cupfuls flour, two teaspoonfuls baking powder, flavoring. Cream the sugar and butter, then add the yolks of the eggs, the milk and then the flour with the baking powder sifted into it. Beat thoroughly, then fold in the stiffly beaten whites of three eggs. Bake in three layers and put together with this filling: Two cupfuls milk, three tablespoonfuls corn starch, one egg, one cupful shredded cocoanut and one-half cupful sugar. Scald the milk, add the egg beaten in the sugar, and the corn starch moistened in a little cold milk. Cook until rather thick and add the cocoanut. Put the layers together with this cream and sprinkle cocoanut thickly on the top.—Mrs. Henry Weigel, North Henderson, Ill.

Cocoanut Cream Cake.

One and one-half cupfuls sugar, one cupful milk, one and one-half teaspoonfuls baking powder, creamed with one-half cupful butter, three full cupfuls flour. Beat all together till smooth and add the beaten whites of four eggs. Bake in layers. Frosting for Cake: One scant cupful very thick cream, whip and sweeten with four teaspoonfuls sugar. Stir in cocoanut, spread between layers and on top. This is also very nice without the cocoanut.—Mrs. W. T. Hartsock, Rockford, Wash.

White Cocoanut Cake.

One cupful sugar, one cupful sweet milk, two cupfuls flour or more, one teaspoonful vanilla extract, three tablepoon-

fuls butter, two teaspoonfuls baking powder, whites of three eggs beaten stiff. Sprinkle thickly with grated cocoanut.—Mrs. J. J. Hurst, White Hall, Ill.

COFFEE

Coffee Cake.

One cupful butter, two cupfuls sugar, three eggs (leaving out the whites of two), one cupful coffee, one teaspoonful soda, two cupfuls raisins, two tablespoonfuls grated chocolate, one-half teaspoonful each of cinnamon, cloves, allspice and nutmeg. Beat butter and sugar to a cream, add beaten eggs, coffee, soda dissolved in a little warm water, three and one-half cupfuls flour, raisins and spices. Bake in two layers. Icing: White of two eggs and two cupfuls sugar. Boil the sugar until clear, with just enough water to moisten it. Having beaten the eggs to a stiff froth, pour boiling syrup very slowly over them. Flavor with vanilla and place icing between cake and on top and sides.—Sunshine.

Coffee Cake.

Four eggs (well beaten) one cupful cold water, one cupful butter creamed with two and one-half cupfuls sugar, two cupfuls seeded raisins, one large teaspoonful soda, one grated nutmeg, one teaspoonful cloves, one teaspoonful cinnamon and four cupfuls flour. Frost with frosting.—Mrs. Bert Nugent, Friendship, N. Y.

Coffee Cake.

Four eggs (beaten light), one cupful brown sugar, one cupful molasses, one cupful butter, one cupful coffee, one teaspoonful soda, one pound raisins, one pound currants, one teaspoonful cinnamon, one teaspoonful cloves and four cupfuls flour.—Mrs. Myrtle Barger, Carson City, Mich.

Coffee Cake.

One cupful butter, one cupful sugar, one cupful molasses, one cupful cold coffee, three cupfuls flour, one egg, two teaspoons baking powder, one teaspoonful nutmeg, one teaspoonful cinnamon and one teaspoon cloves.—Mrs. Electa Terry, Farry, Okla.

Coffee Cake.

One cupful butter, one cupful sugar, one cupful molasses, one cupful strong coffee, one cupful raisins, five cupfuls flour, one teaspoonful soda, one teaspoonful cloves and one teaspoonful cinnamon.—Mrs. Chas. H. Stephens, Belle Fourche, S. D.

CREAM

Cream Cake.

One cupful butter, two cupfuls sugar, one cupful milk, one cupful corn starch, two cupfuls flour, two teaspoonfuls baking

powder, five eggs (whites), two teaspoonfuls lemon extract. Cream the butter, add gradually the sugar. Sift together thoroughly the flour, corn starch and baking powder, and add alternately with the milk to the first mixture. Beat the egg until stiff, add and beat vigorously. This makes two loaves or can be baked in layers and put together with any desired filling.—Eva Mae Bryte, Prairie City, Ill.

Cream Cake.

One and one-half cupfuls sugar; one cupful sour cream; three eggs, one teaspoonful soda, one-fourth teaspoonful salt, grated rind lemon, flour to make thick batter. Sometimes I separate the batter into halves, and flavor one half with lemon, and spice the other half. Then pour both batters at once into opposite ends of a long cake tin. This make a welcome variety for the children's dinner pails. I know for I have four pails to fill.—Mrs. W. W. McCloud, Minooka, Ill.

Cream Cake.

One and one-half cupful sugar, one tablespoonful butter, one and one-half cupfuls cream, two cupfuls flour, two teaspoonfuls baking powder, two eggs, flavoring to suit. Cream the sugar and butter well together, add the cream and flour sifted with the baking powder. Then add the well-beaten whites of the eggs after the dough is beaten. Put together with whipped cream for filling.—Mrs. J. E. Sharpless, Ringwood, Okla.

Cream Cake.

One egg, one cupful sugar, one-half cupful good cream, one-half cupful milk, one and two-thirds cupful flour, two teaspoonfuls baking powder, salt and flavoring.—Mrs. Everett Smith, Edgewood, Ia.

Sour Cream Cake.

One pint sugar, three eggs, one pint sour cream, two teaspoonfuls soda, two tablespoonfuls cinnamon, one tablespoonful allspice, one teaspoonful cloves, one teaspoonful nutmeg. Mix the sugar and yolks of the eggs, then add the sour cream with the soda dissolved in it. Sift the spices with the flour, using enough to make a stiff batter. Use the whites of the eggs for the frosting: Two cupfuls granulated sugar, one-half cupful water. Boil until it threads, then pour over the beaten whites of the eggs and beat until cold.—Mrs. A. G. Potter, Indianapolis, Okla.

DEVIL'S FOOD

Devils Cake.

Two cupfuls brown sugar, four eggs, cream together; one cupful chocolate in one-half cupful boiling water, one teaspoonful vanilla, one cupful butter, one-half cupful sour

milk, two cupfuls flour, one cupful walnuts if you like. Frosting: Save out the white of one egg. Boil one and one-half cupfuls sugar with one-half cupful water and a little cream of tartar, until it spins a thread and then pour on the beaten white of egg.—Mrs. R. W. Bennett, San Fernando, Cal.

Devils Cake.

Two cupfuls sugar, three cupfuls flour, one cupful chocolate dissolved in one-half cupful hot water; one teaspoonful baking powder, one teaspoonful soda dissolved in one cupful buttermilk, one-half cupful butter, four eggs, leaving out whites of two. Bake in layers and ice.—Amy A. Sharp, Powell Station, Tenn.

Devil Cake.

Two cupfuls granulated sugar, two eggs, two teaspoonfuls vanilla, one teaspoonful soda dissolved in one-half cupful hot water, three cupfuls flour, one-half cupful butter, one-half cupful grated chocolate, three-fourths cupful sour milk.—Mrs. Christian D. Heisey, Newport, Pa.

Devils Cake.

Two cupfuls brown sugar, one-half cake chocolate dissolved in one-half cupful boiling water, pinch of salt, one teaspoonful soda in one-half cupful sour milk, one-half cupful butter, two eggs, three cupfuls flour.—Mrs. Homer Murray, Knobnoster, Mo.

Devils Food.

Custard part: One cupful grated chocolate, one cupful brown sugar, one-half cupful sweet milk, yolk one egg well beaten. Stir together in granite pan and let come to a good boil. Add one teaspoonful vanilla and set aside to cool.

Cake part: One cupful brown sugar, one-half cupful sweet milk, two eggs, one-half cupful butter, two cupfuls flour. Cream butter and sugar and yolks of eggs; add milk, the whites of eggs beaten stiff, the custard part and one teaspoonful soda dissolved in one-fourth cupful warm water, then add flour and beat thoroughly. Bake in three layers and put together with filling.

Filling: One cupful brown sugar, one cupful water, one cupful white sugar, one tablespoonful vinegar. Boil until thick like candy; remove from the fire and beat into this mixture one-fourth pound marshmallows. When dissolved let come to boil again, then beat in white of one egg beaten stiff and when cool enough spread on cake.—Mrs. Jessie Brewster, Lordsburg, Cal.

Devils Food.

Two cupfuls brown sugar, one-half cupful sour milk, two eggs, two cupfuls flour, one-half cupful butter, one

teaspoonful soda dissolved in the milk, one-half cupful cocoa dissolved in one cupful hot water. Add cocoa last. Bake in two layers. Use fig filling and Mocha icing.

Filling: One-half pound figs cut fine, one-half cupful water, one-fourth cupful sugar. Cook ten minutes.

Mocha icing: One cupful pulverized sugar, one teaspoonful vanilla, two tablespoonfuls sweet milk, two teaspoonfuls cocoa, one tablespoonful butter. Mix smooth, spread on while cake is hot.—Mrs. John J. Fulford, Pt. Edward, Ont., Can.

Devils Food.

Into a sauce pan or small kettle put one cupful grated chocolate and one-half cupful each sweet milk and sugar. Let all come to a boil, then set back and let cool. This is the first part. For second part take one cupful sugar, one cupful sour milk, one or more eggs; add half of the first part to this mixture and one teaspoonful vanilla, one teaspoonful soda dissolved in a little hot water and flour enough for a rather stiff cake batter. Bake in layers or loaf; add small cupful of sugar to the remaining half of chocolate. Cook until thick and stir slowly in beaten white of one egg and use for frosting.—Clara Givens, Ipswich, S. D.

Devils Food.

Cream together one cupful sugar and one-half cupful butter; add one-half cupful sweet milk and two eggs beaten until light. Put together over the fire one-half cupful sweet milk, one-half cupful brown sugar and one cupful grated chocolate. When thoroughly dissolved set aside to cool. Then mix with the other ingredients; also a teaspoonful of vanilla and enough flour (to which two teaspoonfuls baking powder has been added) to make a batter of the right consistency.—Mrs. Carrie J. McNeal, Tuttle, Okla.

Devils Food.

Two cupfuls sugar, two eggs, a little salt, three cupfuls flour, one-half cupful butter, one-half cake baker's chocolate, one teaspoonful soda in one-half cupful sour milk. Dissolve the chocolate in one-half cupful boiling water. Bake in layers. Filling: One-half cupful cream, two cupfuls sugar, one-half cupful butter, one teaspoonful vanilla. Mix these together with two tablespoonfuls chocolate, and cook until it becomes waxy. Cool and spread quickly in layers—Mrs. Henry Williams, Hitchcock, S. D.

Devils Food.

Part 1: One cupful brown sugar, one-half cupful sweet milk, one cupful grated chocolate.

Part 2: One cupful brown sugar, one-half cupful sweet

milk, two cupfuls flour, one-half cupful butter, yolks of three eggs, two teaspoonfuls baking powder.

Put the first part on the stove and let it come to a boil; cool and mix with the second part. Flavor with vanilla and bake in two layers and put together with white icing.—Miss Josie Hunter, Unionville, Mo.

Devils Food.

One cupful grated chocolate, two-thirds cupful brown sugar, one-half cupful sweet milk. Let boil and then cool and add: One and one-half cupfuls brown sugar, one-half cupful sweet milk, one teaspoonful soda, one-half cupful butter, three eggs, two cupfuls flour. Stir all together and bake in layers.—Mrs. Mary Mills, Olive Green, O.

Devils Food Cake.

One cupful grated chocolate, one cupful brown sugar, one teaspoonful vanilla, one-half cupful sweet milk, yolk of one egg. Stir all together in a granite saucepan. Cook slowly and set away to cool.

Cake part: One cupful brown sugar, two cupfuls flour sifted, two eggs, one yolk and whites, one-half cupful butter, one cupful sweet milk. Cream the butter and sugar well, then add the well beaten yolk, then the milk. Add the sifted flour and the whites of eggs beaten stiff. Now beat all together. Stir in the custard, lastly add one-half teaspoonful soda dissolved in a little warm water.—Mrs. G. C. Quinn, Alma, Ark.

Devils Food Cake.

Custard part: Two squares chocolate grated, one-half cupful thick sour cream. Cook together until smooth and chocolate is melted. Then let cool.

Cake part: Beat three eggs, whites and yolks separately. To the yolks add one and one-fourth cupfuls sugar and beat well. One-half cupful thick sour cream, pinch of salt. Add custard part, beat well. Then add one and one-fourth cupfuls flour. One level teaspoonful soda dissolved in a little hot water. Add whites of three eggs well beaten. Bake in layers or in a long bread pan.—Mrs. Lester E. Dyke, Eagle City, Okla.

Devils Food Cake.

Three eggs, three-fourths cupful butter and lard, or all butter, one teaspoonful soda in chocolate, three and one-half cupfuls flour, one teaspoonful ground cinnamon, one pound brown sugar, one cupful buttermilk, one-fourth cake chocolate melted in one cupful hot water, one teaspoonful cloves.

Boiled Icing: Two cupfuls granulated sugar, one-half cupful boiling water. Boil sugar and water until it gets stringy, beat the whites of two eggs, pour the sugar over

eggs, and beat until it gets cool.—Ollie M. Whiteside, Buena Vista, Va.

Devils Food Cake.

One cupful sugar, one-half cupful sweet milk, one teaspoonful baking powder, one-half cupful butter, two eggs, two and one-half cupfuls flour. Mix well and then add: Five tablespoonfuls sugar, one-half cupful boiling water. Mix this separate. Six teaspoonfuls cocoa. Let cool and then mix all together. Filling: One cupful sugar, one tablespoonful chocolate, one-half cupful sweet cream, one tablespoonful butter. Let boil and then spread.—Mrs. Tillie Newly, Franklin, Ill.

Devils Food Cake.

One-half cake sweet chocolate, one-half cupful sugar, one-half cupful sour milk, yolk of one egg. Boil all together until thick, set away to cool and flavor with vanilla.

Second part: One cupful sugar, one-half cupful sour milk, one-half cupful butter, one teaspoonful soda, yolks of two eggs beaten as for ordinary cake, whites of three eggs beaten until stiff. Mix both parts and bake in layer or loaf.—Mrs. Beulah Stafford, Elmira, Mo.

Devils Food Cake.

Blend two cupfuls brown sugar with one-half cupful butter, add the yolks of three eggs and one-half cupful sour milk. Melt four squares of chocolate, unsweetened, in one-half cupful boiling water and let cool. Add to the other ingredients. Stir in two cupfuls flour with one teaspoonful baking powder and one teaspoonful soda, the beaten white of one egg and one-half teaspoonful vanilla.—Mrs. G. W. Wadsworth, Imlay, S. D.

Devils Food Cake.

Part 1: Three-fourths cupful chocolate, one cupful brown sugar, one-half cupful sweet milk. Boil this till thick, then cool. Part 2: One cupful brown sugar, three yolks of eggs, one teaspoonful soda mixed in the milk, two cupfuls flour measured before sifting, one teaspoonful cinnamon, one-half cupful butter, one cupful sweet milk, one-fourth teaspoonful cloves. Add part one and bake in two layers.—Mrs. Harry Holmes, Radium, Minn.

Devils Food Cake.

One cupful butter, two and one-half cupfuls flour, five eggs, one teaspoonful soda dissolved in boiling water, one-half cake unsweetened chocolate, grated, two cupfuls sugar, one cupful sour milk, one teaspoonful vanilla. Cream butter and sugar together, add beaten yolks. Then sour milk, then flour, whites of eggs beaten and then chocolate and soda and extract. Bake in six layers.—Mrs. I. V. Freeman, Graham, Texas.

Devils Food Cake.

Two squares of chocolate dissolved in one-half cupful hot water, one egg, one cupful granulated sugar, one tablespoonful melted butter, one and three-fourths cupfuls flour. Mix lightly or stir. Dissolve one teaspoonful baking soda in one and one-half cupfuls boiling water, pinch of salt, one teaspoonful vanilla. Add to the above. Do not beat, but stir all together lightly.—Mrs. John H. Coulter, Oakes, N. D.

Devils Food Cake.

Two cupfuls sugar, one-half cupful sweet milk, one-half cupful grated chocolate, two teaspoonfuls baking powder, one-half cupful butter, three eggs, one-half cupful boiling water. Flavor with vanilla and use flour enough to make a stiff dough. Pour the boiling water on the chocolate and dissolve it, before mixing with the other ingredients.—Mrs. James M. Hixson, Port Lavaca, Tex.

Devils Food Loaf Cake.

Two cupfuls white sugar, two eggs and the yolk of the third, one-half cupful sour milk, two cupfuls flour, one-half cupful butter, one-half teaspoonful soda, two teaspoonfuls vanilla. Dissolve soda in milk. Grate three squares chocolate and put in a cup. Fill cup with boiling water, stir until chocolate is melted, then add this to the cake and stir thoroughly. Make boiled frosting, using the white of the third egg.—Mrs. G. H. Miller, Peterson, Ia.

Premium Devils Food Cake.

One cupful sugar, two eggs, one-half cupful sour milk, two cupfuls flour, two-thirds cupful butter, one teaspoonful soda, one and one-half cupfuls English walnuts. Beat together well.

Chocolate part: Yolk of one egg, one-half cupful cold water, one-half cupful sugar, one-third cake baker's chocolate. Cook until thick and when cool add two teaspoonfuls vanilla and nuts. Put all together and beat.

Icing: One egg well beaten, one cupful grated chocolate, four tablespoonfuls thick sweet cream, one cupful sugar, butter size of a walnut. Cook until thick and smooth.—Mrs. C. H. Phillips, Coalinga, Cal.

EGGLESS**Eggless Cake.**

One cupful sugar, one-half cupful shortening, two tablespoonfuls New Orleans molasses, one cupful unsweetened apple sauce, two teaspoonfuls soda, one teaspoonful baking powder, one-half cupful raisins, one-half teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful all-

spice, one-half teaspoonful nutmeg, salt, two and one-half cupfuls flour. Cream the sugar and shortening, add the molasses, then the apple sauce. Sift the dry ingredients with the flour and sift into the mixture, adding the raisins last. Bake twenty minutes.—Mrs. John Lapree, Bailey, Mich.

Eggless Cake.

One-half cupful lard or butter, one cupful sugar, one cupful sour milk, one teaspoonful soda, one teaspoonful baking powder, one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful cloves, two cupfuls flour, one cupful raisins or currants. Sift the dry ingredients with the first cupful of flour and stir in the raisins then. Mix other ingredients as usual.—Mrs. Estella Shaw, Simms, Mont.

Eggless Cake.

One-half cupful butter, one cupful sugar, one cupful sweet milk, two cupfuls flour, two teaspoonful baking powder. Cream the butter and sugar, add the milk and then the flour and baking powder sifted half a dozen times. Bake in a loaf.—Mrs. Ella Stoll, New Middletown, Ind.

Eggless Cake.

One cupful sugar, one cupful sweet cream, one teaspoonful salt, two cupfuls sifted flour, two teaspoonfuls baking powder, flavor to suit. Mix the ingredients and bake in three layers.—Sophia Westfall, Rutledge, Mo.

Eggless Cake.

Three-fourths cupful butter, one cupful sugar, one cupful sweet milk, one-half teaspoonful soda, one cupful chopped raisins, two cupfuls flour, spices to taste.—Mrs. W. F. Stauffer, Alburnett, Ia.

FEATHER

Feather Cake.

Cream together one cupful butter and two cupfuls powdered sugar; add one scant cupful cornstarch and one cupful milk, two cupfuls flour into which two teaspoonfuls baking powder have been well blended, one scant tablespoonful orange extract and lastly the whites of seven eggs beaten to a stiff froth. Best to bake in layers and use the kind of icing desired.—Mrs. C. C. Shelinbarger, Coats, Kan.

Feather Cake.

One egg, one tablespoonful cold butter, one and one-half cupfuls flour, one and one-half teaspoonfuls baking powder, one cupful sugar, one-half cupful sweet milk, lemon drop to taste.—Mrs. Amanda Grimmer, Quincy, Ill.

Feather Cake.

One cupful sugar, one tablespoonful butter, one and one-half cupfuls flour, one egg, three-fourths cupful milk, one and one-half teaspoonfuls baking powder. Beat eggs and sugar well.—Mrs. Albert Andersen, Morris, Minn.

FRUIT**Cup Fruit Cake.**

One cupful sugar, one cupful butter or lard, two eggs, one teaspoonful allspice, four cupfuls flour, one cupful sorghum molasses, one cupful sweet milk, one teaspoonful cinnamon, one cupful raisins, two teaspoonfuls soda. Bake 45 minutes.—Mrs. F. E. Wallace, Granville, N. D.

Domestic Fruit Cake.

Two cupfuls dried apples, four cupfuls flour, one heaping teaspoonful soda, one teaspoonful cinnamon, one teaspoonful ginger, one bowl raisins, or more if wanted, one cupful currants, etc., one cupful sugar, one cupful sweet milk, one cupful butter or lard, one teaspoonful cloves, one teaspoonful allspice. Soak the apples over night and then chop fine and cook one hour. Beat well and bake in a moderate oven.—Mrs. C. R. McKay, Ohaton, Aita., Can.

Eggless Fruit Cake.

One cupful light brown sugar, one cupful butter, heaping teaspoonful cinnamon, one teaspoonful ginger, one teaspoonful lemon, one teaspoonful soda, dissolved in a little hot water, one cupful boiling water, one cupful currants cleaned and floured, one-fourth pound shredded citron floured, one cupful molasses, pinch of salt, one teaspoonful cloves, one-half nutmeg grated, one teaspoonful vanilla, two cupfuls raisins, seeded and floured, one-half pound blanched almonds chopped. Add flour to make stiff enough to hold the mixing spoon upright and bake in a moderate oven about one hour.—Mrs. W. G. Davison, Tiger, Wash.

Eggless Fruit Cake.

Two cupfuls sugar, one cupful butter, one teaspoonful cloves, one teaspoonful nutmeg, two cupfuls buttermilk, two teaspoonfuls soda, two teaspoonfuls cinnamon, two cupfuls raisins rolled in one-half cupful flour, one cupful nuts rolled in one-half cupful flour, making five cupfuls of flour in all.—Miss Minnie Hoback, Hardy, Okla.

English Fruit Cake.

One and one-half cupfuls sugar creamed with one-half cupful butter, one-half cupful grated chocolate, one-half teaspoonful cloves, one-half teaspoonful allspice, two eggs well beaten, one cupful English walnuts, one pound cur-

rants, two and one-half cupfuls flour, one teaspoonful cinnamon, a little nutmeg, one-third cupful molasses, one cupful strong coffee, one-half teaspoonful soda, one teaspoonful baking powder.—Mrs. M. McDermott, Ida Grove, Ia.

Fruit Cake.

One cupful butter, one cupful milk, three teaspoonfuls baking powder, two pounds or boxes of raisins, one pound currants, one pound unshelled almonds (shell, blanch and chop into rather fine pieces), one cupful other mixed nut meats, one tablespoonful ground cinnamon, one teaspoonful cloves, two cupfuls sugar, three cupfuls flour, four whole eggs. Cream the butter and sugar together and add one cupful flour and mix thoroughly. Then add milk and the rest of the flour sifted with the baking powder and spices. Add eggs beaten light, then fruits and nuts. Bake three hours in a moderate oven.—Mrs. Helen Marquette Aulbach, Okarche, Okla.

Fruit Cake.

One pound sugar, one cupful white syrup, one pound dates, one pound English walnut meats, one pound hickory nuts, one-half pound butter, one pound figs, cut fine, one pound raisins, whole, one pound pecans. Have all nut meats whole. One cupful sour milk, eight cupfuls flour, five teaspoonfuls baking powder, twelve eggs, whites beaten well, one cupful cherry juice, one cupful cornstarch, flavor to suit taste. Bake six hours in a slow oven.—Mrs. Wm. Harkle-road, Franklin, Ill.

Fruit Cake.

One cupful sugar, one cupful molasses, one teaspoonful soda, one teaspoonful cloves, one cupful walnuts, chopped, one cupful citron and lemon peel chopped, pinch of salt, one cupful chopped figs, three-fourths cupful butter, three-fourths cupful strong coffee, one teaspoonful cinnamon, one teaspoonful allspice, one cupful raisins, two eggs, one-half cupful dates. Add hot water and soda and flour enough to make a stiff batter. Bake slowly.—Mrs. L. W. Anderson, Tacoma, Wash.

Fruit Cake.

One and one-half cupfuls sponge, one and one-half cupfuls sugar, three-fourths cupful (scant) butter or lard, two teaspoonfuls baking powder, one teaspoonful cinnamon, two eggs, one cupful raisins, six teaspoonfuls cocoa, one and one-half cupfuls flour, one teaspoonful soda dissolved in about one tablespoonful boiling water with the cocoa, one teaspoonful cloves and two teaspoonfuls vanilla. Bake in a loaf one hour.—Mrs. C. W. Dalrymple, Renfrow, Okla.

Fruit Cake.

Three eggs, one-half cupful sugar, one cupful warm water, one tablespoonful soda, one cupful currants, one

teaspoonful allspice, one teaspoonful ginger, one-half cupful butter, one cupful molasses, one cupful walnuts, one cupful raisins, one teaspoonful cloves, one teaspoonful cinnamon, three cupfuls flour. Bake in slow oven one-half hour. Use white icing on top.—Mrs. Einer Rasmussen, Enumclaw, Wash.

Fruit Cake.

Two cupfuls finely chopped apples, one cupful molasses, one cupful raisins, one-half teaspoonful cloves, a little nutmeg, one cupful sugar, one cupful lard, one teaspoonful cinnamon, one teaspoonful allspice. Boil 20 minutes slowly; when cool add: One cupful sour milk, four cupfuls flour, one teaspoonful soda, one teaspoonful baking powder. Bake one hour in a moderate oven.—Mrs. Claude Virgin, LaFayette, Ind.

Fruit Cake.

Three eggs, one-half cupful sour milk, one cupful sugar, one teaspoonful cloves, three cupfuls raisins, one-fourth cupful dried citron, one-half cupful butter, one-half teaspoonful soda, one teaspoonful cinnamon, one teaspoonful allspice, three cupfuls currants, enough flour to make a stiff batter, before the fruit is added. Bake in a slow oven one hour.—Mrs. Thos. W. Greene, Roseau, Minn.

Fruit Cake.

One pound currants, one-half of 5 cents' worth of lemon peel, three cupfuls sugar, one and one-half cupfuls lard, one teaspoonful soda, one teaspoonful cinnamon, one-half cupful syrup, one pound raisins, one pint minced meat, one cupful sour milk, three cupfuls flour, one cupful chopped nuts, one-half teaspoonful nutmeg, six eggs.—Mrs. Gladys Secord, Mt. Pleasant, Mich.

Fruit Cake.

One cupful butter, one cupful dark molasses, one cupful sour milk, one pound flour, one teacupful raisins, one teaspoonful cinnamon, one teaspoonful allspice, one cupful brown sugar, two eggs, one teaspoonful soda, one teaspoonful vanilla, one teacupful currants, one teaspoonful cloves.—Mrs. W. H. Willis, Rhame, N. D.

Fruit Cake from Dough.

Two cupfuls sugar, two cupfuls light bread dough, one scant teaspoonful soda, one cupful butter, two eggs, one and one-half cupfuls currants. Seeded or chopped raisins and spices may be used also. Flour enough to make a stiff batter. Set in warm place to rise one hour and bake in a moderate oven.—Mrs. E. G. Agée, Quincy, Ill.

Plain Cream Fruit Cake.

Two cupfuls brown sugar, three-fourths cupful currants,

one teaspoonful soda dissolved in the cream, three-fourths cupful raisins, one cupful sour cream (thick), three cupfuls flour, one egg. Bake moderately.—Mable M. Leete, Council Bluffs, Ia.

White Fruit Cake.

One cupful butter, one cupful sweet milk, whites of seven eggs, one pound seeded raisins, one pound blanched almonds, two cupfuls sugar, two and one-half cupfuls flour, two teaspoonfuls baking powder, one pound figs, one-fourth pound citron. Chop raisins, almonds, figs and citron fine, then mix all thoroughly; before adding the fruit add a teaspoonful of lemon extract. Put the baking powder in the flour and mix it well before adding it to the other ingredients. Sift a little flour over the fruit before stirring it in. Bake slowly two hours. A cupful of grated coconut is a nice addition to this cake.—Mrs. Marion Ashley, Indianapolis, Ind.

Dried Apple Cake.

Soak two cupfuls dried apples over night, then chop fine and simmer in two cupfuls molasses; simmer for two hours on the back of the stove. Then add: One cupful seeded raisins, one cupful sugar, two eggs, two teaspoonfuls soda dissolved in sour milk, one cupful butter, one cupful sour milk, juice of one lemon, three and one-half cupfuls flour, spices to suit taste.—Mrs. Alvin Koenig, Newburg, Wis.

FUDGE

Fudge Cake.

Cream together one-half cupful butter with one cupful sugar; add the well beaten yolks of two eggs, then the whites beaten to a stiff froth. Stir in one-half cupful milk, two and one-half teaspoonfuls baking powder sifted with one and one-half cupfuls flour. Add two ounces melted chocolate and one-half teaspoonful vanilla. Bake in a shallow pan and frost with chocolate nut fudge, made as follows:

Put over the fire in a granite saucepan two cupfuls granulated sugar, one-half cupful milk, one tablespoonful butter and three-fourths cupful grated chocolate. Bring to a boiling point and stir a little at first, then let cook without stirring until it will form a soft ball in cold water. Remove from the fire and beat until creamy. Just as it reaches the thickening point, add a cupful chopped walnuts or pecans and a teaspoonful vanilla and pour quickly over cake.—Ella Humphrey, Telbetts, Mo.

Fudge Cake.

Two cupfuls brown sugar, two eggs, one-half teaspoonful soda, one teaspoonful baking powder, one teaspoonful

cinnamon, one-half cupful lard, cream with sugar, one cupful sour milk, two cupfuls flour, one cupful raisins, one teaspoonful cocoa. Do not bake over 25 minutes.—Mrs. James Ramo, Tonawanda, N. Y.

Wellesley Fudge Cake or Millionaire's Cake.

One cupful sugar, three eggs, two and one-half cupfuls flour, one-fourth cupful cocoa, two-thirds cupful butter, one cupful sweet milk, one teaspoonful baking powder, one-half cupful English walnuts. Cream the butter and sugar, add milk, then flour and baking powder, then the cocoa, then the nuts, and lastly the beaten eggs.

Cream filling for the cake: One and one-half tablespoonfuls butter, one-fourth cupful confectioners' sugar, one-fourth cupful milk, one-half cupful unsweetened cocoa, a few grains of salt, one-half teaspoonful vanilla. Melt butter, add cocoa, sugar, salt and milk. Heat and boil and stir till creamy, add vanilla and pour over cake to the depth of one-fourth inch.—Mrs. R. R. Stewart, Galesburg, Ill.

GOLD

Gold Cake.

One-half cupful butter, one and one-half cupfuls sifted flour, one and one-half teaspoonfuls baking powder, one cupful sugar, one-half cupful milk, yolks of four eggs, flavor with orange. Beat the butter and sugar to a cream, then add the milk and flour, then add flavor and lastly the beaten yolks of the eggs. A nice silver cake can be made from the whites of the eggs and flavor with vanilla.—Mrs. Fred Gunter, Scranton, Pa.

Gold Cake.

One cupful sugar, yolks of six eggs, two cupfuls flour, grated rind and juice of one-half lemon or one-eighth teaspoonful nutmeg, one-half cupful butter, one-half cupful milk, two teaspoonfuls baking powder. Add the beaten yolks to the creamed butter and sugar; add the milk and flour with the baking powder.—Mrs. H. G. Emde, Elgin, Neb.

Gold Cake.

Take two cupfuls white sugar, yolks of eight eggs beaten to a cream with the sugar, and one small cupful good butter, one cupful sweet milk, two teaspoonfuls good baking powder, sifted with three cupfuls flour. Flavor to taste and bake until done in a slow oven.—Mrs. Blanche Coltrane, Pierceville, Kan.

Gold Cake.

Beat two cupfuls sugar, one cupful butter; add one cupful sweet milk, beat again, then stir in two and one-half cupfuls

flour, the well beaten egg yolks of six eggs, three teaspoonfuls baking powder and stir all together. Bake in layer or loaf.—Mrs. John Heck, Atwood, N. Y.

Gold Cake.

One cupful sugar, three-fourths cupful milk, yolks of two eggs, two teaspoonfuls baking powder, one-fourth cupful butter, two cupfuls flour, one teaspoonful extract.—Mellie Teasley, Glasco, Kan.

ICE CREAM

Ice Cream Cake.

One cupful C sugar, one-half cupful butter, one-half cupful sweet milk, three eggs, one teaspoonful vanilla, two teaspoonfuls baking powder, two cupfuls flour. Mix the butter and sugar, add the milk and the whites only of the eggs (well beaten). Then add the vanilla, flour, and baking powder. Bake in three layers. Frosting: Yolks of three eggs, one cupful sugar and one-half teaspoonful vanilla. Beat these all together for fifteen minutes, when they will be like cream. Put this on the cake and place the cake in the oven for a few minutes when the frosting will be firm.—Mrs. E. S. Hulvey, Bloomington, Ill.

Ice Cream Cake.

One-third cupful butter, one-half cupful milk, one cupful sugar, one and three-fourths cupfuls flour and two teaspoonfuls baking powder. Cream butter and sugar, pour in milk, sift baking powder into flour, then add two-thirds teaspoonful vanilla extract, whites of three eggs beaten stiff and folded in. This makes two layers and put together with the following icing. Let cake get cold before putting together. Filling: Yolks of three eggs, one teaspoonful vanilla, powdered sugar enough to make a stiff paste.—Mrs. Wm. Bray, East Bangor, Pa.

Ice Cream Cake.

One cupful sugar, one-half cupful butter or lard, yolks of three eggs, one cupful sweet milk or water, two teaspoonfuls baking powder and three cupfuls flour. Mix as for a regular cake. Frosting: Whites of three eggs and nine tablespoonfuls sugar, with a little salt. Beat all to a stiff cream.—Mrs. Ella Rose, Burdick, Ill.

JAM

Blackberry Jam Cake.

Six eggs, whites and yellows, two cupfuls sugar, one cupful butter, one tablespoonful cloves, one tablespoonful allspice, one tablespoonful cinnamon. Stir until very light, then add two cupfuls blackberry jam, one cupful buttermilk,

four cupfuls flour, sifted with one teaspoonful soda. Bake in layers, putting white icing between, or as a solid cake in cake pans with icing on top.—Mrs. Eunice Ruppel, DeSoto,

Blackberry Jam Cake.

One cupful sugar, one-half cupful butter, two eggs, three tablespoonfuls buttermilk, one teaspoonful soda, one cupful jam, two teaspoonfuls cinnamon, one teaspoonful nutmeg, flour same as for other cakes. Bake in two patty tins and put together with a thick layer of frosting made from the two cupfuls of sugar and the white of one egg.—Mrs. J. L. Quinn, Clyde, Wash.

Blackberry Cake.

Cream one-half cupful butter with one cupful sugar. Add two eggs, save white of one for icing, four tablespoonfuls cold water, one cupful cooked blackberry juice and berries, two cupfuls flour, sifted with one-half teaspoonful cloves, one teaspoonful soda and cinnamon. Bake in two layers and put together with any kind of icing.—Mrs. Mary I. Shewey, Caldwell, Ida.

Cherry Cake.

Three-fourths cupful butter, one cupful sugar, three eggs, one cupful canned cherries without juice, two cupfuls flour one teaspoonful each cloves and cinnamon, one-half nutmeg, one level teaspoonful soda, four tablespoonfuls sour cream. This may be baked as a loaf cake or in layers with a boiled filling.—Mrs. W. M. Seagraves.

Jam Cake.

One cupful sugar, three-fourths cupful butter, one-half cupful sour milk, flour to thicken, three eggs, one cupful jam, one teaspoonful soda, one teaspoonful cinnamon. Mix the butter and sugar, add the eggs and milk, then the jam and spice. Sift the soda with the flour. Bake in layers.—Miss Addie Theobald, Strawn, Kan.

Jam Cake.

One cupful sugar, one-half cupful butter, three eggs, five tablespoonfuls sour cream, one teaspoonful soda, one teaspoonful cinnamon, one teaspoonful cloves, one nutmeg, one cupful jam.—Mrs. Edna Gill, Cumberland, O.

Lemon Jelly Cake.

Three eggs, two cupfuls sugar, one cupful milk, one cupful butter, two teaspoonfuls baking powder, three cupfuls flour. Filling: One lemon, one egg, one cupful sugar, one cupful boiling water, one tablespoonful cornstarch. Cook until thick and spread while hot.—Mrs. Della Titus, Bronough, Mo.

Strawberry Jam Cake.

One-half cupful butter, two cupfuls sugar creamed with butter, eight tablespoonfuls sour milk with one teaspoonful soda in it, three cupfuls flour, six eggs beaten good, reserve whites of two for icing. Now add flour to sugar, two teaspoonfuls cloves, spices, cinnamon and one-half nutmeg, then milk, eggs, one-half cupful raisins and one-half pint strawberry jam.—Mrs. Elmer Graham, Ashmore, Ill.

JELLY ROLL**Jelly Roll.**

Three eggs, one cupful sugar, one cupful flour, one teaspoonful baking powder, three tablespoonfuls water, flavor to taste. Beat the eggs, flour and sugar together until light, then add the baking powder, water and flavoring. Stir briskly for a few moments until thoroughly mixed. Bake in a large pan in a quick oven. When done turn out and spread with jelly, and roll up.—Mrs. W. H. Wells, Linn, Kan.

Jelly Roll.

One cupful flour, one-half teaspoonful salt, two level teaspoonfuls baking powder, two eggs lightly beaten, one cupful sugar, one-third cupful hot milk, glass of jelly.—Mrs. N. Graham, Fredricktown, Mo.

Rolled Jelly Cake.

Four eggs, two-thirds cupful powdered sugar, one-fourth teaspoonful salt, one-half teaspoonful baking powder, two-thirds cupful flour. Beat the yolks and sugar till light, add mixed dry ingredients, the stiffly beaten whites. Mix lightly together. Bake in thin sheet in quick oven. As soon as done turn quickly on a towel wrung out of water, spread with jelly, roll up and dust with powdered sugar.—Mrs. John T. Yolkers, Bloomfield, Neb.

Roll Jelly Cake.

One cupful sugar, four eggs, one cupful flour, one teaspoonful cream tartar, one-half teaspoonful soda, pinch of salt. Mix the powders and salt with the flour. Beat the eggs light and add the sugar and the flour and beat up light again. Bake in a square pan; turn on a towel, spread on the jelly and roll immediately.—Pearl St. John, LaValle, Wis.

MAHOGANY**Mahogany Cake.**

One cupful sugar, one cupful sweet milk, three eggs, one teaspoonful each of vanilla and lemon extract, one-half cupful grated chocolate, one tablespoonful butter, one level teaspoonful soda. Add enough flour to thicken and make a thin dough. Melt the chocolate and add the milk; let this boil till

it begins to thicken, then add to the other ingredients. Add flour last. Icing for Mahogany Cake: Moisten one cupful sugar with milk, add a little butter and boil till it will candy when cold. Spread on cake.—Mrs. Ida Damon, Bigelow, Kan.

Mahogany Cake.

One-half cupful Baker's chocolate, one-half cupful sweet milk. Boil chocolate and milk. When cool add the following mixture: Cream together one and one-half cupfuls sugar and one-half cupful butter, add three well beaten eggs, one-half cupful sweet milk, one level teaspoonful soda dissolved in the milk, two cupfuls flour. Stir well and bake in three layers and when cold put together with boiled frosting.—Mrs. J. H. Ivers, Loveland, Col.

Mahogany Cake.

One and one-half cupfuls sugar, one-half cupful sweet milk, one teaspoonful soda dissolved in milk, one teaspoonful vanilla, scant one-half cupful butter, two cupfuls flour, three eggs, one-half cupful grated chocolate. Cook chocolate in one-half cupful of milk, cool and stir in cake last. Any icing preferred.—Mrs. John Brown, Sweet, Ida.

Mahogany Cake.

First part: Two-thirds cupful chocolate, one-half cupful sugar, one-half cupful sweet milk. Boil these ingredients slowly. Second part: One level teaspoonful soda dissolved in one cupful sweet milk. Then add cooked mixture and then two cupfuls flour. Bake in a loaf or layer.—Mrs. D. E. Davis, Troy, Mo.

MARBLE

Marble Cake.

Dark part: One cupful sugar, one-half cupful butter. Rub these to a cream, divide the cream in two equal parts and to one part add: One cupful flour, one-half cupful milk, one teaspoonful baking powder, one-half teaspoonful cinnamon, one-fourth cup molasses, two eggs (yolks), one-half teaspoonful cloves, one-fourth teaspoonful nutmeg. Beat thoroughly. The track made by the spoon should not fill in at once.

Light part: Two eggs (whites), one-half cupful milk, one teaspoonful baking powder, one cupful flour. Add milk to the other portion of sugar and butter, then the flour and baking powder. Place a layer of dark, then a layer of light, until all the batter is used. Bake three quarters of an hour in a moderate oven.—Mrs. Ole Heggen, Robertsdale, Ala.

Marble Cake.

Light part: Three eggs (whites only), one cupful white sugar, one-half cupful butter, one cupful sweet milk, three

teaspoonfuls baking powder, flour to thicken, flavor to taste.

Dark part: Three eggs (yolks), one cupful brown sugar or molasses, one-half cupful butter, one-half cupful sweet milk, three teaspoonfuls baking powder, flour and flavoring to suit.

Mix as regular cake. Bake in alternate layers of light and dark, or drop by spoonfuls on the baking dish.—Mrs. C. A. Sommers, Los Angeles, Cal.

Marble Cake.

Light part: Whites of eight eggs, one cupful butter, three cupfuls white sugar, one cupful sweet milk, four cupfuls flour, three teaspoonfuls baking powder.

Dark part: One cupful butter, three cupfuls brown sugar, one cupful molasses, one cupful milk, five cupfuls flour, two teaspoonfuls baking powder, eight yolks of eggs and one whole one, one teaspoonful cinnamon, nutmeg and cloves.—Mrs. F. A. Schwartz, Enhant, Pa.

Tilden Marble Cake.

One cupful sugar, one cupful butter, one cupful milk, three cupfuls flour, one-half cupful cornstarch, four eggs, two teaspoonfuls baking powder, two teaspoonfuls extract. Take one-third of this mixture in a bowl and add two squares of melted chocolate and mix well. Put some white in a pan and drop the dark in, making it appear as marble.—Mrs. Flora Federer, Farmington, Wash.

MOLASSES

Molasses Cake.

One cup of lard best suits the cake;

Also one cup of sugar take.

Dark brown is best, so stir it through

One cup of black molasses, too.

Add one-half teaspoonful of salt,

To leave it out would be a fault.

Three teaspoonfuls of cinnamon,

Two eggs, well beaten, one by one,

And lemon extract not amiss;

Stir in one teaspoonful of this,

One cup of milk, four cups of flour,

Sweet milk will do, 'tis better sour.

And soda then to make it light,

One level teaspoonful is right.

—Mrs. F. H. Fletcher, Fertile, Minn.

Molasses Cake.

One-half cupful sugar, one cupful molasses, one-half cupful butter, one teaspoonful cinnamon, two eggs, one teaspoonful ginger, one teaspoonful cloves, two teaspoonfuls soda.

One cupful sugar, one-half cupful butter, two tablespoonfuls as other cakes only add the two eggs well beaten the last thing. Eat warm with a pudding sauce made as follows: one cupful sugar, one-half cupful butter, two tablespoonfuls flour. Beat the butter and sugar to a cream, add the flour, put on the stove and add one pint boiling water. Cook until the right consistency. Flavor with one teaspoonful vanilla.—Miss Connie Windmeyer, Naper, Neb.

Molasses Ginger Cake.

One-half cupful tea, one cupful molasses, one egg, one-half cupful sugar, two teaspoonfuls butter, two tablespoonfuls ginger, one teaspoonful soda. Mix the butter and sugar, add the tea, egg and molasses, then the ginger and the soda sifted with the flour.—Mrs. H. H. Beard, Hastings, Neb.

Soft Molasses Cake.

One cupful molasses, two-thirds cupful hot water, one teaspoonful soda, one teaspoonful nutmeg, two well beaten eggs, one-half cupful sugar, one-half cupful lard, one teaspoonful ginger, one teaspoonful cinnamon. Add enough flour to make a soft batter.—Mrs. W. J. Corbley, Kappa, Ill.

NUT

English Walnut Cake.

One cupful butter, two cupfuls sugar, four eggs, one cupful milk, four cupfuls flour, one teaspoonful cream tartar, one-half teaspoonful soda, one pound nuts before cracked.—A. M. Wilson, Waterville, Me.

Hickory Nut Cake.

Two cupfuls sugar, two-thirds cupful butter, one cupful sweet milk, two teaspoonfuls baking powder, whites of five eggs, flour. Cream the sugar and butter, add the milk, baking powder and the stiffly beaten whites of the eggs. Stir in enough flour to make a stiff batter and bake in layers. Frost with the sour cream frosting, using hickory nut meats in place of walnut.—Mrs. S. C. Hoback, Jamestown, Mo.

Hickory Nut Cake.

Two cupfuls sugar, one cupful milk, two-thirds cupful lard, three cupfuls flour, three eggs, two teaspoonfuls baking powder, one cupful hickory nut meats, one cupful cocoa-nut. Mix as other cakes and bake in a loaf.—Minnie Groh, Payson, Ill.

Nut Cake.

Two tablespoonfuls butter, one cupful sugar, two eggs, one-half teaspoonful vanilla, one-fourth teaspoonful salt, one cupful milk, two cupfuls flour, two teaspoonfuls baking

powder, one cupful chopped walnut meats. Cream the sugar and butter, add the yolks of the eggs, and milk, then the flour and baking powder, vanilla, salt, and nut meats. Stir and beat all together well, then add the stiffly beaten whites of the eggs. Bake in layers in a slow oven. Cover with any frosting.—Mrs. Jesse Rowe, Milwaukee, Wis.

Walnut Cake.

One-half cupful butter, one cupful sugar, one-half cupful cornstarch, one cupful walnut meats, one-half cupful milk, one cupful flour, one teaspoonful baking powder, two eggs, whites. Cream the butter and sugar, add the cornstarch which has been dissolved in the milk, and the flour sifted with the baking powder. When all are well mixed, add the stiffly beaten whites of the eggs and the walnut meats and vanilla.—Mrs. W. H. Koontz, Grey Cliff, Mont.

Walnut Cake.

Four eggs, three cupfuls flour, three teaspoonfuls baking powder, one cupful chopped nut meats, one-half cupful butter, one-half cupful milk, two cupfuls sugar. Mix the cake in the usual way and put in two layers. Just before putting in the oven sprinkle each layer with the finely chopped nut meats. Bake slowly and ice with any kind of an icing.—Mrs. G. O. Drenna, Spalding, Sask., Can.

Walnut Loaf Cake.

One pound walnut meats, one-half cupful butter, one cupful sugar, one-half cupful milk, one cupful flour, two teaspoonfuls baking powder, six eggs, whites only. Grind the nut meats. Cream the butter and sugar, add the milk and the flour and baking powder, then the nuts meats and at the last the well beaten whites of the eggs. Bake in a loaf cake pan, about 40 minutes in a slow oven.—Mrs. F. E. Kolar, Chicago, Ill.

POTATO

Potato Cake.

One cupful mashed potatoes, one cupful butter, two cupfuls sugar, one cupful raisins, one teaspoonful cinnamon, one teaspoonful nutmeg, one cupful chopped walnuts, one-half cupful sweet milk, one-half cupful chocolate, four eggs, two and one-half cupfuls flour, two teaspoonfuls baking powder. Mix the dry ingredients, cream the butter and sugar, add the mashed potatoes. Then add the milk, the chocolate dissolved in three tablespoonfuls water, the four eggs, the dry ingredients, then the raisins and nut meats.—Mrs. Russell Knaggs, Deckerville, Mich.

Potato Cake.

Two cupfuls sugar, two-thirds cupful butter, one cupful boiled, riced potatoes, three well beaten eggs, one-half

cupful sweet milk, two ounces chocolate, one cupful walnut meats, one teaspoonful cinnamon, one-half teaspoonful cloves, nutmeg, two cupfuls flour, two teaspoonfuls baking powder. Cream the butter and sugar, add the potatoes while hot, then the eggs, milk, chocolate, melted over hot water, the nut meats, and then the spices and flour and baking powder, sifted three times. Bake in layers.—Mrs. Belle Barth, Bunker Hill, Ill.

Potato Cake.

Two cupfuls sugar, one cupful butter, one cupful mashed potatoes, one cupful chopped nut meats, one-half cupful sweet milk, one-fourth cupful chocolate, one-half teaspoonful cloves, one-half teaspoonful allspice, three eggs, two cupfuls flour, two teaspoonfuls baking powder, one teaspoonful lemon, one teaspoonful vanilla, one-half teaspoonful cinnamon, one-half teaspoonful nutmeg. Mix well and bake in layers.—Mrs. C. M. Shull, Stuart, Okla.

Potato Cake.

One cupful sugar, one-half cupful butter, two eggs, one teaspoonful vanilla, one teaspoonful cinnamon, one teaspoonful nutmeg, one-half cupful melted chocolate, one cupful mashed potatoes, one-half cupful sour milk, one level teaspoonful soda, one and one-half cupfuls flour, one-half cupful raisins.—Mrs. Jas. Clarke, Williams, Minn.

SPICE

Dakota Spice Cake.

One cupful sugar, one egg, one cupful sour cream, pinch of salt, one-half cupful molasses, one-third cupful sweet milk, one and one-half teaspoonfuls soda, two cupfuls flour, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful allspice. Beat the sugar and egg together, add the sour cream and soda, the molasses, then the other ingredients. Bake in two layers. The batter may seem thin, but that insures a moist cake. Frosting: One-half cupful sugar, one-half cupful milk, orange flavoring.—Mrs. J. H. Walton, Lily, S. D.

Eggless Spice Cake.

One-half cupful butter, one and one-half cupfuls sugar, one cupful sour milk, three cupfuls flour, one teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon, two-thirds cupful seeded raisins. Cream the butter and sugar, add the milk with the soda, then the flour and spices, and the raisins. Bake in a loaf in a moderate oven.—Mrs. W. H. Wells, Linn, Kan.

Spice Cake.

One cupful sugar, one-half cupful butter, yolks of four eggs, one teaspoonful cinnamon, one teaspoonful nutmeg,

one teaspoonful lemon, one cupful sweet milk, one teaspoonful baking powder, one and one-half cupfuls flour, whites of two eggs. Cream the sugar and butter, add the well beaten yolks of the eggs, then the milk and the spices, baking powder and flour sifted together. Add the extract and the stiffly beaten whites of two eggs at the last.—Mrs. Flora Nichols, Zearing, Ia.

Spice Cake.

Two cupfuls sugar, one-half cupful butter, three eggs, one cupful sour milk, two and one-half cupfuls flour, one teaspoonful soda, one teaspoonful cloves, two teaspoonfuls cinnamon, two teaspoonfuls ginger, one-half nutmeg, one table-spoonful chocolate if desired. Mix thoroughly and bake in three layers or a loaf. Icing: One cupful sugar, one-fourth cupful water, white of one egg. Boil the sugar and water until thick, then stir into the beaten white of the egg and put between the layers.—Mrs. W. H. Ross, Chesterfield, Ill.

Spice Cake.

One-fourth cupful butter, one-fourth cupful lard, one cupful sugar, one cupful sour milk, two eggs, two and one-half cupfuls flour, one cupful raisins, one teaspoonful soda, one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful ginger, one-half teaspoonful cloves. Beat the eggs, cream the shortening and sugar, and add to the eggs. Beat well and add the other ingredients.—Mrs. Bertha Beyer, Burdick, Kan.

Spice Cake.

One cupful sugar, one cupful sour cream, two eggs, one-half teaspoonful soda, two and one-half cupfuls flour, one teaspoonful nutmeg, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful cloves, one teaspoonful baking powder. Beat the eggs and sugar together, add the sour milk and soda, then the spices, flour and baking powder.—Luella Chittick, Virginia, Ill.

Spice Cake.

One cupful molasses, one cupful "C" sugar, three-fourths cupful butter, one teaspoonful nutmeg, one and one-half teaspoonfuls cinnamon, three eggs, one cupful sour milk, one teaspoonful soda, one teaspoonful cloves, three cupfuls flour. Cream the sugar and butter, add the molasses and soda, then the sour milk and flour and spices.—Mrs. Ida Overshiner, Salem, Ind.

Spice Cake.

One and one-fourth cupfuls brown sugar, one-third cupful butter, one-half cupful sour milk, two eggs, one teaspoonful soda, one-fourth teaspoonful cinnamon, one-fourth teaspoonful cloves, one-fourth teaspoonful allspice, one nutmeg, flour. Mix as for other cakes, using enough flour to make a stiff batter.—Mrs. H. R. Wvkes, Mineville, N. Y.

Spice Cake.

One cupful sugar, three-fourths cupful shortening (lard and butter), one-half cupful molasses, two eggs, one cupful cold water, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful soda, one teaspoonful baking powder, flour. Mix as any other cake, using enough flour to stiffen.—Mrs. T. P. Bowman, Wooster, O.

Spice Cake.

One and one-half cupfuls sugar, one cupful rich sour milk, one-half cupful chopped raisins, two cupfuls flour, three eggs, butter the size of an egg, one teaspoonful soda, one teaspoonful cinnamon, one-half nutmeg, pinch of salt. Mix as for any other cake.—Josie Rowles, Chicago, Ill.

Spice Cake.

Two cupfuls brown sugar, one-half cupful butter, one cupful sweet milk, flour, one cupful raisins, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful allspice. Mix as for other cakes.—Mrs. Tom Lane, Mt. Auburn, Ia.

Spice Coffee Cake.

One and one-half cupfuls sugar, one cupful butter, one cup strong coffee, three eggs, three and one-half cupfuls flour, two teaspoonfuls cinnamon, one teaspoonful ginger, two teaspoonfuls cream tartar, one teaspoonful soda, one grated nutmeg, one-half cupful seeded raisins, one-half cupful currants. Bake in layers or in a loaf.—Mrs. Flora Federer, Farmington, Wash.

Spice Layer Cake.

One egg, one-half cupful sugar, butter size of an egg, one-half cupful molasses, two-thirds cupful warm water, one and two-thirds cupfuls flour, one teaspoonful soda, one teaspoonful baking powder, one teaspoonful cinnamon, one-half teaspoonful cloves. Cream the sugar and butter, add the egg, the molasses and soda, then the water and flour and other dry ingredients. Put together with a cooked frosting to which chopped raisins have been added.—Mrs. Bert Neugent, Friendship, N. Y.

Wisconsin Spice Chocolate Cake.

Two cupfuls sugar, one-half cupful butter, one cupful sour milk, one teaspoonful soda, one teaspoonful salt, two squares chocolate, one teaspoonful cinnamon, one-half teaspoonful cloves, one nutmeg, four well beaten eggs, flour. Cream the butter and sugar, dissolve the soda in the sour milk and add to the butter and sugar. Then add the spice, flour, melted chocolate and lastly the eggs. Bake in a slow oven forty-five minutes. Frost to suit.—Miss Stella Arsenault, Gordon, Wis.

SPONGE**Angel Sponge Cake.**

One cupful sugar, four eggs, one large tablespoonful water, one cupful flour, one teaspoonful baking powder, flavor to suit. Beat the yolks lightly, then add the sugar a little at a time, beat all the time, then the water and beat until creamy. Add flour and baking powder which has been sifted five times, and lastly turn in the beaten whites. Bake in a moderate oven 15 to 20 minutes. Can be baked in layers or in one pan.—Mrs. Clara McKinstry, Valley Park, Mo.

Chocolate Sponge Cake.

One-half cupful butter, one-fourth cupful cocoa, three eggs, one cupful sugar, three teaspoonfuls baking powder, one teaspoonful cinnamon, one-fourth teaspoonful cloves, one-half cupful cold water, one cupful flour. Cream the butter, add cocoa, yolks of eggs well beaten, sugar mixed with cinnamon and cloves and water. Beat the whites of eggs and add to first mixture alternately with flour mixed and sifted with baking powder. Bake in small tins from 15 to 20 minutes.

Cream Sponge Cake.

Break two eggs in a cup, fill the cup full of sweet cream, one cupful sugar, a little butter, one cupful flour, two teaspoonfuls baking powder and flavor to suit taste.—Mrs. Isaac Quigley, Graymont, Ill.

Hot Milk Sponge Cake.

Three eggs, one and one-half cupfuls sugar, one and one-half cupfuls flour, one and one-half teaspoonfuls baking powder, three-fourths cupful scalded milk. This may seem a very thin batter but is all O. K. Flavor to taste.—Mrs. G. O. Werner, Nazareth, Pa.

Hot Water Sponge Cake.

Two cupfuls granulated sugar, four eggs, beat 20 minutes, two cupfuls sifted flour, two teaspoonfuls baking powder. Sift in the flour and last of all one-half cupful hot water. Bake in shallow pan or layer tins.—Mrs. S. B. Martin, Catawissa, Pa.

Lemon Sponge Cake.

Five eggs, one cupful sugar, one cupful flour, juice of one-half lemon. Beat yolks of eggs very light, add sugar and lemon, then the stiffly beaten whites and flour.—Mrs. L. R. Hertert, Pierce, Neb.

Seven Minute Sponge Cake.

One cupful sugar, mix in four tablespoonfuls water, pinch of salt, yolks of four eggs; add one cupful flour, with

two teaspoonfuls baking powder, lastly fold in stiffly beaten whites of four eggs. Put into a greased and floured pan, and bake for seven minutes in a hot oven. Sprinkle powdered sugar over top of cake. Serve with whipped cream makes a nice pudding, or baked in a thin sheet makes a nice rolled jelly cake.—Mrs. Byron B. Hall, Williston, N. D.

Sponge Cake.

One cupful sugar, two eggs (cream them good with sugar), one cupful flour, cream with eggs and sugar. Add one-half cupful hot water, sprinkle two teaspoonfuls baking powder and a pinch of salt over this. Add one-half teaspoonful lemon extract. Stir and pour into small deep pan. For frosting mix powdered sugar with enough milk to make it spread nicely. This makes a fine cake and is very cheap. Very much like angel food.—Mrs. Harry Holmes, Radium, Minn.

Sponge Cake.

One cupful sugar, two eggs, one and one-half cupfuls flour, one-half cupful milk, one teaspoonful baking powder, flavor to taste.—Mrs. C. L. Whipple, Schenectady, N. Y.

Sponge Cake.

Three eggs beaten stiff, one cupful sugar, beat again; one cupful flour, one-fourth teaspoonful soda, one teaspoonful cream tartar, three tablespoonfuls milk, flavoring.—Mrs. Ira Phillips, Richmond, Mich.

Sponge Cake.

Yolks of five eggs, two cupfuls sugar, three cupfuls flour, two teaspoonfuls baking powder sifted with flour, one cupful boiling water. Pour water over the beaten sugar and eggs.—Mrs. R. E. Lee, Olaton, Ky.

Sponge Jelly Roll.

Sift together three times, one cupful flour, a scant half-teaspoonful salt and two level teaspoonfuls baking powder. Beat two eggs until light, gradually beat in one cupful sugar and then the flour. Lastly beat in a grating of lemon rind or a teaspoonful vanilla extract and one-third cupful hot milk. Bake in a pan about eight by twelve inches about fifteen minutes. Turn the cake onto a cheese cloth, trim off the crisp edges, spread the bottom of the cake with jelly and carefully roll the cake over and over, keeping the cloth between the cake and fingers.—Mrs. Robt. W. White, Middleburg, N. C.

Velvet Sponge Cake.

Two cupfuls sugar, six eggs, leaving out the whites of three, one cupful boiling water, two and one-half cupfuls flour, one teaspoonful baking powder. Beat the yolks, add

sugar and beat 15 minutes, add the three beaten whites and the cupful of boiling water, intermingling just before the flour. Flavor with lemon.—Miss Connie Windmeyer, Naper, Neb.

Vienna Sponge Cake.

Take one large sponge cake, five ounces loaf sugar, the whites of four eggs, strawberry, raspberry and apricot jam. Cut into thin slices one large round sponge cake. Spread each slice with three kinds of jam. Replace the slices in their original form. Sift five ounces of sugar, whisk it with the whites of three or four eggs until it will bear the weight of an egg (whole). Spread the frosting over the cake. Sift sugar over the whole. Put it into the oven to harden the icing.—Miss Stella Arsenault, Garden, Wis.

BREAD SPONGE

Bread Cake.

Two cupfuls raised bread sponge, two cupfuls sugar, one cupful lard or butter or equal parts mixed, two eggs, one cupful currants, one teaspoonful soda, one teaspoonful cinnamon, five cupfuls flour, one cupful sweet milk or cold water, one cupful raisins, one teaspoonful nutmeg. Let raise till light and bake. Chocolate may be used if desired.—Mrs. Mary W. Wax, Lake City, Col.

Bread Sponge Cake.

Two cupfuls bread sponge, one cupful sugar, one cupful nuts or raisins or both, one teaspoonful soda dissolved in milk, one teaspoonful nutmeg, three eggs, two-thirds cupful butter, three tablespoonfuls sweet milk, one teaspoonful cinnamon, one teaspoonful vanilla, flour enough to make a stiff batter. Bake in a loaf.—Mrs. Thos. Griffith, Fairbury, Neb.

Bread Sponge Cake.

One cupful bread sponge, one-half cupful butter, two eggs, one teaspoonful soda, one cupful sugar, one cupful flour, two tablespoonfuls sour cream, one teaspoonful cinnamon. Bake in a slow oven.—Mrs. Everett R. Haffele, Apple River, Ill.

Cake of Bread Sponge.

One-half cupful bread sponge, one-half cupful raisins, one cupful flour, one teaspoonful cinnamon, one-half cupful shortening, two eggs, one teaspoonful soda, one teaspoonful cloves. Mix well and let raise one-half hour and bake.—Lila Burke, Springfield, Ill.

WHITE

Delicious White Cake.

Two cupfuls sugar, two and one-half cupfuls cake flour, two rounded teaspoonfuls baking powder, one-half cupful

butter, creamed, one cupful cold water, whites of five eggs beaten very stiff. Bake either in loaf or layers.

Filling: Two cupfuls powdered sugar, two teaspoonfuls cocoa, one-half cupful butter, scant, two teaspoonfuls vanilla. Mix thoroughly, then add enough boiling coffee to make thin enough to spread nicely. Add nuts if desired.—Mrs. E. I. Bagby, Aurora, Mo.

Plain White Cake.

One cupful sugar, one-half cupful milk, whites of four eggs, one-half cupful butter, two cupfuls flour, one teaspoonful baking powder. Cream sugar and butter, sift flour and baking powder together and add to sugar and butter with milk alternately. Lastly the whites of the eggs beaten stiff.—Mrs. C. W. Callcott, New Haven, Mo.

White Cake.

One-half cupful butter, one cupful cold water, two teaspoonfuls baking powder, one and one-half cupfuls granulated sugar, three cupfuls flour sifted three times, whites of four eggs, flavor with one-fourth teaspoonful almond and one-half teaspoonful vanilla. Sift sugar, cream the butter and sugar. Add one-third of the water with one cupful of flour, continue beating. In the last cupful of flour, sift the baking powder and add as the others. Flavor and cut and fold in the beaten whites carefully.

Filling: Grind together in a meat grinder one-half pound figs, one-half pound walnuts, one-fourth pound raisins. Make boiled icing of two cupfuls sugar, one-half cupful water and whites of two eggs; boil sugar and water together until it threads, turn on beaten whites of eggs, beat till ready to spread.—Lillie Laube, Atlanta, Ill.

White Cake.

Cream together two cupfuls sugar with one cupful butter; add slowly one cupful sweet milk and one teaspoonful extract, any flavor preferred, three cupfuls flour to which has been added one heaping teaspoonful baking powder. Add lastly the whites of six eggs well beaten and bake in loaf or layers.—Mrs. Eva Walker, Oolagah, Okla.

White Cake.

One-half cupful butter, two cupfuls sugar, whites of three eggs well beaten, one cupful hickory nuts or ground English walnuts, one cupful sweet milk, three cupfuls flour, two teaspoonfuls baking powder. Bake in a solid cake and ice with plain fondant icing, filled with nuts.—Mrs. T. J. Finther, Higley, Ariz.

White Cake.

One and one-half cupfuls sugar, one-half cupful butter, two teaspoonfuls baking powder sifted with two and

one-half cupfuls flour, pinch of salt, one cupful sweet milk, whites of four eggs beaten stiff, any flavoring desired. Bake in layers and use any preferred frosting.—Mrs. Harry Ross, Wayland, Ia.

White Cake.

Two cupfuls flour, two cupfuls sugar, two teaspoonfuls baking powder sifted seven times. Pour over this a cupful of boiling water; stir well and let cool, then add the beaten whites of seven eggs and a teaspoonful of vanilla. Bake in loaf or layers.—Mrs. Lillie Marshall, Edgar, Neb.

White Cake.

Two cupfuls sugar, one cupful sweet milk, two cupfuls flour, one cupful butter, one teaspoonful baking powder. Sift baking powder with flour. Beat to a froth and add last the whites of seven eggs. Flavor to taste.—Mrs. W. L. Perrine, Garlington, Okla.

White Cake.

One cupful sugar, one cupful sweet milk, one teaspoonful lemon extract, two tablespoonfuls cornstarch, one-half cupful butter, whites of three eggs beaten light, one teaspoonful baking powder. Add eggs last.—Miss Grace Babbit, Big Horn, Wyo.

White Cake.

One-half cupful butter, whites of six eggs, two and one-half cupfuls flour, one and one-half cupfuls sugar, one cupful sweet milk, two teaspoonfuls baking powder. Bake in three layers and use any frosting desired.—Mrs. James E Davis, Charter Oak, Ia.

White Cake.

Two cupfuls white sugar, one cupful sweet milk, four cupfuls flour, one cupful butter, whites of five eggs, two teaspoonfuls baking powder. Sift baking powder in flour. Flavor with lemon. Beat hard 15 minutes.—Mrs. Oda Witt, Hettick, Ill.

White Cake.

Two-thirds cupful butter, one cupful sugar, one teaspoonful almond extract, whites of seven eggs, one and one-half cupfuls milk, three cupfuls flour, two teaspoonfuls baking powder.—Miss Edna Brinkerhoff, Tulare, Cal.

White Cake.

Whites of twelve eggs, six cupfuls flour, one teaspoonful soda, one-third cupful butter, four cupfuls sugar, one and one-half cupfuls cream, two teaspoonfuls cream tartar.—Ollie M. Whiteside, Buena Vista, Va.

White Cake.

One cupful butter, one cupful sweet milk, two teaspoonfuls baking powder, two cupfuls sugar, two cupfuls flour whites of four eggs, flavor with lemon or vanilla.—Mrs. Pearl Gordon, Batchtown, Ill.

