

L. C. A.
COOK
BOOK



ELGIN,

IOWA.

Cemetery Association **COOK BOOK**

A PUBLICATION COMPILED BY
THE LADIES' CEMETERY ASSO-
CIATION OF ELGIN, IOWA, DEC-
EMBER 1, 1903 : : : : : : :

TO THE
FAITHFUL WORKERS AND FRIENDS
OF THE
LADIES' CEMETERY ASSOCIATION, OF ELGIN,
FAYETTE COUNTY, IOWA, THIS BOOK IS AFFECTIONATELY
DEDICATED.

ELGIN, IOWA
THE ELGIN ECHO
1903

**ALLEN
GEORGE
RENNISON,**

**PHYSICIAN
AND
SURGEON.**

**BECKER BUILDING,
ELGIN, IOWA.**

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PREFACE.

THE contents of this cook book have been compiled with much research and care. The receipts have all been tested and are gleaned from the experience of the best housekeepers.

The different departments will be found not only plain and "the easiest way," but also sufficiently elaborate for almost any occasion in domestic life.

We kindly ask of our readers the careful perusal of our pages of advertisements. They come from reliable business men and firms, and to them we are greatly indebted for the help that has enabled us to make our enterprise a reality.

"Now good digestion wait on appetite,
and health on both."—MACBETH.

Is the parting injunction of the

COMMITTEE	{	MRS. CHAS. KNIEL
		MRS. G. A. STOEHR
		MRS. F. W. HUGHES.

C. L. Freiburghaus,

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C. L. FREIBURGHaus,

..

Elgin, Iowa.

FISH.

"He was a bold man that first ate an oyster."

[Swift]

Oyster Stew.

Three pints of oysters. Put the liquor in a stew pan, let it boil up, skim carefully, put in $2\frac{1}{2}$ quarts of milk, let it come to a boil, add the oysters, having looked them over and removed every bit of shell. The moment they curl up remove from the fire, and salt to taste. Season well with butter. Serve in hot soup scallops.

MRS. RUDOLPH LEHMAN.

Scalloped Oysters.

Butter a pudding dish, put in a layer of cracker crumbs sprinkled with bits of butter, then a layer of oysters, season with salt and pepper, then pour a little of the oyster liquor with half its bulk in milk or cream over each layer. Repeat this until dish is full, having a layer of crumbs for the top. Pour remaining liquor over the top and bake.

MRS. C. LARSON, Decorah, Iowa.

Escalloped Oysters.

Butter a pudding dish, put in a layer of bread crumbs with bits of butter, then a layer of oysters, season with salt and pepper. Repeat this until dish is nearly full, leaving a layer of crumbs with bits of butter on top. Mix the oyster liquid with half its bulk of milk or cream [a beaten egg added to this will be found an improvement] and pour over the top. Bake twenty minutes.

MRS. GUS STOEHR.

Baked White Fish.

Select a good sized fish, and stuff it with a dressing made of dry bread crumbs well seasoned and moistened with a little melted butter. Sew the fish up carefully, pour a cupful of boiling water over it after it is laid in a dripping pan, and bake (covered) for an hour, basting several times with butter. Remove the threads before sending to the table.

ALTA FORBES.

Salmon Loaf.

3 eggs, 1 scant cup of cracker crumbs. Mix well with one can of salmon, season with salt and pepper, put into a buttered basin and steam 20 minutes.

MISS ANNA BALDWIN.

STOEHR'S

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...AND...

Dandruff Cure

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THE SCALP, AND
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ADICATES DAND-
RUFF.

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from falling by
imparting vital-
ity to the roots
and stimulates
the healthy ac-
tion of the scalp.

A perfect Dressing
for the hair when
dry, harsh and
decaying.

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les, Blackheads, Rough-
ness and soreness of
the skin, leaving it
clean, soft, clear and
smooth. Can be used
freely. Sure to please.

PRICE 35C PER JAR.

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ELGIN, IOWA.

Oyster Croquette.

One-half pint raw oysters, one-half pint of cooked veal, one heaping tablespoonful of melted butter, three tablespoonfuls of cracker crumbs, yolks of two eggs and a little onion juice if preferred. Chop oysters and veal very fine. Soak the cracker crumbs in the oyster liquor, then mix all ingredients and shape into small rolls. Dip in beaten egg and roll in cracker crumbs. Fry in plenty of butter. Serve very hot.

ALMA JOHNSON, Decorah, Iowa.

Scalloped Salmon.

Take a salmon and pick into small pieces, leaving out the bones. Then spread alternate layers of salmon, cracker and bread crumbs in a well butter granite dish, over which spread a layer of cream gravy, (fairly thick) and so on until the dish is full. Put cracker crumbs on top with a little butter and bake a nice brown.

MRS. SAMUEL MOSBY.

Salmon Roll.

One-half pound canned salmon, 2 cups rolled crackers, 2 egg, 1 cup milk, $\frac{1}{2}$ cup cream, a lump of butter the size of an egg, pepper and salt. Steam one and a half hours.

DRESSING.

Butter, size of an egg, 2 teaspoonfuls flour mixed with a little water, then pour boiling water over same.

AMELIA WALTHER.

Fried Oysters.

Only the large selects are fit for frying. Dry them on a folded towel. Allow 5 eggs to a quart of oysters. Roll cracker very fine and put salt and pepper in it. Beat eggs very light, dip an oyster in the cracker, then in the egg, then in the cracker again and fry in plenty of hot butter and lard mixed; or, better still, in olive oil.

MRS. J. SCHRICKER.

Cod Fish Balls.

Pick as fine as possible a teacupful of nice white codfish, freshen all night, or, if wanted for any other meal than breakfast, from the morning. Scald once and drain off the water, chop and work it until fine, add to it an equal quantity or more of mashed potatoes. Moisten with 1 beaten egg or 2 or 3 tablespoonfuls of sweet milk. Season with pepper and a little butter. Make small flat cakes and fry brown in hot drippings or lard.

MRS. GEORGE BLOW.

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H. JOHNSON,

Resident Mangr.

SOUPS.

"Like as to make our appetites more keen, with eager compounds we our palates urge." [Shakespeare.]

Southern Potato Soup.

For a family of six, peel and slice two medium sized potatoes and cover with enough boiling water to make the amount of soup required. Then grate a medium sized potato and add to the other and season with salt and a very little pepper, also a small piece of red pepper, some meat fryings or butter. When cooked slice in two or three cold biscuit add one-half cup of cream and serve.—
The Southerners.

MRS. LILLIE PALMER.

Poor Man's Soup.

Take 3 or 4 slices of bacon and fry in a kettle. When brown slice in an onion and fry it brown. Then put in as much boiling water as you want for soup and add 2 cupfuls of sliced potatoes, season with salt and pepper. When done thicken with a little milk and flour. Just before serving put in as many slices of bread cut in two as desired.

MRS. N. J. SHAEFFER.

Corn Soup.

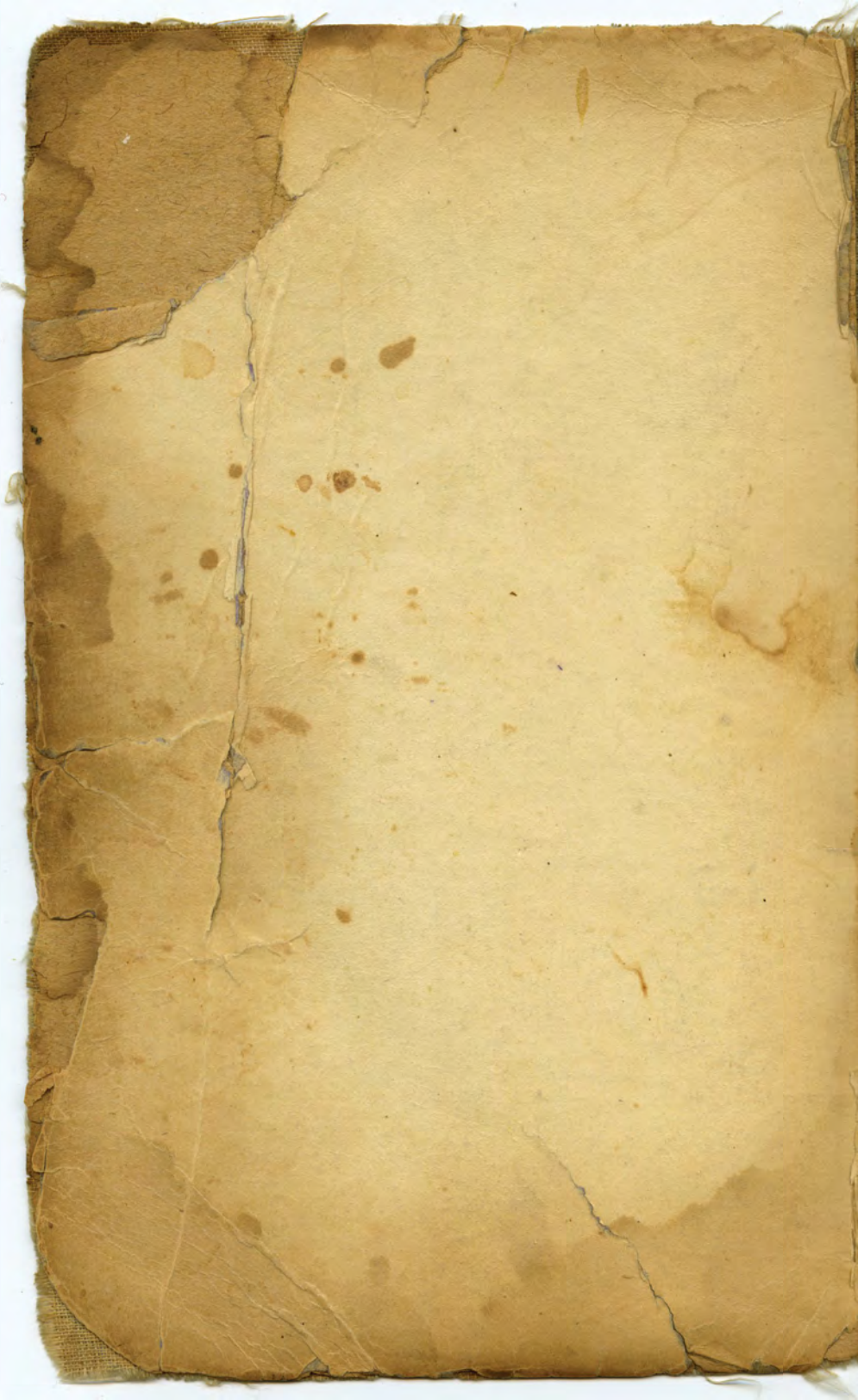
Take six ears of green corn and slit the kernels down the length of each ear. Then scrape out the pulp into a dish. Put the cobs into a kettle, pour water over them, and boil for an hour. Then take out the cobs and put in the pulp and boil for fifteen minutes. Heat a quart of milk and add to the corn with butter, pepper and salt.

ALTA FORBES.

Tomato Soup.

1 tablespoon butter, 1 tablespoon flour, 1 quart milk, 1 can tomatoes. Put in tomatoes; 2 teaspoonsful salt, 1 teaspoon sugar, 1 teaspoon onion extract and a little pepper. Rub the flour and butter together and add to the hot milk. Stew a few onions, Rub both tomatoes and onions through a sieve. Then pour the tomatoes into the milk and beat a little. This is excellent.

NORA JOHNSON, Decorah, Iowa.



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...AND...

MARBLE .WORKS.

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West Union.

Tapioca Soup.

Two quarts of beef broth, one cup of tapioca. Boil one hour. Take 2 eggs and 1 cup of cream and beat together, pour into the soup and let it come to a boil.

MRS. JOHN FALB.

Salmon Soup.

One pint can of salmon, 2 quarts of sweet milk not too rich, pepper and salt to suit the taste. To be made the same as oyster soup.

MRS. WM. LEWIS.

Noodles.

Beat three eggs slightly, add enough flour to make a very stiff dough. Mix thoroughly, roll very thin and let dry for half an hour then roll up and cut in thin slices. Use either in vegetable or clear soup. Chicken broth is fine for noodles.

MRS. CHARLES KNEIL.

Tomato Soup.

One-half cup codfish, picked into small pieces, and parboiled, 1 teacupful canned tomatoes mixed with the fish. To this add 1 teaspoonful of soda. Then add 1 pint of cream, 1 pint sweet milk, 1 tablespoon butter and some pepper.

ALLISHA BALWDIN.

Tomato Soup.

One quart tomatoes, $\frac{1}{2}$ pint water. Boil together ten minutes, strain, put back on the stove and add $\frac{1}{2}$ teaspoon soda, 1 quart scalded milk seasoned with pepper salt and butter. If you want nice soup, be generous with your butter.

MRS. C. W. NICKLAUS.

Beef Tea for the Sick.

One fourth of a pound of beef chopped fine with $\frac{1}{2}$ quart of water and salt to suit the taste. Boil slowly for 1 hour, covered. Then add the white of one egg, well beaten and let it come to a boil. Strain through a cloth, ready for use.

MRS. MARY KEISER.

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MEATS, POULTRY, ETC.

"We fat all creatures else to fat us."—Hamlet i. ii.

Braised Beef.

Select about four pounds of beef from any part where you can have solid lean meat with a little fat on the edge. The vein, the lower part of the round, the shoulder, the boneless flank and the face of the rump are suitable. Use a flat-bottom iron kettle or a granite pan with a tight cover. Cut and trim the meat so it will fit your dish. Rub salt into every part of it, sprinkle on a little pepper and dredge thickly with flour. Cut up two small onions and fry them in salt pork fat or some of the fat off the beef. Skim them out into the baking pan and lay the meat in the hot fat and turn it until brown all over. This gives the rich flavor of roasted meat which is never obtained in boiled meat. Put the meat in the pan with skewers underneath to keep it from sticking. Pour in hot water to nearly cover, place in a moderate oven and cover tightly. Every twenty minutes remove the cover and baste the meat. After two hours turn the meat over and add more water as it boils away, having about one pint left when the meat is done. It will take about an hour to a pound. When so tender that a fork pierces easily, remove it carefully and keep it hot while you take off the fat from the gravy. Thicken it with two tablespoonfuls of flour wet in cold water, let it cook on top of the stove ten minutes, then pour it over the meat. If it will not all be eaten at this meal, serve the gravy in a separate dish. Boiled onions and scalloped tomatoes may be served with it. It is very nice cold, sliced thinly, and will make as good a dinner the second day as the first.

MRS. J. BURIANEK.

To Roast Beef.

Take 4 or 5 pounds good roasting piece, salt and pepper it then turn boiling water on it, sprinkle on a little more salt, have ready a very hot oven, set it in keeping the oven closed. When it begins to roast good let the oven cool down a little so that the meat won't burn and occasionally stick a fork in it in various places so the juice can run out. If it is sufficiently hot when put in to roast the juice will run out when you stick the fork in it so it will need no basting and still be juicy.

MRS. S. R. GRAHAM.

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CITY DRAY
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LED. WHEN YOU HAVE ANY
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ELGIN,

IOWA.

Father's Receipt for Frying Beefsteak.

Pound the beefsteak real tender then sprinkle with flour then pound again until the flour is well into the steak. Have 2 table-spoonfuls of lard hot, put in beefsteak and sprinkle with salt and pepper. Cover, let steam for 15 minutes, spread with a little butter and serve.

SADIE SULLIVAN.

Roast Turkey.

Select a young turkey; after removing feathers, singe over a burning newspaper, then draw carefully and tie the neck close to the body by drawing the skin over it. Now rinse the inside of the turkey out with several waters. Now after washing it wipe it dry inside and out, rub the inside with salt and stuff the breast and body with "Dressing for Turkey." Then sew up the turkey with a strong thread, tie the legs and wings to the body, rub it over with a little soft butter, sprinkle over it some salt and pepper, dredge with a little flour, place it in a dripping pan, pour in a cup of boiling water and set it in the oven. Baste the turkey often turning it often so that all parts will be baked. When pierced with a fork and the liquid runs out perfectly clear the fowl is done.

MRS. ED HANSON.

Dressing for Turkey.

Take slices of stale bread, remove the brown crust until you have the desired quantity. Put this in a dish and pour tepid water over it or the stock from turkey, let it soak a few minutes or till soft, then take up a handful at a time and press dry, when all is pressed dry, add pepper, salt and sage to taste, tossing it up lightly; now add half cup melted butter and two well beaten eggs, and last, a pint of oysters slightly chopped.

MRS. J. F. RICHE.

Stuffing For Fowls.

One half pound pork, one half pound beef and the heart, liver and gizzard of fowl, all chopped fine in meat chopper, then add two slices of bread soaked in water, one beaten egg, and season with salt, pepper and sage.

MRS. RUDOLPH LEHMAN.

To Use Scaps of Left-over Lean Meat.

Remove all bones, chop fine and season with salt, pepper and sage. Place on stove, cover with boiling water and cook one-half hour. Thicken with a handful of corn meal, cook a few minutes longer and turn into a bowl to cool. When cold, slice, dip in flour, and fry in hot lard.

MRS. JOHN FALB.

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— AND —

Daughters.

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Is a Good Thing Indeed!"

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WITHOUT IT : : : : : :

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25c worth

BERG, *The Clothier.*
Elgin, Iowa.

Chicken Pie Crust.

2½ cups of flour, 2 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons butter rubbed in the flour, 1 egg well beaten to which add 1 cup of sweet milk. Add to the flour and stir to a batter; spread over the chicken and bake.

MRS. A. J. BERNAU, West Union, Iowa.

Chicken Stew With Biscuit.

Take chicken and boil the same as a fricassee, take out the chicken and have ready a frying pan with butter; into this put your chicken and let brown on both sides; then take the chicken up on platter and pour into your frying pan the gravy left in the kettle, this will give a brown color to your gravy and the butter will add a flavor. Have ready some baking powder biscuit, break open on the platter, butter each and pour over them your gravy after having thickened it with flour. This is a nice preparation of chicken. Toasted bread may be substituted for the biscuit.

MRS. J. C. COOLEY.

Pressed Chicken.

Boil two chickens tender, take out the bones and chop the meat fine, add a small handful of bread crumbs, season to taste, with butter, pepper, salt and a little sage; pour in enough of the liquor to make it moist; mold in any shape you choose, and when cold, cut in slices.

ROSE CONNER, Platte, S. Dak.

Meat Balls.

Two pounds of round steak, a small piece of suet, grind 2 or 3 times in meat grinder, then take ¾ pint of sweet cream or rich milk. Work this into the meat by degrees with a wooden potato masher as you would mash potatoes, this should be worked for 20 minutes. Onions can be added if wished, salt and pepper to taste. Wet hands in cold water mold into balls and fry slowly in a little butter.

MRS. P. JOHNSON, Decorah, Iowa.

Veal Loaf.

Three pounds of raw veal chopped very fine, butter the size of an egg, 3 eggs, 3 tablespoonfuls of cream. Mix the eggs and cream together. Mix with the veal four pounded crackers, 1 teaspoonful of black pepper, 1 tablespoonful of salt, 1 large tablespoonful of sage; mix well and form into a loaf. Bake 2½ hours, basting with butter and water while baking. Serve cut in thin slices.

TINA NELSON.

Schori & Sons,

DEALERS IN

LIVE STOCK,

GRAIN *AND* SEEDS

Elgin,

Iowa.

Braised Mutton.

Two and one-half pounds lean mutton. Lay meat in a hot flat iron pan over a quick fire, and turn quickly until each piece is a nice brown, or the meat may be slightly broiled if preferred. Put a tablespoonful of crumbled marrow or salt pork into a frying pan, add $\frac{1}{2}$ onion finely chopped and fry until brown. Season with salt, pepper and $\frac{1}{2}$ teaspoonful summer savory or capers. Place mutton in the pan with a cupful of hot water, cover closely and let simmer for 2 hours, being careful not to let the water boil entirely away. Remove meat, thicken the gravy and serve at once.

MRS. C. M. ALBRIGHT.

Beef Loaf.

Three pounds of rare beef and one-half pound of salt pork chopped fine, 1 tablespoon of salt, a little pepper, 10 tablespoonfuls rolled crackers, 3 tablespoonfuls milk, 2 well beaten eggs. Mix well and form in a pudding dish. Pour over $\frac{1}{2}$ pint water. Bake 2 hours.

MRS. U. G. GRUVER, Decorah, Iowa.

Meat Loaf.

Three pounds lean beef, chopped very fine, 4 crackers rolled until they are almost as fine as flour, 3 well beaten eggs, 8 tablespoonfuls of milk, 3 teaspoonfuls of salt, 1 of pepper, butter the size of an egg (melted). Mix thoroughly, and bake in a loaf $1\frac{1}{2}$ hour.

MRS. MABEL MAE GILSON, West Union, Iowa.

Beef Omelet.

Three and one-half pounds of beef and $\frac{1}{2}$ pound pork chopped fine, 3 eggs well beaten, 6 crackers rolled fine, $1\frac{1}{2}$ tablespoonfuls of salt, 1 teaspoonful pepper, 1 tablespoonful butter, sage to suit taste. Mix well to moisten. Bake $1\frac{1}{2}$ hours in a covered buttered pan. Use round steak and take out all stringy parts before chopping.

ETHEL ALBRIGHT.

Fried Chicken a la Maryland.

Cut 2 young chickens at the joints; roll in flour that is salted and peppered, and fry slowly in hot butter and lard, until browned on both sides. When done take out on a hot platter and pour a pint of cream or milk into the frying pan; thicken with one spoonful of flour made smooth with two of milk. Let boil up and serve in a separate dish.

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Elgin, Iowa.

Beef Loaf.

Two and one-half pounds of beef chopped fine, 3 eggs, 1 tablespoon salt 1 tablespoon butter and one of pepper, $1\frac{1}{2}$ cups rolled crackers. Mix well, form into a loaf, pour over 1 cup of sweet milk and bake 1 hour.

MRS. E. D. ALEXANDER, Slayton, Oregon.

Spare-rib Potpie.

