

# Pella's Choicest Cooking Recipes



A collection of the  
favorite recipes of  
Pella's famous cooks



# PELLA'S CHOICEST

## COOKING RECIPES

A COLLECTION OF THE FAVORITE  
RECIPES OF PELLA'S FAMOUS COOKS



COMPILED AND PUBLISHED BY  
THE LADIES' AUXILIARY OF CENTRAL COLLEGE  
PELLA, IOWA

1920



PELLA'S CHOICEST

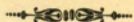
COOKING  
RECIPES

A COLLECTION OF THE FAVORITE  
RECIPES

THE PELLA PRESS  
PRINTERS AND STATIONERS



## PREFACE



**I** NTO the pages of this book we have gathered those tested and approved recipes which have been the favorites of many good cooks. It is with sincere gratitude that we give recognition to the willing helpfulness of those who have so freely given us the secrets of their culinary success.

If our efforts shall make the housewife's task more simple, and the coveted art of good cooking more general, this little book will have performed its mission.



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

We may live without books; what is knowledge but grieving?  
We may live without hope; what is hope but deceiving?  
We may live without love; what is love but repining?  
But where is the man that can live without dining?"

—Meredith.

## INDEX.

---

|                                   |     |
|-----------------------------------|-----|
| Beverages .....                   | 244 |
| Bread .....                       | 125 |
| Cakes .....                       | 160 |
| Cakes—Small cakes .....           | 182 |
| Cake Fillings and Frostings ..... | 194 |
| Candies .....                     | 248 |
| Cheese and Eggs .....             | 101 |
| Cookies and Doughnuts .....       | 145 |
| Cooking Terms Defined .....       | 263 |
| Desserts and Puddings .....       | 211 |
| Fish and Oysters .....            | 12  |
| Fruits, Jams, Jellies .....       | 255 |
| Household Hints .....             | 261 |
| Ice Cream and Sherbets .....      | 237 |
| Jams, Jellies, Fruits .....       | 255 |
| Measurements .....                | 265 |
| Meats .....                       | 28  |
| Pastry .....                      | 200 |
| Pickles and Relishes .....        | 109 |
| Poultry and Game .....            | 19  |
| Puddings and Desserts .....       | 211 |
| Salads .....                      | 68  |
| Salad Dressings .....             | 94  |
| Sandwiches .....                  | 138 |
| Sauces .....                      | 119 |
| Sickroom Hints .....              | 261 |
| Soups .....                       | 5   |
| Vegetables .....                  | 43  |



## SOUPS

---

"Now good digestion waits on appetite and health on both."

---

### Asparagus Soup

- |                 |                          |
|-----------------|--------------------------|
| 3 c white stock | ¼ c butter               |
| 1 can asparagus | ¼ c flour                |
| 2 c cold water  | 2 c scalded milk         |
| 1 slice onion   | Salt and pepper to taste |

Wash and drain asparagus, reserve tips and add stock to cold water. Boil five minutes, add stock and onion. Boil thirty minutes, rub through sieve and bind with butter and flour. Add salt, pepper, milk and tips.

Mrs. J. Heemstra

### Barley Soup

- |              |                    |
|--------------|--------------------|
| ½ c barley   | 1 tbsp butter      |
| 2 qts. water | 1 glass tart jelly |
| 1 c raisins  | Salt to taste      |

Boil barley slowly for 3 hours. Add raisins 1 hour before serving. Add butter and jelly ½ hour before serving.

Mrs. Jno. Ulrich, Sr.

### Bean Soup

- |                             |                      |
|-----------------------------|----------------------|
| 3 c dried beans             | 1 medium sized onion |
| 1 pig's foot or 2 lbs. pork | Celery to taste      |
| 1 large potato              |                      |

Soak beans over night. In morning boil in water enough to cover, add ½ tsp soda, boil fifteen minutes and drain. Add three quarts of fresh water and pork. An hour before serving add potatoes, celery, onion and salt to taste. (If too thick add boiling water).

Mrs. J. Wesselink

### Beef Soup

- |                     |            |
|---------------------|------------|
| 1 soup bone         | 1 c celery |
| 1 good sized carrot | 1 c rice   |
| 2 onions            |            |

Other vegetables may be added as liked. Add water as needed. Add salt to taste.

Mrs. Jno. Bosveld

### Beef Broth

1 pound of thick juicy steak without fat, cut it in two, put on five cups of cold water. Let it come to a boil and skim it, let it simmer for three hours, not boiling. Add 1 tbsp. rice, add one egg well beaten, add a little soup to egg, let it stand until it is cold, then add to soup. Do not let soup boil. Season with celery salt or common salt.

Mrs. E. J. Faassen

### Canned Pea Soup

1 pt. peas canned  
1 pt. cold water  
1 tsp sugar

1 qt. thin white sauce  
Salt to taste

Rub peas through sieve or mash very fine, use all the liquor of peas. Add water and the sugar, then add the white sauce. Ready to serve.

Mrs. Wm. De Wit

### Celery Soup

$\frac{1}{2}$  bunch celery  
1 pt. milk  
Salt to taste

1 small onion  
1 tbsp flour  
1 tbsp butter

Take celery using root and outer stalks which are the strongest in flavor. Boil these until very tender adding the onion, then rub through sieve, then add milk to celery broth. When about to boil, add flour and butter mixed well and cooked until it thickens stirring all the time. Serve hot with crackers.

Mrs. Herman H. Fennema

### Croutons

Cut stale bread in one-third inch slices and remove crusts. Spread thinly with butter and cut in one-third inch cubes. Put in pan and bake until delicately brown or fry in deep fat. Mrs. H. W. Pietenpol

### Chili Soup

2 lbs. round steak  
1 can strained tomatoes  
1 can kidney beans  
1 onion

$\frac{1}{2}$  c rice  
 $\frac{1}{2}$  tsp chili  
Salt to taste

Boil meat and onion until almost done, add rice, cook for about thirty minutes. Add other ingredients and let boil through for a few minutes.

Mrs. John Blommers



---

---

## Corn Soup

- |            |              |
|------------|--------------|
| 1 can corn | 1 egg        |
| 1 qt milk  | 1 tsp butter |

Put corn in one pint of milk in double boiler and boil two to three hours. Put through strainer. Put back in double boiler, add the other pint of milk, season with salt, pepper, and butter, and let it boil a minute. Beat egg until very light and add to the soup just before serving.

Mrs. Geo. Hankamp

## Duchess Soup

- |               |                           |
|---------------|---------------------------|
| 3 c milk      | 2 tbsp flour              |
| 1 small onion | $\frac{1}{4}$ tsp paprika |
| 1 egg yolk    | 3 tbsp grated cheese      |
| 2 tbsp butter | 1 tsp salt                |

Scald milk. Mince onions and cook in melted butter until brown. Add flour and stir until smooth. Stir into scalded milk and cook five or ten minutes. Rub through a strainer and return to fire. Stir in cheese and as soon as cheese is melted pour soup slowly over the well beaten egg yolk stirring constantly.

Mrs. C. S. Van Hemert

## Consomme

- |             |                     |
|-------------|---------------------|
| 3 lbs. beef | 1 red pepper        |
| 1 carrot    | 1 tbsp whole cloves |
| 1 turnip    | 1 tbsp parsley      |
| 1 parsnip   | 1 tsp celery salt   |
| 1 onion     |                     |

Cover meat with 3 quarts of water and let simmer four hours. Add the other ingredients and cook one hour. Strain, let cool, skim off the grease, clear, strain and serve.

Mrs. H. W. Pietenpol

## Cream of Chicken Soup

- |                        |                          |
|------------------------|--------------------------|
| 1 chicken              | $\frac{1}{4}$ tsp nutmeg |
| $\frac{3}{4}$ c rice   | Celery to suit taste     |
| Salt to taste          | 1 tbsp flour             |
| 1 egg (may be omitted) | 1 c cream                |

Place the desired part of chicken in soup kettle, cover with cold water, skim well before it boils, cook until done. Add rice, salt, nutmeg and celery. Cook one hour longer, mix flour with the cream and add gradually, let come to a boil, serve at once. (Egg may be used. Beat yolk, dilute with cream, add to the broth, but do not boil again after egg is added but keep hot until egg thickens).

Mrs. Luke Van Der Linden

---

---

### Cream of Chicken Soup

- |                  |                 |
|------------------|-----------------|
| 1 chicken        | Celery to taste |
| 1 qt. fresh milk | Salt to taste   |
| 5 tbsp flour     |                 |

Cook chicken until tender, take out the chicken, fry chicken. Add the fresh milk to stock and thicken with flour. If chicken is not fat enough add lump of butter. Sprinkle with celery salt. Serve with crackers or cubes of toast.

Mrs. J. Wesselink

### Dutch Pea Soup

- |                             |                      |
|-----------------------------|----------------------|
| 3 c dried peas              | 1 large potato       |
| 1 pig's foot or 2 lbs. pork | 1 medium sized onion |

Soak peas over night. In the morning put on to boil in water enough to cover, add  $\frac{1}{2}$  tsp soda. Boil fifteen minutes and drain, add 3 qts. of fresh water and pork. An hour before serving add potatoes, onions and salt to taste. If too thick add boiling water. If soft water is used for making soup do not use soda.

Mrs. Geo. Gaass

### Never Fail Tomato Soup

- |                            |                                 |
|----------------------------|---------------------------------|
| 2 c strained tomatoes      | 1 tsp salt                      |
| 3 tbsp melted butter       | $\frac{1}{2}$ tsp onion juice   |
| 3 $\frac{1}{2}$ tbsp flour | Add cold milk as much as needed |
| $\frac{1}{4}$ tsp soda     |                                 |

Stir the melted butter and the flour together until a very smooth paste, add tomatoes gradually. Boil thoroughly, add soda, salt and onion (if desired). Cool and add cold milk. Then heat thoroughly in a double boiler stirring occasionally.

Mrs. G. H. Waechter

### Mock Turtle Soup

- |                  |                    |
|------------------|--------------------|
| 2 c kidney beans | 2 tbsp corn starch |
| 1 c cooked meat  | Pepper             |
| 1 small onion    | Paprika            |

Take 2 cups cooked kidney beans and 1 cup cooked meat, cut in small pieces, add one small onion. Cook until onion is soft. Add corn starch, season with pepper. A little paprika may be added.

Mrs. A. Van Drimmelen

### Salmon Soup

- |                    |            |
|--------------------|------------|
| 1 small can salmon | 1 qt. milk |
|--------------------|------------|

Break salmon into pieces. Let milk come to a boil, drop in salmon. Add butter, pepper and salt to taste.

Mrs. M. T. Klein



# Wash Day With a Smile



## THE WOODROW "Pella Maid"

Woodrow Washing Machine Co.  
PELLA, IOWA

1  
2  
3  
4  
5  
6  
7  
8  
9  
10  
11  
12  
13  
14  
15  
16  
17  
18  
19  
20  
21  
22  
23  
24  
25  
26  
27  
28  
29  
30  
31  
32  
33  
34  
35  
36  
37  
38  
39  
40  
41  
42  
43  
44  
45  
46  
47  
48  
49  
50  
51  
52  
53  
54  
55  
56  
57  
58  
59  
60  
61  
62  
63  
64  
65  
66  
67  
68  
69  
70  
71  
72  
73  
74  
75  
76  
77  
78  
79  
80  
81  
82  
83  
84  
85  
86  
87  
88  
89  
90  
91  
92  
93  
94  
95  
96  
97  
98  
99  
100



NOT FOR BOOKS BY  
THE BOARD OF  
LIBRARY

LIBRARY OF THE  
UNITED STATES DEPARTMENT OF THE INTERIOR



---

**May Electricity Be your Kitchen Maid. Van Den Berg Electric Co. Phone 59.**

---

### **Spare Rib Soup**

2 lbs. spare ribs  
 $\frac{1}{2}$  c rice

Salt  
Pepper

Put spare ribs on to boil, cover with water. Cook until done then add rice. Cook  $\frac{1}{2}$  hour or until done. Add salt and pepper to taste.  
Ready to serve.

Mrs. A. Van Drimmelen

### **Tomato Soup**

7 qts. ripe tomatoes  
7 stalks celery  
20 cloves  
4 onions  
5 bay leaves

8 tbsp sugar  
7 tbsp flour  
3 tbsp salt  
 $\frac{1}{2}$  tsp cayenne pepper

Cook and strain through sieve, the first five ingredients. Add balance, boil and seal. This makes seven quart cans and is very good. Handy for making cream of tomato soup.

Mrs. Jno. Wesselink

### **Vegetable Soup**

1 soup bone or can beef  
3 qts. water  
3 carrots  
2 potatoes

1 medium onion  
1 c celery or leaves  
2 tbsp rice  
Seasoning to taste

Boil soup bone until meat is tender, then add other ingredients one hour before serving.

Mrs. Geo. Gaass

### **Noodles**

$\frac{1}{2}$  tbsp lard  
1 egg

Flour enough to make a stiff  
dough

Knead and roll as soon as possible. Sprinkle with a little flour to prevent sticking, then roll like a jelly roll, set aside for 20 minutes. Cut in thin strips and shake apart to dry, then add cold water to soup so that it is below boiling point. Drop in noodles, cover tightly and boil for 20 minutes.

Mrs. Wm. De Wit

---

---

### Oyster Soup

|               |               |
|---------------|---------------|
| 1 qt. oysters | 2 tbsp butter |
| 1 qt. milk    | Salt to taste |
| 1 c hot water |               |

Drain all the liquor from the oysters. Put cup of hot water on cysters, set aside on stove taking off the black that rises from the oysters. Heat milk to almost boiling point, add butter and salt then add oysters leaving them in until they begin to ruffle. They are then ready to serve.

Mrs. Wm. De Wit

### Potato Soup

|                   |                        |
|-------------------|------------------------|
| 3 slices of bacon | 1 tbsp flour           |
| 1 small onion     | 5 medium size potatoes |

Dice bacon, put in kettle, add onion cut very fine, and fry until onion is a golden brown. Stir in spoonful of flour. Now add about two quarts of warm water. Add diced potatoes and season with salt and pepper. Boil very slowly for one and one half hours. Gravy or meat scraps may be added.

Mrs. Geo. Hankamp

### Potato Soup

|                   |            |
|-------------------|------------|
| 1 qt. milk        | 4 potatoes |
| 1 tbsp butter     | 1 tsp salt |
| ½ tsp celery salt | 3 eggs     |

Boil and mash the potatoes, add butter and salt and celery salt. Scald the milk and add to the potato mixture. Beat the eggs well, stir quickly into soup and when boiling point is reached serve immediately. (Ground meat may be used instead of eggs.)

Mrs. Herman Fennema

Let Your Dollars Show More Cents.

**4%** ON SAVINGS

*Security State Bank*

Over a quarter of a Century of

Constructive, Conservative Banking



## FISH AND OYSTERS

"Master, I marvel how the fishes live in the sea?"

"Why as men do on land, the great ones eat up the little ones."

### Manner of Frying Fish

After the fish is well cleaned, lay it on a folded towel and dry out all the water. When well wiped and dry, roll it in wheat flour, rolled crackers, grated stale bread, or Indian meal, which ever may be preferred: Wheat flour will generally be liked. Have a thick-bottomed frying pan or spider, with plenty of lard salted, never use butter as it is apt to burn and has a tendency to soften the fish. For fresh fish which have not been previously salted: let it become boiling hot, then lay the fish in and let it fry gently, until one side is a fine delicate brown. turn, the other; when both are done, take it up carefully and serve quickly, or keep it covered with a tin cover, and set the fish where it will keep hot.

Mrs. Dave Ver Dught.

### Salmon Croquettes

|                          |                          |
|--------------------------|--------------------------|
| 1 c Salmon               | A little salt and pepper |
| 1 c of thick white sauce | 1 tsp. lemon juice       |

Add sauce to salmon, then seasoning; spread on a plate to cool, shape, dip in crumbs, egg and crumbs again. Fry in deep fat and drain.

Mrs. F. C. Warner

### Creamed Salmon

|                        |                     |
|------------------------|---------------------|
| 2 tbsp butter          | Pinch of pepper.    |
| 2 tbsp flour           | 1 c of hot milk     |
| $\frac{1}{4}$ tsp salt | 1 can of red salmon |

Put butter in sauce pan, when hot, add flour, salt, pepper, and mix until perfectly smooth. Add very slowly the hot milk, stirring constantly, cook until it thickens adding more salt if necessary. Remove all bones and skins from salmon and break into inch pieces, stir lightly in the sauce and when thoroughly heated serve. Mrs. H. A. Veenstra

---

### Boiled Codfish and Oyster Sauce

Take a fresh cod, lay it in cold water half an hour, then put it in a bag made of cloth, and dredged with flour; sew up the ends and put fish into boiling water. This will require cooking quite a little time, and in order to test whether it is thoroughly done, pull on the fins gently, and if they come out easily, the fish is done. Remove the bag carefully so as not to break the fish, lay on the platter, and garnish with oyster sauce made in the following manner. Take  $\frac{1}{2}$  pt. of oysters, add a half cup of water, and scald in a boiler. Take out the oysters and season the liquor with salt, pepper and butter. Add to this a cup of milk containing a half tsp. of flour; let come to a boil, add the oysters, and serve hot.

Mrs. Dave Ver Dught.

### Scalloped Oysters

|                             |                |
|-----------------------------|----------------|
| 1 $\frac{1}{2}$ pt. Oysters | 6 tbsp. butter |
| 3 c crackers (crumbled)     | 2 tsp. salt    |
| 2 c milk                    | Dash of pepper |

Mix all ingredients, put in buttered baking dish, cover and bake 30 to 40 minutes. Take cover off the last 10 minutes.

Nelle Klein

### Creamed Oysters for Pattie Shells

|                           |                           |
|---------------------------|---------------------------|
| $\frac{1}{2}$ c butter    | 1 pt. oysters             |
| 2-3 c flour               | 1 tbsp. butter            |
| 1 $\frac{1}{2}$ tsp. salt | $\frac{1}{2}$ tsp salt    |
| 4 c milk                  | $\frac{1}{8}$ tsp. pepper |

Melt the  $\frac{1}{2}$  c butter, add flour and the 1  $\frac{1}{2}$  tsp. salt, add milk and cook. Melt the 1 tbsp. butter, add the oysters and shake over fire until fluffed. Add to sauce and serve.

Nelle Klein

### Salmon Loaf

|                        |                                |
|------------------------|--------------------------------|
| 1 c salmon             | $\frac{1}{4}$ tsp paprika      |
| 1 c bread crumbs       | $\frac{1}{4}$ tsp. celery salt |
| 1 egg                  | $\frac{1}{2}$ c milk           |
| $\frac{1}{2}$ tsp salt | 2 tbsp butter melted           |

Mix all ingredients. Place in buttered mold and bake in moderate oven 25 minutes. Unmold and serve with following sauce.

|                           |                                    |
|---------------------------|------------------------------------|
| 2 tbsp butter             | 1 c milk                           |
| 2 tbsp flour              | 1 egg well beaten                  |
| $\frac{1}{4}$ tsp salt    | 1 tbsp finely chopped sweet pickle |
| $\frac{1}{4}$ tsp paprika |                                    |

Melt butter, add flour, paprika, salt. Blend and add milk and cook. Add the rest of the ingredients and beat. Pour over the baked loaf.

Nelle Klein



---

---

## Fried Oysters

|                       |                          |
|-----------------------|--------------------------|
| 1 doz. select oysters | 2 eggs                   |
| 1 c cracker crumbs    | $\frac{1}{8}$ tsp pepper |
| 1 tsp salt            | 4 tbsp water             |

Clean the oysters and dry them thoroughly between two towels. Season with salt and pepper. Roll in fine crumbs and then in beaten eggs, to which has been added water then roll in fine crumbs again and fry in a wire basket in deep fat until nicely brown. Drain on a piece of plain paper. Serve hot. Garnish with parsley or cabbage slaw.

Mrs. Dave Ver Dught

## Baked Spaghetti and Oysters

|                             |                               |
|-----------------------------|-------------------------------|
| $\frac{1}{4}$ lb. spaghetti | $\frac{1}{8}$ c melted butter |
| 1 pt. oysters               | $1\frac{1}{2}$ c milk         |
| Salt and pepper             | 4 tbsp flour                  |
| 1 c bread crumbs            |                               |

Break the spaghetti in small pieces and boil in salt water until tender. Scald the oysters in their own liquid, put in a layer of spaghetti, then a layer of oysters. Season with salt and pepper, repeat until the oysters are all used up. Put a layer of spaghetti on top and pour over this a sauce made from the oyster liquid, milk and flour. Cook this sauce until thick (about 20 minutes). Then pour over the spaghetti and cover with buttered bread crumbs. Bake in a quick oven for 10 minutes.

Mrs. Dave Ver Dught

## Scalloped Oysters

|                                |                 |
|--------------------------------|-----------------|
| $1\frac{1}{2}$ pt. oysters     | 2 tsp salt      |
| 3 c cracker crumbs rolled fine | 2 c of milk     |
| 6 tbsp butter                  | A little pepper |

Grease dish and cover bottom with cracker crumbs, then a layer of oysters, dust with salt and pepper and cover with cracker crumbs, pour over milk and cover top with butter, bake in a hot oven 15 or 20 minutes.

Mrs. J. P. Klein

## Creamed Oysters for Patties

### Sauce

|                         |                               |
|-------------------------|-------------------------------|
| Cook                    | 1 pt. oysters                 |
| $\frac{1}{2}$ c butter  | 1 tbsp butter                 |
| 2-3 c flour             | $\frac{1}{2}$ tsp salt        |
| $1\frac{1}{2}$ tsp salt | $\frac{1}{2}$ tsp celery salt |
| 4 c milk                |                               |

Melt butter, add oysters and shake over fire until puffed. Then add to sauce.

Mrs. J. P. Klein

### Fish Cakes

- |                        |                   |
|------------------------|-------------------|
| ½ c flaked cooked fish | ½ tsp celery salt |
| ½ c mashed potatoes    | 1 tbsp milk       |
| 1 tsp chopped parsley  | 1 tbsp butter     |
| ¼ tsp paprika          | 1 tbsp lard       |

Mix left over cooked fish of any kind with mashed potatoes, parsley, paprika, celery salt, and milk. Shape into flat cakes 1 inch thick and 2½ inches in diameter. Place the butter and lard in a frying pan and when hot add the fish cakes, brown thoroughly on both sides, lower the fire and cook 7 minutes more, or until well heated.

Mrs. F. C. Warner

### Codfish Balls With Tomato Sauce

- |                         |                    |
|-------------------------|--------------------|
| 4 medium sized potatoes | ¼ c milk or cream  |
| ¼ tsp white pepper      | ½ lb dried codfish |

Pull the codfish apart, pour boiling water over it, let stand a moment, and heat to boiling point. Drain. Cover with cold water and proceed as before. Do this a third time. Then press very dry and add potatoes (which have been boiled and mashed), the white pepper, milk or cream, (if milk is used add 1 tbsp butter), salt if needed. Rub until smooth, then form into balls. Lay on a buttered pan, and set in a hot platter and pour over them a tomato sauce. Mrs. J. P. Klein

### Codfish Balls

- |                     |                   |
|---------------------|-------------------|
| ¼ c cooked codfish  | ½ tsp pepper      |
| ½ c mashed potatoes | 1 egg well beaten |

Mix well the codfish, mashed potatoes, egg and pepper in flour and allow to stand 15 minutes. Deep fry and serve with 1 cup of medium white sauce.

Mrs. Jno. Bauman

### Molded Salmon

- |                |                 |
|----------------|-----------------|
| 1 can salmon   | 3 egg yolks     |
| ½ tbsp mustard | 1 c thin cream  |
| ½ tbsp salt    | ¼ c vinegar     |
| 2 tbsp sugar   | 1 tbsp gelatine |

Remove skin and bones from salmon and separate the fish in small pieces. Mix together the mustard, salt, sugar, yolks, cream, and vinegar. Cook over water until it thickens. Remove from fire, add the granulated gelatine which has been soaked in ¼ cup water. Strain over the salmon, mix thoroughly, turn into mold and set in a cool place. Serve on a bed of lettuce with cucumber dressing.

Mrs. Jno. Bauman



### Lobster Croquettes

2 c chopped lobster  
½ tsp salt  
¼ tsp mustard

Few grains cayenne  
1 tsp lemon juice  
1 c thick white sauce

Add seasoning to lobster then thick white sauce. Cool, shape; dip in crumbs, eggs and crumbs again, fry in deep fat and drain. Serve with tomato cream sauce.

### Salmon Loaf With Cream Sauce

1 can salmon  
1 c bread crumbs  
2 eggs

1 c milk  
1 tbsp melted butter

Drain the fish, pick fine and mix with butter. Beat the bread crumbs with the eggs, mix together, season with pepper and salt and bake 1 hr. in long narrow buttered tin. Turn loaf out on a platter and pour over it the following cream: 1 pt. milk heated to boiling thicken with 2 scant tbsp of flour rubbed together with 1 tbsp of butter and a pinch of salt. Just before removing from the stove stir in 1 well beaten egg. Paprika and celery may be added.

Mrs. H. A. Veenstra

### Salmon Loaf

2 c salmon  
1 c stale bread crumbs  
1 tsp shredded parsley  
1 tsp salt

2 eggs  
½ c milk  
1 tsp lemon juice  
½ tsp white pepper

Remove skins and bones and mince fish. Then add well beaten eggs, crumbs, milk, seasoning and mix well. Put into a greased mold and bake or steam 1 hour. Serve hot with Hollandaise Sauce.

Mrs. Dave Ver Dught.

### Oysters in Blanket

Season nice large oysters with pepper and salt, cut fat bacon in thin slices, wrap each oyster in a slice and fasten with a toothpick. Heat frying pan and fry long enough to crisp bacon, about 10 minutes. Serve immediately with or without toast.

Bess Hesseling

### Scalloped Oysters

Have ready about 1 pt. of cracker crumbs, butter a deep earthen dish, put a layer of crumbs on bottom, wet with some oyster liquor, next have a layer of oysters, sprinkle with salt and pepper, lay small bits of butter on, then another layer of crumbs and oyster juice, salt and pepper, butter, and repeat until dish is filled. The top is to be cracker crumbs. Beat up an egg and a cup of milk and turn over all. Cover dish, set in oven 30 or 40 minutes, when baked through, uncover top, set on upper grate to brown.

Mrs. Wm. Schackel

### Creamed Lobster

To  $\frac{1}{2}$  lb can of lobster cleaned of bones and broken into small pieces add large cup of thick white sauce highly seasoned, 2 hard boiled eggs cut in pieces. If desired 1 slice of pimento cut rather fine can also be added. Serve in patty shells or on crisp crackers.

### Baked Fish

Clean and wipe dry a fish weighing 3 or 4 lbs. Rub fish inside and out with salt and pepper and bake in a pan with some drippings and butter. Bake with a few slices of salt pork over top, or serve with tomato sauce. Bake  $1\frac{1}{2}$  hours.

Mrs. Dave Ver Dught.

### Fricassee of Oysters

1 tbsp butter

1 tbsp flour

$\frac{1}{2}$  pt. milk

2 egg yolks

1 tsp chopped parsley

Salt and pepper to taste

Boil the oysters in their own liquor. Put the butter in a frying pan, and, when melted, add the flour, mix until smooth, now add the milk, stir until it boils, add the oysters and a half cup of the liquor, salt and pepper, and stir again until it boils, take from the fire, add the yolks of the eggs lightly beaten, and the parsley, serve at once.

Mrs. Dave Ver Dught

---

**DeKOCK'S UNITED GROCERY**  
**Meats and Groceries**

---



# Garden City Overalls

**"Wear Longer Because Made Stronger"**

Have you ever enjoyed all these Quality features in an Overall or Jacket? Then why not buy the Garden City Brand? These features in both Men's and Boys' Overalls.



The above features are the result of 20 years experience in the building of Overalls and everlastingly striving to make a Garment "Men" Want. Only in the Garden City will you find such Quality Material. Workmanship and Durability.

**Satisfaction Guaranteed on Every Garment.**

**Manufactured by**  
**PELLA OVERALL CO.** Pella, Iowa

## POULTRY AND GAME

---

"A cook they hadde with hem for the nones.  
To boyle chickens and the mary bone."

—Chaucer.

---

### Chicken Baked

1 large or two small onions      3 eggs

Place whole chicken in roaster. Instead of putting dressing in chicken place it around the outside—it is much better, use the following dressing. Dry bread soaked in cold water, eggs, onions, salt and pepper. Dot with butter. Bake from two and a half to three hours.

Mrs. D. C. Renaud

### Chicken Canned

Cut chicken in pieces, as for frying, soak in a weak brine over night. Wipe it off with a clean dry cloth, put in jars, add one teaspoon salt, seal and steam three hours or four if chicken is old.

Mrs. A. T. Van Houweling

### Chicken Smothered in Celery

Cut up your chicken ready to fry. Get your skillet hot, put in generous amount of lard and butter. Roll chicken in flour and fry brown, season with salt. When all the pieces are nicely browned, cover with pieces of celery and pour over milk or water, cover tightly with lid and bake from two to three hours according to age of chicken.

Mrs. M. J. Hoffman

### Chicken Creamed

Cook chicken until done, remove from bones, cut in small pieces, season well with salt, pepper and butter. Thicken the broth that the chicken was cooked in. Then put chicken in and heat. Serve over hot baking powder biscuits.

Mrs. H. L. Renaud



---

## Cash for Poultry, Eggs and Cream at Wynberg

---

### Chicken Fricassee

- |              |                     |
|--------------|---------------------|
| ½ c butter   | 1 c rice            |
| 1 tbsp flour | 1 qt. boiling water |

Clean and cut up chicken in the usual manner. Melt butter in frying pan and smooth into it the flour. Dredge the pieces of chicken in flour and fry in butter. While this is frying boil rice furiously for five minutes. When the chicken is well browned, season and add the rice, well drained, and the boiling water. Cook in a casserole or tightly covered vessel in the oven. If fowl is tough, cook from five to six hours.

Mrs. A. T. Van Houweling

### Chicken en Casserole

- |                        |                |
|------------------------|----------------|
| 2½ lbs. chicken        | 1 carrot       |
| 1 tbsp chopped parsley | 1 onion        |
| 2 c boiling water      | 1 stalk celery |
| ½ c butter             | ½ tsp pepper   |
| 1 tbsp flour           | 1 tsp salt     |

Clean and dress the chicken and steam it until tender. Melt the butter in a frying pan, add all the vegetables, chopped fine, cook five minutes and then add the flour. Add all the seasonings to the hot water, pour it into the frying pan and let it cook five minutes. Put the chicken in a casserole, dredge with flour, dust with salt and pepper and pour the contents of the frying pan over it. Place it in the oven and cook until the chicken is thoroughly browned. Remove from the oven, cover the dish and serve in the casserole.

Mrs. H. W. Pietenpol

### Chicken Croquettes

- |                           |                            |
|---------------------------|----------------------------|
| 2 c ground cooked chicken | 2 tbsp butter              |
| 1 tsp salt                | 4 tbsp flour               |
| ⅛ tsp pepper              | 2 lbs. fat for deep frying |
| 1 c milk or stock         | 1 egg                      |

Make very thick sauce of liquid, fat and flour. Blend with well seasoned meat. Spread thinly on shallow pan to chill thoroughly until easily handled, then shape it. Use fine dried bread crumbs for coating. Blend white and yolk of egg slightly. Roll croquettes in crumbs, then dip in egg, then roll in crumbs again, making an even thin coating. Heat fat in deep kettle. Place croquettes in wire basket so they do not touch, and fry in deep fat until golden brown. Drain on unglazed paper. Eight croquettes.

Mrs. T. G. Fultz, Mrs. T. H. Klein

---

## L. Van Rees—Snappy Shoes

---

### Chicken Fried Without Butter or Lard

Prepare chicken as to fry in the usual way. Have baking pan  $\frac{1}{2}$  full of sweet cream (new milk will do), salt, pepper and roll in flour. Place chicken in pan set in oven and cook very slowly  $1\frac{1}{2}$  hour or longer if chicken is old, turn chicken the same as when frying. Should be nicely browned, tender and plenty of gravy. You will pronounce this chicken the best ever.

Mrs. H. L. Renaud

### Chicken Fried

Cut chicken in pieces for frying. Salt and roll pieces in plenty of flour. Have frying pan hot and put in plenty of lard and butter using equal parts. Fry chicken until each piece is golden brown. Pour hot water over chicken in pan almost covering it and bake three hours. Take up chicken and make gravy by putting two heaping tablespoons of flour in pan, add salt and stir in enough milk to make right consistency.

Jennie Vos

### Chicken Jellied

- |                                 |                        |
|---------------------------------|------------------------|
| 1 c blanched almonds            | 4 lbs. chicken         |
| 1 c chopped celery              | 2 slices onion         |
| 1 to 2 tbsp acidulated gelatine | $\frac{1}{2}$ tsp salt |

Put chicken in a stewpan with onion, cover with boiling water, cook slowly, until the meat falls from the bones, when half cooked add salt, remove chicken, skim fat. Decorate bottom of mold with parsley, pack in meat freed from bone, add salt and paprika to taste, add nuts, celery and gelatine according to amount of stock. Dissolve with the stock and pour over other ingredients. Keep in a cool place until firm. Pimento, green peppers and hard boiled eggs may be added.

Mrs. G. H. Waechter

### Chicken Mousse

- |                                         |                                               |
|-----------------------------------------|-----------------------------------------------|
| 3 c chicken, cooked, chopped            | 1 c cream, whipped                            |
| $1\frac{1}{2}$ tbsp pimentos, chopped   | $\frac{1}{2}$ c green pepper, cooked, chopped |
| 2 c chicken stock, hot                  | $\frac{1}{2}$ c water, cold                   |
| 3 tbsp gelatine (not acid)              | $1\frac{1}{2}$ tsp salt                       |
| $\frac{1}{2}$ c celery, cooked, chopped | $\frac{1}{4}$ tsp pepper                      |

Soak the gelatine in the cold water for 5 minutes, add the boiling chicken stock and stir until the gelatine is dissolved. Chill and beat until frothy. Add the remainder of ingredients and beat together. Pour into a mold, preferably an oblong or square one, and chill on ice 3 or 4 hrs. It is very attractive if individual molds are used. Serve on a lettuce leaf garnished with the grated yolk of hard cooked egg. Twelve servings.

Mrs. T. G. Fultz



# *The* VALUE

of a good recipe—that value which insures never-varying satisfaction in the preparation of good things to eat and their wholesome, healthful enjoyment—always is enhanced by the use of superior ingredients.

The purity and uniformity of strength of spices and extracts—sweetness and flavor of syrups and molasses—dependable qualities of baking powders—fineness of texture of flours, etc., must be given careful consideration if desired results are to be obtained.

## **Richelieu and Ferndell Food Products**

are packed solely on a quality basis. They are the result of more than fifty year's constant endeavor to produce, by careful selection and scientific methods, a complete line of foods which are distinctly superior.

Every article packed under these brands will be found uniformly dependable and their continued use will bring pleasure to the most discriminating consumers.

## **SPRAGUE, WARNER & COMPANY**

**Chicago**

### Chicken Southern

Clean and cut up chicken, roll in flour, sear in butter until brown, place in baking dish with pared sweet potatoes. Season with salt and cover with boiling water, when almost done add a cup of cream.

Ethel G. Lankelma

### Chicken Spaghetti

- |                      |                       |
|----------------------|-----------------------|
| 1 box elbow macaroni | 1 can tomatoes cut up |
| 1 can peas           | 1 green pepper        |

To one chicken, cooked and cut in pieces, add macaroni that has been cooked and cooled in cold water, and drained, add peas, tomatoes and pepper, season well. Make thickened gravy of liquid that chicken was cooked in. Mix enough to make quite moist with above ingredients, put in baking pan, cover with cracker or bread crumbs and lots of butter. Heat thoroughly. Enough for twelve or fifteen people. Can use mushrooms, and pimento if desired. Mrs. G. H. Waechter

### Chicken Supreme

- |            |             |
|------------|-------------|
| 2 chickens | 1 pt. cream |
| 3 eggs     |             |

Boil chicken, then cut in small pieces, eggs beaten separately, stir in yolks lightly, add cream, season to taste, fold in whites. Fill one pound baking powder can nearly full, set in pan of hot water and bake one hour. Make gravy of broth. To serve cut in slices and put spoonful of gravy on top. Makes a lovely party dish. Mrs. D. C. Renaud

### Chicken Pie

Thoroughly wash and joint the chicken; put in water enough to cook until tender. Remove bones. Season to taste with butter, salt and pepper. Add flour to thicken the gravy. Put in pan. Make a rich biscuit dough. Pat out flat and cover chicken with it. Bake until a golden brown.

Mrs. John Blommers, Sr.

### Chicken Patties

- |            |                     |
|------------|---------------------|
| 4 c flour  | 2 tsp baking powder |
| 1 tsp salt | 1 tbsp butter       |

Sift flour with salt and baking powder. One tablespoonful butter, fill cup with shortening. Mix with dry ingredients, add water to make right consistency, grease outside of gem pans, cover with pastry, bake in moderate oven, fill with creamed chicken, cut rounds of pastry, put in pan, brush with butter and bake.

Mrs. Nora Scholte





### Chicken Scalloped

Stew a 4 or 5 lb. chicken until meat falls from bones and broth is reduced to about 1 pt. Remove all bones and cut meat into small bits. Slice a loaf of bread and break all into small parts. Line a buttered baking dish with a layer of bread, then a layer of chicken, until all is used, having the top layer bread. Pour over all hot milk to which you have added the chicken broth, until it may be seen on top. Bake in a moderate oven an hour.

Mrs. H. L. Renaud

### Ducks Baked

Split ducks up back when dressing them. Parboil a few minutes with a pinch of soda in water. Place the ducks in roaster breast down. Place whole onions in ducks as many onions as there are members in family. Salt and dot heavy with butter. Bake from two to three hours.

Mrs. D. C. Renaud

### Duck Roasted

Stuff ducks with onion dressing, lay strips of bacon over them, and two or three cloves. Add hot water in bottom of roaster and roast in moderately hot oven. When half done add a little salt, and roast till done. Takes about 2½ hrs.

Mrs. H. Paul Scholte

### Duck Pot Roast

In cleaning duck be certain to remove oil sack. Stuff duck with dressing or put a small onion inside and sprinkle inside with a dash of salt and pepper—bind with string. Heat the Dutch Oven. Put in bacon drippings and brown ducks on all sides, add two cupfuls of hot water and cover with tight lid. As the water cooks down keep adding a cup of hot water. When about half done add a little salt and cook till done. Takes from 1½ to 2 hours.

Mrs. H. Paul Scholte

### Noodles

½ tsp fat

1 egg

Mix teaspoonful fat, egg, flour to make a stiff dough, knead and roll as thin as possible, sprinkle with a little flour to prevent sticking, then roll like jelly roll, set aside for about 20 minutes, cut in tiny strips, shake apart to dry, before adding to the boiling chicken or meat broth add a little cold water to broth so it is just below boiling point, then drop in noodles, cover tightly and cook about 15 to 20 minutes.

Mrs. A. T. Van Houweling



### **Oyster Dressing**

1 egg

1 tbsp butter

1 qt. oysters

Salt to taste

Soak dry bread in tepid water, add above ingredients to the bread, place inside chicken.

Mrs. Jno. Wesselink

### **Pheasant Baked**

1 large onion chopped fine

Pinch sage

3 eggs

Salt and pepper

When dressing pheasant split it up back. Put it in roaster breast down and stuff with dressing as follows: dry bread—soaked in cold water— using above ingredients with bread. Dot with butter and bake three hours.

Mrs. D. C. Renaud

### **Rabbit Fried**

Cut rabbit in pieces. Salt and roll in flour. Fry in equal parts of lard and butter, until a golden brown. Put in baking pan, add hot water, and bake until tender. A tart apple baked in with it gives a nice flavor.

Mrs. John Blommers

### **Rabbit Smothered in Onions**

Cut rabbit in pieces, soak in salt water an hour, roll in flour, brown in butter, onions sliced on top and put in oven until rabbit is done. Delicious.

Mrs. D. C. Renaud

### **Rabbit Sour—Haasenpepper**

2 onions sliced

2 tbsp browned flour

1 tsp sugar

2 tbsp vinegar

$\frac{1}{4}$  tsp cloves

1 tbsp water

Cut up rabbit, take equal parts of butter and lard, put butter and lard in kettle and brown well, put rabbit in and brown well, cover with boiling water and cook until done. Add onions fried in butter, the sugar and cloves, salt to taste. Thicken gravy by adding the browned flour mixed with the vinegar and water.

Mrs. Herman Geelhoed

### **Squirrel**

Soak in salt water 12 hours. If young and tender, fry a delicate brown as you would young chicken. If older, stuff with bread crumbs which have been seasoned with salt, butter, a little grated onion and if liked, a few oysters. Lay strips of bacon over the dressing and sew or tie it in. Cook on top of stove with a very little water in the roaster for a half hour or longer. Then bake till tender and brown. Serve with milk gravy.

Mrs. T. H. Liggett

### **Turkey Roasted**

Use any favorite dressing, leaving room to swell, rub outside with salt and pepper and flour well, have a large lump of butter and some lard in double roaster and heat very hot until a golden brown, add a cup of water from time to time, roast slowly, from 3 to 4 hours according to size of turkey, the last hour merely steaming it. When ready to serve, remove turkey, add  $\frac{3}{4}$  cup flour to hot gravy after which add water to rather thicker consistency than ordinary gravy, add quart of oysters, heat but do not boil and serve in large gravy boat.

Mrs. Ethel Lankelma

## **PELLA CREAMERY**

Manufacturers of

**“Iowa’s Blue Grass Butter”**

**Made from Pure Pasteurized Cream**

**For Sale at all Grocers**

**PELLA,**

**IOWA**



---

Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."

---

## MEATS

---

"Take one good stove, add some real heat,  
Some cooking pots; and some well cut meat.  
Mix with knowledge gained from this book,  
And you can pass as a first class cook."

---

### What to Serve With Meats

|                     |                                  |
|---------------------|----------------------------------|
| Roast Beef .....    | Grated Horse-radish              |
| Roast Veal .....    | Tomato or Horse-radish Sauce     |
| Roast Mutton .....  | Current Jelly                    |
| Roast Lamb .....    | Mint Sauce                       |
| Roast Turkey .....  | Chestnut Sauce-Cranberry Jelly   |
| Roast Venison ..... | Black Current Jelly, Grape Jelly |
| Roast Goose .....   | Tart Apple-sauce                 |
| Roast Quail .....   | Current Jelly-Celery Sauce       |
| Roast Chicken ..... | Bread Sauce                      |
| Fried Chicken ..... | Cream Gravy-Corn Fritters        |
| Roast Duck .....    | Orange Salad                     |
| Roast Pork .....    | Baked Apple                      |
| Mrs. J. F. Dykstra  |                                  |

### Suggestions for Meats

When cutting meat to cook, always cut across the grain of the fibre.

Never wash fresh meat before roasting; scrape it if necessary to clean it. If it has been wet or moist, wipe it thoroughly dry before cooking.

Never put meat directly on the ice; put it in a vessel on the ice.

If you baste roast meats, do not use salt in the basting. Salt the meat when partly cooked.

Salt and season boiling meats while cooking.

In boiling, put fresh meats in hot water, and salt meats in cold water; boil both slowly.

Never salt and pepper broiling meat while cooking. Season with salt, pepper and butter after removing from the gridiron.

---

**Let Us Serve You Electrically, Van Den Berg Electric Co.  
Phone 59.**

---

**Casserole with Beef Steak**

Rack beefsteak and sear in frying pan after dredging in flour, put in all the flour it will take, salt and put in layers in casserole and nearly cover with water and put in butter or lard if meat is lean; put lid on casserole and cook about 3 hours, when done remove meat and make gravy. After pouring the gravy out, put the meat in again and serve hot.

Mrs. A. B. Van Houweling

**Swiss Steak**

|                          |               |
|--------------------------|---------------|
| 2 lbs. thick round steak | ¼ c fat       |
| ½ c flour                | 1½ tsp salt   |
| ½ tsp pepper             | 1 c hot water |

Wipe meat, place on board, and beat flour into meat with edge of saucer, continuing until the meat will hold no more flour. Sear meat well in heavy iron frying pan, in which there is ¼ cup hot fat. Add one-half cup hot water. Cover frying pan and simmer one hour, adding water when necessary. Add seasoning and continue cooking one-half hour longer. Serve with gravy.

Mrs. Fultz

**Roast Beef. (Either Spiced Roll or Plain Ribbed)**

Place meat in tray of roaster with cold water (about 1 cup) under tray—put in very hot oven, and brown quickly. Allow 15 to 20 minutes for each pound of meat, if the rare center is desired. Add a small amount of water occasionally to keep from burning, not over ½ cup, or it will draw the juice out of meat and make it dry. The secret of juicy, tender, roast is quick browning, then continue cooking with as little water as possible. Add salt and pepper about 20 minutes before serving—If not spiced.

Mrs. Geo. Gaass

**Yorkshire Pudding. (To be Served With Roast Beef)**

|                           |                                 |
|---------------------------|---------------------------------|
| 1 pt. milk                | 2 tsp baking powder sifted with |
| 4 eggs. (whites and yolks | flour                           |
| beaten separately)        | 2 c flour                       |
| 1 tsp salt                |                                 |

This should be mixed very smooth about the consistency of cream. Regulate your time so your roast of beef will be done one-half hour before serving. Keep it where it will keep hot. Take two common biscuit tins, dip some of the drippings from dripping pan in these tins. Pour half of the pudding into each, and set in the hot oven.

Mrs. P. A. Renaud



### **Spiced Roll. (Dutch Style)**

Place pieces of fat in iron kettle on top of stove, when smoking hot, put in roll. Brown well on all sides, then put in  $\frac{1}{2}$  cup of cold water, and cover tightly. Draw back and let cook more slowly, till well done. This will take three or four hours according to size of the roast. Of course cold water must be added as it cooks down to keep from burning.

Mrs. Nora Scholte

### **Swiss Steak**

Take a round of steak two inches thick. Pound until fibre is thoroughly broken, then pound in all the flour it will absorb. Season meat with salt and pepper, then cut in good sized pieces, and fry with butter and onion on both sides until brown. Put in roaster or steamer, add hot water, and cook until it is tender enough to cut with a fork. A waterless cooker may be used. Garnish with tomato soup and strips of green pepper.

Mrs. J. F. Dykstra

### **Stuffed Beef Steak**

Take a tender slice of round steak, one inch in thickness, remove the bone, trim and spread over it a plain bread stuffing, seasoned with salt, pepper and two or three drops of onion juice. Roll and bind with twine. Have ready a roasting pan, in which you have fried 2 pieces of salt fat pork. Lay the roll in pan and brown it, then add  $\frac{1}{2}$  cup of boiling water, dredge with salt and pepper, and a thick coating of flour. Cover closely and bake in a good hot oven one-half hour.

Mrs. Henry J. Rhynsburger

### **T-Bone Steak**

Cut the steak one and one-half inches thick. Heat the skillet smoking hot. Turn often until tender and well browned. Serve hot with butter, salt and pepper.

Cyrena M. Rhynsburger

### **Round Steak. (Smothered in Onions)**

Two lbs. steak, three medium sized onions. Slice the onions and cook in hot skillet. Place steak in skillet with the onions. Brown, and add water, then simmer until tender. Serve hot, seasoned with butter, pepper and salt.

Cyrena M. Rhynsburger

### Broiled Sirloin Steak

Top sirloin of beef one and one half inches thick is the ideal cut for this recipe. This cut is not large, and is better served for three or four persons, than a larger and thinner cut. If a broiler is not available, use this method. Heat a skillet very hot. Melt butter in skillet, add steak and brown nicely on both sides, then turn the fire low and let the steak stand for about eight or ten minutes, so as to be rare but not raw. Do not use a cover at any time. After the steak is removed from skillet, put in a very little water, and a teaspoonful of Worcestershire sauce. Garnish with strips of bacon and mushrooms fried in butter..

Mrs. R. A. Awtry

### Flank Steak

- |                                      |                   |
|--------------------------------------|-------------------|
| 1 large flank steak, or 2 small ones | 2 c celery        |
| 2 c diced carrots                    | 1 c sliced onions |
| 2 c canned tomatoes                  | Salt and pepper   |

Score the steak with knife, and dredge with flour, after sprinkling with pepper and salt. Brown in an iron skillet or Dutch oven. When brown on both sides, add celery and carrots, (diced), tomatoes, onion and sufficient water to cover the meat. Add a small amount of salt, cover to make the gravy, and season to taste.

Mrs. J. Van Vliet

### Tenderloin Steak

- |                         |                        |
|-------------------------|------------------------|
| 2 lbs. tenderloin steak | $\frac{1}{2}$ c butter |
| $1\frac{1}{2}$ c flour  | Salt                   |

Have steak cut one inch thick. Pound in salt and flour on both sides of steak. Have a skillet hot, and put in butter. Brown steak on both sides. Put in roaster. Then add four teaspoons of flour to the skillet and a little salt. Make a smooth paste and then add water to make a thick gravy. Pour over steak. Cover and bake two hours. This is very nice to serve for tray supper. Enough for eight people.

Mrs. J. Wesselink

### Dried Beef Frizzled in Cream

Take chipped beef. Melt in a frying pan butter about the size of an egg. Stir the beef about in it for two or three minutes. Dust in a little flour, add half a teacupful of rich cream. Boil and serve on toast or mashed potatoes.

Mrs. G. Menning



---

---

## Beef Stew With Dumplings

Cut 2 pounds of boiling beef into pieces. Stew in about one pint of water. Season with salt and pepper. Boil until tender. While meat is stewing add water so that there will be about one pint of stock when dumplings are added.

### Dumplings

- |                     |       |
|---------------------|-------|
| 1 c flour           | Salt  |
| 1 large egg         | Water |
| 2 tsp baking powder |       |

Enough water to moisten well. Drop in boiling beef stock. Cover, and cook 15 minutes. This makes 6 large dumplings. These dumplings never fail.

Mrs. J. Wesselink

### Corned Beef and Cabbage

- |                               |            |
|-------------------------------|------------|
| 3 lbs. corned beef or ham, or | 1 onion    |
| other boiling beef            | 8 potatoes |
| 1 small cabbage               |            |

Boil meat for about two hours. Add potatoes, sliced onions and cabbage, (cut in about six pieces). Cook slowly for another hour.

"Jiggs"

### Pot Roast

Put equal parts of butter, lard, and a piece of suet into a kettle. When thoroughly brown, put in roast and brown on all sides. Salt and cover tightly. The steam collecting will be enough water to cook roast. Watch carefully to prevent scorching.

Mrs. G. A. Stout

### Pork Roast

Wipe pork, sprinkle with salt and pepper. Place on a rack in dripping pan, and dredge meat with flour. Bake in a moderate oven three or four hours, basting every fifteen minutes with fat in pan. Make a gravy as for other meats. For variety the pork may be dredged with ground mustard or sage.

Mrs. J. V. Lankelma

### Baked Pork Chops

Use rather lean pork chops. Rub salt, black pepper and ground mustard on both sides, sear in frying pan until brown on both sides. Cover with boiling water, and cook in oven until tender. Add milk to liquid and thicken. Very good.

Mrs. J. V. Lankelma

### Baked Ham With Tomatoes

Secure a slice of ham two or three inches thick, or according to the amount needed. If salt, rinse with boiling water. Put one tablespoon of butter in frying pan, lay in ham and brown well on both sides. Then lay ham in earthen baking dish, cover with one-half cup bread crumbs, and  $\frac{3}{4}$  cup brown sugar. Stick in the ham a few cloves. Pour around it one quart of tomatoes. Cover and bake until meat leaves bone, and is very tender. Delicious when sliced cold. If tomato juice cooks down, baste occasionally with one-half cup boiling water. The sauce the ham is cooked in is fine to flavor baked beans.

Mrs. A. N. Vander Linden

### Jellied Pickled Pig's Feet

2 lbs. pigs feet, cover with cold water, and bring to boiling point. Drain off water, scrape, and wash well. Return to cooking kettle and cover with two quarts of boiling water. Cook until so tender that bones can be removed with fingers, which will require from  $2\frac{1}{2}$  to  $3\frac{1}{2}$  hours medium boiling. At the end of the first hours boiling, add 2 level tablespoons of salt. When meat is tender, pour all into a strainer. Remove all the bones. Take a knife and fork and cut meat into as small pieces as desired. If lots of jelly is required, measure four cups of the liquid, add boiling water sufficient to make this amount of liquid. Return bones, chopped meat, and the four cups liquid to cooking kettle. Add  $\frac{3}{4}$  cup vinegar, stir all well, and heat but do not boil. Pour into a crock, or Pyrex dish and set in a cold place. This can be varied to suit the taste. More or less salt, and vinegar, or pepper may be added. If solid meat is desired, use less liquid.

Mrs. A. N. Vander Linden

### Breaded Pork Chops

Dip the pork chops in beaten egg, and then roll in rolled cracker or bread crumbs (stale). Place in skillet in which has been added a little butter. Place skillet in the oven and in about one-half hour salt, and turn the chops. Allow another half-hour for the chops to brown.

Mrs. Bert Baron

### To Cook Spare Ribs

After seasoning with salt and pepper, put on the fire with a small amount of boiling water. Add water as it boils dry. When done, let fry a while till light brown.

Mrs. G. B. Ver Steeg



---

## Watches—De Wit and Bousquet

---

### Sausages

Cut apart a string of sausages. Pierce each sausage several times with a fork. Put in frying pan, add a few spoons of boiling water and cook for a few minutes. Fry until well browned. Mrs. G. Hankamp

### Sausage

1 lb. of sausage                      ½ c cracker crumbs  
1 egg

Mix the egg and cracker crumbs with sausage. Shape into balls and fry in a well-covered spider until well browned. Mrs. G. Hankamp

### Baked Ham

Make a thick paste of flour (not boiled) and cover the ham with it, bone and all. Bake in hot oven. If a small ham, it will require 15 minutes to each pound. If a large one 20 minutes. The oven should be hot when put in. The paste forms a hard crust around the ham and the skin comes off with it. Do not use much water in pan and gravy will be a rich brown. Mrs. Halbert

### Baked Pork Chops or Veal

Cut ¾ inches thick.

Dip meat in crumbs, then in beaten egg, then in crumbs. Brown well on both sides, then cover with milk, and bake two hours in a slow oven. Mrs. Henry Cox, Omaha

### Pork Chops en Casserole

Put slices of raw potatoes in baking dish. Put in milk (as for escaloped potatoes). Fry pork chops until brown. Lay them on top of potatoes. Make milk gravy with the pork chop drippings, and pour over chops and potatoes and cover. Bake about three fourths of an hour. Mrs. J. F. Dykstra

### Backbone and Dumplings

2 lbs. of spare ribs                      1 tbsp butter  
2 c flour                                  4 tsp baking powder  
1 tsp salt                                  1 c milk

Salt the spare-ribs and pour boiling water over them. Let simmer until done. Make dumplings by sifting together the flour, salt and baking powder, cutting in the fat, and stirring in the milk. Drop by spoonfuls on top of ribs, cover tightly and cook 12 to 15 minutes. The dumplings must rest on the ribs, and not settle in the liquid. Potatoes may also be cooked with the ribs. Mrs. G. A. Stout

### Baked Ham and Pineapple

- |                                        |                                       |
|----------------------------------------|---------------------------------------|
| 1 lb. sliced ham, cut 2-3 inches thick | $\frac{1}{2}$ c water<br>2 tbsp flour |
| 6 thin slices of pineapple             | $\frac{1}{2}$ c pineapple juice       |
| 6 peeled sweet potatoes                |                                       |

Place ham in bottom of buttered baking dish, add the sweet potatoes, sprinkle flour over the potatoes, add  $\frac{1}{2}$  cup of brown sugar. Add the slices of pineapple, the juice and water. Cover and bake in slow oven one and one-half hours. Inspect frequently and add more water, if mixture becomes dry. Uncover and brown the last  $\frac{1}{2}$  hour.

Mrs. Carl Aschenbrenner

### Pork Loaf

- |                        |                 |
|------------------------|-----------------|
| 2 lbs. pork ground raw | 1 onion         |
| 2 eggs                 | celery          |
| 1 c sweet milk         | Salt and pepper |
| 1 c bread crumbs       | 1 green pepper  |

Shape ingredients into loaf, and bake one and one-half hours. When loaf is half done, pour over one-half can tomato soup, and finish baking. Do not dilute soup.

Mrs. Olson, Montezuma, Iowa

### Dutch Hutspot

- |                 |                     |
|-----------------|---------------------|
| 1 qt. potatoes  | 2 onions            |
| 1 pt. carrots   | Pork or corned beef |
| 1 c white beans |                     |

Freshen pork or beef by boiling. Cut up carrots and onions in thin slices. When meat is sufficiently freshened, put on to cook with the beans in boiling water, enough to cover. When about half done put in carrots and onions and when nearly done add potatoes. Let simmer until nearly dry, or pour off what liquid is left. If using corned beef, add beef or pork drippings to taste.

Mrs. J. Braam

### Sweet Breads

Soak in ice water. Parboil in salt water thirty minutes. Blanch. Place in baking dish with liberal amount of butter and paprika. Bake until done, basting often.

Mrs. D. C. Renaud

### Sweet Breads

Soak in salt water. Parboil in salt water twenty minutes, blanch. Fry slowly in liberal amount of butter. Add  $\frac{1}{2}$  tsp. beef extract, and a little flour. Add a little water and simmer until tender.

Mrs.D.C. Renaud



---

## Diamonds—De Wit and Bousquet

---

### Veal Cutlets

Dip cutlets in eggs, salt and pepper them. Then roll in bread crumbs. Have a large piece of fat or lard in iron skillet, smoking hot. Fry cutlets brown on both sides. When brown, put in half a lemon sliced very thin, scatter pieces between meat, add  $\frac{1}{2}$  cup of water, and cover closely, and when they begin to fry add another  $\frac{1}{2}$  cup water. Serve on hot platter garnished with slices of lemon.

Mrs. Nora Scholte

### Veal Birds

Select slices of veal, (round steak) cut thin. Cut in pieces about four inches square. Spread each piece with a well seasoned bread dressing. Roll and fasten with tooth picks. Flour and saute in hot butter and lard until golden brown. Put in roaster. Pour water in pan where veal has been sauted, and pour this over the veal in roaster, almost cover with water, and bake  $2\frac{1}{2}$  to 3 hours, or until tender.

### Dressing

3 c bread crumbs  
1 tsp salt  
1 tbsp butter

Celery leaves  
Pepper  
Water to moisten

Mix crumbs, salt, butter, pepper and celery. Pour boiling water over until consistency to use.

Mrs. Halbert

### Veal Birds

1 lb. veal steak  $\frac{1}{2}$  inch thick      1 lb. pork tenderloin  $\frac{1}{2}$  in. thick  
Cut in one and one-half inch squares, wrap each square in well beaten egg and cracker crumbs, then put alternately on meat sticks, until  $\frac{3}{4}$  full. Then wrap a thin slice of bacon around each stick, put in frying pan, (brown first). Then add water and steam one and one-half hours.

Mrs. Chas. P. Dykstra.

### Veal Loaf

$1\frac{1}{2}$  lbs. hamburger  
 $1\frac{1}{2}$  lbs. pork sausage  
1 c crackers  
1 c Holland biscuit crumbs

2 eggs  
1 c milk  
Seasoning

Mix well, let stand 1 hour, then bake. Serves 15

Mrs. C. F. Aschenbrenner

### Curried Lamb, With Macaroni

|                                             |                     |
|---------------------------------------------|---------------------|
| 1 lb. lamb or mutton cut in<br>small pieces | 2 tbsp flour        |
| 1/2 lb. of macaroni                         | 2 tbsp curry powder |
| 2 c milk                                    | 1 tsp salt          |
| 2 tbsp butter or fat                        | 1/4 tsp pepper      |

Order lamb as for stewing, brown it in a hot skillet, add a small amount of water and cook until tender. Cook macaroni in boiling salted water until tender, drain, and pour cold water through it. In a sauce pan melt the butter, add the flour, curry powder, salt, and pepper and blend thoroughly. Add the milk gradually, stirring constantly. Cook until slightly thickened smooth sauce results. Into a greased casserole put a layer of macaroni, then a layer of lamb, and curry sauce. Repeat until all is used. Cover and bake in a 350 degree oven, about one hour. (Rice may be used instead of macaroni).

Mrs. J. F. Dykstra

### Boned Leg of Mutton Roasted

Take the bone out of a small leg of mutton, without spoiling the skin if possible. Cut off most of the fat. Fill the hole from which the bone was taken with stuffing. Use the same dressing you would for fowls, adding to it an onion finely minced. Sew the leg up underneath to prevent dressing or stuffing from falling out. Bind and tie up completely. Put in roaster in a moderately hot oven. Add a cup of hot water. When partly cooked, add salt and pepper, basting it often. When thoroughly cooked, place leg on warm platter, and skim grease from drippings. Add a cup of water, and thicken with flour. Send the gravy to the table in gravy dish. Also add a dish of current jelly.

Miss Hattie Vander Meulen

### Mutton Chops Baked

Put into a frying pan a tbsp. of lard and butter, mixed. Have some fine chops without much fat. Sprinkle with salt and pepper and roll in wheat flour. Fry on both sides a nice brown. Place in a baking dish, and add a little hot water, also a tbsp. of flour. Bake two hours in a moderate oven. Tomato sauce is considered fine turned over a dish of hot fried baked chops.

Miss Hattie Vander Meulen



### Liver With Dressing

Take sliced liver, pour boiling water over it, and drain at once. Season, roll in flour, and brown on both sides. Put in baking dish. Pour hot water over liver—almost enough to cover—for dressing, use:

Dried bread soaked in cold water    1 large onion  
2 eggs    Salt and pepper

Put dressing on top of liver, dot with butter. Bake until liver is thoroughly done. Mrs. John Blommers

### Liver Sausage

2 lbs. liver    1 c corn meal  
½ lb. pork    Buckwheat flour  
½ lb. beef

Boil liver, pork, and beef in one qt. of water until tender. Take out meat and put through food chopper. After meat is ground put back in gravy of which there should be about three cups left. Season well with salt and pepper. Let boil a few minutes. Put in corn meal, and enough buckwheat flour to make a stiff mush. Let cook in double boiler for about an hour. Put in pans and mold. Serve cold sliced or fried. Mrs. Geo. Hankamp

### Meat Loaf

2 lbs. hamburger    1 can tomato soup  
2 lbs. pork sausage    1 finely chopped onion  
2 whole eggs

Mix hamburger, sausage, and eggs, with half can soup, diluted with half a can of water, add onion and enough ground cracker crumbs to make into a loaf. Over the top of this, pour the remaining half can of soup. Place in a moderately hot oven, and bake for one hour. Mrs. Bert Baron

### Ham Loaf

1 lb. ham    1 c milk  
½ lb. fresh ground pork    1 c cracker crumbs  
2 well beaten eggs

Mix and bake in slow oven for two hours.

Mrs. C. P. Dykstra

### **Ham Loaf**

- |                       |                  |
|-----------------------|------------------|
| 1 lb. cured ham (raw) | 2 green peppers  |
| 1½ lb. pork ground    | 1 onion          |
| 1 c tomatoes          | 1 pimento        |
| 2 eggs                | 1 c bread crumbs |

Mix as for any meat loaf.

