

**The
Redfield
Cook
Book**

**Compiled by the
Woman's Club**

FISH, MEATS AND FOWL

"Man carves his own destiny,
Woman is helped to hers."

Scalloped Chicken. Boil a chicken until very tender, pick meat into small bits, melt one heaping teaspoon butter in sauce pan, add 1 tablespoon corn starch, stirring to prevent burning, add gradually 1 cup of milk, cook 5 minutes, then add 1 cup of cream, salt and pepper. Butter a baking dish, pour in a layer of the sauce, next a layer of the bread crumbs, then a layer of the chicken and so on until all are used, the sauce last; reserve a half cup of the bread crumbs, add melted butter until very moist, cover the top with these and bake in a hot oven 20 minutes. Mrs. Cora Leeper.

Fish Tidbit. Take what is left of baked or boiled fish, remove bones and skin and warm the fish in hot milk, enough to moisten, turn out on a platter. Poach three or four eggs, lay them on the fish, add one tablespoon of chopped parsley, a few grains of cayenne, a little salt, 2 tablespoons of butter. Serve at once and very hot. Belle Perry.

Halibut. Take a slice of halibut, 2½ or 3 inches thick. Sew in a cloth, put in a roaster, cover with water, salt, juice of one lemon, cloves and allspice, boil 45 minutes. Take out on a platter. Mash 3 hard boiled eggs, put on fish. Make a dressing of drawn butter. Serve with boiled potatoes. Mary Redfield.

Creamed Chicken on Toast. Prepare chicken as for stewing. Put in a pan with cold water to cover. When tender allow water to stew away until only a teacup full is left in the pan. Take out the chicken and put in a warm place, stir into the broth 1 tablespoon of flour rubbed into a smooth paste in a little cold milk, add a cup of rich milk or cream, salt and pepper, add the well beaten yolk of an egg, stir until thick like cream. Have ready some slices of bread toasted brown and slightly buttered, arrange them on platter, put a piece of chicken on each slice, pour over them the rich cream and serve at once. Mary Armstrong.

Veal Loaf. Three pounds uncooked veal, ¾ pound fresh pork, both chopped fine, 1 cup rolled cracker, 2 eggs well beaten, 1 teaspoon sugar, 2 teaspoons salt, 1 teaspoon pepper. Make into a loaf and bake 2 hours. Susie C. Stone.

Meat Pie. Any meat left over may be made into a pie by cutting into small pieces and put into a baking dish with enough water to cover, season with salt, pepper and butter. Take three cups of flour, salt, two teaspoons baking powder, 2 teaspoons butter, mix, add 1 egg beaten stiff, moisten soft with milk, spread with spoon over meat and bake. Mrs. Belle Perry.

Meat. Cut a young chicken into pieces the same as for frying. Make a dressing of bread crumbs soaked until soft and with your hands press out all the water. Then season with salt, pepper, about one-half cup melted butter and onion. (Some use sage.) Mix thoroughly; place a layer of chicken in your roaster, then a layer of dressing and so on until all is used; cover and bake slowly.

Mrs. Mahoney.

Scalloped Oysters. Butter an earthen pudding dish, fill with alternate layers of crushed crackers and oysters. The first layer should be crackers wet with oyster liquor and milk, then add a layer of oysters sprinkled with salt, pepper and bits of butter the size of walnuts. Let the top layer be crackers over which put more butter and a beaten egg with a little milk poured over it. One hour is required for baking.

Mrs. Mary Armstrong.

Salmon Turbot. One pound can salmon, one pint milk, one cup cracker crumbs, one teaspoonful onion juice, one tablespoonful chopped parsley, salt and pepper to taste. Place in layers in baking dish and bake twenty minutes.

Mrs. Thornburg.

Salmon Loaf. One can salmon, three eggs, one cup cracker crumbs, juice of one lemon, (or tablespoon vinegar,) salt and pepper to taste; whip white of eggs stiff and add them last. Bake twenty minutes.

Miss Jay Patty.

Beef Loaf. Two and one-half pounds chopped beef, one-half pound salt or fresh pork, three dozen oyster crackers, three eggs, one cup sweet milk, salt and pepper to taste. Mix well and bake in moderate oven two hours.

Louise Thornburg.

Beef a la Mode. Put in kettle tablespoon of butter, and small pieces of suet; when hot add one medium sized carrot. A few pieces of onion, celery, turnips, bay leaves and parsley may be added if desired; brown. Cut round steak in pieces as for serving, dredge with flour, salt, pepper and sear on both sides in hot fat. Add enough hot water to cover meat and simmer for three or four hours. Make gravy from stock.

Beef Loaf. Two and one-fourth pounds of round steak, chopped fine; one-fourth pound fat salt pork, one and three-fourths coffee cups of cracker crumbs, two eggs well beaten, one tablespoonful of salt (level full) and one-half teaspoon of pepper mixed thoroughly with the hand; butter, size of an egg, melted some. Bake slowly and about two and one-half hours; make it the shape of a loaf of bread and baste often while baking. Can flavor with celery, salt or onion if desired.

Mrs. West.

Scalloped Oysters. Begin filling dish with layer of oysters, then a layer of cracker crumbs; salt, pepper and butter generously; continue until dish is filled; the last layer should be cracker crumbs. Pour on juice and cream enough to moisten; bake thirty minutes; cover while baking except about ten minutes to brown on top.

Mrs. Tena Moorman.

Beef Loaf. 2 pounds ground beef, 1 cup of cracker crumbs, 1 tablespoon butter, 1 egg, salt and butter to taste. Soften with milk and bake in oven till thoroughly done. Bertha Davis.

Beef and Rice. Three quarters of an hour before a piece of nice boiling beef is done add one cup of well washed and drained rice. Be careful that it does not get too dry and stick to the kettle. Season well with pepper, a very little cayenne and a teaspoonful of curry powder, if the latter is liked. Olive Brandt.

Salmon Loaf. One can salmon, three eggs, one cup crackers well rolled, juice of half lemon or vinegar, salt and pepper to taste. Add whites of eggs, well beaten, last. Bake twenty minutes. Anna Moorman.

Cream Salmon. One can salmon, four tablespoons flour, four tablespoons butter, one pint milk, salt and pepper to taste. Mix flour in portion of milk, heat the rest and pour in flour until it thickens; stir in salmon, put in a baking dish, cover with cracker crumbs and bake twenty minutes. Mrs. Gertrude Jones.

Escaloped Salmon. Fill a baking pan with alternate layers of cracker crumbs and flaked salmon, salt, pepper and small bits of butter, having cracker crumbs for last layer; pour a teacup of cream over it and bake. Myrtle Diddy.

Sparerib Roast. Crack the ribs across the middle, rub with salt and pepper. Fold them over, fill with turkey dressing and sew them up, place in roaster with pint of water, baste frequently and turn them once. Edith Curtis.

Fried Oysters in Batter. Clean and dry, between towels, selected oysters. Dip in batter, fry in deep fat, drain and serve hot. Garnish with lemons and parsley. **BATTER:** Two eggs, 1-8 teaspoon pepper, 1 cup bread flour, 3-4 cup milk, one teaspoon salt. Beat eggs until light, add salt and pepper, add milk slowly to flour, stir until smooth and well mixed, combine mixtures. Mary Massure.

Roast Chicken. Gravy—three tablespoons butter, three tablespoons flour, salt, pepper; mix with one-half cup luke-warm water, then add three cups of boiling water. Pour over the chicken and roast. This gravy is fine used over meats in roasting. Mrs. Hattie Bandy.

Salmon Loaf. One can salmon, one cup bread crumbs, 2 eggs; mix, put in a greased pan and put on top one-fourth cup bread crumbs and four tablespoons melted butter; bake one-half hour. Serve hot with the following sauce: One-half pint milk heated, add three tablespoons butter and enough flour, wet in a little cold milk, to make as thick as cream. Delle Scott.

Roast Sparerib. Trim off the rough ends, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over and stuff with dressing, place in a dripping pan with pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown. Mattie Leeper.

Deviled Beef. Two pounds round steak chopped fine, one cup cracker crumbs, one-half pint sweet milk, one tablespoon salt, a little pepper; mix together. Bake in a deep pan forty-five minutes.
Weinie Brown.

Veal Loaf Three pounds veal or beef chopped fine, one-half pound bacon chopped with beef, one cup cracker crumbs, three eggs, one-half cup milk, one teaspoon of salt and one of pepper. Make into a loaf and bake two hours. Mrs. Hattie Bandy.

Beefsteak. Pound thoroughly, dip in water, roll in flour; fry quickly in hot lard.
May Patty.

SOUPS

Tomato Soup. One can tomatoes run through a sieve to take the seeds out. Mix the tomatoes with about one quart of water, season with butter, salt and pepper and let boil. When it is cooked enough add about a pint of good rich milk, place some crackers in the soup bowls, pour the soup over the crackers and serve immediately.
Mrs. Mahoney.

Noodle Soup with Potatoes. Put half pint of butter with a little salt into a kettle of boiling water; drop into this one dozen sliced potatoes. When done add noodles.
Mrs. Cora Leeper.

Celery Soup. Cut down the white of half a dozen heads of celery into small bits and boil in one-half gallon of white stock with one-quarter pound of lean ham and two ounces of butter; simmer for one-half hour, then strain through a sieve, return liquor to the pan, stir in a few spoonfuls of cream, season to taste.
Mrs. Susie Tice.

Tomato Soup. Cook eight tomatoes and three onions in one quart of water fifteen minutes. Add two tablespoons butter, salt and either cayenne or Chile pepper and simmer for fifteen or twenty minutes. Strain.
Mrs. Hattie Bandy.

Cream Tomato Soup. One-half can of tomatoes, two teaspoons of sugar, one-quarter teaspoon of soda, one quart of milk, one sliced onion, four tablespoons of flour, one teaspoon of salt, one-eighth teaspoon pepper, one-third cup of butter. Scald milk with onion, remove onion and thicken milk with flour, diluted with cold water, until thin enough to pour. Cook twenty minutes, stirring constantly at first. Cook tomatoes with sugar until soft, add soda and rub through a sieve, combine mixtures and pour over butter, salt and pepper.

Mary Massure Poage.

Tomato Soup. Two quarts of stock, one pint of tomatoes, one tablespoon butter, one very light teaspoon flour, salt and pepper. Boil the tomatoes in stock fifteen minutes; strain and return to the fire. Rub the flour and butter together, thin with a small quantity of the boiling soup and pour into the soup stirring well. Season well with salt and pepper and boil three minutes. Mrs. West.

Tomato Soup. One can tomatoes, one pint water, one small onion; cook five minutes, remove from fire and strain through a sieve; place again on the fire and add one tablespoon butter rubbed into one tablespoon flour; salt and pepper to suit taste.

Winnie Brown.

Oyster Soup for Chafing Dish. One dozen large oysters, half pint milk, small piece of butter, salt, pepper. Put milk in chafing dish and when boiling add butter and oysters. Bertha Davis.

White Soup. Beat yolks of two eggs and two cups of cream together. Heat to boiling point two quarts of chicken broth and pour slowly over the cream and eggs. Season and serve.

Mrs. Edith Curtis.

Stock for Soup. Take a good soup bone, put into a large kettle with one pint of cold water for every pound of meat and one pint extra for every four pounds, one teaspoon salt. Bring to a boil, skimming carefully as long as any scum rises. Remove kettle to back of stove and simmer gently for one hour for every pound of meat. Strain; let cool over night, then remove the cake of grease from the top and you will find a solid jelly which can be used for the foundation for many kinds of soups and bouillon. It will keep a long time if kept in a cool place. When soup is wanted, take a portion of the jelly according to the amount needed, weaken and season with salt and pepper to taste. Clear soup or vegetables of any or every kind can be added as liked. Delle Scott.

Celery Soup. Cut celery stalk into quarter inch pieces and boil in salted water until thoroughly cooked. Add milk to the water until the quantity is sufficient for the dinner. Season with butter and pepper to taste, and mix flour enough with cold milk or water to give a very slight "body" to the soup. Add and boil a few minutes. The coarse outer stalks of celery can be utilized for the purpose.

Miss Brandt.

Canned Tomato Soup. Cook tomatoes well, run through sieve, salt, return juice to stove. When boiling hot pour into thoroughly heated fruit cans; seal. Ready for use.
May Patty.

Tomato Bisque. Place can of tomatoes on stove with a scant teaspoonful of baking soda, heat until it foams. In another pan heat one pint of milk hot, not boiling, put in it eight rolled oyster crackers. Strain tomatoes and add to milk, stirring all the time to keep from curdling. Season with salt and pepper to taste.

Mrs. Thornburg.

Green Pea Soup. Put the peas in water enough to cover them, add a little pinch of salt, boil until tender. Skim the peas out and run through a collander, then return to water in which they were boiled, add one-half teaspoonful of cream and season to taste with butter, salt and pepper; pour over bits of bread fried brown in butter, one quart broth to a pint of peas in good quantity.

Mrs. Mary Armstrong.

Celery Soup. Three cups celery cut in pieces, two cups boiling water, one slice of onion if meat stock is used, two tablespoons butter, three tablespoons flour, two cups of milk, one cup of cream, salt and pepper to taste. Parboil celery in water ten minutes, drain, add stock, cook until celery is soft, and rub through a sieve, scald onion in milk, remove onion, add milk to stock, then flour; add cream and season with salt and pepper.

Potato Soup. One pint of thinly sliced potatoes to one quart water, drain and add one quart of milk and cream; salt, pepper and butter.

Mrs. Tena Moorman.

Tomato Soup. Place one teacup of canned or fresh tomatoes in a pan, add one teacup of water, let boil until water is nearly boiled away, add one-half teaspoon soda, one pint rich sweet milk, pepper and salt to taste and a lump of butter. Let come to a boil, pour over a slice of stale bread slightly buttered and broken in pieces; serve hot.

Miss Inez Wilcox.



CROQUETTES AND FRITTERS.

"Defining a man's taste tells the man."

—Anon.

Chicken Croquettes. Dress one chicken, boil until tender, remove bones and chop. Season while cooking.

Cream Sauce. One pint hot cream, two even tablespoons butter, four heaping tablespoons flour, one-half teaspoon salt, pepper, one-half teaspoon celery seed or salt, a few grains of cayenne; cook until thick. When cold mix with chicken and form croquettes. Let them dry and when ready to fry, roll in beaten eggs and cracker crumbs. Fry in deep hot lard. Edith Peppard.