Cut the spare-ribs once across, put on in kettle with hot water enough to cover, stew until tender, season with salt and pepper and turn out of kettle; replace a layer of spare-ribs in the bottom, add a layer of peeled potatoes (quartered if large), some bits of butter, some small squares of baking powder dough rolled quite thin, season again, then add another layer of spare-ribs until the kettle is two-thirds full leaving the squares of crust for the last layer; then add the liquor in which the spare-ribs were boiled, and hot water if needed, cover, boil $\frac{1}{2}$ to $\frac{3}{4}$ of an hour being careful to add plenty of hot water so as not to let it burn dry.

MRS. THURLOW DOAN.

To Cook a Rabbit.

When nicely dressed lay it in a pan and cover with cold water, and add a half a teacup salt and soak over night; in the morning drain off water and cover the rabbit inside and out with dry corn meal, and let stand until time to cook for dinner; then rinse, cut up and parboil in slightly salted water until tender; take out, roll in corn meal and fry a nice brown; an onion sliced and laid over it while parboiling is an improvement for those who like the flavor.

Dried Beef.

Chip half a pound of dried beef fine; put it in a stew pan, well covered with cold water. When it comes to a boil, pour off and put over it a pint and a half of hot milk. Thicken this with a good tablespoon of flour wet with cold milk or water. Put in a bit of butter and pepper, and serve with baked potatoes. A nice breakfast or lunch for home people.



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VEGETABLES, ETC.

"Herbs and other country messes
Which the neat handed Phillis dresses."

—Milton.

Scalloped Corn.

Have ready one can of corn and some fine cracker crumbs. Butter a deep earthen dish; put a layer of cracker crumbs in the bottom; wet this with milk; next have a layer of corn; sprinkle with salt and pepper and lay small bits of butter upon this; then another layer of cracker crumbs and milk; then corn, pepper, salt and butter and so on, until the dish is full, the top layer to be cracker crumbs. Put a half cup of milk over all. Bake for 30 or 45 minutes.

MRS. J. C. SCHMID.

Fried Ripe Tomatoes.

Take tomatoes not too ripe, peel and slice, roll in cracker crumbs and fry in butter. Season with salt and pepper. Sweeten to taste.

MRS. AUGUST HOLZER.

Boiled Sauer Kraut.

Put a small piece of beef with a considerable amount of fat on it in with the kraut and boil 2 or 2½ hours. Serve piping hot. Salt or fresh pork may be used instead of beef, if wished.

MRS. H. J. JOHNSON.

Baked Beans.

Pick over and wash 1½ pints of beans. Put on in plenty of cold water, bring to a boil, add a pinch of soda, let boil a few minutes, then drain. Put on fresh boiling water, boil about 15 minutes, drain; put on fresh boiling water and cook until the skins crack. Put into your baking dish a thin slice of bacon, put in the beans burying in them another slice of bacon. Mix 3 tablespoonfuls of molasses, 2 of sugar and 1 teaspoonful of salt with 1 cup of boiling water (be sure it is boiling) pour over the beans, put cover on dish and bake from 3 to 5 hours, according to the temperature of the oven. When they get dry put on more boiling water as they must not be left dry.

MRS. MURRY KIPLE.

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Capper & Shaffer's.

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Glazed Sweet Potatoes.

Peel cold boiled sweet potatoes and cut in two lengthwise, dust with pepper and salt. Melt two tablespoons of butter and two of sugar together, dip the slices into this, arrange them in a baking-pan, and bake a rich brown.

MRS. L. LOGAN, Yerington, Nevada.

Baked Sweet Potatoes.

Clean and parboil the sweet potatoes, and when cooked tender, place in skillet or roaster, in which has been put some butter. Sprinkle on top of potatoes a little salt and sugar and drop pieces of butter over them. Put in oven and bake until brown.

MRS. H. J. JOHNSON.

Scalloped Potatoes.

Peel and slice potatoes thin the same as for frying. Butter a baking dish, put in a layer of potatoes and season with salt, pepper, butter, and a bit of chopped onion if liked, sprinkle with a little flour. Now put in another layer of potatoes and seasoning, continue in this way until the dish is filled, then pour over a quart of milk. Bake an hour and a half. Cold boiled potatoes may be cooked the same way. It requires less time to bake them. They are delicious either way. If the onion is disliked it can be omitted.

MARY D. PALMER, Stanley, Iowa.

Fried Potatoes.

Put a lump of butter in a sauce-pan; when melted add a level tablespoon flour cook a few minutes and add a teacupful new milk or cream. Season with salt and pepper; when it boils add sliced potatoes and boil until potatoes are thoroughly heated.

CORA ETTER.

Potato Dumplings.

One dozen large potatoes, 3 eggs, 6 tablespoonfuls flour and 2 teaspoonfuls baking powder. 1 tablespoonful butter put in frying pan and add small pieces of hard bread, stir until nicely browned. Grate potatoes which have been boiled the day before, mix with flour sifted together with baking powder, add the bread and eggs form into balls, drop into boiling water which has been well salted and boil 15 minutes, take out with skimmer and serve with any kind of pot roast.

MRS. C. S. HALSTENSON.

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How To Boil Rice.

Rub the rice between the folds of a clean cloth; pick out the imperfect kernels. Have ready a large kettle of boiling water; sprinkle the rice in it so as not to stop the boiling of the water; boil rapidly for thirty minutes; drain; turn the rice into a graniteware colander and stand it in the oven door for a few minutes until perfectly dry. Can be served with meat and gravy or sugar and cream. The left over portion makes a very nice custard when mixed with milk and eggs and cooked in a double boiler. Rice is the most easily digested of all vegetable foods, requiring only one hour for perfect digestion. While it contains a great deal of heat and force giving food it does not contain nitrogen, muscle or flesh forming food, consequently it should be eaten with eggs, beef, mutton or chicken.

MRS. F. W. HUGHES.

Macaroni and Cheese.

Break macaroni into small pieces, cook in boiling salted water until tender. Take a pudding dish or pan, warm a little butter in it and put in a layer of macaroni; then a layer of grated cheese, and sprinkle over with salt, pepper and small pieces of butter; then add another layer of macaroni and so on finishing off with cheese; pour on rich milk or cream enough to just come to the top of the ingredients, and bake from one half to three quarters of an hour.

MRS. C. W. NICKLAUS.

Green Peas Boiled Plain.

Shell peas only just before boiling them; do not wash them; rather wash the pods if they are not clean; put the peas into salted boiling water enough to cover them, with a pinch of sugar, and boil them only until they are tender; drain them at once; season them with salt, pepper and butter, and serve them at once.

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BREAD, ROLLS, MUFFINS.

"Here is bread which strength is man's life
And therefore is called the staff of life."

—Matthew Henry.

Yeast.

A handful of hops, 2 common sized potatoes cooked and mashed, $\frac{1}{2}$ teacupful of salt, $\frac{1}{2}$ teacupful of sugar, 1 tablespoon of flour stirred in with the sugar. This makes one gallon.

MRS. JAMES BOOTS.

Salt Rising Bread.

Take one teaspoonful of salt, put it in a quart bowl, turn on it one cup of boiling water; then put in cold water to cool it enough so it will not scald the flour; then stir thick enough for pancakes, put the bowl in warm water, cover the kettle good and keep it warm as can be and not scald the flour. In another hour stir in a little more flour still keeping it warm as can be without scalding it, but do not stir any more. Set your sponge quite warm and keep it so until it rises. Mix, and when light, bake in a quick oven.

MRS. S. R. GRAHAM.

Good Bread.

One cup of mashed potatoes and enough water for the amount of bread desired, 2 tablespoons of salt and 1 sugarspoon of sugar, 1 yeast cake. Set this at noon; in the evening stir in flour enough to make a thick sponge; in the morning mix the same as other bread let it rise twice. Keep it warm. Another good way to make bread is to take a cup of home-made yeast and enough whey to make the amount of bread desired. Salt, and proceed as with other bread.

MRS. J. R. PATTERSON.

Ginger Bread.

Two eggs, 1 cup of molasses, 1 cup of sugar, 1 cup of sour milk, $\frac{1}{2}$ cup butter or lard, 3 cups flour, 2 teaspoons soda, 1 teaspoon ginger, 1 teaspoon cinnamon and $\frac{1}{2}$ teaspoon salt.

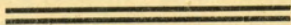
MRS. FRANCIS DESART.

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Complies With the Pure Food Laws of all States.

Soft Ginger Bread.

Half cup sugar, 1 cup of molasses, $\frac{1}{2}$ cup butter, 1 teaspoon each of ginger, cinnamon and cloves, 2 teaspoons soda dissolved in one cup of boiling water, $2\frac{1}{2}$ cups of flour. Add two well beaten eggs the last thing before baking.

MRS. F. L. SEAVER.

Graham Bread.

One and a half cups sour milk, $\frac{1}{2}$ cup sugar, 2 tablespoons cream or butter, 1 large teaspoon soda, pinch of salt, a handful of wheat flour, then stir in graham flour until very stiff. Butter your tin, turn in the dough, spread butter on top and let rise in a warm place 1 hour. Then bake, beginning with a slow fire so it will rise more, then add more fire and bake one hour.

MRS. ED KLINGMAN.

Corn Bread.

One cup flour, 1 cup cornmeal, 1 cup buttermilk, 1 egg, 1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon soda mixed with a little boiling water.

MRS. THOS. KNUDTSON.

Corn Bread.

Two cups cornmeal, 1 cup flour, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 1 egg, tablespoon melted butter 2 teaspoonfuls baking powder.

MRS. MARY PEEPER.

Brown Bread.

Three cupfuls cornmeal, 2 cupfuls graham flour, 1 cupful molasses, $3\frac{1}{2}$ cupfuls warm water with soda, salt to season. Steam $2\frac{1}{2}$ hours.

LENA M. BERGER.

Steamed Brown Bread.

One cup of white flour, 2 cups graham flour, 2 cups Indian meal, 1 teaspoon soda, 1 cup molasses, $3\frac{1}{2}$ cups sour milk, a little salt. Beat well and steam 4 hours. This is improved by setting in oven 15 or 20 minutes.

MRS. J. F. RICHE.

Steamed Brown Bread.

One cup sour milk, 1 cup sweet milk, 1 cup baking molasses, 1 cup Indian meal, 2 cups graham flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt. Steam 2 hours in loaf or $1\frac{1}{2}$ hours in cans.

MRS. N. S. SCHENCK, West Union, Iowa.

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nace work. Estimates cheerfully
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Brown Bread.

One cup molasses, 1 cup sour milk, 1 egg, 1 cup white flour, 2 cups graham flour, 1 teaspoon soda, salt. Bake one hour.

MRS. J. W. KNIGHT, West Union, Iowa.

Steamed Brown Bread.

One quart sour milk, 1 tablespoon soda dissolved in a little sour milk, 1 teaspoonful salt, 1 cup molasses, 3 cups of corn meal and 3 cups of flour. Put in a two-quart dish and steam 3 hours. When steamed put in a hot oven 10 minutes to brown.

MRS. BETSY BALDWIN,

Perfection Rolls.

Into one scant quart of flour rub 3 tablespoonfuls of butter, 3 tablespoonfuls of sugar and 1 tablespoonful of salt. Pour over this 1 quart of boiling hot milk. Let cool and add one cake of compressed yeast or one cup of home-made yeast. When light add 1 egg beaten light and flour to make a stiff dough. When very light roll and cut with biscuit cutter. Put a little melted butter on one half and lap over. Let rise light and bake in a quick oven.

MRS. P. NICKLAUS.

Good Biscuit.

Two teaspoonfuls cream of tartar, 1 teaspoonful soda, $\frac{1}{2}$ teaspoon salt. Rub all fine and mix with 1 quart of flour, rub in butter the size of an egg, mix all soft with sour milk. Bake quickly.

MRS. J. C. COOLEY.

Graham Gems.

One pint sour milk, 1 egg, 1 tablespoonful molasses, $1\frac{1}{2}$ pints Graham flour, $\frac{1}{2}$ teaspoonful soda; beat together a few minutes; have tins hot and greased, put in the batter and bake ten or fifteen minutes.

MRS. J. BERGER.

Parker House Rolls.

One and one-half cups of warm milk, 1 compressed yeast cake, 1 teaspoon salt, 2 tablespoonfuls of sugar, 3 tablespoonfuls of melted butter. Mix up stiff with flour and let rise. When real light roll it out, cut with biscuit cutter, butter the top; turn them over half. Let rise until quite light, then bake in a quick oven.

MRS. ESTELLA GUNDERSON.

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**WHOLESALE
HARDWARE.**

Chicago, Illinois

Hygienic Muffins.

(From a scientific cook.)

One egg, 1 teaspoon salt, 1 pint milk and cream in equal proportions. About two cups flour, enough to make the mixture stiff, 1 teaspoon good baking powder sifted in flour. Bake $\frac{3}{4}$ hour in gem pans. Note. Sour cream and soda may be used.

JENNIE E. ANDERSON.

Graham Gems.

Two eggs, $\frac{1}{2}$ cup butter. $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups graham flour, 1 cup wheat flour, 1 teaspoon baking powder.

ANNA FALB.

Light Biscuit.

Almost 1 quart of flour, $\frac{3}{4}$ cup of butter or a half cup of lard, 2 tablespoonfuls of sugar, 1 tablespoonful of salt. Work all together like pie crust. Boil 1 quart of sweet milk, pour over the flour and beat good; when cool add $\frac{3}{4}$ cup of yeast, let raise until light, beat 1 egg and add to sponge; knead rather soft and let raise then knead out biscuit and let raise again. Bake $\frac{1}{2}$ hour.

MRS. M. J. NICHOLSON, Ossian, Iowa.

Pop-overs.

Two eggs, well beaten, 1 cup sweet milk, 1 cup sifted flour, $\frac{1}{2}$ teaspoon salt, teaspoon baking powder. Place in gem pans and bake fifteen or twenty minutes in a hot oven. This amount is enough for six persons.

MRS. F. E. PALMER.

Waffles.

Sift 2 teaspoonfuls of baking powder and half a teaspoon of salt with three cups of sifted flour. Beat 3 eggs separately; add the yolks to 3 cups of cold milk and stir this into the flour gradually. Beat to a smooth batter, then add $\frac{1}{2}$ cup of melted butter, and last of all the whites of the eggs beaten to a foam. The irons must be well greased and smoking hot.

Steamed Brown Bread.

One cup of white flour, 2 cups of graham flour, 2 cups of Indian meal, 1 cup of molasses, $3\frac{1}{2}$ cups of sour milk, 1 heaping teaspoon of soda, salt. Steam 4 hours. Set in the oven a few minutes after steamed.

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Enamel Ware, Anti-Rust Tinware, Cut-
. . . lery, Guns, Ammunition, Etc . . .**

C. LEHMAN.

Corn Meal Gems.

One cup of wheat flour, 1 cup of corn meal and 1 teaspoonful of Royal baking powder; sifted together. Add to this 1 cup of sweet milk, 1 well beaten egg, $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of melted butter and a pinch of salt. Have gem pans hot and greased, drop in the batter, and bake in a quick oven.

Rusk Biscuit.

Three potatoes mashed, 1 small spoon salt, 1 pint of warm water and $\frac{1}{2}$ cake yeast. Set this sponge in the evening. In the morning add $\frac{3}{4}$ quart sweet milk, the yolks of three eggs well beaten, 2 tablespoonfuls sugar, 2 tablespoonfuls butter and a pinch of cinnamon and enough flour to mix a stiff dough. Let rise very light before baking. Spread a little beaten egg and milk on top after baked and before they are real cold. This will make 50 biscuits.

MRS. FRANK SOVA.

Baking Powder Biscuit.

One pint of flour, 2 heaping teaspoonfuls of Royal baking powder, a little salt and one rounding tablespoonful of lard. Mix the flour and baking powder well, rub in the lard and pour on enough sweet milk to make as soft a dough as can easily be handled. Mix, and stir as little as possible. Use the hand instead of rolling pin, cut with biscuit cutter and bake in a quick oven.

MRS. L. J. COOLEY.

Johnny Cake.

One pint of buttermilk, $\frac{1}{4}$ cupful of molasses, 2 teacupfuls of Indian meal, 1 teaspoonful of soda, 1 teacupful of wheat flour, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of lard, 1 egg. Use more sweetening if preferred, and bake in a quick oven. Serve hot with plenty of butter.

LILLIE OSWALD.

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THE
STOCK

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DOUGHNUTS, FRITTERS, ETC

"Perdition catch my soul but I do love thee!"

Othello iii; iii.

Doughnuts.

One cup of sugar, 1 tablespoonful of butter, 1 cup of sweet milk, 2 eggs, a pinch of salt, 1 teaspoonful of baking powder, flour enough to roll. Drop into hot lard and fry until a nice brown. Flavor them to suit your taste (nutmeg is good).

MRS. DAVID MOATS.

Doughnuts.

Beat up three eggs in a cup and one half of light brown sugar, add one cup of sour milk in which dissolve a teaspoonful of saleratus, add one tablespoonful of sour cream, a pinch of salt and enough flour to make a soft dough. Flavor to taste.

MRS. A. HOLZER.

Doughnuts.

One cup butter-milk, 1 tablespoonful of cream or butter, 1 cup sugar, 2 eggs, 1 teaspoonful each of soda and baking powder, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of cinnamon. Mix and roll out as soft as you can and fry in hot lard.

MRS. GEORGE L. WEEKS, Aurora, Iowa.

Raised Doughnuts.

One cup of light bread sponge, 1 cup of sweet milk, 1 cup of sugar, 5 tablespoonfuls melted butter, 2 eggs, flour to roll. Knead well, and let stand till light; roll out and cut in shape, let them rise well before frying.

MRS. CHAS. HALSTENSON.

Vanities.

Beat 3 eggs; add 1 pint milk and cream mixed. Flour to make a nice soft dough. Knead well together, work into small biscuits, put on floured tins and set in warm place for ten minutes. Then spread with the hands until very thin and fry in hot lard.

MRS. JOHN LEHMAN.

.. WE MUST WASH ..

We may live without poetry, music and art;
We may live without conscience, may live without heart,
We may live without lovers, live without hope;
But civilized women cannot live without soap.

We may live without books, what is knowledge but sorrow;
We may live without beauty, it fades on the morrow;
We may live without lawsuits, indictments are gnashing;
But where is the one who can live without washing.

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R. B. DOWSE, Prop.

The Key To The Secret

Of good bread making lies in a bag of flour from the Mystic Mills. It is made by the most perfect process from the choicest spring wheat and makes the whitest and most delicious bread that makes it in reality "the staff of life" by its healthful and nutritive qualities. Try a sack to please us and then you will buy a sack because we pleased you. : : : :

FOR SALE BY

KNIEL & RUBYOR,
ELGIN, IOWA.

Fried Cakes.

Sift $1\frac{1}{2}$ quarts of flour, a heaping teaspoonful of baking powder in the flour, 1 cup of sugar, two well beaten eggs, butter the size of a walnut, 1 cup of sour milk, $\frac{1}{2}$ teaspoonful soda, a little salt and flavor to taste.

MRS. E. G. STOEHR.

Fritters.

Three eggs, $1\frac{1}{2}$ cups sweet milk, 3 teaspoonfuls baking powder, a little salt, flour enough to make as stiff as batter cakes. Run through a small funnel into hot lard and bake a light brown. To be eaten while warm with maple syrup.

MRS. GUS. STOEHR.

Apple Fritters.

Two cups of flour, 1 level teaspoonful baking powder, $\frac{1}{2}$ teaspoonful salt, 2 eggs, 1 or 2 teaspoonfuls sugar, 1 cup sweet milk, 3 tart apples. Sift the flour, baking powder, salt and sugar together; beat the eggs, whites and yolks separately; add milk; mix all into a smooth batter; add the coarsely chopped apples and fry in hot lard. Serve with maple sugar.

MRS. MARY KEISER.

Corn Fritters.

Place in a crock three eggs, well beaten; 1 pint sweet milk, 1 pint fine rolled crackers, 1 can corn. Flour enough to make a thick batter with 2 teaspoons baking powder. 1 teaspoon salt. Fry in plenty of hot lard.

ETHEL ALBRIGHT.

Sweet Milk Pancakes.

Three eggs, whites and yolks beaten separately; 2 scant cups of milk, $1\frac{1}{2}$ cups of flour and a pinch of salt. Beat the whites to a stiff froth and add lightly just before baking.

MRS. JACQUETTE.

Buckwheat Cakes.

Soak $\frac{1}{2}$ cake yeast in $\frac{1}{2}$ cup warm water. Mix with 1 cup warm water, $\frac{1}{2}$ teaspoonful salt, buckwheat flour to make a stiff batter. stir in the dissolved yeast and set in a warm place to rise overnight. In the morning thin with a little warm water in which is dissolved $\frac{1}{2}$ teaspoonful soda and 1 tablespoonful of sorghum molasses. Save a cup of batter for yeast and proceed same as before for the next baking. Once a week dissolve a teaspoonful of salts in warm water and add it to your batter. It prevents that skin irritation or any other unpleasant results from the continual eating of buckwheat cakes.

MRS. MARY SNYDER, Sabula, Iowa.

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R. W. MOSER, : Elgin, Iowa.

Potato Pancakes.

Grate 8 large potatoes, pour off a little of the water after grating; stir in 1 egg and 2 tablespoonfuls flour. Salt to taste and bake in hot lard. Serve for supper with warm apple sauce.

MRS. FRED FALB.

Puff Omelet.

Stir into the yolks of 6 eggs the whites of 3 beaten very light, 1 tablespoonful of flour mixed into a teacupful of cream or milk with salt and pepper to taste, melt some butter in a pan pour in the mixture and set the pan in a hot oven, when it thickens add the remaining whites, return the omelet to the oven and let bake a delicate brown. Eat as soon as brown.

MRS. ETTER.

Corn Omelet.

Take 1 can of sweet corn, 2 eggs and 2 tablespoonfuls of flour. Season with salt and pepper and stir all together. Put butter in frying pan and fry in small cakes. Brown on both sides.

CORA ETTER.

Bread Omelet.