Mrs. L. A. Kuyper, Nelle Klein

### **Meat Loaf**

- |                          |                 |
|--------------------------|-----------------|
| 1 lb. round steak ground | 1 c cooked rice |
| 1 lb. pork sausage       | 1 c milk        |
| 1 onion                  | 2 eggs          |

Mix and make into loaf, put in pan, pour over a cup boiling water. Bake one and one half hours. Fifteen minutes before removing from oven, pour over small amount of tomato sauce. Serve on platter garnished with parsley and French fried potatoes.

Mrs. Carl Aschenbrenner

### **Scrambled Brains**

Calf brains are the best. Drop in cold water, and remove outer skin. This comes off easily. Drop a piece of butter the size of an egg into skillet, drain brains, place in skillet. Add salt and pepper to taste. Then cover skillet and cook slowly for thirty minutes, stirring often.

Mrs. F. M. Frush

### **Head Cheese**

Take the head, tongue and feet of young fresh pork, or any other pieces that are convenient. Having removed the skin, boil them until all the pieces are quite tender, and can be easily stripped from the bones. Then chop it very fine and season with salt and pepper, and ground cloves if you choose, or sage leaves rubbed to a powder. Mix it all well. Put into deep pans with straight sides, and press it down firmly with a plate that will fit the pan, putting a heavy weight on it. In two or three days turn it out of the pan and cut it in thin slices.

Mrs. G. Hankamp



### **Hash**

- |               |                 |
|---------------|-----------------|
| 1 c meat      | 1 tbsp butter   |
| 2 c potatoes  | Salt and pepper |
| 1 small onion |                 |

Put butter in stew pan, cut in the onion, and let brown. Grind the meat, cut the potatoes in small pieces, place in stew pan, add a small amount of water, cover tightly, and let it cook until onion is well done, stirring often. Any kind of cooked meat can be used.

Mrs. Henry Rhynsburger

### **Meat Pie**

- |                    |                |
|--------------------|----------------|
| 1 c diced meat     | 1 c gravy      |
| 2 c diced potatoes | 1 sliced onion |

Put in baking dish and cover with pie dough. Bake until dough is done. One-half cup of left over vegetables may be added if so desired.

Mrs. Geo. Hankamp

### **Pig in the Blanket**

- |                     |                     |
|---------------------|---------------------|
| 4 c flour           | 1 tsp salt          |
| 1 c butter          | 2 lbs. sausage meat |
| 3 tsp baking powder |                     |

Chop butter into flour, baking powder and salt, add enough water to make a soft dough. Roll out and cut into square blocks. Roll sausage into rolls  $\frac{1}{2}$  in. thick and 4 inches long. Place each one separately on squares of dough. Roll up and bake in moderate oven until light brown.

Nelle Klein

### **Steamed Meats**

Fill sterilized quart jars with nice pieces of fresh meat. Press it down, and add 1 tsp. salt,  $\frac{1}{4}$  tsp. pepper. Put jar caps on and steam 3 hours in steamer.

Mrs. W. Langerak

### **Meat Souffle**

Make one cup of white sauce with one cup of milk, and one tbsp. each of butter and flour. Season with salt and pepper. Stir in cup cooked chopped meat. When cold add beaten yolks of two eggs. Cook one minute, and set away to cool. When cool, stir in whites beaten stiff. Bake twenty to thirty minutes in a buttered dish, and serve at once.

Mrs. J. F. Dykstra.

### **Sausage**

Fry sausage balls as for serving. Fill jars and cover with the grease. If there is not enough to cover them add fresh lard.

Mrs. W. Langerak

### **Meat Croquettes**

1 c milk (boiled with 2 tsp      Season  
corn starch)                      1 tbsp butter

Stir ground meat into boiling mixture, and set away to cool. Shape and roll in egg and bread crumbs and fry in deep fat until a deep brown.

Mrs. J. V. Lankelma.

### **Meat Rolls**

Left overs of boiled or roast meat, or pork. Chop the meat with medium food grinder. Prepare biscuit dough and roll one-half inch in thickness. Cover with the chopped meat moistened by using either milk, or broth left by either boiling or roasting. Roll the dough as in making cinnamon rolls. Cut in sections 2 inches wide. Place in baking pan and bake until biscuit dough is brown and crisp. Remove from oven and cover with gravy made with the broth left from boiling or roasting. Serve while hot.

Mrs. T. G. Fultz

### **Spaghetti and Meat**

½ package of spaghetti                      1 onion  
1 c canned tomatoes                      3 green peppers chopped fine  
1 c ground cooked meat

Mix and put in a baking dish. Add some butter or gravy. Cover with cracker or bread crumbs, and bake in moderate oven ½ hour.

Mrs. Olson, Montezuma, Iowa

### **Tongue in Vinegar**

Soak tongue in vinegar over night. Add one onion sliced, and a little salt. Remove from this water and cook slowly in water to which a little vinegar and mixed spices have been added, put spices in bag. Cook until well done. To the liquid that is left, add raisins and thickening to make sauce to be served with the tongue. (Let tongue cook down in liquid to which raisins and thickening are added).

Mrs. Herman Geelhoed



### Pressed Beef

Six pounds of neck of beef. Boil in clear water for three hours, then add salt, pepper and two tsps of vinegar (if liked). Boil until it falls from the bone. Take out of the liquid, and shred very fine with a silver fork. Boil down the liquid until only a pint or a little less remains. Press into molds or mold, and cover with liquid. Season the latter with bay leaf, or sage, if liked, or add vinegar to taste.

Mrs. Halbert

### Chop Suey

1 lb. hamburger

1 pt. tomatoes

1-3 lb. macaroni

1 onion

Into a hot frying pan, put fryings or, butter. Cut onion fine, and cook in pan. Add meat and cook until slightly brown. Then add tomatoes, and cooked macaroni. Serve at once, or put in oven and bake.

Mrs. Halbert

### Chili Con Carne

2 tsp fat

$\frac{1}{4}$  c chopped celery

1 round of steak

2 tsp chili sauce (or 1 tsp chili powder)

1 tsp salt

$\frac{1}{4}$  tsp paprika

1 c kidney beans

2 tsp chopped onions

$1\frac{1}{2}$  c tomatoes

Place fat in frying pan, add meat, cook slowly for two minutes. Add remaining ingredients, and cook slowly one-half hour.

Mrs. Chas. P. Dykstra

### Head Cheese Scrapple

Cook the portion of one head, when done, take meat from the bones, and then grind through a meat grinder, season with salt and pepper, then put in pan and cover with the juice. When hot stir in enough corn meal to make a medium thick mush, and cook slowly 15 or 20 minutes, and keep stirring, put in a square pan to cool. Slice and fry as mush.

Mrs. M. T. Klein.

### Left Over Potatoes and Meat

Take cold, mashed potatoes. Put them in a pan with about one cup of cold meat, cut in small pieces. Pour warm gravy over potatoes and meat and bake in an oven till brown.

Mrs. A. Van Drimmelin

---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## **VEGETABLES**

---

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

---

### **Scalloped Apples**

Slice the apples and put into a buttered baking dish. Then sugar and butter and continue until the dish is full. Bake about one hour.

Mrs. Y. T. Van Niewaal

### **Scalloped Apples**

Slice apples and put them in a baking dish with a layer of apples and then nutmeg, sugar and a little lemon juice. Then add bread crumbs. Bake. This is good when served with the following sauce. 1-3 c butter, 2-3 c powdered sugar. Cream the butter and add the sugar a little at a time. Then add  $\frac{1}{2}$  tsp each of lemon and vanilla extract. Beat creamy and set in a cool place.

Mrs. Y. T. Van Niewaal

### **Asparagus Croquettes**

1 bunch cooked asparagus  
1 lemon

1 can salmon  
1 c bread crumbs

Mash asparagus and salmon from which the liquid has been well drained. Season with the juice of one lemon, pepper and salt. Moisten with the juice drained from the salmon and add the bread crumbs. Form this into croquettes. Roll in crumbs coated with egg. Fry these in deep fat. Drain the fat on a brown paper and serve on a lettuce leaf.

Mrs. J. Wesselink



---

## Jno. Wynberg Sells Semi-Solid Buttermilk.

---

### Asparagus Loaf

- |                       |                     |
|-----------------------|---------------------|
| 2 cans asparagus tips | 4 tbsp flour        |
| 4 tbsp butter         | 4 beaten egg yolks  |
| 2 c milk              | 4 beaten egg whites |

Arrange the asparagus around sides, tips down, and on the bottom of a loaf pan. Make a cream dressing of the butter, flour and milk. Season well and add first the egg yolks and then the whites. Pour into pan with the asparagus. Bake one hour in a moderate oven. Place the pan in another pan of water while baking. Asparagus loaf may then be garnished with pimentos. This will serve 12 to 15.

Mrs. G. H. Waechter

### Creamed Asparagus

Boil the asparagus in salt water until tender. Drain and serve hot with a sauce made with  $\frac{1}{2}$  c liquid drained from the asparagus,  $\frac{1}{2}$  c milk, 2 tbsp butter, 2 tbsp flour,  $\frac{1}{2}$  tsp salt and a little pepper.

Mrs. Jno. Klein

### Asparagus With Peas

- |                             |                     |
|-----------------------------|---------------------|
| 1 pt. cut asparagus         | 1 tsp sugar         |
| $\frac{1}{2}$ pt green peas | 1 tbsp butter       |
| $\frac{1}{4}$ c cream       | Water to cover well |
| 1 tsp salt                  |                     |

Mix the cooked vegetables well and add the butter, seasoning and cream.

Battle Creek Cook Book per. Mrs. V. D. L.

### Green Beans

Place 2 tbsp of fat in a deep skillet. When hot drop in  $\frac{1}{4}$  tsp soda. When dissolved put in washed and cut wax beans. Add 1 tsp salt. Cover tightly and add  $\frac{1}{2}$  c water every little bit. Beans will be very juicy and thoroughly cooked in  $\frac{1}{2}$  hour.

Mrs. A. T. Ver Beek

### Beet Hash

Take cold boiled potatoes and the same measure of boiled beets, chop fine or put through a food chopper, fry in butter. When nicely brown add a little water and cover and heat a few minutes longer. It is also made by taking equal parts of meat, potatoes and beets.

Miss Gertrude Donai

---

## Watch Repairing—De Wit and Bousquet

---

### Beets

Boil the beets until tender, chop medium fine. Place in a sauce pan and heat. Use one tbsp of vinegar to each large cupful of beets. Add salt and pepper to suit the taste. When well heated serve. This is a favorite dish wherever tried.

Mrs. Wm. Van Steenberg

### Harvard Beets

Wash 12 small beets. Cook in boiling water until soft. Remove the skins and cut into slices. Mix  $\frac{1}{2}$  c sugar,  $\frac{1}{2}$  tbsp corn starch. Add  $\frac{1}{2}$  c vinegar and let stand on the back of the range  $\frac{1}{2}$  hour. Just before serving add 2 tbsp butter.

Mrs. J. F. Dykstra

### Canned Beets

Boil the beets until tender. Drain; cover with cold water and slip off the skins. Slice the beets and cover with 2 c sugar, 4 c vinegar and 3 c water into which the beets have been put and boiled. Bring to a boil again and seal while still hot.

Mrs. Wm. Bruinekool

### Baked Beans

1 pt. navy beans  
 $\frac{1}{2}$  tsp soda  
 $\frac{1}{2}$  lb sliced bacon  
1 tsp salt

2 c tomatoes  
 $\frac{1}{2}$  c sorghum  
1 medium sized onion

Boil beans with the soda and salt until done, put in a bean pot and pour the tomatoes and sorghum over. Then slice the onion and bacon over the top and bake in moderate oven for  $1\frac{1}{2}$  hours.

Mrs. Chas. P. Dykstra

### Baked Beans

2 lbs. beans  
1 lb. fat pork  
1 onion

1 tbsp salt  
3 tbsp molasses  
1 tsp prepared mustard

Soak the beans over night. Parboil them. Cut the onion into a stone bean pot. Put in the other ingredients and slice the pork over the top. Cover the beans with water and bake in a slow oven 7 to 8 hrs. Be sure to keep covered with water and bake when covered.

Mrs. Nelle Klein



### Boston Baked Beans

1 pt. navy beans  
1/2 tsp soda  
1 lb. fresh pork  
3 tbsp salt  
1 tbsp molasses

Place beans in a kettle and cover with hot water and soda, boil until done but not over cooked. Drain and place in a bean pot adding seasoning and meat. Cover with water and bake 8 to 10 hours. Sufficient water must be put on the beans so that no more need be added 3 hrs. before serving.

Mrs. Halbert

### Lima Beans

Cook the lima beans until tender. Season with salt and put in a generous amount of butter. Then put in casserole and cover with marshmallows. Put in oven to brown.

Mrs. Carl Aschenbrenner

### Creamed Lima Beans

Wash one pint dry lima beans in water and then soak three hours in water and put on to cook in boiling water. Boil rapidly for 1 1/2 hours. There should be only enough water to cover the top and make a nice dressing. Five minutes before serving season with pepper and salt and stir in dressing made by mixing 1 tbsp. butter and 1 tbsp flour together.

Mrs. H. A. Veenstra

### Baked Lima Beans

2 lbs. lima beans  
1 c syrup  
Slices of bacon  
1/4 c sugar  
1 tbsp salt

Cook the beans in salt water 45 minutes, add a little soda and cook 15 minutes longer. Drain and put in a bean pot. Add the seasoning, syrup and sugar. Place slices of bacon over the top. Bake 6 to 7 hours.

Mrs. Sidney Ross

### Beans With Bacon

Pick green or waxed beans when still very tender. Cook until done with a few slices of bacon. Cook down until very little liquid is left and then season with salt and pepper.

Mrs. M. T. Klein

### Dutch Snijboonen

Pick green beans when tender. Wash and string and then cut into thin slices. Put a layer of beans in the bottom of a jar, then a layer of salt about one third as much salt as beans. Continue this until all the beans are gone. It is almost impossible to use too much salt. This keeps them green and crisp. Leave in the jar a few weeks with a weight on the beans. Then put them in jars and cover with brine. Put a small handful of salt on the top and turn on the lid. When preparing for the table cook the beans in clear water until tender. Drain and put on fresh water. Let come to a boil and continue this until the beans are not too salty. Drain and add 1 tsp sugar to a quart of beans and season with plenty of butter and a little pepper. A little milk and thickening may be added if desired, also a dash of nutmeg.

Nelle Klein

### Scalloped Cabbage

Cut one small head of white cabbage. Put in enough boiling water to cover, add a small amount of salt and when tender drain. Butter a baking dish and put in a layer of cabbage, a little pepper and dot with butter. Continue until all the cabbage is used. Then make white sauce and pour over the cabbage and bake about  $\frac{1}{2}$  hour.

#### White Sauce

|                        |                 |
|------------------------|-----------------|
| 2 tbsp flour           | A little pepper |
| 2 tbsp butter          | 1 c milk        |
| $\frac{1}{2}$ tsp salt |                 |

Melt the butter and add the salt, flour and pepper and stir until light brown. Then add the milk and stir until smooth.

Mrs. Y. T. Van Niewaal

### Cabbage in Tomatoes

|                       |               |
|-----------------------|---------------|
| 4 c chopped cabbage   | 1 tbsp butter |
| 3 c strained tomatoes | 1 tsp salt    |

Stew the chopped cabbage in an uncovered dish in the strained tomatoes about half an hour or until tender. Add the salt and butter and serve.

Battle Creek Cook Book, Per Mrs. A. N. V.

### Sauer Kraut No. 1

|                |              |
|----------------|--------------|
| 1 gal. cabbage | 4 tbsp sugar |
| 2 tbsp salt    |              |

Cut the cabbage and mix with salt and sugar, put in crock, press down with a heavy weight. Leave two weeks or until sour, then put in kettle and let come to a boil. Add a little water, put into fruit jars and seal.

Mrs. H. J. Vanden Berg



### **Sauer Kraut No. 2**

Cut cabbage, press quite tightly into quart jars. Put 1 heaping teaspoon of salt and two of white sugar on top of each quart. Fill with cold water and put in a cool place. Mrs. B. Van Roekel

### **Cole Slaw**

Shred cabbage. Season with salt and pepper. Take  $\frac{1}{4}$  cup vinegar and 2 tbsp sugar, and pour over cabbage. Take hot drippings in which pork chops have been fried and pour over the cabbage. Mrs. Jno. Klein

### **Cold Slaw**

2 tbsp whipped sweet cream      4 tbsp vinegar  
2 tbsp sugar

Beat the cream well and pour it over 1 pt. cabbage. Cut the cabbage fine and season with salt and pepper. Mrs. Geo. Sterrenberg

### **Creamed Cabbage**

1 pt. chopped cabbage       $\frac{1}{4}$  tsp salt  
2 tbsp flour      1 c milk  
2 tbsp butter

Cut the cabbage and cook in salted water until tender, then drain. Make a white sauce of the butter, flour and milk. Cook in double boiler for 20 minutes. Mix with cabbage and reheat and serve.

Battle Creek Cook Book, Per Mrs. A. N. V.

### **Red Cabbage**

Cut one medium sized head of red cabbage. Add to this 4 or 5 tart apples and a pinch of salt. Boil until tender in a very little water. Before serving add 2 tsp sugar and a tsp of butter and  $\frac{1}{2}$  c vinegar.

Mrs. Y. T. Van Niewaal

### **Canned Red Cabbage**

Cut one medium sized head of red cabbage and four large apples. Cook  $\frac{1}{2}$  hour in 2 c water. Salt to taste and add  $\frac{3}{4}$  c vinegar and  $\frac{1}{2}$  c sugar. Seal in fruit jars. Mrs. M. T. Klein

### **Smothered Cauliflower**

Cook a fine head of cauliflower until tender, salt and place in a deep baking dish that has been buttered. Pour around and over this a pint or more of thick highly seasoned stewed tomatoes. These should have been seasoned with one or two tbsp of butter and a little grated onion. Cover with fine bread crumbs and a layer of grated cheese and set into a hot oven to brown.

Mrs. D. C. Renaud

### **Creamed Cauliflower**

Soak the cauliflower head down in slightly salted water for 1 hour. Rinse and cook tender in boiling water. Make a cream dressing of 1 tbsp butter, 1½ tbsp flour and 1 c milk. Season with salt and pepper. Drain the cauliflower and pour the sauce over it.

Grace Klein

### **Cauliflower au Gratin**

Place a whole cauliflower that has been cooked in a baking dish and cover with buttered crumbs and place on the oven grate to brown the crumbs. Remove from the oven and pour over one cup of thin white sauce. To make this put 2 tbsp of butter in a sauce pan and stir until melted. Then add 1 tbsp of flour, ½ tsp salt and pepper and stir until blended. Pour on gradually one cup of milk and stir until thick.

Mrs. Dave Ver Dught

### **Fried Carrots**

Boil the carrots until they are done and drain. Slice them and put in a frying pan with butter. Sprinkle with sugar and a little salt and fry to a rich brown.

Mrs. George Sterrenberg

### **Creamed Carrots**

Boil the carrots until they are done and drain. Slice them and put season with salt and pepper and a little sugar. Serve this hot.

Mrs. J. P. Klein

### **Fresh Carrots and Peas**

Scrape the carrots and boil slowly in just enough water to prevent burning. Add a little salt and if the carrots are not very sweet add a little sugar. Boil the peas and when they are tender add them to the carrots, use plenty of butter and season. Mrs. Herman Veernstra



### Carrots and Onions

1 doz. medium sized carrots      2 large onions

Slice the carrots and boil in salt water until partly done. Then add sliced onions and boil about half hour. Drain and add the butter.

Mrs. George Hankamp.

### Sweet Carrots

3 doz. small carrots       $\frac{1}{4}$  c brown sugar  
 $\frac{1}{4}$  c butter      2 tbsp water

Leave the carrots whole and boil in salt water until very tender. Drain and make a syrup of the butter, sugar and water. Just before serving boil the carrots in the syrup for a few minutes. If carrots are too large cut them in half.

Mrs. George Hankamp

### Creamed Celery

3 c celery       $1\frac{1}{2}$  c milk  
2 tbsp butter      Salt and pepper

Wash and scrape the celery, cut in small pieces and cook in salt water. Make a white sauce and add to the celery. Mrs. C. P. Dykstra

### Scalloped Corn

1 can corn      1 tsp sugar  
2 eggs slightly beaten      2 tsp melted butter  
1 tsp salt      1 pt. scalded milk  
 $\frac{1}{8}$  tsp pepper

Mix all the ingredients and turn into buttered pan or baking dish and bake in slow oven until firm.

Mrs. Y. T. Van Niewaal

### Canned Corn Fritters No. 1

1 can corn       $\frac{1}{2}$  c cracker crumbs  
2 eggs beaten      Season to taste

Mix and shape in small size balls, fry in frying pan until brown.

Mrs. C. P. Dykstra

---

## Silverware—De Wit and Bousquet

---

### Corn Souffle No. 1

- |                              |                      |
|------------------------------|----------------------|
| 1½ c canned corn             | 2 eggs well beaten   |
| ½ c dry bread crumbs         | 1 tsp salt           |
| 2 tbsp chopped green peppers | ¼ tsp paprika        |
| 1 c milk                     | 2 tbsp melted butter |

Mix corn, crumbs, green pepper, milk, eggs, salt, butter and paprika, beat well, bake in moderate oven until custard is set and slightly browned.

Mrs. S. N. Van Vliet

### Corn Souffle No. 2

- |                          |              |
|--------------------------|--------------|
| 1 can corn               | 2 tbsp flour |
| 1 c milk                 | ¾ tsp salt   |
| 3 eggs beaten separately |              |

Mix all ingredients except egg whites, adding them last. Bake one hour. Serve at once.

Miss Cornelia Hospers

### Corn Fritters No. 2

- |                     |              |
|---------------------|--------------|
| 1 can corn          | 2 tsp salt   |
| 1 c flour           | ¼ tsp pepper |
| 1 tsp baking powder | 2 eggs       |

Finely chop corn, adding flour into which baking powder has been sifted, add salt and pepper and well beaten egg yolks. Then fold in stiffly beaten egg whites. Cook in an iron frying pan in fresh hot lard, taking mixture up by tablespoonfuls. When brown and thoroughly cooked drain on paper and serve.

Mrs. J. F. Dykstra

### Corn Oysters

- |                   |                        |
|-------------------|------------------------|
| 8 ears sweet corn | 2 c milk               |
| 3 eggs            | Pepper, salt and flour |

Grate the corn, add the milk, eggs, salt, pepper and enough flour to make a batter. Put a tablespoonful of butter into a frying pan and drop the mixture into the hot butter, a spoonful in a place. Brown on both sides. Serve hot for breakfast or as a side dish for dinner.

Mrs. J. Wesselink

### Corn With Macronets

Take a package of shell macronets, cover with boiling water adding a little salt and boil until done. Then add one can corn, ¾ c milk, a little pepper and a tablespoonful of butter.

Mrs. J. Bosveld



### Canned Corn

Cut corn from cob                      1 c sugar  
8 c corn                                      ½ c salt  
2 c cold water

Boil all together 20 minutes. Seal hot in glass jars. When preparing for the table put the corn to soak in cold water over night. Drain and cover with cold water and let come to a boil. Drain and repeat until not too salty. Season with a little pepper, sugar and butter. This may also be creamed by adding a little milk, sugar and butter.

Mrs. Ed. Bogards

### Corn and Peas au Gratin

2 cans corn                                  3 tbsp melted butter  
1 can peas                                    A few slices of onion  
1½ c grated cheese                      Oyster crackers to thicken  
Salt and pepper to taste                Milk to moisten  
2 well beaten eggs

Mix all the ingredients together in a bowl, then pour into a well buttered casserole and on top sprinkle a layer of crushed rusk and grated cheese and dot with butter. Bake covered for 20 minutes, then uncover to brown.

Mrs. M. J. Hoffman

### Endive

Endive may be washed, cut and salted as Dutch Snijboonen are and follow the same method of preparing.

Nelle Klein

### Endive

Cut the endive very fine as you would cabbage for slaw. Then let it stand two hours in cold water before preparing. Drain thoroughly and when ready to serve add the following dressing. Cut bacon into small pieces and fry until brown, three large potatoes hot, creamed with bacon grease and bacon, a little salt and pepper, 1 tbsp sugar and vinegar (about ½ c) to suit the taste. Mix with endive, pour hot bacon grease all over and serve at once.

Mrs. J. P. Klein

---

### Egg Plant and Mushrooms

- |                          |                          |
|--------------------------|--------------------------|
| 1 medium sized egg plant | 3 tbsp butter            |
| 1 c mushrooms            | $\frac{1}{8}$ tsp pepper |
| 1 c bread crumbs         | 1 tsp salt               |

Cut and dice egg plant. Boil 15 minutes, drain. Butter casserole, put in layer of egg plant and dot with butter, pepper and salt. Drain the mushrooms and add a layer of them with butter, salt and pepper. Cover with bread crumbs mixed with butter and bake in a moderate oven about  $\frac{3}{4}$  hour.

Mrs. D. C. Renaud

### Baked Egg Plant

- |                       |                        |
|-----------------------|------------------------|
| 1 qt. diced egg plant | 2 tbsp butter          |
| 1 c milk              | 2 c bread crumbs       |
| 1 egg                 | $\frac{1}{2}$ tsp salt |

Peel egg plant and cut into  $\frac{3}{4}$  inch cubes. Put in 1 qt. cold water to which 1 tbsp salt has been added. Let soak one half hour or more. Drain and put in boiling salt water. When tender, drain and add beaten egg slowly, the salt and milk and pour over the egg plant. Melt the butter and stir in the crumbs. Add the buttered crumbs and bake in buttered pan in a moderate oven until set.

Battle Creek Cook Book, Per Mrs. A. N. V.

### Egg Plant

- |             |                |
|-------------|----------------|
| 1 egg plant | Cracker crumbs |
| 1 egg       |                |

Peel the egg plant and cut into slices  $\frac{1}{4}$  inch thick, soak 2 hours in cold salt water. Drain on a towel. Place slices in beaten egg and then in the crumbs. Fry in hot butter until light brown.

Mrs. H. L. Renaud

### Fried Egg Plant

Prepare like the above recipe but instead of soaking in salt water cut the slices and sprinkle with salt and then put weight on the slices for one hour.

Mrs. J. Wesslink

**Expert Dry Cleaning and Pressing**

**PELLA DRESS CLUB**

**Phone 184.**

**We call for and deliver.**



### Egg Plant Souffle

- |                      |                      |
|----------------------|----------------------|
| 1 egg plant          | 2 tbsp melted butter |
| 1 c bread crumbs     | 1 tsp salt           |
| $\frac{1}{2}$ c milk | 3 eggs               |

Peel the egg plant and cook until tender. Drain in a colander. Press dry with a fork. Mix egg plant, bread crumbs, with the melted butter, salt, a dash of pepper and beaten egg yolks. Lastly fold the beaten egg whites in the mixture. Put in a buttered baking dish and bake one hour.

Mrs. Chas. Lautenbach

### Stuffed Egg Plant

Cut the egg plant in half. Remove as much of the white portion as possible without breaking the shell. Cook the small cut egg plant with  $\frac{1}{2}$  c finely chopped cabbage in a little water about 10 minutes. Drain and add 1 tsp salt, 4 tbsp chopped peanuts, 1 c bread crumbs, 2 tbsp butter and mix together. Fill the egg plant and place buttered crumbs on top. Pour around the egg plant a little of the water the egg plant and the cabbage were cooked in. Bake in the oven  $\frac{1}{2}$  hour until a golden brown.

Mrs. C. F. Dykstra

### Hutspot

Take six onions and six carrots and boil until tender. Boil 8 or 9 potatoes separately, dry them thoroughly; put the carrots, onions and potatoes together and mash, add salt and pepper and put a large piece of butter in this. Also add a little sweet milk. Stew this together and serve.

Mrs. J. Nollen

### Dutch Lettuce

- |                                                 |                             |
|-------------------------------------------------|-----------------------------|
| 1 head lettuce or equivalent<br>of leaf lettuce | 2 small onions              |
| 2 hard boiled eggs                              | 1 tbsp sugar                |
| 1-3 c vinegar                                   | 1 tsp salt                  |
|                                                 | $\frac{1}{2}$ c diced bacon |

Let the lettuce stand in cold water one hour or more and then drain well. Cut the bacon into small pieces and fry until brown. Add the vinegar and sugar and grease, heat well and pour over the lettuce. Chopped eggs, salt and onions cut fine must then be added. Mix well and serve.

Mrs. W. D. Van Sittert

### **Macaroni Loaf**

- |                           |                                 |
|---------------------------|---------------------------------|
| 2 c cooked macaroni       | 1 tbsp chopped celery           |
| 2 c bread crumbs          | 1 tbsp green pepper             |
| 1 tsp salt                | $\frac{1}{2}$ c cheese cut fine |
| $\frac{1}{4}$ tsp paprika | 2 eggs                          |
| $1\frac{1}{2}$ c tomatoes | 1 tbsp onion chopped            |
| 1 tbsp melted butter      |                                 |

Mix all together and pack in a buttered ring mold or pan and bake in a moderate oven 35 minutes in a pan of water. When done let stand 5 minutes and take out of the mold. Serve with creamed peas or mushrooms or almost any vegetable may be used. Mrs. G. H. Korn

### **Macaroni**

- |                             |                       |
|-----------------------------|-----------------------|
| $1\frac{1}{2}$ c macaroni   | 1 green pepper        |
| 2 c milk and cheese scalded | 2 pimentos            |
| 2 tsp salt                  | 2 c soft bread crumbs |
| 2 c grated cheese           | 2 tbsp parsley minced |
| 6 eggs beaten separately    | 2 tbsp grated onion   |
| 3 tbsp melted butter        |                       |

Cook and blanch the macaroni. Pour the milk and cream over the bread crumbs, add the seasoning and egg yolks. Add the beaten egg whites last. Bake  $\frac{3}{4}$  hr. Mrs. D. C. Renaud

### **Baked Macaroni**

Take one cup of broken macaroni. Boil in salt water until it is tender. Place a layer of the macaroni in a buttered baking dish. Then add a layer of grated cheese. Dot with butter and sprinkle with salt and pepper. Repeat until all is used. Pour over enough rich milk to cover and bake 20 to 30 minutes. Mrs. Rietveld

### **Italian Spaghetti**

Boil spaghetti in salt water until done. Make  $\frac{3}{4}$  lb. sausage into balls the size of walnuts. Fry in a skillet adding small amounts of minced garlic. Do not have too much fat in the skillet. Put the drained spaghetti over them and pour 1 can tomatoes over. Green pepper may be added and salt and a little sugar. Simmer 1 hour. Serve with some strong grated cheese sprinkled over the top.

Mrs. Carl Aschenbrenner.



---

## Macaroni With Hamburger

- |                 |                |
|-----------------|----------------|
| 1 box macaroni  | 1½ tbsp butter |
| 1 c tomato soup | 3 slices onion |
| ¾ lb. hamburger |                |

Cook and blanch the macaroni. Brown onion in the butter. Remove onion and fry the hamburger shaped into little balls. When done add the macaroni and tomato soup. Let this simmer about 15 minutes.

Mrs. Arthur Klein

## Stuffed Onions

Pare and cook until quite tender, whole medium sized onions. Drain and remove the centers of the onions. Be careful to preserve the shape of the onions. Chop the hearts. Add a slice or two of cold breakfast bacon. Cut this fine and add some bread crumbs, a little butter and seasoning. Fill the cavities with this and put in a baking pan. Pour over a little water and bake.

Mrs. J. G. Klein

## Stuffed Onions

- |                  |                        |
|------------------|------------------------|
| 6 onions         | 1 egg                  |
| 1 c sausage meat | 2 tbsp chopped parsley |
| ½ c bread crumbs | 2 tbsp cream           |

Parboil the onions in salt water. Drain and remove the centers. Chop the centers fine. Add sausage and bread crumbs, well beaten egg, chopped parsley, cream and seasoning. Divide this mixture into the onion shells, put into a deep pan, cover and steam for 1½ hour. Serve hot with white sauce and garnish with strips of pimentos and sprigs of parsley. Add 1 c finely chopped chicken and 1 tbsp melted butter in place of sausage, or any other meat if preferred.

Mrs. Arthur Klein

## Baked Onions

Parboil the onions, place in a buttered baking dish, salt and pepper to taste, cover with white sauce and bake about 40 minutes or until the white sauce is brown on the top.

Mrs. J. Vriezelaar

## Ecstatic Onions

- |                          |                       |
|--------------------------|-----------------------|
| 5 or 6 mild white onions | 1½ c white sauce      |
| 1 c ground ham           | Buttered bread crumbs |

Boil the onions in salt water until tender, but not broken. Remove to a casserole and cover with white sauce and ground ham well blended. Dust with a little pepper and cover with bread crumbs and brown nicely.

Mrs. Y. T. Van Niewaal

---

### Onions in Cream

|                             |               |
|-----------------------------|---------------|
| 12 small onions             | 1 egg         |
| $\frac{1}{2}$ c onion water | 2 tbsp flour  |
| $\frac{1}{2}$ c milk        | 2 tbsp butter |
| Salt and pepper             |               |

Cook the onions until tender and then drain. Melt and add the butter. Then the salt and pepper. Blend and add the liquid and cook until thick and smooth, add beaten egg slowly and then add the onion and serve.

Mrs. M. T. Klein

### Fried Onions

Cut the onions into thick slices and dip in a well beaten egg and then in cracker crumbs. Sprinkle with a little salt and pepper and fry brown. Then serve.

Mrs. H. A. Veenstra

### Baked Onions and Tomatoes

|                     |                      |
|---------------------|----------------------|
| 3 c canned tomatoes | 2 tbsp melted butter |
| 1 c sliced onion    | Pepper and salt      |
| 1 c bread crumbs    |                      |

Cook the onions and celery until tender and mix with tomatoes. Butter a baking dish and arrange layers of vegetables with bread crumbs. Cover with buttered crumbs. Bake 30 or 40 minutes.

Mrs. T. C. Dalzell

### Scalloped Onions

Cook 1 qt. onions in uncovered boiling water. Change the water at the end of 5 minutes and cook until tender. Drain and quarter the onions and place a layer in buttered baking dish. Then place blanched almonds on the onions and so on until all is gone. Cover with white sauce and bake  $\frac{1}{2}$  hour.

Mrs. Y. T. Van Neiwaal

### Baked Parsnips

Scrape four medium sized parsnips, cut lengthwise and cover with salt water. Boil until tender. Drain off what little water remains. Sprinkle with sugar, 3 tbsp. Dot liberally with butter and brown in the oven. This will serve six people.

Mrs. D. C. Renaud

### Fried Parsnips

Boil the parsnips in salt water until tender, cut into long strips and fry in butter.

Mrs. J. Wesselink



### **Fried Parsnips**

Prepare like above but roll in cracker crumbs and egg and then fry.

Mrs. H. L. Renaud

### **Baked Parsnips**

Parsnips  
Butter

Milk  
Salt and pepper

Pare and cut parsnips in slices. Cook in boiling salt water until tender. Drain and put into a baking dish. Cover with milk and add a large lump of butter and add the salt and pepper. Bake until most of the liquid is in the parsnips.

Mrs. J. Wesselink

### **Mashed Parsnips**

Wash and pare the parsnips. Slice or quarter them and put to cook in boiling water until tender. Drain and mash and season with salt and 2 tbsp butter to one cup of mashed parsnips. Add also to the given amount 1 tsp sugar and  $\frac{1}{8}$  tsp cinnamon.

Mrs. Arthur Klein

### **Peas and Mushrooms**

1 c cooked peas  
2 beaten eggs  
1 c mushrooms

1½ tsp onion juice  
2 tbsp melted butter  
Salt, pepper and cayenne

Remove the seeds and pulp from small green and red peppers. Let them stand in cold water for  $\frac{1}{2}$  hour. Drain and wipe dry. Mash the peas and add the beaten eggs, butter, onion juice, salt, pepper and cayenne. Chop the mushrooms rather fine and saute in butter until slightly brown and add the peas. Mix well and add the peppers. Sprinkle the tops with fine bread crumbs and bake in an oven for about half an hour, basting occasionally.

Mrs. D. C. Renaud

### **Steamed Peas**

Hull and wash peas. Put in jars and then fill the jars with cold water and a teaspoonful of salt. Seal and put into a steamer and steam for 3 hours.

Mrs. W. H. Klein

### **Pears as a Vegetable**

Take a dozen pears and peel round and round until about 1-3 of the peeling is left on. Cut the pears in halves. Cut out the cores but leave the stem. Put in stew pan 2 c of brown sugar and add enough water so that it will form a syrup when boiled. Add juice of  $\frac{1}{2}$  lemon to this if desired. Put the pears in this syrup and put a cover over and stew about 15 minutes. Add then a heaping tbs of butter and boil down without cover on until the syrup is thick. If you desire to can them do not add the butter or boil down. Do this just before serving. This may best be served with beef. Mrs. Geo. Hankamp

### **Potatoes O'Brien**

Wash and pare and put thru a food chopper enough potatoes to fill a casserole, let these stand in cold water until ready to bake. Drain off the water and place a layer of potatoes in a buttered baking dish, flavor with bits of onion and green pepper and a little flour. Repeat this process sprinkling generously with salt and pepper. Fill the casserole but do not add the flour on the top. Cover with milk and dot generously with butter, bake about  $1\frac{1}{2}$  hour in rather hot oven.

Mrs. S. N. Van Vliet

### **French Fried Potatoes**

Wash and pare small potatoes. Cut in eighths lengthwise and soak in cold water. Take from the water and fry in deep fat for some time until browned. Drain on a paper and sprinkle with salt. Care must be taken that the fat is not too hot for the potatoes must fry as well as brown.

Mrs. Y. T. Van Niewaal

### **Potatoes on the Half Shell**

|                         |                 |
|-------------------------|-----------------|
| 5 medium sized potatoes | Salt and pepper |
| 2 tbs butter            | 2 eggs          |
| 3 tbs hot milk          |                 |

Bake the potatoes. Cut either lengthwise or crosswise and scoop out the insides. Mash and add other ingredients and beat well. Fold in beaten egg whites. Refill the skins and sprinkle the top with grated cheese. Bake 5 to 8 minutes in a hot oven. Mrs. Arthur Klein



---

## Scalloped Potatoes

Pare, soak and cut the potatoes into thin slices. Put a layer in a buttered baking dish. Then add a slice of ham cut in 4 or five pieces. Sprinkle with salt and pepper and a tbsp of flour. Repeat. Add milk until it may be seen thru the top layer. Bake 1 hour.

Mrs. H. L. Renaud

## Lyonnaise Potatoes

2 c sliced cold boiled potatoes      1 tbsp finely chopped onion  
3½ tbsp butter      1 tbsp parsley

Cook five minutes 1½ tbsp butter with finely chopped onion. Melt 2 tbsp butter, season with salt and pepper. Add potatoes and cook until the potatoes have absorbed the butter, occasionally shaking the pan. Then add butter and onion and when mixed well add chopped parsley.

Mrs. Y. T. Van Niewaal

## Potato Chips

Slice potatoes very thin. Wash several times in cold water. Pour boiling water over them and just let them come to a boil. Drain and wash again in very cold water several times. Drain and wipe dry and then fry in deep fat. Drain on paper. Sprinkle with salt.

Mrs. J. P. Klein

## Riced Sweet Potatoes

1 large can sweet potatoes      Butter and brown sugar

Butter a baking dish, add a layer of riced sweet potatoes. Sprinkle with brown sugar and dot with butter. Repeat often. Bake about ¾ hour.

Mrs. H. L. Renaud

## Stuffed Baked Peppers

½ lb. hamburger      2 medium sized tomatoes  
½ lb. sausage      1 onion  
1 c chopped celery      Bread crumbs  
6 or 8 green peppers      Salt and pepper

Cut the pointed ends from peppers and remove the core and seeds. Chop up the meat, ends from the peppers and vegetables and place in skillet and allow to simmer slowly until cooked. Add a little water if necessary and enough bread crumbs to cause the ingredients to cling together. Fill the peppers with meat and cover with bread crumbs. Stand upright in a pan filled with 1 inch of water. Bake about 45 minutes.

Mrs. C. F. Dykstra

---

## Sweet Peppers Canned No. 2

Select sound perfect peppers and place these in a hot oven long enough to remove the skins easily. Be careful not to discolor. Remove the skins and halve and take out the seeds, core and pith. Then pack flat in jars adding no seasoning or water. Place in a steamer and steam 2 hours. Seal the jars.

Mrs. Geo. Croll

## Potatoes au Gratin

|               |               |
|---------------|---------------|
| 2 tbsp butter | 1 tsp salt    |
| 2 tbsp flour  | Grated cheese |
| 1 c milk      | Potatoes      |

Melt butter and add flour and salt. When smooth add milk and cook until creamy. Boil the potatoes in their jackets. Put in buttered baking dish a layer of chopped potatoes, salt, a layer of the sauce and a layer of grated cheese. Repeat until ingredients are used. Bake about 20 minutes.

Nellie Klein

## Brown Cream Potatoes

|                     |                 |
|---------------------|-----------------|
| 1 pt. milk          | 1 tbsp flour    |
| 1 onion             | 1 tbsp butter   |
| 1 c boiled potatoes | Salt and pepper |

Scald the milk for 10 minutes with an onion cut into it. Mix butter and flour, add to the milk and cook until creamy. Stir the chopped potatoes into this. Season with salt and pepper. Turn into a dish, sprinkle the top with buttered bread crumbs and put in oven until brown.

Mrs. M. T. Klein

## Scalloped Potatoes with Meat

Fill a baking dish with a layer of thinly sliced potatoes seasoned with salt and pepper. Sift over the top a little flour and dot with butter. Continue until pan is full and then cover with milk and lay 5 or 6 pork chops on top. Cover and bake 50 minutes then remove cover and bake until brown.

Mrs. Jake Heemstra

## Potato and Meat Balls

|                       |                   |
|-----------------------|-------------------|
| 2 c mashed potatoes   | 1 onion cut fine  |
| 2 c chopped cold meat | 1 egg well beaten |

Mix all and make into cakes. Roll in flour and fry in butter until brown.

Mrs. Gradus Klein



---

## Hashed Potatoes

Chop cold boiled potatoes, new ones are best, into bits the size of a peanut. Season with salt, pepper and chopped parsley. For 1 qt. allow three tbsp butter. Heat the butter and toss the potatoes into it until they show a little brown. Then add one qt. thin cream and set back to brown on the bottom. Fold like an omelet and serve or gather into a mound with the brown crust on the top. Miss Gertrude Donai

## Baked Sweet Potatoes and Pineapple

2 tbsp brown sugar  
2 tbsp butter

2 c boiled sweet potatoes cut fine  
1 c of canned grated pineapple

Put a layer of potatoes in a greased baking dish, then a layer of pineapple on the top. Sprinkle with sugar and dot with butter. Repeat the process until the ingredients are gone. Bake slightly brown in a hot oven. Just before serving cover with marshmallows and bake until marshmallows are slightly brown and puffed. Mrs. D. C. Renaud

## Nut Sweet Potatoes

Peel and slice thinly a quantity of apples and twice that quantity of sweet potatoes. In alternate layers arrange the ingredients in a buttered baking dish. Sprinkle the apples with grated maple sugar and chopped hazel nuts and dot with butter the potatoes. Cover the top with bread crumbs that have been buttered and sprinkle again with the nuts. Bake in a rather hot oven until the apples are tender. This is delicious with slices of bacon broiled. Mrs. D. C. Renaud

## Sweet Potato Croquettes

2 c boiled sweet potatoes  
1 tbsp flour  
1 tbsp butter  
1 egg

2 tsp baking powder  
2 tsp sugar  
2 tsp salt  
Nutmeg and pepper

Mix all the ingredients. Shape into small croquettes. Roll in cracker crumbs and beaten egg. Fry in deep fat.

Mrs. H. P. Vander Meulen

## Candied Sweet Potatoes

5 large sweet potatoes  
 $\frac{1}{2}$  tsp salt  
2 c brown sugar

1 c water  
 $\frac{3}{4}$  c butter

Peel and cook the sweet potatoes with salt about 10 minutes. Drain and slice lengthwise. Place in a shallow pan and pour over this the sugar, water and the butter. Bake 1 hour. Mrs. Arthur Kaldenburg

---

## Sweet Potatoes A La Dixie

Peel and slice lengthwise enough raw sweet potatoes to fill a baking dish. Cover with  $\frac{1}{2}$  inch of brown sugar and dot with butter. Pour cream or rich milk to within an inch of the top surface with thin slices of bacon and bake until brown. Season to taste.

Mrs. Ira Vriezelaar

## Sweet Potatoes with Marshmallows

1 pt sweet potato pulp

3 tbsp maple sugar or syrup

$\frac{1}{2}$  tsp salt

Beat all together and press into a shallow baking dish. Smooth the top and cut into squares with a knife dipped into boiling water. Place a marshmallow on each square. Bake in a moderate oven until marshmallows are nicely browned.

Mrs. M. T. Klein

## Sweet Potato Roll

2 medium sized sweet potatoes

2 tbsp butter

2 tbsp brown sugar

$\frac{1}{8}$  tsp nutmeg

$\frac{1}{8}$  tsp salt

Boil and mash sweet potatoes. Lay out a tender pork steak, sprinkle with salt and place the sweet potatoes mixed with the rest of the ingredients on the center of the steak. Roll up and tie. Bake until thoroughly cooked and then brown in a quick oven. Mrs. Arthur Klein

## Spanish Rice

Potatoes

Tomatoes

Left over meat

Salt and pepper

Cooked rice

Onions

Fill a buttered baking dish with a layer of potatoes, a layer of onions, left over meat, and cooked rice, and a layer of cooked tomatoes over the top. Salt and pepper to the taste. Put dots of butter on the top. Bake.

Mrs. H. L. Renaud

## Spanish Rice

2 c stewed tomatoes

2 tbsp butter

6 tbsp uncooked rice

$\frac{1}{2}$  to  $\frac{3}{4}$  c cheese

1 c boiling water

Salt and pepper

3 tbsp chopped onion

Cook about 10 minutes and then pour in a baking dish and stir occasionally.

Mrs. P. H. Kuyper



### Rice Croquettes

- |                  |                                            |
|------------------|--------------------------------------------|
| 2 c cooked rice  | 2 tbsp butter                              |
| 2 or 3 tbsp milk | $\frac{1}{2}$ tsp salt and a little pepper |
| 1 egg            | 2 tsp chopped parsley                      |

Warm the rice in a double boiler with enough milk to soften it, add butter, seasoning and beaten egg. Cook until the egg thickens. Cool and shape into croquettes. Roll in bread crumbs which have been seasoned and dip in beaten egg. Fry in deep fat until brown.

Mrs. Geo. Sterenburg

### Improved Spanish Rice

- |                            |                                       |
|----------------------------|---------------------------------------|
| 1 c rice                   | $\frac{1}{4}$ lb. cream cheese        |
| $\frac{1}{4}$ lb. butter   | 1 small bottle stuffed olives         |
| 1 large white onion        | 1 c tomato soup                       |
| Several stalks celery      | Salt, celery salt, dash of red pepper |
| $\frac{1}{2}$ green pepper |                                       |
| $\frac{1}{2}$ a pimento    |                                       |

Simmer the rice about ten minutes, drain and rinse in cold water. Heat butter in a frying pan and add the rice. Then finely mince the onion and the celery. Fry a few minutes and add the c of water or stock left and let simmer adding more liquid if necessary. Add to the rice and onions the rest of the ingredients, mixing well. Turn into a buttered baking dish, place buttered crumbs on the top, season well and bake slowly  $\frac{3}{4}$  hour.

Mrs. D. C. Renaud

### Luncheon Spinach

Cook and chop the spinach and season well with salt, pepper and butter. Place in layers in a shallow baking dish, sprinkle with a layer of grated cheese and then cover with a layer of highly seasoned cream sauce. Sauce and cream should form the top layer. Set in the oven to brown. This may be varied by substituting a layer of ground ham instead of cheese except on the top.

Mrs. D. C. Renaud

### Spinach Souffle

- |                                  |                        |
|----------------------------------|------------------------|
| 1 $\frac{1}{4}$ c cooked spinach | 2 eggs                 |
| 1 c white sauce                  | $\frac{1}{4}$ tsp salt |

Stir into the white sauce the spinach and the egg yolks. Then fold in the beaten egg whites. Place in a buttered baking dish and bake in a moderate oven.

Freda I. Carpenter

---

---

## Spinach

Pick and strip out all fibrous stems, wash well, put into boiling salted water. Cook until done, drain, flavor with nutmeg and sweet butter. Thicken with Holland biscuit crumbs. Mrs. Arthur Klein

## Spring Succotash

|                       |                         |
|-----------------------|-------------------------|
| 1 pt. canned tomatoes | 1 pt. canned lima beans |
| ½ medium sized onion  | 1 pt. canned corn       |
| 1 clove               | 1 tbsp butter           |
| 1 tbsp sugar          | ¼ c grated cheese       |
| ¼ tsp pepper          |                         |

Put tomatoes, onion, clove, sugar and pepper in a sauce pan. Boil 20 minutes, stirring frequently, then add the lima beans and the corn.

Let simmer 20 minutes longer, add butter, place in casserole and cover top with grated cheese. Bake in a hot oven to brown.

Mrs. S. N. Van Vliet

## Baked Squash

Wash the squash. Halve and remove the seeds. Into each half place 1 tbsp butter. Sprinkle with salt and pepper. Bake in a moderate oven.

Mrs. Arthur Klein

## Fried Green Tomatoes

Cut the tomatoes into rather thin slices. Roll in flour and butter and fry. Season with salt and pepper. Ripe tomatoes may be fried the same way.

Mrs. H. A. Veenstra

## Tomatoes Canned Whole

Remove the skins from the tomatoes. Use a gallon kettle and with it half filled with boiling water add 1 tsp salt to the half. Take as many tomatoes as will fill a quart jar. Put them all in the boiling water. This requires a quick fire. Fill the can with tomatoes. Do not pack them. Fill the jar with boiling water and seal tightly. Use the tomatoes that will go into the jar without cutting.

Mrs. P. Bruinekool

## Canned Tomatoes

Pack peeled tomatoes into glass jars. These should be packed tightly. Then use 1 tsp salt to a qt. of tomatoes. Fill the jars with tomato juice. Adjust the lids almost tight. Place in steamer or in hot water and cook 18 to 20 minutes. Remove and seal immediately. Be sure to use only ripe tomatoes.

Mrs. Nelle Klein



---

---

### Scalloped Tomatoes

Put a layer of canned tomatoes in a baking dish. Cover them with slices of onion and a sprinkle of chopped green peppers. Add a layer of bread crumbs. Dot with butter, pepper and salt. Repeat and end with a layer of crumbs. If there is not enough liquid add a little hot water and then bake 40 minutes.

Mrs. Nelle Klein

### Baked Tomatoes

6 tomatoes  
2 c soft bread crumbs  
 $\frac{1}{2}$  tsp salt

$\frac{1}{8}$  tsp pepper  
1 tbsp butter

Skin the tomatoes after dipping them in hot water. Cut off the ends and remove the pulp from the center and fill with bread crumbs seasoned with salt and pepper. Sprinkle with bread crumbs and add a little piece of butter to each one. Bake in a hot oven 30 minutes. The pulp that has been removed may be seasoned and served as a sauce.

Mrs. Dave Ver Dught

### Turnip Cup With Cream Pea Filling

Wash pare and cut a slice from turnips so that they will stand on end. Hollow out the insides forming a cup. Have peas ready, heated and seasoned with white sauce. Fill the cup with the mixture and sprinkle top with chopped parsley. Garnish with parsley and serve.

Mrs. Ira Vriezelaar

### Creamed Turnips

Peel the turnips and slice in cold water 2 hours before cooking. Then drain and cover with boiling water. Cook 1 to 2 hours depending on the texture of the turnips. Drain and chop into small cubes. For ordinary dishful add butter the size of a walnut. Then salt and pepper to the taste. Add also  $\frac{1}{2}$  c thick cream and  $\frac{1}{2}$  c sugar. Let boil up once and serve.

Mrs. Alda Sorenson, Monroe Cook Book

**James Van Dusseldorp**  
**GENERAL MERCHANDISE**

**322-324 Oskaloosa St.**

**Pella, Iowa.**

### Vegetables With Baked Liver

- |                           |                          |
|---------------------------|--------------------------|
| 1 tbsp drippings          | 3 slices of bacon        |
| 2 c diced celery          | 12 small potatoes        |
| 1 large onion             | $\frac{1}{4}$ c flour    |
| 2 lbs. liver whole        | 1 tsp salt               |
| 1 c stewed tomatoes       | $\frac{1}{8}$ tsp pepper |
| $\frac{1}{2}$ c hot water |                          |

Heat the drippings in a pan with a tight cover. Add the celery and the onion and brown slightly. Dredge the liver with a little flour and lay in the pan. Arrange bacon over the top and add water and salt.

Bake covered in a hot oven for  $\frac{1}{2}$  hour. Add potatoes. Uncover and brown the bacon. Remove the vegetables and the meat and add flour to the liquid in the pan. Stir until smooth. Add tomatoes and season and serve as a sauce in separate dish.

Mrs. D. C. Renaud

### Casserole of Meat and Vegetables

- |                            |                        |
|----------------------------|------------------------|
| 2 c diced beef or lamb     | 2 tbsp sugar           |
| 2 c diced tomatoes         | $\frac{1}{2}$ tsp salt |
| 2 c tiny cooked onions     | 2 cloves               |
| 2 c cooked salted macaroni | 1-3 tsp pepper         |

Season the tomatoes with sugar, salt, pepper and the cloves. Mix well. Grease the casserole and put in a layer of macaroni. Then dot with butter. Add a layer of meat then tomato and season. Repeat until all is used. Over the tomato which should form the top layer cut the onions. Then sprinkle with fine bread crumbs. Dot with butter and bake in a good oven about half an hour.

Mrs. D. C. Renaud



FOR EXCELLENCE

*Morrell's Pride*  
REG. U. S. PAT. OFF.

"SINCE 1827"

JOHN MORRELL & Co.



General Offices

OTTUMWA, IOWA.



---

Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."

---

## SALADS

---

"It looks so dainty, so tempting,  
So fit for the taste of a Queen,  
Such epicurean colors,  
Such garnishings of green,  
Such Art! But I turn from it bravely,  
I dare not do more than look,  
For I know, were I but to taste it,  
I should fall in love—with the cook."

---

### California Salad

- |                    |                            |
|--------------------|----------------------------|
| 1 tbsp sugar       | 1 large can white cherries |
| 1 tbsp flour       | 1 large can pineapple      |
| 1 tbsp dry mustard | 1 lb. blanched almonds     |
| 1 pt. milk         | 1 pt. cream                |
| 2 tbsp gelatine    |                            |

Dissolve sugar, flour and mustard in milk, heated to boiling point. Then pour over gelatin which has been softened in a little cold water. Beat it in and cool. When beginning to set add the fruit which has been seeded, drain and cut up, and the almonds and whipped cream. Pour in individual molds or large pan and cut in squares and serve on lettuce with boiled dressing. This serves 12.

Mrs. Charlotte Renaud

### Fruit Salad

- |                     |                     |
|---------------------|---------------------|
| ¼ lb. marshmallows  | 1 c chopped celery  |
| 4 bananas           | 1 c diced pineapple |
| 1½ c chopped apples | 2 c whipped cream   |
| 2 tbsp mayonnaise   |                     |

Mix all ingredients. Chill and serve. Mrs. Chas. P. Dykstra

---

## L. Van Rees—Snappy Shoes

---

### Fruit and Nut Salad

- |                                    |                            |
|------------------------------------|----------------------------|
| 1 large pineapple                  | 1 doz. maraschino cherries |
| $\frac{1}{4}$ lb. shelled almonds  | 1 c whipped cream          |
| $\frac{1}{4}$ lb. shelled filberts | 1 c mayonnaise             |
- Cut pineapple in small pieces. Blanch nuts. Mix all and serve on lettuce leaves. Mrs. Chas. P. Dykstra

### Beauty Salad

- |                             |                     |
|-----------------------------|---------------------|
| 6 oranges                   | 1 doz. marshmallows |
| $\frac{1}{2}$ can pineapple | Nut meats           |
- Cut oranges into small pieces, dice pineapples, cut up marshmallows, add broken nut meats. Serve on lettuce leaves and dot with mayonnaise dressing mixed with whipped cream.

Mrs. Y. T. Van Niewaal

### Overnight Salad

- |                              |                            |
|------------------------------|----------------------------|
| 1 large can sliced pineapple | 1 large can white cherries |
| 1 lb. white grapes           | 30 marshmallows            |

Seed and cut fruit, cut marshmallows into small pieces.

SAUCE—Yolks of 4 eggs, juice of 1 lemon,  $\frac{1}{4}$  tsp salt,  $\frac{1}{4}$  tsp mustard. (Cook sauce in double boiler and cool). Add 1 pt. whipped cream, stir in fruit and marshmallows. Let stand over night and serve on lettuce leaves. Serves 18 persons and can be made 24 hours before serving.

Mrs. J. F. Dykstra

### Tropical Salad

- |                               |                                       |
|-------------------------------|---------------------------------------|
| 1 c dates                     | $\frac{1}{2}$ c pineapple diced       |
| 1-3 c pimento cheese          | $\frac{1}{2}$ c seeded white cherries |
| $\frac{1}{2}$ c figs          | $\frac{1}{2}$ c pecan meats           |
| 1 c creamy salad dressing     | $\frac{1}{8}$ tsp salt                |
| $\frac{1}{2}$ c whipped cream |                                       |

Remove seeds from dates and fill cavities with cheese. Cut each date into thirds using moistened scissors. Add figs cut in half inch pieces, the pineapple, cherries, pecans and salt. Arrange on lettuce leaves. Mix dressing and whipped cream and pour over the top. Garnish with red cherries.

Mrs. J. P. Klein



---

---

### Jellied Apples

- |                   |                       |
|-------------------|-----------------------|
| 6 Jonathan apples | Stick cinnamon        |
| 1 c sugar         | A little red coloring |
| 1½ c water        |                       |

Wash and core apples. Boil sugar, water and a little stick cinnamon. Drop apples in boiling syrup. Cook until soft.

Mrs. H. Van Der Waa

### Salad

Make red jellied apples as many as you want to serve. Fill centers with nuts. Pour over this any red jello, enough to cover apples well. Serve with whipped cream. Mrs. H. J. Van Der Waa, Orange City

### Waldorf Salad No. 1

- |                       |                                |
|-----------------------|--------------------------------|
| 2 c celery (cut fine) | 1 c English walnuts            |
| 2 c apples (cut fine) | Marshmallows (cut in 4 pieces) |

Soak the marshmallows in pineapple juice for several hours, add to the apples and celery. Do not add nut meats until the last thing, just as the salad is ready to be dished up. Mix with the dressing for Waldorf salad. Mrs. I. G. Roorda

### Dressing for Waldorf Salad

- |                            |                     |
|----------------------------|---------------------|
| 1 c mild vinegar           | Sweet or sour cream |
| 1 tbsp butter              | ½ tsp salt          |
| 1-3 c sugar                | ½ tsp celery salt   |
| 1 tsp mustard              | 2 tbsp flour        |
| 2 egg yolks or 1 whole egg | Dash of paprika     |

Heat together vinegar and butter. Sift dry ingredients, beat the egg yolks or egg. Add enough sweet or sour cream to half fill cup in which the egg is beaten, and stir into the dry ingredients in bowl. Add this mixture to the hot vinegar, stirring thoroughly. Put back on to the stove and cook until thick. When the salad is to be dressed for the table, beat one-half cup of thick sweet cream until it is fluffy and fold it into the cooked dressing. Mrs. I. G. Roorda

### Waldorf Salad No. 2

- |                  |            |
|------------------|------------|
| 2 c diced apples | 1 c celery |
| 1 c nut meats    |            |

Mix with dressing thinned with cream. Mrs. H. J. Van Den Berg

### Three-in-One Salad

- 3 apples  
2 dill pickles
- 1 onion

Dice above ingredients and mix with any good salad dressing thinned with whipped cream.

Mrs. J. F. Dykstra

### Apple Salad

- 2 c diced apples  
1½ c shelled peanuts cut fine  
¾ c cheese cut fine  
1 c celery (chopped)
- ¾ tsp salt  
¾ tsp paprika  
1 c salad dressing

Have all the ingredients very cold. Mix together and serve on lettuce leaves.

Mrs. M. T. Klein

### Salad Supreme

- 1 apple diced  
½ c celery (chopped)  
½ c English walnuts
- ½ c dates (chopped)  
½ c carrots (grated)

Mix with oil mayonnaise. Serve on lettuce leaf.

Mrs. Carl Aschenbrenner

### Saratoga Salad

- 1 c diced apples  
1 c diced celery  
½ c chopped dates  
1-3 c diced yellow cheese
- ¼ c nut meats  
1 tsp salt  
1 c whipped cream  
¼ c mayonnaise

Mix the apples, celery, dates, cheese and nut meats. Add salt, salad dressing and cream. Serve very cold on lettuce leaves. (Four portions).

Mrs. F. F. Carpenter

### Peach and Pear Salad

Place ½ pear on lettuce leaf with core upward, and place inside of core, a piece of cream cheese or cottage cheese, on top of this place ½ peach. Top with dressing and whipped cream.

Mrs. Y. T. Van Niewaal



---

---

### Peach Salad

Place half of peach on a bed of lettuce. Fill center with chopped nuts and raisins. Serve with cottage cheese balls and mayonnaise. Pears can be used instead of peaches. Mrs. W. D. Van Stittert

### Stuffed Fig Salad

|                          |                     |
|--------------------------|---------------------|
| 6 figs                   | Dash of paprika     |
| ½ c cream cheese         | ½ c French dressing |
| 6 stuffed olives chopped | Lettuce or cress    |
| ⅓ tsp salt               |                     |

Split figs lengthwise, scoop out part of pulp and add this to cream cheese, olives, seasonings and 2 tsp of French dressing. Lay halved figs on lettuce or cress, pile a portion of cheese mixture high in each half and pour additional French dressing over all. Ine Renaud

### Salad with Pineapple Dressing

|            |                       |
|------------|-----------------------|
| 6 bananas  | 1 large can pineapple |
| 3 oranges  | Nuts                  |
|            | Dressing              |
| 1½ c water | 3 tbsp cornstarch     |
| 1 c sugar  | Juice of pineapple    |

Cook and when cool mix with the fruit which has been cut up.

Dorothy Nollen

## **LAGOMARCINO-GRUPE CO.**

**OTTUMWA, IOWA.**

Wholesale Distributors of best quality fresh fruits, vegetables and groceries.

*"QUALITY and SERVICE our MOTTO"*

Distributors of the H. G. Prince Line of California Canned Fruits.

### **Pineapple Salad No. 1**

Place a round slice of pineapple on lettuce leaf. On this place a cube of red jello in the center of pineapple. Over this sprinkle finely chopped celery. Mix mayonnaise with whipped cream. Top the salad with the dressing and sprinkle with chopped nuts. This is a very pretty salad as well as a delicious dish.

Mrs. Y. T. Van Niewaal

### **Pineapple Salad No. 2**

Place slices of pineapple on lettuce leaf. Salad dressing made after the following formula:

6 tbsp juice of pineapple                      2 tbsp sugar  
2 tbsp butter

Heat in double boiler, beat two eggs, pour hot liquid on the eggs. Return to double boiler and cook until mixture coats the spoon. Add whipped cream. After the dressing has been applied, add creamed cheese pressed thru potato ricer. As a final touch add a red cherry.