White Cake with Lemon Filling.

Whites of five eggs beaten stiff, one and one-half cupfuls sugar, one teaspoonful vanilla, two cupfuls flour, one-half cupful butter, one cupful sweet milk, one teaspoonful baking powder. This will make three layers.

Lemon filling: One cupful sugar, yolks of five eggs, juice and grated rind of one lemon. Boil two minutes and stir till cool.—Mrs. Cyrus E. Gilbert, Des Moines, Ia.

White Layer Cake.

One-half cupful butter, one cupful sugar. Beat together. One cupful sweet milk, two teaspoonfuls baking powder, two cupfuls flour. Mix the milk and flour in by degrees, making about three stirs with them; let stand and raise one half to one hour and then add the whites of two eggs beaten stiff and whatever flavor you wish. Stir in lightly and bake in a medium hot oven.

Caramel filling: Put in a frying pan one and one-half cupfuls sugar, one-half cupful milk and cream and set on the stove and let boil for about seven minutes. Care must be taken to prevent scorching. When boiled take off the fire and beat until it creams, add any flavor you wish and hickory nuts.—Mrs. John Beyer, Arrington, Kan.

White Layer Cake.

One cupful butter, creamed with one cupful powdered sugar, one cupful sweet milk, whites of six eggs beaten stiff, juice and one-half the grated peel of one lemon, enough flour to make a batter that is not too stiff. Bake in layers and put together with white frosting.—Mrs. F. H. Dice, Dayton, O.

White Layer Cake.

Whites of five eggs, three-fourths cupful butter, two and one-half cupfuls flour, one teaspoonful orange, one cupful luke warm water, one and one-half cupfuls sugar, two teaspoonfuls baking powder.—Mrs. Bertha Knowles, Aladdin, Wyo.

White Loaf Cake.

One cupful butter, two-thirds cupful milk, three cupfuls flour, one and one-half cupfuls sugar, whites of five eggs, two teaspoonfuls baking powder, flavor with lemon extract.

Boiled icing: One cupful sugar dissolved in one-third

cupful hot water. Boil till it threads from a spoon, pour in a small beaten white of one egg.—Mrs. D. Everett Davis, Troy, Mo.

White Loaf Cake.

Two-thirds cupful butter, one cupful sweet milk, two cupfuls flour, whites of five eggs beaten stiff, two cupfuls sugar, one cupful cornstarch, two teaspoonfuls baking powder, flavoring. Beat flour, cornstarch and baking powder together. Do not bake in quick oven.—Mrs. Rubie D. Adams, Ft. Worden, Wash.

White Mountain Layer Cake.

Beat to a cream two cupfuls pulverized sugar and one-half cupful butter; add one-half cupful sweet milk, two and one-half cupfuls flour, two and one-half teaspoonfuls baking powder and whites of eight eggs. Bake in jelly tins.

Filling: Boil three teacupfuls sugar and one-half cupful water until thick, pour slowly into it the well beaten whites of three eggs. Beat all together until cold. Beat well before putting on each layer. If cocoanut cake is desired sprinkle grated cocoanut over each layer.—Mrs. B. J. Story, Calvert City, Ky.

MISCELLANEOUS

A Good Plain Cake (with variations).

One cupful sugar, one cupful sweet milk, two cupfuls flour, butter size of an egg, two eggs well beaten, three teaspoons baking powder. Cover with white boiled frosting and decorate with nuts; also add a few finely chopped nuts to the batter for a nut cake, or baked in gem pans it makes fine tea cakes, or bake in two large layers and cover with chocolate icing or add half cupful currants for a currant cake.—Miss Majorie L. Burgum, Arthur, S. D.

Birthday Cake.

One cupful butter, two cupfuls sugar, three cupfuls flour, four eggs, one cupful milk, two teaspoonfuls baking powder. Beat the butter and sugar to a cream, add the beaten yolks of the eggs, then the milk, the flour with the baking powder sifted in it, and at the last the beaten beaten yolks of the eggs, then the milk, the flour with the whites of the eggs. Bake in a large dripping pan, and frost heavily. When dry mark off in squares, and put half of an English walnut meat on each one.—Mrs. D. B. Heinly, Hitchcock, S. D.

Black Cake.

Three tablespoonfuls sugar, one cupful molasses, yolk of one egg, one teaspoonful cloves, one cupful hot water,

two and one-half tablespoonfuls butter, two cupfuls flour, one teaspoonful soda, one teaspoonful cinnamon. Filling: One cupful sugar, one cupful hot water. Cook ten minutes, pour over whites of egg, one cupful of chopped raisins.—Mrs. Electra Terry, Farry, Okla.

Blits Torte.

One-half cupful butter, one-half cupful sugar, yolks of six eggs, three tablespoonfuls milk, one cupful flour, one tablespoonful baking powder, bake in layer tins. When done, beat the six whites and add three-fourths cupful powdered sugar, and spread on top of cake, sprinkle one-fourth pound chopped walnuts, return to oven to brown, when filling has been put between layers. Filling: Yolk of one egg, one-fourth cupful sugar; beat together. Add teaspoonful cornstarch, one teaspoonful vanilla, the beaten white, and stir in one-half cupful boiling milk.—Mrs. Max Hanack, Milwaukee, Wis.

Bride's Cake.

One and one-half cupfuls butter, beat well; three cupfuls sugar. Beat sugar and butter together. One and one-half cupfuls milk, four teaspoonfuls baking powder, five cupfuls flour, whites of twelve eggs well beaten. Put in one-half of the flour and eggs. Beat smooth and then put in the other half. Flavor to taste.—Mrs. W. S. Crundwell, Iuka, Ill.

Calla Lily Cake.

Make a sponge cake batter by beating the yolks of three eggs, one and one-half cupfuls fine granulated sugar, one-half cupful cold water, one teaspoonful lemon juice, two cupfuls pastry flour mixed with one teaspoonful cream of tartar, one-half teaspoonful soda. Lastly the whites of three eggs. This is to be baked in shallow pans. Three pound lard pail lids do nicely. Butter the tins and spread as thin as possible only about four inches across. Bake quickly and immediately on taking from the oven roll in shape of a cornucopia, fasten with a wooden toothpick. A little practice will enable you to roll them nicely. When cold remove the pick and frost. I reserve a small piece of the dough, add a little shortening, roll in the hands to make the stamen. Make about three inches long and bake. Frost with yellow frosting.—Mrs. Charlie McDaniel, Mt. Home, Ida.

Cinnamon Cake.

Four tablespoonfuls butter, one-half cupful milk, one cupful flour, one teaspoonful ground cinnamon, three-fourths cupful sugar, one egg well beaten, one teaspoonful baking powder. Mix in order given and bake in small tins.—Mrs. C. Jordahl, Lanesboro, Minn.

Cold Water Cake.

Three eggs, one cupful water, one tablespoonful butter, one teaspoonful baking powder, one teaspoonful flavoring, flour. Mix as other cakes, using as much flour as needed.—Mrs. Perry Benson, Guymore, Okla.

Date Loaf Cake.

Stone one pound of dates, one pound of walnut meats, leaving the dates and nut meats whole; sift over all one and one-half cupfuls flour through which has been sifted twice two teaspoonfuls baking powder, one-half teaspoonful salt. Mix thoroughly, add one cupful sugar, mix again. Beat the whites of four eggs to a foam and the yolks until light color. Mix the yolks through the cake mixture, then the whites. Flavor if desired. Bake in a moderate oven one hour.—Mrs. Frances E. Kolar, Chicago, Ill.

Dayton Tea Cake.

Three cupfuls flour, two cupfuls sugar, one cupful butter, five eggs, one-half teaspoonful soda, one teaspoonful cream tartar, one-half cupful milk, lemon extract. Beat the butter and sugar to a cream. Put the cream of tartar in the flour and the soda in the milk. Beat the eggs very light and mix all the ingredients thoroughly. Bake and frost with a plain frosting.—Mrs. Ella Mooney, Buckports,

Dutch Cake.

One and one-half cupfuls sugar, two eggs, four cupfuls flour, one teaspoonful salt, one-half pound seeded raisins, one-half cupful butter and lard mixed, pint milk, three teaspoonfuls baking powder, one-half nutmeg grated. Bake in loaves.—Mrs. Fred Gunter, Scranton, Pa.

Economical Cake.

One-half cupful pure lard, one-half teaspoonful salt, one and one-half cupfuls granulated sugar, or the same quantity of brown sugar may be used, one and one-half cupfuls sweet milk, two teaspoonfuls baking powder, one teaspoonful vanilla, flour enough to make the batter a trifle thicker than for ordinary cake. If one wishes, when using brown sugar, cinnamon and cloves may be used instead of vanilla.—Mrs. Nelford Hollingsworth, St. Paul, Minn.

Economical Cake.

One cupful sugar, one-fourth cupful butter, one tablespoonful hot water, one egg, two teaspoonfuls baking powder, two cupfuls flour. Cream the sugar and butter and add the hot water, then the egg well beaten, and a scant cupful flour. Sift in the flour and baking powder, beat well and bake in two layers.—Mrs. A. G. Potter, Indianapolis, Okla.

Every Day Cake.

Two eggs well beaten, one cupful sugar, one cupful cream, sweet or sour, two cupfuls flour. Beat the sugar and eggs together, and add the cream. If sweet cream is used, two teaspoonfuls baking powder should be sifted with the flour. If sour cream, dissolve in it one teaspoonful soda and sift one teaspoonful baking powder with the flour. If your cream is rich you may not need as much flour. Add flavoring as desired and bake in a loaf or layers.—Mrs. Ethyl Meyer, Florence, S. D.

Excellent Cake.

One-half cupful butter, one cupful sugar, two eggs, two teaspoonfuls baking powder, one-half cupful milk, two cupfuls flour, one teaspoonful flavoring. Mix and bake either in a loaf or in layers.—Mrs. W. F. Stauffer, Alburnett, Ia.

Five Minute Cake.

One and one-fourth cupfuls flour, one cupful sugar, one teaspoonful baking powder, one-third cupful butter, two unbeaten eggs, milk. Sift the flour and baking powder and stir in the sugar. Then mix in the melted butter. Put the eggs in a cup and fill the cup up with milk. Add this to the other ingredients, and beat one minute. Flavor and bake in two layers.—Mabel Olson, Herman, Neb.

French Cake.

One cupful sugar, six teaspoonfuls milk, three eggs, one cupful flour, one tablespoonful baking powder. Filling: One pint cream, one-half cupful butter, one-half cupful sugar, one tablespoonful flour.—Mrs. Mary J. Armstrong, Athens, Ill.

Graham Cake.

One and one-half cupfuls sugar, one-half cupful butter, three eggs beaten light, one teaspoonful soda, one teaspoonful vanilla, one cupful sour cream, two squares unsweetened chocolate, three tablespoonfuls boiling water, one cupful graham flour, one and one-half cupfuls white flour. Cream the sugar and butter, add the eggs and cream with the soda dissolved in it. Grate the chocolate and melt in the water and add with the vanilla to the other ingredients. Then stir in well the flour, and beat well. Bake in a loaf in a slow oven.—Mrs. G. C. Kinney, Buckeye, Ia.

Hurry Up Cake.

Break two eggs in a cup and fill up with sweet cream. Pour into mixing bowl, add one cupful soft sugar, one and one-half cupfuls flour well sifted with two teaspoonfuls baking powder and flavor to taste. I find this nice baked in gem pans.—Mrs. F. E. Sawvel, Baravia, Ia.

Johnny Cake.

One-half cupful sugar, one egg, two-thirds teaspoonful soda in sour milk, one cupful flour and a little salt, two tablespoonfuls melted butter, one cupful sour milk, one cupful corn meal.—Mrs. John E. Lynch, Rochester, N. Y.

Johnny Cake.

One egg, one cupful cornmeal, one cupful warm water, one teaspoonful salt, butter size of a hickory nut, one cupful flour, two teaspoonfuls baking powder.—Mrs. F. Philley, Manchester, N. Y.

Lady Baltimore.

One-half cupful butter, one and one-half cupfuls sugar, one cupful cold water, three cupfuls flour, two teaspoonfuls baking powder, whites of four eggs, one-fourth teaspoonful lemon, one-half teaspoonful vanilla. Cream the butter and sugar, add one-third of the water with one cupful flour, the flour having been sifted three times before measuring. Beat thoroughly and add second cupful flour; continue the beating. Sift the baking powder into the last cup of flour, and add as the others. Then add the rest of the water, flavoring, and at the last the stiffly beaten whites very carefully.—Edith Beck, Douglas, Ill.

Lady Baltimore Cake.

One cupful butter, two cupfuls sugar, one cupful milk, one teaspoonful rose water, three and one-half cupfuls flour, three teaspoonfuls baking powder, whites of six eggs. Cream the sugar and butter. Sift the flour and baking powder three times and add to the butter and sugar, alternately with the milk and rose water. Add the stiffly beaten whites at the last. Bake in three layers and put together with the boiled frosting. (See frosting by Mrs. W. F. Carr.)—Mrs. E. C. Stevens, Hull, Ia.

Layer Cake.

Beat one large egg well; add one cupful sugar and beat again; add one cupful thick sweet cream, pinch of salt; stir well again. Add one and three-fourths cupfuls flour with level teaspoonful baking powder and flavor to taste. Stir till batter is smooth, bake in layers. Chocolate Filling: Boil one cupful sugar and ten drops of water together until a little will harden in cold water, then pour it over a grated cake of chocolate mixed with the white of an egg. Spread while warm.—Mrs. M. C. Schwamm, Battle Lake, Minn.

Layer Cake.

Three eggs, two cupfuls sugar, one-half cupful butter, one and one-half cupfuls sweet milk, two teaspoonfuls

baking powder, three cupfuls flour and flavoring. This will make three layers.—Mrs. Mary Covington, Terrell Tenn.

Lightning Cake.

Take a coffee cup and put one-third full of butter, warm but not liquid, break in two eggs, flavoring, and fill up with milk; have one and one-half cupfuls flour, sifted with salt, two teaspoonfuls baking powder, and one cupful sugar in a pan. Add the cupful of butter, eggs, etc., to it and beat. Bake in layer or loaf in a moderate oven. This is easy to make and good to eat.—Mrs. L. Frank, Kalamazoo, Mich.

Love Cake.

One egg, one tablespoonful butter, one teaspoonful baking powder, one cupful sugar, one-half cupful sweet milk, one and one-half cupfuls flour, flavor with lemon.—Ida Wade, Eudora, Kan.

Nebraska Cake.

One-half cupful butter, three eggs, one cupful sugar, one-fourth cake chocolate. Dissolve chocolate in one-half cupful milk. Flavor with vanilla. Add flour enough to make a stiff batter. Filling: One cupful maple syrup, one-half cupful milk. Stir all the time. Let cool till thick enough and stir while cooling. Before entirely cool put in chopped nuts and raisins.—Mrs. F. J. Waldron, Sequon, Wash.

One Egg Cake.

One-fourth cupful butter, one cupful sugar, one-half cupful milk, one egg, one and two-thirds cupfuls flour, one teaspoonful baking powder. Cream the butter and sugar, add the milk, egg and flour, with the baking powder sifted in it.—Mrs. C. C. Crockett, Ochelata, Okla.

One Egg Cake.

One egg, one cupful milk, one cupful sugar, two cupfuls flour, one teaspoonful lemon extract, two teaspoonfuls baking powder, butter size of a hickory nut. Beat all together and bake in a well buttered pan in a moderate oven.—Mrs. N. N. Craig, Tammis, Ill.

One Egg Cake.

Butter size of an egg, three-fourths cupful sugar, one egg, two-thirds cupful sweet milk, one and one-half cupfuls flour, flavoring. Mix all together and beat for five minutes.—Mrs. A. R. Lee, Forward, Sask., Can.

Orange Cake.

One-half cupful butter, six eggs, adding stiff whites last, one-fourth teaspoonful salt, one cupful sugar, two cupfuls flour, one teaspoonful baking powder. Then add grated rind and juice of one large orange, then whites and bake in a solid pan about forty minutes.—Mrs. Bessie I. Eddy Wooderville, Wash.

Plain Ginger Cake.

One cupful dark cooking molasses, one-half cupful sugar, one teaspoonful soda, one teaspoonful ginger, one cupful thick sour cream, one egg, one small teaspoonful salt, two cupfuls sifted flour. Bake in a loaf but first make a small one in a patty pan to try it.—Mrs. A. C. Battleday, Brook, Ind.

Pork Cake.

One pound fat salt pork, one pint strong coffee, four cupfuls brown sugar, one pound stoned raisins, one-half pound currants, nine cupfuls flour, one tablespoonful soda, one nutmeg, one tablespoonful cinnamon. Chop the pork very fine, then pour boiling hot coffee over it, and put on the stove a few minutes before adding the other ingredients. Grind the spices (if the ground are not used), and sift with the flour and soda. Dust the raisins and currants with flour before stirring in. Fit a piece of paper to the bottom of the pan and cover the top of the cake. Bake in a moderate oven until a straw can be thrust into the batter and pulled out without any of the cake sticking to it.—Mrs. Wm. Stratton, Jr., Mae, Minn.

Pork Cake.

One-half pound fat pork, one cupful boiling water, one egg, one cupful molasses, two cupfuls sugar, two teaspoonfuls soda, one pint raisins, one teaspoonful cinnamon, one teaspoonful cloves, nutmeg and citron, flour. Pour the boiling water over the finely chopped pork, add the egg. Dissolve the soda in the molasses and add to the pork. Sift the dry ingredients and stir into the others. Dust the raisins with flour and stir into the batter. Use enough flour to make a not too stiff batter. Bake one hour.—Mrs. O. G. Anderson, South Coventry, Conn

Pound Cake.

Whites of four eggs, one cupful butter, one cupful milk, four teaspoonfuls baking powder, three cupfuls sugar, six cupfuls flour, one cupful warm water.—Hattie Jones, Flemingsburg, Ky.

Prince of Wales.

Dark part: One cupful brown sugar, one-half cupful butter, one-half cupful sour milk, two cupfuls flour, well beaten yolks of three eggs, one cupful chopped raisins, one teaspoonful soda, one tablespoonful molasses, one teaspoonful cloves, one teaspoonful nutmeg, one teaspoonful mace. Cream the sugar and butter, add the yolks of the eggs, the molasses, sour milk with the soda dissolved in it and then part of the flour with spices sifted in it. Add the raisins, then the rest of the flour.

Light part: Two scant cupfuls flour, one cup granulated sugar, one-half cupful sweet milk, two teaspoonfuls bak-

ing powder, one-half cupful butter, whites of three eggs. Cream the butter and sugar and mix the other ingredients. Bake in four layers and put together with any icing desired in alternate layers of white and dark.—Mrs. Natt Bruegger, Nauvoo, Ill.

Quick Cake.

One cupful sugar, one tablespoonful butter, one cupful sweet milk, one egg, two teaspoonfuls baking powder, flour, flavoring.—Mrs. R. H. Powers, Prosperine, Mo.

Raisin Cake.

Three eggs, one cupful sugar, one teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon, one cupful seeded raisins chopped, three-fourths cupful butter, one-half cupful sour cream, one teaspoonful spice, one teaspoonful nutmeg, two cupfuls flour. Icing to suit taste.—Miss Alma Wels, Elizabethtown, Ky.

Ribbon Cake.

One cupful butter, two cupfuls sugar, four eggs, three cupfuls flour, one cupful milk, one teaspoonful soda, two teaspoonfuls cream tartar. Cream the butter, add the sugar and well beaten yolks of the eggs. Dissolve the soda in the milk and add to the other. Measure the flour after it is sifted and mix the cream of tartar with it. Mix all well and add at the last the stiffly beaten whites. Bake two-thirds of the batter in two layers.

One cupful currants, a little citron, two tablespoonfuls molasses, one teaspoonful each of all kinds of spices. Add these ingredients to the remaining part of the batter and bake. When cold put the layers together with jelly, having the dark layer in the center.—Mrs. C. Gruba, Schenectady, N. Y.

Scripture Cake.

Four and one-half cupfuls I Kings 4:22, one and one-half cupfuls Judges 5:25, two cupfuls Jeremiah 6:20, two cupfuls I Samuel 30:12, two cupfuls Nahum 3:12, one cupful Numbers 17:8, two tablespoonfuls I Samuel 14:25, six Jeremiah XVII:11, one-half cupful Judges IV:19, two teaspoonfuls Amos IV:5. Season to taste, II Chronicles IX:9.—Mrs. Louella Golze, Phoenix, Ariz.

Silver and Gold Cake.

Silver part: Two cupfuls sugar, two-thirds cupful butter, not quite two-thirds cupful sweet milk, whites of eight eggs, three teaspoonfuls baking powder, thoroughly sifted with three cupfuls flour; stir sugar and butter to a cream, add milk and flour and lastly whites of eggs.

Gold part: One cupful sugar three-fourths cupful butter, one-half cupful sweet milk, one and one-half tea-

spoonful baking powder sifted in a little more than one and one-half cupfuls flour, yolks of seven eggs thoroughly beaten and one whole egg, one teaspoonful allspice and cinnamon until you can taste it. Put the cake together with frosting while warm, the gold between the white one, and cover with frosting. Put figs between the layers.—Mrs. Noah Schuman, Browning, Ill.

Simple Butter Cake.

One-half cupful butter, two cupfuls sugar, yolks of four eggs, one cupful milk, one-fourth teaspoonful salt, three cupfuls flour, four teaspoonfuls baking powder, four eggs, whites, one teaspoonful flavoring. Cream butter, add sugar gradually. When well blended add yolks of eggs which have been beaten until they are a lemon color and thick. Stir thoroughly and add sifted dry ingredients alternately with the milk. When all milk and flour have been used, stir well and fold in the stiffly beaten whites and bake in a moderately hot oven.—Mrs. H. G. Savery, Wallingford, Vt.

Simple Lebkuchrine.

Beat two whole eggs with one-half pound brown sugar, add one-half teaspoonful allspice, one-half teaspoonful cinnamon, one-half teaspoonful ginger, one-fourth teaspoonful cloves. Add one and one-half cupfuls flour and a small one-half teaspoonful baking powder. Place mixture in a long, greased floured pan, pouring mixture so as to be about one and one-half inches thick. Bake in a hot oven 15 minutes. Cook one-third cupful granulated sugar with a little water until it threads. Add a few drops of vanilla, spread on cake.—Mrs. J. D. Grice, Foster, O.

Snow Cake.

One-fourth cupful butter, one cupful sugar, whites two eggs, one-half cupful milk, one and two-thirds cupfuls flour, one and one-half teaspoonfuls baking powder and one-half teaspoonful vanilla. Cream the butter and sugar, add the vanilla and eggs beaten to a stiff froth. Sift the flour and baking powder and add to the first mixture with the milk. Bake in a moderate oven forty-five minutes.—Mrs. A. J. Barsch, Decorah, Ia.

Snow Cake.

One-half cupful butter, one cupful sugar, one and one-half cupfuls flour, one-half cupful milk, one teaspoonful baking powder and whites four eggs,—M. M. Trowbridge, Iroquois, S. D.

Spanish Bun Cake.

Four eggs, two cupfuls brown sugar, three-fourths cupful butter, two and one-half cupfuls flour, one cupful sweet milk, two tablespoonfuls cinnamon, one nutmeg,

one teaspoonful soda, two teaspoonfuls cream tartar. Cream the sugar and butter, add the eggs, keeping out the whites of two for the frosting, the milk and then the dry ingredients sifted together.

Icing: Whites of two eggs, one teaspoonful cinnamon, brown sugar. Beat the whites of the eggs stiff, add the cinnamon and enough sugar to thicken.—Mrs. B. F. Lomprey, Ste. Agathe des Monts, Que., Can.

Sunshine Cake.

Whites of seven eggs beaten to a stiff froth; add three-fourths teaspoonful cream of tartar, one cupful sugar sifted four times, one cupful flour and one-half teaspoonful baking powder sifted four times, one teaspoonful vanilla extract and lastly yolks of five eggs well beaten. Bake in a pan without greasing.—Mrs. Ezra Eichelberger, Lockport, Ill.

Sunshine Cake.

Whites of seven eggs, two-thirds cupful flour, flavoring, one cupful sugar, one-third teaspoonful cream of tartar or one-half teaspoonful baking powder. Beat the whites of the eggs to a stiff froth. Then add sugar and flavoring. Put cream of tartar in flour and sift six times, then add to beaten eggs and beat well. Put in angel food tins and bake in a slow oven.—Mrs. Chas. H. Stephens, Belle Fourche, S. D.

Sunshine Cake.

Take the whites of eleven eggs and the yolks of six, one and one-half cupfuls granulated sugar, measured after sifting, one cupful flour measured after sifting, one teaspoonful cream of tartar and one teaspoonful vanilla. Beat the whites to a stiff froth and gradually beat in the sugar. Beat the yolks in a similar manner and add to them the whites and sugar and vanilla. Finally stir in the flour, and mix quickly and well. Bake 50 minutes in a slow oven. Use a pan like for angel cake.—Miss Ada Sloan, Emlenton, Pa.

Sweet Sandwich Cake.

Three ounces butter, six ounces flour, one-half teaspoonful salt, one-half cupful milk, six ounces sugar, two eggs, one and one-half teaspoonfuls baking powder. Cream butter and sugar and add eggs one at a time. Then add flour, salt and baking powder. Bake in sandwich tins in a quick oven about one-half hour.—Mrs. E. B. Strickland, Bridgeton, R. I.

Tea Cakes.

Two eggs, two cupfuls sugar, one-half cupful butter, flour, one cupful sour milk, one tablespoonful baking pow-

der, one tablespoonful flavoring. Cream the sugar and butter, add the eggs and sour milk. Sift in the baking powder and flour enough to make a stiff batter, and add the flavoring.—Mrs. Cloud Harris, Elkton, Ky.

Tea Cakes.

Two cupfuls sugar, one cupful butter, one cupful sour cream, three eggs, one teaspoonful soda, flour. Cream the sugar and butter, add the eggs and cream and soda, and flour enough to mix soft. Roll thin, sprinkle with sugar, and roll gently again. Cut and bake.—Mrs. Maude Bell, Delhi, Okla.

Watermelon Cake.

White part: One cupful butter, one cupful sugar, three teaspoonfuls baking powder, one teaspoonful extract of lemon, whites of eight eggs, one cupful milk, three and one-half cupfuls flour. Red part: One cupful red sugar, one-third cupful milk, two teaspoonfuls baking powder, one cupful raisins, one-half cupful butter, two cupfuls flour. Bake in a pan and with a tube put the red around the center and white on the sides. Frost when done.—Miss Rosie Armstrong, Athens, Ill.

Woodman Cake.

Cream one-half cupful butter and one and one-half cupfuls sugar, two eggs, one cupful milk. Sift two teaspoonfuls cream tartar and one teaspoonful soda with two and one-half cupfuls flour. One teaspoonful lemon essence, pinch salt. Frost with 4-X sugar and cover with walnut meats, or any good cake filling.—Mrs. John C. Meese, South Akron, O.

FILLINGS.

Apple Filling.

One large apple, four tablespoonfuls sugar, one-fourth teaspoonful lemon. Grate the apple fine, add the sugar, lemon extract or use juice, and put between the layers of the cake.—Mrs. Fred Christian, Jefferson, Wis.

Banana Filling.

One cupful cream, bananas. Slice as many bananas as you wish to use and add to the cream which has been whipped to a stiff froth.—Mrs. W. J. DeArmond, Kirkland, Ariz.

Berry Filling for Layer Cake.

Make a three-layer cake. Fill with one cupful white sugar, white of one egg, one cupful strawberries. Heat all together, until thick, which takes from twenty to thirty minutes. Raspberries or logan berries can be used the same.—Mrs. E. Cullen, San Francisco, Cal.

Birthday Cake Filling.

Three cupfuls light brown sugar, milk, butter size of a walnut, raisins, figs and chopped nuts to make a cupful. Boil the sugar, with enough milk to wet it, and the butter until it threads from a spoon. Beat until cold. Put the fruit through the food chopper. Spread the icing on your cake and fill in with the fruit.—Mrs. Geo. Leadbetter, Logan, O.

Boiled Frosting for Chocolate Sponge Cake.

One cupful sugar, one teaspoonful vanilla, whites of two eggs, two and one-half tablespoonfuls lemon juice, one-half cupful water. Boil water and sugar together until it hairs, remove from fire and pour over stiffly beaten whites of eggs gradually, stirring constantly. Add flavoring and beat until thickened, then spread.—Miss Eva Stillwell, LaJunta, Colo.

Boiled White Frosting.

One cupful sugar, one-third cupful water, one egg, one-half teaspoonful cream tartar, one-half teaspoonful vanilla. Boil the sugar and water until it threads from the spoon. Pour over the beaten white of the egg and beat all until thick.—Mrs. Jessamine Burgum, Arthur, N. D.

Caramel Filling.

Two cupfuls dark brown or C sugar, one-half cupful butter (melted), one-half cupful cream. Let the sugar, with just

enough water to melt it, come to a boil. Heat the cream, and, stirring constantly, add the butter and cook thoroughly. When done beat until it begins to thicken.—Mrs. C. O. Plummer, Montrose, I

Caramel Frosting.

Two cupfuls brown sugar, one-fourth cupful water, butter size of a walnut, one egg, cream of tartar. Beat the white of the egg with the cream of tartar until stiff. Boil the sugar and water until it hairs and pour over the egg slowly. Spread as quickly as possible when it begins to thicken.—Mrs. Lona King, Forest Park, Ill.

Caramel Frosting.

One cupful butter, two cupfuls brown sugar, one cupful sweet milk, two tablespoonfuls vanilla, one tablespoonful flour. Mix the flour with the milk, add the other ingredients. Boil until thick and spread while still warm.—Mrs. Maude Bell, Delhi, Okla.

Caramel Frosting.

One cupful sugar, one cupful brown sugar, one-half cupful milk or cream. Boil all the ingredients together until it forms a soft ball when dropped in cold water and beat until creamy.—Anna Mae Frank, Ola, S. D.

Chocolate.

One and one-half cupfuls sugar, three tablespoonfuls cream, two squares grated chocolate, two eggs or as many as wished to use. Boil the sugar, cream and chocolate together and when it makes a soft ball in water, pour over the beaten whites of the eggs and beat all until cold. Add flavoring and spread on the cake.—Mrs. Etta Manning, Savona, N. Y.

Chocolate.

Three tablespoonfuls sugar, one tablespoonful flour, two squares chocolate, one cupful milk, butter size of an egg, vanilla. Stir the flour and sugar together, add the grated chocolate, milk, and butter. Cook all together in a pan of water until smooth, then beat until cold. Add the vanilla when nearly cold.—Mrs. W. B. Brewer, Bridgeport, Conn.

Chocolate.

One cupful pulverized sugar, butter size of an egg, two teaspoonfuls cocoa, coffee. Cream the sugar and butter, stir in the cocoa, and moisten all with enough cold coffee to make a thick paste. Flavor with vanilla. (If you haven't the cocoa, one square of melted chocolate may be used.)—Mrs. E. Entenman, Stanton, Neb.

Chocolate.

One tablespo grated chocolate, yolks of two eggs, one cupful sugar, two tablespoonfuls flour, one cupful cold

water. Mix all the ingredients and let them boil until thick enough to spread between layers. This filling does not get hard on the cake.—Mamie Freshwater, LeBoeuf, Mo.

Chocolate.

Three squares chocolate, one cupful powdered sugar, three tablespoonfuls milk, one-half teaspoonful vanilla. Melt the chocolate, add the sugar and milk. Stir until smooth, then cook over water for twenty minutes. Add the vanilla and spread.—Mrs. Orville McCormick, Richmond, Cal.

Chocolate.

Two cupfuls sugar, one-half cupful butter, one-half cupful cream, one-half cupful chocolate. Boil all together until the syrup hardens in water. Beat until cool and spread.—Mrs. Andy Gruber, Benjamin, Mo.

Chocolate Carmel Frosting.

One square chocolate, butter size of chocolate, flavoring, one and one-half cupfuls sugar, one-half cupful water. Melt the butter and chocolate on the back of the stove. When melted add the sugar and water, and boil until thick. Flavor with vanilla.—Mrs. Helen Aulbach, Okarche, Okla.

Chocolate Caramel Frosting.

Two cupfuls brown sugar, two tablespoonfuls grated chocolate, two tablespoonfuls cold coffee, butter size of a walnut, one-half teaspoonful vanilla. Mix all together without cooking and it is ready to spread on the cake.—Miss Esther Parsons, Granada, Minn.

Chocolate Filling.

Three tablespoonfuls grated chocolate, three-fourths cupful hot water or cream, one and one-half cupfuls sugar, one teaspoonful vanilla. If you use water when making the filling, add one tablespoonful butter. Mix all the ingredients and boil until the syrup will hair when poured from a spoon. Add the vanilla when nearly cold and stir until the syrup is cold.—Mrs. C. R. McKay, Ohaton, Alta, Can.

Cream Filling.

Three-fourths cupful cream, one cupful sugar. Boil together until a little dropped in water will form a soft ball. Take from the fire and beat until it begins to cool. Spread on the top and between layers. Chocolate, or nut meats may be added to make other fillings.—Mrs. O. E. Craghead, New Windsor, Col.

Cream Filling.

Two cupfuls sugar, one cupful cream. Boil until the syrup will form a soft ball in cold water. Remove from the stove and beat thoroughly until cool and thick enough to spread on the cake.—Mrs. Lucy Siles, Pleasant Hill, Ore.

Cream Filling.

One pint milk, butter, two tablespoonfuls flour or cornstarch, one cupful sugar, yolks of two eggs. Stir the sugar in the yolks, add the flour or cornstarch, then stir all into the milk and boil until it thickens. Add butter when warm, and flavor to taste when taken from the fire.—Mrs. S. B. Newman, Philadelphia, Mo.

Cream or Cornstarch Filling.

One cupful milk, one-half cupful sugar, one egg, one tablespoonful cornstarch, butter size of a walnut. Cream the butter and sugar, add the beaten egg. Dissolve the cornstarch in a little milk and add with the milk to the other ingredients. Cook until thick. This ought to be eaten while fresh.—Mrs. Etta Manning, Savona, N. Y.

Divinity Frosting.

Two cupfuls white sugar, one-half cupful corn syrup, one-half cupful water, two eggs. Boil the sugar, water and syrup together until it threads well. Beat the whites of the eggs until stiff. Pour the syrup over them slowly. Beat until as thick as desired or so it will spread easily. Nut meats or small candies may be added.—Miss Myrtle Stratton, Mae, Minn.

Egg Filling.

One cupful sugar, one egg, one-half cupful raisins, one-half cupful hickory nut meats. Boil the sugar and white of the egg. When cool add the raisins, nut meats, and a few pieces of citron, all chopped fine.—Mrs. O. B. Dills, DeWitt, Mich.

Fig Filling.

Three pounds pears, one pound figs, one pound sugar, two lemons. Chop the figs and pears, add the sugar, juice of the lemons and enough water to keep from scorching. Cook until thick. This makes several glasses.—Mrs. W. B. Utter, Kalamazoo, Mich.

Fig Filling.

One pound figs, one cupful water, one-half cupful sugar. Put the figs over a slow fire with the water and sugar. Cook until soft and smooth, and spread between layers.—Miss Nettie Silha, Milwaukee, Wis.

Fig Filling.

One pound figs, one and one-half cupfuls sugar, one-half cupful water. Cook all together until it makes a paste.—Mrs. A. Langley, Portland, Ore.

Filling.

Two cupfuls sugar, one and one-half cupfuls water, whites of two eggs, one cupful chopped raisins, one cup-

ful chopped nut meats. Boil the sugar and water five minutes, and pour the syrup over the stiffly beaten whites. Set aside half of the mixture for frosting. Add the raisins and nuts to the remaining half and use for the filling.—Mrs. R. W. White, Middlesburg, N. C.

Filling For a Snow Cake.

Yellow Graze Frosting.

One cupful sugar, one-fourth cupful water and yolks three eggs. Boil the ingredients without stirring for five minutes on a slow fire. Remove from the fire when the syrup will become hard when dropped into water. Stir until almost cold.—Mrs. Ella Erpenbach, Norwalk, Wis.

Filling for Jam Cake.

One cupful sugar, one-half cupful water, cream tartar. Cook until it threads or forms a ball when dropped into cold water. Pour onto the beaten whites of two eggs. Add ground raisins and beat until cool.—Mrs. I. M. Damon, Bigelow, Kan.

Filling for Lady Baltimore.

Three cupfuls sugar, one cupful boiling water, whites of three eggs, one cupful chopped raisins, one cupful chopped figs, one cupful chopped walnuts or pecan nuts. Boil the sugar and water until it threads, then pour over the beaten whites of the eggs. Beat a little, then add the raisins and other fruit.—Louise Clark, Hawthorne, N. J.

Fruit Filling.

Five pounds pears, one pound figs, four pounds sugar. Pare and core the pears and run with the figs through the food chopper. Add the sugar and cook until thick. This may be canned and kept for future use.—Mrs. E. W. Leach, Marshall, Mich.

Jelly Filling.

Three-fourths pound sugar, one-fourth pound butter, four eggs, three lemons, rind and juice. Beat the eggs, butter and sugar together. Set in a pan of boiling water until heated. Add the lemon rind, grated, and the juice and stir until thick. Spread between the layers of the cake.—Miss Francis Racikoski, Thorp, Wis.

Knickerbocker Filling.

One cupful English walnuts, one and one-half cupfuls pulverized sugar, one-half pound lemon candy, one pound raisins, chopped, one cocoonut, grated, whites of three eggs. Make a syrup of the sugar, boiling until it ropes. Beat the whipped whites of the eggs into the syrup, stirring rapidly. Let this cool and add the other ingredients.—Mrs. E. J. Carter, Paris, Tenn.

Lemon Icing.

Two eggs, one lemon, one-half cupful water, one teaspoonful butter, two cupfuls sugar. Use the juice and rinds of one

or two lemons. Beat them with the well beaten eggs, butter, water and sugar and boil to a creamy consistency.—Mrs. W. G. Elliott, Spokane, Wash.

Lemon Filling.

One lemon (juice), one cupful sugar, one egg, one teaspoonful flour, four tablespoonfuls water. Cook all together until thick.—Mrs. John Fulford, Point Edward, Ont., Can.

Lemon Filling for Layer Cake.

One lemon, juice and grated rind, one cupful cold water, one cupful sugar, one egg, one tablespoonful cornstarch. Dissolve starch in cold water, and cook in a tin over hot water until it jellies.—E. V. Sheats, Baltimore, Md.

Mocha Filling.

One cupful confectioner's sugar, one tablespoonful butter, two teaspoonfuls cocoa, one-half teaspoonful vanilla. Cream the butter and sugar, moisten the cocoa with coffee and mix with the sugar. Add the vanilla, and mix all well.—Mrs. O. G. Anderson, South Coventry, Conn.

Mocha Frosting.

One cupful powdered sugar, butter half size of an egg, two tablespoonfuls strong coffee, two tablespoonfuls cocoa, one teaspoonful vanilla. Sift the sugar, cream with the butter, add the cocoa and coffee. Mix well.—Mrs. Carrie Peterson, Hudson, Wis.

Milk Frosting.

One cupful sugar, four tablespoonfuls milk. Cook them together until the syrup threads from the spoon. Spread on the cake while still warm.—Mrs. J. B. Lukens, Carmaugay, Alta, Can.

Nut Filling.

One cupful sugar, one cupful sour cream, one cupful chopped nut meats, vanilla. Boil all but the nut meats until thick. Add the meats when nearly done. Beat until nearly cold and spread between the layers.—Merle Bonnell, Wilton, Wis.

Nut Filling.

One cupful sugar, two-thirds cupful nut meats, one cupful cream. Boil the sugar and cream until it will make a soft ball when dropped into water. Beat until nearly cold, then add the nut meats.—Mrs. S. O. Long, Akron, O.

Orange Filling.

One large orange, sugar, three eggs. Mash the orange (two small ones can be used) until soft. Put the pulp and juice in a pan and stir in as much sugar as they will take. Put on the stove and cook about ten minutes. Beat the whites of the eggs stiff, and pour in the pan with the syrup, stirring all together for a minute or two.—Mrs. Chas. Pilkenton, Sullivan, Mo.

Pineapple Filling.

One pint pineapple juice, cornstarch, lump butter, yolk of one egg, salt, sweeten to taste. Boil the juice, cornstarch enough to thicken, butter, egg yolk, salt and sugar to sweeten together. When done or thick, add the cut up pineapple.—Mrs. Wm. Hartwig, Franklin, Park, Ill.

Uncooked Egg Frosting.

Yolks of two eggs, powdered sugar. Beat the yolks well and add enough sugar so that it will spread nicely. Add a teaspoonful of vanilla or lemon.—Mrs. A. W. Gustwick, Hudson, Mass.

Uncooked Frosting.

Take white sugar, as much as you think you will need, and wet with sweet cream, milk or berry juice so it will spread.—Mrs. W. S. Green, McMinnville, Ore.

Uncooked White Filling.

Three tablespoonfuls milk, powdered sugar. Add powdered sugar to the milk until it is stiff, then add lemon to taste. Spread on the layers and put away in a cold place to harden.—Mrs. Amanda Grimmer, Quincy, Ill.

Whipped Cream Filling.

One and one-half cupfuls cream, one teaspoonful vanilla, two tablespoonfuls sugar. Whip the cream until thick, add the flavoring and sugar and spread.—Mrs. Clifford Foster, Wall, S. D.

White Cream Filling.

One cupful sugar, one-half cupful sweet cream, butter the size of an egg, one teaspoonful vanilla. Boil the sugar, cream and butter together until it strings. Take from the fire, add the vanilla and beat until cold.—Miss M. Schwamm, Battle Lake, Minn.

White Filling.

One cupful sugar, one-third cupful water, one egg, four bananas. Boil the sugar and water until it can be blown from a fork in feathers. Pour over the stiffly beaten white of the egg and beat until cold. Peel the bananas, rub through a sieve and stir into the icing.—Mrs. Marion Slote, Tuscumbla, Mo.

White Frosting.

One cupful sugar, one-fourth cupful water, one egg. Boil the sugar and water without stirring until it threads from the spoon. Pour over the beaten white of the egg and stir until smooth.—Mrs. C. W. Crump, Birmingham, Ill.

CANDY.

Brown Betty.

Two and one-half cupfuls brown sugar, one-half cupful cream or milk, butter, one cupful nuts. Boil until it makes a ball in water and then beat until creamy. Add the nut meats before too stiff. Use preferred flavoring.—Mrs. C. E. Heaton, Texline, Tex.

Butter Scotch.

Three cupfuls white sugar, one-half cupful water, one-half cupful vinegar, one tablespoonful butter, eight drops extract of lemon. Boil without stirring until it will snap and break. Just before taking from the fire add one-fourth teaspoonful soda. Pour into buttered biscuit tins and mark into inch squares when cold.—Mrs. W. G. Davison, Tiger, Wash.

Butter Scotch.

One and one-half cupfuls sugar, one tablespoonful water, one-tablespoonful vinegar, butter the size of an egg. Boil until the mixture hardens when put in water. Do not stir. Pour onto buttered plates and cut when hard.—Miss Ruth Hogan, Pryor, Okla.

Candy.

Two cupfuls white sugar, one-half cupful syrup, one-half cupful water, whites of two eggs, one-half cupful chopped walnuts, one-half cupful chopped dates; mix sugar, syrup and water thoroughly. Then cook slowly until it hardens in water. While hot pour in beaten whites of eggs and stir until thick. Add nuts and dates, and beat until it begins to set. Drop by spoonfuls on a buttered paper.—Mrs. Chas. Latterman.

Candy.

Two cupfuls white sugar, one cupful water, one teaspoonful cream of tartar. Let boil thirty minutes, then pour in buttered plate and pull when cool enough.—Mrs. Eva Walker, Oologah, Okla.

Candied Orange Peel.

One-half pound orange peel, one and one-half cupfuls sugar, one-fourth cupful water. Cut the orange peel into narrow strips and cook until tender. Heat the sugar and

water in which the orange peel has been cooked. When dissolved, add the orange peel and cook slowly until the syrup is nearly evaporated. Drain and roll the strips in granulated sugar.—Miss Etta Rohde, Chicago, Ill.

Caramels.

Two cupfuls brown sugar, one cupful white sugar, one cupful thick cream. Boil in a double boiler without stirring until it forms a soft ball when dropped into cold water. Take from the fire and beat until stiff. Pour onto buttered pans and mark in squares.—Mona Ford, Lowell, W. Va.

Chocolate Caramels.

One cupful grated chocolate, one cupful sugar, one cupful molasses, one-half cupful butter, one cupful nut meats. Boil twenty minutes. When done, add the nut meats and pour onto a buttered platter, adding a little vanilla with the nuts. Cut into squares.—Mrs. Franklin, Albuquerque, N. M.

Chocolate Caramels.

One cupful molasses, two cupfuls sugar, one cupful rich milk or cream, one-half cake chocolate, vanilla. Boil twenty minutes and turn into buttered plates. Cut into squares when partly cold. Flavor with vanilla when removed from the stove.—Mrs. Clarence Fox, Marshall, Ill.

Chocolate Caramel.

One cupful chopped chocolate, one cupful sugar, one-half cupful butter, one cupful molasses, one cupful chopped nuts; put in when done. Add vanilla and pour on buttered tins.—Miss Myrtle Teague, Westboro, Mo.

Coffee Caramels.

One pound brown sugar, one cupful strong coffee, one-half cupful cream, one tablespoonful butter. Cook until brittle when dropped into cold water. Pour into buttered tins and cut into squares when nearly cold.—Mrs. W. G. Elliott, Spokane, Wash.

Fig Caramels.

One pound stoned dates, one pound washed figs, one pound raisins, one pound blanched and dried almonds, powdered sugar. Put all the ingredients through the meat chopper. Dust a bread board with the powdered sugar and knead the mixture. Roll and cut in squares like caramels. Wrap in waxed paper if desired.—Mrs. W. T. Hartsook, Rockford, Wash.

Mexican Caramel Candy.

Two cupfuls granulated sugar, one cupful cream, one cupful brown sugar. Put one cupful of sugar in a skillet to melt without water, but do not burn. Stir it. Then add one cupful cream until it is well blended, then add the rest of the sugar and brown sugar. Cook until it forms a ball in water and then stir.—Mrs. Anna Jacobson, Princeton, Cal.

Chocolate Creams.

To the white of an egg add an equal quantity of water; stir in one pound powdered sugar; flavor with vanilla and stir with the hands until fine. Then mold into small balls and dip into melted chocolate.—Miss Francis Racikoski, Thorp, Wis.

Cream Candy.

Two cupfuls granulated sugar, one-half cupful water, one-fourth teaspoonful cream of tartar, butter. Dissolve the cream of tartar in the water and boil the sugar and water for about ten minutes without stirring. When done it will be brittle when dropped into water. Add butter the size of an egg before taking from the stove. Pour into buttered pans and pull as hot as possible.—Miss Hazel Jamison, Oskaloosa, Ia.

Cream Candy.

One pound white sugar, one cupful water, one-half teaspoonful cream tartar, two teaspoonfuls vinegar, butter the size of an egg. Boil until the mixture hardens when dropped in very cold water. Flavor and pour on greased tins, pulling when cool.—Mrs. R. V. Workman, Grand Junction, Col.

Cream Candy or Nougat.

First part: One-half cupful sugar, one-fourth cupful water. Boil until it threads. Second part: Three cupfuls sugar, one-half cupful water, two cupfuls corn syrup, two eggs, nut meats. Boil until it balls when dropped in glass of water. Beat the whites of the eggs and stir these in the first part. Then beat all into the second part. Beat until quite stiff, and then stir in one-half pound chopped nuts. Pour on buttered dish, and cut into squares when cold.—Miss Emma Zizka, Malmo, Neb.

Cream Chocolate.

Two cupfuls sugar, one cupful water; when this begins to boil put in cream of tartar the size of a bean. Boil until it will make a very soft ball when tried in water. Then let cool off for a minute or two. Then beat until it is creamy white. Now, quick with your hands, make into little balls, set away until hard, then dip in chocolate and place on wax or buttered paper. When properly made these are fine.—Mrs. Hosca Garton, Bridgeton, N. J.

Creamed Dates.

Beat the white of an egg into a glass, add an equal amount of water, and one teaspoonful vanilla. Beat this mixture until light, and then stir into it a little at a time enough confectioner's sugar to make a smooth firm fondant. Remove the seeds from large dates and fill spaces with the mixture. Close and roll lightly in powdered sugar.—Mrs. Archie Parr, Glenwood, Ia.

Cream Nut Bars.

One and one-half cupfuls sugar, one-half cupful light brown sugar or maple syrup, one cupful thin cream. Place all the ingredients in a sauce pan and stir until the boiling point is reached, then boil without stirring briskly until a little stirred upon a cold plate will form a firm, creamy ball. When done beat until it begins to thicken, then stir in one cupful finely chopped nut meats. Pour into narrow tins and mark into narrow bars. A pleasing variation is made by using half nuts and half crystallized fruits or half dates.—Grace Robertson, Chambers, Neb.

Foundation for Cream Candles.

Two cupfuls sugar, two-thirds cupful water. Boil without stirring until it will spin a thread, set off in a pan of cold water and when blood heat, stir briskly until white and creamy. Then knead and work with the hands for several minutes. Divide into as many colors, and color with a vegetable coloring and flavor to suit taste. This may be used to fill dates.—Lena Gangler, Norwalk, Conn.

Maple Cream Candy.

Two cupfuls brown sugar, one-half cupful cream or milk. Boil without stirring until the syrup will make a ball in cold water. Take from the fire and beat.—Forence Duncan, Coffeyville, Kan.

Opera Cream Candy.

Boil one cupful sugar, one-fourth cupful milk and two tablespoonfuls butter together, stirring constantly until it forms a soft ball in cold water. Remove from fire and do not touch until nearly cold, then stir in one-half teaspoonful vanilla, stirring until it begins to thicken; pour into buttered pans. When cold cut into squares.—Blanche Cooper, Indianapolis, Ind.

White Cream Candy.

Two cupfuls sugar, one-half cupful white syrup, one-half cupful water. Boil together without stirring until it forms a ball in cold water. Let cool five minutes and beat until nearly stiff. Pour into pans to cool.—Mrs. Frank Clayburg, Mt. Ayr, Ia.

Chocolate Fudge.

One and one-half cupfuls sugar, one cupful milk or cream, butter size of a walnut, pinch of soda, one-half cupful chocolate. Cook the sugar, milk and butter until it comes to a boil, then add the chocolate and soda. Cook until it hardens in cold water, then take off and beat until it begins to stiffen then put in buttered pans to cool. Add a teaspoonful of vanilla just before taking from the stove.—Ethel McCown, Des Moines, Ia.

Chocolate Fudge.

One and one-half cupfuls sugar, one square chocolate, one-half cupful milk, butter. Boil all together until when a little is dropped into cold water it will form a soft ball. Beat until creamy, and pour onto a buttered platter.—Mrs. Hattie Marquand, Anatone, Wash.

Chocolate Fudge.

One pint brown sugar (two cupfuls), one cupful sweet milk, butter size of an egg, one cupful grated chocolate, vanilla.—Miss Agness Thorsell, Larimore, N. D.

Cocoa Fudge.

One-half cupful milk, two tablespoonfuls butter, two and one-half cupfuls powdered sugar, six tablespoonfuls baker's cocoa, pinch of salt, vanilla. Cook all the ingredients until it forms a firm ball when dropped into cold water. Beat and add vanilla. Beat until it seems like cold molasses. When cool cut into squares.—Mrs. J. W. Bougher, Monett, Mo.

Double Fudge.

Two cupfuls granulated sugar, one-half cupful cream, two squares chocolate, one tablespoonful butter. Boil seven minutes, then beat and spread in buttered pans to cool. Two cupfuls brown sugar, one-half cupful cream, one teaspoonful vanilla, one cupful nut meats, butter. Boil ten minutes, then beat and pour on top of fudge already in the pan. When cool cut in squares.—Anna Stuckie, Butler, Pa.

Fudge.

One cupful granulated sugar, one cupful brown sugar, one tablespoonful butter, one tablespoonful sorghum, one-half cupful milk, three tablespoonfuls grated chocolate. Stir until it commences to boil, then boil until it will ball in cold water. Remove from the stove and add flavoring and chopped nuts if desired. Beat until it stiffens, then pour into greased pans to cool. When cool cut into squares.—Henrietta Bruegger, Nauvoo, Ill.

Fudge.

Two cupfuls sugar, two-thirds cupful sweet milk, three tablespoonfuls syrup, butter size of a walnut. Mix all together and boil until it hardens in water. Pour onto a pan and cut in squares.—Mrs. Anna F. Nickel, Williamsville, Ill.

Fudge.

Two and one-half cupfuls sugar, one cupful milk, one-half cupful molasses, butter the size of a walnut, one-half cake chocolate. Cook until it forms a soft ball when tried in water, then beat until thick.—Mrs. Hosea Garton, Bridgeton, N. J.

Fudge.

Two-thirds cupful milk, butter size of an egg, two cupfuls sugar, one square chocolate, one teaspoonful vanilla.—Ida Overshiner, Salem, Ind.

Fudge Recipe.

Three cupfuls granulated sugar, one cupful sweet milk, one teaspoonful butter (small), two tablespoonfuls New Orleans molasses, one-half teaspoonful soda dissolved in a little of the milk. Cook without stirring until it will form soft ball when dropped in cold water. Let cool, add one teaspoonful vanilla, one cupful any kind of nuts (I prefer English walnuts). Beat until thick, pour in buttered pan.—Mrs. Gongwer, Spokane, Wash.

Fudge (without Chocolate).

Two cupfuls granulated sugar, one cupful milk or cream, butter size of a walnut. Let these ingredients boil until it drops thick from a spoon. Beat until thick and add flavoring. Pour into buttered pans and when still warm cut into squares.—Mrs. Ralph Rolinson, Sabina, O.

Nut Caramel Fudge.

Three cupfuls light brown sugar, one tablespoonful butter, one cupful milk, one cupful nut meats, vanilla. Cook the milk, butter and sugar until it will thread. Take from the fire, add the flavoring and nuts. Beat until cold and pour onto a buttered pan and cut into squares.—Mrs. Milton Butler, Pryor, Okla.

Nut Fudge.

Two cupfuls granulated sugar, two-thirds cupful sweet milk, butter size of a walnut, one square Baker's chocolate, one-half cupful chopped nut meats. Boil the first four articles, stirring occasionally till it forms a ball in cold water. Cool three minutes, then beat, after adding a teaspoonful of vanilla, till nearly cold. Add nuts and turn out into greased pans. When set, cut into squares.—Mrs. Karl Ender, Cherry Valley, Ill.

Rocky Mountain Fudge.

First pan: One cupful sugar, one-fourth cupful water. Boil these together until it becomes brittle when put in cold water. Second pan: One and one-half cupfuls sugar, two eggs, one cupful corn syrup. Boil these until well candied. Have two whites beaten to a froth and pour the contents of the first pan over these. Stir well and then pour in the contents of the second pan. Stir well. Mix one-half cupful nut meats and beat all until nearly cold. Pour all onto well buttered platter.—Mrs. M. R. Stubblesfield, Mexico, Mo.

Sea Foam, or Divinity Fudge.

Three and one-half cupfuls sugar, one cupful corn syrup, one-fourth cupful water, three eggs (whites only). Boil the

water, syrup, and sugar together until it hardens when dropped into cold water. Have the egg whites beaten stiff and pour the syrup slowly into the whites of the eggs, and beat hard until creamy. If you wish to use nuts, have one-half cupful nuts sprinkled on a buttered platter and pour the cream onto those.—Mrs. J. W. Jones, Frankfort, Mo.

Divinity.

Two cupfuls sugar, one-half cupful water, one-half cupful corn syrup (white is best), two eggs, one-half cupful nut meats, vanilla. Let the sugar, syrup and water boil until it forms a soft ball when dropped into water. Have the beaten whites of the eggs ready and pour half of the candy over them and beat well. Boil the remaining half until it forms a hard ball in water and pour this into the other mixture with one-half cupful nut meats and one teaspoonful vanilla. Beat until it cools, then pour into plates to harden.—Mrs. J. L. Fry, Tabasco, Col.

Sea-Foam.

Three cupfuls light brown sugar, one cupful water, one tablespoonful vinegar, two eggs, vanilla, nuts. Heat the first three ingredients gradually to boiling, stirring until the sugar is dissolved, then boil without stirring until it forms a ball when tested in cold water. Remove from the fire and when the syrup stops bubbling, pour gradually into the stiffly beaten whites of the eggs. Beat until the mixture will hold in shape, then add vanilla and nuts if desired. Drop the candy in small round-shaped piles on paraffine or buttered pans.—Florence Duncan, Coffeyville, Kan.

Sea-Foam.

One cupful brown sugar, one cupful white sugar, three-fourths cupful water, pinch cream of tartar, one egg. Cook the sugar, water and cream of tartar together until it threads when dropped from a spoon. Beat the white of the egg until stiff and pour the syrup over it slowly. Beat all until stiff enough to drop like kisses on a cool platter. Set away to cool. Nut meats and chocolate may be added if desired.—Mrs. Jay Coss, Pawpaw, Ill.

Sea-Foam.

Two cupfuls light brown sugar, one cupful water, one egg. Boil until a little dropped into water may be pressed into a ball. Have the egg white beattened stiffly. Pour the syrup very slowly, beating all the while onto the white. Add vanilla and nut meats if desired. Beat till very light and drop from the tip of the spoon on paraffine paper or buttered pan.—Mrs. J. Lacy Shaw, Silver Spring, Md.

Sea-Foam.

Two cupfuls sugar, one-half cupful water, one-half cupful molasses, two eggs (whites), one cupful nut meats. Boil un-

til the syrup strings from a spoon and set off the stove while beating the whites of the eggs. Pour the syrup into the eggs and beat until nearly cold, then add vanilla and the nut meats.—Iris Cole, Camrose, Alta., Can.

Marshmallows.

One pint sugar, one-half package sparkling gelatine, six tablespoonfuls cold water, six tablespoonfuls hot water. Dissolve the gelatine in the cold water. Pour the hot water over the sugar and let boil. When it boils stir in the gelatine and when dissolved set in a pan of cold water till cold. Stir briskly till very stiff and turn into buttered pans. Any color or flavoring may be added to suit one's taste.—Mrs. Myrtle Harding, Toledo, Ore.

Marshmallows.

Three cupfuls sugar, two cupfuls water, two tablespoonfuls granulated gelatine, one cupful water. Dissolve the gelatine in the water. Boil the sugar and water to a heavy syrup and when the gelatine is dissolved pour into the syrup and beat rapidly for one hour. Add vanilla and color. Pour into pans to cool and cut into squares.—Mrs. E. C. Bliss, Los Angeles, Cal.

Chocolate Taffy.

Two cupfuls sugar, one cupful grated chocolate, one-half cupful boiling water. Let them boil until the syrup hardens when dropped in water, then add a small piece of butter. Cool in buttered pans.—Mrs. B. F. Thompson, Holbrook, Neb.

Molasses Taffy.

If you'd molasses candy make.
 One quart of fine molasses take;
 Of vinegar one-half a cup,
 And one of sugar heaping up;
 One egg-size piece of butter bright,
 One teaspoonful of soda white.
 Dissolve the sugar in the vin,
 And with the 'lasses mix it in;
 Then boil with frequent stirring, til
 It hardens, like a woman's will,
 When dropped from spoon in water cold,
 Stir in the butter, bright as gold,
 Likewise the soda first dissolved in water hot.
 Now be resolved to flavor to your taste complete,
 Which is by this time, too, too sweet.
 Then give one hard and final stir,
 And into buttered dishes pour.
 Now, as it cools, cut into squares
 "For taffy," or let happy pairs
 With buttered finger tips pull out
 The sweetness, sticking all about.

—Mrs. J. P. Callicott, New Haven, Mo.

Molasses Tuffy.

Three cupfuls sugar, one cupful molasses, one cupful water. When it boils beat in one-half teaspoonful cream tartar and add a piece of butter size of a walnut just before it is done. Boil until brittle when dropped in cold water. Pour into buttered tins and pull until white.—Mrs. Etta Manning, Savona, N. Y.

Simple Molasses Candy.

Two, four, six—two tablespoonfuls butter, four tablespoonfuls sugar, six tablespoonfuls molasses. Boil until it threads.—Madge L. Porter, Syracuse, N. Y.

Sugar Taffy.

Two cupfuls sugar, one-fourth cupful vinegar, one-fourth cupful water, butter the size of a walnut. Boil until it hardens in water, not stirring at all. Pull when cold.—Mrs. W. S. Crundwell, Iuka, Ill.

Taffy.

Two and one-half cupfuls sugar, paraffin size of a small walnut, one-half sheet of gelatine, one-half cupful water, one-fourth teaspoonful cream tartar. Boil the sugar and water and when boiling good add the gelatine which has been soaked in cold water until soft, and the cream tartar. Boil until it hardens immediately when dropped into cold water. Pour into a well greased pan and when cold enough to handle, pull and flavor as one desires.—Mrs. Myrtle Harding, Toledo, Ore.

Peanut Brittle.

One cupful molasses, one cupful brown sugar, two tablespoonfuls melted butter, one tablespoonful vinegar, one cupful peanuts, one teaspoonful baking soda. Boil the ingredients without stirring until they harden when dropped into cold water. Then add the peanuts and remove from the fire and stir in the soda. Pour on buttered pans.—Mrs. C. W. Kent, East Bangor, Pa.

Peanut Brittle.

Shell and chop roasted nuts to measure one pint. Put two pounds of granulated sugar in clean frying pan. Stir over slow fire; it will lump, then gradually melt. When pale coffee color and clear, add nuts and pour quickly on buttered tin sheet, roll thin as possible. When cold break up.—Mrs. John T. Volkens, Bloomfield, Neb.

Clear Nut Candy.

Two cupfuls granulated sugar, two large wineglasses of water, one wineglass vinegar, two cupfuls walnuts, almonds or peanuts. Stir the mixture until the sugar dissolves, then let it boil until brown around the edges. Remove immediately

and pour into buttered shallow pans to cool. Add the nuts and cut into squares before cold.—Mrs. Wm. VanHouten, Jr., Grand Rapids, Mich.

Crystallized Pop Corn.

One tablespoonful butter, four tablespoonfuls water, one cupful sugar. Put these in a large kettle and boil until ready to candy. Have popped four quarts of corn; throw this into the syrup and stir all until cool. If it is wished to have the corn pink, add a little red sugar.—Mrs. Etta Stoll, New Middletown, Ind.

Pop Corn Balls.

Nine tablespoonfuls table syrup, seven tablespoonfuls sugar. Boil until it ropes from the spoon. Have a big pan of corn ready, picking out any hard kernels. Then pour the cooked syrup over the corn and make the corn into balls. Keep the hands well greased or dampened.—Mrs. C. Jenkins, Seneca, Neb.

To Pop Corn.

Take a sheet iron skillet and let it get real hot. Then put into the skillet, if it is an ordinary size, a tablespoonful of lard. Let the lard get piping hot, then nearly cover the bottom with shelled pop corn. Cover and keep shaking until all seems to pop, or the popping has stopped. Salt to taste.—Claire VanGalder, Rock Island, Ill.

Crackerjack.

One cupful brown sugar, one cupful water, three tablespoonfuls New Orleans molasses, lump butter size of an egg, alum size of a pea, pinch of soda. Pour water in the vessel first, then sugar, molasses, etc. Cook in a large vessel until brittle when dropped in water. Take from stove and put in six quarts of pop corn.

Cough Candy.

Two cupfuls sugar, two cupfuls vinegar, butter size of an egg. Boil until it hardens quickly in cold water, pour into buttered tin until cool enough to handle. Pull until it begins to harden, then pull in one long ribbon and cut into small pieces with the scissors, and place on buttered platter.—Mrs. Jay Coss, Pawpaw, Ill.

Opera Loaf.

Four cupfuls granulated sugar, one cupful water, one-half teaspoonful cream tartar. Boil until it forms a ball in cold water. When cool, beat to a cream and flavor. Knead and add assorted nuts, then form into a loaf and slice.—Ida Mae Fuchs, Leland, Ill.

Panocha Candy.

One cupful brown sugar, one cupful soft white sugar, one-half cupful milk, butter size of English walnut; cook

until it will harden in cold water, then add two-thirds cupful English walnuts, ground or chopped; take from fire and beat until it begins to stiffen. Pour on buttered plate and let cool before cutting. This is fine.—Mrs. S. O. Long, Akron, O.

Peppermints.

One and one-half cupfuls sugar, one-half cupful cold water six drops oil of peppermint. Boil the sugar and water, stirring constantly until the sugar is dissolved. Then cook for ten minutes. Take from the fire and beat vigorously until the mixture begins to thicken. Then add the oil of peppermint, either the six drops or enough to make the flavor strong. Drop from a spoon on buttered paper and set in a cool place to harden.—Mrs. Perry Benson, Gugmon, Okla.

To Cream Walnuts.

Four cupfuls sugar, one-half cupful water, boil until it falls from the spoon in ropes. Remove from the fire and flavor with vanilla. Add one cupful walnut goodies and stir until white and creamy; when cool enough to handle roll in balls, then put on a plate that has been slightly greased with butter, and let stand until cold.—Miss Bethene Wright, Kansas City, Mo.

Turkish Delight.

A delicious confection similar to gumdrops, but more delicate, is made by dissolving two tablespoonfuls gelatine in one-third cupful cold water. Add one cupful granulated sugar; boil two minutes, then add the juice from half a lemon and half an orange. When removed from the fire pour in one teaspoonful extract of strawberry and one-fourth cupful chopped nut meats. When cool cut in small squares and roll in red sugar.—Mrs. W. G. Davison, Tiger, Wash.

Uncooked Fondant.

Whites of two eggs. Stir into the whites as much XXXX confectioner's sugar as will make a mixture like a soft dough. From this you can make chocolate creams by making into balls and dropping into melted chocolate; creamed date by taking the seeds out of the dates and filling with the cream; a piece put between two English walnut meats. Chopped nuts can be mixed with the cream and cut into squares.—Mrs. J. T. Burton, Sedalia, Mo.

COOKIES.

A Good Cookie Recipe.

Three eggs, one and one-half cupfuls sour milk, one heaping teaspoonful soda, three cupfuls white sugar, one cupful melted butter or lard, flavor with vanilla. Flour to make it roll well.—Mrs. Ella Erpenbach, Nonvalk, Wis.

Almond Cakes.

One-half pound almonds, three eggs, one-half teaspoonful cinnamon, one-half pound sugar, one-half lemon. Beat the whites of the eggs stiff, and stir into them the lemon rind and sugar, stirring for fifteen minutes. Add the almonds chopped fine. Roll in sugar on the board and bake in a moderate oven. Use a little of sugar, egg and lemon for the frosting.—Mrs. S. O. Long, Akron, O.

Brown Cookies.

