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BREAD, ROLLS, ETC.

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WHITE BREAD—1 1-2 cups water or milk, 1 tablespoon sugar, 1 tablespoon salt, 1 yeast cake, flour, approximately 3 quarts. —M. R. S.

GRAHAM BREAD—4 cups boiling water, 1 tablespoon salt, 1 tablespoon shortening, 1 1-2 cups molasses, 1 yeast cake, 8 cups white flour, 6 cups graham flour. Mix and spoon it out into pans. It makes 2 loaves and 1 dozen muffins; bake 1 hour —Mrs. Fred L. Smith

MOTHER LEWIS OATMEAL BREAD—2 1-2 cups rolled oats, 5 cups boiling water, 1-2 cup sugar, 1-2 cup molasses, 1 teaspoon salt, 1 yeast cake, flour. Scald rolled oats with hot water; when cool add other things and flour enough well; let rise over night and bake in 4 loaves. —Mrs. M. P. Lewis

OATMEAL BREAD—2 cups boiling water, 1-2 cup molasses, 1-2 tablespoon salt, 1 tablespoon butter, 1-2 yeast cake, dissolved in 1-2 cup lukewarm water, 1 cup Quaker oats, or 1-2 pint, 4 1-2 cups white flour, or 1 quart. Add boiling water to oatmeal and cool till lukewarm, then add molasses, butter, salt, yeast and flour. Let rise, beat well, put in bread pan, let rise again, bake as white bread. —Mrs. Crowell

HOT CROSS BUNS—Pour 1 cup scalded milk over 1-4 cup sugar, 2 tablespoons butter, 1-2 teaspoon salt; when cool add 1-2 or 1 yeast cake, mixed with 1-4 cup water, 1 egg well beaten, 3 1-2 cups flour mixed with 3-4 teaspoon cinnamon; beat well and add 1-4 cup raisins or currants; let rise over night, shape in form of large biscuit, let rise again until double in size; bake 15 or 20 minutes. —Mrs. B. B. Tatler

SWISS BUNS—1 egg, 2 teaspoons sugar, 1 of butter, creamed together; sift 2 teaspoons cream tartar with 2 cups flour and stir 1 level teaspoon soda in 1 cup sweet milk, add little salt, mix, using enough extra flour to mold into long buns shaped with the hand. Do not crowd in pan, bake in quick oven. —Mrs. Ida Dudley

SEAFOAM ROLLS—Scald 1 pint milk and add 1 tablespoon sugar, 1-2 teaspoon salt and butter size of a walnut, when lukewarm add 1-2 yeast cake and 3 cups bread flour. Beat thoroughly and set to rise 3 hours; then add flour enough to knead; let rise again and shape into rolls, when light bake about 30 minutes. If wanted for supper mix at 10.30 a. m. and mold at 4 p. m. —Miss Alice Lewis

SQUASH BISCUIT—1 pint sifted squash, 2-3 cup butter, creamed, 1 scant teaspoon salt, 1 cup sugar, 1 teaspoon soda, mixed with the squash, 1 yeast cake dissolved in 2-2 cup sweet, warm milk. Flour to mold. Makes 3 dozen. —Miss Alice Lewis

POPOVERS THAT WILL POP—1 cup milk, 1 beaten egg, stir in 1 cup flour, pinch of salt, but no baking powder; bake quickly in hot gem pans. —Mrs. Dudley

NUT BREAD—1 egg, 1-2 cup sugar, 1-4 cup cream, 3-4 cup milk, 2 cups flour, before sifting. Sift flour with 2 teaspoons baking powder, add 1 cup peanut or walnut meats, put through food grinder; beat well, pour in well buttered pan, let rise 25 minutes and bake. —Mrs. Crowell

NUT BREAD—1 1-2 cups chopped walnuts, 3 cups flour, 1 cup graham flour, 1 egg, 1 3-4 cups milk, 1-2 cup sugar, 1 teaspoon salt, 4 teaspoons baking powder; let rise 1-2 hour, bake in slow oven. —Mrs. M. P. Lewis

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BREAD, ROLLS, ETC.—CONTINUED

GRAHAM MEAL BREAD—2 cups graham meal, 1 cup bread flour, 1 teaspoon soda, dissolved in a little milk, 3-4 cup molasses, 1 3-4 cups sour milk or 1 1-4 cup sweet milk, salt.

