

Shelbina Cook Book



Third Edition
1922

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Preface

HOUSEKEEPING is a business to be conducted day after day in the interest of the health and happiness of the home circle and guests. Good housekeepers are interested in their business and proud of their ability to do things and are eager for new ideas.

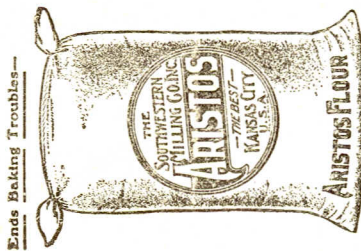
As a help and guide in the home we have compiled this little book of the choicest recipes contributed by friends and we trust that its usefulness will more than repay them for their willing assistance.

We desire to express our gratitude to all who have furnished recipes and to the merchants and others who have so kindly advertised in its pages and thus made its publication possible.

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BEEF SOUP—Boil soup bone about three hours or until very tender. Remove beef, add raw Irish potatoes, grated, until as thick as you desire; cook 5 to 10 minutes, season with pepper and salt. Superior for beef soup. Mrs. A. Vollmer.

TOMATO BISQUE SOUP—One quart of tomatoes, cooked and strained, add one level teaspoon of soda to juice, then add one quart of milk and one tablespoon of butter, salt to taste, and a tiny bit of cayenne pepper. Do not leave tomatoes boiling when the milk is added. Mr. R. L. Starrett.

TOMATO BOUILLON OF WATER—One can of tomatoes, one pint of water, a slice of onion, a little celery seed, salt and pepper to taste, boil rapidly ten minutes, press through a colander as much pulp as possible. Let cool and add the well-beaten whites of two eggs; bring quickly to the boiling point, boil five minutes and serve at once with a spoonful of whipped cream in each cup. Serve with toasted bread sticks. Very fine. May be used as one of the courses at a dinner.

Mrs. L. W. McCrory, Eureka Springs, Ark.

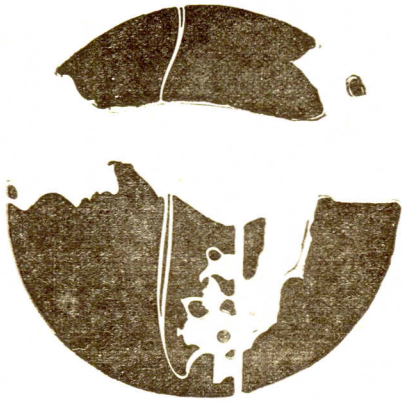
PEA SOUP—One pound of raw beef, two quarts of cold water, one cup of peas, two onions browned in one-fourth cup of butter, salt and pepper to taste. Boil three hours, take out soup and run through a sieve, mashing all through. Add a pint of milk and serve crackers or toast.

Mrs. N. Powell, Mount Vernon, Mo.

POTATO SOUP—In a saucepan or pot containing four quarts of hot water put two ounces of bacon chopped fine, six onions chopped fine, one teaspoon of pepper. Boil for 15 minutes; peel, slice and add one quart of raw potatoes, boil again until the potatoes are reduced to a pulp. Serve hot.

Mrs. M. F. Kealey.

FRESH OYSTER SOUP—Strain all the liquor from the oysters; to this liquor add one quart of rich milk and when at the boiling point, add the oysters and cook until they "ruffle."



All Good Cooks

Serve

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then stir in three tablespoons of butter. Celery salt, salt and pepper to taste. Cook one minute to serve.

BOUILLON—Bouillon is most easily made with the bouillon cubes which may be bought at grocery stores. The following recipe is given by the Jefferson City Cook Book.

“Four pounds of beef, one knuckle of veal, one carrot, a sprig of celery, one very small red pepper pod, two small onions, salt and six quarts of cold water. Strain through sieve. Let stand over night, remove fat and serve hot.

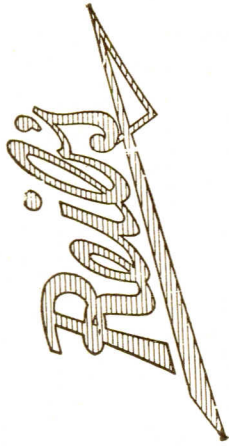
Meats and Their Accompaniments

With roast beef, tomato sauce, grated horse radish, mustard, cranberry sauce and pickle sauce. With roast pork, apple sauce, and cranberry sauce. With roast veal, tomato sauce, mushroom sauce, onion sauce and cranberry sauce. Horse radish and lemons are good. With roast mutton, currant jelly and caper sauce. With boiled mutton, onion sauce and caper sauce. With boiled fowls, bread sauce, onion sauce, lemon sauce, cranberry sauce, jellies, also cream sauce. With roast lamb, mint sauce. With roast turkey, cranberry sauce and currant jelly. With venison or wild ducks, cranberry sauce, currant jelly marmal. With roast goose, apple sauce, cranberry sauce, grape or currant jelly. With boiled fresh mackerel, stewed gooseberries. With fresh salmon, green peas, and cream sauce. Pickles are good with all roast meats and, in fact, are suitable accompaniments to all kinds of meats in general.

BEEF STEW—Take cold roast beef and slice into your baking dish. Put a layer of beef and a layer of potatoes and two good sized onions, sliced and sprinkle with salt, pepper and flour and repeat till dish is full. Pour water or beef stock over. Set in oven and bake. Mrs. Ida Miles.

PRESSED VEAL—Boil a nice piece of veal until tender, let cool, grind fine, salt and pepper to taste. If desired, add onion juice. Take about a pint of the liquor, in which the meat was cooked, add one tablespoon of gelatin. Put a layer of veal then a layer of hard boiled eggs, chopped fine, and then another layer of veal. Pour the prepared liquor over this, let stand until cold, then slice.

VEAL LOAF—Three pounds of veal, one-half pound of pork, grind fine, add three eggs, one tablespoon each of pepper and salt, six crackers crushed, two-thirds cup of milk. Mix well. Make into a roll and put bits of butter on top and bake two hours. Slice when cold. Mrs. Ida Miles.



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REIB'S

Hannibal,

Missouri.

MEAT LOAF—Two pounds of beef chopped with one pound of pork, one cup of cracker crumbs, two eggs one cup of milk, pepper and salt to taste. Mix well, form into loaf and roast.
Mrs. Silas Patterson.

POT ROAST BEEF—Take a lean piece of beef, cut a little fat from it and fry in an iron pot a few minutes. Season the beef and sprinkle over a little flour, put in the pot and fry brown on all sides, pour in hot water to half cover the beef, cover tightly and cook until tender. Add a little boiling water to prevent burning, thicken the gravy and pour around the beef.
Mrs. M. Patterson.

ROAST BEEF WITH CLOVES AND ONIONS—Five or six pound roast, six whole cloves, one onion; take a knife and make slits in the meat and place the cloves and bits of onions in them. Sprinkle with flour, salt and pepper. Cook as other roasts.
Mrs. R. L. Thietten.

JAMBELAYE—Twelve peppers, (seed), and soak three hours in salt water, one cup of rice boiled until tender, one pound of boiled ham, one medium size onion, one teaspoon sugar, salt and black pepper, one-half teacup butter—cream. Escallop this together and pour over just before cooking one small bottle of catsup. Celery seed if liked.
Mrs. Ella Jewett.

SWISS STEAK—Select a nice 2-pound steak, cut about an inch thick. Chop it thoroughly, dredge well in flour, salt and pepper, chopping this well into the steak. Have about two tablespoons of lard and two of butter in a skillet piping hot, put in steak, brown on both sides, then pour in enough boiling water to cover meat well. Cover tightly and place in oven for about an hour and a half. This is splendid.
Mrs. H.

BOILED HAM—First remove all dust and mold by wiping with a coarse cloth. Soak it for an hour in cold water. Cut with a sharp knife the hardened surface from the base and butt of the ham. Place it over the fire in cold water and let it come to a moderate boil. Keeping it steadily at this point, allowing it to cook twenty minutes for every pound of meat. A ham weighing twelve pounds will require four hours to cook properly. Underdone ham is very unwholesome. Let the ham remain in the pot until the water in which it was cooked becomes cold. This makes it more juicy.

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Paul A Gieselman, Manager

MACON, MO.

SMOTHERED CHICKEN—Cut a young chicken through to the back, salt and pepper well and put in a pan with two tablespoons of butter and a pint of water. Put a cover over this and put in just a moderately hot oven and cook about an hour. Add more water if necessary. Mrs. Ida Miles.

PRESSED CHICKEN—Cut up the chicken and wash carefully, cover with boiling water, cook hard for ten or fifteen minutes, then simmer until very tender. Remove the meat from the bones and put the light and dark meat alternately in a pan or mold. Return the bones to the broth and let simmer until the broth is reduced to a cupful. Season with salt and pepper, and pour over the meat, let stand a short time, and then cover with a weight and let stand over night. Mrs. Ida Miles.

VEAL BIRDS—Cut veal into strips 2½ inches wide and four inches long. Make dressing of bread crumbs, salt, pepper, little onion chopped very fine and sweet milk. Spread on veal, roll and tie with thread. Flour and fry in hot lard until brown. Pour water over meat and set in oven thirty minutes. Nelle Combs.

BEEF OR VEAL LOAF—Two pounds of chopped meat, two eggs, butter the size of an egg, one teaspoonful salt, one-half teaspoon pepper, one cup sweet milk, one cup crocker crumbs. Mix all together and shape into a roll. Dredge with flour, pour water around and bake one hour. Baste often. Mrs. R. E. Smith.

CHICKEN PIE—Take one or two chickens, boil until tender and remove bones. Take two tablespoons of flour, four tablespoons of butter, two cups of chicken broth. Place chicken in crust, pour sauce over cover with top crust and bake until light brown. Mrs. Will White

CREAMED CHICKEN—Cook one chicken very tender, pick meat from the bones and make a rich gravy. Put a layer of chicken and one of crushed crackers alternately until all the chicken is used. Salt and pepper, and pour over all a cup of good cream and a generous cup of gravy. Scatter pieces of butter over top and bake in a moderate oven 15 or 20 minutes.

BROILED STEAK—Take well trimmed porterhouse or sirloin steak, have skillet very hot, grease slightly with suet. Broil

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steak seven minutes without turning, sprinkle slightly with salt, turn and broil three minutes longer. Have ready a hot platter, tablespoon of melted butter, a sprinkle of salt, and dash of pepper. Dip steak in this and invert hot skillet over it for two or three minutes.
Mrs. Weldon Cotton.

BONED SHOULDER OF LAMB—Have the butcher remove the bone and thin skin from the shoulder, fill the pocket with a dressing made from a cup of bread crumbs moistened with two tablespoons of melted butter, half an onion chopped fine and a good seasoning of sage may be added. Tie the shoulder together, cook in a hot oven, basting frequently, and roast from thirty to forty minutes. Beef may be substituted for the lamb.
Mary Green.

YORKSHIRE PUDDING—Serve on platter with roast, three eggs beaten very light, one teaspoon of salt, two cups of sweet milk, two cups of flour. Bake in buttered gemtins and serve hot.
Aunie Parsons Hazlett, Grand Forks, N. D.

TOMATO SAUCE—One can of tomatoes, small slice of onion, one-half teaspoon of cloves, one-fourth teaspoon of cinnamon, one-fourth nutmeg. Let it cook for ten minutes, then take off and strain; add lump of butter, salt, pepper and sugar to taste, and cook this five minutes. Mrs. R. R. Miller.