One cupful sugar, two eggs, one-half cupful hot water, two teaspoonfuls soda in hot water, one cupful shortening melted, one cupful syrup, pinch of salt. Season with ginger and cloves.—Mrs. J. R. Carey, Marshland, Ore.

Brownies.

Two eggs, one cupful sugar, one-half cupful butter, vanilla, two squares chocolate, one cupful nut meats, one-half cupful flour. Beat the eggs, stir in the sugar. Melt the butter with the chocolate and beat into the eggs and sugar. Stir in the nut meats and then the flour and vanilla. Bake in a loaf about an inch thick and cut into two inch strips while still warm.—Mrs. Geo. Thompson, LaJunta, Col

Brown Sugar Cookies.

One cupful brown sugar, one cupful lard, one tablespoonful vinegar, one tablespoonful ginger, one cupful molasses, three eggs, one teaspoonful soda in the molasses, pinch of salt.—Mrs. A. F. Hoffmeister, Fort Wayne, Ind.

Buttermilk Cookies.

One and one-half cupful sugar, one cupful buttermilk, one teaspoonful baking powder, one tablespoonful vanilla or lemon, three eggs, one teaspoonful soda, two-thirds cupful shortening. Mix as for other cookies, using enough flour to roll nicely.—Mrs. Walter Wheeler, Sinclair, Ill.

Buttermilk Cookies.

Three cupfuls sugar, one and one-half cupfuls lard, one teaspoonful soda, three eggs, one cupful buttermilk. Cream the sugar and lard, add the eggs, then a cupful of flour, then the milk and soda and enough flour to make a soft dough. Bake at once.—Mrs. R. E. Lee, Olaton, Ky.

Christmas Cookies.

One cupful brown sugar, one cupful molasses, one cupful butter and lard, one cupful hickory nut meats, a little salt, one teaspoonful soda, one-half cupful hot water, two eggs, one teaspoonful nutmeg, one-half teaspoonful cloves, one-half teaspoonful cinnamon, one-half teaspoonful allspice, two teaspoonfuls annis seed, flour. Cream the shortening and sugar, add the eggs, molasses, soda and hot water. Sift the dry ingredients with the flour, using enough flour to make a stiff batter. Stir in the nut meats after a little flour has been stirred in. Let stand four or five days before you bake them. They will keep a year.—Mrs. Fred Christians, Jefferson, Wis.

Cinnamon Cakes.

Four tablespoonfuls butter, one-half cupful milk, one cupful flour, one teaspoonful ground cinnamon, three-fourths cupful sugar, one well beaten egg, one teaspoonful baking powder. Mix in order given and bake in small tins.—Mrs. Chas. L. Lattermann, New York, N. Y.

Clove Cookies.

One pound brown sugar, one-fourth pound butter, four eggs, one-half ounce cloves, one tablespoonful chocolate, two teaspoonfuls baking powder, four cupfuls flour, one teaspoonful cinnamon. Cream sugar and butter, add the eggs, flour and dry ingredients sifted together. Roll out, cut and bake fifteen minutes.—Louise Brown, Waller, Tex.

Cookie Recipe.

One cupful butter, one cupful sweet milk, five cupfuls sifted flour, two cupfuls sugar, one-half grated nutmeg, two teaspoonfuls baking powder. Sift baking powder in the flour. Mix into a soft dough. Roll the dough as thin as pie crust. Bake in a quick oven until a light brown. Water cookies made as above, using water in place of milk.—Mrs. Erb Des Moines. Ia.

Cookies.

One cupful sugar, one egg, one teaspoonful soda, two tablespoonfuls butter, one-half cupful buttermilk, one tablespoonful ginger. Flour enough to roll.—Mrs. E. Gutekunst, New York Mills, Minn.

Cookies.

Three eggs, two cupfuls sugar, three tablespoonfuls sweet milk, one-half cupful butter or lard, one teaspoonful soda.

Flour enough to roll thin. Bake in hot oven. Place in jars and sprinkle bananas or vanilla over each layer.—Mrs. Jas. Van Pool, Lamar, Mo.

Cooky Recipe.

Two cupfuls brown sugar, one cupful butter and lard, two eggs, one cupful sweet milk, one teaspoonful baking powder and one of soda, sifted in flour; flavor to taste.—Mrs. James R. Wood, Ada, O.

Cocoanut Cream Cookies.

Two eggs beaten light, one cupful sugar, one cupful thick cream, one cupful cocoanut, one scant teaspoonful salt, three cupfuls flour, three teaspoonfuls baking powder. Roll out the soft dough one-fourth inch thick, sprinkle with cocoanut, cut in rounds, in each center press half a nut meat. Bake in a moderate oven.—Mrs. Lydia Kinsey, Long Beach, Cal.

Cornflake Drop Cookies.

One cupful lard and butter, one and one-third cupfuls sugar, three eggs, three cupfuls flour, one teaspoonful baking powder, one teaspoonful nutmeg, two cupfuls cornflakes, one cupful sour milk, one teaspoonful soda, one teaspoonful cinnamon, one teaspoonful cloves. Cream the sugar and butter, add the eggs, soda and milk and then the cornflakes and the dry ingredients sifted together. Beat well and drop from a spoon on well greased pans, leaving room for them to swell. One cupful of raisins may be added. The dough should be so the cakes will raise and not flatten out.—Mrs. Cordelia Burgett, Canton, Ill.

Cornstarch Puffs.

One-half cupful butter, one cupful sugar, four eggs, two teaspoonfuls baking powder, pinch of salt, one teaspoonful vanilla, one cupful cornstarch. Cream the butter and sugar, add the well beaten yolks of the eggs, the salt and vanilla. Add alternately to this mixture the stiffly beaten whites of the eggs and the cornstarch sifted with the baking powder. Bake in a quick oven and when cool cover thickly with icing.—Miss Emma Zizka, Malmo, Neb.

Cream Cookies.

One and one-half cupfuls butter or lard, one cupful thin sweet cream, one and one-half cupfuls sugar, one egg, three teaspoonfuls baking powder. Flour to roll soft. Sprinkle with sugar and cut.—Mrs. H. O. Swick, Paxton, Ill.

Cream Cookies.

Two cupfuls sour cream, two eggs, two teaspoonfuls baking powder, two cupfuls sugar, one teaspoonful soda. Flour enough to make stiff enough to roll.—Mrs. Julia Soldt, Williamsburg, Ia.

Cream Cookies.

One cupful sour cream, one teaspoonful soda, one teaspoonful flavoring, one cupful sugar, little salt Flour enough to knead up soft.—Mrs. Alberta Dean, East Berkshire, Vt

Cream Plain Cookies.

One cupful butter, one cupful thick cream, one-half teaspoonful soda, flour, two cupfuls sugar, two eggs, one teaspoonful baking powder, flavoring. Bake in quick oven.—Mrs. R. S. Wheeler, Clarksville, Ia.

Sour Cream Cookies.

One and one-half cupfuls thick sour cream, one egg, one-quarter teaspoonful salt, one and one-half cupfuls sugar, one-half teaspoonful soda, one-quarter teaspoonful nutmeg. Bake in a quick oven.—Mrs. Hattie E. Van Horn, Fort Lupton, Col.

Crumb Cookies.

Two cupfuls "A" sugar, one cupful lard, one cupful New Orleans molasses, two teaspoonfuls cinnamon, one teaspoonful cloves, five cupfuls cooky or cake crumbs, one cupful water, three eggs, two teaspoonfuls soda. Roll thin and bake.—Mrs. Geo. Hartman, Lancaster, O.

Currant Cookies.

One cupful butter, one and one-half cupfuls sugar, three cupfuls flour, one cupful currants, one-half cupful hot water, one level teaspoonful soda, one pinch nutmeg. Beat the butter to a cream, then beat in the sugar. Add the eggs well beaten, then the soda dissolved in the hot water. Now stir in the flour and nutmeg, and finally the currants. Drop the batter by teaspoonful in a buttered pan, being careful to leave room for the cakes to spread. Bake in a moderate oven until the cookies have a nice brown color.—Mrs. Harding, Aurora, Ill.

Currant Cookies.

Two cupfuls sugar, two eggs, one cupful currants, two teaspoonfuls baking powder, one cupful butter, two cupfuls sweet milk, three cupfuls flour, two teaspoonfuls vanilla. Roll thin and cut in round cakes. Bake in a quick oven.—Mrs. Margaret Eddie, St. Louis, Mo.

Currant Drop Cookies.

One-half pint butter or meat fryings, two eggs, one cupful sour milk, one pint sugar, one-half pound raisins or currants, one level teaspoonful soda. Drop from spoon on buttered pans and bake in a quick oven. Flavor with vanilla.—Mrs. M. Trowbridge, Iroquois, S. D.

Dark Frosted Cookies.

One cupful brown sugar, one cupful lard, one cupful table syrup, one-half cupful sour cream, two eggs, one tea-

spoonful ginger, one teaspoonful cinnamon, one teaspoonful soda and a little salt. Flour enough to handle nicely. Frost with common boiled frosting.—Mrs. Ed Booth, Cresco, Ia.

Aunt Florence's Frosted Creams.

One cupful New Orleans molasses, one-half cupful brown sugar, two and one-half cupfuls flour, one-half cupful butter, three eggs, one teaspoonful soda, one teaspoonful ginger or cinnamon, cloves or nutmeg, four tablespoonfuls cold water; put soda in this first. Bake in dripping pan about three-fourths inch thick and when cold cut in squares and frost with pulverized sugar frosting.—Mrs. Otto Reise, Palestine, Col.

Frosted Creams.

One-half pint sugar, one pint molasses, one-half pint boiling water, three-fourths pint lard, one teaspoonful cinnamon, one tablespoonful ginger, one rounding tablespoonful soda. Put all together before stirring. Add flour to roll nicely and roll in sheets and bake. When cool cover with boiled frosting and cut in squares. Frosting for Creams: One and one-half cupfuls sugar, one-half cupful boiling water, whites of two eggs beaten stiff. Boil frosting till it will thread, then add to beaten whites and beat till creamy and spread.—Mrs. Estella Shaw, Simms, Mont.

Frosted Creams.

One egg, one cupful molasses, one-half cupful sugar, one-half cupful sour milk, one-half cupful shortening, two teaspoonfuls soda, one teaspoonful cinnamon, one teaspoonful ginger, one-half teaspoonful cloves, enough flour to make a batter that will not spread too much when dropped by spoonfuls on a baking sheet. Frost with confectioner's sugar stirred to a paste with a little cold milk when nearly cold.—Mrs. C. A. Moody, Hoosier, N. D.

Date Bars.

One-half cupful sugar, three eggs, whites beaten, one pound chopped dates, one-half pound chopped nuts (walnuts), two tablespoonfuls bread crumbs, one teaspoonful baking powder. Bake in layer tins one-half inch deep; when baked cut in bars and roll in powdered sugar. (Limit the quantity of dates to one-half pound and walnuts to one-quarter pound. The recipe is by no means a mistake, but by using less of these two articles the bars are apt to be more successful, this being my own experience.)—Mrs. Max Hanaack, Milwaukee, Wis.

Date Cookies.

One cupful sugar, one cupful butter, one-half cupful sweet milk, one teaspoonful soda, two cupfuls flour, two cupfuls oatmeal. Cream the butter and sugar, add the milk, soda

and flour sifted together and the oatmeal at the last. Roll thin, cut out and spread with date marmalade. Put another cookie on top and bake.—Mrs. Elsie Courtney, Geneseo, Kan.

Drop Cookies.

One egg, one-half cupful sugar, one cupful lard, one teaspoonful each ginger and cinnamon, two teaspoonfuls soda, one cupful molasses, one cupful sour milk or warm water, one-half teaspoonful cloves, pinch of salt. Flour to stir stiff. Drop with teaspoon on greased pan and bake. When done cover with an icing made of confectioners' sugar dissolved in milk flavored with extract of lemon.—Mrs. M. J. Flavin, Austin, Minn.

Drop Cookies.

Three eggs, one cup shortening, one teaspoonful soda, one-half cupful sweet milk, one and one-half cupfuls sugar, one large cupful chopped raisins, one teaspoonful spice, three cupfuls flour.—Fannie Harrison, Inkster, Mich.

Drop Cookies.

Three eggs, one cupful sour cream, a little cinnamon and salt, three cupfuls flour, one cupful brown sugar, one teaspoonful soda, one cupful raisins.—Mrs. B. F. Griffith, Moretown, Vt.

Drop Eggless Cookies.

One cupful butter and lard, one cupful hot water, one teaspoonful ginger, one and one-half cupfuls sugar, two teaspoonfuls soda. Mix with flour not too stiff and let stand and cool before you drop in tins.—Mrs. R. P. Levan, Frankport, N. Y.

Eggless Cookies.

One cupful sour cream, one cupful sugar, one teaspoonful soda, one-quarter cupful butter. Flavor with nutmeg or any flavor desired. Add one teaspoonful baking powder with flour enough to roll as soft as can be handled.—Mrs. Erb, Des Moines, Ia.

Eggless Cookies.

One and one-half cupfuls sugar, one cupful sweet milk, flour to make a soft dough, one cupful lard, one teaspoonful soda. Bake in a quick oven.—Mrs. L. F. Blinco, Glendive, Mont.

Cookies Without Eggs.

One cup butter, one and one-half cups sugar, a small cupful sweet milk, a large teaspoonful baking powder, sifted with flour, or sour milk with one-half spoonful soda. Roll out and sprinkle with sugar and bake in a quick oven.—Mrs. Pearl White, New Albany, Ind.

Sour Cream Eggless Cookies.

One cupful sugar, one-third cupful lard, one teaspoonful soda, two-thirds cupful butter, one cupful sour cream. Flour enough to make very stiff.—Mrs. Carl Ruehle, Calamine, Wis.

English Cookies.

One cupful butter, one cupful cold coffee, two cupfuls brown sugar, two cupfuls raisins, five cupfuls flour, one teaspoonful soda, one teaspoonful cinnamon, nutmeg. Drop from a spoon onto greased pans and bake in a quick oven.—Mrs. Lee Groves, Champion, Alta., Can.

Every Day Cookies.

Two cupfuls sugar, one cupful butter, one-half nutmeg, two teaspoonfuls baking powder, four eggs, one-half teaspoonful soda, one-third cupful butter milk. Mix as other cookies, using enough flour to make a stiff dough. Roll out thin and bake in a quick oven. The longer they last the better they are.—Mrs. N. Graham, Fredericktown, Mo.

Extra White Cookies.

One-half cupful butter, one-half cupful sweet milk, one and one-half cupfuls sugar, one egg, two teaspoonfuls cream tartar, one teaspoonful soda. Flavor with lemon extract, mix lightly. Roll thick and bake.—Mrs. Omar B. Dills, DeWitt, Mich.

Filled Cookies.

Cookie dough: One cupful sugar, one-half cupful butter, one egg, one-half cupful milk, three and one-half cupfuls flour, two teaspoonfuls baking powder, one teaspoonful vanilla. Mix as for other cookies, roll thin and spread on the filling. Fold over, and cut into squares. Filling for cookies: Fig—One-half pound figs, four tablespoonfuls water, one-half cupful hot water, one-half lemon (juice). Boil the figs and water until the water is absorbed. Take from the stove and chop the figs up fine. Add the hot water and lemon juice and cook until a smooth paste. Raisin—One cupful chopped raisins, one tablespoonful flour, one-half cupful sugar, one-half cupful water. Boil until thick.—Mrs. Gustav Weiss, Kankakee, Ill.

Fruit Cookies.

One cupful sugar, one cupful molasses, one-half cupful boiling water, spices to suit taste, enough flour to roll, one cupful raisins, two-thirds cupful butter, one tablespoonful soda. Cook raisins, sugar and molasses together for a few minutes; let cool and add the other ingredients.—Mrs. F. G. Noyes, Ferrville, Mich.

Fruit Cookies.

One cupful butter, two eggs, one cupful sour cream, a little cinnamon, cloves and nutmeg, one-half cupful chopped

walnuts, one cupful brown sugar, four tablespoonfuls molasses, one teaspoonful soda, one-half pound raisins. Mix very stiff and drop in tins about three inches apart.—Mrs. A. R. Lee, Forward, Sask., Can.

Fruit Cookies.

Two cupfuls sugar, two cupfuls chopped raisins, one-half cupful buttermilk, one teaspoonful soda, two eggs, one cupful lard, one teaspoonful cinnamon. Bake in a quick oven.—Mrs. John R. Todd, Morocco, Ind.

Fruit Cookies.

Cream together one and one-half cupfuls sugar, one cupful butter and three eggs. Beat eggs separately and add the yolks to creamed butter and sugar. One-half teaspoonful soda dissolved in two tablespoonfuls milk or water, one and one-half cupfuls raisins and currants, two and two-thirds cupfuls flour. Stir in alternately with the fruit.—Mrs. J. B. Lukens, Carmangay, Alta., Can.

Fruit Cookies.

Two cupfuls sugar, one cupful sour cream, one-half teaspoonful soda, one cupful chopped raisins, one cupful butter, three eggs, one teaspoonful baking powder.—Mrs. Clyde Jeffery, Stanford, Mont.

Fruit Cookies.

One and one-half cupfuls sugar, one-half cupful syrup or molasses, one teaspoonful soda, two cupfuls currants, one teaspoonful each of ginger, cinnamon and allspice, one cupful butter, three eggs well beaten, one cupful seeded raisins.—Mrs. F. J. Fiala, Odell, Neb.

Fruit Cookies.

Three cupfuls brown sugar, one cupful sour milk, one and one-fourth teaspoonfuls soda, one-half teaspoonful cloves, a little nutmeg and salt, one cupful butter, one cupful currants, one teaspoonful cinnamon, four eggs. Flour to make a stiff batter. Roll and sprinkle with sugar before cutting.—Mrs. Mary Reidy, Chassell, Mich.

Soft Fruit Cookies.

One egg, one cupful molasses, one cupful shortening, one teaspoonful soda, one teaspoonful cinnamon, four cupfuls sifted flour, one cupful sugar, one cupful sour milk, one cupful chopped raisins, one-half teaspoonful cloves, salt. Mix well and drop by spoonfuls on a baking tin. Bake in a rather slow oven.—Mrs. Emma Suydam, Stockton, Cal.

Best Ginger Cookies.

One cupful granulated sugar, one cupful lard, one tablespoonful ginger, one teaspoonful soda, one cupful molasses, one cupful cold coffee, pinch of salt. Mix as other cookies.

Sift soda with enough flour to make a stiff, but not too stiff dough. When cool put away in a tight covered vessel.—Mrs. J. J. Williams, Faulkton, S. D.

Ginger Cookies.

One teaspoonful soda, four cupfuls flour, three eggs, one teaspoonful ginger, one cupful butter, two cupfuls brown sugar. Rub flour and butter, soda and ginger together. Mix eggs and sugar together, then work into the other ingredients. It is difficult to work them together but time and patience will do it. Roll thin and bake.—Mrs. Geo. P. Erb, Sanborn, N. D.

Ginger Cookies.

One cupful sugar, one cupful lard, one teaspoonful soda, one teaspoonful vinegar, one teaspoonful ginger, one teaspoonful allspice, one teaspoonful cinnamon, a little nutmeg, two eggs, flour, one cupful molasses, one cupful sour milk, two teaspoonfuls soda. Roll out as soft as possible and cut in squares and bake.—Mrs. W. R. Dodds, Lumby, B. C., Can.

Ginger Cookies.

One cupful butter, one cupful sugar, one teaspoonful ginger and cinnamon, one cupful molasses, one-half cupful boiling coffee, two teaspoonfuls soda, one-half teaspoonful salt. Stir the soda and salt into the coffee and add enough flour so it can be rolled as soft as can be handled.—Mrs. Thos. Griffith, Fairbury, Neb.

Ginger Cookies.

Two eggs, one cupful molasses, one cupful butter, two tablespoonfuls vinegar, one teaspoonful cinnamon, one cupful sugar, one cupful lard, ten tablespoonfuls water, one teaspoonful ginger, three teaspoonfuls soda. Mix all together in a soft dough.—Mrs. J. F. Eddy, Alvy, W. Va.

Ginger Cookies.

One cupful butter, one cupful brown sugar, one cupful New Orleans molasses, three tablespoonfuls water, heaping teaspoonful ginger, teaspoonful soda dissolved in a little hot water, flour enough to roll out thin and bake in hot oven.—Mrs. Mary G. Green, Reasnor, Ia.

Ginger Cookies.

One cupful sugar, two well beaten eggs, one teaspoonful soda, one cupful sorghum molasses, one-fourth cupful hot water, two teaspoonfuls ginger. Mix very stiff and let stand over night. Then roll very thin and bake in a hot oven.—Miss Nina Streeter, Concord, Ill.

Ginger Cookies.

One cupful sugar, one egg, three-fourths cupful cold water, two teaspoonfuls soda, one cupful molasses, one cup-

ful melted lard, two teaspoonfuls ginger, pinch of salt, flour enough to make a soft dough. Bake in a moderate oven.—Mrs. M. P. Ressler, Dayton, O.

Ginger Cookies.

One pint molasses, one cupful sugar, one tablespoonful ginger, alum, teaspoonful salt, one cupful lard, one cupful sour milk, two tablespoonfuls soda, flour to roll. Icing: One egg well beaten with one tablespoonful sweet milk.—Ida Wade, Eudora, Kan.

Ginger Cookies.

One cupful sugar, one cupful molasses, two tablespoonfuls vinegar, one teaspoonful ginger, two eggs, one cupful butter or lard, two teaspoonfuls soda, one teaspoonful cinnamon, flour to mix stiff enough to roll out.—Mrs. A. C. Battleday, Brook, Ind.

Ginger Cookies.

One cupful molasses, one cupful lard or butter, one-half cupful hot water, one teaspoonful ginger, one cupful sugar, two eggs, two teaspoonfuls soda, one teaspoonful cinnamon.—Mrs. Mary T. Workman, Oakland City, Ind.

Ginger Cookies.

One cupful sorghum, one cupful lard, three eggs, one tablespoonful cinnamon, one cupful brown sugar, one-half cupful water, one tablespoonful soda, one tablespoonful ginger.—Mrs. C. B. Coslet, Coyote, Mont.

Ginger Cookies.

One cupful sugar, one cupful shortening, one tablespoonful each of soda, cinnamon and ginger, two cupfuls sorghum, one cupful buttermilk, flour to roll.—Mrs. F. E. Wallace, Granville, N. D.

Ginger Cookies.

One pint molasses, one tablespoonful soda, one tablespoonful ginger, one cupful lard, three tablespoonfuls boiling water, flour to roll.—Mrs. Edw. Washburn, Tuscola, Ill.

Ginger Creams.

One cupful molasses, one cupful lard, one cupful brown sugar, one cupful boiling water, two teaspoonfuls soda, one tablespoonful ginger, one teaspoonful cinnamon, one-fourth teaspoonful cloves, one-eighth teaspoonful salt. Cream lard and sugar. Add molasses, then water in which the soda is dissolved. Stir spices together in a cup. Add flour till spoon will stand upright. Mix at night and let stand in a cool place. Bake in the morning. A frosting of cream and powdered sugar makes them much nicer.—Mrs. H. P. Simons, Spencer, Neb.

Ginger Creams.

One tablespoonful cinnamon, one tablespoonful ginger, three well beaten eggs, one cupful sugar, two-thirds cupful boiling water, one tablespoonful powdered alum, one cupful sorghum, one cupful lard or butter, two tablespoonfuls soda. Cream sugar and butter, add eggs, sorghum and the boiling water in which you have dissolved the soda. Sift the ginger and cinnamon with the flour. Mix as cookies and after baking, ice.—Mrs. Merlin Henry, Lincoln, Mo.

Ginger Cream Cookies.

Two cupfuls molasses, one cupful lard, two tablespoonfuls cinnamon, three-fourths cupful hot water, one and one-half tablespoonfuls soda, two cupfuls sugar, one cupful butter, two tablespoonfuls ginger, four eggs. Boil all but soda and eggs. Remove from fire and when partly cool beat in the soda and well beaten eggs with flour enough to make a smooth dough. Bake and frost with boiled icing.—Jessie Rose Schoon, Penfield, Ill.

Ginger Creams.

One cupful molasses, two tablespoonfuls sugar, one teaspoonful soda, one-half cupful boiling water, one-half cupful butter, one teaspoonful ginger, one teaspoonful cinnamon, one egg. Mix and stir until it foams. Add some flour and the beaten egg, then enough flour to make a soft dough. Roll quite thick, cut and bake. When done frost with a boiled frosting.—Mrs. G. H. Rorden, Mosier, Ore.

Ginger Puffs.

One cupful sugar, one-half cupful butter, one cupful warm water, two teaspoonfuls cinnamon, four cupfuls flour, one egg, one cupful molasses, two teaspoonfuls ginger, two teaspoonfuls soda. Drop one teaspoonful in a place on greased tins to bake, put far enough apart so they will not touch in baking. They need about two square inches of space.—Mrs. Lillie Stephenson, Duquette, Minn.

Best Ginger Snaps.

Cream one cupful granulated sugar, one cupful molasses, one cupful lard, then two eggs beaten light, one teaspoonful ginger, one teaspoonful cinnamon, one-half teaspoonful cloves, one tablespoonful soda dissolved in tablespoonful hot water, a pinch of salt, mix hard, bake quick; these are fine.—Mrs. John H. Wood, Newport, Vt.

Ginger Snaps.

One egg, three tablespoonfuls melted butter, one teaspoonful ginger, one teaspoonful soda, salt, one cupful sugar, one tablespoonful vinegar, one cupful molasses. Heat the molasses to the boiling point and stir into other ingredients which have been thoroughly mixed. Mix with flour into a firm dough, roll thin, cut in squares and bake in a quick oven.—Mrs. M. R. Child, Moretown, Vt.

Ginger Snaps.

One cupful molasses, one cupful lard, one and one-half tablespoonfuls ginger, one cupful sugar, one teaspoonful soda, salt. Take a spoon and stir in flour until very stiff. Then grease the hands and pinch off a piece of dough the size of a marble. Roll it round in the palm of the hand, drop it in the pan and bake in a moderate oven.—Mrs. H. B. Mallin, Pana, Ill.

Ginger Snaps.

One cupful butter and lard, one cupful molasses, one teaspoonful cloves, one tablespoonful ginger, one cupful sugar, one-half cupful water, one teaspoonful soda, one tablespoonful cinnamon, flour to roll. Roll thin and bake in a quick oven. They improve with age.—Mrs. Ceova Green, Viola, Wis.

Ginger Snaps.

Two cupfuls lard, two cupfuls molasses, two teaspoonfuls soda, two cupfuls sugar, six eggs, two teaspoonfuls ginger. Boil the lard, sugar and molasses fifteen minutes, let cool, and then beat in the eggs and stir in the soda and ginger.—Mrs. Sam Baber, Zearing, Ia.

Ginger Snaps.

One cupful sugar, one cupful lard, one teaspoonful cinnamon, two teaspoonfuls soda, one cupful molasses, one egg, one teaspoonful ginger, one-half cupful warm water, flour enough to roll without sticking.—Mrs. L. B. Harrison, La Kemp, Okla.

Ginger Wafers.

One cupful sugar, one cupful lard, one cupful New Orleans molasses, one-half cupful sour milk, one teaspoonful each soda, cinnamon, ginger, flour enough to handle, cut with cookie cutter and bake in a quick oven.—Mrs. John J. Fulford Point Edwards, Ont., Can.

Good Cookies.

Two cupfuls sugar, one cupful cream, one teaspoonful soda, one cupful butter or lard, three eggs. Mix soft and roll thin. Sift granulated sugar over them and gently roll in.—Dollie Downs, Fairfax, Okla.

Good Plain Cookies.

Two cupfuls white sugar, one cupful melted butter, six tablespoonfuls cold water, two eggs, one teaspoonful soda. Roll thin.—Mrs. Becca Onstott, Braman, Okla.

Graham Cookies.

One cupful sugar, one cupful brown sugar, one-half cupful butter, one-half cupful lard, one cupful sour milk, one teaspoonful soda, graham flour. Mix the ingredients in the order

given, using enough graham flour to make a soft dough. Roll the cookies out in the white flour.—Miss Fern Plauda, Os-trander, Minn.

Graham Cookies.

Two cupfuls sugar, two cupfuls sour cream, one teaspoonful soda, one egg, a pinch of salt, one teaspoonful vanilla, one cupful flour, graham flour. Mix the ingredients thoroughly, using enough graham flour to roll out thin.—Mrs. J. H. Walton, Lily, S. D.

Ground Cookies.

Two eggs, one cupful butter, one grated nutmeg, two cupfuls sugar, one cupful sweet milk, two teaspoonfuls baking powder. Flour to make a soft dough. Roll thin and bake quick.—Mrs. Maude Jordan, Burlingame, Kan.

Half Moons.

One and one-half cupfuls sugar, two cupfuls flour, one cupful butter, eight eggs, one teaspoonful baking powder. Beat the yolks of the eggs well and stir in the sugar. Then add the flour and the stiffly beaten whites of the eggs, and last the melted butter. Bake in shallow tins and when done cut into half moons and ice. Icing: Six tablespoonfuls powdered sugar, two tablespoonfuls flour, three tablespoonfuls water.—Mrs. Henry Paul, Evansville, Ind.

Hermit Cookies.

Three eggs, one and one-half cupfuls brown sugar, one cupful butter, two and one-half cupfuls flour, one pound nut meats, one teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful salt, one pound raisins. Roll out on a well floured board. Keep them if you can.—Mrs. W. E. Skinner, St. Croix Falls, Wis.

Hermit Fruit Cookies.

Two cupfuls sugar, two cupfuls seeded raisins chopped, two tablespoonfuls sweet milk, one-half teaspoonful cloves, one-half teaspoonful nutmeg, one cupful butter, two eggs, one teaspoonful soda, one-half teaspoonful cinnamon, flour; mix very stiff.—Mrs. Edward E. Gray, Hartington, Neb.

Hermits.

One cupful butter, three eggs, two tablespoonfuls sour cream, one-half teaspoonful cinnamon, one-fourth teaspoonful cloves, two cupfuls sugar, one cupful chopped raisins, one teaspoonful soda in cream, one-half teaspoonful nutmeg. Flour to make a very stiff dough. Knead the dough on a floured board, roll into a thin sheet, cut into rounds and bake in a moderate oven.—Mrs. W. F. Car, Valley Falls, Kan.

Sugar Hermits.

One cupful sugar, one egg, two teaspoonfuls baking powder, one teaspoonful cassia, one-half cupful chopped rai-

sins, one-half cupful butter, five tablespoonfuls milk, one teaspoonful cloves, one teaspoonful nutmeg, flour to roll.—Mrs. Chas. P. Martin, Winn, Me.

Honey Cookies.

One cupful lard and butter, one cupful sugar, one teaspoonful ginger, one teaspoonful soda, one cupful honey, two eggs, flour, one-half cupful hot water. Cream the shortening and sugar, add the beaten eggs, then the soda dissolved in the hot water and the honey. Sift the ginger with enough flour to make a soft dough.—Mrs. Lena Knudson, Sheffield, Ill.

Chocolate Jumbles.

One-fourth cupful butter, four tablespoonfuls cocoa, two teaspoonfuls baking powder, two eggs, one cupful sugar, one tablespoonful milk, one-half teaspoonful vanilla, two cupfuls flour. Mix in the order given. Roll on a floured board to one-half inch in thickness, cut with a doughnut cutter and bake in a moderate oven.—Blanche Cooper, Indianapolis, Ind.

Jumbles.

Two cupfuls sugar, one-half cupful shortening, four eggs, one cupful sour cream, one teaspoonful soda, one-half teaspoonful salt, one teaspoonful lemon extract. Cream the sugar and butter, add the eggs, cream in which the soda has been dissolved, salt, flavoring and flour enough to make a stiff batter. Drop in buttered pans and bake in a moderate oven.—Erenice Fey, Prairie du Sac, Wis.

Jumbles.

Two eggs, one-half cupful butter, flour, one cupful sugar, one-half cupful milk, nutmeg. Cream the sugar and butter, add the well beaten eggs, milk, nutmeg and flour to make a stiff batter.—Mrs. Harriett Keach, Woonsocket, R. I.

Kisses.

Three eggs, five tablespoonfuls sugar (powdered). Beat the whites of the eggs stiff, fold in the sugar and add the vanilla. Form into balls and bake on buttered paper until a pale yellow.—Bertha Laube, Atlanta, Ill.

Lemon Cookies.

Two lemons, two cupfuls sugar, one cupful shortening, one teaspoonful soda, one teaspoonful baking powder, flour. Cream the shortening and sugar and add the juice and grated rinds of the lemons. Sift the soda and baking powder with enough flour to make a stiff batter.—Mrs. F. A. Russell, Whittemore, Ia.

Lemon Cookies.

Three eggs, three cents worth oil of lemon, three cents worth baker's ammonia, one cupful lard, two cupfuls sugar.

Mix the ingredients thoroughly and roll out thin. Prick with a fork before cutting and sprinkle with a little sugar before baking.—Miss Thermal Barger, Spring Brook, N. D

Macaroons.

One cupful ground peanuts, one cupful powdered sugar, one tablespoonful flour, two eggs. Mix the flour and sugar and beat into the stiffly beaten whites of the eggs. Stir in the peanuts and then drop the mixture by spoonfuls on buttered paper and bake a light brown in a moderate oven. One quart of peanuts will be required.—Ora Franklin, Albuquerque, N. M

Macaroons.

Six eggs, one teaspoonful cream tartar, two cupfuls sugar, one cupful flour, one pound cocoanut. Beat thoroughly the whites of the eggs, add the cream of tartar to the eggs. Add the other ingredients and bake in buttered pans. This makes about sixty small macaroons.—Mrs. G. A. Thompson, La Junta, Col.

Marguerites.

One and one-half cupfuls sugar, one-half cupful cream, butter size of an egg, nut meats, dates, figs or raisins. Boil the sugar, cream and butter together until it forms a soft ball when dropped into cold water. Stir in such fruit as desired and spread on unsalted wafer crackers.—Miss Pearl Theobald, Strawn, Kan.

Molasses Cookies.

Boil two cupfuls molasses and one-half cupful shortening, lard, butter and lard mixed or drippings. As soon as it reaches the boiling point, stir in two heaping teaspoonfuls ginger and the same quantity of soda. Pour while foaming onto six cupfuls sifted flour previously measured in a pan. Mold slightly and roll while warm as it is difficult to handle while cold. Cut with cooky cutter. They are fine and can be kept moist or crisp by keeping them in a moist or dry atmosphere.—Mrs. Ida Hauck, Wever, Ia.

Molasses Cookies.

Two cupfuls molasses, one cupful sour cream, yolks of three eggs, one teaspoonful ginger, one cupful sugar, one cupful shortening, two teaspoonfuls soda, two teaspoonfuls cinnamon. Frosting: Two cupfuls sugar moistened with water. Boil about fifteen minutes. Beat whites of eggs to a stiff froth and pour boiling syrup over and beat until it begins to get cold, then spread on cookies.—Mrs. E. B. Shipman, Trossachs, Sask., Can.

Molasses Cookies.

One cupful sugar, one-half cupful shortening, one egg, three tablespoonfuls sour cream. Beat this very light and

then add one-half cupful molasses, one-half cupful boiling water, two teaspoonfuls soda, ginger and cinnamon and a little salt. Flour to make a soft dough.—Mrs. Ida Phillips, Richland, Mich.

Molasses Cookies, Eggless.

One cupful sugar, one cupful lard, one tablespoonful soda, one teaspoonful cinnamon, one cupful molasses, one cupful hot water, one teaspoonful ginger, one teaspoonful salt, flour, not too stiff.—Mrs. Carl Christensen, Plano, Ill.

Molasses Cookies.

One cupful sugar, one cupful molasses, two teaspoonfuls soda put in coffee, one teaspoonful each cinnamon and ginger, one cupful lard, one-half cupful hot coffee, one egg, flour to mix soft.—Mrs. Omar B. Dills, DeWitt, Mich.

Molasses Cookies.

One cupful sugar, one cupful buttermilk, two teaspoonfuls soda, one cupful shortening, one cupful molasses, one teaspoonful ginger.—Mrs. Myrtle Barger, Carson City, Mich.

M. W. A. Cookies.

Two cupfuls sugar, two eggs, one-half cupful butter, flour, one-half cupful lard one cupful milk, two teaspoonfuls baking powder. Use enough flour to make a soft dough, roll out half an inch thick, sprinkle with sugar and roll again quite thin. Bake in a hot oven.—Mrs. Walter Elam, Philomath, Ore.

Oatmeal Cookies.

One cupful butter, two cupfuls sugar, four cupfuls dry rolled oats, one cupful currants, eight tablespoonfuls sweet milk, two teaspoonfuls cinnamon, one cupful lard, four cupfuls flour, one cupful raisins chopped fine, four beaten eggs, one and one-half teaspoonfuls soda, one teaspoonful salt. Sift flour, soda and spice together. Mix thoroughly and drop by teaspoonful into buttered tins and bake in moderate hot oven until quite brown.—Mrs. C. D. Hammett, Livingston, Mont.

Oatmeal Cookies.

One cupful butter, two cupfuls sugar, two well beaten eggs, one cupful sour milk, three cupfuls flour sifted with a teaspoonful soda, three cupfuls oatmeal, one teaspoonful each of cinnamon and salt, one cupful raisins and nuts. Mix well and drop by spoonfuls on buttered tins. Press out thin and round. Bake in a quick oven. When cool spread with a thin coat of icing.—Mrs. Lillie M. Orcutt, Naperville, Ill.

Oatmeal Wafers.

One cupful brown sugar, two eggs well beaten, one cupful flour, two teaspoonfuls baking powder sifted with flour,

one tablespoonful shredded cocoanut, one-half cupful butter, two and one-half cupfuls rolled oats, one cupful chopped walnuts. Drop in buttered tins in small amounts and bake in a slow oven.—Mrs. Arthur Roller, Palo Alto, Cal.

Oatmeal Cookies.

One cupful sugar, six tablespoonfuls sweet milk, one-fourth teaspoonful cinnamon, one-fourth teaspoonful cloves, a little salt, two cupfuls oatmeal, one cupful butter or lard, one-third teaspoonful soda, a little hot water, one-fourth teaspoonful nutmeg, two cupfuls flour, one cupful raisins, two eggs. Drop with spoon.—Mrs. W. Long, Shell Lake, Wis.

Oatmeal Cookies.

Two cupfuls oatmeal, four cupfuls flour, two cupfuls sugar, one cupful butter and lard mixed. Work altogether as when making pie crust and moisten with one cupful cold water, in which has been dissolved one teaspoonful soda. Roll very thin and dot each one with a raisin. Bake in a medium oven.—Mrs. Leo Vistrand, Arlington, Wash.

Oatmeal Cookies.

ree-fourths cupful butter or lard, four tablespoonfuls sweet milk, pinch of salt, two cupfuls flour, one cupful chopped raisins, three-fourths cupful sugar, three-fourths teaspoonful soda, one-half teaspoonful cloves, two cupfuls oatmeal. Drop in hot buttered pans and bake in a quick oven.—Pearl St. John, LaValle, Wis.

Oatmeal Cookies.

One cupful butter, one cupful sour milk, two cupfuls oatmeal, one cupful seeded raisins, one teaspoonful cinnamon, one-half teaspoonful cloves and allspice, two cupfuls sugar, three eggs, three cupfuls flour, one teaspoonful soda. Drop in buttered pans and bake.—Mrs. J. H. Carls, Virginia, Ill.

Oatmeal Cookies.

One cupful sugar, two eggs, one and one-half cupfuls dry oatmeal, one teaspoonful soda, two tablespoonfuls water, salt three-fourths cupful shortening, one cupful chopped raisins, two cupfuls flour, one teaspoonful cinnamon. Drop from spoon.—Mrs. Irving L. Rowley, Grand Rapids, Mich.

Oatmeal Cookies.

One and one-half cupfuls granulated sugar, one cupful oatmeal, two cupfuls flour, two eggs, one teaspoonful soda, one cupful butter or lard, one cupful chopped raisins, pinch of salt, four tablespoonfuls sour milk.—Mrs. Isaac Quigley, Graymont, Ill.

Oatmeal Cookies.

Cream one cupful sugar, one cupful lard, a little salt, one egg, one tablespoonful milk or water, one-half teaspoonful soda, two and one-half cupfuls rolled oatmeal, and two and one-half cupfuls flour.—Mrs. John H. Wood, Newport, Vt.

Oatmeal Cookies.

Three cupfuls oatmeal, one cupful butter, one teaspoonful each of soda and cinnamon, two eggs, two cupfuls flour, one cupful sugar, three tablespoonfuls milk, pinch of salt.—Mrs. E. R. Shank, Salem, Ore.

Oatmeal Wafers.

One cupful sugar, two and one-half cupfuls rolled oats, one teaspoonful soda, three-fourths cupful butter and lard mixed, three-fourths cupful buttermilk, one-half teaspoonful salt, flour enough to stiffen. Roll thin, cut in squares with knife, put into pan and bake brown in a quick oven.—Mrs. M. McDermott, Ida Grove, Ia.

O. K. Cookies.

One cupful butter, two cupfuls sugar, two-thirds cupful milk, pinch of salt, flour, three eggs, three teaspoonfuls baking powder, one teaspoonful soda, nutmeg. Use enough flour to make a medium stiff dough. Do not roll too thin and bake in a quick oven.—Mrs. F. W. Simmons, Tyrone, Okla.

Oles.

One cupful sugar, one egg, one cupful sour milk, three tablespoonfuls lard, one teaspoonful soda, flour. Beat the egg and stir into the sugar, then add the lard which has been melted and milk and soda. Stir in enough flour so it can be rolled out thick. These may be flavored to suit and improve with age. As they are not very rich, they are good for children's lunches or to serve with coffee.—Mrs. Gust Stene, Colfax, Wis.

Orange Straws.

One pound butter, one-half pound sugar, two eggs, one orange, one-half pound flour. Cream the butter and sugar, add the eggs, grated rind of the orange, and the flour. Roll into a thin sheet, cut into narrow strips, dust with sugar, and bake a delicate brown.—Mrs. W. G. Elliott, Spokane, Wash.

Peanut Cookies.

Two tablespoonfuls butter, one-fourth cupful sugar, one egg, one teaspoonful baking powder, one-half teaspoonful lemon juice, one-fourth teaspoonful salt, one-half cupful flour, two tablespoonfuls milk and one-half cupful finely chopped peanuts. Cream the butter, add sugar and egg well beaten. Mix and sift baking powder, salt and flour; add to first mixture, then add milk, peanuts and lemon juice. Drop from a teaspoon on an unbuttered pan one inch apart and place one-half peanut on top of each. Bake from twelve to fifteen minutes in a slow oven.—Miss Eva Stillwell, LaJunta, Col.

Peanut Wafers.

One cupful roasted peanuts (ground), one-fourth cupful butter, creamed, one-half cupful sugar. Moisten mixture with enough milk to make stiff dough, roll out, cut in strips. Bake on buttered tins in brisk oven.—Mrs. Albert Sanders, Camrose, Alta., Can.

Perfection Cookies.

One cupful butter, two cupfuls sugar, four eggs, one-half cupful sweet milk, one-half teaspoonful vanilla, or any flavoring desired, two teaspoonfuls baking powder in flour. Cream sugar and butter; add eggs, milk and flavoring. Then mix all together lightly. Do not use any more flour than is absolutely necessary to roll out. Cut with cookie cutter and bake in a quick oven until a golden brown. Grease the pans with good shortening or sweet butter. When done turn out on table and let cool before putting in jars.—Mrs. George Herzog, Loraine, Ill.

Perfection Cookies.

One cupful butter or lard, two teaspoonfuls baking powder, one teaspoonful any flavoring desired, two cupfuls sugar, one-half cupful water, four eggs, flour. Rub the butter or lard and sugar together, sift the flour and baking powder together, beat the eggs well and mix all together lightly, using no more flour than is absolutely necessary to roll out.—Mrs. Mary Vanzile, Anacortes, Wash.

Pond Lillies.

One egg, pinch of salt, flour. Beat the egg, add the salt and as much flour as you can mix into the egg. Take a small portion at a time, keeping the remainder covered up. Roll out the piece taken as thin as paper and cut into circles. Cut each circle eight times, as you would cut a pie, but do not cut through the center. Dampen the center of one circle with a drop of water and lay over it another circle and press together in the center. Fry in hot fat, holding them down in the fat with a clothespin. The cut edges will fry up around the pin, making them look like a pond lily. Fill with any jelly preferred.—Mrs. Walter Thrasher, Oklahoma, Okl

Mary's Raisin Cookies.

One and one-half cupfuls light brown sugar, one cupful butter, three eggs, two and one-half cupfuls soft wheat flour, one teaspoonful cinnamon, one-half teaspoonful cloves and one-half pound raisins, one teaspoonful soda dissolved in two tablespoonfuls boiling water. Nuts may be added. Drop with spoon into pans and bake in moderate oven.—Mrs. Mabel Scheihing, Springfield, Mo.

Raisin Cookies.

Three-fourths cupful sugar, one tablespoonful flour, add one cupful boiling water and one cupful chopped raisins;

cook until thick and let cool while you make the cookies. One cupful sugar, one-half cupful shortening, one egg, two and one-half cupfuls flour (or more if needed), three teaspoonfuls baking powder. Roll thin and cut out, place on pan and put one teaspoonful of raisin mixture in the center and place another cookie on top. Bake.—Berenice Fey, Prairie du Sac, Wis.

Raisin Cookies.

Three eggs, one and one-half cupfuls sugar, two-thirds cupful butter or lard, one cupful sweet milk, two teaspoonfuls baking powder, one cupful raisins, spices to taste. Flour enough to roll.—Mrs. G. V. Stewart, Plainville, Ill.

Raisin Cookies.

Two cupfuls sugar, one cupful butter, one cupful sour cream, two eggs, one teaspoonful soda, one cupful chopped raisins. Use as much flour as required to make a soft dough.—Mrs. C. W. Crump, Birmingham, Ill.

Recipe for Good Cookies.

Two cupfuls of white sugar, one cupful of butter, one-half cupful sour milk, one teaspoonful soda, three whole eggs, enough flour to make a soft dough.—Hazel G. Miller, Topeka, Kan.

Rocks.

One and one-half cupfuls brown sugar, one-half cupful butter. Cream. Add two eggs beaten dry, one teaspoonful cloves, one teaspoonful soda, one-half cupful hot water, one cupful seeded raisins chopped fine, two cupfuls flour, two cupfuls oatmeal. Drop with a teaspoon in the baking pan and bake in a moderate oven.—Mrs. C. Jordahl, Lanesboro, Minn.

Rocks.

One and one-half cupfuls white sugar, one cupful butter, three eggs, beaten separately, one cupful nuts, one and one-half cupfuls raisins, one teaspoonful cinnamon, three cupfuls flour, one teaspoonful soda dissolved in a tablespoonful of water. This will make stiff substance but needs no thinning. Bake on buttered tins.—Mrs. G. F. Wolt, Pekin, Ill.

Rocks.

One cupful butter, one cupful sugar, two eggs, five teaspoonfuls sweet milk, one teaspoonful cinnamon, one-half teaspoonful salt, one teaspoonful soda, one cupful rolled oats, one cupful raisins (or nuts and citron) chopped fine. Drop with buttered spoon on buttered tins and bake.—Mrs. Nellie Bies, Robbinsdale, Minn.

Russian Rocks.

One cupful butter, three eggs, one and one-half cupfuls brown sugar, two and one-half cupfuls flour, one tablespoonful

soda in tablespoonful of water, pinch of salt, one tablespoonful vanilla, one-half teaspoonful grated nutmeg, one-half pound chopped raisins, one pound English walnuts. Drop on greased pan.—Mrs. Marcia Ward, Eagle City, Okla.

Sea-Foam Cookies.

Ten eggs, one and one-half cupfuls sugar, one cupful flour, one teaspoonful cream tartar, one teaspoonful vanilla. Beat the whites of the eggs stiff, and beat into them the sugar which has been sifted. Stir in the flour, cream of tartar and vanilla and bake in gem pans in a quick oven.—Edith Hoover, Rock Falls, Wis.

Sponge Drops.

Four eggs, one cupful sugar, one-third cupful boiling water, one and one-half cupfuls flour, flavoring. Beat the whites and yolks of the eggs separately, then together. Add the sugar and beat, then water, and beat again. Then by half cupfuls, beating all the while, add the flour. Bake in patty pans in a quick oven or drop on buttered tins.—Mrs. J. R. Daley, Houghton, Mich.

Springles or Christmas Cookies.

Twelve eggs, three pounds flour, three pounds powdered sugar, two teaspoonfuls baking powder, one-half teaspoonful annis oil. Beat the yolks of the eggs and the sugar until the sugar runs. Beat the whites of the eggs one hour and stir into the eggs and sugar. Sift the flour and baking powder into the egg mixture. If the dough is not stiff enough, add more flour, as it must be very stiff. Roll out and mold, letting the molds stand over night. Bake in a slow oven a golden brown. These are best when made six weeks before Christmas. If you prefer having them soft in a short time, add three tablespoonfuls butter, but they are best without the butter.—Miss Mary Laeng, Louisville, Ky.

Soft Cookies.

One cupful butter, two cupfuls sugar, one cupful sweet milk, four eggs, two tablespoonfuls lard, four teaspoonfuls baking powder.—Mrs. Nettie Tabat, Thornton, Ia.

Poor Man's Sugar Cookies.

Two cupfuls light brown sugar, one cupful lard, two teaspoonfuls lemon extract, one teaspoonful salt; beat all together; add one cupful water, two teaspoonfuls baking powder and flour enough to make a soft dough. Bake in a quick oven.—Mrs. A. E. Burwick, Wells, Mich.

Sugar Cookies.

One cupful granulated sugar, one-half cupful lard (more if butter is used), one-half cupful sour milk, one-half teaspoonful soda, grated rind and juice of one small lemon, one

teaspoonful baking powder sifted with flour enough to make a moderately stiff dough. Roll thin.—Mrs. Wm. Porter, South Port Huron, Mich.

Sugar Cookies.

One cupful butter and lard, equal parts, two cupfuls granulated sugar, two beaten eggs, one-half cupful water, two teaspoonfuls baking powder and flour enough to make a soft dough. Flavor if liked and sift sugar over them before baking.—Mrs. R. P. Knudson, Sheffield, Ill.

Sugar Cookies.

One and one-half cupfuls sugar, two eggs, one cupful butter or lard, three-fourths teaspoonful cinnamon or any flavoring, one teaspoonful soda dissolved in one cupful buttermilk, flour enough to mix soft. Roll and sprinkle with sugar.—Mrs. P. Hittle, Mecosta, Mich.

Sugar Cookies.

Two cupfuls sugar, three-fourths cupful butter, three eggs, one cupful thick sour cream, one-half teaspoonful nutmeg, one-half teaspoonful vanilla, one teaspoonful soda, one small cupful chopped nuts. Flour to roll.—Pearl Tredway, Huron, S. D.

Sugar Cookies.

Rub to a cream two cupfuls sugar, one cupful butter, then add one cupful sweet milk and two teaspoonfuls soda and flour to roll without sticking. Cut in round or square cakes and bake in a quick oven.—Mrs. John Heck, Atwood, Ky.

Sugar Cookies.

One cupful sugar, one cupful thick sour cream, two eggs, one-half teaspoonful soda, one teaspoonful nutmeg. Mix just hard enough to handle easily, roll thin and bake in a hot oven.—Ida M. Damon, Bigelow, Kan.

Sugar Cookies.

One and one-half cupfuls sugar, one cupful butter, one-half cupful sour milk, one egg, one teaspoonful soda, a dash of nutmeg and flour to roll without sticking.—Mrs. L. B. Harrison, LaKemp, Okla.

Sugar Cookies.

Four eggs, two cupfuls sugar, one cupful butter or three-fourths cupful lard, two teaspoonfuls baking powder. Mix stiff enough to roll.—Mrs. Bertha Harrell, Traverse City, Mich.

Sugar Cookies.

Two eggs, one cupful sugar, one-half cupful butter, one-half cupful sour milk, one-half teaspoonful soda, flour to roll, sprinkle sugar on top.—Mrs. Harry Woodman, Dallas, Tex.

Sugar Cookies.

Two cupfuls sugar, one cupful lard, two eggs, a little salt, one teaspoonful soda in one cupful sour milk, a little nutmeg. Flour to roll.—Mrs. A. J. Barsch, Decorah, Ia

Sugar Cookies.

Two eggs, one cupful sugar, one cupful lard, two-thirds cupful sweet milk, two teaspoonfuls baking powder; flour to roll.—Mrs. J. A. McClain, Salem, Ore.

Vanilla Cookies.

Two eggs, one cupful sugar, one-half cupful butter, one-fourth cupful milk, two teaspoonfuls baking powder, one teaspoonful vanilla. Beat the whites and yolks of the eggs separately, then together. Cream the sugar and butter, add the eggs, milk and enough flour sifted with the baking powder to roll out thin.—Mrs. John Daley, Houghton, Mich.

Vanilla Cookies.

Three eggs, one cupful sugar, one cupful cooking molasses, flour, one cupful butter, three tablespoonfuls vanilla, three teaspoonfuls soda in a little hot water.—Mrs. C. H. Turner, Lanesboro, Minn.

Twisted Cookies.

Three yolks of eggs,, one cupful sugar, one cupful butter, soft, one-third cupful sour milk or cream, a pinch of salt, level teaspoonful soda, lemon and almond, or orange extract mixed. Either roll and cut with cooky cutter, or roll soft. Cut off small pieces and roll with hand and twist.—Mrs. J. D. Grice, Foster, Okla.

White Cookies.

Two cupfuls white sugar, two eggs, one-half cupful butter, one-half cupful lard, one cupful sweet milk, two teaspoonfuls baking powder, one teaspoonful soda, little salt and nutmeg.—Mrs. Russell Knaggs, Deckerville, Mich.

White Cookies.

Cream two cupfuls sugar, one cupful shortening, three eggs, one-half cupful sweet milk, one teaspoonful baking powder, flour enough to roll without sticking, flavor with vanilla.—Miss Lilly Adam, Grand Rapids, Wis.

White Cookies.

One and one-half cupfuls sugar, one cupful butter, three eggs beaten light, one cupful sour cream, one teaspoonful soda, flavoring. Flour so they can easily be rolled out.—Mrs. Henry Butzloff, Albany, Ore

White Cookies.

One cupful lard and butter, two cupfuls brown sugar, one cupful cream, three eggs beaten light, one teaspoonful soda, two teaspoonfuls baking powder. Bake in a quick oven. Don't mix too stiff.—Mrs. Lee Groves, Champion, Alta., Can.

Walnut Wafers.

One-half pound brown sugar, one-half pound walnut meats slightly broken but not chopped, three tablespoonfuls flour, one-fourth teaspoonful baking powder, two eggs and one-third teaspoonful salt. Cream the eggs and sugar, add salt and flour and the nut meats. Drop by spoonfuls on buttered pans and bake till light brown. Remove from pans as soon as baked.—Mrs. Ella Herr, Boiling Springs, Pa.

DESSERTS.

Apple Cobbler.

Eight apples, one tablespoonful butter, one-half cupful sugar, two cupfuls flour, two teaspoonfuls baking powder, two cupfuls milk. Pare, core and slice the apples, and put on the bottom of a baking dish. Cream the butter and sugar, add the flour with the baking powder sifted in it and add the milk. Put one-half cupful sugar over the apples and pour the batter over all and bake.—Mrs. Hattie Ulrich, Spring Brook, N. D.

Apple Snow.

Six apples, three eggs, one-half cupful powdered sugar, a few drops of lemon. Boil the apples until clear, pulp and put through the sieve. Beat the whites of the eggs to a stiff froth and add the powdered sugar. When the apples are cold, add the eggs and put in a cool place. Serve with whipped cream.—Mrs. Henry Butzloff, Albany, Ore.

Banana Relish.

Bananas, peanuts chopped fine. Peel the bananas and slice them lengthwise. Then dip in lemon juice and roll in the peanuts. Put the two pieces on a plate and serve with whipped cream.—Mrs. C. A. Naramor, Carmen, Okla.

Boiled Custard.

Six cupfuls milk, one and one-half cupfuls sugar, six eggs, one tablespoonful cornstarch, vanilla, salt and butter. Put the milk in a double boiler, and when nearly boiling, add the eggs, sugar and dissolved cornstarch. Let cook a few minutes, stirring until it begins to thicken. Take from the fire and add the vanilla, salt, and butter.—Mrs. Ruth Osgood, Moose Lake, Minn.

Caramel Ice Cream.

One quart milk, one cupful sugar, one-half cupful flour, two eggs. Boil the milk in a double boiler. Beat the sugar, eggs and flour together and stir into the boiling milk. In another pan put a cupful of sugar and stir over the fire until the sugar melts, and begins to smoke. Pour this into the boiling mixture and cook. Put away to cool. Then stir in enough cream to make the freezer two-thirds full, flavor with vanilla and freeze.—Mrs. J. W. ones, Frankford, Mo.

Charlotte Russe.

One cupful sugar, two eggs, one-half cupful sweet cream, two cupfuls flour, one teaspoonful baking powder. Cream the sugar and eggs, add the cream and baking powder and flour sifted together. Bake in a layer. When cold take half a can of peaches and place the layer over them and cover with whipped cream. Put in a cold place until ready to serve. This is good with strawberries or other fruit in season.—Mrs. Lucy Siles, Pleasant Hill, Ore.

Cherry Wreaths.

One quart milk or cream, two or three dozen cherries, one cupful nut meats, one cupful sugar, one tablespoonful vanilla, one egg. Scald and chill the milk. Cut the cherries into small pieces and add the sugar, beaten egg and vanilla to them, and pour into the scalded milk. Then add the nut meats and freeze. (When making a fruit cream, if you pour the fruit into the milk, not the milk onto the fruit, there will be little danger of the milk curdling. If the cream should seem curdled, it will be smooth when frozen.) A nice way to serve this cream is to put a spoonful in a sherbet glass and surround it with fresh ripe cherries.—Mrs. Walter Thrasher, Oklahoma, Okla.

Chocolate Ice Cream.

One quart milk, two eggs, two tablespoonfuls cornstarch, sugar, grated chocolate to taste. Dissolve the cornstarch in a little of the milk. Add the beaten egg, chocolate, sugar and cornstarch to the quart of milk and freeze.—Mrs. Jay Coss, Paw Paw, Ill.

Coffee Jelly.

One-fourth box gelatine, one-fourth cupful cold water, one-fourth cupful sugar, one and three-fourths cupfuls hot coffee. Soak the gelatine in cold water till soft. Pour over it the hot coffee, add the sugar, and strain through a gauze. Set on the ice until hard. Serve with sugar and cream.—M. Waldron, Big Rapids, Mich.

Cranberry Blanc Mange.

Two quarts cranberries, one pint water, one cupful sugar to each pint of juice, two tablespoonfuls cornstarch to every pint of juice. Sort and wash the berries and then cook and mash as for jelly. Heat the juice, add the sugar and when boiling hot add the cornstarch wet with a little cold water. Boil two minutes and turn into molds.—Miss Etta Rohde, Chicago, Ill.

Cream Custard.

Three eggs, one pint sweet milk, one tablespoonful flour, one cupful sugar. Scald the milk and pour over the beaten

yolks of the eggs, when cool. Moisten the flour and add to the milk with the sugar. Mix well and bake. This will make two custards.—Mrs. Maude Bell, Delhi, Okla.

Custard.

Three eggs, one-half cupful sugar, two and one-half cupfuls milk, nutmeg, salt. Mix and put in a baking dish, which has been put in a larger dish filled with boiling water. Bake about twenty minutes or until the custard will not stick to a silver knife.—Mrs. A. R. Lee, Forward, Sask., Can.

Floating Island.

Six eggs, one-half cupful sugar, one quart milk, two tablespoonfuls powdered sugar. Beat the yolks of the eggs with the one-half cupful sugar and stir the mixture into the milk. Cook in a double boiler until it thickens. Flavor with vanilla and when cold turn into a glass dish. Beat the whites of the eggs until stiff and add the powdered sugar, then drop by spoonfuls into hot water. Use a skimmer to lift the meringe from the water and cover the top of the custard with the beaten whites in pyramid shape. Garnish with chopped nuts and candied cherries.—Mrs. Mae Hartman, Lancaster, O.

Food for the Gods.

One cupful chopped nuts, one cupful chopped dates, one cupful sugar, one teaspoonful baking powder, three eggs, three tablespoonfuls bread crumbs. Mix all the ingredients and bake for forty minutes. Put it in a pan of water while baking. Serve with whipped cream.—Mrs. E. J. Francis, Lincoln, Neb.

. French Charlotte.

One-fourth box gelatine, one cupful milk, one egg, one cupful sugar, one-half teaspoonful vanilla. Soak the gelatine in water for an hour, and then place over boiling water until dissolved. Scald the milk and add the sugar. Beat the egg very light and add to the milk after it has been taken from the stove. Stir for a few minutes and then add the dissolved gelatine and vanilla. Put aside to cool. Whip one pint of cream and pour on the custard. Turn into a wet mold and put in a cool place. When ready to serve, sprinkle with browned cocoanut.—Mrs. D. S. Barry, Nemaha, Ia.

Frozen Fruit.

One can pineapple, one and one-half pounds sugar, white of one egg, juice of one lemon, two bananas, one quart water. Mix all and freeze as you would ice cream.—Mrs. C. W. Kent, East Bangor, Pa.

Fruit Blanc Mange.

Stew which ever kind of fruit desired and strain. Sweeten to taste. Put in a double boiler and when boiling add two

tablespoonfuls cornstarch for each pint of juice. Cook, stirring while cooking, until sufficiently cooked, then pour into molds which have been wet in cold water and let it cool. Serve with cream and sugar.—Lena Gangler, Norwalk, Conn.

Fruit Cobbler.

One egg, one tablespoonful butter, three tablespoonfuls sugar, one-half cupful milk, flour, one teaspoonful baking powder. Place fresh or canned fruit in a pudding dish and set on the stove to get hot, then pour over it the batter, cream the butter and sugar, beat the egg and stir with the cream, then add the milk and flour, with the baking powder sifted in it, enough to make a batter about as thick as cake batter. Bake in a hot oven and serve with cream or a pudding sauce.—Mrs. Laura Moore, Summerdale, Ala.

Fruit Cups.

Three oranges, one cupful grated pineapple, one cupful cherries, two bananas, three tablespoonfuls sherry or liquor from a small bottle of Maraschinos. Scoop the pulp from the oranges, add the pineapple, bananas cut in small pieces and sweeten to taste. Add the sherry or cherry juice to suit one's taste. Stand the mixture on the ice to cool and blend, and serve with whipped cream.—Mrs. H. G. Savery, Wallingford, Vt.

Fruit Dessert.

Twelve oranges, one can pineapple, two bananas, one quart Malaga grapes. Cut a circular piece from the stem end of the oranges and remove the pulp in small pieces. Dice the pineapple, cut up the bananas, seed the grapes, add to the orange pulp, sweeten to taste, and return to the orange shells. Garnish with candied cherries. (Any kind of fruit may be used in place of the grapes.)—Miss Corinne Stephens, St. Louis, Mo.

Fruit Dessert.

Twelve oranges, twelve bananas, twelve apples, one grated cocoanut. Chop the fruit up fine, sweeten to taste and sprinkle the cocoanut on top. Serve with whipped cream.—Mrs. E. J. Carter, Paris, Tenn.

Fruit Gelatine.

One box gelatine, one pint cold water, two pints boiling water, one and one-half cupfuls sugar, three lemons, bananas, oranges, pineapple, and English walnuts. Soak the gelatine in the cold water two minutes. Then add the boiling water, sugar and stir until the sugar is dissolved. Add the juice of the lemons and strain through a jelly bag into a mold. Slice the bananas, oranges and pineapple, and cut up the nut meats, then mix with the gelatine. Set in a cool place to jell. Serve with whipped cream.—Mrs. C. M. Sandusky, Wichita, Kan.

Fruit Gelatine.

One cupful nut meats, one and one-half cupfuls cocoanut, one cupful pineapple, three bananas, two oranges, one box gelatine, one cupful cold water, one cupful sugar, one and one-half cupfuls boiling water. Dissolve the gelatine in the water. Cut the fruit into small pieces and put in a dish large enough to hold all, in layers, fruit, cocoanut and nuts. Dissolve the sugar with the boiling water and pour into the dissolved gelatine and then pour all over the fruit and put in a cool place to set.—Mrs. Wm. Harkleroad, Franklin, Ill.

Fruit Gelatine.

One can pineapple, three oranges, three bananas, one lemon, one-half box gelatine, two and one-half cupfuls boiling water, two cupfuls sugar. Cut up the pineapple and oranges; slice the bananas thin. Dissolve the gelatine in the hot water, add the sugar and, when well chilled, add to the fruit and mix well. Squeeze the juice from the lemon and add to the mixture.—Mrs. W. H. Koontz, Grey Cliff, Mont.

Fruit Gelatine.

One pint hot water, one box gelatine, two bananas, one orange, one small can pineapple, one-half pound nut meats. Dissolve the gelatine in the hot water, then add the bananas, oranges and pineapple sliced fine, and the nut meats chopped in small pieces. Set in a cool place and serve with whipped cream.—Mrs. R. S. Overman, Fairfax, Okla.

Fruit Ice.

Three oranges, three lemons, three bananas, three cupfuls sugar, three cupfuls water, whites of two eggs. Squeeze the juice from the oranges and lemons, cut the bananas fine and mix the sugar and water with the mixed fruit and when partly frozen add the beaten whites of the eggs.—Edna Peterman, Miami, Mo.

Fruit Salad.

Three oranges, three bananas, one lemon, one-half cupful nut meats, one cupful sugar, one box gelatine. Dissolve the gelatine in water. Cut the fruit in small pieces and chop the nut meats and with the juice of the lemon and sugar mix with the dissolved gelatine.—Mrs. L. Norton, Milan, Ill.

Ice Cream.

One-half cupful gelatine, two eggs, one quart milk, two cupfuls sugar, one teaspoonful flavoring. Dissolve the gelatine in the milk in a double boiler. Beat the eggs separately, add to the dissolved gelatine and put in the freezer and add three more quarts of milk. This will make a gallon of cream.—Mrs. Edward Washburn, Tuscola, Ill.

Ice Cream.

Five eggs, two and one-half cupfuls sugar, one and one-half quarts sweet milk, one pint cream, one teaspoonful

lemon, two tablespoonfuls vanilla. Beat the eggs and add with the sugar and other ingredients to the milk and cream, and freeze.—Mrs. Fred Christian, Jefferson, Wis.

Jello Ice Cream.

One gallon rich milk, one cupful water, two tablespoonfuls cornstarch, one-half box jello, three cupfuls sugar, six eggs, extract. Put the milk and water on and heat to the boiling point. Dissolve the cornstarch in cold milk and the jello in hot water. Beat the eggs well and add the sugar, dissolved cornstarch and jello to the eggs and then mix all with the hot milk. Cook all until creamy, stirring to prevent scorching. Let cool and when nearly cool add the extract and freeze. Let stand a half hour to ripen.—Mrs. Ira Bradshaw, Altamont, Kan.