—W. J. Whitney

SOUR MILK BREAD—2 cups sour milk, 2-3 cup molasses, 1 teaspoon soda. Sift together 1 cup corn meal, 1 cup graham flour, 1 cup white flour, 1 teaspoon salt, 1 teaspoon baking powder. Add dry ingredients to sour milk, molasses and soda; bake 1 hour in moderate oven.

—Mrs. Carl Thompson

BOSTON BROWN BREAD—1 cup rye meal, 1 cup corn meal, 1 cup graham flour, 3-4 tablespoon soda, 1 teaspoon salt, 3-4 cup molasses, 2 cups sour milk, 1 3-4 cups sweet milk or water. Steam 3 hours.

—M. R. S.

TRINITY BREAD—1 cup rye flour, 1 cup graham flour, 1 cup whole wheat flour, 1-2 cup molasses, 1 teaspoon soda, pinch salt, 1 1-2 cups sweet milk. Bake slowly in moderate oven.

—D. P. L.

BAKING POWDER BISCUIT. 2 cups flour, 2 tablespoons shortening, 2 heaping teaspoons baking powder, liquid to make fairly stiff dough, bake in hot oven

BAKING POWDER BISCUIT VARIATIONS.

1 **IRISH BREAD**—B. P. B. add 1-2 teaspoon sugar, 1-3 cup raisins; bake in frying pan.

2 **CHEESE BISCUITS**—B. P. B., add 1-2 cup cheese mixed in.

3 **SCONES**—B. P. B., add 1 tablespoon butter, 1 egg, cut in diamond shape, brush with egg white, paprika and 2 teaspoons sugar and bake.

4 **PINWHEEL BISCUIT**—B. P. B. rolled 1-3 in. thick and melted butter, 1 tablespoon sugar, 1-4 teaspoon cinnamon, 1-4 cup raisins; roll like jelly roll and cut in slices; bake in hot oven.

—M. R. S.

HOT MOLASSES CAKE—1-2 cup molasses, 1-4 cup fat, 1-2 cup sour milk, 1 teaspoon cinnamon, 1-2 cup sugar, 1 egg, 1 1-2 cups flour, 1 teaspoon soda. Sift soda and cinnamon with flour. Mix the moist ingredients, add the sugar and egg well beaten, melt the fat and add it last; bake in a sheet in a medium oven.

—D. P. L.

SOUR MILK GINGERBREAD—1 cup molasses, 1 cup sour milk, 1 egg, 2 cups flour, 2 teaspoons ginger, 1 teaspoon cinnamon, 2 teaspoons soda, 1-2 teaspoon salt.

—M. R. S.

CORN CAKE—1 egg, 1 tablespoon sugar, butter or lard size of walnut, 1-2 cup milk, 1-2 cup flour, 1-2 cup Indian meal, 1 1-2 teaspoons baking powder, salt