APPLE OMELET—Apple omelet to be served with spare ribs or roast pork, is very delicious. Take nine large tart apples, four eggs, one cup of sugar, one tablespoon of butter, add cinnamon or other spices to suit taste. Stew apples until they are very soft, mash them so that there will be no lumps; add the butter and sugar while they are warm, but let them cool before putting in beaten eggs; bake this until it is brown. You may put all in a shallow pudding dish or in two tin plates to bake.

BAKED STEAK—Have two or more pieces of porterhouse or loin steak cut two inches thick. Make a dressing of bread crumbs, pepper, butter and sage, and spread between the roll and tie with a string. Put in roaster and cook until done.
Mrs. Ida Miles.

SCALLOPED HASH—Grind left-over meat, season and moisten with gravy or stock, then place in a baking dish. Grind or slice cold potatoes, season and spread over the meat, and place in a hot oven to brown.
Mrs. Ida Miles.

Whipped Jell-O

OF all forms of whipped Jell-O the Bavarian creams are most popular, and they may well be, for in no other way can these favorite dishes be made so easily and cheaply. Jell-O is whipped with an egg-beater just as cream is, and does not require the addition of cream, eggs, sugar or any of the expensive ingredients used in making old-style Bavarian creams.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

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VEAL WITH CELERY—Place a piece of choice veal in a deep pan with hot butter and brown on each side. In the meantime prepare a head of celery, cut into small pieces, and cook it with the butter for several minutes over a lively fire, then add it to the veal. After that add a glass of warm water in which a teaspoon of flour has been stirred. Cover the pan and allow the veal to cook very slowly for two hours.

Mrs. R. E. Smith.

ROAST BEEF—One very essential point in roasting beef is to have the oven well heated when the beef is first put in. This causes the pores to close up quickly and prevents escape of the juice.

Take a rib or loin roast of 7 or 8 pounds, lay in a baking pan with enough water to start cooking and baste frequently and when partly done season with salt and pepper, and dredge with flour. It will take about two hours to be properly done. Then remove the beef to a heated dish, add a tablespoon of flour, and a little pepper and a cup of boiling water for the gravy.

Mrs. Ida Miles.

SPARERIBS—Parboil spareribs in salted water until bones will slip easy. Remove them and fill each space with rich dressing, containing one oyster. Spread a layer of oyster dressing on top, dot with butter, season well and bake.

Mrs. Jas. W. Parker.

MEAT RELISH—Four quarts of chopped cabbage, eight green peppers, chopped, six big onions, chopped, four table-
spoons of sugar, two tablespoons of salt, one gill of ground mustard three pints of vinegar Put all in kettle and let cook three quarters of an hour steadily. Moisten the mustard with a little of the vinegar first so there will be no lumps in it. At the end of three quarters of an hour add one gill of flour (or one-fourth of a pint); three-fourths ounce of tumeric, mixed with cold vinegar and stir into the pickles and stir until it thickens, put them in glass jars and they will keep indefinitely. Celery, chopped fine, adds very much to the flavor of this relish.

Mrs. Ada Sullivan.

Fish and Oysters

FRIED OYSTERS—Drain oysters, beat one egg and roll crackers to a fine dust. Dip oysters first in the egg and then roll in cracker dust. Place in a skillet of piping hot lard; salt and pepper to taste. Be sure when turning, not to stick with a fork.

OYSTER CROQUETTES—One cup of oysters, one cup of cooked veal or pork, one large spoon of butter, yolks of three eggs, two tablespoons cracker crumbs, with oyster liquor; chop meat and oysters fine; add pepper and salt to taste. Shape into form desired, roll in cracker crumbs or meal and fry in deep fat.

Ora Rager.

FROG LEGS FRIED—Skin them (only the green frogs are used) cut off the heads and claws, season with salt and pepper and fry whole as you would spring chickens.

SALMON CROQUETTES.—One box salmon, pour off all oil. Take about same amount of mashed potatoes and mix well. Juice of one-half lemon, pepper and salt to taste; and a tablespoon of butter. Make into patties and fry. Mrs. Weston

FISH IN RAMEKINS.—One fish (four or five pounds) four hard-boiled eggs, white sauce. Boil the fish, remove bones, pick the meat into small pieces, chop the eggs. Mix all with white sauce, put into ramekins, cover with buttered cracker crumbs. Brown in oven. Mrs. J. T. Gose.

FRIED BASS WITH BACON.—Carefully clean the required number of bass, season well with salt and pepper. Have ready a plate of half corn meal and half flour mixed. Roll fish in this and drop into a pan of very hot lard, using plenty of lard to fry a golden brown. Fry in a separate pan a slice of bacon for each fish and lay on the fish. Garnish with slices of lemon. In serving, put a slice of lemon on each plate.



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BETTER
BREAD

Shelbyville
CHEAPEST
In the
LONG RUN

FISH CROQUETTES—Take cold fish, pick fine and season with salt and pepper, mix in an egg, a little milk and a tablespoon of flour. Make into cylinders, roll in egg, and then in fine bread crumbs, and drop into boiling lard.

BAKED FISH WITH OYSTER DRESSING—Take fine, large fish and soak in salt water ten minutes. Season slightly with salt and pepper, and stuff with as much of the following dressing as possible, tie with string and roast, basting often.

Pint of oysters, one-half teacup of coarse rolled crackers, one-half cup sweet milk, one-half teaspoon of salt, one-fourth teaspoon black pepper, pinch of cayenne, one-fourth teaspoon celery salt, tiny piece of butter. Mix very carefully, spreading dressing on top.

CREAMED OYSTERS—One pint of oysters, one-fourth pound of butter, pint of new milk, two cups of cracker crumbs, salt and pepper to taste. Place in chafing dish and cook until oysters are well done, but not hard.

OYSTER COCKTAIL—Make a sauce of a tablespoon of tomato catsup, tablespoon of grated hor radish, teaspoon of Worcestershire sauce, an eighth of a teaspoon of tabasco sauce, a teaspoon of vinegar and a salt spoon of salt. Mix well and put on ice until thoroughly chilled. Put about five oysters in each glass and fill with sauce.

STEAMED FISH—Clean carefully, but without removing head or fins. Rub inside and out with salt, pepper and lemon juice, laying slices of onions inside if liked. Lay on a buttered paper and steam until the fish parts easily from the bone. Lay in a folded napkin and dress with lemon and parsley and send to the table.
Mrs. Weston.

FRIED MACKEREL—Freshen the mackerel as for boiling. Fry brown six good slices of pork, take out pork, then fry the mackerel a nice brown and serve the pork with the fish.
Mrs. Weston.

ESCALLOPED SALMON—Butter a pudding dish put in alternate layers of salmon, bread crumbs, pepper, salt and butter till dish is nearly filled, then add cream or rich milk over the top. Sprinkle fine cracker crumbs and butter. Bake to a delicate brown.
Mrs. Weston.

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SHELBYNA, MISSOURI

SALMON LOAF—One pound can of salmon, one egg, four tablespoons melted butter, one-half cup sweet milk, one cup of cracker crumbs, salt and pepper. Bake in loaf, make liquor for dressing; one cup of milk, two tablespoons of butter, one egg, one tablespoon Kingford's corn starch, cook and pour over loaf on plate.
Mrs. Silas Patterson.

SCALLOPED OYSTERS—Take a quart of oysters and roll crackers fine; cover bottom of baking pan with oysters and then a layer of crackers and butter and so on until oysters are used, having crackers on top. Season with salt and pepper to taste.
J. S.

Eggs and Breakfast Dishes

PUFF BALL DOUGHNUTS—These doughnuts make a delicious breakfast dish. Three eggs, one cupful of sugar, a pint of sweet milk, salt, nutmeg and flour enough to permit the spoon to stand upright in the mixture. Add two heaping teaspoons of baking powder to the flour and beat until very light. Drop by the dessert spoonful into boiling lard. These will not absorb a bit of fat and are not at all rich.

Mrs. John Miles

RINCTIM DITTY—Two tablespoons of flour, two table-
spoons of butter, one cup of cream. Cook until thick. One cup of strained tomatoes, in which pinch of soda has been dissolved. Two cups of cream, cheese cut fine, one egg beaten, salt and pepper to taste.

TOAST FOR SICK—Beat the white of one egg to a stiff froth, toast bread to a slight brown, spread the bread with white of beaten egg, and drop the yolk in center, slip into stove and brown.

Mrs. John Miles.

MEAT CROQUETTES—Grind your meat—about one and one-half pints after it is ground. Beat up two eggs, add meat, about a tablespoon of flour, one tablespoon of vinegar, about half an onion cut fine, one-half teaspoon baking powder, a little butter and a little celery. Make into cakes, roll in cracker crumbs, or meal, and fry in hot fat.

HAM OMELET—Five eggs, one cup of chopped boiled ham, three-fourths cup milk and one tablespoon of flour, salt and pepper to taste. Bake in the oven.

RICE CROQUETTES—One cup of cooked rice, one-half cup of grated cheese, one egg, pinch of salt. Beat all together well; roll in small balls, dip in cracker crumbs and fry in hot lard.

Mrs. Silas Patterson.

SHIRRED EGGS—Whip whites of eggs (each one separately) until very stiff, pour in sauce dishes, forming each into shape with a hole in the center, into which put the yolks whole, set dishes in pan of boiling water, sprinkle pepper and salt over yolks and bake.

BAKED EGGS—Butter muffin rings and break one egg in each. Salt and pepper, sprinkle cracker over each egg and a small piece of butter. Slip in quick oven and bake brown.
Mrs. Silas Patterson.

EGG OMELET—(Fine). Four eggs, beaten separately, one-half pint of sweet milk; stir together and cook inside the oven in a well buttered skillet. Salt when taken up. Half this quantity for a small family, or doubled for a larger one. Quick and easy to make. Bakes in a very few minutes.
Mrs. Adolph Vollmer.

SCALLOPED EGGS—Boil six eggs one-half hour, drop them into cold water, and when cool enough to handle, remove the shells. Cut the whites into bits, wash the yolks into a meal, and season with pepper, salt and a little butter. Cover the bottom of a baking dish with large, thin crackers, dipped in hot milk; add a layer of seasoned yolks and chopped whites mixed, then another layer of crackers and bits of butter. Beat one egg light, add four tablespoonfuls of sweet milk, and a little salt, pour over the top and set in oven. Bake 15 minutes.
Mrs. E. J. King.

OMELET WITH CHEESE—Beat the eggs well in a saucepan, add one-third as much cheese grated and a little butter. Put the saucepan on the fire, and stir with a spoon until the eggs are thick and soft, add a little salt and plenty of pepper. Serve on a warm dish.
Mrs. E. J. King.

FRENCH EGGS—Break eggs into well greased pan, add salt and pepper, and grate cheese all over top; then pour over all some cream or rich milk and bake.

Vegetables

*"The onion strong, the parsnip sweet,
The turning bean, the ruddy beet;
Yea, all the garden brings to light
Speak it a landscape of delight."*

FRIED POTATOES—Peel potatoes, wipe dry, cut them in squares, roll in corn meal and fry in plenty of hot grease. Salt and pepper.
Mrs. Joyner.