Lemon Ice.

Six lemons, one quart water, three cupfuls sugar, whites of three eggs. Mix the lemon juice, sugar and water and beat the whites of the eggs stiff and add when the freezing begins.—Mrs. Jessamine Burgum, Arthur, N. D.

Lemon Jelly.

Two-thirds box gelatine, one-half pint cold water, one pint boiling water two cupfuls sugar, two lemons (juice). Let the gelatine and cold water stand a few minutes, then add the boiling water and sugar. When the gelatine is dissolved, add the juice of the lemons, strain into molds and put on ice to set.—Mrs. Chas. Buhlmann, Penfield, N. Y.

Lemon Sherbet.

Two cupfuls sugar, four cupfuls water, three-fourths cupful lemon juice, white of one egg. Boil the water and sugar twenty minutes. Cool and strain. Strain the lemon juice, pour it into the syrup and pour into the freezer. Beat the white of the egg and stir in when nearly frozen. (Four times the amount makes enough for twenty-five persons and five times fills two one-gallon freezers.)—Mrs. F. E. Bell, Columbus, Wis.

Meringue.

Two eggs, four tablespoonfuls sugar, one teaspoonful vanilla, salt. Beat the whites of the eggs mixed with a pinch of salt in a large shallow dish until stiff and the dish can be turned upside down. Beat in the sugar slowly, then add the vanilla and beat again until the dish can be turned upside down. Bake in a moderate oven until a nice brown. (Too hot an oven, too much sugar, or a draft will cause the meringue to fall.)—Mrs. H. L. Baldwin, Summerdale, Ala.

Meringue Shells.

Two eggs, three ounces powdered sugar. Beat the whites of the eggs until they will not slip out of the bowl, then

fold in very gently the sugar. (Mix the sugar and whites of the eggs with a slight lifting motion rather than a stirring one.) Put a tablespoonful of the mixture on a board which has been slightly moistened so that they will be oval-shaped like half of an egg shell. Put them in a very cool oven for fifteen or twenty minutes, then open the door and leave them ten minutes longer, the idea being to make the crust as thick as possible which is done by the slow drying. When firm enough remove from the paper and take out the moist center very carefully. When cool fill them with cream, flavored, sweetened and whipped solid. Then put two shells together.—Mrs. Lawrence Tritsch, Alma, Wis.

Milk Sherbet.

Three pints milk, one pint sugar, juice of four lemons, Put the sugar into the milk and put in the freezer and turn a few minutes before adding the lemon juice.—Mrs. Chas. Buhlmann, Penfield, N. Y.

Orange Custard.

Lady fingers, oranges, bananas, nut meats. Line a glass dish with the lady fingers, split and stood on end. Slice the oranges, put in the dish, sprinkle with sugar, then put a layer of bananas sliced and nut meats, making alternate layers of all until your dish is two-thirds full. Pour over them a custard made as follows: One pint sweet milk, yolks of two eggs, one cupful sugar, one tablespoonful cornstarch. Scald the milk, add the yolks, sugar and cornstarch, and cook until a custard. Pour this over the fruit and cover the custard with the whites of the eggs beaten stiff with two tablespoonfuls powdered sugar. Put in the oven to brown. Serve with whipped cream cold.—Mrs. B. F. Lomprey, Ste. Agathe des Montes, Que., Can.

Pineapple Sherbet.

One can grated pineapple, one pint sugar, one pint water, one tablespoonful gelatine, one lemon. Soak the gelatine in a little cold water, then dissolve by putting in a pan of boiling water. Squeeze the juice from the lemon and mix all well. Freeze.—Mrs. Clarence Nichols, Slater, Mo.

Pineapple Sherbet.

Three lemons, three pints water, two and one-half cupfuls sugar, one can grated pineapple, white of one egg. Mix the lemon juice, water and sugar and when they have begun to freeze, add the beaten white of the egg.—Miss Marjorie Bur-gum, Arthur, N. D.

Prune Puffs.

Four eggs, two tablespoonfuls sugar, one-half cupful cooked prunes. Beat the whites of the eggs until stiff, then add the sugar and beat until stiff. Add, but don't beat in,

the cooked prunes which have been well chopped. Put in a baking dish and bake about twenty minutes.—Mrs. Gertie Pitzer, Natchez, Wash.

Prune Whip.

Two cupfuls cold water, one pound prunes, one-half cupful sugar, lemon juice, two eggs. Stew the prunes and cold water until done, then remove the stones, and beat smooth with a spoon. Add the sugar, lemon juice (if wished), and the whites of the eggs beaten to a froth. Stir well into the prunes and let stand a few minutes on ice. Serve with whipped cream or custard sauce as follows: Heat one pint of milk in a double boiler, add to it one teaspoonful dissolved cornstarch, one-half cupful sugar and yolks of two eggs. Flavor and let it get cold before using.—Mrs. A. W. Gustwick, Hudson, Mass.

Punch or Frappe.

One gallon water, one dozen oranges, one-half dozen lemons, two pounds sugar, two quarts pounded ice, one quart canned cherries. Squeeze the juice from the lemons, cut the orange pulp in small pieces. Strain the juice from the cherries and use one-half of the cherries; add all to the mixed sugar, water and ice. Canned pineapple is also nice in the frappe.—L. Chittick, Virginia, Ill.

Strawberry Whips.

One cupful berries, one egg, one-half cupful powdered sugar. Crush the berries to a pulp. Whip the white of the egg to a stiff froth and beat the sugar into it gradually. Whip until smooth, then add the crushed berries, spoonful at a time and continue to whip until the mixture will keep any desired shape. Pile lightly in sherbet cups and serve at once.—Mrs. Lettie Smith Gray, Hartington, Neb.

Velvet Cream.

One-half package gelatine, one cupful cold water, one pint whipped cream, one and one-half cupfuls sugar, one and one-half cupfuls boiling water, one can shredded pineapple. Soak the gelatine twenty minutes in the cold water, then add the sugar and boiling water. Let this cool until it begins to jell, then add the pineapple and whipped cream and beat all together good. Mold.—Mrs. A. J. Barsch, Decorah, Ia

DOUGHNUTS.

Best Ever Doughnuts.

Boil and mash two medium sized potatoes while hot and add one rounding tablespoonful lard, one small teaspoonful salt. When cold add two eggs beaten separately, one cupful granulated sugar, one and one-eighth cupful's sour milk, one teaspoonful soda, nutmeg if you like, one teaspoonful vanilla, one sifter of flour to which has been added one heaping teaspoonful baking powder. Roll thin and fry in hot lard. Add to the lard one stick cinnamon and twelve whole cloves.—Mrs. Anna Jacobson, Princeton, Cal

Doughnuts.

One egg, one and one-half cupfuls sour milk, one teaspoonful cream of tartar, one and one-half cupfuls granulated sugar, one teaspoonful soda, pinch of salt. Flavor with lemon or grated nutmeg. Add flour to make a dough as soft as may be handled, roll out, cut with doughnut cutter, fry in hot lard. If the milk is not rich add a spoonful or two of cream if you have it or a spoonful lard. This will make about three dozen. They do not take up much lard in frying.—Mrs. H. F. Winkelhake, Centralia, Mo.

Doughnuts.

Put two tablespoonfuls sour cream into a large teacup and fill with sour milk. Add a teaspoon of soda and beat until it foams. Add a scant cup of sugar, two eggs, and a little salt. Add flour enough to make a very soft dough to the flour, add teaspoonful baking powder. Cut out and let it stand fifteen minutes before frying.—Mrs. Glenn Terrill, Grand Rapids, Mich.

Doughnuts.

One cupful sugar, four tablespoonfuls butter, three cupful unsifted flour, three teaspoonfuls baking powder, one cupful sweet milk, two eggs, one-half teaspoonful salt, one teaspoonful vanilla. Add flour and roll in sugar while warm.—Florence Follmer, Hazelton, Ia.

Doughnuts.

Three eggs, one glass sweet milk, two teaspoonfuls baking powder, two glasses sugar, one teaspoonful lemon extract, salt, butter the size of a walnut. Flour to make a rather

stiff dough. Roll one-half inch thick, cut out and bake in hot lard.—Mrs. Nellie Gaither, Covell, Ill.

Doughnuts.

One cupful sugar, two tablespoonfuls melted lard, one teaspoonful soda, one-fourth teaspoonful baking powder, one cupful buttermilk, one egg, a little salt, one-fourth cupful cold water. Mix soft and fry in very hot lard.—Mrs. C. W. Locke, Lindstrom, Minn.

Doughnuts.

One and one-half cupfuls sugar, one and one-half cupfuls sweet milk or water, vanilla or nutmeg, three tablespoonfuls melted butter, a pinch of salt, one teaspoonful baking powder. Just enough flour to roll.—Mrs. Fred Peterson, Forest City, Ia.

Doughnuts.

One cupful sugar, one egg, one teaspoonful soda, one cupful sour milk, two tablespoonfuls melted butter. Flavor with vanilla. Flour enough to make a soft dough that can be rolled.—Miss Laura Mae Williams, Wilmington, O.

Doughnuts.

Two eggs, two cupfuls sugar, three tablespoonfuls melted lard, one cupful sour milk, one teaspoonful soda, a little nutmeg. Fry in hot lard.—Mrs. John Adams, Bellflower, Mo.

Doughnut Recipe.

Two cupfuls sugar, butter size of a walnut, a little nutmeg, two eggs, one cupful sour milk, one teaspoonful soda. Flour enough to make a medium stiff dough.—Oma A. Hurst, Rosendale, Mo

Good Doughnuts.

Two eggs, one cupful sweet milk, three cupfuls unsifted flour, one cupful granulated sugar, four tablespoonfuls melted butter, three teaspoonfuls baking powder. Put in flour and sift and one-half teaspoonful salt, one teaspoonful vanilla. Roll in sugar while hot.—Mrs. Henry Winters, Marion, O.

Mamma's Doughnut.

Three eggs, one tablespoon butter, one pint sour milk, one teaspoonful soda dissolved in milk, one cup sugar, salt. Enough flour to make a soft dough. Roll out rather thin, and fry in hot lard.—Mrs. Perry Benson, Guymon, Okla

Molasses Doughnuts.

One egg, one cupful sour milk, one dessertspoonful sour cream or a bit of butter, one teaspoonful soda, one teaspoonful salt, two-thirds cupful molasses filled with sugar, one teaspoonful cinnamon.—Mrs. Chas. A. Stetson, Limestone, Me.

Potato Doughnuts.

Mash while hot two cupfuls potatoes, add butter size of a walnut. Then add two cupfuls sugar, three eggs beaten light, two-thirds cupful sweet milk, five cupfuls flour, six level teaspoonfuls baking powder, one teaspoonful salt and one teaspoonful nutmeg.—Mrs. Myrtle Barger, Carson City, Mich.

Raised Doughnuts.

One and one-half cakes yeast dissolved in one cupful luke warm water; add three cupfuls warm water to make sponge; add one and one-half cupfuls sugar, one egg, then add yeast and flour enough to make soft batter. Let rise until light, then add one cupful shortening, one teaspoonful salt, and flour enough to knead as you would bread. Let rise, roll out and cut in rounds. Let rise again until light. Make depression in center. Do not press through. Drop in boiling lard.—Miss Celia C. Peters, Hay Springs, Neb.

Raised Doughnuts.

Take some of the sponge as for baking light bread; beat two eggs well and mix with the sponge thoroughly. Then add one and one-half cupfuls sweet milk, heaping teaspoonful of lard, one and one-half cupfuls sugar, a little salt and then either a teaspoonful cinnamon or one of nutmeg as preferred. Let rise, then mix down. Then let rise, roll to one-half an inch thick, cut in rings or strips and fold and fry in hot lard. This is an old and tried receipt.—Mrs. Ira Bradshaw, Altamont, Kan.

Raised Doughnuts.

Three eggs, three-fourths cupful butter, one cupful sugar, one pint bread sponge. Mix with the hands as soft as possible; let it rise; mold again; have the bread board floured, put the dough on it, roll out one-half inch thick, and cut out with a doughnut cutter. Let them rise half an hour and fry in moderately hot lard and roll in sugar.—Mrs. John Heis, Marshall, Ill.

Raised Doughnuts.

One cup sugar, one cup warm water, two teaspoonfuls cinnamon, one cupful lard, one cupful liquid yeast. Mix as stiff as for buns; let rise, then roll out and cut out. Let lay on floured board until very light. Then fry and roll each in sugar when partly cold.—Mrs. Ella Perry, Coeur d'Alene, Ida.

Raised Doughnuts.

Scald two cupfuls sweet milk and when partly cool add two cupfuls sugar, one cupful lard, two well-beaten eggs, one cupful yeast, a little grated nutmeg and flour to mix in a loaf. Let rise over night. In the morning cut and fry.—May Miller, Webster Springs, W. Va.

Chocolate Fried Cakes.

Two eggs, one tablespoonful butter, one teaspoonful cinnamon, one cupful sweet milk, two teaspoonfuls baking powder, one cupful sugar, pinch of salt, one tablespoonful grated chocolate, flour enough to roll out well.—Mrs. Jay Coss, Paw Paw, Ill.

Cream Potato Fried Cakes.

One coffee cupful sweet milk, one cupful granulated sugar, three eggs, whites and yolks whipped separately, three teaspoonfuls baking powder, one cupful riced potatoes, one-eighth cupful sweet cream.—Mrs. J. L. Quinn, Clyde, Wash.

Fried Cakes.

Two cupfuls sugar, one tablespoonful butter, one teaspoonful cream tartar, two eggs, one cup sweet milk, one-half teaspoonful soda. Flavor with nutmeg. Flour enough for stiff batter. Fry in hot lard till nice brown.—Mrs. A. I. Snyder, New Plymouth, Ida.

Fried Cakes.

Two eggs, one cupful sugar, three tablespoonfuls melted butter, not hot. Beat two minutes. Add two cupfuls buttermilk, one-half teaspoonful nutmeg, pinch of salt. Never mix soda with milk. Enough flour to mix but not too stiff.—Mrs. Henry Eggink, Phlox, Wis.

Fried Cakes.

Two eggs, one tablespoonful melted lard, salt, two teaspoonfuls baking powder, one cupful sugar, a little nutmeg, one cupful sweet milk. Flour enough to handle well. Cut and fry.—Mrs. Olive Howe, Brown Valley, Minn.

Fried Cakes without Eggs.

One and one-half cupfuls sugar, two cupfuls buttermilk, two and one-half teaspoonfuls soda, one cupful thick cream, one teaspoonful cinnamon. Flour to mix. Roll, cut into rings and fry in very hot lard.—Mrs. George Rendant, Bardley, Wis.

Swedish Fried Cakes.

Yolks of four eggs, four tablespoonfuls cream, two tablespoonfuls butter. Cream together. One whole egg well beaten, eight tablespoonfuls sugar, one teaspoonful baking powder. Use as much flour as is used in ordinary fried cakes. Roll out two inches thick, cut in fancy shapes and fry in hot lard.—Mrs. Frank Helston, LaGrange, Ill.

Snowballs.

Two eggs, two cupfuls sugar, one pint sweet milk, two cupfuls flour, one-half teaspoonful salt, one-half teaspoonful nutmeg, three teaspoonfuls baking powder. Beat the

eggs and add the sugar, then the milk and the dark ingredients sifted together. Use more flour if the batter is not stiff enough. Drop by spoonfuls into hot fat and fry. When nearly cold roll in pulverized sugar.—Mrs. C. A. Moody, Hoosier, N. D.

Snowballs.

One egg, one cupful sugar, salt, one cupful sour milk, three tablespoonfuls lard, flour. Cream the lard and sugar, add the egg, and sour milk and enough flour to make the consistency of doughnuts. Cut round, fry in fat as you do doughnuts and roll in powdered sugar.—Mrs. W. E. Skinner, St. Croix Falls, Wis.

EGGS.

Baked Eggs.

Eggs as needed. Butter a deep earthen dish and break in the eggs so they cover it. Put a small piece of butter on each egg, sprinkle with salt and pepper. Bake in a hot oven until the whites are set. Serve at once.—Lucy Getty, Northfield, Vt.

Baked Eggs.

Break the required number of eggs in a shallow pan, season with salt, pepper and small bits of butter, pour over one cupful cream. Put in very hot oven until eggs begin to turn white.—Mrs. W. F. Carr, Valley Falls, Kan

Breakfast Omelet.

Let one cupful milk come to a boil. Pour it out in a deep dish, stirring in one cupful bread crumbs as it cooks; break six eggs and stir them in, but do not beat. Add salt and pepper and fry in a hot, well buttered frying pan over a moderate fire.—Mrs. Russel Knaggs, Deckerville, Mich.

Creamed Eggs.

Put one and one-half cups thin sweet cream in a small pudding dish and set on top of the stove. Break six eggs into the cream and cook until thick, stirring up from the bottom often to keep from burning. Season with salt and pepper and serve hot with potatoes and meat.—Mrs. Chas. Glen, Badger, Minn.

Curried Eggs.

Three hard cooked eggs, one cupful white sauce, one-half teaspoonful curry powder. Cut the eggs in halves or eighths, blend curry with the rest of the seasoning in making the white sauce, and reheat the eggs in the white sauce, and serve.—Hazel Spivey, Dayton, O.

Dainty Eggs.

Have one slice of bread for each member of the family. Toast the bread a light brown. Have a sauce of tomatoes boiled down thick, seasoned with salt, pepper and butter. Spread the bread with butter, then with the tomato sauce. Have one egg for each slice of bread boiled and the shell removed. Cut off one end a little so egg will stand on center of slice of bread. Place on pie plates and serve.—Mrs. Bertha Beyer, Burdick, Kan.

Deviled Eggs.

Egg salad: Take ten hard boiled eggs, cut in two, removing the yolks from the whites. Place the yolks in a bowl and mash the yolks. Put three tablespoonfuls vinegar in the bowl, one-half teaspoonful salt, one-half teaspoonful pepper and if desired add a little sugar. Put all in whites.—Rae House, Knox City, Mo.

Dressed Eggs.

Have one egg for each member of the family. Boil eggs until hard, remove shell and cut off enough of one end that yolk may be removed. Chop four well cooked potatoes and the yolks of eggs together. Season with mustard sauce, salt and pepper. Stuff the white of egg with the dressing and serve.—Mrs. Ella Rose, Burdick, Kan.

Eggs.

When scrambling eggs use cream instead of milk or butter and they will be much tenderer.—Mrs. Chas. Stacey, Clark, S. D.

Eggs a la Tsarine.

Cut pieces of bread from which the crust has been removed into cylinders three inches in diameter and three inches in height. Make in the middle of each a hole one and one-half inches in diameter and two inches deep. Brown cylinders in butter; when crisp break an egg in every hole, sprinkle with salt and pepper, place one teaspoonful butter on each egg, and bake for five minutes in a buttered dish.—Mrs. W. G. Elliott, Spokane, Wash.

Foaming Omelet.

For each egg used add one tablespoonful water, a little salt and pepper. Beat white and yolk separately, add the water to the yolk and have your pan on the stove with tablespoonful of butter. Beat mixture well and just before putting in pan add the beaten whites. Cook on top of stove till well puffed, then set in oven till slightly brown. Fold one half over the other and serve on a hot plate.—Mrs. J. Edward Erdmann, North Bend, Wis.

Fried Eggs.

Put one tablespoonful fried meat grease in skillet, let warm and spread over bottom of pan. Set off and break in your eggs, salt. Add two tablespoonfuls water, cover tight, set back on stove for three or four minutes, when you will find all the whites done and ready to serve.—Mrs. Lucy M. Siles, Pleasant Hill, Ore.

Lunch Eggs.

Take one dozen fresh eggs boiled hard, use yolks of eight of them after dividing. One-half cupful ome or stewed

oysters, cut fine, one tablespoonful French mustard, two tablespoonfuls finely chopped celery, one tablespoonful lemon juice. Yolks of eggs to be moistened with one tablespoonful melted butter, one teaspoonful white pepper, salt to taste. Mix all together and fill cavities of eggs and stick together with a couple of toothpicks. Dip them in raw beaten eggs, roll in cracker crumbs and fry in hot lard or butter.—Mrs. J. H. Kruse, Des Moines, Ia.

My Favorite Omelet.

Beat five eggs together, put salt and pepper on them, add one-half cupful milk. Put two tablespoonfuls butter on a frying pan and set it over a hot fire. Pour in the eggs and keep scraping from the bottom of the pan as it gets thick, then slip a knife under it, turn it over, double and turn it out on the platter.—Mrs. Jessamine S. Burguns, Arthur, N. D.

Spanish Omelet.

Dice one slice of ham, dice one Chili pepper, if strong, one-half that amount, one small onion. Put in frying pan all together and cook until done, stirring all the time. Then put in six eggs, and when eggs set, fold up as for plain omelet.—Miss Pearl Shotwell, Watsonville, Cal.

To Poach an Egg Round.

In order to poach an egg round first salt the water and then stir vigorously until it moves in pan like a "whirlpool." Then quickly, before this whirlpool loses its shape, drop the egg carefully into the center of it. You will find when egg is cooked that it will be as round as you can desire.—Mae L. Hartman, Lancaster, Ohio.

White Sauce for Baked Eggs.

One-half cupful milk, one-fourth teaspoonful salt, one tablespoonful butter, one tablespoonful flour. Rub the butter and flour in a sauce pan until smooth. Add the cold milk and stir over the fire until it comes to a boil. Add the salt. Baked Eggs: Beat the white of an egg to a stiff froth, add the sauce, beating all the time. Put a layer of the sauce on the bottom of an individual baking cup. Drop in the yolks of one or two eggs, cover with the rest of sauce. Put the dish in a pan partly filled with boiling water and bake in a moderate oven ten minutes.—Mary Waldron, Big Rapids, Mich.

FISH.

Codfish Balls.

One cupful salted codfish, two heaping cupfuls potatoes, one egg, one tablespoonful butter, one-eighth teaspoonful pepper. Wash the fish in cold water and pick into very small pieces. Pare the potatoes, cut into pieces of uniform size before measuring. Cook the potatoes until almost done, then add the fish and cook until they are done. Drain, mash, and add the butter, well beaten egg, pepper, salt if needed, and make into balls. Fry a golden brown. Drain on paper and serve hot.—Mrs. F. H. Fletcher, Fertile, Minn.

Baked Fish.

Clean and sprinkle with salt and pepper, inside and out. Put in a baking pan and put either small pieces of fat meat over the fish or a piece of lard. Barely cover with water, add onion and parsley and bake from a half to one hour according to the size of the fish. When done, a little sauce may be made from two tablespoonfuls flour and three-fourths cupful milk, mixed and poured over the fish before taking from the oven.—Miss Emma Duspiva, Ramsey, Ill.

Frying Fish.

Roll the fish in cornmeal, salt to taste. Put one pint of lard in a frying pan and when hot put the fish in and cook until brown. This will be enough grease for three pounds of fish.—Ted House, Knox City, Mo.

Fried Frogs' Legs.

Wash and clean the hind legs of the frogs, dip in egg, milk and then cracker crumbs and fry in hot lard.—Sophie Westfall, Rutledge, Mo.

Lobster Croquettes.

One can lobster, one cupful bread crumbs, one cupful milk, onion juice, one tablespoonful butter, one tablespoonful flour, one egg, seasoning. Chop the lobster fine and mix with the bread crumbs. Boil the milk, add the butter, flour, egg to make it the consistency of a thick cream. Mix in the lobster and crumbs. Shape in croquettes, roll in egg and crumbs and fry in hot lard.—Mrs. O. N. Lendh, Lengly, Minn.

Creamed Salmon.

One cupful milk gravy, one can salmon. Make about a cupful of milk gravy (milk, flour and a little water), but do

not salt. Drain and pick over the salmon and put it in a baking dish. Pour the gravy over the salmon and bake all until a delicate brown.—Mrs. Chas. Stacey, Clark,

Fried Salmon.

One can salmon, four cupfuls crackers, six eggs, seasoning. Drain the salmon and pick out the bones. Add the crackers rolled fine, well beaten eggs, and seasoning. Mix well and fry in hot butter.—Dollie Shick, Cedar Falls, Ia.

Salmon Balls.

One can salmon, one egg, butter size of an egg, seasoning, one cupful rolled crackers. Drain the salmon, pick out the bones and mince. Add the egg, well beaten, butter, seasoning to taste, and crackers. If too thick, add three tablespoonfuls cream. Make into balls and fry in lard or butter.—Mrs. Herbert Swick, Paxton, Ill.

Salmon Croquettes.

One can salmon, salt, cayenne pepper, one gill cream or milk, lemon juice, one tablespoonful flour, one tablespoonful butter. Drain the oil from the salmon, remove the skin and bones and mince it fine. Add the salt, pepper and lemon juice. Put the butter in a skillet and when melted add the flour and stir until the flour is cooked but not brown, then add the milk or cream and lastly the salmon, stirring until all is smooth. If it is too thick add a little more milk. Form into cones, or oblong balls, dip in egg and roll in cracker crumbs, and fry in hot lard.—Mrs. John Brown, Sweet, Ida.

Salmon Croquettes.

One can salmon, one cupful sweet milk, one cupful cracker crumbs. Mince the salmon fine, picking out the bones and dark skin. Add the milk, cracker crumbs, seasoning, and mix all together, form in balls and fry in hot butter and lard, a nice brown. Serve hot. A beaten egg may be added if desired.—Mrs. John Lapree, Bailey, Mich.

Salmon Croquettes.

One can salmon, one tablespoonful butter, one teaspoonful flour, one egg, two cupfuls bread crumbs, one cupful sweet milk. Melt the butter and mix the flour and yolk of the egg with it. Then add the bread crumbs, milk and seasoning, roll in the white of the egg and fry in hot lard.—Mrs. M. P. Ressler, Dayton, O.

Salmon Loaf.

One can salmon, three tablespoonfuls bread crumbs, two eggs. Drain the oil from the salmon, pick out the skin and bones and flake the salmon. Add the bread crumbs (or crackers may be used), seasoning, a little chopped parsley if in season, the eggs, beaten fluffy before being added. Mix all well and put in a loaf. Bake half an hour and serve with

the following cream sauce and garnish with parsley. Cream Sauce: One pint milk, two tablespoonfuls cornstarch, one tablespoonful butter, seasoning. Mix the cornstarch with a little milk and add to the milk and butter. Cook about fifteen minutes and pour over the salmon loaf.—Josie Green, Maywood, Ill.

Salmon Loaf.

One can salmon, one tablespoonful butter, one-half cupful bread crumbs, two eggs, seasoning. Pour the oil off the salmon and mince finely. Add the butter, crumbs, seasoning and eggs, beaten light, and mix all together thoroughly. Put in a buttered mold, set in a pan of hot water, cover the mold and bake one hour. Keep the pan filled with water.—Miss Drusilla Gritman, Madison, Kan.

Salmon Loaf.

One large can red salmon, two eggs, one-half teaspoonful salt, one-fourth cupful vinegar, one cupful cracker crumbs. Mince the salmon very fine, and beat the eggs until light, add the salt, then mix all together, adding the vinegar by pouring over the top after it is in the dish ready to bake. It is nice served either hot or cold.—Mrs. C. R. Phillips, Oshkosh, Wis.

Salmon Loaf.

One can salmon, one egg, one cupful cracker crumbs, one cupful milk. Remove the bones from the salmon, add the beaten egg, crumbs, milk, seasoning and butter. Make in a loaf and bake three-quarters of an hour.—Mrs. L. A. Turner, Colorado, Col.

Salmon Patties.

One can salmon, three good sized potatoes (boiled), one egg, one onion, one-third cupful flour. Pick the bones and skin from the salmon and shred with a fork. Add the mashed potatoes, cut up onion, well beaten egg. Mix well, and then add about one-third cupful flour and seasoning to taste. Make in patties and fry brown in hot fat. They can be dipped in egg and bread crumbs if desired. This makes enough patties for five persons.—Mrs. J. E. Westberg, Empire, C. Z., Panama

Salmon with Rice.

One can salmon, one cupful cold boiled rice, one tablespoonful butter, melted, boiling water, two tablespoonfuls flour. Pick the bones out of the salmon and separate into small pieces. Mix with the rice. Melt the butter and stir into the flour. When thoroughly mixed add boiling water to make a smooth paste. Add salt. Mix with the salmon and rice in a baking dish. Sprinkle the top with bread crumbs and bake in a moderate oven.—Mrs. Henry Marshall, Serena, Ill.

FRUIT.

Apple Fritters.

One and three-fourths cupfuls flour, one and one-half teaspoonfuls baking powder, one-fourth teaspoonful salt, two-thirds cupful milk, one well beaten egg, two apples cut in thin slices. Fry in deep fat, sprinkle with powdered sugar and serve hot.—Mrs. S. R. Lewis, Kansas City, Mo.

Baked Apple Sauce.

Take one dozen tart apples, pare, core and place in a baking dish. Pour over them the following mixture: Two heaping teaspoonfuls flour, beaten smooth in one-half cupful water. Then add three-fourths cupful sugar and butter size of an egg. Bake about twenty minutes.—Miss Lula Davis, Corydon, Ia.

Fried Apples.

Wash and wipe good cooking apples; cut into thick slices across the apple. Cut a circle in each piece to remove the core. Make a batter by using one well beaten egg, and enough flour to which a heaping teaspoonful of baking powder has been added, to make a stiff batter. Dip each slice of apple into the batter and fry in butter until done. Cover with pulverized sugar and serve at once.—Sunshine.

Prunes and Dried Apples.

Cook the prunes and dried apples together and season as for sauce. Whip cream, sweeten and flavor. Into a salad dish put a layer of fruit, then one of bread crumbs, then one of cream, repeat, finishing with cream.—Mrs. J. V. Jackson, Mediapolis, Ia.

Scalloped Apples.

One small stale baker's loaf, one-half cupful butter, one quart sliced apples, one-half cupful sugar, one-half teaspoonful nutmeg, grated rind and the juice of half a lemon. Melt the butter and stir in the bread crumbs with a fork. Cover the bottom of a buttered baking dish with crumbs and spread over it half of the apples. Sprinkle this layer with one-half of the sugar, nutmeg, lemon juice and rind. Repeat, covering the whole with the remaining crumbs and bake about forty minutes. Serve with sugar and cream.—Mrs. A. Klingbell, Bixby, S. D.

Baked Bananas.

Bake the bananas in a moderate oven until soft. Then remove the skins and serve with sugar and cream or serve in the skin with sugar sprinkled on it. (This is a breakfast dish.)—M. Waldron, Big Rapids, Mich.

Baked Bananas with Orange Sauce.

Beat the yolk of one egg and prepare bread crumbs. Dip a banana which has been peeled into the egg and then into the crumbs and place on a buttered pan. Bake for about thirty minutes or until they are soft, and then serve with an orange sauce which is made as follows: One tablespoonful cornstarch, one-half cupful sugar, one cupful boiling water. Mix the sugar and cornstarch, add to them the juice of one orange, and a tablespoonful lemon juice. To this add one cupful boiling water, stirring constantly, letting it boil for about ten minutes. Take from the stove and add the well beaten white of the egg.—Miss Drusilla Gutman, Madison, Kan.

Banana Fritters.

One cupful flour, yolks of two eggs, one teaspoonful baking powder, pinch of salt, two tablespoonfuls melted butter, one cupful water. Mix all the ingredients together, then add the whites of the eggs beaten stiff. Then stir in lightly two or three bananas sliced. Fry in hot lard.—Mrs. W. M. Stephens, Linden, Mo.

Stewed Prunes.

Wash the prunes well, cover them with fresh cold water and soak over night. In the morning put them with the water in which they were soaked on to cook slowly. When nearly done add sugar to suit.—Mrs. Geo. Skogland, Spring Lake, Mich.

MEATS.

General Rules for Cooking Meats.

(Copied from "The Home Cook Book," Chicago, Ill., 1876.)

All salt meats should be put on in cold water, that the salt may be extracted while cooking. Fresh meat, which is boiled to be served with sauces at the table, should be put to cook in boiling water, when the outer fibres contract, the inner juices are preserved. For making soup, put the meat over in cold water to extract the juices for broth. In boiling meats, if more water is needed, add that which is hot, and be careful to keep the water on the meat constantly boiling. Remove the scum when it first begins to boil. The more gently meat boils the more tender it will become. Allow twenty minutes for boiling each pound of fresh meat. Roast meat requires a brisk fire. Baste often. Twenty minutes is required for roasting each pound of fresh meat. The variation in roasted meats consists simply in the method of preparing them to cook, before putting in the oven. Some are to be larded, some stuffed with bread dressing, and others plain, only seasoning with pepper and salt. A piece of red pepper, cooked in a boiled dinner is very nice. I confess ignorance in regard to larding roasts. Lard is something that I never use for any purpose, except with butter in making pie crust. I always used good butter for all cooking purposes.—Sunshine.

A Pepper Roast.

Fifteen-cent soupbone, two onions, one red chill, one pint tomatoes, one egg, two large stalks of celery, sage, twelve crackers, one teaspoonful salt, one-half cupful cream. Boil the bone until a rich soup is made and the meat is so tender that it will fall from the bones. Take the meat, some of the gristle and fat and chop. Add the onions, chill, celery, sage and crackers and chop again, mixing well. Then add the tomatoes, beaten egg and salt. Grease a shallow pan and turn in the mixture, pouring over it the cream. Put a few bits of butter on top and bake quickly. This will make a dish for eight people.—Mrs. Chester Cochrell, Ox.:ard, Cal

Roasted Meat.

Fifty-cent Roast of Pork or Beef.

Put some butter and lard in the roaster on the top of the stove and when the grease is brown put in the meat, letting it brown well on both sides. Salt to taste. When brown fill the

roaster one-third full of boiling water and put in a hot oven to bake.—Mrs. E. E. Baird, Adair, Ia.

Norwegian Ground Roast.

Two pounds ground beef, one pound pork sausage, one-half pound seeded raisins, one-third loaf ground dry bread, one onion, two eggs, sage, pinch pepper, one tablespoonful salt. Mix well and form in a loaf, flour it, put water in pan and baste as any roast; when done pour over a bottle of catsup and brown.—Mabel C. Smith, Amboy, Ill.

Canned Beef.

Pack the beef into fruit jars, allowing suet the size of an egg to each quart jar. Do not let any water touch the meat. Put a heaping teaspoonful of salt on the top of the contents of each quarter jar, then put the rubber and cap on, screwing on tight enough to keep the juice from escaping. Put a lath frame in the bottom of the boiler, place the jars on the frame, then fill the boiler with cold water within two inches of the top of the jars. Boil from three and one-half to five hours, according to the age of the beef. As the water boils away replace, then take the jars from the boiler, give them an extra tightening, turning them upside down in order to be sure that there is no leakage. If the rubber slips from under the cap in tightening, replace with a new rubber, which must be warm or the jar will break. Do not remove the cap, but loosen enough to slip the rubber under one side, then lift it over the top, and work it under the other side. In tightening jars if they are boiling with gas loosen the caps just enough to let the gas escape, for there is danger of the jar breaking in your hands.—Mrs. Annie E. Taylor, Reynolds, Ill.

Creamed Dried Beef.

Butter size of an egg, one-half glass dried beef, one and one-half pints milk, one tablespoonful flour, seasoning. Put the butter in a frying pan and add the dried beef. Let fry until nicely browned, then add the flour, seasoning and the milk. Let boil for a few minutes.—Mrs. Leonard Readmond, Cross Village, Mich.

Escalloped Beef.

Cold boiled steak, three onions, cracker crumbs, seasoning, butter. Put the steak and onions through the food chopper, grinding quite fine. Put a layer of cracker crumbs on the bottom of a baking dish, then add a layer of the ground beef with the seasoning and bits of butter. Put in alternate layers until the dish is nearly full, with the crackers and butter on the top. Pour over enough milk to soak well and bake.—Mrs. E. O. Shives, Clitherall, Minn.

Beef a la Mode.

Three pounds round steak, six tablespoonfuls vinegar, one teaspoonful cinnamon, one teaspoonful allspice, one-half tea-

spoonful ginger, one teaspoonful white pepper. Cover the steak with the vinegar, seasoning and spices and let stand over night. In the morning cover with boiling salt water, add one onion and bake three and one-half hours.—Mrs. L. R. Hertert, Pierce, Neb.

Beef Loaf.

Three pounds ground round steak, six tablespoonfuls rolled crackers, two well beaten eggs, two tablespoonfuls melted butter, one teaspoonful salt, one teaspoonful pepper. Mix the ingredients well and make into a loaf like bread. Roll in crackers and put in a double baking pan and place bits of butter on top and bake an hour and a quarter. It may be packed in a pudding dish and served whole, being sliced at the table.—Mrs. Jennie Hunter, Unionville, Mo.

Beef Loaf.

Twenty-five cents of round steak, five cents pork, one quart sweet milk, four eggs, twelve crackers, seasoning. Break up the crackers, beat the eggs and add to the beef and pork which have been mixed well and pack in a long, narrow bread pan. Put bits of butter on top and bake about two hours. Do not use all the milk, but keep some for basting the loaf as it bakes.—Mrs. Eva Bollinger, Prague, Okla.

Beef Loaf.

Two pounds ground steak, two eggs, one-half cupful milk, two teaspoonfuls salt, one-half cupful cracker crumbs, two tablespoonfuls butter, one-quarter teaspoonful pepper. Mix well and bake an hour.—Mrs. C. G. Anderson, South Coventry, Conn.

Beef Loaf.

One pound chopped beef, one pint cracker or bread crumbs, one pint hot water, two well beaten eggs, seasoning, sage (if desired). Mix well and bake about one hour.—Mrs. Marvell Meers, Coldwater, Kan

Spanish Beefsteak.

Three onions, two green peppers, steak, ripe tomatoes. Fry the onions and peppers in hot lard and when nearly done push to one side and put in the steak. When one side of the steak is done salt and turn. Dip the onions and peppers onto the steak and cover all with the sliced tomatoes. Salt, and cover the frying pan and fry rather slowly until done.—Mrs. W. B. Blackburn, Lemon, Cal.

Baked Round Steak.

Two pounds round steak, seasoning, dressing. Have the steak cut thick, salt and pepper. Put a good chicken or turkey dressing in the center of the steak, fold over and tie with twine. Make a gravy by browning flour and lard together

and adding cold water enough so as not to be too thick. Let boil and pour over the meat in the pan. Bake until tender, basting frequently with the gravy.—Mrs. A. E. Reberk, St. Paul, Minn.

Broiled Steak.

Use a nice tender steak which has been well beaten. Place the broiler over the coals and grease the bars with butter. Place the steak on the broiler and when one side is cooked, place it raw side down on the platter to save the juice. Put back over the coals and cook until the other side is done. Place on the platter, add butter, salt and pepper and a little boiling water. Serve immediately.—Sunshine.

Chicken Croquettes.

One large chicken, two tablespoonfuls butter, two tablespoonfuls flour, one cupful chicken broth, one-half nutmeg, salt and pepper, one-half cup cream. Cook the chicken until the meat will come off the bones. Let cool and run through the meat chopper. Boil the butter, flour, chicken broth, nutmeg, seasoning and cream together, mix with the chicken and let cool. Mould pear-shaped, roll in beaten egg, then in fine bread crumbs and put in a wire basket. Fry in deep fat a golden brown. Place on paper a moment to absorb grease and serve hot.—Mrs. A. E. L. Hardy, Govan, Wash.

Chicken Dressing.

One-half loaf dry bread, one onion, two raw potatoes, seasoning, one-half box currants, one grated apple, one well beaten egg, sage. Soak and break up the bread, chop the onion and grate the potatoes and apple. Wash and sort the currants. Mix all together, add the egg, then seasoning and sage to taste. Fill chicken and bake.—Mrs. Matt Bruegger, Nauvoo,

Chicken Dumplings.

Two cupfuls flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one-half cupful milk. Sift the flour, baking powder and salt together and stir in the milk. Have the chopped or cut up meat boiling in a kettle. See that there is enough water so you will not have to replenish while the dumplings are cooking. Drop the dumplings from a spoon into the water and boil for twenty minutes.—Mrs. M. L. Robertson, Chambers, Neb

Chicken, Mexican Style.

One chicken, cornmeal, one cupful tomato catsup, one teaspoonful paprika, red pepper. Dress and cut up the chicken. Boil until tender in enough water to cover it. Season with salt and pepper and when done cut the meat from the bones. Have the chicken broth oiled and add gradually enough cornmeal to make it as thick as cornmeal mush. Let cook slowly for half an hour, then add the catsup, paprika and red

pepper to make it quite hot, and the boned chicken, and serve. Veal, or most any meat, is good cooked the same way.—Mrs. A. T. Maxfield, Walla Walla, Wash.

Chicken Pie.

One three or four-pound chicken, one quart boiling water. Dress, unjoint and cut up the chicken and put in the boiling water. When it first comes to a boil, skim off the fatty matter that rises and boil until tender. Add small quantities of water as needed so as not to boil dry. When nearly done season with salt and pepper and add a little butter. Pie Crust: Three quarts flour, three teaspoonfuls baking powder, sweet milk, one cupful shortening (two-thirds butter and one-third lard), salt. Sift the flour, baking powder and salt. Rub in the shortening and add enough sweet milk to make a smooth dough that can be handled without sticking. Roll out part of the dough and line a baking dish. Remove the bones from the chicken. Place the white and dark meat evenly in layers in the baking dish. Thicken the liquor in which the chicken was boiled with a little flour and pour one cupful over the chicken. Add a few lumps of butter and three tablespoonfuls of thick cream. Roll out the rest of the dough, cut in biscuit form and place on top of the pie. Bake in a quick oven and serve. Use the remainder of the thickened liquor as gravy with the pie.—Mrs. Jay Coss, PawPaw, Ill.

Chicken Pie.

Two chickens, salt pork, onion, parsley, two eggs, sweet cream, rich pie crust. Dress, unjoint and cut the chicken into small pieces. Boil these with a few slices of salt pork in enough water to cover them until quite tender. Take out the breast bone. After they have boiled a short time and the scum has been taken off, add enough sliced onion to flavor a little, not to taste, and a little parsley. Season well with salt and pepper and a little good butter. When cooked, have enough liquor to cover the chicken. Beat two eggs and stir with a little sweet cream into the chicken broth. Line a five quart pan with a good rich pie crust, put in the chicken and liquor and cover with crust. Bake until the crust is done.—Len Gangler, Norwalk, Conn.

Chicken Pie With Oysters.

One nice fat chicken, oysters, butter, seasoning. Prepare and disjoint a nice fat chicken. Place in a kettle, cover with water, season highly with salt and pepper and stew until tender. Line a deep baking dish with a rich pie crust, take bones from the chicken. Place a layer of chicken in the crust, then dredge with flour, then a layer of oysters, salt, pepper and bits of butter. Continue until all the chicken is used up. Pour in half of the chicken broth which has been thickened and some of the oyster liquor. Cover with a crust and bake one hour.—Mrs. Bessie Seals, Marshfield, Mo.

Pressed Chicken.

One chicken, seasoning, several crackers. Dress chicken, boil until tender and remove the bones. Put the light meat and dark meat in separate dishes and chop each separately. Season to taste. Put the rolled crackers into the liquor in which the chicken was cooked, stirring until smooth. Place in a dish a layer of white meat and a layer of dark and so on in alternate layers. Pour the liquor over all and cover tightly, putting a weight on the cover and set away to cool. Serve in slices garnished with lemon.—Mrs. S. L. Hitch Lawler, Ia.

Pressed Chicken.

One chicken, seasoning, sage. Dress and joint the chicken, cover with boiling water and cook until meat will drop from the bones. When done, strip the meat from the bones and put the bones back in the pot. Boil until the liquor is reduced to about a pint. Chop the meat fine, season, add the liquor and mix well. Set in a cool place over night when the meat can be cut with a knife. It may be served in slices with vinegar, in the form of a sandwich, or made into balls, rolled in crackers and fried as a breakfast dish.—Mrs. Q. E. Craghead, New Windsor, Col.

Smothered Chicken.

One young chicken, one-half cupful butter, little lard, yolks two eggs, one cup cream, three potatoes, one onion, stalk celery. Dress and cut up a nice young chicken. Put the butter and lard in a deep frying pan and when very hot put in the chicken, dredged in flour. Slice the potatoes and onions one-quarter of an inch thick and lay on top of the chicken and add the celery chopped fine, and the seasoning. Fry until brown, then without turning pour on enough hot water to cover. Cover closely and cook until tender. Beat the yolks of the eggs and add the cream. Be sure the chicken is covered with water, then add the thickening and let boil up once. A year-old chicken can be used.—Mrs. Walter Thrasher, Oklahoma City, Okla.

Smothered Chicken.

One large chicken, flour, seasoning, butter. Dress and cut up the chicken as for frying. Dredge with flour and place in a dripping pan. Season, add a little butter and cover with boiling water. Put in the oven and bake until tender.—Mrs. Etta Owen, Pearch, Okla.

Spring Chicken.

One young chicken, flour for dredging, two tablespoonfuls butter. Prepare the chicken as for frying. Place the dripping pan on the stove and when hot melt the butter in it. Sear the chicken on both sides in the hot butter, then season as de-

sired. Pour enough thin cream over the chicken to cover it and set in the oven to cook until tender. If the flour the chicken was dredged in does not make the gravy thick enough add a little thickening.—Mrs. Lucy Siles, Pleasant Hill, O.

To Cook Chicken.

One spring chicken, seasoning, flour, two cupfuls water. Dress, clean and cut up one young chicken. Wash in three waters. Put the chicken in the roaster, add seasoning, a little butter or meat drippings and sprinkle with flour. Add the water, cover the roaster and bake about two hours and a half. Make a good gravy after taking the chicken out. Bake a pan of baking powder biscuits, break open, put in a deep dish and pour the gravy over them. Serve with the chicken.—Mrs. J. J. Williams, Faulkton, S D

Dumplings.

One-half cupful sour cream, two eggs, one-half teaspoonful soda, salt, flour. Mix all the ingredients well and stir in enough flour to make a dough that can be stirred with a spoon. Drop from a spoon into a kettle of boiling beef or chicken broth and cook until done.—Mrs. E. H. Pierce, Council Grove, Kan.

To make dough the consistency of drop biscuit is to use as much flour as the ingredients will take up by stirring with a spoon instead of kneading.—Miss Lula Davis, Corydon, Ia.

Dumplings.

Two cupfuls flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one cup sweet milk or water. Sift the flour, baking powder and salt together and add the milk. Mix well and drop from a spoon into the kettle in which the meat is being cooked. Boil fifteen minutes with the cover off and five minutes with it on.—Mrs. Chas. Daley, Washington, Ill.

Brown Stew With Dumplings.

Two pounds beef, one-half cupful suet, two tablespoonfuls flour, one quart stock or water, seasoning, onion. Cut the meat into pieces about an inch square. Put the suet into a saucepan and when the fat is rendered take out the cracklings and put the meat into the hot grease and shake over the fire until browned. Add the flour, stock and stir until boiling. Season with salt and pepper and a small onion. Cover and cook slowly for one and a half hours. Dumplings: One-half pint flour, one-half teaspoonful salt, one teaspoonful baking powder, milk. Sift the flour, salt and baking powder together. Use enough milk to moisten so it can be dropped from a spoon. Drop by spoonfuls on the stew ten minutes before it is done. Cover when cooking and do not remove the cover until done. Put the dumplings around the edge of the platter and fill the center with the stew.—Miss Nettie Silha, Milwaukee, Wis.

Steamed Dumplings.

Bread dough, two cupfuls water, one tablespoonful lard, one teaspoonful salt. Form the bread dough into small balls and let raise until light. Take a flat bottom kettle and put into it the other ingredients and let boil. Put the light balls into the kettle very gently, cover tightly, and let boil until the water has boiled out. You can tell when they boil dry. Leave on the stove a few minutes longer to brown. Serve with a rich white gravy. The success of these dumplings is not to move the kettle or they will fall and be soggy. Make on the day you make bread.—Mrs. M. C. Schwamm, Battle Lake, Minn.

Fried Pheasant and Quail.

Three eggs, one-half pound water crackers. Beat the eggs well and crush the crackers to a dust. Clean the birds to be fried, dip in the egg and then the crackers and fry in hot butter. Be sure the butter is frying hot when you drop your meat. If you can not get quail or pheasant, the same can be used for chicken.—Mrs. A. M. Harter, Harter, W. Va.

Croquettes.

One cupful bread crumbs, two-thirds cupful cold meat, one egg, seasoning. Mix the bread crumbs, meat and egg. Season well and moisten with milk. Make the mixture into thin pats, dip into a beaten egg and fry in hot fat.—Mrs. Wm. Van Houten, Jr., Grand Rapids, Mich.

Croquettes with Cream Sauce.

One pint chopped meat, one teaspoonful salt, one teaspoonful celery salt, one-half teaspoonful parsley, one tablespoonful lemon juice. Mix all together. Cream Sauce: One tablespoonful butter, two tablespoonfuls flour, two cupfuls milk. Boil until thick and mix with the meat. Leave until entirely cold and then roll in cracker crumbs, egg and cracker crumbs. Fry in hot lard.—Mary Zahorick, Mishicot, Wis.

Baked Ham.

Ham (any size), one cupful vinegar, one cupful hot water, one teaspoonful English mustard, brown sugar. Cover your ham with cold water and simmer gently, just long enough to loosen the skin so that it can be pulled off (two or three hours). When skinned, put in a dripping pan in the oven and pour over it the vinegar, and hot water with the mustard dissolved in it. Bake slowly for two hours, basting with the liquid. Then cover the ham to the depth of one inch with coarse brown sugar, pressing it down firmly and do not baste again until the sugar has formed a thick crust. Bake a full hour after covering with the sugar or until it becomes a rich golden brown. When done, drain from the liquor and put on a dish to cool. When it is cool, but not cold, press by turning another flat dish on top.—Mrs. Andrew Sherman, North Prairie, Wis.

Boiled Smoked Ham.

Wash ham thoroughly, put in ham pot and cover well with cold water. Put in six tablespoonfuls vinegar, six tablespoonfuls sugar, three small bay leaves, six whole cloves, six allspice; boil slowly until done. It is delicious. Should not be cut until thoroughly cold.—Mrs. Charles Latterman, New York, N. Y.

Escalloped Ham.

Two cupfuls finely chopped boiled ham, one cupful chopped hard boiled eggs, one teaspoonful mustard, pepper to taste. Mix the ingredients thoroughly, cover with a white sauce made of boiled milk and flour, sprinkle with bread crumbs and small pieces of butter and bake one-half hour.—Mrs. W. G. Davison, Tiger, Wash.

Macaroni and Ham.

One cupful cooked macaroni (measure before boiling), one cupful cooked and chopped ham, one egg, one-half cupful sweet milk, pepper, bits of butter, one-half cupful sweet milk, cheese. Put alternate layers of the ham and macaroni in a baking dish. Sprinkle each layer with pepper and bits of butter. When all are in the dish pour over same a half-cupful of milk. Let stand several hours. Then add the egg well beaten and the other half cupful milk. Put grated cheese over the top and bake.—Mrs. Dena Crockett, Ochelata, Okla.

Pickle for Ham.

One hundred pounds ham, three pounds salt, four gallons soft water, two pounds brown sugar, two ounces saltpeter. Boil the sugar, salt, water and saltpeter until the dry ingredients are dissolved and let stand until cool. Rub the ham with fine salt, and let stand a day. Then pour over the brine and let stand six weeks. Rinse in cold water and smoke.—Mrs. W. F. Cole, Camrose, Alta., Can.

Meats.

When in want of a change in meats, try putting mutton, veal chops, or round beefsteak in a dripping pan, season with salt and pepper and pour over it a tomato sauce made as follows: Two tablespoonfuls butter, two tablespoonfuls flour, one quart can tomatoes, six cloves, little onion. Heat the butter stir in the flour and heat over the fire until smooth and brown. Cook the tomatoes, cloves and onion for ten minutes, and stir into the flour and butter. Cook the sauce two or three minutes, season and strain, and pour over the meat. Bake fifteen or twenty minutes.—Mrs. Edith Reynolds, Garrison, Mont.

Meat Balls From Soup Meat.

Hash some cooked lean beef from the soupbone. Soak some bread in sweet milk; mix with the meat. Add some

chopped parsley, one egg, seasoning, and mix all well together. Make into balls and fry in hot butter.—Mrs. L. Bonvallet, Chicago, Ill.

Meat Pie Crusts.

Two cupfuls flour, pinch of salt, two eggs, two teaspoonfuls baking powder, two tablespoonfuls lard, milk. Sift the flour, salt and baking powder and rub into it the lard. Beat the eggs and stir into this with enough milk to make a thin batter. Pour over chopped meat of any kind and bake until the crust is done—about three-quarters of an hour. (Half of this will serve six people).—Mrs. Belle Barth, Bunker Hill, Ill.

Meat Pie Crust.

One cupful flour, one-half cupful milk, salt, one tablespoonful butter, one tablespoonful baking powder. Sift the flour, salt and baking powder together. Add the butter, which has been melted and the milk. Stir well and put over chopped meat or it may be used over apples for a pudding.—Mrs. A. L. Senthouse, LeClaire, Ia.

To Keep Tenderloin Fresh.

Three gallons cold water, one pint salt, one tablespoonful sugar, one teaspoonful saltpeter. Cover the meat with the solution and put a weight on it. Change when the water becomes bloody.—Mrs. J. M. Miller, Auburn, Ill.

Spanish Steak.

Flank of steak, seasoning, onion, one quart tomato juice. Fry the flank brown in plenty of butter. When done put in a baking dish, sprinkle with salt and pepper. Fry the onion brown in the grease remaining in the frying pan and spread over the steak and cover all with the tomato juice. Cover the baking pan and bake an hour in a slow oven, basting frequently. Make a gravy of the drippings remaining in the pan. Serve hot.—Miss Ada Sloan, Emlenton, Pa.

Hamburger Steak.

One pound ground steak, one egg beaten, four salted crackers, rolled, one ground onion, one cooked tomato. Drain the onion and tomato and add with the other ingredients to the meat. Season to taste and make into patties. Roll in cracker crumbs and fry slowly in hot butter.—Mae Hartman, Lancaster, O.

Hamburger Steak With Eggs.

One-half tablespoonful lard, two pounds round steak, one onion, eggs. Melt the lard in a saucepan and brown the onion in it. When brown add the meat and cook until done. Break over it as many eggs as you wish and cook so as to make an omelet.—Mrs. E. S. Duarte, Duarte, Cal.

Brown Hash.

One cupful meat, two cupfuls mashed potatoes, salt, pepper, onion juice, one-third cupful boiling water, four tablespoonfuls fat, chopped parsley. Put the mixture into a frying

pan in which one tablespoonful of fat has been melted. Spread smoothly and cook over moderate heat until it will brown slowly and not burn. Cook for one-half hour. Do not stir, but fold like an omelet. The mixture may be made into small cakes and browned in the same way.—Mrs. Martin Madigan, Kent, Wash.

Hash—English Style.

Chop the meat to be used rather coarsely. Season with onion, catsup, and salt and pepper. Make a good gravy by browning butter and flour and thinning with water. Let the meat simmer in this gravy a few minutes, then serve on toast or on a platter garnished with toast.—Miss Mamie Spork, Potomac, D. C.

Fixing Pork.

Three pounds brown sugar, saltpeter size of a hickory nut, salt to balance an egg. Put the sugar and saltpeter in the boiler and fill up with water. Then add the salt and boil. A black scum will form; skim off and let cool. Put the meat into a large barrel and pour this mixture over it. Let stand six weeks and then smoke.—Mrs. Geo. Hartman, Lancaster, O.

Pork Chops.

Chops, two onions, red pepper, salt, one-half can tomatoes. Fry the chops until brown, then add the other ingredients and cook about an hour.—Mrs. L. Bonvallet, Chicago, Ill.

Pork Chops and Potatoes.

Potatoes, many as needed, pork chops as needed, seasoning. Peel and slice the potatoes and put in layers on the bottom of the roasting pan. Season, nearly cover with water and put on the top shelf of the oven to brown. When brown, lay the chops on top of the potatoes, season and put back in the oven to brown. When brown turn the chops over and let brown on the other side. Then bake in the oven until done. When serving put the potatoes in the center of the platter and the chops around the potatoes.—Mrs. Marion Ashley, Indianapolis, Ind.

Pork Roast.

Cut of pork, one pint boiling water, seasoning. Wash the cut to be roasted, place in the roasting pan and pour over the boiling water. Dredge well with salt, pepper and flour or finely ground bread crumbs. Bake in a rather hot oven and baste often. Allow about twenty-five minutes for each pound of meat for the roasting. If water boils out, add more as needed.—Mrs. J. W. Bougher, Monett, Mo.

Pork Stew.

One pound pork, butter and lard, onion, hot water, two cloves, a few whole black peppers, one bay leaf, pepper and salt to taste, vinegar, sugar. Cut the pork into pieces, melt the butter in a skillet and brown the onion which has been cut

up fine. Put in the meat and pour over it enough hot water to cover. Add the whole peppers, bay leaf and the seasoning. Cook until tender and when nearly done add the vinegar (to taste) and a little sugar. Thicken with flour and color the gravy dark with a little burnt sugar. Let come to a boil and when done add the cloves.—Mrs. Fred Gunter, Scranton, Pa.

Boiled Pig's Feet.

Boil the pig's feet until they are so tender they will break in every joint. Salt a little while cooking them. When done break up and put in a jar or dish in which you wish them to stand, then take for as much liquid as you want one-third water and two-thirds vinegar; take one-half cupful sugar to every two cupfuls of vinegar; scald so as to melt the sugar, then pour over your pig's feet.—Lula E. Schempp, Fergus Falls, Minn.

Baked Heart.

One beef heart, seasoning, one-half cupful butter. Boil the heart in salt water until it is tender. Let cool, trim off the fat and run through the meat chopper. Season to taste. Put in a baking dish with the butter cut up into small pieces. Bake in a hot oven for twenty-five minutes, or until slightly brown. Serve hot.—Louise Clark, Hawthorne, N. J.

Cabbage Meat.

One and one-half pounds ground steak, two pounds ground lean pork, boiled cabbage, one cup bread crumbs, two eggs, salt, pepper. Mix the meat and other ingredients thoroughly and make into a small round ball. Put the ball in a boiled cabbage leaf and fry in hot butter.—Mrs. L. Bonvallet, Chicago, Ill.

Sausage.

Ten pounds fresh pork, four ounces salt, one ounce black pepper, one tablespoonful sage. Grind the pork and mix well together.—Mrs. J. L. Fry, Tobasco, Col.

Sausage.

Ten pounds meat, five tablespoonfuls salt, three tablespoonfuls sage, three tablespoonfuls pepper.—Mrs. Edward Rhodes, Lostant, Ill.

Sausage—To Keep for Summer Use.

As soon as the sausage is ground and well mixed and seasoned, pack firmly in crocks and cover with a plate and heavy weight. Let stand until next day, then bake for an hour and a half. Remove from the oven and let it get entirely cold before removing the plate and weight. When you remove them, add melted lard until the sausage is entirely covered.—Mrs. E. Entemann, Stanton, Neb.

Irish Mutton Stew.

Two pounds mutton stew, two bunches soup greens, two tablespoonfuls suet, seasoning, two tablespoonfuls flour. Cut

up the mutton and greens. Put the suet in a kettle and when hot add the greens and meat and the seasoning. When done sift over it the flour and brown. Thin to suit with water and drop in dumplings.—Mrs. Frances Kolar, Chicago, Ill.

Italian Stew.

Two pounds round steak, one onion, one tablespoonful vinegar, one can tomatoes, one-quarter pound suet or drippings, three tablespoonfuls flour. Put the suet or drippings in kettle and when rendered add the onion cut in small pieces. Cut the meat into small squares and put into the suet and onion and brown thoroughly. When brown add a tablespoonful of vinegar (this makes tough meat tender and one does not taste the vinegar). Season with salt and pepper, add the tomatoes and simmer about two and one-half hours. When done, dredge in three teaspoonfuls flour, then boiling water until thin enough to suit. Boil about ten minutes. Break up and boil until tender one-half pound macaroni. Drain and put in a baking dish a layer of the stew, then one of macaroni, and so on. This makes enough for five or six persons.—Mrs. J. E. Westberg, Empire, C. Z., Panama.

Spanish Stew.

Two pounds beef ribs, one pint tomatoes, one large onion, one red pepper, six cloves, one quart water. Cover all with the water and simmer very slowly for two or three hours. Season to taste and thicken the gravy with browned flour just before serving.—Mrs. T. J. Fincher, Higley, Ariz.

Casserole of Rice and Meat.

Two cupfuls chopped meat, one egg slightly beaten, one-half cupful cracker crumbs, salt, onion juice, gravy or hot water, celery salt, cold boiled rice. Line a buttered mould with rice and fill with meat mixed with the other ingredients. Cover with rice and steam for forty-five minutes and serve with a tomato sauce. Tomato Sauce: One-half can tomatoes, one-half teaspoonful salt, one-half teaspoonful pepper, two whole cloves, two whole peppers, bit of bay leaf. Cook all these ingredients together for twenty minutes. While cooking these, brown two tablespoonfuls flour, two tablespoonfuls butter and one onion and then stir them into the tomato sauce. Strain the sauce and pour over the top of the rice and meat, after it has been turned out on a platter.—Mrs. R. P. Levan, Frankfort, N. Y.

Sugar Cured Meats.

Eighty pounds meat, two ounces salt peter, one-half pound brown sugar, one pint salt, two tablespoonfuls pepper. Rub the meat while the animal heat remains with the above mixed thoroughly. In twenty-four hours rub again.—Mrs. Allous Taylor, Bronaugh, Mo.

Baked Veal Cutlets.

Have the cutlets cut about three-quarters of an inch thick. Flatten them and brush over with beaten egg. Sprinkle with bread or cracker crumbs. Season well with salt and pepper, put in a dripping pan with alternate layers of bacon and bake about an hour.—Mrs. Mary Riedy, Chassell, Mich.

Veal.

Veal steak from the round, seasoning, flour and cornmeal, one egg well beaten, bread or cracker crumbs. Cut the steak into the desired sizes and sprinkle with the salt and pepper and roll in the flour and cornmeal, half and half. Dip in the egg, roll in the crumbs and fry a light brown. Put in a baking dish, cover with sweet milk and bake an hour. Keep closely covered.—Mrs. O. S. Moses, DeWitt, Ia.

Veal Jelly.

Two and one-half pounds veal rump, four eggs, one teaspoonful gelatine, seasoning, celery seed. Boil the meat until tender and when done take from the stock and chop fine. Cook with enough water so as to have one-half pint of the liquor left. Boil the eggs twenty minutes, cut up and add to the meat. Season the meat well and add celery seed. Put the meat into moulds and pour over it the stock which has been mixed with the dissolved gelatine. Let set.—Mrs. J. C. Gordon, Kirkwood, Ill.

Veal Loaf.

Two and one-half pounds veal, one-quarter pound salt pork, two eggs, one-half cupful milk, one cupful crackers, one teaspoonful salt, one teaspoonful pepper. Grind the meat together raw, then add the eggs beaten with the milk, seasoning and crackers. Press into a pan of suitable size (a long, narrow bread pan is best), and bake two hours, basting with butter.—Mrs. Emma Suydam, Stockton, Cal.

Veal Loaf.

Three and one-half pounds minced veal, three well beaten eggs, one teaspoonful pepper, one tablespoonful cream or butter size of an egg, one teaspoonful salt, one teaspoonful nutmeg, four rolled crackers. Mix the ingredients together, make into a loaf and roast, basting like other meats.—Mrs. Hattie Marquand, Anatone, Wash.

Veal Patties.

One can veal loaf, one onion, three mashed potatoes, two slices dry bread moistened, one egg well beaten, one-third cupful flour. Put the veal in the mixing bowl, add the finely chopped onions, mashed potatoes, bread, egg and flour. Mix well, make into patties and fry in hot fat. (This makes enough for six persons and is an economical dish for housewives who live away from a market and cold storage meats must be used.)—Mrs. J. E. Westberg, Empire, C. Z., Panama.

Scrappel.

Boll a hog's head one day and let it stand five or six hours. Slip out the bones and chop fine, then return the meat to the liquor. Skim when cold; heat again, season well with salt, pepper, sage and sweet herbs. Add two cupfuls of buckwheat and one cupful of cornmeal and put into moulds. When cold cut into slices and fry.—Mrs. H. L. Chandler, Gray, Me.

To Use Scraps When Butchering.

Three parts meat and five parts liquor in which the meat has been cooked. Thicken with corn meal and when cold fry as mush.—Mrs. J. M. Miller, Auburn, Ill.

To Serve With Meats.

Roast beef, grated horseradish; roast pork, apple sauce; roast veal, tomato sauce; roast mutton, currant jelly; roast lamb, mint sauce; roast turkey, cranberry sauce; roast goose, apple sauce; roast chicken, tart jelly; roast wild duck, black currant jelly; boiled shad, boiled rice and salad; boiled bluefish, cream sauce; boiled mackerel, stewed gooseberries; fresh salmon, green peas in cream sauce; boiled turkey, oyster sauce; boiled chicken, egg sauce.—Mrs. Horace Dimick, Klona, Wash.

To Fry Brains.—Calf Brains.

Remove the membrane from the brains, soak in salt water a short time, and then cut crosswise about an inch thick. Dip the slices in beaten egg, then in cracker crumbs and fry a nice brown in part butter and part lard.—Mrs. Robert Gillespie, Urbana, O.

To Can Meats.

To successfully can meats, thoroughness of details is one of the essential points. If one has not a steamer with two doors and a compartment which holds sixteen quarts or eighteen pints, a wash boiler may be used by laying slats in the bottom for the cans to set on. When using a boiler the water should be poured in after the cans are placed, the water coming two-thirds of the way up on the cans. Never place the covers on the cans until ready for sealing and do not fill the cans too full of the meat liquor; if the meat is hot, one-half inch below the neck will be sufficient, and if cold more may be added. Generally the steam will fill the cans, but if it does not, add enough hot water to fill before sealing. If much grease rises during the boiling, pour it off and add hot water. The can covers and rubbers should be sterilized as in any other canning. When the covers have been placed on the cans, let them stand until cold, then reverse and let stand until the following day. The cans may be dipped in melted paraffin to insure making the top air tight. When wanted for use remove the cover and put the can in a kettle of hot water until the liquor is melted.

Chicken: Dress and cut the chicken as for ordinary purposes. Wash and let stand until the following day. Soup can be made of the giblets, neck, and the tip of the wing by cooking with the bones that have been left from the cooking of the meat. The chicken should be boiled until the meat can be removed from the bones. Pack into jars and let stand until the liquor becomes cold so that the grease may be removed. Strain and add to the meat. Put a teaspoonful of salt into each quart jar of meat, fill with the liquor and cook for two hours. The chicken may be used for pie, pressed chicken, as the fresh chicken is used.