Mrs. J. F. Dykstra

### **Pineapple Butterfly Salad**

Take large slices of canned pineapple and cut in halves. Lay the rounded sides together on flat crisp lettuce leaves, two halves on each individual plate. Mold cream cheese, seasoned to taste, in rolls resembling the body and head of a large butterfly, and lay through the center of each pair of "wings". Cover the body and head with a piece of red canned pimento. Place two long thin pieces of green pepper for the antennae.

Mrs. D. C. Renaud

### **Candlestick Salad**

Place a whole slice of pineapple on a salad plate. Cut a banana in halves crosswise. Stand half banana in center of pineapple slice. Make a cut in top of banana and insert a third of red maraschino cherry for a flame. Serve with mayonnaise or boiled dressing place at one side of the pineapple.

Mrs. Arthur Klein

## **De Jong Floral and Seed Company**

**DOWNTOWN STORE**  
727 Main Street

**GREENHOUSES**  
1311 N. Main St.

**Flowers for every Occasion**



---

---

### Sunbonnet Baby Salad

|                 |                        |
|-----------------|------------------------|
| 10 half pears   | 10 thin slices pimento |
| 20 whole cloves | 10 pieces lettuce      |
| 20 almonds      | 10 tbsp salad dressing |

Arrange the halves of canned pears wrong side up on lettuce leaves, which curl closely about the pear and have the effect of a hood. Place cloves in the pears for eyes, blanched almonds for ears, and slip thin slices of canned pimentos into cuts made for nose and mouth. The expression may be varied. Put the salad dressing around the outside of the pears to represent hair and arrange a bow of red pimento under the chin of the sunbonnet baby.

Mrs. J. F. Dykstra

### White Grape Salad

Drain canned white grapes and carefully remove seeds. Fill centers with pecan meats, dip in mayonnaise and roll in cocoanut. Arrange on lettuce around a serving of creamy cottage cheese.

Mrs. J. Van Wyk

### Poinsettia Salad

Place a round slice of canned pineapple on shredded lettuce. On this heap mild grated cheese. Then cut pimentos in shape of petals of poinsettia and place on cheese in form of the flower, fill center with diced oranges and drop three half teaspoons of mayonnaise at equal distance at outer edge.

Mrs. Herman Veenstra

### Prune Salad No. 1

|                                         |                        |
|-----------------------------------------|------------------------|
| 2 c cooked prunes                       | 1 tbsp sugar           |
| $\frac{1}{4}$ c chopped pecan nut meats | $\frac{1}{8}$ tsp salt |
| $\frac{3}{4}$ c whipped cream           | Lettuce leaves         |
| 2 tbsp lemon juice                      | Shredded cocoanut      |
| 1 tbsp vanilla                          |                        |

Soak prunes over night. Cook them until tender, but not soft in the same water in which they were soaked. Remove seeds carefully (from one end) keeping the fruit as whole as possible. Fill the cavities with chopped nut meats. Make a salad dressing by whipping cream until stiff and add the lemon juice, sugar, salt and vanilla. Arrange the prunes on lettuce leaves and heap the dressing around them. Garnish with shreds of cocoanut.

Ine Renaud

### Prune Salad No. 2

- |                                     |                           |
|-------------------------------------|---------------------------|
| $\frac{1}{2}$ c cooked prunes diced | $\frac{1}{8}$ tsp salt    |
| 1-3 c diced celery                  | $\frac{1}{8}$ tsp paprika |
| 1-3 c cheese cut fine               | 1-3 c salad dressing      |
| 1-3 c diced pineapple               |                           |

Mix the prunes, celery, cheese and pineapple. Add the salt, paprika and salad dressing. Serve very cold on lettuce leaves.

Mrs. M. T. Klein

### Raisin Salad

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 c chopped raisins             | 1 c apples                 |
| $\frac{3}{4}$ c chopped carrots | $\frac{1}{2}$ c mayonnaise |
| $\frac{1}{4}$ tsp salt          |                            |

Use uncooked ingredients and serve on shredded lettuce with a garnish of mayonnaise.

Mrs. A. T. Van Houweling

### Grapefruit Basket Salad

- |                     |                               |
|---------------------|-------------------------------|
| 6 small grapefruit  | 1 c white cherries            |
| 1 c diced bananas   | Grapefruit pulp               |
| 2 tbsp lemon juice  | 1 c salad dressing            |
| 1 c diced pineapple | $\frac{1}{2}$ c whipped cream |

Cut two pieces from the grapefruit with a sharp knife leaving a basket shape with a handle. Remove the grapefruit pulp neatly with a grapefruit knife, or a small sharp knife. Remove all the membrane. Combine the bananas, lemon juice, pineapple, cherries and grapefruit pulp. Fill the grapefruit baskets with the fruit mixture. Mix salad dressing, and whipped cream. Place on top of fruit. Serve on lettuce leaves.

Mrs. Arthur Klein.

### Cranberry Salad No. 1

- |                    |           |
|--------------------|-----------|
| 1 qt. cranberries  | 3 c sugar |
| 1 pkg. lemon jello | 2 c water |

Put cranberries thru food chopper. Put on to boil with one cup water and the sugar. Cook until done. Pour one cup boiling water over the jello. When dissolved add to cranberries. Pour into mold.

Mrs. D. C. Renaud



### Cranberry Salad No. 2

|                                                                                   |                      |
|-----------------------------------------------------------------------------------|----------------------|
| 1 qt. cranberries                                                                 | 1½ c sugar           |
| 2 c boiling water                                                                 |                      |
| Cook until tender. Put thru sieve. Add 1½ c sugar to pulp and boil three minutes. |                      |
| 3 tbsp gelatine                                                                   | ½ c nuts             |
| 1 tbsp cold water                                                                 | 1 c celery (chopped) |
| 1 c chopped apples                                                                |                      |

Soak gelatine in cold water and add to boiling cranberry mixture. Let cool, and add apples, celery and nuts. Mrs. A. B. Wormhoudt

### Imperial Salad

|                     |                                                  |
|---------------------|--------------------------------------------------|
| 1 pkg. lemon jello  | 3 slices pineapple (cubed)                       |
| 1 c boiling water   | ½ can pimentos (shredded)                        |
| 1 c pineapple juice | 1 medium cucumber (cut fine, salted and drained) |
| 1 tbsp vinegar      |                                                  |

Dissolve jello in boiling water, add pineapple juice and vinegar. When cool add pineapple, pimento and cucumber. Chill until firm. Serve with salad dressing to which cream has been added. Mrs. Ira Vriezelaar

### Tomato Soup Salad

|                   |                          |
|-------------------|--------------------------|
| 1 box lemon jello | 1 pt. cream whipped      |
| 1 c boiling water | 1 pt. mayonnaise         |
| 1 c tomato soup   | 1 bunch celery (chopped) |

Dissolve jello in boiling water. Add soup and when cool, add chopped celery. Let stand until stiff. When ready to serve, whip the cream, add to the mayonnaise, and add the jello. Serve on head lettuce. Mrs. J. P. Klein

### Jellied Fruit Salad

|                              |                                     |
|------------------------------|-------------------------------------|
| 2 pkgs. lemon jello          | 2 apples, peeled, cored and chopped |
| 1 c diced grape fruit        | ¼ c dates cut small                 |
| ¼ c coarsely chopped walnuts | 2-3 tsp salt                        |
| ¼ tsp paprika                | Lettuce and mayonnaise              |

Prepare the jello and when nearly set fold into it fruit, nuts and seasonings. Turn into previously wet individual molds, chill, unmold on to lettuce, garnish with mayonnaise and sprinkle with cocoanut. Ine Renaud

---

**Lower the cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes, "Clothiers."**

---

### **Pineapple Jello Salad**

- |                            |                                   |
|----------------------------|-----------------------------------|
| 2 pkg. lemon Jello         | 1 large can shredded pineapple    |
| 2 bunches celery (chopped) | 1-3 lb. blanched almonds cut fine |

Dissolve jello in boiling water as direction on box less amount of pineapple juice. When dissolved add pineapple juice and other ingredients and mold.

Mrs. H. P. Vander Meulen

### **Frozen Fruit Salad (Serves 25) No. 1**

- |                          |                    |
|--------------------------|--------------------|
| 1 large can white grapes | 4 tbsp Gelatine    |
| 1 large can peaches      | 8 tbsp cold water  |
| 2 c shredded pineapple   | 2 c salad dressing |
| 1 box marshmallows       | 2 c cream whipped  |
| 1 c nut meats            | 1-3 c sugar        |

Dice fruit. Soak gelatine in cold water. Dissolve over hot water and add to the dressing. Add the cream whipped and then the fruit and marshmallows diced and chopped nuts. Moisten pound baking powder cans with cold water. Pack with the mixture about  $\frac{3}{4}$  full. Cover tightly and pack in salt and ice for not less than five hours.

Nelle Klein

### **Frozen Fruit Salad No. 2**

- |                    |                                                                                                    |
|--------------------|----------------------------------------------------------------------------------------------------|
| 1 c mayonnaise     | 3½ c mixed fruits (oranges, pineapple, white cherries, bananas, maraschino cherries, marshmallows) |
| 1 c cream whipped  |                                                                                                    |
| ¾ c powdered sugar |                                                                                                    |
| 1 tsp Gelatine     |                                                                                                    |

Cold water

Dice fruit and add sugar. (May require a little more sugar). Cover gelatine with cold water let stand five minutes then soften over steam and beat into the mayonnaise. Combine with whipped cream, stir in fruit and pour into mold previously wet with cold water. Seal carefully. Pack in equal parts of ice and salt for four hours.

Mrs. Tunis H. Klein

### **Tomato Aspic No. 1**

- |                   |                    |
|-------------------|--------------------|
| 1 box lemon jello | 1 pt. can tomatoes |
|-------------------|--------------------|
- Strain tomatoes and boil. Pour over jello and let harden.

Mrs. Geo. Versteeg



### Tomato Aspic No. 2

#### Dressing

- |                             |                         |
|-----------------------------|-------------------------|
| 2 tsp gelatine              | 1 c celery chopped fine |
| ½ c cold water              | 3 pickles chopped fine  |
| 1 pt. strained tomatoes     | Olives                  |
| ½ tsp salt                  | Radish (cut up)         |
| Dash pepper                 | 3 hard boiled eggs      |
| 1 tbsp onion (chopped fine) | Mayonnaise              |

Dissolve gelatine in cold water. Add boiling tomatoes and other ingredients. When cool cut in squares, and serve with above dressing.

Mrs. D. C. Renaud

### Tomato Salad Supreme

- |                     |                     |
|---------------------|---------------------|
| 2 c canned tomatoes | 4 tbsp cold water   |
| 1½ tsp onion        | ½ tsp pepper        |
| 1 tsp salt          | ¼ tsp paprika       |
| 2 tsp sugar         | 1 c shrimp (canned) |
| 1½ tbsp gelatine    | 1 c diced cucumbers |

Cook tomatoes and onion 5 min. Strain. Stir in salt, pepper, paprika and gelatine softened in the cold water. When gelatine begins to set add the shrimp. Half hour before serving peel cucumbers, cut in dice and cover with ice cold, weak salt water. Cut tomato jelly in servings. Place on lettuce leaves. Top with the diced cucumbers, and either mayonnaise or dressing and parsley.

Mrs. J. G. Klein

### Asparagus Salad

- |                    |                              |
|--------------------|------------------------------|
| 2 tbsp gelatine    | 1 c diced cooked asparagus   |
| 1-3 c cold water   | 1-3 c chopped celery         |
| 1½ c boiling water | ¼ c chopped pimentos         |
| 1 tsp salt         | 2 tbsp chopped sweet pickles |

Soak gelatine in cold water for five minutes, add boiling water, stir until gelatine is dissolved. Cool and add the rest of the ingredients. Pour in a moistened mold and set in a very cold place to harden. Serve lettuce leaves with salad dressing. Mrs. Ross Schakel

### Sweet Pickle Relish

- |                                         |                     |
|-----------------------------------------|---------------------|
| 1 pkg. lemon jello                      | 1 pt. boiling water |
| 6 small sweet cucumber pickles, chopped |                     |

Dissolve jello in boiling water. As jello begins to thicken lightly fold in chopped pickle. Serve on lettuce or cress. Mrs. Arthur Klein

---

### Italian Salad

- |                    |                                 |
|--------------------|---------------------------------|
| 1 pkg. lemon jello | $\frac{1}{8}$ c chopped parsley |
| 2 tbsp vinegar     | 1 c cocoanut                    |
| 1 c pimentos       | Nuts and dressing               |
| 2 c boiling water  |                                 |

Dissolve jello in boiling water, add vinegar. When cold add pimentos, parsley and cocoanut. Sprinkle nuts and dressing on top.

Mrs. Y. T. Van Niewaal

### Vegetable Salad

- |                                |                                |
|--------------------------------|--------------------------------|
| 2 tbsp granulated gelatin      | 1 tbsp chopped onion           |
| 1-3 c cold water               | 1 tbsp green pepper            |
| $1\frac{1}{2}$ c boiling water | $\frac{1}{2}$ c cooked peas    |
| 1 tbsp sugar                   | 1 c chopped cabbage            |
| 1 tsp salt                     | $\frac{1}{2}$ c cooked carrots |
| 2 tbsp vinegar                 |                                |

Soak gelatine in cold water 5 minutes. Add boiling water and stir until gelatine is dissolved. Cool and add all the rest of the ingredients. Pour into a moistened mold. Set in cold place to stiffen. Serve on lettuce leaves and top with mayonnaise. Mrs. D. C. Renaud

### Perfection Salad

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 pkg. lemon jello      | 1 c celery                        |
| 1 pt. boiling water     | $\frac{1}{2}$ c pimentos cut fine |
| 1 dessert spoon vinegar | 1 c diced pineapple               |
| 2 dessert spoons sugar  | 1 tsp salt                        |
| 1 c shredded cabbage    |                                   |

Add vinegar, salt, sugar and boiling water to jello. When beginning to set, add remaining ingredients. Turn into molds and allow to become firm. Serve on lettuce leaves with salad dressing.

Mrs. S. H. Vander Zyl



---

## Lower the Cost of Dressing Well by Paying Cash at Wormhoudt & Kempkes. "Clothiers."

---

### Gelatine Perfection Salad

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 envelope gelatine          | 1 tsp salt                      |
| $\frac{1}{2}$ c cold water   | 1 c cabbage, finely shredded    |
| $\frac{1}{2}$ c mild vinegar | 2 c celery, cut in small pieces |
| 2 tbsp lemon juice           | 2 pimentos                      |
| 2 c boiling water            | 1 c shredded pineapple          |
| $\frac{1}{2}$ c sugar        |                                 |

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. When mixture begins to stiffen add remaining ingredients. Serve on bed of lettuce. Garnish with mayonnaise.

Mrs. Ira Vriezelaar

### Gelatine Fruit Salad

- |                            |                                           |
|----------------------------|-------------------------------------------|
| 2 tbsp granulated gelatine | $\frac{1}{4}$ c lemon juice               |
| $\frac{1}{4}$ c cold water | 1 c diced pineapple                       |
| 2 c boiling fruit juices   | 1 c seeded white cherries                 |
| $\frac{1}{2}$ c sugar      | $\frac{1}{2}$ c shredded blanched almonds |

Mix gelatine and cold water. Let stand five minutes. Add boiling fruit juice and stir until gelatine has dissolved. Add sugar and lemon juice and cool. Add the rest of the ingredients and pour into a moistened mold. Set in a cold place. Unmold and cover with a gelatine salad dressing chill and serve on a lettuce leaf.

Mrs. John G. Klein

### Gelatine Salad Dressing

- |                   |                        |
|-------------------|------------------------|
| 1 tbsp gelatine   | 1 c hot salad dressing |
| 2 tbsp cold water |                        |

Mix water and gelatine and let stand 5 minutes. Add hot salad dressing. Chill and spread over salad and let stand in ice box until ready to serve.

Mrs. John G. Klein

### Queen's Salad

- |                    |                     |
|--------------------|---------------------|
| 8 slices pineapple | 2 pkgs. lemon jello |
| 1 grapefruit       | Almonds blanched    |
| 1 cucumber         | Marshmallows        |

Grind pineapple, grapefruit and cucumber through food chopper. When jello is cool add fruit. Mix mayonnaise with whipped cream, chopped almonds and marshmallows cut fine. Serve on separate leaves of lettuce.

Mrs. Geo. Gaass

### Date Salad

- |                     |                              |
|---------------------|------------------------------|
| 2 pkgs. lemon jello | 1 doz. sweet pickles chopped |
| ½ c nut meats       | 1 small can pineapple diced  |
| 1 pkg. dates        |                              |

Cut in squares and serve on lettuce leaf with mayonnaise.

Mrs. Dave Ver Dught

### Jello Salad

- |                     |                         |
|---------------------|-------------------------|
| 1 box orange jello  | Chopped English walnuts |
| Marshmallows        | Grapes                  |
| 1 pt. boiling water |                         |

Pour boiling water over jello. When cool and ready to congeal, add walnuts, grapes, marshmallows and nuts. When ready to serve turn on a slice of pineapple which has been placed on lettuce leaf. Serve with whipped cream or mayonnaise.

Mrs. Ira Vriezelaar

### Grapefruit Salad

- |                    |                             |
|--------------------|-----------------------------|
| 1 pkg. lemon jello | 4 slices pineapple (cut up) |
| 2 grapefruit       | 2-3 c sugar                 |

Peel grapefruit, remove all skin from sections. Place grapefruit in dish with sugar and let stand a few hours before mixing with other ingredients. Use pineapple juice and liquid from grapefruit and add enough water to make one pint, in which to dissolve jello. When cold add fruit. Serve on lettuce leaf with whipped cream dressing.

Mrs. S. N. Van Vliet

### Orange and Grapefruit Salad

- |                                 |              |
|---------------------------------|--------------|
| 1 box orange jello              | 1 c water    |
| 1 c orange and grapefruit juice | 2 tbsp sugar |
| 1 medium sized can grapefruit   | 4 oranges    |

Boil liquids and add jello and sugar. Cool, and add ingredients.

Serve with French dressing.

Mrs. L. A. Kuyper

### Spiced Salad

Soak 1 c whole cloves in just enough boiling water to cover for 1 hour. Boil 1 c vinegar, 1 c water and 2 c sugar to a thin syrup. Soak 1 pkg. gelatine in 1 c cold water. Add the above, drain water from cloves and add. Then add 1 c nut meats, 1 c celery and 1 c sweet pickles. This makes a large recipe. Mrs. H. O. Wormhoudt



### **Pears in Jello**

Pour over chilled halves of pears, enough jello to cover pears well. Serve on lettuce leaves with strips of pimentos and mayonnaise mixed with whipped cream. Mrs. W. D. Van Sittert

### **Vegetable Salad Combination**

$\frac{3}{4}$  c cooked peas

$\frac{3}{4}$  c cooked carrots

$\frac{3}{4}$  c cooked beets

Cut  $\frac{1}{4}$  inch rings of green peppers. Place rings on bed of lettuce or shredded cabbage. Fill each ring with one vegetable, serve with mayonnaise. Mrs. Arthur Klein

### **Cabbage Salad**

1  $\frac{1}{2}$  qt. white cabbage (shredded)  $\frac{1}{2}$  c nut meats

$\frac{3}{4}$  pt. diced celery

1 pt. whipped cream

1 pt. diced pineapple

1 pt. mayonnaise

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  tsp paprika

1 pt. seeded grapes

Mix all ingredients and serve on lettuce leaf.

Mrs. Ben Kuyk

### **Neapolitan Salad**

3 c shredded cabbage

$\frac{1}{4}$  tsp salt

1 c dice marshmallows

$\frac{1}{4}$  tsp paprika

1 c diced pineapple

1 c salad dressing

1 c diced celery

Mix all the ingredients and chill. Serve in cups of crisp lettuce leaves. 2 tbsp pimentos may be added. May be served with whipped cream. Mrs. A. De Neef

### **Wilted Head Lettuce Salad**

1 large head lettuce

$\frac{1}{4}$  tsp pepper

4 tbsp sugar

$\frac{1}{2}$  tsp salt

6 slices bacon

1 onion (chopped)

Brown slightly the bacon and cut in one inch strips. Into the bacon fat add vinegar and seasonings. Bring to boil and add to the lettuce. Garnish with hard cooked eggs. Mrs. Ira Vriezelaar

---

---

### Harlequin Salad (Four Portions)

- |                          |                        |
|--------------------------|------------------------|
| 1 c peas                 | 1 tbsp chopped onion   |
| 1 c shredded cabbage     | 1 tbsp chopped parsley |
| ½ c diced cooked carrots | 1½ tsp salt            |
| ½ c cooked beets         | ¼ tsp paprika          |
| 1-3 c chopped pimentos   | ½ c mayonnaise         |

Mix and serve cold on lettuce leaves.

Mrs. Herman Veenstra

### Fresh Vegetable Salad

- |                               |                         |
|-------------------------------|-------------------------|
| 6 c crisp lettuce             | 6 rings of green pepper |
| 6½ inch slices fresh tomatoes | ½ c diced celery        |
| 6 large radishes sliced       | ¼ tsp paprika           |
| 12 thin slices cucumbers      | 2 tbsp chili sauce      |
| ½ c mayonnaise                | ½ tsp salt              |

Arrange lettuce on salad plates and add portions of the vegetables. Sprinkle salt and paprika over tops and then add mayonnaise and over that pour small amounts of the chili sauce. Chill and serve.

Mrs. Arthur Klein

### Spring Salad

- |                              |                               |
|------------------------------|-------------------------------|
| 1 small head new cabbage     | 12 small thin slices onion    |
| 1 bunch celery               | 12 small red radishes         |
| 1 large cucumber             | 12 leaves of lettuce          |
| 12 small even sized tomatoes | 12 sprigs parsley             |
| 1 large green sweet pepper   | 12 thin slices stuffed olives |
| 1 small red sweet pepper     | Dash of paprika               |

Marinate cabbage and celery with dressing. Arrange lettuce on salad plates. Make nest of cabbage and celery, place tomato in center, cut in fourths or eighths nearly through to form flower. Drop bits of dressing, sliced olives and parsley in center. Arrange one slice of onion, two or more slices of cucumber, 1 radish with green tip to suit fancy. Sprinkle with finely shredded or diced green and red pepper over all and add dash of paprika. Serves 12.

Nelle Klein

### Cucumber Boat Salad

Peel short thick cucumbers. Remove a small portion of the seeds. Cut the cucumbers into slices, crosswise, not cutting quite thru. Fill the cucumbers with a little shredded cabbage that has been chilled in ice water, and add a few sliced blanched almonds. Serve these on plates that have arranged on them a few sprigs of watercress. This makes a very refreshing summer salad.

Ine Renaud



### Stuffed Tomato Salad

- |                                  |                     |
|----------------------------------|---------------------|
| 6 large peeled tomatoes          | 1 tsp chopped onion |
| 1 c white cream cheese           | ¼ tsp paprika       |
| ¼ c finely chopped green peppers | 2-3 c mayonnaise    |
| ¼ c finely chopped cucumbers     |                     |

Mix one-half the mayonnaise with the cheese, green peppers, cucumbers, onions, salt and paprika. Hollow out the tomatoes and fill with the mixture. Chill for two hours or longer and cut in one-third inch slices. Arrange portions on lettuce leaves and top with the rest of the mayonnaise.

Mrs. Wm. Bruinekool

### Stuffed Tomato Salad

- |                              |                            |
|------------------------------|----------------------------|
| 6 medium sized tomatoes      | 1 tsp salt                 |
| 1 c chopped cooked chicken   | ¼ tsp paprika              |
| 2 tbsp chopped green peppers | 1¼ c salad dressing        |
| 2 tbsp chopped pimento       | 2 hard boiled eggs chopped |
| 2 tbsp chopped celery        |                            |

Peel tomatoes. Chill. Remove the insides and fill with a mixture of the chicken, pepper, eggs, pimento, celery, salt and paprika mixed with part of the salad dressing. Chill and serve on lettuce, topped with dressing.

Mrs. Jno. Klein

### Tomato and Mushroom Salad

- |               |            |
|---------------|------------|
| 1 c mushrooms | ½ c celery |
| 1 onion       |            |

Chop mushrooms fine. Mix with finely minced onion. Moisten finely chopped celery with good mayonnaise. Cut a small piece from the top of each tomato, carefully scoop out seeds and fill with mushroom mixture. Put one tsp mayonnaise on top of each and ½ walnut meat in center. Serve on crisp lettuce leaf.

Mrs. Tunis H. Klein, Mrs. Lawrence Van Rees

### Tomato and Lima Bean Salad

- |                        |                      |
|------------------------|----------------------|
| 4 tomatoes             | 1 small grated onion |
| 1½ c cooked lima beans | 1 tsp celery salt    |
| ½ c chopped nuts       | 1 tbsp dressing      |
| 1 tbsp parsley         |                      |

Cut tomatoes in thick slices. Mix all other ingredients and pile on tomato slices. Serve on lettuce leaf.

Mrs. Chas. P. Dykstra

---

---

### Bean Salad No. 1

- |                          |                             |
|--------------------------|-----------------------------|
| 1 can red kidney beans   | 1 medium sized head cabbage |
| 1 c chopped celery       |                             |
| Mix with 2 c mayonnaise. | Mrs. Chas. P. Dykstra       |

### Bean Salad No. 2

- |                                                                                        |                              |
|----------------------------------------------------------------------------------------|------------------------------|
| 1 c kidney beans                                                                       | 2 tbsp chopped sweet pickles |
| ½ c diced celery                                                                       | 2 tbsp chopped pimentos      |
| 2 chopped eggs, hard cooked                                                            | 2 tsp chopped onion          |
| ¼ c nut meats                                                                          | 2 tsp salt                   |
| Wash beans well. Have all ingredients cold. Combine with whipped cream and mayonnaise. |                              |
|                                                                                        | Mrs. F. F. Carpenter         |

### Green Bean Salad

- |                                                           |                      |
|-----------------------------------------------------------|----------------------|
| 2 c cooked green beans                                    | 1 tsp salt           |
| ½ c diced celery                                          | ¼ tsp pepper         |
| 2 tbsp chopped pimentos                                   | 2-3 c salad dressing |
| 1 tsp finely cut onion                                    |                      |
| Mix ingredients, chill and serve on crisp lettuce leaves. |                      |
|                                                           | Mrs. Ross Schakel    |

### Black Cap Salad

- |                                                                                                                                                                                                     |                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| 1 lb. cabbage                                                                                                                                                                                       | ½ c raisins           |
| 1 c raw carrots                                                                                                                                                                                     | Cooked salad dressing |
| Put cabbage, carrots and raisins thru food chopper. Mix cabbage with dressing and place on lettuce leaves. Mix carrots with dressing and put on cabbage. Then put on raisins and top with dressing. |                       |
|                                                                                                                                                                                                     | Miss Hattie Harmsen   |

### Pineapple and Carrot Salad

- Take equal parts of crushed pineapple and grated raw carrots. Mix with whipped cream seasoned with brown sugar, vinegar, salt and pepper to taste. Serve on lettuce.
- Mrs. Hattie Van Wyk

### Carrot Peanut Salad

- |                                                                                                                          |                     |
|--------------------------------------------------------------------------------------------------------------------------|---------------------|
| 3 c raw carrots ground                                                                                                   | 1½ c cream dressing |
| 1½ c celery chopped                                                                                                      | ¼ c whipped cream   |
| 1½ c peanuts ground                                                                                                      | ½ tsp salt          |
| Combine carrots, peanuts and celery. Add dressing (any good boiled dressing will do) and cream. Serve on lettuce leaves. |                     |
|                                                                                                                          | Mrs. J. F. Dykstra  |



---

**Electric Satisfaction Guaranteed, Van Den Berg Electric Co.  
Phone 59.**

---

**Carrot Salad**

- |                                      |                                                       |
|--------------------------------------|-------------------------------------------------------|
| 2 c carrots                          | 1 pkg. orange jello                                   |
| 1 medium sized can crushed pineapple | Boiling water enough to make 2 c with pineapple juice |
- Dissolve jello in water and pineapple juice, add other ingredients. Serve with dressing on lettuce. Will serve 10. Mrs. G. H. Waechter

**Carrot Salad No. 2**

- |                     |                                |
|---------------------|--------------------------------|
| 2 boxes lemon jello | 1 medium can crushed pineapple |
| 2 c water           | $\frac{1}{4}$ c cut celery     |
| 2 c pineapple juice | 1 c blanched almonds           |
| 4 grated carrots    |                                |
- Boil water and pineapple juice, add lemon jello and cool. Add following ingredients and set to harden. Serve with mayonnaise dressing. Mrs. L. A. Kuyper

**Pea Salad**

- |                    |                              |
|--------------------|------------------------------|
| 2 c canned peas    | 3 tbsp green peppers chopped |
| 2 c chopped celery | 3 hard boiled eggs           |
| 2 c boiled carrots | Oil dressing                 |
- Mix all ingredients with oil dressing to which whipped cream has been added. Mrs. S. N. Van Vliet

**Pea Salad No. 2**

Make like above salad, omitting carrots and adding one-half c nut meats Mrs. S. B. Baron

**Three P. Salad**

- 2 c canned peas  
1 doz. pickles  
 $\frac{1}{2}$  lb. peanuts
- Drain peas, chop pickles, and add chopped peanuts. Mix lightly with mayonnaise. Mrs. W. D. Van Sittert

**Dixie Salad**

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 c roasted peanuts             | 1 tbsp green pepper            |
| 1 c chopped celery              | 1 tsp salt                     |
| $\frac{1}{2}$ c diced cucumbers | $\frac{1}{2}$ c salad dressing |
- Mix ingredients and serve very cold on lettuce leaves. Mrs. W. D. Van Sittert

### Sunday Night Salad

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| $\frac{3}{4}$ c uncooked macaroni | $\frac{1}{4}$ c finely chopped beets |
| 1 c shredded cabbage              | $\frac{1}{2}$ c shredded dried beef  |
| $\frac{1}{2}$ c celery            |                                      |

Cook macaroni and when cool add vegetables and blend with dressing.  
Mrs. Jacob Heemstra

### Vegetable Salad

- |                          |                    |
|--------------------------|--------------------|
| 1 small head red cabbage | 1 sweet red pepper |
| 2 or 3 tomatoes          |                    |

Mix vegetables with mayonnaise and serve on lettuce leaves.

Mrs. H. L. Renaud

### Potato Salad

- |                                      |                          |
|--------------------------------------|--------------------------|
| 1 qt. cold boiled potatoes cubed     | 1 tsp salt               |
| $\frac{1}{2}$ c finely chopped onion | $\frac{1}{2}$ tsp pepper |
| 3 hard boiled eggs chopped fine      |                          |

Mix with a good mayonnaise dressing and use two hard boiled eggs for garnish. One-half cup celery may be added.

Mrs. Y. T. Van Niewaal

### Potato Salad No. 2

- |                           |                                     |
|---------------------------|-------------------------------------|
| 4 large potatoes (boiled) | 1 c shredded cabbage                |
| 2 small onions            | 2 hard boiled eggs                  |
| 1 small cucumber          | A few sliced radishes may be added. |
| 2 small tomatoes          |                                     |

Dice all ingredients and marinate with a good mayonnaise for two hours.

Mrs. D. C. Renaud

### Frozen Cheese Salad

- |              |                 |
|--------------|-----------------|
| 1 lb. cheese | 1 small pimento |
| 1 pt. cream  | 1 c nut meats   |

Run nuts, pimentos and cheese thru food chopper. Fold into the cream that has been beaten stiff. Add nuts. Put into baking powder cans and pack in salt and ice four hours. Slice  $\frac{3}{4}$  inch thick and serve with salad dressing in lettuce.

Mrs. J. F. Dykstra

## MASON CONTRACTORS

A. DEN ADEL & HOEKSEMA

Phone 238 Green

Black 238



---

---

### Cheese Salad

- |                       |                       |
|-----------------------|-----------------------|
| 1 pt. cream           | 4 tbsp grated cheese  |
| 1 tbsp gelatine       | Salt, pepper, mustard |
| $\frac{1}{4}$ c water |                       |

Soak gelatine in cold water, dissolve over hot water. Mix with the cream, add the cheese seasoned with salt, pepper and mustard. Put on mold to harden. Serve in slices on shredded lettuce and place spoonful of mayonnaise made with Mazola. Mrs. E. S. Cook

### Cheese Gelatine Salad

- |                     |                        |
|---------------------|------------------------|
| 1 envelope gelatine | 1 c sugar              |
| 2 tbsp cold water   | 1 c shredded pineapple |
| 1 pt. boiling water | 1 c grated cheese      |
| 1 c cream whipped   | Juice of 1 lemon       |

Boil sugar, lemon juice and pineapple 3 minutes. Soak gelatine in cold water, add hot water. Combine pineapple mixture and dissolved gelatine. Cool. When nearly set, whip and add the grated cheese and the cream whipped. Serve with mayonnaise.

Mrs. Tunis Klein

### Cottage Cheese Salad

- |                           |                  |
|---------------------------|------------------|
| 1 c cottage cheese        | 2 tbsp nut meats |
| 6 olives plain or stuffed |                  |

Mix thoroughly. Shape in rolls. Chill and serve on lettuce leaf with dressing. Mrs. H. L. Renaud

### American Beauty Salad

- |                                  |                           |
|----------------------------------|---------------------------|
| 6 medium sized beets             | $\frac{1}{2}$ c nut meats |
| $\frac{1}{2}$ lb. cottage cheese | $\frac{1}{8}$ tsp pepper  |
| 2 tbsp cream                     | $\frac{1}{4}$ tsp paprika |

Wash beets and cook in salted water until tender. Remove skins and scoop out centers. Season the cottage cheese with pepper and paprika and add salt to taste. Moisten with cream and fill beets with mixture. Garnish with bits of beets taken from centers. Place on beds of crisp lettuce and serve with mayonnaise.

Mrs. Wm. Bruinekool

---

---

Tuning and Repairing

Phone 45 Blue

## Kuyper's Music House

### EVERYTHING IN MUSIC

PIANOS, RADIOS

MUSIC and SUPPLIES

---

## Pineapple Cottage Cheese and Almond Salad

Drain canned pineapple. Arrange slices in individual nests of lettuce. Cut pie fashion and leave in original shapes. Mix cottage cheese with finely shredded almonds, allowing  $\frac{1}{2}$  c almonds to 1 c cottage cheese. Moisten with mayonnaise and pile mound-like over pineapple. Mrs. Arthur Klein

## Cottage Cheese Salad

|                                         |                               |
|-----------------------------------------|-------------------------------|
| 1 pkg. lemon jello                      | 1 c cottage cheese            |
| 1 pt. boiling water and pineapple juice | Salt                          |
|                                         | Dash cayenne pepper           |
| 1 pt. can shredded pineapple            | Strips of red & green peppers |

Drain juice from pineapple. Add water to make one pint. Bring to boiling point and dissolve jello in it. Chill and when slightly thickened fold in pineapple and cottage cheese seasoned with salt and cayenne pepper. Decorate mold with strips of red and green peppers. Fill mold. Chill until firm. Serve on lettuce with salad dressing. Serves 8. Mrs. Arthur Klein

## Easter Salad

Work a very little blue and red color paste into cottage cheese until the desired tint is obtained. Season with salt and pepper. Press pecan nut meat into a rounded teaspoon of mixture, then roll into egg shapes, sprinkle with paprika and arrange in nests made of shredded lettuce leaves. Serve with dressing. Mrs. Carrie Halbert

## Valentine Salad

Cover a round slice of pineapple with layer of cream cheese. Decorate with red hearts cut from pimentos. Place on lettuce and serve with mayonnaise blended with equal quantities of whipped cream. With this salad serve cheese pastry cut in heart shapes. Mrs. Carrie Halbert

## Stuffed Pepper Salad

|                                      |                                         |
|--------------------------------------|-----------------------------------------|
| 2 c cheese softened in cream         | $\frac{1}{4}$ c pecan nut meats chopped |
| 2 tbsp gelatine soaked in cold water | $\frac{1}{4}$ c chopped olives          |
|                                      | 2 tbsp chopped pimentos                 |
| 1 tbsp hot water                     | 1 c whipped cream                       |
| 1 tsp salt                           |                                         |

Dissolve gelatine over hot water. Add cheese and other ingredients. Pack in green peppers. When firm slice peppers and serve. Mrs. Ed. Van Zante



---

### Jello Chicken Mousse

|                                           |                          |
|-------------------------------------------|--------------------------|
| ½ pkg lemon jello                         | 1 pimento cut fine       |
| 1 c boiling chicken broth (free from fat) | 1 tbsp vinegar           |
| 1 c chicken cut medium coarse             | ½ tsp salt               |
| 1 c celery cut fine                       | Shake of cayenne pepper  |
|                                           | ½ c heavy cream, whipped |

Dissolve jello in boiling broth. Chill. When cold and slightly thickened, beat until like whipped cream. Mix chicken, celery, pimento, vinegar, salt and pepper. Add to jello. Fold in whipped cream. Serve on lettuce leaves and garnish with stuffed olives. Serves 6. Mrs. G. B. Ver Steeg

### Ham Salad

|                      |                              |
|----------------------|------------------------------|
| 1 c shredded cabbage | ¾ c chopped (not ground) ham |
| ½ c celery           | 6 stuffed olives chopped     |
| 1 chopped pimento    |                              |

Blend with dressing. Mrs. Jacob Heemstra

### Lunch Salad

1 small tongue, cooked, skinned and cut in small pieces. An equal amount of chopped celery. 3 or 4 hard boiled eggs. 1 good sized pickle Mix and blend with a dressing that is not too sour. Mrs. Jacob Heemstra

### Shrimp Salad No. 1

|                                      |                              |
|--------------------------------------|------------------------------|
| 2 cans shrimp cut fine               | 1 small green pepper chopped |
| 1½ c chopped celery                  | 3 pkgs. lemon jello          |
| 1 small bottle stuffed olives sliced | 3 pt. boiling water          |
|                                      | 2 tbsp lemon juice           |

Dissolve the jello with 3 pints boiling water, take out two tbsp of the water and add lemon juice. Let cool. Add other ingredients. Put in molds. Let harden. Turn out molded salad on lettuce leaf Serves 20 persons. Mrs. H. Paul Scholte

---

## VEENSTRA & CROLL Contractors and Builders

Plan Drawings a Specialty.

Estimates Cheerfully Furnished.

---

---

### Shrimp Salad No. 2

- |                  |                      |
|------------------|----------------------|
| 1 can shrimp     | 2 c celery           |
| 1 can small peas | 2 hard boiled eggs   |
| Oil dressing     | 2 tbsp green peppers |

Put shrimp and peas in colander to drain a few hours before using. Cut up celery, eggs and peppers. Mix all ingredients with stiff oil dressing and serve on lettuce. Have all ingredients cold.

Mrs. S. N. Van Vliet

### Oyster Salad

- |                          |                 |
|--------------------------|-----------------|
| 1 large can cove oysters | 2-3 c nut meats |
| 1 c celery chopped       |                 |

Cut oysters up into pieces, chill all ingredients. Mix with whipped cream salad dressing.

Mrs. J. P. Klein

### Tuna Fish Salad

- |                   |                            |
|-------------------|----------------------------|
| 1 c tuna fish     | $\frac{1}{4}$ c celery     |
| 1 c peas          | 1 tbsp chopped pickle      |
| 1 hard boiled egg | $\frac{1}{4}$ c mayonnaise |

Flake tuna fish with fork. Add peas, chopped eggs, celery and pickle. Mix together with mayonnaise. Serve on lettuce leaves.

Mrs. Arthur Klein

### Tuna Fish Salad

Break with a fork the tuna fish from a large sized can. Add  $\frac{1}{2}$  c celery, 2 pimentos,  $\frac{1}{2}$  green pepper (cut fine) a few drops of onion juice, a dash of pepper and salt to taste. Put 3 tbsp vinegar in a pt. measure and fill with boiling water. Dissolve a package of lemon jello in this liquid and when cold pour over tuna fish mixture.

Fill large individual molds. When firm turn out on lettuce leaves and serve with salad dressing.

Mrs. D. C. Renaud

### Salmon Loaf

- |                                            |                          |
|--------------------------------------------|--------------------------|
| 1 pkg. lemon jello                         | 1 c salmon drained       |
| 3 tbsp vinegar plus water to measure 1 pt. | 1 c green peas           |
| $\frac{1}{4}$ tsp salt                     | 1 c cooked carrots diced |

Dissolve jello in boiling water and vinegar. Add salt. Add the other ingredients when cool. Chill for at least two hours. Serve with lettuce and a tart salad dressing. Serves 6.

Mrs. Ross Schakel



---

---

### Salmon Salad

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 c flaked salmon               | 2 tbsp chopped sweet pickles   |
| 2 hard boiled eggs diced        | 1 tsp salt                     |
| $\frac{1}{2}$ c chopped celery  | $\frac{1}{4}$ tsp paprika      |
| $\frac{1}{2}$ c diced cucumbers | $\frac{1}{2}$ c salad dressing |

Mix all ingredients and serve on crisp lettuce leaves.

Mrs. Ross Schakel

### Norwegian Salad

Hard boil, desired number of eggs. Cut lengthwise and take out yolks. Mix equal amounts of egg yolks and highly seasoned cold meat ground together. Add lemon juice, pepper, onion, pickles and moisten with mayonnaise. Fill whites with mixture. Invert on bed of lettuce and cover with mayonnaise. Mrs. Olson, Montezuma

### Egg Salad

- |                                     |                            |
|-------------------------------------|----------------------------|
| $\frac{1}{2}$ doz. hard boiled eggs | 1 pt. midget sweet pickles |
| Salted peanuts                      |                            |

Chop all fine. Add rich salad dressing and serve.

Mrs G. H. Waechter

### Chicken Salad

- |                            |                             |
|----------------------------|-----------------------------|
| 3 c cold diced chicken     | 4 tbsp oil                  |
| 2 c celery chopped         | 2 tbsp vinegar              |
| 3 hard boiled eggs chopped | $1\frac{1}{2}$ c mayonnaise |

Mix all and serve on lettuce leaves. Garnish with sliced olives.

Mrs. Chas. P. Dykstra

### Chicken Salad with Pineapple

- |                             |                          |
|-----------------------------|--------------------------|
| 2 lb. veal                  | 4 c celery               |
| 5 lbs. chicken              | $\frac{1}{2}$ c pimentos |
| 1-3 c French dressing       | $\frac{1}{4}$ c olives   |
| 1 c nuts                    | 2 cans sliced pineapple  |
| $2\frac{1}{2}$ c mayonnaise |                          |

Dice meat and mix with French dressing. Let stand one hour. When ready to serve, add nuts, pimentos, olives, celery and enough mayonnaise to moisten. Place a slice of pineapple on lettuce. Put the salad on the pineapple and serve with dressing.

Mrs. D. C. Renaud

---

### Swiss Salad

- |                                          |                                |
|------------------------------------------|--------------------------------|
| 1 c meat cubes (chicken, turkey or pork) | 2 hard boiled eggs             |
| 1 c walnuts                              | $\frac{1}{4}$ c stuffed olives |
| 1 c French peas                          | French dressing                |

Marinate peas, meat and nuts, 15 minutes before serving. Arrange on lettuce leaves, dusting with paprika and dotting with mayonnaise. Cut the hard boiled eggs, remove yolks and arrange the rings around border. Cut the olives into the rings. Press yolks thru sieve and scatter over salad. Mrs. Lawrence Van Rees

### Chicken Salad De Luxe (Eight Portions)

- |                                        |                               |
|----------------------------------------|-------------------------------|
| 2 c diced cooked chicken               | $\frac{1}{2}$ tsp salt        |
| 1 c diced celery                       | $\frac{1}{4}$ tsp paprika     |
| 1 c diced pineapple                    | $\frac{3}{4}$ c mayonnaise    |
| $\frac{1}{4}$ c chopped stuffed olives | $\frac{3}{4}$ c cream whipped |
- Mix all ingredients and chill. Serve in cups of crisp lettuce.

Nelle Klein

### Molded Chicken Salad

- |                           |                                |
|---------------------------|--------------------------------|
| $\frac{1}{2}$ tsp mustard | $\frac{1}{4}$ c cold water     |
| $\frac{1}{2}$ tsp salt    | $\frac{1}{4}$ c vinegar        |
| 1 tsp sugar               | 1 tbsps gelatine               |
| $\frac{1}{4}$ tsp paprika | 1 c cold chopped chicken       |
| 2 egg yolks               | $\frac{1}{2}$ c chopped celery |

Mix mustard, salt, sugar and paprika with egg yolks until smooth. Add chicken stock or milk. Add vinegar. Cook over hot water until thickened, add dissolved gelatine. Strain and add chicken. Pour into moistened mold and chill. Luella Van Rees

**KLYN & DeWINTER**

**FOR**

**FOR FRESH and CURED MEATS**



---

---

### Boiled Dressing

12 egg yolks                      2 c vinegar  
2 c water                        2 tsp salt  
2 c sugar                        3 tbsp flour

Beat egg yolks. Add sugar and flour. Add the other ingredients and put on stove to boil. Stir constantly until thick. When using this dressing for potato salad, add 1 tsp prepared mustard and 2-3 c butter. If this is used for fruit salads, use 1 c cream whipped to 1 c dressing.

Mrs. Geo. Sterrenburg, Indianola, Ia.

### Fruit Salad Dressing

1-3 c pineapple juice              2 egg yolks  
1-3 c orange juice                1-3 c sugar  
2 tbsp lemon juice                ½ pt. whipping cream

Beat egg yolks. Add sugar. Beat thoroughly. Add to boiling fruit juices. When cool add whipped cream.

Mrs T. A Greeve, Oskaloosa, Ia.

### French Dressing No. 1

4 tbsp olive oil                    1 tsp mustard  
¼ tsp paprika                      ¼ tsp salt  
1½ tbsp vinegar

Mix salt, pepper and mustard and pour in the oil. Then add vinegar a little at a time beating mixture constantly. Use as soon as it is mixed.

Mrs. C. P. Dykstra

### French Dressing No. 2

1 c sugar                            1 tsp paprika  
1 c vinegar                        1 c Mazola  
1 tsp salt

Cook sugar and vinegar until it is the consistency of honey. Add the other ingredients. Put in a jar and shake.

Mrs. Paul Scholte

### French Dressing No. 3

1-3 c vinegar                        1 c oil  
1-3 c sugar                        ½ tsp salt  
1-3 c catsup                        ½ tsp paprika

Put in a bottle or jar and shake thoroughly.

Mrs. Paul Scholte

---

---

### Quick Mayonnaise

- |                                    |                             |
|------------------------------------|-----------------------------|
| 1 egg                              | 1 tsp salt                  |
| 1 egg yolk                         | $\frac{1}{8}$ tsp paprika   |
| $\frac{1}{2}$ tsp prepared mustard | 3 tsp lemon juice           |
| 1 tsp sugar                        | $1\frac{1}{2}$ c Mazola oil |

Beat eggs, mustard, lemon juice, salt, sugar and paprika and  $\frac{1}{4}$  c Mazola oil for 1 minute. Add another  $\frac{1}{4}$  c oil and beat again, and so on until all oil is used.

Mrs. M. J. Hoffman

### Thousand Island Dressing

- |                              |                      |
|------------------------------|----------------------|
| 1 tsp vinegar or lemon juice | 1 egg                |
| 1 tbsp sugar                 | Mazola oil           |
| $\frac{1}{2}$ tsp salt       | Snyder's chili sauce |
| $\frac{1}{8}$ tsp paprika    |                      |

Mix vinegar, salt, sugar and paprika. Beat the egg and add the mixed ingredients. Beat. Add slowly Mazola oil until thick, beating constantly. When very thick add chili sauce until dressing is shade desired.

Mrs. A. Klein

### Cheese Dressing

- |                               |                  |
|-------------------------------|------------------|
| $\frac{1}{2}$ tsp dry mustard | 1 tbsp vinegar   |
| $\frac{1}{4}$ tsp paprika     | 1-3 c cheese     |
| $\frac{1}{4}$ tsp sugar       | 1-3 c Mazola oil |
| $\frac{1}{2}$ tsp salt        |                  |

Cream cheese until soft. Add oil slowly until well mixed. Add dry ingredients. Then the vinegar. Beat until creamy. Serve on tomatoes, head lettuce, pears or peaches.

Mrs. Jno. Klein

### Dixie Dressing

- |                           |                             |
|---------------------------|-----------------------------|
| 1 tsp salt                | 3 tbsp vinegar              |
| 1 tsp sugar               | 2 tbsp lemon juice          |
| 1 tsp mustard             | 2 tbsp chili sauce          |
| $\frac{1}{2}$ tsp paprika | 1 tbsp chopped sweet pickle |
| 2 tbsp catsup             | 1 tbsp chopped olives       |
| $\frac{1}{2}$ c salad oil | 1 hard cooked egg chopped   |

Mix dry ingredients. Add remaining ingredients and beat vigorously for 3 minutes.

Mrs. Wm. Bruinekool

## WM. J. BRUINEKOOL

### Keith and Premier Furnaces, Oil and Heating Stoves

All Kinds of Tinning and Sheet Metal Work

Manufacturer of Pella Chick Feeder



---

### Cooked Salad Dressing

- |                         |                          |
|-------------------------|--------------------------|
| 2 eggs                  | 1 c milk                 |
| $\frac{1}{2}$ c vinegar | 1 tbsp butter            |
| 2 tbsp sugar            | 1 tsp mustard            |
| $\frac{1}{2}$ tsp salt  | $\frac{1}{8}$ tsp pepper |

Mix ingredients and boil until smooth. Mrs. Y. T. Van Niewaal

### Boiled Salad Dressing

- |                         |                           |
|-------------------------|---------------------------|
| 1 tbsp butter           | 2 eggs                    |
| 2 tbsp flour            | $\frac{1}{2}$ c sugar     |
| 1 c water               | 1 tsp salt                |
| $\frac{1}{2}$ c vinegar | $\frac{1}{2}$ tsp mustard |

Boil butter, flour and water as white sauce. Cool and add the well beaten eggs, sugar, salt, mustard and vinegar. Beat well together, then boil all together. Mrs. J. P. Klein

### Cream Dressing

- |                        |                         |
|------------------------|-------------------------|
| $\frac{1}{2}$ tsp salt | 1 tsp mustard           |
| 1 tsp flour            | 1 tbsp sugar            |
| 2 egg yolks            | 2 tbsp butter           |
| $\frac{3}{4}$ c cream  | $\frac{1}{4}$ c vinegar |

Mix dry ingredients with the butter, add egg yolks, then the cream, lastly vinegar. Cook over hot water until thick.

Mrs. C. P. Dykstra.

### Mayonnaise Dressing

- |                |                          |
|----------------|--------------------------|
| 4 egg yolks    | $\frac{1}{2}$ tsp salt   |
| 3 tbsp sugar   | $\frac{1}{8}$ tsp pepper |
| 3 tbsp vinegar | 2 tbsp butter            |
| 1 tsp mustard  |                          |

Beat egg yolks until creamy. Add rest of ingredients. Put into a double boiler and cook until thick. When cool, thin with cream and mix with salad.

Mrs. H. J. Van Den Berg

### Condensed Milk Mayonnaise Dressing

- |               |                    |
|---------------|--------------------|
| 3 tbsp flour  | 3 eggs             |
| 1 tsp salt    | 1 c vinegar        |
| 1 tsp mustard | 1 c water          |
| 1 c sugar     | 1 c condensed milk |

Mix dry ingredients. Add well beaten eggs, vinegar and water. Boil thoroughly. Remove from fire and add milk. Pour into fruit jar and keep in cool place

Mrs. H. W. Pietenpol

### Cooked Sour Cream Dressing

- |                           |                               |
|---------------------------|-------------------------------|
| 2 eggs                    | $\frac{1}{4}$ tsp celery salt |
| 1 tbsp flour              | 1 tsp mustard                 |
| 2-tbsp sugar              | 1-3 c vinegar                 |
| 1 tsp salt                | 2 tbsp butter                 |
| $\frac{1}{4}$ tsp paprika | 2-3 c sour cream              |

Beat eggs. Add dry ingredients which have been thoroughly mixed. Add vinegar and butter. Cook until thick. Add sour cream and cook for one minute. Beat well. Very good on vegetable salads.

Mrs. Arthur Klein

### Horse Radish Dressing

- |                                  |                      |
|----------------------------------|----------------------|
| $\frac{1}{2}$ c salad dressing   | 2 tbsp whipped cream |
| 2 level tbsp grated horse radish | 3 tbsp flour         |

Mix salad dressing, olive oil, horse radish and stiffly beaten cream. Beat together for one minute. Serve immediately.

Mrs. J. V. Lankelma

### Fruit Dressing

- |                               |                              |
|-------------------------------|------------------------------|
| 1 tsp salt                    | $\frac{1}{4}$ tsp paprika    |
| 1 tsp sugar                   | $\frac{1}{2}$ c salad oil    |
| $\frac{1}{4}$ tsp celery salt | $\frac{1}{4}$ c orange juice |
| $\frac{1}{4}$ tsp mustard     | 2 tbsp lemon juice           |

Mix ingredients and beat for three minutes. Serve on diced fruit.

Mrs. Jno. Klein

### Oil Dressing

- |                    |                          |
|--------------------|--------------------------|
| 4 tbsp salad oil   | 1 tsp clubhouse sandwich |
| 2 tbsp vinegar     | filling                  |
| 1 tbsp chili sauce | $\frac{1}{4}$ tsp salt   |
| 1 tsp sugar        | 2 tbsp whipped cream     |

Mix ingredients in order given and beat with a Dover egg beater. For head lettuce.

Mrs. F. F. Carpenter



---

---

### Oil Dressing

- |                        |                                        |
|------------------------|----------------------------------------|
| $\frac{1}{4}$ c Mazola | 2 egg yolks or more                    |
| $\frac{1}{4}$ c flour  | $\frac{1}{4}$ c vinegar or lemon juice |
| 1 c hot water          | 1 tsp salt                             |
| 1 tsp dry mustard      | 3 tbsp sugar                           |
| $\frac{3}{4}$ c Mazola |                                        |

Mix the  $\frac{1}{4}$  c Mazola and  $\frac{1}{4}$  c flour. Add hot water and cook 5 minutes. Mix the rest of the ingredients and add slowly to boiled mixture. Mrs. D. C. Renaud

### Thousand Island Dressing

- |                        |                      |
|------------------------|----------------------|
| 1 c oil dressing       | 1 cooked egg chopped |
| 1-3 c chopped pickle   | 4 olives chopped     |
| 1 tbsp chopped pimento |                      |

Mrs. Jno. Klein

### Currant Dressing

- |                      |                        |
|----------------------|------------------------|
| 2 tbsp currant jelly | 2 tbsp Mazola          |
| 1 tbsp lemon juice   | $\frac{1}{4}$ tsp salt |

Melt jelly and add the rest of the ingredients and beat thoroughly. Mrs. D. C. Renaud

### Lemon Dressing

- |                        |                                  |
|------------------------|----------------------------------|
| 3 eggs                 | $\frac{1}{2}$ c water            |
| $\frac{1}{2}$ c sugar  | 1-3 c lemon juice                |
| $\frac{1}{4}$ tsp salt | $\frac{1}{2}$ pt. whipping cream |
| 3 tbsp flour           |                                  |

Beat eggs. Add sugar, salt and flour. Blend thoroughly and add the water and lemon juice. Cook until thick. When ready to serve add cream whipped. Use for fruit salads. Mrs. Jno. Klein

**Use a Good Cook Book and Save Money**

**DEPOSIT YOUR MONEY WITH**

*The Pella National Bank*

---

## Salad Suggestions

---

If you keep lettuce and salad dressing in the house a salad may be made up of almost anything that you may have on hand, cooked meats, fish, eggs, vegetables, rice, or macaroni, celery, cucumbers, fresh or canned fruits, nuts, or cheese alone or in combination, can all be used. Use your own ingenuity, and you may secure some new and attractive combinations. A few suggestions are given here.

Mayonnaise or cooked dressing may be used with the following combinations.

1. 1 c pineapple, 1 c bananas,  $\frac{1}{2}$  c cherries.
2. Bananas rolled in chopped nuts.
3. Prunes stuffed with pecans, whipped cream.
4. 1 c grape fruit, 1 c marshmallows, 1 c white grapes,  $\frac{1}{4}$  c nuts.
5. 1 c tuna fish, 1 c celery,  $\frac{1}{2}$  c cabbage,  $\frac{1}{2}$  c nuts.
6. Canned pears cut halves, shredded almonds in the pears like quills in porcupine. Serve on lettuce one for each guest.
7. Sliced hard boiled eggs, cucumbers, celery and lettuce.
8. 1 c lobster, 1 c celery, tomato and shredded lettuce.
10.  $\frac{1}{2}$  pint oysters, 3 grapefruit.
11. Sweetbreads, 1 pint, equal amount of cucumbers.
12. Cabbage, pineapple, pimentos and beets.
13. 1 pint beets, 1 pint cabbage,  $\frac{1}{2}$  c horse radish.
14. 2 c cold string beans, 1 tsp olives cut fine,  $\frac{1}{2}$  dozen radishes sliced thin.
15. Cooked lamb and green peas.
16. Tomato stuffed with pineapple and nuts.
17. Bananas, raisins and chopped nuts.
18. Pear, celery and maraschino cherries.
19. Pineapple with slice of green pepper stuffed with cheese.
20. Grapefruit, orange sections with date strips, served star shape.

## GROW THE FRUIT

### That Goes Into Your Recipe

We grow a full line of Fruit Stock; also Shade and Ornamental Trees and a complete variety of landscape material.

Let Us Assist You in Designing Your Home Grounds

**THE OAK GROVE NURSERY**

SINCE 1865

PELLA, IOWA



**Dr. JAMES A. HUMPHREY**

OSTEOPATHIC PHYSICIAN

Phone 90

**Dr. L. M. HENRY**

CHIROPRACTOR

Phone 344

Pella, Iowa.

**CARL ASCHENBRENNER. M. D.**

Eye, Ear, Nose and Throat Specialist. Glasses Fitted.

Phone 200

625 Franklin Street

"Witch Craze is no more crazy than War Craze"

Chiropractic Gets You Well

**ESTHER L. KETMAN, D. C.**

PALMER GRADUATE

CHIROPRACTOR

There is some excuse for getting sick, but none for staying sick,

**GEORGIA CHALFONT**

OSTEOPATHIC PHYSICIAN

Office in Telephone Exchange Building.

Office Hours. 9 A. M. to 6 P. M.

Other hours by Appointment

Office Phone, 280

Res. Phone, 349

**J. J. SYBENGA, M. D.**

Phone, Residence 85

Office, 329

**C. I. FOX, M. D.**

PHONE 6

PELLA,

IOWA

**F. F. CARPENTER, M. D.,**

606 FRANKLIN STREET

3 Doors East of Pella Motor Co.

Calls Given Prompt Attention Day or Night    Glasses Scientifically Fitted

Office Phone, 42

House, 220

## CHEESE AND EGGS

---

"Who would get the most from daily fare  
Of overmuch must still beware."

---

### Eggs a'la Goldenrod

|                    |                          |
|--------------------|--------------------------|
| 3 hard boiled eggs | $\frac{1}{2}$ tsp salt   |
| 1 tbsp butter      | $\frac{1}{8}$ tsp pepper |
| 1 tbsp flour       | 5 slices of toast        |
| 1 c milk           | Parsley                  |

Make a thin white sauce with butter, flour, milk and seasonings. Separate yolks from whites of eggs. Chop or cut whites fine and add to the sauce. Cut slices of toast lengthwise. Arrange on platter and pour over the white sauce. Grate the yolks and sprinkle over top. Garnish with parsley. Spread on large soda crackers.

Mrs. Herman Geelhoed, Mrs. C. P. Dykstra

### Cottage Cheese

Place thick, freshly soured milk over a pan of hot water, not boiling. When the milk is warm and the curd separates from the whey, drain in a cheesecloth and dry. Put the curd into a bowl and add salt, pepper and cream to taste.

Mrs. Halbert

### Cream Cheese on Wafers

Mix cream or Neufchatel cheese with enough rich cream to form a heavy paste. Mix until smooth. Form into rosettes by using pastry tube in the center of a wafer or thin cracker. If preferred put a bit of jelly on corners of crackers. Very nice with salad.

Mrs. A. N. Van der Linden

### Scrambled Eggs

Put in skillet a half tbsp. of each butter and lard, and put over the stove to melt. Break in as many eggs as desired, season with salt and pepper, and let cook until whites are partly set. Stir slowly two or three times, but do not scramble too much. Mrs. Geo. Hankamp



---

### Eggs on Toast

Toast one slice of bread buttered. Beat white of an egg until stiff. Spread on toast and put egg yolk in the center. Bake in oven until done.

Mrs. R. C. Rader, Grinnell, Iowa

### Cheese Fondue (Serves Six)

- |                        |                          |
|------------------------|--------------------------|
| 1 c milk               | Yolks of 3 eggs          |
| $\frac{1}{2}$ tsp salt | $\frac{1}{4}$ lb. cheese |
| 1 c bread crumbs       | Whites of 3 eggs         |
| 1 tbsp butter          |                          |

Mix the first five ingredients. Add beaten yolks, then fold in beaten whites, pour in well buttered baking dish. Bake 20 minutes in moderate oven.

Mrs. Chas. P. Dykstra

### Cheese Straws

- |               |                        |
|---------------|------------------------|
| 3 tbsp flour  | $\frac{1}{2}$ tsp salt |
| 3 tbsp cheese | Dash of pepper         |
| 1 tbsp butter | Dash nutmeg            |
| 1 tbsp milk   | 1 egg yolk             |

Mix dry ingredients and add milk, egg and butter softened. Mix with spoon and when dough is smooth divide into 2 parts. Roll very thin and cut into narrow strips 3 inches long and bake 15 minutes. If tightly enclosed in a tin these sticks will keep a long time.

Mrs. Halbert

### Cheese Omelet

- |                      |                    |
|----------------------|--------------------|
| 2 eggs               | 2 tbsp water       |
| 1 tbsp butter melted | Seasoning to taste |
| 1 tbsp grated cheese |                    |

Beat the eggs. Add water and seasoning. Melt butter in omelet pan. Cook eggs till firm and fold and sprinkle with grated cheese.

Mrs. G. Van Vliet

### Scalloped Cheese

Break dry bread to the size of dice, put a layer in pan, then grate a thick layer of cheese over it, alternate in this way until pan is full. For a 2 quart pan beat 3 eggs, add milk enough to moisten, salt and pepper. Bake  $\frac{1}{4}$  hour.

Mrs. Tysseling

---

### Toasted Crackers

Spread crackers with butter and a little prepared mustard and grated cheese. Brown in oven. Mrs. Halbert

### Cheese Macaroni

|                            |               |
|----------------------------|---------------|
| 1½ c macaroni broken       | 3 tbsp butter |
| 1 c grated American cheese | 3 tbsp flour  |
| 1 c bread crumbs           | 2 c milk      |
| 1 tsp salt                 |               |

Cook macaroni in boiling salted water until tender, drain. Make a white sauce of the four last ingredients and mix with the macaroni. Stir in the grated cheese. Turn into a buttered baking dish, cover with the bread crumbs and bake in moderate oven until browned.