Boiled Meat Cakes. Chop finely lean, raw beef, season with salt and pepper, shape in small flat cakes and broil in a greased broiler or frying pan. Spread with butter and serve hot. In forming the cakes handle as little as possible for if pressed too compactly, cakes will be found solid. Mary Massure Poage.

Rice Croquettes. Take cold cooked rice that has been seasoned with salt, a little butter and milk, form into balls a little larger than walnuts. Roll in cracker crumbs, then in beaten eggs, again in cracker crumbs and drop in hot lard and fry a golden brown. Delle Scott.

Corn Oysters. Grate raw corn from cobs. To one cup of pulp add one well beaten egg, one-fourth cup flour and season with salt and pepper. Drop by spoonful on a hot, well greased griddle. They should be made about the size of large oysters.

Mary Massure Poage.

Rice Fritters. One cup cooked rice, one egg, one-half cup milk, add flour so they will drop from spoon, one small teaspoon baking powder, two teaspoons sugar. Fry in hot lard same as doughnuts. Mrs. Moorman.

Corn Croquettes One can corn, one egg, three teaspoons of bread or cracker crumbs, one tablespoon of flour, one tablespoon of sweet milk, season with salt and pepper; roll in small cakes and dip in cracker crumbs, then fry in butter and lard mixed. Susie Carle Stone.

Fritters. One egg, one cup (large) milk, flour to make a very stiff batter. One heaping teaspoon baking powder, a little salt; drop from a large spoon into hot fat, when browned turn over; be sure they are cooked enough or they won't be done in the center. To be eaten with syrup. Delle Scott.

Apple Fritters. Take soft tart apples, peel and remove the cores, cut in round thin slices, dust them with sugar and flour mixed. Mix in the following batter and fry in hot lard until a light brown. **BATTER:** Two eggs beaten smooth, one cup of flour, one-half teaspoon baking powder, one-half cup milk, one teaspoon salt; mix thoroughly and add sliced apples.

Bertha Davis.

Chicken Croquette. Boil chicken until tender, mince fine, add pint of cream, half pound of butter, salt and pepper to taste; shape and fry in hot lard like doughnuts.

Mattie Leeper.

Potato Croquette. Pare, boil and mash six good sized potatoes, add a teaspoonful of butter, two-thirds cup hot cream or milk, the whites of two eggs well beaten; salt and pepper to taste. When cool enough to handle work into shape; roll in eggs and bread crumbs and fry in hot lard.

Susie Tice.

Chicken Croquette. Scald one cup rich milk, add one tablespoon butter and two of flour rubbed smoothly together, stir until thick, add beaten yolks of two eggs and one pint chopped chicken or turkey, season to taste; flour hands and mold, dipping each croquette in egg and roll in cracker crumbs; fry in smoking hot lard.

Gertrude Jones.

Chicken Croquette. Four cups of mixed chicken, one cup bread crumbs, three eggs, small piece of butter; roll chicken in bread crumbs and eggs together, moisten with melted butter and dip in cracker crumbs.

Bertha Davis.

Salmon Croquette. One can salmon, six rolled crackers, one egg, little salt, one tablespoon of milk or cream; mash salmon fine, add egg, crackers and cream, form rolls and fry in hot lard.

Myrtle Diddy.

Corn Croquette. Scrape out pulp of corn and to one pint of pulp add: two eggs, one heaping spoon flour, one pint sweet milk, salt to season; fry on a griddle, serve hot with butter.

May Patty.

Salmon Croquettes. One can salmon, one cup cracker crumbs, two eggs, two tablespoons cream, salt, pepper; mix together and roll in cracker crumbs; fry in deep lard.

Mrs. Hattie Bandy.

Rice Fritters. One cup cooked rice, one egg, two teaspoons sugar, one-half cup milk, one teaspoon baking powder; flour to drop from spoon.

Mrs. Hattie Bandy.

Chicken Croquettes. Cook one chicken until very tender, remove bones and chop or grind meat fine; melt one tablespoon of butter in a sauce pan, add one tablespoon flour and rub smooth, add milk enough to make a thick sauce; when cold mix with chicken, form in oblong rolls and roll in beaten egg and cracker crumbs; fry in hot lard.

Miss Delle Scott.

Liver Croquettes. Take two cups chopped liver that has previously been boiled tender, one-half cup cracker crumbs, one tablespoon butter, salt and pepper to taste, moisten with cream, make into cakes, roll in flour, fry in butter. Mrs. Belle Freed.

SALADS

"Leaves eaten raw are termed salad."

Mix together one can good salmon, four medium sized cold potatoes, cut in small cubes, four small pickles, cut the same and two teacups finely cut cabbage. Drain all oil from salmon and remove all bones. Mix with the following dressing: Beat three eggs well, heat six tablespoons strong vinegar and stir into them; put back on stove and stir constantly till thickens, add three tablespoons butter, two tablespoons sugar, salt and pepper to taste. Edith Curtis.

Potato Salad. Slice thin eight cold boiled potatoes and cover with dressing made as follows: Yolk of one hard boiled egg, mashed fine, one tablespoon mixed mustard, four tablespoons melted butter, four tablespoons vinegar, one teaspoon salt and a little pepper; a finely cut onion gives a pleasant flavor. Garnish with the white of an egg, celery tops or lettuce. Mrs. Mary Armstrong.

Salmon Salad One can salmon, one-half cup of English walnuts, two or three sweet pickles, one apple; chop all together. DRESSING: One cup cream, one and one-half teaspoons cayenne pepper, one-half teaspoon mustard, one teaspoon flour, little butter, salt and one-third cup of vinegar; boil together. Mrs. J. J. Mahoney.

Waldorf Salad. Three apples, two stalks of celery, one pound English walnuts, one-half pound white grapes; all chopped fine. Mix with Mayonnaise dressing and serve on lettuce leaves. Candied cherries add to the appearance of the dish if one or two are placed on each dish of salad. Susie C. Stone.

Vegetable Salad. Slice the potatoes and tomatoes in thin slices, also cucumbers, onions and radishes; mix as other salads with dressing and serve on lettuce leaves. Bertha Davis.



Brown bread -

- 2 $\frac{1}{2}$ cups sweet milk
1 " soda "
1 " molasses
1 teaspoonful soda
1 " salt
3 cups meal
1 $\frac{1}{2}$ " flour. - steam 3 hrs. -
bake $\frac{1}{2}$ hr
-

Mustard Pie

- 2 eggs. $\frac{1}{2}$ cup sugar. - pinch salt.
1 pt. milk. Bake in slow oven
-

Biscuits

- 2 measuring cups of flour.
2 ~~teas~~ heaping teaspoons baking powder
1 teaspoon salt
moisten with $\frac{1}{2}$ cream $\frac{1}{2}$ milk.
Quick oven.
-

Corn bread.

- 2 measuring cups sour milk
2 tablespoons sugar
1 teaspoon salt
1 " soda - hot water
 $\frac{1}{2}$ cup cream.
thicken with meal.

24 hr. Salad. Lae Goin

1 can pineapple - sliced

1 " white cherries - pitted

$\frac{1}{2}$ [#] box of marshmallows - quartered

$\frac{1}{4}$ [#] almonds - blanched -

fruit on cloth to soak juice

dressing -

2 egg yolks

$\frac{1}{4}$ cup cream

1 lemon juice cook in
double boiler like custard
when cold mix with $\frac{1}{2}$ pt
cream whipped.

COOK BOOK

CHOICE AND TESTED RECIPES

FURNISHED BY THE

LADIES OF REDFIELD, IOWA.

ARRANGED BY THE LADIES

OF THE

REDFIELD WOMAN'S CLUB

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

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

—OWEN MEREDITH

ADEL, IOWA:
SWEeley THE PRINTER,
1906.

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CANNING FRUIT

	Time for Boiling	Sugar for a Quart
Cherries	5 minutes.....	6 ounces
Raspberries	6 "	4 "
Blackberries	6 "	6 "
Strawberries	8 "	8 "
Plums	10 "	8 "
Pieplant Sliced.....	10 "	10 "
Ripe Currants.....	6 "	8 "
Peaches.....	8 "	4 "
Peaches whole.....	15 "	4 "
Quartered Sour Apples....	10 "	5 "
Siberian Crabs.....	15 "	8 "

WEIGHTS AND MEASURES

One pound of wheat flour is equal to one quart.

One pound and two ounces of Indian meal make one quart.

One pound of soft butter is equal to one quart.

One pound and two ounces of best brown sugar is equal to one quart.

One pound and one ounce of powdered white sugar is equal to one quart.

One pound of broken loaf sugar is equal to one quart.

Four large tablespoons make one-half gill.

One common sized tumbler holds one-half pint.

One common sized wine glass is equal to one-half gill.

One teacup holds one gill.

One large wine glass holds two ounces.

One tablespoonful is equal to one-half ounce.

A GOOD RECIPE

Take a gill of forbearance, a pinch of submission, twelve ounces of patience, a handful of grace. Mix well with the milk of the best human kindness and serve with a radiant smile on your face.

Please try it when you feel all out of patience and everything seems to go wrong, and see if it does not help you.

Fruit Salad. One quart strawberries, four bananas, four oranges, one-half box of gelatine; slice and put in layers in a mould, sprinkle each layer well with sugar. Let stand one hour or a little more. Pour off what juice there may be. Dissolve gelatine in a little water, add to the juice and again pour over fruit in a mould; when cold turn out; serve with sugar and cream. When fresh strawberries cannot be obtained canned fruit may be used.

Mrs. Belle Perry.

Salad. Slice bananas thin, shred crisp lettuce fine, place in dish in layers, pour over a salad dressing and you have something good to eat.

Mrs. N. M. Simcoke.

Salad Dressing. Three eggs beaten light, have boiling hot one teacup vinegar, pour slowly over the eggs, beating all the time, melt one and one-half tablespoon butter, add one teaspoon prepared mustard, a little salt and pepper and one-third cup of sugar, pour slowly into other mixture, place on stove and heat for a few minutes, when cold add cream, sweet or sour, either one, to make as thin as desired.

Mrs. N. M. Simcoke.

Salad Dressing. Yolk of one egg well beaten, one-half cup vinegar; stir in rapidly one-half tablespoon of sugar, salt, pepper, two tablespoons milk and two ounces cream; let come to a boil, then cool and put over salmon.

Mrs. Belle Freed.

Potato Salad. Pare and boil in salt water as many potatoes as desired, when done take out, let cool, then slice in a dish to serve from and slice three hard-boiled eggs over the potatoes. Brown one tablespoonful of butter and one-half tablespoonful of flour, add one cup of water and stir until it thickens; beat one egg with four tablespoonfuls of vinegar, add one-half teaspoonful of mustard and salt and pepper; pour this to the flour and butter and cook until it boils up good. Pour over the potatoes when cold.

Mrs. West.

Salad Dressing. One and one-half cups of sour cream, four whole eggs or yolks of eight, one-half cup vinegar, two tablespoons sugar, two teaspoons mustard, one teaspoon salt, sprinkle of cayenne pepper. Put in a double boiler and stir constantly until it thickens.

Mrs. West.

Salad Dressing. To every yolk of egg used add a tablespoon of vinegar, sugar, salt, pepper and mustard to taste; put on stove and stir constantly until it thickens; remove from fire and add one-half teaspoon butter to every egg used. When ready to use make of the right consistence with rich milk or cream.

Delle Scott.

Salad Dressing. Yolks of eight eggs, one cup of sugar, one of butter, one-half cup cream, one and one-half pint vinegar, one tablespoon salt, one tablespoon mustard, one tablespoon pepper; bring vinegar to a boil, add butter, then stir in other ingredients mixed thoroughly; will keep for weeks in a cool place.

Mrs. Mary Armstrong.

Cream Salad Dressing. One-half tablespoon salt, one-half tablespoon mustard, three-fourth tablespoon sugar, one egg slightly beaten, two tablespoons melted butter, three-fourth cup cream, one-fourth cup vinegar. Mix ingredients in order given adding vinegar slowly; cook in double boiler stirring constantly till mixture thickens; strain and cool. Mary Massure Poage.

Nut Salad English walnuts chopped fine, celery twice as much as walnuts; use Mayonnaise dressing. Mrs. Gertrude Jones.

Stuffed Tomato Salad. One cup celery cut up, one-half cup English walnuts, one-half cup Mayonnaise, one-half teaspoon salt; peel six small round tomatoes and scoop out as much of the pulp as you can from the stem end. Mix celery, nuts and Mayonnaise and fill tomato, letting the mixture stand up well in the opening; serve on lettuce. Iris E. Kendrick.

Egg Salad. Boil the desired number of eggs hard; when cool cut in halves; take out the yolks, mix with pepper, salt, mustard, a few drops each of vinegar and melted butter, then replace in the half of egg. M. Diddy.

Chicken Salad. One cup cold chicken cut in bits, one-half cup celery cut up and dried on towel, two hard boiled eggs cut up; six olives stoned and cut up, one-half cup Mayonnaise; keep out one spoonful for the top of the salad. Mix all lightly together and lay on lettuce and cover with spoonful Mayonnaise. Arrange halves of six stoned olives on top. Iris E. Kendrick.

Strawberry Salad. Choose the heart leaves of head lettuce, heap a few strawberries in each and dust them lightly with powdered sugar, lay a teaspoonful of Mayonnaise on each portion and serve cut lemon with them. Delicious for lunch. Bertha Davis.

Fruit Salad. Soak one cup gelatine one-half hour in one pint of cold water, then pour one pint of boiling water over it; let this stand until dissolved; (stir occasionally to prevent settling) when cool add one and one-half cups sugar, two oranges, three bananas, one can pineapple, two ripe peaches; stir two or three times to keep fruit well mixed. Mrs. Winnie Brown.

Chicken Salad. Boil a chicken tender, chop fine the whites of twelve hard boiled eggs and the chicken, add equal quantities of chopped celery and cabbage; mash the yolks fine, add two teaspoons butter; two of sugar, one of mustard, pepper and salt to taste, then pour one-half cup good cider vinegar over the salad and mix thoroughly. Susie Tice.