Fresh Pork: Soak the neck pieces, as soon as possible after butchering, in salt water, changing same until the blood is all soaked out. Saw off the ribs and add pieces. Boil those that are bony and roast the better pieces in the oven, the same as for table use. Remove the bones while hot and let the meat stand until cold. Slice all large pieces, packing them in separate cans from the smaller pieces. Can the same as chicken.

Fresh Beef: Allow the beef to hang a week after butchering. Fry brown any portions, leaving in fair sized chunks. As the pieces brown, drop them into a kettle of boiling water (about two quarts of water), and when all are in the kettle, boil until the juice is set. Remove from the kettle and cover with a cloth. When the meat becomes cold, cut into small pieces and proceed with the canning as before. If the meat is not very fat, suet cut fine improves it, if added to each can, as the meat is packed down.

Corned Beef: Pack the meat for corning in a barrel in which fine salt has been sprinkled. As each layer of meat is added, a brine strong enough to float a small potato should be added, enough to cover the meat. A small teaspoonful of saltpeter should be added to each pail of water. Let stand for three weeks, wash, place in large kettles, cover with cold water and boil until the bones can be removed. Cut into pieces, pack into jars, boil down some of the liquor until it has a good salty flavor and turn over the meat. Omit the salt from each quart jar and boil three hours or longer if the pieces do not pierce easily with a fork. Corned beef may be served cold, made into hash, or rolled in flour and fried brown in lard or drippings. The smaller pieces may be reheated, packed in an oblong pan with a weight on top of it and then sliced when cold, either for tea or for sandwiches.

Do not fear overcooking of any of the meats and they must be kept in a cool, dark place.—Mrs. W. E. Holcombe, New Hartford, Conn.

OYSTERS.

Escalloped Oysters.

One quart cracker crumbs, two pounds oysters. Butter a baking dish and put a layer of crumbs on the bottom. Moisten with a little liquor from the oysters and then put a layer of the oysters. Sprinkle with salt and pepper and pieces of butter. Repeat until the oysters are used up. Beat an egg in a cup, fill the cup with milk and turn over the oysters. Cover the dish and bake thirty minutes.—Miss Cora Theobald, Strawn, Kan.

Fried Oysters.

One egg, crackers, oysters. Drain the juice from the oysters. Beat the egg, add a little salt, pepper and water. Dip the oysters in this, roll in the cracker crumbs, put in a wire basket and fry a nice brown in sizzling hot fat.—Laura Fuchs, Leland, Ill.

Grilled Oysters.

One pint oysters, one cupful meal, one cupful flour, one egg, two tablespoonfuls milk. Drain the oysters, mix the flours, add salt and pepper to taste. Beat the egg light and mix with the milk. Dip the oysters in the egg mixture, roll in the meal mixture and brown in a buttered spider.—Mrs. H. L. Chandler, Gray, Me.

Oyster and Clam Cocktail.

One tablespoonful horseradish, one tablespoonful vinegar, one tablespoonful Worcestershire sauce, one-half teaspoonful salt, two tablespoonfuls lemon juice, one tablespoonful catsup, one-half teaspoonful tabasco sauce. Mix all together and pour over the oysters in ice cups. This is enough for two dozen oysters.—Mrs. Chas. Lattermann, New York, N. Y.

Oysters in Bacon.

As many oysters as you have persons to serve, as many pieces of bacon as oysters. Season the oysters with salt and pepper. Wrap a slice of bacon around each oyster and fasten with a wooden toothpick. Put in a hot sauce pan and cook long enough to fry the bacon crisp.—M. Waldron, Big Rapids, Mich.

Scalloped Oysters.

One quart oysters, milk, cracker crumbs. Drain the liquor from the oysters and pick them over. Put a layer in a baking

dish, then a layer of the crumbs, with butter, seasoning, alternating each layer until the oysters are all used. Have the crackers for the top layer. Pour over all the liquor and a little milk to moisten the crackers well. Bake forty-five minutes.—Mrs. F. A. Abbott, Exeter, Mo.

PASTRY.

PIE CRUST

Good Crust for All Pies.

Three cupfuls sifted flour, one-quarter teaspoonful salt, one cupful shortening (one-half lard and one-half butter). Mix the shortening thoroughly and quickly through the flour and add enough cold water to roll. This will make three common sized pies and is one of the handiest pie crust recipes.—Mrs. Lizzie M. Green, Des Moines, Ia.

Pie Crust.

To one cupful of flour add a pinch of salt, after mixing thoroughly add two tablespoonfuls of lard, rubbing the flour and lard well together. Then add three tablespoonfuls of water, ice water is best. Handle your dough as little as possible and roll thin. Then make one pie, upper and lower crusts.—Mrs. H. L. Baldwin, Sumnerdale, Ala.

Pie Crust.

To secure a nice brown pie I sponge the upper crust with cream, milk or cold water just before setting in the oven.—Mrs. W. G. Green, Minnville, Ore.

AMBER

Amber Pie.

Yolks of eight eggs, one cupful butter, one cupful tart jelly, one cupful sugar. Beat butter and sugar to a cream. then add the yolks well beaten. Line pans with rich crust and bake as a custard in a moderate oven. When firm spread over the top of each a meringue made of the whites of the eight eggs beaten to a stiff froth, sweeten with one-half cupful sugar and flavor with vanilla. This makes three pies.—Mrs. J. W. Jones, Frankford, Mo.

Amber Pie.

One and one-half cupfuls sugar, one cupful raisins, one cupful buttermilk, one tablespoonful flour, two tablespoonfuls vinegar, two tablespoonfuls butter, one teaspoonful ground cinnamon. one teaspoonful ground cloves, yolks of four eggs. Make the pie crust, pour the above in and bake, using the whites of the eggs for frosting. This recipe makes two pies.—Mrs. Wesley Braden, Sparta, Ill.

Amber Pie.

Yolks of three eggs, one-half cupful sugar, one cupful sour cream, one cupful peach preserves, one tablespoonful butter. Bake thoroughly with one crust; when done ice top with whites of three eggs, six tablespoonfuls sugar and one teaspoonful vanilla.—Mrs. W. H. Ross, Chesterfield, Ill.

APPLE**Apple Custard Pie.**

Line a pie tin with good pie crust and fill with quartered apples. Sweeten with one scant half cupful sugar, thoroughly mixed with two heaping tablespoonfuls flour. Season with a little butter, sprinkle with nutmeg, cover with sweet cream and bake in a quick oven. Bake with one crust.—Miss Fern Plauda, Ostrander, Minn.

Dutch Apple Pie.

Three or four apples, one egg, one cupful milk. Pare and core the apples and cut in small pieces, put on to cook with half cupful of water and a scant half cupful of sugar. Grate a little nutmeg with them, cover and cook till done. Beat the egg, add the milk and two tablespoonfuls of sugar, flavor with nutmeg. Make a good pie paste, line a pie tin with the paste and put in the apples, pour the custard over the apples, make stripes of the dough and put across the top. Bake till custard is set and paste done.—Mrs. A. T. Maxfield, Walla Walla, Wash.

German Apple Pie.

Two cupfuls flour, two teaspoonfuls baking powder, pinch of salt, enough cream to make a soft dough or crust. This is for one crust. Use deep pie plate. Roll out large enough to cover plate. Fill with cut up apples, bits of butter, one cupful sugar and sprinkle with cinnamon. Pie to be eaten with sweet cream and sugar.—Mrs. E. S. Everson, Blair, Wis.

BANANA**Banana Pie.**

Beat the yolks of three eggs until light, add one quart of milk and two-thirds cupful sugar, or sweeten to suit the taste. Dissolve three tablespoonfuls of corn starch in a little milk and add to the other ingredients, cooking all in a double boiler until thick. When partly cool add three bananas pared and cut in pieces, and fill the ready baked crusts of your pies. Beat the whites of the eggs stiff as for any meringue, adding a tablespoonful of sugar to each, spread over the pies and brown in the oven lightly. This is delicious for those fond of this fruit.—A. H. Wilson, Waterville, Me.

Banana Pie.

Two cupfuls sweet milk, yolks of two eggs, one-half cupful sugar, one tablespoonful corn starch dissolved in cold water. Season with vanilla to suit taste. Put the sugar and milk on the stove and boil five minutes, beat the eggs and corn starch thoroughly, then add to the milk and sugar and let it boil until thick. Bake the crust first, then slice two whole bananas on crust and pour the sauce over it. Have frosting on top.—Mrs. Everett E. Smith, Edgewood, Ia.

Banana Pie.

Slice a medium sized banana into a previously baked lower crust. Take the yolk of one egg, one teaspoonful of corn starch, or flour, three tablespoonfuls sugar and one cupful of sweet milk. Cook together until it thickens, then pour on banana. Beat the white of egg stiff, sweeten and spread on top. Set in oven to brown slightly.—Mrs. Dora Gerber, Clay City, Ind.

Banana Pie.

Beat yolks of two eggs, then add two tablespoonfuls flour, one-half cupful sugar and one cupful sweet milk. Beat together, cook in vessel which is placed in boiling water. Bake crust, put in alternate layers of filling and of sliced bananas. Beat whites of two eggs to froth, use as covering for pie and set in oven to brown.—Mrs. F. Schlottof, Bland, Mo.

Banana Pie.

Bake a crust on outside of pan, preferred. Slice thin three medium sized bananas, sprinkle with sugar, cover with frosting, then slightly brown. This is excellent.—Mrs. Fannie Goodwine, Potomac, Ill.

Banana Pie.

Bake the crust and let cool. Take one large banana and slice in the crust. Sprinkle with sugar and cover with whipped cream, then serve.—Mrs. John D. Morris Pattonsburg, Mo.

BUTTERMILK**Buttermilk Pie.**

One and one-half cupfuls buttermilk, two-thirds cupful sugar, two egg yolks, one tablespoonful flour, one teaspoonful lemon extract. Cook until thick, then fill in baked crust. Beat the two whites of eggs and add a little sugar and lemon extract. Spread on top of pie and set in the oven to brown. This will make one pie.—Mrs. John R. Todd, Morocco, Ind.

Buttermilk Pie.

Two cupfuls buttermilk, one cupful sugar, three tablespoonfuls flour rubbed in the sugar, yolks of two eggs, one

teaspoonful lemon extract. Bake with one crust, spread the whipped whites of eggs on top, and put in oven to brown a little. This makes two pies.—Mrs. Etta Stoll, New Middletown, Ind.

Buttermilk Pie.

One cupful buttermilk, one cupful sugar, one egg, one teaspoonful flour, one teaspoonful butter, one teaspoonful lemon. Beat egg and sugar together, then after rubbing flour and butter together, stir all together, adding lemon last. Bake with one crust.—Mrs. W. H. Koontz, Grey Cliff, Mont.

Buttermilk Pie.

One and one-half cupfuls sugar, one and one-half cupfuls buttermilk, two tablespoonfuls corn starch, two tablespoonfuls butter, yolks of three eggs, one teaspoonful lemon extract.—Mrs. Lester E. Dyke, Eagle City, Okla.

CHESS

Chess Pie.

Yolks of two eggs, one cupful sugar, one tablespoonful butter. Beat together. Add two tablespoonfuls flour, eight tablespoonfuls water, one teaspoonful flavoring. When baked take the whites of two eggs, beat until stiff, add two tablespoonfuls sugar and spread over pie. Bake until brown.—Mrs. C. B. Barrett, Calvert City, Ky.

Chess Pie.

One cupful sugar, two tablespoonfuls flour, mix well, yolks of two eggs, one tablespoonful butter, five tablespoonfuls water. Bake in crust and use whites for top.—Mrs. Chas. Cunningham, Mendon, Mo.

Chess Pie.

One-quarter cupful butter, two cupfuls sugar, two cupfuls milk, three tablespoonfuls flour, four eggs. This makes two pies.—Mrs. H. H. Beard, Hastings, Neb.

Chess Pie.

Two cupfuls sugar, four tablespoonfuls flour, two cupfuls cream, one cupful cherry preserves, yolks of five eggs, butter size of an egg. Use whites for frosting, flavor.—Zelna House, Knox City, Mo.

CHOCOLATE

Chocolate Pie.

Grate three tablespoonfuls of chocolate, melt over hot water, blend with it four large tablespoonfuls sugar and add gradually one cupful hot milk; put on in double boiler and when scalding hot add one tablespoonful of corn starch blended with one-half cupful cold milk and three (two will

do) egg yolks well beaten and cook until it thickens, add pinch of salt and one teaspoonful vanilla and pour in baked crust. Cover with meringue made with the whites of the eggs well beaten and three tablespoonfuls sugar; dust top well with sugar and brown in a moderate oven.—Mrs. A. B. Keen, Rising Sun, Md.

Chocolate Pie.

One cupful sweet milk, one-quarter cupful butter, one tablespoonful flour, yolk of one egg, one-half cupful sugar, two tablespoonfuls grated chocolate, one tablespoonful vanilla. Put milk and sugar on to boil. Beat egg well, add a little cold milk and flour. Beat all to a smooth paste, then add to milk stirring constantly. Add butter and chocolate previously melted and boil a few minutes stirring all the time. Add flavoring and beat smooth and put in ready baked crust and frost.—Mrs. Alonzo Workman, Carpenter, Ill.

Chocolate Pie.

Five tablespoonfuls grated chocolate, a little salt, two teaspoonfuls flour, yolks of two eggs, one-half cupful sugar. Mix thoroughly and pour on the mixture one cupful of boiling water. Cook, stirring constantly; flavor with a little vanilla, line a pie plate with pastry and bake. When done pour in the chocolate mixture, beat the whites to a stiff froth, add two teaspoonfuls sugar and spread over the top of the pie. Brown slightly in the oven.—Mrs. J. P. Callicott, New Haven, Mo.

Chocolate Pie.

One scant cupful sugar, two tablespoonfuls grated chocolate, one tablespoonful flour. Mix well and add one quart of milk or diluted cream, the yolks of three eggs and a little butter. Cook in a double boiler until thick. Stir often while cooking. Have crusts ready baked and fill with cooked filling. Cover top with egg whites beaten to a stiff froth with three tablespoonfuls sugar. Return to oven to brown. This makes two pies.—Mrs. Chas. McClatchey, Madison, Ill.

Chocolate Pie.

Put one cupful milk and two tablespoonfuls of grated chocolate on the stove and let come to a boil. When cold add the yolks of three eggs thoroughly beaten with three-quarters cupful sugar and one tablespoonful vanilla extract. Bake in one crust. Beat the whites of the eggs to a stiff froth and add two tablespoonfuls powdered sugar. Spread over the top of the pie, then brown slightly.—Miss Anna Tofsky, Crookston, Minn.

Chocolate Pie.

One cupful sugar, two tablespoonfuls flour, yolks of four eggs, two cupfuls milk, one and one-half tablespoonfuls butter, chocolate enough to color. Set milk and sugar on to boil.

Just before reaching boiling point, add flour and eggs mixed with a little milk. Bake crust, put the prepared chocolate in crust. Beat the whites to a stiff froth, spread over top, brown lightly. This makes two pies.—Mrs. W. J. De Armond, Kirkland, Ariz.

Chocolate Pie.

One and one-half cupfuls sweet milk, four tablespoonfuls granulated sugar, one tablespoonful cocoa, one teaspoonful vanilla, two heaping tablespoonfuls corn starch mixed in water, one egg, use white for frosting. Bake the crust first, then put in the boiled filling and then the frosting and return to oven to brown.—Miss Della M. Barnard, Plattsburg, N. Y.

Chocolate Pie.

One cupful sugar, two tablespoonfuls chocolate, one cupful sweet milk, yolks of two eggs, two and one-half tablespoonfuls chocolate. Cook until thick. Have crust ready and pour in the filling. Beat whites of eggs and sweeten, spread on and set in oven to brown slightly. The crusts must be baked before making filling.—Mrs. Sam Baber, Zearing, Ia.

Chocolate Pie.

Bake a crust and fill with the following: Stir one cupful sugar, one-half cupful chocolate, two tablespoonfuls corn starch, yolks of two eggs, lump of butter and tablespoonful of vanilla into one cupful of water. Stir till thick in a double boiler. Beat whites of egg stiff and spread on top. Put in oven till brown.—Mrs. R. L. Watson, Hattiesburg, Miss.

Chocolate Pie.

Two cupfuls sugar, two tablespoonfuls flour, four tablespoonfuls chocolate, yolks of four eggs, two cupfuls hot water. Flavor with vanilla. Put this mixture in a vessel of boiling water and cook until thick. Beat the whites, spread on top and brown. This makes two pies.—Ethel Miller, Auburn, Ill.

Chocolate Pie.

Dissolve two tablespoonfuls of grated chocolate and a small lump of butter in two cupfuls of milk. When cool add one cupful of sugar, one whole egg and the yolks of two others, reserving the whites for the top. Flavor with vanilla and bake in open crust.—Mrs. Jas. Van Pool, Lamar, Mo.

Chocolate Pie.

Two-thirds cupful sugar, one cupful milk, one teaspoonful melted chocolate, yolks of two eggs, one teaspoonful cinnamon. Cook about ten minutes and then put in a pan and let cook until done; then put the whites of eggs on top. This makes one pie.—Nora Shelby, Herrin, Ill.

Chocolate Pie.

One-half cupful sugar, yolks of two eggs mixed with sugar, one tablespoonful flour of corn starch, two tablespoon-

fuls chocolate, one pint milk. Stir all together and cook. When cool put in baked crust and frost with cream.—Mrs. Mary F. Rouze, Tracy, Ia.

Chocolate Pie.

One tablespoonful grated chocolate, two-thirds cupful sugar, one cupful boiling water, one tablespoonful corn starch, butter size of hickory nut, one teaspoonful vanilla. Cook all together and pour into a ready baked crust.—Mrs. Marie Cox, Virginia, Ill.

Chocolate Pie.

One cupful sugar, three tablespoonfuls chocolate, two tablespoonfuls flour. Stir together dry, pour over it one and one-half cupfuls boiling water and cook till thick. Pour in a baked crust and frost.—Miss Bertha Mapes, Farry, Okla.

COCOANUT

Cocoanut Pie.

One quart sweet milk heated to boiling point. While milk is heating take a granite kettle and put into it three heaping tablespoonfuls flour and six tablespoonfuls sugar. Mix thoroughly so it will not lump, then add sweet milk to moisten flour and sugar and yolks of three eggs. Mix all well together and pour in the scalding milk, stirring till it boils, when it should be as thick as corn starch. Pour into previously baked bottom crusts, sprinkle with shredded cocoanut and spread over the beaten whites of eggs, adding a tablespoonful of sugar to each beaten white, then sprinkle a little cocoanut on top and carefully brown in oven. This makes two pies.—Clara Givens, Ipswich, S. D.

Cocoanut Pie.

Put one cupful grated cocoanut to soak in milk over night. Take two teaspoonfuls flour and mix with one cupful milk; place in a basin of boiling water. Stir until thickened, then add, while warm, one tablespoonful of butter. When cool add the yolks of two eggs, sugar to taste, cocoanut, and a pinch of salt, beating all together. Fill the crust and bake. When done beat the whites, add two tablespoonfuls sugar and put in oven to brown.—Mrs. D. W. Mason, Garvin, Minn.

Cocoanut Pie.

Four eggs, one cupful sugar, one-half cupful butter, one cupful shredded cocoanut, one quart milk, one teaspoonful corn starch, one-half teaspoonful vanilla. This quantity is sufficient for two pies.—Jessie Wade, Endora, Kan.

Cocoa Pie.

Three eggs, three cupfuls sweet milk, four tablespoonfuls flour, one-half cupful sugar, two teaspoonfuls cocoa, lump of butter. Cook the filling.—Miss Ella Harell, Xena, Ill.

CREAM**Cream Pie.**

To one pint boiling milk add yolks of two eggs well beaten with five tablespoonfuls of sugar and two of flour. Let boil for a few minutes. Stir in one tablespoonful of butter, flavor to taste and pour into a previously baked crust. Spread on top the whites of two eggs beaten to a stiff froth with two tablespoonfuls sugar and set in the oven to brown slightly.—Mrs. Allous Taylor, Bronaugh, Mo.

Cream Pie.

One cupful sweet milk, yolks of three eggs, one tablespoonful corn starch or flour, one large cupful sugar, butter size of an egg. Boil until it thickens. Stir constantly. Then fill the crust which must be rich, which has been baked previously, with the filling. Beat the whites of eggs stiff, sweeten to taste, spread on top and set in oven to brown.—Mrs. R. C. Burke, Springfield, Ill.

Cream Pie.

One pint of cream, one tablespoonful flour, one cupful sugar. Beat this well together. The whites of two eggs beaten to a stiff froth. Little grated nutmeg or one-half teaspoonful vanilla. Then mix all together thoroughly. Bake with one crust. This will make two small pies or one large one.—Mrs. A. B. McCown, Des Moines, Ia.

Cream Pie.

The whites of two eggs beaten to a stiff froth, one cupful cream, one-half cupful white sugar and two level tablespoonfuls flour. Beat in the cream and sugar after the eggs are beaten light. Beat all together and bake in a crust. You can add more cream if desired.—Miss Hazel Jamison, Oska-loosa, Ia.

Cream Pie.

Pour a pint of cream upon one-half cupful powdered sugar. Let stand until three eggs have been beaten to a stiff froth. Add this to the cream and beat up thoroughly; one teaspoonful lemon extract. Bake in one pie without upper crust.—Mrs. M. S. Robertson, Chambers, Neb.

Cream Pie.

Two eggs, one tablespoonful corn starch, one-half tablespoonful vanilla or lemon, one cupful sweet cream, one-quarter cupful white sugar, pinch of salt. Cook in double boiler. Bake the lower crust. Use the whites for frosting.—Mrs. Ella Erpenbach, Norwalk, Wis.

Cream Pie.

Mix one tablespoonful flour with one cupful sugar; add to it the beaten whites of three eggs; add one pint cream, a tiny pinch of salt, one-half teaspoonful vanilla. Bake as custard. This makes two pies.—Mrs. C. M. Shull, Stuart, Okla.

Cream Pie.

Pour over one and one-half cupfuls sugar, one pint milk, let stand while the whites of four eggs are beaten to a froth. Mix all together, flavor with nutmeg and bake with one crust. This is for two pies.—Mrs. M. R. Stubblefield, Mexico, Mo.

Cream Pie.

Two eggs, one-half cupful sugar, flavor with vanilla, two tablespoonfuls corn starch, one and one-half cups milk. Beat all together. Use the yolks in the custard. Beat whites for top.—Mrs. John Crawford, Langdon, N. D

Cream Pie.

Three tablespoonfuls flour, one cupful sour cream with enough sweet milk to make pie filling, three-quarters cupful sugar, whites of two eggs beaten to a stiff froth. Season to taste.—Mrs. J. E. Carey, Marshland, Ore.

Cream Pie.

Boil in a double boiler one quart of milk, beat four eggs, six tablespoonfuls sugar, four heaping tablespoonfuls flour, a little salt and flavor with lemon.—Mrs. E. J. Francis, Lincoln, Neb.

CREAM PUFFS**Cream Puffs.**

Put one-half cupful butter into two cupfuls boiling water and set over the fire. When it boils stir in all at once three cupfuls sifted flour; stir rapidly until the mixture becomes a smooth mass that cleaves from the pan. Take from the fire and add ten eggs one at a time and un-beaten. Beat each egg in thoroughly, then put the batter in small spoonfuls on a greased pan with considerable space between; or put through a pastry bag to make fingers. Bake in a moderate oven about 20 minutes if very small, or as long as 40 minutes if large. But be sure that the puffs are quite done before taking from the oven. When cold cut and put in a cream filling and put white or chocolate icing on the top.

Filling: Heat three cupfuls milk in a double boiler; add one-third cupful cornstarch mixed with two cupfuls sugar and cook ten minutes. Pour onto the yolks of five eggs, return to double boiler and cook until thick. add vanilla to flavor.—Iris Cole, Camrose, Alta., Can.

Cream Puffs.

Put a pint of warm water over the fire in a saucepan and stir into it one-half pound butter. Bring it slowly to a boil, stirring constantly, and when this point is reached, put in three-fourths pound flour. Boil this one minute, still stirring. Take from the fire, set aside until cool and

whip into it eight eggs, the yolks and whites of which have been beaten separately and very light. Drop in large spoonfuls on buttered paper and bake ten minutes. When they are cold, cut them around the top with a sharp knife and fill with a cream made by cooking four tablespoonfuls cornstarch, mixed to a paste with cold milk in four cupfuls boiling milk until it thickens. To this add two cupfuls sugar, two beaten eggs and one teaspoonful butter. When cool flavor to taste.—Mrs. G. H. Voll, Pekin, Ill.

Cream Puffs.

One-half cupful butter, one cupful boiling water. When mixture boils, stir in one cupful flour, cook until it leaves the sides of the kettle; take off and allow it to cool. When cool add one beaten egg at a time until you have added three. Beat vigorously for a few minutes. Drop on hot tins or muffin rings and bake 30 to 40 minutes. Fill with cream.

Filling: One cupful milk, one tablespoonful sugar, one tablespoonful cornstarch, one egg. Heat milk in a double boiler, mix sugar, cornstarch and egg together with a little cold water. Pour over the scalded milk and cook until thick. Flavor with vanilla or cold whipped cream sweetened and flavored with vanilla.—Mrs. J. W. Prosser, Antigo, Wis.

Cream Puffs.

One and one-half cupfuls boiling water, one cupful flour, three-fourths cupful butter, four-eggs. Put water in saucepan with the butter. Stir in the dry flour while water is boiling. Stir till smooth. Then take from the fire and let stand till it cools; then break in the eggs one at a time and beat well each time. Bake in gem pans or drop by spoonfuls in a flat pan. Bake 45 minutes. When cold split a place in one side and fill with custard made of one cupful flour, one cupful sugar, one pint milk and two eggs. Flavor with vanilla.—Mrs. C. W. Dalrymple, Renfrow, Okla.

Cream Puffs.

One cupful boiling water, one tablespoonful sugar, one-half cupful butter. Boil water, butter and sugar together one minute. Then add one and three-fourths cupfuls flour all at once. When mixture leaves side of the pan, in a mass, add five eggs one at a time, beating thoroughly. When all eggs have been used, beat five minutes. Add one-fourth teaspoonful salt. Drop from tip of spoon on buttered pan and bake one-half hour in quick oven. Fill with cream filling or whipped cream.—Mrs. J. Lacy Shaw, Silver Spring, Md.

Cream Puffs.

One-half cupful melted butter in one cupful hot water. Set on the stove to boil. While boiling stir in one cupful

flour. When cool stir in three eggs one after the other without beating. Drop on hot tins and bake 20 minutes. Filling: One cupful milk, one egg, one tablespoonful sugar; beat and thicken with cornstarch. Flavor with one teaspoonful vanilla.—Mrs. R. H. Powers, Prosperine, Mo.

Cream Puffs.

Mix and set on the stove to boil one-half cupful butter, one cupful boiling water. One cupful flour mixed while the other is boiling. Take off and cool, then beat three eggs, one at a time, until thoroughly mixed. Then drop into a pan and bake 20 minutes.—Mrs. W. Stratton, Jr., Mae, Minn.

LEMON

Filling for Three Lemon Pies.

Extract juice from two lemons, five eggs well beaten, six cupfuls water, three cupfuls sugar, four tablespoonfuls corn starch or flour. Cook until thick.—Mrs. E. Enterman, Stanton, Neb.

Inexpensive Pie.

One-half cupful sugar, one tablespoonful butter, one teaspoonful lemon extract, one teaspoonful flour, pinch of salt, one cupful boiling water. Cook until it thickens; then pour into crust already baked. Return to oven for a few minutes.—Mrs. W. D. Lear, Chicago, Ill.

Lemon Pie.

Take one coffee cup of finely broken bread crumbs or cracker crumbs and set aside. Take a piece of butter size of an egg and one cup of sugar and cream together; add the beaten yolks of two eggs, the juice and grated rind of one lemon, lastly the bread crumbs reduced to pulp. Bake with one crust. When done frost with the remaining whites of eggs.—Mrs. Chas. A. Stetson, Limestone, Me.

Lemon Cream Pie.

Two eggs, two heaping tablespoonfuls flour, grated rind and juice of two lemons, one cupful sugar, one and one-half cupfuls boiling water. Beat the yolks and whites separately. To the beaten yolks add sugar, flour, lemon juice and rind and lastly the boiling water. Cook in a double boiler and when it begins to thicken add to it one-half of the beaten whites. Stir this in thoroughly and let it cook until it is thick as desired. Use remainder of the whites for the meringue on top of pie.—Mrs. Grace Gallagher, Bloomington, Ill.

Lemon Cream Pie.

Three eggs, three tablespoonfuls flour, one quart sweet milk and cream, three tablespoonfuls sugar, two teaspoonfuls lemon extract. Mix all together and bring to a boil, being careful not to scorch. Save whites of eggs for top. This will make two pies. Have your crusts baked.—Mrs. Nellie Gaither, Covell, Ill.

Lemon Custard.

Let one pint of water get warm, four eggs, separate the yolks and whites, three tablespoonfuls flour, four teaspoonfuls apple vinegar, one and one-half cupfuls sugar, a lump of butter the size of an egg, two teaspoonfuls lemon extract. Mix together and cook till done. Roll out the dough and cook in the pie pans and when done pour the mixture in them; keep the whites of eggs to spread on top of custard.—Mrs. R. G. Grissom, Madisonville, Tenn.

Lemon Pie.

Take about one pint of water and let it boil, then stir in flour enough to make it very thick; then have ready a mixture of the yolks of two eggs, two heaping tablespoonfuls of sugar and the grated rind and juice of one lemon. Mix this well, then put it into the flour and water and let boil for a minute or two; then pour it into a very rich pie crust; then beat the whites of two eggs very stiff, put into it about three tablespoonfuls of granulated sugar, heat a little more, spread it over the pie and put it in the oven to brown, watching it very carefully so it does not burn. This will make one large pie.—Mrs. Julius J. Gund, Lancaster, N. Y.

Lemon Pie.

Take two cupfuls granulated sugar, the yolks of four eggs and two cupfuls water. Mix together, lastly add the juice of two lemons and put in the rind of one, cutting into slices. When all comes to a boil (let boil five to ten minutes), remove the rinds and thicken with flour, first mixing flour with cold water. It takes about four tablespoonfuls or a little more. This makes two large pies. Bake pie crust first, then pour in filling, beat the whites of eggs to a stiff froth with two or three tablespoonfuls of sugar. Put on top. Bake light brown.—Miss Trena Johnson, Buena Park, Cal.

Lemon Pie.

Use the grated yellow rind, pulp and juice of two lemons, three tablespoonfuls flour, two cupfuls sugar, butter size of an egg, four eggs (reserving whites for frostings). Mix all thoroughly; add two cupfuls boiling water and cook in double boiler until thick. Make a good rich crust by rubbing lard in flour with a little salt and water enough to mix. Roll, bake on inverted pie pans, pricking crust to prevent blistering. Put in filling and make meringue of eggs, whites and three teaspoonfuls sugar, brown in oven. Makes three pies.—Mrs. E. L. Bagby, Aurora, Mo.

Lemon Pie.

Two eggs well beaten, one cupful water, one tablespoonful corn starch, one cupful sugar, one tablespoonful butter, grated rind of one-half lemon. Remove the thick white skin, then grate the remainder. Save out one of the whites and

beat it to a stiff froth. To this add one teaspoonful sugar. When the pie is baked place this on top. Return to the oven until it is a delicate brown.—Mrs. Francis Cather, Valles Mines, Mo.

Lemon Pie.

One cupful white sugar, three tablespoonfuls corn starch, juice and grated rind of one lemon, one cupful cold water, yolks of three eggs, one teaspoonful butter. Meringue: Beat whites of two eggs stiff, add gradually two tablespoonfuls powdered sugar, and mix thoroughly; add a little flavoring if desired. After the pie has been baked spread with meringue and put in the oven to brown slightly.—Mrs. Blanche Dick, Entiat, Wash.

Lemon Pie.

One cupful milk, one small cupful sugar, one tablespoonful corn starch, three eggs. Add corn starch and sugar to boiling milk and when thick, yolks of three eggs and white of one egg beaten together. When cooked add rinds and juice of one large lemon, a pinch of salt. Pour into baked pie crust. Cover with the beaten whites of two eggs with four tablespoonfuls of sugar and brown.—Mrs. Mary Riedy, Chassell, Mich.

Lemon Pie.

Grate one lemon, mixing the juice with the grated rind and one cupful water, one cupful sugar, yolks of two eggs, a piece of butter the size of an egg, one slice of bread broken fine without the crust and bake with only an under crust. When done beat the two whites of eggs with four tablespoonfuls of sugar and spread over the top, then return to the oven to brown lightly.—Miss Minnie Franks, Moundville, Mo.

Lemon Pie.

Juice and grated rind of one lemon, one cupful water, beaten yolks of two eggs, one cupful sugar, three level tablespoonfuls flour. Bake with one crust before you put in the filling. Cook the filling until it thickens. Before filling the crust with it cover with a frosting made by beating the white of the eggs up with two tablespoonfuls of sugar and set in oven to brown.—Pearl Cardwell, Manitou, Okla

Lemon Pie.

Yolks of four eggs, one tablespoonful corn starch, juice and grated rind of one large lemon or three small ones, two cupfuls milk, one cupful sugar. Beat the eggs till light and creamy; stir in sugar, corn starch and lemon juice and grated rind. Bring milk to a boil and then stir part one into part two (milk) and it will not curdle. Save the whites for meringue.—Miss Mabel E. Olson, Herman, Neb.

Lemon Pie.

Grate one lemon, pour on it a teacupful of boiling water. Beat the yolks of four eggs with a cupful of sugar and two

tablespoonfuls of flour. Pour it on crust and bake. When done beat the whites of the eggs with a cupful of sugar and spread on top and brown.—Allena Elder, Pond Creek, Okla.

Lemon Pie.

For one pie take juice of one lemon, one egg, one cupful sugar, one cupful water and one tablespoonful corn starch. Cook from one to five minutes, stirring briskly and pour into a ready baked crust. Then set aside to cool.—Mrs. C. C. Shelinbarger, Coats, Kan.

Lemon Raisin Pie.

One cupful raisins chopped, juice and grated rind of one lemon, one tablespoonful butter spread around in bits, one cupful sugar, one-half cupful cold water. Beat together and bake with two crusts.—Mrs. Lewis Kasbolm, Park River, Mich.

Lemon Sponge Pie.

Have pie crust in plates or tins before starting rest of pie. Cream one cupful sugar and one-quarter cupful butter, two heaping teaspoonfuls of flour, a little salt, juice and grated rind of one lemon, two well beaten yolks of eggs. After mixing this, add one cupful sweet milk and lastly beaten whites of two eggs. Bake with one crust and hurry into oven after whites of eggs are stirred in.—Mrs. A. W. Gustinck, Hudson, Mass.

Mock Lemon Pie.

Put on to boil one pint of sweet milk. Add the beaten yolks of two eggs, one cupful sugar, one-half cupful flour dissolved in a little cold milk and a little butter. This makes enough for one pie. Make a frosting of the whites of the eggs as for lemons pies. Stir one teaspoonful of lemon extract into the custard just before you pour it into the crust.—Mrs. C. A. Naramor, Carmen, Okla.

Superior Lemon Pie.

Take a deep dish, grate into it the outside of the rind of two lemons; add to that a cup and a half of white sugar, two heaping tablespoonfuls unsifted flour; stir it well together; add the yolks of three eggs well beaten, beat thoroughly, add the juice of the lemons, two cupfuls of water, butter size of a walnut. Cook in double boiler until like cold honey; let cool, put in crusts, first baked; spread over top the beaten whites to which three small tablespoonfuls of sugar have been added. Return to the oven and brown slightly.—Mrs. Ila Phillips, Richland, Mich.

MINCE MEAT

Christmas Mince Meat.

Chop one-half pound lean beefsteak fine, one-half pound seeded raisins, one-half pound sultanes, one-half pound cur-

rants, one-quarter pound mixed peel, one-quarter pound suet, one-quarter pound sweet almonds, two teaspoonfuls ground mixed spices, one-half pound apples, a little nutmeg, one-half pound sugar. Chop all together very fine and pour over it enough brandy to make it moist. Cover air tight. Will keep any length of time.—Mrs. F. J. Roberts, East Sioux Falls, S. D.

Grandma's Mince Meat.

Eight pounds of beef after it has been boiled. Two pounds of suet, boil the suet. When the beef has been boiled if it makes one gallon chopped, then take one gallon of chopped apples, four pounds raisins, two pounds currants, one cupful butter, two pints cider, two tablespoonfuls cinnamon, one tablespoonful allspice, one tablespoonful cloves, two pounds sugar. Salt meat when cooking.—Mrs. W. J. Corbley, Kappa, Ill.

Green Tomato Mince Meat.

One peck green tomatoes chopped fine. Squeeze and drain off the juice and cover with hot water. Add two tablespoonfuls salt and boil a few minutes. Then drain off. Do this three times. Then add one-half peck chopped apples, three pounds sugar, one cupful vinegar, one cupful chopped suet, two tablespoonfuls cinnamon, one tablespoonful cloves and one of nutmeg, one pound raisins, one pound currants. Boil till apples are done. Can in fruit cans and seal tight.—Mrs. H. G. Emde, Elgin, Neb.

Green Tomato Mince Meat.

One peck green tomatoes, one pound raisins, one pint vinegar, one tablespoonful cloves, salt to taste, six pounds brown sugar, one pound currants, two tablespoonfuls cinnamon, one tablespoonful allspice. Chop the tomatoes and drain, boil one-half hour; then add the other ingredients and boil till tender, one hour or over. Can while hot if you wish to keep it.—Mrs. Karl Ender, Cherry Valley, Ill.

Mince Meat.

Five pounds of beef chopped fine, four pounds raisins, one pound citron, juice and grated rind of two lemons, one ounce of cloves, two nutmegs, one teaspoonful salt, one quart boiled cider, butter size of an egg, three pounds suet, four pounds currants, four quarts apples chopped fine, two ounces of cinnamon, one ounce of ginger, one teaspoonful pepper, two pounds sugar, one quart sorghum. Boil the sorghum and butter together and pour over all, mixing thoroughly. This does not need to be cooked.—Mrs. Gertie Cresswell, Montrose, Ia.

Mince Meat.

Three pints chopped beef, one-half pound suet, two pounds currants, four pounds sugar, three tablespoonfuls ground cinnamon, one tablespoonful pepper, grated rind and juice of two lemons. three quarts apples, three pounds raisins, one-half

citron, one cupful molasses, one-half tablespoonful cloves, two tablespoonfuls salt, two quarts boiled cider. If cider is too strong, use beef juice to thin the cider.—Mrs. Rhoda Butler, Inkster, Mich.

Mince Meat.

Five pounds beef, four pounds seedless raisins (half chopped), one pound dried citron, one ounce cloves, one tablespoonful salt, one orange chopped fine, one quart molasses, four quarts tart apples, four pounds currants, two ounces cinnamon, two nutmegs, two lemons, one quart boiled cider, one-quarter pound butter. If too dry add new cider or water.—Mrs. Lela Brooks, Pounds, Wis.

Mince Meat.

Four pounds beef chopped fine, one and one-half pounds suet, two pounds currants, three pints molasses, ten pounds of apples, four pounds of raisins, one pint vinegar, cloves, allspice, cinnamon, nutmeg, salt and pepper to taste; add peach juice.—Mrs. C. Stapp, Hammonton, Cal.

Mock Mince.

One-half cupful molasses, two-thirds cupful vinegar, one cupful bread crumbs, two-thirds cupful water, one cupful sugar, one cupful chopped raisins, one tablespoonful each cloves, cinnamon and nutmeg.—Mrs. C. O. Plummer, Montrose, Ill.

Mock Mince Pie.

One cupful each bread crumbs and water, one teaspoonful butter, one-half teaspoonful each of allspice, cloves, cinnamon and nutmeg, one-half cupful each of raisins and vinegar. Boll together a few minutes and bake with two crusts.—Mrs. Richard Lowd, Riverbow, Canada.

Mock Mince Pie.

One cupful each raisins and sugar and sour cream, one-half cupful butter, three eggs, two tablespoonfuls flour, one-half teaspoonful each cloves, nutmeg and cinnamon. Bake without top crust.—Edna M. Peterman, Miami, Mo.

Mrs. C.'s Mince Meat.

One peck green tomatoes chopped fine. Squeeze out the juice and pour boiling water on them. Drain through colander. Repeat this three times. Cook slowly two hours, add six pounds sugar, two pounds raisins, two pounds currants, one pint vinegar, two scant tablespoonfuls cinnamon, cloves and salt. Add two oranges and one lemon chopped fine. Stew one-half hour and can boiling hot. Add water any time while cooking if needed.—Mrs. E. A. Levitt, De Kalb, Ill.

Thirty Minute Mince Meat.

One-half cupful chopped boiled meat, one-half cupful currants minced, small piece of citron shredded fine, pinch of salt,

one teaspoonful ground cinnamon, one-half cupful sugar, piece of suet size of an egg, one cupful seeded raisins, two large apples peeled and chopped, one-half teaspoonful ground cloves, one-third cupful weak vinegar. Mix all together and put over fire and simmer for thirty minutes. It will then be ready for use.—Mrs. B. F. Lomprey, Ste. Agathe Des Monts, Quebec.

ORANGE

Orange Pie.

The pulp and very little of the rind of one orange, grated. Butter size of a large walnut; put on stove and let come to a boil; then beat two cupfuls of sugar and yolks of three eggs together with one tablespoonful flour. Stir this into the first part and cook all together, then pour into your baked crusts. Whip your whites of three eggs to a froth, adding a little sugar to sweeten, spread over the top and set in oven to brown. This makes two pies.—Mrs. Katie Myers, West Frankfort, Ill.

Orange Pie.

One cupful milk, one cupful water, butter size of walnut. When this comes to a boiling point add juice and rind of one orange, one tablespoonful corn starch, one small cupful sugar, the yolks of two eggs. When thick put in crust already baked. Make icing of the white of eggs, put on top and brown.—Mrs. Wm. Bray, East Bangor, Pa.

Orange Pie.

Juice of three oranges, four tablespoonfuls sugar, one tablespoonful butter, four eggs. Cream the sugar and butter, add the beaten yolks of the eggs, then the oranges and lastly the beaten whites mixed in lightly. Bake sauce as custard pie.—Mrs. H. W. Keith, Oroville, Cal.

PIEPLANT

Pieplant Pie.

Mix half a cupful of sugar with a heaping teaspoonful of flour; sprinkle this over the bottom crust, then add pieplant cut up fine. Sprinkle over this another half teacupful sugar and a heaping teaspoonful of flour, put on upper crust and bake not less than three-quarters of an hour.—Mrs. Geo. H. Voll, Pekin, Ill.

Pieplant Pie.

One cupful stewed pieplant (strain), one cupful hot water, two tablespoonfuls corn starch, one cupful sugar, yolks of four eggs, two teaspoonfuls lemon extract. Cook before putting in crust and put whites of eggs on top.—Mrs. J. S. Gordon, Kirkwood, Ill.

Rhubarb and Date Pie.

Cut rhubarb into small pieces and let stand in boiling water fifteen minutes while making pie crust; line pie pan with the pie paste and fill with the rhubarb, placing over the top of rhubarb one cupful of sugar and one cupful of finely chopped dates. Bake with or without upper crust; if without, spread whipped cream over top before sending to table. Good hot or cold.—Louise Clark, Hawthorne, N. J.

Rhubarb Cream Pie.

Line the deep pie pan with good crust and slice in a good cupful of rhubarb (pieplant); over this pour a custard made of a cupful of cream, one cupful of sugar and the yolks of two eggs, bake and put the well beaten whites of the eggs, which have been sweetened, over the top; return to the oven and brown. This is fine.—Mrs. Mildred La Bute, Ontario, Canada.

PUMPKIN**Canned Pumpkin Pie.**

Six eggs, one-half pint sugar, one level teaspoonful ginger, three pound can pumpkin, three-quarters pint milk. Use any good crust. This makes three pies.—Helen Parmeter, Westport, S. D.

Eggless Pumpkin Pie.

Cook the pumpkin until done, mash and add the following ingredients: One teaspoonful cinnamon, one-half teaspoonful ginger, or spice to taste, a generous pinch of salt, a teaspoonful of vanilla, one cupful each of sugar and sweet milk, one-half cupful syrup or sorghum and three tablespoonfuls of flour. This is for one and one-half quarts of mashed pumpkin.—Mrs. Nellie L. Wilson, New Philadelphia, O.

Mock Pumpkin Pie.

Take enough carrots to make three cupfuls. Then stew until brown. It will brown better by putting in a little sugar. Take two-thirds cupful of syrup, maple preferred, one-half cupful sugar, two teaspoonfuls ginger, two of cinnamon, three eggs and two pints of milk. Bake with one crust. This will make two pies.—Mrs. Matilda Childs, Mt. Home, Ida.

My Mother's Pumpkin Pie.

One cupful pumpkin, one cupful sweet milk, one-third cupful sugar, three eggs beaten separately, little salt, spices to taste. Add the whites of eggs last thing before baking.—Mrs. Robt. J. Peer, Champion, Neb.

Pumpkin Pie.

Two cupfuls milk, one and one-third cupfuls sugar, two tablespoonfuls melted butter, one-half teaspoonful cloves, two cupfuls pumpkin, three eggs, two teaspoonfuls cinnamon,

one-half teaspoonful nutmeg. Beat the yolks thoroughly before adding and stir in well beaten whites just before mixture is put in crust. Bake in quick oven. This makes two pies.—Mrs. Robt. W. White, Middleburg, N. C.

Pumpkin Pie.

Pare and stew the pumpkin till it is soft and dry. It must not be scorched. Press through a colander; add to one cupful of pumpkin one egg, three tablespoonfuls molasses, one of sugar, a pinch of salt, one teaspoonful of ginger and cinnamon and one pint of milk. This will fill one pie on a large plate. Bake like a custard in rather a slow oven till a golden brown.—Mrs. Archie Parr, Glenwood, Ia.

Pumpkin Pie.

One cupful pumpkin, three tablespoonfuls melted butter, one teaspoonful cinnamon, five tablespoonfuls sugar, two cupfuls milk, two teaspoonfuls ginger, two eggs. If wanted very nice, when ready for oven, strew the top with sweet cream. Bake one-half hour in a moderate oven. Squash may be used in place of the pumpkin.—Mrs. Jennie Hunter, Unionville, Mo.

Pumpkin Pie.

One quart sweet milk, two cupfuls sugar, four eggs, two cupfuls strained pumpkin, a small bit of butter, scant teaspoonful ginger, scant teaspoonful cinnamon. Beat the whites of the eggs to a stiff froth and add last. This will make three pies.—Mrs. S. K. Heaton, Texline, Tex.

Pumpkin Pie.

Two quarts stewed pumpkin, two cupfuls sugar, one tablespoonful cinnamon, six eggs beaten, one tablespoonful ginger, one quart sweet milk. Mix all together. Enough for six pies.—Luetta Frank, Oia, S. D.

RAISIN

Filling for Raisin Pie.

Juice of one large lemon, one cupful sugar, one egg beaten, one cupful chopped and seeded raisins, one-half cupful water, one-quarter crackers rolled fine. This makes one small pie. Use two crusts.—Mrs. Emma Snyder, Stockton, Cal.

Raisin Cream Pie.

Stew one cupful of seeded raisins in a little water until tender, add three-quarters cupful sugar and let cool. Then add one beaten egg, one cupful sour cream and one and one-half tablespoonfuls flour. Stir well together and bake in two crusts.—Mrs. Carrie Peterson, Hudson, Wis.

Raisin Custard Pie.

Four eggs well beaten, one small pinch of salt, four tablespoonfuls flour (level), one cupful sugar, four tablespoonfuls

corn starch, three cupfuls cooked raisins (seedless), one cupful juice raisins were cooked in, two cupfuls sweet milk. Bake with two crusts.—Mrs. Flora Nichols, Zaring, Ill.

Raisin Pie.

One and one-half cupfuls raisins cooked, one-half cupful vinegar, one-half cupful water, one and one-half cupfuls sugar, one cupful bread crumbs soaked in water, one teaspoonful each spice, cloves and cinnamon. Set on stove and let boil for a few minutes. This makes two pies.—Mrs. Carrie J. McNeal, Tuttle, Okla.

Raisin Pie.

Two-thirds cupful thick sour cream, two eggs well beaten, one-half teaspoonful each cloves, cinnamon, nutmeg, one cupful cooked sweetened and cooled raisins. Mix all together and bake in one crust. When done cover the top with the beaten whites of an egg and brown slightly.—Mrs. M. M. Trowbridge, Iroquois, S. D.

Raisin Pie.

One cupful seeded raisins, flour the raisins, one cupful sugar, one cupful buttermilk or sour cream, one egg, all kinds of spices. Bake between two crusts. The flour on the raisins will thicken the milk.—Mrs. George H. Randle, Mexico, Mo.

Raisin Pie.

One small cupful white sugar, one cupful thick cream slightly soured, one cupful raisins, one tablespoonful flour mixed with sugar. Mix all together and bake between two crusts.—Mrs. C. H. Turner, Lanesboro, Minn.

VINEGAR

Vinegar Pie.

Beat the yolks of four eggs to a thick cream; pour one pint of boiling water over them. Stir while pouring in. Add one cupful sugar, one cupful thick paste made of flour and corn starch and water, two teaspoonfuls vinegar. Pour into rich crust and bake. Beat the whites of the eggs to a stiff froth. Add one-half cupful sugar. Spread on pie. Brown in oven. This is sufficient for two pies.—Mrs. John Hogan, Buckner, Mo.

Vinegar Pie.

One cupful water, four tablespoonfuls vinegar. Let come to a boil. Mix one cupful sugar, three tablespoonfuls flour and stir in; add yolks of three eggs, put in a baked crust and cover with beaten whites of eggs, flavored with lemon—Miss Mary W. Wax, Lake City, Col.

Vinegar Pie.

Two cupfuls sugar, one-half cupful good vinegar, two eggs, one and one-half cupfuls water, two tablespoonfuls

flour, small piece of butter, grated nutmeg. Cook until thick and bake with two crusts. This makes two pies.—Mrs. F. E. Sauvel, Batavia, Ia.

Vinegar Pie.

One cupful sugar, one tablespoonful flour, two teaspoonfuls lemon extract, two tablespoonfuls vinegar, one-half cupful water, two eggs. Save white of one egg for frosting. Bake same as lemon pie.—Mrs. P. Hittle, Mecosta, Mich.

Vinegar Pie.

One cupful white sugar, one and one-half cupfuls hot water, one tablespoonful sharp vinegar, two tablespoonfuls flour, flavor with nutmeg or lemon and bake with only one crust.—Mrs. J. G. Morris, Bluefield, W. Va.

Vinegar Pie.

One cupful sugar, one tablespoonful butter, one-half cupful rolled crackers, one-half cupful vinegar, one egg. Under top crust; bake in quick oven.—Miss Dora Kemp, Grandview, Ia.

MISCELLANEOUS

Bean Pie.

For two pies take one-half pint beans, cook until perfectly tender in clear water. When done rub through a sieve to remove the skins, then add two medium cupfuls of sugar, three eggs, leaving the whites of two for frosting, pinch of salt and one heaping teaspoonful of cinnamon. Bake with one crust. Beat the whites of two eggs light and add four tablespoonfuls of sugar and return to the oven and brown lightly. This receipt has been tried and tested.—Mrs. Fritz Schaley, Niagara, N. D.

Burnt Cream Pie.

Two cupfuls granulated sugar melted and browned and while hot add the following mixture: Yolks of two eggs, two pints milk, a little butter, two teaspoonfuls vanilla and one large tablespoonful corn starch. Cook till the sugar is all dissolved. Frost with whites of eggs. This makes two pies.—Mrs. C. O. Plummer, Montrose, Ill.

Butter Pie.

Take a piece of butter the size of an egg, two-thirds cupful sugar, one cupful sweet cream and one tablespoonful flour. Mix sugar, butter and flour, stir in the cream and bake until brown.—Mrs. W. H. Ross, Chesterfield, Ill.

Butterscotch Pie.

First part: Yolks of two eggs, two tablespoonfuls flour, two cupfuls milk. Mix well. Second part: Take a piece of butter the size of two walnuts. Let melt and fry in skillet, and into this put two cupfuls of either light or dark brown

sugar, four tablespoonfuls milk. Let cook slowly for five minutes and add the first part and cook until thick. Pour into baked crusts and beat whites of eggs, add sugar and put on top. Bake a delicate brown.—Mrs. Ralph Rollison, Sabina, O.

Butterscotch Pie.

One cupful brown sugar, three tablespoonfuls water, butter size of an egg, yolks of two eggs, three tablespoonfuls flour, one cupful milk. Flavor with vanilla. Beat the whites and put on top and bake a delicate brown.—Alma V. Peterman, Miami, Mo.

Carrot Pie.

Two eggs, one cupful sugar, grate one small carrot, white or yellow. Mix with one pint of milk and season with allspice. Bake the same as custard pie, with lower crust only.—Mrs. George Rendant, Bradley, Wis.

Cherry or Berry Pie.

Cover a large granite baking pan with pie dough of about one-quarter of an inch thickness, pour into this two quarts of cherries or berries and what sugar you wish, as some like it very sweet. Cover the whole with top crust and bake in moderate oven one hour. Take one pound of brown sugar, pour over it one cupful of boiling water. Add teaspoonful of butter and pour over the pie when it begins to brown.—Miss Myra Portch, Charlottesville, Va.

Corn Starch Pie.

Fill the pans with crust and pick all over the bottom with a fork to keep from blistering; then bake the crusts. Take the yolks of two eggs, one cupful of sugar, two tablespoonfuls of corn starch and two cupfuls of water, a lump of butter the size of a walnut. Cook the mixture till as thick as thin mush; then add one teaspoonful vanilla and stir. Fill the crust, spread the beaten whites of the two eggs on top and place in the oven a few minutes to brown nicely.—Mamie Adams, Welang, Ill.

Currant Pie.

One and one-half cupfuls currants washed well, one cupful sugar, one tablespoonful flour, mix flour and sugar together, one tablespoonful butter. Add about one cupful of boiling water and boil for about five minutes. Bake with two crusts. Rich.—Mrs. A. R. Lee, Forward, Sask., Canada.

Currant and Gooseberry Pie.

One cupful berries, yolk of one egg, one cupful sugar, one tablespoonful flour.—Blanche Rohlwing, Aredale, Ia.

Custard Pie.

Two eggs, three tablespoonfuls sugar, one-eighth teaspoonful salt, one and one-half cupfuls milk. Sprinkle nut-

meg over top and bake in a quick oven at first to set rim, decrease the heat afterward, as eggs and milk in combination need to be cooked at a low temperature.—Luella Chittick, Virginia, Ill.

Mock Cherry Pie.

One cupful chopped cranberries, one cupful chopped raisins, one cupful cold water, one cupful sugar in which is mixed one tablespoonful flour, one large teaspoonful vanilla and a pinch of salt. Bake with two crusts.—Mrs. M. J. Flavin, Austin, Minn.

Molasses Pie.

One cupful molasses, three cupfuls sweet milk, three tablespoonfuls flour, one cupful sugar, three eggs, three tablespoonfuls butter, flavor with nutmeg or cinnamon. Use the whites of eggs for frosting.—Mrs. Geo. Hensel, Gray Summit, Mo.

Moonshine Pie.

One-quarter cupful sugar, one and one-half cupfuls sweet milk. Let come to a boil; one-half cupful corn starch dampened with a little sweet milk, mix with sugar and milk. Stir until real thick. Add whites of two eggs well beaten and cocoanut to suit.—Mrs. E. T. Grubbs, Rock Island, Ill.

Pineapple Pie.

One jelly glass of grated pineapple, one scant cupful sugar, juice of half lemon, yolks of two eggs, lump of butter size of walnut, one tablespoonful flour, one-half cupful boiling water. Sift the flour and sugar together, then add the other ingredients and boil until it thickens, then add the grated pineapple and pour into a previously baked pie shell. Beat the two eggs, whites, add a little sugar and spread on the top of the pie and brown slightly. Delicious.—Mrs. Belle Barth, Bunker Hill, Ill.

Potato Pie.

One cupful sugar, one-half cupful vinegar, one-half cupful cold water, two raw grated potatoes. Bake with one crust. Grate nutmeg over top of pie.—Mrs. Milford R. Harris, Forsyth, Mont.

Prune Cream Pie.

Stew enough prunes to make a cupful after rubbing through a colander. Add a cup of thin cream, thickened with one teaspoonful corn starch, which has been mixed smooth with a little cold milk. Add one-half cupful sugar, yolks of two eggs and a little lemon or orange juice. Pour in crust and bake. Then beat the whites of eggs, spread on top and brown.—F. J. Fiala, Odell, Neb.

Railroad Pie.

Line a deep pie tin with crust. Pare and slice thin cooking apples, fill the crust almost full, sprinkle with sugar and flour and a little cinnamon. Fill the crust with cream and bake. I use stewed prunes in the same manner omitting the cinnamon.—Mrs. Jay Coss, Pawpaw, Ill.

Sea Foam Pie.

Two cupfuls of any kind of fruit, yolks of two eggs well beaten, one-half cupful of cream. If fruit is real juicy add a spoonful of corn starch or flour beaten smooth, add fruit, eggs and cream together and sweeten to taste. Flavor with nutmeg and bake with bottom crust. When done beat the whites until very light, spread on top and return to oven to brown.—Mrs. C. A. Foster, Wall, S. D.

Snow Pie.

Make a smooth paste of two tablespoonfuls of corn starch and two tablespoonfuls of cold water. Then pour in this paste one pint of boiling water and one cupful sugar; boil well. Add the white of one egg beaten to a stiff froth, also add a pinch of salt. When done pour in baked pie crust and cover the top with the white of egg whipped with one tablespoonful sugar. Use flavoring to suit taste. This recipe makes one pie.—Miss Esther Parsons, Granada, Minn.

Sour Cream Pie.

One cupful sugar, one cupful sour thick cream, one-half cupful raisins, one egg, pinch of salt and cinnamon. Stir well together, then bake between two crusts.—Mrs. Fred Christians, Jefferson, Wis.

Sour Milk Pie.

One cupful sour milk, one and one-half cupfuls sugar, one cupful raisins, two eggs, one teaspoonful all kinds spices, three tablespoonfuls vinegar. This makes two small pies.—Mrs. Vella Webster, Lewiston, Me.

Strawberry Pie.

Make a good short crust, line a pie tin, perforate with fork and bake. Take good ripe solid strawberries, wash and drain good. Lay them around evenly in your baked crust, sprinkle good with sugar, then beat the white of an egg, adding a little sugar to sweeten, spread on top, set in oven to brown. Serve.—Mrs. Kate Myers, West Frankfort, Ill.

Sweet Potato Pie.

One and one-half cupful potatoes, two cupfuls sugar, one quart milk, five eggs, a little salt. Potatoes should be boiled and then mashed fine. This will make three pies.—Jessie Wade, Eudora, Kan.

Syrup Pie.

Three eggs, one cupful sugar, two cupfuls good syrup. Beat eggs very light and then add the syrup and sugar and flour; flavor with nutmeg and bake in two crusts for about three-quarters of an hour.—Mrs. R. W. Bennett, San Fernando, Cal.

Wine Pie.

One cupful fruit, if very juicy add one tablespoonful flour, one cupful sugar, yolks of two eggs, one teaspoonful lemon, beat whites for top.—Mrs. J. C. Gordon, Kirkwood, Ill.

Graham Wafers.

One-half cupful butter, four tablespoonfuls sugar, one egg, one teaspoonful soda, two tablespoonfuls warm water, one-half cupful sweet milk. Beat to a cream butter, add gradually the sugar and then the egg. Dissolve the soda in the water, add to the milk, and add to the butter mixture. Stir in as much graham flour as the mixture will hold. Roll very thin and cut out in squares and bake in a quick oven.—Mrs. J. L. Quinn, Clyde, Wash.

Lemon Crackers.

Two cupfuls sugar, one pint sweet milk, one teaspoonful oil of lemon, one cupful butter, two eggs, three cents baking ammonia. Warm milk and dissolve the ammonia in it; mix all together and pound five minutes with rolling pin. Pick full of fork holes before baking.—Mrs. J. F. Eddy, Alvy, W. Va.

Lemon Crackers.

Two cupfuls soft white sugar, one cupful water, ammonia, pinch of salt, one cupful lard, four teaspoonfuls baking powder, four teaspoonfuls lemon extract. Mix very stiff, prick with a fork, cut and bake.—Mrs. S. O. Long, Akron, O.

Sand Tarts.

One cupful butter, three cupfuls flour, one teaspoonful soda, two cupfuls white sugar, one egg, three tablespoonfuls sweet milk. Roll thin and bake in a quick oven. Cinnamon and sugar on top or the white of an egg with three tablespoonfuls of powdered sugar, beaten to a stiff froth, and one-half of an English walnut kernel on the top of each cake. Bake the tarts until a light brown, take from the oven, put a small bit of frosting on each one, also a kernel; return to the oven until frosting browns.—Mrs. F. A. Schwartz, Enhant, Pa.

Swedish Crisp Twists.

One cupful sugar, one egg, one-half teaspoonful baking powder, one tablespoonful butter, three-fourths cupful milk or cream, flour enough so as to roll out thin. Cut oblong

pieces, cut a slit in each piece and give it a twist somewhat like a cruller; fry in hot lard and sprinkle with sugar.—Mrs. Chas. Latterman, Westgood, N. J.

Sweet Crackers.

Get ten cents' worth of baker's ammonia and ten cents' worth of oil of lemon. Then take four tablespoonfuls of the ammonia, pulverize and dissolve in one quart of sweet milk, one tablespoonful of the oil of lemon, four eggs, five cupfuls sugar, two cupfuls butter. Add enough to make a stiff dough and roll as for cookies. When baking do not let the heat from the oven strike the face as the ammonia will hurt the eyes. Do not eat while warm as they will smart the throat.—Lillie M. Ballard, Rankin, Okla.

PICKLES.

Brunswick Pickles.

One peck green tomatoes, twenty-four large cucumbers, eight sweet green peppers with seeds removed, one-half peck white onions, two large cabbages. Chop very fine and add salt in layers on top. Let drain after it has stood for twenty-four hours and add two pounds brown sugar, one ounce ground cloves, two ounces ground cinnamon, three ounces celery seed, three ounces white mustard seed, one ounce ground turmeric, vinegar to cover. Boil slowly one hour. Add turmeric dissolved in a little cold vinegar five minutes before bottling.—Mrs. Ralph Rollson, Sabina, O.

Canned Cucumber Pickles.

Gather the cucumbers every morning when about four or five inches long. Put in a granite kettle, cover with good vinegar. Add one tablespoonful of mixed spices to each gallon of pickles. Let them just come to a boil, then seal in glass jars. If sweet pickles are preferred, add two cups sugar to each gallon of pickles. A pinch of salt and a lump of alum the size of a pea may be added when pickles are prepared in this way and are ready for use at any time.—Mrs. Chas. Van Winkle, Linn, Kan.

Cucumbers Pickled in Bulk.

Scald the cucumbers two days in succession, leaving them in the water to cool. Then, when perfectly dry, use this proportion: One gallon vinegar, one cupful grated horseradish, one small cupful sugar, three tablespoonfuls ground mustard. Have this well mixed and put the cucumbers in. Add more as gathered and be sure to keep them well covered with vinegar.—Mrs. Della Titus, Bronough, Mo.

Cucumber Pickles.

Pick cucumbers when little and wash clean. Have ready on the stove an earthen crock with vinegar boiling hot. Drop in pickles and let scald from three to five minutes; have glass cans hot in which to pack them. Sprinkle four or five cloves and three or four small red peppers in the cans when filled and place in top of the can one tablespoonful of salt and two tablespoonfuls sugar. Heat a little new vinegar. Fill the can and seal tight.—Mrs. Lela Brooks, Pound, Wis.

Cucumber Pickles.

Wash your cucumbers; fill glass jars full; add one tablespoonful salt, two tablespoonfuls of sugar, two small red peppers, fill with cold vinegar and seal. This recipe is fine.—Mrs. S. C. Mishler, McCune, Kan.

Cucumber Pickles.

One cupful salt, one gallon vinegar, one-half cupful mustard. Wash and dry your cucumbers. Place them in the jar and keep a weight on them.—Mrs. Lucy M. Siles, Pleasant Hill, Ore.

Horseradish Cucumber Pickles.

Pour boiling water over one hundred medium-sized cucumbers and let stand over night. Then add one gallon good cider vinegar, one cupful salt, do not use quite that much, one cupful brown sugar, one cupful grated horseradish. These will keep in open jar.—Mrs. C. A. Gray, Claremont, Minn.

Olive Oil Cucumber Pickles.

Eighteen pickles, one-half cup water. Let this stand three hours, and press out the juice. Chop fine three onions. Place a layer for layer with pickles, onions and one ounce of black mustard seed, one ounce white mustard seed, one-half ounce celery seed in one cupful olive oil. Cover with good vinegar.—Mrs. W. S. Montis, Des Moines, Ia.

Pickled Cucumbers.

Pick nice cucumbers the size you wish to pickle; wash, put them in weak salt brine, and let stand twenty-four hours, or over night, then take out and pack in large jar, first a layer of cucumbers, then a layer of grape leaves, until you have your pickling all packed away. Place a weight on top, and pour over cold vinegar. The next pickling take off the weight and proceed as before until jar is full; always keep covered with vinegar. They are fine and ready to use in a few days, or will keep all winter. Be careful and not have vinegar too strong.—Mrs. L. D. Straudermann, Nevada, Mo.

Pickle for Cucumber.

Wash and put small cucumbers in glass jars. Then take one cupful mustard, one cupful sugar, one cupful salt, one gallon vinegar, mixed together and poured over the cucumbers. Put on covers and set in cellar until wanted.—Mrs. Wm. Bowden, Edgemont, S. D.

Sliced Cucumbers for Winter Use.

Thirty-six large cucumbers, twelve onions. Boil and slice both, salt separately and let stand six hours; drain; wash in cold water and drain again, then pack in jars together. Put over the fire: One quart vinegar, one cupful sugar. When hot add: Four tablespoonfuls grated horseradish, three

tablespoonfuls mustard seed, two tablespoonfuls white pepper, two tablespoonfuls celery seed. When cool pour over cucumbers and seal.—Mrs. Andrew M. Sherman, Prairie, Wis.

Sour Pickles.

Take small green cucumbers, put them into a dish of salted water, not too salty, and let soak over night. Drain. Boil one-half vinegar and one-half water with some dill. When boiling put in cucumbers. Let boil about five minutes, then put into fruit jars just like fruit.—Miss Anna Korbelik, Milligan, Neb.

Sour Pickles.

One cupful coarse salt dissolved in two quarts cider vinegar. Wash cucumbers and pack in glass jars with three or four pieces of horseradish. Cover with cold vinegar. Seal.—Mrs. R. S. Wheeler, Clarksville, Ia.

Spanish Pickle.