Let 1 cup of milk come to a boil, pour it over 1 teacupful of bread crumbs and let it stand a few minutes. Break six eggs in a bowl, stir (not beat) till well mixed; then add the milk and bread; season with pepper and salt, mix well together and turn into a hot frying pan containing a large spoonful of butter, boiling hot. Fry the omelet slowly, and when brown on bottom, cut in squares and turn again. Fry a delicate brown and serve hot.

LIDA ALBRIGHT, Stanley, Iowa.

Potato Puff.

Two cupfuls of mashed potato, 3 tablespoonfuls of melted butter. Beat to a cream before adding anything else. Put into this two eggs beaten light and a teacupful of milk or cream. Salt to taste. Beat all well; pour into a baking dish and bake until a nice brown.

MRS. W. J. COOLEY, Turkey River Junction, Iowa.

Soft Cooked Eggs.

Put boiling water into a sauce-pan, let boil a moment, put in the eggs and remove the pan from the stove. Let it stand covered for 10 minutes. The whites and yolks of the eggs should both be creamy, and of the same consistency.

MRS. MAE WATSON, Platte, South Dakota.

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Tobacco, cigars—always on hand here.
We sell—you buy—and both are happy.

Kniel & Rubyor,

— ELGIN, IOWA. —

SALADS & SALAD DRESSING.

"The making of a salad requires a spendthrift for oil; a miser for vinegar and a madman for stirring it up."

Chicken Salad.

Free the cold boiled chicken from fat, skin and bone, and cut in small pieces. Trim and wash two bunches of celery, cut in small pieces and dry on a clean towel. Mix the chicken and celery in a salad bowl and dress it with a tablespoonful of oil, a teaspoonful of vinegar, and half a salt spoonful of salt and pepper. Make a salad dressing as directed below, and cover the salad with it. Decorate the salad with olives, capers and hard boiled eggs.

DRESSING FOR CHICKEN SALAD OR SLAW.

Two eggs, 2 tablespoonfuls of sugar, one-half teaspoonful of ground mustard, one-half teaspoonful of ground pepper, one-half teaspoonful of salt. Beat all well together, add one teacupful of vinegar, boil all together in a bowl set in hot water. When thick as custard add a tablespoonful of butter. When cold add two tablespoonfuls of thick sweet cream.

JENNIE L. BENSON, Cedar Rapids, Iowa.

Potato Salad.

Take cold sliced potatoes and eggs boiled hard, either celery or onion. One teacupful of milk thickened a little with flour, 1 teaspoonful mustard in the gravy. Moisten the potatoes with vinegar, salt and pepper. Whip up some cream either sweet or sour and add last.

MRS. JULIA A. BUSH.

Potato Salad.

Pare and slice a crock of boiled potatoes; then make the following gravy. Heat a tablespoonful of lard then put in a tablespoonful of flour and brown slightly; add two or three sliced onions, a handful of salt, two to three handfuls of sugar, pepper to suit the taste. Stir often enough so this does not get lumpy, add a good half cupful of vinegar, and a quart of water. Let this come to a boil then pour it over the sliced potatoes. Cover with a plate so that it may weight it down.

AMELIA FREIBURGHHAUS.

Seal of Minnesota



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RESULTS
IN
BAKING
USE

Seal of Minnesota FLOUR.

FOR SALE BY

Thoma Bros

— ELGIN, IOWA. —

Fruit Salad.

One-half package of gelatine soaked in $\frac{1}{2}$ pint of cold water until dissolved, add $\frac{3}{4}$ cup of hot water, then $\frac{3}{4}$ cup of sugar stirring until sugar is dissolved, let set until quite cold and then pour it over your bananas and oranges which have been sliced in dish. In warm weather use a very little less water. Don't put near fire.

MILDRED BALDWIN JACKSON.

Fruit Salad.

Four large bananas and 2 lemons sliced and sprinkled with sugar and set aside. Soak a package of gelatine in a pint of cold water 30 minutes; add $1\frac{1}{2}$ pints of hot water to dissolve it, then add $1\frac{1}{2}$ cupfuls of sugar and lastly the fruit. Set on ice to harden until ready to serve. Other fresh fruit may also be used, also English walnuts.

MRS. WM. LEWIS.

Mayonnaise Dressing.

The yolks of six eggs, two tablespoonfuls of sugar, one teaspoonful of dry mustard, one teaspoonful salt, one cup vinegar and a pinch of red pepper, butter the size of an egg. Mix eggs, sugar, mustard, salt and pepper smoothly. Let vinegar boil then stir the mixture into the hot vinegar and let boil until thick, stirring constantly, then add the butter.

MRS. L. J. COOLEY.

Salad Dressing.

Yolks of 3 eggs, 2 tablespoonfuls sugar, 1 teaspoonful salt, 1 of mustard, 1 large teaspoonful of butter, $\frac{1}{2}$ cup of vinegar. Boil until thick as jelly. When cool add thick sweet cream. Shave cabbage fine, pour over the cabbage. Also very good to stir all together just before serving.

Salad Dressings

One pint of vinegar, 1 cup of sugar to which add, after mixing together carefully, the yolks of 4 eggs and 1 whole egg, 1 tablespoonful of mustard, 1 teaspoonful of pepper, 1 tablespoonful of salt. Stir this slowly into vinegar and sugar, then cook in double boiler, (or if in granite dish stir constantly) until thickened like custard. Just before taking from the fire stir in 1 scant cup of butter. Put in jar in cool place and it will keep for weeks. When ready to use add well beaten cream.

ANNA L. PHILLIPS, West Union, Iowa.

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time deposits.

We solicit your patronage and will extend
every accommodation consistent with con-
servative banking.

FARM LOANS NEGOTIATED.

Potato Salad.

Slice cold potatoes fine and add either onions or hard boiled eggs, or both.

DRESSING.

Yolks of two eggs, 1 tablespoonful of butter, 2 tablespoonfuls of vinegar. Boil together till it thickens, thin with sweet cream.

MRS. J. F. SCHRICKER.

Beet Salad.

One quart of cabbage, chopped fine; one quart of cooked beets, chopped fine; 2 cups of sugar, 1 cup of grated horse radish, 1 teaspoonful of black pepper, 1 teaspoonful red pepper, 1 tablespoonful salt. Put on enough vinegar to mix well. If put in fruit jars this will keep for weeks.

MRS. FRED GEHRING.

Cucumber Salad.

Slice cucumbers and onion; salt as for table use, let stand over night then drain off the salt water next morning and lay in fresh cold water about 1 hour, drain. Then take $\frac{3}{4}$ part vinegar and $\frac{1}{4}$ part water, add a few whole black peppers, let boil, put in the cucumbers and let it come to a boil. Put in jars and seal while hot.

MRS. MARY KEISER.

Cabbage Hot Slaw.

Two quarts cabbage chopped fine, $\frac{1}{2}$ cup. vinegar, 2 teaspoonfuls sugar, 1 cupful water, butter the size of a walnut, pepper and salt to taste. Cook in granite or porcelain ware. When tender sprinkle a tablespoonful of flour over it and add two tablespoonfuls of cream and beat well.

MISS LYONS.

Cabbage Salad.

Chop one small head of cabbage (or enough for six people) real fine. Put in a bowl and season with salt. Heat one tablespoonful of butter until it begins to brown a little then add one well beaten egg, one-half cupful of vinegar and one tablespoonful of sugar (or more if needed), add the mixture to the butter. Let it boil up good then pour over the cabbage and stir it well.

MRS. F. E. PALMER.

Cabbage Salad.

Small head of cabbage, two cups of apples, one cup of nut meats. Chop fine and pour over a thick mayonnaise.

MRS. B. SCHORI.

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Deviled Eggs.

Take 12 hard boiled eggs, cut in halves lengthwise, remove the yolks being careful not to break the whites. Rub the yolks as smooth as possible, then add to the yolks the following ingredients: 1 tablespoonful of melted butter 2 teaspoonfuls of prepared mustard; 1 gill of vinegar, pepper and salt to taste. If not moist enough, add more vinegar. A little celery seed will be found an improvement for those who like it.

MRS. STELLA BROWN, Platte, South Dakota.

Boiled Salad Dressing.

One-half cupful of vinegar, 1 tablespoonful butter, 2 tablespoonfuls of sugar, 1 teaspoonful of prepared mustard, pinch of salt and pepper. Let this boil and then stir in 3 well beaten eggs. Stir until thick. Let stand until cool. When ready to mix salad, thin with cream and vinegar.

Potato Salad Dressing.

Four eggs, 2 teaspoons mustard, 1 teaspoon salt, 4 tablespoons sugar, 1 cup of cream and 1 cup of vinegar. Beat eggs, put in other ingredients, stir smooth and set on stove in a pan of hot water to thicken from ten to fifteen minutes.

MRS. A. F. PLAMBECK, Fremont, Nebraska.

The Best Way to Make French Dressing.

Mix together a salt spoonful of pepper, a half teaspoonful of salt, 4 tablespoonfuls of olive oil, 1 tablespoonful of vinegar, plain or tarragon and use at once. This is the proper dressing for a dinner salad, which may consist of plain lettuce, chicory, endive, chopped celery, sliced tomatoes, cold boiled string beans, carefully cooked cauliflower, finely shredded crisp cabbage, dandelions, cold asparagus, or a mixture of two or more vegetables that will nicely blend.

Celery Salad.

Two stalks of celery cut very fine; 2 large apples cut in squares, 1 teacup walnut meats broken in little pieces, then add mayonnaise dressing.

Egg Salad.

Chop 2 large heads of lettuce coarsely, with 8 hard-boiled eggs. Serve with sour cream dressing.

PUDDINGS.

"Blest is the man be he ever so humble, whose stomach can take all he gives and not grumble."

Black Pudding.

One cup molasses, $\frac{2}{3}$ cup hot water $1\frac{1}{2}$ cup flour, 1 egg, 1 teaspoon soda, 1 teaspoon ginger and a little salt. Steam $1\frac{1}{2}$ hours.

DRESSING.

One cup sugar and butter the size of an egg; beat to a cream, yolk of 1 egg, the whites of 2 beat to a stiff froth. Add to butter and sugar and flavor with vanilla.

MRS. C. S. KNEIL.

Brown Pudding.

One teacupful each of molasses, water, finely chopped suet and seeded raisins, $\frac{1}{2}$ teaspoonful of salt, $3\frac{1}{2}$ teacupfuls flour, 1 teaspoonful of cinnamon and allspice, a pinch of cloves, $\frac{1}{2}$ teaspoonful soda dissolved in the molasses. Steam 3 hours.

SAUCE.

One teacupful sugar, $\frac{1}{2}$ teacupful butter; mix to a cream, add 1 egg, 1 tablespoon vinegar, 1 pint boiling water. Cook 5 minutes. This pudding is sufficient for three meals.

MRS. FRED FALB.

Prune Pudding.

Stew 1 quart of prunes until tender; let cool then add stiff beaten whites of 2 eggs and $\frac{1}{2}$ cup sugar. Set pudding in a dish of hot water and bake $\frac{1}{2}$ hour.

MARY PEEPER.

Eggless Plum Pudding.

One heaping cup of bread crumbs, 2 cups flour, 1 cup of finely chopped suet, 1 cup of raisins, 1 cup molasses, 1 cup sweet milk, 1 tablespoon soda, teaspoon each of salt, cloves and cinnamon. Boil $2\frac{1}{2}$ hours in a two-quart pail or steam for the same length of time.

SAUCE.

One cup sugar, butter the size of an egg, grated rind and juice of a lemon and the beaten white of an egg.

ALMA GUNDERSON, Clermont, Iowa.

Vanilla Snow Eggs.

Beat stiff the whites of six eggs; have ready on the fire a pint of milk sweetened, and flavored with vanilla; as soon as it boils drop the beaten egg into it by tablespoonfuls and as soon as they become set dip them out with a tin; slice and arrange them according to fancy upon a broad dish; allow the milk in the sauce-pan to cool a little, and stir in the yolks of the eggs gradually. When thick, pour around the snowed eggs, and serve cold.

MRS. GUS. A. STOEHR.

Snow Pudding.

Dissolve $\frac{1}{2}$ box of gelatine in a teacupful of warm water; add the juice of 2 lemons and one cup sugar. Let it come to a boil strain and cool. Then add the beaten whites of two eggs, whipped with an egg beater until light. Chop nuts and add to pudding. Serve with whipped cream.

KATHRYN MOORE.

Apple Tapioca Pudding.

To one-half teacup of tapioca add one and one-half pints cold water; let stand on the fire until cooked clear, stirring to prevent burning. Then remove and pour tapioca and six large tart apples chopped fine and one cup sugar into a deep dish and bake slowly one hour. Serve with cream. To be eaten warm or cold.

MRS. G. A. STOEHR.

Rice Pudding.

Bring to a boil a quart of milk with six tablespoonfuls of rice, put in a double boiler and boil till rice is perfectly done. Then whip the yolks of four eggs light and add a cup of sugar. Stir this into the rice, which should now be placed into a dish. Then whip the whites to a stiff froth, with sugar to sweeten. Put over the rice, then into the oven and brown.

Snow Pudding.

Pour 1 pint of boiling water over one-half box gelatine, add juice of 2 lemons and 2 cups of sugar. When cool; strain it and add the beaten whites of 3 eggs, beat well together and put in a mold that has been wet in cold water, and put on ice. Then take yolks of 3 eggs, 1 pint of milk, 1 teaspoonful of corn starch, cook all together and flavor with vanilla; remove the white from the mold, and pour the custard around it.

MYRTLE BRYANT.

English Plum Pudding.

One pound of brown sugar, 1 pound of seeded raisins, 1 pound of currants, 1 pound of beef suet, 1 cup of bread crumbs, 1 lemon, 1 quart of flour and 6 eggs. Steam in bowl 5 hours.

MRS. WM. WATKINS, West Union, Iowa.

Steamed Pudding.

One-half cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup buttermilk, 1 teaspoon soda, 1 cup dried fruit. Add flour to stiffen and steam $1\frac{1}{2}$ hours. Use cream or sour sauce.

MRS. N. S. SCHENCK, West Union, Iowa.

Graham Pudding.

One egg, 1 cup sour milk, 1 heaping cup of graham flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup molasses, a little salt, 1 cup raisins or other fruit. Steam $2\frac{1}{2}$ or 3 hours. Serve with following sauce.

SAUCE.

Cream $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup sugar and the yolks of two eggs, beat to a cream; next, add $\frac{1}{2}$ cup sweet cream. Cook over hot water till it thickens then add a dessert spoonful of lemon juice, a little nutmeg and the whites of the eggs beaten to a stiff froth. Blend thoroughly.

ADDA B. PALMER, Stanley, Iowa.

Cottage Pudding.

One well beaten egg, 1 teacupful of sugar, 1 teacupful sweet milk, 3 tablespoonfuls melted butter, $1\frac{1}{2}$ teaspoonfuls of baking powder, 2 teacupfuls flour. Bake forty minutes. To be eaten with sauce.

SAUCE.

One and a half cups sugar, $1\frac{1}{2}$ tablespoons flour in a little water, 2 tablespoons vinegar, $\frac{1}{4}$ of a grated nutmeg and a pinch of salt. Pour over this one and a half pints of boiling water and boil ten minutes. Just before taking from the stove add 1 dessert-spoonful of butter. Serve warm.

MRS. SILL SHAFFER.

Moonshine.

Beat the whites of six eggs in a broad plate to a very stiff froth, then add gradually six tablespoonfuls of powdered or granulated sugar; beat hard for not less than thirty minutes and then beat in, after being cut in tiny pieces, one-half cup of preserved peaches or pineapple; then set it on ice until thoroughly chilled. In serving, pour into each dish some rich cream, sweetened, and on cream place a liberal portion of moonshine. To be eaten ice cold with cake.

NELLE STOEHR.

Prune Pudding.

Half a loaf stale bread, 1 pound prunes, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup molasses, rind and juice of 1 lemon, 1 teaspoon cinnamon, 1 teaspoon nutmeg, chopped suet the size of an egg, 1 tablespoonful of butter (if preferred, use 1 cup of chopped suet and omit the butter), 4 eggs; beaten light. Grate the bread; stew the prunes until they are very tender and as dry as possible, remove the pits and break up fine with a spoon; then add spices, suet, molasses, sugar, lemon, well beaten eggs and bread crumbs. Steam 5 hours. Serve with cream sauce.

CREAM SAUCE.

One cup sugar, $\frac{3}{4}$ cup butter, 2 eggs. Beat together to a cream then place over boiling water but do not let boil, stirring frequently, 3 tablespoonfuls boiling water. Flavor as desired.

IDA SCHORI.

Prune Pudding.

Soak 1 pound of prunes over night. Cook until soft and strain through a colander. Soak a tablespoonful of gelatine in cold water until soft; stir into the prunes while hot. Let this cool. Beat the whites of 4 eggs until light. Sweeten to taste. Put in a mold to harden. Beat a pint of cream to a stiff froth and pour over the pudding just before serving.

MRS. MARY LEHMAN.

Prune Pudding.

One-half pound of large prunes stewed very soft and mashed very fine; remove the pits. One-half cupful of sugar added to the pulp and well mixed; then add the well beaten whites of four eggs; stir together until smooth. Bake in a buttered pudding dish until it puffs up to the top. When cold spread one cupful of whipped cream carefully over the top. The oven should be of a moderate temperature.

MRS. FRED FALB.

Suet Pudding.

One cup of chopped suet, 1 cup of raisins, 1 cup of brown sugar, 4 eggs, 1 cup of sour milk, 1 teaspoonful soda, flour enough to make dough as stiff as for cake. Put in heavy cloth sack and boil 3 hours.

SAUCE.

One-half a nutmeg, 1 tablespoonful white sugar, 1 tablespoonful flour, butter the size of a walnut. Mix with boiling water and let boil a few minutes. Serve hot.

MRS. L. H. OSWALD.

Suet Pudding.

One cup suet, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup cold coffee, 1 cup currants, 1 cup raisins, 2 eggs, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ teaspoonful cloves. Steam from 5 to 6 hours.

MRS. T. W. DOAN.

Plum Pudding.

One cup of raisins, 2 cups of chopped suet, 2 eggs, $1\frac{1}{2}$ cups of sour milk, 1 teaspoonful each of soda and salt, flour to mix quite stiff. Boil 5 hours. Serve with a dressing made of butter, flour, sugar, nutmeg and 1 teacup full of water or enough to thin it.

MRS. JAMES BOOTS.

Steamed Pudding.

Three eggs well beaten, 3 tablespoons sugar, 2 tablespoons butter, $\frac{3}{4}$ cup sweet milk, 1 cup fruit, 1 teaspoonful baking powder, flour to make consistency of cake batter. Steam 35 minutes.

MRS. FRANCIS DESART.

Tapioca Cream.

Soak over night three tablespoons tapioca in one-half teacupful of milk (or enough to cover). Bring one quart milk to boiling point; beat well together the yolks of 3 eggs, one-half a teacup sugar and one teaspoon vanilla; add the tapioca and stir the whole into the boiling milk, let boil up once, turn into a dish and immediately spread on the whites. Serve when cold.

MRS. R. LEHMAN.

Apple Float.

Pare nice tart apples. To 1 pound of apples use 1 pound of sugar. Cook together with as little water as possible. When cool have ready whites of eggs beaten very light; spread over the apples. Eat with sweetened cream.

MRS. JULIA BUSH.

Baked Apple Pudding.

One heaping cup flour, $\frac{1}{2}$ cup lard, one teaspoonful salt, one cup sour milk, one-half teaspoon soda. Rub flour, lard and salt together as for pie dough; dissolve the soda in the milk and add to the flour. This will make quite a stiff batter. Have ready sliced apples and sugar to suit taste in a pudding dish, pour over a little water, then add batter to apples and bake. Serve with cream and sugar.

MRS. ALBERT SCHORI.

A. HOLZER,



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Lemon Meringue Pudding.

One quart milk, two cups bread crumbs, four eggs, half cup butter, one cup white sugar, one large lemon, juice and half the rind grated; soak the bread in the milk; add the beaten yolks with the butter and sugar rubbed to a cream, also the lemon. Bake in a buttered dish until firm and slightly brown, draw to the door of the oven and cover with the whites of the eggs whipped to a froth, with 3 tablespoonfuls of powdered sugar and a little lemon juice. Brown slightly; sift powdered sugar over it and eat cold. Oranges may be used instead of lemons if so desired. MRS. J. NICHOLS.

Bread Pudding.

Soak about four slices of dry bread in three pints of milk. Beat 5 eggs (leaving out the whites of 2) with 2 tablespoonfuls sugar, add butter the size of a walnut and pour over bread and milk. Place in a shallow buttered pan and bake. When done spread the top of pudding with jelly, then put over it the beaten whites of 2 eggs mixed with a little sugar, and place in the oven until a light brown. MRS. JOHN BENSON.

Banana Snow.

Dissolve $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup of cold water, for $\frac{1}{2}$ hour. Pour on 1 pint boiling water and 1 heaping cup of sugar and the juice of $\frac{1}{2}$ a lemon. Stir well and strain into a large bowl. Set it where it will cool rapidly. When cool and beginning to harden, stir in the beaten whites of 3 eggs; beat together until white and stiff; then stir into the snow bananas, cut into thin slices. Dip a mold in cold water, fill with the snow and set on ice to harden. Serve with whipped cream. MRS. LEROY SMITH.

Raisin Puffs.

Two eggs, $\frac{1}{2}$ cup butter, 3 teaspoonfuls baking powder, 2 table-spoons sugar, 2 cups flour, 1 cup milk, 1 cup seeded raisins, chopped fine. Steam half an hour in small cups in the steamer.

SAUCE.

Put 1 heaping teaspoonful butter into one cup boiling water (mix) 1 teaspoonful cornstarch, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt. Add this mixture to the boiling water and let it all boil a few minutes. Pour it into 1 well beaten egg, stirring all the time so as not to cook the egg. Flavor with fresh fruit such as berries, cherries are very nice. MRS. GUS STOEHR.

S. W. KUSTER,



DENTIST.

Office in Berger Building,
ELGIN, ILL. IOWA.

Orange Pudding.