Salad Dressing. One heaping teaspoon mustard, one teaspoon salt, two teaspoons sugar; mix together with just enough water to mix well; pour in slowly all the melted butter it will hold, (about three tablespoonfuls) mix thoroughly, then break in the unbeaten yolks of four eggs, mix well, then add one-half cup vinegar and two-third cup sweet milk; cook in double boiler until thick. Mrs. Hattie Bandy.

Dressing FOR POTATO SALAD. One teaspoon mustard, one teaspoon salt, two teaspoons sugar, a little pepper, two whole eggs or yolks of four, one-half cup milk or cream, one-half cup vinegar; cook until it commences to thicken, stirring constantly.

Anna Moorman.

Salmon Salad. One can salmon, one-half cup English walnuts, one-half cup celery, two or three sweet pickles, one apple; chop all together; for this dressing one cup cream, one-half teaspoon cayenne pepper, one-half teaspoon mustard, one teaspoon flour, a little butter, salt, one-third cup vinegar; boil together and mix with other ingredients.

Mrs. Lois Goodwin.

Cabbage Salad. Equal parts of celery and cabbage chopped fine. **DRESSING:** One cup vinegar, one teaspoon salt, one teaspoon pepper, a little butter and sugar; beat together three eggs, one-half cup cream, one teaspoon of flour and stir in the hot vinegar until it boils; pour over cabbage while hot.

Miss Ida S. Curtis.

Fruit Salad. One-half package gelatine, pour on one cup cold water and let stand twenty minutes, then pour enough boiling water on to dissolve, stirring constantly. One teaspoon fruit coloring, one teaspoon each lemon and vanilla extract, one cup sugar, juice of two lemons and oranges, four bananas thinly sliced, one can grated pineapple; put all together and mould.

Mrs. Hattie Dutton.

Apple Salad. One cup apples cut into cubes, three-fourths cup chopped celery, one-half cup English walnuts, one and one-half cups Mayonnaise dressing, one-half cup cream.

Mrs. Hattie Bandy.

Potato Salad. Cold boiled potatoes cut into dice, one cup salmon, one onion chopped fine, three or four cucumber pickles sliced thin; mix all together and pour over it vinegar to suit taste, or the following dressing: three tablespoons melted butter, six tablespoons cream, salt and pepper, one teaspoon mustard, one-half cup vinegar, then add two eggs beaten to a foam; remove from fire and stir vigorously; slice a boiled egg over the top of salad.

Mrs. Pansy Spillers.

Fruit Salad. Eight oranges cut in small flakes, six bananas sliced and a pint of cranberries; cover the cranberries with water and let them scald until they pop; then drain off the water, add one-half cup water to three of sugar and boil to a thick, clear syrup, then pour over the cranberries, let them cook and when the syrup begins to color pour over the other fruit, stirring a little; add a pint of blanched English walnuts before syrup is added to the fruit if desired.

Mrs. Pansy Spillers.

VEGETABLES

"Some only breakfast and away, others to dinner stay."

Stuffed Baked Tomatoes. From the blossom end of a dozen tomatoes, smooth, ripe and solid, cut a thin slice and with a small spoon scoop out the pulp without breaking the rind surrounding it; chop a small head of cabbage and a good sized onion fine and mix with them fine bread crumbs and the pulps, season with pepper, salt and sugar, add a cup of sweet cream. When all is well mixed fill the tomato shells, replace the slices and place the tomatoes in a buttered baking dish cut ends up, and put in the pan just enough water to keep from burning; drop a small lump of butter on each tomato and bake half an hour or so. Place another piece of butter on each and serve in same dish.

Mrs. Mahoney.

Asparagus with Eggs. Boil a bunch of asparagus twenty minutes, cut off the tender top, lay in a deep pie plate, butter, salt and pepper well. Beat four eggs, just enough to break the yolks, add a tablespoon of melted butter with salt and pepper; pour over the asparagus. Bake eight minutes and serve immediately.

Susie Tice.

Sweet Potatoes. Peel potatoes and cut into rather small pieces; place in pan of boiling water to which has been added a little sugar and a large piece of butter. As the potatoes get soft let the water boil down and brown the potatoes.

Edith Peppard.

White Sauce for Scalloped Potatoes, Etc. Two tablespoons of butter, two tablespoons of flour, one cup of milk, one-fourth teaspoon salt, a few grains of pepper. Mix butter, flour and seasoning, put over the fire; when hot add milk and stir constantly to prevent lumping.

Mary Massure Poage.

Scalloped Tomatoes. One pint of fresh or canned tomatoes, one generous pint of bread crumbs, three tablespoons butter, one tablespoon sugar, one teaspoon salt, one-fourth teaspoon pepper. Put a layer of tomatoes in a bake dish, dredge with salt and pepper and dot butter here and there. Now put in a layer of crumbs. Continue this until all the ingredients are used, having crumbs and butter for the last layer. If fresh tomatoes are used bake an hour but if canned bake half an hour.

Mrs. Perry.

Cold Slaw. Slice cabbage very fine, season with salt, pepper and sugar; pour over vinegar and mix thoroughly.

Mattie Leeper.

Asparagus. Tie the stalks in bundles and boil till tender in salted water, then place on toast and season with plenty of butter, salt and pepper; serve hot.

Mrs. Thornburg.

Creamed Cauliflower. Remove leaves, cut off stalk and soak thirty minutes (head down) in cold water to cover. Cook (head up) twenty minutes or until soft, in salted boiling water; drain, separate flowers and reheat in one and one-half cups white sauce.
Mary Massure Poage.

Brown Potatoes. One hour before dinner lay pared potatoes of medium size in pan with roasting beef or veal and baste frequently; when half done sprinkle with salt and turn them over; serve on platter with meat.
Edith Curtis.

Asparagus. Cook one bunch of asparagus in just enough salted water that about three tablespoonfuls will remain when the asparagus is done. Add a heaping teaspoonful of butter, pepper to the taste and three tablespoonfuls of cider vinegar. Boil up for half a minute and serve at once.
Olive Brandt.

Baked Beans. One and one-half pint beans, water to more than cover, one teaspoon soda; boil a few minutes and pour water off; wash thoroughly in cold water; cover beans with soft water and boil until they begin to burst open, then pour into the jar to bake; add one-half pound bacon, four tablespoons sorghum, salt and pepper; bake all day, keeping them well covered with water.
May Patty.

Kentucky Cream Potatoes. Take cold boiled potatoes; put one-half pint of milk in baking dish; add a layer of sliced potatoes, sprinkling a little flour over them, another layer of potatoes and so on until the dish is filled. Pour in one pint of milk, a lump of butter, salt and pepper, and bake.
Mrs. Pansy Spillers.

Cold Slaw. Chop your cabbage real fine and pour over it one cup sweet or sour cream beaten to a foam, one-half cup vinegar, sugar to suit the taste.
Anna Moorman.

Potato Puffs. To two cups mashed potatoes add two tablespoonfuls of butter and beat until light. Then mix in it two well beaten eggs and a cup of milk, and salt to taste. Beat thoroughly and bake in a buttered pan until nicely browned.

Mrs. Winnie Brown.

Scalloped Rice. Two cups cold boiled rice, one cup cream dressing, one-half cup cracker crumbs, $\frac{1}{4}$ cup grated cheese. Cream dressing: Cook one tablespoon each of flour and butter and one cup milk. Place in dish with alternate layers with the dressing and cheese; put cracker crumbs on top and bake one-half hour.

Mrs. Hattie Bandy.

Escalloped Corn. Put a layer of cracker crumbs in baking dish, then a layer of canned corn; season with salt, pepper and butter. Add another layer of cracker crumbs, etc., the last layer being crumbs. Pour over enough milk to thoroughly moisten, sprinkle over the top a handful of dry crumbs and bake one-half hour. It should be brown on top.

Delle Scott.

Mashed Sweet Potatoes. Bake the potatoes, cut in halves lengthwise and carefully scoop out the potato. Mash well, add a little butter, pepper, salt and cream. Beat until creamy; return to the shells, heaping lightly, and place in the oven to reheat.

Iris E. Kendrick.

Scalloped Potatoes. Slice raw potatoes thin; place a layer in a baking dish, season with salt and pepper; sprinkle over it a little flour; continue till dish is two-thirds full, then cover with rich, sweet milk and bake one hour. When ready to serve spread a tablespoon of butter over the top.

Myrtle Diddy.

SANDWICHES

"Tell me: Where is fancy bred,
In the heart or in the head?"

Egg Sandwich. Cook eggs hard, season with butter, salt and vinegar. Chop well and spread on slices of bread, buttered or as you prefer.

Mrs. Mahoney.

Apple Sandwich. Two thin slices of bread buttered. Between them place a thin slice of tart apple, which has been steeped for an hour in a mixture of lemon juice and sugar.

Mrs. Mahoney.

Cheese Sandwich. Butter large square crackers and place grated cheese between them.

Edith Curtis.

Cheese Sandwich. Press the yolk of a hard boiled egg and add to it a quarter of a pound of grated cheese, a little salt, pepper and melted butter and vinegar or lemon juice.

Edith Peppard.

Chicken Sandwich. Take one chicken, disjoint it, cook until meat falls easily from the bones. When cool enough to handle, take it all off bones, shred it, then chop. Keep liquor hot, one cup is enough. Season with celery seed, pepper and salt; put into a bowl or jar, press in tight, add vinegar or lemon juice to the liquor; pour over the chicken; set in a cool place to jelly; cut thin and place between buttered slices of bread.

Susie Carle Stone.

Ham Sandwich. Take nice fresh buns, butter them and place thin slices of ham and other meats as desired. Bertha Davis.

Chicken Sandwich. Stew a chicken until tender, salt and pepper as usual. Remove bones and gristle, cut crosswise in about inch lengths. Mince fine with hash mincer, adding finely cut celery to suit taste; add one-half as much broth as minced chicken; press down evenly; set in cool place for an hour or two. Cut in thin slices, place between buttered slices of bread. May Patty.

Ham Sandwich. Cut some thin slices of fresh bread, cutting off all the crust. Chop cold boiled ham fine. To every cupful of the ham add a half teaspoonful mixed mustard and yolk of hard boiled egg; mix all well together, butter slices of bread, spread with prepared meat. Mrs. Armstrong.

Nut Sandwich. Thin slices of bread cut circular and buttered. The filling should be made of chopped, roasted and salted peanuts, mixed with sufficient Mayonnaise to spread easily. Myrtle Diddy.

Olive Sandwiches. Thin slices of bread evenly buttered; between each two slices place a layer of cheese mixed to a paste with equal quantities of cream and salad dressing and covered with chopped olives. Mrs. Thornburg.

BREAD

“Here is bread which strength is man’s life;
And therefore is called the staff of life.”

Cinnamon Rolls. Take good bread dough after the first rising and roll out on the board until about one-half inch thick; spread thickly with butter, fold and roll again to about the same thickness, spread with butter, cinnamon and sugar and roll. Cut off cross sections and let rise till twice their size. Bake in rather a quick oven. Mary Massure Poage.

Graham Fluffins One cup Graham, one cup flour, one-fourth cup sugar, one teaspoon salt, one cup milk, one egg, one tablespoon melted butter, four teaspoons baking powder; mix and sift dry ingredients, add milk gradually, egg well beaten and melted butter; bake in hot oven in buttered gem pans twenty-five minutes.

Mary Massure Poage.

Corn Bread. One pint corn meal sifted with one pint flour, one pint sour milk, two eggs beaten light, one-half cup sugar, piece of butter size of an egg add; the last thing one teaspoon soda in a little milk; add to the beaten egg the milk and meal alternately, then the butter and the sugar; if sweet milk is used add one teaspoon cream tartar; bake twenty minutes in hot oven.

Mrs. J. J. Mahoney.

Buns Let come to boil one quart sweet milk, four heaping tablespoons sugar and two tablespoons lard. When cool add one cake yeast well soaked and teaspoonful salt; mix stiff as bread batter and let raise over night; in the morning mix stiff and let raise once; roll out half an inch thick and cut with biscuit cutter; put in pans and raise until about an inch higher and bake. When done rub the tops with milk and sugar mixed.

Mrs. Edith Curtis.

Parker House Rolls. Take pint new milk, add tablespoon sugar and butter, let it become scalding hot, pour over quart of flour; when cool enough add teacup sponge; when it is light add more flour, then let it get light again, roll out, cut with cake cutter, turn one-half over other, butter top; bake in quick oven.

Susie Carle Stone.

Baking Powder Biscuit. One pint sifted flour, one-half teaspoon salt, two level teaspoons baking powder sifted together four times, one tablespoon butter, enough cold milk to make a stiff dough; rub the butter between the thumb and fingers to make it into fine flakes; add the milk, gradually mixing, cutting through with a knife until the whole is a light spongy mass; turn to a well floured board and press out with the hands to one inch thick; bake in a very hot oven.

Mrs. West.

Boston Brown Bread. One cup molasses, one cup sweet milk, one cup sour milk, one cup corn meal, one pint Graham, one teaspoon soda, one teaspoon salt; steam three hours.

Mrs. Hattie Bandy.

Buns. Two cups scalded milk, one-fourth cup butter, two tablespoons sugar, one teaspoon salt, flour, one cake yeast foam dissolved in one-fourth cup luke warm water, one egg, one teaspoon vanilla; add butter, sugar and salt to milk; when luke warm add yeast foam and three cups of flour; cover and let rise; then add the egg well beaten and enough flour to knead; let rise again; then roll out in a sheet half inch thick, shape with a medium sized biscuit cutter and press them into an oval shape; place them in a buttered pan, let rise until light, brush the tops with beaten white of an egg to which you have added the vanilla; bake in a moderate oven twenty minutes.

Myrtle Diddy.

Sweet Crackers. Two and one-half cups sugar, one cup lard, one pint sweet milk, two well beaten eggs, one teaspoon salt, five cents worth lemon oil, five cents worth of carbonate of ammonia; dissolve ammonia in the milk one-half hour; make quite stiff with flour; knead one-half hour, cut in squares and bake.

Miss Inez Wilcox.

Buns. Two cups bread sponge, one cup warm water, one-half cup sugar, one-third cup butter or lard, one egg; mix thoroughly together, stir in enough flour to make a soft dough; make in morning when baking bread, let rise; roll and cut into buns, let rise again until very light; bake half an hour in a moderate oven; this will make two dozen buns.

Ethel Bailey.