NEW POTATOES ALL THE YEAR—Wash the potatoes, boil in their skins; when done pour cold water over them and let them remain until cold; remove the skins without breaking the potatoes, put in a stewpan with milk, butter, salt and pepper. Thicken with flour and boil a few minutes.

Mrs. E. J. King.

MOCK OYSTERS—Grate the corn while green and tender with a coarse grater, into a deep dish. To two ears of corn allow one egg. Beat the whites and yolks separately and add them to the corn with one tablespoon of flour and one of butter. Salt and pepper to taste. Drop spoonful of thin batter into a frying pan with hot butter and lard mixed, and fry to a light brown on both sides. Serve while hot. A. M.

CHILLI BEANS—Pink beans one-third pint, white beans two-thirds pint, one onion, one-half can tomatoes, enough pork or salt bacon to season, one heaping teaspoon Chilli powder. Cook beans first, then add the rest. Mrs. F. C. Combs.

POTATO POCKETS—Take smooth, large potatoes and bake in oven. When done and while hot, cut them into halves, take all the inside out, being careful not to break skins. Mash the inside thoroughly, season with butter, cream, pepper and salt, and put back into skins. Grate cheese on top; place upright in shallow pan or muffin rings, and heat thoroughly and serve very hot.
Mrs. Patterson.

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Best Because—for 70 years we have made it our aim to
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FRIED EGG PLANT—Peel and slice the egg plant at least half an inch thick and lay in salt water, putting a plate on top to keep under water. Let stand an hour, wipe each slice, dip in beaten egg, then cracker crumbs and fry in hot lard until brown.

STUFFED PEPPERS—Take six green peppers and cut off the tops; remove the seeds and make a force meat of equal parts of minced chicken or veal and soaked bread crumbs, seasoned with salt and a little butter, bind it together with two well beaten eggs (the yolks) fill the peppers with this, add cracker dust and a small piece of butter to each. Bake 20 min.

STUFFED TOMATOES—Take medium size tomatoes, peel and hollow out the centers. Fill with chopped peanuts mixed with mayonnaise. Mrs. T. W. Lyell.

STUFFED TOMATOES—Select six medium size tomatoes, cut a slice from the stem end of each and scoop out the soft pulp, mince one small onion fine and fry it slightly, add a gill of hot water, the tomato pulp and two ounces of cold veal or chicken chopped fine. Season with salt and pepper. Simmer them ten or fifteen minutes, stir into the pan enough cracker crumbs to absorb the moisture, stuff the tomatoes with this mixture, put a piece of butter and a few crumbs on top of each and bake until slightly brown.

SCALLOPED CABBAGE—Slice cabbage as for slaw. Place layer in baking dish, then layer of cracker crumbs, salt and pepper and dot with butter. Alternate layers until dish is two-thirds full. Pour sweet milk over all and bake in moderate oven. M. P.

BAKED BEANS—To one quart of beans, take 10 cents worth of breakfast bacon, four tablespoons of molasses; let beans boil until nearly done, drain, add fresh water, bacon, molasses and salt. Bake four hours. Mrs. R. L. Starrctt.

SALSIFY—Wash and scrape off the peeling, throwing into cold water (otherwise they will turn dark), cut into slices and boil in salt water until tender. Drain off the water and add cream and butter. Thicken with a little flour, season with salt and pepper to taste. Serve hot.

PEAS IN POTATO CASES—Boil two pounds of potatoes and beat till smooth. Season with salt and pepper, one tablespoon of butter and yolks of two eggs. Beat until smooth again. When cold, roll out, using enough flour to keep from sticking. Roll to a thickness of one and one-half inch. Cut in rounds the size of a tumbler and with a small cutter, remove a piece from the top of each as though making patties. Brush over with egg and roll in bread crumbs and fry to a nice brown. Fill these cases with cooked peas, seasoned with salt, pepper and butter. Place the piece removed from center on top of peas to form a lid.
Lucy Connely.

CHEESE POTATOES—A large cold boiled potato, four tablespoons grated cheese, one tablespoon of flour, two cups of milk or cream, two tablespoons of butter, yolks of two eggs. Stir butter and flour to a cream, then add cream or milk, stirring until it comes to a boil. Remove from fire and add cheese and eggs well beaten. Alternate this sauce with layers of sliced potatoes, last layer sauce. Sprinkle with bread crumbs over top and bake ten minutes.

CREAMED TURNIPS—Slice turnips, cook until well done. Mash like potatoes and add one-half cup of cream, large slices of butter, teaspoonful of sugar, pepper and a little salt. Stir briskly for a few minutes. Serve hot.

POTATO BALLS—Take mashed potatoes, make into a flat ball, dip in beaten eggs and fry a rich brown.

SCOTCH MACARONI—Three-fourths cup of lard and butter mixed. One cup of sugar, two eggs, pinch of salt, one teaspoon cinnamon, one cup chopped raisins, one teaspoon soda in two cups flour, two and one-half cups of rolled oats. After thoroughly mixing, roll a small amount in balls, flatten thin and bake in moderate oven. If you want to add nuts, use one-half cup of butter and one cup of nut meats. Nelle Combs.

BOILED CABBAGE—Take a piece of bacon, governed by amount of cabbage as to size, put in pot of water and let boil

an hour or longer. Prepare the cabbage by cutting out all the stock and slicing off the thick part of the leaves. When ready add them to the meat, add a pinch of soda, salt and a pepper pod. Keep plenty of water in the pot.

SARATOGA POTATOES—Prepare and slice well shaped potatoes very thin with a potato slicer, let them stand in salt water for half an hour; wipe dry and fry in very hot lard, taking out when a light brown, and they rattle crisp against the spoon. Salt while hot.
Mrs. R. M. Fuqua.

BAKED CORN—Cut corn from eight to ten ears, place in baking dish and add two well beaten eggs, one-half cup cream, a little butter, salt, pepper and teaspoon of sugar. Bake until brown.

POTATOES—Mash your potatoes, add salt, butter and grated cheese. Beat until cheese is melted and smooth. Set aside to cool. When convenient, mold like an apple and insert clove at top. Sprinkle paprika in spots. (It will look like an apple) Heat in oven when ready to serve.

Mrs. Will Jewett.

Salads and Dressings

MARSHMALLOW SALAD—Three cups marshmallows, one cup nut meats, one cup pineapple, one cup white grapes, one cup cream whipped, three teaspoonfuls of mayonnaise. Cut marshmallows in cubes, also cut pineapple, grapes and nuts in small pieces. Beat the mayonnaise into the whipped cream and just a while before serving mix all the ingredients together. Serve on nice crisp lettuce leaves. Mrs. G. W. Humphrey.

CHEESE SALAD—One cup of grated cheese, one-half cup of cream, one-fourth of stuffed olives, two tablespoons of gelatin, dissolved in a half-cup water, and pepper and salt, dry mustard to taste. Whip the cream, stir in the cheese, gelatin, olives and mold in baking powder tins. Serve on lettuce leaves with a spoonful of mayonnaise dressing on each slice of salad. Mrs. G. W. Humphrey.

FRUIT SALAD—One cup of Malaga grapes seeded, one cup rolled in crumpled maple sugar. Serve with whipped cream on lettuce hearts. Mrs. R. S. Batterby.

FRUIT SALAD—One cup of Malaga grapes seeded, one cup of English walnuts chopped, one cup of celery cut in short pieces, three oranges sliced, three bananas cut in cross-wise slices, line a salad bowl with lettuce leaves, mix ingredients, squeeze over this the juice of a lemon and heap with mayonnaise dressing. This salad is delicious, as well as ornamental. Mrs. Stella Clause

PIMENTO SALAD—Two tablespoons gelatine, one-half cup of hot water, one half cup of sugar, one cup of chopped celery, one cup of chopped cabbage, one cup chopped nuts, juice of two lemons, two tablespoons of vinegar, two pimentos. Moisten gelatine in a little cold water, let stand five or ten minutes, dissolve with hot water, add other ingredients and mould, serve with mayonnaise. Mrs. Will Nolin.

SALAD—A pretty salad is made of shredded cabbage, a little chopped cucumber and pimentos cut. Serve on boats of half a green cucumber scraped out with a spoon, with a spoon of good mayonnaise on each. Mrs. Mollie Pollard.

BANANA SALAD—Cut several bananas and one can of sliced pineapple into bits, one cup of English walnuts chopped fine and then add mayonnaise dressing. Mrs. Mollie Pollard.

BANANA SALAD—Roll banana in mayonnaise dressing, then in finely chopped nuts; serve on lettuce leaves. Mrs. Jno. Maupin, Old Monroe.

HOLLAND HOUSE SALAD—Four ripe, medium sized tomatoes, dip into boiling water, let stand a moment and peel. Stand on ice until very cold. When ready to serve place on lettuce and make four or five vertical incisions, being careful not to cut clear through. Have a very sharp knife and slice one onion very thin; put these slices between the slices of tomatoes, making a fan-like shape. Cover all with French dressing and serve at once. Finely chopped pepper or parsley over the top is attractive and good. Mrs. Will Jewett.

WALDORF SALAD—Two cups apples chopped in cubes, one and one-half cups celery, one cup nuts, mix with mayonnaise dressing. Mrs. O. C. See.

POTATO SALAD—Six large potatoes boiled, two large onions, a few cucumber pickles, one bunch celery, four hard boiled eggs, chop fine, mix with a dressing. Mrs. Weston.

SALMON SALAD—One can salmon, an equal part mashed potatoes, one half cup chopped pickles, mix well and serve with mayonnaise. Mrs. Weston.

A SPLENDID SALAD—One tart apple, one pint shredded cabbage, one good sized tomato, one tablespoon chopped onion, one sweet pepper. Shred and soak cabbage, peel and cut fine the tomato, leaving out the seed. Remove seed from pepper and cut fine. At serving time drain and dry cabbage, mix all together lightly and serve with mayonnaise. Mrs. Adolph Vollmer.

CELERY SALAD—Cut the tender stalks of celery into inch pieces to make three cups, marinate with a French dressing. Serve in a ring of tomato jelly, and garnish curled celery, shredded lettuce and mayonnaise dressing. Anna Rash.

FRUIT SALAD—One can pineapple, three apples, heart of three bunches of celery; sauce, one half cup of butter, one-half

cup vinegar, one-half cup of sugar, one cup cream, yolks of two eggs, one teaspoon mustard, one teaspoon of salt. Mrs. Weston.

NUT SALAD—One cup chopped celery, two-thirds cup of raisins, two-thirds cup of apples, two-thirds cup of cabbage, one-half cup of nut meats, English walnuts are best; two hard boiled eggs, chop all together fine. Dressing, one egg, one tablespoon sour cream, one tablespoon melted butter, one tablespoon brown sugar, one tablespoon white mustard seed, one tablespoon salt, one-half tablespoon pepper, two-thirds pint of vinegar. Cook. Mrs. Robert White.

TOMATO NUT SALAD—Peel medium sized, firm, ripe tomato, cut a slice from top, remove pulp, and fill with chopped celery, nut meats and mayonnaise dressing. Chill and serve on lettuce leaves. Anna Ryan Greenwell.

CHICKEN SALAD—One chicken boiled until tender, remove the skin, and with scissors, cut meat into one-half inch pieces and take as much celery as you have chicken, and one onion, one-half cup of shelled pecans; mix well with boiled salad dressing. Put in salad dish and garnish with hard boiled eggs and a little celery or parsley. Mrs. Will Jewett.