Six oranges, sliced and seeded, place in a shallow pan and sprinkle with sugar. One quart milk thickened with a little cornstarch to which add beaten yolks of three eggs; when cooked pour over oranges. With the whites make a frosting, spread on top and brown in oven. To be eaten cold. (Very nice.) Peaches can be used in same manner.

YETTA HOLZER.

Baked Custard.

Five eggs, one quart of milk, five tablespoonfuls white sugar, one teaspoonful almond or lemon extract. Beat the yolks of the eggs, add the sugar, then the milk; whip the whites of the eggs very stiff, beat them into the mixture, flavor and pour into cups. Set the cups in a pan of boiling water in a moderate oven and bake about twenty minutes.

MRS. A. G. RENNISON.

Cocoanut Pudding.

Put 3 rounding tablespoons of tapioca in cold water to soak over night. Scald 4 cups of milk and add the drained tapioca. Cook 5 minutes then add the yolks of 4 eggs, then a rounding tablespoon of prepared cocoanut. Cook 10 minutes and turn into a dish to cool. Beat the whites of four eggs and 4 level tablespoons of powdered sugar together to make a meringue to spread over the top. Sprinkle lightly with cocoanut and brown slightly in the oven.

MRS. LEROY SMITH.

Brown Betty Pudding.

Two cups of bread crumbs, very dry and fine; 2 cups tart apples, chopped; a handful of raisins, seeded and chopped; 1 tablespoon of butter; cinnamon or nutmeg to your liking. Butter a pudding dish, strew the bottom thickly with crumbs; on this spread a layer of chopped apple, sprinkle with raisins, bits of butter, spice and sugar; continue thus, making the top layer of crumbs, well buttered. Cover tightly and bake until the apple juice bubbles through the crust, then remove cover and brown. Send to the table in the dish and serve with cream or pudding sauce. This pudding costs less than apple pie, consumes one quarter the time in making, goes twice as far in feeding a family and is more digestible.

CLARA MARIE STRAUCH, Guttenberg, Iowa.

Yorkshire Pudding.

One pint of milk; 4 eggs, whites and yolks beaten separately; 1 teaspoonful of salt and 2 teaspoonfuls of baking powder; 4 cups of flour. Bake $\frac{1}{2}$ hour and serve with meat gravy. To be eaten with roast meats.

MRS. EDNA UEHLING, Hooper, Nebr.

The ECHO.



By F. W. Hughes,

A NEWSPAPER PUBLISHED IN THE
INTEREST OF ELGIN AND NORTH-
EASTERN IOWA. A PAPER THAT
AIMS TO GIVE THE LOCAL NEWS
OF ITS LOCALITY : : : : : :

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PASTRY AND SHORTCAKE.

"What moistens the lip and brightens the eye?

What calls back the past like the rich pumpkin pie?"

Pumpkin Pie.

Three-fourths cup mashed pumpkin, 2 eggs, 1 cup of rich milk, a pinch of salt, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoonful of cinnamon and $\frac{1}{2}$ teaspoonful of cloves. Turn into a lined pie tin and bake slowly.

MRS. F. E. KOHLER.

Pumpkin Pie.

For three pies take 1 quart of milk, $1\frac{1}{2}$ cupfuls of sugar, 3 cups of boiled and strained pumpkin, $\frac{1}{2}$ cup of molasses, the yolks and whites of four eggs, beaten separately, a little salt, 1 tablespoonful each of ginger and cinnamon. Beat all together and bake with an under crust.

MRS. F. M. SMITH.

Cream Pie.

Yolks of 2 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup flour, 1 pint sweet milk. Mix eggs, well beaten, flour and sugar thoroughly and stir into the milk when it boils, flavor with lemon or vanilla. Bake a pie crust, pour the mixture into it and place in oven 10 or 15 minutes. Beat the whites of eggs to a froth, mix with 2 tablespoonfuls sugar, spread over top of pie and brown.

MRS. FRANKA BING, Manchester, Iowa.

Cream Pie.

Three cupfuls cream or milk, 1 cupful sugar, 3 tablespoonfuls flour, yolks of 4 eggs. Cream the sugar and yolks of eggs; add the flour, then a little milk to moisten. Put in the rest of the milk and cook in double kettle. Flavor with lemon; put on the beaten whites and return to oven. Bake crust separately. This makes 2 large pies.

GRACE ALBRIGHT.

Sour Cream Pie.

One cup sour cream, 1 cup sugar, 1 cup raisins, seeded and chopped, 1 teaspoonful cloves, 3 eggs saving out the whites for frosting. Bake with one crust. Beat the whites for frosting. This will make two pies.

MRS. C. S. KNEEL.

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Office Center St.,

Elgin, Iowa.

Cream Pie.

Take 1 pint of rich cream, whites of 2 eggs well beaten, small teacupful of brown sugar and tablespoonful of flour. Beat the eggs then add the sugar and flour. Beat this together, then add cream. Bake with a bottom crust and grate nutmeg on top.

CLARA WILLIAMSON, Eldora, Iowa.

Cream Pie.

Two cupfuls of milk, 5 tablespoons sugar, 3 eggs, save out the whites of two for frosting; 2 teaspoonfuls of corn starch, 1 teaspoonful of flour, lump of butter the size of a walnut, one teaspoonful vanilla.

PIE CRUST,

Pie crust for one layer. One cup flour, a pinch of salt, pinch of baking powder sifted in the flour; 2 tablespoonfuls of lard, 3 table-spoons of water. Mix well the flour and lard, after adding water handle as little as possible.

EMMA L. BERGER.

Cream Pie.

To one coffee cup sweet milk add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup shredded cocoanut; put over fire and when boiling hot stir in one well beaten egg and a good tablespoonful of flour; when it thickens pour in a baked pie crust and serve with whipped cream poured over the top. A little flavoring improves it.

MRS. GEORGE WEEKS, Aurora, Iowa.

Cream Pie and Oranges.

Cut oranges in thin slices and sprinkle sugar over them; let them stand for 2 or 3 hours. Serve in ordinary fruit plates. The pie is made with a bottom crust only and that not thick, but light and flaky. Take 1 cupful of thick sweet cream, $\frac{1}{2}$ cup of pulverized sugar, 1 tablespoonful flour, 1 egg and flavor with extract of vanilla. Bake until you are sure crust is brown and hard so it will not absorb filling.

MRS. E. A. WEIBEL.

Chocolate Pie.

Heat 1 cupful of sweet milk. Dissolve $\frac{1}{2}$ cup chocolate in the boiling milk; add 1 tablespoon of corn starch dissolved in a little water; let cool then add $\frac{1}{2}$ cup of sugar and the yolks of 2 eggs. Beat up together and add 1 teaspoonful of vanilla. Bake in one crust. For frosting, beat the whites of 2 eggs to a stiff froth, add 2 tablespoonfuls of sugar, spread over the top and bake a light brown.

MABLE HOLZER.

Chocolate Pie.

One and a half cups milk put on to boil; $\frac{3}{4}$ cup sugar mixed with $\frac{1}{2}$ cup flour; stir slowly into the boiling milk; add chocolate enough to suit the taste; a piece of butter the size of a walnut and the yolks of 2 eggs. Boil all together and use as for lemon pie.

MRS. G. SCHORI.

Cranberry Pie.

One heaping cup of cranberries cut in two, 1 heaping cup of sugar, 3 level tablespoonfuls of flour, $\frac{1}{2}$ cup of water. Stir all together and bake with two crusts in not too hot an oven.

MRS. MABEL M. GILSON, West Union, Iowa.

Raisin Pie.

One-half cup of sugar, same of water, 1 cup of raisins, juice of a lemon, 2 tablespoonfuls of flour. Bake in two rich crusts.

MRS. A. BUCHER.

Lemon and Raisin Pies.

Two small lemons; remove spots, stem and flower end from the lemons and chop perfectly fine; sugar, 1 coffee cupful; 1 egg; butter, 1 rounding tablespoonful; flour, 3 tablespoonfuls; boiling water $2\frac{1}{2}$ coffee-cupfuls; raisins, 1 coffee-cupful; a little salt.

DIRECTIONS—Stir the flour smooth in a little cold water and mix all, putting in the beaten egg last so as not to scald it. This makes 2 or 3 pies according to the size of your plate. Bake with 2 crusts.

MRS. R. S. DOUD.

Corn Starch Pie.

Four eggs, whites for frosting; 4 tablespoonfuls of cornstarch; $1\frac{1}{2}$ quarts of sweet milk; 2 cups of sugar. Mix the starch in a little milk, boil the rest; beat the yolks and add starch; put in the boiling milk and sugar; flavor to suit taste. Bake crust first.

MRS. J. JOHNSON.

Mock Mince Meat.

Two cups of sugar, 1 cup bread crumbs, 1 cup of vinegar not too strong, 1 cup of hot water, 1 cup of raisins, 1 well beaten egg, butter the size of an egg, 2 tablespoons cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ of a nut meg. This makes three pies. Use juice of any canned fruit.

MRS. A. V. SHAFFER.

Home-made Mince Meat.

Two bowls chopped apples, one of chopped meat, $\frac{1}{2}$ pound suet, grated rind and juice of one lemon, two teacupfuls molasses, one large teaspoonful each of cinnamon and cloves, one nutmeg, one pound raisins, half pound currants, one-fourth pound citron cut fine, one quart cider, sugar and salt to taste.

MRS. GRAY, West Union, Iowa.

Pie Plant Pie.

One cupful stewed pieplant, one teaspoonful of cornstarch or flour, 1 cup of sugar, yolk of an egg, $\frac{1}{2}$ teaspoonful butter, salt and flavor with lemon. Use white of egg for icing the top. 2 eggs will improve the pie.

MRS. BLOOMER.

Lemon Pie.

For one pie: Line a deep pan with a nice, crisp crust and bake a light brown; then beat the yolks of two eggs, one cup of sugar, two tablespoonfuls of corn starch (dissolved in a little water) the grated rind and juice of one lemon, beat all together and boil in two cups of water until clear. Then pour into crust, cover with the beaten whites of the two eggs, sweetened to taste and set in the oven until it is a light brown.

MRS. F. M. SMITH.

Chess Pie.

Three eggs, $\frac{3}{4}$ cup of sugar, half cup of butter, generous half cup of milk; beat butter to a cream, then add one whole egg and two yolks and sugar beaten to a froth with the flavoring, stir all together rapidly and bake in nice crust; when done spread with beaten whites and three tablespoonfuls of sugar and a little flavoring, return to oven and brown.

MRS. H. S. HADSEL.

Cream Puffs.

One large cup of boiling water, $\frac{1}{2}$ teacup of butter; stir in one teacup flour while boiling; set away to cool then stir in 4 eggs, one at a time. Drop into gem tins. For filling use whipped cream or the following.

Three tablespoonfuls of flour, 1 egg, $\frac{1}{2}$ teacupful or more of sugar, $\frac{1}{2}$ pint of milk. Flavor it to suit your taste.

MRS. E. SCHORI.

Strawberry Short Cake.

1 pint of flour, 2 teaspoonfuls baking powder, 2 tablespoonfuls of butter, sweet milk to make a soft dough. Put dough in a well buttered tin and pat it out with the spoon—When baked split with knife, butter, and spread with berries which have been hulled and sugared. Serve warm.

MRS. CHARLES WANSER, Tama, Iowa.

Short Cake.

Take 1 egg, 1 tablespoonful of butter, 2 tablespoonfuls of sugar, $\frac{1}{2}$ cup of sweet milk, 1 teaspoonful of baking powder and flour to make it the consistency of cake batter, bake in two pie tins; then spread a layer of sweetened berries on top of cake and between the layers. Serve with sugar and cream. This is sufficient for a small family and is superior to short cakes made of well shortened biscuit dough.

PLUMA WEAVER.

COOKIES AND SMALL CAKES.

"Wouldst thou both eat thy cake,
and have it?"—Shakespeare.

Cookies.

Two cups of sugar, $\frac{1}{2}$ cup of butter, 5 tablespoonfuls of sour milk, 1 teaspoonful of soda, 4 eggs, flavor with nutmeg or lemon, about 5 cups of flour. Butter and sugar mixed well together, beat eggs well then add the milk and flour. MRS. JOHN BAUMAN.

Sugar Cookies.

One cup of sugar, $\frac{1}{2}$ of a cup of butter, $\frac{1}{2}$ of a cup of sweet milk, 2 eggs well beaten, 2 $\frac{1}{2}$ teaspoonfuls baking powder, a pinch of salt. Flour enough to roll. Lemon flavoring. Sprinkle sugar on top. SOPHIA KRALIK.

Fruit or Raisin Cookies.

Two eggs, 2 cups brown sugar, 1 cup butter, $\frac{1}{2}$ cup sour cream, 2 cups chopped raisins, add nutmeg flavoring, 2 teaspoonfuls soda, flour to roll. LENA M. BERGER.

Fruit Cookies.

Two cups of sugar, 1 cup of butter, 4 cups of flour, 3 eggs, 4 tablespoonfuls of sweet milk, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves, 1 grated nutmeg, 1 cup chopped raisins. MRS. B. BAUMGARTNER.

Cookies.

One and one-half cups of sugar, $\frac{1}{2}$ cup shortening (scant) filled up with sour cream, 1 egg, $\frac{1}{2}$ teaspoonful soda dissolved in water; sift sugar over them and roll it in. MRS. A. ELY.

Oatmeal Cookies.

Two eggs, 1 cup sugar, 1 cup molasses, 2 cups flour, 2 cups oatmeal, $\frac{3}{4}$ cup butter, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful ground cloves, $\frac{1}{2}$ teaspoonful cinnamon, 1 cup chopped raisins.

MRS. FRANK CAMP, West Union, Iowa.

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ARTIST.

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Oatmeal Cookies.

Two cups of sugar, $1\frac{1}{2}$ cups lard or butter, 4 beaten eggs, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ of a nutmeg, $1\frac{1}{2}$ cups of chopped raisins and currants, 4 cups of oatmeal, 4 cups of sifted flour with 1 teaspoonful of soda.

DR. RENNISON.

Fruit Cookies.

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup molasses, one-half cup boiling water, 1 cup raisins and currants, one-half cup nut meats, 3 eggs beat well together, 1 teaspoonful soda, mix with boiling water, one-half teaspoonful each of cloves, cinnamon and ginger, 3 and one-half cups flour, try $3\frac{1}{2}$ first.

MRS. THOS. KNUDTSON.

White Cookies.

Two cups sugar and 1 cup butter stirred to a cream; one-half cup sour milk, dissolve 1 teaspoon soda in it; 4 well beaten eggs; 2 teaspoonfuls vanilla; 1 teaspoonful baking powder; add enough flour to make a soft dough, just stiff enough to roll out. Sprinkle with sugar. Bake in a quick oven a light brown.

MRS. ED HANSON.

Hickory Nut Cookies.

Two cups sugar, $\frac{1}{2}$ cupful of melted butter, 2 eggs, 6 tablespoonfuls milk, a teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup meats of the hickory nut, chopped and stirred into the dough.

ANNA BENSON.

Favorite Cookies.

One and one-half cups of sugar and 1 cup of butter creamed together; $\frac{1}{2}$ cup sweet milk; 4 eggs; 1 teaspoonful soda and two teaspoonfuls of cream of tartar; flour enough to roll.

LOUISA HOLZER.

Cookies.

Three eggs; 1 cup butter, or butter and lard mixed; 1 teaspoonful soda dissolved in $\frac{1}{4}$ cup butter-milk; 2 teaspoonfuls baking powder sifted with 3 cups flour. Flavor to suit the taste and mix all well together, beating vigorously a few minutes. Then add flour sufficient to roll out and bake in a well heated oven.

MRS. EFFIE GAYLE, Columbus, Kentucky.

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BOB SLEDS AND CUTTERS.

Agent for United States Cream Separator.

Office Center St.,

Elgin, Iowa.

Cream Cookies.

Two cups sugar, 2 cups sour cream, 2 teaspoons soda, 1 teaspoon lemon extract, flour enough to make a soft dough. Roll, cut, and bake in a quick oven.

MRS. JOHN FALB.

White Cookies.

One and one-half cups white sugar, 3 eggs, $1\frac{1}{2}$ cupfuls butter, heaping teaspoonful of baking powder, 2 teaspoonfuls vanilla, very soft and bake quickly, don't brown, but sift while hot.

MRS. L. FASSE

Grandma Metz's

Two cupfuls sugar, 1 cup sour cream, 1 cup flour, with nutmeg, add 1 good teaspoonful soda, sprinkle sugar over top. Bake them.

Three cups flour, 1 cup sugar, 1 cup eggs, 1 cup sugar.

Two cups butter, 2 cupfuls sugar, 1 teaspoonfuls vanilla, 1 teaspoonfuls soda dissolved in 1 cup water, till perfect, be easy.

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Ginger Cookies.

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter or lard, $\frac{1}{2}$ cup sour milk, 1 teaspoonful cinnamon, 1 tablespoonful ginger, 2 teaspoonfuls soda. Roll in sheets one-half inch thick and bake with moderate heat.

ICING.

Two cups sugar boiled to a taffy; beat well the whites of two eggs and pour sugar over. Spread on cookies and cut into squares.

MRS. ESTELLA GUNDERSON.

Ginger Cookies.

1 cup sugar, 1 cup lard, 1 cup sour milk, 2
1 tablespoonful ginger, 4 teaspoon-
fuls flour, 1 2 in sour milk; add

MRS. E. C. PINNEY.

Creams.

1 cup hot water, 1
teaspoonful ginger, the
whites of three
eggs. This will
bake in 10 minutes.

urora, Iowa.

molasses, 1
1 heaping
teaspoon-
a quick
bake.

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Dominoes.

Beat the yolks of 4 eggs together with 2 cups of fine powdered sugar. Stir in gradually one cup sifted flour and the whites of 4 eggs beaten to a stiff froth, then a cup of sifted flour in which 2 teaspoonfuls of baking powder have been stirred and lastly a scant teacupful of boiling water stirred in a little at a time. Flavor, add salt and however thin the mixture may seem do not add any more flour. Bake in shallow tins, filling these enough to make cake one-half inch thick when done. Cut into pieces the size and shape of a domino. Frost top and sides. When frosting is hard draw the black lines and make the dots with a small brush dipped in melted chocolate.

ANNA ANDERSON, Lynch, Nebr.

Sadie S's Molasses Cookies.

One-half cup of lard or meat drippings, one-half cup of butter, 1 cup of sugar, 1 cup sorghum molasses, one-half cup butter-milk, 2 teaspoonfuls of ginger, one-half teaspoonful of nutmeg. Scrimping teaspoonful of soda, 1 egg; beat for 5 minutes. Don't put the soda in until flour is mixed in. Put in enough flour to make real stiff then dissolve soda in 2 teaspoonfuls of hot water, then beat again. Bake in a real hot oven until brown.

SADIE SULLIVAN.

Jumbles.

One and a half cups white sugar, three fourths cup of butter, three eggs, three tablespoons sweet milk, half teaspoon soda, and one of cream of tartar; mix with sufficient flour to roll; roll and sprinkle with sugar; cut out and bake; place raisins in center before baking.

MRS. C. A. BALDWIN.

Marguerites.

Make an icing of the whites of two eggs and one cupful of powdered sugar. Add a scant cupful of finely chopped nut meats of any kind and a half teaspoonful of vanilla. Cover wafers with the icing and bake in a slow oven until a light brown.

MRS. B. ERP-BROCKHAUSEN, Freeport, Ill.

"Do Funnies."

One cup sugar, $\frac{1}{2}$ cup lard, 3 well beaten eggs, 2 scant cups of oatmeal, 2 scant cups of flour; $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teacup chopped raisins. Roll like marbles. Bake in moderate oven.

JENNIE NICOLAY, Postville, Iowa.



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 then it's genuine.

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Kisses.

Beat whites of four eggs very stiff. Add lightly, one and one-half cups sugar. Drop on paper and bake in a moderate oven.

MRS. A. M. WEIBEL.

Rocks.

One and one-half cups sugar, 1 cup butter, $2\frac{1}{2}$ cups flour, 3 well beaten eggs, 1 teaspoonful cinnamon, 1 teaspoonful of soda, 25 cents worth of English walnuts and 1 cup of chopped raisins.

MRS. INES BRABHAM.

Soft Jumbles.

Butter, 1 cup; sugar, 2 cups; 2 eggs; sour or sweet milk, 1 cup; flour, 4 to $4\frac{1}{2}$ cups; soda, 1 teaspoonful; cream of tartar, 2 teaspoonfuls; vanilla, 1 teaspoonful.

Directions. Cream the sugar and butter and add one-half the milk in which the vanilla has been put; then one-half the flour; then the beaten eggs; then the other half of the flour into which the cream of tartar has been mixed by sifting together; lastly the other half of the milk in which the soda has been dissolved. Make in small cakes and bake quickly.

MRS. R. S. DOUD.

Sweet Crackers.

Two cups sugar, 1 cup lard, 1 pint milk, 5 cents worth of baking ammonia and 5 cents worth of lemon oil. Flour enough to roll out stiff. Bake in a quick oven. 2 eggs.

ROSE FRIEDEN.

Cheese Straws.

One cup flour, 1 cupful of grated cheese, $\frac{1}{2}$ teaspoon salt, 1 even tablespoon butter, 1 egg. Mix cheese and flour well and moisten with the egg, add a little cold water so as to work into a smooth paste, roll very thin and cut into narrow strips and bake about 5 minutes.

Chocolate Cookies.

One cup of butter, $1\frac{1}{2}$ cups of brown sugar, 2 eggs 2 teaspoonfuls sweet milk, not quite half teaspoonful soda, $1\frac{1}{2}$ squares of chocolate and flour to roll soft. Bake in a quick oven.

For Breakfast Luncheon or Tea

A few small biscuits easily made with Royal Baking Powder. Make them small—as small round as a napkin ring. Mix and bake just before the meal. Serve hot.

Nothing better for a light dessert than these little hot biscuits with butter and honey, marmalade or jam.

You must use Royal Baking Powder to get them right.

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...BY ALL DEALERS...

CAKES.