Take about one dozen large cucumbers and stand over night in salt water, a peck of green tomatoes, slice and stand over night in salt water. Then chop fine. Chop about one gallon of cabbage; add three pints of small seed onions, two pounds sugar, five cents worth mixed spices for pickling. Mix all together well and place all in a large vessel for heating, pouring over it enough vinegar to suit your taste. Heat well and seal up in jars.—Mrs. C. C. Jenkins, Seneca, Neb.

Spanish Pickle.

One dozen cucumbers, one peck green tomatoes, four heads cabbage, one dozen onions. Chop all together, sprinkle with salt, one-half pint of salt to peck; let stand over night. Drain till dry next morning. Three ounces white mustard seed, one ounce turmeric, one box Coleman mustard, one ounce celery seed, three pounds brown sugar, enough apple vinegar to cover. Let simmer slowly one-half hour and bottle.—Mrs. James T. Burton, Sedalia, Mo.

Chop Pickles.

Twenty-four ears of tender corn, six large sweet peppers, six stalks celery, three tablespoonfuls salt, four pounds cabbage, six medium onions, four cupfuls sugar, one-half gallon apple vinegar. Chop the vegetables and holl thirty mfhutes, then add: two tablespoonfuls mustard seed and two table- spoonfuls celery seed.—Mrs. S. P. Courtney, Chattanooga, Tenn.

Cold Vinegar Pickles.

Wash the pickles and dry pack in three gallon jar. Take one gallon cider vinegar, add one-half pound salt, one pound sugar, two ounces cinnamon bark, two ounces whole cloves, two ounces white mustard seed, two ounces ground mustard,

two ounces ginger root, two ounces whole black peppers. Mix and pour over the pickles and put a weight over vinegar to cover pickles.—Mrs. Thos. W. Tabler, Newark, O.

Dill Pickles.

Make a brine which is strong enough to bear an egg; then add one-half as much more water. After washing the cucumbers, put a layer into a stone jar, then a layer of grape leaves and a layer of dill leaves and stems. Alternate in this manner until jar is filled. Pour the brine over all and cover with a cloth, then a plate and weight down. Let stand in warm place.—Mrs. G. A. Gray, Claremont, Minn.

Fancy Pickles.

Boil red beets and chop fine. To one quart of this add two quarts of white cabbage chopped fine, one pint of horseradish chopped very fine, one cupful of white sugar, one large red pepper pod, and salt to taste. Mix thoroughly and press into a stone jar; add one quart good vinegar. A very nice pickle and will keep for some time.—Mary Knapp, Minonk, Ill.

French Pickles.

One hundred small cucumbers, six green peppers, eight onions. Chop vegetables and soak over night in a weak salt brine. In the morning drain and add four cupfuls sugar, five cents worth of celery seed, five cents worth of mustard seed and five cents worth of turmeric powder, vinegar to cover. Boil until tender; put in cans.—Mrs. Ezra Eichelberger, Lockport, Ill.

Green Tomato Pickles.

One peck green tomatoes sliced thin, sprinkle with salt and let stand over night. One dozen cucumbers, one and one-half pounds brown sugar, one teaspoonful cinnamon, fourteen small onions, one teaspoonful black pepper, one-half teaspoonful cloves. Cover with vinegar and boil three-quarters or one hour.—Mrs. Wm. Lewis, Beaver, Minn.

Mixed Pickles.

Take one peck green tomatoes, one dozen cucumbers, one-half dozen onions, one-half dozen green peppers, one-half head cabbage, two pounds brown sugar, one tablespoonful cloves (tied in a cloth), one-half of five cents worth of cinnamon bark, two tablespoonfuls mustard seed, one-half of five cents worth of ginger. Enough vinegar to cover. Slice tomatoes and cucumbers and let stand in salt water over night. Drain through colander in the morning, slice onions and chop peppers and cabbage. After heating vinegar with spices, add sugar and prepared mixture; add pickle. Let cool twenty minutes, stirring all the time. Mixture for pickles: Two tablespoonfuls celery seed, three tablespoonfuls flour, three

tablespoonfuls mustard, two tablespoonfuls brown sugar. Mix with vinegar, put in with pickles; after cooling a few minutes, taste to see if sweet enough. Add more vinegar if necessary. Bottle and seal tight.—Mrs. W. S. Crundwell, Iuka, Ill.

Mixed Pickles.

Six quarts green tomatoes chopped fine, two quarts chopped onions, ten cupfuls sugar, ten cabbages cut fine, six quarts vinegar. Boil in one pint of vinegar in a cloth. Three tablespoonfuls black mustard seed, three tablespoonfuls white mustard seed, three tablespoonfuls ground cinnamon, two tablespoonfuls allspice, two tablespoonfuls cloves. Boil twenty minutes. Mix cabbage, tomatoes, onions in a grante dish pan. Pour over the vinegar, also the spiced vinegar; add the sugar, five pods green peppers cut fine, one teacupful ground horse-radish, three dozen small cucumber pickles cut fine and three bunches of celery. Keep hot twenty minutes. Seal in glass jars.—Mrs. C. W. Crump, Birmingham, Ill.

Mixed Pickles.

Six small heads of cauliflower, one quart cucumbers, one quart yellow wax beans, two gallons green tomatoes, one quart onions, one quart corn, one-half gallon cabbage. Let all stand in salt water twenty-four hours. Drain well, mix and pan, and nearly cover with vinegar. Cook slowly until tender. Then add five cups white granulated sugar and cook very slowly two hours. When ready to can add four tablespoonfuls mustard, three tablespoonfuls turmeric powder and eight tablespoonfuls flour, all mixed to a smooth paste with some of the liquid. Seal while hot.—Mrs. A. C. Nelson, San Angelo, Tex.

Mixed Pickles.

One quart little pickles, one pint cauliflower, one pint green small tomatoes, one quart small onions, one quart string beans, one quart green lima beans; cut string beans. Cook lima beans for a short time in salt water, then put in string beans. When these get tender, put in onions and cauliflower; boil until a little tender, drain salt water off, and cover with vinegar. If vinegar is too strong, weaken; sweeten to taste. Then let boll up good and can. This recipe makes three and one-half quarts. Fine.—Mrs. S. O. Long, 420 Brown street, Akron, O.

Mixed Pickles.

One gallon chopped cabbage, one quart onions, one gallon green tomatoes. Chop tomatoes and sprinkle with salt. Let stand awhile and then drain and add three tablespoonfuls ground mustard, three tablespoonfuls ginger, three pounds sugar. Cover with vinegar and boil until tender.—Mrs. L. B. Harrison, La Kemp, Okla.

Mixed Sweet Pickles.

One-half bushel green tomatoes, one gallon cabbage, chopped fine, one gallon tender string beans, one gallon small cucumbers. Boil the beans in salt water until very tender. Chop the tomatoes fine, sprinkle with salt and let stand over night. In the morning drain, then add cabbage, cucumbers and cooked beans. Mix well together and scald in weak vinegar; then drain to new vinegar enough to cover. Add six pints of sugar and spices to taste; either ground or mixed pickle spices may be used. Stir well and boil until tender and can. Good cider vinegar should be used.—Mrs. G. V. Stewart, Plainville, Ill.

Mustard Pickles.

One quart small cucumbers, one quart green tomatoes, one large cauliflower, one quart large cucumbers, one quart small onions, four green peppers. Make a brine of four quarts water and one pint salt. Pour over mixture and soak twenty-four hours. Heat just enough to scald it, and turn into a colander to drain. Mix two-thirds cupful flour, five tablespoonfuls ground mustard, one tablespoonful turmeric, with enough cold vinegar to make a smooth paste. Then add one cupful sugar and enough vinegar to make two quarts in all. Boil mixture until it thickens, stirring constantly; then put in vegetables and cook until heated through.—Mrs. F. E. Bell, Columbus, Wis.

Mustard Pickles.

Twenty-five cucumbers, one quart green tomatoes, one quart sliced onions. Sprinkle with salt in the morning, press liquor out. Two quarts good vinegar, two teaspoonfuls celery seed, three-quarters cupful flour, four cupfuls sugar, one-half teaspoonful turmeric powder, one-quarter pound ground mustard. Put vinegar in kettle; then mix mustard and flour and turmeric and moisten with some of the vinegar. Then add to the vinegar after it is hot. Stir until it boils; then add sugar and celery seed, then the vegetables and let all come to a boil, keeping it mixed well. Let boil five minutes and seal.—Mrs. G. H. Rorden, Mosier, Ore.

Mustard Pickles.

Wash your pickles and soak them over night in salt water. In the morning take out of salt water and place in jars (not glass jars). To every gallon of vinegar (weakened if you do not want them very sour) add one cupful of brown sugar, one cupful salt, and one cupful white mustard seed. Pour over your pickles cold. Put a weight on them and set away. Will be ready to use in two or three days.—Mrs. Willian Kirkwood, Peru, Ind.

Mustard Pickles.

Two bunches celery, two quarts onions, two quarts cauliflower, two cabbages, two quarts cucumbers, two quarts

green tomatoes. Chop, and boil in weak salt water. Then drain. Have your mustard, vinegar and spices mixed. Keep stirring till whole is heated. Two cups sugar, two cups mustard, one cupful flour, one gallon vinegar, spices. Stir together, put in sealed jars.—Mrs. Marcia Ward, Eagle City, Okla.

Mustard Pickles.

One peck small cucumbers, two quarts pickling onions,, two heads cauliflower, cut into small pieces. Soak all in weak brine over night. In the morning scald them in the same water; mix them with paste and can. Paste for pickles: One quart of vinegar, two tablespoonfuls mustard, one tablespoonful turmeric powder, one-half cupful flour, one cupful sugar.—Agnes E. Alexander, Lowell, Mich.

Oil Pickles.

Slice fine small cucumbers, not peeled, to make one gallon. Put on one cupful of salt and let stand over night. In the morning drain well and add one-half ounce celery seed, one-half ounce yellow mustard seed, one-half ounce black mustard seed, six teaspoonfuls sugar, and two cupfuls olive oil. Pack in fruit jars and seal air-tight. Do not boil.—Mrs. Nellie Bies, Robbinsdal, Minn.

Pickled Beans.

Take green string beans, cut up in small pieces, cook tender, not too soft; then drain; take vinegar, sugar, red pepper pods and spices and white mustard seed and boil all together and put in beans. Let come to a boil and seal in glass jars.—Mrs. Ruth Seabridge, Tuttle, Okla.

Pickled Beets.

Boil beets until tender and slice in one gallon jar. Boil together one and one-half pints cider vinegar, one-half pint water, one quart sugar and two tablespoonfuls mixed spices. When thoroughly boiled pour it over beets. If well covered they may be kept a year.—Mrs. S. L. Hitch, Lawler, Ia.

Pickled Carrots.

Prepare the same as for boiling by scraping or paring thin; cook in boiling salted water until tender, then drain and fill into jars. Put over the fire sufficient vinegar to cover the carrots and to each quart add one cupful sugar and spice to taste. When scalding hot pour over the carrots. Ready to use in twenty-four hours. If carrots are wilted let soak in water a couple of hours before using.—Mrs. Mary M. Alquire, New Ontario, Can.

Pickled Corn.

Boil your corn on the cob until done. Then cut it off the cob and put it in a jar, a layer of corn and a layer of salt until your jar is full. Then pour some water over it and

weight it down. It must be covered with brine to keep good. When wanted to use take out what you want and soak it in cold water until the salt is nearly all out. Then season with butter and cream and a little flour.—Mrs. C. E. Peter, Ewing, Ill.

Pickled Onions.

Peel small pickling onions; let stand in strong salt water over night. Place in bottles, add white mustard seed, a few green pepper pods; scald white vinegar, pour over them and seal.—Mrs. Claude Jenkins, Roosevelt, Okla.

Pickled Pears.

Select small round ones; remove the blossom end, stick them with a fork. Allow to each quart of pears, one pint of cider vinegar and one cupful of sugar, a teaspoonful allspice, cinnamon and cloves to boil with the vinegar. Then add the pears and boil and seal in jars.—Mrs. Joe Herber, Apache, Okla.

Pickles.

One quart chopped raw cabbage, two cupfuls sugar, one cupful grated horseradish, one teaspoonful black pepper, one quart beets cooked and left until cold, one tablespoonful salt, one-quarter teaspoonful red pepper. Cover with cold vinegar and mix well. Put in glass cans to exclude the air. It will keep as long as wanted.—Edith Page, Neillsville, Wis.

Red Pickles.

One quart chopped raw cabbage, one cupful sugar, one tablespoonful black pepper, a pinch of red pepper, one quart chopped cooked beets, one and one-half cupfuls ground horseradish, one tablespoonful salt. Cover with cold vinegar and seal cold.—Mrs. Ella M. Perry, Coeur d'Alene, Ida.

Sweet Peach Pickles.

Take firm peaches and wipe all the fuzz off, put one clove in each peach, then pack in crock. Put in a granite pan, two-thirds vinegar and one-third sugar; if vinegar is very strong add more sugar. Put a tablespoonful of each of the following whole spices—cloves, allspice and cinnamon—to a gallon vinegar. Put spices in a thin linen bag and boil thoroughly in the vinegar and sugar. Then pour the hot vinegar and sugar over the peaches. Every morning for three mornings pour the vinegar off, reheat and pour back hot over the peaches. The sweet pear and crab apple pickles are made in just the same way, only they must be cooked until they can be pierced with a straw.—Miss Pearl Shotwell, Watsonville, Cal.

Sweet Pickled Canteloupes.

Use ripe but firm canteloupes; cut in strips and lay in earthen jar. Pour heated vinegar over them and for three

mornings drain this off. Reheat and pour over again. On the fourth morning drain and throw this away. Then put the melon to cook in the following proportions: Melon, five pounds; sugar, three pounds; vinegar, one pint Spice to taste. Boil until tender; take out and boil syrup down to just enough to cover them. Seal in mason jars while hot.—Mrs. R. V. Workman, Grand Junction, Col.

Sweet Pickles.

Two large cabbages, twenty large onions, one-half ounce mixed spices, two gallons green tomatoes, one-half gallon small cucumbers, one-half ounce turmeric peppers. Chop tomatoes, cabbage and onions. Let drain over night and put vinegar enough to cover well and sweeten to taste. Let boil one-half hour. Miss Eva Stillweil, La Junta, Col.

Sweet Pickle Pears.

One-half peck pears. Remove stems and cores. Cut the fruit in half, then stick two cloves in each piece. Mix two cupfuls vinegar, two pounds brown sugar, two ounces cinnamon. Cook pears till tender, then can. Heat the remainder of syrup, pour over fruit and seal.—Mrs. Ofa Goldman, Eureka, Kan.

Sweet Pumpkin Pickles.

Peel the pumpkin and remove the seeds, cut in strips one-half inch thick and about three inches long. Make a syrup of two quarts of vinegar, four cups of sugar, more if wanted sweeter, two tablespoonfuls mixed spices and boil till clear, but not till they fall to pieces. Carrots may be pickled in the same way.—Mrs. Chas. Glen, Badger, Minn.

Sweet Sliced Green Tomato Pickles.

Slice one peck of green tomatoes the night before pickling, first sprinkling them with salt, just slightly; in the morning drain off the liquor. Slice twelve large onions; take a granite kettle and put in a layer of the sliced tomatoes, then a layer of onions and between each layer sprinkle the following spices: six or eight red peppers coarsely chopped, one cupful brown sugar, one tablespoonful each ground allspice and cinnamon and one teaspoonful cloves. Tie the spices in small muslin bags. Pour over them two pints of good vinegar and boil until tender. Then seal in glass jars.—Mrs. Roy E. Grizzle, Iola, Kan.

Wax Bean Pickle

Boil until tender; drain and fill cans while hot. Sweeten and spice vinegar to taste and pour on beans very hot. Seal.—Mrs. Ella M. Perry, Couer d'Alene, Ida.

PRESERVES—JAMS.

Apple Jam.

Eight pints of apples, one and one-half teaspoonfuls nutmeg, one and one-half teaspoonfuls allspice, one and one-half teaspoonfuls cinnamon, six cupfuls sugar. Pare, cook and mash through a sieve the apples. Then add the spice. Mix the sugar thoroughly with the apples and put on the stove, cooking slowly so that the fruit pulp won't set. Will be a rich brown when done.—Mrs. Sylvester Hall, Aurora, Neb.

Baked Rhubarb Preserves.

Four quarts fresh rhubarb, sugar, spices if so desired. Take as much sugar as rhubarb and mix thoroughly. Put in a covered baking dish and place in a hot oven. No water is needed. You can add spices, if liked spiced. Can in small cans as soon as taken from the oven.—Mrs. Chas. Glen, Badger, Minn.

Canned Elderberries.

Seven pounds elderberries, two pounds sugar, one pint vinegar. Cook the ingredients together until the berries seem to be well cooked. This is good for pies.—Mrs. Blanche Rohlwing, Aredale, Ia.

Canned Peaches.

Three cupfuls sugar, six cupfuls water, peaches. Boil the sugar and water about eight minutes. Then put in the peaches and boil until they are soft. Can while hot and have plenty of juice on them.—Miss Mary Saeny, Louisville, Ky.

Canned Raw Jam.

Take the fresh berries, wash and mash. To each cup of mashed berries add one cupful of sugar and let stand a couple of hours, or over night. Put in cans and seal as you would cooked fruit. This is good for shortcakes in the winter, especially if strawberries or raspberries are canned this way.—Mrs. Leonard Readmond, Cross Village, Mich.

Canning Strawberries.

Three boxes berries, one cupful sugar, water. Wash the berries well, add the sugar and not more than one-half a cupful of water, as the fruit itself is juicy. Cook up well and seal while hot. As soon as sealed roll them back and forth for a while. The rolling will fill the berries out so they will

be large and full sized and will keep a bright red color, as when fresh, and the juice will not all come to the top, allowing the fruit to settle at the bottom.—Mrs. Chester Cochrell, Oxnard, Cal.

Cranberry Conserve.

One quart cranberries, two-thirds cupful water, one-quarter pound seeded raisins, one-half pound English walnuts, one orange, one and one-half pounds sugar. Boil the cranberries and water gently until the skin breaks. Strain and add the other ingredients, water, etc. Have the nut meats broken into small pieces and the orange cut up fine. Boil all twenty minutes and put into jelly glasses.—Mrs. Chas. Latterman, New York, N. Y.

Date Marmalade.

One pound seeded dates, one cupful sugar, one cupful water. Cook all the ingredients together until like marmalade. Spread between cookies when cold.—Mrs. Elsie Courtney, Geneseo, Kan.

Grape Conserve.

Three pints grape pulp, four pounds sugar, one cupful chopped raisins, one cupful chopped nut meats, three oranges, diced, one pint water, two lemons, juice only. Boil the grape pulp, sugar, water and oranges twenty minutes, then add the nut meats, raisins, grape skins and juice of the lemons.—Mrs. Anna Kaulbach.

Grape Jam.

Take the grapes, separating the skin from the pulp and placing in separate dishes. Put the pulp in a granite kettle with a little water. Cook about twenty minutes and run through a colander to remove the seed. Weigh the skins and pulp together and add three-quarters of a pound of sugar to each pound of fruit and just enough water to prevent burning. Cook slowly for three-quarters of an hour.—Sunshine.

Grape Juice.

Cook the grapes without water until juicy. Strain through a cloth and to two pints of juice add one pint of sugar and one pint of water. Let this boil a minute and skim the scum off. Boil again and bottle.—Mrs. S. O. Long, Akron, O.

Grape Nectar.

Twelve pounds grapes, one-half gallon boiling water, sugar, five ounces tartaric acid. Stem the grapes. Mash good and pour over the pulp the boiling water. Let stand twenty-four hours and strain. For each pint of juice add one pound of sugar and the tartaric acid. Stir well until thoroughly dissolved, bottle and cork. In serving use two tablespoonfuls nectar to a glass of water sweetened to taste.—Mrs. S. P. Courtney, Chattanooga, Tenn.

Green Tomato Preserves.

One peck green tomatoes, six lemons, six pounds sugar. Slice the tomatoes and lemons, add the sugar and boil until the mixture becomes thick, being careful that it does not scorch.—Mrs. Otto Reise, Palisade, Col.

Heavenly Jam.

One basketful grapes, three oranges, four pounds sugar, one package raisins. Skin the grapes, put pulp in a kettle with water enough to prevent burning. Put through a colander to remove seeds and add the skins. Squeeze the juice from the oranges and add with the raisins and sugar to the grapes. Grind orange peel and mix all together and cook fifteen minutes.—Miss Connie Windmeyer, Naper, Neb.

Orange and Lemon Marmalade.

Six oranges, six lemons, ten cupfuls sugar, two cupfuls water. Take the rinds off the fruit in quarters and boil them for two hours, changing the water three times to take off the bitter taste. Cut the fruit into small pieces. Cut the boiled rind into thin chips, add the pulp. Boil the sugar and water ten minutes to make a syrup and then add the fruit and boiled peel and boil together for nearly an hour. Put into jars and cover.—Mrs. T. J. Roberts, East Sioux Falls, S. D.

Orange Marmalade.

Nine oranges, six lemons, four quarts cold water, eight pounds sugar. Slice the lemons and oranges crosswise, as thin as possible. Remove the seeds and put in the preserving kettle, covering with the water. Let stand for thirty-six hours and then boil for two hours. Add the sugar and let boil two hours longer.—Mrs. U. J. Cassell, Oakland, Cal.

Orange Marmalade.

Three large oranges, one and one-half lemons, eleven glasses water, four pounds sugar. Slice the oranges and lemons thin with the peelings on. Put in a kettle with the water and let stand twenty-four hours. Then boil one hour. Add the sugar and let stand over night. Boil one hour and put in glasses.—Mrs. N. J. Minnis, Yale, Ia.

Orange Marmalade.

One dozen oranges, two grape fruits, four lemons, four quarts cold water, eight pounds sugar. Slice the fruit very fine and add the water. Let stand for thirty-six hours, then boil two hours; add the sugar and boil one hour more. (Add one wineglass apricot brandy.) Put in glasses to mould.—Mrs. Clarence N. Fairbanks, Buffalo, Mont.

Orange Marmalade.

Six oranges, two lemons, shave very thin, rind and all, cover with one-half gallon water and let stand over night. To every pint of this add one pound of sugar and boil until it jells.—Mrs. W. B. Blackburn, Lemon, Cal.

Orange Salad.

Four oranges and two lemons. Chop fine without peeling, then add twice the quantity of water and cook until tender; then add as much sugar and cook till thick. Pour in jelly glasses.—Mrs. Cordelia Burgett, Canton, Ill.

Pear Chips.

Eight pounds pears, four pounds sugar, one-quarter pound ginger, four lemons. Wash the pears, quarter, core, and cut in thin slices crosswise. Add the sugar and ginger and let stand over night. In the morning, add the lemons cut in small cubes. Simmer three hours and pack into a stone jar.—Miss Etta Rohde, Chicago, Ill.

Pieplant Preserves.

Five pounds pieplant, six pounds sugar, two pounds figs. Cut up the rhubarb and figs; add the sugar and cook slowly.—Mrs. J. C. Gordon, Kirkwood, Ill.

Quince Honey.

Five quinces, two cupfuls boiling water, five pounds sugar. Pare and grate the quinces. Boil the water and sugar until the sugar dissolves. Add the quinces and cook fifteen minutes. Turn into glasses.—Mrs. Olaf Goldman, Eureka, Kan.

Rhubarb Marmalade.

Three pounds rhubarb, three pounds sugar, one orange. Cook the ingredients for one hour and put into glasses.—Mrs. A. L. Senhouse, LeClaire, Ia.

Scotch Marmalade.

Twelve oranges, six lemons, one quart water to each pound of fruit, one pound loaf sugar to every pound of fruit. Cut the fruit very thin, pour over the water and let stand twenty-four hours. Boil until the fruit is tender, and let stand until cold. Add the sugar and boil slowly about an hour and a half.—Mrs. Wm. Bowden, Edgemont, S. D.

Strawberry Jelly.

Strawberries, sugar. Take the amount of berries desired and heat to make a good juice. Strain and measure the juice. Put on the stove and cook down half, then measure out as much sugar as you had juice before boiling down and add to the juice, cooking until the mixture jells.—Mrs. Mary Van-Zile, Anacortes, Wash.

Watermelon Preserves.

Peel the watermelon rinds and cut into strips about an inch wide and two long. Take five pounds of sugar to every five pounds of fruit. Put the fruit into a pan and pour the sugar over it. Do not add water, but let the juice of the watermelon make the syrup. Boil until clear.—Mrs. W. M. Stephens, Linden, Mo.

When Canning Blueberries.

Stew a few sticks of rhubarb until very soft, sweeten; then add the blueberries and cook as usual for canning.—Mrs. Geo. Rendant, Bradley, Wis.

Canned Beans.

String the beans and break into pieces about an inch long. Wash good in cold water. Fill cans with the raw beans and then fill the cans up with water, being sure to get out all the bubbles that will come up. Seal. Fill your wash boiler with water, laying slats or shingles on the bottom for the cans to rest on. Then pack in your cans, wrapping them with cloths so that they will not hit together in the boiling. Boil three hours fast or four slowly. Set the boiler off the stove and let the cans stay in it until the water cools. Take out with the hands, tighten the tops if needed. When wanted for the table pour off the water and cook as any other canned vegetable.—Mrs. Elimer Snyder, Westfield, Ill.

Canned Beets.

One pint vinegar, one-half pint sugar, one-half pint water, spices. Let the syrup come to a boil. Fill a half-gallon can with beets and pour the syrup over them. This is just enough for one-half gallon.—Mrs. Lillie Turner, Kenton, Tenn.

Canned Corn.

To every eight pints of corn, add one cupful salt, one cupful sugar and three cupfuls water. Boil well, then can, using glass cans. When cooking pour the water off one to three times, just to suit the taste. Then season as you would new corn.—Mrs. W. A. Dodson, Kirksville, Mo.

Canned Corn, Beans or Peas.

Cook the vegetables until tender in clear water. To one gallon of the vegetables add one-half cupful strong vinegar, one tablespoonful salt and one tablespoonful sugar. Heat the vinegar, sugar and salt to the boiling point to dissolve the salt and sugar and add to the corn just before filling the cans.—Mrs. H. B. Malin, Pana, Ill.

Corn Salad.

Eighteen large ears sweet corn, four large onions, one large head cabbage, five green peppers or one-half teaspoonful ground pepper. Chop all fine, then add one and one-quarter pounds brown sugar, one-quarter cupful each of ground mustard and salt, two quarts vinegar. Boil fifteen minutes, then seal in glass cans.—Mrs. Dora Kemp, Grandview, Ia.

Corn Salad.

Eighteen large ears sweet corn, four red peppers chopped fine, one-quarter pound ground mustard, two-thirds cupful

sugar, one large head cabbage chopped fine, one-half cupful salt, two quarts vinegar. Cut corn from cob, mix together and cook till tender. Can and serve cold.—Mrs. Mike Slowinski, Edmore, Mich.

Corn Salad.

Twelve ears sweet corn, four red peppers with seeds taken out, four teaspoonfuls ground mustard, two large tablespoonfuls salt and vinegar, one small head cabbage chopped fine, one cupful sugar. Boil and seal while hot.—Mrs. W. A. Dodson, Kirksville, Mo.

Corn Salad.

Twelve ears sweet corn, two red peppers, two cupfuls white vinegar, one head cabbage, two tablespoonfuls mustard, two cupfuls white sugar, salt to taste. Boil ten minutes.—Mrs. Ernest R. Haffele, Apple River, Ill.

Canned Rhubarb.

Take rhubarb while still quite tender, wash and cut as for pies. (It is not necessary to peel it, as the peelings will not show.) Put the rhubarb into glass jars and fill up with fresh cold water. Seal. For use drain off the water and your rhubarb will be fresh.—Mrs. F. H. Parrish, Ebensburg, Pa.

Canned String Beans.

Break the beans as you would for dinner, then boil without salt until nearly done. Drain and pack into glass cans and fill with cold water. Put new can rubbers on your cans, and screw the covers on tight. Place in a boiler of cold water and boil two hours.—Mrs. Alex Sauvoy, Fox, Mich.

Chutney.

One-half peck green tomatoes, four tablespoonfuls salt, two large onions, two green peppers, two red peppers, one and one-half pint vinegar, two cupfuls sugar, one teaspoonful ground cloves, one teaspoonful cinnamon, one teaspoonful allspice. Chop the tomatoes fine, put in salt and let stand over night. Drain, then add the other ingredients which have been chopped fine. Boil slowly for one hour. Bottle and seal.—Mrs. J. C. Gordon, Kirkwood, Ill.

Chutney Sauce.

Four pounds chopped apples, four pounds chopped onions, four pounds chopped ripe tomatoes, four pounds chopped green tomatoes, two teaspoonfuls cayenne pepper, one teaspoonful white pepper, three quarts vinegar, two pounds seeded raisins, whole, one-half pound salt, three and one-half pounds brown sugar, four teaspoonfuls ground mustard, three teaspoonfuls ginger, one cupful mustard seed. Boil all together two and one-half hours. This makes seven quarts.—Mrs. Arthur Roller, Palo Alto, Cal.

To Keep Pumpkin.

Pare, cut into small pieces and cook tender the pumpkin with as little moisture as possible. Run through the colander, drain off what water you can, and place in a large pan on the stove. Stir in sugar and spice to taste. (Put the sugar and spice in according as you would for pies.) Cook, stirring constantly to keep from burning. When thick like apple butter, either can or leave in open jars. Keeps good either way. To make pies, take pumpkin and add eggs and milk.—Mrs. Blanche Rohlwing, Aredale, Ia.

Mrs. Hurst picked elder berries
let berries stand over night,
in a weak brine in
morning drain to 7 (6) of berries
use 4 lb. sugar 1 pt vinegar
cook till done.

PUDDINGS.

APPLE

Apple Pudding.

Fill buttered dish with sliced apples. Pour over them the following batter: One tablespoonful butter, one-half cupful milk, one egg, one-half cupful sugar, one cupful flour and one teaspoonful baking powder. Bake slowly till brown. Serve with any sauce preferred. Other fruits the same.—Mrs. Laura Fowler, Hardin, Ill.

Apple Squeel.

Four cupfuls flour, two teaspoonfuls baking powder, one teaspoonful salt, three-fourths cupful chopped suet. Sift the dry ingredients and mix the suet through them. Mix with milk like biscuit dough; roll out the size of a three-quart pan. Pare, core and quarter six large tart apples, place in the three-quart granite pan with one cupful cold water, then put the biscuit dough over them, put another pan over them (one the same size), and place on top of the stove. The dough will steam done by the time the apples cook. Eat with sugar. Mrs. A. E. L. Hardy, Govan, Wash.

Dried Apple Pudding.

Cook two cupfuls dried apples until they will mash fine like potatoes, cooking as dry as possible without burning. One cupful sugar, one teaspoonful vanilla, one cupful good rich cream, one-half cupful sugar, one-half teaspoonful vanilla, one and one-half cupfuls fine bread crumbs. Take deep dish; put layer of apples and then a layer of filling and so on until dish is full. Add the sugar and vanilla to the apples and let cool. Then stir in the cream, which has been whipped until thick. Add other ingredients.—Mrs. N. E. Pierson, Plainville, Kan.

BREAD

Bread Pudding.

Put one quart of broken dry bread into a two-quart pan. Put in plenty of milk and let stand a few minutes. Into this then beat two eggs, one-half cupful sugar and one teaspoonful salt. Mix all together and bake. Sauce for Bread Pudding: One and one-half cupfuls boiling milk, one egg, one-half cupful sugar, one teaspoonful corn starch, one-half

cupful milk. Mix these well, then add to boiling milk; when it boils remove from fire and add lump of butter, one teaspoonful vanilla and pinch of salt.—Mrs. Ruth Osgood, Moose Lake, Minn.

Bread Pudding.

One quart milk, two eggs, one-half cupful sugar, two cupfuls bread crumbs, two tablespoonfuls butter, a pinch of salt. Bake thirty minutes and serve with lemon sauce. Lemon Sauce: One tablespoonful corn starch, mix with a little cold water, two cupfuls boiling water, one-half cupful sugar, two tablespoonfuls butter and two tablespoonfuls lemon.—Mrs. Emma C. Curtis, St. Louis, Mo.

Chocolate Bread Pudding.

Two cupfuls bread crumbs, two cupfuls milk scalded, two squares chocolate or two spoonfuls cocoa, three-fourths cupful sugar, two eggs, a little salt, one teaspoonful vanilla. Bake one hour in a moderate oven; serve with hard sauce or whipped cream.—Mrs. Lillian Douglass, East Fryeburg, Me.

Cinnamon Bread Pudding.

One quart bread crumbs, one egg, one teaspoonful corn starch, two teaspoonfuls baking powder two tablespoonfuls ground cinnamon and one pint milk. Cinnamon Sauce: One pint water, one tablespoonful corn starch, two tablespoonfuls cinnamon and one cupful sugar. Boil the sauce in a skillet and serve warm over the pudding.—Mrs. Ella E. Crow, Carstans, Alta., Canada.

Cold Bread Pudding.

Break up your cold biscuits into pieces and set them in the oven to brown; this makes them crisp and nice. Meanwhile mix one egg, one and one-half cupfuls sweet milk, one and one-half cupfuls sugar, a teaspoonful of butter, one-half cup of corn starch, or a less amount of flour will do, and one-half teaspoonful cinnamon. Pour this over your bread scraps, stir a little, and bake. Use the beaten white of one egg for icing; serve with cream. This makes a nice pudding.—Mrs. Tom Jenkins, Sweet Springs, Mo.

CHOCOLATE

Chocolate Pudding.

One egg, one-half cupful sugar, one tablespoonful butter, two teaspoonfuls chocolate or cocoa, one-half cupful sweet milk, one cupful flour and one teaspoonful baking powder. Beat together and bake like cake. Sauce: One cupful sugar, two tablespoonfuls butter, one tablespoonful flour, one pint boiling water and one egg. Mix sugar and flour and add water, then the butter and let boil. Have the white of the egg beaten stiff and add the boiling mixture, beating very fast. Flavor to suit the taste.—Mrs. F. G. Noyes, Fennville, Mich.

Chocolate Pudding.

Cut two ounces of chocolate into small pieces. Pour over it two tablespoonfuls of boiling water and mix over a slow fire till smooth; then add two ounces of sugar, one cupful hot water. Mix one ounce of corn starch smooth in a little cold water; add it to the chocolate and stir over the fire till it thickens. Serve with cranberry sauce.—Mrs. W. M. Stephens, Linden, Mo.

Chocolate Pudding.

Three cupfuls milk, two squares grated chocolate, three tablespoonfuls corn starch, two large or three small eggs, one cupful sugar. Add to milk and heat in oven. Spread over the top a meringue of the whites of eggs and three tablespoonfuls sugar. Brown in oven.—Mrs. B. F. Thompson, Holbrook, Neb.

Chocolate Pudding.

One cupful sugar, one quart milk, one-half box gelatine, five tablespoonfuls chocolate, three well-beaten eggs and drop or two of vanilla if desired. Boil five minutes and then pour into a mold. Serve cold with whipped cream heaped around.—Miss Stella Arsenault, Gordon, Wis.

Chocolate Puff Balls.

One cupful sugar, one egg, one tablespoonful butter, one cupful milk, one teaspoonful baking powder. Cream butter and sugar; add egg and milk, two teaspoonfuls cocoa and stir in the baking powder, cocoa and flour to make a stiff batter as for cake and add any flavor desired. Grease as many cups as needed, fill half full of batter and steam one-half hour. One cupful of currants may be added. Sauce: One cupful sugar, one-half cupful butter. Beat well and flavor to taste.—Mrs. W. H. Edwards, Maricopa, Cal.

Plain Chocolate Pudding.

One quart milk, three tablespoonfuls corn starch, three tablespoonfuls chocolate, three tablespoonfuls sugar. Mix well and add to milk. Boil until thick, take from fire and add a little salt.—Mrs. S. L. Hitch, Lawler, Ia.

COTTAGE**Cottage Pudding.**

One cupful sugar, pinch of salt, Cottolene size of an egg, flour, one-fourth teaspoonful nutmeg, one egg, one-half teaspoonful soda, two-thirds cupful buttermilk. Mix ingredients well and add enough flour to make like a loaf cake. Bake in one pie tin. Sauce: One tablespoonful melted butter, one cupful sugar, one-half teaspoonful nutmeg, two cups water, one tablespoonful corn starch. Mix the butter, sugar, nutmeg and water, then add the corn starch dissolved in a little water.

Let boil a few minutes. Cut pudding in six or eight portions and place in dishes and pour sauce over them.—Mrs. Van Allen, Fremont, Neb.

Cottage Pudding.

One egg, two-thirds cupful milk, one-fourth nutmeg, two tablespoonfuls melted butter, one-half cupful sugar, two tablespoonfuls baking powder, two cupfuls flour. Bake about twenty minutes. Sauce: Two tablespoonfuls butter, one tablespoonful flour, one cupful sugar, one pint boiling water. Let boil two or three minutes, stirring all of the time.—Mrs. Wm. Bowden, Edgemont, S. D.

Cottage Pudding.

Three eggs, one cupful sour milk, one-half teaspoonful soda, pinch of salt, flour to make a stiff batter. Bake and serve with cream and sugar.—Mrs. Elizabeth Mapes, Farry, Okla.

CUSTARD

Cream Custard.

Beat eight eggs and put into two quarts of cream. Sweeten to taste, add nutmeg and cinnamon.—May Miller, Webster Springs, W. Va.

Custard.

Four cupfuls milk, five tablespoonfuls sugar, one-half teaspoonful salt, yolks of two eggs, two tablespoonfuls corn starch, a little butter. Let the milk almost come to a boil, then stir in the corn starch dissolved in a little milk. Add while boiling the yolks of the eggs mixed with the sugar. Then add salt, butter and two teaspoonfuls of vanilla. Cook (stirring to prevent scorching) until stiff like custard. Let cool. Put the beaten whites of the two eggs with the sugar added (one-half cupful). Set in oven a while to dry.—Mrs. J. E. Telmer, Strain, N. D.

Custard.

One pint milk, yolks three eggs, three tablespoonfuls sugar, vanilla. Cook till smooth.—Mrs. K. P. MacGown, Penn Yan, N. Y.

Rice Custard.

Two eggs, six tablespoonfuls white sugar, one scant tablespoonful of butter, one teaspoonful of nutmeg; whip these a short time. Add two teacupfuls sweet milk, one cupful cooked rice stirred in, but not mashed. Bake in a slow oven.—Mrs. Maggie Underwood.

DUMPLINGS

Apple Dumplings.

Make a rich biscuit dough, roll very thin (one-eighth of an inch or less), slice apples thin, use pieces of dough three or four inches square, fill so the corners only lap good.

Sprinkle the apples well with sugar and cinnamon after putting into the pan. Put a little cold water into each dumpling, also a very little into the pan and sprinkle all with sugar and bake one-half to three-quarters of an hour.—Mrs. Lillian Stephenson, Duquette, Minn.

Rolled Apple Dumplings.

Make a rich baking powder biscuit, roll it out in a sheet as thin as can be handled. Cover thickly with chopped apples. Roll up as compactly as possible. Next cut this roll in slices about two inches thick; place these in a well-greased pudding pan and pour over a mixture made as follows: One tablespoonful flour, one cupful sugar, one large cupful cold water. Mix and cook about ten minutes. Flavor with a little nutmeg. Pour this over the dumplings and bake until they are nice and brown. Serve with cream and sugar.—Mrs. Anna May, Woodville, Mich.

Dumplings Made From Apples, Blackberries, or Blueberries.

Have the berries looked over and the apples cut in fourths and cored. Make a dough as for biscuits, unless a bit richer, roll out to one-half inch thick. Cut in squares three inches thick and with the fingers wet, dampen the edges all around; now fold half and pinch the edge together, forming a bag and insert whatever fruit is to be used and close the opening. Prepare as many as required. Have ready a little boiling water and drop them in and let cook for twenty or twenty-five minutes. Take out of the water and put on a platter or individual plates and serve with cream and sugar.—Mrs. Myrtle Shaw, Cataract, Wis.

Apricot Dumplings.

Two cupfuls flour, one-half teaspoonful salt, four teaspoonfuls baking powder, one tablespoonful butter or lard, seven-eighths cupful of cream. Sift dry ingredients, rub in shortening, add cream. Toss lightly on floured board, pat and roll out to one-fourth-inch thickness. Shape with a large biscuit cutter and place two halves of peeled apricots in each (canned will do), enclose them, pressing the edges together; place in a granite dripping pan one and one-half inches apart. Sift around them one cupful granulated sugar, pour on two cupfuls water. Bake in a hot oven twenty minutes, basting three times. Serve with hard sauce or creamy sauce. Hard' Sauce: One-third cupful butter, one cupful powdered sugar, one-third teaspoonful lemon extract and two-thirds teaspoonful vanilla.—Mrs. A. J. Kaempff, Spokane, Wash.

Fruit or Berry Pudding.

One pint milk, one and one-half cupfuls flour, two teaspoonfuls baking powder, two eggs, pinch of salt, one tablespoonful butter. Sift flour and baking powder with salt into a bowl. Mix in the butter, then the well beaten eggs and

lastly the milk. Stir this batter until smooth, then divide into two parts, putting about one-half of it into a baking dish. Place on the batter any fruit you desire, not using it too juicy. Pour the remainder of the batter over the fruit and bake in a rather hot oven about thirty minutes, being careful not to scorch your pudding. Sauce: One-half cupful sugar, one tablespoonful flour, two eggs (whites), one-fourth cupful sugar, flavoring, one-fourth pint cold water, one pint boiling water. Beat the sugar and eggs together and add the flavoring desired, keeping same in a dish by themselves. Stir the flour and sugar together and moisten with the cold water, and then add the boiling water and cook until thick. When done pour over the beaten whites. Serve while warm.—Mrs. Sylvester Hall, Aurora, Neb.

GRAHAM

Graham Pudding.

One cupful sweet milk, one cupful raisins, one teaspoonful soda, one cupful brown sugar, two cupfuls graham flour. Steam three hours. Sauce for pudding: One cupful water two tablespoonfuls butter, two tablespoonfuls corn starch, one-half cupful sugar, one-half teaspoonful vanilla. Mix the corn starch and sugar, add water and boil five minutes. Remove from the fire and add the butter and vanilla.—Mrs Millie Silvus, Pillager, Minn.

Graham Pudding.

One-half cupful New Orleans molasses, one-quarter cupful melted butter, one and one-half cupfuls sweet milk, one cupful raisins, one teaspoonful soda stirred in molasses, one teaspoonful cinnamon, one-quarter teaspoonful nutmeg, a little salt, flour to make thin batter; if in one loaf steam two and one-half hours. Eat warm with any pudding sauce.—Miss Ellen Evans, National City, Cal.

Graham Pudding.

One cupful sweet milk, one-half teaspoonful salt, two cupfuls graham flour, one-half cupful molasses, one cupful raisins. Put in molds and steam two hours.—Mrs. Charlotte Emerson, Beaver, Minn.

LEMON

Lemon Pudding.

Four eggs, one quart sweet milk, one teaspoonful butter, one cupful sugar, one pint bread crumbs, one large or two small lemons grated. Mix well, using yolks of eggs. Do not put in lemon until just before putting in the pan. Bake about one-half hour. When done whip whites of eggs and white

sugar to stiff froth and spread over pudding and return to oven to brown. Serve with milk. If one pint bread crumbs does not make thick enough add more.—Mrs. Wesley Braden, Sparta, Ill.

Lemon Pudding.

Two eggs, two cupfuls sugar, four tablespoonfuls corn starch, juice two lemons, teaspoonful butter, two cupfuls boiling water. Beat yolks light; add sugar, and corn starch dissolved in water, the juice of the lemons and rind of one, butter and water. Bake fifteen minutes, then spread over the top the beaten whites of the eggs.—Mrs. T. J. Fincher, Higley, Ariz.

Lemon Puffs.

Three eggs, one lemon (juice and grated rind), one-half teaspoonful baking powder, one cupful sugar, one scant cupful flour, three tablespoonfuls water. Put all into cups and steam one-half hour. Sauce: One egg, one-half cupful butter, one-half cupful boiling water, one cupful sugar, one lemon (juice and grated rind). Thicken over steam.—Mrs. B. K. Funnell, Madison, Wis.

MOLASSES

Molasses Pudding.

One cupful suet, one cupful raisins, one cupful molasses, one teaspoonful cinnamon, one teaspoonful allspice, one-half teaspoonful salt, one cupful sour milk, two and one-half cupfuls flour, one teaspoonful soda, one teaspoonful cloves, one quarter teaspoonful nutmeg, one-quarter teaspoonful mace. The suet is chopped fine, then placed in mixing bowl and the spice, salt and fruit added. After stirring well add molasses and milk and soda dissolved in hot water; then add flour and steam three hours. Pudding Sauce: One pint boiling water, two tablespoonfuls of corn starch, one tablespoonful butter, one cupful sugar, one teaspoonful lemon extract, one teaspoonful vanilla extract, one-quarter teaspoonful grated nutmeg and pinch of salt. Boil, without flavoring, until clear, take from the fire and add flavoring and spice.—Mrs. James E. Davis, Charter Oak, Ia.

Molasses Pudding.

One egg, one cupful hot water, one teaspoonful soda, one cupful molasses, two and one-half cupfuls sifted flour. Steam one hour. Sauce: Two tablespoonfuls flour, two tablespoonfuls sugar, one tablespoonful butter. Cream all together. Pour on boiling water and cook five minutes. Flavor.—Mrs. F. Phillee, Manchester, N. Y.

PLUM

Plum Pudding.

One cupful raisins one cupful molasses, one teaspoonful soda, two cupfuls flour, one cupful suet, one cupful sour milk,

one teaspoonful cinnamon. Steam or bake and serve hot with sauce. Sauce: Two and one-half cupfuls water, one cupful sugar. Let come to boiling point, then add one teaspoonful corn starch dissolved in cold water. Flavor to suit taste.—Mrs. Laura C. Moore, Summerdale, Ala.

Plum Pudding Without Eggs.

One pound raisins, one pound flour, two teaspoonfuls molasses, one pound suet, one-quarter pound bread crumbs, one pint milk, spice to taste. Boil four hours.—Mrs. Gustave Brenna, Spalding, Sask., Canada.

Christmas Plum Pudding.

Three-quarters of a sifter of flour, salt to suit taste, one and one-half cupful currants, one-half cupful citron peel cut fine, one teaspoonful cinnamon, one teaspoonful soda sifted in the flour, one cupful sugar, one and one-half cupful raisins, one cupful suet chopped fine, one-quarter cupful lemon peel cut fine, one teaspoonful nutmeg. Mix all ingredients together the evening before. In the morning wet with buttermilk (not too soft). Grease a pudding dish and steam four hours. This pudding will be sufficient for twelve persons.—Mrs. P. F. Doyle, Charlson, N. D.

Christmas Plum Pudding.

One pound of raisins, one pound currants, one pound suet, three-quarters pound stale bread crumbs, one-quarter pound brown sugar, rind of one lemon chopped fine, one-half grated nutmeg, five eggs, one-half pound candied orange and lemon peel, one cupful brandy. Mix the fruit, suet and dry ingredients thoroughly, beat the eggs and milk, add liquid, and then combine. Boil in a mold six hours. This will make about six pounds of pudding.—Mrs. George Duncan, Bozeman, Mont.

English Plum Pudding.

One quart flour, one teacupful currants, one teacupful chopped suet, two teaspoonfuls baking powder, one coffee-cupful raisins, one teaspoonful salt, one teacupful sugar, two teacupfuls sweet milk. Cook in a bag, or in a double boiler three hours. Do not let it stop boiling. This pudding can be made and set away till wanted for use. Serve with the following sauce: One-half cupful boiling water, two tablespoonfuls vinegar, one cupful sugar, one tablespoonful corn starch, one tablespoonful butter, one-half nutmeg.—Mrs. M. L. Robertson, Chambers, Neb.

PRUNE

Prune Pudding.

Three tablespoonfuls sugar, two of butter, one egg, one large cupful buttermilk, one teaspoonful soda dissolved into the milk, one and one-half cupfuls prunes, pitted and chopped fine, one and one-half cupfuls flour, a little salt and nutmeg.

Steam three hours. Sauce: One cupful sugar, one-half cupful butter, one spoonful flour, two cupfuls hot water. Boil thoroughly and flavor.—Mrs. P. F. Doyle, Charlson, N. D.

Prune Pudding.

A pint of sweet milk, tablespoonful of corn starch. Sugar to suit your taste, three well beaten eggs, a teaspoonful of butter and a little grated nutmeg. Let come to a boil, pour in a buttered pudding dish, first adding a cupful of stewed prunes, stones taken out. Serve with or without sauce.—Mrs. S. J. Ax, Twin Falls, Ida.

Norwegian Prune Pudding.

One pound prunes, three cupfuls water, two cupfuls sugar, small piece of stick cinnamon (or one teaspoonful of ground), three tablespoonfuls corn starch. Wash the prunes, soak over night in the three cupfuls of water, boil in the same water until the stones can be easily removed, crack the stones, remove the kernel, add to the prunes, add two more cupfuls water, the sugar and cinnamon. Stew ten minutes longer. Mix the corn starch with water, stir in this mixture. Cook five minutes, put into a mould wet with cold water. Serve with whipped cream.—Mrs. Rose Lingo, Cincinnati, O.

RICE

Rice and Date Pudding.

One pound date, two eggs, two cupfuls milk, two tablespoonfuls sugar. Wash, stone and chop dates. Butter a pudding pan and put layer of boiled rice, then a layer of dates. Continue until pan is nearly full, having a layer of rice on top. Beat the eggs, add milk, sugar and a little salt, then pour over the rice and dates and bake about twenty-five minutes. Serve cold with cream. Figs or raisins may be used instead of dates. Both should be stewed before using.—Miss Emma E. Ernest, Centeron, Ark.

Rice Pudding.

One-half cupful rice, three eggs, one-half cupful sugar, one quart milk, one-half cupful powdered sugar, one-half teaspoonful vanilla. Boil the rice, adding a pinch of salt, in covered dish slowly about an hour. Add yolks of the eggs and the sugar, stirring well the milk, which has been scalded. Cover with whites of the eggs beaten stiff with the powdered sugar and add the vanilla. Brown in oven.—Mrs. J. W. Dyer, Griggsville, Ill.

Rice Pudding.

One cupful boiled rice, one cupful sugar, flavor with ground cinnamon, one quart milk, three eggs (yolks), one tablespoonful sugar. Beat whites of eggs to a stiff froth, add sugar. Put over top of pudding, return to oven and brown lightly.—Mrs. Ida Hauck, Wever, Ia.

Rice Pudding.

One cupful rice, one cupful raisins, a little salt, one cupful sugar, small piece of butter, two quarts fresh milk. Bake two hours.—Mrs. E. Gutokunst, New York Mills, Minn.

Rice Pudding With Apples.

One-half pound rice, three quarts milk, one half pound sugar, one-fourth pound butter, juice one lemon, four apples, two cups water. Boil the rice in the milk. Stir in the sugar and butter, then add the juice of the lemon. Slice the apples and boil the water, adding two tablespoonfuls of wine or lemon juice. Do not let them boil to pieces. Now put alternately a layer of rice and a layer of apples in a dish and bake brown in a moderate oven. Serve warm.—Mrs. Henry Fuchs, Leland, Ill.

Rice Pudding Without Eggs.

One-half cupful rice, one-half cupful sugar, one quart milk, one big pinch of salt, one teaspoonful butter, nutmeg or lemon.—Mrs. Harriett A. Keach, Woonsocket, R. I.

Rice Snow Balls.

Boil I tea cup of rice in water until tender. When cooked sufficiently, flavor with vanilla and let cool, then form into balls. Place these balls in a deep dish and pour over them a rich soft custard. Serve cold.—Minnie Groh, Payson, Ill.

Spanish Rice.

Soak one cupful rice for a while and then drain it. Chop one small onion, one green pepper, three good ripe tomatoes, (canned tomatoes will do), and put over stove a frying pan with tablespoonful lard, butter or drippings. When hot pour the rice and the rest in, fry it for a minute, pour water to fill frying pan, salt to taste, white pepper also. Do not stir it too often as the rice will break and do not let it be too dry.—Mrs. E. S. Duarte, Duarte, Cal.

SHORT CAKES**Short Cake.**

One quart flour, four teaspoonfuls baking powder, one teaspoonful salt, one-fourth cupful milk, one-half cupful butter and lard. Sift dry ingredients together four times. Cream with the shortening and add milk. Roll out thin to fit pie pan, butter top of first layer. Make second layer same as first, place on first. The layers will easily separate when baked. Bake till a nice brown in quick oven. Use a generous half quart of fruit for each layer and dust thick with powdered sugar. Pile whipped cream on top layer just before serving if it is wanted. To make the cake very crisp and short like pastry, the amount of shortening is doubled and water used to mix rather stiff. All butter makes it more crisp than lard.—Mrs. Mary Alquire, Elk Lake, New Ont., Can.

Short Cake Dough.

Two cupfuls flour, one tablespoonful sugar, one egg, three teaspoonfuls baking powder, one-fourth teaspoonful salt, two tablespoonfuls butter, one-third cupful milk. Sift baking powder with flour, sugar and salt. Work butter through with tips of the fingers. Moisten with egg and the milk.—Mrs. A. J. Kaempff, Spokane, Wash.

Dried Apple Short Cake.

Take some nice dried apples, wash and soak and cook them until they are tender; then rub them through a sieve or a fine colander; add sugar and the grated rind and juice of a lemon. Then make a short cake in the ordinary manner and use this in place of berries.—Mrs. Mary M. Alquire, Elk Lake, New Ont., Can.

Pineapple Short Cake.

Make a cake as for strawberry, split and butter it. Spread well sugared pineapple between the layers and on top.—Miss Frances Racikoski, Thorp, Wis.

Strawberry Short Cake.

One pint flour, two tablespoonfuls butter, one-half teaspoonful salt, one teaspoonful baking powder, two tablespoonfuls sugar, one cupful milk. Sift flour, salt, sugar and baking powder together; rub the butter in them; then add the milk, roll out and bake in two pie tins. Brush the top with milk and bake a delicate brown. When done split open with a sharp knife dipped first in cold, then in hot water. Butter freely. Spread with a quart of berries which have been gently crushed in a cupful of sugar. Place together, cover top with berries and sift powdered sugar over all.—Mrs. Archie Parr, Glenwood, Ia.

Strawberry Short Cake.

One egg, one tablespoonful lard, one cupful sour milk, one-third cupful sugar, one-third teaspoonful soda, one teaspoonful baking powder. Cream lard and sugar; add egg, then milk and soda, and enough flour to make it stiff, sifted with baking powder. Bake in layer cake pans. Cover strawberry berries with sugar and mash; then put them between the layers of the cake and on top.—Mrs. C. A. Sommers, Los Angeles, Cal.

Strawberry Shortcake.

Make a crust with one pint sour milk, one teaspoonful soda, one heaping tablespoonful lard, one egg, a little sugar, and enough flour to make a soft dough. Bake in a quick oven. As soon as the crust is removed from oven add the following filling: Four quarts nice, ripe berries, two cupfuls sugar, one tablespoonful butter; mash all well. This makes a large shortcake.—Miss Bessie M. Strawderman, Nevada, Mo.

Strawberry Short Cake.

One quart flour, pinch of salt, three tablespoonfuls butter, two teaspoonfuls baking powder, one-half cupful sugar. Milk enough to make a soft dough.—Mrs. Ralph Rollison, Sabina, O.

SNOW**Moulded Snow with Custard Sauce.**

Three tablespoonfuls corn starch, one pint boiling water, two tablespoonfuls sugar, juice of a lemon, two eggs. Turn into moulds, chill and serve with custard. Custard Sauce: One pint milk, four tablespoonfuls sugar, two teaspoonfuls corn starch, two eggs, one-fourth cupful cold milk. Stir into scalded milk and cook five minutes. Chill and flavor with one-half teaspoonful vanilla.—Mrs. Harriett A. Keach, Woonsocket, R. I.

Snowball Pudding.

Yolks of two eggs, one-half cupful pulverized sugar, one and one-half tablespoonfuls cold water, one teaspoonful lemon juice, one-half cupful flour, two teaspoonfuls baking powder, one-eighth teaspoonful salt. Beat sugar and yolks together, adding other ingredients; lastly, add the whites of two eggs well beaten. Steam in buttered cups, (one-half full), for twenty minutes. Roll in pulverized sugar. This is delicious.—Madge L. Porter, Syracuse, N. Y.

Snow Balls.

One-half box gelatine, one pint boiling water, one teaspoonful vanilla, two cupfuls sugar, one cupful water. Soak gelatine one hour in cold water, then add the boiling water. Stir until gelatine is thoroughly dissolved, then add, while hot, sugar, the whites of eggs beaten very stiff, vanilla; beat all until stiff. Mould. To be eaten with custard or whipped cream.—Mrs. B. K. Funnell, Madison, Wis.

Snow Pudding.

One tablespoonful corn starch, one tablespoonful sugar, one pint boiling water, pinch of salt, two eggs. Stir all in the boiling water and after cooking stir in the whites of the eggs, beaten stiff. Sauce: two eggs (yolks), one pint milk, one-half cupful sugar, lemon flavoring. When cool pour around the white part. Cook slowly.—Mrs. W. J. Corbley, Kappa, Ill.

Snow Pudding.

One pint sweet milk, two tablespoonfuls corn starch, four tablespoonfuls sugar, three eggs. Cook in double boiler and then add the beaten whites of the eggs. Mould in cups.

STEAMED PUDDINGS**Steamed Bread Pudding.**

One quart bread crumbs, one cupful hot milk, one cupful molasses, one cupful fruit or chopped raisins, one teaspoonful each of spices, one tablespoonful butter, one teaspoonful salt, one teaspoonful soda, scant cupful flour, sifted. Steam three hours. Soak bread crumbs in hot milk; add other ingredients.—Mrs. Chas. Lewis, Beaver, Minn.

Steamed Berry Pudding.

One cupful thick sour milk, one-half cupful sugar, one-half cupful butter, two eggs well beaten, one teaspoonful soda, flour to make stiff as a cake, one cupful canned berries without the juice. Steam one and one-half hours. Sauce: One cupful sugar, one-half cupful butter, one tablespoonful flour, one-half pint boiling water, one cupful berry juice. Mix all well together and add the water and berry juice. Boil until it thickens.—Mrs. G. H. Miller, Peterson, Ia.

Steamed Cherry Pudding.

Two eggs, one cupful sweet milk, flour enough to make a stiff batter, two teaspoonfuls baking powder, a pinch of salt, mix ingredients, stirring in as many cherries as can be stirred in. Steam one hour and serve with sauce.—Mrs. Chas. Daley, Washington, Ill.

Steamed Pudding.

Two eggs, one cupful sweet milk, one teaspoonful baking powder, one-half cupful seeded raisins, one cupful sugar, one tablespoonful butter, three cupfuls flour. Sauce: One cupful sugar, one tablespoonful flour. Moisten the flour with cold water and then add enough boiling water to make like starch. Pour this over the beaten whites of two eggs; whip with egg beater while pouring it on. Flavor with anything liked.—Alice Pulliam, Canadian, Okla.

Steamed Pudding.

One-half cupful molasses, one-half cupful sugar and shortening each, one-half cupful sour milk, one and one-half cupfuls flour, level spoonful soda, one egg; season to taste. Steam two hours. Use cinnamon and cloves, either fruit or nuts.—Mrs. M. Curtis.

Steamed Pudding.

One cupful sour milk, one-quarter cupful lard or butter, one cupful raisins, one teaspoonful soda, one cupful sugar, one cupful nuts, flour to make a very stiff batter. Steam two hours in two quart cans.—Mrs. J. S. Ross, Joplin, Mo.

Steam Spice Pudding.

One cupful sugar, two eggs, one and one-half cupfuls flour, one teaspoonful cinnamon, one cupful currants or raisins, two

tablespoonfuls butter, one-half cupful sour milk, one teaspoonful soda, one-half teaspoonful cloves. Steam two hours. Serve with clear sauce made as follows: One cupful sugar, one tablespoonful butter, two teaspoonfuls corn starch, one cupful hot water. Mix sugar and corn starch, cream in butter and add water and flavoring.—Mrs. H. H. Beard, Hasting, Neb.

SUET.

Hartford or Suet Pudding.

Two cupfuls flour, one cupful molasses, one cupful sour milk, one cupful chopped suet, one cupful raisins, one teaspoonful soda, one teaspoonful salt, one teaspoonful cinnamon, one teaspoonful cloves, a little nutmeg. Steam three hours. Sauce: One cupful sugar, one tablespoonful flour, a little salt. Mix well. Pour boiling water over this and let it boil a minute or two.—Mrs. A. C. Battleday, Brook, Ind.

Suet Pudding.

One cupful suet or butter, one cupful molasses, one cupful sweet milk, one pint raisins, one teaspoonful soda, three and one-half cupfuls flour. Steam three hours and eat with sauce. If you do not have a steamer fill a kettle one-half full of boiling water. Dip a cloth in the boiling water and dredge with flour. Pour pudding on flour, tie with string, leaving plenty of room to swell. Put in kettle of boiling water and boil two hours. Sauce: One cupful sugar, one-half cup butter, vanilla, one tablespoonful flour, one pint boiling water.—Mrs. C. G. McClatchey, Jamaica, Ia.

Suet Pudding.

One cupful bread crumbs, one cupful raisins, one cupful sweet milk, one cupful molasses, one cupful suet, two cupfuls flour, one teaspoonful salt, one teaspoonful cloves, one teaspoonful cinnamon, one tablespoonful soda. Mix all the ingredients (dry) except the soda. Then add milk and molasses, last soda dissolved in a little milk. Steam two and one-half hours. Sauce: Three tablespoonfuls sugar one tablespoonful butter and one tablespoonful flour. Add boiling water to make like thick cream. Flavor with lemon extract.—Bell Hinkle, Benchland, Mont.

Suet Pudding.

One cupful suet chopped fine, one cupful seeded raisins, one cupful currants, one-half cupful dried citron cut fine, orange peel cut fine, one-half cupful molasses, one teaspoonful each of ground spices, one-half cupful sweet milk, one scant teaspoonful baking powder, one cupful brown sugar, two eggs. Mix well and steam for two to three hours. Serve with gravy made of two eggs well beaten, one cupful sweet cream. Let come to a boil, add a little corn starch and flavor with pineapple.—Mrs. Frances E. Kolar, Chicago, Ill.

Suet Pudding.

One cupful chopped suet, one cupful sugar, one cupful milk, one cupful chopped seedless raisins, one cupful chopped apples, three cupful flour two teaspoonfuls baking powder, one small teaspoonful soda, one teaspoonful cinnamon. Put in a buttered pail or mould and steam three hours. Sauce for pudding: Six tablespoonfuls sugar, three tablespoonfuls butter, two tablespoonfuls flour, one pint boiling water. Cook until thick.—Mrs. C. F. McGreen, Tama, Ia.

Suet Pudding.

One cupful chopped suet, one cupful brown sugar, one cupful hot water, one cupful raisins, pinch of salt, one-half teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful nutmeg, flour to make a stiff batter. Steam from two to five hours. To be eaten with a liquid sauce or whipped cream.—Mrs. G. A. Gray, Claremont, Minn.

Suet Pudding.

One cupful chopped suet, one cupful molasses, one-half cupful brown sugar, one cupful milk, one cupful floured raisins, one egg. Mix ingredients, adding enough flour so that spoon will stand alone. Steam three hours. Sauce: One cupful wine; one pint water. Add as much sugar as desired and thicken with corn starch.—Mabel Olson, Herman, Neb.

Suet Pudding.

One cupful chopped suet, one cupful brown sugar, one teaspoonful soda, one teaspoonful cinnamon, one cupful chopped raisins, one cupful sour milk or buttermilk, pinch of salt. Stir quite stiff and steam three hours. You can use white sugar and two tablespoonfuls of New Orleans molasses to make it dark and also use one-third cupful butter instead of suet.—Mrs. H. M. Billings, Hopkins, Mich.

Suet Pudding.

One cupful chopped suet, one cupful raisins, one cupful sugar, two well-beaten eggs, one cupful sweet milk, three cupfuls flour, one teaspoonful cinnamon, one teaspoonful baking powder, a pinch of salt, nutmeg. Mix well, turn into a greased mold and boil three hours in a steamer.—Mrs. F. A. Russell, Whittemore, Ia.

Suet Pudding.

One and one-half cupfuls chopped suet, one cup raisins, one-half cupful sugar, two-thirds cupful hot water, two teaspoons baking powder. A good pinch of salt and flour enough to make the consistency of cake dough. Steam from one and one-half to two hours.—Mrs. Jack Payne, Douglas, Okla.

Suet Pudding.

Three cupfuls dried bread crumbs, one cupful sugar, one cupful flour, one cupful milk, one cupful raisins, one cupful currants, one cupful suet, one-half cupful molasses, one egg, small teaspoonful soda, one-half teaspoonful salt. Steam three hours.—Ada Sloan, Emlenton, Pa.

TAPIOCA

Banana Tapioca Pudding.

First part: One-half cupful tapioca, one quart milk. Second part: Soak the tapioca in a little cold water over night. In the morning take one quart of milk, put in tapioca and let scald until tapioca is clean. That will not take over a few minutes. Add the beaten yolks of three eggs, one cupful sugar, three tablespoonfuls of corn starch wet in a little cold milk. Always mix sugar, eggs and corn starch into a dish before adding to milk. Remove from stove, beat up the three whites and stir into it. Put a layer of pudding, then a layer of bananas sliced until used up. Chill on ice or set on cellar bottom.—Mrs. A. W. Gustwick, Hudson, Mass.

Cherry Tapioca.

Soak four tablespoonfuls of tapioca in a pint of water over night. Next morning stone the cherries to make one pint of fruit. Add juice of the cherries with pint of water to the tapioca; let simmer for about twenty minutes, add sugar to make it very sweet; add the cherries and cook a few minutes longer. Set on ice. Serve with whipped cream.—Mrs. Byron D. Hall, Williston, N. D.

Tapioca Puddings.

Three quarts sweet milk, one and one-half cupfuls sugar, a few bread crumbs, one cupful boiled tapioca, four sliced bananas, yolks of four eggs. Mix well in a pudding pan and cook in a slow oven till done. Beat the whites of the eggs to a stiff froth and add three spoonfuls of sugar, spread over the pudding and sprinkle with nutmeg. Serve when cold to find the proof of the pudd! —Mrs. E. S. Duarte, Duarte, Cal.

Cocoanut and Tapioca Pudding.

Soak over night one cupful tapioca; add one quart milk, one cupful sugar, two tablespoonfuls cocoanut, whites of two eggs and yolks of four. Bake one-half hour. Make meringue of whites of two eggs, two tablespoonfuls cocoanut and three tablespoonfuls sugar. Brown in oven.—Mrs. B. F. Thompson, Holbrook, Neb.

MISCELLANEOUS

Batter Pudding.

Six eggs, two tablespoonfuls sugar, one large tablespoonful flour, one tablespoonful butter. Melt butter, put in flour, mix well, add gradually a pint of scalded milk, set aside; beat whites and yolks separately; put sugar in yolks, mix with flour and butter lastly, add whites, fold lightly. Bake in moderate oven twenty to thirty minutes.—Mrs. Henry C. Marshall, Serena, Ill.