OYSTER SALAD—One pound can oysters, four eggs, one-half cup of cream, one half cup vinegar, butter size of an egg, one tablespoon celery seed, one scant teaspoon black pepper, a salt-spoon of mixed mustard. Stir eggs and butter together, mix vinegar and mustard and lastly add cream, add sifted crackers till it is like thick mush, add a little liquor from the oyster; and pour all over the oysters and cook in a double boiler.

MAYONNAISE DRESSING—Beat well the yolks of eight eggs then stir into this one cupful of sour cream, one cupful of vinegar, one-half cupful of sugar, butter the size of a walnut, one heaping teaspoon dry mustard rubbed smooth with a little vinegar. Put on stove in double boiler and cook until it thickens. This will keep for several weeks, if put in a cool place. Mrs. G. W. Humphrey.

FROZEN FRUIT SALAD—One can pineapple cut in cubes, one can white cherries; two oranges sliced and cut into pieces; one and a half cup mayonnaise, thinning with a cup of whipped

cream; one teaspoon Knox gelatine dissolved with one-fourth cup of water. Seed the cherries and stuff with pecans. Mix all together, put in baking powder cans, and pack with salt and ice.
Bess Whitlow Wyatt.

MUSTARD—One cup vinegar, one egg, two tablespoons mustard, two tablespoons of sugar, lump of butter size of a walnut, mix the egg, mustard, sugar and butter; stir in boiling vinegar.
Mrs. Joyner.

SALMON CROQUETTES—One can salmon, two eggs, one cup corn meal, salt and pepper to taste, make into cakes, roll in meal and fry in butter.
Mrs. Joyner.

CELERY SAUCE—One peck of ripe tomatoes, peeled seven quarts, twelve bunches of celery chopped fine, twelve large onions chopped fine, seven teacups of vinegar, four teacups of white sugar, five tablespoons of salt. Cook two hours on wood stove, or one and one-half hours on gas stove.
Annie Parsons Hazlett, North Forks N. D.

MAYONNAISE DRESSING—Yolks of three eggs; well beaten, add one teaspoon ground mustard and a little cayenne pepper and paprika. Place the bowl in a pan of cracked ice, add a cupful or more of olive oil, teaspoon at a time, beating continuously and continue to beat till thick. Lastly, the juice of one lemon and a dash of salt.
Frances H. Patterson.

WHITE SALAD—One pound blanched almonds, one can white cherries, one can pineapple, one pound marshmallows. This salad may be prepared 24 hours in advance of serving. Make a custard of yolks of four eggs, one cup milk, one-half cup sugar, pinch of salt, then add juice of one lemon. When this mixture cools, add one cup cream whipped. Pour over fruit.
Mrs. Roy D. Lasley.

THOUSAND ISLAND DRESSING—Yolk two eggs beaten well, then add one teaspoon mustard, one teaspoon salt, one teaspoon of sugar, and tablespoon of vinegar slowly little at a time, one cup of mazola oil and one more tablespoon of vinegar, and then another cup of oil, beating it all the time, add to all this the juice of one lemon, one can pimentos, one small onion, two hard boiled eggs, a small jar of chili sauce. Splendid and will keep a long while.
Louise Moffitt.

MARSHMALLOW SALAD—Three cups marshmallows, one cup pineapples, one cup white cherries or white grapes, one cup nuts, three bananas, one cup cream whipped, one-half cup of thick mayonnaise. Beat mayonnaise into whipped cream and mix just before serving. Serve on lettuce leaf.
Nelle Combs.

(COOKED) SALAD DRESSING—Beat the yolks of two eggs very light, add one-half teaspoon each of salt and sugar, one-fourth teaspoonful each of mustard, paprika, and two table-spoonfuls vinegar and lemon juice. Cook in double boiler, stirring constantly until mixture thickens; remove from the lower kettle and let stand while beating white of one egg dry; turn the beaten white into the mixture and return dish to the hot water while the two are folded together and whole is very hot with smell of vinegar very pronounced, then beat in two table-spoons of butter and set aside to cool. When ready to serve fold in one-third cup whipped cream.

From Boston Cooking School Magazine.

SWEET CUCUMBER PICKLE. (STUFFED) Select two dozen large cucumbers; put in brine for nine days, then soak in cold water for two days, changing the water often. Take out, wipe dry and put in cold vinegar, to which a pinch of alum and a few grape leaves have been added, and simmer for one half hour. Do not let boil. Take out and dry them, then cut a slit lengthwise in cucumbers and fill with the following: One-half pound of raisins, one pound of pineapple, six apples, six lemons, three peels, one tablespoon celery seed. Chop fine, fill and sew up cucumbers. Pour syrup over pickles for nine days. (Make a syrup as for other sweet pickles.)
Lulu Fuqua, Hannibal, Mo.

BEEF RELISH—Boil the beets until well done. Peel and chop into small pieces. To one quart of beets, put in two table-spoons of ground horse radish, and one-half teaspoonful of salt. Heat one cup of sugar and pint of vinegar and spices to taste. Pour over beets and seal in hot jars.

Mrs. John Combs.

GREEN TOMATO SLICED PICKLES—Slice one-half bushel of green tomatoes, lay in salt water over night. Drain off salt water, scald 20 minutes in one quart of vinegar and three quarts of water. Then drain off vinegar water and add

eight or ten large onions, four pints of sugar, one-half pound of mustard seed, two quarts vinegar, mixed spices to taste and cook well.

QT. PICKLE—One quart each of sliced sour pickle, onions, green tomatoes, salted a little and drain over night. One quart celery, cut in cubes; one quart of sugar and vinegar; one half cup chopped horse radish, red and green peppers to taste. Two tablespoons tumeric and mixed spices to taste. Put all together and seal and seal while hot. Mrs. J. N. Magruder.

PICKLED BEETS—Take beets, boil tender, skin and slice into jars, cover with boiling vinegar, to which two pounds of sugar to every quart and a little salt have been added. Seal tight.

PEACH SWEET PICKLE—Seven pounds fruit, one pint of vinegar, four pounds sugar. Stick two cloves in each peach and boil until done and syrup is thick.

Minnie Caldwell.

SPANISH PICKLES—One gallon yellow cucumbers, one half gallon onions, one large cabbage, some horse radish, one ounce celery seed, one ounce of tumeric, two tablespoons of ground mustard, two pounds of sugar, one-fourth pound white mustard seed, two pods green pepper. Cut cucumbers in small cubes, chop cabbage and onions fine, salt well, let stand one hour. Then seal in weak vinegar, put in bag, drain three hours, chop horse radish, add other ingredients, boil all in good vinegar.

Mrs. S. G. Parsons.

CUCUMBER CATSUP—Two dozen large cucumbers, two dozen white onions, one tablespoon black pepper; cut all up fine, sprinkle with salt, let stand till night, hang up and drain till morning. Then add one pod green and one pod red pepper one tablespoon of white mustard seed and horse radish. Boil vinegar and let cool, pour over all and seal in glass jars.

Mrs. Ada Sullivan.

WATERMELON RIND SWEET PICKLES—Peel the pink and green from the rind, cut in squares and soak in weak alum water about 24 hours, changing the water once. Then put on to boil in enough clear water to cover and cook until

tender. When you can pierce them with a straw, drain well and make a syrup of one quart of vinegar, three pounds of brown sugar, four ounce stick cinnamon, two ounce cloves. Let come to a boil, then add rind and boil slowly for ten minutes. Put in jars and seal.
Miss Mary Thieson.

MUSTARD PICKLES—(good) One peck tomatoes, a few cucumbers or sour pickles (4 or 5), one quart button onion, one large cauliflower, 3 green peppers (omit if you like,) cook all in salt water, be careful not to get too much salt), one-half pint or less, until fairly tender, drain. Three pints vinegar, one pint water, one tablespoon whole cloves one tablespoon ground cloves, one tablespoon ground cinnamon, one tablespoon ground mustard, one tablespoon white mustard seed, one tablespoon tumeric, a few sticks cinnamon bark, four cups white sugar or part brown, two tablespoons flour—mix with sugar. Boil, then add the pickle and cook about 1½ to 2 hours.
Frances H. Patterson.

MIXED PICKLES—Two heads of cabbage, one-half gallon of green cucumber pickles, cut in discs; one gallon of sliced green tomatoes. Salt and cook in weak vinegar, and drain off. Add one tablespoon of mustard seed, one tablespoon of tumeric, one tablespoon of celery seed, four pounds of brown sugar and fresh vinegar to cover it, and cook till tender, and just before removing from fire add one pound of raisins.

Josephine Cooper.

GREEN PEPPER MANGOS — Cut a slice from the top of large peppers, take out seed and white pulp and stand the peppers and slices in brine that will bear up an egg for three or four days and nights. Shave from a hard head of cabbage enough to fill them and season with salt and mustard seed, allowing for each large cabbage a tablespoon salt, the same of white mustard seed. Drain the peppers thoroughly and stuff with the prepared cabbage. Tie on the slices at the top for covers, stand in stone jars and cover with cold vinegar.

Mrs. Ada Sullivan.

SWEET GREEN TOMATO PICKLES—Cut nice, green tomatoes and lay in salt over night. Next morning take two cups of best vinegar, one cup water, two cups sugar and five cents worth of mixed spices, tied in two or three little sacks. Drain salt from the tomatoes thoroughly and place them in the

boiling mixture. Do not cook soft, but quite well. After cooking, place in a jar. Carefully boil the liquid down some, and pour over tomatoes.

WATERMELON, PEACH OR PEAR PICKLES—Take two teaspoons of ground allspice, two tablespoons cinnamon, one teaspoon of cloves and one teaspoon mace. Divide into three parts and tie up in muslin bags. Into porcelain lined kettle put four pounds light brown sugar, one pint of cider vinegar, the three spice bags and one-half ounce green ginger root broken up fine. Take seven pounds of watermelon rinds, cut into 2-inch lengths; having soaked them in weak alum water over night. Add the rinds to the boiling mixture and bring to a boil. Then remove from the fire and let it stand in a cool place 24 hours. Take out the melon rinds and let the syrup again come to a boil. Add the rinds again and set away for another 24 hours. Do this daily for a week. The last time bring all to a boil and simmer very gently ten minutes and put away in jars. Do not think any part of this too much trouble, as results are good and you will feel well repaid for the effort, which really takes only a few minutes each day.

For pickling peaches, use a fine freestone and prepare as for canning, except do not cut in halves. Pears are cut in halves.

SWEET PEPPER RELISH—Grind in a chopper using the coarse plate, one dozen each of red and green sweet peppers and six small onions. Pour boiling water over all and drain off. Then pour cold water over them and bring to a boil and let boil five minutes. Set aside and when cool squeeze dry. Add one and one-half cups of sugar, two teaspoons of salt, one pint of vinegar. Boil twenty minutes. Seal while hot in glass jars.

Mrs. R. E. Smith.

NEW MANHATTAN SALAD—Dissolve a package of Lemon Jell-O in a pint of boiling water and two tablespoonfuls vinegar. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves, garnished with pimientos or radishes.