"But then my fare was all so light and delicate
The fruit, the cakes, the meats so dainty, frail,
They would not bear a bite—no, not a munch—
But melted away like ice." —Hood.

"Ole Virginny" Fruit Cake.

Two pounds of currants, 2 pounds of raisins, 1 gravy spoonful of cinnamon, 1 tablespoonful of mace, 4 nutmegs, 1 pound of flour, 1 pound of citron, 1 pound of sugar, 1 pound of butter, 1 dozen eggs, 2 wine glasses of white wine and a wine glassful of brandy. Sift the spices and mix in a cup; stir the butter to a cream; beat the eggs well and add to the butter and sugar (creamed) alternately with the flour, which has previously been sifted with 2 heaping teaspoonfuls of baking powder; add the fruit, spices and liquor. Bake from one to one and one-half hours. This recipe makes two very large loaves which will keep and improve with age if kept wrapped and in a tin box.

MRS. EFFIE GAYLE, Columbus, Kentucky.

Fruit Cake by Measure.

Two scant teacupfuls of butter; 3 cupfuls of dark brown sugar; 6 eggs, yolks and whites beaten separately; 1 pound of raisins, seeded; 1 pound of currants, washed and dried and $\frac{1}{2}$ pound of citron cut into thin strips; also $\frac{1}{2}$ cupful of cooking molasses and $\frac{1}{2}$ cupful of sour milk. Stir the butter and sugar to a cream; add to that half a grated nutmeg, 1 tablespoonful of ground cinnamon, 1 teaspoonful of cloves, 1 teaspoonful of mace; add the molasses and sour milk. Stir all well then add the beaten yolks of the eggs and a wine glassful of brandy; stir all again thoroughly and then add 4 cupfuls of sifted flour alternately with the beaten whites of the eggs. Then dissolve a level teaspoonful of soda and stir in thoroughly. Mix the fruit together and stir into it 2 heaping tablespoonfuls of flour and stir it into the batter. Butter two common sized baking tins carefully, and bake in a moderate oven 2 hours. After it is baked let it cool in pan.

MRS. J. C. SCHMID.

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FOR SALE AT LEADING GROCERS.

Fruit Cake.

Four eggs, 1 cup of molasses, 1 cup sugar, 1 cup of shortening, 2 cups of fruit, common size of citron, 1 teaspoonful each of cinnamon and allspice, part of nutmeg; 1 cup of sour milk, flour as much as needed.

MRS. JAMES BOOTS.

White House Fruit Cake.

Five eggs leaving out 1 white, 2 cups of butter, 2 cups of chopped raisins, 2 cups of flour, 2 cups of sugar, 1 cup of sour milk, 1 teaspoonful soda, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ of a nutmeg, a little grated rind of a lemon, 1 cup of English walnuts chopped fine. One half of this makes a good sized cake.

MRS. A. V. SHAFFER.

Coffee Fruit Cake.

One-half cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, $\frac{3}{4}$ cup molasses, $\frac{1}{2}$ cup warm coffee, 1 teaspoon soda, 1 teaspoon each of cloves, allspice and cinnamon, $\frac{1}{2}$ cup currants or seedless raisins, 2 or 2 $\frac{1}{2}$ cups flour. Bake in three layers.

FROSTING.

One cup sugar, sweet cream enough to dissolve it, 1 tablespoon of butter, a pinch of cream of tartar, boil together then beat until cool enough to spread. Favor with vanilla.

MRS. C. M. FRITZ. Highland, Iowa.

Fruit Cream Cake.

One cup brown sugar, 1 egg, 1 cup of cream, butter the size of an egg, 1 teaspoonful soda, 1 $\frac{1}{2}$ cups raisins, 1 small nutmeg, 2 cups flour.

MRS. SAMUEL MOSBY.

Royal Fruit Cake.

Two cupfuls of brown sugar, 1 cupful of molasses, 1 cupful of butter, $\frac{1}{2}$ cupful of milk, 4 cupfuls of flour, 4 eggs, 3 cupfuls of stoned raisins, 1 cupful of chopped citron, 3 cupfuls of currants washed and dried, 1 teaspoonful of ground cinnamon, 1 teaspoonful of nutmeg, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful of cloves, 2 teaspoonfuls of cream of tartar or 3 teaspoonfuls of baking powder. The currants and citron may be left out and double the amount of raisins used. Will keep moist six weeks or more if properly covered. This will be found more wholesome than the more expensive rules.

MRS. GRUVER.

Dried Apple Fruit Cake.

Soak 2 cups of dried apples over night, chop and stew in $1\frac{1}{2}$ cups of molasses for $1\frac{1}{2}$ hours; 2 eggs, 1 cup of sugar, 1 cup of butter; 1 cup of sour milk, 2 teaspoons of soda, 1 teaspoon each of ginger and cinnamon. Add apples last when cool.

MAY FRITZ, Highland, Iowa.

Fruit Cake.

One cup of butter, 2 cups of brown sugar, 5 yolks of eggs, $3\frac{1}{2}$ cups of flour, 1 cup of raisins, 1 cup of currants, 1 teaspoon of cloves, cinnamon and allspice, 2 teaspoonfuls of vanilla, a little nutmeg, 2 teaspoons of soda, 1 cup of sour milk and last the whites of the eggs, well beaten.

MRS. F. E. KOHLER.

Fruit Cake.

Three cups sugar, 1 and one-half cups butter, 6 eggs; 1 and one-half cups sour cream, 2 teaspoonfuls soda, one-half pound currants, $\frac{1}{2}$ pound raisins, $\frac{1}{2}$ pound citron, 1 nutmeg, flour.

Directions. Beat the eggs thoroughly; then add sugar and butter and beat till smooth; dissolve the soda in a little warm water, put in the cream and make the cake batter quite thick with flour to prevent the fruit from settling to the bottom. Do not chop the raisins but cut them in halves and remove the seeds, unless the seeded raisins are used, and dredge them with flour; cut the citron in thin slices; as you fill a layer of cake put the citron over evenly then more of the cake mixture and another layer of the citron and so on until the citron is evenly divided through the whole.

MRS. S. GREENLY, Elgin, Iowa.

Cream Cake.

One cup sugar, 2 eggs, $\frac{3}{4}$ cup cream, $1\frac{1}{2}$ cups flour, one-half teaspoon salt, 1 and one-half level teaspoonfuls baking powder, one-half teaspoon cinnamon, $\frac{1}{2}$ teaspoon mace, $\frac{1}{2}$ teaspoon ginger.

EMMA HECK.

Cream Cake.

Three-fourths cup butter and 2 cups sugar rubbed to a cream; add 5 eggs, one at a time beating each five minutes; add 1 cup sweet milk and beat all together; then put in one and a half pints of flour, one teaspoonful baking powder. Bake in muffin rings and just before serving open and fill with whipped cream.

EMMA ANDERSON, Clermont, Iowa.

Cream Cake.

Beat two eggs in a teacup and fill the cup with sweet cream; one cup sugar, one cup flour, one teaspoonful baking powder, flavor to suit. Bake in gem tins or layers. FLORENCE DESART.

Cream Cake.

Three eggs, whites and yolks beaten separately; 1 heaping cup sugar, 1 cup sweet cream, 2 scant cups flour, 2 teaspoonfuls baking powder, or 1 of soda and 2 of cream of tartar; add the whites of the eggs the last thing before the flour. Very nice with whipped cream filling.

MRS. M. L. PALMER, Stanley, Iowa.

Cream Layer Cake.

Three eggs, 1 cup of white sugar; 1 cup of flour, 1 teaspoonful baking powder, $\frac{1}{2}$ cup sweet cream. Bake in three layers.

FILLING FOR SAME.

One cup of white pulverized sugar into $1\frac{1}{2}$ cups of very thick sweet cream and spread between the layers. Favor the cake and filling to suit taste.

MRS. A. M. SNYDER.

Corn Starch Cake.

The whites of three eggs, $\frac{1}{2}$ cup of corn starch, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful of cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup sugar, 1 cup of flour. Flavor with vanilla. MRS. A. BENSON.

Corn Starch Cake.

Two cups white sugar, $\frac{3}{4}$ cup butter, cup corn starch dissolved in a cup sweet milk, 2 cups flour, whites of 7 eggs. Cream butter and sugar; add starch and milk; then add whites and flour gradually until all is used. Flavor with lemon or rose.

MRS. C. E. GRIMM.

Chocolate Layer Cake.

Dissolve 2 ounces of chocolate in 5 tablespoonfuls boiling water. Cream $\frac{1}{2}$ cup butter; add gradually 1 and one-half cups sugar; add the yolks of four eggs beaten thoroughly, one-half cup sweet milk, $1\frac{1}{4}$ cups flour, 2 teaspoonfuls baking powder, 1 teaspoonful vanilla; add chocolate. Beat the whites of the eggs to a stiff froth, then stir carefully into the mixture; then it is ready to bake either in loaf or layer pans; and the cake may be put together with boiled icing, flavored with vanilla.

MRS. A. J. BERNAU, West Union, Iowa.

Chocolate Cake.

Take half a cake of Walter Baker's chocolate shaved fine, and one cupful of sweet milk. Boil this in a dish set in a basin of hot water until it is like a paste, then add 1 cupful sugar. Let it cool slightly; then stir into the cake batter. Take 1 small tablespoonful of butter, 1 cup sweet milk, 1 cupful of sugar, 2 cupfuls flour, 2 large teaspoonfuls baking powder, 2 eggs, whites and yolks beaten separately, flavor with vanilla; add chocolate. Bake in four or six layers. Use boiled white frosting for cakes.

LENA M. BERGER.

Chocolate Cake.

One fourth cup butter, one cup sugar, one egg, $\frac{1}{4}$ cup milk, one and one-fourth cups flour, one teaspoon soda, one teaspoon vanilla. Beat all together and add two squares of grated chocolate, beat again and add half a cup of boiling water. Bake in square tin.

MRS. L. B. MATTOON.

Chocolate Cake.

One cup sugar, one-half cups butter, one and one-half cups of flour, one-half cup of sweet milk, one and one-half teaspoonfuls of baking powder, two eggs, flavor with vanilla. Bake in shallow pan.

ICING.

One cup of pulverized sugar, one-half cup of rich milk. Boil 7 minutes, then beat it till the consistency of thick cream and spread it over top of cake. Melt two squares of Baker's chocolate and spread over top of cake. Set it away to cool.

MRS. E. L. BUCHER, Oelwein, Iowa.

Chocolate Cake.

One cup of butter, 2 cups of sugar stirred to a cream, with the yolks of 5 eggs added after they have been thoroughly beaten. Then stir into that one cup of milk, beat the whites of 2 eggs to a stiff froth, and add that also; now put in three and one-half cups of sifted flour, two heaping teaspoonfuls of baking powder having been stirred into it. Bake in jelly cake tins.

FILLING.

Take the remaining whites of three eggs, beaten very stiff, two cupfuls of sugar boiled to almost candy and pour slowly over them, add one half cup grated chocolate, one teaspoonful vanilla; stir until cool, spread between the layers and over top and side. ANN FALB.

Devil's Food.

One cup of brown sugar, yolks of 3 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 teaspoon soda dissolved in a little warm water, mix well together then add this mixture; 1 cup brown sugar, 1 cup grated chocolate; $\frac{1}{2}$ cup hot water. Boil and mix well with first part.

MRS. T. DOAN.

Devil's Food.

Two cups brown sugar and $\frac{1}{2}$ cup butter, creamed; $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup boiling water with 1 teaspoon soda, 2 cups flour, 2 eggs well beaten.

FILLING.

One cup white sugar, 1 tablespoon butter; cook until waxy; $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup chopped English walnuts.

MRS. GUS GUNDERSON.

Devil's Cake.

Grate $\frac{1}{2}$ bar of Baker's chocolate (scant), pour 1 cup boiling water over it; $\frac{1}{2}$ cup butter, 2 cups of sugar, $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, 2 well beaten eggs, $2\frac{1}{2}$ cups flour. Add chocolate last and bake in jelly tins. Put together with boiled frosting.

MRS. ED HANSON.

Angel's Food.

Whites of 11 eggs, $1\frac{1}{2}$ cups of fine granulated sugar, 1 cup flour, 1 teaspoon cream tartar, one-half teaspoon vanilla, pinch of salt. Sift flour four times, then measure cupful and add cream of tartar. Sift sugar four times. Beat eggs to a stiff froth; not too stiff, sift in sugar slowly; do not stir round and round but keep lifting it up; add flour in the same way; then vanilla. Bake in a moderate oven about an hour. Do not open oven before the cake is in 10 minutes. Bake in pan that has never been greased and that has feet. Invert the pan when taken from the oven and do not take out until quite cool.

MRS. FRED R. BERG.

Gold Cake.

(TRY AFTER BAKING ANGEL FOOD.)

One cup sugar creamed with $\frac{3}{4}$ cup butter, yolks of eight eggs well beaten, 2 cups flour, one-half cup milk, one-half teaspoon soda dissolved in milk, 1 teaspoon cream tartar, 1 teaspoon lemon. Bake 1 hour, slowly.

MRS. FRED BERG.

Gold Cake.

One cupful sugar, 1 tablespoonful of butter, yolks of 5 eggs and 1 whole egg, one-half cupful milk, 2 cupfuls of flour, one teaspoonful of vanilla and part of an orange peel grated, one heaping teaspoonful baking powder. Cream butter and sugar; add the well beaten eggs; then the milk, vanilla, grated orange peel, flour and lastly the baking powder, just before putting in the oven. Bake in a moderate oven.

HARRIET MACKELLAR.

Silver or Delicate Cake.

Whites of 6 eggs, 1 cupful of sweet milk, 2 cupfuls of sugar, four cupfuls of sifted flour, $\frac{2}{3}$ of a cup of butter, flavoring and 2 teaspoonfuls of baking powder. Stir the sugar and butter to a cream, then add the milk and flavoring, part of the flour, the beaten whites of eggs, then the rest of the flour. Bake carefully in tins lined with buttered white paper. When using the whites of eggs for nice cake, the yolks need not be wasted; keep them in a cool place and scramble them. Serve on toast or with chipped beef.

MRS. T. J. CAPPER.

Snow Cake.

One-half cup butter, 1 cup sugar; cream the two together; one-half cup sweet milk, whites of 4 eggs beaten to a froth, 1 teaspoon baking powder, $1\frac{1}{2}$ cups flour; flavor with lemon; bake as a loaf and cover with frosting.

MRS. ERNST.

Snow Ball Cake.

One cup of sugar, $\frac{1}{2}$ a cup of butter, $\frac{1}{2}$ a cup of sweet milk, 2 cups of flour, the whites of 3 eggs, $\frac{1}{2}$ a teaspoon of soda, 1 teaspoon of cream of tartar sifted with the flour; beat the butter and sugar thoroughly together, add the whites of eggs beaten to a stiff foam, then the flour, milk and soda the last.

NELLE MOORE, Turkey River Junction, Iowa.

White Cake.

(VERY GOOD.)

One and one-fourth cups sugar, $\frac{1}{2}$ cup butter, stir to a cream; add $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups of flour, $2\frac{1}{2}$ teaspoonfuls baking powder. Last add the whites of 8 eggs, well beaten or 3 whole eggs; flavor to taste, vanilla. Bake in three layers and put together with boiled white frosting.

LENA M. BERGER.

White Cake.

One cup butter, 2 of sugar, 3 of flour, whites of 5 eggs, 2 teaspoons baking powder. Easily made and very good.

MRS. C. MOORE.

Layer Cake.

Three eggs, 1 cup milk, 1 large tablespoon butter, 2 teaspoonfuls baking powder, 1 cup sugar, 2 cups flour. Vanilla or lemon flavoring as desired.

ICING.

Half cup sugar, 6 tablespoons milk; boil until it hairs from spoon, then beat until cool before spreading cake.

BLANCHE NICHOLS.

Layer Cake.

One and one-half cups of granulated sugar, 2 tablespoons butter, 1 cup cold water, 2 eggs beaten lightly, 2 and one-half cups of flour with 2 rounded teaspoons baking powder. Add flavoring last. Bake in three or four layers in a hot oven. Use any icing preferred.

MRS. JOHN CONNER.

Dark Layer Cake.

Four eggs, leaving out the whites of two; 2 cupfuls of dark brown sugar, one-half cupful sour milk, one-half cupful butter, one level teaspoonful soda, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves, 2 cupfuls flour, $\frac{1}{4}$ teaspoonful salt. The soda should be added last of all, dissolved in a tablespoonful boiling water. Bake in 3 layers, putting frosting between and on top.

EMMA L. BERGER.

Never Fail Layer Cake.

One-half cup butter and 1 cup sugar, creamed; 2 eggs, $\frac{1}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder. Any filling desired may be used.

MRS. J. ANDERSON.

Jelly Rolls.

Mix thoroughly together while dry, 1 cupful of flour and 1 teaspoonful of baking powder and sift. Then add 1 cup of sugar, 4 well beaten eggs and 3 or 4 tablespoonfuls of cold water. Bake quickly in long shallow tins and as soon as it is ready to slip from the pans, spread jelly on the bottom and roll up. Then roll a napkin tightly around it until cooled.

LOUISA SCHORI.

Lemon Jelly Cake.

One-half cup butter, 1 and one-half cups sugar, one-half cup milk, 3 eggs, 2 cups flour, 1 and one-half teaspoonfuls baking powder, 1 lemon, one-half cup water.

Directions. Cream the butter with one cup of the sugar, stirring in the beaten whites of the eggs, and the milk; then sifting in the flour in which the baking powder was mixed and bake in jelly tins. To the beaten yolks of the eggs add the other one-half cup of the sugar and the water and juice of the lemon and boil till thick enough to spread between the layers.

IDA BELLIS.

Marble Cake.

WHITE PART.

One-third cup butter, 1 cup sugar, one-half cup milk, $1\frac{1}{2}$ cups flour, two and one-half teaspoons baking powder, whites of 3 eggs $\frac{1}{4}$ teaspoon of lemon, $\frac{1}{2}$ teaspoon of vanilla.

DARK PART.

One-third cup of butter, 1 cup of sugar, one-half cup of coffee, $1\frac{1}{2}$ cups flour, 2 and one-half teaspoons baking powder, 1 teaspoon of vanilla, 3 egg yolks. Grate 2 squares of Baker's chocolate and dissolve in a little water and add last.

FLORENCE CONNER.

Marble Cake.

LIGHT PART.

Whites of 4 eggs, 1 and one-half cups of white sugar, one-half cup butter, one-half cup sweet milk, 2 teaspoonfuls baking powder, two and one-half cups flour.

DARK PART.

One cup of brown sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, yolks of four eggs, 1 teaspoon soda, one-half tablespoon each of cinnamon, allspice and cloves and two and one-half cups of flour.

MRS. C. G. GRAHAM.

Velvet Sponge Cake.

Two cups of sugar, 6 eggs leaving out the whites of three, one cup boiling water, two and one-half cups flour, one tablespoon baking powder. Beat the yolks a little, then add the sugar and beat 15 minutes, add the three beaten whites and the cup of boiling water just before the flour. Flavor with a teaspoon lemon extract and bake in three layers, putting between them icing made by adding to the three whites of eggs, beaten to a stiff froth, six dessert spoons of white sugar to each egg. Flavor with lemon.

MRS. J. E. BOLEYN.

Velvet Sponge Cake.

Four eggs, 2 cups sugar, 2 teaspoons baking powder sifted in two cups flour. Beat all together and last add $\frac{1}{2}$ cup boiling water stirred in slowly and flavoring to taste.

MRS. LAYTON, Elkader, Iowa.

Velvet Sponge Cake.

Two cups sugar, 6 eggs, 1 cup boiling water, $2\frac{1}{2}$ cups flour, 1 tablespoon baking powder. Flavor to suit taste. Beat the six yolks of eggs with the sugar for 15 minutes, add cup of boiling water then the whites of 3 eggs beaten to a stiff froth; add last the flour and baking powder. Use the 3 remaining whites for frosting.

MRS. J. L. DESART.

Light Bread Sponge Cake.

One cup of light bread sponge, one-half cup of lard, beat together; 1 egg, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ teaspoonful of soda in $\frac{1}{2}$ cup of sour milk, 1 teaspoonful each of cinnamon, cloves and allspice, 1 cup stoned and floured raisins, $1\frac{1}{2}$ cups of flour.

MRS. SILL SHAFFER.

Sponge Cake.

and one-half cups of sugar, 4 eggs, 2 cups of flour, 2 teaspoons baking powder, $\frac{2}{3}$ of a cup of boiling water. Flavor to taste. Put water in last.

MRS. F. J. STEPANEK.

Sponge Cake.

Six eggs, $\frac{1}{2}$ pound white sugar, 5 ounces flour. Beat the yolks and sugar 15 minutes, add the whites after beating them to a stiff froth. One teaspoon lemon. Now stir in flour very lightly with a fork. Bake in a moderate oven.

MRS. F. G. SPAHR.

Spice Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs beaten light, 1 cup cold water and 1 teaspoonful each of cinnamon, cloves and allspice, 1 cup of seeded raisins chopped fine, $2\frac{1}{2}$ cups flour into which has been stirred 2 teaspoonfuls baking powder.

TINA NELSON.

Spice Cake.

Two eggs well beaten, 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 3 scant cups flour, 1 teaspoon each of cinnamon, cloves and allspice, 1 teaspoon soda and 1 of baking powder. Bake in three layers and put together with frosting.

MRS. G. L. WEEKS, Aurora, Iowa.

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SPICES



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Cardamum.
Curry Powder.
Poppy.
Thyme.
Parsley.
Anise.

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STOEHR'S PHARMACY,

Elgin,
Iowa.

Spice Cake.

One and one-half cups of sugar, $\frac{3}{4}$ cup butter, 1 cup sour milk, 2 cups flour, 4 teaspoonfuls cinnamon, 1 teaspoon each of cloves, soda, and baking powder, 3 eggs.

MRS. E. E. PRINGLE, Clermont, Iowa.

Clove Cake.