Boston Brown Bread. One quart flour, half Graham, two heaping teaspoons baking powder, one cup sugar or molasses, one small teaspoon salt wet with cold sweet milk or water; steam three hours, put in hot oven ten minutes to dry when removed from steamer.

Anna Moorman.

Buns. Two cups soft yeast, one-half cup sugar, one-half cup lard, one pint warm water, one teaspoon salt; let rise the same as bread.

Bertha Davis.

Drop Biscuit. Two quarts flour, three teaspoonfuls baking powder, one-half teacup butter and lard mixed, two heaping spoonfuls sugar, milk to make a stiff paste. Beat till light, drop in greased pans. Bake in hot oven.

Mary Redfield.

Graham Muffins. One egg, one-half cup butter or lard melted and poured into a pint of sweet milk, three teaspoons baking powder sifted with flour to make batter stiff. A little sugar added to batter improves it for some. Bake in gem pans.

Mrs. Cora Leeper.

Sweet Rusks. Three eggs well beaten, one cup sugar, one cup butter, one pint warm water, one-half cake yeast, and flour sufficient to make soft dough. If set at night they won't be ready to bake until supper.

Edith Peppard.

Steamed Brown Bread. One quart each milk and Indian meal, one pint rye flour, one cup molasses, two tablespoons soda; add a little salt and steam four hours.

Susie Tice.

Brown Bread. One-half cup molasses, one-half cup brown sugar, three cups Graham flour, one cup corn meal, one cup chopped raisins, two cups sour milk, one and one-half teaspoons soda, a pinch of salt. Steam three hours and let dry in the oven.

Iris E. Kendrick.

Quick Tea Cakes One cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, two cups flour, two teaspoons baking powder. Put all together and beat four minutes with a silver fork. Flavor to taste and bake in a quick oven. To be eaten hot.

Iris E. Kendrick.

Sweet Muffins. One-half cup sugar, two tablespoons butter, rubbed to a cream, a pinch of salt, three eggs well beaten, one cup sweet milk, three cups flour, two teaspoons baking powder. Bake in muffin pans in hot oven. Clara Harper.

Tea Puffs. Three eggs, one cup sugar, two-thirds cup butter, three pints flour, three teaspoons baking powder. Bake in muffin rings and serve warm. Mrs. Cora Leeper.

Graham Bread Take enough white bread sponge for one loaf, add a little salt, one-half cup sugar, butter size of walnut, one handful flour; sift Graham and mix stiff as white bread. Knead carefully and let raise. When half light, lift in hands and work down; when light again, bake. Miss Della Rust.

Brown Bread. Three cups sweet milk, three cups corn meal, two cups wheat flour, one cup molasses, one tablespoon soda, a little salt; steam three hours. Louise R. Thornburg.

Rusks. Make a little sponge of one cake of yeast at noon. In the evening take one pint of milk and heat with it one scant cup sugar and three-fourths of a cup of butter. When cold add three eggs well beaten, yeast sponge and enough flour to make a sponge. Let rise over night and in the morning add flour to make a very soft dough. When this has raised make out in small rolls with the hands; put in pans and let them raise very light. Bake thirty minutes. Louise R. Thornburg.

Corn Bread. One egg, one cup sour milk, one tablespoonful melted butter and lard mixed; one tablespoonful sugar, one cup corn meal, a little salt. Belle Perry.

Finger Rolls. Scald one pint milk, add to it while warm one tablespoon butter, one tablespoon sugar and a small spoonful of salt. When cool add one-half cake yeast dissolved in one-half cup warm water, one egg beaten light and five cups flour. Beat well and let stand till light. When light, divide dough into small pieces, roll each piece into a ball, using as little flour as possible, then roll with the palms of the hand on the board into finger-shaped rolls. Place in a greased pan until light and bake in a quick oven. Belle Freed.

Togus. Three cups sweet milk, one cup sour milk, three cups corn meal, one cup flour, one cup molasses, one heaping teaspoonful soda, salt to taste. Steam three hours. Mrs. Belle Perry.

Egg Toast. One egg, pinch of salt, one-half pint sweet milk; beat well. Dip into it slices of bread and fry in butter or lard. Mrs. Cora Leeper.

PASTRY AND SHORTCAKES

"Enough is a feast, too much is vanity."

Flock Lemon Pie. One cup stewed pie plant, one cup sugar, one tablespoon corn starch, two tablespoons sweet cream, yolks of two eggs, one teaspoon lemon extract. Frost with whites of eggs.
May Patty.

Banana Pie. One cup sugar, four tablespoons flour, four eggs, whites of three for top, three cups milk. Cook in double-boiler. When done slice three bananas in baked crusts and pour the custard over top, same as lemon pie. This will make two pies.
Bertha Davis.

Strawberry Shortcake. Into one quart of sifted flour rub thoroughly one teaspoon soda, two teaspoons cream of tartar, one-half tablespoon salt, three tablespoons of butter or lard. Make and roll like biscuit dough. Bake in two buttered pie tins. (If only one cake is desired use half of the quantity of ingredients.) When done split with sharp knife, butter both halves, cover the lower half with a generous layer of berries, place the other half on top of this in an inverted position, cover with berries. The berries should be crushed and sweetened half an hour before using.
Mrs. Mary Armstrong.

Strawberry Shortcake. One quart flour, one-half teaspoon salt, two teaspoons baking powder, three large tablespoons butter. Mix till like powder. Add enough milk to make a soft dough. Roll in two pieces half an inch thick, lay one in long pan, spread top with butter, lay on the other and bake in hot oven. Finish cake with crushed strawberries and whipped cream.
Myrtle Diddy.

Lemon Pie. Four eggs, one and one-half cups sugar, two-thirds cup of water, two tablespoons flour, one lemon. Beat the yolks of eggs until very smooth, (beat the yolks a long time and whip the white well) add the grated peel of lemon and the sugar, beat well and stir in flour, and add lemon juice (if lemons are small two may be necessary) and lastly the water. When baked take them from oven and spread over them the whites of the eggs with four tablespoons of sugar. Return to oven and slightly brown. The above recipe is for two pies.
Mattie Leeper.

Lemon Pie. Line a pie pan with rich crust and bake. For one pie take one lemon, two eggs, $\frac{1}{2}$ cup sugar, one tablespoon corn starch, one cup boiling water. Boil until well done and pour into baked crust. Use whites of the eggs for top. Edith Peppard.

Pumpkin Pie. One pint pumpkin, one pint rich milk, a little salt, small piece butter, three eggs; sweeten to taste; season with ginger, cinnamon, nutmeg. Mary Redfield.

Pumpkin Pie. Four eggs, three cups sugar, three pints milk, one quart pumpkin strained, one teaspoon ginger, four teaspoons cinnamon. May Patty.

Georgia Lemon Pie. One lemon grated, rind and juice, two eggs, one-half teaspoon water, four teaspoons flour, one cup sugar, butter size of a nutmeg, whites of the eggs beaten to a stiff, dry froth; mix juice and sugar, stir the yolks well into the sweetened juice; next add the water, then the flour very hastily; lastly, before filling the pies, beat in quickly the whites of the eggs; this will rise to the top of the filling and make a flavored meringue.

Olive Brandt.

Vinegar Pie. Beat to a cream the yolk of one egg, one cup sugar and one heaping tablespoon of flour. Add two or three tablespoons of good vinegar, one cup water, small lump of butter, and flavor with nutmeg. Place on stove and stir constantly until it thickens. Pour into previously cooked crust and frost the top. Brown slightly in oven. Edith Curtis.

Strawberry Shortcake One pint of flour, one scant teaspoon soda, one heaping teaspoon baking powder, a pinch of salt, enough sour cream to make a soft dough. Divide into two parts, roll thin and put together with a little melted butter between. Bake; when done separate layers, put slightly mashed strawberries between; sweeten; have extra berries to put on top when serving. (If cream is too thick use part buttermilk.) Delle Scott.

Mince Meat. Three bowls meat, five bowls apples, one bowl suet or butter, one of raisins, one of currants, one of citron, one of vinegar, two of boiled cider, four of sugar, one of molasses; one tablespoon each of salt, pepper, cloves, two tablespoons cinnamon, three lemons, three nutmegs. Add all but meat and spices; boil till tender, then add meat and spices; mix well, and it is ready for use. Use oyster bowl. Mrs. Gertrude Jones.

Cream Pie. One pint cream, $\frac{1}{4}$ cup sugar and whites of three eggs. Pour the cream over the sugar and let stand while you beat the whites of the eggs, then pour the beaten whites into the cream and sugar, beating all the time; pour into the crust and bake in hot oven twenty minutes. Mrs. Mahoney.

Boiled Cider Pie. One cup sugar, one egg, 6 tablespoons boiled cider, cinnamon, cloves and nutmeg, or use spices to suit taste, one-half teaspoon butter, one tablespoon flour. Beat all together and bake between two crusts. Mrs. Perry.

Lemon Pie. One lemon, one large cup sugar, one pint cold water, four tablespoons flour, four eggs (reserve the whites of three for frosting) a piece of butter, a pinch of salt; cook in double boiler until it thickens. Makes two pies. Mrs. West.

Lemon Pie. One lemon, one cup sugar, six teaspoons flour, one cup water, one teaspoon butter, two ggs. Bring sugar and water to the boiling point and add flour dissolved in cold water. Stir in grated rind of lemon and pulp cut very fine. Beat eggs, reserving white of one for meringue and stir them in. Put in a baked crust and bake in a quick oven.

Mary Massure Poage.

Cream Pie. One cup sugar, three tablespoons flour, one pint of milk, whites of three eggs well beaten, butter size of small egg; flavor with nutmeg. Enough for two pies.

Anna Moorman.

Lemon Pie The grated rind and juice of one lemon, one cup sugar, one cup sweet cream, the yolks of three eggs, small piece of butter and two level tablespoons flour. Mix all well together and bake in one crust; frost with whites and brown.

Mrs. Simcoke.

Pumpkin Pie. One and one-fourth cups pumpkin, one-fourth cup sugar, one-half teaspoon salt, one-fourth teaspoon cinnamon, ginger and nutmeg, one egg, one cup milk. Mix pumpkin, sugar and spices, add egg, well beaten, and milk gradually. If a richer pie is desired use one cup pumpkin and add another egg.

Mary Massure Poage.

Chocolate Pie. Two tablespoons flour, two tablespoons chocolate, one teaspoon vanilla, yolks of two eggs, (whites for frosting) one cup sugar, one cup milk. Sprinkle cocoanut over top.

Miss Allie Lank.

Elderberry Pie. Line pie tin with rich crust, fill with the berries, add two tablespoons vinegar, three tablespoons sugar, a pinch of salt, a little cinnamon and nutmeg, butter size of walnut. Bake with upper crust.

Mrs. Winnie Brown.

Cream Pie. $1\frac{1}{2}$ cups sugar, two tablespoons flour, one pint of cream, whites of three eggs, flavor with nutmeg.

Mrs. Mattie Leeper.

Cherry Pie. One cup cherries, $\frac{1}{2}$ cup sugar, yolks of two eggs; bake in the crust and use whites of eggs for top.

Mrs. Hattie Bandy.

Lemon Pie. Two cups sugar, three eggs, two cups boiling water, grated rind and juice of two lemons, two tablespoons corn starch; cook until thick in a vessel placed in boiling water.

Mrs. Winnie Brown.

Chocolate Pie. Three-fourths cup sugar, two eggs, five tablespoons flour, one cup milk; beat yolks of eggs, sugar and flour together; pour into boiling milk; when thickened add five tablespoons grated chocolate; place into baked crust; put the beaten whites of eggs on top and place in oven to brown.

Jessie Lamb.

Chocolate Pie. Bake in two crusts; for filling: two tablespoons corn starch dissolved in a little milk, yolks of two eggs, one cup sugar, one-fourth cake of Baker's chocolate, one pint sweet milk; boil five minutes; fill crusts and cover with whites of eggs well beaten.
May Patty.

Pieplant and Raisin Pie. Add half as many seedless raisins as you have cups of pieplant; bake as usual.
May Patty.

Mock Mince Pie. One large cup powdered crackers, two cups sugar, one cup molasses, one cup vinegar, one cup chopped raisins, one cup warm water, one-half cup butter, one teaspoon each of cinnamon, cloves, nutmeg, allspice, a little salt, a few drops essence of lemon, two eggs; this will make two pies.
Mrs. Belle Freed.

PUDDING AND DUMPLINGS.

"He hath eaten me out of house and home."

—Shakespeare, *Henry IV.*

Lemon Pudding. Four eggs, leaving out the whites of three, one cup of sugar, one quart of milk, one pint of bread crumbs, teaspoon of butter, grated rind of one lemon; bake and when done put on the whites of eggs with cup of sugar and brown slightly.
Mrs. Mattie Leeper.

Apple Custard. One pint of mashed stewed apples, one pint of sweet milk, four eggs, one cup of sugar and a little nutmeg. Bake slowly.
Mrs. Mahoney.

Dumpling for Stews. One pint flour, one-half teaspoon of salt, two teaspoons baking powder; mix with one scant cup of milk; drop from spoon in boiling stew and cook fifteen minutes; cover closely.
Mrs. Thornburg.

Chocolate Pudding. To four small cups of sweet milk, take three tablespoons of corn starch or flour, six of chocolate and four of sugar. Boil and put in cups to cool; eat with cream or sauce.
Myrtle Diddy.

Spanish Cream. One quart milk, one-half box gelatine, four eggs beaten separately, one cup sugar, vanilla to taste. Soak gelatine in the milk for half an hour, then put it on the stove in a double boiler; beat the yolks of the eggs and the sugar together and when the milk is boiling stir in the eggs and cook till it begins to thicken. Beat in the whites of the eggs very light and when it is taken off the stove, flavor and pour into the mould to cool. Beat the whites well into the custard. Serve with plain or whipped cream. Edith Peppard.

Spice Pudding. One-half cup melted butter, one cup molasses, one cup milk, three and one-half cups flour, one cup raisins, one teaspoon soda, one teaspoon cloves, one of cinnamon and one of nutmeg. Steam three and one-half hours. Keep water boiling or the pudding will fall. Sauce: One cup of butter, one of sugar, one egg; beat the egg with the sugar very light. Place the dish in the pan of boiling water on top of stove, cook 15 minutes, add the butter and allow it to melt before serving. Susie Carle Stone.