Mrs. A. N. Van der Linden

### Baked Eggs

Butter gem pans. Break eggs and drop into pans. Put 1 tbsp. rich milk, a few bread crumbs and sprinkling of ground ham over eggs. Season and place in oven to bake. Mrs. Halbert

### Eggs Luncheon Style

|                    |                   |
|--------------------|-------------------|
| 4 hard boiled eggs | ¼ tsp celery seed |
| 3 tbsp butter      | 2 c milk          |
| 3 tbsp flour       | ½ c cheese        |
| 1 tsp salt         | 1 egg raw         |
| ¼ tsp paprika      |                   |

Melt butter, add flour, salt, paprika and celery salt. Add milk and cook until mixture is creamy. Add cheese and beat until cheese has melted. Add eggs, cooked, minced and uncooked egg beaten. Cook one minute and serve on hot toast.

Mrs. A. P. Kuyper

### Bread and Cheese Custard

|                         |                   |
|-------------------------|-------------------|
| 4 slices bread buttered | 3 eggs            |
| 2 c scalded milk        | ½ c grated cheese |
| 1 tsp salt              | Pepper            |

Put buttered bread into baking dish and sprinkle each slice with grated cheese. Beat eggs slightly and add salt, pepper and milk. Pour over bread and bake, setting dish in pan of hot water, until custard is done. Delicious luncheon dish. Mrs. E. Cook, Mrs. Olson, Montezuma



---

---

### Deviled Eggs

Hard boil as many eggs as you have persons. Remove yolks and mash fine with silver fork, add mayonnaise and 1 tsp. prepared mustard. Refill whites with mixture and sprinkle with paprika. Garnish with parsley.

Mrs. D. C. Renaud

### Cheese Ramekins

4 tbsp grated cheese                      ½ c cream (thick)  
4 tbsp butter                              Yolk of 3 eggs and salt. Beat.  
Cook cheese, cream butter until smooth. Add yolks and salt. Beat the mixture. Fill ramekins three fourths full, bake 6 minutes.

Mrs. A. N. Van der Linden

### Eggs With Green Peppers

6 eggs beaten with ¼ c cream      2 tbsp grated cheese  
2 tbsp melted butter              1 tbsp tomato catsup  
4 finely minced green peppers  
Cook all ingredients except eggs. Cream for two minutes. Add the eggs and stir until thick. Serve on hot toast or crackers.

Mrs. G. Van Vliet

### Cheese Souffle

2 tbsp butter                              1 c grated cheese  
2 tbsp flour                                3 egg whites beaten stiff  
3 egg yolks well beaten              ½ tsp salt  
1 c milk

Cook butter mixed with the flour, egg yolks, cheese grated, salt and milk together in a double boiler until smooth and well done. Remove from cooker of hot water, cool, fold in stiffly beaten whites, turn into buttered dish, bake 20 minutes. Serve at once. Will serve four people.

Mrs. A.N. Van der Linden

### Cheese Balls

1 jar cream cheese                      1 tsp lemon juice  
1 cake Neufchatel cheese              Milk  
1 tbsp butter                              Chopped nuts  
1 hard boiled egg yolk

Mash the cheese with a fork, add butter, lemon juice, and egg yolk. Mix well and add sufficient milk to soften to a proper consistency for molding. Shape into balls or any desired shape, place on lettuce leaf, sprinkle with nuts. These balls are very nice rolled in the chopped nuts, and served with a salad course.

Mrs. A. N. Van der Linden

### **Baked Eggs**

Use gem pans, butter well, put in layer of cracker crumbs. Drop 1 egg in each pan, salt and pepper, add few more cracker crumbs, a small piece of butter and cover with cream. Bake in moderate oven until white is firm and crumbs are brown. Mrs. Herman Geelhoed

### **Meginty**

|                            |             |
|----------------------------|-------------|
| 1 lb. crackers rolled fine | 1 tsp salt  |
| 1 c grated cheese          | Lump butter |
| 2 pt. sweet cream          |             |
| Heat in oven.              |             |

Mrs. D. C. Renaud

### **Cheese Roll**

Put  $\frac{1}{2}$  lb. cream cheese through grinder, add a little sweet cream. Grind olives and squeeze out all liquid and add to cheese. Work into a long roll about 2 inches in diameter. Split down center lengthwise about half way through. In opening place long strips of pimento. Wipe pimentos very dry before using. Close opening and work cheese in a roll on bake board. Set away to harden and when ready to serve, slice.

Mrs. Halbert

### **Cheese Ramekins**

|                                 |               |
|---------------------------------|---------------|
| 1 tbsp flour                    | Pepper        |
| 1 $\frac{1}{2}$ c rich milk     | Toast         |
| $\frac{1}{2}$ lb. grated cheese | 1 tbsp butter |
| Salt                            |               |

Toast and butter pieces of bread and lay in baking dish. Cover with  $\frac{1}{2}$  lb. grated cheese then make cream sauce of butter, flour, milk, salt and pepper. Pour this over toast and cheese and bake about 15 minutes.

Mrs. D. C. Renaud

### **Cheese Balls**

|                                         |                         |
|-----------------------------------------|-------------------------|
| $\frac{1}{2}$ lb. cheese                | Sweet cream             |
| Yolk of egg                             | Chopped parsley or nuts |
| $\frac{1}{2}$ c chopped English walnuts |                         |

Grind the cheese, add yolk of egg and chopped nuts with enough cream to soften it. Roll into balls and roll in parsley or nuts.

Mrs. Halbert



---

---

### Scalloped Cheese With Eggs

- |                        |                        |
|------------------------|------------------------|
| 1 c milk               | 4 eggs                 |
| 2 c stale bread crumbs | 1 c grated mild cheese |
| 1 tsp salt             | 2 tbsp butter          |

Scald milk in double boiler, stir into it cheese, bread crumbs, butter and salt, heat slowly, stir in well beaten yolks of eggs, remove from fire at once and cool. When cool, fold in the beaten whites, turn into buttered baking dish, bake 20 minutes in moderate oven.

Mrs. G. H. Waechter

### Scalloped Eggs and Ham (Serves Six)

- |                    |                        |
|--------------------|------------------------|
| 4 hard boiled eggs | 1 c boiled chopped ham |
| 2 c white sauce    | 1½ c buttered crumbs   |

Chop eggs and ham, add to white sauce. Place crumbs and mixture alternately in baking dish. Bake 20 minutes. Mrs. Chas. P. Dykstra

### Deviled Eggs

Boil 1 dozen eggs 20 minutes. Remove shells and cut in halves. Put yolks in bowl and add 1 tsp salt, ¼ tsp pepper, 1 tsp butter, 3 tbsp vinegar, celery salt and mustard. Refill whites with mixture.

Mrs. D. C. Renaud

### Eggs and Mushrooms

Whites of six hard boiled eggs, chopped, and six large mushrooms or equal small ones. Make white sauce using some cream. Add the eggs and mushrooms. Cook three minutes. Place on rounds of toast. Put yolks thru ricer on top of each round.

Mrs. Geo. Gaass

### Ox Eyes

Take slices an inch thick from good light bread and cut rounds with a three inch cutter. Cut a small ring one and a half inch and scoop out enough to take in an egg. Brush with butter and crisp in a quick oven. Break a fresh egg in each, season with salt and pepper, moisten with one tbsp cream and put in oven till set.

Gertrude Donai

---

---

### Cheese Spaghetti

|                    |                            |
|--------------------|----------------------------|
| ½ lb. cheese       | 1 tbsp sugar (or to taste) |
| 1 qt. can tomatoes | Salt to taste              |
| 3 slices bacon     | Cayenne, a dash, or black  |
| 1 pkg spaghetti    | pepper                     |

Cook spaghetti in boiling salted water until done. Drain. Cut bacon into small bits, fry, until done but do not brown. Cut thick pieces of tomato small, add sugar, salt, cayenne or black pepper, heat, add bacon, grated cheese. Stir thoroughly. Pour all over drained spaghetti. Turn into buttered baking dish and put into hot oven until set.

Mrs. A. N. Van der Linden

### Omelet

|                          |          |
|--------------------------|----------|
| 2 eggs beaten separately | ¾ c milk |
| 1 tbsp flour (rounding)  | Salt     |

Beat whites of eggs very stiff. In another pan beat yolks of eggs, add milk and beat again. Add salt and flour mixed in a little of the milk. Fold whites of eggs into mixture carefully. Heat butter in frying pan or omelet pan. Put in omelet. Cover and cook slowly until done. Fold and serve at once on hot platter. Garnish with parsley.

Mrs Halbert

### Cheese Souffle

|                   |          |
|-------------------|----------|
| 4 slices of bread | 3 c milk |
| ¼ lb. cheese      | 2 eggs   |
| Pinch of salt     |          |

Butter a baking dish. Put the grated cheese and bread, which is buttered on both sides, in the dish in alternate layers. Beat the eggs very light. Add milk and pinch of salt and pour this mixture over the bread and cheese. Bake until egg is set to a custard and serve at once.

Mrs. Geo. Hankamp

### Plain Omelet

|                       |                       |
|-----------------------|-----------------------|
| 6 eggs                | 6 tbsp water          |
| 2 tbsp butter         | ½ tsp salt and pepper |
| 1-3 cup grated cheese |                       |

Put butter into a hot frying pan. Beat the yolks of six eggs and the whites of three very light. Add water, pour into frying pan and add salt and pepper. When eggs begin to set, pour on remaining whites beaten very stiff, set pan in oven until cooked through. Sprinkle cheese over top and fold lightly, 1 half over the other and return to oven for a few minutes. Then remove to a hot plate. Serve at once.

Dirkie Van Zante



---

## Fruit Cheese

Chop 6 dates, 3 figs,  $\frac{1}{2}$  c blanched almonds. Mix with 1 c of cream cheese and 1 tsp lemon juice and a little salt. Make in balls and garnish with half almond on each ball.

Mrs. D. C. Renaud

## Such Things as Dreams are Made of

Balls of cream cheese dusted over with paprika are very pretty in the center of flowers, such as roses and chrysanthemums, with the center petal removed.

Cheese balls made with juice of sour orange and enough juice from bottle of cherries to color balls a delicate pink with a cherry on top are nice served with cheese straws.

A cheese crab apple is a very pretty addition to any salad, especially a fruit salad. Take 1 pound cream cheese and a little red pepper and put through a meat grinder, add enough cream to make it easy to mold. Then make them round, the shape of a crab apple, wet a red cinnamon drop and rub on one side to make a rosy cheek, stick a clove in one end and a couple of tiny smilax leaves in the other.

Cream cheese mixed with finely chopped olives, radishes and green peppers, molded into balls and topped with nut meats is a nice addition to a salad course.

A cream cheese separated into 4 portions and made into balls is another nice way of serving this tid-bit. To 1 part add 1 tsp finely chopped chives or green pepper, to another 1 tsp finely chopped walnut or pecan meats, to another 1 tsp chopped red pepper, and 1 tsp blanched and chopped pistachio nuts to the last. Serve with olives.

Cream cheese cut in round slices and placed on slices of cored red apples, topped with slice from stuffed olive and decorated with sprig of parsley, is another change in serving this appetizer.

Slices of pimento cheese, which have been stuffed into a canned red pepper and chilled, will make you hungry if you are not already.

Mrs. Salad Course.

---

## PICKLES AND RELISHES

---

"The best of households have their Family Jar."

---

### Beet Pickles No. 1

|                         |                       |
|-------------------------|-----------------------|
| 2 c beet liquid         | $\frac{1}{2}$ c sugar |
| $\frac{1}{2}$ c vinegar | 1 tsp salt            |

Cook one gallon of beets. Drain and peel, boil liquid, vinegar, sugar and salt together, put the beets in and boil two or three minutes. Fill jars and seal.

Mrs. John Blommers

### Beet Pickles No. 2

|                       |                |
|-----------------------|----------------|
| 1 tsp salt            | 6 pepper balls |
| 1 c water             | 4 cloves       |
| 1 c light brown sugar | 2 c vinegar    |

Use method of beet pickles No. 1.

Mrs. G. Van Vliet

### Cauliflower Pickled

|             |                         |
|-------------|-------------------------|
| 1 c water   | Mixed spices in a small |
| 1 c sugar   | cheese cloth bag        |
| 2 c vinegar |                         |

Put cauliflower in salt water over night, in the morning wash and cook in plain water until tender. Put in jars, boil ingredients. Pour over cauliflower and seal.

Mrs. H. L. Renaud

### Cucumber Pickles (Small) No. 1

|                        |                 |
|------------------------|-----------------|
| 3 c vinegar            | 1 c water       |
| $1\frac{1}{2}$ c sugar | Spices to taste |

Put pickles in brine made from 1 gal. water and 1 c salt. Let stand over night. In the morning drain. Pour boiling water on pickles. Let stand until cold. Heat vinegar, sugar, water and spices to boiling. Put in pickles, let come to boiling point. Fill jars and seal.

Mrs. H. L. Renaud



---

---

### Cucumber Pickles No. 2

- |                      |               |
|----------------------|---------------|
| 1 gal. water         | 3 c vinegar   |
| 1 c salt             | 1 1-3 c sugar |
| 1 tsp pickling spice | 2 c water     |

Cover cleaned pickles with a brine made from 1 gal. of water and 1 c salt. Let stand 24 hours, drain, pour boiling water over pickles. Stir until hard, drain again. Put 3 pts. water and 1 pt. vinegar over fire. In another pan make a syrup of the sugar, water and vinegar and pickling spice. Have both of these hot. Drop pickles in first solution and then in the hot syrup. Pack in jars and seal.

Mrs. Nellie Klein

### Cucumber Pickles Sweet

- |             |                     |
|-------------|---------------------|
| 2 c vinegar | 1 tbsp celery seed  |
| 1 c sugar   | 1 tbsp mustard seed |
| 1 c water   |                     |

Slice cucumbers the size of a quarter. Salt and cover with water. Let stand over night. In the morning drain. Boil all the ingredients together, add pickles and let come to a boil. Seal in jars.

Mrs. J. M. Van Vliet

### Cucumber Pickles

- |                |                   |
|----------------|-------------------|
| 12 cucumbers   | 1½ c sugar        |
| 6 large onions | 1 tsp celery seed |
| 3 red peppers  | Cinnamon stick    |
| 1 pt. vinegar  |                   |

Slice cucumbers (not too thin) and onions and peppers, put in a crock, add a handful of salt, soak for 2 hours. Boil vinegar and sugar and spices for 3 minutes. Put cucumbers, onions and peppers in jars, add hot syrup and seal.

Mrs. S. E. Ross

### Spanish Dill Pickles

- |                |                |
|----------------|----------------|
| 1 doz. pickles | ½ can pimentos |
| 1 pt. sugar    | 1 pt. vinegar  |

Pour above ingredients over 1 doz. dill pickles. Let stand 24 hours before serving.

Mrs. Jessie Klein

### Dill Made Over

Wash dills. Put sack in jars. Fill one third full with vinegar. Add enough water to fill jars half full. Put water and vinegar into pan and add 2 c sugar, let cook. Pour over dills while hot 1 can pimentos in with dill pickles.

Marie Wechart

---

---

### Ice Box Pickles

1 qt. vinegar                      ¼ c salt  
½ c water                        1½ c sugar

Soak large pickles in cold water for five hours (or put on ice over night). Cut lengthwise in five inch pieces. Pack very closely in quart jars, add three sticks of celery and three slices of onions. Drain all juice. Heat above ingredients, pour over pickles and seal.

Mrs. Art. Klein, Mrs. Ralph Grundman

### Dill Pickles

4 qts. water                      2 tbsp pepper  
1 qt. vinegar                    1 c salt

Arrange alternately pickles and dill in jars. Heat the above ingredients and pour over pickles and seal while hot.

Mrs. J. F. Dykstra

### Dill Pickles

5 qts. water                      1 lb. salt  
1 qt. vinegar                    2 tbsp pepper

Fill jars alternately with large pickles and then dill. Boil the above ingredients, pour over pickles while boiling hot. Place a horse radish leaf on top. Seal.

Mrs. H. W. Pietenpol

### Sweet Pickles

10 lbs. pickles                    1½ oz. whole allspice  
5 lbs. brown sugar              1½ oz. cassia buds  
2 pts. vinegar

Cut long thin pickles in halves lengthwise. Make brine strong enough to hold up an egg. Soak pickles in brine five days. Then freshen every day with clear water for five days. Then boil two hours in weak vinegar, half water and half vinegar with 2 oz. alum. (Drain) Cover pickles with syrup made from the above ingredients. In case there is not enough syrup to cover add vinegar. Can or put them in a crock. Very good.

Mrs. M. T. Klein

### Spiced Peaches

1 pt. vinegar                    6 lbs. fruit  
3 lb. sugar                      5 doz. cloves

Stick two cloves into each peach. Make syrup of vinegar and sugar. Add cloves in a cloth sack. Put peaches in the boiling syrup. Prick with silver fork.

Hattie Vander Meulen



---

### Sliced Pickles

|                       |                         |
|-----------------------|-------------------------|
| 1 gal. pickles        | 1 qt. vinegar           |
| 1 qt. onions          | $\frac{1}{2}$ c water   |
| 1 can pimientos       | 2 c sugar               |
| 1 tbsp celery seed    | 1 tbsp mustard seed     |
| 5 drops oil of cloves | 5 drops oil of cinnamon |

Soak sliced pickles in salt water 3 hours. Soak onions in salt water. Drain. Boil pickles in syrup. Mrs. Kitty Vander Waa, Orange City

### Crabs Pickled No. 1

|               |                     |
|---------------|---------------------|
| 1 qt. vinegar | 9 lbs. fruit        |
| 4 lbs. sugar  | A stick of cinnamon |
| 1 pt. water   |                     |

Boil vinegar, water, sugar, (spices in bag) put in fruit and boil until tender. Pack in jars and seal. Mrs. G. Van Vliet

### Crabs Pickled No. 2

|                         |                |
|-------------------------|----------------|
| 1 c sugar               | 1 c water      |
| $\frac{1}{2}$ c vinegar | Stick cinnamon |
| 4 lbs. fruit            | A few cloves   |

Make syrup of vinegar, sugar and water. Add fruit and cook until tender. Pack in jars and seal. Mrs. C. P. Dykstra

### Cherry Olives No. 1

|                |                              |
|----------------|------------------------------|
| 1 c water      | 1 c vinegar                  |
| 1 tbsp salt    | $1\frac{1}{2}$ c gran. sugar |
| 2 whole cloves |                              |

Boil water, vinegar, sugar and salt thoroughly. Cool and strain. Pack cherries in jars. Pour mixture over cherries and seal.

Mrs. G. Van Vliet

### Cherry Olives No. 2

|             |                              |
|-------------|------------------------------|
| 1 c water   | $1\frac{1}{2}$ c brown sugar |
| 1 tbsp salt | 1 c vinegar                  |

Boil ingredients. Pack cherries in jars. Pour syrup over while hot and seal. Mrs. Chas. P. Dykstra

---

---

### Sweet Pickles

10 lbs. pickles  
5 lbs. brown sugar  
2 pts. vinegar

1½ oz. cassia buds  
1½ oz. whole allspice  
1 oz. alum

Cut long thin pickles in halves lengthwise. Make brine strong enough to hold up an egg, soak pickles in brine five days. Then freshen every day with clear water for five days. Boil two hours in weak vinegar, half water and half vinegar with ½ oz. alum (drain). Cover pickles with syrup made from above ingredients. In case there is not enough syrup to cover, add vinegar. Can or put them in a crock. Very good.

Mrs. M. T. Klein

### Sweet Pickles

½ c sugar  
1 tsp salt

1 qt. vinegar  
Spices to taste

Pour boiling brine (1 c. salt to a gal. of water) on pickles 3 days in succession. Heat twice each time. Drain and heat salt, vinegar, sugar and spices. Fill jars and seal. Add a small piece of alum the size of a pea to each jar. When wanted to serve, add a cup of light brown sugar to a qt. of pickles. Let stand 24 hours. Mrs. J. Van Wyk.

### Fresh Cucumber Pickles

1 gal. cucumbers  
6 small onions  
3 stalks celery  
½ c salt  
1 qt. vinegar

3 tbsp flour  
¾ tsp tumeric  
1 tsp celery seed  
1tsp mustard seed  
2 c sugar

Slice cucumbers, cover with salt and let stand over night, and drain in morning. Boil sugar, flour, tumeric, vinegar, celery seed and mustard seed. Add cucumbers, onions, and a few sticks of celery to the dressing. Boil and seal.

Mrs. C. P. Dykstra, Mrs. Wm. Bruinekool

### Ripe Cucumber Pickles

9 ripe cucumbers  
½ c salt  
½ c vinegar  
1 qt. vinegar

2½ c sugar  
Stick of cinnamon and cloves  
to taste

Soak cucumbers in water to which ½ c of salt and ½ c vinegar has been added, over night. Drain. Bring to boiling point vinegar, sugar and spices, add cucumbers, boil until they become clear. Pack and seal.

Mrs. M. T. Klein



---

---

### Cherries Sweet Pickled

Pit cherries, then put them in jars covered with pure cider vinegar for 24 hours, drain off the vinegar and add equal portions of sugar to cherries. Let it stand 3 days, stirring each day, in order to get the sugar thoroughly dissolved. Can in well sterilized jars and into each pint jar add  $\frac{1}{2}$  inch of stick cinnamon. Seal at once.

Mrs. M. J. Hoffman

### Pickled Onions

|             |                     |
|-------------|---------------------|
| 2 c vinegar | 3 tbsp mustard seed |
| 2 c water   | 3 tbsp bay leaves   |
| 1 c sugar   |                     |

Make brine from two cups salt, two quarts of water. Pour over the onions and let stand two days. Pour brine off. Put on same as before. Let stand two days more. Then wash onions thoroughly. Make syrup of above ingredients. Heat onions in mixture. Put in jars and seal.

Mrs. John Blommers

### Haiden Salad

|                                   |                                |
|-----------------------------------|--------------------------------|
| $\frac{1}{2}$ gal. cabbage        | $\frac{1}{2}$ tbsp celery seed |
| $\frac{1}{2}$ gal. green tomatoes | 2 tbsp ground mustard          |
| $\frac{1}{2}$ pt. green pepper    | 1 tbsp ginger                  |
| 1 pt. cider vinegar               | $\frac{1}{2}$ tbsp cloves      |
| 1 lb. brown sugar                 | $\frac{1}{2}$ tbsp cinnamon    |
| $\frac{1}{2}$ tbsp turnip seed    | 1 pt. onions                   |

Mix the chopped vegetables. Add  $\frac{1}{2}$  c salt, put in flour sack. Drain 24 hours. Add the dressing made from vinegar, sugar and spices. Boil 20 minutes. Seal.

Mrs. Geo. Croll

### Beet Relish

|               |                  |
|---------------|------------------|
| 1 qt. cabbage | 1 c horse radish |
| 1 qt. beets   | 1 tbsp salt      |
| 2 c sugar     | 1 tsp pepper     |

Boil beets until well done, peel and chop beets and cabbage, grate horse radish, mix thoroughly with sugar, salt and pepper. Pack in jars, cover with cold vinegar. Seal.

Mrs. G. G. Vander Wilt

---

## Corn Relish

|                 |               |
|-----------------|---------------|
| 1 cabbage       | 1 large onion |
| 12 ears corn    | 1½ c sugar    |
| 4 red peppers   | 6 c vinegar   |
| 4 green peppers | 2 tsp salt    |

Chop cabbage, corn peppers. and onions. Boil vinegar, sugar, then add corn, cabbage, peppers and onions. Boil ½ hour. Seal.

Mrs. C. P. Dykstra

## Corn Salad

|                 |                |
|-----------------|----------------|
| 20 ears corn    | ½ pt. water    |
| 1 cabbage       | 2 c sugar      |
| 4 onions        | ¼ c salt       |
| 1 bunch celery  | ¼ gal. vinegar |
| 4 sweet peppers |                |

Make a dressing of 1 tsp. tumeric, 2 tbsp cornstarch, ¼ c vinegar and 1 tbsp mustard. Add to the above ingredients after chopping fine. Mix thoroughly and boil ½ hour.

Mrs. H. L. Renaud

## Cucumber Relish

|                    |                   |
|--------------------|-------------------|
| 12 large cucumbers | 1 tsp celery seed |
| 6 white onions     | ¼ c salt          |
| 1 bunch celery     | 3 c sugar         |
| 1 qt. vinegar      |                   |

Peel cucumbers and onions and grind through meat chopper. Add salt and let set over night. Drain, then add chopped celery, vinegar, sugar and celery seed. Let come to a boil. Can and seal.

Hattie Harmsen

## Chili Sauce

|                 |                |
|-----------------|----------------|
| 18 tomatoes     | ½ tsp cloves   |
| 6 onions        | 1 tsp nutmeg   |
| 3 green peppers | 2 tsp salt     |
| 1 c sugar       | 1 tsp cinnamon |
| 2½ c vinegar    | 1 tsp allspice |

Boil together the tomatoes, chopped onions and pepper, until the tomatoes are done. Then add vinegar, sugar and spices, and boil three hours.

Mrs. G. Van Vliet



---

---

### Green Tomato Pickle

|                      |                          |
|----------------------|--------------------------|
| 1 gal. tomatoes      | $\frac{1}{2}$ tsp nutmeg |
| $\frac{1}{2}$ c salt | 1 tsp cinnamon           |
| 2 c sugar            | $\frac{1}{2}$ tsp cloves |
| 2 c vinegar          |                          |

Pour over sliced tomatoes a brine made of the  $\frac{1}{2}$  c salt. Let stand over night. Then drain, bring to a boil the vinegar, sugar and spices, add tomatoes and boil until tender. Seal. Mrs. C. P. Dykstra

### Sweet Pickle Relish

|                      |                        |
|----------------------|------------------------|
| 1 qt. green tomatoes | 6 sweet ground peppers |
| 1 qt. corn           | 6 sweet red peppers    |
| 1 qt. celery         | 1 qt. vinegar          |
| 1 qt. onions         | 1 tbsp mustard         |
| 1 qt. cabbage        | 1 tbsp tumeric         |
| 1 qt. beans          | $\frac{1}{2}$ c salt   |

Grind everything except the red peppers through the food chopper. Let stand over night. In the morning drain off liquid. Cook all together with vinegar, sugar and spices for 1 hour, stirring constantly to prevent burning. Mrs. A. T. Van Der Beek

### Olive Oil Pickles

|                       |                                    |
|-----------------------|------------------------------------|
| 1 gal. cucumbers      | 1 qt. vinegar                      |
| $\frac{1}{2}$ c sugar | 2 tbsp celery seed                 |
| $\frac{1}{2}$ c salt  | $\frac{1}{2}$ c white mustard seed |
| 1 c olive oil         | $\frac{1}{2}$ c black mustard seed |

Slice cucumbers, mix vinegar, and spices, add cucumbers. Let stand 24 hours and seal. Mrs. J. Blommers

### Mustard Pickles

|                      |                       |
|----------------------|-----------------------|
| 1 qt. chopped onions | $\frac{1}{2}$ c flour |
| 1 qt. green beans    | 1 tbsp tumeric        |
| 6 tbsp mustard       | 2 qts. ripe cucumbers |
| 1 c syrup            | 6 large green peppers |

Cut beans and cook until done. Cut cucumbers and peppers in small pieces and put in brine over night, drain in morning. Mix mustard, tumeric, flour and syrup, add this to 2 qts. vinegar, boil until it thickens, then add all other ingredients, bring to boiling point and can. Mrs. Chas. P. Dykstra

---

### Mustard Pickles

- |                       |                |
|-----------------------|----------------|
| 1 qt. large cucumbers | 2 c sugar      |
| 1 qt. small pickles   | 1 tbsp tumeric |
| 1 qt. green tomatoes  | 1 green pepper |
| 1 qt. onions          | 1 c flour      |
| 1 cauliflower         | 3 tbsp mustard |
| 2 qts vinegar         |                |

Slice and peel large cucumbers, slice green tomatoes and green pepper. Put vegetables in brine over night. Drain in morning. Dressing. Mix flour, sugar, mustard and tumeric with a little vinegar, add 2 qts. of vinegar, scald until it thickens, add vegetables and cook well. Seal.

Mrs. H. L. Renaud

### Mangoes Stuffed

- |                |                 |
|----------------|-----------------|
| 1 doz. mangoes | 1 c water       |
| 1 bunch celery | 1½ c sugar      |
| 3 onions       | 1 tsp salt      |
| 2 red peppers  | Spices to taste |
| 3 c vinegar    |                 |

Soak mangoes over night in a brine. In morning drain. Soak onions in weak brine over night. Chop cabbage, celery, onions and red peppers. Fill cases. Put in a crock and cover with syrup, made by boiling vinegar, water, sugar, salt and spices.

Mrs. J. Van Wyk

### Sweet Pepper Canned

- |             |               |
|-------------|---------------|
| 1 c sugar   | Sweet peppers |
| 1 c vinegar |               |

Boil peppers until done. Skin. Make a syrup of sugar and vinegar. Pack peppers in jars, pour on syrup and steam 1 hour.

Mrs. Jno. Blommers

### Sweet Pepper Hash

- |                  |                    |
|------------------|--------------------|
| 12 red peppers   | 3 c sugar          |
| 12 green peppers | 3 c vinegar        |
| 12 onions        | 2 tbsp salt        |
| 1 bunch celery   | 2 tbsp celery seed |

Chop peppers and onions. Cover with hot water for 5 minutes. Drain them and add celery, sugar, vinegar, salt and celery seed. Boil 5 minutes. Seal.

Mrs. Chas. P. Dykstra, Mrs. Geo. Sterrenburg



---

---

### Piccalille

- |                       |                         |
|-----------------------|-------------------------|
| 2 qts. cabbage        | 1 qt. carrots           |
| 2 qts. green tomatoes | 1 qt. yellow beans      |
| 2 qts. pickles        | 3 c sugar               |
| 1 qt. onions          | 3 c vinegar             |
| 2 red peppers         | $\frac{1}{2}$ c flour   |
| 1 can kidney beans    | 2 tbsp prepared mustard |
| 5 green peppers       |                         |

Put the sliced or chopped cabbage, tomatoes, pickles and onions in brine over night. Cook the carrots and beans. Drain. Make a dressing of the vinegar, sugar, flour and mustard. Add vegetables and bring to a boil. Let boil until it thickens. Seal in jars.

Mrs. Myrtle Bauman, Mrs. Walter Nollen

### Tomato Catsup

- |                      |                          |
|----------------------|--------------------------|
| 1 pk. ripe tomatoes  | $\frac{1}{2}$ tsp pepper |
| 4 large onions       | 2 tsp cinnamon           |
| $\frac{1}{4}$ c salt | $\frac{1}{2}$ tsp cloves |
| 1 c sugar            | 1 pt. vinegar            |

Cut tomatoes and onions. Sprinkle salt over them and stew together two hours. Strain through a sieve, put on to boil again, and add spices in a sack. Add the vinegar and sugar and boil ten minutes.

Mrs. J. V. Lankelma

### Watermelon Pickle

- |                         |                              |
|-------------------------|------------------------------|
| 8 lbs. water melon rind | 1 pt. vinegar                |
| 1 lbs. sugar            | Cloves and cinnamon to taste |

Boil the rind in slightly salted water until tender. Drain. Then add them to the syrup made from sugar, vinegar and spices. Boil 15 minutes.

Mrs. J. P. Klein

## Right Price Store

### HEADQUARTERS

For Cooking Utensils of Every Kind.

Member of Ben Franklin League of Retail Stores

---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## **SAUCES.**

---

"High sauces and rich spices are fetched from Indies."

Sir S. Baker.

### **Apricot Sauce**

$\frac{3}{4}$  c apricot pulp

$\frac{3}{4}$  c heavy cream

Sugar to taste

Drain canned apricots from syrup and rub through sieve. Beat cream until stiff add to apricot pulp and sweeten to taste. Serve with German toast.

Mrs. F. F. Carpenter

### **Butterscotch Sauce**

2 c brown sugar

1-3 c butter

$1\frac{1}{2}$  c cold water

1 tsp corn starch

Boil all together until it thickens. Mrs. Art Kaldenberg, Oskaloosa

### **Cheese Sauce**

4 tbsp butter

2 c milk

5 tbsp flour

$\frac{1}{2}$  c cream cheese (grated)

1 tsp salt

1 tbsp finely chopped green

$\frac{1}{4}$  tsp paprika

pepper

$\frac{1}{4}$  tsp celery salt

1 egg well beaten

Melt butter, add flour, salt, paprika and celery salt. Blend well add milk and cook until creamy. Add cheese and cook until cheese has melted. Add green pepper and egg. Serve over vegetables, (cauliflower, asparagus, etc.)

Mrs. J. G. Klein

### **Currant Sauce**

3 tbsp butter

$\frac{1}{2}$  c currant jelly

1 onion

1 tbsp flour

1 bay leaf

1 pt. stock

1 sprig celery

Salt and pepper

2 tbsp vinegar

Cook butter and onions until latter begins to color. Add flour and herbs, stir until brown. Add stock and simmer 20 minutes. Strain and skim off all the fat. Add jelly and stir over fire until melted. Serve with game.

Mrs. Ethel G. Lankelma



### Chocolate Sauce

- |              |                   |
|--------------|-------------------|
| 1 c sugar    | 1 tsp butter      |
| 1 tbsp flour | 1 pinch salt      |
| 2 tbsp cocoa | 1 c boiling water |

Mix dry ingredients, add water and cook until thick.

Mrs. G. H. Waechter

### Chocolate Sauce

- |                               |                        |
|-------------------------------|------------------------|
| 2 squares chocolate           | 2 tbsp butter          |
| 1 c sugar                     | $\frac{1}{8}$ tsp salt |
| $\frac{1}{2}$ c boiling water | 1 tsp vanilla          |

Melt chocolate over pan of hot water. Add sugar, boiling water, butter and salt. Stir until well blended. Cook until smooth and glossy about 12 minutes. Remove from range, add vanilla.

Mrs. Halbert

### Chocolate Sauce

- |              |                        |
|--------------|------------------------|
| 2-3 c sugar  | 1 tsp butter           |
| 2 tbsp cocoa | 1 tsp vanilla          |
| 1 c milk     | $\frac{1}{8}$ tsp salt |
| 2 tbsp flour |                        |

Mix flour, cocoa and sugar, add water and cook until thick, add the rest of the ingredients and serve warm or cold over cake.

Mrs. J. G. Klein

### Fruit Sauce

- |                    |                                                              |
|--------------------|--------------------------------------------------------------|
| 1-3 c butter       | 1 egg white                                                  |
| 1 c powdered sugar | 1 c fresh strawberries or canned<br>fruit drained from syrup |

Cream butter, add sugar gradually. Add egg beaten stiff and beat well, add fruit which has been mashed. Beat until smooth and creamy.

Mrs. Dave Ver Dught

### Hard Sauce

- |                             |                           |
|-----------------------------|---------------------------|
| $\frac{3}{4}$ c brown sugar | 1 tsp lemon juice         |
| 1-3 c butter                | $\frac{1}{2}$ tsp vanilla |
| 2 tbsp cream                |                           |

Cream butter, add sugar gradually and mix thoroughly. Add cream gradually. Add lemon and vanilla. Chill.

Evangeline Simpson

### Hollandaise Sauce

- |                        |                               |
|------------------------|-------------------------------|
| $\frac{1}{2}$ c butter | Few grains cayenne            |
| 2 egg yolks            | $\frac{1}{2}$ c boiling water |
| $\frac{1}{4}$ tsp salt | $\frac{1}{2}$ lemon (juice)   |

Cream butter, add egg yolks one at a time, beat thoroughly, add salt, pepper and water slowly, cook in double boiler at a low temperature stirring constantly, add lemon juice and remove from fire.

Mrs. H. W. Pietenpol

### Horseradish Sauce

- |                                       |                      |
|---------------------------------------|----------------------|
| $\frac{1}{2}$ c boiled salad dressing | 1 tbsp oil           |
| 2 tbsp grated horseradish             | 2 tbsp whipped cream |

Mix all ingredients. Serve at once on ham. Mrs. Will Ver Ploeg

### Lemon Sauce

- |                    |                        |
|--------------------|------------------------|
| 2 c hot water      | 2 tbsp butter          |
| 1 c sugar          | 1 lemon rind and juice |
| 2 tbsp corn starch |                        |

Mix sugar and cornstarch, add boiling water gradually, stirring all the time. Cook 8 or 10 minutes. Add lemon juice and butter. Serve hot.

Mrs. G. Lankelma, Ellen E. Stanley, Ottumwa

### Lemon Sauce

- |                    |                           |
|--------------------|---------------------------|
| 2 c sugar          | $\frac{1}{2}$ c water     |
| 2 eggs             | Lump butter               |
| 1 tbsp corn starch | Rind and juice of 1 lemon |

Mix all together then add 1 c boiling water. Cook until it thickens. Delicious on bread and butter.

Mrs. A. Van Drimmelen

### Marshmallow Hot Sauce

- |                                |                       |
|--------------------------------|-----------------------|
| 1 c sugar                      | $\frac{1}{2}$ c water |
| $\frac{1}{2}$ lb. marshmallows |                       |

Boil sugar and water 5 minutes from time it begins to boil without stirring. Remove from range, add marshmallows previously softened in slow oven, first brushing off sugar, beat until marshmallows are melted. Keep sauce hot over hot water, adding a few drops of syrup or water, if sauce seems too thick. Put spoonful of sauce on each portion of cake.

Mrs. Halbert



### **Marshmallow Hot Chocolate Sauce**

- |                            |                               |
|----------------------------|-------------------------------|
| 1 square chocolate         | $\frac{1}{2}$ c boiling water |
| $\frac{1}{2}$ c sugar      | 1 tbsp butter                 |
| $\frac{1}{2}$ c corn syrup | 24 marshmallows               |
| $\frac{1}{4}$ tsp salt     | 1 tsp vanilla                 |

Melt chocolate, add sugar, syrup, salt and boiling water slowly. Stir until sugar is dissolved and boil for 5 minutes. Add butter, vanilla and marshmallows and fold gently together. Serve on ice cream, boiled rice or plain puddings. Mrs. Dave Ver Dught

### **Orange Sauce (Ten Servings)**

- |                        |                             |
|------------------------|-----------------------------|
| $1\frac{1}{2}$ c sugar | $\frac{1}{4}$ c lemon juice |
| 3 tbsp flour           | 1 c water                   |
| $\frac{1}{4}$ tsp salt | 2 tbsp butter               |
| 1 c orange juice       |                             |

Mix sugar, flour and salt, when well blended, add rest of ingredients. Cook until sauce thickens. Serve hot or cold with puddings. Mrs. J. G. Klein

### **Sauce for Snow Pudding**

- |             |                       |
|-------------|-----------------------|
| 3 egg yolks | $\frac{1}{2}$ c sugar |
| 1 c milk    | Flavoring             |

Shredded pineapple or lemon rind may be added to snow pudding if desired. Mrs. G. H. Waechter.

### **Tomato Sauce**

- |                        |                          |
|------------------------|--------------------------|
| 2 tbsp butter          | $\frac{1}{8}$ tsp pepper |
| 2 tbsp flour           | 2 sliced onions          |
| $\frac{1}{2}$ tsp salt | 1 can strained tomatoes  |

Serve on meat loaf.

Mrs. Kitty Van Der Waa, Orange City

### **Tartar Sauce**

- |                            |                        |
|----------------------------|------------------------|
| $\frac{1}{2}$ c mayonnaise | 1 tbsp chopped pimento |
| 1 tbsp chopped pickle      | 1 tbsp chopped olives  |
| 1 tsp chopped celery       |                        |

Excellent sauce for fish and to serve with fried oysters.

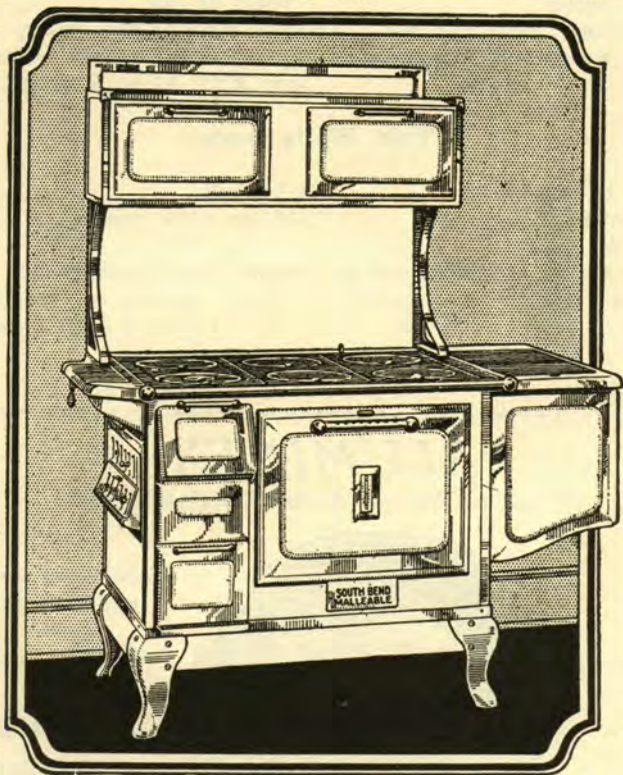
Mrs. H. P. Van Der Meulen

# South Bend Malleable Ranges

SOLD BY

**VOGELAAR'S HARDWARE STORE**

Pella, Iowa



Beautiful full vitreous enamel finish, in white, grey, blue and tan.  
Unbreakable Malleable Iron construction.

Ventilated Fire-box, which weighs over 100 lb., Duplex roller  
grates.

Double end draft, insures perfect combustion and quick heating.

We are range specialists, our purpose and intent is to build  
the best family and hotel coal range that can be built, and to  
so standardize our manufacture that prices can be kept to the  
minimum.

**The South Bend Malleable Steel Range Manufacturing Co.**

**SOUTH BEND, INDIANA.**



### Vanilla Sauce

$\frac{1}{2}$  c sugar  
1 tbsp flour  
1 tbsp butter

1 c boiling water  
1 tsp vanilla  
1 pinch of salt

Mix sugar, flour and salt. Dissolve with a little water. Add boiling water a little at a time, keep stirring, then add butter and vanilla.

Mrs. M. T. Klein, Mrs. Syd. Ross

### Thin White Sauce

2 tbsp butter  
 $1\frac{1}{2}$  tbsp flour  
1 c milk

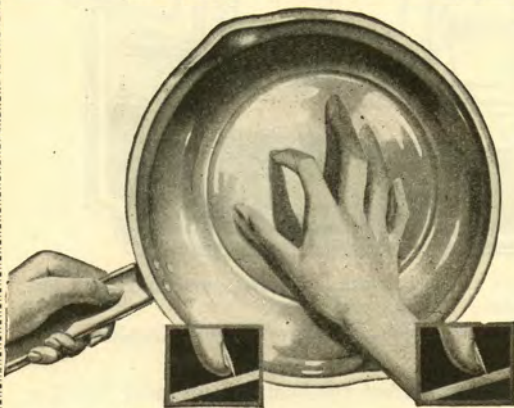
$\frac{1}{4}$  tsp salt  
1-16 tsp white pepper

Melt butter, add flour, salt and pepper, cook 1 minute, add gradually hot milk stirring constantly until mixture is smooth and glossy.

Mrs. A. T. Van Houweling

## ALUMINEX

The Aluminum Ware with the Smooth, Bright Inside Finish



Finger Nail Test

Dome Shaped Covers  
with Thermoplex  
Knobs.

(Will not Char nor Burn)

Square Beaded Edges  
Double-folded Handles

Tested and Approved by  
GOOD HOUSEKEEPING  
INSTITUTE,

Sold Exclusively by

**VANDERMEULEN & CO.**

---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## **BREAD**

---

The old saying "Bread is the staff of Life," has sound reason in it, for there is not one thing on which the health and comfort of a family depends so much on as the quality of its home made bread.

---

### **White Bread**

$\frac{1}{2}$  yeast cake

1 c flour

1 c luke warm water

Start this at supper time. Soak yeast in luke warm water for 10 minutes, then add flour and keep in a warm place.

1 pt. potato water

2 c flour

1 good sized potato

Three hours later add the first mixture to the pt. of luke warm potato water and the two c flour. Beat well with egg beater and set in warm place until morning.

3 c milk scalded

1  $\frac{1}{2}$  tbsp salt

$\frac{1}{2}$  c sugar

4 tbsp lard

Pour scalded milk over other ingredients, when luke warm add yeast and knead in as much flour as dough will hold. Put away in warm place until very light, then knead down. Then let double in size, and make up into 5 loaves. After placing in tins let it double in size again and then bake for 1 hour.

Mrs. J. W. Wesselink

### **"Milk Maid" Bread**

Is made from the best flour and ingredients that we can buy, the reason for the delicious flavor.

Made by

**Vander Ploeg's Bakery**

PHONE 29

Ask your Grocer for **"MILK MAID" Bread**



**Boston Brown Bread No. 1**

- |                     |                    |
|---------------------|--------------------|
| 1-3 c molasses      | 1½ c graham flour  |
| 1-3 c sugar         | 1 tsp soda heaping |
| 1 1-3 c butter milk | ¾ c white flour    |
| 1 tsp salt          |                    |

Stir well together and add ½ c of raisins and a few English walnuts. Turn quickly into bake tin and let stand one half hour before baking. Bake in moderate oven 35 minutes.

Mrs. Frank A. Miller, Traverse City, Mich.

**Boston Brown Bread No. 2**

Mix together a cup each of graham flour, corn meal and white flour, to which a teaspoonful of salt has been added. Dissolve a teaspoonful of baking soda in cup of warm milk and add a small cup of molasses. Into flour and meal mixture pour cup of boiling water, then the milk and molasses. Beat hard and turn into greased mold with a tightly fitting top. Steam 3 hours. Remove the bread from the mold and set in the oven to dry 5 minutes before serving.

Mrs. Jacob Heemstra

**Brown Bread**

- |                   |                                 |
|-------------------|---------------------------------|
| 1½ c graham flour | 1 heaping tsp soda dissolved in |
| 1-3 c molasses    | a little hot water              |
| 1-3 c sugar       | 1 c butter milk or sour milk    |
| ¾ c white flour   | ½ c nuts                        |
| 1 tsp salt        | ½ c raisins                     |

Mix all ingredients and bake from 35 to 45 minutes.

Mrs. J. P. Klein

**Walnut Brown Bread**

- |                  |                             |
|------------------|-----------------------------|
| 2 c graham flour | ½ c brown sugar             |
| 1½ c white flour | ¾ c molasses                |
| 2 c sweet milk   | 1 c English walnuts chopped |
| 1 tsp salt       | 1 rounded tip soda          |

Beat light and bake in a moderate oven.

Mrs. Mitten

**New England Granite Works**

**JOHN LITER, Proprietor.**

211 Main St.

Phone 368

# When You use Your *Favorite Recipe*



**Coleman Air-O-Gas**  
PRESSURE STOVES

You can always be sure of good results when you cook on the Coleman Air-O-Gas because—

1. It makes and burns its own gas—you get regular gas heat for cooking no matter where you live.
2. New instant Gas Starter lights instantly, generates stove to full cooking heat in less than a minute.
3. Clean heat—instantly regulated to any degree you want.
4. Fries, boils and roasts—bakes, broils and toasts.

**YOUR DEALER HAS IT—Ask Him for a Demonstration.**



### Date Bread

- |                   |                      |
|-------------------|----------------------|
| 1 c boiling water | 2 eggs               |
| 1 c chopped dates | 3 tbsp melted butter |
| 1 tsp soda        | 1½ c flour           |
| 1 c sugar         | ½ c nut meats        |

Pour boiling water over dates and soda and let stand until cool. Mix other ingredients and add date mixture. Bake 1 hour in slow oven.  
Mrs M. T. Klein, Mrs. H. Vander Waa

### Banana Bread

- |                  |                  |
|------------------|------------------|
| 1 c sugar        | 1 tsp soda       |
| ½ c butter       | 1 tbsp sour milk |
| 2 eggs           | 2 c flour        |
| 3 bananas mashed | ½ c walnuts      |

Mix in order given.

Mrs. M. T. Klein

### Corn Bread No. 1

- |               |                          |
|---------------|--------------------------|
| 1 c corn meal | 2 eggs                   |
| ½ c flour     | 1 c milk                 |
| ½ tsp salt    | 2 tsp baking powder      |
| 2 tsp sugar   | 2 <i>tbsp shortening</i> |

Bake in hot oven.

Mrs. D. C. Renaud

### Oatmeal Bread

Two cups dry rolled oats, ½ cup shortening, ½ cup sugar, 2 level teaspoons salt. Pour over this 3 cups of boiling water and set aside to cool. Put 2 cakes of compressed yeast or yeast foam into 1 cup of tepid water. When first mixture is cool add yeast and water and 2-3 c nut meats. Knead into this enough white flour to make a dough a little stiffer than white bread, mold into two large or 2 small loaves, allow it to double in size in rising and bake in a moderate oven one hour.

Mrs. Jacob Heemstra

### Baking Powder Bread

- |                     |                     |
|---------------------|---------------------|
| 4 c flour           | 1 tbsp sugar        |
| 1 tsp salt          | 7 tsp baking powder |
| ½ c mashed potatoes | Milk                |

Sift together flour, salt, sugar, baking powder, add potatoes and sufficient milk to mix smoothly into stiff batter. Turn at once into greased pan, smooth top with knife dipped in melted butter and allow to stand in warm place 30 minutes. Bake in moderate oven about one hour. Moisten top with a few drops of cold water and allow to cool before putting away in bread box. Mrs. Geo. Hankamp

---

### Coffee Bread

3 tbsp butter  
1 tbsp sugar

1 tsp salt  
1 pt. milk

Scald the milk and add the other ingredients, stirring until dissolved. Soak 3 cents worth of compressed yeast in  $\frac{1}{2}$  c of luke warm water until the other mixture is cool. Add to mixture also 3 c of flour. Let it rise until light. Then add one egg, scant half c of sugar, one heaping tbsp of lard and some raisins. Add  $3\frac{1}{2}$  c of flour, mix well and let rise again. Put in pans, cover with melted butter, cinnamon and sugar. Let rise. Bake 25 minutes in a moderate oven. This makes 3 round loaves. Mrs. G. H. Waechter

### Coffee Bread

1 c milk  
 $\frac{1}{4}$  tsp salt  
4 to 6 tbsp sugar  
4 tbsp butter  
1 compressed yeast cake

3 c flour  
1 egg  
 $\frac{1}{2}$  c raisins  
A few nut meats

A little grated orange or lemon rind may be added. Make a sponge of the yeast, milk and  $\frac{1}{2}$  the flour. When light add sugar, creamed with butter. Then add the rest. Knead 3 to 5 minutes. Let rise until double in bulk. Roll 1 inch thick. Fit into pans, when light brush with egg, cinnamon and sugar. Bake 20 minutes in hot oven. Mrs. D. C. Renaud

### Currant Bread

**Sponge**

1 yeast cake  
2 c potato water  
1 c luke warm water  
1 tsp sugar  
 $2\frac{1}{4}$  c flour  
3 c currants

1 c sugar  
3 eggs  
 $\frac{3}{4}$  c sweet milk  
4 tbsp lard  
3 c flour  
1 tsp cinnamon

**SPONGE**—Soak yeast cake in luke warm water, with tsp of sugar for four hours. Add potato water and flour. More flour may be added if needed to make right consistency. If potato water is not salted add 1 tsp salt. Let rise over night. In morning sift flour with cinnamon and sugar. Add lard and currants, mix. Then add yeast, well beaten eggs, and milk. Let rise until once again the size, knead down and let rise again as before. Shape into loaves, let stand until light. Bake 1 hour. Mrs. G. Van Vliet



---

## Corn Bread No 2

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 c corn meal               | 1 egg                             |
| $\frac{1}{2}$ c white flour | $\frac{1}{8}$ tsp salt            |
| 3 tbsp sugar                | 1 c sour milk                     |
| 2 tbsp butter               | 1 tsp soda dissolved in sour milk |
- Mix well and bake in well greased pan in moderate oven.

Mrs. Arthur Klein

## Nut Bread

- |                           |                              |
|---------------------------|------------------------------|
| 2 c graham flour          | 1 tsp salt                   |
| 1 c white flour           | $\frac{1}{2}$ c sugar        |
| 1 pt. sour or butter milk | $\frac{1}{2}$ c chopped nuts |
| 1 tsp soda                |                              |

This makes one loaf.

Marie Greiner

## Orange Nut Bread

- |                           |                                            |
|---------------------------|--------------------------------------------|
| 3 c flour                 | 1 tsp salt                                 |
| 1 c sugar                 | 2 beaten eggs                              |
| 4 tsp baking powder       | $\frac{3}{4}$ c milk                       |
| $\frac{1}{2}$ c nut meats | $\frac{1}{2}$ c fresh orange peels chopped |
| 2 tbsp butter             |                                            |

Mix all dry ingredients, add wet ingredients, put in greased loaf pan, let stand 15 minutes, bake in a moderate oven for 45 minutes. Better baked the day before using.

Mrs. H. Paul Scholte

## Nut Bread

- |            |                       |
|------------|-----------------------|
| 4 c flour  | 4 tbsp baking powder  |
| 1 tsp salt | 1 c chopped nut meats |
| 2 c milk   | $\frac{1}{2}$ c sugar |
| 1 egg      |                       |

Sift dry ingredients, add nuts, beaten egg and milk, stir wet mixture into dry, put into well greased pan, let stand 20 minutes, bake  $\frac{1}{2}$  hour in moderate oven. This makes 2 loaves.

Mrs. J. V. Lankelma

## Nut Loaf

- |                     |                |
|---------------------|----------------|
| 4 c flour           | 2 eggs         |
| 2 c sugar           | 2 c sweet milk |
| 4 tsp baking powder | 1 c nut meats  |
| 1 tsp salt          |                |

Sift dry ingredients once, add milk and eggs, beaten well, put in buttered pan, and bake one hour.

Mrs. G. G. Klein

### Graham Bread

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 egg                         | $\frac{1}{2}$ tsp salt        |
| $\frac{1}{2}$ c sugar         | 1 1-3 c butter milk           |
| 1 tsp soda                    | 1 tsp (heaping) baking powder |
| $1\frac{1}{2}$ c graham flour | 1 c white flour               |

Dissolve the soda in buttermilk, mix the ingredients into a stiff dough and bake.

Mrs. J. Wesselink

### Bran Biscuits

- |                   |                          |
|-------------------|--------------------------|
| 2 c sifted bran   | $\frac{1}{2}$ c molasses |
| 1 c flour         | 1 c sweet milk           |
| 1 tsp baking soda | 1 tbsp shortening        |
| Salt to flavor    | 1 c seeded raisins       |

Mix together first four ingredients and add the remaining.

Miss Mary Kuyper

### Bran and Graham Gems

- |                           |                      |
|---------------------------|----------------------|
| 2 c sour milk             | 2 tsp soda (heaping) |
| $\frac{1}{2}$ tsp salt    | 3 tbsp sugar         |
| 1 tbsp shortening (large) | 2 c white flour      |
| 2 c bran                  | 1 c graham flour     |

Combine ingredients as usual and bake in slow oven. This makes 12 large gems.

Mrs. J. Wesselink

### Graham Gems

- |                     |                          |
|---------------------|--------------------------|
| 1 c graham flour    | 1 c milk                 |
| 1 c white flour     | 1 egg                    |
| 1 tsp salt          | 2 tbsp sugar or molasses |
| 4 tsp baking powder | 3 tbsp shortening        |

Mix in usual way.

Mrs. Harry Renaud

## TWO VANS

STARTED

1892

SHOES

STILL HERE

1928

Same figures but not the same date

Exclusive Dealer in Arch Preserver Shoes in Pella.

VANDEN OEVER and VANDEN BERG



### **Entire Wheat Muffins**

|                        |                     |
|------------------------|---------------------|
| 1 c entire wheat flour | 4 tbsp sugar        |
| 1 c flour              | 1 tsp salt          |
| 1 egg                  | 4 tsp baking powder |
| 1 tbsp melted butter   | 1 c milk            |

Mix dry ingredients, add wet and mix well. Bake.  
Mrs. G. Waechter

### **Cheese Biscuits**

|                          |                             |
|--------------------------|-----------------------------|
| 3 c flour                | 1 c grated cheese           |
| 1 $\frac{1}{4}$ tsp salt | $\frac{1}{2}$ c fat         |
| 1 tsp paprika            | 1 to 1 $\frac{1}{4}$ c milk |
| 6 tsp baking powder      |                             |

Mix same as baking powder biscuits. Stir grated cheese into dry ingredients. Bake 15 minutes in hot oven. Mrs. Carrie Halbert

### **Egg Tea Biscuits**

|                                   |                           |
|-----------------------------------|---------------------------|
| 2 $\frac{1}{2}$ c flour           | 3 $\frac{1}{2}$ tbsp lard |
| 4 $\frac{1}{2}$ tsp baking powder | 1 egg                     |
| 1 tsp salt                        | 1 c sweet milk            |

Sift together first three ingredients and then cut lard into them with spatula, add egg well beaten, and milk, combine all stirring briskly. Pat on board, cut, put in pan. Let rise 15 minutes, bake in hot oven. Mrs. Carl Aschenbrenner

### **Angel Food Baking Powder Biscuits**

|                            |                               |
|----------------------------|-------------------------------|
| 1 qt. flour                | 2 heaping tsp cream of tartar |
| 1 tsp salt                 | 1 heaping tsp soda            |
| $\frac{1}{2}$ c scant lard |                               |

Sweet milk to make a soft dough. Drop by spoonfuls on inverted pan and bake in hot oven about 10 minutes. Mrs. J. F. Dykstra.

### **Baking Powder Biscuits**

|                     |                      |
|---------------------|----------------------|
| 2 c flour           | 2 tsp lard           |
| 1 tsp salt          | $\frac{3}{4}$ c milk |
| 4 tsp baking powder |                      |

Sift and mix dry ingredients. Add lard, mix well and add milk. Roll out. Makes excellent short cake if made richer. Mrs. G. H. Waechter.

---

---

### Sally Lunn

|                     |                      |
|---------------------|----------------------|
| 2 c flour           | $\frac{3}{4}$ c milk |
| 3 tsp baking powder | 2 eggs               |
| 1 tsp salt          | 2 tbsp shortening    |
| 1 tbsp sugar        |                      |

Mix dry ingredients, add milk, well beaten eggs and melted shortening, mix well. Bake in shallow pan or muffin tins in a moderate oven 25 minutes.

Mrs. J. Heemstra

### Pop Overs

Put gem pans in oven to get very hot. Beat 3 eggs add to them 2 cups milk and  $\frac{1}{2}$  tsp salt. Pour this on 2 c flour stirring all the while. Grease pans and fill them half full. Bake in very hot oven 25 minutes.

Mrs. Geo. Hankam

### Muffins

|                      |                        |
|----------------------|------------------------|
| 1-3 c butter         | 2 c flour              |
| 1-3 c sugar          | 4 tsp baking powder    |
| 1 egg                | $\frac{1}{2}$ tsp salt |
| $\frac{3}{4}$ c milk |                        |

Mix in order given. Bake in hot oven.

Mrs. Geo. Van Vark

### Pineapple Gems

|                  |                             |
|------------------|-----------------------------|
| 2 c sour milk    | 3 c flour sifted with 3 tsp |
| 2 level tsp soda | baking powder               |
| 1 tsp salt       | 2 eggs                      |
| 1-3 c sugar      | 1 c crushed pineapple       |

Bake in hot, greased gem pans in hot oven for 15 minutes. If gem pans are hot when batter is put in, the gems will not stick to the pans.

Mrs. A. T. Van Der Beek

### Buns

Soak yeast cake. Take two cups of luke warm water, beat in enough flour to make a smooth batter. Set over night to rise. In the morning add a scant cup of sugar, one cup of shortening, one cup luke warm water, one teaspoon salt. Stir this well into the yeast, add flour and mix almost as stiff as bread. Let stand in a cool place until after supper. Mold out flattened biscuits about 2 inches apart, and let rise until morning. Then they are light as a feather, and will bake in 15 minutes. This amount makes 3 dozen buns. In case you do not want them all at once, knead down some of the dough and set in a cool place for the next day.

Mrs. Will Bensink



---

## Butter Horn

- |                   |              |
|-------------------|--------------|
| 1 cake of yeast   | 1 tbsp sugar |
| 1 tbsp warm water |              |

Stir until dissolved. Add one c luke warm water, scant  $\frac{1}{2}$  c shortening, 3 well beaten eggs, scant half c of sugar, one tsp salt, 4 c flour or enough to make a stiff dough. Let this set over night, in the morning place on the board, knead very little. Cut in half, roll one fourth inch thick to a round. Cut like pie into 16 wedge shaped pieces. Butter the top and roll each piece from the thick end. Let rise  $2\frac{1}{2}$  hours. Bake 20 minutes in a moderate oven.

Mrs. H. O. Wormhoudt

## Ham Sandwich Roll

Two cups of flour, 4 tbsp shortening, 2 tsp baking powder, 1 tsp salt,  $\frac{3}{4}$  c milk,  $1\frac{1}{2}$  c ground ham, little tomato catsup. Measure and sift twice flour, baking powder and salt, cut in shortening, add milk, and when blended roll out in a rectangular shape, one fourth inch thick. Mix the ham with enough catsup to hold together. Then spread on the dough, roll up like jelly roll, wetting the further edge. Cut off in slices  $1\frac{1}{2}$  inch thick. Lay flat side down on greased baking pan. Put a little shortening on top of each and bake at 350 F for 15 to 20 minutes. Serve with cream peas.

Mrs. H. O. Wormhoudt

## Kolches

- |                             |                              |
|-----------------------------|------------------------------|
| 1 c milk                    | 1-3 c sugar                  |
| $\frac{1}{4}$ c tepid water | 1 c of chopped cooked prunes |
| $\frac{1}{2}$ yeast cake    | 2 tbsp butter                |
| 1 c flour                   | 1 tsp cinnamon               |
| 1 egg, well beaten          | 1-3 c sugar                  |
| 1 tsp salt                  | 3 c flour to knead           |

Make a sponge of milk, water, yeast, and one c flour. When light add the first one third c of sugar, salt, butter, egg and enough flour to knead. Let rise until double in bulk. Stir down. Roll out without further kneading and shape into biscuits. Lay on well greased baking sheets, let rise until light, press down the center of each and put in a tsp of the prunes mixed with the remaining sugar and cinnamon. Bake in a moderate oven. This makes 3 dozen moderate cakes.

Mrs. J. Wesselink

## Cinnamon Rolls

Take a lump of raised dough the size of a loaf, roll thin, spread with melted butter, brown sugar and cinnamon, roll as for jelly cake. Cut in slices one inch thick and place in pans. Let rise until light. Bake for 15 to 20 minutes.

---

### Pecan Rolls

Make same as cinnamon rolls. Then mix one c light brown sugar, 2 tbsb butter and a little water. Put 1 tsp of mixture in well greased gem pans and 5 halves of pecans. Much care must be taken in baking.

Mrs. J. Wesselink

### Parker House Rolls

3 c scalded milk  
4 tbsb butter  
3 tbsb sugar  
1 tsp salt

8 c flour sifted  
1 cake compressed yeast  
or  $\frac{1}{2}$  cake yeast foam dissolved in  $\frac{1}{4}$  c warm water

Pour the scalded milk over first four ingredients. When luke warm beat in 4 c of flour. Mix well and add yeast. Cover closely and let rise in a warm place, when light add the rest of the flour, cover, let rise until light, roll out in  $\frac{1}{2}$  in. thickness, shape with a biscuit cutter, brush each shape with melted butter, crease through the center, fold over and press the edges together. Place in a buttered pan 1 inch apart, and let rise until very light, then bake in a brisk oven 20 minutes.