One-half cup butter or part lard, 1 cup brown sugar, 2 cups flour, 1 cup milk, 1 cup chopped raisins, 1 egg, 1 teaspoon soda, 1 teaspoon each of cinnamon, cloves and nutmeg. Bake $\frac{3}{4}$ of an hour.

MRS. J. BERGER.

Quick Coffee Cake.

Cream 1 cup sugar and $\frac{1}{4}$ cup of butter, add 1 beaten egg, 1 cup of milk, pinch of salt, 1 teaspoonful of baking powder, $1\frac{1}{2}$ cups of flour. Spread out not quite an inch thick in a dripping pan, put bits of butter on top, strew sugar and cinnamon over, bake slowly. Very nice with sliced peaches placed on top before baking.

EMMA NICOLAY, Postville, Iowa.

Coffee Cake.

1 cupful of sugar, 1 cupful of molasses, 2 cupfuls raisins, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, 1 teaspoonful soda, 1 cupful butter, 1 cupful strong black coffee, 1 egg, 5 cupfuls flour; put soda in the coffee.

MRS. E. E. BOWEN, North Collins, N. Y.

Coffee Layer Cake.

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold coffee, spices, 1 teaspoon soda in the coffee, 1 teaspoon baking powder, 2 cups flour.

SELMA WEIBEL.

Molasses Coffee Cake.

One cup sugar, 3 eggs, 3 tablespoonfuls of shortening, 1 cup molasses, 1 cup of cold coffee, 1 teaspoon soda, 1 teaspoon of flavoring, flour to make a medium batter. Can be used either in loaf or as a layer cake.

MRS. J. F. SCHRICKER.

Molasses Cake.

One cup each of butter, sugar, sour milk, molasses and chopped raisins, 5 cups flour, 2 eggs, 1 tablespoon soda and 1 of ginger.

MRS. N. KIPLE.

Molasses Layer Cake.

One cup molasses, $\frac{1}{2}$ cup sugar, 2 eggs, 4 tablespoons butter, 1 teaspoon each of cloves, cinnamon and soda, $\frac{1}{2}$ cup buttermilk and 2 cups flour. Put together with frosting made as follows:

One and one-half cups sugar; scant $\frac{1}{2}$ cupful of water. boil until it waxes in water. Beat the white of 1 egg to stiff froth, add 1 cup chopped raisins. When sugar is ready beat briskly while pouring in.
MRS. M. WARNER, Eddyville, Nebr.

Soft Molasses Cake.

One-half cup butter, 1 egg, 1 cup molasses, $\frac{1}{2}$ cup warm water, a pinch of salt, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, the juice and grated rind of 1 lemon. Bake as a loaf cake.
MRS. FRED FALB.

Ginger Drops.

One cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, 1 teaspoonful each of ginger, cloves and cinnamon, 2 teaspoonfuls soda in a cup of boiling water, 3 cups of flour and 2 well beaten eggs. Bake in gem pans.
BEULAH PRITCHARD.

Grandma's Ginger Cake.

Three eggs, 1 cup of sugar, 1 cup molasses, 2 tablespoons shortening, 1 tablespoon ginger, 1 cup sour milk, 1 spoon of soda, $\frac{1}{2}$ cup raisins, flour to make soft batter.
MARY PEEPER.

Ice Cream Cake.

Whites of 8 eggs, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 1 cup of corn starch, 2 teaspoonfuls of baking powder and 2 cups flour. Flavor with vanilla.
MRS. JOHN CONNER.

Prince of Wales Cake.

WHITE PART.

One cup sugar, one-half cup butter, one-half cup sweet milk, $1\frac{1}{2}$ cups sifted flour, 1 heaping teaspoon baking powder, whites of 3 eggs beaten stiff. Bake in 2 cakes.

BLACK PART.

One cup brown sugar, one-half cup butter, one-half cup sour milk, 1 teaspoon soda, 2 tablespoons cinnamon, 1 teaspoon nutmeg, one teaspoon allspice, three-fourths cup sifted flour, yolks of 3 eggs well beaten, one and one-half cups chopped raisins, bake in one cake. Put layers together with a white icing. Dissolve soda in a little warm water.
MRS. H. S. EARLL, Chillicothe, Mo.

Nut Cake.

Two cups sugar, one-half cup butter, $2\frac{1}{2}$ cups flour, one cup milk, whites of four eggs, one cup nut meats, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, one-half teaspoon almond extract. Cream the butter, add sugar and chopped nutmeats. Sift flour, salt and baking powder together and add alternately with the milk; beat the whites and fold into mixture. Bake in buttered and floured cake pan 45 minutes.

MRS. S. W. KUSTER

Hickory Nut Cake.

Two cups of sugar, one cup of milk, two-third cup butter, 3 cups sifted flour, 2 eggs, 2 teaspoonfuls baking powder, a cup of nut kernels cut fine, dried and not found wanting. Without nuts, makes a good layer cake for any filling.

SALINE ENGBRETSON, Fosston, Minnesota.

Date Cake.

For this is required a cupful of butter, 2 of sugar, one of milk, 3 of flour, 3 teaspoonfuls of baking powder and the whites of six eggs beaten very stiff. Bake in layers and when cool spread with the following filling:

Boil a cupful of sugar and three tablespoons of water until thread can be spun then pour slowly over the beaten whites of two eggs. Beat well the whole and add one-half teaspoon of vanilla and two-thirds of a cup of stoned dates, chopped very fine. Frost the top of the cake with plain white frosting and if desired place half dates on the frosting so that one may be cut with each piece. Bake in 2 square layers.

MRS. L. W. LARSON, Fosston, Minnesota.

Tutti Frutti Cake.

Two cupfuls of sugar, one cupful of butter, one cupful of milk, whites of five eggs, four cupfuls of flour, 2 teaspoonfuls of baking powder. Divide it in four parts, leaving one plain. To one layer add half a cupful of chopped nuts, to a third half a cupful of chopped raisins and some fine citron. To the last layer add one-half cupful of cocoanut, either fresh grated or desiccated, and the grated rind of a lemon or orange. Put together with a plain icing. Lay the white layer at the bottom, the raisins and citron next, and that the cocoanut and the nut layer on top. This makes a pretty cake if baked in long or square tins.

MRS. ED CONNER.

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FACT EVERYTHING WHICH THE NAME IM-
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Mrs. F. M. Smith, Prop'r.

Marshmallow Cake.

One-half cup of butter, one and one-half cups of sugar, one-half cup of milk, two and one-third cups flour, two teaspoons of baking powder, five eggs, one teaspoon of vanilla. Bake in layers.

MARSHMALLOW PASTE.

Three-fourths cup of sugar, one-fourth cup of milk, one-fourth pound of marshmallows, 2 tablespoons of hot water, one-half a teaspoon of vanilla. Boil the sugar and milk together six minutes. Melt the marshmallows and add the water. Combine the two mixtures, add the vanilla and beat until stiff enough to spread. †

MRS. L. M. CONNER.

Lemon Cake.

One and one-half cups of sugar, one cup butter, two and one-half cups flour, five eggs beaten separately, four teaspoons sweet milk, one teaspoon cream of tartar, one-half teaspoon soda.

For filling: one cup sugar, two tablespoons butter, two eggs and the juice of two lemons. Boil all together till the consistency of cream.

MRS. E. A. BRYANT.

Orange Cake.

One cup sugar, one-half cup butter, one-half cup sweet milk, three eggs, two cups flour, one and one-half teaspoons baking powder. Bake in jelly tins.

Filling for same. One orange, grate off the rind and mix with juice. Add sugar till quite stiff and spread between the layers.

ANNA ETTER.

Feather Cake.

Two cups of sugar, three cups of flour, one small cup of butter, one cup of milk, three eggs; three teaspoonfuls of baking powder and one teaspoonful of lemon juice. MRS. FRANK GERING.

Cold Water Cake.

One-half cup butter, 2 cups white sugar, whites of 5 eggs beaten to a stiff froth; 1 cup cold water, 3 cups flour, 2 teaspoons cream of tartar and 1 of soda. Sift flour, cream tartar and soda together 5 times. Bake in 3 layers.

NORAH PATTERSON.

Cream Cake.

One cup sweet cream, 1 cup sugar, 2 eggs, $2\frac{1}{2}$ cups flour 1 teaspoon soda, 1 teaspoon cream of tartar.

NORAH PATTERSON.

F. DESART,

~ The City Drayman. ~

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Minnehaha Cake.

One and one-half cup white sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup sweet milk. Flavor.

Filling. One cup granulated sugar and 4 tablespoons water. Boil till it threads from the spoon. Add white of 1 egg beaten to a stiff froth and 1 cup seeded raisins, chopped. Use it before it hardens.

MRS. H. W. BALDWIN, Keswick, Iowa.

Brown Stone Front.

Cook 1 cup grated chocolate, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk and the yolk of 1 egg; let cool. Add 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk 2 eggs, 2 cups flour, 1 teaspoon soda dissolved in warm water. Put together with boiled icing.

NELLE MOORE.

Pork Cake.

One and one-half pound of fat pork either fresh or salted, entirely free from rind or lean, chopped fine, $1\frac{1}{2}$ pints of strong boiling coffee poured over the pork, $1\frac{1}{2}$ cups of sorghum, $2\frac{1}{2}$ cups of brown sugar, $1\frac{1}{2}$ pounds of raisins seeded and chopped, 1 pound of currants, $\frac{1}{2}$ pound of citron; 1 cup each of chopped hickory nuts and almonds, 5 eggs beaten separately, flour enough to make a stiff batter, 2 level teaspoons of soda dissolved in hot water, 2 teaspoons of cinnamon, 1 of allspice, 1 nutmeg and the juice of 1 lemon. Bake in a slow oven until thoroughly done. This rule makes four loaves and should be made two months before wanted as it improves with age.

MRS. CHAS. KNIEL.

Bridgeport Cake.

Two cups of sugar, 1 cup of butter or lard, 4 eggs, 1 cup of milk, 4 cups of flour, 1 tablespoonfuls of cinnamon, 1 teaspoon of cloves; $1\frac{1}{2}$ cups raisins, 1 teaspoon of soda, the juice and grated rind of one lemon. This makes six large layers.

MARTHA HANNI.

Spanish Bun.

Two cups of brown sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, 2 teaspoons of baking powder, 2 teaspoons of cinnamon, 4 eggs (leave 2 whites out for frosting), 2 cups flour.

Frosting. Beat whites of 2 eggs to a stiff froth, add 2 cups of brown sugar and 1 teaspoon of cinnamon. After cake is baked put frosting on and return to oven for ten or fifteen minutes to cook frosting.

MRS. G. W. KINNEY.

Dolly Varden Cake.

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, 4 eggs, leaving out the whites of 2, $\frac{1}{2}$ cup sweet milk, 2 cups of flour, 2 teaspoons of baking powder and flavoring as desired. Reserve one-third the batter and add $\frac{1}{2}$ cup of chopped raisins, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon each of cloves and nutmeg. Put together with the reserved whites well beaten with one cup of sugar.

MRS. JACQUETTE.

No Name Cake.

Three eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, 3 teaspoonfuls baking powder. Divide into three parts. Add to one part, 1 cup chopped raisins with a few currants, 2 table-spoonfuls molasses, 1 teaspoon each of cinnamon, cloves and vanilla and $\frac{1}{2}$ teaspoon nutmeg. Bake in shallow cake pans, putting dark cake between the light ones with icing between.

BELLE PINNEY.

Caramel Frosting.

One and one-half cupfuls of white sugar, $\frac{1}{2}$ cupful of sweet milk, butter the size of a hickory nut. Boil 5 minutes, then add one teaspoonful of vanilla. Remove from stove and stir until cool and thick enough to spread on cake.

MRS. FRANCIS DESART.

Frosting for Cakes.

Two and one-half cups pulverized sugar, 4 tablespoonfuls sweet cream or enough sweet cream to make a smooth paste. Flavor with vanilla or lemon. This will not dry out like boiled frosting.

MRS. CHAS. KNIEL.

Chocolate Frosting.

Two cups sugar and 14 tablespoons water; boil till it strings: whites of 2 eggs and chocolate to suit taste.

MARY HOLZER.

To Make Chocolate Frosting.

Take $\frac{1}{2}$ cake of German sweet chocolate, place in a small tin and add a few drops of hot water then set over steam to melt. When melted rub to a smooth paste, add six tablespoonfuls of sweet cream and enough pulverized sugar to make a smooth frosting that will not run off cake. Flavor with vanilla. This will stay moist, but forms a nice glazing over the top.

VERLE KNIEL.

ICE CREAM, SHERBET ETC.

“Glittering squares of colored ice
Sweetened with syrup, tinctured with spice.”

Ice Cream.

Scald 1 quart of cream. To this add the well beaten yolks of eight eggs and 1 teaspoonful corn starch dissolved in cold cream. Pour this over the whites of the eggs beaten stiff, with two cups sugar. Flavor to suit the taste. Add 1 more quart of cream. If you use any milk cook it with the first quart.

MRS. A. BENSON.

Ice Cream.

Six eggs, beaten thoroughly, 3 scant cups sugar, 3 tablespoons vanilla, 2 quarts cream; fill freezer with milk within three inches from the top. This makes 1 gallon.

MRS. F. G. SPAHR.

Maple Ice Cream.

One cup maple syrup, the well beaten yolks of four eggs. Stir the syrup and eggs together and cook to a boil. Let cool, add one pint cream, and the well beaten whites of two eggs. Freeze.

MRS. F. WOODMAN, Cedar Rapids, Iowa.

Nut Cream.

Two tablespoons white gelatine dissolved in $\frac{1}{2}$ cup milk and set in hot water to heat. Whip together $\frac{3}{4}$ pint cream and the white of 1 egg; 1 teaspoon vanilla. Sweeten to taste; put in $\frac{1}{2}$ cup nut meats and set to cool in pans for slicing.

STOLEN RECIPE, West Union.

Pineapple Sherbet.

Boil 2 quarts of water with 4 cups sugar 5 minutes; strain and pour over the juice of 4 lemons and 1 can grated pineapple. Freeze to a mush and add the well beaten whites of 4 eggs and 1 pint of cream.

MRS. W. W. PEEBLES, West Union, Iowa.

Nut Sherbet.

One quart cream, 1 cup granulated sugar. Freeze until nearly done. Add 1 pint chopped pineapple, 1 cup chopped nuts, $\frac{1}{2}$ cup sugar, juice and grated rind of 1 orange and 1 lemon. Freeze until done.

TILLIE NICOLAY, Postville, Iowa.

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Peach Sherbet.

Pare and quarter enough ripe peaches to make one quart, add the rind of 1 lemon and 1 heaping cup of granulated sugar to 1 quart of water. Stir until dissolved. Add the peaches; cook tender; press through a fine sieve and set aside to cool. When cold add the juice of 1 lemon and freeze as ice cream. Beat the white of 1 egg to a foam, add 1 tablespoon sugar and whip till stiff. Remove the dasher, stir in the meringue, repack and stand aside to ripen.

KATHRYN MOORE.

Lemon Sherbet.

Squeeze the juice of 6 lemons on 4 cups of sugar; put the skins with a pint of water on the fire, and let simmer a few moments. Scald 2 quarts of milk with 2 tablespoons of corn starch and one cup of sugar. When cool put in freezer; when this begins to freeze add your syrup of lemon juice and sugar and finish freezing.

MRS. T. DOAN.

Pineapple Sherbet.

One quart granulated sugar and one quart of water boiled to a syrup; the juice and yellow of four lemons, the yolks of four eggs, 1 quart cream beaten stiff, the whites of four eggs beaten stiff, 1 can pineapple. Beat the juice and yolks into syrup and beat well together and you will have good sherbet. MRS. CHAS. KNIEL.

Pineapple Frappe.

Grate 1 pineapple; put 1 quart water and 1 pound sugar over the fire to boil; boil 5 minutes; add the juice of 1 lemon (or orange if preferred) and the grated pineapple. Take from the fire and when cool, turn into a freezer. Turn the dasher very slowly until the mass is like soft wet snow. Serve in small glasses.

MRS. H. B. GILSON, West Union, Iowa.

CONFECTIONERY.

"Can one desire too much of a good thing?"—[As You Like It; vi.]

French Creams.

Take 15 cents worth of pulverized sugar and the white of 1 egg, as much water as white of egg, 1 teaspoon of vanilla. Stir in the sugar a little at a time and stir until you can roll in balls. Do not cook. Take 10 cents worth of English walnuts and put nuts on top.

FRANCES BENSON.

French Candy.

To one cup of cream add enough pulverized sugar to allow the mass to be handled (not too stiff). Flavor. Mould with the hands into any shape desired. Put meats of English walnuts on top. By using coloring and different flavors a variety of candy can be made.

JENNIE E. ANDERSON.

Honey Candy.

Two cups sugar, water to dissolve, 4 tablespoonfuls of strained honey. Boil until brittle. Nut kernels may be added.

NELLIE MATTOON.

Caramels.

Two cups brown sugar, 1 cup molasses, 1 tablespoonful butter, 2 tablespoonfuls flour, $\frac{1}{2}$ cup sweet milk, one-half cake chocolate. Flavor with vanilla.

AMELIA ETTER.

Cream Chocolates.

Two cups of sugar and one cup of cold water; boil until same slightly crisps in cold water. Pour in earthen dish and stir with fork until creamed or grained white; then spread out smooth to thickness desired and cover with chocolate. When cold cut into bars or squares. While sugar is cooking grate one cake or $\frac{1}{4}$ pound of chocolate, put on enough water to moisten. Cook about five minutes.

R. S. DOUD.

Smith College Fudge.

One fourth cup butter, one cup brown sugar, one-half cup cream, one cup white sugar, one-fourth cup molasses, two squares of Baker's chocolate, one and one-half teaspoons vanilla. Melt $\frac{1}{4}$ cup butter. Mix together in separate dish, 1 cup white sugar, 1 cup brown sugar, $\frac{1}{4}$ cup molasses and one-half cup cream. Add this to butter after started to boil, let boil two and one-half minutes stirring rapidly. Add chocolate. Boil 5 minutes.

HULDA SCHORI.

Candied Popcorn.

Put into an iron kettle, one tablespoonful butter, three tablespoonfuls water and one teacupful sugar. Boil until ready to candy then throw in three quarts of nicely popped corn. Take kettle from fire and stir until cooled a little and each grain is separate and crystallized with sugar. Nuts of any kind may be prepared in the same way.

RUTH NICKLAUS.

Peanut Brittle.

Shell and chop roasted nuts to measure one pint. Put two pounds granulated sugar in clear frying pan. Stir over slow fire. It will lump then gradually melt. When pale coffee color and clear add nuts and pour in dripping pans to cool. When cold break it up.

CLARA HALSTENSON.

Taffy for the Gentlemen.

If you'd be happy all the day,
Never have wrinkles, never grow gray;
Feel like your work was nothing but play,
Be sure that comfort had come to stay—
Just let the women have their way,
Just let the women have their say.

PICKLES, PRESERVES, ETC.

"He which hath no stomach to this fight, let him depart."

[HENRY V, iv, iii.]

Dill Pickles.

Take small sized cucumbers, wash them clean, put them in a jar with layers of the dill between. Make a hot water salter and pour over the cucumbers. Put a light weight on them. Keep them in a warm place.

MRS. F. J. STEPANEK.

Cucumber Pickles.

DELICIOUS.

Select small green cucumbers leaving a short stem to each, wash and place in stone jar, and for three evenings heat salted water and pour over them, (not too strong) then prepare vinegar as follows: 1 quart vinegar, 1 pint water, 2 cups of sugar, cloves, cinnamon and allspice, 1 teaspoonful each tied in a little bag; wash pieces of horseradish and strip in slices, and place among pickles, heat the mixture and pour over pickles after placing horseradish leaves over pickles, put on weight to hold them under liquid. Should the liquid show signs of fermenting, heat and pour over them again, or put them in glass jars and seal airtight.

MRS. JENNIE HARRINGTON, New Albin, Iowa.

Hodge Podge Pickle.

One gallon sliced cucumbers, 1 gallon shredded cabbage, 4 medium sized onions, 2 Green Belle peppers, 2 tablespoons salt, a little heaping; 2 coffee cups white sugar, 1 coffee cup yellow mustard, 1 ounce black mustard seed, 1 ounce white mustard seed, 1 ounce celery seed, vinegar. Take cucumbers about half as large as for ordinary slicing. Slice medium thin without peeling. Put in granite pan with shredded cabbage and stir in the salt. Peel onions and slice. Remove seeds from peppers and slice cross-wise. Add this altogether with the sugar. Pour in enough good cider vinegar to wet thoroughly. Set on stove and when hot stir in mustard, previously wet smooth in cold vinegar. Add the seeds. Stir altogether thoroughly and let come to a boil. More sugar can be added, if you wish it sweeter. While hot, seal air tight in glass fruit jars. This makes a delicious pickle.

MRS. C. F. PARSONS, Cedar Rapids, Iowa.

Mixed Pickles.

One quart onions, 1 quart beans, 1 quart small cucumbers, 2 head cauliflower, 4 large green peppers, 2 bunches celery. Scald onions, cut beans, separate cauliflower, cut cabbage, slice pepper. Place all in strong brine over night. In the morning scald all in vinegar and water enough to cover, then mix; 1 cup mustard, 3 tablespoons of sugar, 3 of flour; $\frac{1}{2}$ ounce powdered turmeic, 3 quarts vinegar, and let this scald.

MRS. C. W. NICKLAUS.

To Make Salt Brine for Ham or Beef.

Six pounds of salt, one and one-half pounds sugar, two ounces of salt-petre, five gallons of water. When water is boiling, add the sugar, salt and salt petre and boil thoroughly. When cold pour over meat.

MRS. GUS. STOEHR.

Tomato Relish.

One peck of ripe tomatoes cut up and put in a colander to drain. 2 cups chopped celery, 6 onions, 6 red peppers, 2 pounds light brown sugar, $\frac{1}{2}$ cup salt, 2 ounces whole mustard seed, $1\frac{1}{2}$ quarts vinegar, 2 ounces ground cinnamon. Mix all together. Ready for use in a few days.

MRS. P. DOWSE, Oelwein, Iowa.