—Miss Warren

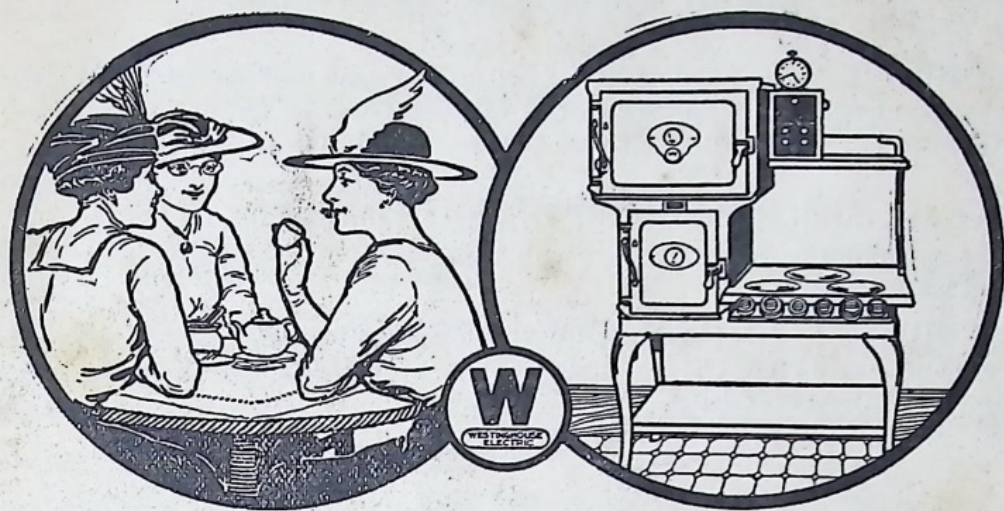
MUFFINS—2 cups flour, 1-2 wheat plus any substitute, 4 teaspoons baking powder, 2 tablespoons molasses, 1-2 teaspoon salt, 1 egg, 2 tablespoons melted fat. Makes 12 muffins.

—M. R. S.

QUAKER MUFFINS—1 cup scalded milk, 2-3 cup rolled oats, 3 teaspoons sugar, 1-2 teaspoon salt, 2 teaspoons butter, 1 1-2 cups flour, 4 teaspoons baking powder, 1 egg, well beaten; pour milk over rolled oats and let cool 5 minutes, then add other ingredients; bake in gem pans.

—Mrs. C. H. Staples

OLD ENGLISH BUN RECIPE—Into your mixing bowl sift 2 cups of flour, 2 teaspoons dry yeast powder, 1 cup sugar, a little salt and 1-2 teaspoon nutmeg, add 1 tablespoon butter and 1 tablespoon lard, rub lard and butter into flour with hands, not quite a cup of raisins put through meat chopper, sprinkle with flour, now beat 1 egg in tea cup, then fill the cup with milk, mix and bake in moderate oven, sprinkle with sugar and bake in gem pans—Grace Priest



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BREAD, ROLLS, ETC.—CONTINUED

RICE MUFFINS—1 cup boiled rice, 1 cup milk, 2 eggs well beaten, 5 tablespoons melted butter, 1-2 teaspoon salt, 1 tablespoon sugar, 3 teaspoons baking powder, sifted with 1 1-2 cups flour. This batter is soft and will drop from the spoon. Drop into hot muffin tins.

—Mrs. Otterson

SARATOGA CORN MUFFINS—2 cups flour, 1-2 cup corn meal, 1-2 cup sugar, pinch of salt, 3 teaspoons baking powder, 2 eggs, 1 cup milk or water, 1-4 cup butter warmed. Very hot oven and warmed pans.

—D. P. L.

BRAN MUFFINS—Heaping cup bread flour, heaping cup bran, 1-2 teaspoon salt, 2 heaping teaspoons baking powder, heaping tablespoon shortening, half butter, half lard melted, 1 egg, 1 cup milk, large cup raisins.

—Miss Warren

CAKES

“When you see your cakes light as eiderdown
And each one done to a golden brown
You’ll wonder much, as you eat, I’ wis,
If Hymettus’ honey was better than this.”

TRUE SPONGE CAKE—Yolks 6 eggs, 1 cup sugar, 1 tablespoon lemon juice, grated rind 1-2 lemon, whites 6 eggs, 1 cup flour, 1-4 teaspoon salt. Beat yolks until thick and lemon colored, add sugar gradually and continue beating, using Dover egg beater, add lemon juice, rind and flour, fold in the beaten whites, bake 1 hour in slow oven in an angel cake pan or deep narrow pan.

JELLY ROLL—2 eggs, 1-4 cup sugar, 4 tablespoons cold water, 1 cup flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 teaspoon vanilla, soft jelly. Spread in pan 9 1-2 inches by 14 1-2 inches and 3-4 inch deep. Remove to cloth covered with powdered sugar, trim edges, spread, roll easily and wrap up.

—M. R. S.