Bread

*Back of the loaf is the snowy flour,
And back of the flour the mill
And back of the mill the wheat and the shower,
And the sun and the Father's will.*

SALT RISING LIGHT BREAD—Scald three tablespoonfuls of meal with one-half cupful of boiling milk and place in a small bucket of warm water, where it can be kept warm over night. Sponge—In the morning put in a pitcher or jar one cupful of hot water, one cupful of sweet milk and one-fourth teaspoon of soda. Into this stir the meal and enough flour to make a stiff batter. The vessel should be large enough to allow the sponge to rise twice its size.

Bread. Into a pan of sifted flour make a depression and put in one tablespoonful of salt, two tablespoonfuls of sugar. Take one cupful of milk, one cupful of hot water, and in it melt one tablespoonful of lard. Into the flour now stir the pitcher of sponge and the hot water and milk, mixing and kneading into a firm mass. Knead ten or fifteen minutes, or until smooth and make into loaves. Allow room in the pans to increase twice its size. This will make three good sized loaves. Success will depend on its being kept warm during the whole process.

Mrs. D. G. Minter.

GRAHAM SALT RISING LIGHTBREAD—Ingredients:

Two pints sifted flour, one pint graham flour, one pint salt-rising sponge, one tablespoonful sugar, one teaspoonful salt, one-fourth teaspoonful soda, and a small lump of lard. Add enough milk and water to make a soft dough. Do not knead. Put in pan and when raised to twice its size, bake in moderate oven.

Mrs. C. H. Lasley.

RAISED BISCUITS—One pint of fresh milk, one quart of flour, one tablespoon salt, one-half cup lard, one-half cup sugar, yeast put in warm place to rise over night. Take one quart flour and pour in sponge. Mix to thin dough not as thick as light bread. Let rise 2 or 3 hours, pad or roll out one inch thick, grease on both sides, put in pan, let rise $1\frac{1}{2}$ hours and bake in medium oven.

Mrs. Leaton.

LIQUID YEAST—Boil one large size potato, drain off water, and mash potato fine. Add one cupful of sugar, one tablespoonful of salt, one-half cake of yeast foam dissolved in a little warm water. Put this mixture in quart jar and fill with water. Set in a moderate warm place until it ferments, then it is ready for use. When all of this is used but one cupful, renew by adding one medium sized potato, one-half cup of sugar and one tablespoonful of salt. Mrs. T. W. Lyell.

DELICIOUS CINNAMON ROLLS—At noon peel, boil and mash potato, adding the water it was cooked in, together with two-thirds pint of water to make it luke warm, one-half teaspoonful salt. One-half cup sugar, one tablespoonful each of melted lard and butter, one-half cake yeast dissolved in one-half cup water. Stir all together well and let stand till bed time, when add enough flour to drop from spoon. Next morning stir in two well beaten eggs and one-half cup slightly heated milk and work in enough flour to handle. Let rise to double its size then turn out on bread board and roll out to thickness of biscuit dough. Make a smooth filling of powdered sugar, soft butter and ground cinnamon and spread on the dough, roll and cut it like jelly roll. Grease them and place flat in the bread pan and let rise until light. Then bake in moderate oven.

GRAHAM BISCUITS—One-half pint white flour one-half pint graham flour, one heaping teaspoon Prices' Baking Powder. One teaspoon salt, one heaping tablespoon lard, three fourths cup of sweet milk. Mix as for white biscuits, using graham flour, and knead in white flour until smooth. Bake in moderate oven. Mrs. John Bragg.

EVERLASTING YEAST BREAD—For starting Yeast: One good sized potato boiled and mashed add two tablespoons of sugar, one tablespoon of salt, one teaspoon of ginger and penny cake of yeast, dissolve in little warm water. Let stand 24 hours or until light. For Making the Yeast: Add to this yeast one teacup of mashed potatoes, two tablespoons of sugar, one tablespoon of salt. Put mixture into jar and add one-half gallon of warm water. When the ingredients begin to rise to the top of jar, take two sifters of flour, one-half teacup of sugar, tablespoon of salt, one-half teacup of lard. Mix into dough with the well stirred liquid, reserving one and one-half cups for next baking. Knead the dough well, let rise to double

its bulk. Knead again lightly. Mould into loaves, put into well greased pans, let rise half again and bake in a moderate oven. This makes three good sized loaves. This dough will keep several days on ice, and makes delicious buns if rolled to about an inch thickness, cut with cutter, greased well on both sides, let rise about one hour, and bake in quick oven. Keep the one and one-half cups of reserved mixture in cool place, and for next baking proceed as before. Always reserving this amount for next baking. Mrs. Virginia Cotton.

GRAHAM YEAST BREAD—Sponge: One penny yeast cake, one-half quart of white flour, one potato, one tablespoon of salt, two tablespoons of sugar. Scald flour with potato water, add mashed potato, sugar and salt. Beat until light and cool, then add the yeast, which has been soaked. Beat again and put away to rise. Bread: One and one-half quarts of white flour, one and one-half quarts of unsifted graham flour, two kitchen spoons of lard, one cup of sugar, salt. Mix with sponge and luke warm water. Let rise. Make into loaves and put into pans. Let rise and bake. This makes fine large bread. Mrs. J. T. Gose.

TEA RUSKS. Scald one pint of milk. When cool, add one-half cup of good yeast and enough flour to make a batter. Let rise over night. In the morning add one cup of sugar, one-half cup of butter, one teaspoon of salt and two eggs, all well beaten together, and flour to knead well let rise again, then make out in round balls, and let rise the third time. When well risen, glaze over the top with a little well sweetened water, or just a little milk. Bake in a moderate oven.

Mrs. L. E. Cooper.

FRENCH BISCUITS—One egg, one cup of liquid yeast, one cup of milk, one-half cup of sugar, one teaspoonful of salt, one tablespoon of lard; add flour enough to make stiff batter. Let rise over night. Next morning work flour in to make dough, not too stiff, let rise. Roll real thin, cut with biscuit cutter, place in greased pan, then take another biscuit dip both sides in butter, place on top of biscuit in pan, let rise and cook ten minutes. Mrs. T. W. Lyell.

GRAHAM BREAD—Three cups white flour; three cups graham flour; two cups warm water, two tablespoons lard; one and a half teaspoons salt, one tablespoon sugar. Make sponge

at night; one cake of yeast foam; make bread in morning and let rise; when light, mold in loaves and let rise again.

Mrs. Harry Way.

BREAKFAST MUFFINS—Two cups flour, two heaping teaspoons of baking powder, two tablespoons sugar, two eggs, three-fourths cup of milk, and one heaping tablespoon of butter. Mix the flour, baking powder and sugar together, then beat the eggs and add eggs, milk and butter.

Mrs. Ben Dobyns.

MUSH BISCUIT—Soak one cake yeast in one-half cup luke-warm water. Scald one and one-half cups of corn meal with one quart boiling water. Immediately add to cornmeal one tablespoon salt, one cup sugar and two tablespoons of lard. When cool add yeast and set aside. Evening: Add sifter of flour or enough to make stiff dough, kneaded until dough is smooth, or does not stick; grease top and set aside to rise until morning. Morning: After breakfast, knead dough, cut out biscuit for dinner, place in greased pans to rise, grease tops of biscuits, and set remainder, with top greased, in ice box. At proper time bake biscuit. Proceed in like manner with remainder of dough when biscuits are wanted. Mrs. W. S. Fox.

GRAHAM MUFFINS—One cup of graham flour, one cup of flour, one-fourth cup sugar, two teaspoons baking powder, one teaspoon salt, one cup milk (sweet), one egg well beaten, one tablespoon melted butter. Sift together thoroughly the flour, sugar, baking powder and salt. Add gradually the milk, egg and butter. Bake in hot buttered gem pans 25 minutes.

Mrs. Weston

PUFFS—Two eggs, one cup sweet milk, one pint flour, one cup of water, pinch of salt. Beat eggs, add salt and milk, stir in flour, then water; cook in gem pans. Mrs. Will Nolin.

SPOON CORNBREAD—Two cups boiling water, one cup of meal stirred into the water, add one scant teaspoon salt, one tablespoon of lard melted and boil until thick. Then take from stove, and stir in three eggs, one at a time, then boil again. Then turn into deep pan and bake about fifteen minutes. Take from pan in spoon. This is a soft bread and has to be served in individual dishes. Excellent. Mrs. Humphrey.

RICE CAKES—Take two teacups of cold cooked rice. Beat up two eggs. Stir in rice, add four tablespoons of milk or cream, about two-thirds cup of flour, and one level teaspoonful of baking powder. Drop tablespoonful of this batter into well greased griddle, brown and serve. Mrs. S. C. Patterson.

RAG MUFFINS—Take good biscuit dough, roll almost as thin as piecrust. Beat some sugar and butter to a cream. Spread over the dough one-half inch thick, roll up and slice about an inch or one-half thick. Bake in hot oven. Good for supper. Mrs. H.

BROWN BREAD—Two eggs, one cup of molasses, one cup of milk, two cups of graham flour, one heaping teaspoon of baking powder. Put this quantity into three one-pound baking powder cans, and steam for about three-quarters of an hour by placing the cans in a pan of boiling water. After removing from pan of water, set in oven for five minutes to dry top. Mrs. C. P. Bodine.

BROWN BREAD—Two cups flour, two cups cornmeal, one cup white flour, one cup dark molasses, one teaspoon each of soda, baking powder and salt, three eggs, one and one-half cups of buttermilk. Grease pan well and steam three hours, then set in oven a few minutes to dry. Mrs. T. W. Lyell.

BROWN BREAD—One quart and one teacup of graham flour, one quart of sour milk or buttermilk, two eggs, two level teaspoons of soda, two level teaspoons of salt, one cup of sugar, one-half cup of lard. Mix well and bake 45 minutes in well greased tin cans or narrow, deep baking pans. Mrs. Adolph Vollmer.

NUT BREAD—Sift four cups flour with one cup sugar, four heaping teaspoons baking powder, one teaspoon salt. Add two cups of milk, two eggs slightly beaten, one cup nut meats. Let stand one hour, and bake in moderate oven for 40 or 50 minutes. Mrs. Battersby.

DROP BISCUITS—Take one cup of rich sour cream, add one-fourth teaspoon soda, one level teaspoon of baking powder. Salt to taste. Stir thick with flour. Drop small spoonfuls in buttered pan and bake in hot oven. Serve at once. Excellent and healthy. Mrs. H.

NUT BREAD—Four cups of flour, four teaspoons of baking powder, one teaspoon of salt, two-thirds cup of sugar, one-half pound of pecan nuts chopped, one and one-half cup of sweet milk. Let rise for ten minutes and bake in moderate oven 45 minutes.
Mrs. J. H. Wood.

PONE CORNBREAD—Two full cups of cornmeal, teaspoon of salt, one-half cup lard, one and one-half cups of hot water. Work thoroughly with the hands. Make into three pones and put into hot griddle and bake in oven.
Mrs. L. S. Sparks.

CREAM WAFFLES—One pint sour cream, two eggs, one pint flour, one tablespoon corn meal, one-half teaspoon salt, one teaspoon soda. Mix cream with beaten yolks of eggs, stir in flour, corn meal and salt. Add soda dissolved in a little sweet milk. Beaten whites of eggs last. Margaret Reid.