Bolled Rice Pudding.

Pour one cupful boiling water on one-half cupful rice, one-half teaspoonful salt, and cook very slowly until nearly done. Keep cover on, then add one quart milk. Let come to nearly a boil, add one teaspoonful corn starch, dissolved in one-fourth cupful cold water, one-half cupful sugar, one tablespoonful butter, three tablespoonfuls cocoanut or one-half cupful raisins. When done add one well-beaten egg, sprinkle ground cinnamon on top when cold; it is good.—Mrs. Charles Latterman, Westwood, N. J.

Brown Betty.

Equal measures of tart apples cut in small pieces and coarse bread crumbs thoroughly dried. Cook the apples in thin syrup until hot through, adding lemon juice and rind if liked. I prefer ground cinnamon. Moisten the crumbs with butter and place in layers in a pudding dish having crumbs on top. At least a cupful of liquid is needed. Bake at least an hour, longer if needed, to bring to a nice brown color. Serve with fruit juice or dip in syrup made of milk, sugar and cinnamon.—Mrs. C. E. Sunstedt, Riverside, Cal.

Caramel Pudding.

One cupful granulated sugar, three eggs, three pints milk, two heaping tablespoonfuls corn starch, one tablespoonful vanilla, lump of butter size of hickory nut, pinch of salt. Put sugar in frying pan, browning nicely, separate the eggs, reserving whites for frosting. Beat yolks of eggs, add the milk and vanilla, then add this to the melted sugar, stirring constantly until all the caramel is dissolved. Now add the corn starch, dissolved in a little milk, and the butter and salt. Let cook until it becomes thick, turn out in dish, make a meringue of whites of eggs, adding three tablespoonfuls of sugar, spread over top and serve. This is fine. Butter may be omitted if necessary.—Miss Vivian Cary, Walthill, Neb.

Carrot Pudding.

One cupful raw carrots grated, one cupful seeded raisins, one cupful sugar, one teaspoonful soda, one teaspoonful cloves, one cupful raw potatoes, one cupful flour, butter size of an egg, one teaspoonful cinnamon, one teaspoonful nutmeg. Stir the soda in the potatoes. Steam three hours. Two eggs improve this.—Mrs. Stanley A. Wilson, Arleta, Ore.

Cherry Pudding.

One cupful flour, one teaspoonful baking powder, six teaspoonfuls sugar, one tablespoonful butter, one egg. Mix and line your pudding dish, add peaches, cherries (canned or fresh), and put in oven. Four eggs, one cupful sugar, three-fourths cupful milk, one tablespoonful corn starch. Beat yolks of eggs, add sugar, milk and corn starch. Pour this mixture over the fruit and bake one hour. Cover with whites of eggs and brown.—Mrs. P. Jenks, Iowa City, Ia.

Cocoanut Pudding.

Six eggs, butter size of an egg, one cocoanut, two cupfuls sugar, one cupful sweet milk. Use the milk of the cocoanut and grated cocoanut. Line your dish with the paste and pour into it and bake.—Mrs. Milton Butler, Byron, Okla.

Cranberry Pudding.

One egg, three-quarters cupful sour milk, one cupful cranberries, two cupfuls flour, one-half cupful molasses, one teaspoonful soda, a little salt. Steam three hours. Serve with whipped cream or any good sauce.—Mrs. B. F. Griffith, Moretown, Vt.

Date Pudding.

One cupful dates, three-quarters cupful sugar, two table-spoonfuls milk, one and one-half tablespoonfuls flour, one-half cupful walnuts, two eggs, pinch of salt, one teaspoonful baking powder. Stir all together, pour in a buttered pan and bake forty minutes. Serve with whipped cream.—Mrs. W. F. Cole, Comrose, Alta., Canada.

Egg Pudding.

Three cupfuls milk, one cupful sugar, three eggs, three tablespoonfuls of flour, one-half cupful raisins and one-half teaspoonful lemon. Do not put the lemon in the pudding until it is done. Beat the whites for frosting and scald the milk; add sugar, one whole egg and yolks of two, flour, raisins and lemon. When the pudding is nearly done apply the frosting.—Leta Angelo, Palmyra, Ill.

Good Brown Pudding.

One cupful molasses, yolks two eggs, one teaspoonful cinnamon, two cupfuls flour, one cupful cold water, one teaspoonful soda, one teaspoonful ginger. Steam two and one-half hours. Hard sauce: One cupful sugar, whites two eggs, one-half cupful butter.—Mrs. E. J. Francis, Lincoln, Neb.

Indian Pudding.

One quart of milk, one cupful corn meal, three-quarters cupful corn syrup, one-half cupful sugar, two beaten eggs, a pinch of salt, one teaspoonful cinnamon, one tablespoonful butter. One cupful raisins or dates improves it. The eggs can be omitted. Stir the mixture into the scalding milk. Cook one hour, stirr'ng often; then add one cupful cold milk and cook one hour longer without stirring. Serve with milk.—Mrs. Hattie Ulrich, Spring Brook, N. D.

Maple Pudding.

One and one-half cupfuls brown sugar, one tablespoonful butter, one-half cupful boiling water, one cupful milk, one-half cupful cream, three level teaspoonfuls corn starch. Brown the sugar with the butter in a pan, and pour boiling water over it to dissolve it. Mix the other ingredients and let boil until thick. Take from the stove and flavor.—Mrs. Georgia Freeman, Longton, Kan.

Marshmallow Pudding.

Three eggs, two teaspoonfuls gelatine, one cupful sugar, one-half cupful hot water. Dissolve the gelatine in hot water, add the beaten whites of the eggs and flavor to taste. Beat twenty minutes and set away on ice or where it is cold. Sauce: Three eggs, a cupful of milk, two tablespoonfuls of sugar. Beat yolks of eggs, stir into the milk, add sugar and cook to consistency of cream. You may color one-half of the pudding pink by using a little pink gelatine and have pink and white layers.—Mrs. A. Langley, Portland, Ore.

Marshmallow Pudding.

Four eggs, two-thirds cupful sugar, one tablespoonful of gelatine. Beat the whites of the eggs to a stiff froth, add the sugar and beat again. Put gelatine to soak in water in a teacup and when dissolved fill up with boiling water. Add this to the beaten whites and beat this good until pudding begins to set. When done take part out and color if you like and put in layers, one of pink and then white. Serve with whipped cream and grated nut meats.—Mrs. Claude E Fowler, Hartford, Mich.

One cupful sugar, one cupful sour milk, two cupfuls oat-meal, one teaspoonful soda, one-half cupful shortening, two eggs, one cupful flour, raisins, and spice to suit taste. Steam from one to one and one-half hours. Serve with a boiled sauce.—Mrs. Simpson, Minneapolis, Minn.

Orange Pudding.

One pint of milk on the stove to boil; one tablespoonful flour or corn starch, three eggs, one-half cupful sugar. Put milk on to boil and other ingredients, using yolks of eggs and let boil until quite thick, then remove from stove to cool. When cool add the whites of eggs beaten to a stiff froth and fold in the custard; one-half dozen oranges mixed with one cupful sugar, pour over the custard.—Mrs. Louis Fouard, Brookville, Kan.

Orange Pudding.

Five or six sweet seedless oranges, one cupful sugar, a pint of milk, three eggs, one tablespoonful corn starch. Pour the sugar over the sliced oranges; scald the milk and add to it the yolks of the eggs and corn starch, stirring all the time. Let boil and when thick, cool and pour over fruit. Use the beaten whites with sugar for frosting.—Mrs. Alvin Koenig, New Burg, Wis.

Pieplant Pudding.

Prepare pieplant by washing and slicing into inch lengths. Cover the bottom of a deep baking dish with a layer of bread crumbs, a little cinnamon or nutmeg; then a deep layer of the

pieplant with one-quarter cupful sugar. Alternate the layers till the dish is full and have crumbs on top; add small pieces of butter and about one and one-half cupfuls of sugar. For two quart puddings bake one-half hour in an oven that will turn white paper brown in a minute.—Mrs. Myrtle Shaw, Cataract, Wis.

Queen Pudding.

One pint bread crumbs, one cupful sugar, butter size of an egg, grated rind and juice of one-half lemon, one quart milk, yolks of three eggs. After baking beat the whites of the eggs stiff with one-half cupful sugar; spread over the pudding a layer of jelly and then cover with the icing. Replace in the oven until a light brown. Serve with cream. Icing and jelly can be omitted.—Mrs. R. P. Knudson, Sheffield, Ill.

Raisin Pudding.

One cupful raisins, one cupful sweet milk, one cupful syrup, three teaspoonfuls baking powder, one-half teaspoonful cloves, one cupful currants, one cupful suet, four cupfuls flour, one teaspoonful cinnamon, one-half teaspoonful allspice. Steam three hours.—Mrs. Hattie Ulrich, Spring Brook, N. D.

Surprise Pudding.

One pint of milk, three-quarters cupful sugar, pinch of salt, one tablespoonful corn starch, one egg, flavoring. Let the milk, sugar and salt come to a boil, then thicken with the corn starch, fold in the egg and add flavoring. Have ready cups dipped in cold water. Fill cups about two-thirds full of pudding and set aside to harden and cool. This amount makes four cupfuls. When ready to serve invert the puddings on individual dishes and pour over each a sauce composed of the following: Sauce: Oranges and bananas cut fine and sugared; or, pineapples and oranges; or, crushed strawberries are delicious. Either fresh or canned fruit may be used if sufficiently juicy. This pudding is very palatable, yet economical and quickly made.—Mrs. John C. Flood, Cortland, Ill.

Tray Pudding.

One cupful sour milk, one cupful raisins, three cupfuls flour, one teaspoonful soda, one teaspoonful nutmeg, one cupful suet or butter, one cupful currants, one egg, one teaspoonful cloves, one-half teaspoonful cinnamon. Steam three hours. Serve with hard sauce or any other choice.—Mrs. Ella F. Mooney, Bucksport, Me.

Woodford Pudding.

Three eggs, one and one-half cupfuls flour, one cupful sugar, one teaspoonful soda, one cupful preserves, one-half cupful butter, one teaspoonful baking powder, three tablespoonfuls buttermilk, spices to taste. Put in pudding pan or small gem pans and bake. Sauce: one cupful sugar, one and one-quarter cupfuls boiling water, one tablespoonful corn starch. Season to taste. Boil until thick enough.—Mrs. Charlie McDaniel, Mt. Home, Ida.

PUDDING SAUCES.

Clear Sauce.

Boil one pint of water, one large cupful sugar until syrup. Flavor with lemon juice.

Custard Sauce.

One quart milk, yolks of five eggs, with two extra eggs added, one-half cupful sugar. When cool flavor with vanilla. —Mrs. John H. Wood, Newport, Vt.

Lemon Sauce.

One-half cupful sugar, one teaspoonful corn starch, one cupful boiling water, lemon. Mix sugar and corn starch, then add the boiling water. Stir over hot water until transparent and thick. Add grated rind and juice of the lemon.—Mrs. George P. Erb, Sanborn, N. D.

Plain Sauce.

One and one-half cupfuls butter, one and one-half cupfuls sugar and two well-beaten eggs. Cream the sugar and butter; add the eggs. Just before serving add boiling water to make thick cream. Vanilla flavor.—Mrs. L. Fowler, Hardin, Ill.

Sauce For Any Kind of Pudding.

Three tablespoonfuls corn starch, five tablespoonfuls sugar, five tablespoonfuls water. Dampen the sugar and corn starch with water, then add two pints boiling water, cook until thick, add any flavoring after sauce has cooled a little. This sauce can be poured on to the beaten whites of eggs if desired.—Mrs. Sylvester Hall, Aurora, Neb.

Strawberry Sauce.

Two eggs, one cupful sugar, one-half cupful butter, one cupful boiling milk, one cupful strawberries. Beat the eggs, sugar and butter together, then add boiling milk and the same quantity of strawberries.—Dollie Shick, Cedar Falls, Ia.

Vanilla Sauce.

One-half cupful butter, one cupful sugar, one large tablespoonful flour, two cupfuls water, one and one-half teaspoonfuls vanilla. I prefer a dash of cinnamon or nutmeg instead of vanilla. Let all come to a boil but the flour. Make the flour smooth with part of the water. Add at the last. This is fine poured over dried cake and let stand a few minutes and it answers nicely for pudding.—Mrs. Otto Reise, Fallsade, Col.

Vanilla Sauce.

One-half cupful sugar, two tablespoonfuls butter, one cupful boiling water, one teaspoonful vanilla, one tablespoonful corn starch, few grains of salt. Mix sugar and corn starch and add water gradually, stirring constantly. Boil five minutes in a double cooker. Remove from fire and add butter and vanilla. Serve with cottage pudding.—Miss Eva Stillwell, La Junta, Col.

RELISHES.

Apple Catsup.

Twelve sound, tart apples; run through a sieve, add to every quart of sifted apples, one teacupful of sugar, one teaspoonful each of cloves, pepper, cinnamon, mustard, two medium-sized onions chopped fine, one tablespoonful salt, one pint vinegar. Boil for one hour. Use vinegar to this if necessary.—Mrs. W. R. Dodds, Lumby, B. C.

Beet Relish.

Two quarts boiled beets, one cupful grated horseradish, one cup sugar. Cover with cold vinegar and mix all together and bottle. Best of all, seal tight in mason jars.—Mrs. E. C. Stevens, Hull, Iowa.

Bordeaux Sauce.

Two gallon chopped cabbage, twelve onions, one ounce ginger, one-half pound white mustard seed, one gill salt, one gallon chopped green tomatoes, one ounce whole allspice, one ounce black pepper, one-half pound sugar, one gallon vinegar. Boil fifteen to twenty minutes. This makes four gallons.—Mrs. Hattie Marquand, Anatone, Wash.

Catsup.

One peck tomatoes, salt to taste, two and one-half cupfuls sugar, six onions, three cupfuls vinegar, five cents mixed spices. Boil three hours all together; then strain and heat again and bottle.—Mrs. A. Storer, Kenosha, Wis.

Celery Sauce.

Fifteen large ripe tomatoes, four heads celery, eight large tablespoonfuls sugar, one and one-half green peppers, five large onions, two tablespoonfuls salt, one and one-half cupfuls vinegar. Boil two hours and put in pint cans and cover tightly.—Mrs. Geo. Skogland, Spring Lake, Mich.

Celery Sauce.

Eighteen ripe tomatoes, three heads celery, six onions, one cupful vinegar, seven tablespoonfuls sugar, one tablespoonful salt, one saltspoonful cayenne pepper. Chop vegetables and add others. Cook until tender and thick and bottle while hot.—Mrs. Albert Worden, Alpena, Mich.

Chili Sauce.

Eight quarts of tomatoes, one cupful salt, one ounce cinnamon, one ounce celery seed, one teaspoonful black pepper,

one quart chopped onions, one pound brown sugar, one ounce cloves, one teaspoonful ground mustard, one ounce allspice, one red pepper, one and one-half quarts vinegar. Tomatoes should be measured after being peeled and chopped. Put them in a sauce pan. Mix in all the ingredients given and let simmer for two hours; then seal while hot in large neck bottles.—Enma Duspwua, Ramsey, Ill.

Chili Sauce.

Twenty large ripe tomatoes, three large green peppers, six large onions. Chop and cook soft in a granite kettle and rub through a colander. Add three tablespoonfuls salt, six tablespoonfuls brown sugar, three teaspoonfuls ground cinnamon, two teaspoonfuls ginger, one-half teaspoonful cloves, four cupfuls good vinegar, and cook down to the proper consistency of catsup. Bottle for use.—Mrs. Wm. Porter, S. Port Huron, Mich.

Chili Sauce.

One can tomatoes, one-half cupful sugar, one teaspoonful salt, one teaspoonful cinnamon, teaspoonful cloves, one-half teaspoonful black pepper, one-half teaspoonful red pepper, ground spices, six small onions chopped fine, one tablespoonful vinegar; cook slowly until done. Make one quart jar; let stand a day or two. It is good with cold meats.—Mrs. C. Latterman.

Chili Sauce.

One can tomatoes, one-quarter teaspoonful red pepper, or a little less as this makes it quite hot, one-half cupful sugar, one-half cupful vinegar, one-half teaspoonful cinnamon, cloves and allspice, three onions, not too large, one teaspoonful salt. Boil one-half hour good, with boiled macaroni. Boil in salted water.—Mrs. R. P. Levan, Frankfort, N. Y.

Chili Sauce.

One dozen ripe tomatoes, one tablespoonful salt, two tablespoonfuls sugar, three onions, one red pepper, one tablespoonful cinnamon, two and one-half teacupfuls vinegar. Chop peppers, onions and tomatoes fine and boil all together for one and one-half hours. Stir occasionally that it may not burn.—Mrs. F. H. Fletcher, Fertile, Minn.

Chili Sauce.

Eight quarts ripe tomatoes, scald and slice, two teacupfuls green peppers chopped fine, one-half teacupful salt, two teacupfuls ground cinnamon, four teacupfuls sugar, one and one-half quarts cider vinegar, two teaspoonfuls ground cloves. Boil till thick as desired, stirring often.—Mrs. Carrie O'Connell, Sherman, Mich.

Chili Sauce.

Twenty-eight ripe tomatoes, six peppers, four tablespoonfuls salt, one tablespoonful nutmeg, one tablespoonful sugar

eight onions, eight cups vinegar, one tablespoonful cinnamon, one tablespoonful cloves. Boil onions and vinegar until done and then add rest and cook.—Mrs. C. Stapp, Hammonton, Cal.

Chili Sauce.

Boil together for one hour one can of tomatoes, five large onions, well chopped, one cupful brown sugar, three teaspoonfuls salt and one teaspoonful each cloves, cinnamon and pepper. Add two cupfuls vinegar; boil up once more, stir well and bottle.—Mrs. James Clark, Williams, Minn.

Chili Sauce.

Two large onions, four peppers, one cup sugar, four cups vinegar, twelve large ripe tomatoes, two tablespoonfuls salt, one tablespoonful ground cinnamon. Chop peppers and onions fine. Peel tomatoes and chop. Boil all together one hour.—Mrs. Chas. Daley, Washington, Iowa.

Chow Chow.

Take one peck of green tomatoes, six large onions, three heads of solid cabbage, twelve green peppers and twelve large cucumbers. Chop separately very fine; then mix all together. Salt well and stand all night. Then squeeze dry with the hands and put in stone jar. Put in mixed spices and a handful of caraway seed. Cover with hot sweetened vinegar. Let stand a few days and put in glass jars. Mixed pickles may be made the same way only do not cut up so fine and add cauliflower.—Dollie Shick, Cedar Falls, Ia.

Chow Chow.

Cut the following: One quart of green cucumbers, one-half quart of green tomatoes, one quart green beans, one quart green cabbage. Put each into a separate dish, salt it and let stand over night. In the morning strain off the salt water, mix all together with one pint of mustard. Let boil two-thirds of vinegar and one-third of water; when boiling add one cupful of brown sugar. Then put in the vegetables. Let it all boil for five minutes. Then put into fruit jars.—Miss Anna Korbelik, Milligan, Neb.

Chow Chow.

One peck of green tomatoes, one-half peck ripe ones, one-half dozen onions, two heads of cabbage, one dozen green peppers and three red peppers. Chop any size, sprinkle one-half pint of salt over them, put in a coarse cotton bag and let drain twenty-four hours. Put them in a kettle with three pounds of brown sugar, one tablespoonful each of ground black pepper, mustard white, mustard, mace and celery seed. Cover all with vinegar. Boil till clear. Bottle and seal.—Emma Midkiff, Bedias, Tex.

Chow Chow.

Put one gallon of sliced green tomatoes in a jar with one-half cupful of salt sprinkled through them and let stand over

night; pour off the juice and add one quart of finely chopped cabbage, one pint of brown sugar, one pint chopped onions, one tablespoonful each of ground mustard and cloves and one teaspoonful black pepper. Cook one hour in a quart of water and one quart vinegar. Then seal.—Lillie M. Ballard, Rankin, Okla.

Chow Chow.

One peck green tomatoes, twelve large onions, three heads of cabbage, one cupful salt. Let stand twenty-four hours. Drain. Grind ten cents worth of mixed spices, two pounds sugar, three quarts good vinegar. Simmer two hours, then can.—Mrs. Blanche Coltrane, Pierceville, Kans.

Corn Chow Chow.

Three dozen ears sweet corn, two red peppers, one large head of cabbage, or two small ones. Cut the corn smoothly from the cobs, chop the cabbage, sprinkle all with salt and let stand over night under a weight. In the morning drain thoroughly, chop the peppers, removing the seeds, mix with the corn and cabbage and cook well. Mix four tablespoonfuls of dry mustard with a large cupful of brown sugar; add a quart of vinegar, let come to a boil and mix with the other ingredients and let cook up. Then seal.—Mrs. Fiala, Odell, Neb.

Sweet Chow Chow.

Two small heads of cabbage chopped fine, one-half peck green tomatoes, two quarts of ripe tomatoes, six large onions, one-half dozen green peppers. Chop all fine and pack in layers of salt; put mixture in a coarse bag and under a press all night. In the morning drain off all liquid; then add one and one-half pints sugar, one-half cupful grated horseradish, one-half teaspoonful ground black pepper, one teaspoonful ground mustard, one ounce of white mustard seed, one ounce of celery seed, one tablespoonful mace and a gill of Dutch mustard. Mix and cover with vinegar and seal.—Mrs. Mary Jordon, Burlingame, Kan.

Corn Relish.

One dozen ears corn, three sweet red peppers (some take five peppers), one head of cabbage, eight onions chopped fine. Just boil a little in salt water. Drain cabbage and onions good. Make a paste of the following: Five cupfuls vinegar, one-quarter pound mustard, one-half cupful flour, two pounds brown sugar, one teaspoonful turmeric. When boiling add all together. Boil up good and can; if you like celery, add one bunch cut up fine.—Mrs. John E. Lynch, Rochester, N. Y.

Corn Relish.

Twenty-four ears corn, cut off, three pints sugar, one-half dozen cucumbers, three stalks celery, two red peppers, three quarts vinegar, one and one-half cupfuls mixed spices, four

mangoes. Chop and mix with this one-half cupful salt. Boil vinegar and spices two hours. Let stand two hours, then put into corn and cook thirty minutes.—Mrs. Gertie Cresswell, Montrose, Ia.

Salted Corn.

Cook as for the table, shave off the cob, measure, and to every eight pints add one pint salt and mix thoroughly with the hand till a brine is formed. Pack in a crock, cover with a clean white cloth; on this cloth put an inch of salt and on the salt a plate that fits the crock; put in a cool place for winter use. One and one-half hour before meal bring up and pour on cold water and pour off. Then sufficient boiling water is poured on to cover and it is allowed to stand on back of range for fifteen minutes; then poured off and repeated until you have poured on boiling water four times. Then cream, butter, sugar and pepper is added.—Mrs. Chas Buhlmann, Penfield, N. Y.

Green Cucumber Catsup.

Two quarts green cucumbers and squeeze thoroughly. Chop fine one large cupful onions, one-half teacupful salt, one-half teacupful sugar, scant teaspoonful black pepper and cider vinegar, enough to cover good. Mix thoroughly and bottle or can cold.—Mrs. Carrie O'Connell, Sherman, Mich.

Ripe Cucumber Catsup.

Peel a large ripe cucumber, remove the seeds, grate fine and put in a colander to drain fifteen minutes. To every quart of pulp add two tablespoonfuls of grated horseradish, one teaspoonful salt, one-half pint cider vinegar, one-half teaspoonful cayenne pepper. Mix thoroughly and put in small bottles and seal. Do not cook.—Mrs. W. P. Anderson, Braman, Okla.

Pickle Relish.

Two quarts pickles, two quarts green tomatoes, two quarts cabbage, two quarts string, or lima beans, two quarts onions, two quarts cauliflower, two quarts green or canned corn; cut pickles in rings. Take care not to let it burn. Seal while hot. If all the vegetables are not to be had use what you have and take less dressing. This makes six or seven gallons.—Mrs. Ella Lambert, Newtonia Mo.

Spiced Cabbage.

Trim and quarter cabbage. Remove hearts and stick three or four cloves in each quarter. Cook in salted water until tender. Remove and drain. Pack in jars and cover with hot vinegar that has some cinnamon in it. Tie up and set away until wanted. Then take some out, rinse in cold water and pour vinegar and brown sugar over it. Have the vinegar and sugar hot like for pickles, cover and when cold it is ready for the table.—B. Rohlwing, Andale, Ia.

Spiced Currants.

Seven pounds fruit, one pint good vinegar, one teaspoonful cloves, four pounds sugar, one tablespoonful ground cinnamon. Put into a kettle and boil until the fruit is soft; then skim out the fruit, putting it in a dish until the syrup is boiled down thick. Turn the fruit back into the syrup again, so as to heat all through; then seal it hot in glasses and set in a cool, dark place. I generally use the currants that I have boiled off for jelly. Do not squeeze the juice out too much; of course, it is lots better to make just as the recipe.—Mrs. W. F. Cole, Camrose, Alta., Can.

Spiced Currants.

Three quarts currants, one-half pint vinegar, one tablespoonful cinnamon, one quart sugar, one tablespoonful cloves. Measure the currants after they have been picked over. Put all together in a kettle. Stir frequently and when it begins to boil skim carefully. Cook one-half hour, counting from the time it begins to boil. Put in small jars or tumblers.—Mrs. John E. Lynch, Rochester, N. Y.

Currant Relish.

Five pounds ripe currants, one pound raisins, grated rind of orange, five pounds sugar, three oranges. Cook until thick.—Mrs. J. C. Gordon, Kirkwood, Ill.

English Relish.

One quart green tomatoes, one quart green cucumbers, one quart onions, one cauliflower, two quarts cider vinegar, four cupfuls brown sugar, three-quarters cupful flour, one-quarter cupful mustard. Chop vegetables and put in salt water over night. Drain and add other ingredients, mixing the flour and mustard with a little vinegar, one teaspoonful celery seed, one teaspoonful mustard seed, one teaspoonful turmeric powder, two red peppers chopped fine. Put all the mixture into the vinegar and cook until tender and seal in cans while hot.—Mrs. Albert Worden, Alpena, Mich.

English Relish.

One head cabbage, six green peppers, one teacupful sugar, one tablespoonful salt, six red peppers, six onions, one quart good vinegar. Chop all ingredients with a chopping knife. First pour boiling water over chopped cabbage and drain in colander. Now mix, stirring in the sugar. Scald the vinegar. Pour the boiling vinegar over all, mix well, put in jars and seal.—Mrs. Gertrude Wright Gibbs, Catskill, N. Y.

French Mustard.

Ingredients: Ground mustard, granulated sugar, flour and good vinegar. Brown the flour until it is an even yellow, stirring carefully that it doesn't scorch. Take one teaspoonful sugar, two of mustard and three of the browned flour. Run

through a flour sieve to thoroughly mix it. Then add enough vinegar to make of the right consistency. If the vinegar is boiling it will keep any length of time. If it is too thick after it cools, more vinegar can be added.—Mrs. E. B. Shipman, Trossachs, Sask., Can.

Home Made Mustard.

Mix four tablespoonfuls sugar with four tablespoonfuls mustard. Beat one egg until perfectly smooth, then stir in one cupful vinegar very slowly to prevent curdling. Cook in double boiler, stirring constantly. After removing from the fire add one tablespoonful of butter or olive oil. Beat well. This is excellent with fresh pork.—Mrs. T. J. Fincher, Higley, Ariz.

Mustard.

One tablespoonful sugar, two tablespoonfuls mustard, one beaten egg added to the sugar and mustard. Beat in a cup of vinegar; boil until thick. When cold, if liked, add one tablespoonful olive oil.—Mrs. G. H. Rorden, Mosier, Ore.

Prepared Mustard.

Put one pint of vinegar on the stove to boil. Mix the following with a little cold vinegar: One tablespoonful of flour, two tablespoonfuls ground mustard, one teaspoonful salt, two teaspoonfuls sugar, one-third teaspoonful cayenne pepper. Stir all together and add to the boiling vinegar. It may be thin or thick, but one or two trials will enable any one to tell when they have enough flour. If too thick add a little cold vinegar.—Mrs. Clarence Fox, Marshall, Ill.

Prepared Mustard.

Three tablespoonfuls mustard, one tablespoonful sugar. Mix together and add one well beaten egg, one teaspoonful salt, one cup vinegar, piece of butter size of walnut. Cook until it boils.—Mrs. B. F. Griffith.

Green Pepper Sauce.

Twelve big, good and fresh green peppers. Turn them over on all sides when blistered all around. Let them get a little cold, then take the skin off. If they are too strong, take off part of the veins inside. Chop fine with one onion, two ripe tomatoes, salt to taste and add a few drops of vinegar.—Mrs. E. S. Duarte, Duarte, Cal.

Pepper Hash.

Twelve green peppers, fifteen onions, twelve red peppers. Grind all and cover with boiling water. Let stand five minutes, drain and cover again with boiling water and let stand ten minutes. Then drain. Take two level spoonfuls salt, one and one-half pints vinegar, one and one-half cupfuls sugar and cook fifteen minutes. Cool before canning.—Mrs. Geo. Seaman, Yonkers, N. Y.

Pepper Relish.

Twelve sweet red mango peppers, twelve yellow peppers, twelve green peppers, fifteen large onions. Chop all the ingredients fine. Pour on boiling water to cover and let stand five minutes; then drain and pour on more boiling water and let stand ten minutes, then drain and add one quart vinegar, two cupfuls brown sugar, two tablespoonfuls salt. Heat and add peppers and onions and cook five minutes. Celery seed to taste, if desired, and then bottle.—Mrs. Thos. W. Tabler, Newark, O.

Pepper Relish.

Six large green peppers, four red ones. Chop peppers fine, mix with one finely minced head of cabbage of medium size, little less than one-quarter cupful salt, one cupful sugar, or more if liked, two tablespoonfuls mustard seed, vinegar enough to cover.—Mrs. Mike Slowinski, Edmore, Mich.

Piccaililli.

One peck green tomatoes, two small heads cabbage, three green peppers, four onions, one large green cucumber. Put over it a teacupful of salt and stir well. Let it stand over night and in the morning drain off; scald in one quart of cider vinegar, two quarts of water. Take out with a skimmer and drain in a sieve. Make a syrup of three quarts of vinegar and four pounds sugar, two teaspoonfuls ground cinnamon, two teaspoonfuls ground cloves and let it boil forty minutes or till as thick as desired.—Mrs. Carrie O'Connell, Sherman, Mich.

Piccaililli.

Two gallons of cabbage, one gallon green tomatoes. Add one and one-half pounds sugar, one-quarter pound mustard seed, one ounce each of cloves, allspice, cinnamon and pepper, one-half cupful salt, one gallon good vinegar. Boil or simmer one hour.—Mrs. Verla Stevens, Spruce, Mo.

Sweet Piccaililli Without Cooking.

Three quarts of tomatoes, two quarts of cabbages, one large cupful salt. In the morning put in granite dish and mix well with one and one-half quarts of onions and four green peppers chopped fine. Over this pour weak boiling vinegar to cover. Let stand all day and drain over night again. The next morning bring the same amount of good vinegar and four cupfuls brown sugar to a boil and pour over it. Add two tablespoonfuls of good mustard seed. When cold it is ready to use. Will keep in open jar.—Mrs. L. F. Blinco, Glendive, Mont.

Plum Relish.

Three pounds plums, one-half pound English walnuts, three pounds sugar, one pound raisins, two oranges, one-half cupful water. Put raisins and orange peel through a meat

grinder. Cook with sugar, water, plums and orange which has been cut in small pieces. Cook thirty minutes from time they begin to boil, or heavy enough to spread. Add nuts and cook five minutes longer. Turn into glasses and when cold cover with paraffine or seal. Good with meats.—Mrs. Hattie Marquand, Anatone, Wash.

Plum Suca.

Four pounds plums, one quart vinegar, two and one-half pounds sugar. Pit the plums and spice to taste and cook till quite thick.—Mrs. K. P. McGowen, Penn Yan, N. Y.

Prune Catsup.

Four quarts prune pulp, two-thirds pound brown sugar, two tablespoonfuls black pepper, one teaspoonful each of cinnamon and cloves, one-half pint vinegar, five level tablespoonfuls salt, one-half teaspoonful red pepper, one tablespoonful mustard. Mix well and cook for one hour.—Mrs. G. H. Rorden, Mosier, Ore.

Spiced Elderberries.

One tablespoonful cinnamon, one teaspoonful cloves, four pounds sugar, one pint vinegar, six pounds ripe berries, boil the vinegar and sugar, add the cinnamon and ground cloves, or spice cloves, tied up in a rag, then add the berries and let boil two hours.—Mrs. G. W. Collings, Jr., Stella, Mo.

Green Tomato Catsup.

One peck green tomatoes, three tablespoonfuls celery seed, one tablespoonful red pepper, three tablespoonfuls sugar, one pint vinegar, three tablespoonfuls black pepper, two tablespoonfuls salt. Simmer slowly three or four hours; then strain through sieve, if preferred; bottle, cork and seal.—Mrs. Emma Midkiff, Bedias, Tex.

Tomato Catsup.

Cook one-half bushel of tomatoes in their own juice until soft, then press them through a sieve or colander to strain out seeds and skin, then salt as if preparing for table. Then boil with stirring, until thick as apple sauce. Then add one gallon of cider vinegar, one cup brown sugar, two tablespoonfuls each of pepper, cinnamon and mustard and cayenne pepper to suit taste. Boil all together for thirty minutes. Bottle and seal. Use one-half of the recipe if too large.—Mrs. James Montgomery, Caney, Kans.

Tomato Catsup.

One bushel tomatoes, three cups sugar, four small pepper pods, red, one tablespoonful black pepper balls, one tablespoonful stick cinnamon, one cupful salt, six large onions, one tablespoonful allspice, one tablespoonful cloves, one quart vinegar. Add more sugar if liked very sweet. Boil six hours, bottle while hot; put bottles in hot water first. Put allspice,

cloves, black pepper, cinnamon and onions in bag. While boiling spices should be whole.—Miss Mary Laeng, Louisville, Ky.

Tomato Catsup.

Peel one-half bushel of ripe tomatoes and strain them. Use all but the seeds. Add one tablespoonful ground ginger, one tablespoonful ground cloves, two tablespoonfuls ground cinnamon, one-half teaspoonful ground red pepper, two-thirds cupful salt, one teaspoonful mustard, one pint vinegar, a few onions chopped fine. Simmer very slowly for four hours. Be careful not to let the mixture boil. When done bottle.—Mrs. Chas. Latterman, New York City, N. Y.

Tomato Catsup.

To each gallon of strained tomatoes add salt to taste, three tablespoonfuls of ground mustard, two tablespoonfuls black pepper, one tablespoonful of allspice, one-half tablespoonful cloves, one-half tablespoonful cayenne pepper, one pint of vinegar. Simmer slowly for four hours.—Mrs. Fred Rubink, Humansville, Mo.

Tomato Catsup.

Take one teacupful of brown sugar, one teacupful of vinegar to one gallon of tomatoes. Use cinnamon, pepper and cloves to taste. One teaspoonful salt. Wash tomatoes, boil with skin, run through sieve; then put in porcelain kettle; boil all together till right thickness to suit taste.—Lizzie Parks, Bentonville, Ark.

Tomato Catsup.

One bushel tomatoes, two-thirds cupful salt, four teaspoonfuls cloves, four teaspoonfuls black pepper, one and one-half cupfuls brown sugar, four teaspoonfuls cinnamon, four teaspoonfuls allspice, one teaspoonful red pepper. If well sealed will keep three years.—Mrs. J. E. Lewis, Beaver, Minn.

Tomato Relish.

One peck green tomatoes, six onions, one cupful salt, one pounds sugar, four small peppers, six medium size onions, quart vinegar, one teaspoonful black pepper, two teaspoonfuls cinnamon, two teaspoonfuls cloves, one teaspoonful mustard, two green peppers, two and one-half cupfuls sugar, two teaspoonfuls allspice, two teaspoonfuls cinnamon, two teaspoonfuls horseradish. Chop vegetables, add the salt and let stand over night; drain and add other ingredients. Boil all together until thick like chili sauce.—Mrs. Clarence E. Fairbanks, Buffalo, Mont.

Tomato Relish.

A peck of half-ripe tomatoes, two cupfuls chopped celery, six onions, six mango peppers, one pound brown sugar, two

quarts vinegar, one cupful salt, two ounces mustard seed and a little nutmeg. Peel, chop, and drain the tomatoes; add other ingredients. Mix thoroughly and store in jars without cooking.—Mrs. Robt. W. White, Middleburg, N. C.

Tomato Relish.

One peck ripe tomatoes, two cupfuls celery, six onions, five green peppers chopped fine, two pounds brown sugar, one-half cup salt, two ounces mustard seed, one ounce cinnamon, three pints vinegar. Do not cook. Slice tomatoes and drain over night; add other ingredients in the morning and stir all together.—Josephine Hale, Milliken, Mich.

Tomato Relish.

One peck ripe tomatoes, one cupful ground horseradish, one bunch celery, two ounces white mustard seed, two quarts vinegar. Chop tomatoes, put in bag and drain thoroughly. Chop celery, peppers and onions all together. Use the pulp of tomato and mix all together cold.—Mrs. Ila Phillips, Richland, Mich.

Tomato Relish.

Thirty ripe tomatoes, ten onions, five tablespoonfuls salt, sugar to taste, twelve sour apples, six peppers, one pint vinegar. Scald and skin the tomatoes, pare and core the apples, peel the onions and remove the stem and seeds from the peppers. Then chop all very fine; mix thoroughly and stew them slowly for one hour and a half.—Mrs. Lizzie Keck, Republic, Wash.

Tomato Sauce.

and let boil two hours. Stir often, then run through a sieve leaving nothing but the skin and seeds in the sieve. Pour back into boiler and add two quarts good vinegar, one cupful sugar, one-half cupful cloves, one-half cupful cinnamon, one-half cupful black pepper. Tie all in a muslin bag and boil four hours or more. Stir often, when cool bottle, but do not cork until next morning. This will keep two years or more.—Mrs. Etta Stoll, New Middletown, Ind.

SALADS.

Adirondack Salad.

One can peas, three tablespoonfuls cream cheese, cut in small cubes, three tablespoonfuls sweet cucumber pickles (cut the size of peas), three tablespoonfuls onion, cut up small, salt and paprika. Drain the peas, add the other ingredients and mix with cream, boiled dressing or the boiled French dressing. Mrs. W. E. Skinner, St. Croix Falls, Wis.

Apple Salad.

Four apples, one can pineapple, one pound nuts. Pare and chop medium fine the apples, add the pineapple cut up. Stir all together well and pour in the juice of the pineapple. Add the nut meats cut up and then the following salad dressing. Before serving add one cupful of cream. Dressing: One cupful sugar, one teaspoonful vinegar, two eggs, one-fourth cupful butter. Stir all together and let boil. When cool add the juice of a lemon. Pour over the apples—Mrs. A. E. Renner, Daykin, Neb.

Bean Salad.

Slice green beans about an inch long and quite thin. Cook until tender in salt water, add a sliced onion. Brown a tablespoonful of butter in a frying pan and pour over the beans. Add to all a half cupful of vinegar.—Mrs. J. V. Jackson, Mediapolis, Ia.

White Bean Salad.

One cupful white beans, cooked, one-half cupful chopped pickles or chow-chow, three hard boiled eggs chopped fine. Mix all together, and add salad dressing.—Mrs. B. F. White, Ellensburg, Wash.

Bean Salad.

One can kidney beans, one-half dozen pickles, two onions; chop the pickles and onions fine, then mix with the beans; pour a mayonnaise dressing over this.—Mrs. William Roberts, Potomac, Ill.

Banana Salad.

Take one-half as many bananas as you wish to serve, peel and cut in half lengthwise. Dip in salad dressing, roll in finely ground nut meats and serve on a lettuce leaf. Put a spoonful of dressing on top and sprinkle with nuts.—Mrs. W. T. Hartsook, Rockford, Wash.

A maraschino cherry on top of the fruit makes a nice garnish. Canned pears and sliced pineapples make nice salads when fixed as the bananas.—A. C. V.

Banana Salad.

Six large bananas, one-half pound walnuts, one cupful cut-up lettuce. Peel and slice the bananas, chop the nuts, add the lettuce to the nuts and bananas. Pour over the salad a mayonnaise dressing.—Mrs. A. T. Maxfield, Walla Walla, Wash.

Beet Salad.

One quart chopped beets, one teacupful ground horseradish, one teaspoonful black pepper, one quart chopped cabbage, one and one-half cupfuls sugar, one tablespoonful salt. Mix all together and cover with good vinegar.—Mrs. Josie A. Peterman, Miami, Mo.

Beet Salad.

Six medium sized beets, six hard boiled eggs, one small onion, salt. Chop together the beets, which have been cooked, the eggs and onion. Salt to taste and pour over all a good salad dressing and mix well.—Mrs. G. C. Kinney, Buckeye, Ia.

Beet Salad.

One quart chopped, cooked beets, one cupful horseradish, one tablespoonful salt, one head cabbage, one cupful sugar, one teaspoonful pepper. Mix well and cover with vinegar and can.—Mrs. Ida Simpson, Minneapolis, Minn.

Hot Cabbage Salad.

Select a firm white head of cabbage, chop enough of it fine to make four cupfuls, season with one-half teaspoonful of pepper and one tablespoonful of sugar; melt with one-half cup butter in a frying pan until it is brown, then stir into it one-half cup sour cream, two beaten eggs and one-half cupful vinegar. Let it boil three minutes and pour over the cabbage. Serve warm.—Mrs. Leo Gebaner, Montrose, Col.

Celery Salad.

One small head cabbage, three stalks celery, salt and pepper. Chop the celery and cabbage fine, add the seasoning and mix well with salad dressing.—Mrs. Henry Paul, Evansville, Ind.

Chicken Salad.

Two chickens, celery, five hard boiled eggs, four tablespoonfuls butter, mustard, salt and pepper, one cupful cream or milk. Take the best meat of the two chickens and twice as much chopped celery as chicken. Mix the melted butter with the eggs, add mustard and seasoning to the mixture. Moisten all with the cream and vinegar to make it quite moist. (If celery is scarce you may use cabbage.)—Mrs. Jake Sawyer, Lindsay, Cal.

Chicken Salad.

One chicken, white sauce, gelatine. Boil the chicken until the meat leaves the bones. Chop fine and mix with a white sauce made of flour, butter and water cooked until thick. Set with gelatine, using a tablespoon of gelatine to every pint of meat. Dissolve the gelatine and pour over the chicken. Put in a mould and serve on a lettuce leaf with a spoonful of mayonnaise on each.—Mrs. Ofa Goldman, Eureka, Kan.

Cucumber Salad.

Twelve medium sized cucumbers, six onions sliced real thin, put the above in salt water and let stand one hour. Put one pint of vinegar, one cupful sugar, one teaspoonful each celery and mustard seed, one-half teaspoonful turmeric powder on the stove and let boil twenty minutes, then put the cucumbers and onions in vinegar and let boil ten minutes and seal.—Mrs. Noah Schuman, Brownig, Ill.

Tomato and Cucumber Salad.

As many tomatoes as people, cucumbers. Remove the hearts from the tomatoes. Peel the cucumbers close to the seeds, chop coarsely, mix with a French oil dressing or mayonnaise dressing and fill lightly into the tomato and serve on a lettuce leaf.—Mrs. J. R. Falkenstein, Naperville, Ill.

Tomato Salad.

One pint can tomatoes, one teaspoonful pepper, one teaspoonful salt, one teaspoonful onion juice, one-fourth box gelatine. Strain the tomatoes, add the seasoning, onion juice and gelatine. Heat all to dissolve the gelatine. Put into moulds and on ice to set. Serve on a lettuce leaf with a spoonful of salad dressing on top.—Mrs. E. C. Bliss, Los Angeles, Cal.

Egg Salad.

Eight eggs, salt and pepper, one teaspoonful flour, one teaspoonful sugar, one teaspoonful butter, one teaspoonful mustard, one-half cupful good vinegar. Boil the eggs fifteen minutes, chop, add the seasoning and dressing made of the above ingredients cooked five minutes.—Mrs. A. E. Reberk, St. Paul, Minn.

French Peas a la Mode.

One can small peas, one cupful nut meats, one cupful diced pickles, one-half cup sliced olives. Mix these ingredients with the following dressing: Yolks of two eggs, one-half cupful sugar, one cupful vinegar, one teaspoonful mustard. Beat all together and cook until thick. When cool add one cupful cream and pour over the other mixture.—Alta Miller, Wyanet, Ill.

Lettuce Salad.

Three heads lettuce broken medium fine. Pour over it the following dressing: One beaten egg, one-half teaspoonful

mustard, salt, one tablespoonful sugar, one-half cupful vinegar, butter. Cook till it boils a few minutes, then pour over the lettuce. Slice three hard boiled eggs over the lettuce.—Mrs. H. P. Simons, Spencer, Neb.

Potato Salad.

Boll two ordinary sized potatoes until tender, with salt to taste, then chop fine. Take one good sized onion, chop fine, and mix with the potatoes; mash fine the yolks of four hard boiled eggs, season with one teaspoonful pepper, two teaspoonfuls mustard, two tablespoonfuls sugar, one tablespoonful butter, add one pint vinegar; then mix well, and pour over potatoes and serve.—Miss Gertie M. Boothe, Rocheport, Mo.

Potato Salad.

Six potatoes, two onions, four hard boiled eggs, one pound bacon, two tablespoonfuls vinegar, sugar. Cut the potatoes in squares, add the onions cut up. Fry the bacon and turn over the potatoes and onions. Add seasoning and the vinegar. Sprinkle with the sugar and add last the eggs cut up in small pieces. Mix together lightly.—Mrs. Frances Kolar, Chicago, Ill.

Potato Salad.

A dish of cold potatoes, six hard boiled eggs, one onion; slice all fine and mix, saving one egg to slice and spread on top. Dressing: Two eggs, one tablespoonful sugar, three tablespoonfuls vinegar, one teaspoonful salt, pinch of mustard; cook all until thick, then thin with cream.—Mrs. T. L. McCleary, Linn, Kan.

Potato Salad.

Six boiled potatoes, two hard-boiled eggs, one onion. Cut up the potatoes and onion and mix well with a good salad dressing and garnish with the eggs cut in thin slices.—Mrs. John Flood, Cortland, Ill.

Potato Salad.

One cupful chopped onions, one cupful chopped celery, one-half cupful sliced cucumber, potatoes cut in cubes. Mix all together with a salad dressing.—Mrs. L. Norton, Milan, Ill.

German Potato Salad.

One pint diced potatoes, one onion, bacon, three-fourths cupful vinegar. Mix the potatoes and onion. Fry the bacon crisp and add the vinegar and when hot pour over the potato mixture.—Mrs. Edith Brier, Marshfield, Ore.

Vegetable Salad.

Four medium sized boiled potatoes, one large cucumber, two large tomatoes, one large onion, one teacupful of fine chopped cabbage; salt and pepper to suit taste. One teacupful vinegar, two eggs boiled until thick, one teaspoonful butter, three tablespoonfuls sugar, one-half teaspoonful of ground mustard. Let cool, pour over the chopped vegetables.—Mrs. C. W. Crump, Birmingham, Ill.

Vegetable Salad.

One quart beets, cooked and chopped, one quart cabbage, one teaspoonful grated horseradish, one-half teaspoonful black pepper, one-quarter teaspoonful red pepper, one cupful sugar. Mix well, cover with cold vinegar, put in small bottles or glass cans and keep in a cool place.—Mrs. W. P. Anderson, Braman, Okla.

Salmon Salad.

One can salmon, eight crackers, eight cucumber pickles. Dressing: Two eggs, butter, one tablespoonful sugar, one-half cupful vinegar, one teaspoonful flour. Drain the salmon, break up the crackers, and cut up the pickles. Beat the eggs well, and add the butter. Mix the sugar, salt and flour, stir into the eggs and butter and then stir all together in the vinegar which is boiling hot. Pour over the salmon mixture and mix thoroughly.—Georgia Weeks, Chantilly, Mo.

Salmon Salad.

Five large potatoes, one can salmon, whites of four hard boiled eggs. Chop the potatoes and mix with the eggs, and salmon. Make a dressing by rubbing the yolks of the eggs, salt, pepper and mustard to taste, together and adding three tablespoonfuls cream and a cupful of vinegar, and pour over the salmon mixture just before serving.—Mrs. Eva Bollinger, Prague, Okla.

Salmon Salad.

One can salmon; as much celery as salmon. Dressing for the salad: One-half cup vinegar, butter size of a walnut, oil from the salmon, one egg, one teaspoonful sugar, one-half teaspoonful salt, one-half teaspoonful pepper, one teaspoonful cornstarch. Cook all together and when cool pour over the salmon and celery.—Mrs. F. G. Noyes, Fenville, Mich.

Salmon Salad.

One can salmon, two hard boiled eggs, one-half cupful sweet pickles, one-half cupful celery. Chop the eggs, celery, and pickles and mix with the salad. Add just enough salad dressing to hold together. Serve with mayonnaise dressing on top.—Mrs. R. S. Overman, Fairfax, Okla.

Salmon Salad.

One can salmon, three hard boiled eggs, three medium sized sour pickles. Drain and pick over the salmon, slice the eggs and pickles and mix all together.—Mary Knapp, Minonk, Ill.

Shrimp Salad.

One can shrimps, one head cabbage. Remove the shrimps from the can, wash and dry them. Chop not too fine, saving a few of the nicest ones to garnish the salad. Chop or shred enough cabbage to fill a quart bowl. Sprinkle a little salt

over it and mix lightly with a fork. Mix the shrimps and cabbage and put in a cool place for a few minutes. Dressing for the salad: Yolks two hard boiled eggs, one teaspoonful mustard, one tablespoonful sugar, one saltspoonful salt and pepper, one tablespoonful butter or three tablespoonfuls cream, flour, three-quarters cupful boiling vinegar. Mash the yolks smooth with the mustard. Mix with a little vinegar or cream. Mix the salt, pepper and sugar and add the eggs. Then add the butter, melted, or the cream and enough flour to make the consistency of thick cream. Pour all into the boiling vinegar, stir well and remove from the fire. Add the whites chopped either with the shrimps or the dressing. Mix all well and pour some of the dressing over the salad. Serve with roast beef, pork, or venison.—Mrs. J. J. Fallin, Canyonville, Ore.

Shrimp Salad.

One pint shrimps, small bunch celery, six sweet pickles, twelve large olives. Chop all coarsely and mix with salad dressing.—Mrs. C. H. Phillips, Coalinga, Cal.

Fruit Salad.

Two apples, two oranges, two bananas, nut meats, few stalks of celery, two ripe tomatoes. Slice the fruit, cut up the nut meats and celery and mix all together thoroughly. Put in a bowl which has been lined with lettuce leaves, and squeeze over the fruit the juice of three lemons. Add a little salt. Fresh or preserved cherries on top make a nice addition. Let stand an hour or so and it will be ready to serve. (This is enough for six plates; add more of each fruit if you wish to serve more.)—Mrs. O. L. Rockhold, Los Angeles, Cal.

Fruit Salad.

Six oranges, six bananas, six apples, one cupful nut meats, sugar to taste, two tablespoonfuls salad dressing. Scoop the pulp and juice out of the oranges, chop up the apples and nuts, add the bananas, sliced thin. Mix the fruit well with the salad dressing. Have the orange cups well cleaned out and fill with the mixed fruit.—Mrs. Wm. Harkleroad, Franklin, Ill.

Fruit Salad.

One can peaches, six bananas, one pound dates, one pound walnuts, two pounds white grapes, one can pineapple. Chop the dates, cut up the fruit and nut meats, halve and stone the grapes and mix all together. Serve with whipped cream. (This may be a dessert or salad.)—Mrs. J. D. Morris, Pattonsburg, Mo.

Fruit Salad.

One pound grapes, four apples, one bunch celery, one cupful pineapple, one banana. Cut the grapes in half and remove the seeds. Cut fine the apples, celery, pineapple and bananas and mix together with a good salad dressing.—Mrs. Vina Bird, Inkster, Mich.

Fruit Salad.

One cupful nut meats, one cupful white raisins, three apples, four sticks celery. Pare and cut up the apples, raisins and nuts. Mix all together with a good salad dressing to which one-half pint of whipped cream has been added.—Laura Fuchs, Leland, Ill.

Fruit Salad.

Three apples, one small head cabbage, one cupful walnut meats, one lemon. Cut all in chunks, mix with a plain salad dressing and serve with whipped cream.—Mrs. E. F. White, Ellensburg, Wash.

Gelatine Fruit Salad.

One package gelatine, one pint boiling water, one-third cupful sugar. Mix well and put away to cool. Three bananas, two oranges, one-half cupful nut meats, pineapple if wished. Cut up the fruit and nut meats and put in a salad dish or moulds, and pour over the dissolved gelatine. Put in a cool place or on ice in the summer. Serve with a good salad dressing.—Mrs. Paralee Davis, Cambria, Ia.

Fruit Gelatine Salad.

One package gelatine, one pint hot water, oranges, bananas, raisins, and nut meats as many as you wish to use. Put a layer of the oranges, then a layer of bananas, raisins, and nut meats until the dish is about full. Pour over these the gelatine which has been thoroughly dissolved in the hot water and cooled a little. Put in a cool place to set. Serve on a lettuce leaf with salad dressing.—Mrs. Anna May, Woodville, Mich.

Nut Salad.

Chop together one-half pound English walnuts, four apples and one bunch celery. Dressing: One-half cupful cream, one egg, beaten, two tablespoonfuls sugar, two of vinegar, pinch of salt, small lump butter; let come to a boil and allow to cool; mix all together; garnish with several whole kernels and serve on lettuce leaves; very nice.—Mrs. Robert Gillespie, Urbana, O.

Nut Salad.

One cupful English walnuts, chopped; two cupfuls apples, one cupful celery; chop altogether; add salt, pepper, sugar and cover with mayonnaise dressing served on lettuce.—Mrs. Ralph Confer, Greencastle, Ind.

Orange Salad.

Five oranges, one-half stalk celery, one-half pound walnut meats, two eggs (yolks), juice of two lemons, one tablespoonful sugar, salt. Peel the oranges and cut into small pieces. Chop the celery and nut meats, add to the oranges and mix.

Beat the yolks of the eggs, add the lemon juice, salt, sugar, and when ready to serve as a dressing, pour over the salad and mix well.—Mrs. A. T. Maxfield, Walla Walla, Wash.

Pimento Salad.

Three pimentos, one cupful finely shredded cabbage, two tablespoonfuls gelatine, two-thirds cupful cold water, juice one lemon, one-half cupful sugar, one-third (scant) cupful vinegar, one teaspoonful salt, one cupful boiling water. To the boiling water, add the sugar, vinegar and salt. Let come to a boil; then add the gelatine, soaked in cold water. When it begins to set add the pimentos, finely shredded, the cabbage, and lemon juice; stir until thoroughly mixed and put in a cool place or on the ice until set. Serve on lettuce leaves with mayonnaise dressing.—Chicago Tribune.

Pineapple Salad.

One cupful pineapple or cherries, one cupful celery, one-half pound Malaga grapes, one-half cupful nut meats. Cut up the pineapple and celery before measuring; halve and seed the grapes. Mix all well and add a good salad dressing.—Mrs. Bert Anson, Camden, N. Y.

Heavenly Hush.

One pint sliced pineapple, one pint cherries, two oranges, three apples, two small baskets strawberries, one pound English walnuts, one box gelatine, three cups sugar. Cut up the fruit and nut meats and mix all well. Dissolve the gelatine in a little water, add the sugar, and pour over the fruit. Put in a mould and let set. Serve with salad dressing. Miss Corinne Stephens, St. Louis, Mo.

Waldorf Salad.

Five apples, one cupful nut meats, celery, seeded raisins. Cut up the apples and nut meats and take an equal portion of the celery and raisins. Mix all with a good salad dressing.—Mrs. R. L. Watson, Hattiesburg, Miss.

Cabbage Salad and Dressing.

Dressing: One-half cupful vinegar, one tablespoonful butter, one tablespoonful mustard, one tablespoonful brown sugar, one egg, one-half cupful sweet milk. Let the vinegar and butter come to a boil. Mix the mustard, sugar, egg and sweet milk thoroughly and then stir slowly into the vinegar and keep stirring until it boils. Cut the cabbage very fine, mix with salt and pepper, and pour over the dressing.—Mrs. Hattie Marquand, Anatone, Wash.

Dressing for Cabbage Salad.

One cupful sour cream, two eggs, one teaspoonful salt, three tablespoonfuls sugar, one-half teaspoonful mustard, vinegar. Put the cream on to heat. Beat the eggs well in a cup. Mix the sugar, salt, pepper and mustard with a little

vinegar and put in the cup with the eggs. Fill the cup with vinegar, and pour in the cream. When this comes to a boil pour over the cabbage. (For a small family use half of the recipe.)—Mrs. Ruth Osgood, Moose Lake, Minn.

Dressing for Cabbage Salad.

One cup sour cream, one-half cup diluted vinegar, one-half cup sugar. Mix the sugar and vinegar, whip the cream and add to the others. Pour over one small head of cabbage cut fine.—Mrs. Ida Simpson, Minneapolis, Minn.

SALAD DRESSING

Salad Dressing.

One-half pint vinegar, one tablespoonful butter, one teaspoonful mustard, one egg, two tablespoonfuls sugar, one-half teaspoonful salt, one teaspoonful flour, one-half cupful sour cream. Let the butter and vinegar come to a boil, then stir in the mustard, sugar, salt, and flour. Let boil until thick, and stir in the well beaten yolk of the egg and the sour cream while still hot.—Jessie Rose Schoon, Penfield, Ill.

Salad Dressing.

One-half cupful vinegar, one cupful water, butter size of an egg, four tablespoonfuls sugar, two teaspoonfuls mustard, one tablespoonful cornstarch, one egg. Put the vinegar, water and butter on the stove to boil. Mix the sugar, mustard, cornstarch, and yolk of the egg with a little cold vinegar and stir into the boiling mixture and cook until thick. Thin with sweet cream when to be used.—Mrs. D. W. Gory, Tacoma, Wash.

Salad Dressing.

Yolks of four eggs, two tablespoonfuls butter, two tablespoonfuls sugar, one tablespoonful salt, one-half tablespoonful pepper, one-half tablespoonful mustard, one cupful vinegar. Beat the butter and sugar and other dry ingredients together and add the well-beaten egg yolks. Add the vinegar at the last, pouring in slowly and stirring all the while. Cook in a double boiler until like thick cream. When used add one-third as much cream, either sweet or sour, as salad dressing.—Mrs. W. D. Lear, Chicago, Ill.

Salad Dressing.

One tablespoonful salt, one tablespoonful mustard, two tablespoonfuls flour, one and one-half cupfuls sweet milk, four tablespoonfuls sugar, five tablespoonfuls melted butter, yolks of five eggs, one-half cupful vinegar. Mix all the ingredients together cold and cook in a double boiler until it thickens. (When using this dressing for potato or cabbage salad use a little whipped cream. This is also good with ham or salmon for making sandwiches.)—Mrs. T. A. White, Troquois, S. D.

Salad Dressing.

Two tablespoonfuls butter or one-half cupful cream, one cupful sugar, one cupful vinegar, one tablespoonful flour, two teaspoonfuls mustard, yolks of two eggs, salt and pepper. Mix dry ingredients, melt the butter and mix with them. Beat the yolks of the eggs lightly, heat the vinegar and add to the eggs, gradually, stirring constantly. Pour the vinegar and egg over the other mixture gradually, stirring during the pouring. Cook a couple of minutes.—Mrs. Gust Stene, Colfax, Wis.

Salad Dressing.

One tablespoonful flour, three eggs, one-half pint sugar, one-half pint vinegar, one cupful sour cream, one-half teaspoonful celery seed, salt and pepper. Mix the flour, sugar, and seasoning. Heat the vinegar and add the dry ingredients, the eggs well beaten, the celery if desired and cook until thick. Add the sour cream when taken from the stove. Beat until cold.—Ethel Miller, Auburn, Ill.

Salad Dressing.

Six eggs, six tablespoonfuls sugar, three tablespoonfuls butter, one-half cupful cream, one teaspoonful mustard, one teaspoonful pepper, one and one-half cupfuls vinegar. Beat the eggs and sugar, add the butter, mustard, and pepper, then the vinegar. Cook over a slow fire, stirring constantly, until thick. When cold add a pinch of salt and the cream.—Mrs. J. E. Davis, Charter Oak, Ia.

Salad Dressing.

Eight eggs (yolks), one cupful sugar, one tablespoonful salt, one tablespoonful pepper, one tablespoonful mustard, one-half cupful cream, one and one-half pints vinegar, one-half cupful butter. Mix the eggs, dry ingredients and cream together and bring to a boil. Heat the vinegar and butter, and add the other mixture and let all come to a boil.—Belle Hinkle, Benchland, Mont.

Salad Dressing.

One teaspoonful mustard, one teaspoonful sugar, two teaspoonfuls flour, one-half teaspoonful salt, one egg, one cupful milk. Have butter size of egg hot in frying pan; pour in mixture and cook until thick, then add one tablespoonful vinegar. When cool dilute with cream. You will find this dressing good for all purposes.—Mrs. Mary Hammar, Morgan Park, Ill.

Salad Dressing.

Three pieces bacon, one egg, one-half cupful sugar, one-half teaspoonful mustard, one cupful vinegar. Fry out the bacon grease. Beat the egg, add the sugar, mustard, and vinegar and let come to a boil. Pour over the bacon grease when it boils, and let cool. This is good for potato salad.—Mrs. J. F. Callicott, New Haven, Mo.

Salad Dressing.

Mix teaspoonful each of mustard, sugar, melted butter, flour and salt, one-fourth saltspoonful cayenne pepper. Add the yolk of one egg; beat well. Add six tablespoonfuls hot vinegar; cook until it thickens slightly. Add one-half cupful thick, sweet cream, beaten stiff. Let cool.—Mrs. John H. Wood, Newport, Vt.

Salad Dressing.

Two eggs, one tablespoonful sugar, one tablespoonful salt, one tablespoonful mustard, one pint cream, one cupful diluted vinegar (half and half). Boil, all in a double boiler until thick as cream. When done drop in butter about half the size of an egg.—Mrs. Emer Rasmussen, Enumclau, Wash.

Salad Dressing.

Five eggs, one cupful cream, one tablespoonful mustard, one tablespoonful sugar, one teaspoonful salt, one cupful vinegar. Beat the eggs until light, add the cream and other ingredients and cook in a double boiler until thick.—Mrs. Della Johnstonbaugh, Linton, N. D.

Uncooked Salad Dressing.

One pint sour cream, one and one-half cupfuls sugar, one cupful vinegar, one teaspoonful mustard, six hard-boiled eggs, seasoning. Mash the yolks of the eggs, stir in the dry ingredients, then add the wetting, and mix well.—Mrs. Nellie Gaither, Covel, Ill.

Salad Dressing.

Two eggs, two tablespoonfuls sugar, piece butter size of a walnut, one teaspoonful mustard, pepper, one cupful vinegar. Mix all these ingredients cold and cook until like a soft custard.—Mrs. J. E. Lewis, Beaver, Minn.

Salad Dressing.

One egg, well beaten, one-half cupful sweet or sour cream, salt and pepper, one-half cupful vinegar, two tablespoonfuls sugar.—Mrs. Georgia Freeman, Longton, Kan.

Dressing for Potato Salad.

Five hard boiled eggs (yolks), three tablespoonfuls mustard, four tablespoonfuls sweet cream, three tablespoonfuls sugar, vinegar. Mash the yolks fine and add the mustard, cream, sugar and then a little vinegar at a time until you have enough to wet the potatoes. Make the salad with cold boiled potatoes, and the whites of the eggs for garnishing.—Lura Phipps, Decatur, Neb.

Mayonnaise Dressing.

One egg (yolk), one-half teaspoonful mustard, one-half teaspoonful powdered sugar, two tablespoonfuls vinegar, two tablespoonfuls lemon juice, red pepper, two cupfuls olive oil.

Beat the egg, then add the mustard, salt, sugar. Add the oil at first drop by drop. Thin occasionally with the lemon juice and vinegar. Everything should be cold to have the dressing blend.—Mrs. Chas. Lattermann, New York, N. Y.

Mayonnaise Dressing.

One egg, olive oil, cayenne pepper, salt, mustard. Take the raw yolk of the egg, and stir into it all the olive oil possible. Season with the pepper, salt and mustard.—Mrs. L. Fowler, Hardin, Ill.

Salad or Mayonnaise Dressing.

Three eggs, two tablespoonfuls sugar, one tablespoonful flour or cornstarch, one tablespoonful butter, pinch of pepper, one teaspoonful mustard, one teaspoonful salt, one-half cupful vinegar, one-half cupful water, juice of one-half lemon. Cook in a double boiler, all but butter and lemon juice, until thick. Add the butter just before removing from the fire. Cool a little and add the lemon juice. Mix when cold with equal parts of whipped cream.—Mrs. R. S. Overman, Fairfax, Okla.

Sweet Salad Dressing.

One egg, one tablespoonful cornstarch, three tablespoonfuls granulated sugar, one cupful cream, two tablespoonfuls butter, one-half teaspoonful salt, one-half teaspoonful mustard, white pepper, one-third cupful vinegar. Beat until smooth the egg, cornstarch, sugar, salt, mustard, and white pepper. Add to this the cream and when blended beat in the vinegar, which has been heated to the scalding point. Add the butter and stir constantly until it begins to thicken. Beat for five minutes when taken from the stove. Thin with cream.—Mrs. John Tine, Jr., West Keyden, N. Y.

Sweet Salad Dressing.

One-half cupful vinegar, one teaspoonful mustard, butter size of a walnut, two tablespoonfuls brown sugar, salt, two eggs, one teaspoonful flour. Beat all together and cook as thick as sour cream. Thin with cream.—Mrs. Mildred LaBute Kent Bridge, Ont.

1877

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SANDWICHES.

Beauty Sandwiches.

Lettuce, with a layer of horseradish on either side and placed on well buttered bread, makes a sandwich which beauty doctors advise to clear the complexion.—Chicago Tribune.

Celery Sandwiches.

One cupful chopped celery, two chopped sour pickles, eight chopped stuffed olives, one-half cupful chopped walnuts. Moisten with a salad dressing and spread between thin buttered slices of bread.—Mrs. Simpson, Minneapolis, Minn.

Celery-Nut Sandwiches.

Four tablespoonfuls chopped blanched almonds, eight tablespoonfuls chopped celery. Mix with mayonnaise dressing and spread between slices of bread.

Cheese Sandwich.

Grate one-half pound American cream cheese with three pimentos cut fine. Add a mayonnaise dressing of two eggs, well beaten, three even tablespoonfuls sugar, butter size of a walnut, one-half teaspoonful dry mustard, three tablespoonfuls vinegar, two tablespoonfuls water. Boil until thick, set away to cool, when add a little milk to thin, then add this to the cheese and pimentos; spread between slices of bread.—Chicago Tribune.