Mrs. Carrie Halbert

### Ice Box Rolls No. 1

$\frac{3}{4}$  c sugar  
2 tbsb shortening  
2 well beaten eggs

1 tsp salt  
2 c boiling water  
Fleischman yeast size of walnut

Pour boiling water over sugar, salt and shortening. Let cool until luke warm. Add yeast dissolved in tablespoon of water, and eggs, well beaten. Add flour until dough is proper consistency. Let rise over night and mold down in the morning. Shape into biscuits. Let rise until light and bake. This dough will keep for a few days in a cool place.

The above recipe may be used for Parkerhouse and Shamrock rolls also. Make Shamrock rolls size of walnut, grease well, let rise (3 in a gem pan) and bake.

Hattie Harmsen

## H. L. SHERMAN,

# PLUMBING AND HEATING

### CRANE PLUMBING FIXTURES

Hot Water, Warm Air and Vapor Heating

PHONE 125



---

### Ice Box Rolls No. 2

Put 1 cake yeast in 1 c luke warm water and let soak. Put in crock  $\frac{3}{4}$  c sugar, 1 tbsp salt, 3 tbsp lard, 1 tbsp butter. Pour over this 2 cups boiling water. When mixture is cool, add yeast and 2 well beaten eggs. Stir in 10 or 12 cups of flour as needed. Let rise in warm place until light. (Poke the dough down once in a while). Then cover with loose cloth and put in ice box over night or until ready to use. Make out in rolls in a clover shape by placing in gem pan three small biscuits. (May be made in any other shape or in a loaf). Let rise about 4 hours or until light. Then bake. Can be started at night or in the morning.

Mrs. Art Kaldenberg, Mrs. J. P. Klein

### Zwiebach

Set sponge as for bread only using milk, which has been scalded and cooled, instead of water. In the morning add four well beaten eggs, 2 cups of sugar and 1 tsp salt. Mix in enough flour so as not to make it quite as dry as bread. Set away and let it rise, then knead it, let it rise once more. Then form into loaves and put into pans. Let rise until double in bulk. Put pans in hot stove, put coal on fire and bake about an hour. Set loaves aside for a day or two, then slice and toast in a very slow oven. While toasting have slices in pan.

Mrs. H. W. Pietenpol

### Waffles

Two eggs well beaten, pinch of salt, one and a half tbsp sugar, one tbsp melted butter, 2 c flour, 2 c sour milk, 1 tsp soda,  $\frac{1}{2}$  tsp baking powder.

Mrs. H. P. Van der Meulen

**GEO. HEEREN,**

**Phone 210 Black**

**Cabinet Work**

**Glass**

---

## Waffles

One c milk, 2 eggs, pinch salt,  $\frac{1}{4}$  c melted butter, 2 tsp baking powder,  $1\frac{1}{2}$  c flour. Beat flour and milk, add butter, add well beaten egg yolks, then beat again, add baking powder, and salt. Then beat very hard a few minutes. Fold in well beaten whites of egg lightly, have iron very hot. Bake and serve at once.

Mrs. H. P. Van der Meulen

## French Toast

Two eggs well beaten, one pt. of milk. Dip bread in mixture. Fry nicely brown in butter.

## Pan Cakes

Pour boiling water over two Holland biscuits. Add 2 eggs,  $\frac{3}{4}$  c sour milk, 1 tsp soda, pinch of salt,  $\frac{1}{2}$  c flour.

Mrs. H. J. Van den Berg

## Corn Meal Pan Cakes

2 c sour milk, 1 tsp baking soda, and a tsp sugar, 1 tsp salt, 2 c flour, 1 egg. Beat well and bake on hot griddle.

Mrs E. J. Faassen

## Plain Pan Cakes

Two c cornmeal, 1 c flour, 1 tsp salt, 3 tsp baking powder, 1 tbsp sugar, 1 egg, 2 c sweet milk, 1 tbsp melted butter. Mix well and bake on a hot griddle.

Mrs. Harry Renaud

## Johnny Cake

$1\frac{1}{4}$  c flour

1 c sour milk

$\frac{1}{2}$  c sugar

2 c corn meal

3 eggs

1 tsp salt

1-3 c butter

1 tsp (heaping) soda

Mix well and bake in a moderate oven.

Mrs. J. Heemstra

## Tea Muffins

1 tbsp sugar

$1\frac{3}{4}$  c flour

1 tbsp melted butter

2 tsp baking powder

1 egg

Pinch salt

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

Beat egg until light, add sugar, butter. Beat, add rest, put in muffin pans.

Ine Renaud



---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## **Sandwiches**

---

**"It's just two slices of bread and a filling.  
To make them you must have a spark of genius."**

---

### **Asparagus Sandwiches**

Cut fresh bread in thin slices, trim crust off, spread with cooked oil dressing. Put 3 asparagus tips together on the bread, roll and hold in place with toothpicks. Mrs. Jno. Blommers

### **Cheese Club Fingers**

|                          |                 |
|--------------------------|-----------------|
| 12 slices buttered bread | 2 tomatoes      |
| 6 slices cheese          | French dressing |
| 6 slices bacon           | Mayonnaise      |

Lay thinly sliced cheese on half the slices of buttered bread, cover with tomatoes and spread with dressing. Over this place diced, fried bacon. Cover with remaining slices of bread then toast slowly, turn when one side of sandwich is browned. Toasting must be slow so as to give time for cheese to thoroughly melt and heat. Cut into finger strips and serve hot. Mrs. Meyer Langerak

### **Rolled Sandwiches with Meat**

|                       |                    |
|-----------------------|--------------------|
| 2 c cooked beef       | 1 c celery         |
| 2 c cooked pork       | 1 green pepper     |
| 3 small sweet pickles | 2 c salad dressing |

Put ingredients through food chopper and mix with salad dressing. Spread between buttered slices of bread, and roll it. Tie rolls until ready to use. Mrs. D. C. Renaud, Mrs. C. F. Dykstra

### **Chocolate Sandwiches**

|                            |                  |
|----------------------------|------------------|
| 2 squares bitter chocolate | 1 c chopped nuts |
| 3 tbsp hot water           | 1 tbsp butter    |
| 1 tsp vanilla              | Powdered sugar   |

Melt chocolate in hot water, add butter, vanilla, nuts and thicken with powdered sugar. Spread between slices of buttered bread.

Mrs. A. T. Van Houweling

### **Bologna Filling**

Cut bologna through food chopper and add a few sweet pickles and enough mayonnaise to make consistency easy to spread.

Mrs. Newton Boggs

### **Date Sandwiches**

1 c chopped dates

1 lemon

$\frac{1}{2}$  c nut meats

Mayonnaise

To chopped dates add juice of lemon. Moisten nut meats with mayonnaise and mix ingredients. Best on buttered graham bread.

Mrs. G. Paardekoooper

### **Deviled Ham Sandwiches**

1 c cold boiled ham

3 tsp melted butter

$\frac{1}{4}$  tsp mustard

1 tsp lemon juice

2 eggs

Cut ham through food chopper, rub egg yolks smooth with butter, mix with ham and lemon juice and season with salt and pepper. Spread on thin slices of bread.

Mrs. J. G. Klein

### **Double Decker**

Buttered toast cover with fresh sliced tomatoes, cover with toast. On two pieces place fried bacon strips and cover with 3rd piece of toast.

Mrs. D. Van Gorp

### **Egg Sandwiches**

3 hard boiled chopped eggs

3 tbsp chopped pimento olives

$\frac{1}{4}$  tsp salt

3 tbsp salad dressing

16 lettuce leaves

Cut thin slices of day old bread and spread one slice with butter and the other with filling with a lettuce leaf between them. Prepare 1 hour before serving and cover with damp cloth.

Mrs. Ross Schakel

### **Egg Sandwiches**

Chop hard boiled eggs very fine, season with salt and pepper. Add equal amounts of chopped pickles, moisten with a good cream or mayonnaise dressing. Spread between thin slices of buttered bread.

Mrs. Gradus De Kock



---

---

### Ham Sandwiches

$\frac{3}{4}$  lb. boiled ham

$\frac{1}{2}$  c pickles

3 eggs

Mayonnaise

Put ham through food chopper add finely cut eggs and pickles with mayonnaise dressing. Chopped nuts can be substituted for pickles.

Mrs. W. Bruinekool

### Hot Cheese Sandwiches

4 slices bread

1 pt. milk

1 green pepper

2 eggs

1 c grated cheese

Pinch salt

Place bread in baking dish, sprinkle with cheese and diced pepper. Beat eggs and milk and pour over bread. Bake until custard is firm.

Mrs. G. Waechter

### Hot Meat Sandwiches

Place a slice of reheated or freshly roasted meat on a slice of crisp toast and pour over it a little gravy or white sauce. Lay another slice of toast upon it and pour on more gravy. White sauce is used for chicken and other white meats.

Mrs. Dan Meulpolder

### Hot Sandwiches

Place frying pan on stove with a generous amount of butter, when butter is hot drop in eggs and raw chopped onions and scramble together with fork. Season with salt and pepper. Place at once between double slices of bread and butter and eat while hot. An egg and a small onion are required for each large double slice of bread. Very good with a cup of coffee.

Mrs. H. L. Sherman

### Hot Toast Sandwiches

Butter toast generously and add jelly. On this place next piece of toast spread with ground peanuts mixed with mayonnaise. Add third piece of buttered toast.

Mrs. J. A. Kuyper

### Filling

6 green peppers or pimentos

1 c nut meats

3 hard boiled eggs

Mayonnaise

1 c fried bacon

Put boiled eggs, bacon and peppers through food chopper. Add chopped nut meats and mayonnaise.

Mrs. Arthur Klein

---

### Mock Chicken Sandwiches

Cook equal portions of pork and beef until tender. Put through food chopper. After which put remaining liquid with meat, season well. For a large sandwich plan one cents worth of meat.

Mrs. H. Veenstra

### Nut Sandwiches

Thin slices of whole wheat bread buttered. The filling should be made of chopped, roasted and salted peanuts, mixed with sufficient mayonnaise to spread easily.

Mrs. H. H. Sadler

### Olive and Pickle Sandwiches

Chop the contents of one bottle stuffed green olives and several sweet pickles. Mix together with mayonnaise and spread between slices of buttered white bread.

Mrs. L. A. Kuyper

### Peacock Inn Sandwiches

- |                              |                           |
|------------------------------|---------------------------|
| 1 can pimentos               | 1-6 lb. yellow cheese     |
| $\frac{1}{4}$ lb. fried beef | $\frac{1}{4}$ lb. peanuts |
| 2 hard boiled eggs           |                           |

Cut in food chopper and mix with salad dressing.

Mrs. Roy Van der Linden

### Shamrock Sandwiches

- |                   |                |
|-------------------|----------------|
| 1 green pepper    | Lettuce hearts |
| 1 peeled cucumber |                |

Chop very fine together pepper, cucumber and lettuce hearts. Mix with mayonnaise and spread between slices of white bread. Cut with a shamrock cutter.

Mrs. J. Hacke

### Shrimp Sandwiches

- |                    |                               |
|--------------------|-------------------------------|
| 4 hard boiled eggs | 1 can shrimp                  |
| Mayonnaise         | $\frac{1}{2}$ c sweet pickles |

Flake shrimp and add eggs, pickles and mayonnaise.

Betty Bruinekool



---

---

### Shrimp Wiggle

|                        |                     |
|------------------------|---------------------|
| 8 slices bacon         | 1 tsp pepper        |
| 2 tbsp flour           | 1 c milk            |
| 2 c canned shrimp meat | 4 c canned tomatoes |

Dice and fry bacon until brown. Add shrimp and tomatoes and cook for a few minutes. Blend together milk, flour and seasonings. Stir into the hot mixture and cook until slightly thickened, stirring constantly. This may be served on hot buttered toast or in patty shells.

Mrs. T. Kempkes

### Sardine Sandwiches

Remove skin and bones from sardines. Mash to a paste. Add to an equal quantity of yolks of hard boiled eggs rubbed thru a sieve. Season with salt, cayenne and a few drops of lemon juice, moisten with olive oil or melted butter. Spread mixture between thin slices of buttered bread.

Mrs. B. F. Van Der Linden

### Rolled Sandwiches

Slice fresh bread very thin, butter, and spread peanut butter thinned with soft butter and finely ground pickles. Roll and tie with ribbon. Any soft filling could be used.

Mrs. E. H. Van Der Linden

### Sauerkraut Dutch Lunch Sandwich

Cut very thin slices of onions and put them in ice water for an hour to draw out the extreme strength. Drain, dry and dip in French dressing, then lay on buttered circles of rye or brown bread, covering each with a thin layer of raw sauerkraut. Dust lightly with paprika.

Ladies World

### Three Decker Sandwich

Graham bread

White bread

Spread pimento cheese creamed on white buttered bread. Ground peanuts mixed with mayonnaise on second slice of bread (graham) which place on first. Place third slice, buttered white bread, on second and cut like layer cake.

Mrs. Fred Van Rheenen

### Tuna Fish Sandwiches

Small can Tuna fish

1-3 c nut meats

½ c sweet pickles

Mayonnaise

2 eggs

Flake Tuna fish, add chopped hard boiled eggs, nut meats, sweet pickles and mayonnaise.

Mrs. A. W. Van Diest

---

### Tomato and Olive Rarebit

|                              |                                    |
|------------------------------|------------------------------------|
| 2 tbsp butter                | 2 c cheese (chopped)               |
| 2 tbsp flour                 | $\frac{1}{2}$ c stuffed olives     |
| 1 c thin cream               | 1-3 tsp salt                       |
| $\frac{3}{4}$ c tomato juice | $\frac{1}{8}$ tsp powdered mustard |
| $\frac{1}{8}$ tsp soda       | Few grains pepper                  |
| 2 eggs                       |                                    |

Melt butter, add flour slowly, add cream, heat to boiling point, stirring constantly, add tomato juice and soda mixed, cook a few minutes, add cheese, eggs slightly beaten, olives and seasoning. Cook slowly until cheese has melted. Serve at once on toast.

Mrs. J. Hesselink

### Saint Patrick Sandwiches

Cut 4 slices of bread, spread them with cream cheese and chopped walnuts mixed together into a smooth paste with cream and a little salt. Next cut 4 more slices of bread and spread with chopped watercress (or lettuce hearts) and mayonnaise mixed together. Put the slices one on top of the other alternately and weight them down. Before serving slice the pile of sandwiches as one would a layer cake. Very dainty and attractive.

Mrs. W. D. Van Sittert

### Salad Sandwich

|                         |                      |
|-------------------------|----------------------|
| 3 or 4 stalks of celery | 4 hard boiled eggs   |
| 1-3 c nut meats         | 1 large green pepper |

Chop celery, nut meats, eggs and pepper very fine, add either oil dressing or mayonnaise.

Mrs. B. Baron

### Stuffed Olive Sandwiches

|                            |                     |
|----------------------------|---------------------|
| 1 small jar pimento olives | Small tin of cheese |
|----------------------------|---------------------|

Chop olives and add cream to cheese. Mix together until it makes a good spread.

Miss Cornelia Wilson

### Tuna Fish Sandwiches

|                        |                              |
|------------------------|------------------------------|
| 1 small can Tuna fish  | $\frac{1}{2}$ c walnut meats |
| $\frac{1}{2}$ c celery |                              |

Flake fish and mix with walnut meats and celery cut fine. Use enough mayonnaise to make consistency easy to spread.

Mrs. Fred Van Rheenen



---

### Club House Sandwich

Butter hot toast well, arrange each piece with lettuce and spread with mayonnaise. Cover with two kinds of meat, slices of chicken and bacon or tongue and bacon. On this place a slice of toast, then another layer of meat and then your third piece of toast on top.

Mrs. Roy Van Der Linden

### Chicken Sandwiches

With left over creamed chicken or chopped chicken, add a few red pimentos and celery cut very fine, mix with mayonnaise and you have an excellent sandwich filler.

Mrs. W. D. Van Sittert

### Cucumber Sandwiches

Place fresh cut sliced cucumbers on buttered bread and spread with mayonnaise dressing. Do not put cucumbers in brine.

Mrs. B. Baron

### Creamed Crab Meat

5 tbsp butter

5½ tbsp flour

¾ tsp salt

⅛ tsp white pepper

¾ c milk

2 egg yolks

¾ c chicken stock

¼ c crab meat (fresh or canned)

½ c grated cheese

Melt butter, add flour, slowly add chicken stock and milk, stirring constantly, and boil for a few minutes. Add egg yolks beaten, crab meat, seasonings and cheese. Cook until cheese is melted and serve on toast.

Mrs. J. Hesselink

## SYBENGA'S BAKERY

PHONE 25

( The Original Sybenga Bakery )

ESTABLISHED NEARLY 40 YEARS

When you want Bakery Goods, just say

**"TWO-FIVE, PLEASE !"**

DORA SYBENGA, Mgr.

## COOKIES and DOUGHNUTS

"Oh, weary mothers mixing dough,  
Don't you wish that food would grow?  
Your lips would smile, I know, to see  
A cooky bush or a doughnut tree."

### Anise Cookies

- |                     |                 |
|---------------------|-----------------|
| 2 c brown sugar     | 1 c white sugar |
| 1 c butter          | 1 c sweet milk  |
| 2 tsp essence anise | 2 tsp soda      |

Flour enough to make dough that can be handled with ease. Roll out thin and bake in quick oven. Mrs. J. W. Wesselink

### Almond Cookies

- |                       |                     |
|-----------------------|---------------------|
| 2 c light brown sugar | 2 eggs              |
| 1 c butter            | 1 tsp baking powder |
| 2½ c flour            |                     |

Take out ½ c flour for rolling, the eggs, not beaten less 1 white. Beat 1 egg white stiff, spread over cookies and sprinkle with sugar and almonds. Bake in slow oven. Mrs. H. P. Vander Meulen

### Boston Cookies

- |                  |              |
|------------------|--------------|
| 1 c butter       | 1 tsp cloves |
| 1½ c brown sugar | 1½ c raisins |
| 2½ c flour       | ½ tsp nutmeg |
| 3 eggs           | 1 c walnuts  |
| 1 tsp soda       |              |

Drop teaspoonfuls in pan and bake.

Mrs. J. V. Lankelma

### Butter Scotch Cookies

- |                 |                       |
|-----------------|-----------------------|
| ½ c butter      | 1 tsp soda            |
| 2 c brown sugar | 1 tsp cream of tartar |
| 2 eggs          | 3½ c flour            |

Mix into a loaf in the evening. In morning slice thin and bake.

Mrs. A. T. Van Houweling



---

---

### Butter Cookies

- |            |            |
|------------|------------|
| 1 c sugar  | 4½ c flour |
| 1 c butter | Flavoring  |
| 1 egg      |            |

Mix sugar, butter and egg, with a spoon; butter should not be too hard. Add flour, moderate oven, should be watched closely as they easily brown. Mrs. Vander Meulen

### Brown Sugar Cookies

- |                 |                       |
|-----------------|-----------------------|
| 1 c butter      | ½ c nuts              |
| 2 c brown sugar | 1 tsp soda            |
| 2 eggs          | 1 tsp cream of tartar |
| 2 c flour       |                       |

Cream butter and sugar, add the beaten eggs, dissolve the soda in a little hot water, mix the cream of tartar through the flour, add the nuts. Take tsp of dough and put in the pan and pat it down with a fork. Mrs. M. T. Klein.

### Butter Cookies No. 2

- |                 |            |
|-----------------|------------|
| 3 c brown sugar | 3 eggs     |
| 2 c butter      | 4½ c flour |
| Vanilla         |            |

Mix the butter, sugar and eggs together with spoon, butter should not be too hard. Add flour and vanilla. Bake in moderate oven, as they easily brown. Mrs. P. A. Renaud

### Chocolate Ice Box Cookies

- |                       |                            |
|-----------------------|----------------------------|
| 1 c fat               | 3 tsp baking powder        |
| 2 c light brown sugar | ½ tsp salt                 |
| 3 eggs                | 3 squares melted chocolate |
| ½ c milk              | 4 c flour                  |
| 1 tsp vanilla         |                            |

Melt chocolate in pan over hot water, mix fat, sugar and chocolate. Add eggs unbeaten, add other ingredients, mold in rolls and place in bottom of pan. Put on ice water very cold, slice thin and bake.

Mrs. Halbert

### Chocolate Cookies

- |                               |                         |
|-------------------------------|-------------------------|
| 1 can Borden's condensed milk | 1 lb sweetened cocoanut |
| 2 squares chocolate           |                         |

Mix and drop on greased pans and bake in medium hot oven.

Mrs. Halbert

---

## No. 2

½ c butter  
1 tbsp lard  
1 c sugar  
1 tsp salt  
1 tsp cinnamon

2½ c flour  
5 tbsp chocolate, dissolved  
1 egg  
½ tsp soda

Mrs. S. F. Cole

### Chocolate Drop Cookies

1½ c flour  
¼ tsp salt  
¼ tsp soda  
½ c nuts  
1 c light brown sugar

½ c fat  
1 egg  
½ c rich sour milk  
¼ tsp baking powder  
2 squares chocolate

Melt chocolate, add sugar, then other ingredients. Drop on greased pans. Bake 15 minutes. Cover with icing while warm.

Jennie Vos

### Cocoanut Cookies

3 c flour  
1 c butter  
1 c sugar

1 c milk  
3 tsp baking powder  
1 c cocoanut

Roll them out in sugar and flour, and sprinkle with sugar before cutting. Bake in buttered tins.

Mrs. M. J. Hoffman

### Chocolate Delights

½ c fat  
1 c light brown sugar  
2 eggs  
1 tsp vanilla  
¼ tsp salt

2 squares chocolate melted  
1-3 c sour milk or cream  
2¼ c flour  
1 tsp soda  
½ c nut meats

Cream fat and sugar for 2 minutes, add eggs and beat one minute, add all the rest of ingredients and drop portions of the dough 3 inches apart upon well greased baking sheets. Bake in a moderate oven for twelve minutes.

Mrs. H. J. Vanden Berg

### Cookies

1 c butter  
1 c sugar  
4 c flour

1 tsp vanilla  
4 tsp baking powder  
¾ c milk

Roll in sugar and bake in figure 8.

Mrs. D. Den Adel



---

---

### Cornflakes Drops

- |                          |               |
|--------------------------|---------------|
| 2 c cornflakes           | 1 tsp vanilla |
| $\frac{1}{2}$ c cocoanut | 1 egg         |
| $\frac{1}{2}$ c sugar    |               |

Beat lightly the egg and vanilla, then add ingredients in order given, mix together, and drop from spoon on well buttered tins, upside down, an inch apart and bake in a hot oven, at the very start for 10 minutes. Let the drops cool before removing them from the tins, and then remove with knife.

Mrs. M. J. Hoffman

### Cocoanut Dainties

- |             |                          |
|-------------|--------------------------|
| 1 egg white | 1-3 c cocoanut           |
| 2-3 c sugar | $\frac{1}{2}$ tsp almond |

Beat egg whites with wire spoon, add sugar in very small quantities and finally cocoanut and flavor. When well mixed, drop by teaspoonfuls on a buttered sheet. Bake in a moderate oven until slightly browned.

Mrs. B. H. Sack

### Cornflake Cookies

- |                          |                        |
|--------------------------|------------------------|
| 1 c sugar                | 1 tsp vanilla          |
| 1 c nuts                 | 2 eggs beaten separate |
| $\frac{1}{2}$ c cocoanut | 3 c cornflakes         |

Grind nuts and cocoanut through coarsest grinder. Place three inches apart in greased baking sheets and bake in moderate oven.

Mrs. F. Van Vark

### Date Cookies

- |                            |                           |
|----------------------------|---------------------------|
| $1\frac{3}{4}$ c flour     | $\frac{1}{2}$ c sour milk |
| $\frac{1}{4}$ tsp salt     | $\frac{1}{2}$ c butter    |
| $\frac{1}{4}$ tsp cloves   | 1 c nuts                  |
| $\frac{3}{4}$ tsp cinnamon | 1 c dates                 |
| 1 egg                      | 1 c sugar                 |

Mix as any cooky dough, drop on greased pans and bake. Place a maraschino cherry on top of each cooky. Makes about thirty cookies.

Jennie Vos

### No. 2

- |                        |                           |
|------------------------|---------------------------|
| 2 c light brown sugar  | $\frac{1}{2}$ c sour milk |
| $\frac{1}{2}$ c butter | 1 c nuts                  |
| 2 eggs                 | 1 c hot water             |
| 2 c flour              | 1 tsp soda                |
| 1 c dates              | 2 squares chocolate       |

Cook together until thick, the water, soda and chocolate. Then add to same the rest of ingredients.

Mrs. Frank Den Adel

---

---

### Dutch Cookies

- |                 |                            |
|-----------------|----------------------------|
| 1 c butter      | 1 tsp vanilla              |
| 1 c white sugar | $\frac{1}{4}$ tsp soda     |
| 2 c flour       | $\frac{1}{4}$ c cold water |
- Roll very thin, slow even oven. Mrs., Ada Hurt Vander Linden

### Date Cookies

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 lb. chopped dates               | 2 eggs                       |
| 1 c sugar                         | $\frac{1}{4}$ c chopped nuts |
| 2-3 c lard or butter              | 1 tsp cinnamon               |
| 1 $\frac{1}{2}$ c flour           | 1 tsp cloves                 |
| 1 tsp soda                        | 4 tbsps hot water            |
| $\frac{1}{2}$ c raisins or citron |                              |
- Cream butter and sugar, add the well beaten egg and soda dissolved in hot water. Sift the flour to which has been added the spices. Add the dates, nuts and mix well. Drop by tsp in buttered pan, and bake in moderate oven. Marie Greiner

### Date Drops

- |                                  |                        |
|----------------------------------|------------------------|
| 2 eggs                           | 1 tsp vanilla          |
| 1 c sugar                        | $\frac{1}{4}$ tsp salt |
| 1 c chopped dates                | 2-3 c flour            |
| $\frac{1}{2}$ c broken nut meats | 1 tsp baking powder    |
- Beat the eggs and sugar for 3 minutes, add the rest of ingredients and drop portions three inches apart upon a well greased baking sheet. Bake in moderate oven for fifteen minutes. Roll in powdered sugar as soon as the drops are taken from oven. Hattie Vander Meulen

### Date Cookies

- |                                    |                     |
|------------------------------------|---------------------|
| 2 c brown sugar                    | 1 tsp cream tartar  |
| $\frac{3}{4}$ c butter (part lard) | 1 tsp salt          |
| 3 $\frac{1}{2}$ c flour            | 1 tsp vanilla       |
| $\frac{1}{2}$ c nut meats          | 1 c dates, cut fine |
| 1 tsp soda                         |                     |
- Form in long roll and let stand, slice thin when cold and bake. Mrs. Bert Baron



---

---

### Date Filled Cookies

- |                 |                    |
|-----------------|--------------------|
| ½ c brown sugar | 1 tsp soda         |
| ½ c shortening  | 1 c white sugar    |
| ½ c rich milk   | 1 egg              |
| 3½ c flour      | 2 tsp cream tartar |
| 1 tsp vanilla   |                    |

#### FILLING

- |             |           |
|-------------|-----------|
| 1 c dates   | ½ c water |
| 1 tsp flour | ½ c sugar |

Mix, roll thin, put cookies in pan, add 1 tsp filling, slightly spread and place cookies on top, bake. Mrs. J. F. Mowe

### Filled Cookies

- |                |                    |
|----------------|--------------------|
| 1 c sugar      | 1 tsp vanilla      |
| ½ c shortening | 2 tsp cream tartar |
| 1 egg          | ½ c milk           |
| 1 tsp soda     | 3½ c flour         |

Mix, roll thin, and shape. Place cookies in buttered pan. Place a tsp of filling on each, spread not too near edge. Place another on top and bake in usual way.

#### FILLING

- |                     |             |
|---------------------|-------------|
| 1 c chopped raisins | 1 tsp flour |
| ½ c sugar           | ½ c water   |

Cook until thick, stirring.

Cornelia Le Cocq

### Fig Filled Cookies

- |                    |                  |
|--------------------|------------------|
| 1 c sugar          | ½ tsp soda       |
| ½ c melted lard    | 2-3 c sweet milk |
| 1 tsp cream tartar |                  |

Flour to make dough which will roll thin. Cut with any shaped cookie cutter desired. Place in the center of each cookie a filling then place another cookie on top of it with edges even. Press the edges together and bake as any other cookie.

#### FILLING

- |                  |                   |
|------------------|-------------------|
| 1 c chopped figs | 2 tbsp flour      |
| ½ c sugar        | ½ c boiling water |

Mix the sugar and flour, stir it into hot water. When thoroughly blended allow to boil, add chopped figs and allow to cool before using.

Mrs. B. H. Sack

### Dutch Lace Cookies

- |                         |               |
|-------------------------|---------------|
| 5 oz. flour             | 5 oz. almonds |
| 10 oz. dark brown sugar | 1 tsp butter  |

Bake in a moderate oven, until light brown, do not roll but drop a teaspoonful of mixture about 4 inches apart in well buttered tins.

Artie Wormhoudt

---

---

### Easter Cookies

|            |                          |
|------------|--------------------------|
| 2 c flour  | 4 tsp soda               |
| 1 c butter | $\frac{1}{2}$ c sugar    |
| 1 egg      | $\frac{1}{2}$ c currants |

Mrs. L. Stegeman

### Fruit Ice Box Cookies

|                      |                                |
|----------------------|--------------------------------|
| 1 c fat              | 1 tsp salt                     |
| 2 c brown sugar      | 1 tsp baking powder            |
| 2 eggs               | $\frac{1}{2}$ tsp soda         |
| $\frac{1}{2}$ c milk | 1 c chopped dates (or raisins) |
| 2 tsp cinnamon       | 1 c nuts                       |
|                      | 1 c flour                      |

Mix as other recipes. Make into rolls and chill, cut and bake.

Mrs. Halbert

### Ginger Snaps

|              |                |
|--------------|----------------|
| 1 c sugar    | 1 tbsp vinegar |
| 1 c molasses | 1 tsp cinnamon |
| 1 c butter   | 1 tsp ginger   |
| 2 eggs       | 1 tsp soda     |

Dissolve the soda in a little warm water, add vinegar to soda, also a pinch of salt. Let it foam well, then add to dough. Mix, roll thin, bake quickly.

Mrs. C. Fisk

### Ginger Cookies

|                            |                |
|----------------------------|----------------|
| 2 c brown sugar            | 1 tsp cinnamon |
| 1 c sorghum                | 1 tsp soda     |
| $\frac{3}{4}$ c sour cream | 1 c butter     |
| 1 tsp ginger               | Salt           |

Mix with enough flour to keep from sticking to board when rolled, roll thin and sprinkle with sugar and roll it into round shape before cutting. Bake in a moderately hot oven.

Mrs. Vander Linden

### Ice Box Cookies

|                        |                    |
|------------------------|--------------------|
| 2 c brown sugar        | 1 tsp cream tartar |
| $\frac{3}{4}$ c butter | 2 eggs             |
| $\frac{1}{4}$ c lard   | 1 tsp soda         |
| 1 c nut meats          | 1 tsp vanilla      |
| $3\frac{1}{2}$ c flour |                    |

Mix all ingredients well, shape into a loaf and let stand over night. In morning, slice, put on greased pans and bake.

Mrs. C. L. Le Cocq



---

---

### Ice Box Cookies

|                 |                   |
|-----------------|-------------------|
| 2 c butter      | 1 tsp soda        |
| 2½ c sugar      | 1 tsp salt        |
| 3 eggs          | 1 c nuts, chopped |
| 5½ c flour      | 1 c dates         |
| 2 tbsp molassas | 1 tsp vanilla     |

Cream butter, sugar, add eggs, beat well, then add nuts, dates, flour and soda. Sift, add vanilla. Pack in bread pans, let stand over night. Cut in small pieces and flatten out thin with spoon. Bake in moderate oven. This makes six dozen. Mrs. W. W. Cook

### Kisses

|              |               |
|--------------|---------------|
| 2 egg whites | ½ c nut meats |
| 1 c sugar    | Flavoring     |

Beat eggs about 1-3 done, then add sugar a little at a time, continue beating until all sugar has been added and mixture stands up stiff. Then add nuts. Drop on buttered paper, bake in slow oven, then lift from paper. Mrs. J. Blommers

### Lace Cookies

|                   |                |
|-------------------|----------------|
| 1 lb. brown sugar | 1 c nuts       |
| ¼ lb. butter      | 1 tsp cinnamon |
| ½ c water         | 1 tsp nutmeg   |
| 1 c flour         |                |

Mix the butter and water, and add rest of ingredients. Butter a pan and drop the mixture from spoon, not too close. Bake in a moderate oven. This recipe will make sixty cookies.

Hattie Vander Meulen

### Jumbles

|                    |                           |
|--------------------|---------------------------|
| 1 c sugar          | 1 tsp vanilla             |
| 2 tsp butter       | ⅛ tsp salt                |
| 1 egg yolk         | 1 c crushed post toasties |
| ½ c ground peanuts | ½ tsp baking powder       |

Mix sugar, butter, egg yolk, and vanilla, then add peanuts, the Post Toasties and baking powder. Fold in beaten egg white. Bake on a greased baking sheet. Drop from spoon, pat down with a fork and they will come out all right. Mrs. H. J. Vanden Berg

### Oatmeal Cookies

- |                                          |                       |
|------------------------------------------|-----------------------|
| 2½ c rolled oats                         | 2 eggs ( one will do) |
| 1 c brown sugar                          | 1 tsp cinnamon        |
| 2½ c flour                               | ½ c warm water        |
| 1 c shortening (1-3 lard and 2-3 butter) | ½ tsp salt            |
|                                          | 1 tsp soda            |

#### FILLING

- |                      |           |
|----------------------|-----------|
| 1 lb. dates and figs | 1 c sugar |
| ½ c cold water       |           |

Soak oatmeal in beaten eggs, cream sugar and shortening and add the other ingredients, alternating liquid and dry, and spread dough into two parts. Roll ½ out as thin as possible, and spread with filling. Cook mixture for filling, roll out the other half. Cut in pieces 2 in. by 1 in. and bake in moderate oven. Mrs. J. V. Lankelma

### Oatmeal Cookies

- |                     |                   |
|---------------------|-------------------|
| 2 eggs              | 1 c raisins       |
| 1 c sugar           | 2 c oatmeal       |
| 1 c butter and lard | Pinch salt        |
| 7 tbsp sour milk    | 1 tsp cinnamon    |
| 2 c flour           | <i>1 tsp soda</i> |

Cream butter and sugar, add eggs and remaining ingredients. Drop from spoon and bake. Mrs. Van Drimmelen

### Oatmeal Cookies

- |                     |                |
|---------------------|----------------|
| 2 c brown sugar     | 1 tbsp sorghum |
| 1 c butter          | 3 c oatmeal    |
| 2 c flour           | ½ tsp soda     |
| 1 tsp baking powder | ½ c cold water |
| ½ tsp salt          | 1 egg          |

Drop in buttered pan and smooth over with a fork. Cornflakes may be used in place of oatmeal. *good* Mrs. T. Plette, Mrs. Bert Baron

### Peanut Cookies

- |               |                     |
|---------------|---------------------|
| ½ c butter    | 1 c ground peanuts  |
| 1½ c sugar    | ½ c milk            |
| 2 eggs        | 2½ c flour          |
| 1 tsp vanilla | 2 tsp baking powder |
| ¼ tsp salt    |                     |

Cream butter and sugar, add the other ingredients. Cut dough in small pieces, and flatten on to well greased baking sheets, space, 3 inches. Bake in a moderate oven for twelve minutes.

Minnie Vander Berg



---

### Post Toasties Cookies

- |                                                                 |                               |
|-----------------------------------------------------------------|-------------------------------|
| 2 egg whites beaten stiff                                       | 1 c cocoanut                  |
| $\frac{1}{2}$ c sugar                                           | 2 c post toasties rolled fine |
| One spoonful for a cooky, on buttered paper. Bake in slow oven. |                               |
| Hattie Vander Meulen                                            |                               |

### Pond Lily Tarts

- |                                                                                                                                                                                                                                                                                                                                                                                                            |                        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| 1 egg                                                                                                                                                                                                                                                                                                                                                                                                      | Pinch of baking powder |
| Salt                                                                                                                                                                                                                                                                                                                                                                                                       |                        |
| Mix egg, salt and baking powder, and all the flour the egg will hold. Take a small portion and roll out very thin. Cut in small circles 8 times, like for pie, taking care not to cut the center, place one circle over the other, press centers together. Fry in hot fat holding center down under fat with a knife handle. Drain, when ready to serve, fill center with crab or some other yellow jelly. |                        |

Leona Reuvers

### Rocks

- |                                                                            |                          |
|----------------------------------------------------------------------------|--------------------------|
| $\frac{3}{4}$ c butter                                                     | 1 tsp cinnamon           |
| 2 c sugar                                                                  | 3 c flour                |
| 3 eggs                                                                     | $1\frac{1}{2}$ c raisins |
| 1 tsp soda                                                                 | 1 c nuts                 |
| 1 tsp cloves                                                               |                          |
| Drop from spoon, on greased paper, leave a space between, for they spread. |                          |
| Mrs. S. F. Cole                                                            |                          |

### *choo* Sugar Cookies No. 1

- |                                                                |                                 |
|----------------------------------------------------------------|---------------------------------|
| 2 squares chocolate                                            | $\frac{1}{2}$ c flour           |
| 4 tbsp cocoa                                                   | $\frac{1}{4}$ tsp soda          |
| 1 c light brown sugar                                          | 2 c nuts                        |
| $\frac{1}{2}$ c butter                                         | 1 tsp vanilla                   |
| 1 egg                                                          | $\frac{1}{2}$ tsp salt          |
| $\frac{1}{2}$ c sour milk                                      | $\frac{1}{4}$ tsp baking powder |
| Place on greased baking sheets with spoon and bake 15 minutes. |                                 |

### ICING

- |                               |                                |
|-------------------------------|--------------------------------|
| 1 square chocolate melted     | $\frac{1}{2}$ c powdered sugar |
| 2 tbsp butter                 | $\frac{1}{2}$ tsp vanilla      |
| 1 tbsp water                  |                                |
| Spread on cookies while warm. |                                |
| Marie Wichart                 |                                |

---

## Sugar Cookies No. 2

- |                                                               |                        |
|---------------------------------------------------------------|------------------------|
| 2 c white sugar                                               | 1 c sour milk          |
| 1 c shortening ( $\frac{1}{2}$ butter and $\frac{1}{2}$ lard) | 2 c flour              |
| 1 tsp salt                                                    | 1 tsp baking powder    |
| 1 egg                                                         | $\frac{1}{2}$ tsp soda |

Mix sugar, shortening, and egg, sift flour, salt, baking powder and soda together. Add  $\frac{1}{2}$  the milk and  $\frac{1}{2}$  the flour and beat well. Then remainder of the milk and flour. Add just enough flour to make a soft dough, that can be rolled out very thin. Just before cutting sprinkle several handfuls of sugar over dough.

Mrs. G. Hankamp

## Santa Claus Cookies

- |                          |                            |
|--------------------------|----------------------------|
| 6 c flour                | 3 tsp cinnamon             |
| 3 c brown sugar          | $\frac{1}{2}$ tsp cloves   |
| 2 $\frac{1}{2}$ c butter | $\frac{1}{2}$ tsp allspice |

Add 2 c water and a little soda, bake in moderate oven.

Mrs. H. Vander Meulen

## Sour Cream Cookies

- |                |                         |
|----------------|-------------------------|
| 1 c sugar      | 2 $\frac{1}{2}$ c flour |
| 1 c sour cream | 1 tsp salt              |
| 1 tsp soda     | 1 tsp vanilla           |
| 1 c nuts       | 1 egg                   |

Drop by spoonfuls on greased pans, press down. Sprinkle with sugar and bake in quick oven.

Mrs. A. D. Versteeg

## White Sugar Cookies

- |                         |               |
|-------------------------|---------------|
| 1 $\frac{3}{4}$ c sugar | 1 tsp vanilla |
| 1 c butter              | 1 egg         |
| 2 2-3 c flour           |               |

Cream sugar and butter, add the beaten egg, add vanilla. Sift the baking powder thru the flour and make a loaf and let stand over night, and cut in thin slices and bake.

Mrs. M. T. Klein

## Sour Cream Cookies

- |                |            |
|----------------|------------|
| 1 c sugar      | 1 tsp soda |
| 1 c sour cream | 1 tsp salt |
| 1 egg          |            |

Take enough flour to make a soft batter. Roll out and cut  $\frac{1}{4}$  in. thick.

Hattie Vander Meulen



---

---

### Holland Tea Cookies

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 c butter                      | $\frac{1}{8}$ tsp salt            |
| $1\frac{3}{4}$ c white sugar    | $\frac{1}{2}$ c raisins           |
| $\frac{1}{2}$ c almonds         | $\frac{1}{2}$ candied orange peel |
| 2 eggs                          | $2\frac{1}{2}$ c flour            |
| $\frac{1}{4}$ tsp baking powder |                                   |

Beat together, sugar, butter, and eggs, add chopped raisins and thinly sliced almonds, also blanch them. Soak orange in boiling water, drain, slice very thin, then add flour and baking powder. Form into a roll leave over night. Next day slice and place on greased baking sheets and bake. (This recipe is copied from a Holland Cook book from Amsterdam Holland. Date 1804).

Mrs. A. N. Kuyper, Mrs. H. J. Vanden Berg

### Soft Ginger Cookies

- |              |                |
|--------------|----------------|
| 1 c sugar    | 1 tsp soda     |
| 1 c molasses | 1 tbsp vinegar |
| 1 c butter   | 1 tbsp ginger  |
| 1 egg        |                |

Dissolve soda in boiling water, mix like cooky dough, rather soft.

Mrs. P. A. Renaud

### Spiced Cookies

- |                            |                          |
|----------------------------|--------------------------|
| 2 c sugar                  |                          |
| 1 c butter                 | 2 tbsp sour milk         |
| 2 c currants               | 2 eggs                   |
| $\frac{1}{2}$ tsp nutmeg   | 1 tsp soda               |
| $\frac{1}{2}$ tsp cinnamon | $\frac{1}{2}$ tsp cloves |

Flour enough to roll.

Mrs. Marion Porter

### Scottish Fancies

- |                       |                           |
|-----------------------|---------------------------|
| 1 egg                 | $\frac{1}{4}$ tsp vanilla |
| $\frac{1}{2}$ c sugar | 2-3 tbsp melted butter    |
| 1 c rolled oats       | 1-3 tsp salt              |

Beat egg until light, add gradually the sugar, then stir in remaining ingredients. Drop mixture by teaspoonfuls on greased inverted pan, 1 inch apart. Spread into circular shape with a caseknife, first dipped in cold water. Bake in a moderate oven until delicately browned.

Mrs. H. W. Pietenpol

---

---

### Spritz Cookies

|               |                                 |
|---------------|---------------------------------|
| 12 oz. butter | 1 lb. flour                     |
| 12 oz. sugar  | $\frac{1}{4}$ tsp baking powder |
| 1 egg         | 1 tsp vanilla                   |

Mix ingredients and shape with cooky press and place on baking sheets and bake.

Mrs. H. J. Vanden Berg

### Spritz Cookies No. 2

|                                    |                     |
|------------------------------------|---------------------|
| 1 c butter                         | 1 tsp baking powder |
| $1\frac{1}{4}$ c light brown sugar | 1 egg               |
| $2\frac{1}{2}$ c flour             | 1 tsp vanilla       |

Mix ingredients and shape with cooky press, place on baking sheets and bake.

Mrs. P. H. Kuyper

### Santa Claus Cookies

|                          |                          |
|--------------------------|--------------------------|
| 11 oz. brown sugar       | $\frac{1}{2}$ tsp nutmeg |
| 11 oz. butter            | $\frac{1}{2}$ tsp soda   |
| 1 lb. flour              | $\frac{1}{2}$ c nuts     |
| 1 egg                    | 1 tsp cinnamon           |
| $\frac{1}{2}$ tsp cloves |                          |

Dissolve soda in hot water, mix the dough before, and shape in roll about 3 inches in diameter. When ready to bake cut in thin slices and smooth with a fork.

Mrs. T. Plette

### Doughnuts

|                       |                                  |
|-----------------------|----------------------------------|
| 1 c light brown sugar | $1\frac{1}{2}$ tsp baking powder |
| 2 eggs                | Little nutmeg                    |
| 1 c sweet milk        | Cinnamon                         |
| 2 tbsp melted butter  | 2 c flour                        |

If desired after frying, roll in powdered sugar in which a little cinnamon has been mixed. Do not use too much flour or powder.

Mrs. G. Van Vliet

### Doughnuts

|                     |              |
|---------------------|--------------|
| 4 eggs              | 3 tbsp cream |
| 1 c sugar           | 3 c flour    |
| 3 tsp baking powder |              |

Put the cream in cup and fill with milk. Drop from spoon into hot lard.

Mrs. A. N. Kuyper



---

---

### Potato Doughnuts

|                          |                        |
|--------------------------|------------------------|
| 2 tsp shortening         | $\frac{1}{2}$ tsp salt |
| 1 1-3 c sugar            | 1 egg                  |
| $\frac{1}{2}$ c milk     | $1\frac{1}{2}$ c flour |
| 2 potatoes               | 4 tsp baking powder    |
| $\frac{1}{4}$ tsp nutmeg |                        |

Cook and mash two medium sized potatoes. While hot mix with the potatoes two tsp shortening, when cool add the sugar, stir until soft and smooth. Then add milk and beaten egg. Sift flour, add baking powder, nutmeg, and salt, a little more or less flour may be needed. Mix as soft as can be handled and fry in usual manner.

Mrs. B. H. Sack

### Potato Doughnuts

|                       |                     |
|-----------------------|---------------------|
| 2 c potatoes mashed   | 2 c sugar           |
| Butter size of walnut | 3 tsp baking powder |
| 3 eggs                | 1 tsp salt          |
| 1 c milk              | 1 tsp nutmeg        |

Mix quite stiff. This makes 85 doughnuts.

Mrs. B. F. Brinkman

### Doughnuts

|                          |                             |
|--------------------------|-----------------------------|
| 1 qt. flour              | 1 tsp soda                  |
| 1 c sugar                | 1 egg                       |
| $\frac{1}{4}$ tsp ginger | Salt                        |
| 1 pt. sour milk          | $\frac{1}{4}$ c melted lard |

Fry in deep fat.

Mrs. H. P. Vander Meulen

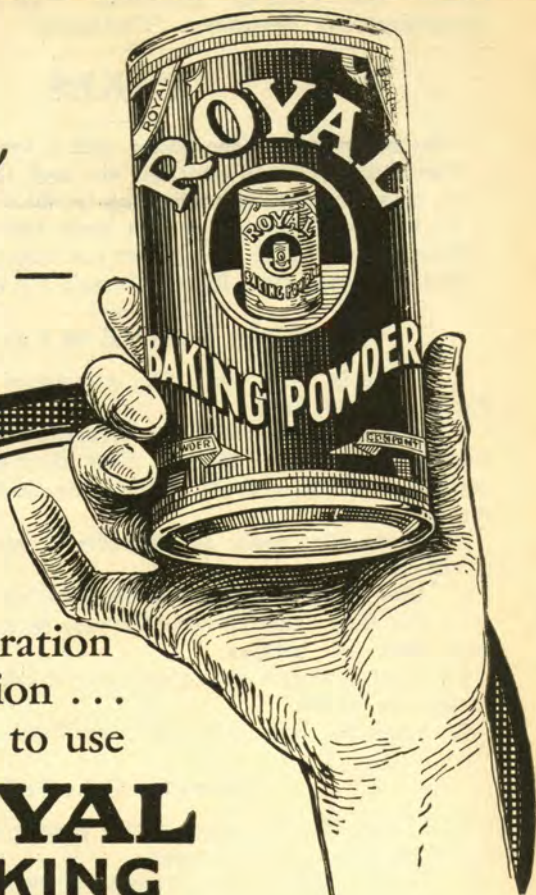
### Vet Bollen

|                     |              |
|---------------------|--------------|
| 2 eggs              | 1 tbsp sugar |
| 1 tsp salt          | 1 c raisins  |
| 4 tsp baking powder | 4 c flour    |

Take enough milk to make a stiff batter. Drop by spoonfuls in hot lard. .

Mrs. J. De Vries

*A family  
heritage —*



From generation  
to generation ...  
the advice to use

**ROYAL  
BAKING  
POWDER**

*Absolutely Pure*

has been handed  
down from mother  
to daughter!



---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## **CAKES**

"She measured out the butter with a very solemn air;  
The milk and sugar also; and she took the greatest care  
To count the eggs correctly, and to add a little bit!  
Of baking powder, which you know beginners oft omit,  
Then she stirred it all together and baked it full an hour;  
But she never quite forgave herself for leaving out the flour."

### **Things Essential in Cake Making**

1. Use only fresh eggs, fine granulated sugar, best butter and the best pastry flour.
2. Measure all ingredients accurately; the "Cooking School Cup" holds one-half pint. Measure flour after once sifting, fill the cup with a spoon, and level off with a knife, do not pack the flour in the cup.
3. Have pans ready and ingredients measured before beginning to mix the cake.
4. Always work butter to a cream before adding any sugar to it.
5. The flour and milk should always be added alternately, beating hard after each addition.
6. The last motion in mixing a butter cake is to fold in the stiffly beaten egg whites.
7. Small and layer cakes call for a hotter oven than thick ones.

### **Causes for Cake Failure**

1. Poor Grain—Too much baking powder, the wrong kind of flour, use of coarse granulated sugar.
2. Batch Curdles While Mixing—Weak and watery eggs, adding too quickly, failing to keep batter scraped down sides of bowl. The curdling of butter results in poor texture and grain.
3. Too Much or Too Little Moisture—Overcreaming shortening or eggs, improper baking temperature.
4. Dries out too Quickly—Mixture too stiff, excessive baking powder, baking in cool oven for too long period.
5. Cake Falls in Oven—Excessive richness, too much baking powder, cake is moved in oven before cell walls become set.
6. Coarse Grain—Sugar too coarse.
7. Cake Molds After it Stands—Underbaking, wrapping too warm.
8. Cake Settles or Shrinks After Taking From Oven—Excessive sugar, weak flour, underbaking.
9. Cake Splits Open While Baking—Batter too stiff, flour too strong, excessive heat during first part of baking.

---

---

## Angel Food

12 egg whites  
1½ c sugar  
⅓ tsp salt

1 c Swansdown pastry flour  
1 tsp almond extract  
1 tsp cream tartar

To the egg whites add salt. When half beaten add cream of tartar. Beat until stiff. Add the sugar which has been sifted, gradually. Sift, then measure flour. Sift five times then fold in gradually. Add extract. Bake in slow oven one hour. Mrs. J. P. Klein

## Marble Angel Food

1¼ c egg whites  
1 c plus 2 tbsp sugar  
½ tsp vanilla  
(white part)  
½ tsp salt  
1 tsp cream tartar  
6 egg yolks

½ c Swansdown cake flour  
(white part)  
2-3 c Swansdown flour  
(yellow part)  
1 tsp orange extract  
(yellow part)

Add salt to egg whites and beat until foamy. Add cream of tartar, beat until stiff but not dry. Carefully fold in the sugar and divide the mixture in two parts. To one part, carefully fold in ½ c Swansdown cake flour, sifted 5 times and ½ tsp vanilla. To the other fold in 6 beaten egg yolks, 2-3 c flour, sifted 5 times and ½ tsp orange extract. Put by spoonfuls into ungreased Angel pan, alternating yellow and white as in marble cake. Bake 60 minutes in a slow oven. Invert pan and let stand until cold before removing.

Mrs. J. P. Klein

## Chocolate Angel

12 egg whites  
2 c sugar  
½ c cocoa

1 c flour  
1 tsp cream tartar  
¼ tsp salt

Sift cocoa and sugar together with ½ cream of tartar, four times. Whip egg whites until stiff, add salt and other half of cream of tartar. Add sugar and cocoa then sifted flour folded in. Bake 45 minutes in Angel Food pan.

Mrs. J. P. Klein

## Mock Angel Food

1 c sugar  
1½ c pastry flour (sift then  
measure)

3 egg whites  
1 c boiling water  
3tsp baking powder

Sift together dry ingredients. Add boiling milk. Slide in beaten egg whites. Cut and fold into cake. Pour in ungreased pan and bake 40 minutes.

Mrs. John Klein



---

## Russian Tea Loaf

|              |                                           |
|--------------|-------------------------------------------|
| 8 egg whites | ½ tsp vanilla                             |
| 4 egg yolks  | 1 c pastry flour (sifted then<br>measure) |
| 1¼ c sugar   | 1-3 tsp cream tartar                      |
| ⅓ tsp salt   |                                           |
| ½ tsp lemon  |                                           |

Mix and bake like a sunshine cake. A few hours before serving, cut cake crosswise and between layers and on top put the following filling.

|             |                       |
|-------------|-----------------------|
| 1½ c milk   | ¼ c cold water        |
| 4 egg yolks | 1 tsp vanilla         |
| ¾ c sugar   | 2½ tsp gelatine       |
| ½ pt. cream | 1 rounding tbsp flour |

Heat milk, add beaten egg yolk to which sugar and flour have been added. Cook until thick. Take from stove and add gelatine which has been dissolved in cold water. Beat until smooth, when cold, add whipped cream and extract. Add cream just before serving. Beat filling smooth before adding cream or it may be lumpy.

Mrs. H. P. Van Der Meulen, Mrs. H. J. Rhynsburger

## Three Variations for Angel Food

1. Put slices of Angel Food on serving plates. Cover with whipped cream, and place a half of a canned peach in the center of each with the hollow down having filled with dates.

2. Cut Angel Food in squares, cover with powdered sugar frosting and roll in chopped peanuts.

3. Cut an Angel Food in thin layers crosswise. Soak 1 tsp gelatine in cold water. Heat 1 cup milk, take from fire and add gelatine. Cook until it is the consistency of thick sour cream. Whip ½ pt. cream, add ¼ c sugar and stir in gelatine mixture. Fill layers and frost entire cake. Place in refrigerator to harden.

Mrs. D. C. Renaud

## White Sponge Cake

|                     |                                      |
|---------------------|--------------------------------------|
| 12 egg whites       | 1 tsp lemon                          |
| 1½ tsp cream tartar | 1½ c sugar (sifted first)            |
| 1 tsp vanilla       | 1 c plus 1 tbsp flour (sifted first) |

Measure ingredients before commencing cake. Sift flour and cream of tartar five times. Sift sugar five times. Beat eggs until foamy, not dry. Sift in sugar very small quantities at a time. Beat. Sift in flour slowly now with long folding motion. Add flavoring few drops at a time. Bake in an Angel Food pan 55 to 60 minutes.

Mrs. A. N. Van Der Linden

---

### Mary Ann's Sponge Cake

2 eggs

½ c sugar

1 tsp vinegar

2 tsp water

½ c flour sifter 3 times with

¼ tsp baking powder

Beat whites and yolks separately. To the whites, add ¼ c sugar, and beat very light. Add to beaten yolks ¼ cup sugar, vinegar and water. Beat light. Beat all together, then fold flour in lightly. Bake 20 minutes in moderate oven. These should be baked in the Mary Ann shell pans.

Mrs. Grace Van Der Zyl, Mrs. Bert Baron

### Sunshine Sponge Cake

1½ c sugar

2-3 c water

1 tsp extract

6 egg whites

6 egg yolks

Salt

1 c Swansdown flour

Boil sugar and water until it forms a soft ball, pour over beaten egg whites and beat 10 minutes. Then stir in beaten yolks. Add flour and extract. Bake like Angel Food cake. Mary Kuyper

### Boiled Sponge Cake

Follow above recipe, adding grated lemon rind and juice of ½ lemon in place of vanilla extract. Mrs. R. S. Grundman

### Sponge Cake

1¼ c sugar

1 c water

Vanilla

¼ tsp salt

6 eggs

1 c flour

1 tsp cream tartar

Boil sugar and water until it threads, pour over beaten egg whites and beat until cool. Beat egg yolks to which add vanilla, then add to white mixture. Next sift flour, salt and cream of tartar together and add to above mixture. Pour into greased loaf pan and bake 1 hour. Mrs. Edw. S. Cook

### Economy Sponge Cake

2 c sugar

2-3 c water

4 eggs

1 tsp salt

2 tbsp lemon juice

2 2-3 c flour (pastry)

4 tsp baking powder

Beat egg yolks until thick. Add sugar gradually and continue beating. Add water and lemon juice. Add flour into which baking powder has been sifted. Add beaten egg whites last. Bake in a sheet in a slow oven. Nelle Klein



---

---

## Never Fail Sponge Cake

1 c sugar

1 c flour

4 eggs

Juice and rind of 1 lemon

Beat egg whites until stiff, add  $\frac{1}{2}$  c sugar. Beat yolks, add to them  $\frac{1}{2}$  c sugar, beating for 5 minutes. Add to yolks the juice and grated rind of lemon. Now beat well together the yolks and whites. Fold in flour. Just before putting in oven sprinkle on top a tbsp sugar.

Mrs. Wm. Bruinekool

## Sponge Cake

2 eggs

$\frac{1}{2}$  tsp salt

1 c sugar

$\frac{1}{2}$  c boiling water

1 c flour

1  $\frac{1}{2}$  tsp baking powder

$\frac{1}{2}$  tsp lemon extract

Beat yolks. Add sugar gradually. Add alternately the hot water and flour into which has been sifted the baking powder and salt. Add beaten egg whites. Bake in greased pan in very slow oven.

Jessie Klein

## Jelly Roll

1 c sugar

1 c flour

3 eggs

1 tsp baking powder

3 tbsp water

Beat egg yolks, mix with 1 tsp water, gradually add sugar, mix, add water, flour and beaten egg whites. Bake in dripping pan in quick oven. Have a dampened napkin ready, turn cake on it spread with jelly or orange filling and roll while hot. Wrap in cloth.

## ORANGE FILLING FOR ABOVE

Juice of 1 orange

1 tbsp cornstarch

Juice of  $\frac{1}{2}$  lemon

1 beaten egg

1 c sugar

$\frac{3}{4}$  c boiling water

1 tbsp flour

Lump butter

Mix sugar, flour and cornstarch together. Add gradually juices and egg, then boiling water and butter. Cook in double boiler until thick. When cold spread between cake.

Mrs. J. Ulrich

---

---

### Jelly Roll

- |                  |                        |
|------------------|------------------------|
| 5 eggs           | 1 tbsp lemon juice     |
| 1 c sugar        | Grated rind of 1 lemon |
| 1 c jelly        | $\frac{1}{4}$ tsp salt |
| 1 c sifted flour | Powdered sugar         |

Beat yolks until light, thick and lemon colored. Add lemon juice and continue beating until stiff. Beat egg whites until stiff, carefully fold in sugar, then beaten egg yolks. Fold in flour. Bake in large dripping pan lined with wax paper. When done turn cake out on a damp towel. Remove paper. Cut off crisp edges and spread with raspberry jelly. Roll. Sprinkle entire surface with powdered sugar.

Mrs. Nelle Klein

### Jelly Cake Roll

- |           |                             |
|-----------|-----------------------------|
| 3 eggs    | 3 tbsp cream                |
| 1 c sugar | 1 heaping tsp baking powder |
| 1 c flour | 1 tsp extract               |

Beat eggs until light and frothy. Add sugar and beat again. Stir in cream with another good beating, then flour sifted with baking powder. Flavoring. Bake in a long dripping pan in a moderate oven. When done, put cake on waxed paper. Sprinkle with sugar, spread with jelly while warm and roll. Keep paper around to keep in place.

Mrs. W. W. Kimmel

### Sunshine Cake

- |                      |                                |
|----------------------|--------------------------------|
| 1 c white sugar      | $\frac{1}{2}$ tsp salt         |
| 1 c good bread flour | $\frac{1}{2}$ tsp cream tartar |
| 1 tsp vanilla        | 5 egg yolks                    |
| 7 egg whites         |                                |

Sift flour and sugar four times. Beat egg whites until stiff, then add salt and cream of tartar. Beat yolks until light. Add the sifted sugar to the whites gradually, then fold in the yolks. Lastly fold in the flour lightly and add 1 tsp vanilla. Bake at first in a very slow oven, then increase the heat to 300 degrees Fahrenheit.

Mrs. M. J. Hoffman

### Sunshine Cake

- |                         |                    |
|-------------------------|--------------------|
| 11 egg whites           | 1 large c flour    |
| 6 egg yolks             | 1 tsp cream tartar |
| 1 $\frac{1}{2}$ c sugar | 1 tsp vanilla      |

Beat whites until nearly stiff. Add cream of tartar and continue beating. Add sugar well sifted, then yolks well beaten, then flour and vanilla. Bake in slow oven about 1 hour.

Mrs. F. M. Frush



---

---

### Chocolate Marshmallow Cream Roll

|              |                     |
|--------------|---------------------|
| 4 eggs       | 1 c Swansdown flour |
| 1 c sugar    | 1 tsp baking powder |
| 2 tbsp cocoa | 1 tsp vanilla       |
| 2 tbsp milk  | Salt                |

Beat eggs light without separating, gradually beat sugar into eggs, add milk, fold in the flour sifted with the baking powder, salt and cocoa. Turn into a baking pan lined with greased paper. Bake about 15 minutes in moderate oven. Turn onto a cloth or paper, trim off the crisp edges on the four sides, and when somewhat cool, spread with fluffy boiled icing for filling and roll like a jelly roll. Roll in the cloth and let stand  $\frac{1}{2}$  hour or longer. Spread chocolate icing over outside of roll. Mrs. Arthur Klein

### Chocolate Roll

|                          |               |
|--------------------------|---------------|
| 4 eggs beaten separately | 1 tbsp flour  |
| $\frac{1}{2}$ c sugar    | 1 tsp vanilla |
| 2 tbsp cocoa             | Whipped cream |

Into the well beaten egg yolks, stir sugar, cocoa, flour and vanilla in the order given. Fold in beaten egg whites. Bake in a 10x14 inch pan in a moderate oven, cool, spread with whipped cream. Roll and serve with whipped cream on top. It does not roll real well, let stand awhile after cream is spread. This roll can be made the day before it is used if after putting on the cream, place in tight pan and set in cool place. Will serve 8 or 10 persons. Mrs. G. H. Waechter

### Cocoa Roll

|              |         |
|--------------|---------|
| 2-3 c sugar  | 6 eggs  |
| 2 tbsp cocoa | Salt    |
|              | Vanilla |

Mix sugar and cocoa.. Beat egg whites stiff add cocoa mixture, one spoonful at a time. Beat egg yolks with salt and vanilla, add yolks to above mixture and beat with egg beater. Line an 8x12 inch pan with wax paper. Pour in mixture and bake in slow oven 20 minutes. When it rises 3 inches and falls back it is done. Take out of oven and set on a wet dish towel to cool, then take out of pan and spread with sweetened whipped cream flavored with vanilla. Roll up and cut in slices. Served topped with whipped cream sweetened and flavored. Serves 8 people.

#### SAUCE

|              |                       |
|--------------|-----------------------|
| 2-3 c sugar  | Vanilla               |
| 2 tbsp cocoa | $\frac{1}{2}$ c water |

Boil 5 minutes. May be served without sauce. Mrs. J. F. Dykstra

---

---

### Fluffy Boiled Icing

$\frac{3}{4}$  c sugar  
1-3 c boiling water

2 eggs  
 $\frac{1}{2}$  tsp vanilla

Dissolve sugar in boiling water. Let boil to soft ball stage. Pour syrup on the egg whites beaten very light. Beat continually until cold. Flavoring.