BEATEN BISCUITS—One quart of flour, one teaspoonful of Price's baking powder, one teaspoonful salt, one-half pint cup level full of lard. Mix the lard and flour thoroughly. Then make a stiff dough by adding one and one-half cups of sweet milk. Beat or roll until blisters appear. Roll as for biscuits, stick them through several times with a fork. Bake slowly.

CREAM PUFFS—Boil together one cup of water and one-half cup of butter. While boiling, stir in one cup of sifted flour, work until perfectly smooth and let cool. When cool, beat in three eggs and drop in large dessert spoonfuls on a buttered tin and bake in a moderate oven 40 minutes. When cold cut a slit in the side of each one and insert a spoonful of cream made as follows: One cup of sweet milk, when boiling stir in one tablespoon Kingford's cornstarch previously dissolved in a little cold milk, beat in one egg; sweeten to taste, flavor strongly with Gillett's vanilla. Mrs. A. Vollmer.

CURRENT LOAF—Take one package currants and soak well in warm water. Then throw them into a colander and run plenty of cold water over them. Let drain thoroughly. Take about one quart of yeast bread dough, work into this the currants, one cup of sugar and about one tablespoon of butter. Knead well and put in pan to rise. When light, bake in moderate oven.
Mrs. C. H. Lasley.

CORN FRITTERS—Use two cups of grated corn, two eggs, beaten together, one-fourth cup of flour and one teaspoon of baking powder, season with salt. Drop by spoonful in deep, hot fat and fry a delicate brown.
Mrs. R. E. Smith.

WAFFLES—One quart of flour, one heaping teaspoonful of Dr. Price's baking powder, two eggs, one-half teaspoon salt, and sweet milk enough to make a thin batter, tablespoon butter. Beat eggs separately. Add the whites, beaten to a stiff froth last.
Mrs. Minnie Caldwell.

SALLIE LUNN—Three eggs, one cup yeast, one cup sweet milk, one-half teaspoon soda, three tablespoons sugar, flour enough to make a very soft dough. Set in warm place to rise, then make into rolls and when light again bake twenty minutes.
Mrs. Ida A. Minter.

WAFFLES—Four eggs beaten separately, one quart of milk, butter size of an egg, melted, a pinch of salt, and flour enough to make a medium batter, two teaspoonfuls baking powder sifted in the flour.
Mrs. Ida A. Minter.

GRAHAM BREAD—Three cups Graham flour, two cups sour milk, two teaspoons soda (slightly rounded) two-thirds cup brown sugar, one teaspoon salt. Bake in slow oven one hour. This makes two small loaves or one large one. You can add raisins or nuts if desired.
Louise Moffett.

Pastry

*“What moistens the lips and brightens the eye?
What brings back the past—like a rich pumpkin pie?”*

PASTRY—For One Pie—(From Boston Cooking School.) One and one-fourth cups sifted flour, one-fourth teaspoon salt, one-fourth teaspoon baking powder, one-third cup shortening. Sift together flour, salt and baking powder; with a knife or tips of finger, work shortening into the mixture. Add cold water, a few drops at a time, and with a knife stir the mixture to a paste. Add no more water than is necessary to make a stiff paste. Never add flour after the mixture is wetted.

SUGAR PIE—Two eggs, one cupful of sugar, nearly one-half cup of butter, and lemon to taste. Bake with an undercrust. Mrs. E. J. King.

POTATO PIE—Three fourths pint of potatoes, mashed fine, four eggs, two cups sugar, one pint rich milk, butter size of an egg. Flavor with nutmeg and brandy. This makes two pies. Use whites of eggs for meringue. Miss Margaret Reid.

CHESS PIE—Take yolks of three eggs, one cup of sugar, add one tablespoon flour, cream, eggs and sugar. Add one and one-half cups milk, one tablespoon butter. Line pan with rich crust, pour in filling and bake. Then put beaten whites on top. Mrs. Robert White.

POTATO PIES—Boil either Irish or sweet potatoes until done, mash and rub through a sieve. To a pint of pulp, add three pints sweet milk, one tablespoon melted butter, one tea-cup of sugar, three eggs, pinch of salt and nutmeg or lemon to flavor. Use rich paste for undercrust. Mrs. R. E. Smith.

CREAM PIE—Scald one pint milk to which a teaspoon of butter has been added. Add the yolks of three eggs, beaten with a cup of sugar and two tablespoons of flour made smooth with a little milk; add flavoring. Bake crusts, fill shell with the custard and cover with the whites of eggs beaten stiff with a little sugar. Brown in oven. This makes two pies.

Mrs. Art Connely.

JEFF DAVIS PIE—Two eggs (both whites and yolks), two cupfuls of sugar, one-half cupful cream, one-half cupful butter, two tablespoons of flour. Flavoring to taste. Bake with one crust. Mrs. G. W. Humphrey.

AMBER PIE—Three eggs, one cupful sour milk, one cup of preserves or blackberry jam, one cup of sugar, butter the size of an egg, two tablespoons flour. Cook and pour into two baked shells, put meringue and brown. Mrs. C. B. Crawford.

COCOANUT PIE—One cup cocoanut, one cup sugar, one tablespoon butter, one quart milk, four eggs beaten stiff. Add cocoanut to eggs then sugar. Heat milk and butter, add to the eggs and sugar. Add flavoring (nutmeg or vanilla.) Bake in crusts. When nearly done cover the top with a thin layer of cocoanut. Mrs. Art Connely.

RAISIN PIE—One pound of raisins, with two cups of water. Boil ten minutes, add a small lump of butter, juice of one lemon, two cups of sugar, one-half cup flour. Wet with a little cold water. Bake in two crusts. This makes two large pies. Mrs. Art Connely.

BANANA PIE—Slice one and one-half bananas and sprinkle with sugar. Let stand long enough for the juice to run off, then make a thick custard as follows: One pint of milk, yolk of two eggs, one teaspoon of corn starch, boil in a double boiler until thick. Bake in a separate crust, fill in with the custard, then spread the sliced bananas on and last the meringue made from the whites of the eggs. Mrs. Art Smith.

BANANA PIE—One cup milk, one rounding tablespoon flour, one-half cup sugar, yolks of two eggs. Cook until thick, and let cool. Slice two bananas into crusts that have been baked and cooled. Beat whites, sweeten and spread on top. Brown in oven. Mrs. Fred Krueger.

FIG PIE—One cup of sugar, yolks of two eggs, butter size of a walnut, one cup milk, two tablespoons of flour, cook in double boiler. When done add one cup chopped figs, cooked until tender. Add teaspoon of vanilla. Have pie shell baked, pour in filling. Add beaten whites on top. Brown in oven. Mrs. Ezra Peter.

CUSTARD PIE—Bake in two rich bottom crusts, and let cool. For filling: Take five eggs, separate whites and yolks. Beat yolks, one cup of sugar, and two tablespoonfuls of flour together. Let one quart of fresh milk come to a boil, then slowly add above mixture, stirring often, and cook until real thick. Flavor to suit taste. Let cool and then fill crusts and cover with the whites of eggs, which have been well beaten, also sweetened and flavored. Set pies in hot oven and let brown well. Mrs. Tom Hawkins.

LEMON PIE—Beat yolks of five eggs, add one and one-fourth cups of sugar, three heaping tablespoons of flour, one teaspoon of butter. Then add juice of two lemons and beat. Lastly, add three and one-half cups of water. Stir constantly from time you put on to cook until it thickens. Remove and let cool before putting into crusts. Beat whites, sweeten and spread on top of pies and brown. This makes three pies. Miss Gladys Myers.

LEMON CUSTARD PIE—Grate the rind of a lemon and squeeze the juice into one and one-half cups white sugar, butter the size of an egg, one tablespoon of flour, yolks of four eggs. Mix as for cake and pour over it one pint of boiling milk. Beat the whites stiff and stir in after it has cooled a little. Bake in single crusts until firm. This makes two pies. Mrs. Ida Minter.

MOCK MINCE PIE—Twelve crackers rolled fine, one cup of hot water, one-half cup vinegar, one cup molasses, one cup of sugar, one cup of currants, one cup of raisins, spice to taste. Measure with a teacup. Some use one cup of dried bread-crumbs and also a small cup of butter. This is for four pies. Mrs. R. E. Smith.

PUMPKIN PIE—Line pie pans with good pastry and fill with the following: One can of pumpkin, three whole eggs and yolks of five more, saving the whites for frosting. Beat eggs and pumpkin well together, two and one-half cups of sugar, one teaspoon ginger, ground, one tablespoon cinnamon, ground, one tablespoon of allspice, ground. After all is beaten well together, add one and one-half pints of milk. This quantity makes four pies. Beat the whites of five egg stiff, adding eight teaspoons of sugar. Cover pie after baking and brown in oven. Mrs. Weldon Cotton.

LEMON PIE—One lemon, three eggs, reserving the white of one for icing. One cup of sugar, one-half cup of water, one teaspoon corn starch dissolved in the one-half cup of water. Or one tablespoon of flour instead of corn starch.

Mrs. R. E. Smith.

ORANGE PIE—Beat together the yolks of four eggs and eight tablespoonfuls of sugar. Grate the skin of two oranges and with juice and two-thirds of a tumbler of milk, add to the eggs and sugar. Bake for half an hour in an undercrust. For the frosting beat the whites of four eggs to a firm paste with four tablespoonfuls of powdered sugar, and as soon as the pie is done, take from the oven and pour the frosting over the top, returning it again to the oven to be baked to a delicate brown.

Mrs. Will Levis Selsor.

AMBER PIE—(Three Pies). Eight eggs (yolk only), one cupful butter, one cupful tart jelly, one cupful sugar, one teaspoon Gillett's extract of lemon. Cream the sugar and butter then the jelly and flavoring. Line the pans with a good crust, and bake in a moderate oven. Spread over the top a meringue made of the whites of the eggs beaten to stiff froth, sweeten with half a cupful of sugar, and flavoring with Gillett's extract. This is excellent.

Mrs. G. W. Humphrey.

TRANSPARENT PIES—Yolks of four eggs, one cup sugar, two cups water, one scant one-half cup butter, one-half glass of jelly. Make a meringue of the whites of eggs for the top. This quantity makes two pies.

Mrs. S. C. Patterson.

CHOCOLATE PIE—One block of grated chocolate, one and one-half cups of sugar, one and one-half cups sweet milk, yolks of two eggs, three tablespoonfuls flour, flavor with vanilla. Cook filling, pour into baked crusts. Use whites of eggs for meringue.

Mrs. N. Bates White.

WHIPPED CREAM PIE—Sweeten with white sugar one teacup very thick sweet cream, make as cold as possible without freezing, and flavor with lemon or vanilla to taste; beat until as light as eggs for frosting and keep cool until the crust is ready. Make crust moderately rich, pick well with a fork to prevent blistering, bake, spread on the cream and to add finish put bits of jelly over the top. The above will make two pies.

Mrs. J. J. Spurgeon.

MOCK CREAM PIE—The yolks of two eggs and the white of one, one-half cup of sugar, two tablespoonfuls of corn starch, two tablespoonfuls of butter, one-half teaspoon of Gillett's vanilla and one pint of milk. Heat the milk. Beat the eggs, corn starch, butter and flavoring into a smooth paste and add to the sugar last. Boil in a double boiler until thick, then fill a separate crust, and last, a meringue of the remaining egg.