Apple Dumplings. Make a rich biscuit dough, the same as soda or baking powder biscuit, only add a little more shortening. Take a piece of dough out on the moulding board, roll out almost as thin as pie crust, then cut into square pieces large enough to cover an apple. Put into the middle of each piece two apple halves that have been pared and cored; sprinkle on a spoonful of sugar and a pinch of ground cinnamon, turn the ends of the dough over the apple and lap them tight; lay the dumplings in a dipping pan well buttered, the smooth side upward. When the pans are filled, put in a small piece of butter on the top of each, sprinkle over a large handful of sugar; turn in a cupful boiling water. Susie Carle Stone.

Hoosier Pudding. Cut cake into small squares and halve those like sandwiches; fill in between with cream filling and cover with whipped cream. CAKE: One and a half cups sugar, one-half cup butter, one cup sweet milk, two teaspoons baking powder, whites of three eggs beaten stiff; flavor with lemon. CREAM FILLING: One-half pint sweet milk, two eggs, one teaspoon butter, three tablespoons corn starch (dissolved in milk before placed with all the hot milk;) two tablespoons sugar, flavor with vanilla; place milk in double boiler and when boiling hot, add other ingredients; stir until thickens. Susie C. Stone.

Suet Pudding. Mix together one-half cup chopped beef suet, one cup stale bread crumbs, one cup raisins, one cup flour thoroughly sifted with two teaspoons baking powder, a little salt, two tablespoons sugar; the yolks and whites beaten separately of three eggs and enough sweet milk to make a moderately stiff batter; steam in a mould three hours. SAUCE: Three tablespoons flour, one cup sugar, two tablespoons butter, two cups boiling water, flavor with nutmeg. Mrs. Winnie Brown.

Baked Prune and Sago Pudding. Wash one pound of prunes, cover with a pint of cold water and soak over night; put two tablespoons of sago into one pint of water and soak also over night; next morning stew the prunes and cut into small pieces, then add the juice of one lemon, one cup of sugar and the soaked sago; mix well and turn into a baking dish; cover the dish and stand in the oven twenty minutes; then remove cover and let remain ten minutes longer; serve with cream.

Mrs. West.

Tapioca Pudding. Soak one cup of tapioca over night in two cups of cold water; the next morning put tapioca on stove and add one cup of hot water and pinch of salt, one can pineapple, juice of two lemons; when it is hot and begins to get clear, add whites of three well beaten eggs and two cups of sugar; serve with whipped cream.

Bertha Davis.

Whipped Cream. One teacup of sweet cream, the whites of three eggs and three tablespoons of powdered sugar; the cream should be ice cold when ready to whip; after beating the eggs to a stiff foam add the sugar, then the whipped cream beating lightly with a silver fork; use any flavoring desired. Is very nice served in glasses with cake or fruit pudding.

Mrs. Mary Armstrong.

Cottage Pudding. One egg, one cup sugar, one cup milk, one-half cup (scant) melted butter, one pint flour, two teaspoons baking powder; bake three-fourths of an hour. SAUCE: One-half cup butter, one cup sugar, two tablespoons flour; thoroughly mix and add one pint of boiling water; season with nutmeg or cinnamon or both.

Delle Scott.

Peach Tapioca. One can peaches, one-fourth cup powdered sugar, one-half cup sugar, one cup tapioca, one-half teaspoon salt; drain peaches, add powdered sugar, let stand one hour, soak tapioca one hour in cold water; to the peach juice add water to make three cups; boil; then add tapioca drained from cold water; add one-half cup sugar, one-half teaspoon salt; cook until clear, pour over peaches, bake in moderate oven half hour; serve with whipped cream.

Mrs. Gertrude Jones.

Cottage Pudding. One-half cup of sugar, one cup milk, one pint of flour, three teaspoons melted butter, one teaspoon soda, two of cream of tartar, two eggs, a little salt; bake fifteen minutes in small pans.

Susie Tice.

Tapioca Pudding. Soak one-half cup tapioca till soft; add to one pint of new milk and boil till tender; add two well beaten yolks and one-half cup sugar; boil a moment, remove from stove and add flavoring; put beaten whites on top.

Edith Curtis.

Orange Pudding. Peel and slice four large oranges, lay in a dish and sprinkle over them one cup sugar; take yolks three eggs beaten; one-half cup sugar, two teaspoons corn starch, one quart boiling milk; let this boil and thicken; cool a little before pouring over oranges; beat whites of egg and pour over top; set in oven to brown.

Mrs. Cora Leeper.

White Sauce. Two tablespoons butter, one and one-half tablespoons flour, one cup scalded milk, salt, pepper; cook in double boiler.

Snow Pudding. One quart boiling milk, four tablespoons of corn starch, dissolved in little cold milk; cook in double boiler. When thoroughly done take from the fire, stir in a pinch of salt, and the whites of three eggs beaten stiff; pour into a mould. To be eaten with cream, or a custard made of one pint of milk, yolks of three eggs, sugar to taste. Cook in double boiler until consistency of cream; flavor. To be eaten cold.

Dark Suet Pudding. One cup suet chopped fine, one cup molasses, one cup sour milk, two cups raisins, one-half teaspoon soda, two teaspoons cinnamon, one teaspoon cloves, two and one-third cups flour, one teaspoon salt; boil two hours. SAUCE for pudding: One cup sugar, one cup hot water, one tablespoon butter, one egg, one tablespoon corn starch, one teaspoon lemon.

Anna Moorman.

Chocolate Cream. Two cups scalded milk, five tablespoons corn starch, one-half cup sugar, one-fourth teaspoon salt, one-third cup cold milk, one and one-half squares Baker's chocolate, three tablespoons hot water, whites of three eggs, one teaspoon vanilla. Mix corn starch, sugar and salt; dilute with cold milk; add to scalded milk. Cook over hot water ten minutes, stirring constantly until thick. Melt chocolate; add hot water; stir until smooth and add whites of eggs beaten stiff, then the vanilla. Chill, mould and serve with cream.

Mrs. Perry.

Cream Pudding. Soak one-half box gelatin two hours in enough cold water to cover, add one pint boiling water and stir until dissolved; add juice of three lemons and two cups sugar and strain. Set in cold water until cold, then beat with egg beater until white. Add beaten whites of four eggs, pour into a mould and set on ice until firm. Serve with sauce made of one pint milk, one-half cup sugar, yolks of four eggs. Cook until thick. Clara Harper.

Float. Yolks of three eggs, one tablespoon flour, one tablespoon sugar; beat smooth and stir into a quart of milk; cook until thick, stirring all the time. Beat the whites of the eggs stiff and stir into the custard and flavor.

May Patty.

Brown Pudding. One cup molasses, two cups flour, one-fourth cup butter, one cup milk, one teaspoon soda, one teaspoon cinnamon. Steam three hours.

Mrs. Louise R. Thornburg.

Apple Snow. Ten good sized apples, whites of ten eggs, rind of one lemon, one-half pound sugar; peel, core and cut apples into quarters and put them in saucepan with lemon peel and enough water to prevent burning. When they are tender take out the peel, beat the apples to a pulp, let them cool and stir into the stiffly beaten whites of eggs, add the sifted sugar and continue beating until the mixture becomes stiff. Heap it on a dish and garnish with jelly. Serve with cream.

Inez Wilcox.

Pineapple Tapioca Pudding. Soak one cup tapioca over night in plenty of water. In the morning drain off the water and add one can shredded pineapple, two cups sugar, juice of three lemons, one-half cup water, one-half teaspoon cream of tartar. Cook until clear and thick, stirring all the time; take from the fire and add the stiffly beaten whites of three eggs. Serve with whipped cream.

Delle N. Scott.

Snow Pyramid. Beat stiff the whites of six eggs; add a small teacupful of currant jelly; beat all together again. Fill half full of cream as many saucers as you have guests, dropping in the center of each saucer a tablespoonful of the beaten eggs and jelly in the shape of a pyramid.

Mrs. Hattie Dutton.

Prune Pudding. Two cups prunes boiled soft and thick; remove pits and chop fine; stir in a scant cup of sugar, whites of eight eggs beaten stiff; bake light brown. Serve with sweetened whipped cream.

Mrs. Lois Goodwin.

Rolled Pudding. One pint of flour, two small teaspoons baking powder, a little salt, sweet milk to make it soft enough to handle; roll thin, spread over it fresh cranberries; roll up like jelly roll; steam one hour. Serve with lemon sauce.

Mrs. Belle Freed.

Raisin Puff. One egg, one tablespoon sugar, one-half cup milk, one-fourth cup butter, one-half cup raisins, one cup flour, one and one-half teaspoons baking powder. Put into six cups and steam one-half hour. SAUCE: One cup sugar, one-half cup butter, one cup boiling water, one teaspoon flour, one-half teaspoon lemon,

Mrs. Gertrude Jones.

Suet Pudding. One cup chopped suet, one cup molasses, one cup chopped raisins, two cups flour, two teaspoons soda dissolved in the molasses; add ginger, cinnamon and cloves. Steam two hours.

Mary Redfield.

Tapioca and Coconut Pudding. Soak three tablespoons tapioca in one cup water over night. In the morning put tapioca in one quart milk and cook until soft. Beat the yolks of four eggs and one cup sugar together. Add three tablespoons coconut and stir into the milk; cook a little longer and turn into a dish. Beat the whites of the eggs with three tablespoons sugar; place on top and brown in the oven. Serve cold.

Mrs. Freed Smith.

CAKES

"A crown will not cure the headache, nor golden slippers
gouty feet."

Sunshine Cake. Yolks of six eggs, whites of six eggs, one cup of flour, one cup of sugar, one teaspoon cream tartar, one teaspoon lemon extract. Beat whites partially and add cream tartar; continue to beat them until almost dry, then add sugar and yolks until lemon colored. Add flour gradually and lastly the extract. Bake in moderate oven 45 minutes. Mary Massure Poage.

Snow Cake. One-half teacup butter, one cup sugar, one and one-half cup sweet milk, whites of four eggs, one teaspoon baking powder. Mrs. Mahoney.

Chocolate Loaf Cake. One good cup of butter, two cups of sugar, three and one-fourth cups flour, five eggs, leaving out two of the whites for icing, one small cup of milk, one and one-half teaspoon of baking powder. Bake in a dripping pan and leave it in until used, as it is too light and soft to be removed. CHOCOLATE FOR FILLING: To the whites of two eggs beaten to a froth add sufficient powdered sugar and grated chocolate to make light and two teaspoons of vanilla. Ice cake while hot. Bertha Davis.

Coffee Cake. Two cups brown sugar, one cup butter, one cup molasses, one cup strong coffee, four eggs, one teaspoon saleratus, two teaspoons cinnamon, two teaspoons cloves, one teaspoon grated nutmeg, one pound of raisins, one pound of currants and eleven cups of flour. Mrs. Susie Carl Stone.

White Layer Cake. One cup of butter, two cups sugar, two and one-half cups flour, one-half cup sweet milk, whites of eight eggs, two tablespoons baking powder. Mrs. Susie Carl Stone.

Silver Cake. Two cups sugar, one-half cup butter, three-fourths cup sweet milk, three cups flour, two teaspoons Royal baking powder, whites of eight eggs; flavor with lemon.

Mrs. Squaires.

Devil's Food Cake. Cream one-fourth cup butter, add one cup sugar and cream until very light; beat in two whole eggs, one teaspoon soda in half cup thick sour milk, one-half teaspoon baking powder in one and one-quarter cups of flour; grate one-fourth cake Baker's chocolate in cup and add enough boiling water to make cup half full, and add to the cake the last thing. Flavor with vanilla. Mrs. Squaires.

Iceing for Cake. Mix powdered sugar with cream or white of egg, quite stiff and flavor with vanilla. Mrs. Cora Leeper.

Yellow Lady's Cake. One and a half cups of flour, one of sugar, half cup of butter, half cup sweet milk, teaspoon of soda, two teaspoons cream of tartar; yolks of four eggs, teaspoon vanilla.

Mrs. Mattie Leeper.

Jersey Lily Cake. One cup sugar, one-half cup butter, two level cups flour, one cup milk, whites of four or two whole eggs, three teaspoons of baking powder; flavor with vanilla.

Edith Peppard.

Caramel Filling. One cup of brown sugar, one-half cup butter, one-half cup cream or milk; boil until thick.

Mrs. Squaires.

Cream Cake. One cup sugar, two eggs, two-thirds cup cream, one and two-thirds cups flour, one-half teaspoon salt, one and one-half teaspoons baking powder; flavoring.

Mrs. Jones.

Delicate Cake. Cream well two cups sugar and two-thirds cup butter; sift two teaspoons baking powder into three cups flour and add alternately with one cup sweet milk to the cream; stir the well beaten whites of seven eggs into the mixture; flavor and bake almost an hour in slow oven.

Edith Curtis.

Cream Puffs. Put one-half pint hot water and two-thirds cup butter over the fire; when boiling stir into it one and one-half cups flour; continue stirring until smooth and mixture leaves sides of pan. When cool, stir into it five eggs, beat until it becomes a smooth paste; drop on warm buttered tins in small lumps; bake thirty minutes. When cool fill with whipped cream or any good cream filling.

Miss Della Rust.

Hickorynut Cake. Two cups of sugar, two-thirds cup butter, three and one-half cups flour, whites of four eggs well beaten, three teaspoons of baking powder, one cup of sweet milk, one and one-half pints of sliced or chopped hickorynuts.

Mrs. Perry.

Devil's Food. Cream one-fourth cup butter, add one cup sugar beat in two whole eggs, one teaspoon soda in half cup thick sour milk, one-half teaspoon baking powder in one and a quarter cups of flour, break one-fourth Baker's chocolate in cup and add enough boiling water to make cup half full and add to cake the last thing.

Myrtle Diddy.

Imperial Cake One pound flour, one-half pound butter, three-fourths pound sugar, four eggs, one-half pound currants, one-half teaspoon soda dissolved in hot water, one-half lemon grated rind and juice, one tea-spoon cinnamon; drop from a spoon upon well buttered paper lining or baking pan; bake quickly.

Mrs. Susie Tice.

French Layer Cake. Two cups sugar, one cup butter, yolks of four well beaten eggs, one cup sweet milk, three cups flour, two teaspoons baking powder, and lastly well beaten whites of four eggs; divide the cake into three layers. Into one layer mix one-half teacup each chopped raisins and currants, one-half teaspoon each cinnamon and nutmeg; into second layer stir a teaspoon vanilla and four teaspoons chocolate; and one layer flavor with lemon. When baked put the chocolate layer at bottom, fruit layer in middle and white one on top. Put together with chocolate or frosting.