Green Tomato Pickles.

Slice one peck green tomatoes and three large onions into a jar; put a little salt over each layer and set away over night, then drain well and take one-half vinegar and water enough to cover all and boil a short time, and drain once more. Last make a syrup of one quart vinegar, 2 pounds of sugar and three tablespoons of mixed spices tied in a thin cloth, boil together then add the tomatoes. When thoroughly cooked put in open or sealed jars.

MRS. SAMUEL MOSBY.

Pepper Sauce.

Take one cupful small peppers and put them in strong salt brine a week or ten days then turn off the brine. Scald one pint of vinegar with one tablespoonful sugar with a few whole cloves, cinnamon and allspice and pour over the peppers in the bottle.

MRS. S. R. GRAHAM.

To Put up Eggs for Winter.

To three gallons of water add one pint slacked lime and one-half pint of salt and put in the eggs.

MRS. MARY KEISER.

Chili Sauce.

Twelve large ripe tomatoes, 4 ripe peppers, 2 onions, 2 tablespoons salt, 2 of sugar, 3 cups vinegar. Peel tomatoes, onions, chop (separately) very fine, add the chopped peppers and boil $1\frac{1}{2}$ hours. Bottle it and it will keep a long time.

MRS. MARY PEEPER.

Plum Preserves.

Allow equal weights of sugar and plums; add enough water to the sugar to make a thick syrup. Boil, skim and pour over the plums, (previously washed, pricked and placed in a stone jar) and cover with a plate. The next day drain off the syrup; boil, skim and pour it over the plums; repeat this for three or four days. Place plums and syrup in preserving kettle and boil very slowly for half an hour. Put up in stone jars and cover with papers like you would jellies or seal in cans.

MRS. AUGUST BENSON.

Canned Corn and Tomatoes.

Scald, peel and slice tomatoes (not too ripe) in the proportion of one-third corn and two-thirds tomatoes. Put on in a porcelain kettle, let boil 15 minutes and can immediately in tin or glass cans. (If glass keep in the dark). Some take equal parts of corn and tomatoes and prepare them as above. Others, after cutting the corn from the cob, cook it twenty minutes, adding a little water and stirring often, then prepare the tomatoes as above, cooking in a separate kettle five minutes and then adding them to the corn in the proportion of one-third corn and two-thirds tomatoes, mixing well until they boil up once and then canning immediately.

MRS. A. BENSON.

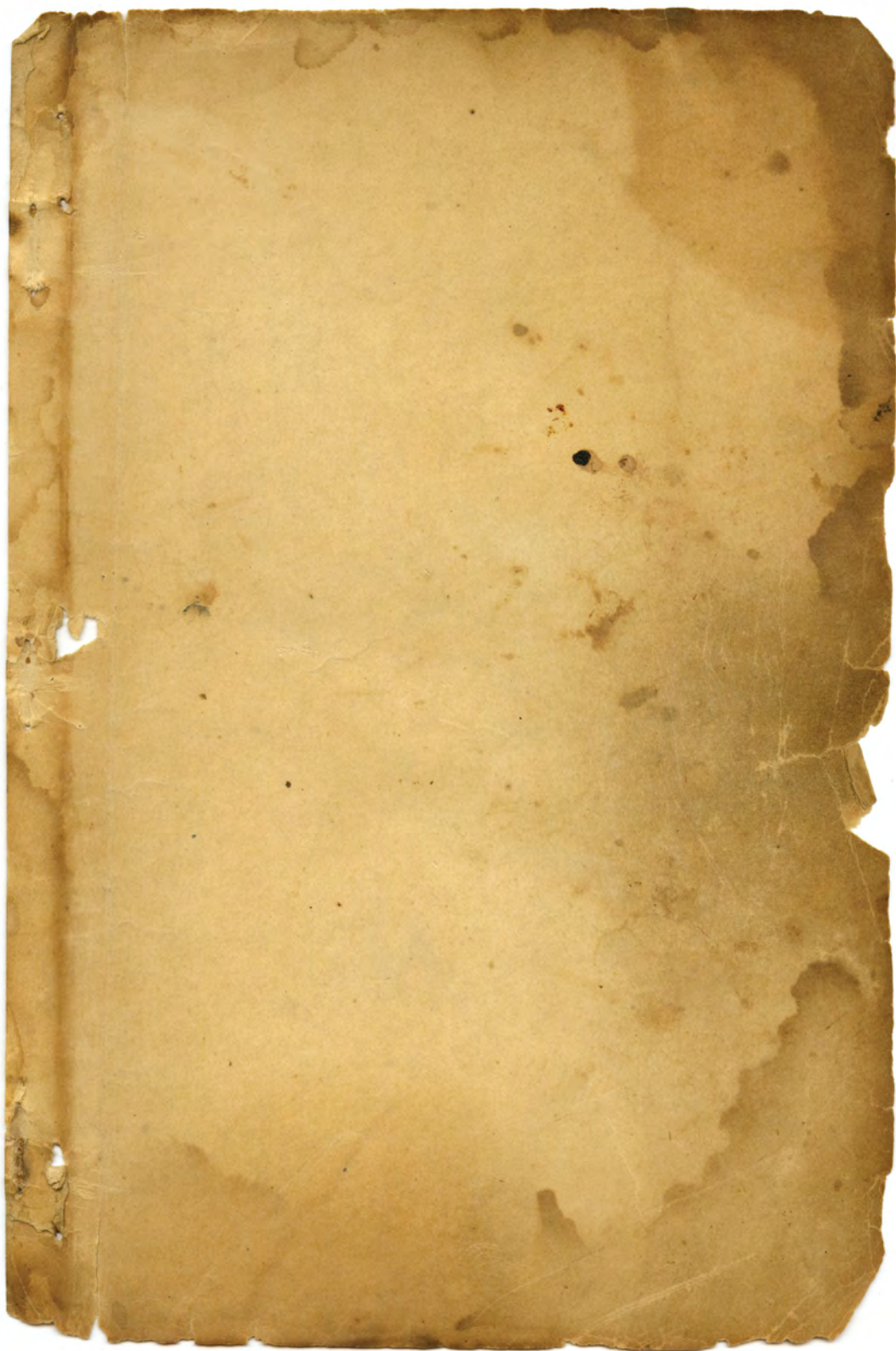
Rose Cream.

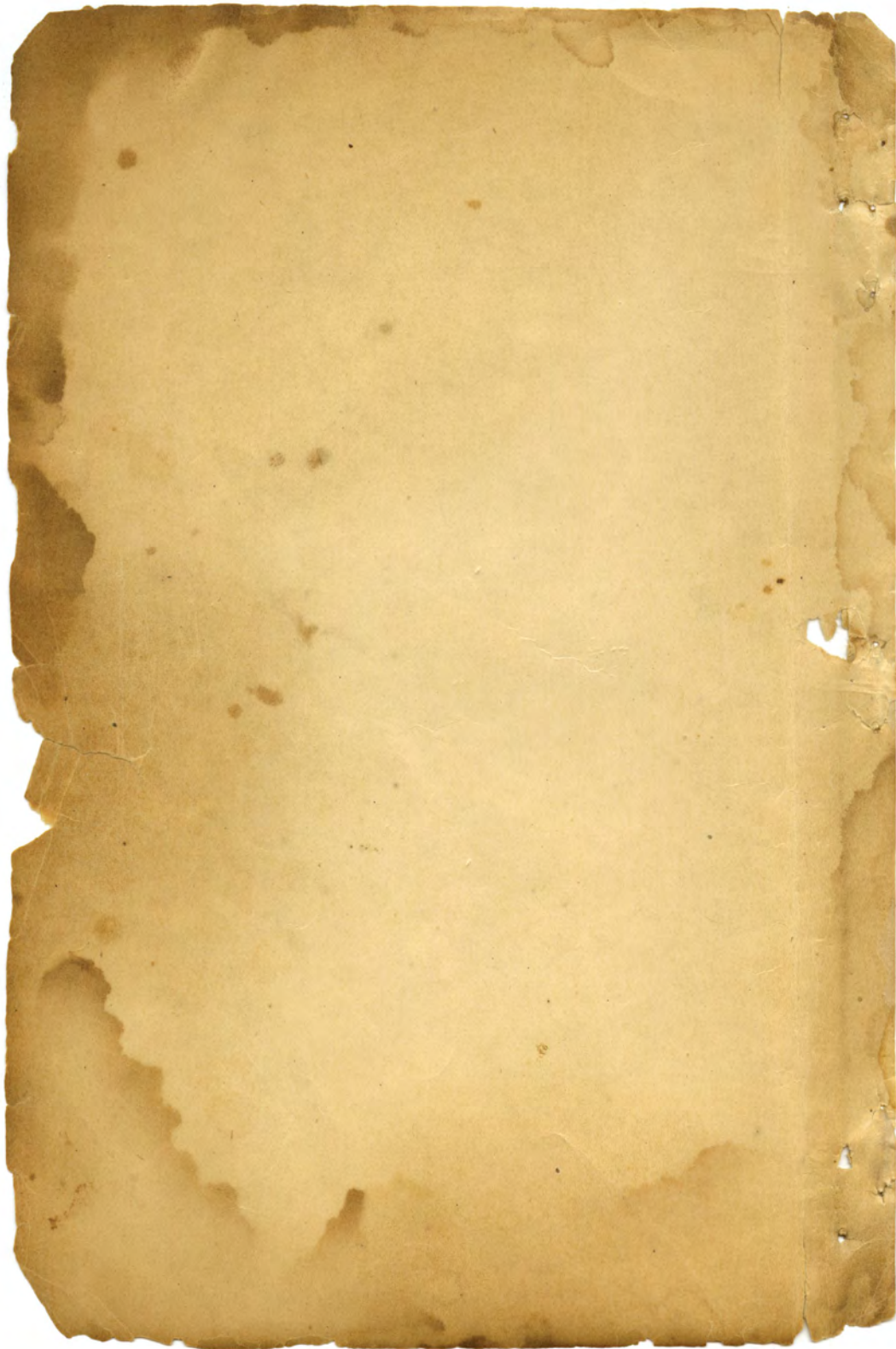
(A FINE PREPARATION FOR THE HANDS.)

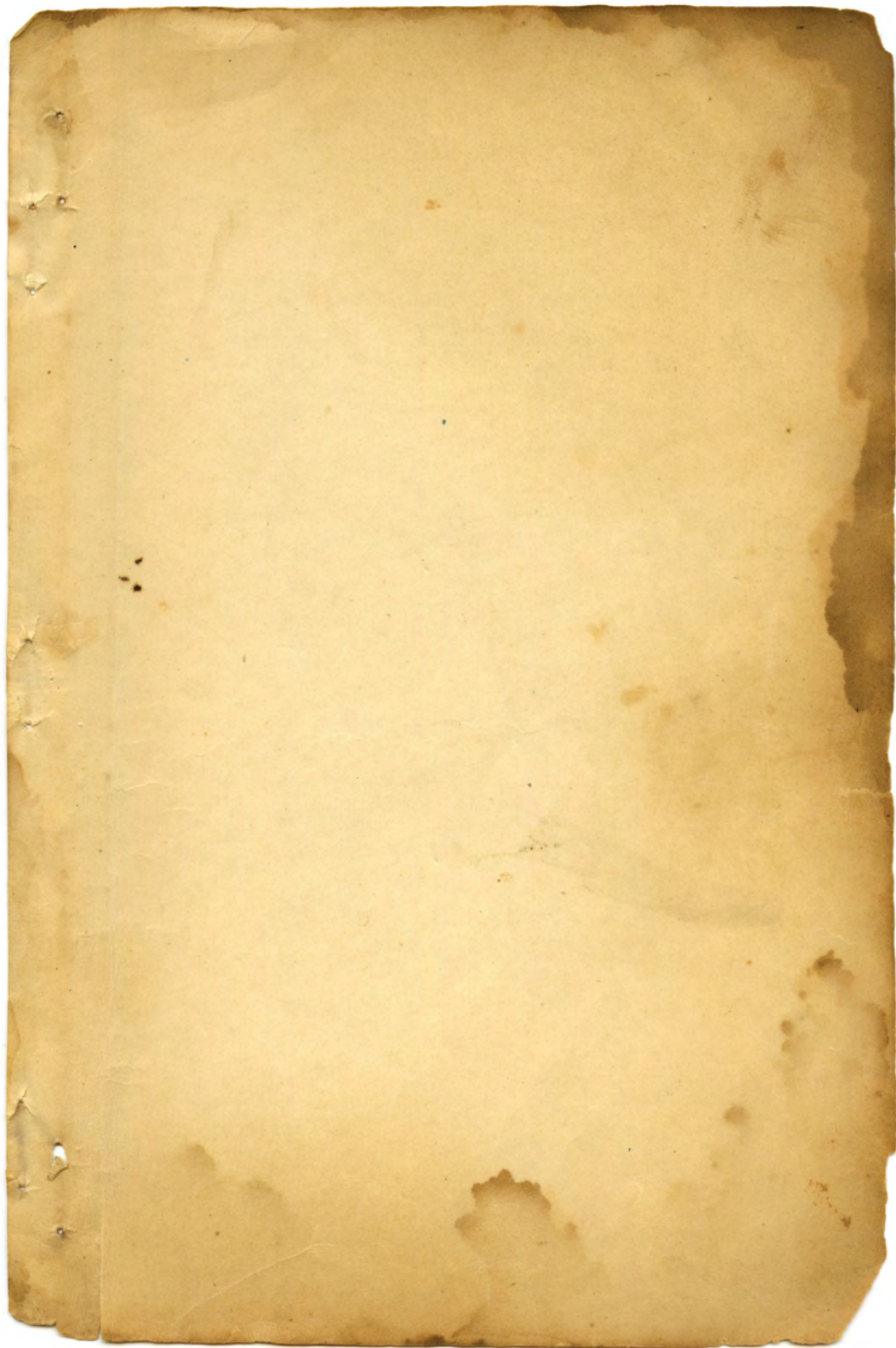
Two ounces of glycerine, 1 ounce of alcohol, $\frac{1}{2}$ ounce gum tragacanth, 1 ounce rose water, 1 pint hot water. Put glycerine with alcohol then add rose water. Soak gum in water two days.

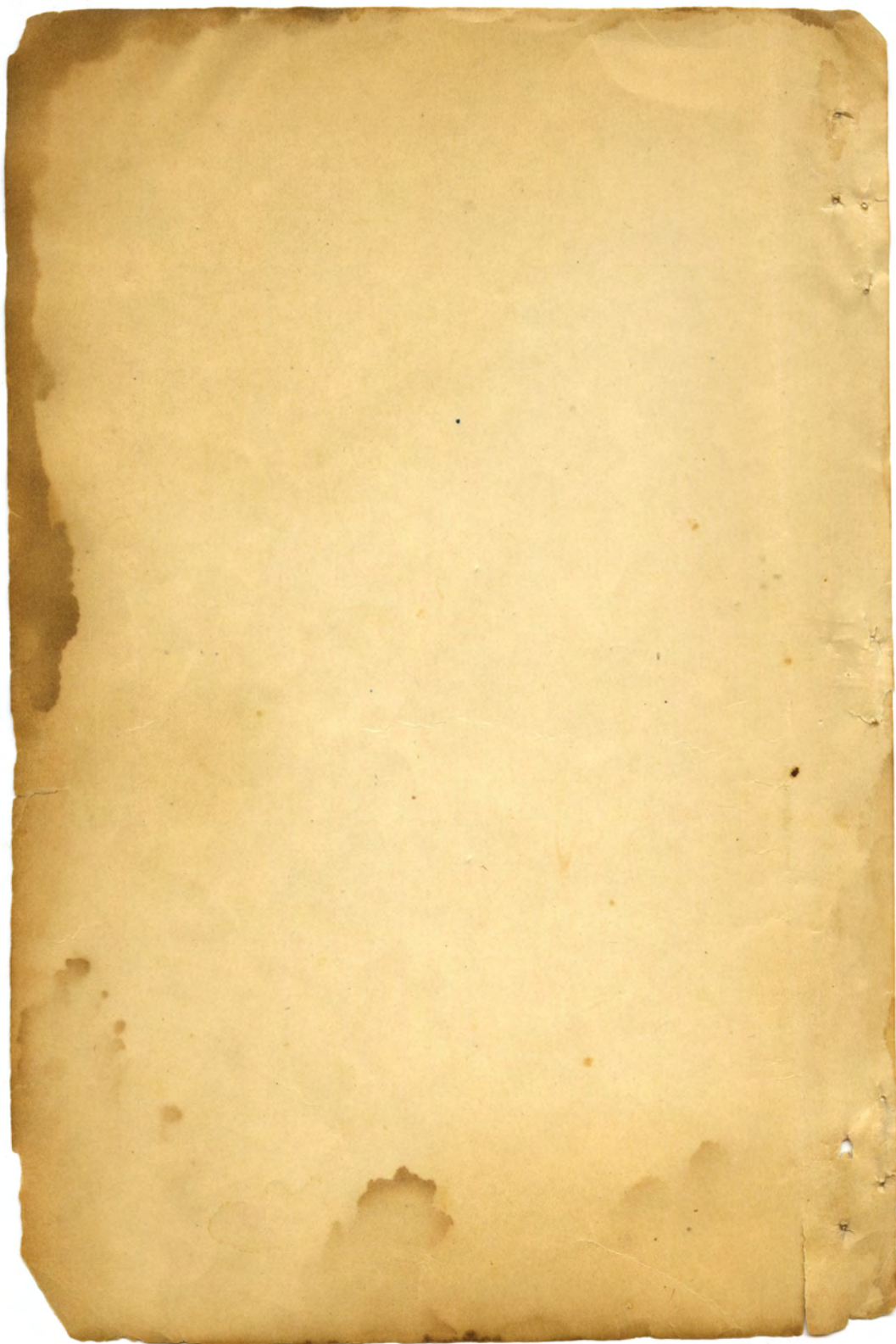
SYLVIA M. BOOTS.

TX915
M53
C45x
1903









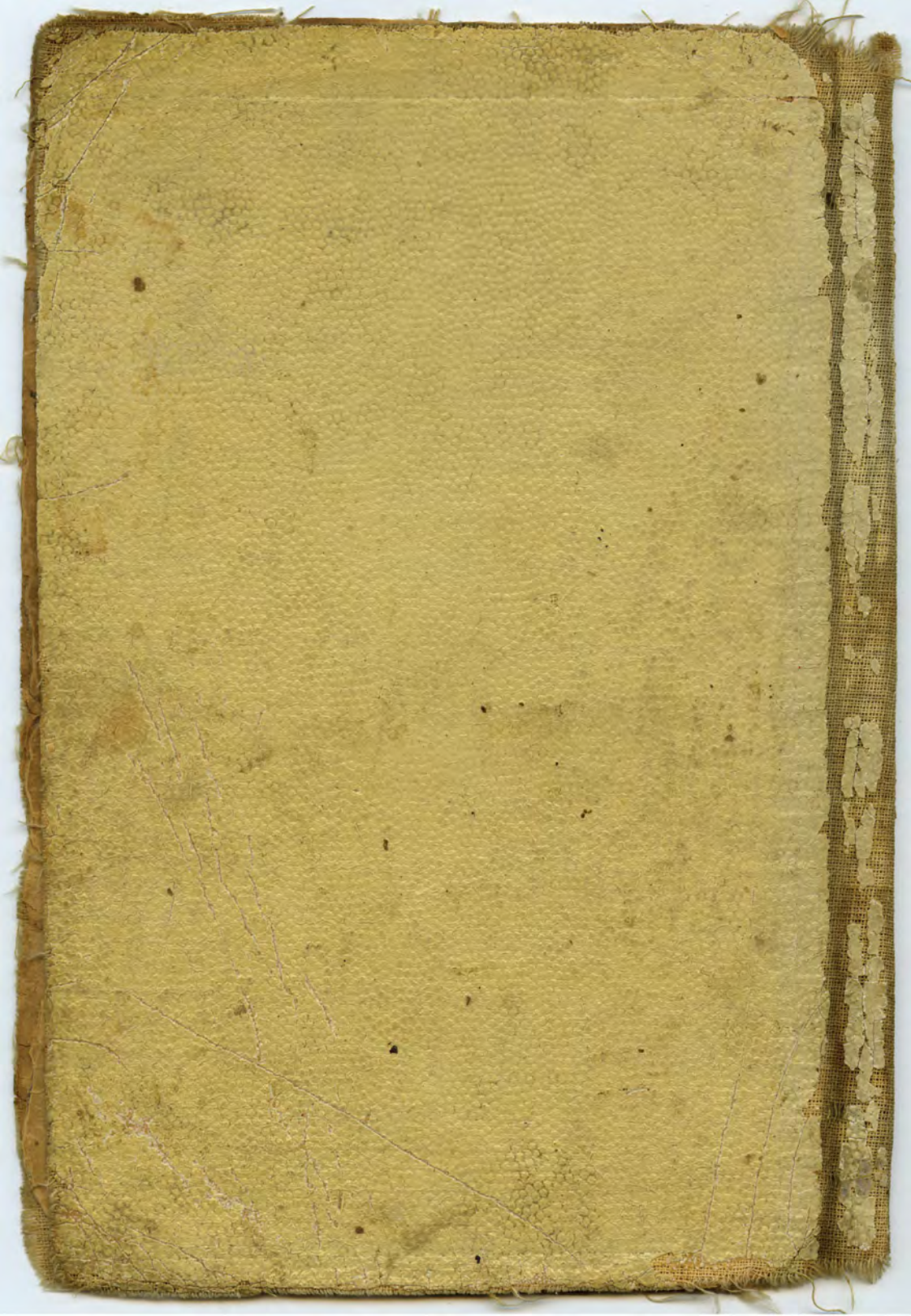
Chili Sauce

- 1 peck ripe tomatoes
- 3 large onions
- 4 green peppers
- 1 red pepper
- 20 table spoons sugar
- 5 teaspoons salt
- 3 cups vinegar
- 1 teaspoon cinnamon celery seed and
allspice cook thoroughly & seal.