CORN STARCH PIE—One quart milk, yolks of two eggs, two tablespoonfuls corn starch, two cups of sugar, mix starch in a little milk, boil the rest of themilk to a thick cream, beat the yolks and add starch; put in the boiled milk and add sugar. Bake with undercrust. Beat whites with two tablespoonfuls of sugar, and put on top of pies, and, when done, return to oven and brown.

Mrs. J. J. Spurgeon.

BUTTER SCOTCH PIE—A lump of butter size of an egg. One cup of dark brown sugar, one whole egg, one heaping tablespoon of flour, one cup of milk. Cream, butter and sugar. Then add egg and flour. Mix them together. Add milk last. Makes on pie. Flavor with vanilla. Josephine Cooper.

VINEGAR PIE—Four eggs, two cups cold water, one-third cup good vinegar, one and one-half cups sugar. Let come to a boil, then thicken with two tablespoonfuls of cornstarch, dissolved in half a cup of cold water, add tablespoon of Gillett's lemon extract. Beat the whites of four eggs for the meringue.

Mrs. Ida Miles.

COCOA PIE—Mix thoroughly one and one-half cups sugar, one-third cup of flour, two heaping dessertspoons cocoa. Then add yolks of three eggs, pinch of salt and pint of fresh milk, and few drops of vanilla. Cook until thick. Put in baked crusts. Cover with meringue and brown or with whipped cream.

Mrs. Tilden Doyle.

BURNT CARAMEL PIES (2)—Burn one-half cup of white sugar, add one-half cup of boiling water before removing from stove, set aside to cool. The yolks of three eggs beaten thoroughly, add one pint of sweet milk, two cups of white sugar with two heaping tablespoonfuls of flour mixed with sugar, a small bit of vanilla, last the burnt sugar. Cook on top of stove stirring constantly. Put together after cooling with the whites and brown in quick oven.

Mrs. Henry Veal.

DAMSON CARAMEL PIE—To one cup of damsons, yolks of four eggs, one-fourth cup of butter, one cup of sugar. Whites of the eggs for the meringue. Flavor with vanilla.

Mrs. W. T. McDaniel.

SOUR CREAM PIE—One cup sour cream, one cup sugar, one-half cup raisins, yolk of three eggs and one white, spices to taste, cinnamon, cloves and nutmeg. Bake in pastry and put meringue on top.

Margaret Reid.

PINEAPPLE PIE—One can grated pineapple, cream, one-half cup butter, one cup sugar, add yolks of four eggs, one cup of cream, and lastly the beaten whites, whipped in lightly; bake in rather slow oven.

Mrs. W. Cotton.

CHERRY PIE—Line a pie tin with rich crust; nearly fill with the carefully seeded fruit, sweeten to taste, and sprinkle evenly with a teaspoon of cornstarch, a tablespoon of butter, cut into small bits, and scatter over the top; wet edge of crust, put on upper crusts, and press the edges closely, taking care to provide holes in the center for the escape of the air. Pie made from blackberries, etc., are all made in the same manner, regulating the quantity of the sugar by the tartness of the fruit.

Mrs. N. Bates White.

RHUBARB PIES—Pour boiling water over two cups chopped rhubarb, let stand five minutes, then drain. Mix rhubarb with one cup sugar, yolk of one egg, piece of butter and tablespoon of flour, moistening whole with three tablespoons of water. Bake with lower crust only. Make meringue of white of egg and one teaspoon sugar, spread on pies and brown.

Mrs. R. L. Starrett.

APRICOT PIE—Line two pie pans with pastry. Take one can of apricots, mash; add sugar to taste, according to the sweetness of fruit when taken from can. Fill the pie; and cover with strips of pastry, cut three-fourths of an inch wide and about the same space apart.

Mrs. Weldon Cotton.

RAISIN PIE—One half pound seeded raisins, put in pan and cover with water, boil until soft. Add one cup of sugar, a pinch of salt, butter the size of a walnut, two tablespoons flour, dissolve in cold water, or cream and one-half teaspoon of Gillett's vanilla. Put in baked crust, cover with meringue, and brown lightly.

Mrs. Tilden Doyle.

BOSTON CREAM PIE—Crusts—Three eggs beaten light, one cup sugar, one and one-half cups flour, one teaspoon full baking powder, two tablespoons full water or milk, flavoring. Cream—One pint milk boiled, two eggs, one cup sugar, one half cup flour well mixed and stirred into the hot milk until it thickens, add small pinch of butter. The crust is to be baked in two pie tins and when cool, split and put together with the cream.

Mrs. C. R. Noel.

APRICOT PIE—One cup apricots mashed fine, yolks of two eggs, sweeten to taste. Add a portion of the juice if too thick. Fill rich pie crust and bake. Beat whites, add a little sugar, spread on top and brown.

Mrs. Jas. W. Parker.

MINCE MEAT—Four and one-half cups chopped beef, two cups of uncooked suet, six cups chopped apples, three cups of seeded raisins, not chopped, one cup dried currants, five cups of brown sugar, six cups cider, or three cups of water and two cups of vinegar, two cups of citron, juice of two lemons, one tablespoon each of cloves, cinnamon, mace, allspice and salt.

Mrs. R. L. Starrett.

CARAMEL PIE—Two cups brown sugar, one and one-half tablespoons of flour mixed into sugar, one tablespoon of butter, creamed into sugar and flour, yolks of two eggs, (little white won't hurt,) one scant cup of milk. Use whites for meringue.

Mrs. Mollie Pollard.

TAPIOCA PUDDING—One cup of tapioca soaked until it is clear like starch, in a pint of warm water, (it will soak in about an hour if it is kept warm.) Add a little sugar, a small piece of butter and cinnamon; pour into a pudding dish which has in it about four apples, quartered and cored. Bake an hour and a half, and eat cold, with sugar and cream.

Adaline Miles.

CARAMEL PUDDING—Place four cups of sweet milk in a double boiler. When hot add to it four tablespoonfuls of flour, which has been mixed with one cup of cold water; add one cup of sugar and a pinch of salt. Stir well until it thickens, then stir it into one cup of sugar which has been melted and browned. Mix well while hot and add Gillett's vanilla. Place in a cool place and when cold cut in slices and serve with whipped cream or sauce.

Mrs. Ida Miles.

CHOCOLATE DAINTY—One half cup chocolate, two cups of milk, three tablespoons of sugar, the white of egg, two tablespoons cornstarch. Put the cornstarch, chocolate, sugar and milk in pan over the fire till cooked smooth, then add stiffly beaten white of one egg, and whipped cream. Pour in a wet mould. Turn out when firm.
Bess Lasley.

SUET PUDDING—Three cups of flour, one cup sweet milk, one cup of molasses and one cup of raisins, one cup nut meats, one cup suet, one teaspoonful each of soda, cinnamon, cloves and allspice. Mix all together well and steam three hours. Sauce: Two cups of granulated sugar, one egg, one heaping tablespoon of flour and one of butter, mixed together well; then add one pint of hot water and let come to a boil. Flavor with a little nutmeg.
Mrs. Patterson.

THE POPULAR JELL-O DESSERT—Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl, or mold and put in a cold place to harden. When set turn out on a plate. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

BREAD PUDDING—One cup of sugar one quart sweet milk, yolks of three eggs, one-half cup of berries, one pint of bread crumbs, butter size of an egg. Bake one-half hour. Cover top with beaten whites of eggs sweetened with one-half cup of sugar.

PINEAPPLE PUDDING—One cup of cooked rice, one cup sugar and one pint of grated pineapple, lump of butter size of walnut, yolk of one egg, teaspoon baking powder. Bake in oven and when done spread with meringue made of white of egg and tablespoon of sugar, and brown.

WOODFORD PUDDING—Three eggs, one-half cup of butter, one cup of sugar, one and one-half cups of flour, one cup of jam, three tablespoons of buttermilk, one tablespoon of soda, dissolved in buttermilk. Cinnamon, cloves and nutmeg to suit taste. Steam or bake two hours. Josephine Cooper.

WINE SAUCE—Six tablespoons sugar and two tablespoons of butter beaten to a cream. Add the whites of two eggs, beat all together; set on the stove, warm gently, then a wine glass of wine and one of water. Let all heat hot, but not boil.
Mrs. J. S. Miles.

MARSHMALLOW PUDDING—The whites of four eggs, beaten to a stiff froth, dissolve a tablespoon of Knox Gelatin in one-half cup of boiling water, when dissolved fill the cup with cold water, one cup sugar added to the eggs, then add the gelatine to the eggs, flavoring to taste. Let cool a few minutes. Have ready a cup of chopped nuts. Take out a portion and color with any fruit coloring desired. Have a mould ready. place in a layer white, sprinkle with nuts, place on top of this a layer of colored, sprinkle with nuts, place on top of this a layer of white. Make a day before wanted. Slice and serve with whipped cream.
Mrs. R. E. Smith.

SNOW PUDDING—Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with egg custard.

JELL-O WITH FRUIT—Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries or cherries and currants, or any other fruit that may be preferred for the purpose. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

CHERRY PUDDING—Line a deep pan with pastry or make individual crusts. Make a filling with the yolks of five eggs, one-half cup of butter, one cup sugar, one and one-half cups of cherry preserves, one-half cup of milk. Heat the mixtures thoroughly. Bake crusts and fill them and make meringue of whites of eggs. Sauce: One cup of sugar, one-half cup of butter, one egg. Beat well together and cook in double cooker until heated thoroughly. One teaspoon Gillett's vanilla. Serve with whipped cream.
Mrs. Ida Miles.

PINEAPPLE TAPIOCA PUDDING—Soak one cup of fresh tapioca over night; next morning add to tapioca, one-half cup of hot water, one cup sugar, one can sliced pineapple chopped fine, also juice of three lemons. Let boil until clear and of the consistency of jelly. When done, fold in the whites of three eggs beaten stiff. Serve cold with whipped cream.
Mrs. C. B. Crawford.

CHERRY PUDDING—One cup of water poured over one cup of bread crumbs, stir in one egg, butter size of walnut, one and one-half cups sugar, one pint of stoned cherries. Bake one hour and serve with whipped cream. Mrs. C. B. Crawford.

STEAMED PUDDING—One-half pint of molasses, one fourth cup butter, one-fourth cup sugar one and one-half cups of flour, one-fourth cup of sweet milk, two eggs, yolks and whites, one-half teaspoon soda, one-half teaspoon allspice. Steam one hour in buttered pan. Sauce: One and one-thirds cups of sugar, one-half cup butter, one-half cup boiling water, one tablespoon vinegar, nutmeg. Mrs. C. B. Martin.

SUET PUDDING—Three cups of flour, one cup suet, one cup molasses, one cup chopped raisins, one cup sweet milk, one teaspoon salt, one teaspoon soda. Steam three hours. Serve with wine sauce. Mrs. J. S. Miles.

PRUNE WHIP—One-half pound prunes, four eggs (whites) one lemon, one teaspoon of vanilla. Cook prunes, mash through a sieve. Add lemon juice. Beat whites of eggs and add to prunes. Steam over the teakettle until the eggs are set. Serve with sweetened whipped cream.

Mrs. J. T. Gosc.

TAPIOCA FRUIT PUDDING—Soak one cup of tapioca over night. Cook soft in just enough water. When cool, add the whites of two eggs and one pint of grated pineapple, or any other fruit. Beat all together well. Set on ice to chill and serve with whipped cream. Mrs. Weldon Cotton.