Mrs. Arthur Klein

### Queen's Chocolate Roll

5 eggs  
5 tbsp sugar

1 tsp vanilla  
5 tbsp cocoa

Add sugar to beaten yolks, beating constantly, add vanilla and cocoa. Beat whites very stiff, carefully fold into mixture. Pour into well buttered pan. Bake in moderate oven about 15 minutes. Loosen edges, invert pan on napkin, trim edges, turn top edge about an inch, press lightly, pick up napkin and bring towards you, this will roll cake perfectly, cool thoroughly, unroll, spread with sweetened whipped cream, reroll, cut in slices and serve whipped cream on each slice.

Mrs. Geo. Gaass

### Burnt Sugar Cake

$\frac{1}{2}$  c butter  
 $1\frac{1}{2}$  c sugar  
2 eggs  
1 c luke warm water

$2\frac{1}{2}$  c flour  
3 tbsp burnt sugar  
1 tsp vanilla  
2 tsp baking powder

Cram butter and sugar, add beaten egg yolks and water. Add 2 c flour and beat well for five minutes. Add burnt sugar and vanilla and beat again. Then add  $\frac{1}{2}$  c flour and baking powder, beat again. Then fold in whites of eggs.

Mrs. J. P. Klein

### Cheap White Cake

$\frac{1}{4}$  c butter  
1 c sugar  
 $1\frac{1}{2}$  c pastry flour

1 rounding tsp baking powder  
2 egg whites  
Flavor to taste

Put butter in cup, on this put the egg whites and fill cup with cold water. Sift dry ingredients twice and put butter, eggs and water over flour and beat five minutes.

Mrs. Dalzell



---

---

### Nougat Cake

- |                     |                |
|---------------------|----------------|
| ½ c butter          | 1 c cold water |
| 2 c sugar           | 4 egg whites   |
| 2½ c flour          | ½ tsp almond   |
| 2 tsp baking powder | ½ tsp vanilla  |

Take butter, sugar, flour and baking powder and stir until like corn meal. Add the water and the egg whites beaten stiff. Bake in layers.

*For method call* - Mrs. Bess Gaass

### Lady Baltimore Cake

- |              |                     |
|--------------|---------------------|
| 1 c butter   | 1 tsp extract       |
| 2 c sugar    | 3½ c flour          |
| 1 c milk     | 3 tsp baking powder |
| 4 egg whites | ¼ tsp salt          |

Cream butter, add sugar gradually. Sift together flour and baking powder and add to butter and sugar alternately with milk and flavoring, lastly add egg whites. Bake in 3 layers.

Mrs. Halbert

### White Cake (Layer)

- |                     |                 |
|---------------------|-----------------|
| ½ c butter (scant)  | 1 c cold water  |
| 1½ c sugar          | 4 egg whites    |
| 3 c pastry flour    | 1 tsp flavoring |
| 2 tsp baking powder |                 |

Cream butter and sugar. Add flour into which baking powder is sifted. Add water and fold in stiffly beaten egg whites. Bake in medium oven.

Mrs. D. C. Renaud, Mrs. J. Hesselink

### White Layer Cake

- |              |                     |
|--------------|---------------------|
| 2 c sugar    | 3 c flour           |
| ¾ c butter   | 6 tsp baking powder |
| 5 egg whites | 1 c milk            |
| ⅛ tsp salt   |                     |

Cream butter, add sugar, beaten egg whites. Add flour and baking powder and milk alternately. This makes two layers.

Mrs. H. J. Vanden Berg

H. C. PAYNE, M. D.

Glasses Scientifically Fitted

Residence Phone 337

Office Phone 337

Office, 717 Broadway,

Pella, Iowa

**H. O. WORMHOUDT**  
**DENTIST**

Phone 12

604 Franklin St.

---

**DR. J. M. COOK**  
**DENTIST**

Phones: Office 151    Residence Blue 176

---

**J. E. SHULTZ**  
**DENTIST**

Entrance South Side Security Bank  
PHONE 379

---

**DICK C. VAN ZANTE**  
**ATTORNEY**

PELLA,       -       -       -       IOWA

---

**TUNIS H. KLEIN**  
**Attorney at Law**

PELLA,       -       -       -       IOWA

---

**GEO. G. GAASS**  
**Attorney at Law**

---

**DR. T. G. FULTZ**  
**Graduate Veterinarian**

PHONES:    { Office 60  
                 { Res. 188



## White Cake

- |                        |                               |
|------------------------|-------------------------------|
| 1 c butter             | 1 tsp vanilla                 |
| 2 c sugar              | 1 tsp lemon extract           |
| 1 c milk               | $\frac{1}{2}$ tsp almond      |
| 3 tsp baking powder    | 3 c flour                     |
| $\frac{1}{4}$ tsp salt | 6 egg whites (stiffly beaten) |
- Cream butter, add sugar and beat, add milk, salt, extracts, flour and baking powder and beat 3 minutes. Lightly stir in stiffly beaten egg whites. Bake in moderate oven. Mrs. J. P. Klein

## Pineapple Upside Down Cake. (Serves 8 to 10)

- |                 |                                |
|-----------------|--------------------------------|
| 4 tbsp butter   | 1 c diced or crushed pineapple |
| 1 c brown sugar |                                |
- Place butter and sugar in frying pan, heat slowly until melted and mixed and add pineapple.

### CAKE BATTER

- |                        |                         |
|------------------------|-------------------------|
| $\frac{1}{4}$ c butter | 1 tsp vanilla           |
| $\frac{1}{2}$ c milk   | $\frac{1}{8}$ tsp salt  |
| $\frac{1}{2}$ c sugar  | 1 $\frac{1}{2}$ c flour |
| 1 egg                  | 2 tsp B. powder         |
- Cream butter and sugar, add egg, beat for 2 minutes. Add all remaining ingredients and beat 3 minutes. Pour over pineapple mixture in pan and bake in moderate oven 25 minutes. Turn upside down on a chop plate while cake is hot. Cool, when ready to serve place whipped cream and red cherry on top. Cut in wedge shaped pieces and serve with fork. Mrs. Verna Halbert Bird

## Pineapple Upside Down Cake. (Serves 20)

- |                               |                         |
|-------------------------------|-------------------------|
| 1 c butter                    | 1 c milk                |
| 2 c brown sugar               | 1 $\frac{1}{2}$ c sugar |
| 1 c diced pineapple (drained) | 2 tsp baking powder     |
| 1 c nuts                      | 1 tsp vanilla           |
| 1 c chopped dates             | 4 egg whites            |
| $\frac{1}{2}$ c butter        | $\frac{1}{8}$ tsp salt  |
| 2 c flour                     |                         |

Put 1 c butter in pan, when melted add brown sugar, boil and add pineapple, dates and nuts. Put on back of stove and simmer slowly while mixing the cake. Cream  $\frac{1}{2}$  c butter, add sugar gradually and beat well. Add sifted flour, baking powder and salt, and milk alternately. Add beaten egg whites and vanilla. Pour over fruit mixture and bake in moderate oven. When done, remove from pan immediately. To serve cut in squares and top with whipped cream.

Nelle Klein

---

### Prune Upside Down Cake

- |                       |                              |
|-----------------------|------------------------------|
| 1 egg                 | 2 tbsp melted shortening     |
| $\frac{1}{2}$ c sugar | Soaked pitted prunes         |
| 1 tsp baking powder   | 2tbsp melted butter          |
| 1 c flour             | $\frac{1}{2}$ c brown sugar  |
| $\frac{1}{4}$ c milk  | $\frac{1}{4}$ c chopped nuts |
| 1 tsp vanilla         |                              |

Beat egg until light, add sugar, beat until creamy. Sift and add dry ingredients alternately with the milk to the egg and sugar mixture. Beat well, add melted shortening and vanilla. Melt butter in cake pan, spread brown sugar and nuts evenly, cover with prunes. Pour on the cake batter and bake in moderate oven.

Mrs. Arthur Klein

### White Layer Cake

- |                        |                                                |
|------------------------|------------------------------------------------|
| $\frac{1}{2}$ c butter | 2 tsp baking powder                            |
| $1\frac{1}{4}$ c sugar | 1 tsp vanilla                                  |
| 1 c milk               | 4 egg whites (stiffly beaten and fold in last) |
| 2 c pastry flour       |                                                |

Cream butter and sugar and mix the rest of the ingredients in the order given. Mabel Cotton Clotier, Mrs. A. N. Vander Linden

### White Cake

- |                               |                     |
|-------------------------------|---------------------|
| 2 c sugar                     | 3 tsp baking powder |
| 1 c butter                    | 8 egg whites        |
| 1 c water                     | 1 tsp extract       |
| $3\frac{1}{2}$ c pastry flour |                     |

Cream butter, add sugar. Sift together 1 c flour and baking powder and add to the butter and sugar. Add the water, the remaining flour and extract,  $\frac{1}{2}$  tsp lemon and  $\frac{1}{2}$  tsp orange. Lastly add beaten egg whites. Bake in moderate oven. Mrs. M. T. Klein

## THE BELL CLOTHING HOUSE

PELLA'S LARGEST CLOTHIERS

The Store of Satisfaction

Mens and Boys High Grade Clothing and Furnishings Reasonable Prices.

**D. DEN ADEL & CO.**



---

---

### Orange Cake

- |                    |                     |
|--------------------|---------------------|
| 1 c butter (scant) | 2½ c flour          |
| 2 c sugar (scant)  | 2 tsp baking powder |
| 1 c milk           | 7 egg whites        |

Mix as any butter cake. Bake in moderate oven.

#### FILLING

- |             |                          |
|-------------|--------------------------|
| 1½ c sugar  | Grated rind of 2 oranges |
| 1.3 c water | Juice of 1 orange        |
| 3 egg yolks |                          |

Cook sugar and water until it hardens when dropped in cold water. Pour slowly into beaten egg yolks.. Beat until cold, add grated rind and orange juice. This filling seems thin but will harden.

Mrs. Wormhoudt

### Caramel Cake

- |                |               |
|----------------|---------------|
| 1½ c sugar     | ½ tsp soda    |
| ½ c butter     | 1 tsp vanilla |
| 2 c flour      | 3 egg whites  |
| ¾ c buttermilk |               |

Cream butter and sugar, add sour or butter milk. Dissolve soda in 2 tbsp hot water, add flour, vanilla and beaten egg whites. Bake in layers.

Mrs. M. T. Klein

### Large White Cake. (36 Squares)

- |                     |                     |
|---------------------|---------------------|
| 3 c sugar           | 5 tsp baking powder |
| 1 c butter          | 8 egg whites        |
| 4 c Swansdown flour | 1½ tsp flavoring    |
| 2 c water           |                     |

Cream sugar and butter. Add baking powder to water, stir until foamy and add to butter and sugar. Add flour and flavoring, lastly beaten egg whites. Bake in large flat pan.

Mrs. Will Van Sittert

### Plain Cake

- |                        |                      |
|------------------------|----------------------|
| 1 c sugar              | 2½ tsp baking powder |
| 4 tbsp softened butter | 1 tsp vanilla        |
| ½ c water              | 2 egg whites         |
| 1¾ c flour             | ¼ tsp salt           |

Put all ingredients into a bowl together, beat vigourously a few minutes, then bake in moderate oven.

Mrs. Arthur Klein

---

### Quick Cake

- |                         |                               |
|-------------------------|-------------------------------|
| 1-3 c soft butter       | 3 tsp baking powder           |
| 1 1-3 c brown sugar     | $\frac{1}{2}$ tsp cinnamon    |
| 2 eggs                  | $\frac{1}{2}$ tsp nutmeg      |
| $\frac{1}{2}$ c milk    | $\frac{1}{2}$ c chopped dates |
| 1 $\frac{3}{4}$ c flour |                               |

Put all ingredients in bowl at once and beat 3 minutes.

Mrs. J. P. Klein

### Date Cake

- |               |                     |
|---------------|---------------------|
| 1 pkg dates   | 1 c sugar           |
| 1 c hot water | 1 tbsp butter       |
| 1 tsp soda    | 1 egg               |
| 1 c nuts      | 1 tsp vanilla       |
| 2 c flour     | 2 tsp baking powder |

Chop dates. Pour over them the hot water, add the soda and let cool. Cream sugar and butter, add egg, vanilla and date mixture. Add the flour, nuts and baking powder. Bake 40 minutes.

Nelle Klein

### Burnt Sugar Cake

- |                         |                         |
|-------------------------|-------------------------|
| $\frac{1}{2}$ c butter  | 2 $\frac{1}{2}$ c flour |
| 1 $\frac{1}{2}$ c sugar | 1 tsp vanilla           |
| 2 eggs                  | 3 tbsp burnt sugar      |
| 1 c luke warm water     | 2 tsp baking powder     |

Cream butter and sugar, add beaten egg yolks and water. Add 2 c flour and beat well for five minutes. Add burnt sugar and vanilla and beat again. Then add  $\frac{1}{2}$  c flour and baking powder. Beat again and fold in whites of eggs.

Mrs. J. P. Klein

### Gold Cake

- |                        |                         |
|------------------------|-------------------------|
| 9 egg yolks            | $\frac{1}{2}$ c milk    |
| $\frac{1}{2}$ c butter | 1 tsp orange extract    |
| $\frac{1}{4}$ tsp salt | 1 $\frac{3}{4}$ c flour |
| 1 c sugar              | 3 tsp baking powder     |

Sift flour before measuring. Beat egg yolks until thick. Mix like butter cake.

ICING—Juice and  $\frac{1}{2}$  grated orange rind thickened with powdered sugar.

Mrs. W. C. Ver Ploeg



---

---

### Gold Cake

|                          |                     |
|--------------------------|---------------------|
| 8 egg yolks              | 2½ c pastry flour   |
| 1¼ c sugar               | 4 tsp baking powder |
| ¾ c butter or substitute | ½ tsp lemon extract |
| ¾ c milk                 |                     |

Sift flour once, measure, add baking powder and sift three times, cream butter, add sugar and cream thoroughly. Beat egg yolks until light, add to creamed butter and sugar and beat. Add flower, then milk and flour alternately and beat hard. Put at once into slow oven (325 degrees F.) and bake 30 to 40 minutes. Bake in layers.

Mrs. J. P. Klein

### Lily Cakes (35 cakes)

|           |                     |
|-----------|---------------------|
| 4 eggs    | ½ tsp baking powder |
| 1 c sugar | Flavor to taste     |
| 1 c flour |                     |

Beat whites and yolks of eggs separately. Mix with sugar, add flour into which baking powder has been sifted. Butter the bottom of a dripping pan, drop a dessert spoonful of dough in pan and spread to the size of a teacup. Bake in a quick oven but not too hot. When done remove quickly one at a time. Roll in shape of a calla lily, bend a little and hold in place with a toothpick. Before serving fill with whipped cream sweetened and flavored and place a yellow candy in center of cream.

Mrs. Josie Jordan Dunn

### Cocoanut Cake

|                            |                     |
|----------------------------|---------------------|
| ½ c butter                 | 1½ c pastry flour   |
| ½ c sugar                  | 1 tsp vanilla       |
| 2 eggs (beaten separately) | 2 tsp baking powder |
| ½ c milk                   |                     |

Measure flour after sifting three times. Mix as a butter cake. Sprinkle sugar, cocoanut and cinnamon over top and bake.

Mrs. Wm. Bruinekool

### German Nut Cake

|                    |                      |
|--------------------|----------------------|
| 4 eggs             | 1 tsp almond         |
| ¾ c sugar          | 1 c nuts             |
| 1 tsp vanilla      | 1 c raisins or dates |
| ½ c cracker crumbs | ½ tsp baking powder  |

Beat yolks and sugar very light, add nuts, fruit, cracker crumbs, extract and baking powder, then fold in beaten egg whites. Bake in moderate oven.

Mrs. S. F. Cole

---

## Victory Cake

|                               |                              |
|-------------------------------|------------------------------|
| 4 eggs                        | 2 c flour                    |
| 2 c sugar                     | 1 rounding tsp baking powder |
| 1 c water                     | (added to beaten egg whites) |
| 1 tsp vanilla, added to water |                              |

Beat egg yolks with sugar, add 2 or 3 tbsp of water and vanilla and beat until creamy, then beat flour and remaining water in alternately. Lastly fold in beaten egg whites and baking powder. Bake 1 hour in ungreased pan like Angel Food. Mrs. H. H. Geelhoed

## Daisy Cake

|                        |                                  |
|------------------------|----------------------------------|
| $\frac{1}{2}$ c butter | 1 c flour                        |
| $\frac{1}{2}$ c sugar  | $1\frac{1}{4}$ tsp baking powder |
| 1 tsp flavoring        | 4 egg whites                     |
| 1-16 tsp salt          | $\frac{3}{4}$ c sugar            |
| 4 egg yolks            | $\frac{1}{2}$ tsp vanilla        |
| 3 tbsp milk            |                                  |

Mix as any butter cake. Before putting in the oven, beat egg whites until dry, add sugar and vanilla, spread over cake and bake in slow oven.

Nelle Klein

## Pineapple Cake

|                            |                                 |
|----------------------------|---------------------------------|
| 2 c sifted Swansdown flour | 2-3 c milk                      |
| 3 tsp baking powder        | $\frac{1}{2}$ tsp vanilla       |
| $\frac{1}{2}$ c butter     | $\frac{1}{2}$ tsp lemon extract |
| 1 c sugar                  | 3 egg whites (stiffly beaten)   |

Sift flour once, measure, add baking powder and sift three times. Cream butter thoroughly, add sugar gradually, creaming well after each addition. Add flour and milk alternately a small amount at a time. Mix thoroughly after each addition. Add flavoring and fold in egg whites. Bake in a greased pan 8 inches square and 2 inches deep for 50 or 55 minutes. Cover the squares with following filling.

## PINEAPPEL FILLING

|                               |                                   |
|-------------------------------|-----------------------------------|
| $\frac{1}{2}$ c sugar         | 4 slices pineapple cut into small |
| $\frac{1}{4}$ c water         | cubes                             |
| $\frac{1}{2}$ tsp lemon juice |                                   |

Cook sugar and water until it forms a soft ball in cold water. Add pineapple and continue cooking until it forms a thick syrup. Be careful that it doesn't turn dark. When cold add lemon juice and spread on cake, top with a soft boiled icing. Mrs. J. P. Klein



---

---

### Quick Cake

- |                            |                     |
|----------------------------|---------------------|
| 1 egg                      | 2 tsp baking powder |
| Thin cream                 | 1 c sugar           |
| 1 c sifted flour (heaping) | Vanilla             |

Break egg in cup, fill cup with thin cream, beat well, add sifted flour and baking powder and sugar. Mix well, add vanilla. Serve with whipped cream or as a strawberry short cake.

Mrs J. H. Van Vleit

### Chocolate Cake

- |                               |                                               |
|-------------------------------|-----------------------------------------------|
| 2 c sugar                     | 2 c flour sifted with 1 tsp                   |
| $\frac{1}{2}$ c butter        | baking powder                                 |
| $\frac{1}{4}$ c boiling water | 2 $\frac{1}{2}$ squares chocolate of .4 tbasp |
| 3 eggs (well beaten)          | cocoa                                         |
| 1 tsp vanilla                 | $\frac{1}{2}$ tsp soda                        |
| $\frac{1}{2}$ c milk          | $\frac{1}{2}$ c boiling water                 |

Mix butter and sugar enough so it is in lumps. Add the  $\frac{1}{4}$  c boiling water, eggs, milk and flour alternately. Cover chocolate with  $\frac{1}{2}$  c boiling water, soda and vanilla. Add to the flour mixture. Bake in moderate oven.

Mrs. H. Paul Scholte

### Treasure Cake

- |                 |                     |
|-----------------|---------------------|
| 1 c sugar       | 1 tsp salt (scant)  |
| 2 eggs          | 2 tsp baking powder |
| 1 c sweet cream | 1 tsp flavoring     |
| 2 c flour       |                     |

Beat egg yolks, add cream and sugar and beat until thick. Add flavoring, then flour, salt and baking powder sifted together. Fold in stiffly beaten egg whites. Bake in loaf or layers in moderate oven. A burnt sugar cake can be made by adding 2 or 3 tbasp of burnt sugar syrup. If batter seems too stiff add a little cold water.

Mrs. Hattie Van Wyke

### Eggless Cake

- |                        |                        |
|------------------------|------------------------|
| 2 c sugar              | 4 tsp baking powder    |
| $\frac{1}{2}$ c butter | $\frac{1}{2}$ tsp soda |
| 2 c milk               | 1 tsp flavoring        |
| 4 c flour              |                        |

Mix as any butter cake.

Johanna De Nooy

---

---

### Chocolate Cake

*Very good.*

2 c sugar  
 $\frac{1}{2}$  c butter  
 $\frac{1}{4}$  c boiling water  
3 squares chocolate  
 $\frac{1}{2}$  tsp soda  
 $\frac{1}{2}$  c boiling water

3 eggs  
 $\frac{1}{2}$  c milk  
 $2\frac{1}{2}$  c flour  
1 tsp baking powder (rounded)  
1 tsp vanilla.

Take 3 squares chocolate, add soda and  $\frac{1}{2}$  c boiling water. Let cool. Cream butter and sugar, add  $\frac{1}{4}$  c boiling water, beat, add 3 eggs well beaten, milk, flour and baking powder and then the cooled chocolate mixture.

Mrs. Henry Cox, Mrs. Geo. Gaass

### Chocolate Cake

$1\frac{1}{2}$  c sugar  
 $\frac{3}{4}$  c butter  
3 eggs  
 $2\frac{1}{2}$  c flour  
1 c sour milk

2 squares chocolate  
1 tsp vanilla  
1 tsp soda dissolved in 1-3 c  
boiling water

Cream sugar and butter, drop in the eggs and beat. Add sour milk, flour and vanilla. Add chocolate melted over hot water and soda. Bake in moderate oven.

Nelle Klein

### Chocolate Cake

2 eggs  
1 c sugar  
1 c sour milk  
1 tsp vanilla  
 $\frac{1}{8}$  tsp salt

$1\frac{1}{2}$  c flour  
2 squares chocolate  
1 tbs butter  
1 tsp soda

Beat eggs, add sugar and vanilla, then milk and flour alternately. Melt chocolate and butter and add last. Bake in slow oven.

Mrs. R. S. Grundman

## THE GREAT SIXES

Standard Sixes, Victory Sixes, Senior Sixes

DODGE BROTHERS

Nash, Whippet, Willys Knight

A. B. Van Houweling Auto Co.

Phone 163

AAA Service



### Chocolate Potato Cake

- |                       |                            |
|-----------------------|----------------------------|
| 2 c sugar             | 2 tsp cinnamon             |
| 1 c butter (scant)    | 2 tsp cloves               |
| 1 c potatoes (mashed) | $\frac{1}{2}$ tsp allspice |
| 3 eggs                | $\frac{1}{2}$ tsp nutmeg   |
| $\frac{1}{2}$ c milk  | 1 tsp vanilla              |
| 2 c flour             | $\frac{1}{2}$ c cocoa      |
| 2 tsp baking powder   | 1 c English walnuts        |

Cream sugar and butter, add eggs, mashed potatoes and milk. Sift together flour, baking powder, spices and cocoa, and add slowly. Add nuts and vanilla. Bake in greased loaf pan 1 hour, or in layer cake tins  $\frac{1}{2}$  hour.

Mrs. H. H. Sadler

### Creole Whipped Cream Cake

- |                            |                     |
|----------------------------|---------------------|
| $\frac{1}{2}$ c shortening | 2 eggs              |
| 1 c sugar                  | 3 tsp baking powder |
| $1\frac{3}{4}$ c flour     | 1 tbsp cocoa        |
| $\frac{3}{4}$ c milk       | 1 tsp cinnamon      |

Cream shortening, add sugar and egg yolks and beat well. Sift together flour, baking powder, cocoa and cinnamon and add alternately with the milk. Fold in beaten egg whites. Bake in 2 greased layer cake pans and bake in moderate oven. Put together with the following.

#### COCOA WHIPPED CREAM

- |                      |                           |
|----------------------|---------------------------|
| 4 tbsp cocoa         | $\frac{1}{2}$ tsp vanilla |
| 1-3 c powdered sugar | 1 c whipped cream         |

Mrs. Paul Scholte, Mrs. Geo. Gaass

## Use ON TOP FLOUR

in your baking recipes and you will be assured of the very best results. Guaranteed absolutely and positively or money refunded.

Milled in your home town from wheat raised in your own community. Doesn't this appeal to you?

### J. BLOMMERS & CO.

---

### Chocolate Cake

|                     |                              |
|---------------------|------------------------------|
| 1½ c sugar          | ½ c sour milk                |
| ½ c butter          | 1 tsp vanilla                |
| 2 beaten eggs       | 2 squares chocolate (melted) |
| 2 c flour           | 1 c boiling water            |
| 1 tsp baking powder | 1 tsp soda                   |
|                     | 2 tsp cocoa                  |

Cream sugar and butter, add beaten eggs, then sour milk, vanilla and soda dissolved in a little hot water. Sift in the dry ingredients, add melted chocolate and lastly the boiling water. Bake in layers.

Mrs. M. T. Klein

### Sour Cream Chocolate Cake

|                     |                |
|---------------------|----------------|
| 2 c sugar           | 3 c flour      |
| 2 tsp soda          | 2 eggs         |
| ¾ tsp salt          | 2 c sour cream |
| 1 tsp baking powder | 2 tsp vanilla  |
| 2-3 c cocoa         |                |

Beat egg yolks until light, add sour cream and vanilla, then sifted dry ingredients. If cream is very thick add a little water. Lastly add beaten egg whites. Bake in 2 layers in a moderate oven.

Mrs. Hattie Van Wyke

### Chocolate Sour Cream Cake

|                     |                              |
|---------------------|------------------------------|
| 1 c sugar           | ½ tsp soda                   |
| 2 eggs              | 1¼ c flour                   |
| 2-3 c sour cream    | 2 squares chocolate (melted) |
| 1 tsp baking powder |                              |

Make in order given and bake in moderate oven. Mrs. D. C. Renaud

### Mystery Cake

|               |                             |
|---------------|-----------------------------|
| 1½ c sugar    | ¼ tsp salt                  |
| ½ c butter    | 2 tbsp baking powder        |
| 1 c milk      | 1 egg yolk                  |
| 1 tsp vanilla | 1 egg white                 |
| 2½ c flour    | 1 square chocolate (melted) |

Add chocolate to 1-3 of the batter and dab the chocolate over the white batter, making a marble effect.

Mrs. J. P. Klein



### Devil's Food Cake

- |                        |                           |
|------------------------|---------------------------|
| $\frac{1}{2}$ c butter | 2 tsp baking powder       |
| $1\frac{1}{4}$ c sugar | 1 tsp soda (scant)        |
| $\frac{3}{4}$ c milk   | $\frac{1}{2}$ c cocoa     |
| 2 c flour              | $\frac{1}{2}$ c hot water |
| 2 eggs                 |                           |

Cream butter, add sugar, egg yolks and milk in order given. Dissolve cocoa in hot water and add to butter mixture. Sift in the flour and baking powder, then add soda dissolved in 2 tbsp hot water. Fold in beaten egg whites.

Mrs. Geo. Sterrenberg

### Devil's Food Cake

- |                                                         |                                            |
|---------------------------------------------------------|--------------------------------------------|
| 1 c sugar                                               | 1 tsp soda dissolved in a little hot water |
| 1-3 c butter                                            | $\frac{1}{8}$ tsp salt                     |
| 1 egg                                                   | $\frac{1}{2}$ tsp baking powder            |
| 2 tbsp cocoa dissolved in $\frac{1}{2}$ c boiling water | $1\frac{1}{2}$ c flour                     |
| $\frac{1}{2}$ c sour milk                               | 1 tsp vanilla                              |

Cream butter, add sugar, beaten egg, sour milk and dissolved cocoa. Sift in dry ingredients, add soda and vanilla.

Mrs. J. R. Mulder

### Devil's Food Cake

- Part I
- 1 c brown sugar
  - 1 c grated chocolate
  - $\frac{1}{2}$  c sweet milk

- Part II
- 1 c brown sugar
  - $\frac{1}{2}$  c butter
  - $\frac{1}{2}$  c milk
  - 2 c flour
  - 2 tsp soda
  - 3 eggs (save 2 whites for frosting)

Dissolve part I over fire. moderate oven.

Cool and add part II. Bake in a moderate oven.

Mrs. R. S. Grundman

### Nut Fudge Cake

- |                            |                              |
|----------------------------|------------------------------|
| 2 c sugar                  | $2\frac{1}{2}$ c flour       |
| 2-3 c butter               | $\frac{1}{2}$ c cocoa        |
| 3 eggs (beaten separately) | 2 tsp baking powder          |
| 1 c milk                   | $\frac{1}{2}$ c chopped nuts |

Cream butter and sugar, add egg yolks and beat. Add milk and flour. Dissolve cocoa in hot water, add nuts and beaten egg whites.

Mrs. Grace Vander Zyl

---

### Marble Cocoa Cake

- |                            |                           |
|----------------------------|---------------------------|
| 2 c flour (sifted 5 times) | 1 c milk                  |
| 1 c sugar                  | $\frac{1}{2}$ tsp vanilla |
| $\frac{1}{2}$ c butter     | 3 tsp baking powder       |
| 3 egg whites               |                           |

Cream butter and sugar, sift baking powder and flour and add alternately with milk, add flavoring and beaten egg whites. Separate batter and to  $\frac{1}{2}$  of batter add 3 tsp cocoa,  $\frac{1}{2}$  tsp each nutmeg, cinnamon and allspice and  $\frac{1}{4}$  tsp soda. Beat well and drop into a buttered pan first a spoonful of white batter and then dark batter until all is used.

Mrs. Gradus Klein

### Black Chocolate Cake

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 $\frac{1}{2}$ c sugar | $\frac{1}{2}$ c milk             |
| 2 c flour               | 2 eggs                           |
| 1 tsp soda              | $\frac{1}{2}$ c grated chocolate |
| 1 tsp vanilla           | $\frac{1}{2}$ c milk             |
| $\frac{1}{2}$ c butter  |                                  |

Mix sugar and butter. Drop in eggs. Add milk and flour. Cook  $\frac{1}{2}$  c milk and grated chocolate until thick. Add to cake mixture and last of all the soda dissolved in hot water.

Mrs. Herman Rietveld

### Chocolate Cake

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 2 c light brown sugar            | $\frac{1}{2}$ c water           |
| $\frac{1}{2}$ c butter           | 2 c pastry flour                |
| 2 eggs                           | 1 tsp vanilla                   |
| 1 tsp soda                       | $\frac{1}{2}$ c sour milk       |
| 1 $\frac{1}{2}$ square chocolate | $\frac{1}{4}$ tsp baking powder |

Cream butter, add sugar, add egg yolks, melt chocolate and add. Add sour milk in which soda is dissolved, add water and flour with baking powder alternately. Add vanilla and fold in beaten egg whites.

Mrs. C. Aschenbrenner, Mrs. Wm. Bruinekool



---

---

## SMALL CAKES

### Indians

- |                     |                    |
|---------------------|--------------------|
| ½ c butter          | Pinch of salt      |
| 2 squares chocolate | 1 c nuts           |
| 1 tsp vanilla       | ½ c unsifted flour |
| 2 eggs              |                    |
| 1 c sugar           |                    |

Melt butter and chocolate. Beat together eggs and sugar. Mix the two mixtures. Add salt, flour, vanilla and nuts. Spread. Bake 15 minutes in moderate oven. Cut in squares.

Mrs. C. D. Renaud

### Date Bars

- |           |                     |
|-----------|---------------------|
| 3 eggs    | 1 c dates           |
| 1 c flour | 1 tsp baking powder |
| 1 c sugar | 1 c nuts            |
- Spread. Bake 15 minutes in moderate oven. Cut in squares and roll in powdered sugar.

Mrs. D. C. Renaud

### Date Cakes

- |                |                       |
|----------------|-----------------------|
| 1 lb. dates    | 1 tsp soda            |
| 1 egg (beaten) | 1¾ c flour            |
| ⅓ tsp salt     | 1½ c sugar            |
| 2 c water      | 1½ tsp soda in flour. |
| 1 c nuts       |                       |

Boil dates, water and soda. Let cool. Add the other ingredients. Bake in muffin pans. Serve with sauce.

### SAUCE

- |                  |               |
|------------------|---------------|
| 1 c brown sugar  | 2 c water     |
| 2 tsp cornstarch | 1-16 tsp salt |
| 1 tbsps butter   | 1 tsp extract |

Mrs. Arthur Kaldenberg

### Sour Cream Tea Cakes

- |                             |                     |
|-----------------------------|---------------------|
| 1 c sour cream              | 1½ c flour          |
| 2 eggs                      | 1 c sugar           |
| Flavoring, almond preferred | ½ tsp salt          |
| ½ tsp soda                  | 2 tsp baking powder |

Mix soda with cream, add sugar and beaten eggs, sift flour, salt and baking powder and combine with sour cream mixture. Bake in muffin pans.

Mrs. E. S. Cook

---

---

### Sour Cream Drop Spice Cakes

|                        |                          |
|------------------------|--------------------------|
| 1-3 c butter           | $\frac{1}{2}$ tsp cloves |
| 1 tsp vanilla          | 1 c raisins              |
| $1\frac{1}{2}$ c flour | 2 egg yolks              |
| 2 tsp cinnamon         | $\frac{1}{8}$ tsp salt   |
| 1 c light brown sugar  | 1 tsp soda               |
| 2-3 c sour cream       | $\frac{1}{2}$ c nuts     |

Cream butter, add sugar, egg yolk, vanilla and sour cream. Add the rest of the ingredients. Beat 2 minutes. Fill greased muffin pans  $\frac{1}{2}$  full. Bake in moderate oven 15 minutes. Mrs. D. C. Renaud

### Eggless Gems

|                              |                          |
|------------------------------|--------------------------|
| $1\frac{1}{2}$ c brown sugar | $\frac{1}{8}$ tsp nutmeg |
| 1 c water                    | $\frac{3}{4}$ tsp salt   |
| $\frac{1}{2}$ c butter       | $\frac{1}{2}$ tsp cloves |
| $\frac{1}{4}$ c lard         | 1 c raisins              |
| 1 tsp cinnamon               |                          |

Boil for one minute the above ingredients add  $\frac{1}{2}$  tsp soda, 2 tsp baking powder, 2 c flour,  $\frac{1}{2}$  c nuts. Bake in buttered gem pans.

Mrs. F. F. Carpenter

### Orange Cakes

|                              |                        |
|------------------------------|------------------------|
| 1 c sugar                    | 2 eggs (beaten)        |
| $\frac{1}{2}$ c orange juice | 1 tsp baking powder    |
| 3 tbsp butter                | $1\frac{1}{2}$ c flour |

Grated rind of 1 orange

If there is not enough orange juice to make  $\frac{1}{2}$  cup add water. Bake in gem pans. Frost or drop in powdered sugar.

Mrs. G. H. Waechter

### Butter Scotch Squares

|                        |                      |
|------------------------|----------------------|
| $\frac{1}{2}$ c butter | 2 tsp baking powder  |
| $\frac{1}{2}$ c flour  | 2 eggs               |
| 2 c brown sugar        | $\frac{1}{2}$ c nuts |

Melt butter, add sugar. Let boil. Cool. Add eggs and beat well. Add flour, baking powder and nuts. Pour in square cake pan and bake in a moderate oven 20 to 30 minutes. When cold cut in squares. Leave in pan until ready to serve.

Mrs. J. H. Van Vleit



---

### Chocolate Brownies

|                        |                      |
|------------------------|----------------------|
| $\frac{1}{4}$ c fat    | $\frac{1}{4}$ c milk |
| 1 c sugar              | 2 squares chocolate  |
| 2 eggs                 | 1 c flour            |
| 1 tsp vanilla          | $\frac{1}{2}$ c nuts |
| $\frac{1}{8}$ tsp salt |                      |

Cream fat and sugar for 2 minutes. Add eggs well beaten, vanilla, salt and milk and beat for 2 minutes. Add the rest of the ingredients and beat 2 minutes. Pour into a shallow baking pan which has been fitted with waxed paper. Bake in a moderately slow oven for 30 minutes. Cool and cut in squares. Cover with chocolate frosting.

Mrs. John Onstine

### Roxbury Cakes

|                          |                                  |
|--------------------------|----------------------------------|
| 2 eggs                   |                                  |
| $\frac{1}{2}$ c sugar    | $\frac{1}{8}$ tsp nutmeg         |
| $\frac{1}{4}$ c butter   | $\frac{3}{4}$ c raisins          |
| $\frac{1}{2}$ c molasses | $\frac{1}{2}$ c milk             |
| $1\frac{3}{4}$ c flour   | $\frac{1}{2}$ tsp cloves         |
| 1 tsp cinnamon           | $1\frac{1}{2}$ tsp baking powder |
| $\frac{1}{2}$ tsp soda   | $\frac{1}{2}$ c English walnuts  |

Cream butter and sugar, add beaten egg yolks, soda, molasses and milk. Mix and sift dry ingredients and add. Add beaten egg whites then raisins and nuts.. Makes about 20 small cakes.

Mrs. A. N. Vander Iinden

### Post Toastie Cookies

|              |                           |
|--------------|---------------------------|
| 3 egg whites | 2 c post toasties         |
| 1 c sugar    | $\frac{1}{2}$ tsp vanilla |
| 1 c cocoanut | $\frac{1}{8}$ tsp salt    |

Whip eggs until stiff, gradually add 1 c sugar. Fold in cocoanut and post toasties. Bake in gem pans in slow oven.

Mrs. J. P. Klein

### White Cup Cakes

|                           |                      |
|---------------------------|----------------------|
| $\frac{1}{4}$ c butter    | $\frac{1}{2}$ c milk |
| $\frac{3}{4}$ c sugar     | 1 2-3 c flour        |
| 2 egg whites              | 2 tsp baking powder  |
| $\frac{1}{2}$ tsp vanilla |                      |

Mix as butter cake. Bake in gem pans. Freda Carpenter

---

---

### Lady Fingers

|                      |                           |
|----------------------|---------------------------|
| 3 egg whites         | 1-3 c flour               |
| 2 egg yolks          | $\frac{1}{4}$ tsp vanilla |
| 1-3 c powdered sugar | $\frac{1}{8}$ tsp salt    |

Beat egg whites until stiff and dry, continue beating while slowly adding sugar and vanilla. Beat yolks until thick and lemon colored. Carefully fold egg yolks in the egg whites. Put flour and salt in sifter and sift into the egg mixture, folding gently until thoroughly mixed. Stirring or beating the mixture will make it too thin. Place in unbuttered lady finger pans. Bake 10 minutes in moderate oven. While still warm remove from pan.

Mrs. L. A. Kuyper

### SAME EXCEPT

Use spoon and shape lady fingers  $4\frac{1}{2}$  in. long and 1 inch wide on tin sheet covered with unbuttered paper.

### Fruit Strips

|                        |                                 |
|------------------------|---------------------------------|
| $1\frac{1}{2}$ c sugar | $\frac{1}{2}$ tsp salt          |
| $1\frac{1}{2}$ c nuts  | 3 eggs                          |
| 2 tbsp milk            | 1 box dates                     |
| $1\frac{1}{2}$ c flour | $\frac{1}{2}$ tsp baking powder |

Beat eggs, add sugar, milk and dates (cut fine). Sift flour, salt, baking powder and nuts, add to first mixture. Bake in shallow pan. Cut in strips. When cold roll in powdered sugar.

Mrs. M. T. Klein

### Leb. Kuchen

|                                   |                                        |
|-----------------------------------|----------------------------------------|
| 2 c molasses                      | 1 tsp mace                             |
| 2 tbsp butter                     | $\frac{1}{2}$ c citron (chopped)       |
| 1 tsp cloves                      | 1 c sour cream                         |
| 1 c brown sugar                   | 2 tsp cinnamon                         |
| 2 tsp soda                        | $\frac{1}{4}$ lb. lemon peel (chopped) |
| $\frac{1}{2}$ c almonds (chopped) | 3 c flour                              |

Mix the molasses, butter and sugar and cook until well blended. Add the rest of ingredients and pour  $\frac{1}{4}$  inch thick into shallow well greased baking pans. Chill over night and in the morning bake in a moderate oven 10 minutes. Cut in bars and squares as soon as the cooky is removed from the oven.

Mrs. Nelle Klein



---

### Cream Puffs

$\frac{1}{2}$  c butter

1 c hot water

4 eggs

1 c flour

Pour hot water over the butter. Let boil and stir in flour. Set aside. When cold beat in eggs, one at a time, beating vigorously. Drop on tins and bake in fairly hot oven. Put in any filling desired.

Mrs. Bert Baron

### Kiddie's Cakes

1-3 c fat

$\frac{1}{8}$  tsp salt

1 c brown sugar

1 tsp soda

1 egg

$\frac{1}{4}$  tsp cloves

1 c sour milk

$\frac{1}{4}$  tsp mace

1  $\frac{3}{4}$  c flour

2 tsp cinnamon

1 tsp vanilla

Mix as butter cake. Bake in greased muffin tins in a moderate oven 20 minutes. Cover with any desired icing.

Mrs. Ross Schakel

### Gold Cakes

$\frac{3}{4}$  c butter

1 tsp lemon extract

2  $\frac{1}{2}$  c flour

1  $\frac{1}{2}$  c sugar

2 tsp baking powder

9 egg yolks

Cream butter and sugar. Beat egg yolks and add, then add other ingredients. Bake in muffin pans in slow oven. When cold spread with jelly and roll in cocoanut. Cover tops with white frosting. Nice to make with egg yolks left from Angel Food cake.

Mrs. John Onstine

## Grocery Store, Pella, Ia.

Phone Your Orders No. 197

Whether wet or day, hot or cold, the service will be the same. A full line of staple and fancy groceries at all times.

## T. PLETTE & CO.

## Cream Spice Cake

|                             |                                     |
|-----------------------------|-------------------------------------|
| 2 c brown sugar             | 1 tsp soda                          |
| 2 c flour                   | 2 tsp cloves                        |
| $\frac{1}{2}$ c butter      | 2 tsp cinnamon                      |
| 1 c sour cream              | 3 tsp allspice                      |
| 5 egg yolks or 3 eggs whole | $\frac{1}{8}$ tsp ginger and nutmeg |

Mix and pour in loaf cake pan and bake slowly  $\frac{3}{4}$  hour in moderate oven.  
Mrs. Dave Ver Dught

## Ginger Cake

|                                           |                            |
|-------------------------------------------|----------------------------|
| $\frac{1}{2}$ c butter                    | 1 tsp cinnamon             |
| $\frac{1}{2}$ c light brown sugar         | $\frac{1}{2}$ tsp cloves   |
| 1 c molasses                              | 1 tsp ginger               |
| 1 tsp soda dissolved in 1 c boiling water | $\frac{1}{4}$ tsp allspice |
| 2 eggs well beaten                        | $\frac{1}{2}$ tsp salt     |
|                                           | 2 c flour sifted           |

Mix like butter cake. Bake in moderate oven.  
Mrs. R. S. Grundman

## Milkless, Eggless, Butterless Cake

|                                 |                          |                                          |
|---------------------------------|--------------------------|------------------------------------------|
| 1 c dark brown sugar            | 1 tsp cinnamon           | <i><math>\frac{1}{2}</math> tsp soda</i> |
| 1 c water                       | 1-3 tsp cloves           | <i>2 tsp B. powder</i>                   |
| $1\frac{1}{2}$ c seeded raisins | $\frac{1}{4}$ tsp nutmeg | <i>2 c flour</i>                         |
| 1-3 c lard                      | 1-16 tsp salt            |                                          |

Put into a sauce pan the following, brown sugar, water, raisins, lard, spices and salt. Boil three minutes; then cool. When cold, stir in soda dissolved in a little hot water, then add flour sifted with baking powder. Bake in a loaf. Nuts make a splendid addition. This cake keeps indefinitely like fruit cake. Bake in slow oven.  
Mrs. Wm. Bruinekool

## Spice Cake

|                        |                               |
|------------------------|-------------------------------|
| 2 c brown sugar        | 1 tsp soda                    |
| 1 c sour milk          | $\frac{1}{2}$ c boiling water |
| $\frac{1}{2}$ c butter | 2 c flour                     |
| 1 c raisins            | 2 eggs                        |
| 1 tsp cinnamon         | $\frac{1}{8}$ tsp cloves      |
| 1 c nut meats          | 1 tsp nutmeg                  |

Cream butter and sugar, add eggs and flour into which spices have been sifted. Add sour milk, raisins and soda dissolved in water.  
Mrs. F. F. Carpentred



---

---

### Sour Cream Spice Cake

- |                                      |                            |
|--------------------------------------|----------------------------|
| 2 eggs                               | 2 tsp soda                 |
| $\frac{1}{2}$ c brown or white sugar | $\frac{1}{4}$ tsp cloves   |
| 1 c sour cream                       | 1 tsp cinnamon             |
| 1 c molassas                         | $\frac{1}{2}$ tsp allspice |
| 3 c flour                            | $\frac{1}{8}$ tsp nutmeg   |
| $\frac{1}{8}$ tsp salt               | 1 c raisins                |

Beat eggs, add sugar, cream and molasses. Add sifted dry ingredients. Bake in moderate oven. Johanna De Nooy

### Spice Cake

- |                         |                |
|-------------------------|----------------|
| 1 $\frac{1}{2}$ c sugar | 1 tsp nutmeg   |
| $\frac{1}{2}$ c butter  | 1 tsp cloves   |
| 2 eggs                  | 1 tsp cinnamon |
| 1 c sour milk           | 1 tsp soda     |
| 1 tsp flavoring         | 2 c flour      |

Cream butter and sugar, add eggs. Sift dry ingredients with flour and add with the sour milk, then add flavoring.

Mrs. Jno. Blommers

### Quick Coffee Cake

- |                       |                            |
|-----------------------|----------------------------|
| 4 tbsp butter         | 1 egg                      |
| $\frac{1}{2}$ c sugar | 3 tsp baking powder        |
| 1 c flour             | $\frac{1}{2}$ tsp salt     |
| $\frac{1}{2}$ c milk  | $\frac{1}{2}$ tsp cinnamon |

Mix butter, egg and milk. Sift dry ingredients and add. Sprinkle some sugar and cinnamon over top and bake in moderate oven. Cut in squares and serve hot.

Mrs. Ralph Grundman ,Mrs. Will Van Sittert

## ULRICH'S MEAT MARKET

HOME OF

GENUINE PELLA BOLOGNA

AND

QUALITY MEATS

"MAIL ORDERS PROMPTLY FILLED"

---

### Coffee Cake

- |                      |                   |
|----------------------|-------------------|
| 1½ c sifted flour    | 6 tbsp sugar      |
| 2 tsp baking powder  | 2 tbsp shortening |
| ½ tsp salt           | 1 egg             |
| ¼ tsp mace or nutmeg | ½ c milk or water |

Sift dry ingredients, cut in shortening, add unbeaten egg and milk and stir to a smooth dough. Turn into a shallow pan and cover with top mixture.

#### TOP MIXTURE

- |              |                |
|--------------|----------------|
| 4 tbsp sugar | ¼ tsp cinnamon |
| 2 tbsp flour | 1 tsp butter   |

With a fork mix all ingredients thoroughly. Spread over top of cake and bake in a hot oven 25 minutes. Mrs. H. P. Vander Meulen

### Old Fashioned Molasses Cake

- |                |                                                   |
|----------------|---------------------------------------------------|
| ½ c sugar      | ½ tsp cloves                                      |
| 1 c molasses   | 3 c flour                                         |
| ½ c butter     | 1 c sour milk                                     |
| 2 eggs         | 1 tsp soda dissolved in a little<br>boiling water |
| 1 tsp cinnamon |                                                   |
- Mix like spice cake. Mrs. Edward Fisher

### Soft Molasses Cake

- |                   |                    |
|-------------------|--------------------|
| 1 c molasses      | 1 tsp ginger       |
| ½ c sugar         | 2½ c flour         |
| ½ c lard          | ½ tsp cloves       |
| 1 c boiling water | 2 tsp soda         |
| 1 tsp cinnamon    | 2 eggs well beaten |
- Mix like spice cake. Mrs. P. A. Renaud

### Apple Sauce Cake

- |               |                |
|---------------|----------------|
| 1 c sugar     | 1 c nut meats  |
| 2-3 c butter  | 1 c raisins    |
| 2 egg yolks   | 1 tsp cinnamon |
| ½ c hot water | 1 tsp nutmeg   |
| 1 tsp soda    | 2 c flour      |

1½ c cold apple sauce

Mix like spice cake. Use egg whites for icing.

Miss Jennie Vos



---

---

### Spice Apple Sauce Cake

- |                             |                          |
|-----------------------------|--------------------------|
| 1 c sugar                   | 1 tsp cinnamon           |
| 6 tbsp butter               | $\frac{1}{4}$ tsp nutmeg |
| 1 c unsweetened apple sauce | $\frac{1}{4}$ tsp cloves |
| $\frac{1}{4}$ c hot water   | 2 c flour                |
| 1 tsp soda                  | 1 tsp baking powder      |
| $\frac{3}{4}$ c raisins     | $\frac{1}{4}$ tsp salt   |
| $\frac{1}{2}$ c nuts        |                          |

Cream sugar and butter, add apple sauce and hot water with soda in it, mix raisins with dry ingredients and add slowly. Bake in moderate oven 54 minutes. Mrs. H. H. Sadler

### Apple Sauce Cake

- |                                |                          |
|--------------------------------|--------------------------|
| 1 c sugar                      | 1 tsp soda               |
| $\frac{1}{2}$ c lard or butter | 3 tsp cocoa              |
| 2 c flour                      | 1 tsp cinnamon           |
| $\frac{1}{4}$ tsp salt         | $\frac{1}{2}$ tsp nutmeg |
| 1 c unsweetened apple sauce    | $\frac{1}{4}$ tsp cloves |

Cream sugar and butter. Dissolve soda in apple sauce and add. Sift in dry ingredients. Nuts may be added.

Mrs. Geo. Sterrenberg

### Pork Cake

- |                       |                          |
|-----------------------|--------------------------|
| 1 lb. ground fat pork | 1 lb. dates              |
| 1 pt. boiling water   | 1 c cherry preserves     |
| 3 c brown sugar       | $\frac{3}{4}$ c molasses |
| 4 eggs                | 1 c sour milk            |
| 2 lb raisins          | 2 tsp soda               |
| 6 tsp cinnamon        | 1 tsp salt               |
| 1 tsp cloves          | 6 c flour                |
| 2 nut megs            |                          |

Pour boiling water on ground pork, let cool, add brown sugar, eggs, raisins, dates, preserves, molasses and all the rest of ingredients. Bake in a slow oven. Mrs. H. J. Vander Berg

### Bread Cake

- |                            |             |
|----------------------------|-------------|
| 1 c sponge                 | 1 c sugar   |
| $\frac{1}{2}$ c shortening | 1 c raisins |
| 1 tsp soda                 | 1 c flour   |
| 1 egg                      |             |

Mix sponge, shortening, sugar, add egg, flour, spices and raisins. Add soda dissolved in a little hot water. Mrs. S. F. Cole

---

### Pork Cake

- |                        |                                       |
|------------------------|---------------------------------------|
| 1 lb. fresh fat pork   | 1 tsp cloves                          |
| 1 pt. boiling water    | 1 tsp allspice                        |
| 1 c molasses           | 4 tsp cinnamon                        |
| 2 c sugar              | 2 tsp nutmeg                          |
| 4 eggs                 | $\frac{1}{2}$ lb. citron chopped      |
| $5\frac{1}{2}$ c flour | $\frac{1}{4}$ lb. orange peel chopped |
| 2 tsp baking powder    | $\frac{1}{4}$ lb.. lemon peel         |
| 1 tsp soda             | 1 lb. seeded raisins                  |
| 1 tsp salt             | 1 lb. seedless raisins                |

Put pork thru food chopper, cover with boiling water and let cool. Add rest of the ingredients, adding soda dissolved in a little hot water last. Pour in loaf cake pan or in bread pans and bake in a slow oven 1 hour.

Mrs. J. G. Klein

### Snipper Koek

- |              |                         |
|--------------|-------------------------|
| 1 c sugar    | 1 c candied orange peel |
| 1 c molasses | 1 c coffee              |
| 5 c flour    | 2 tsp soda              |
| 1 egg        |                         |

Mix sugar, molasses and egg, beat thoroughly. Add coffee into which soda has been dissolved, add flour and orange peel. Bake in loaf  $1\frac{1}{2}$  hours in moderate oven. To candy orange peel, boil 1 c ground orange peel,  $\frac{1}{2}$  c water and 1 c sugar.

Mrs. H. W. Pietenpol

### Fruit Cake

- |                     |                            |
|---------------------|----------------------------|
| 2 c butter          | 2 tsp cinnamon             |
| 2 c sugar           | 2 c raisins                |
| 6 eggs              | 2 c currants               |
| 1 tsp salt          | 1 c dates                  |
| 4 tsp baking powder | 1 c nuts                   |
| 4 c flour           | 10 candied cherries        |
| 1 c grape juice     | 1 tbsp candied orange peel |
| 1 tsp cloves        | 1 tbsp candied lemon peel  |
| 1 tsp nutmeg        | 3 tsp citron               |
| 1 tsp allspice      |                            |

Cream butter and sugar, add salt and egg yolks. Sift dry ingredients, take  $\frac{1}{2}$  and mix in a bowl with the fruits. Alternate remaining dry ingredients with the liquid and add to butter and sugar. Blend well and fold in beaten egg whites. Bake 2 hours.

Mrs. J. G. Klein



---

### Fruit Cake

- |                                    |                |
|------------------------------------|----------------|
| 2 c brown sugar                    | 2 tsp cinnamon |
| 2-3 c shortening                   | 1 tsp cloves   |
| 2 c water                          | 1 tsp nutmeg   |
| 2 c raisins                        | 1 tsp allspice |
| $\frac{1}{2}$ c candied lemon peel | 1 tsp salt     |

Mix above ingredients, cook 3 minutes, cool and add 4 c flour, 2 tsp soda, 2 tsp baking powder and  $1\frac{1}{2}$  c nut meats. Bake in moderate oven 45 minutes. Will keep indefinitely.

Mrs. Ira Vriezelaar.

### Delicate White Fruit Cake

- |                                 |                                 |
|---------------------------------|---------------------------------|
| $\frac{1}{2}$ c butter          | $\frac{1}{8}$ tsp salt          |
| 1 1-3 c sugar                   | $\frac{1}{2}$ c sultana raisins |
| 4 egg whites                    | $\frac{1}{2}$ c shredded citron |
| $\frac{1}{2}$ tsp lemon extract | 2 tbsp flour                    |
| $2\frac{1}{4}$ c flour          | $\frac{1}{2}$ c almonds chopped |
| 3 tsp baking powder             | 2-3 c milk                      |

Cream butter and sugar, add egg whites beaten and flavoring. Stir in milk and flour. Roll in 2 tbsp of flour. Turn in round pan lined with waxed paper. Bake 45 minutes in slow oven.

Mrs. D. C. Renaud

### Fruit Cake

- |                          |                                    |
|--------------------------|------------------------------------|
| 1 c butter               | 1 lb. seeded raisins               |
| 2 c brown sugar          | 1 lb. currants                     |
| $\frac{1}{4}$ c molasses | $\frac{1}{4}$ lb. citron (chopped) |
| 1 c strong coffee        | 1 tsp cloves                       |
| 1 tsp soda               | 1 tsp cinnamon                     |
| 3 c flour                | 1 tsp nutmeg                       |
| 8 egg yolks              |                                    |

Cream butter and sugar, add spices and molasses with half the soda dissolved in it and well beaten egg yolks. Add coffee with remaining half of soda, beat in the flour, add fruit well mixed and floured. Bake in slow oven 3 hours. To prevent cake drying while baking put deep pan full of hot water in oven.

Mrs. Geo. Sterrenberg

### White Fruit Cake

1 c butter

2 c sugar

1 c milk

2½ c flour

7 egg whites

2 tsp baking powder

1 lb. seeded raisins

1 lb. almonds

¼ lb. citron

1 tsp lemon

Cream sugar and butter. Blanch and cut almonds. Mix all thoroughly before adding the fruit.

Mrs. A. N. Kuyper

### Prune Cake

2½ c sugar

¾ c butter, or butter and lard  
mixed

1 1-3 c cooked prunes

2½ tsp soda

1 1-3 c butter milk or sour milk

1-1-3 tsp cinnamon

¾ tsp cloves

2 eggs

3 c flour

Cream butter and sugar, add prunes and well beaten eggs, then dry ingredients alternated with liquid. Bake in loaf or layers in moderate oven.

Mrs. J. Van Wyke

## Waechter Lumber Co.

EVERYTHING IN

BUILDING MATERIAL

Phone 14

PELLA,

- - -

IOWA



---

---

### Prune Cake

- |                  |                |
|------------------|----------------|
| 1 c sugar        | 1 tsp cinnamon |
| 2-3 c butter     | 1 tsp cloves   |
| 3 eggs           | 1 tsp allspice |
| 1 c prunes       | 1 tsp nutmeg   |
| 4 tbsp sour milk | 1½ c flour     |
| 1 tsp soda       |                |

Cream butter and sugar, add eggs. Sift dry ingredients with flour, cook and chop prunes, dissolve soda in a little boiling water. Use egg whites for frosting.

Mrs. H. L. Renaud

### Blackberry Jam Cake

- |                    |                     |
|--------------------|---------------------|
| 2-3 c butter       | 1 tsp soda          |
| 1 c sugar          | 2 c pastry flour    |
| 3 eggs             | 1 tsp baking powder |
| ¾ c blackberry jam | 1 tsp cinnamon      |
| 1-3 c sour milk    | ½ c nutmeg grated   |

Cream shortening, add sugar gradually, add beaten egg yolks and jam. Sift flour, measure, add remaining dry ingredients, sift three times. Dissolve soda in sour milk. Add flour and milk alternately, beat well, fold in egg whites, bake in two lawers 25 minutes in moderate oven.

Mrs. Nelle Klein

### Gold Frosting

- |                            |                       |
|----------------------------|-----------------------|
| 1 whole egg or 2 egg yolks | 1 tbsp lemon juice    |
| ⅛ tsp salt                 | 2 tbsp butter         |
| 2 c powdered sugar         | 1 tbsp milk (or more) |

Beat all together and let ripen ½ hour.

Mrs. J. P. Klein

### Caramel Frosting

- |                 |               |
|-----------------|---------------|
| 2 c brown sugar | 1 tsp vanilla |
| ¾ c water       | ¼ tsp maple   |
| 2 egg whites    |               |

Boil sugar and water until it threads. Pour slowly over beaten egg whites and beat until cold.

Mrs. J. P. Klein

---

---

### Chocolate Icing

2 c powdered sugar  
2 tbsp butter  
1-3 c cocoa  
1 tsp vanilla  
2 egg yolks  
2 tbsp top milk  
1-16 tsp salt

Let stand 40 minutes.

Mrs. Jno. Onstine

### Fruit Filling

1 c milk  
2 tsp cornstarch  
1 c sugar  
 $\frac{3}{4}$  c nuts  
1 egg  
 $\frac{3}{4}$  c raisins

Heat milk. Mix sugar, cornstarch and eggs and add to milk.  
Cook, cool and add nuts and raisins.

Mrs. T. Veenschoten

### Fruit Filling

1 c sugar  
 $\frac{1}{2}$  c flour  
 $\frac{1}{4}$  tsp salt  
1-3 c water  
 $\frac{1}{4}$  c lemon juice  
2-3 c drained crushed pineapple  
 $\frac{1}{2}$  c dates chopped  
 $\frac{1}{2}$  c nuts

Mrs. J. G. Klein

### Caramel Nut

2 c medium brown sugar  
1 c white sugar  
3 tbsp flour  
 $\frac{1}{4}$  tsp salt  
1-3 c evaporated milk  
1-3 c water  
1 tbsp butter  
 $\frac{1}{2}$  c pecan nuts  
1 tsp vanilla

Heat milk and water add sugar and flour mixed. Boil until it will form a soft ball when dropped in cold water. Remove from fire, cool, add butter and vanilla, beat until creamy, add nuts and spread on cake.

Mrs. D. C. Renaud

### Caramel Frosting

2 c brown sugar  
2-3 c sour cream  
1 tsp vanilla  
 $\frac{1}{2}$  c nuts

Boil sugar and sour cream until syrup dropped in cold water forms a soft ball. Cool. When cold beat until mixture changes color, add vanilla and nuts.

Mrs. Nelle Klein



---

### Cocoanut Marshmallow Icing

- |                                |                                    |
|--------------------------------|------------------------------------|
| 2 c sugar                      | 5 marshmallows cut fine            |
| $\frac{1}{8}$ tsp cream tartar | $\frac{3}{4}$ tsp lemon or vanilla |
| $\frac{3}{4}$ c water boiling  | 1 c fresh cocoanut                 |
| 2 egg whites                   |                                    |

Mix sugar, cream of tartar and boiling water. Cook until it spins a thread 4 inches long. Beat egg whites stiff and gradually add syrup. Do not scrape pan. Add marshmallows and flavoring. Beat until creamy, spread between layers and on surfaces of cake. Cover all with cocoanut.

Mrs. D. C. Renaud

### Frosting For Two Cakes

- |                                |                         |
|--------------------------------|-------------------------|
| 1 c water                      | 1 tbsp white corn syrup |
| 3 egg whites                   | $2\frac{1}{4}$ c sugar  |
| $\frac{3}{4}$ tsp cream tartar | $\frac{1}{8}$ tsp salt  |

Beat egg whites and add  $\frac{1}{4}$  tsp cream of tartar. Add 1 tbsp sugar to eggs when beating to prevent curdling afterwards. Boil water, syrup, sugar and  $\frac{1}{2}$  tsp cream of tartar to firm soft ball stage. Add  $\frac{1}{2}$  of the syrup to egg whites gradually beating all the time. Let remaining syrup come to a boil again and boil to hard ball stage, add to eggs as before, add salt. Melted chocolate or any flavoring may be added. May be kept in a well covered jar for a few days, if kept in a cold place. Add a little water if too stiff.

Mrs. Abram Van Houwelling

### Fig Filling

- |             |                   |
|-------------|-------------------|
| 1 c milk    | 1 tbsp cornstarch |
| 1 c sugar   | 1 pkg ground figs |
| 3 egg yolks |                   |

Mix sugar and cornstarch, add egg yolks then add all to hot milk. Cook until thick and add figs.

Mrs. H. C. Renaud

### Fig Filling

- |            |              |
|------------|--------------|
| 1 pkg figs | 1-3 c butter |
| 1 c sugar  | 1-3 c water  |

Boil until thick. Spread on cake while warm.