Anna Moorman.

Devil's Food. One-third cake chocolate, one-half cup cold water, yolks of two eggs, boil until thick; pour over one cup sugar and add one-half cup boiling water and one-half teaspoon soda; let cool, then add one and one-half cups flour, one-half teaspoon vanilla and the well beaten whites of eggs; bake in layers. **FILLING:** One-half cup sugar, one-tablespoon flour, one heaping tablespoon chocolate, one-half cup water, one-half teaspoon vanilla. Boil to a thick paste and pour over two-thirds cup English walnut meats. White icing.

Iris E. Kendrick.

Caramel Cake. Beat one cup of butter to a cream, add gradually one and one-half cups sugar, the yolks of two eggs and one cup water; add two cups flour and beat for five minutes, then add three teaspoons caramel, one teaspoon vanilla and another half cup flour with two teaspoons baking powder sifted in; beat again and stir in carefully the beaten whites of two eggs, bake in two layers. **FILLING:** One cup sugar, one-half cup water, stir until sugar is dissolved; then boil without stirring until syrup will spin a thread; stir gradually over the beaten whites of two eggs; beat until cool, then add one teaspoon vanilla and two teaspoons caramel syrup; spread between layers and on top. Caramel syrup: one-half cup sugar placed in sauce pan over fire, stir constantly until it melts and throws off intense smoke, it really must burn. Remove from fire and add one-half cup boiling water, stir rapidly for a few minutes.

Mrs. Gertrude Jones.

Chocolate Cake. Yolk one egg, one-half cup sweet milk, scant cup grated chocolate, two tablespoons sugar, one teaspoon vanilla; boil until thick like cream; when cool stir into a batter made of one cup sugar, one-half cup butter, one-half cup sour milk, two cups flour, one teaspoon soda, two eggs; put together with boiled frosting.

Mrs. Winnie Brown.

Fruit Cake WITHOUT EGGS. One and one-half cups brown sugar, four tablespoons butter, one cup sour milk, one cup raisins, one-half cup hickory nuts, one-half cup citron, one teaspoon each of cinnamon, cloves and nutmeg, one teaspoon soda, two and one-half cups flour; bake one hour.

Mrs. Winnie Brown.

Devil Cake. CUSTARD PART: A cupful of grated chocolate; a cupful of brown sugar, one-half cupful of sweet milk, the yolk of one egg, a teaspoon of vanilla. Stir all together in a granite or porcelain saucepan, cook slowly and set away to cool.

CAKE PART: A cupful of brown sugar, one-half cup butter, two cups flour, one-half cup sweet milk, two eggs. Cream the butter, sugar and yolks of eggs; add milk, sifted flour and whites of eggs beaten stiff; beat all together and then stir in the custard. Lastly add a teaspoonful of soda dissolved in a little warm water. This makes a large loaf that keeps indefinitely and is worth all the trouble of making. A more attractive cake, however, is made by baking the batter in jelly tins and putting it together with the filling named below. The contrast of black cake and snowy filling is beautiful. Very few layer cakes keep more than a few days, but this one is improved by being made a week at least before it is needed.

FILLING: One cup brown sugar, one cup white sugar, one cup water, one tablespoon vinegar. Boil until thick like candy and stir in the beaten whites of two eggs and a quarter of a pound of marshmallows. Boil up again and place it on the cake, letting each layer of filling cool before putting the cake on top of it, or use a collar of stiff white paper to keep the filling from running out. White sugar may be used throughout this recipe if preferred.

Mrs. Belle Freed.

Spice Cake. One-half cup butter, one cup brown sugar, one and one-half cups molasses, one-half cup strong coffee, two and a quarter cups flour, two eggs; one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg.

Mrs. Belle Freed.

Devil's Food. Two cups sugar, one-half cup butter, one-half cup buttermilk, one-half cup boiling water, two eggs, one-third cake Baker's chocolate, one teaspoon soda; pour the boiling water over the grated chocolate and soda, stir until thoroughly dissolved; flour to make stiff batter; flavor with vanilla. FILLING: Whites of four eggs beaten stiff, add four tablespoons sugar; beat until smooth; boil one cup sugar with one-fourth cup water, five or six minutes; pour into whites of eggs stirring briskly; flavor to taste.

Mrs. J. M. Pierce.

Nut Cake. One cup butter and two cups granulated sugar beaten to a cream; one cup cold water, three and one-half cups flour, one heaping cup of nuts chopped and dredged with flour, two-eight teaspoons baking powder, one teaspoon vanilla, whites of six eggs. After whipping the butter, sugar and water together, add all the flour but one-half cup, (reserved for the baking powder;) next add nuts, then beaten eggs, and last baking powder and vanilla; ice while warm with a heavy frosting.

Mrs. West.

Angel Food Cake. Whites of nine large, fresh eggs or ten small ones, one and one-fourth cups of sifted granulated sugar, one cup sifted flour, one-half teaspoon cream of tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times measure and set aside one cup; then sift and measure one and one-fourth cups granulated sugar; beat whites of eggs about half, add cream of tartar and beat until very, very stiff; stir in sugar, then flour very lightly. Put in pan and in a moderate oven at once; will bake in thirty-five to fifty minutes. Mrs. West.

Hickorynut or Walnut Cake. Two cups sugar creamed with one-half cup butter, three eggs, two-thirds cups sweet milk, three cups sifted flour, one heaping teaspoon baking powder sifted through the flour, one cup hickory or walnut meats chopped a little. Fill the cakepan with a layer of cake, then a layer of raisins, then strew over these a handful of nuts and so on until the pan is two-thirds full; bake in a steady oven. Mrs. Armstrong.

Ice Cream Cake. Two cups sugar, one cup milk, one scant cup butter, three cups flour, two teaspoons baking powder, whites of five eggs; flavor to taste; bake in layers. Pour one-half pint boiling water on four cups sugar, boil until clear and candied; pour hot on beaten whites of four eggs, beat to a stiff cream; while hot put in one teaspoon citric acid; flavor as desired.

Mrs. Hattie Dutton.

Hickorynut Cake. Four eggs, two cups sugar, two-thirds cup butter, two and one-half cups flour, two teaspoons baking powder, one cup milk; bake in layers. **FILLING:** Two eggs, one cup sugar, two teaspoons cornstarch, one cup chopped hickorynut meats, one pint milk; beat egg, sugar and corn starch together and stir into the pint of milk while boiling hot. Cook as thick as custard; spread between layers of cake when cold.

Mrs. Winnie Brown.

Cream Fruit Cake. **CREAM:** Yolk of one egg, one teaspoon vanilla, one cup grated chocolate, two and one-half tablespoons sugar; boil until thick like cream; when cool stir into a cake batter made of one cup sugar, one-half cup butter beaten to a cream, one-half cup sweet milk, two cups flour, two eggs, two heaping teaspoons baking powder, one cup chopped raisins, one-fourth pound citron sliced; bake in two flat tins 5x10 inches; put boiled frosting between layers and on top.

Mrs. Lena Diddy.

Jelly Roll. Beat three eggs, add one cup sugar, two tablespoons water, one cup flour and two teaspoons baking powder; stir all together and bake in a long pan. Spread with jelly or jam and roll while hot.

Miss Della Rust.

Marsh Mallow Cake. One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, whites four eggs, two teaspoons baking powder; bake in two layers. **MARSH MALLOW:** Two tablespoons Cox's gelatine soaked in seven tablespoons water two hours; strain thin, add one pound confectioner's sugar; set on the stove until thoroughly warm, but must not boil, then add one teaspoon vanilla; beat for one-half hour. Mould jelly in tins size of a cake; set on ice to harden; do not put together until thoroughly cold.

Mrs. Hattie Dutton.

Hickory Nut Cake. Two cups sugar, two-thirds cup butter, three and one-half cups flour, one cup sweet milk, whites of five eggs well beaten, three tablespoons baking powder, one and one-half pint chopped hickorynut meats.

Miss Mary L. Redfield.

Lemon Filling for Cake. Grated rind and juice of one large lemon or two small ones, yolks of five eggs, butter size of an egg, one tablespoon of hot water, one cup sugar; place in double boiler and cook until thick. Is also very good for tarts.

Mrs. Nettie Simcoke.

Cream Cake. Four eggs, two cups sugar, one cup sweet cream; two heaping cups flour, one teaspoon soda, two teaspoons cream of tartar in flour before sifting; add whites of eggs just before flavoring and stir quickly without beating.

Mrs. Mary Armstrong.

Silver Cake. Two cups sugar, one-half cup butter, three cups flour, whites of eight eggs, three-fourths cup sweet milk, one teaspoon cream of tartar, one-half teaspoon soda.

Miss Inez Wilcox.

Cornstarch Cake. One cup butter, two cups sugar, one cup sweet milk, two cups flour, one-half cup cornstarch, whites of five eggs beaten stiff, two teaspoons cream of tartar, one teaspoon soda; flavor to taste and bake in gem pans.

Mrs. Mary Armstrong.

Spice Cake. One egg, one cup sugar, one-half cup butter, one teaspoon each ground cloves, cinnamon, allspice, one-half grated nutmeg, one teaspoon soda dissolved in a cup of sour milk, flour enough to make rather thick batter. Bake in layers using caramel filling.

Mrs. Will Simcoke.

Orange Cake. Beat the yolks of five eggs and whites of two eggs with two cups white sugar; add one-half cup cold water and the grated rind and juice of one orange. Then stir in gradually two and one-half cups finely sifted flour and one heaping teaspoon baking powder; bake in three layers. Place between each layer and on top an icing made from beaten whites of three eggs, a pound of pulverized sugar, the grated rind and juice of one orange and lastly one-half teaspoon vinegar.

Mrs. Hattie Bandy.

White Cake. One-half cup milk, one-half cup butter, one cup sugar, two cups flour, whites of four eggs, two teaspoons baking powder. Bake in three layers.

White Layer Cake. One cup sugar, one-half cup butter, three-fourths cup cold water, whites of four eggs, two cups flour sifted with two teaspoons baking powder. Mrs. Mamie L. Winter.

Ginger Bread. One cup sugar, one cup sorghum, one cup sour cream, one-half cup melted butter, three eggs, one teaspoon soda, four cups flour, tablespoon ginger. Mrs. Mamie L. Winter.

One Egg Cake. One cup sugar, one-half cup butter, one egg, one-half cup milk, one teaspoon baking powder.

Mrs. Mary Spillers.

White Layer Cake. Two cups sugar, one-half cup butter, one cup milk, three and one-half cups flour, two teaspoons baking powder, one teaspoon lemon and vanilla, white of seven eggs.

Mrs. Pansy Spillers.

Angel Food. One and one-half cups sugar, one cup flour, two-thirds teaspoon cream of tartar; sift together four times. Beat very light and dry the whites of twelve eggs and add the above mixture by degrees. Stir slowly; bake one hour. Della Rust.

Ginger Sponge Cake. Two-thirds cup molasses, one-half cup butter, one-half cup sweet milk, two cups flour, two eggs, two teaspoons ginger, one teaspoon soda.

Mrs. Belle Perry.

Coffee Cake. One and one-half cups sugar, one-half cup butter, four eggs, three-fourths cup coffee, two cups flour, one square of chocolate, one teaspoon baking powder, one teaspoon cloves, one tablespoon cinnamon flavoring.

Mrs. Mary Spillers.

Marjorie's Cake. One cup sugar, three-fourths cup butter, one and one-half cup flour, three eggs, three-fourths cup blackberry jam, one teaspoon of cinnamon and nutmeg, three tablespoons buttermilk, one even teaspoon soda. Bake in three layers and place boiled frosting between.

Mrs. Hattie Bandy.

Chocolate Layer Cake. Beat one-half cup butter to a cream and add gradually one cup sugar. When this is light beat in one-half cup milk, a little at a time, and one teaspoon vanilla. Beat the whites of six eggs to a stiff froth, mix one-half teaspoon baking powder with two scant cups of sifted flour; stir the flour and whites of eggs alternately into the mixture. Have three deep buttered pans and spread two-thirds of the mixture in two of them. In the remaining batter stir one ounce melted chocolate and spread onto the third pan; bake about twenty minutes. Put a layer of white cake on a large plate and spread with white icing. Put on the dark layer and spread this also with white icing; on this put on the third layer and spread this with chocolate.

ICEING: Two cups sugar, one cup water; boil until it threads; pour the hot syrup slowly into the well beaten whites of two eggs and continue to beat until it is thick. Put one square melted chocolate in one-third of this.

Ida L. Curtis.

Scripture Cake. One cup Judges 5:25; three cups I Kings 4:22; three cups Jeremiah 6:20; two cups I Samuel 30:12; one cup Genesis 43:11; one-half cup Genesis 24:17, 6 Isaiah 10:14; one teaspoon Genesis 43:11; one teaspoon Leviticus 23:17; pinch of Leviticus 2:13; Genesis to taste 43:11; one-half cup fruit juice. Follow Solomon's advice for making good boys and you will have a good cake.

Della Rust.

COOKIES AND DOUGHNUTS

"She stood at the table with sugar and spice,
And raisins and currants and everything nice;
And cut little round things as fast as she could,
And baked them, and they were cookies—and good."

Flargerquets. Whites of two eggs well beaten, one teaspoon vanilla, one cup powdered sugar, one cup of chopped nuts (not fine.) Spread over wafers and bake in a slow oven till light brown.

Mary Massure Poage.

Doughnuts. One cup sugar, two tablespoons melted butter, one cup sour milk, one teaspoon soda dissolved in milk, two eggs. Flour enough to mix soft.

Mrs. Mary Massure Poage.

Ginger Snaps. One and one-half cups molasses, one cup shortening, one teaspoon soda dissolved in boiling water; one tablespoon ginger. Mix soft and roll thin; bake in a quick oven.

Mary Massure Poage.

Pop-Overs. One egg, one cup flour, one cup milk, a pinch of salt. Bake in gem pans in very hot oven.

Mrs. Thornburg.

Doughnuts. Two eggs, one cup sugar, one-half cup sour milk, one-half cup sour cream, one teaspoon soda, two teaspoons baking powder.

Edith Peppard.