Date Sandwiches.

Take equal parts of chopped dates and English walnuts. Moisten with a salad dressing and spread between thin buttered slices of bread.—Mrs. Simpson, Minneapolis, Minn.

Egg Sandwiches.

Boil two eggs hard and remove shells. Chop fine and add pepper, salt, and one teaspoonful prepared mustard to each egg. This will make enough for three.—Mrs. W. E. Pierson, Rockford, Wash.

Fig Sandwiches.

One cupful steamed figs, one cupful chopped English walnut meats and blanched almonds. Moisten if necessary with a little orange or pineapple juice.

Fruit Sandwiches.

Take thin slices of raisin bread, butter them and fill with the fig filling prepared as follows: One-half pound finely chopped figs, one-third cupful sugar, one-half cupful boiling water, and two tablespoonfuls lemon juice. Mix and cook in a double boiler until thick enough to spread.—Chicago Tribune

Jelly Sandwiches.

Cut thin slices of warm fresh bread. Remove crusts, butter them evenly, spread with current jelly, and sprinkle with freshly grated cocoanut. Roll each slice separately and tie with baby ribbon.—Chicago Tribune.

Peanut Butter.

Shell, skin and chop the peanuts, or use meat cutter. Add olive oil or melted butter to make a paste, salt and dash of pepper if liked.—Mrs. Franklin, Albuquerque, N. M.

Peanut Sandwiches.

Take a glass of fresh roasted peanuts after the shells and skins have been removed. Chop them up very fine, and mix with the following dressing until sufficiently moist to spread between buttered bread. Dressing: One heaping tablespoonful cold butter, three tablespoonfuls sugar, one teaspoonful flour, two eggs, one-half cupful vinegar. Cook well and let cool before using.—Miss Mary E. Stewart, Salem, Ind.

Relish Sandwiches.

Chop eight olives, six pickles, two pimentos, two-thirds cupful English walnuts very fine, then blend with a thickened cooked mayonnaise. Spread between slices of white bread, being careful not to get the filling over the edges.—Hazle Spivey, Dayton, O.

Salmon Sandwiches.

Chop fine one can salmon, one cupful bread crumbs, one tablespoonful melted butter. Season with salt and pepper, mix and pack in two one-pound baking powder cans, well greased. Put lids on and boil one and one-half hours in pot of water. When cool shake out and slice.—Mrs. C. A. Moody, Hoosier, N. D.

Salt Pork Sandwich.

Cut and butter bread as for any sandwich. Cut salt pork in thin slices and fry crisp and cover one-half of the sandwich with the pork and press on the other half. This is a very good sandwich for woodsmen.—Mrs. H. L. Chandler, Gray, Me.

Sandwich Filling.

Seed and wash one-fourth pound each of dates, prunes, raisins and washed figs. Shell and blanch one-half cupful

almonds, one-half cupful hickory or Brazil nuts, and one, half pound pecans. Put a few of the nuts through the meat chopper, then some of the fruit mixture, alternating until all ingredients are chopped. Mix to a paste with juice of two oranges and one lemon or with sherry, and pack in round molds or baking powder tins. Set in cold place till ready for use. Slice thin brown bread and butter or use on toasted crackers.—Mrs. Hope Schiele, Salina, Kan.

Shrimp Sandwiches.

Shredded shrimp and finely minced celery and your favorite salad dressing makes an excellent Lenten filling.—Chicago Tribune.

Tomato Sandwiches.

Take crisp new tomatoes, slice evenly, and spread over them finely minced celery and mayonnaise dressing. Place this mixture between triangles of velvety home-made bread Delicious.—Chicago Tribune.

SOUPS.

Bean Soup.

Two cupfuls soup beans, one onion, three or four slices side meat or bacon, one medium sized potato. Cook the beans in a quart of water with a small pinch of soda in it till they are about half done, drain and put two quarts boiling water on them, add the bacon cut in small pieces, cook until beans are almost done, then put in the onion and potato chopped fine. Salt and pepper to taste. Add more water as needed.—Mrs. A. T. Maxfield, Walla Walla, Wash.

Corn Soup.

One can corn, one pint water, twelve pepper corns, a bit of bay leaf, four cloves, two teaspoonfuls sugar, one slice onion, one teaspoonful salt, one-eighth teaspoonful soda, two teaspoonfuls butter and three teaspoonfuls flour.—Ella Humphrey, Tebbetts, Mo.

Cream of Corn Soup.

Take two cans corn, rub through colander, add two quarts milk, pepper, salt and butter to taste; put on stove and bring to boiling point, then stir in two well beaten eggs.—Mrs. Chas. Daley, Washington, Ill.

Noodles.

Two eggs, two tablespoonfuls milk, one-fourth teaspoonful butter. Work stiff with flour, roll very thin, cut in thin strips and boil ten minutes with chicken, ham bone or beef.—Mrs. Edw. Rhodes, Lostant, Ill.

Noodles.

Three eggs, one-half cupful sweet milk, pinch of salt, flour to make stiff. Roll out thin and let dry a few minutes, then cut in fine pieces and boil.—Mrs. Elizabeth Mapes, Farry, Okla.

Noodles for Soup.

Beat yolk of one egg and mix with enough flour to roll thin, adding a pinch of salt to flour. Cut into short narrow strips and let dry. Boil fifteen minutes.—Lila Burke, Springfield, Ill.

French Onion Soup.

Fry two onions in lard or butter, then pour in slowly some boiled water, salt, pepper, two eggs, let all come to a boil and serve, or use milk and no eggs in place of water.—Mrs. L. Bonvallet, Chicago, Ill.

Oyster Soup.

One pint oysters, one pint milk, seasoning, one tablespoonful butter, one tablespoonful flour. Drain the oysters and bring the liquor to the boiling point, skimming off the scum until the liquor is clear. Add the oysters, removing any scum that may rise. Add the milk and seasoning. Roll the butter and flour to a stiff paste and break into the soup, stirring until smooth. Let it boil and then serve.—Mrs. J. W. Bougher, Monett, Mo.

Oyster Soup.

One can oysters, butter size of an egg, one quart sweet milk, seasoning. Put all the ingredients in a kettle and heat to the boiling point.—Miss Bertha Mapes, Farry, Okla.

Oyster Plant Soup.

One bunch oyster plant, one quart milk, one tablespoonful cornstarch, one tablespoonful butter. Wash and scrape the plant, cut into small pieces and boil in as little water as possible. Heat the milk in a double boiler. Cream the butter and cornstarch and add to the milk. Then add the oyster plant and season to taste.—Mrs. O. N. Lindh, Lengly, Minn.

Cream of Pea Soup.

One pint canned peas, one quart milk, one teaspoonful butter, two tablespoonfuls flour, salt and pepper. Press peas through colander, put milk on to boil in pan of water, as soon as it boils add peas. Rub butter and flour together, add them to boiling soup and stir until it thickens. Very good for an invalid.—Mae L. Hartman, Lancaster, O.

Potato Soup.

Peel and slice potatoes, boil in salt water until quite soft. Put in frying pan some meat drippings, slice in an onion, and some stale bread crumbs, fry until light brown, then add to the boiled potatoes.—Mrs. T. H. Parrish, Ebensburg, Pa.

Salmon Oyster Soup.

Take one twenty-cent can of red salmon, mash fine with a fork, put a gallon of fresh sweet milk on the stove, let heat, add salt, pepper and butter, then the salmon. Let this come to a boil and serve with crackers. This is as good as oyster soup.—Mrs. Ruth Seabridge, Tuttle, Okla.

Cream Tomato Soup.

One quart tomatoes, one-half teaspoonful soda, one quart sweet milk, one-half cupful rolled crackers, seasoning, butter. Cook the tomatoes slowly for about half an hour in a granite kettle. Strain, put back in the kettle, add the other ingredients. Serve hot. Be careful it does not scorch after it is thickened.—Mrs. C. E. Smith, Parlier, Cal.

Okra and Tomato Soup.

One pint sliced okra, one and one-half pints tomatoes, two quarts water, three teaspoonfuls salt, one-fourth teaspoonful pepper, three tablespoonfuls rice, three tablespoonfuls minced onion, one green pepper, two tablespoonfuls butter. Pare and cut fine the tomatoes, add the other ingredients but the butter and cook gently for two hours. Then add the butter. The bones of a roast or boiled meat cooked with the soup add to the flavor.—Miss Louise Brown, Waller, Tex.

Rice Tomato Soup.

One good soup bone, one good ham bone, one quart tomatoes, one stalk celery, one small red pepper, one-half teaspoonful sage, one-fourth teaspoonful cinnamon, a little nutmeg, a few cloves. Cork. Cook one-fourth cupful rice and add to the above mixture, after it has been strained. Thicken a little with cornstarch or flour. Salt to taste.—Mrs. W. S. Montis, Des Moines, Ia.

Tomato Soup.

One quart sweet milk, one pint water, one pint canned tomatoes, a pinch of soda, one tablespoonful butter, salt and pepper to taste. Heat milk and water to boiling point, add pinch of soda before putting in the tomatoes.—Mrs. Anna F. Nickel, Williamsville, Ill.

Tomato Soup.

One quart tomatoes, one pint water, two tablespoonfuls flour, two tablespoonfuls butter. Mix flour and butter together smoothly and heat. Let tomatoes and water heat together, add one-half teaspoonful soda, strain and pour over butter and flour slowly to avoid making lumps, add one quart of milk just before serving, season with salt, pepper and sugar.—Mrs. Edw. Rhodes, Lostant, Ill.

Tomato Soup.

One quart tomatoes, one quart milk, one teaspoonful soda, butter, salt and pepper, one dessertspoonful cornstarch. Stew the tomatoes until perfectly smooth, add the milk and when it boils add the soda. When nearly done add the seasoning, butter and the cornstarch dissolved in a little cold milk. A stalk of celery boiled with the tomatoes improves the taste of the soup.—Sunshine.

Vegetable Cream Soup.

Two heaping tablespoonfuls each finely sliced onion, carrot, turnip, potato and celery. Add one and one-half pints cold water, cook thirty minutes, add another quart hot water or milk. Thicken with two tablespoonfuls butter and flour rubbed together; season with salt and pepper and cook a little longer. Fine on a cold day.—Mrs. Jessamine S. Bur-gum, Arthur, N. D.

VEGETABLES.

Baked Beans.

One pint navy beans, one quart tomatoes, one tablespoonful salt, one tablespoonful sugar, butter size of an egg. Soak the beans over night and drain. Cover with cold water and cook until tender. Put the tomatoes through the sieve and add to the beans with other ingredients and bake as dry as you like them.—Mrs. J. W. Van Allen, Fremont, Neb.

Baked Lima Beans.

One quart lima beans, one onion. Pour boiling water over the beans and let them stand over night. Pick over in the morning and put on to boil in cold waer. Add salt. When partly done, put in a baking dish, add the onion cut up fine. sprinkle with putter or olive oil and a little sugar or syrup.—Mrs. Chas. Latterman, New York, N. Y.

Boston Baked Beans.

One quart beans, one-half pound pork, one tablespoonful salt, one cupful molasses, one small bottle catsup. Soak the beans over night. Drain and cover with fresh water to which one-half a teaspoonful of soda has been added and cook until the skin wrinkles. Drain again and put in the bean pot with the pork, salt, molasses and catsup; cover with boiling water. Bake six hours.—Mrs. Emma Curtis, St. Louis, Mo.

Lima Beans.

One cupful lima beans, two-thirds cupful cream. Cook the beans until tender, then drain and when about dry season with salt, pepper and butter and pour over them the cream and let all come to a boil.—Mrs. M. E. Pierson, Plainville, Kan.

Baked Cabbage.

Cabbage, onion, pork. Cut a solid head of cabbage in eighths and lay in a bread pan. Salt and pepper, slice an onion over it, then slice some pork in small pieces. Pour on hot water and bake until nearly dry.—Mrs. Bessie Eddy, Woodinville, Wash.

Cabbage Stew.

One-quarter of a cabbage, one quart sweet milk, two tablespoonfuls butter. Boil the cabbage until tender in salted water. Strain and add the milk to the cabbage; butter, salt and pepper to taste and let all come to a boil. Serve with crackers.—Mrs. Joe Herber, Apache, Okla.

MODERN WOMEN OF AMERICA COOK BOOK.

Hot Slaw.

One cupful sweet cream, one-half cupful sugar, one-half cupful vinegar, one tablespoonful flour, salt and pepper. Put the salt, pepper and vinegar over one quart of finely chopped cabbage. Stir the flour with the sugar, add the cream and put over the fire. Cook until thick. Put in the cabbage and stir until well mixed. Care should be taken to put the vinegar over the cabbage or it will curdle the cream.—Miss Anna Stuckle, Butler, Pa.

Northern Cabbage.

One quart chopped cabbage, one-half cupful vinegar, two eggs, one teaspoonful mustard, one teaspoonful sugar, salt, pepper, one teaspoonful butter. Cook all but the cabbage until the mixture thickens, then add the cabbage and cook five minutes.—Mrs. Jesse Rowe, Milwaukee, Wis.

Cold Slaw.

One small head of cabbage, four teaspoonfuls sugar, cream, vinegar, eggs. Put the sugar into a cup, fill the cup nearly full of cream and stir together until the sugar is dissolved. Then while stirring constantly add enough vinegar to fill the cup. Pour over the cabbage just before ready to serve. If wanted extra nice add an egg well beaten.—Mrs. Ida Hauck, Wever, Ia.

Cold Slaw.

One egg, one-half cupful sugar, one-half cupful vinegar, one-half cupful cream. Cook the egg, sugar and vinegar, adding a little pepper. Cool, and when cold add salt and one-half cupful cream. Stir and pour over the cabbage which has been chopped fine.—Mrs. Andy Gruber, Benjamin, Mo.

Cold Slaw.

Select a firm white head of cabbage. Cut into thin long threads, salt, mash well with a potato masher. Melt a little butter, pour it over the slaw. Mix a half cupful of vinegar and same amount of sour cream. Pour this over the cabbage.—Mrs. F. H. Parrish, Ebensburg, Pa.

Cold Slaw.

Cut cabbage fine. To one-half gallon of cabbage use one teacupful of sour cream and one of vinegar, tablespoonful sugar, and little salt and pepper; then mix. Let stand half hour before using. It is fine.—Mrs. Minnie Dodson, Fort Madison, Ia.

German Cabbage.

One quart sliced cabbage, two tablespoonfuls butter, one-half teaspoonful salt, one tablespoonful onion, nutmeg, cayenne, one tablespoonful sugar, two tablespoonfuls vinegar. Slice the cabbage and soak in cold water. Put one quart in

a sauce pan with the butter, salt, onion chopped fine, nutmeg, few grains of cayenne and cover. Cook until the cabbage is tender, then add the vinegar and sugar and cook five minutes.—Miss Eva Stillwell, La Junta, Col.

Dressing for Slaw.

One tablespoonful sugar, one tablespoonful flour, one tablespoonful butter, one cupful sweet milk, one egg, one-half cupful vinegar, one-half cupful water. Cook all together, but the milk, until thick, and cool. When cool add the milk.—Mrs. W. M. Henry, Lincoln, Mo.

Corn Chowder.

Two slices fat pork, onion, six potatoes, one can corn, one quart milk, one teaspoonful butter. Cut the pork into dices and fry out in the bottom of a kettle. Remove the scraps and cut up the onion into the grease and fry until brown. Pare and slice the potatoes and add to the onion with salt and pepper to taste. To all this add one quart of water and when the chowder comes to a boil add the corn. Add the milk when the potatoes are done and the butter when it comes to a boil again.—Louise Clark, Hawthorne, N. J.

Corn Fitters.

Six large or eight small ears of corn, one egg, flour if needed. Grate the corn on a horseradish grater and scrape the cob with a knife. Mix with the corn, the egg, salt and pepper to taste and if too thin add a little flour. Cook in hot lard the same as doughnuts.—Mrs. A. Klingbell, Bixby S. D.

Corn Fitters.

One can corn, two eggs, one-half teaspoonful baking powder, flour, salt. Mix the corn, eggs well beaten with salt and pepper and enough flour to make a thick batter. Drop from a spoon into hot fat.—Mrs. Simpson, Minneapolis, Minn.

Corn Oysters.

One can corn, one cupful sifted flour, one-half teaspoonful salt, three tablespoonfuls milk, pepper, one-half cupful melted butter. Stir into the flour (a scant cupful), the melted butter, salt, pepper and milk and the corn. Beat all five minutes. Drop into smoking hot lard by the spoonful, dipping the spoon each time in the fat and fry a nice brown. (Fry these in the spider.)—Mrs. Algot Haeggquist, Rockford, Ill.

Corn Oysters.

One egg, one cup sweet cream or milk, one pint sweet corn, one-half teaspoonful baking powder, flour. Beat egg well and add with the milk to the sweet corn, when it has been cut from the cob. Sift the baking powder and flour, adding enough to the corn to make a batter as for hot cakes. Fry in hot lard.—Gertie Pitzer, Natchez, Wash.

Corn Oysters

One pint corn, crackers, two eggs. Mix the corn and well beaten eggs, season with a pinch of salt and pepper and a little butter. Mix all together and then add enough cracker crumbs to make it stiff enough to drop in frying pan with a teaspoon. Fry a light brown.—Luella Frank, Ola, S. D.

Escalloped Corn.

One can of corn, or one cupful of fresh corn, one cupful cracker crumbs, milk. Season the corn with salt and pepper and a bit of butter. Mix all together with the crackers and add milk enough to cover, after it has been placed in a baking dish. Bake until brown.—Miss Mary Williams, Arcadia, Kan.

Flemish Carrots.

One quart carrots, one quart boiling water, one teaspoonful salt, two tablespoonfuls butter, or good drippings, one-quarter teaspoonful pepper, one and one-half cupful soup stock, one teaspoonful chopped parsley. Scrape carrots and cook them in boiling salted water until tender, and drain. Heat the butter, brown the onion in it, add the carrots and seasoning. Put over the fire for ten minutes and add the soup stock. Cover and simmer for twenty minutes.—Louise Clark, Hawthorne, N. J.

Fried Egg Plant.

One egg plant, two, eggs, rolled crackers. Peel the egg plant, cut in round slices and sprinkle each slice with salt. Let them stand half an hour, then drain water from the plant and wipe each piece very dry on a clean cloth. Have the well beaten eggs in a shallow dish. Dip the egg plant in the egg then in the cracker crumbs and fry in hot butter until thoroughly done.—Sunshine.

Stuffed Egg Plant.

Cook egg plant fifteen minutes in boiling salt water to cover, cut a slice from the top with spoon, remove pulp, chop pulp, add one cupful soft stale bread crumbs, melt a teaspoonful butter, one-half tablespoonful finely chopped onion, cook five minutes. Fry slices of bacon in place of butter. Season with salt and pepper, if necessary add a little water. Cook five minutes. Cool, then add one beaten egg, refill egg plant, cover with buttered bread crumbs, and bake twenty-five minutes in a hot oven. This is fine.—Mrs. Clyde Cox, Crawfordsville, Ind.

Fried Oyster Plant.

Fry the oyster plant the same as the egg plant.—Sunshine.

Lentil Roast.

Two cupfuls cooked lentils, two cupfuls bread crumbs, one cupful peanut butter, two eggs, one cupful boiling water. Put the peanut butter in a mixing bowl and pour the water over it, pouring slowly. Stir until the butter is dissolved; then add

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the other ingredients, with the salt and pepper to taste, and mix well. Bake in a buttered pan for one hour.—Louise Clark, Hawthorne, N. J.

Macaroni with Tomatoes.

Boil the macaroni in salt water until done. Drain and add one can of tomatoes, butter, pepper, one-half cupful sweet milk or cream. Bake until a nice brown.—Mrs. Etta Stoll, New Middletown, Ind.

Macaroni—Italian Style.

One-half pound macaroni, one onion, one pint strained tomatoes, grated cheese. Break the macaroni into small pieces and cook until tender in salted water. When done, drain and dash over with cold water. Place a little fat in the frying pan and fry the onion in it until brown. Skim out the onion and add to the grease the tomatoes, a pinch of cayenne and salt to taste. Cook a few minutes. Put a layer of the macaroni in a pan, cover with grated cheese, then part of the tomato sauce, and continue until the pan is filled. Bake in a moderate oven for an hour.—Mrs. Orville McCormick, Richmond, Cal.

Scalloped Onions.

Six onions, four tablespoonfuls flour, two cupfuls milk. Peel and quarter the onions and boil until tender. When done, drain and put in a baking dish. Pour over a sauce made by boiling the flour and milk until thick. Salt to taste, and sprinkle with bread crumbs on the top. Let brown in the oven.—Miss Emma Duspiva, Ramsey, Ill.

Glazed Onions.

Boil until tender as many onions as you wish to serve. Put in a shallow pan and pour over them a syrup made of one-half cupful of sugar, one cupful water, and butter the size of a nut. Brown in the oven.—A. C. V.

Escalloped Potatoes.

Butter a pudding dish. Put in a layer of thinly sliced potatoes, dot with bits of butter, salt and pepper. Then put in a generous supply of bread or cracker crumbs, or both. Fill with alternate layers of each. Pour on milk until you can just see it around the edge of the potatoes. Bake two hours in a moderately slow oven. (This is a good dish in which to use left-overs, cold eggs, dried bread, scraps of lean meat, left-over macaroni and crackers.)—Mrs. Chas. Stacey, Clark, S. D.

Escalloped Potatoes.

Six potatoes, one quart milk. Pare, wash and slice the potatoes into thin slices into a two quart dish, adding salt, pepper, pieces of butter and a shake of flour between each layer. Put salt, pepper, butter and flour on the top and pour over all the milk. Bake about three-quarters of an hour in a moderate oven.—Mrs. A. E. Hardy, Govan, Wash.

Irish Potato Cakes.

Six large potatoes, two eggs. Boil and mash the potatoes, add salt and the eggs well beaten. Add flour enough to make a dough, roll out thin and cut into squares. Fry in butter.—Mrs. Franklin, Albuquerque, N. M.

Potato Chips.

Slice the pared potatoes on a cabbage cutter; six will be sufficient for an ordinary meal. If made in winter, let the slices stand in water about two hours in a cold place, but if in summer, in ice water for some time. Drain the water off, dry the potatoes on a cloth, fry in very deep, hot fat as you would doughnuts. Let them dry on paper and then sprinkle with salt.—Ethel Hitch, Lawler, Ia.

Potato Chowder.

Pare and dice three large potatoes. Cover with cold water and boil until tender. Dice one-half pound smoked ham. Slice one large onion. Brown the onion and ham together and add to the potatoes, together with one-half pint milk and one large spoonful of browned flour and two spoonfuls melted butter. Mix the butter and flour before adding.—Mrs. A. W. Anderson, Colorado Springs, Col.

Potato Croquettes.

Two cupfuls mashed potatoes, one egg, two tablespoonfuls flour, one teaspoonful baking powder. Beat the egg and add to the mashed potatoes. Then add the flour and baking powder. If they do not drop readily from the spoon, add a little sweet milk. Fry in hot lard the same as doughnuts. If a large dishful is required add two or three eggs.—Mrs. John Brown, Sweet, Ida.

Potato Puffs.

Nine potatoes, one-half cupful cream, one teaspoonful butter two eggs, two crackers, rolled. Cook the potatoes until mealy. Mash and add the other ingredients mixed thoroughly. Pack in a long tin and bake until a golden brown. Serve with whipped cream and garnish.—Mrs. Wm. Van Houten, Jr., Grand Rapids, Mich

Breakfast Potatoes.

Five potatoes, three eggs. Pare and cut the potatoes into small pieces. Fry in enough drippings to make them good. Salt to taste. Beat the whites of the eggs and then add the yolks and beat together. Spread over the potatoes and stir until the egg is done.—Mrs. E. S. Duarte, Duarte, Cal.

Club Potatoes.

Bake potatoes and when cold cut off one end and scrape out the contents. Mash the potatoes with a little cream, salt and pepper and mix with grated cheese and ground meat if

desired. Fill the potato shells and bake for twenty minutes in a hot oven. These can be fixed the day before using, so are nice for Sunday dinner.—Mrs. Chas. Godfrey, LaSalle, Col.

Randor Potatoes.

Slice a half dozen white raw potatoes. Cover the bottom of a baking dish with a thick layer of the potatoes, add small bits of butter, some chopped onion, dust lightly with salt and pepper, add another layer of potatoes, onion, butter, salt and pepper and repeat process until dish is full. Cover with milk and bake slowly for two hours. Very nice for anyone who likes potatoes.—Mrs. Susie McClanahan, Elk Creek, Neb.

Savory Potatoes.

Two tablespoonfuls drippings, one teaspoonful powdered sage, two tablespoonfuls flour, six cold boiled potatoes, onion chopped fine, one and one-half cupfuls water. Put the drippings and onion into a frying pan, season with salt and pepper and the sage. Let the onion brown, then turn in the potatoes cut in small pieces. Stir until all are covered with drippings, then sift over it the flour and add the water. Let cook about fifteen minutes and serve hot.—Mrs. J. J. Fulford, Point Edward, Ontario, Can.

Browned Sweet Potatoes.

Boil sweet potatoes until tender, about twenty-five minutes. When done, mash and add butter to them. Put in a buttered baking dish and bake in a hot oven until brown.—Louise Clark, Hawthorne, N. J.

Candied Sweet Potatoes.

Slice cold boiled sweet potatoes in a pan, spread with sugar and put in butter. Cook slowly until they have browned nicely and formed a rich syrup.—Mrs. W. M. Stephens, Linden, Mo.

Sweet Potato Puffs.

Two cupfuls mashed sweet potatoes, one teaspoonful butter, one cupful milk, two eggs. Mix all these ingredients, turn into a greased baking dish and bake until a golden brown.—Mrs. W. M. Stephens, Linden, Mo.

Rice Fritters.

One-half cupful rice, one quart milk, two eggs, three tablespoonfuls sugar, two teaspoonfuls vanilla, one egg, one cupful milk, flour. Mix all the ingredients and cook until tender. Turn out on a tin in a layer not thicker than one-half inch and let it get quite cold to set the rice. When cold cut into three-cornered pieces and dip in a batter made of the one cupful milk, one egg and flour enough to make a batter and fry a golden brown in hot lard. Sift sugar on top.—Mrs. T. J. Roberts, East Sioux Falls, S. D.

How to Cook a Squash.

Peel the squash, add one cupful sugar and three table-
 spoonfuls butter and bake two and one-half hours.—Mrs. S. C.
 Hoback, Jamestown, Mo.

Spaghetti.

One-third ten-cent box spaghetti, two onions, can toma-
 toes, three slices bacon. Break the spaghetti into small
 pieces, drop into boiling water and cook until tender. Slice
 the onions in with the spaghetti and let them cook together.
 Cut the bacon into small pieces and fry until done. Pour the
 tomatoes into a baking dish, then pour in the bacon and
 grease. Drain the water from the spaghetti and pour the
 spaghetti into the baking dish. Season all with salt, pepper
 and sugar. Make it pretty sweet and hot, if liked that way.
 Mix well and bake about one hour.—Mrs. W. D. Lear, Chi-
 cago, Ill.

Spinach and Rice.

One large pan spinach, one-half cupful rice, three eggs.
 Wash and pick over the spinach; put in a kettle. Wash the
 rice and put in with the spinach. Pour boiling water over all,
 enough to about half cover the spinach, and add a table-
 spoonful of salt and some pepper. Cook until the rice is done—from
 twenty to thirty minutes. Hard boil the eggs. When the spin-
 ach and rice are done, chop two of the eggs and mix with the
 spinach. Slice the other and garnish the top of the dish of
 spinach. Cut small cucumbers in half, lengthways, and lay
 between the slices of eggs.—Mrs. A. T. Maxfield, Walla Walla,
 Wash.

Succotash.

Six ears fresh corn, one quart lima beans. Cut the corn
 from the cob. Stew the beans and corn separately and drain.
 Turn together and season with salt, pepper, butter and a little
 rich cream with a very little thickening.—Mrs. W. G. Elliott,
 Spokane, Wash.

Baked Tomatoes.

Select the tomatoes as near one size as possible. Peel and
 cut out the core, leaving a deep space in the center. Place
 in a baking pan, fill the center with butter, sugar, salt and
 pepper to taste. Bake half an hour. When done, lift out the
 tomatoes and place on individual dishes. Thicken the juice
 that is left with a little flour and pour over the tomatoes.
 Serve hot.—Bertha Leedom, Ashton, Mo.

Baked Tomatoes.

Wipe and remove thin slice from stem end of six smooth,
 ripe tomatoes, take out seeds and pulp. Drain off most of
 liquid, add an equal quantity of cracker crumbs, season with
 salt and pepper. Add a little onion juice, refill tomato with

mixture, place in a buttered pan, sprinkle with buttered crumbs. Bake twenty minutes.—Mrs. Clyde Cox, Crawfordsville, Ind.

Tomatoes and Cheese.

One pint tomatoes cooked, one tablespoonful flour, one tablespoonful butter, one-half teaspoonful salt, one-eighth saltspoonful paprika, two eggs, one cupful grated cheese, crackers. Cook the tomatoes in a chafing dish ten minutes. Add the flour, butter, salt, paprika, stirring constantly. Add the eggs well beaten, stirring rapidly until well blended, then add the cheese. Stir until the cheese is thoroughly dissolved, serve at once on crackers.—Mrs. Albert Sanders, Camrose, Alta.

Vermicelli—Spanish.

Cook the vermicelli in salt water until done. Drain. Fry one onion in olive oil until brown. Add three-quarters of a can of tomatoes to the vermicelli and onion. Season to taste with red pepper and chill powder. Dot the top with butter, add a little more salt and bake three-quarters of an hour, or until nearly dry.—Mrs. W. J. DeArmond, Kirkland, Ariz.

SANATORIUM RECIPES AND HINTS.

Contributed by A. S. Hoffman, Chef of the Modern Woodmen Sanatorium, Colorado Springs, Colo.

How to Make Good Coffee.

There is hardly anything more interesting to the family than a good cup of coffee. A high grade coffee properly roasted, blended and ground not too fine, will if properly used and made right, make a cup of coffee fit for a king.

Use twelve ounces of coffee to the gallon of boiling hot water. If it is to be extra strong, use sixteen ounces to the gallon. When the water reaches the boiling point, add a little to open the pores of the coffee mixing thoroughly then add the remainder, pouring in slowly until all the good there is in the coffee comes out. To make the coffee clear add a half teaspoonful salt. If followed it will make a cup of coffee fit for any one. Be sure and serve it in hot cups and use hot milk.

Bolled Rabbits.

Sometimes the rabbits that are stewed have a strong flavor. This may be avoided by boiling in plenty of water for fifteen minutes; then drain, cover with fresh boiling water, and stew for an hour and a half. Before boiling, the rabbits should lie in cold water one hour.

How to Clarify Fat.

Cut the pieces of fat to be rendered in small pieces. Place in a pan with water to cover. Boil for two hours and drain. When cold you will have a solid lump of white grease, which can be used for cakes or pastry, and is much better than butter or lard.

Sweet Breads a la Rothschild.

Blanch off sweet breads until parboiled in hot water, by adding a sliced onion, some cloves, three or four slices of lemon. When partly done, drain and cool. Then put some butter on your chafing dish and take your sweet breads sliced and put them in the butter. Let it simmer for thirty minutes. Add your pepper and salt and a few sliced truffles and mushrooms to it. When done, make a Bernaise sauce which consists of the yolk of three or four eggs, a little vinegar, a shallot or two, and thicken to suit your taste.

Fried Sweet Breads—Sauce Perigoux.

Blanch off the same as the other. When done make a little batter out of three eggs. Roll your sweet breads in the same. Then roll them in cracker dust. Fry them a nice golden brown.

Sauce.

With a small glass of Madeira wine, work some minced shallots (fried), a little meat glace, anchovie butter, sliced truffles and sliced mushrooms. Let it simmer until cooked.

Lobster a la Newburg.

Place some butter in the chafing dish, add the meat of two lobsters, cut in one inch pieces, some sliced truffles, if handy, sautee for five minutes, then add one-half cupful of Madeira or sherry wine and reduce to one-half. Beat a cupful of cream with three or four yolks of eggs; add to it the lobsters, shuffle them about until set, then serve with hot toast.

RECIPES.

To clean water bottles and glassware in general.—Cut a lemon into small pieces and put in the article you desire to clean and shake with a little water a minute or two and it will become as clear as crystal.

How to Keep Celery.

Celery can be kept a week or ten days by first rolling it in brown paper, then in a towel and keeping it in a dark and cool place. Before you put on the table, put in a pan of cold running water. This will make it crisp and cold.

How to Make Corn Beef.

Boil five gallons of water, add two and one-half pounds saltpeter, one-half pound soda, three pounds rock salt. When it comes to a boil, let it cool off. Take a brisket or a nice butt to corn. It should be cured after about five days in the brine.

For Steaming Potatoes.

Put a cloth over them before putting the lid on. They will take less time to cook and be much more mealy than when done in the ordinary way.

Jelly Knuckle of Veal.

Put the knuckle of veal into a pot and cover with two quarts of cold water. Let it simmer for two hours; after that, put in a small onion sliced, a bay leaf, three-fourths whole pepper corns, a few cloves; then let it simmer for an hour. Then remove all the meat from the bone and cut into small squares and put in a mould, boil down the liquid to one quart and strain; add a little vinegar, salt and pepper to taste; pour over the meat and leave to stand until cold and firm. It will make a delicious cold dish.

Contributed by Miss Mac Hall, in charge of Diet Kitchens

Boiled Custard.

Heat two cupfuls of milk, beat the yolks of four eggs with three tablespoonfuls sugar, add the hot milk slowly to the eggs and sugar. Cook until it forms a coating on the spoon; remove from the stove at once and add a speck of salt and the flavoring. Serve very cold.

Eggnog.

Beat the yolk of one egg with one teaspoonful sugar until very light; beat the white stiff, mix with the yolk, then turn into a glass and add the milk and flavoring and a teaspoonful of whipped cream.

Baked Apples.

Remove the cores and stuff with chopped dates and raisins; pour over the apples melted butter, sugar, and a little hot water; bake in a slow oven.

Creamed Chicken on Toast.

Stew chicken until tender; remove from the broth; add one-half cupful cooked rice and thicken; pick chicken from the bone; cut in small pieces and add it to the thickened broth and rice; serve on nicely browned and buttered toast.

Grape Juice Jelly.

Dissolve one envelope of gelatine in one-half cupful cold water; add two cupfuls hot water, one cupful sugar, one cupful grape juice and the juice of two lemons. When the gelatine begins to stiffen add the beaten whites of three eggs. Serve with whipped cream.

Contributed by Chef Decker.

A Good Hard Sauce for Apple Dumplings, Boiled or Steamed Puddings and Rice.

One pound powdered sugar, eleven ounces butter. Work the above together until creamy. Any kind of flavoring may be used as desired. Fruit coloring may be used, which makes a very pretty dish.

A Winter Breakfast or Supper Dish.

(Woodman Style.)

Parboil some link sausage, throw off the water and cover same with a good cream gravy. Spread on toasted bread and sprinkle same with chopped parsley. This must be good and hot when served.

Caked Macaroni (Woodman Style).

(For twelve people.)

One pound box macaroni broken into pieces about two

inches long. Drop in boiling salt water and simmer until cooked. Then throw into a colander and let cold water run over it. Have two cans of tomatoes, one-half pound butter, two onions, chopped fine; all well cooked. Strain together and then add one-half pound grated New York State cheese. When cheese is thoroughly melted add pepper and salt. Have baking dish well buttered. Put layer of macaroni, moisten with sauce, bread crumbs and so on until all macaroni and sauce have been used. Bake for an hour and a half in a slow oven.

Chef's Cabbage Salad for Six Persons.

One-half head cabbage cut very fine, three good sized pimentos chopped fine. Mix the above with French dressing and serve on lettuce leaves.

Chef's French Dressing.

(Can be used on any fresh vegetable to be made into salads.)

One-half cupful olive oil, one-fourth cupful white vinegar, one-half teaspoonful paprika, a little salt. Dish that above is mixed in should be rubbed well with a kernel of garlic to give proper flavor.

Clam or Oyster Cocktail.

Put about six oysters or clams in a sherbet glass and then mix in a dash of tobasco, Worcestershire and mushroom or tomato sauces, salt, white pepper and a little lemon juice. Set in the refrigerator for one hour and serve with wafers.

Decker's Custard Sauce.

Boiling milk or cream poured to a half pound granulated sugar and six well-beaten eggs to each quart. Add any flavor you desire.

Decker's Tomato Bisque.

(For six persons.)

One can tomatoes, three bay leaves, kernel garlic, small onion. Boil all together for three hours, then strain through a china cap. Have two quarts of milk boiling, add one-half teaspoonful soda and then add tomatoes thickened with roux and just before serving add two tablespoonfuls of chopped parsley.

Fritter Batter (Sweet).

To each pound of flour take one and one-half cupfuls milk, two eggs, a large teaspoonful baking powder and about four ounces sugar, or one-half cupful.

Fritter Batter for Vegetables.

To each pound of flour, one pint milk, one egg, one basting spoonful olive oil and salt to taste.

M. W. A. Sanatorium Nut Cake.

(For seventy-five people.)

One and one-fourth pounds sugar, one and one-half

pounds butter, one and one-half pounds flour, one and one-half pints eggs, whites. Work butter and sugar together until it is creamy. Then slowly add the whites of eggs, then nuts and lastly flour. Bake in slow oven for about two hours.

Potatoes a la Gastromme.

(M. W. A. S. Style.)

Raw potatoes cut with column cutter size and shape of corks. Steam them and fry in butter until done nice and brown. Sprinkle with salt and parsley chopped very fine.

Potato Casseroles.

(M. W. A. S. Style.)

Make a croquette mixture as follows: Steam your potatoes, dry mash and add salt, butter and raw egg yolks. This mixture then made into casseroles, brush over with beaten egg and bake in a moderate oven.

Souffle of Pineapple.

One can grated pineapple, using juice. Then a to it the following preparation: Four tablespoonfuls flour, one teaspoonful arrow root, one-half pound sugar, a little salt. Dilute with one pint milk, pour into saucepan and add one-half pound melted butter. Put in double boiler and stir until it boils. Take out and let cool and add twelve raw egg yolks, one-fourth pound melted butter, twelve beaten whites of eggs, a cupful whipped cream, and when all the ingredients are incorporated, pour the preparation into one or more souffle pans, not filling them too high, set the pan on a small baking sheet and bake the souffle in a slack oven from 35 to 40 minutes. When done, dredge with powdered sugar on top and serve.

HOUSEHOLD HINTS.

A Good Eye Wash.

A good eye wash, and one that is safe and harmless, dilute one teaspoonful of coarse salt, not the pulverized, in one quart of rainwater. Wash the eyes several times a day, and just before retiring.—Mrs. O. D. S.

A Good Liniment for Rheumatism.

One ounce gum camphor, one ounce aqua ammonia, one ounce sulphuric ether, one and one-half ounces oil of sassafras, two ounces alcohol. External use only.—Mrs. Robert Gillespie, Urbana, O.

A Good Remedy for Colds.

Put ten drops of spirits of camphor in a pint of hot water, drink as warm as possible and keep out of the draft for three hours.—A Young Mother.

Chapped Hands Cream.

Sixty grains of tragacanth put in one and one-half pints of lukewarm rainwater and let stand twenty-four hours, stirring once in a while; add two ounces of alcohol, two ounces of glycerine and one dram of cologne; strain through a coarse rag.—Mrs. E. J. Francis, Lincoln, Neb.

Colds from Bathing.

A person who takes cold from bathing will find alcohol a good preventive. Pour alcohol in palm of hand and rub over all the body, after you have been thoroughly dried by rubbing with dry towel. Discard the usual harsh bath towel and use those that are soft and agreeable if your flesh is tender, as is usually the case with those who easily take cold.

Excellent Cure for Eczema.

Fifteen grams Vaseline, ten grams salicylic acid; apply twice a day.—A Nurse.

For Burning or Scalding.

For burning or steaming one's self, put on soda right away and it will take the pain away.—Mrs. C. H. Kampstad, Lengby, Minn.

For Ivy Poison.

Dust the parts affected with wood ashes, then dampen slightly with warm water. Two or three times a day is often enough to use the ashes even in bad cases. Hives may be

relieved by drinking water in which a little soda is dissolved, at the same time bathing the affected parts with the soda water. To relieve prickly heat, bathe night and morning with milk and water, half and half, letting it dry on the skin; then powder with boric powder, which is prepared by rolling common starch, adding a little of the boric powder and a little soda. This powder is excellent to use for perspiration or chapping, and it is not only excellent to use, but very inexpensive. A boric solution is excellent to use for sore eyes, sore mouth, and for cuts and bruises. This is prepared by dissolving one heaping teaspoonful of the powder in one pint of boiled water, and this will prevent thrush if the mouth is washed out two or three times a day with the solution.—M. A. T.

Good Home Remedies.

An excellent remedy for stomach or bowel trouble is made by mixing well together two or three teaspoonfuls of wheat flour with warm or cold boiled water, adding a little salt, and repeat the dose until the stomach is strong enough to bear other food. There should be a glassful of the water taken in two doses half an hour apart.—M. A. T.

Relief from Burns.

Raw potato, grated, will give almost instant relief. Another remedy is butter, then baking soda.—Mrs. H. L. Baldwin, Summerdale, Ala.

Remedy for Cough.

One gill sweet oil, one gill honey, one gill St. Croix rum. Tablespoonful three or four times a day. Shake well.—Mrs. W. B. Brewer, Bridgeport, Conn.

Remedy for Rusty Nail Hurts.

When one has stepped on a rusty nail and lockjaw is feared, the patient should be put near a warm fire and cloths wrung out in hot water or, if handy, hot lard, and then be rubbed vigorously all over the body. When one person becomes tired another should continue the rubbing and not discontinue until stiffness and swelling has ceased.—Mrs. H. T.

To Prevent Chapped Hands.

There are some creams and ointments that can easily be prepared at home, and at almost no expense. If they are kept on hand ready to use when needed, the skin may be kept in good condition all through the winter. After washing clothes or keeping the hands in soapy water for any length of time, rub them with lemon juice or vinegar, and keep a box of corn meal or oatmeal on your table and rub them dry with it during the day. Always dry the face and hands thoroughly before going out in the cold air. If your hands are getting red or sore, heat a little mutton tallow, and rub it well into the

skin, just before retiring; then draw on an old pair of loose-fingered kid gloves. The mutton tallow is greatly improved in its healing and whitening qualities if it is melted and a teaspoonful of powdered borax stirred in a teacupful of the melted tallow. If a little borax is stirred in the water every time the face and hands are washed, it will go a long way toward preventing chapped skin, as it softens the water and is very healing to the skin.—M. A. T.

To Prevent Croup.

If child is threatened with croup and medical assistance can not be procured, place the child in warmed woolen blankets before hot fire and rub chest profusely with goose oil.

To Remove a Fish Bone.

If a person gets a fish bone fast in the throat he should eat a piece of lemon at once. The lemon will cause the bone to dissolve immediately.—Mrs. J. O. Peterman, Miami, Mo.

A quarter teaspoonful of dry salt will often cure a headache, or slight attack of indigestion.

A raisin stuffed with red pepper and laid against the gum will sometimes stop a toothache.

A pinch of salt in rainwater makes a good wash for sore eyes.

KITCHEN HELPS.

Cook's Convenient Table.

Four even teaspoonfuls make one tablespoonful.
 Twelve tablespoonfuls dry material one cupful.
 Two cupfuls make one pint.
 One dozen eggs weigh one and one-half pounds.
 One teaspoonful salt to two quarts of flour.
 One teaspoonful salt to one quart of soup.
 One quart of water to each pound of meat and bone for soup stock.
 Four pepper corns, four cloves, one teaspoonful mixed herbs to each quart of water for soup stock
 One teaspoonful of flavoring extract to one plain loaf cake.
 One-quarter pound salt pork to a pint of beans for "Boston baked beans."
 One cupful butter (solid) makes one-half pound.
 One cupful of granulated sugar one-half pound.
 One round tablespoonful butter one ounce.—Chicago Tribune.

Of the many tables of proportion printed in cook books none, to my mind, is equal to the following by Margaret J. Mitchell, a practical dietist, a director of domestic science in the public schools, and an instructor of this science in Drexel institute, Philadelphia.

The woman who will remember the points here will have a set of principles that will help her to use many indefinite recipes. These rules are not invariable—there are exceptions to many of them, as the author's own recipes show—but exceptions only prove the rule:

Batters: One cupful of liquid to one cupful of flour.

Muffin or cake dough: One cupful of liquid to two cupfuls of flour.

Dough to knead: One cupful of liquid to three cupfuls of flour.

Dough to roll out: One cupful of liquid to four cupfuls of flour.

Six teaspoonfuls of baking powder to one quart of flour, if no eggs are used; or one and one-half teaspoonfuls of baking powder to one cupful of flour.

One-half teaspoonful of soda and one teaspoonful of cream of tartar is about equivalent to two teaspoonfuls of baking powder

One-half cupful of liquid yeast equals one-half dry yeast cake and one-fourth compressed yeast cake

One cupful of liquid yeast, one dry yeast cake, or one-half compressed yeast cake to one pint of liquid if bread is raised during the day.

One-half cupful of liquid yeast, one-half dry yeast cake, or one-fourth compressed yeast cake, to one pint of liquid if bread is raised over night.

One and one-half teaspoonfuls of soda to one pint of thick sour milk.

One and one-half teaspoonfuls of soda to one pint of molasses.

One teaspoonful of soda to one and one-half cupfuls of thick sour cream.

One-half cupful of cornstarch to one quart of milk for blanc mange.

One teaspoonful of salt to one quart of soup stock, sauces, etc.

One-eighth teaspoonful of pepper to each teaspoonful of salt.

Two to four egg yolks to one pint of milk for soft custards.

Two to three whole eggs to one pint of milk for cup custards.

One teaspoonful of salt to one quart of water for boiling vegetables, meats, etc.

Two tablespoonfuls of flour to one cupful of liquid for white sauce and gravies.

Three tablespoonfuls of flour to one cupful of liquid for brown sauce.

Whites of eight eggs make one cupful.

Three teaspoonfuls equal one tablespoonful.

Sixteen tablespoonfuls equal one cupful.

Two cupfuls equal one pint.—Chicago Tribune.

To Measure without Scales.

One fluid ounce contains two tablespoonfuls.

One drachm, or sixty drops, makes a teaspoonful.

One rounded tablespoonful of granulated sugar, or two of flour, or powdered sugar, weighs one ounce.

One liquid gill equals four fluid ounces.

One fluid ounce (one-quarter gill) equals eight drachms.

A piece of butter as large as a small egg weighs two ounces.

Nine large, or twelve small, eggs weigh one pound with shell off.

One level teacupful of butter, or granulated sugar, weighs one-half pound.

One quart of sifted flour (well heaped) weighs one pound.

A common-sized tumbler holds about one-half pint.—Mrs. Clarence N. Fairbanks, Buffalo, Mont.

Hard Soap.

Five cans condensed lye dissolved in five gallons of rain-water; then put twenty-five pounds of grease (or twenty-seven pounds of scrap grease), in a large kettle with five gallons of rainwater. Let come to a boil, then stir the dissolved lye well and add to the boiling grease. Cook well one hour; then add one and one-quarter pounds of borax, two and one-half cups coal oil and stir in well; then pour in tubs or boxes that do not leak and let cool. After a day or two turn tub over and then you can cut your soap in pieces as large as you wish. It is best after it is dry.—Mrs. J. H. Carls, Virginia, Ill.

Make Your Own Baking Powder, Saving More Than One-Half.

Cream tartar, three ounces, or ten cents' worth; baking soda, one and one-half ounces; corn starch, two ounces. Sift for five minutes or more and put in dry place in can or jar.—Mrs. G. O. Werner, Nazareth, Pa.

To Brighten and Clean Carpets.

After sweeping, wipe up with damp cloth which has been dipped in salt water.—Blanche Asher.

To Brighten Furniture.

Dip soft cloth in kerosene and rub furniture vigorously, using care not to scratch with finger nails.—Mrs. Jennie Sheldon, Milton Junction, Wis.

To Drive Flies From House.

Saturate small cloths with oil of sassafras, and lay them in the windows and doors. The flies will soon leave.—Mrs. Chas. Frederickson.

To Protect Tins from Rust.

Always rub new tins well with lard before using, then heat thoroughly. A new tin if treated in this way will never rust, no matter how much it is exposed to water.—Blanche Asher.

Vinegar Receipt.

One gallon soft water, one yeast cake, one and one half cupfuls sugar. Mix thoroughly and set by the stove or in a warm place. In two weeks it will be vinegar. Try it.—Mrs. W. H. Willis, Rhame, N. D.

Have an old sofa pillow to use for kneeling on when caring for the sick. This is great help where much rubbing, baths, and so forth are included in treatment.

Take some thick paper, dark blue, if you have it, and paste it into cylinders the size of your jars, to slip over them when they are filled. It will help to keep the fruit in good condition by excluding light, and is handy to write the name of the fruit on.

If you have a soft pine floor and wish to make it appear like hard wood, first give it one coat of ground color and when thoroughly dry give it one coat of light oak varnish. Let dry over night, then take a carpenter's lead pencil and rule and draw a line down the center of each board. Then revarnish and one has a perfect imitation of a hard wood floor.

Where baking powder is used in cakes, I use instead one-half teaspoonful soda and one teaspoonful cream tartar sifted in the flour. The cake will not fall, is finer, not so many holes. Baking powder raises it so much and so fast, it produces air cells that spoils the cake for me and will often fall.—Mrs. W. S. Skinner, St. Croix Falls, Wis.

A Syrup Suggestion: Do not make syrup of anything but cold water. Stir occasionally, adding sugar to make a thick syrup. Made in this way it will never become hard or granulated as in the case with syrup that has been boiled.—Mrs. H. L. Baldwin, Summerdale, Ariz.

Take two or three thicknesses of woolen carpeting or any heavy woolen fabric and tack it on a block of wood for dusting the range. It brightens up the polish if dull and keeps the hands clean.

Watery custard is caused by cooking in an oven that is too hot. Set the custard in a pan of hot water and see that the water does not boil during the baking.—Mrs. Louella Golze, Phoenix, Ariz.

Handy lifter: Take a small flour sack, double twice and quilt; sew a strip of muslin on to hang by. Saves dish cloths from burning and soiling while lifting cooking utensils.

Cake or pie pan lifter: Take a shingle, cut off each side of one end. This leaves a handle and paddle. Once using this handy article you will not be without it.

To cut warm bread dip knife in hot water. To prevent salt in the salt shaker from getting damp put a few kernels of rice in it.—Mrs. Otto Reise, Palisade, Col.

When roasting whole potatoes in an oven, roast thoroughly. Burst them open as you take them out of the oven to prevent them from getting soggy.

To sweeten cream or milk that is just turning, take a pinch of soda, wet it a little and stir it in the cream or milk.—Mrs. C. H. Kampstad, Lengby, Minn.

To prevent cheese becoming mouldy wrap it in a cloth which has been dipped in vinegar and wrung dry as possible—keep in a cool place.

To improve frosting: A little cream of tartar will improve boiled icing; it will not grain so readily and will be more creamy.

To prevent rice, beans or macaroni from boiling over, put a piece of butter the size of a hickory nut in when cooking.

To prevent milk from sticking when being boiled, rinse out the sauce pan with hot water.

Griddle Greaser: Wrap muslin around the tines of a fork and tie with cord; dip in grease.

A few kernels of popcorn in the salt cellers will prevent the salt from caking.

To prevent cake from sticking to pan, grease pan with lard instead of butter.

A little alcohol on a rag will make windows brilliant.

Use glass fruit jars to keep raisins moist.

Pots of mignonnette will drive flies away.

FOR INFANTS.

English Pap.

This is highly recommended by physicians. Boiling water is poured on a small piece of the crumby part of light, white bread. This is covered up for a moment and then the water is poured off. The softened bread is then put in a porcelain stew pan with a trifle more water and allowed to boil up until it forms a pulp. A lump of white sugar and a little cold milk make it fine for baby.—Mrs. Rudolph Wiese, Portersville, Cal.

Infant's Broth.

Chicken or mutton broth made in the following way: Cut up a pound of lean mutton into small pieces and put them in a jar; cover them with cold water, set the jar into kettle of warm water, let it come to boiling point, and simmer the mutton until the strength has been extracted. Simmer at least six hours, strain and put in a trifle of salt, but no other spice. One pound of meat should make a quart of broth. Treat part of a chicken in the same way for chicken broth. A baby after it is three months old can be fed occasionally chicken or mutton broth.—Mrs. Rudolph Wiese, Portersville, Cal.

FOR INVALIDS.

Albuminated Milk

White of one egg and one cupful milk. Put into a can with a tight cover. Shake till thoroughly mixed. Strain through a fine strainer or cheese cloth. Serve cold.

Albuminated Water.

Take the white of an egg and squeeze through a cheese cloth, and add one cupful water, a teaspoon level full of sugar, the juice of an orange or lemon, and stir thoroughly. This is good in fevers, if there is no kidney trouble.—M. Waldron, Big Rapids, Mich.

Beef Tea and Yolk of Egg

Beat the yolk of an egg until light; add cupful of hot beef tea, beating all the time. Serve at once.

Egg Gruel.

One egg yolk, well beaten, one teaspoonful sugar, one cupful hot milk. Mix and add the white of the egg, which has been beaten till light and stiff.

Milk Punch.

One cupful milk, one teaspoonful sugar, one tablespoonful brandy or whiskey. Mix all together. Beat with an egg beater, strain and serve cold.

Wine Whey.

Heat a cupful of milk. When it begins to steam add four tablespoonfuls of sherry wine. Bring to a boil. Strain and add one teaspoonful of sugar and serve.

FOR THE SICK.

Blackberry Cordial.

One quart blackberry juice, one pound sugar, one teaspoonful grated cloves, two teaspoonfuls each grated nutmeg, cinnamon and allspice, one pint brandy. Crush enough blackberries to give a quart of juice; put in a porcelain saucepan with the sugar and the spices tied up in a bag. Cook fifteen minutes. After it boils, skim and cover closely till cold. Strain, add the brandy, bottle and seal. This will keep for years.—Mrs. R. W. White, Middleburg, N. C.

Dandelion Wine.

One quart dandelion flowers (packed), one gallon boiling water. Let stand twenty-four hours. Cut into pieces three lemons, three oranges, three tablespoonfuls baker's yeast (or one cake yeast), four pounds granulated sugar. Add to flowers. Let stand where it is warm three days. Stir often, strain and bottle. Keep in a cool place. This is used by some as a spring tonic.—Mrs. Robert Gillespie, Urbana, O.

Gruel.

One tablespoonful of fine Indian meal or oatmeal mixed smooth with cold water and a little salt. Pour upon this a pint of boiling water and turn into a sauce pan to boil gently for one-half an hour; thin it with boiling water if it thickens too much, and stir frequently; when it is done, a tablespoonful of cream or a little new milk may be put in to cool it after straining, but if a patient's stomach is weak it is best without either.—Mrs. Rudolph Wiese, Portersville, Cal.

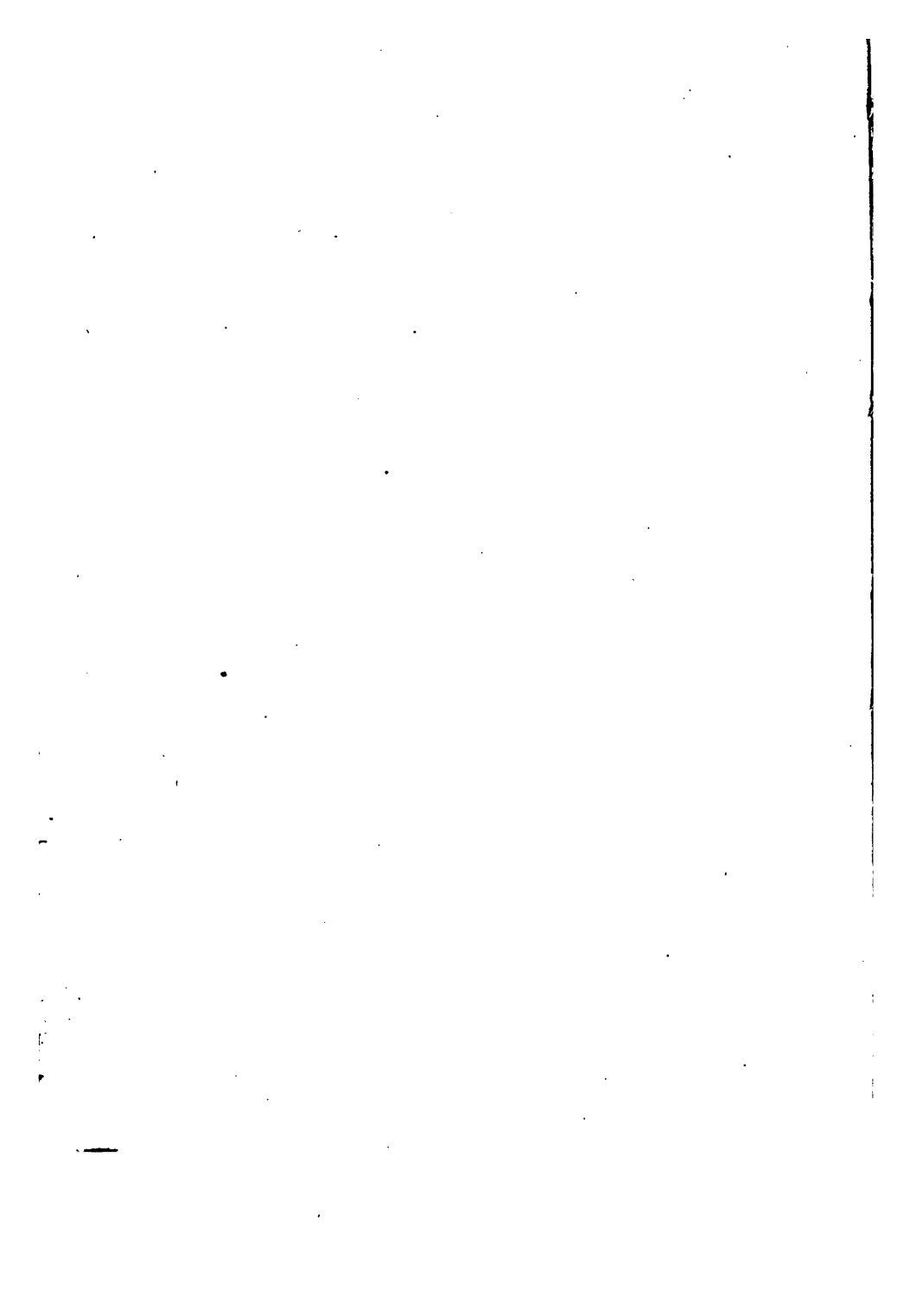
FOR YOUNG CHILDREN.

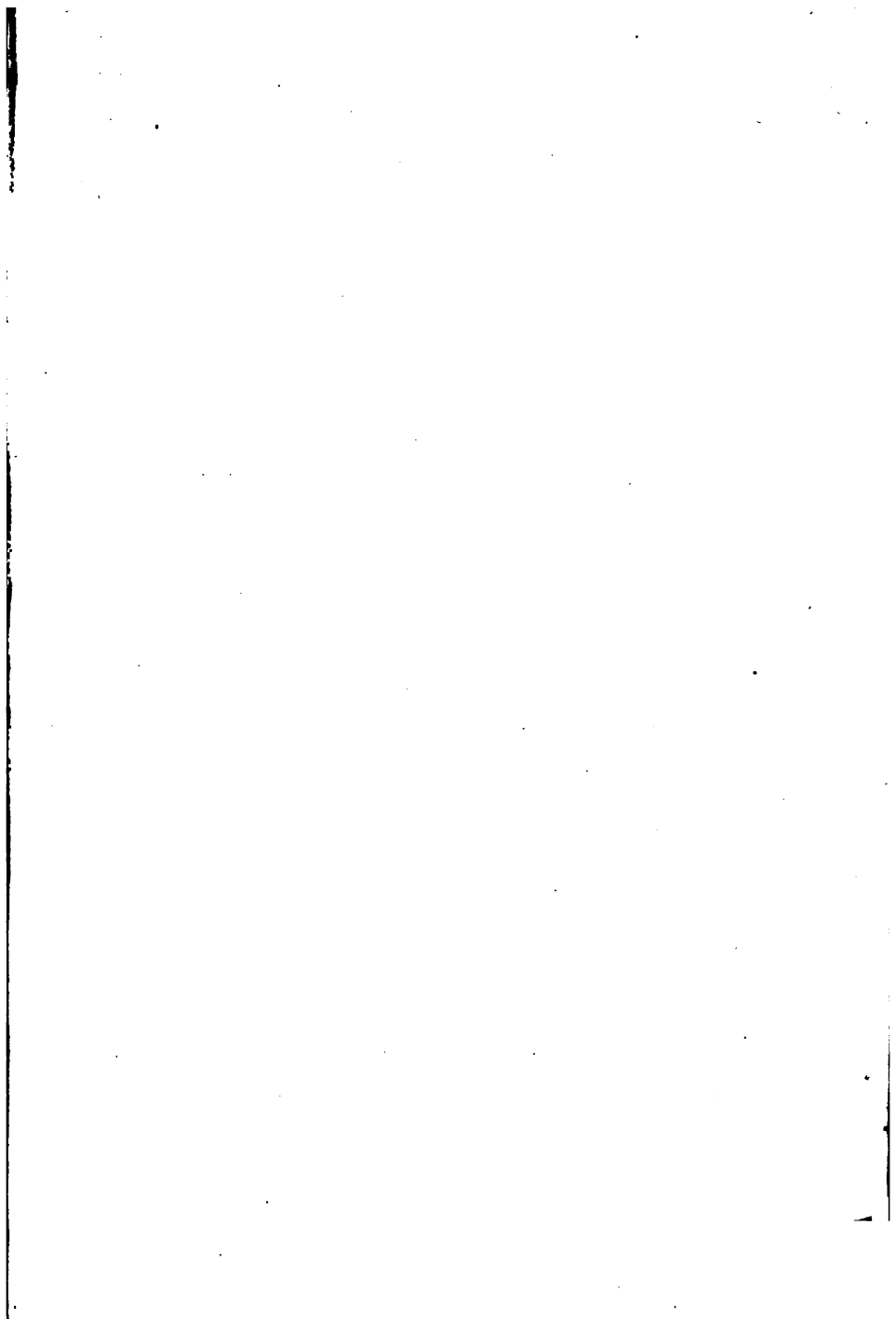
Brown Mush for Supper.

Stir into a quart of boiling water a teaspoonful of salt and graham flour enough to make a thick mush. Let boil gently half an hour, keeping it covered. Eat with cream or milk and sugar.—Mrs. Rudolph Wiese, Portersville, Cal.

Children's Pie.

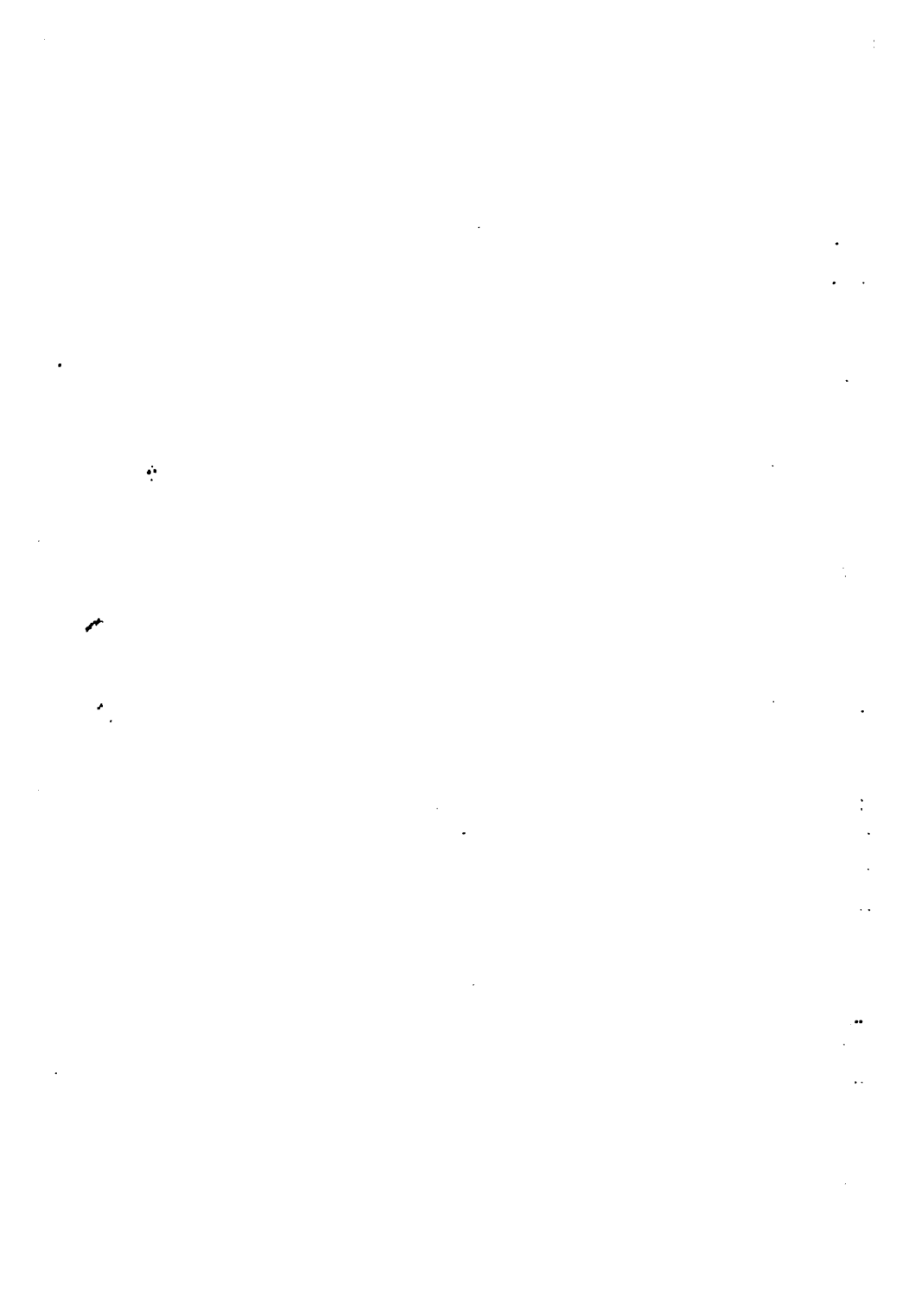
Cover the bottom of a pie dish with slices of bread and butter, cover it with fresh berries sprinkled with sugar, or with stewed fruit, fresh or dried. Set it in the oven fifteen or twenty minutes. Sift a little sugar over it when it comes out.













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