Mrs. Jno. Klein

---

### Lemon Filling

- |                   |                 |
|-------------------|-----------------|
| 1 c milk          | 1½ lemon grated |
| 3 egg yolks       | rind and juice  |
| 1 tbsp cornstarch | 1 c sugar       |

Heat milk, mix sugar, cornstarch and egg yolks and add to milk, cook, add lemon, when cool spread between layers. Mrs. D. C. Renaud

Same as above except use 1 c raisins and 1 c nuts instead of lemon. Mrs. Renaud

### Gelatine Cake Filling

- |             |                 |
|-------------|-----------------|
| 1½ c milk   | 1½ tbsp flour   |
| 4 egg yolks | ¼ c cold water  |
| ¾ c sugar   | 2½ tsp gelatine |
| ½ pt. cream | 1 tsp vanilla   |

Heat milk, add beaten egg yolks to which sugar and flour have been added. Cook until thick. Take from stove, add gelatine which has been soaked in cold water. Beat until smooth. When cold add the cream, whipped and extract. Mrs. Edw. Cook

### Chocolate Fudge Icing

- |                    |               |
|--------------------|---------------|
| 1 square chocolate | 1 tsp vanilla |
| 1 tbsp butter      | 1 c hot water |
| 2 c sugar          |               |

Boil water and chocolate until well mixed. Add sugar and boil to soft ball stage being careful not to stir while boiling. Add vanilla and butter. Let cool. Beat until creamy. Mrs. Arthur Klein

### Seven Minute Icing

- |                    |              |
|--------------------|--------------|
| 1½ c sugar         | ⅛ tsp salt   |
| ⅛ tsp cream tartar | 2 egg whites |
| 6 tbsp water       | Flavoring    |

Combine ingredients, put in double boiler over boiling water. Keep water boiling constantly and beat for 7 minutes, with Dover egg beater. Remove from fire, beat until cool.

Kathryn Schakel



---

### Seven Minute Maple Icing

Same as above icing except use.

$\frac{1}{4}$  c sugar 1 egg white

$\frac{3}{4}$  c maple syrup

Mrs. Grace Vander Zyl

### Prune Cake Filling

1 c pitted prunes 1-3 c orange marmalade

1 tsp lemon juice 1-3 c nuts

Put prunes through food chopper. Combine with ingredients.

Mrs. Arthur Klein

### Uncooked Raisin Fudge Filling

2 sq. chocolate or  $\frac{1}{4}$  c cocoa 1 tsp vanilla

1 tsp butter 1 c chopped raisins

1 $\frac{1}{2}$  c powdered sugar 1-3 c hot water

Melt chocolate and butter in double boiler over hot water, add sugar, then hot water gradually beating until smooth, add raisins and vanilla. Let stand until thick enough to spread between layers. Use cinnamon for flavoring and coffee instead of water if liked. Do not put between layers while they are hot or the filling will melt.

Mrs. D. C. Renaud

### Fluffy Frosting

2 c sugar 1 tsp extract

2 egg whites 1 tsp corn syrup

1 c water

Boil sugar, water and syrup until it spins a thread. Pour over stiffly beaten egg whites. Beat until cool.

Mrs. D. C. Renaud

### Fruit Icing

2 c sugar 2-3 c raisins

2-3 c water 2-3 c nuts

2 egg whites 5 figs

Boil sugar and water to soft ball stage. Pour slowly on well beaten egg whites. Put fruit through food chopper, add to cooled icing.

Mrs. J. P. Klein

---

---

### Orange Icing

4 tbsp butter  
4 tbsp orange juice

Rind of 1 orange  
Powdered sugar to thicken

Mrs. H. Veenstra

### Tutti-Frutti Icing

2 c sugar  
 $\frac{1}{8}$  tsp cream tartar  
 $\frac{3}{4}$  c boiling water  
2 egg whites  
 $\frac{1}{2}$  tsp vanilla  
 $\frac{1}{2}$  tsp orange flavoring

1-3 c chopped raisins  
8 chopped maraschino cherries  
 $\frac{1}{2}$  c chopped nuts  
2 tbsp chopped citron  
2 tbsp chopped orange peel

Cook sugar, cream of tartar and water until a thread 4 inches long forms. Beat until creamy add rest of ingredients. Use as filling and icing.

Mrs. Renaud

### Custard Filling

1 c sugar  
2 tbsp flour  
3 egg yolks

$\frac{1}{2}$  tsp almond extract  
1 c milk  
 $\frac{1}{2}$  c almonds

Mix sugar and flour and add egg yolks. Add to hot milk. Cook until thick. Add extract and chopped almonds.

Mrs. J. P. Klein

## Central Park Cafe

MEALS AND SHORT ORDERS  
SODA FOUNTAIN AND CIGARS

South Side Park

MEULPOLDER BROS.



---

**Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."**

---

## PASTRY

---

"What moistens the lip and what brightens the eye,  
What calls back the past, like a rich pumpkin pie?"

---

### Pie Crust

1½ c flour

½ c lard

½ tsp salt

½ c water (scant)

Cut in fat with two knives or pie flaker. Add cold water (ice water is best), roll thin and bake in a hot oven. Mrs. J. Wesselink

### Pie Crust For One Crust Pie

1 c flour

1-3 tsp salt

1-3 c lard

1-6 c cold water

Sift flour and salt. Chop lard into flour with a spoon and add water. Work as little as possible. Mrs. Harold Thomassen

### Berry Pie (Any fresh berry)

2 c berries

2 tbsp flour

1 c sugar

¼ tsp salt

Pick over, wash and drain berries. Mix together sugar, flour and salt and pour over berries. Fill pan lined with plain pastry and cover with top crust. Fasten edges securely and prick the top generously. Bake in a hot oven (425 degrees) until well browned. Mrs. J. F. Dykstra

### Pine Apple Pie

1 c grated pineapple

1 dessert spoon cornstarch  
(rounding)

½ c pear or apple

1 dessert spoon minute tapioca  
(rounding)

2-3 c sugar

Mix fruit and put in pie crust. Mix sugar, cornstarch and tapioca and put over fruit. Put top crust over mixture. Brush top of crust with cream. Bake. Dormitory

---

---

### Lemon Pie

|                       |                           |
|-----------------------|---------------------------|
| 1½ c milk or water    | 3 eggs                    |
| 2 large tbsp flour    | Rind and juice of 1 lemon |
| Butter size of walnut | 1 c sugar                 |

Mix sugar and flour and add eggs and butter and water. Boil and remove from stove and add grated rind and juice of 1 lemon. Beat whites of eggs stiff for frosting with 2 tbsp sugar. Bake the shell and pour the above mixture in shell and put on frosting and return to oven and brown, taking from 10 to 15 minutes to bake through.

Mrs. H. J. Boland, Mrs. Y. T. Van Niewaal

### Lemon Sponge Pie

|                   |                         |
|-------------------|-------------------------|
| 3 egg yolks       | 1 tsp grated lemon rind |
| 1 tbsp flour      | 4 tbsp water            |
| ¼ tsp salt        | 3 egg whites            |
| ½ c sugar         | ½ c sugar               |
| 1-3 c lemon juice |                         |

Beat egg yolks, add flour, salt, lemon juice, rind, sugar and water. Cook in double boiler until mixture will coat a spoon, stirring constantly. Remove from fire. Beat egg whites until stiff, add sugar. Beat for one minute, fold into cooked mixture. Pile lightly into baked shell and bake slowly for 10 minutes, or until brown on top. Serve with whipped cream. Nelle Klein, Mrs. S. Van Vliet

### Butterscotch Pie

|                           |               |
|---------------------------|---------------|
| 1 1-3 c milk              | 1 tbsp butter |
| 2 egg yolks               | 1½ tbsp flour |
| 1 1-3 c light brown sugar |               |

Beat egg yolks with a little milk. Mix sugar with flour and egg yolks. Add milk when hot. Boil and add butter. When cold, fill baked crust and add meringue made of two egg whites.

Mrs. S. Van Vliet

### Delicious Pie

|                     |                               |
|---------------------|-------------------------------|
| 4 egg yolks         | 1 orange (juice)              |
| 1 c sugar           | ½ c pineapple juice           |
| 1 tbsp gelatine     | 2 oranges may be used instead |
| ½ pt. whipped cream | of one with pineapple         |

Cook in a double boiler. Remove from fire and add gelatine which has been soaked in ¼ c cold water. An hour before serving add ½ pt. whipped cream on top.

Mrs. S. Van Vliet



---

---

### Blackberry Pie

|                              |               |
|------------------------------|---------------|
| 1 tbsp gelatine              | Vanilla       |
| $\frac{1}{4}$ c cold water   | Salt          |
| 1 pt. Blackberries and juice | Whipped cream |
| $\frac{1}{4}$ c cold water   |               |

Prepare gelatine or jello and berries. Cool. When almost ready to set, pour into previously baked crusts. When ready to serve, cover with whipped cream flavored with powdered sugar and vanilla.

Ellen E. Stanley, Ottumwa, Iowa

### Whipped Cream Pie

Sweeten and flavor 1 c whipped cream. Spread in baked pie shell and decorate top with dots of red jelly.

Mrs. F. E. Yates, Ottumwa, Iowa

### Prize Pineapple Pie

|                        |                           |
|------------------------|---------------------------|
| $\frac{1}{2}$ c sugar  | 2 eggs                    |
| $\frac{1}{8}$ tsp salt | 1 c crushed pineapple     |
| 2 tbsp cornstarch      | $\frac{1}{2}$ tsp vanilla |
| $1\frac{1}{2}$ c milk  |                           |

Mix sugar, salt and cornstarch and slowly add the hot milk. Cook in a double boiler fifteen minutes. Pour on 2 egg yolks and return to boiler and cook 5 minutes. Cool and add pineapple, well drained and vanilla. Pour in baked crust. Cover with meringue and brown.

Mrs. G. G. Thomassen

### Black Walnut Pie

|                             |                                       |
|-----------------------------|---------------------------------------|
| 1 c brown sugar             | 4 level tbsp cornstarch or flour      |
| $1\frac{1}{2}$ c sweet milk | $\frac{1}{2}$ c chopped black walnuts |
| 2 egg yolks                 | $\frac{1}{2}$ tsp vanilla             |

Heat milk in double boiler. Add sugar and cornstarch. Next add beaten egg yolks and boil until thick. Remove from fire and add walnuts and vanilla. Lastly fold in well beaten egg whites and top with whipped cream or use egg whites for meringue.

Mrs. J. Van Wyke

---

---

### Peach Pie

2-3 c sugar

1 tbsp cornstarch

2 eggs

Peaches

1 c boiling water

Mix sugar and cornstarch. Add boiling water. Cook and add 2 beaten egg yolks and cook a little longer. Cool and add peaches. Pour in baked pastry shell and add meringue and dot with marshmallows here and there. Brown. Mrs. Ine Renaud

### Pineapple Tarts

3 c flour

$\frac{3}{4}$  c water

1 tsp salt

$\frac{1}{2}$  c butter

1 c lard

Sift flour and salt. Cut in lard with two knives. Add ice water. Roll thin, dot with cold butter. Fold. Roll thin. Cut in 5 inch squares and put in muffin pans. Fill with pineapple filling. Pull up points of crust and pin with toothpick or twist. Bake in a very hot oven.

#### FILLING

1 large can crushed pineapple

2 eggs

1 c sugar

4 tbsp flour

This makes 26 tarts.

Mrs. J. Wesselink

### Chocolate Pie

4 tsp cocoa

$\frac{1}{2}$  c sugar

3 tbsp cornstarch

$\frac{1}{4}$  tsp salt

2 egg yolks

2 c milk

2 tbsp butter

1 tsp vanilla

Melt butter and add cocoa and cornstarch. Then add beaten egg yolk, sugar, milk and flavoring. Top with egg whites or whipped cream. Mrs. J. P. Klein

### Grape Pie

1 c sugar

1 tbsp butter

2 c skins and pulp

Separate skins from pulp, then simmer the pulp over the fire. Remove and rub through colander to take out seeds. Put skins and pulp together, add sugar and butter. Bake with upper and lower crust. Mrs. H. Veenstra



---

---

### Hawaiian Belle Pie

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 2 egg yolks                     | $\frac{1}{2}$ c sugar             |
| $\frac{3}{4}$ c evaporated milk | 2 tbsp butter                     |
| $\frac{1}{4}$ c water           | $\frac{1}{2}$ c shredded cocoanut |
| $\frac{1}{2}$ tsp salt          | 1 tbsp powdered sugar             |
| 2 tbsp pineapple juice          | 2 slices pineapple or 1 small     |
| 1 tbsp lemon juice              | can crushed pineapple             |
| 3 tbsp flour                    |                                   |

Beat egg yolks thoroughly. Add milk and water and beat again. Mix salt, flour and sugar. Add to the milk and eggs, then mix and add butter and cocoanut. Cook in double boiler until thick. Remove from fire and stir in fruit juice. Put in baked pie shell, cover with pineapple, cut in small pieces and sprinkle with powdered sugar. Cover with meringue made of whites of egg beaten stiff with a half cup of powdered sugar. Brown in oven. This makes a good sized pie.

Helen Neyenesch

### Rosette Wafers

- |                        |                           |
|------------------------|---------------------------|
| 2 eggs                 | 1 c sweet milk            |
| 1 tsp sugar            | 1 c flour (little more if |
| $\frac{1}{4}$ tsp salt | necessary)                |

Beat eggs light with sugar and salt. Add milk and flour. Beat until smooth. Makes 40 rosettes. Screw handle into iron. Put in hot lard to heat before dipping it into batter. Do not let batter come over the top of iron. If wanted for oyster patties, omit sugar from batter.

Mrs. G. Van Vliet

### Kentucky Pie

- |                        |                   |
|------------------------|-------------------|
| $1\frac{1}{2}$ c sugar | 1 c raisins       |
| $\frac{1}{2}$ c butter | 4 tbsp cornstarch |
| 3 c milk               | 4 egg yolks       |

Boil sugar, butter and milk, then add raisins, and egg yolks. Beaten egg whites on top. Makes 2 big or 3 small pies.

Marie Blom

### Cheese Straws

Roll out plain or puff paste to one fourth inch thick. Sprinkle  $\frac{1}{2}$  surface with grated cheese. Fold over, press edges together and roll out again to  $\frac{1}{4}$  inch thick. Repeat 2 or 3 times. After last rolling, cut into strips about five inches long by one half wide and bake in a hot oven, 400—425 degrees until nicely browned.

Mrs. G. G. Thomassen

---

---

### Date Pie

|                            |               |
|----------------------------|---------------|
| 1 c seeded dates (chopped) | 2 eggs        |
| 3 tbsp hot water           | 2 c milk      |
| $\frac{1}{2}$ c sugar      | 1 tsp vanilla |
| 1-3 c flour                | 1 tbsp butter |
| $\frac{1}{8}$ tsp salt     |               |

Mix the dates and hot water and let stand for five minutes or longer. Mix the sugar, flour and salt and blend thoroughly. Add the eggs and milk and cook in a double boiler until very thick and creamy. It will take about 20 minutes to thicken this mixture. Add dates and vanilla and pour into baked pie crust. Chill and when ready to serve, top with whipped cream or with meringue.

Mrs. J. P. Klein

### Open Face Apple Pie

|                        |                               |
|------------------------|-------------------------------|
| $1\frac{1}{2}$ c sugar | $\frac{1}{4}$ c milk or cream |
| $\frac{1}{2}$ c flour  |                               |

Mix sugar and flour in unbaked pie crust. Pare and cut apples in eighths. Place these in sugar and flour. Dot heavily with butter and add milk or cream and bake. (Delicious).

Mrs. Ine Renaud

### Lemon Pecan Pie

|                             |                              |
|-----------------------------|------------------------------|
| 3 egg yolks                 | 1 c sugar                    |
| $\frac{1}{8}$ tsp salt      | 4 tbsp flour                 |
| 4 tbsp lemon juice          | 1 1-3 c water                |
| $\frac{1}{2}$ c pecan meats | $\frac{1}{4}$ tsp lemon rind |

Beat egg yolks, add sugar and beat for one minute. Add flour and salt. Mix well. Add lemon juice, rind, and water and cook until thick. Add pecan meats and pour in baked pie shell. Cover with meringue. Dot with pecan meats and brown in oven.

Helen Neyenesch

### Pumpkin Pie

|                         |                          |
|-------------------------|--------------------------|
| $\frac{3}{4}$ c pumpkin | $\frac{1}{2}$ tsp nutmeg |
| $1\frac{1}{4}$ c sugar  | 3 eggs                   |
| 2 tsp cinnamon          | 1 tbsp flour             |
| $\frac{1}{8}$ tsp salt  | 2 c milk                 |

Beat eggs slightly. Add sifted dry ingredients. Add the pumpkin (free from lumps). Lastly add the milk. Pour in shell and bake in a moderate oven until set. This amount is for one large pie. For two pies double the ingredients and use five eggs. May flavor with ginger.

Mrs. H. J. Boland, Nelle Klein



---

### Pineapple Gelatine Pie

- |                             |                        |
|-----------------------------|------------------------|
| 2 tsp gelatine              | 2-3 c sugar            |
| 1-3 c cold water            | 2 c shredded pineapple |
| $\frac{1}{4}$ c lemon juice | 2 c whipped cream      |
| 1 c pineapple juice         |                        |

Soak gelatine in cold water. Let pineapple juice come to a boil and pour over the gelatine. Add lemon juice, sugar and shredded pineapple. Let cool and whip. Whip the cream and add  $1\frac{1}{2}$  c to the mixture reserving  $\frac{1}{2}$  c to spread over the top. Pour in baked shell. Makes 2 large pies. Esther Ver Ploeg, Mrs. J. Blommers

### Caramel Pie

- |                             |                       |
|-----------------------------|-----------------------|
| 2 egg yolks                 | 2 tbsp butter         |
| 2 tbsp flour                | $1\frac{1}{2}$ c milk |
| $\frac{3}{4}$ c brown sugar |                       |

Boil the mixture stirring constantly. Top with the whites of two eggs or with whipped cream. Mrs. J. P. Klein

### Mock Mince Meat Pie

- |                          |                            |
|--------------------------|----------------------------|
| 3 pts chopped apples     | $\frac{3}{4}$ c butter     |
| 3 pts. green tomatoes    | 3 c raisins                |
| 4 c brown sugar          | 1 tsp cloves               |
| 1 1-3 c vinegar          | $\frac{3}{4}$ tsp allspice |
| $\frac{3}{4}$ tsp pepper | 3 tsp salt                 |

Mix apples with tomatoes and drain. Add remaining ingredients, except butter, bring gradually to boiling point and let simmer 3 hrs. Add butter and bake between crust.

Mrs. Abr. Van Houweling, Mrs. M. Vander Linden

### Snow Pie

- |                              |                   |
|------------------------------|-------------------|
| 1 pt. boiling water          | 1 c sugar (scant) |
| 2 tbsp cornstarch (rounding) | A pinch of salt   |
| 1 egg                        |                   |

Cook above ingredients thoroughly, remove from stove, add flavoring and white of 1 egg beaten stiff. Put in a baked crust. Serve with whipped cream when cold. Mrs. C. Halbert, Marie Hoeven

---

### Raisin Pie

1½ c seedless raisins

1 tbsp flour

1½ c boiling water

Juice and rind of 1 lemon or  
vinegar

½ c sugar

Cook raisins in boiling water until tender. Mix flour and sugar add to raisins stirring until thick. Add lemon and butter and cool slightly. Bake with two crusts.

Mrs. H. Veenstra

### Flora Dora Pie

¼ c butter

½ c sugar

1 egg

¾ c flour

1 tsp baking powder

¼ c milk

1 tsp vanilla

Cream shortening and add sugar, then add well beaten egg. Mix and sift flour and baking powder and add alternately with milk to the first mixture. Add vanilla and turn into 2 oiled paper cake pans. Bake in a moderate oven 350 degrees for 40 minutes. Turn out and when cool put together with custard.

#### CUSTARD

1 c milk

1 tbsp butter

½ c sugar

1 tbsp flour

2 eggs

¾ c cocoanut

2 c crushed pineapple

Heat milk and butter in a double boiler. Pour scalded milk over the egg mixture and cook in a double boiler. Add cocoanut and pineapple. Cool and spread on one layer. Adjust another layer on top and cover with meringue made of egg whites and 4 tbsp sugar and ½ tsp vanilla. Place in the oven a few minutes to brown on top.

Mrs. J. F. Dykstra

### Chiffon Pie

1¼ c sugar

1¼ c boiling water

3 eggs

½ c flour

Juice of 1 orange

½ tsp salt

Juice of 1 large lemon

Mix sugar, flour and salt. Add boiling water and cook 15 min. Add well beaten egg yolks, juice of fruit and cook until thick. Cool. Make meringue of whites of eggs, ½ c powdered sugar and 1 tsp lemon juice. Whip ¼ of meringue into custard and put into baked pie shell. Cover with rest of the meringue and brown in moderate oven. This makes one good sized pie.

Helen Neyenesch



---

---

### Custard Pie

- |              |               |
|--------------|---------------|
| 1 pt. milk   | 5 tbsp sugar  |
| 1 tbsp flour | 1 tsp vanilla |
| 3 eggs       | Nutmeg        |

Scald pint of milk and cool. Stir 1 tbsp sifted flour into sugar. Beat yolks of eggs to a cream and add to flour and sugar. Then add vanilla and beaten whites and lastly milk by degrees. Grate nutmeg on top. Bake 20 or 25 minutes. Mrs. Y. T. Van Niewaal

### Bitter Sweet Chocolate Pie

- |                                     |               |
|-------------------------------------|---------------|
| 1 c sugar                           | 1-3 c cocoa   |
| 3½ tbsp cornstarch or 2½ tbsp flour | 2 eggs        |
|                                     | 1½ c hot milk |
| ½ tsp salt                          | 1 tsp vanilla |

Heat milk. Mix dry ingredients and add egg yolks. Add hot milk and cook. Let cool, add 2 egg whites beaten stiff and vanilla. Pour in baked crust. Put whipped cream over top and sprinkle bitter chocolate over same. Mrs. G. H. Waechter, Nelle Klein

### Cranberry Meringue Pie

- |                 |                      |
|-----------------|----------------------|
| 1½ c sugar      | 2 eggs               |
| ½ c cold water  | 1 tbsp butter        |
| 2 c cranberries | ½ tsp vanilla        |
| 1 tbsp flour    | 2 tbsp baking powder |

Cook sugar and water to a syrup, add the cranberries. Cook until they pop. Cool a little. Mix smoothly in a bowl the flour and yolks of eggs, add 3 tbsp of the juice of the cooked cranberries, then add the berries and simmer for 3 minutes. Stir in butter and vanilla and set aside to cool. Turn filling into deep pie crust previously baked, cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Place in cool oven to set and slightly brown the meringue. Cover with whipped cream in place of meringue is very good. Mrs. Wiggert Langerak

### Mock Cherry Pie

- |                    |              |
|--------------------|--------------|
| 1 c cranberries    | 1 c sugar    |
| 1 tbsp butter      | 1 tbsp flour |
| ⅛ c water          | 1 tsp almond |
| ½ c seeded raisins |              |

Mix and bake with two crusts.

Mrs. G. G. Thomassen

---

---

## Burnt Sugar and Banana Pie

|                        |                                 |
|------------------------|---------------------------------|
| 2 ripe bananas         | $\frac{1}{2}$ c flour           |
| 2 egg whites           | $1\frac{1}{2}$ c milk           |
| 2 egg yolks            | 6 tbsp sugar                    |
| $\frac{1}{2}$ tsp salt | $\frac{1}{2}$ tsp baking powder |
| $\frac{1}{2}$ c sugar  | $1\frac{1}{2}$ tsp vanilla      |

Line a medium pie plate with pastry and bake at 500 degrees for 12 minutes. Scald 1 c milk in a double boiler and add  $\frac{1}{4}$  c sugar which has been caramelized. Cook until caramel is dissolved. Place flour in a measuring cup and add enough milk to make a smooth paste and fill cup with milk. Beat egg yolks slightly and add  $\frac{1}{4}$  c sugar, salt and flour paste. Pour scalded milk over the mixture and stir constantly. Return to double boiler. Remove. Cool and pour in pastry shell and cover with meringue made of two egg whites adding 2 tbsp sugar and baking powder and brown.

Mrs. J. F. Dykstra

## Mince Meat

|                               |                              |
|-------------------------------|------------------------------|
| $4\frac{1}{2}$ qts. of apples | 1 qt. raisins                |
| 7 lbs. of beef                | $1\frac{1}{2}$ tbsp salt     |
| 1 lb. suet                    | $1\frac{1}{2}$ tbsp cinnamon |
| 2-3 qt. molasses              | $1\frac{1}{2}$ tbsp cloves   |
| 2-3 qt. vinegar               | $1\frac{1}{2}$ tbsp allspice |
| 2 qts sugar                   | $\frac{1}{2}$ tbsp pepper    |
| $1\frac{1}{2}$ qt. water      | $\frac{1}{2}$ tbsp ginger    |
| $1\frac{1}{2}$ qt. currants   | 1 tbsp nutmeg                |

Boil meat until thoroughly done, grind meat and suet through meat grinder, chop apples. Add rest of ingredients, mix thoroughly. Cook slowly until done.

Mrs. H. L. Renaud

## Cream Pie

|              |                       |
|--------------|-----------------------|
| 2 c milk     | $\frac{1}{2}$ c sugar |
| 2 eggs       | 1 tsp extract         |
| 2 tbsp flour |                       |

Moisten flour with a little milk. Add sugar and egg yolks (well beaten), add slowly to boiling milk. Remove from fire, add extract. Pour into baked crust. Beat whites of eggs until light, add 2 tbsp of sugar and spread over top. Dust with sugar and brown in oven.

Mrs. J. Hackert



---

---

### Rhubarb Pie

- |           |              |
|-----------|--------------|
| 1 egg     | 1 tbsp flour |
| 1 c sugar | 1 tsp butter |

Beat egg and add sugar, flour and butter. Mix thoroughly with cubed rhubarb and put in pie crust and bake. Very good.

Mrs. Ine Renaud

### Sour Cream Pie

- |                |                            |
|----------------|----------------------------|
| 1 c sour cream | 1 tsp cinnamon             |
| 1 c sugar      | $\frac{1}{2}$ tsp allspice |
| 2 eggs         | 2 tbsp sugar               |
| 1 c raisins    |                            |

Make a custard of above and bake in an unbaked pie crust. Beat the whites stiff and add 2 tbsp sugar and when pie is baked top the pie with frosting and put back in oven to brown. Nuts may be added.

Mrs. Y. T. Van Niewaal

### Walnut Cream Pie

- |              |                                         |
|--------------|-----------------------------------------|
| 1 c milk     | $\frac{1}{2}$ c English walnuts chopped |
| 3 tbsp flour | fine                                    |
| 1 c sugar    | 1 tsp vanilla                           |
| 1 egg        |                                         |

Mix and cook as for cream pie.

Mrs. J. V. Lankelma

### Cranberry Pie

- |                         |                         |
|-------------------------|-------------------------|
| 1 c cranberries         | 1 tbsp flour            |
| $\frac{1}{2}$ c raisins | $\frac{1}{8}$ c water   |
| 1 tsp butter            | 1 tbsp almond flavoring |
| 1 c sugar               |                         |

Mrs. G. H. Waechter

### Cocoanut Custard Pie

- |                       |               |
|-----------------------|---------------|
| 1 c cocoanut          | 2 eggs        |
| 1 pt milk             | A little salt |
| $\frac{1}{2}$ c sugar |               |

Beat the eggs very light. Add sugar and beat with the eggs until light and lemon colored. Stir into the milk and add the cocoanut. Pour into deep pie plate lined with plain pastry and bake in a moderate oven for 30 minutes.

Mrs. J. Hackert

---

Lower the Cost of Dressing Well by Paying Cash at  
Wormhoudt & Kempkes. "Clothiers."

---

## PUDDINGS and DESSERTS

---

"Give to airy nothings a local habitation and a name."

---

### Bread Pudding

3 slices dry bread

$\frac{1}{2}$  c raisins

$\frac{3}{4}$  c sugar

1 pt. fresh milk

2 eggs

Break bread in pieces. Put  $\frac{1}{2}$  in bottom of buttered baking dish, add raisins and rest of bread. Beat eggs, add sugar and milk and flour over bread. Let stand an hour and bake in moderate oven 45 minutes. Serve with sauce.

### SAUCE

1 c water

$\frac{1}{2}$  tsp vinegar

1 tbsp cornstarch

$\frac{1}{2}$  tsp lemon or vanilla

$\frac{3}{4}$  c sugar

$\frac{1}{4}$  tsp salt

Mrs R. R. Lautenbach

Same except use.

2 c bread crumbs

1 qt. milk

3 eggs

1 tbsp butter

$\frac{3}{4}$  c sugar

$\frac{1}{4}$  tsp salt

Add 2 squares of chocolate if liked or 1 c cocoanut. Serve cold or hot with or without sauce or cream.

**PHONE FOR FOOD**  
**Thomassen's Grocery**

**PHONE 2 FOR**  
**QUALITY GROCERIES**

**"Service Cheerfully Given." "Service With a Smile."**  
**Prompt Delivery to Your Door.**



### Caramel Pudding

2 c milk

1 c sugar

Heat milk, do not boil. Brown sugar in frying pan. Pour on milk and set on back of stove to melt.

$\frac{1}{2}$  c flour

1 c milk

$\frac{1}{2}$  tsp salt

$\frac{3}{4}$  c sugar

1 egg

1 c nuts

Mix flour, sugar, milk, eggs (beaten) and salt. Put in first mixture, cook until thick. When cold add 1 c nuts.

Mrs. Tunis H. Klein

Same except add 1 c dates and serve with whipped or top cream.

### Post Toasties Pudding

3 eggs

1 tbsp butter

3 c milk

$\frac{1}{4}$  tsp salt

$\frac{1}{2}$  c sugar

$\frac{1}{2}$  tsp vanilla

2 c post toasties

Beat eggs, add milk and rest of ingredients. Add  $\frac{1}{2}$  c raisins if liked. Bake in moderate oven 30 minutes. Serve with or without cream.

Mrs. T. Plette

### Baked Custard

1 $\frac{1}{2}$  pts. milk

$\frac{1}{2}$  tsp salt

3 eggs

$\frac{1}{2}$  tsp lemon extract

$\frac{1}{2}$  c sugar (scant)

$\frac{1}{4}$  tsp nutmeg

Heat milk in double boiler. Beat eggs and sugar until very light, add salt and lemon extract and hot milk. Moisten pan with water and fill with custard. Set in pan of hot water. Sprinkle with nutmeg and bake until firm.

Miss Jennie Vos

Same except put custard in individual cups and bake in a pan of water 45 minutes. When cold turn out on plates and serve with sauce.

#### SAUCE

1 egg yolk

$\frac{1}{2}$  tsp vanilla

1 tbsp sugar

1 $\frac{1}{2}$  c milk

$\frac{1}{2}$  tsp flour

Heat milk, mix sugar and flour, add rest of ingredients and add to milk. Cook and pour over custard. Serves 5. Mrs. T. Plette

Same except place a marshmallow in bottom of each cup before putting custard in cups. Ellen E. Stanley, Ottumwa

---

---

## Chocolate Eclairs

$\frac{1}{2}$  c water (hot)

$\frac{1}{2}$  c butter

5 eggs

1 c flour

Let water and butter come to a boil, add the flour, putting it all in at one time. Stir until thick. Let cool. Add first 2 eggs, then 3 eggs beat constantly. Drop and form into strips 2 in. long and  $\frac{1}{2}$  in. thick. Bake in hot oven about 35 minutes.

### FILLING

2 c milk

1-3 tsp salt

1-3 c cold water

3 tbsp cocoa

2-3 c sugar

1 tsp vanilla

1-3 c flour

Mix flour and water add to boiling milk. Mix sugar, salt and cocoa and add. Cook thoroughly. When cold add vanilla and 1 c cream whipped.

Mrs. Nelle Klein

Same as above except make larger, 1 in. by 5 in. and split on one side and fill with chocolate sauce.

### SAUCE

1 c sugar

2 eggs or 4 yolks

1-3 c cake flour

2 c milk

1 $\frac{1}{2}$  squares chocolate

1 tsp vanilla

$\frac{1}{8}$  tsp salt

Mix dry ingredients, add eggs slightly beaten, add scalded milk in which melted chocolate has been added. Cook 15 minutes in double boiler, add flavoring and cool.

Same except Eclairs are filled with filling and covered with chocolate frosting.

## Furniture, Rugs and Linoleums

We specialize in Home Furnishings of known quality at most reasonable prices.

Its no trouble to show you our line at any time.

**WORMHOUDT & PLETTE**

PHONE 103



---

---

### Chocolate Dessert

1 pt. milk  
Chocolate to taste

1 c sugar  
4 egg yolks

Cook above mixture in double boiler 20 minutes, add 1 envelope gelatine. Let cool and add beaten whites of 4 eggs. Crumble 24 cocoanut macaroons and pour custard over and let stand 6 hours or longer.

Mrs. G. G. Gaass

### Chocolate Fudge

1 angel food cake  
2 c sugar  
2 tbsp cocoa

1 c milk  
2 tbsp corn syrup  
1 tbsp butter

Mix sugar, milk, cocoa and syrup together, boil over a slow fire until it forms a soft ball in water, add butter, remove from fire, cool until luke warm then beat until creamy. Make fudge after cake is in oven so it will still be soft and creamy. When cake is cooled split lengthwise, spread bottom layer with fudge, put on top top layer of cake then another layer of fudge. Cool. Serve with whipped cream to which nuts have been added.

Miss Simmons

## THE STORE

THAT APPRECIATES YOUR BUSINESS

**Royal Candy & Ice Cream Mfg. Co.**

We will be glad to serve you for your social  
affairs and dinner parties.

**Wholesale and Retail**

**Constantine Brothers**

**PHONE 105**

## Cocoa Pudding

## PART I

$\frac{1}{2}$  c sour milk

1 egg

Mix and cook in double boiler until thick.

## PART II

1 tsp soda

1½ c flour

1/2 c sour milk

Add part I to part II. Bake. Serve with sauce.

## SAUCE

$\frac{1}{2}$  c hot water of pineapple juice

Mix and cook. Remove from stove and add chopped figs, dates, raisins, nuts and pineapple. Mrs. A. Van Drimmelen

## Cottage Pudding

2-3 c milk

1 2-3 c flour

2 tsp baking powder

Cream butter and sugar, add beaten eggs, water, flour and baking powder. Bake 20 minutes in rather hot oven.. Serve with vanilla, lemon or chocolate sauce.

Dormitory

## Cottage Pudding

2¼ c cake flour

4 tsp baking powder

$\frac{1}{2}$  tsp salt

1 c milk

Cream butter and sugar, add eggs well beaten. Mix and sift flour and baking powder and salt, add alternately with the milk to first mixture. Turn into buttered cake tin and bake 35 minutes. Serve with vanilla or hard sauce. Verna Halbert Bird

## Date Krummel Torte

1 tbsp flour

1 c sugar

2 eggs

2-3 c bread crumbs or 3 rusks

Beat egg until light, add sugar, rusks or crumbs and drained pine apple, then rest of ingredients. Grease and flour pan. Bake in moderate oven. Cut in squares and serve with whipped cream.

Mrs. A. N. Kuyper, Mrs. D. C. Renaud



---

---

### Date Pudding

- |                         |                        |
|-------------------------|------------------------|
| 4 egg whites            | 1 c sugar              |
| 1 c fine cracker crumbs | 1 lb. dates            |
| 3 tsp baking powder     | $\frac{1}{4}$ tsp salt |
| 1 c nuts                | 1 tsp vanilla          |

Beat egg whites very stiff, add sugar, slowly beating. Add the rest of the ingredients. Place in a square cake pan and bake in a moderate oven 30 minutes. Cut in squares and serve topped with whipped cream.

Mrs. R. C. Amidon

### Crumble Pudding (8 to 10 servings)

- |                        |                     |
|------------------------|---------------------|
| 1 lb. dates            | 6 eggs              |
| 1 c dry bread crumbs   | 3 tsp baking powder |
| 1 c sugar              | 1 c nuts            |
| $\frac{1}{4}$ tsp salt | 1 tsp vanilla       |

Cut dates, add crumbs, sugar, nuts, baking powder and vanilla. Beat eggs very light and add to mixture. Bake in moderate oven 35 minutes in flat bread pan. Turn out and cool, then crumble into pieces. Serve with unsweetened whipped cream.

Mrs. Y. T. Van Niewaal, Mrs. H. Vander Waa

### Date Pudding (20 servings)

- |                        |                            |
|------------------------|----------------------------|
| 2 c dates              | 3 tbsp baking powder       |
| 2 c nuts               | $\frac{1}{2}$ c milk       |
| 3 c sugar              | $1\frac{1}{2}$ tsp vanilla |
| $1\frac{3}{4}$ c flour | 6 eggs                     |
| $\frac{1}{2}$ tsp salt |                            |

Mix dry ingredients. Beat egg whites until stiff. Beat egg yolks and add to the whites, add milk and vanilla and dry ingredients. Bake in slow oven.

Mrs. Nelle Klein

### Cherry Cobbler

- |               |                     |
|---------------|---------------------|
| 1 c sugar     | 1 c milk            |
| 1 tbsp butter | 2 c flour           |
| 1 egg         | 2 tsp baking powder |

Mix well and put in greased pan. Pour the following mixture over batter.

- |              |                                |
|--------------|--------------------------------|
| 2 c cherries | 2 c boiling water or 1 c water |
| 1 c sugar    | and 1 c cherry juice           |

Bake in a moderate oven 30 minutes.

Mrs. Arthur Klein

---

### Apple Cobbler

2 c apples

2-3 c sugar

1 c water

$\frac{1}{4}$  tsp cinnamon

Peel and slice apples and cook in 1 c water until soft, add sugar and spice. Put in baking dish. Make biscuit dough, roll size of baking dish and place over apples. Cut holes in top. Bake 15 minutes, then pour syrup mixture over the top and finish baking.

#### SYRUP MIXTURE

$\frac{1}{2}$  c light brown sugar

$\frac{1}{2}$  c water

Mix and boil 3 minutes. Pour while hot over baking cobbler. Bake 10 minutes. Serve warm with cream. Mrs. H. W. Pietenpol

### Peach Dumplings

Roll baking powder biscuit dough thin and cut in rounds the size of a saucer. On each round lay a peach half or peach and sprinkle with sugar and bits of butter. Roll up, pinch together at top and place in a deep pudding dish. Sprinkle sugar over top and dot with butter. Just before placing in oven pour  $\frac{1}{2}$  c boiling water over all. Bake 30 minutes. Serve hot with cream and sugar.

Mrs. Jacob Heemstra

### Apple Dumplings

Prepare same as peach dumplings. Bake until half done then pour syrup over dumplings.

#### SYRUP

1 c water

$\frac{1}{4}$  tsp nutmeg

2-3 c sugar

1 tsp sorghum

4 tbsp butter

Boil syrup mixture 5 minutes then pour over hot dumplings. Serve with cream while hot. Dormitory

### Dumplings in Syrup (8 to 10 Servings)

1  $\frac{1}{2}$  c sugar

1 tsp vanilla

$\frac{1}{8}$  tsp salt

1 tbsp butter

2  $\frac{1}{2}$  c hot water

Burn  $\frac{1}{2}$  c sugar dark brown, add 1 c sugar, water, butter, salt and vanilla. Boil 10 minutes.



---

### Dumplings

- |               |                      |
|---------------|----------------------|
| ½ c sugar     | 1 tbsp baking powder |
| 2 tbsp butter | ¼ tsp salt           |
| ½ c milk      | 1½ c flour           |

Cream butter and sugar, add milk, then sifted flour, baking powder and salt. Drop by spoonfuls into boiling syrup. Bake in moderate oven 30 to 40 minutes. Serve topped with ice cream, plain or whipped cream. Mrs. Chas. Lautenbach, Mrs. Hugo Kuyper

### Raisin Pudding

- |                 |               |
|-----------------|---------------|
| 2 c brown sugar | 1 tbsp butter |
| 3 c water       |               |
- Boil until like syrup.

#### BATTER

- |                     |             |
|---------------------|-------------|
| 1 c flour           | ½ c milk    |
| 1 tsp cinnamon      | ½ c raisins |
| ½ c sugar           | ¼ tsp salt  |
| 2 tsp baking powder |             |

Mix batter and drop in above syrup and bake.

Mrs. B. F. Vander Linden

### Rice Pudding

- |                 |                    |
|-----------------|--------------------|
| 1 c boiled rice | 1 tsp salt         |
| ½ c sugar       | ½ pt whipped cream |
| 1 qt. water     |                    |

Boil rice briskly in water 45 minutes. Do not stir but shake pan. Keep covered. Drain in colander and run cold water through it. When cold, add cream and sugar. Let stand 2 hours. Serve in sherbert cups and pour maple syrup on top:

Mrs. Carl Aschenbrenner

### Rice Dainty. (10 to 12 Servings)

- |                      |                              |
|----------------------|------------------------------|
| 1 c cold cooked rice | 1 small can grated pineapple |
| ½ pt. whipped cream  | 1 pkg. marshmallows          |
| ¼ c sugar            |                              |

Cut marshmallows. Mix ingredients several hours before using and put in cold place. Mrs. G. H. Waechter

---

---

### Mothers Rice Pudding

- |            |               |
|------------|---------------|
| 1 c rice   | 1 qt. milk    |
| 2 c water  | 2 tbsp butter |
| 1 tsp salt | Flavoring     |
| 3 eggs     |               |

Boil rice in salt water until tender, cool. Beat eggs, sugar and milk and add to rice. Put in baking dish, dot with butter, flavor and bake.

Mrs. J. W. Wesselink

### Steamed Plum Pudding

- |                           |                       |
|---------------------------|-----------------------|
| 4 c currants              | 1 c almonds           |
| 2 c cherries              | 2 nutmegs grated      |
| 1 c shredded candied peel | 1 c fruit juice       |
| 5 tsp baking powder       | 2 c raisins seeded    |
| 2 tbsp butter             | 2 2-3 c sugar         |
| 2 lemon rinds             | 2 c bread crumbs      |
| 1 tbsp ginger             | 1 tsp salt            |
| 2 c seedless raisins      | 2 orange rinds grated |
| 2 c suet or 1 lb.         | 1 tbsp cinnamon       |
| 1 lb. chopped apple       | 10 eggs               |
| 2 c flour                 |                       |

Serve with whipped cream or Vanilla sauce. Mix thoroughly and steam 5 hours.

Mrs. L. A. Kuyper

### Baked Plum Pudding

- |                      |                                    |
|----------------------|------------------------------------|
| 1 c suet             | 2½ c flour                         |
| 1 c nuts             | 1 tsp salt                         |
| 1 c dark brown sugar | 2½ tsp baking powder               |
| 2 eggs               | 1 tsp cinnamon                     |
| 1 c fruit juice      | ¼ tsp cloves                       |
| 1 c dates            | ¼ tsp nutmeg                       |
| 1 c figs             | 1 c candied pineapple and cherries |
| ½ c milk if needed   |                                    |

Sift dry ingredients, add dates, figs, nuts, suet and sugar, then beat eggs and fruit juice. If dough is too stiff add ½ c milk. Serve with vanilla sauce. Bake 3 hours.

Mrs. J. P. Klein



---

---

### Jello Plum Pudding

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 pkg. lemon jello               | $\frac{3}{4}$ c nuts          |
| $\frac{3}{4}$ c raisins          | $\frac{1}{2}$ tsp cinnamon    |
| $\frac{1}{4}$ c citron (cut)     | $\frac{3}{4}$ c grape nuts    |
| $\frac{1}{4}$ tsp salt           | $\frac{3}{4}$ c cooked prunes |
| $1\frac{3}{4}$ c water (boiling) | $\frac{1}{4}$ tsp cloves      |

Mix while hot, let cool and serve with whipped cream.

Mrs. H. O. Wormhoudt

### Steamed Raisin Puffs

- |               |                        |
|---------------|------------------------|
| 1-3 c butter  | 1 tsp nutmeg           |
| 2-3 c sugar   | 2 c flour              |
| 1 tsp vanilla | 1 c milk               |
| 2 eggs        | $\frac{1}{8}$ tsp salt |
| 1 c raisins   |                        |

Cream butter and sugar for one minute, add rest of ingredients and beat 3 minutes, fill small pudding molds  $\frac{1}{2}$  full, steam 1 hour. Serve warm with butterscotch sauce.

### BUTTERSCOTCH SAUCE

- |                      |                        |
|----------------------|------------------------|
| 1 c dark brown sugar | $\frac{1}{8}$ tsp salt |
| 2 c water            | 1 tbsp butter          |
| 2 tbsp flour         | 1 tsp vanilla          |

Minnie Vanden Berg

### Apricot Pudding

- |                  |                        |
|------------------|------------------------|
| 2 c flour        | 1 tbsp sugar           |
| 1 c milk (scant) | $\frac{1}{4}$ tsp salt |
| 2 tbsp butter    | 2 tsp baking powder    |

Mix flour, baking powder, butter, sugar and salt, then add milk. Roll dough  $\frac{1}{2}$  inch thick. Boil 1 c of apricots. When done drain, mash and sweeten to taste. Spread on the dough and roll. Wrap in a napkin. Put on colander and steam 2 hours. Serve with hard sauce.

### SAUCE

- |                        |              |
|------------------------|--------------|
| $\frac{1}{2}$ c butter | 2 egg whites |
| 1 c sugar              |              |

Cream butter and sugar and add beaten egg whites. Flavor with vanilla.

Mrs. Wilton McCarthy

---

## Hingham Pudding

- |                                 |                                  |
|---------------------------------|----------------------------------|
| $\frac{1}{2}$ c sugar           | 1 c cold water                   |
| $\frac{1}{4}$ c butter (melted) | 2 c flour                        |
| $\frac{1}{2}$ c molasses        | $\frac{3}{4}$ c raisins or dates |
| 1 tsp soda                      | $\frac{1}{2}$ c nuts             |

Mix and steam  $3\frac{1}{2}$  hours. Serve with sauce.

### SAUCE

- |                        |                    |
|------------------------|--------------------|
| 1 egg                  | 2 tbsp cold water  |
| 1 tsp vanilla          | 1 c powdered sugar |
| $\frac{1}{2}$ c butter |                    |

Beat egg light and add warm melted butter then other ingredients.

Mrs. Bess Wormhoudt

## Steamed Pudding (12 to 14 servings)

- |                        |                                      |
|------------------------|--------------------------------------|
| 2 c grated raw potato  | 1 tsp cinnamon                       |
| $\frac{1}{2}$ c butter | $\frac{1}{4}$ tsp cloves             |
| $1\frac{1}{4}$ c flour | $\frac{1}{2}$ tsp salt               |
| 1 c sugar              | 1 tsp soda dissolved in the potatoes |

Cream butter and sugar, add spices and salt, then potatoes and flour. Steam 3 hours. Serve with hard or any soft sauce. Re-heat when served.

Mrs. G. H. Waechter

## Steamed Suet Pudding

- |                                   |                         |
|-----------------------------------|-------------------------|
| $\frac{1}{2}$ c suet chopped fine | $\frac{1}{2}$ c raisins |
| $\frac{1}{2}$ c molasses          | $\frac{1}{2}$ tsp soda  |
| $\frac{1}{2}$ c sweet milk        | 1 tsp salt              |

Flour enough to make stiff batter about 1 1-3 c. Heat milk to boiling point, add suet and soda then add molasses, salt, flour and raisins dusted with flour. Steam  $1\frac{1}{2}$  hours. Serve with vanilla sauce.

Mrs. Jacob Heemstra

## Suet Pudding

- |                                      |                                |
|--------------------------------------|--------------------------------|
| $1\frac{1}{2}$ c kidney suet chopped | $1\frac{1}{2}$ c milk          |
| 2 c raisins                          | $\frac{1}{4}$ c citron chopped |
| 3 c toast (ground)                   | 1 tsp soda                     |
| 3 eggs                               | 1 tsp cinnamon                 |
| 2 c brown sugar                      | 1 tsp nutmeg                   |

Mix and steam  $3\frac{1}{2}$  to 4 hours. Serve with any sauce desired.

Mrs. Arthur Klein



---

---

### Strawberry Short Cake

- |                        |                                       |
|------------------------|---------------------------------------|
| 2 c flour              | 2 tsp sugar                           |
| 4 tsp baking powder    | 1-3 c butter and lard mixed           |
| $\frac{1}{2}$ tsp salt | $\frac{1}{2}$ c milk (more if needed) |

Mix and sift flour, baking powder and salt. Cut in shortening. Add milk. Moll. Bake in quick oven about 15 minutes. Spread crusts with butter, put sugared berries between layers and on top. If individual servings are liked cut with biscuit cutter before baking. Serve with cream or whipped cream. Any fruit may be used.

Dormitory

### Steamed Float With Dressing

- |                  |                                   |
|------------------|-----------------------------------|
| 4 egg whites     | $\frac{1}{4}$ tsp cream of tartar |
| 1 tbsp hot water | $\frac{1}{2}$ c grape jelly       |

Beat whites until foamy and add cream of tartar. Continue beating until dry. Melt jelly with hot water and slowly add to beaten egg whites. Turn into well buttered mold and steam 25 minutes. When cold unmold and serve with boiled custard.

#### Custard

- |                                 |                           |
|---------------------------------|---------------------------|
| 4 egg yolks                     | $\frac{1}{2}$ tsp vanilla |
| 2 c milk                        | $\frac{1}{4}$ tsp salt    |
| $\frac{1}{2}$ c sugar (or more) |                           |

Use cornstarch and 2 egg yolks if desired. Mrs. G. Hankamp.

### Tapioca Pudding

- |                    |                      |
|--------------------|----------------------|
| 2 c brown sugar    | 1 tsp vanilla        |
| 3 c water          | 1 lb. dates          |
| 1 c minute tapioca | $\frac{1}{2}$ c nuts |

Boil 1 hour in double boiler.

Mrs. R. A. Vander Wal

### Cream Tapioca

- |                |            |
|----------------|------------|
| 6 tbsp tapioca | 1 tsp salt |
| 1 c water      | 4 eggs     |
| 1 qt. milk     | 1 c sugar  |

Soak tapioca in water over night. Heat milk, stir in tapioca and salt. Stir until it thickens and is clear, add sugar and beaten egg yolks. Beaten whites may be stirred in and put on top and browned. Flavor, add 1 c grated pineapple drained and serve with whipped cream if liked.

Mrs. Dan Kamp

### Pineapple Tapioca

- |                      |              |
|----------------------|--------------|
| 1 c tapioca          | 3 egg whites |
| 2 lemons (juice)     | 3 c sugar    |
| 2 c pineapple grated |              |

Soak tapioca in water over night. Cook until clear, add sugar and pineapple. Let boil, add lemons and whites of eggs well beaten. Do no cook after adding eggs. Serve with whipped cream.

Dormitory

### Peach Tapioca

- |                        |                   |
|------------------------|-------------------|
| 1 can peaches          | 1 c pearl tapioca |
| $\frac{1}{2}$ tsp salt | 1 c sugar         |

Drain peaches. Soak tapioca 1 hour in cold water to cover. To peach syrup add enough boiling water to make 3 cups. Heat to boiling point, add tapioca drained from cold water, add sugar and salt. Cook in double boiler until transparent. Line pudding dish with peaches cut in quarters, cover with tapioca and bake in moderate oven 30 minutes. Serve with cream or whipped cream. If minutes tapioca is used  $\frac{1}{4}$  less. Any fruit may be used. If apples are used add juice of  $\frac{1}{2}$  lemon.

Jennie Vos

### Boston Cream Pie

- |                                 |                        |
|---------------------------------|------------------------|
| 1-3 c fat                       | $\frac{1}{8}$ tsp salt |
| 2-3 c sugar                     | 2-3 c milk             |
| 2 eggs                          | 2 c flour              |
| 1 tsp vanilla                   | 2 tsp baking powder    |
| $\frac{1}{4}$ tsp lemon extract |                        |

Cream fat, sugar and eggs, add rest of ingredients and beat. Bake in two layers. Use cream filling between layers and top with whipped cream.

#### FILLING

- |                        |                       |
|------------------------|-----------------------|
| $\frac{1}{2}$ c sugar  | $1\frac{1}{2}$ c milk |
| 4 tbsps flour          | 1 egg                 |
| 1 tsp butter           | 1 tsp vanilla         |
| $\frac{1}{8}$ tsp salt |                       |

Heat milk in double boiler. Mix flour, sugar and salt and beaten egg, and add to hot milk. Add butter and vanilla last.

Verna Halbert Bird

### Prune Whip

- |                        |                     |
|------------------------|---------------------|
| 3 lb. prunes           | 1 pt. whipped cream |
| $1\frac{1}{2}$ c sugar | 1 c nuts            |

Soak prunes over night, cook until very tender and not much water left on them. Remove seeds, add sugar and cream whipped very stiff. Put on ice. Serve cold in shrbert glasses,

Mrs. Carrie Halbert



### Italian Cream

1 qt. milk

6 tbsp sugar

4 eggs

1 envelope plain gelatine

Heat milk, beat eggs separately yolks and whites, 2 tbsp sugar in milk, 2 tbsp sugar in yolks and 2 tbsp sugar in whites of eggs. Heat milk, add yolks of eggs then dissolved gelatine and add whites of eggs last. Flavor. Beat while setting. Serve with whipped cream in sherbert glasses, may be cut in squares and served on plates.

Mrs. R. R. Beard

### Dixie Pie

$\frac{1}{4}$  c fat

1 egg

$\frac{1}{2}$  c sugar

$\frac{1}{8}$  tsp salt

$\frac{1}{2}$  c milk

$1\frac{1}{2}$  tsp baking powder

$1\frac{1}{2}$  c flour

2 tbsp cocoa

Mix as Boston Cream Pie, and use sauce filling except add 2 tbsp cocoa.

Mrs. Hugo Kuyper

### Orange Washington Pie

3 eggs

$\frac{1}{2}$  tsp lemon juice

1 c sugar

1 c flour

2 tbsp melted butter

1 tsp baking powder

4 tbsp cold water

$\frac{1}{4}$  tsp salt

Beat eggs until light, add sugar, beat well, add water and lemon juice. Add flour, baking powder and salt, fold in melted butter. Bake 30 minutes.

### FILLING

1 tbsp cornstarch

1 tsp lemon juice

2-3 c sugar

1 tbsp gelatine

2 egg whites

$\frac{1}{4}$  c cold water

1 c milk

$\frac{1}{2}$  c orange juice

2 egg yolks

Rind of 1 orange

Heat milk in double boiler. Mix cornstarch and sugar and add to milk. Cook. Add slightly beaten egg yolks slowly. Dissolve gelatine in cold water and add to mixture, add orange juice, rind and lemon juice. While warm, fold in stiffly beaten egg whites and chill. When beginning to thicken put between layers of cake. Serve with whipped cream and sprinkle with grated orange rind.

Mrs. J. Van Wyke

---

### Con Ke Train (6 servings)

1 can Eagle brand condensed Nuts  
milk

Boil for 3 hours, 1 can milk left in sealed can. Remove from water and let cool slightly. Open and add nuts while warm. When cool, thin with top milk until right consistency for pudding. Serve with whipped cream. If used as a dessert place a spoonful of pudding on angel food or sponge cake and top with whipped cream.

Mrs. Paul Scholte

### Norwegian Prune Pudding

|                       |                       |
|-----------------------|-----------------------|
| ½ lb. prunes          | 1-3 c cornstarch      |
| 2 egg whites          | 1 c. sugar            |
| 1 1-3 c boiling water | 1 inch stick cinnamon |
| 2 c cold water        | 1 tsp lemon juice     |
| ½ c nuts              |                       |

Wash prunes and soak for 1 hour in cold water. Boil until soft in same water. Remove seeds, add prunes to water then add sugar, cinnamon and boiling water, boil 10 minutes. Dilute cornstarch with water to pour easily, add to prune mixture and boil 5 minutes. Remove cinnamon, add lemon juice, fold in beaten egg whites. Mold and cool. Serve with whipped cream. Mrs.. J. F. Dykstra

### Pineapple Temptation

Angel food cake  
Pineapple

Vanilla ice cream

Lay ½ inch slices of angel food cake on a plate. Cover with crushed sweetened pineapple, over this place a layer of vanilla ice cream, cover all with maraschino sauce. Garnish with mints.

#### MARASCHINO SAUCE

|                    |                          |
|--------------------|--------------------------|
| 1 c cream whipped  | 2 tbsp minced maraschino |
| 2 tbsp maple syrup | cherries                 |
| 1 egg white        | 2 tbsp powdered sugar    |

Beat egg white and add to whipped cream, add sugar and beat until stiff then add syrup and cherries.

Mrs. Edw. S. Cook

Same except use sponge cake. Cover with vanilla ice cream, then layer of sponge cake. Mix 1 c stiffly whipped cream, 3 tbsp sugar, ½ c nuts, ½ c diced marshmallows, 1-2 c maraschino cherries and put over last layer of cake and cover or surround all with chocolate sauce. Bake in gem pans if desired.



## Kisses

6 egg whites  
1 tbsp vinegar

1  $\frac{3}{4}$  c sugar

Beat egg whites until light, add gradually  $\frac{1}{2}$  of the sugar then  $\frac{1}{2}$  of the vinegar, continue beating, then add the rest of the sugar and vinegar (gradually) and beat about 2 minutes. Drop by spoonfuls on waxed paper and bake in slow oven. When cold these may be filled with whipped cream, adding chopped nuts and maraschino cherries.

Mrs. Nelle Klein

Same except use 4 egg whites, 2 tbsp vinegar, 1 c sugar. Fill greased muffin pans  $\frac{1}{2}$  full. Bake. Remove the inside and use as cases for ice cream or fruit.

Mrs. H. R. Dieleman

## Heavenly Hash

1 pt. whipping cream  
 $3\frac{1}{2}$  c pineapple  
6 bananas

$\frac{3}{4}$  lb. marshmallows  
 $3\frac{1}{2}$  c white cherries  
 $\frac{1}{2}$  c sugar

Drain diced pineapple and seeded cherries, break marshmallows in pieces, and cut bananas, add to drained fruit. Whip cream very stiff add sugar and add to fruit. Serve in sherbet glasses topped with maraschino cherries. Add nuts if liked.

Dormitory

## Ice Cream Sandwiches

Bake sponge or angel food cake in a rectangular pan. When cool cut in rectangular pieces. Split lengthwise and arrange with slices of vanilla ice cream cut 1 inch thick. Cover cream with remaining halves of cake, pile whipped cream on top and add nuts to cream. If liked pour chocolate sauce over whipped cream before adding nuts. Serve immediately.

Mrs. H. W. Pietenpol

## Fluffy Dessert

4 egg whites  
1 box raspberry jello  
1 c nuts

$\frac{1}{2}$  c sugar  
1 c boiling water  
24 marshmallows cut

Beat egg whites stiff and add sugar. Dissolve jello in boiling water. When cool, add jello to beaten whites, also nuts and marshmallows. Chill and serve with whipped cream.

Mrs. E. J. Faassen

Same except add 1 c pineapple.

Mrs. John Blommers

---

### Jello Paradise Pudding

|                                  |                         |
|----------------------------------|-------------------------|
| 1 pkg lemon jello                | 6 macaroons crushed     |
| 1 pt. boiling water              | $\frac{1}{4}$ c sugar   |
| $\frac{1}{2}$ c blanched almonds | $\frac{1}{4}$ tsp salt  |
| 12 marshmallows cut              | 1 c heavy cream whipped |
| 12 maraschino cherries           |                         |

Dissolve jello in boiling water. When cold and slightly thickened, beat with a rotary egg beater until consistency of whipped cream. Mix and add cherries, marshmallows, macaroons, sugar and salt. Fold in whipped cream. Turn into mold, chill. Serve in slices with whipped cream.

Mrs. J. P. Klein

Same except add 1 small can pineapple and pecans instead of almonds.

Mrs. L. A. Kuyper

## H. VANDER SYDE

### Plumbing and Heating Contractors

#### PELLA, IOWA

Kohler Plumbing Fixtures

Hot Water and Steam Heating

Green Colonial Warm Air Furnace

Marshalltown Steel Warm Air Furnace

Complete Line of Sewer Pipe

Special Attention to Repair Work, City or  
Country.

**Phone Shop or Res. 141**



---

---

### Nesselrode Pudding

- |                                |                 |
|--------------------------------|-----------------|
| 1 c whipped cream              | 1 c pineapple   |
| 1 c canned cherries            | 1 tbsp gelatine |
| $\frac{1}{2}$ c powdered sugar | 1 c nuts        |

Dissolve gelatine in 1-3 c hot water let cool and mix all lightly together. Flavor with vanilla and pour into molds. Let stand on ice several hours. Serve with whipped cream.

Mrs. J. F. Dykstra

### Lemon Jello Bavarian Cream

- |                                   |                       |
|-----------------------------------|-----------------------|
| 1 pkg. lemon jello                | 1 c crushed pineapple |
| $\frac{1}{2}$ pt. water           | 1 c heavy cream       |
| $\frac{1}{2}$ pt. pineapple juice |                       |

Dissolve jello in  $\frac{1}{2}$  pt. boiling water. Cool slightly and add  $\frac{1}{2}$  pt. pineapple juice. When cool and beginning to thicken, whip until it will drop from a spoon in a lump like mass. Add 1 c pineapple. Beat cream and sweeten to taste and add to mixture. Pour into wet mold and set in a cold place to harden. Turn from mold and garnish with cherries or sliced pineapple. Any flavor of jello may be used and add any other fruit liked. Color  $\frac{1}{2}$  of mixture pink if desired and put in layers.

Mrs. J. Wesslink

### Maple Mousse (12 servings)

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1 pt. cream (whipping)                | $\frac{1}{4}$ c powdered sugar |
| 1-3 box gelatine (1 rounding<br>tbsp) | 1 c maple syrup                |
| 4 eggs                                | 1 tsp vanilla                  |
|                                       | $\frac{3}{4}$ c nuts           |

Soak gelatine in cold water (enough to cover) for 10 minutes. Boil syrup and sugar until it threads. Beat yolks of eggs and add to hot syrup slowly. Add gelatine. When cool (not cold) add whites of eggs well beaten, then add whipped cream, vanilla and nuts. Serve with whipped cream.

Mrs. Tunis H. Klein

### Lemon Souffle

- |               |                           |
|---------------|---------------------------|
| 1 c sugar     | 1 c milk                  |
| 1 tbsp butter | 2 eggs                    |
| 2 tbsp flour  | 1 lemon ( rind and juice) |

Cream butter and sugar, add flour, lemon juice and egg yolks and milk. Beat whites of eggs and fold in last. Put in baking cups. Steam in slow oven until done. Serve with whipped cream.

Mrs. Arthur Kaldenberg

### Maple Sponge

- |                               |                          |
|-------------------------------|--------------------------|
| 1 envelope sparkling gelatine | 2 egg whites             |
| 1½ c cold water               | 1 c nuts                 |
| ½ c hot water                 | 2 c brown or maple sugar |

Soak gelatine in cold water 5 minutes. Put sugar and hot water in sauce pan, bring to boiling point and let boil 10 minutes. Pour syrup gradually on soaked gelatine. Cool and when nearly set, add whites of eggs beaten stiff and nuts. Turn into mold first dipped in cold water and chill. Serve with custard made of yolks of eggs, sugar and ½ tsp salt, milk and flavoring. Mrs. Arthur Klein

Same as above except slice and serve with whipped cream.

### Almond Souffle'

- |               |                             |
|---------------|-----------------------------|
| 4 tbsp butter | 3 egg yolks                 |
| 4 tbsp flour  | 1 tsp vanilla               |
| ⅛ tsp salt    | ½ tsp lemon extract         |
| 1 2-3 c milk  | ½ c shredded almonds        |
| ½ c sugar     | 3 egg whites stiffly beaten |

Melt butter, add flour and salt. Blend and add milk. Cook slowly until thick. Add egg yolks, beat 2 minutes. Fold in the rest of the ingredients and pour into buttered pan. Set in pan of hot water and bake in moderate oven 30 minutes. Unmold and serve with fudge sauce.