Nut Bread

- 1 cup. grape nuts
- 2 cups sour milk
- 1 cup sugar
- 1/4 teaspoon salt
- 1/4 " soda
- 2 " baking powder
- 1 cup nut meats
- 1 egg
- 1 1/2 cups flour

Arline Christ



Black & White Salad

Prepare pkg lemon jello using
pineapple juice as part of liquid.
When partly set add $\frac{1}{2}$ C. cottage cheese
& $\frac{1}{2}$ C. crushed pineapple. Chill until firm.
Make second pkg lemon jello using
^{black} cherry juice as part of liquid. Chill.
Add cherries & pour over first layer.
Serve on lettuce.

Pro Harley Troy

~~Romaine~~
835 J. Masier
~~Rehe~~

TX 715.2 M53 C45x 1903

1 head cabbage shredded (if desired peppers
carrots onions)
heat

^{mix}
1 package Knox gelatin

$\frac{1}{4}$ C water - leave set

1 C vinegar

$\frac{1}{2}$ C sugar

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

1 tsp celery seed

Bring to boil and ~~bring~~ add gelatin
cool and mix in blender with 1 C
oil till is like cream.

Freeze

1 Try these

Vegetable Salad	page 211
Frozen cranberry salad	211
Gymmy Salad (Dessert)	211
Speciale " (Dessert)	208
24 hr Salad dressing	210
3 Layer Salad	209
Ribbon Salad —	207
Rhubarb Salad	207
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TX715.2 M53 C45x 1903

2

COMPLIMENTS OF
FIRST NATIONAL BANK
in
FAIRFIELD, IOWA

Salads

Apricot salad *p. 195*

Apple cheese " *p 195*

Applesauce - Trip - *196*

Salad *p-207*

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COMPLIMENTS OF

FIRST NATIONAL BANK*Sour Milk*
in
FAIRFIELD, IOWA

page

Banana Bran Muffins	$\frac{3}{4}$	23
W.W. Pan cakes	1 C.	23
Choc. Doughnuts	1 C.	22
Bishops Bread	$\frac{3}{4}$ C.	20
Storified Gingerbread	1 C.	19
Ice Box	"	$\frac{1}{2}$ C. 19
Old Eng	"	1 C. 19
Apricot Nut Bread	1 C.	18
Boston Brown Bread	2 C.	18

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COMPLIMENTS OF
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For

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Raisin Bars - Florence Prevost

Simmer 1C raisins in

2C water about 10 min. or
until 1C liquid remains

Cream - 1C sugar

2 tbsp butter

Add raisins then

2C flour

1 tsp soda

pinch salt

2 tsp cinnamon

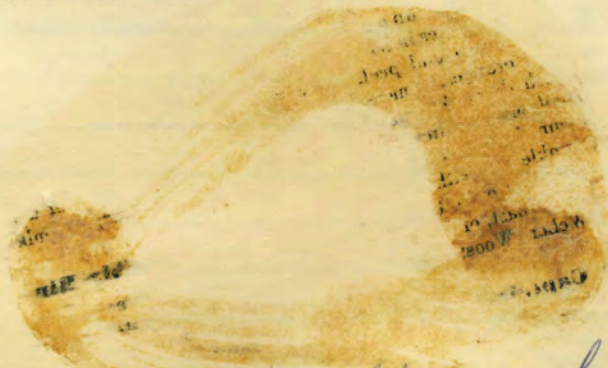
1 tsp nutmeg

nuts if desired

Mix & bake in 10"X15" pan. while still

warm, ice with pwd sug icing.

This is the same as "Raisin Nut Bars"
in Denmark Church Cook book, page 69.



Flour ~~ice~~ ^{as} said after cooking raisins
Let cool ^{a little} & add sugar & butter & mix
right in the pan -

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Raspberry Dessert

Compliments of

IOWA STATE BANK & TRUST COMPANY

OF FAIRFIELD, IOWA

Crust $1\frac{1}{4}$ C flour
 $\frac{1}{3}$ C x x sugar
 $\frac{1}{2}$ C butter

13x9 - 350° 15 min

Cool

2 - 10oz pk. red raspberries
 Drain, save juice. Spoon
 berries over crust. Sprinkle
 with walnuts.

Beat 2 eggs

1 C. sugar

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

$\frac{1}{2}$ tsp. B.P.

1 tsp. vanilla

Mix & beat till light. Pour over
 crust. Bake 350° till golden
 30 min.

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Sauce

1 C. water & juice

1 C. sugar

4 Tbsp. cornstarch

2 Tbsp. lemon juice

Cook till thick, then
add lemon juice

7 Buttermilk
Meat Balls

1 lb gr beef

$\frac{3}{4}$ C milk

$\frac{1}{2}$ C fine dry br. crumbs

$\frac{1}{4}$ C chpt onion

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

$\frac{1}{4}$ C. butter "

2 tbsp flour

2 tsp sugar

2 C buttermilk

2 tbsp prepared mustard

Make 16 meatballs

Brown in 2 tbsp butter

Remove & add 2 tbsp "

Mix in flour sug &

salt. Add buttermilk &

mustard. Cook til thick

Add meatballs & simmer

20 min.

COMPLIMENTS OF
FIRST NATIONAL BANK

Kitchen ²⁹ in *wallpaper* ⁴⁸
FAIRFIELD, IOWA ⁴
⁶
¹²
⁷

29 X 2'

6 X 8

6 X 16 - 2 openings

6 X 5 - 1 opening



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1970 Pickles using large cucumbers
(almost ripe)

7 lbs cucumbers, peel, discard seeds
& cut up
Soak in lime water over night
& next day

(2 C. lime to 2 gal. water)

Next evening wash off lime & rinse
well & cover with fresh water.

Drain well & cook in syrup of:

9 C. sugar

4 pts (8 C) vinegar

1 Tbsp salt

cinnamon bark

celery seed

mustard seed

Simmer 40 min & can

Ediths sister-in-law

TX 715.2 M53 C45x 1903

Lime Water Ideal For Crisping Pickles

By Wilma Phillips Stewart.

Lime water is ideal for crisping pickles that are to be prepared within a day or two.

Most recipe books mention curing cucumbers by brine. This method holds the cucumbers until you wish to make them up into various types. The salt brine extracts water from the cucumber cells. These cells can then absorb syrups of various types and become plump and flavorful again.

Lime water also extracts the water from the cells and the calcium salts stiffen the cell walls which gives us the type of crisp pickles we all like.

Purified lime can be purchased in small bottles from your drug store. This is in powdered form and must be kept away from moisture. The label calls it lime (slaked) and states that it is especially prepared calcium hydroxide for making lime water.

A small bottle costs around 25 cents and holds enough for two batches of pickles.

Two tablespoons of lime for each gallon of water, is more or less a standard guide. Your own favorite pickle recipe may call for as high as 2 tablespoons of (purified) lime to each quart of water.

The lime which you purchase at the lumber yard comes in 10 pound bags and should be used up since it absorbs moisture from the air and will become as hard as a rock.

This is NOT a purified lime. One should syphon off the top liquid and NOT add the pickles to the lime water which holds the sediment. This sediment contains impurities and the lime which did not dissolve.

Ideas vary as to the amount of lime to use to a gallon of water. A standard rule is to use 1 cup of lime to 2 gallons of water. Recipes which call for more will of course do the job quicker.

Lime Water from Bulk Lime.

1. Measure 1 cup of lime into large enamel or glass container.
2. Stir in a small amount of water. Add water at ordinary room temperature to make 2 gallons. Mix back and forth for several minutes. Let water stand until lime settles to the bottom.
3. Carefully syphon off or pour off the clear liquid into a container for soaking your cucumbers. Discard the sediment.

Lime Cucumbers.

Method:

1. Choose cucumbers that are a little smaller than the ordinary dill size. Scrub thoroughly and wash in at least 2 changes of fresh cold water.
2. Make up your lime solution using 1 cup of lime to each gallon of water. Hold cucumbers under this solution by weighting down. Let stand in a cool place for 24 hours.
3. Rinse cucumbers in fresh water. Let stand in cold water while preparing the syrup.

4. For approximately 8 pounds of cucumbers prepare:

8C. 2 quarts white vinegar
9 cups granulated sugar
2 teaspoons celery seed
1 teaspoon whole cloves
1 tablespoon casia buds
1 tablespoon mustard seed
3 tablespoons salt

5. Bring this mixture to the boiling point to dissolve sugar. Cool to lukewarm.
6. Drain the cucumbers and cover with lukewarm syrup. Weight down and let stand over night.
7. Bring whole mixture to a full rolling boil. Cook at the "bubbling" point for 35 minutes.
8. Pack in hot sterilized jars and seal.



of Knoxville, poses with her championship in the open-class Iowa state fair Thursday.



Lake Forest, Ill., showed the bull at the fair.

2. Elmwood Farm; 3. Brauns Sunny Lea Farm.

Junior Get of Sire—1. Curtiss Candy Co.; 2. ManCryCo Farms.

Produce of Dam—1. Curtiss Candy Co.; 2. I. P. Stewart; 3. Elmwood Farm; 4. Brauns Sunny Lea Farm.

Iowa District Herd—1. Holstein District No. 2 (I. P. Stewart), Maynard; 2. Holstein District No. 8 (ManCryCo Farms).

Cow, In Milk—1. Paul Selken Farms & Plank & Plank, Smithton, Mo.; 2. Elmwood Farm; 3. Curtiss Candy Company; 4. I. P. Stewart.

Guernsey
more, Okla.; 2. Rosebud Farm, Polk City; 3. Ruston Lane Farm, Lake Forest, Ill.

Hemmstra, Lucas; 3. Bill Hemm; 4. John Claussen & Son.

Senior Spring Gilt—1. Russel Eddie, Storm Lake; 2. Robert Eddie & Sons, Storm Lake; 3. Roger Eddie, Storm Lake; 4. Gary Fuller, Iowa Falls.

Senior Champion Boar—A. J. Anderson & Sons, Kellogg; Reserve, Robert Eddie & Sons, Storm Lake.

Junior Champion Boar—Bill Hemm, Chapin; Reserve, Robert Eddie & Sons, Storm Lake.

Grand Champion Boar—A. J. Anderson & Sons, Kellogg on "Revelation". Reserve, Robert Eddie & Sons.

Junior Spring Gilt—1. F. L. Jackson & Sons, Lytton; 2. Russell Eddie; 3. Bill Hemm, Chapin; 4. Russell Eddie; 5. F. L. Jackson & Sons.

Senior Champion Sow—John Claussen & Son, Davenport; Reserve, John Claussen & Son.

Junior Champion Sow—F. L. Jackson & Sons, Lytton; Reserve, Russell Eddie, Storm Lake.

Grand Champion Sow—Champion, John Claussen & Son, Davenport on "Silver Ann"; F. L. Jackson & Sons, Lytton.

Sheep.

Columbias.

Ram, Two Years or Over—1. Everett Van Nordsdel, Milan, Mo.

Ram, One Year, Under Two—1. L. B. Oberhausar, Belmont.

Ram, Under One Year—1. Sherman Oberhausar, Belmont.

Champion Ram—Everett Van Nordsdel; Reserve Champion, L. B. Oberhausar.

Ewe, Two Years or Over—1. L. B. Oberhausar.

Ewe, One Year, Under Two—1. Everett Van Nordsdel.

Ewe, Under One Year—1. Sherman Oberhausar.

Champion Ewe—L. B. Oberhausar; Reserve, Everett Van Nordsdel.

Pen of Three Ram Lambs—1. Everett Van Nordsdel.

Pen of Three Ewe Lambs—1. L. Van Nordsdel.

Pen of Three Yearling Ewes—1. Everett Van Nordsdel.

Graded Flock—1. L. B. Oberhausar.

Breeders Young Flock—1. L. B. Oberhausar.

Pen of Five Market Lambs.

Area No. 1, Market Pens—1 & 2. Kenneth Graham, Gilman.

Area No. 1, Individuals—1 & 2. Kenneth Graham.

Area No. 3, Market Pens—1 & 2. E. A. Brumley, Des Moines.

Area No. 3, Individuals—1 & 2. E. A. Brumley.

Area No. 4, Market Pens—1 & 2. Charlotte Shivers, Knoxville.

Area No. 4, Individuals—1 & 2. Charlotte Shivers.

Area No. 5, Market Pens—1. Doak Bros., Hallsville, Mo.

Area No. 5, Individuals—1. Doak Bros.

Champion Group—1. Charlotte Shivers; 2. E. A. Brumley.

Champion Individuals—1. Charlotte Shivers; 2. E. A. Brumley.

Chester Whites.

Fall Sow—1. Kenneth Wendt & Son, Buckingham; 2. R. A. Riemenschneider, Kingsley; 3. Glenn Smith & Son, Indianola; 4. R. A. Riemenschneider.

Senior Spring Gilt—1. Glenn Smith & Son, Indianola; 2. Ted Trowbridge, Marshalltown; 3. R. A. Riemenschneider; 4. Ralph Troyer, Kalona; 5. C. T. Keen & Sons, Marshalltown.

Ritland Named To Simpson Staff

(The Register's Iowa News Service.)

INDIANOLA, IA. — Appointment of Lloyd O. Ritland, 46, Des Moines, as instructor of

mathematics and physics at Simpson college was announced Thursday by Dean Oliver H. Bimson.

Ritland will replace Alvir



TX7152 1153 045x 1903

Chili Sauce

- 1 peck ripe tomatoes
- 3 large onions
- 4 green peppers
- 1 red pepper
- 20 table spoons sugar
- 5 tea spoons salt
- 3 cups vinegar
- 1 tea spoon cinnamon celery seed and
cayenne. Cook thoroughly & seal.

Nut Bread

- 1 cup. grape nuts
- 2 cups sour milk
- 1 cup sugar
- 1 tea spoon salt
- 1 " soda
- 1 " baking powder
- 1 cup nut meats
- 1 egg
- 1 cup flour

Arline Christ

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Snack-Time Molasses Cookies

Junior Winner by Renee Marie DeMillar, Framingham, Massachusetts

BAKE at 375° F. for about 10 minutes.

MAKES 3 dozen cookies.

Sift 1½ cups sifted Pillsbury's Best Enriched Flour

¾ teaspoon soda
¾ teaspoon salt

Blend ½ cup Crisco and
¾ cup sugar, creaming well.

Add 1 egg and
¾ cup Brer Rabbit New Orleans Molasses; beat well.

Blend in . . . the dry ingredients gradually; mix thoroughly.

Add ½ cup moist cut coconut and
½ cup Funsten's Pecans or walnuts, chopped; mix well.

Drop dough by rounded teaspoonfuls about 2 inches apart onto greased baking sheets.

Bake in moderate oven (375° F.) about 10 minutes. Top cookies with coarsely chopped nuts and coconut after 7 minutes of baking, if desired. Cool slightly before removing from baking sheets.



RECIPES DIRECT FROM EUROPE

Adapted for modern American use
in easy-to-follow recipe form

by *Ann Pillsbury*

Pillsbury European Recipe Service correspondents cover every corner of Europe in their search for exciting recipes. This exclusive Pillsbury service makes the most famous foods of all Europe available for Americans to enjoy . . . and here is a famous coffee cake from Denmark. All recipes brought to you through the Pillsbury European Recipe Service are tested and adapted for use with simple American ingredients, and are written in a practical, easy-to-follow style.

From Denmark Danish Kringle

(Pronounced Kreeng-leh)

BAKE at 375° F. for 25 to 30 minutes.

MAKES two coffee cakes.

Blend ¾ cup butter or margarine and
¾ cup sifted Pillsbury's Best Enriched Flour. Chill.

Soften 1 cake compressed yeast (or 1 package active dry yeast) in
¾ cup lukewarm water. Add
1 tablespoon sugar. Let stand 5 minutes.

Beat 1 egg (reserve 1 tablespoon for topping). Add
¾ cup cold milk
2 tablespoons sugar

Blend in 2½ to 3 cups additional sifted Pillsbury's Best Enriched Flour gradually until dough leaves sides of bowl.

Roll out . . . on floured board to a 12-inch square.

Roll chilled flour-butter mixture between sheets of waxed paper or on floured pastry cloth to a 10x4-inch rectangle; place in center of dough. Fold ends of dough over to overlap. Turn dough one quarter way around and roll out again to a 12-inch square. Repeat the folding and rolling two more times, turning dough one-quarter way around each time. Wrap in waxed paper.

Chill for 30 minutes. Prepare raisin filling.

Roll out . . . chilled dough to a 24x12-inch rectangle. Cut lengthwise into two 24x6-inch strips. Spread each with raisin filling. Roll as for jelly rolls, starting with 24-inch edge. Moisten edge and seal well. Stretch to 30-inch length, being careful not to break dough. Seal any breaks in dough.

Place on greased baking sheets and form into pretzel shapes. Flatten to ½-inch thickness with rolling pin. Brush with the reserved beaten egg and sprinkle with mixture of

¾ cup sugar and
¾ cup finely-chopped blanched almonds. Cover with moist cloth.

Let rise . . . in warm place (85° to 90° F.) for 25 minutes.

Bake in moderate oven (375° F.) 25 to 30 minutes until deep golden brown.

RAISIN FILLING

Cover 1 cup white Sultana raisins with boiling water. Let stand 5 minutes; drain. Cream ¼ cup butter or margarine. If desired, add 1 to 2 teaspoons ground cardamom. Blend in 2 cups sifted confectioners' sugar gradually, creaming well. Add the raisins. Blend in 2 to 3 tablespoons cream until consistency of frosting.



TX7152 M53 C45x 1903

DAYS

okies from

ND NATIONAL

Adapted for use by Ann Pillsbury. All these recipes won with Pillsbury's Best.
They require Pillsbury's Best in your kitchen.

Here are four of the most exciting cookie recipes ever to win Grand National baking honors. They're perfect for your holiday cookie jar.

Swedish Gem Cookies

Senior Winner by Edward I. Kawahara, Merced, California

BAKE at 375° F. for 8 to 12 minutes.

MAKES 3 dozen cookies.

Cook..... 2 egg yolks. Separate yolks from whites. Drop yolks from saucer one at a time into hot, salted water. Simmer until hard cooked. Put through wire sieve.

2 1/4 cups sifted Pillsbury's Best Enriched Flour
1 teaspoon salt
1/2 teaspoon soda

Cream..... 1/2 cup butter or margarine and 1/2 cup Crisco. Add gradually 1/2 cup sugar, creaming well.

Add..... 1 unbeaten egg
1/2 teaspoon French's Vanilla and the sieved egg yolks. Beat well.

Blend in.... the dry ingredients. Chill if necessary for easy handling.

Press..... through a cookie press onto ungreased baking sheets. Or, chill dough at least 2 hours and roll out on well-floured pastry cloth or board to 1/8-inch thickness. Cut into desired shapes with floured cookie cutter or pastry wheel. Place on ungreased baking sheets.

Sprinkle with..... either 2 to 3 tablespoons colored sugars, 2 tablespoons finely chopped candied fruit or Spicy Nut Topping below. Each is sufficient for 3 dozen cookies.

Bake..... in moderate oven (375° F.) 8 to 12 minutes.

SPICY NUT TOPPING

Combine 2 tablespoons finely chopped Funsten's Almonds or walnuts, 1/4 cup sugar and 1/4 teaspoon French's Cardamom or Cinnamon.

Cherry Winks

Junior First Prize Winner by Ruth Derousseau, Rice Lake, Wisconsin

BAKE at 375° F. for 12 to 15 minutes.

MAKES about 5 dozen cookies.

Sift..... 2 1/4 cups sifted Pillsbury's Best Enriched Flour
1 teaspoon double-acting baking powder
1/2 teaspoon soda
1/2 teaspoon salt

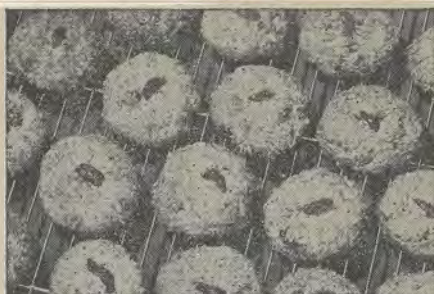
Blend..... 1/2 cup Crisco and 1 cup sugar, creaming well.

Add..... 2 eggs
2 tablespoons milk and 1 teaspoon French's Vanilla; beat well.

Blend in.... the dry ingredients gradually; mix thoroughly.

.... 1 cup Funsten's Pecans, chopped
1 cup dates, chopped, and 1/2 cup maraschino cherries, drained and chopped. Mix well.

Drop..... by rounded teaspoonfuls into 2 1/2 cups Kellogg's Corn Flakes,



crushed. Toss lightly to coat; form into balls.

Place..... on greased baking sheet. Top each with 1/4 maraschino cherry.

Bake..... in moderate oven (375° F.) 12 to 15 minutes.

Southern Pecan Bars

Best of Class Winner by Mrs. Kenneth Pope, Aberdeen, South Dakota

BAKE at 350° F. for 35 to 40 minutes.

MAKES about 2 1/2 dozen bars.

Sift..... 1 1/2 cups sifted Pillsbury's Best Enriched Flour
1/2 teaspoon double-acting baking powder

Blend..... 1/2 cup butter or margarine and 1/2 cup firmly packed brown sugar, creaming well.



Add..... the dry ingredients; mix with an electric mixer or spoon until mixture resembles coarse meal.

Stir in.... 1/4 cup Funsten's Pecans, chopped fine; mix well. Pat firmly into bottom of well-greased 12x8x2 or 13x9x2-inch pan.

Bake..... in moderate oven (350° F.) for 10 minutes only.

PECAN TOPPING

Beat..... 2 eggs until foamy.

Add..... 1/4 cup dark corn syrup
1/2 cup firmly packed brown sugar
3 tablespoons flour
1/2 teaspoon salt and 1 teaspoon French's Vanilla. Mix well. Pour over partially-baked crust.

Sprinkle with.... 1/4 cup Funsten's Pecans, coarsely chopped. If desired, fold the chopped pecans into filling before pouring over crust and arrange 30 Funsten's Pecan Halves over top, one for each bar.

Bake..... in moderate oven (350° F.) 25 to 30 minutes. Let cool in pan; cut into bars.