Cookies. One cup sugar, one cup sour cream, three-fourths cup butter, (or half lard will do) one egg, one scant teaspoon soda, one generous teaspoon of lemon extract, enough flour to stiffen.

Mrs. J. J. Mahoney.

Sour Milk Cookies. Two cups sugar, one and one-fourth teaspoons soda, three eggs, one-half cup sour milk, one cup butter, flour enough to roll.

Mrs. Winnie Brown.

Chocolate Biscuits. Take the long oyster crackers which are about the size of your finger and dip them one by one in a mixture of four squares of chocolate, melted, one tablespoon sugar and one-half teaspoon vanilla. After the crackers are finished, lay them on buttered paper and dry in a cool oven.

Iris E. Kendrick.

Rocks. One and one-fourth cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, one-half salt spoon salt, three-fourths teaspoon soda, one-half teaspoon cinnamon, one-fourth teaspoon cloves, one cup raisins or nutmeats, two cups flour, two cups oatmeal pressed down in cup. Take a teaspoon, dip up small lumps of mixture and place around on pans; bake a few minutes and they are ready to eat.

N. M. Simcoke.

Rocks. One and one-half cups sugar, small cup of butter, three eggs, one heaping teaspoon cinnamon, one teaspoon soda, one and one-half cup raisins, one-half pound nuts, three cups flour. Drop from teaspoon on buttered tins and bake.

Mattie Leeper.

Doughnuts. One cup sugar, two eggs, one-third cup sour cream; fill the cup with thin sour milk and one teaspoon soda. Season with nutmeg and a little salt. Flour enough to roll very soft. Fry quickly in hot lard.

Myrtle Diddy.

Doughnuts. One cup sugar, two eggs, one-half cup shortening, one teaspoon soda, one cup sour milk. Cut in rings. Have your lard hot and they will come to top when light; fry brown; sprinkle with sugar after they are done.

Susie Tice.

Doughnuts. One cup sugar, seven tablespoons melted butter, three eggs, one cup sweet milk, two teaspoons baking powder and four cups flour.

Mrs. Curtis.

Boston Cookies. One cup butter, one and one-half cup sugar, one teaspoon soda, one and one-half teaspoon hot water, three eggs, three cups flour, one-half teaspoon salt, one teaspoon cinnamon, one cup chopped nut meats, one pound chopped raisins. Cream the butter and add sugar gradually and eggs well beaten. Add soda dissolved in water and one-half of the flour mixed and sifted with salt and cinnamon. Then add nuts, fruit and flour and drop on tins one inch apart. Bake in moderate oven.

Mrs. Thornburg.

Ginger Drops. Cream one-half cup sugar and one-half cup butter; add one cup molasses, one teaspoon ginger, one-half teaspoon cloves, one teaspoon cinnamon, two teaspoons soda dissolved in one cup boiling water, two and three-fourths cups flour, two eggs beaten separately. Add whites last thing before putting in oven; bake in gem pans.

Mary Massure Poage.

Cookies. One and one-half cups granulated sugar, two-thirds cup thick sour cream, one-half cup butter, three eggs, one scant teaspoon soda if cream is quite sour, if not, use less soda, two scant teaspoons of baking powder; flavor with nutmeg or vanilla, one-half teaspoon salt; flour enough to mix soft. Mrs. Perry.

Christmas Cookies. Three and one-half pounds of flour, one and one-half pounds of sugar, three-fourths pound of butter, one-half pint water; one teaspoon soda. Excellent. Mrs. Perry.

Hermits. Three eggs beaten separately, one cup brown sugar, one-half cup butter and lard mixed, two tablespoons sour milk, one-half teaspoon soda, one-half teaspoon each cinnamon, cloves and nutmeg, one cup chopped raisins, flour to make stiffer than cake. Drop in pan in small heaps and spread thin with knife.

Delle Scott.

Sour Cream Cookies. One cup of sour cream very thick, one cup butter, two cups sugar, two eggs, one teaspoon soda, flour to roll thin; sprinkle with sugar and bake in moderate oven.

Bertha Davis.

Plain Cookies. One-half cup butter, one-fourth cup milk, one cup sugar, one egg, two cups flour, two even teaspoons baking powder flour to roll thin; cream butter and add sugar, milk and egg beaten lightly. Mix baking powder with flour; bake in quick oven.

Mary Massure Poage.

Jumbles. Three-fourths cup butter, three tablespoons milk, one and one-half cups sugar, three eggs, one teaspoon baking powder. Mix with flour to roll thin; sprinkle with granulated sugar; cut out with hole in center and bake.

Mrs. Cora Leeper.

Cookies. One cup lard, one-half cup butter; rub to a cream; add two cups sugar and two well beaten eggs, one cup of sour cream, one teaspoon soda, flour to roll soft.

Mrs. Nettie Simcoke.

Crisp Cookies. One cup butter, two cups sugar, three eggs well beaten, one teaspoon each nutmeg, soda, milk and cinnamon.

Miss Allie Lank.

Hickorynut Cookies. Two and one-half cups sugar, one cup butter, one cup sour cream, three eggs well beaten, one teaspoon soda, one cup hickorynut meats, two teaspoons vanilla; flour to roll not too stiff; bake in quick oven.

Mrs. Gertrude Jones.

Nut Cookies. Beat two eggs light; add pinch of salt, seven heaping teaspoonfuls sifted flour, one-half teaspoon baking powder, one cup brown sugar, one cup chopped walnuts; add sugar and salt and beat well, then flour and baking powder; nuts last; drop in buttered pan and bake brown.

Mrs. Belle Perry.

Ginger Snaps. Cream one cup sugar; add two eggs, one cup molasses, one heaping teaspoon soda; stir in three teaspoons ginger, one teaspoon each of cinnamon, cloves and allspice; sift one quart flour with one heaping teaspoon baking powder; mix together; roll thin, bake in quick oven.

Mrs. J. M. Pierce.

Doughnuts. Two cups sugar, one cup buttermilk, five eggs, two tablespoons melted lard, one teaspoon soda, nutmeg; flour to stiffen.

Mrs. Mattie Leeper.

Doughnuts. Two eggs, one cup sugar, one-half cup sour milk, one-half cup sour cream (if very thick, two tablespoonfuls, but make up the one-half cup with milk) one teaspoon soda, two teaspoons baking powder, flour to make a medium stiff dough; let rise from three to five hours. Cut and fry in hot lard.

Delle Scott.

Doughnuts. One and one-half cups sugar, one cup sour milk, three eggs, two tablespoons melted butter, one-half teaspoon nutmeg, one teaspoon each cinnamon, salt and soda. Fry in hot lard.

Miss Mary Redfield.

Cookies. One and one-half cups granulated sugar, one cup butter, three eggs, one-half cup thick sour cream, one-fourth grated nutmeg, two teaspoons baking powder, one scant teaspoon soda dropped on the cream before mixing to make a soft dough. Roll very thin and bake in a quick oven.

Miss Della Rust.

Cookies. One-half cup butter creamed, add one cup sugar, one-fourth cup milk, one egg, two teaspoons baking powder mixed with two cups flour; add flour enough to roll thin. Bake in quick oven.

Mrs. Lena Diddy.

Cookies. One and one-half cups sugar; one cup butter, one-half cup cream or sour milk, one egg, one-half teaspoon soda, nutmeg.

Mrs. Belle Perry.

Molasses Cream. One cup sorghum, one-half cup sugar, one-half cup butter or lard, one cup buttermilk, one level tablespoon soda, one teaspoon salt, flour to make moderately stiff; spread in a pan and bake in sheets. When done cut into squares and ice with boiled icing.

Mrs. Belle Freed.

FRUITS, JELLIES AND PICKLES

"Bring me berries or such cooling fruit,
As the kind, hospitable woods provide."

"Lakes of vinegar, clear and strong,
Where we fished for pickles all day long."

Preserved Nuts—1795. Gather the nuts at midsummer, or thereabouts, that is to say before the woody shell begins to harden under the green rind. Cut open and throw off that green rind and throw immediately as you do it, the nut in a pailful of cold water, to prevent its blackening. When all ready boil them four or five minutes, and throw the first water away because it is bitter; put fresh water which boil again and throw away as the first and repeat this operation the third or fourth time, if required to take off all the bitterness of the nuts. 2. After they have boiled in their last water, take them out and throw them in cold water for fear they should turn black still; from this water change them again into another, cold likewise, in which you are to put them one by one; as you take them from the first water press them between your fingers to purge them from all the bitter water they might still contain. 3. Now make a syrup as usual, in which you boil some lemon peels for the sake of fragrancy only, taking them all out after a few minutes of their being in, then put the nuts in their stead which you leave to boil in the syrup as long as you think proper.

NOTE. Some add a few cloves in the syrup but they should be very sparing in doing it, as this ingredient might tinge the nuts in black.

Mrs. Perry.

Salted Cherries. Take ripe cherries on stem; fill jar; put one tablespoon of salt, cider, vinegar and water, equal parts, to cover cherries. Heat rubber and top; seal tight. Mary Redfield.

Chowder. One peck of green tomatoes; lay in salt water over night; one-half pint of salt, twice as much cabbage as tomatoes and one-half pint of salt for cabbage, one-fourth peck onions, as many cucumbers as tomatoes, one-half cup of mangoes, four tablespoons white mustard seed, four tablespoons ground cinnamon, three tablespoons cloves, two tablespoons celery seed and a little horse radish; one pint of sugar for every quart of vinegar and vinegar enough to cover. Cook a little and pack in jar.

Mattie Leeper.

Oil Cucumber Pickles. Slice small cucumbers enough to fill a gallon jar; put in a layer and sprinkle with salt; continue till jar is full. Put on a weight and let stand three hours, then drain off and empty into another dish. Put in a layer of cucumbers and sprinkle with following mixture, continuing until jar is filled: one ounce black mustard seed, one ounce white mustard seed, one ounce celery seed, two onions chopped fine; add one-half pint olive oil and enough good cold vinegar to cover cucumbers.

Iris E. Kendrick.

Sour Mustard Pickles. Dissolve two-thirds cup salt and two tablespoons mustard in one quart vinegar. Pour over little cucumbers which have been carefully washed and placed in glass jars as tightly as possible; then seal.

Iris E. Kendrick.

Chow Chow. One quart small cucumbers, one quart small onions, one quart green tomatoes cut in pieces, one cauliflower picked to pieces. Soak all in weak brine twenty-four hours, then scald in same brine and drain. Make a paste of six tablespoons ground mustard, one teaspoon tumeric, two tablespoons flour, one cup brown sugar, two quarts vinegar. Cook this mixture until thick, then pour over the pickles and bottle when cool.

N. M. Simcoke.

Pickled Cherries. Tie in a bag one tablespoon of cinnamon and one-half tablespoon cloves. Make a syrup of one pint sugar and one pint vinegar. Add the spices, and when it boils drop in large firm cherries, first picking them with a needle. When tender, skim out and place in jar. Let juice boil down to the desired quantity and pour over fruit. Cover with heavy cloth and brown paper.

Edith Curtis.

To Can Grapes. Rinse them off, pull from the stem and fill your jars; make a syrup and pour over them while hot. When it is cool heat again and put over. Do this three or four times, then seal while hot.

Mrs. Perry.

Pickles. Two hundred small pickles, one-half gallon vinegar, one ounce juniper berries, one ounce celery seed, one ounce white mustard, one ounce black mustard, two pounds brown sugar, small piece of alum and onion to flavor. Soak pickles in brine over night. Heat vinegar, sugar and spices and pour over pickles.

Mrs. Thornburg.

Apple Pickles. One gallon cider vinegar, four pounds sugar, all the apples it will cover handsomely, ground cinnamon and cloves, of each one tablespoon. Pare and core the apples, tying up the spices in a cloth and putting with the apples into the vinegar and sugar and cooking until done only. Keep in jars. A good way to test if apples are done is to try with a broom straw.

Mrs. Simcoke.

Chile Sauce. Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoons salt, two of sugar, one of cinnamon, three cups vinegar. Peel tomatoes and onions; chop separately very fine; add peppers chopped with other ingredients; boil one and one-half hours. Bottle or can; stone jars are better than glass cans. May Patty.

Peach Sweet Pickles. Select large firm fruit; pare one gallon, leaving pits in. To one pint of good cider vinegar add two pints sugar. Let boil; then add fruit; cook fifteen minutes; flavor with spices. Susie Tice.

Sweet Pickles, PEARS or PEACHES. Peel the fruit and for eight pounds of fruit add one quart vinegar, four pounds sugar, two ounces stick cinnamon, two ounces cloves; boil sugar, vinegar, cinnamon and cloves five minutes; then put in the pears or peaches, a few at a time; when done enough to prick with a fork take them out and put others in. Boil the syrup down to one-half, pour over the fruit, first removing the cloves and cinnamon, and seal hot. Mrs. Cora Leeper.

Spiced Cherries. Eight pounds stoned cherries, one pint strong vinegar, four pounds sugar, one tablespoon each of cinnamon and cloves. Boil till thick. Mrs. Thornburg.

Pickled Onions. Peel small onions until they are white. Scald them in salt and water until tender, then take them up, put into wide mouthed bottles and pour over them hot spiced vinegar. When cold, cork closely, keep in a dry, dark place. A tablespoon of sweet oil may be put in the bottles before the cork. Mrs. Mahoney.

Chowder. One peck green tomatoes chopped fine; add one-half pint salt; let stand and drain while chopping the rest. Twice as much cabbage as tomatoes, one-half pint salt, one-fourth peck onions, cucumbers as many as tomatoes, one-half teacup red pepper, or use mangoes to suit taste instead; four tablespoons white mustard seed, four tablespoons ground cinnamon, two tablespoons cloves, two tablespoons celery seed, a little horse radish, one pint sugar to every gallon of vinegar, and vinegar enough to cover. Cook a little. Edith Peppard.

Green Tomato Pickles. Peel, slice and soak over night in salted water, drain in the morning and cook in the pan as many as will float on top the boiling water. Dip out and put in jar. Have your spiced vinegar ready and pour over tomatoes. Pour vinegar off for nine mornings and boil and the tenth morning pour off and put on fresh. Mrs. Mattie Leeper.

Spiced Tomatoes. For seven pounds tomatoes use three and one-half pounds sugar, one pint strong vinegar, one tablespoon whole cloves and three sticks cinnamon. Boil the tomatoes in syrup thirty-five minutes, lift out carefully and place in a jar and pour syrup over them. Mrs. Louise R. Thornburg.