#### SAUCE

- |               |              |
|---------------|--------------|
| 2-3 c sugar   | 2 tbsp flour |
| 3 tbsp cocoa  | 1 c milk     |
| 1 tsp butter  | ⅛ tsp salt   |
| 1 tsp vanilla |              |

Mix flour, sugar and cocoa, add water and cook until creamy.

Mrs. Nelle Klein

### Caramel Charlotte Russe'

- |                          |                   |
|--------------------------|-------------------|
| 1 c water (hot)          | ⅛ tsp salt        |
| 1 c sugar                | 2 c whipped cream |
| 2-3 c almonds (shredded) | ¼ c cold water    |
| 2 tbsp gelatine          | 1 tsp vanilla     |

Place sugar in skillet and slowly heat until it has melted into a light colored liquid, add hot water and boil 5 minutes. Soak gelatine in cold water 5 minutes, add the hot syrup and stir until gelatine is dissolved. Cool and allow to stiffen a little. Beat until very frothy and fold in the remaining ingredients. Pour in mold lined with lady fingers. Serve with whipped cream.

Mrs. J. A. Kuyper



### Mock Charlotte Dessert

- |                   |                     |
|-------------------|---------------------|
| 2 c water         | 1-6 tsp salt        |
| 5 tbsp sugar      | 1 tsp vanilla       |
| 3 tbsp cornstarch | 1 c milk            |
| 2 eggs            | 1 tsp lemon extract |

Bring water, salt and 3 tbsp sugar to boil. Moisten cornstarch in cold water, add to mixture and let boil. Add well beaten whites of eggs and beat in hot milk and 2 tbsp sugar. Beat yolks of eggs and stir in boiling milk and vanilla. Cool. When ready to serve, put white mixture in dishes and pour yellow mixture over it.

Hattie Harmsen

### Macaroon Pudding

- |                                    |                  |
|------------------------------------|------------------|
| 1 qt. milk                         |                  |
| 4 eggs                             | 1 doz. macaroons |
| 1 c sugar                          | 1 tsp vanilla    |
| ½ pkg. No. 3 gelatine (acidulated) |                  |

Separate eggs, add sugar to yolks and a little milk. Mix well and add milk and gelatine. Cook until it curdles. Beat whites of eggs stiffly, add hot mixture to egg whites and add vanilla. Pour ½ of mixture in mold and place 6 macaroons in it, add rest of mixture and rest of macaroons and set aside to stiffen. Cut in slices and serve with whipped cream.

Mrs. Nina Van Gorp

### Macaroon Bavarian Cream

- |                                       |                           |
|---------------------------------------|---------------------------|
| 2 tbsp gelatine                       | ½ c sugar                 |
| ½ c cold water                        | ½ c macaroons (crushed)   |
| 1½ c boiling water or pineapple juice | 1 c diced pineapple       |
| 2 tbsp lemon juice                    | 1 c stiffly whipped cream |
| ¼ tsp salt                            | 1 egg white beaten        |
|                                       | ¼ c red cherries          |

Soak gelatine in cold water 5 minutes, add boiling liquid and stir until gelatine has dissolved. Add the sugar and lemon juice and cool until it begins to thicken. Beat until very thick and fluffy. Fold in the rest of the ingredients and beat in a cold place until mixture holds its shape. Pour into mold to stiffen. Cut in slices and serve with whipped cream.

Mrs. H. H. Sadler

---

---

### Orange Cream (20 Servings)

- |                       |                      |
|-----------------------|----------------------|
| 6 oranges             | 1 c sugar            |
| 1 envelope gelatine   | 1 pt. whipping cream |
| $\frac{1}{4}$ c water | 6 egg yolks          |

Soak gelatine in water and add grated rind of 2 oranges. Strain juice of 6 oranges, add 1 c sugar. Cook  $\frac{1}{2}$  pt. of cream and well beaten egg yolks in double boiler until thick, add the gelatine and orange rind and remove from fire. Let stand 2 minutes then add the sugar and orange juice. Beat until about the consistency of soft custard. Whip the other  $\frac{1}{2}$  pt. of cream and add to mixture. Place in mold to harden and serve with whipped cream.

Mrs. H. H. Sadler

### Macaroon Dessert

- |              |                                     |
|--------------|-------------------------------------|
| 1 pt. cream  | $\frac{1}{4}$ lb. macaroons         |
| 1 tbsp sugar | $\frac{1}{2}$ c maraschino cherries |

Whip cream, add cherries, sugar and crushed macaroons.

Mrs. Herman Veenstra

### Marshmallow Pudding

- |                       |              |
|-----------------------|--------------|
| 1 tbsp gelatine       | 2 egg whites |
| $\frac{1}{2}$ c water | 1 c sugar    |

Soak gelatine in water  $\frac{1}{2}$  hour. Beat egg whites thoroughly and add 1 c sugar. Fill cup containing gelatine with hot water and add it to the beaten egg whites and sugar. Beat 20 minutes. Flavor with vanilla. Place mixture in wet mold to harden. Serve cold with chocolate sauce.

#### SAUCE

- |                |                                  |
|----------------|----------------------------------|
| 1 c sugar      | $1\frac{1}{2}$ squares chocolate |
| 1 c thin cream | $\frac{1}{2}$ tsp vanilla        |
| 1 tbsp butter  |                                  |

Boil 7 minutes. Stir constantly. Serve warm over pudding.

Hattie Vander Meulen

### Marshmallow Pudding (8 to 10 Servings)

- |                               |                                     |
|-------------------------------|-------------------------------------|
| $\frac{1}{2}$ lb. marshmallow | 1 c cream (whipped)                 |
| $\frac{1}{2}$ tsp vanilla     | $\frac{1}{4}$ c maraschino cherries |
| 1 c nuts                      | 2 tbsp powdered sugar               |

Cut marshmallows, cherries and nuts. Whip cream. Add sugar and vanilla. Mix above ingredients, mold and chill. Pudding should be mixed 24 hours before serving. Pineapple can be used instead of cherries.

Mrs. Y. T. Van Niewaal



### Marshmallow Loaf

- |                       |                   |
|-----------------------|-------------------|
| 1 c sugar             | 1 tbsp cold water |
| $\frac{1}{2}$ c water | 4 egg whites      |
| 1 tbsp plain gelatine |                   |

Boil sugar and water until it threads. Fold syrup into stiffly beaten egg whites. While warm add gelatine which has been soaked in the cold water. Divide into two parts and color  $\frac{1}{2}$  pink. Dust small loaf cake pan with powdered sugar. Pour in  $\frac{1}{2}$  of white mixture, sprinkle with nuts, cocoanut and diced maraschino cherries, add  $\frac{1}{2}$  of pink mixture then remaining part of white mixture, sprinkle with nuts, cocoanut and cherries and then the remaining pink part. Set in cold place to harden. When ready to serve dip mold just for an instant into hot water then turn out on platter which has been dusted with powdered sugar. Cut in slices and garnish with halves of fresh strawberries. Other colorings and fruits may be used.

Mrs. D. C. Renaud

### Graham Cracker Pudding

- |                                           |                                |
|-------------------------------------------|--------------------------------|
| $\frac{3}{4}$ c butter                    | 1 c dates                      |
| $\frac{1}{2}$ c powdered sugar            | 1 c nuts                       |
| $1\frac{1}{2}$ c graham crackers crumbled | $\frac{1}{2}$ c water          |
| 2 unbeaten egg yolks                      | $\frac{1}{2}$ granulated sugar |

Cream butter, powdered sugar and egg yolks together, add the crumbled crackers, chopped dates and nuts. Boil water and granulated sugar until it spins a thread then pour over the beaten whites of eggs. Mix altogether and pour in mold to cool. Serve with whipped cream.

Mrs. Nina Van Gorp

### Delicious Dessert

- |                                         |                             |
|-----------------------------------------|-----------------------------|
| $\frac{1}{2}$ lb. graham crackers and   | $\frac{1}{2}$ lb. nuts      |
| vanilla wafers                          | $\frac{1}{2}$ lb. dates     |
| $\frac{1}{2}$ lb. marshmallows cut fine | $\frac{1}{2}$ c sweet cream |

Mix and knead like bread. Shape in roll and let stand 24 hours. Serve with whipped cream.

Mrs. Olson, Montezuma

**Phone 101 For Drugs and Ice Cream**

**BRENLIN SHADES**

JOHN

HEEREMA



PELLA.

IOWA

**PURITAN DRUG CO.**

### Graham Torte (8 to 10 Servings)

|                                  |                           |
|----------------------------------|---------------------------|
| 1 c sugar                        | 3 eggs                    |
| $\frac{1}{4}$ c milk             | $\frac{1}{2}$ tsp vanilla |
| $1\frac{1}{2}$ tsp baking powder | $\frac{1}{2}$ c nuts      |
| $\frac{1}{2}$ c butter           | 22 graham crackers        |

Cream butter and sugar, add beaten egg yolks and milk, then rolled crackers mixed with baking powder. Add vanilla and nuts and lastly the whites of eggs beaten until stiff. Put into 2 layer cake pans. Bake in slow oven 20 minutes. Serve with whipped cream and candied cherries. May be served with custard if desired.

Mrs. Y. T. Niewaal

### Graham Cracker Dessert

|                                     |                            |
|-------------------------------------|----------------------------|
| 1 c brown sugar                     | 2 c graham crackers rolled |
| 2 eggs (reserve 1 yolk for filling) | 2 tsp baking powder        |
| $\frac{1}{2}$ c nuts                | 1 c milk                   |
| $\frac{1}{4}$ c butter              | 2 tsp flour                |

Beat eggs, yolks and whites separately. Cream butter and sugar, add milk, then rest of ingredients, adding egg whites last. Bake in slow oven in 2 cake tins.

#### FILLING

|                       |             |
|-----------------------|-------------|
| $\frac{1}{2}$ c sugar | 1 tsp flour |
| 2-3 c milk            |             |

Heat milk, add sugar and flour mixed and pour over beaten egg yolk, add vanilla. Cook in double boiler. Cool and put between layers of cake. Serve with whipped cream.

Mrs. Fultz

Roll Up  
and Down

No Fall  
Storing - No  
Repainting  
or Rehangin'

**ROLScreens**  
TRADE MARK

Ideal  
Window Screens  
for Casements  
or Double Hung  
Windows

Guaranteed

All Metal  
Construction  
with beautiful  
Nonrust Alumina  
Cloth

**ROLSCREEN COMPANY, Pella, Ia.**



### Lemon Torte

- |             |                     |
|-------------|---------------------|
| ½ c butter  | 4 egg yolks         |
| 5 tbsp milk | 1 tsp baking powder |
| 1 c sugar   | Flavoring           |
| 1 c flour   |                     |

Mix ingredients and spread in two pans. Beat 4 egg whites, add 1 c sugar, beat and spread on the two pans of batter. Sprinkle with chopped nuts. Bake in slow oven until light brown. Put together with lemon or any other fruit filling.

#### LEMON FILLING

- |             |            |
|-------------|------------|
| 4 egg yolks | ½ c butter |
| 1 c sugar   |            |

Cook in double boiler.

Mrs. H. O. Wormhoudt

Same except sprinkle cinnamon over meringue before baking.

- |                        |              |
|------------------------|--------------|
| 1 c sugar              | 1 egg beaten |
| 1 lemon juice and rind | 1 tbsp water |

Cook in double boiler. Bake torte in round pans and cut in wedge shape pieces.

Mrs. L. F. Bousquet

### Bisque Tortoni (6 servings)

- |                    |                  |
|--------------------|------------------|
| 2 eggs             | 1 tbsp gelatine  |
| 1 c whipping cream | 1 c sugar        |
| 1¼ c milk          | 3 tbsp cold milk |

Dissolve gelatine in milk. Beat yolks of eggs, add sugar. Scald milk, add eggs and sugar, cook 2 minutes. Remove from fire and stir in gelatine, cool, add pinch of salt to egg whites and beat stiffly, whip cream, add vanilla. Combine mixtures. Dry 1 doz. almond past macaroons, roll fine and sprinkle over dessert.

*Mrs. H. L. Renaud*

### Tortoni Pudding

- |                      |                    |
|----------------------|--------------------|
| ¾ c granulated sugar | 1 pt whipped cream |
| ¾ c water            | 12 macaroons       |
| 3 eggs               | Vanilla            |

Boil sugar and water until it threads. Beat eggs separately, then mix and slowly add the syrup, beating constantly until thick and creamy. Cool and add vanilla. Brown macaroons in oven then crush them. Place ½ of crumbs in bottom of forms, add pudding and then place remaining over top. Place cover on mold and pack in salt and ice 4 hours.

Mrs. R. S. Grundman

---

---

### Almond Ice Box Cake

- |                      |                           |
|----------------------|---------------------------|
| ½ c butter           | ¼ tsp salt                |
| 1½ c powdered sugar  | ½ c shredded almonds      |
| 3 egg yolks          | 3 egg whites              |
| 1 tsp vanilla        | 1 c stiffly whipped cream |
| ¼ tsp almond extract |                           |

Cream butter, add sugar, beat, add egg yolks, beat 3 minutes, add rest of ingredients. Beat egg whites until stiff. Fold in carefully, then fold in whipped cream. Pour into a mold which has been lined with lady fingers or sponge cake. Chill for 12 hours. Slice and serve with whipped cream. 2 cups of macaroons can be used instead of ½ c almonds if desired.

Mrs. Nellie Klein

### Chocolate Ice Box Cake

- |                         |               |
|-------------------------|---------------|
| 1 sponge cake           | 3 tbsp water  |
| 3-8 lb. sweet chocolate | 4 egg yolks   |
| 3 tbsp sugar            | 4 egg whites  |
| ½ pt. whipping cream    | 1 tsp vanilla |

Bake sponge cake in bread tin. When cool divide, cut cake in 3 pieces. Line bread pan with oiled paper. Place one piece of cake in the pan. Melt chocolate in double boiler, add sugar, water and beaten egg yolks. Cook until smooth, stirring constantly. When cool add the stiffly beaten egg whites. Pour ½ of filling over cake put in another piece, then remaining part of filling. Place third piece on top and set in ice box 12 hours. Slice crosswise, cover with whipped cream and chopped nuts.

Mormitory

Dormitory

### Easy Ice Box Cake

- |                              |                       |
|------------------------------|-----------------------|
| 1 lb. vanilla wafers crushed | 1 c pineapple crushed |
|------------------------------|-----------------------|

Put in layers in pan and place in ice box 24 hours. Serve with whipped cream.

Mrs. D. C. Renaud

### Graham Cracker Ice Box Cake

- |                            |              |
|----------------------------|--------------|
| 2 c graham crackers rolled | 1 c sugar    |
| ½ c nuts                   | ½ c butter   |
| ½ c dates                  | 3 egg yolks  |
| 1 tsp vanilla              | 3 egg whites |
| ¼ tsp salt                 |              |

Mix crumbs, nuts, dates, vanilla and salt. Cream butter and sugar, add egg yolks, one at a time and beat for 2 minutes after each egg yolk has been added. Add cracker mixture and fold in stiffly beaten egg whites. Pour into mold and set in ice box 24 hours. Serve with whipped cream.

Mrs. W. C. Ver Ploeg



---

### Chocolate Ice Box Pudding

6 oz. sweet chocolate                      5 eggs  
4 tbsp sugar                                1½ doz lady fingers  
2 tbsp water

Cook chocolate, sugar and water in double boiler. Cool, add egg yolks one at a time, beating thoroughly. Fold in beaten egg whites, line pan with oiled paper, put in alternate layers of lady fingers with mixture until all are used. Let mixture stand 36 hours. slice and serve with whipped cream. Miss Simons

Same except use 30 lady fingers. ¼ c water. Mrs. J. F. Dykstra

### Pineapple Ice Box Cake

1 pt. milk                                      1 bottle maraschino cherries  
¾ pkg. gelatine                              1 tsp vanilla  
1 large can pineapple                      ½ c nuts  
24 lady fingers                               1½ pts. whipping cream  
¾ c sugar

Line chop plate with lady fingers. Scald milk (do not boil) add sugar, salt and vanilla. Cool, add gelatine soaked in 1 pt. water 3 minutes. Set in cold water 5 minutes. When set add drained pineapple, add 1 pt. cream beaten stiff. Pour over lady fingers and add more lady fingers. Set over night. Slice and serve. Whip ½ pt. cream, add nuts and maraschino cherries and put over cake.

Dormitory

### Orange Ice Box Cake

3 eggs                                          ¼ c orange juice  
¼ c granulated sugar                      Grated rind of 1 orange  
1 tbsp cornstarch                           ½ c sweet butter  
1 c whipping cream                        1 c confectioners sugar  
¼ c milk                                       32 lady fingers

Separate eggs, place well beaten yolks in double boiler with granulated sugar, cornstarch and milk, cook slowly, stirring constantly until thick and smooth, remove from fire, add juice and grated rind of orange and let cool. Cream sweet butter with confectioners sugar and add to first mixture. Then fold in stiffly beaten egg whites. Line pan with half of the lady fingers, pour in filling, cover with rest of lady fingers. Place in ice box 12 to 14 hours. Serve with whipped cream. Mrs. L. A. Kuyper

---

## ICE CREAM and SHERBETS

---

"Although cold by nature, I am favored by all,  
And there is scarcely a dinner, a luncheon or ball,  
At which I am not present, and I am happy to say,  
There's not a house in town where I'm not the entree."

---

### Cherry Sherbet

1 qt. canned cherries  
1 qt. water  
Mix and freeze.

Juice of four lemons  
Sugar to taste

Mrs. L. F. Bousquet

### Cranberry Ice

1 qt. cranberries  
1 qt. water

2 c sugar  
3 egg whites

Boil cranberries and water until soft, put through sieve, cool, beat egg whites and add to fruit and freeze.

Mrs. James Hacke

### Maple Ice Cream

2½ c maple syrup  
5 eggs

1 qt. cream  
1 pt. new milk

Beat egg yolks and add to syrup. Put in double boiler and bring to boil. Strain and add beaten whites, cream and milk. Flavor with vanilla and freeze.

Mrs. H. J. Hoogenakker

### Excellent Sherbet

1 can apricots or peaches  
1 qt water  
3 c sugar  
2 lemons

1 c cream or 1 c sugar  
½ c water  
2 egg whites

Boil water and sugar to thin syrup, add lemon juice, the fruit which has been strained through colander and juice of fruit. Freeze, when half frozen add cream or 1 cup sugar which has been boiled with ½ cup water, which like frosting has been poured over beaten whites of 2 eggs and continue freezing.

Mrs. H. J. Rhynsburger



---

### Pineapple Sherbet

1 can pineapple  
2 oranges  
2 lemons

3 c sugar  
½ box gelatine  
2½ qts. new milk

Mix fruit and sugar and freeze until snowy looking. Soak gelatine in cold water to cover, put 1 pt. milk on and heat and dissolve soaked gelatine in it, strain into enough milk to fill freezer little over half full and when cold add to frozen fruit mixture and freeze stiff. Two boxes strawberries may be substituted for pineapple.

Mrs. Meyer Langerak

### Fruit Sherbet

1 pt. sugar (or less)

Juice of 1 lemon

1 c ground pineapple (cooked) 1 qt. milk or cream

Let fruit stand on sugar until dissolved, then stir slowly into the cream and freeze. Have cream very cold before adding fruit.

Any other fruit may be used.

Mrs. Carrie Halbert

# VOGELAAR'S

Hardware, Windmills, Implements

THE LINES THAT SATISFY

Your Business Is Appreciated

Phone 295

Phone 295

---

### Banana Ice Cream

|             |                |
|-------------|----------------|
| 3 qts. milk | 2 c sugar      |
| 1 pt. cream | 6 or 8 bananas |
| 6 eggs      | Vanilla        |

Scald milk and pour on beaten eggs. Whip cream and add to cooled milk. When half frozen add mashed bananas. Freeze stiff. For plain ice cream omit fruit. Mrs. James Hacke

### 3 of a Kind Ice

|             |              |
|-------------|--------------|
| 3 c sugar   | 3 bananas    |
| 1 qt. water | 3 lemons     |
| 2 oranges   | 3 egg whites |

Boil sugar and water without stirring until thin syrup. When cool add mashed bananas and juice of lemons and oranges. When half frozen add beaten whites of eggs. Add enough water to fill gallon freezer within 1½ inch from top. Freeze.

Mrs. M. J. Hoffman

### Chocolate Ice Cream

|                  |                          |
|------------------|--------------------------|
| 3 sqs. chocolate | 1 tbsp caramel syrup     |
| ¾ c sugar        | 3 drops cinnamon extract |
| ¾ c cold water   |                          |

Mix chipped chocolate with sugar and water. Boil at least 5 minutes until smooth, cool. Add flavoring and ice cream mixture (below) very slowly to chocolate mixture. Freeze.

### Plain Ice Cream

|                  |                  |
|------------------|------------------|
| 2 c scalded milk | 1 qt. thin cream |
| 1 c sugar        | 2 tsp vanilla    |
| 3 eggs           |                  |

Make soft custard of the first three ingredients. Cool and add to it the cream and vanilla. Freeze. Mrs. T. G. Fultz

### Parfait

|                       |                                  |
|-----------------------|----------------------------------|
| 2 qts. whipping cream | 2 pts strawberry preserves, or ½ |
| 2 c sugar             | crushed pineapple                |
| Pinch of salt         | 4 tsp of gelatine                |
|                       | 8 tbsp cold water                |

Add sugar to strawberries and let dissolve. Soften gelatine in water and melt. Whip ½ of the cream light, add gelatine to juice and stir into whipped cream. Pour into freezer and pack in ice six hours. Serve with whipped cream. Mrs. H. J. Hoogenakker



---

---

### Frozen Apricots

3 c canned apricots

1½ c water

1½ c sugar

2 c cream (whipped)

Put fruit through a strainer, measure juice and add water to make 3 cups in all (or about 1½ cups water). Add sugar and fruit to juice and freeze until mixture is thick, then add the cream and finish freezing.

Mrs. W. D. Van Sittert

### Caramel Ice Cream

1 c walnuts (any kind)

1½ c sugar

1 c sugar (caramelized)

¼ c boiled water

1 qt. cream

Melt 1 cup sugar in iron pan. After caramelized add water, then add to cream and sugar. When nearly frozen add nuts.

Mrs. L. M. Henry

### Orange Sherbet

2 qts milk

1 egg beaten

1 c sugar

3 lemons

6 oranges

1 c water

Add water to juice of fruit, add sugar and egg to milk and when ready to freeze add juice, stirring constantly. Freeze and when about done add the beaten white of one egg.

Mrs. C. F. Dykstra

### Lemon Sherbet

1 qt new milk

1 pt. sugar

2 lemons

1 egg white

Freeze the milk and sugar until it begins to thicken, then add the lemon, slowly add beaten egg white.

Mrs. C. F. Dykstra

### Pineapple Sherbet

1 box lemon jelly powder

1 c orange juice

2 c boiling water

½c lemon juice

2 c sugar

1½ qts water

No. 1 can grated pineapple

Whites of three eggs

Dissolve jelly powder in boiling water, add sugar, then allow to cool. Add pineapple, orange and lemon juice with rest of water. Slowly freeze until half frozen, then add the stiffly beaten egg whites, continue freezing until stiff.

Mrs. C. F. Dykstra

---

### Chocolate Ice Cream

- |                             |                         |
|-----------------------------|-------------------------|
| ½ pt milk                   | Top half of qt. of milk |
| 4 tsp cocoa                 | 2 eggs                  |
| 1 large c sugar             | 1 tsp vanilla           |
| 2 small cans condensed milk |                         |

Bring ½ pt. milk and cocoa to boil, add sugar and other ingredients. Freeze. ¼ gallon.

Mrs. Roy Vander Linden

### Mint Cream Sherbet

- |                            |                 |
|----------------------------|-----------------|
| 24 sprigs of fresh mint    | ½ c lemon juice |
| 1 box lemon jelly powder   | 1½ pt water     |
| 2 c boiling water          | 2 c cream       |
| 2 c sugar                  | Green coloring. |
| No. 2 can grated pineapple |                 |

Dissolve jelly powder in boiling water, add mint leaves, cover utensil and allow to stand several minutes, strain and thoroughly mash mint leaves. Blend all ingredients together, add second amount of water and freeze until ½ frozen, then add the cream which has previously been whipped. Color whipped cream a very delicate light green shade. Continue freezing until stiff.

Miss McGowan

### Concord Cream

- |                  |                           |
|------------------|---------------------------|
| 1 pt cream       | Lemon or fresh lime juice |
| 1¼ c grape juice | ½ c heavy cream           |
| ½ c sugar        | Nuts finely chopped       |

Mix cream, grape juice and sugar. Add lemon or lime juice to taste. Freeze and serve in glasses. Garnish with heavy cream beaten stiff, sweetened and flavored. Sprinkle cream with nuts.

Mrs. S. B. Baron

### Strawberry Mousse

- |                    |                     |
|--------------------|---------------------|
| 1 pt. cream        | ½ envelope gelatine |
| 1 pt. strawberries | 1 tbsp cold water   |
| ½ c sugar          | ½ tbsp hot water    |

Add sugar to berries before crushing, add gelatine soaked in cold water and dissolved in the boiling water to the berry mixture. Let mixture thicken slightly and stand in pan of cold water. Then fold in the cream whipped and put in freezer and pack with ice and salt. Let stand 2 to 4 hours.

Mrs. B. F. Vander Linden



---

---

### Apricot Frozen Dessert

1 c milk  
3 eggs  
1 c sugar

1 can apricots  
1 pt. cream

Put milk in double boiler and when hot pour on 3 well beaten eggs, heat until spoon coats heavily. Remove from fire, add sugar, cool, and add juice of apricots, the apricots cut fine, and the cream. Freeze.

Mrs Edward S. Cook

### Pine-cot Parfait

1 box strawberry jelly powder    No. 2½ can apricots  
2 c boiling water    2 c water  
No. 1 can grated pineapple    3 c cream  
2 c sugar

Dissolve jello in boiling water, add sugar and allow to cool. Put apricots through sieve, add pineapple, second amount of water and blend with jelly powder mixture. Slowly freeze until half frozen, add whipped cream and continue freezing.

Miss McGowan

## WE WELCOME YOU TO OUR STATION

TRY OUR HIGH GRADE

### Gasoline and Kerosene

We Drain and Refill Your Crank Case with

**TEXACO AND MOBILOIL**

AND TRY OUR NEW GEAR FLUSHER

We Serve You as Never Before, Six Days a  
Week.

**Phone 192**

**STAR OIL CO.**

---

---

### Grape Ice

- |                           |                  |
|---------------------------|------------------|
| 1 box orange jelly powder | 1 pt grape juice |
| 2 c boiling water         | 2 lemons         |
| 1½ c sugar                | 2 c water        |

Dissolve jelly powder in boiling water, add sugar, cool. Add juice of lemons and water. Freeze slowly after adding grape juice. Use raspberries instead of grape juice for raspberry ice.

Mrs. G. F. Sadler

### Frozen Peaches or Fruit Salad

- 1 No. 3 can peaches or mixed fruit      Ice and salt

Pack tin can of fruit in mixture of proportions ice 3 to salt 1. Let stand 3 hours. Open can, dip in and out of luke warm water. Unmold on serving dish, slice for individual servings, for salad or dessert. Many fruits are pleasing prepared in this way.

Mrs. Julian Kuyper

### Frozen Lemon Sponge

- |                 |                   |
|-----------------|-------------------|
| 2 lemons        | ½ c sugar         |
| ½ c sugar       | ½ pt. thick cream |
| 2 tbsp gelatine | ¼ lb. glace fruit |
| 6 eggs          |                   |

Heat slowly the juice of lemons and one half cup of sugar then add the beaten yolks of eggs and one half cup of sugar, cooking in double boiler until slightly thickened, dissolve gelatine in a little water and stir into the custard mixture. When nearly cold add the beaten whites of the eggs and one half pint of thick cream. Pour into the freezer and when almost frozen add one fourth pound of glace fruit. Arrange in a melon mold and serve with whipped cream sauce.

Mrs. J. V. Lankelma

SLOB BRO'S & CO.

General Merchandise

Phone No. 115

839 Broadway

For Baking Ingredients



---

## BEVERAGES

---

"One sip of this will bathe thy drooping spirit in delight."

---

### Cranberry Nectar

- |                   |                       |
|-------------------|-----------------------|
| 1 qt. cranberries | 1 tbsp almond extract |
| 6 lemons          | 4 qt water            |
| 2½ c sugar        |                       |

Cook cranberries in sufficient water to cover them. When tender strain, add sugar and stir until dissolved. When cool add strained lemon juice, almond extract. Add water to make a gallon. Chill thoroughly and serve.

Use a cup of syrup, 1 cup of water and 1 cup of sugar boiled for 4 minutes, to sweeten any of the following:

### Raspberry Punch

- |                     |                       |
|---------------------|-----------------------|
| 2 qts iced tea      | 1 c sugar syrup       |
| 1 c pineapple juice | 1 qt. raspberry juice |
| ½ c lemon juice     |                       |

Mix all the ingredients together, and set in a cold place for an hour, add chipped ice and serve.

### Cherry Delight

- |                    |               |
|--------------------|---------------|
| 1 qt. cherry juice | 1 qt iced tea |
| ½ c lemon juice    | 1 c sugar     |
| 1 c orange juice   |               |

Mix together all the ingredients and serve very cold.

### Grape Juice Frost

- |                   |                 |
|-------------------|-----------------|
| 1 pt. grape juice | 1 c sugar syrup |
| ¼ c lemon juice   | 1 pt ginger ale |
| 1 qt iced tea     |                 |

Mix the juices together and chill, add chipped ice and ginger ale, which should be very cold.

Mrs. C. F. Dykstra

### Raspberry Flipp

1 qt. raspberry juice

1 qt. peach juice

1 c lemon juice

2 c grated pineapple and juice

2 qts water

2 c sugar

Mix all together and serve very cold.

Mrs. Chas. F. Dykstra

### Hot Cocoa

1 qt. milk

1-3 qt. water

10 tsp sugar

10 tsp Droste cocoa

$\frac{1}{2}$  pt. cream

Mix cocoa and sugar. Boil the milk and water. Whip cream and add the mixed cocoa and sugar. When ready to serve put heaping tsp of the cream mixture in cup and pour in the hot milk. This serves 10 people.

Mrs. Carl Aschenbrenner

for those who  
want a coffee of  
more than ordin-  
ary richness  
and mellowness  
of flavor

**Butter-Nut**  
"The Coffee  
Delicious"



---

## Cocoa

4 tsp cocoa

4 tsp sugar

2 tsp cornstarch

4 c boiling water

Stir the cocoa and cornstarch to smooth paste with a little cold water. Pour on boiling water, add sugar, and let it come to a boil, and serve with whipped or plain cream, or marshmallow. Sprinkle with a little cinnamon.

Mrs. H. Veenstra

## Cold Chocolate Drink

2 squares chocolate

Sugar to taste

2 tbsp cocoa

1 c cold water

2 tsp corn starch

1 gallon milk

Cook ingredients in double boiler, with exception of milk. Add to hot milk and let cool. When ready to serve add small dipper of ice cream to each glass. Beat a little and top each glass with whipped cream with cherry on top.

Mrs. Ralph Grundman

GOOD COFFEE IS ONE  
OF THE SMALL DETAILS  
THAT CONTRIBUTE SO  
MUCH TO THE SATISFAC-  
TION OF A GOOD MEAL.

**RED ROSE**  
**Coffee**

SOLD BY ALL

INDEPENDENT GROCERS

---

**An Ocean Breeze Fan When it is Hot. Van Den Berg  
Electric Co. Phone 59.**

---

### **Grape Juice**

Grape juice

Marshmallows

Lemon juice

Sugar

To each glass of grape juice add 1 dessert spoon of lemon juice and sugar to taste. Quarter one or more marshmallows and allow to float in glass.

Mrs. H. J. Hoogenakker

### **Grape Juice**

Pick ripe grapes and put in porcelain kettle and nearly cover with water. Let boil 5 or 10 minutes. Drain through muslin bag. Then to one gallon juice add 3 cups white sugar. Let come to boil and seal.

Currant juice is made same as above only add a little more sugar.

Mrs. A. B. Van Houweling



This Book was  
**PRINTED and BOUND**

by

**The Pella Press**

No Job too Small

No Job too Large

PHONE 41



---

## CANDIES

---

"Sweets to the Sweet."

---

### Chocolate Fudge

|                           |                            |
|---------------------------|----------------------------|
| 2 squares chocolate       | $\frac{1}{2}$ c Karo syrup |
| $\frac{1}{2}$ c cold milk | 2 tbsp butter              |
| 2 c sugar                 | 1 tsp vanilla              |

Cook until it makes a soft ball in cold water ( requires about 5 minutes of actual boiling). Remove from fire, add vanilla, beat until it granulates. Pour into buttered pans. Cut when cold.

Mrs. Halbert

### Velvet Molasses Candy

|                   |                                |
|-------------------|--------------------------------|
| 1 c molasses      | $\frac{1}{2}$ tsp cream tartar |
| 3 c sugar         | $\frac{1}{2}$ c melted butter  |
| 1 c boiling water | $\frac{1}{2}$ tsp soda         |
| 3 tbsp vinegar    |                                |

Put first four ingredients in kettle and as soon as boiling point is reached add cream of tartar. Boil until brittle when dropped in cold water. Stir constantly during last part of cooking. When nearly done add butter and soda. Pour into buttered plates and when cool, pull.

Mrs. Geo. Gaass

### Dutch Candy

|                          |                 |
|--------------------------|-----------------|
| 2 lbs. light brown sugar | Salt            |
| 1 c vinegar              | 1 c nut meats   |
| Butter size of an egg    | 1 tsp flavoring |

Let boil, all but nuts and flavor, until it hardens when dropped in cold water. Pour into buttered plates after adding nuts and flavoring, when cool pull until white. Cut with scissors.

Mrs William J. Van Kersen

---

### Burnt Sugar Candy

3 c sugar  
1 c condensed milk  
 $\frac{1}{2}$  c melted butter  
1 tsp vanilla

Melt 1 c sugar, add  $\frac{1}{2}$  c melted butter. Then heat milk and remaining 2 c sugar. Boil until soft ball is formed in water, then add vanilla and beat until cool, drop from spoon on greased pan. Nuts may be added.

Mrs. Albert B. Van Houweling

### Butter Scotch

1 c sugar  
2 tbsp boiling water  
 $\frac{1}{4}$  c molasses  
 $\frac{1}{2}$  c butter  
1 tbsp vinegar

Boil ingredients together until, when dropped in cold water it will become brittle. Turn into well buttered pan, when slightly cool mark with sharp pointed knife.

Mrs. Geo Gaass

### Uncooked Fudge (Delicious)

1 lb. confectioner's sugar  
1 egg  
3 tbsp cream or milk  
1 tsp vanilla  
3 tbsp butter  
 $\frac{1}{4}$  lb. bitter chocolate

Mix sugar and cream, add yolks of egg. Stir well. Melt chocolate and butter, add to above. Add stiffly beaten egg white and vanilla. Put in buttered tin, when hardened cut into squares. Nuts may be added.

Mrs. H. W. Pietenpol

### Candied Pineapple (Quick Method)

1 can pineapple (No. 2 $\frac{1}{2}$ )  
1 c water  
2 c sugar

Drain fruit over night. In the morning take and boil sugar and water and cook until it spins a thread 12 in. long. Put drained fruit in and let boil gently for ten minutes then carefully lift and place on wire racks. Dip in powdered sugar. Let drain until the next morning. Cook 3 times if necessary.

Mrs. Carrie Halbert

### Pop Corn Balls

2 c shelled corn popped  
2 c sugar  
1 c Karo syrup  
 $\frac{1}{2}$  tsp soda after it is done.  
 $\frac{1}{8}$  tsp. cream tartar

Beat until creamy.

Harriet Hoogenakker



---

---

### Date Candy

- |                                 |                      |
|---------------------------------|----------------------|
| 3 c sugar                       | $\frac{1}{2}$ c nuts |
| 1 c milk ( $\frac{1}{2}$ cream) | 1 tsp vanilla        |
| 2-3 lb dates cut                | Butter               |

Boil sugar and milk three minutes add dates, stir constantly until it makes a firm ball when tested in water. Add butter, vanilla and nuts just before pouring on plate. Mrs. Hugo Kuyper

### Penochie

- |                      |               |
|----------------------|---------------|
| 3 c brown sugar      | 1 c nut meats |
| $\frac{3}{4}$ c milk | 1 tsp vanilla |
| 2 tbsp butter        | Pinch of salt |

Boil sugar, milk and salt until it forms soft ball in water, cool, then add nuts and vanilla and beat until creamy, pour on buttered platter. Mrs. David Renaud

### Fudge

- |                      |                            |
|----------------------|----------------------------|
| 3 c granulated sugar | 3 heaping tbsp marshmallow |
| 1 c milk             | cream                      |
| 3 tsp cocoa          |                            |

Cook until forms a soft ball in water then add butter, vanilla, nuts and marshmallow cream. Let cool and beat. Mrs. Bert Baron

### Parisian Sweets

- |                      |                       |
|----------------------|-----------------------|
| 1 lb. prepared dates | 1 tbsp orange juice   |
| 1 lb. figs           | $\frac{1}{4}$ c honey |
| 1 lb. nuts           |                       |

Cleanse fruit and nuts. Put thru fine knife meat chopper, twice if necessary, and mix thoroughly. Add orange juice and honey. Shape. Roll in chopped nuts, cocoanut or chocolate. May be put under a weight then cut in fancy shapes. Also puffed rice may be added to recipe. Mrs. T. G. Flutz

### Boston Cream Candy

- |                                       |                           |
|---------------------------------------|---------------------------|
| 1 $\frac{1}{2}$ pts thick sweet cream | 1 lb nuts                 |
| 6 c white sugar                       | $\frac{3}{4}$ tsp vanilla |
| 1 pt white syrup                      |                           |

Boil cream, sugar and syrup until it will make a soft ball in cold water. Remove from stove and beat until nearly cold. Add nuts, and vanilla. Beat until very stiff and put in buttered pans. Can be formed into balls and coated with chocolate if desired or made into long rolls and coated with chocolate and sliced when ready to use.

Mrs. Halbert

---

---

### Divinity Candy

#### 1st. PART

1 c sugar

1-3 c water

Boil together until it threads

#### 2nd. PART

3 c sugar

1 c white Karo syrup

$\frac{1}{2}$  c water

Boil together until it threads

Beat 3 egg whites stiff then add 1st part of syrup, flavor and keep beating until 2nd part of syrup forms soft ball in cold water, then add to same mixture and beat until real stiff and pour on platters. When cold shape with hands, dip into chocolate, melted over hot water. Use part sweet and part unsweetened chocolate and melt a small piece of paraffin with chocolate, this helps to harden chocolate coating. Makes 2 pounds of very creamy chocolates.

Mrs. W. D. Van Sittert

### Divinity Fudge

3 c sugar

$\frac{3}{4}$  c Karo syrup

$\frac{1}{4}$  c water

2 egg whites

1 tsp vanilla

$\frac{1}{2}$  c chopped nuts

$\frac{1}{2}$  lb. dates cut up

1 box chopped candied cherries

Boil sugar, syrup and water in granite pan until crisp when tried in cold water. While cooking whip egg whites until stiff and dry. Pour syrup into eggs beating the whole until it begins to harden. Then add vanilla, nuts, dates and cherries. Spread quite thick on shallow buttered pan. When cool, cut in large squares.

Mrs. Henry Hoogenakker

### Divinity

2 c sugar

$\frac{1}{2}$  c hot water

$\frac{1}{2}$  c light corn syrup

2 egg whites

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp vanilla

Pour hot water over sugar, syrup and salt in smooth sauce pan, and stir until sugar is dissolved. Cook without stirring until a very firm ball tested in cold water, (120 degrees C., 248 degrees F.). Remove from fire and pour gradually over egg whites beaten stiffly as syrup finished cooking. Beat mixture constantly using egg whisk until divinity holds shape. Add vanilla and drop candy by teaspoons on oiled paper, or pour into greased pan and cut into squares. 1 cup nut meats, candied cherries or browned cocoanut may be added when mixture is ready to drop. Pastel tints of green, pink or yellow in divinity are attractive.

Mrs. T. G. Fultz



---

---

### Milk Fondant

2½ c milk

5 c sugar

Put milk and sugar in large aluminum kettle, place on fire and stir with wooden spoon until it reaches temperature of 190 degrees. Then let come to boil, wipe sides of kettle with damp cloth, let boil over even heat until it reaches temperature of 232 degrees then remove from fire and set to cool. When almost cold pour into earthen bowl and beat until right consistency. Add flavoring and nuts, if desired, and drop by spoonfuls on waxed paper. When thoroughly cold dip in melted chocolate, ½ bitter and ½ sweet melted in double boiler in luke warm water. Mrs. S. Van Vliet, Mrs. Bert Baron

### Fondant

2½ c sugar

$\frac{1}{2}$  tsp cream of tartar

1¼ c water

Bring the sugar and water to boil add the cream of tartar, continue boiling until it forms a soft ball in water. Pour on buttered platter and when cool beat until creamy. Can be shaped and dipped immediately. Mrs. David Renaud

### Caramels (3 dozen)

2 c sugar

4 tbsp butter

1 c corn syrup

1 tsp vanilla

3 c milk

½ tsp salt

Dissolve sugar and corn syrup in 1-3 of milk. Cook down to firm ball, test, stirring. Repeat with another 1-3 of milk, adding very slowly. Add final 1-3 of milk, butter, salt and cook to hard ball stage. Add vanilla. Grace Bird, Ames, Iowa

### Chocolate Cream Candy

2 c sugar

2 squares chocolate

2-3 c milk

1 tsp vanilla

1 tbsp butter

Put butter in saucepan, when melted add sugar and milk. Heat to boiling point, then add chocolate and stir constantly until melted. Boil until soft ball forms in cold water. Remove from fire and cool. Then add vanilla and beat until creamy. Pour into buttered pan, mark in squares. Mrs. Geo. Gaass

---

### Black Walnut Kisses

2 c water

1 c Karo

3 c water

$\frac{1}{8}$  tsp cream tartar

Put cream tartar in sugar then add water and boil until it forms a hard ball in water. Pour on buttered platter and add 1 c black walnut meats. When it begins to harden, pull until it gets white and creamy. Form into a roll and cut with scissors.

Mrs. Mollie De Reus

### Peanut Candy

2 c white sugar

1-3 c light corn syrup

2-3 c water

1-6 tsp cream of tartar

Place all ingredients together in heavy saucepan. Stir just until the sugar is dissolved, then cook to 310 degrees without stirring until a small portion dropped in water hardens, or until it clicks on glass. Do not agitate the pan while syrup is cooking or it might tend to cause cloudiness. Remove from fire and add peanuts, place in shallow greased pan. Break in squares. This glaze may be used also for dipping fruits and nuts and the making of lollipops.

Mrs. R. C. Amidon

### Peanut Brittle

3 c sugar

$\frac{1}{2}$  c water

1 c white karo syrup

1 lb. uncooked Spanish  
peanuts

Let sugar, syrup and water come to a boil, add peanuts and boil, stirring until it snaps and peanuts smell done. When taken from fire add 1 tsp soda and spread on buttered pan. Mrs. David Renaud

### Peanut Brittle

2 c granulated sugar

$\frac{1}{2}$  tsp vanilla

1 c white corn syrup

$1\frac{1}{2}$  tsp soda

2 c raw shelled Spanish peanuts

$\frac{1}{2}$  c water

1 tsp butter

Cook sugar, syrup and water until it commences to thicken and bubble. Add butter and nuts. Stir well and cook until it commences to get a little brown. Stir constantly. It will almost look like it is scorched. Remove from fire and add vanilla and dry soda. Stir quickly, and when it foams well, pour on a buttered slab and spread with spatula, as it cools lift sheet from slab, pulling it as thin as possible. Break into irregular pieces.

Miss Baker, Colorado Springs, Colo., Jennie Vos



---

---

### Peanut Brittle

2 c sugar

$\frac{1}{8}$  tsp salt

1 c peanuts

Melt sugar slowly in heavy iron frying pan, stirring constantly until mixture is a golden brown syrup. Remove from stove immediately. Stir in salt and broken peanuts, pour on an ungreased tin.  $\frac{1}{4}$  tsp soda stirred in before peanuts makes a porous brittle.

Mrs. T. G. Fultz

### Salted Peanuts

2 lbs. uncooked peanuts. Shell and pour boiling water over nuts to remove red hulls. Put oil into sauce pan to the depth of 2 inches, heat as for doughnuts. Then drop in enough peanuts to cover bottom of pan. Cook until light brown then place them on paper to cool and when cold salt them.

Mrs. P. H. Kuyper

### Orange Straws

Buy thick skinned oranges, skin them in quarters. Place in kettle, cover them with water, boil 20 minutes. Drain and repeat 3 times, then measure orange peel and take equal amount of sugar, bring to boil, cook as long as possible without burning. Dip out with fork and roll in granulated sugar. After cooling cut in strips with scissors.

Mrs. Birdie Snow

### Marshmallows

4 c granulated sugar

1 c cold water

Boil until it forms a soft ball in water. Dissolve 1 box of gelatine in  $\frac{3}{4}$  c cold water, pour over the gelatine slowly and beat until stiff and white. Flavor and color when about half done. Sprinkle powdered sugar evenly in a square pan. Pour in mixture and sprinkle top with powdered sugar. When set cut in squares and roll in sugar.

Hattie Cox Van Cleave

GEO. G GAASS  
Attorney at Law

---

## JAMS, JELLIES and FRUIT

---

Preserves we have for every season  
Well within the bounds of reason;  
Jellies, too, which we attest  
Will give to any meal a zest.

---

### Syrups Used in Canning

In canning fruits it is advisable to prepare in advance the syrup which will be needed. The degree of concentration of the syrup recommended for different fruits varies and is designated as thin, medium and thick.

For thin syrup use 1 cup of sugar and 3 cups of water.

For medium syrup use 1 cup sugar and 2 cups water.

For thick syrup use 1 c sugar and 1 cup water.

In each case the sugar and water are heated together and stirred carefully until the sugar is dissolved and the syrup brought to a boil. Fruit juice may be substituted for the water in the syrup with marked improvement in flavor.

### Cherry Gooseberry Conserves

2 c seeded raisins

2 c sugar

1 c goose berries

1 c cherries

Cook gooseberries in a little cherry juice until soft, then add cherries and sugar, cook until it jells. (Very good).

Mrs. J. C. Mitten

### French Orange Marmalade

50 oranges

6 lemons

Peel off the red skin of 25 oranges and 3 lemons. Discard the white skin. Put red skin on the fire with some water and let boil until tender. Chop fine. Then peel all the other oranges and lemons discarding white skins and all seeds. Cut up, add cooked skins, chopped raw skins chopped to pulp of all. Add lb. for lb. of sugar, cook for 2 hours or until it jells.

Mrs. A. N. Van Der Linden



---

### Pear Conserve

- 4 lbs pears (pared)                      1½ c pineapple or sour apples.  
4 lbs figs                                  4 lbs. sugar

Put all through food chopper and cook one half hour or until transparent. Stir while cooking to keep from burning. This makes a good cake filling.                      Mrs. Arthur Klein

### Apple Jelly

- 5 c juice                                      3½ c sugar

Use apples with a good flavor, cut in quarters and core (do not pare) cook in enough water to cover them, when soft strain through a cotton bag. Cook until it jells.                      Mrs. Herman Veenstra

### Fresh Cranberry Sauce

- 1 qt. fresh cranberries                      4 medium sized apples  
3 c sugar

Run the cranberries and apples through a meat grinder, add sugar, stir well and let mixture stand over night. (Very nice). Will not keep indefinitely.                      Mrs. A. Van Drimmelen

### Grape Preserve

- 8 lbs. grapes                                  10 ~~lb~~ sugar  
2 lbs raisins                                  3 oranges (rind of one)  
1 c nuts

Take seeds from pulp, then add raisins, skins, nuts, oranges, put through food grinder, add sugar and boil until thick. Mrs. M. T. Klein

### How to Make Sun Preserve

- 1 lb. fruit                                      1 lb sugar

Certain fruits like strawberries, cherries and raspberries are particularly pleasing when prepared by this method which originated in California, the land of fruit. The portions should be 1 pound of fresh fruit, 1 pound of sugar. Place a layer of fruit into the bottom of a large enamel preserving kettle and add 1 tablespoon of water. Alternate the layers of sugar and fruit. Heat very slowly and carefully until the sugar is melted, avoid crushing the fruit. Boil from 6 to 8 minutes then pour the mixture in thick layers into large platters and set in the bright sunshine for a day. It should thicken or jelly on the platter after which it may be placed in sterilized jars and merely sealed with paraffin. Mrs. Herman Veenstra

---

## Tomato Marmalade

20 lbs. ripe tomatoes  
8 lbs sugar  
4 lbs apples

Juice of 4 lemons  
1 tsp powdered ginger

Scald the tomatoes and remove the skins, put in a porcelain kettle with apples pared and sliced, stand over a moderate fire 1 hour, stirring to prevent sticking, then add sugar, lemon juice, and ginger, cook slowly, and stir continually until reduced to the consistency of marmalade. Can as you do fruit.

Mrs. W. Cook

## Jellied Apples

6 Jonathan apples  
1½ c water

1 c sugar  
¾ tsp cake coloring

Wash apples, remove stem and blossoms and cores, boil sugar and water, place apples in boiling syrup until it jellies, pour over apples. Serve with whipped cream and nuts.

Mrs. Jno. Onstine

## Citron or Watermelon Preserve

1 lb of the rind  
¾ lb sugar  
1 lemon

½ c water  
½ oz. ginger-root

Remove the green outer rind of the melon and cut the remainder into small pieces. Citron may be cut in slices and the slices, after the seeds are removed, stamped into shapes. Cover with cold water and add a tablespoon of salt to each quart of water. Let stand over night in the salted water, then drain and rinse thoroughly. Cook in boiling water until transparent. Drain carefully. For each pound of rind make a syrup of ¾ pound of sugar and ½ cup of water and skim thoroughly, then add the melon and for each pound, ½ oz. of ginger root and a lemon, cut in slices. Cook about 20 minutes or until the pieces of melon look rich and full. Skim from the syrup into jars, boil the syrup until rich and thick and pour over the fruit in the jars.

Mrs. Dave Ver Dught

## Crab-Apple Marmalade

1 qt chopped crabapples  
1 lb sugar

1 orange

Core the crabapples, use 1 orange, sugar, lb for lb, boil until thick.

Mrs. Tunis H. Klein



---

### English Chutney

7 lbs ripe tomatoes peeled      3 lbs granulated sugar  
1 lb seeded raisins

A few cloves of garlic (if objections to garlic use medium sized onions sliced very fine, but garlic is best). Put all into crock or enameled vessel and let stand in near boiling water for two hours. Take—

1 qt good vinegar

1 oz cloves

1 oz ground cinnamon

Heat, add to above mixture, boil 30 minutes and can. This is an old English recipe, is very good and improves with age. Three year old English Chutney is better than one year old.

Mrs. A. N. Van Der Linden

### Old English Currant and Raspberry Jam

4 c red raspberries

8 c sugar

4 c red currants

Mash berries and currants, add sugar, let stand twenty minutes, boil until thick.

Mrs. Sydney Ross

### Grape Fudge

7 lbs grapes

7 lbs sugar (or less)

1 lb raisins

1 lb walnuts

Pulp grapes, and cook until pulp can be put through sieve, cut raisins. Cook raisins and pulp and skins until thick, add walnuts just before it is done and seal.

Mrs. Carrie Halbert

### Orange Marmalade

6 oranges

1 lemon diced

To 1 lb. rind and fruit add 3 pts. water. Let stand 24 hours. Let boil 45 minutes for 2 mornings, third morning take 1 pt of fruit to 1 pt sugar, add juice of 1 lemon and boil until it jells.

Mrs. Paul Scholte

### Grape Butter

4 qts grapes

1 qt apples

3 qts sugar

Pulp grapes and cook them, put pulps through sieve and add apples, skins and sugar. Cook until thick. Measure when fruit is prepared for cooking. Plum butter may be made the same way.

Mrs. A. T. Van Houweling

---

## Cherries and Mulberries Canned

1 c mulberries

2 c cherries

Boil together until done, sweeten to taste, fill sterilized jars and seal.

Mrs. A. T. Van Houweling

## Peach Preserves

3 heaping c peaches

$\frac{1}{4}$  tsp almond extract

3 level c sugar

Pare and cut the peaches in small pieces, cover peaches with sugar and let stand a short time, then put on to cook and let boil rapidly until transparent, add extract and seal.

Mrs. J. G. Klein

## Ripe Tomato Preserves

5 lbs tomatoes

1 lemon

4 lbs sugar

Skin tomatoes, cut and place in colander, let stand awhile. Make syrup of juice and sugar, add sliced lemon and lastly add tomatoes. Boil until thick and clear.

Mrs. Herman Veenstra

## Cherry Preserves

5 qts seeded cherries

4 qts sugar

Put seeded cherries through food chopper, add sugar and boil until proper consistency.

Mrs. A. T. Van Houweling

## Pear Honey

5 lbs pears

$\frac{1}{4}$  lb candied ginger

5 lbs sugar

2 lemons

Select pears that are ripe (but not mellow). Put through coarse meat chopper. Put in preserving kettle, nearly cover with water. Cook 20 minutes, add sugar, keep cooking and stir often as this mixture sticks very easily. When mixture has thus cooked for one and one half hours add chopped ginger and lemons sliced as thin as they can be sliced, cook another hour and a half stirring almost constantly. Paraffined this will keep indefinitely and is a delicious and sweet spread.

Mrs. A. N. Van Der Linden

## Apricot and Pineapple Marmalade

1 lb. apricots

1 large can shredded pineapple

Soak apricots in 6 c cold water over night, boil in same water with added large can of shredded pineapple and half as much sugar as fruit. Cook until thick.

Mrs. Paul Scholte



---

### **Pineapple and Pear Preserve**

4 c pineapple

2 c pears

6 c sugar

Mix, boil rapidly until right consistency and seal.

Jennie Vos

### **Red Plum Preserve**

1 c pulp and juice

2 c sugar

Use red garden plums, cover with water and cook until soft, Remove seeds. To 1 c pulp and juice add 2 c sugar. Boil 5 minutes.

Mrs. A. B. Van Houweling

### **Yellow Tomato Preserve**

2 c tomatoes

2 c sugar

Take ripe yellow plum tomatoes, scald until the shing come off easily, cook ingredients until thick. Flavor with 1 or 2 slices of lemon.

Mrs. W. Bruinekool

### **Pineapple and Strawberry Preserve**

1 large pineapple

4 qts strawberries

Put the pineapple through food chopper and strawberries not too ripe, to 1 c of fruit, add 1 c sugar, cook until thick.

Mrs. J. Wesselink

### **Cranberry Jelly**

1 qt cranberries

1 pt water

2 c sugar

Boil 1 qt. cranberries in 1 pt of water 20 minutes. Remove from fire and squeeze through a jelly bag. Add 2 c sugar to the hot juice and boil 5 minutes. Let cool and cut in squares. (Never fails).

Mrs. Henry Hoogenakke

---

## HOUSEHOLD HINTS

---

When your fern looks sick, feed it castor oil.

Scorches and mildew unless very brown, can be taken out by dipping cloth in lemon juice and salt and exposing to sun light.

In cleaning with gasoline, dampen around the spot with a wet sponge before applying gasoline to prevent the forming of unsightly rings.

To remove white spots from furniture, rub with camphor.

Ripe tomato juice will remove ink stains.

Tar or oil stains may be removed by rubbing the spots with lard or butter, before washing the garment.

Blood is best removed by soaking the stain in luke warm water.

Cocoa and coffee stains may be removed by first washing in cold water and then pouring boiling water over them.

### Sick Room Hints

---

Simple diet is the best; for many dishes bring many diseases.

—Pliny.

### Varieties of Diet

---

#### Liquid Diet—

Milk in all forms, broths, cereal gruels, fruit juices, egg nog, water ices, butter-milk, cocoa, tea and coffee.

#### Light Diet or Semi Solid—

White meat of chicken, oysters, eggs, ice cream, cream soups, simple puddings, cereals and jellies. Add occasionally, broiled lamb chops, squab or beefsteak, baked potatoes, baked apple and broiled bacon.

#### Soft or Soft Solid Diet—

All liquid nourishment, custards, soft eggs, cereals, gelatine puddings, junket, toast and ice cream.

#### Temperature of Sick Room—

65 to 68 degrees Fahrenheit is ideal temperature for sick room.

#### Tidiness—

A sick room should always be tidy, free from dust, dishes and articles used in care of patient.



---

**Noise—**

Do not bang doors or make other unnecessary noise near a sick room.

**Light—**

A sick room should have plenty of air (without undue draft) and sunshine, but facing a constant strong light is hard on the eyes. A screen may be placed between patient and offending window.

**Hot Water Bottle—**

Never fail to examine a hot water bottle after filling, to see whether it leaks. A new bottle is no exception.

**Contagion—**

When disease is contagious avoid all draperies and other furnishings which can not be easily cleaned.

**Visitors—**

When visiting the sick, entertain the patient with something pleasant or interesting. Don't expect the patient to entertain you.

**Flowers—**

Do not crowd flowers in a vase. Remove leaves from lower end of stems. They look better and don't stain the water and cause an unpleasant odor.

**Poison—**

Cause vomiting at once by giving patient 1 tsp dry ground mustard dissolved in  $\frac{1}{2}$  pt warm water or 1 tbsp salt in  $\frac{1}{4}$  glass warm water. Follow mustard drink with a glass of plain warm water.

**Burns—**

For moderate burns, cover loosely with olive oil, vaseline or cold cream. For severe burns call the doctor.

**Choking—**

Raise the hands as high above the head as possible.

**Convulsions—**

Place patient in warm bath and put a cloth dipped in cold water on the head. If warm bath can not be given put the feet in warm water.

---

## COOKING TERMS DEFINED

---

### **Au Gratin—**

Dishes which have cheese sprinkled over the top and are baked brown in the oven.

### **Aspic—**

A savory jelly made of gelatine in which the meat etc., is stirred and then allowed to harden.

### **Au Beuree—**

In butter

### **A l'Huile—**

In oil.

### **Bouillon—**

Is a clear soup of less strength than consommé, but always served plain.

### **Bechamel—**

A rich white sauce, made with stock.

### **To Blanch—**

To place any article on the fire until it boils, then plunge it in cold water; to whiten poultry, vegetables, etc. To remove the skin by immersing in boiling water.

### **Braise—**

Meat cooked in a closely covered stewpan, so that it retains its own flavor and those of the vegetables and flavorings put with it.

### **Cammelon—**

Stuffed rolled up meat.

### **Consommé—**

Clear soup or bouillon boiled down until very rich.

### **Croustades—**

Large pieces of bread toasted and buttered on which are served minced meats, etc.

### **Conserves—**

Preserves.



---

**Entree—**

A small dish usually served between the courses at dinner.

**Fondue—**

A light preparation of melted cheese.

**Fondant—**

Sugar boiled and beaten to a creamy paste.

**Fricasseeing—**

Is sauteing and serving with a sauce.

**Mayonnaise—**

A rich, thick yellow salad dressing made of yolks of eggs, oil, vinegar, pepper, salt and mustard. Mix carefully and serve cold with salads of all descriptions.

**Maitre D Hotel Sauce—**

Is a butter from which all the water has been pressed, then slowly melted, a little lemon juice and fine chopped parsley. This is to be served very hot with fish, entrees, etc.

**Marinade—**

A liquid made of water, onion, thyme, vinegar, bay leaves, carrots etc. All boiled together, cooled, and poured over game, meat, fowl, fish etc., to soak before cooking.

**Piquante—**

A sauce of several flavors, acid predominating.

**Puree—**

A name given to very thick soups, the ingredients for thickening having been rubbed through a sieve.

**Rissole—**

Rich mince of meat or fish rolled in thin pastry and fried.

**Roux—**

A cooked mixture of butter and flour for thickening soups and stews.

**Sauteing—**

Is frying in a small quantity of fat.

**Vol Au Vents—**

Patties made from a very light puff paste, to be used without a dish or mold and usually filled with meat or preserves.

**Terrine—**

An earthen dish with a tight cover. Terrine of chicken, quails, etc., cook in an earthen dish with the cover on tightly sealed so that the steam cannot escape.

**Hollandaise Sauce—**

A rich sauce, something like hot mayonnaise.

**Meringue—**

The white of egg stiffly beaten with sugar and flavoring added and in most instances placed in the oven until a delicate brown. Put on top of pies, puddings, etc., and served either hot or cold.

## MEASUREMENTS

“Make it plain upon the tables  
That he may run that readeth it.”

—Scripture.

|                                                |                     |
|------------------------------------------------|---------------------|
| 4 tablespoonfuls liquid .....                  | $\frac{1}{4}$ cup   |
| 2 tablespoonfuls liquid .....                  | 1 ounce             |
| 1 pint liquid .....                            | 1 pound             |
| 1 cupful .....                                 | $\frac{1}{2}$ pint  |
| 4 cups sifted flour .....                      | 1 pound             |
| 1 cupful of butter .....                       | $\frac{1}{2}$ pound |
| 2 tablespoonfuls butter .....                  | 1 ounce             |
| 2 cupfuls granulated sugar .....               | 1 pound             |
| 2 2-3 cups powdered sugar .....                | 1 pound             |
| 2 2-3 cups brown sugar .....                   | 1 pound             |
| 3 $\frac{1}{2}$ cups confectioners sugar ..... | 1 pound             |
| 2 teaspoonfuls .....                           | 1 tablespoon        |
| Apples, bushel .....                           | 48 pounds           |
| Cherries, bushel .....                         | 40 pounds           |
| Cucumbers, bushel .....                        | 48 pounds           |
| Onions, bushel .....                           | 52 pounds           |
| Peaches, bushel .....                          | 48 pounds           |
| Pears, bushel .....                            | 45 pounds           |
| Potatoes, bushel .....                         | 60 pounds           |
| Tomatoes, bushel .....                         | 50 pounds           |
| Walnuts, bushel .....                          | 50 pounds           |

### Serving Large Groups

|                            |                   |
|----------------------------|-------------------|
| 1 pound coffee .....       | 60 people         |
| 2 gallons milk .....       | 15 cream pies     |
| 1 bushel potatoes .....    | 150 people        |
| 1 pound roast .....        | 3 people          |
| 17 pound ham cuts .....    | 100 medium slices |
| 1 pound steak serves ..... | 5 people          |



# Central College

PELLA, IOWA.

An institution of the Reformed Church  
in America

ESTABLISHED 1853

## A LIBERAL ARTS COLLEGE

The primary aim of the school is to prepare young people for  
Christian Leadership in the various walks of life.

Courses are offered leading to the following degrees:

B. A., B. S. and Mus. B.

The following certificates are granted to those completing the  
courses required for same:

First Grade State Certificate leading to Life Certificate

Third Grade State leading to Second Grade Certificate

*For further information apply to*

**President John Wesselink,**  
**PELLA, IOWA,**

# Ladies' Auxiliary

An Organization of 350 Women

BOOSTING FOR

## Central College



MEMORANDUM

Ladies' Auxiliary  
in Connection of the Woman  
BOASTING FOR  
Central College

MEMORANDUM

---



MEMORANDUM

---

MEMORANDUM

---



MEMORANDUM

---

TX 415.2

M53

P45 v

1920

COVERS  
OF THE  
TENN.  
LEAF FOR TEACH.  
ASSOCIATION  
AND BOOK