MARSHMALLOW PUDDING—Two-thirds teaspoon granulated gelatin, one-third cup boiling water, one-fourth cup of sugar, one-fourth teaspoon Gillett's vanilla, pinch salt. Dissolve gelatin in boiling water. Put sugar in bowl, add unbeaten white of one egg, and pour over strained gelatin. Then add salt and Gillett's vanilla, and beat 15 minutes.

Mrs. R. E. Miles.

CUSTARD FOR PUDDING—One-third cup milk, yolk of one egg one tablespoon sugar.

Mrs. R. E. Miles.

TUTTI FRUIT—Three lemons, four oranges, five bananas, one cup of nuts, three or four cups of sugar. Enough water to make a gallon and freeze. Eva Pollard.

ROMAN MOUSSE—Dissolve one package of cherry Jell-O in one pint of boiling water. When luke warm whip to a cream. Whip up half-pint cream, mix both together, and add one-half dozen macaroons and a handful of chopped nuts. Set away to cool. Serve with whipped cream. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

CHOPPED APPLE DUMPLINS—For eight dumplings, peel and chop one pint of tart apples. Make pie crust moderately short, cut in rounds. To each round put in one tablespoon of chopped apples, one teaspoon of sugar, small lump of butter and a little spice. Pinch dough over apples and set in pan to bake. When about half done, make a sauce of one teaspoon of sugar, one tablespoon of flour, one-half teaspoon of spice and lump of butter creamed together with one pint of boiling water. Pour sauce over dumplings and continue to bake until a golden brown, or thoroughly done. Excellent either hot or cold. Mrs. Ada Sullivan.

COCOA TAPIOCA PUDDING—Soak four tablespoons of tapioca in one pint of milk over night. In the morning add one quart of milk and four tablespoons of coconut. Put on the stove and let come to a boil. Add a little salt, then stir in the yolks of four eggs and two-thirds cup of sugar. When it thickens stir in the whites of the four eggs, beaten to a stiff froth. Put in the oven and brown slightly.

SNOW PUDDING—Dissolve one-half box of Knox's gelatin in one pint of warm water. Prepare juice of three lemons and one cup of sugar. When gelatin is dissolved, add sugar, lemon juice, one pint of boiling water, and a little sherry to flavor. Strain and set away to cool. When partly congealed, set on ice until ready to serve. Sauce: Yolks of three eggs, one cup of sugar, one pint of milk. Beat eggs thoroughly, add sugar and add to milk. When that is scalding hot, cook until like thick cream, flavor with vanilla and serve very cold on pudding. Miss Margaret Reid.

JAM PUDDING—One-half teacup butter, two and one-thirds cups of flour, one cup sugar, one cup jam, three eggs beaten separately, one teaspoon of soda dissolved in three teaspoons sour milk, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice. Put in a pudding dish and bake slowly. Serve with sauce. Mrs. T. A. Bailey.

BIVEAUX—Whites of six eggs beaten stiff. Onto these pour one cup of pineapple juice, in which has been dissolved, over hot water, one-half box Knox's gelatine. Beat until stiff and then let harden. To be eaten with whipped cream and served with cubes of pineapple.

CARAMEL CUSTARD—Caramel one-half cup sugar, then stir in one-half cup boiling water. Beat the yolks of five eggs, whites of three and add one-third cup of sugar, pinch of salt, the caramel and two cups of milk. Bake in buttered mould in a pan of boiling water.
Mrs. Trelle Dobyns.

EDAN VALE PRUNE WHIP—One pint stewed prunes, whites of six eggs, one-third pint thick cream, raspberry or currant jelly. Drain and pit the prunes and put them through a colander. Beat eggs to stiff froth and by degrees beat into the prunes. Add sugar to taste. When well beaten pour into glass dish and cover with whipped cream, flicked with jelly. May be eaten with a custard.
Mrs. Ida A. Minter.

DUTCH CREAM—Five heaping tablespoons tapioca in enough water to soak over night. Add more water and cook in double boiler until clear. Let cool, pour juice off of one can pineapple, add juice of one lemon, one and one-half cups sugar, put into tapioca and cook until thick. Add the pineapple cut up, one cup nuts and white grapes, one pint cream whipped. Beat and chill.
Mrs. V. M. Reid.

DATE PUDDING—One pound dates, five eggs, beaten, 14 tablespoons pecans, ten tablespoons sugar, one heaping teaspoonful baking powder. Beat eggs stiff, add sugar and baking powder, then dates and nuts. Grease pan with butter. Bake 40 minutes.

Sauce for Above—Cream one-half cup butter with one cup sugar, add two eggs well beaten, one cup cream. Steam 20 minutes.
Frances H. Patterson.

DATE PUDDING—Whites of three eggs beaten stiff, beating in one-half cup granulated sugar, one-half cup chopped pecans, one-half pound dates. Butter baking dish, put in layer of chopped dates, then layer of sugar and eggs, then nuts. Another layer of dates and the rest of eggs and nuts on top. Bake 20 minutes, serve hot with whipped cream.
Mrs. J. N. Magruder.

DUNCAN CREAM—Put in double boiler one quart milk. Let scald. Beat together three eggs, one and one-half cups sugar, one-half cup flour, stir in boiling milk and cook thick as custard. Put one and one-half cups sugar in a skillet and brown or scorch and pour into boiling custard. After this cools add three pints cream, one large cup cherry preserves, one cup nuts, one-half cup figs, cooked soft. Then freeze.
Mrs. Dr. Huneryager.

STRAWBERRY WHIP—One cup strawberries, crushed, one cup sugar, one egg white. Beat until foamy. Serve with sponge cake, or angel food.

ALMOND CARAMEL CHARLOTTE RUSSE—One-half envelope Sparkling gelatine, one-fourth cup cold water, one cup granulated sugar, one-half cup boiling water, one-half lb. almonds, one pint cream, whipped, one teaspoonful vanilla. Caramelize the sugar, add boiling water cool slightly, add gelatine when mixture begins to thicken, add nuts, cream, and place in a mould to set.
Mrs. Roy D. Lasley.

PINE APPLE PUDDING—One-half package gelatine, whites of four eggs, one scant cup sugar, one cup pineapple, cut in cubes, one cup nuts. Dissolve gelatine in water add juice of pineapple, beat eggs stiff, add sugar when gelatine begins to congeal, beat in the whites of eggs, then fruit and nuts, then turn in moulds to set.
Mrs. Leaton.

FRUIT CUP—Take one orange, one small bunch malaga grapes, one-half cup chopped English walnuts, one-half cup diced Pineapple, mix with a little sugar, and allow to stand one hour. Just before serving, add one-half cup grape juice. Serve in dainty glasses.
Mrs. Leaton.

CHARLOTTE RUSSE—One egg, one-third cup sugar, two cups milk. Let come to a boil. Add three teaspoons Knox's Gelatine, soaked in one-fourth cup water. Cook till done. When sufficiently cool to begin to set, add one pint whipped cream. Flavor with vanilla. Pour over sponge cake baked in round tins. Slice like pie and serve.
Mrs. J. N. Magruder.

BIVEAUX—Whites of six eggs beaten stiff. Onto these pour one cup of pineapple juice, in which has been dissolved, over hot water, one-half box Knox's gelatine. Beat until stiff and then let harden. To be eaten with whipped cream and served with cubes of pineapple.

CARAMEL CUSTARD—Caramel one-half cup sugar, then stir in one-half cup boiling water. Beat the yolks of five eggs, whites of three and add one-third cup of sugar, pinch of salt, the caramel and two cups of milk. Bake in buttered mould in a pan of boiling water.
Mrs. Trelle Dobyns.

EDAN VALE PRUNE WHIP—One pint stewed prunes, whites of six eggs, one-third pint thick cream, raspberry or currant jelly. Drain and pit the prunes and put them through a colander. Beat eggs to stiff froth and by degrees beat into the prunes. Add sugar to taste. When well beaten pour into glass dish and cover with whipped cream, flicked with jelly. May be eaten with a custard.
Mrs. Ida A. Minter.

DUTCH CREAM—Five heaping tablespoons tapioca in enough water to soak over night. Add more water and cook in double boiler until clear. Let cool, pour juice off of one cup pineapple, add juice of one lemon, one and one-half cups sugar, put into tapioca and cook until thick. Add the pineapple cut up, one cup nuts and white grapes, one pint cream whipped. Beat and chill.
Mrs. V. M. Reid.

DATE PUDDING—One pound dates, five eggs, beaten, 14 tablespoons pecans, ten tablespoons sugar, one heaping teaspoonful baking powder. Beat eggs stiff, add sugar and baking powder, then dates and nuts. Grease pan with butter. Bake 40 minutes.

Sauce for Above—Cream one-half cup butter with one cup sugar, add two eggs well beaten, one cup cream. Steam 20 minutes.
Frances H. Patterson.

DATE PUDDING—Whites of three eggs beaten stiff, beating in one-half cup granulated sugar, one-half cup chopped pecans, one-half pound dates. Butter baking dish, put in layer of chopped dates, then layer of sugar and eggs, then nuts. Another layer of dates and the rest of eggs and nuts on top. Bake 20 minutes, serve hot with whipped cream.
Mrs. J. N. Magruder.

DUNCAN CREAM—Put in double boiler one quart milk. Let scald. Beat together three eggs, one and one-half cups sugar, one-half cup flour, stir in boiling milk and cook thick as custard. Put one and one-half cups sugar in a skillet and brown or scorch and pour into boiling custard. After this cools add three pints cream, one large cup cherry preserves, one cup nuts, one-half cup figs, cooked soft. Then freeze.
Mrs. Dr. Huneryager.

STRAWBERRY WHIP—One cup strawberries, crushed, one cup sugar, one egg white. Beat until foamy. Serve with sponge cake, or angel food.

ALMOND CARAMEL CHARLOTTE RUSSE—One-half envelope Sparkling gelatine, one-fourth cup cold water, one cup granulated sugar, one-half cup boiling water, one-half lb. almonds, one pint cream, whipped, one teaspoonful vanilla. Caramelize the sugar, add boiling water cool slightly, add gelatine when mixture begins to thicken, add nuts, cream, and place in a mould to set.
Mrs. Roy D. Lasley.

PINE APPLE PUDDING—One-half package gelatine, whites of four eggs, one scant cup sugar, one cup pineapple, cut in cubes, one cup nuts. Dissolve gelatine in water add juice of pineapple, beat eggs stiff, add sugar when gelatine begins to congeal, beat in the whites of eggs, then fruit and nuts, then turn in molds to set.
Mrs. Leaton.

FRUIT CUP—Take one orange, one small bunch malaga grapes, one-half cup chopped English walnuts, one-half cup diced Pineapple, mix with a little sugar, and allow to stand one hour. Just before serving, add one-half cup grape juice. Serve in dainty glasses.
Mrs. Leaton.

CHARLOTTE RUSSE—One egg, one-third cup sugar, two cups milk. Let come to a boil. Add three teaspoons Knox's Gelatine, soaked in one-fourth cup water. Cook till done. When sufficiently cool to begin to set, add one pint whipped cream. Flavor with vanilla. Pour over sponge cake baked in round tins. Slice like pie and serve.
Mrs. J. N. Magruder.