Chile Sauce. Eight tomatoes, one onion, three green peppers, one cup sugar, two and one-half cups vinegar, two teaspoons salt, one teaspoon each, cinnamon, cloves and allspice; chop fine and cook twenty minutes. Mrs. J. M. Pierce.

Dressing for Boiled Beets. One teacup vinegar slightly diluted with water, one tablespoon butter, one tablespoon flour, salt and pepper. Rub the butter and flour together, add heated vinegar and pour over sliced beets. Serve hot. Ida L. Curtis.

Spiced Peaches. One quart vinegar, two quarts sugar, three sticks cinnamon, two dozen cloves. Let this come to a boil, then put in the peaches and cook until tender. Put them in a jar and pour over syrup. Mrs. Louise R. Thornburg.

Apricot Jam, after the French way, year 1795. 1. Choose such ripe apricots as are fit to eat. Peel their skin off very neatly and give them a bubble or two in boiling water, so as not to have them dissolve, however, in water, and put them a-draining. When done mash them through a sieve and let them rest a certain time to evaporate their superfluous moistness. 2. While this is doing, make a syrup with as many pounds of sugar as you have fruit and take it from the fire. When the syrup is cooled put your fruit in, which stir well with a spatula, then put all again on the fire for ten minutes in order to make the fruit take well the sugar. When the jam is well done, fine and transparent, you pot it.

Mrs. Perry.

FROZEN ICES AND ICE CREAM

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

Orange and Lemon Ices. The rind of three oranges grated and steeped a few minutes in a pint and a half of water; strain a pint of this on a pound of sugar, then add one pint of orange or lemon juice; pour in a freezer and when half frozen add the whites of four eggs, beaten to a stiff froth. Mrs. Susie Tice.

Banana Sherbet. One and one-half pint sugar, one pint water; boil, and when cold add the juice of three lemons, three mashed bananas and one quart water. Put in the freezer and when partly frozen add the whites of one or two eggs beaten stiff, and finish freezing. Delle Scott.

Ice Cream. One pint milk scalded, four large eggs beaten separately, one-half pound sugar. Beat sugar and eggs together until light. Cook till thickened; add one pint cream. When cool add one teaspoon of vanilla. Mrs. Perry.

Maple Mousse. Whip one quart of cream until quite thick; beat the yolks of three eggs in another bowl until light and add gradually one cup maple syrup. When the two are well mixed, whip them gradually into the cream. Pour the whole into a mould. Pack in ice and salt, and let stand three hours.

Iris E. Kendrick.

Pineapple Ice. One quart of sugar boiled with pint of water. Add juice of three lemons, one can grated pineapple and strain. Then add two quarts of water and partly freeze, and add well beaten whites of three eggs. Edith Peppard.

Ice Cream. One quart cream, one scant cup sugar, flavor. Heat cream in double boiler till scalding hot; melt sugar in it and when cold add flavoring; freeze. Myrtle Diddy.

Strawberry Cream. One pint cream, one pint milk, four eggs, one cup sugar, one quart strawberries. Scald milk and cream; pour over well beaten eggs and sugar. Pour back into double boiler and cook till smooth like custard. Remove hulls from berries, wash and add one cup sugar. Put through strainer and add to cream when half frozen. Mary Massure Poage.

Ice Cream. One quart of cream, one pint of milk, three-fourths cup sugar, whites of two eggs beaten and added last, flavor. This makes two quarts of ice cream. Bertha Davis.

Frozen Strawberries. Take two quarts strawberries, one pint sugar, one quart water; boil water and sugar one-half hour; add strawberries and boil fifteen minutes. Cool and freeze; add one pint whipped cream. Clara Harper.

Lemon Sherbet. One quart new milk, two cups sugar; put into the freezer and when partly frozen remove the cover and add the strained juice of four lemons and the beaten white of one egg and finish freezing. Delle Scott.

CONFECTIONERY

"Sweets to the Sweet."

Fudges. Two cups sugar, one-half cup chocolate, two-thirds cup cream. When boiling add small piece of butter. Try in cold water. When done remove from fire and beat; pour in buttered tins to cool.
Myrtle Diddy.

French Creams. Three cups granulated sugar, one cup water, one-fourth teaspoon cream tartar; boil until it will form a soft ball in water. Set in cool place till waxy on top. Add ten drops flavoring. Stir until a cream. Form in shapes with the hands.
Susie Carle Stone.

Cream Candy. Two cups sugar, one-third cup water, two tablespoons vinegar, butter size of a small egg, one tablespoon glycerine. Boil without stirring over a slow fire until it will crack when cooled in water. Pull without buttering the hands. Flavor to suit the taste. Drop the flavor in while pulling. Mrs. A. Moorman.

Popcorn Squares. Make a taffy from two cups Matchless Drip syrup, one cup light brown sugar, one tablespoon vinegar. Cook until it hardens into a ball in cold water. Stir this through freshly popped corn, press into buttered pans while warm, using plate and wooden potato masher, less than inch in thickness; use heavy plates to keep it in place. Set in cool place; use when cold; cut into squares.
May Patty.

Peanut Candy. One cup light brown sugar, one teaspoon butter, three tablespoons thin cream, one sack peanuts ground fine; cook till it makes a soft ball in cold water. Pour in dish and cut in squares.
Mrs. Hattie Bandy.

Almond Candy. Boil together two cups light brown sugar and two-thirds cup sweet milk till it will form soft ball in cold water. Remove from stove, add small lump butter, one teaspoon essence of bitter almond and stir till thick. Pour on buttered plate and set away to cool.
Edith Curtis.

Chocolate Caramels. (The Spinster's Recipe.) One pint Orleans molasses, two teacups Coffee A sugar, one-half cake Baker's chocolate, one cup rich milk. When nearly done put in one-third cup of butter. Just before taking off stir in well one teaspoon vanilla.
Belle Perry.

Cream Candy. Four cups granulated sugar, two cups water-boil till it candies in water; remove from stove and add four table; spoons glucose; bring to boil and boil one minute; remove from fire and stir two or three tablespoons at a time in small cup until it begins to get solid. Different flavors may be added to each cup; nuts and dates are also good. Mary Massure Poage.

Cocoanut Drops. To one grated cocoanut add half its weight of sugar and the white of one egg; cut to a stiff froth; mix thoroughly and drop on buttered white paper or tin sheets. Bake fifteen minutes. Susie Tice.

Cream Candy. Two cups sugar, one-half cup water, a little cream of tartar, and a little butter. Boil until it will harden in water; cool and pull. Flavor with vanilla. Edith Peppard.

Candy. Two cups sugar, one-half cup vinegar, one cup water, small piece of butter; flavor; do not stir while cooking. Pull when cool until white. Mrs. Bertha Davis.

Cocoanut Fudge. Two teacups white sugar, one-half teacup sweet cream, butter size walnut; boil until it makes a soft ball in cold water, then stir in as much cocoanut as you like. Beat and turn in buttered plate. Mrs. Cora Leeper.

Sugared Walnuts. Boil one cup sugar and one-half cup water until it spins a fine thread (a little more than for frosting;) remove from the fire and stir in one cup walnut meats; stir until all are coated with the sugar and are white. Delle Scott.

Sugared Walnuts. Boil one cup sugar and one-half cup water until it threads and drop in the walnuts. Mrs. Winnie Brown.

Penochi. Two cups sugar, one cup milk, one tablespoon butter; boil until it makes a soft ball in water; flavor with vanilla; turn in one cup English walnuts; cool in buttered dish. Mrs. Hattie Bandy.

Boston Cream Candy. One and one-half cups granulated sugar, one-half teaspoon cream of tartar. Boil until it hardens when tried in cold water; then cool and pull white. Mrs. Marie L. Winter.

Chocolate Cream. One cup granulated sugar, one-half teaspoon fresh cream of tartar, one-half cup water; boil three minutes, then pour into deep dish and beat until it creams. Form into moulds and dip into melted chocolate. Mrs. Mamie L. Winter.

Fondant. Two cups granulated sugar, one cup water, one-third teaspoon cream of tartar; flavor to taste and cook until it will roll into a soft ball when dropped in cold water, then beat until cold; pour on a buttered plate. (1) Cut fondant into squares and press half an English walnut into each square. (2) One pound dates; remove stones and fill cavities with fondant. Clara Harper.

MISCELLANEOUS

Macaroni and Cheese. Break macaroni in small pieces; pour over it warm water and let it stand on back of stove a half hour; pour off water, cover with milk; let come to a boil. Put layer of macaroni in greased pudding dish, sprinkle with salt and small pieces of butter and cover with very generous layer of cheese; alternate the layers of macaroni and cheese, with a layer of cheese on top. Then pour on milk enough to thoroughly moisten, and bake an hour.

Mary Redfield.

Venetian Egg. No. 1—Ten cent can condensed tomato soup; grind one-half pound good cheese; put together to dissolve.

No. 2—Beat together three eggs and one pint warm milk.

Heat first mixture, turn into second and season highly with salt, pepper, paparica; grate in part of an onion. Spread on crackers and serve.

Mrs. Lucy King.

Omelettes. Three eggs, three tablespoons milk for each egg; beat separately. Put milk, salt and pepper in yellows; dip the beaten whites in slowly. Put in well buttered skillet and cook slowly, or bake in oven. Turn out in hot plate; surround with white sauce.

To Preserve Eggs. One part liquid gloss to eighteen of water. Put eggs in and keep well covered.

Waffles. Beat three eggs; mix well one quart of sifted flour with three teaspoons baking powder; rub one-half cup butter in the flour and then add the eggs. Use milk enough to make a batter which will pour in the waffle iron.

Edith Peppard.

Crystal Apples. Pare twelve good eating apples and boil in a quart of water with a pint of white sugar until clear through, taking care not to break them; take from the syrup and place in a dish; boil syrup until it is thick, then pour over the apples. When very cold eat with rich cream.

Mrs. Simcoke.

Baking Powder. Sixteen ounces best cream of tartar, seven ounces bicarbonate soda, one cup cornstarch, one or two cups flour; sift six or seven times.

Mrs. Perry.

Baked Apples. Core or cut in halves nice tart apples; put a small piece of butter on each piece; sprinkle sugar them; put a little water in the pan you bake them in and sprinkle sugar over them. When done make an icing of whites of two eggs; sweeten; spread over the apples and brown in oven. Eaten with cream.

Mrs. Perry.

Welch Rarebit. One-half pound cheese, two eggs, a speck of cayenne, one teaspoon mustard, one-half cup cream. Break the cheese in small pieces and put it and the other ingredients into a bright saucepan over boiling water; stir until the cheese melts. Serve immediately on crisp slices of toast. Ida L. Curtis.

Custard Chocolate. No. 1—One pint milk, one and one-half teaspoon cocoa; heat together. No. 2—One tablespoon flour, one-eighth cup sugar, one egg; mix; thin with little milk. Put No. 2 in heated mixture No. 1 and just let it come to boiling point; flavor with vanilla. Custard made same way using chocolate or cocoa-nut.

Batter Cakes. One pint sour milk, two eggs beaten separately, two tablespoons butter or lard, one teaspoon soda, a little salt. May Patty.

Sweet Milk Griddle Cakes. Two and one-half cups flour, two and one-fourth cups milk, one-half teaspoon salt, two teaspoons baking powder, two tablespoons butter. Drop by spoonfuls on hot greased griddle. Mary Massure Poage.



cucumbers pickles

11 lbs - salt

1 " - allspice

TX715.2

M53

C664x

1906





Clippings from My Cook Book

BY LOUISE BENNETT WEAVER

FALL PICKLING RECIPES.

Rummage Pickles.

One quart green tomatoes.
Two cups red tomatoes.
One cup chopped green pepper.
Two cups chopped celery.
One cup chopped onions.
One cup chopped sweet red peppers.
One cup chopped cabbage.
One cup chopped ripe cucumber.
One-half cup salt.

Wash the green tomatoes and remove the blossom ends. Chop the tomatoes and add all the rest of the vegetables, which have been chopped. Add the salt and let stand over night. In the morning pour into a strainer and let drain for one hour. Add the Spice Mixture and cook.

Spice Mixture.

One teaspoon mustard.
One-half teaspoon white pepper.
One teaspoon mustard seed.
Two cups dark brown sugar.
Four cups vinegar.

Add all the above ingredients to the drained vegetables. Cook gently for one hour until the pickle mixture thickens. Pour, while hot, into hot sterilized jars and seal at once.

Pepper Hash.

Three cups chopped green peppers.
Three cups chopped red peppers.
Two cups chopped onions.

Cover with boiling water and let stand for five minutes. Drain and add the Vinegar Mixture.

Vinegar Mixture.

Two cups vinegar.
One-half cup salt.
One cup chopped celery.
One and one-half cups sugar.

Add the above ingredients to the drained vegetables. Cook quickly for fifteen minutes. Stir frequently during the cooking. Pour into hot sterilized jars. Seal at once.

Mustard Pickles.

One small head cauliflower.
Two cups chopped celery.
One quart sour cucumber pickles.
One quart sliced green tomatoes.
Two cups small peeled white onions.
One cup shredded green pepper.
One cup salt.

Sprinkle the salt between the layers of the vegetables and let stand over night. In the morning drain well and combine with the Spiced Mixture.

Spiced Mixture.

One-third cup dry mustard.
One tablespoon tumeric.
Two tablespoons mustard seed.
Three cups sugar.
One cup flour.
Two quarts vinegar (eight cups).

Mix the dry ingredients carefully, add a small amount of vinegar and stir well until a smooth paste forms. Add the rest of the vinegar and cook gently until the mixture thickens. Add all the vegetables and cook slowly for ten minutes. Stir frequently as the thickened mixture will burn easily.

Corn Relish.

Twelve cups cooked corn, cut from the ear.
Three cups chopped cabbage.
Two cups chopped corn.
Two cups chopped onion.
Two cups chopped green pepper.
One cup chopped celery.
One cup chopped cucumbers.
Four tablespoons salt.
Two tablespoons mustard seed.
Two tablespoons celery seed.
One and one-half cups dark brown sugar.

Six cups vinegar.

Mix all the ingredients and cook for fifty minutes. Stir frequently during the cooking. Pour into hot sterilized jars and seal at once.