MILK SPONGE CAKE—2 eggs, 1 cup sugar, 6 tablespoons hot milk, 1 teaspoon vanilla or lemon extract, 1 cup flour, 1 1-2 teaspoons baking powder, 1-8 teaspoon salt. Beat egg yolks until thick, add half the sugar, beating continually, add hot milk, remainder of sugar, and beaten egg whites, add flavoring, add flour, salt and baking powder, which have been sifted together, bake in ungreased tube pan in moderate oven about 25 minutes.

—Mrs. Ben Peterson

BREAKFAST or CINNAMON CAKE—2 cups flour, 1-2 cup sugar, 6 teaspoons baking powder, heaping, 1-2 teaspoon cinnamon, salt, sift these, 1 cup sweet milk, 1 egg or 1 teaspoon egg powder, 3 tablespoon fat, lard, sprinkle with sugar and cinnamon.

—Mrs. Crowell

BLUEBEY CAKE—1-2 cup sugar, 1-2 cup milk, 1 egg, 1 1-2 cups flour, 2 teaspoons baking powder, small piece butter, 1 cup blueberries.

—Mrs. Warren

ONE EGG CAKE—1-4 cup butter, 1-2 cup milk, 1-2 cup sugar, 1 1-2 cups flour, 1 egg, 2 1-2 teaspoons baking powder. Cream the butter, add sugar gradually and egg well beaten. Mix and sift flour and baking powder and add alternately with milk to first mixture, bake 30 minutes in a shallow pan, spread with chocolate frosting.

—Mrs. Dudley

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CAKES—CONTINUED

FEATHER CAKE—1 cup sugar, 1 cup cream, 2 even cups flour, 1 egg, 2 even teaspoons cream tartar, 1 even teaspoon soda, flavor to taste. Cream and sugar beaten together, sift flour and cream tartar together, beat well and add egg, then beat all together.—Mrs. Crandall

DANN CAKE—1 1-2 cups sugar, 1-2 cup butter, scant, 2 eggs, 1 cup milk, 1-2 teaspoon soda, 1 teaspoon cream tartar, or 2 of baking powder, 1 teaspoon vanilla, 1-2 teaspoon lemon, 2 1-2 cups flour; beat well, add walnut meats if desired.—Mrs. Crowell

DELICIOUS CAKE—2 cups sugar, 1 cup butter, 1 cup milk, 3 eggs, 3 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar; beat butter and sugar together, add the yolks, then the whites, dissolve the soda in the milk, add cream tartar to the flour and add last. A.M.P—N.EB.

ICE CREAM CAKE—1 cup sugar, 1-2 cup butter, beaten to a cream, whites of 3 eggs beaten stiff, 1-2 cup milk, 1 heaping teaspoon baking powder, 1 1-2 cups flour, 1-2 teaspoon lemon extract.—Mrs. Crowell

LILY CAKE—3 egg whites, 1 1-4 cups sugar, 1-2 cup butter, 1 cup milk, 2 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar and pinch of salt. Beat the whites of eggs stiff, then beat in sugar thoroughly, add butter softened but not hot and beat, milk, flour sifted with soda and cream tartar, pinch salt; beat well and bake in rather hot oven. This cake does not dry easily; the sixth day I've had it about as soft as on the first. Mrs. Ben Petersen

MOCK RAISED CAKE WITHOUT EGGS—1 cup white sugar, 1-2 cup butter, 1 cup sweet milk, 2 1-2 cups flour, 1 teaspoon cream tartar, 1-2 teaspoon soda, nutmeg and raisins.—Mrs. Crowell

SPICE CAKE—1 cup sugar, scant 1-2 cup butter, 1 egg, 1-2 teaspoon ground nutmeg, 1 teaspoon cinnamon, 1-2 teaspoon clove, 2 teaspoons molasses, 1 cup sour milk, scant teaspoon soda, about 2 cups flour.—Mrs. Charles Priest

FRUIT CAKE—1 cup cold water, 1-2 cup lard, 1 cup raisins, 1 cup sugar, 1 teaspoon salt, 1 teaspoon clove, 1 teaspoon cinnamon. Boil all together for a few minutes, let cool until lukewarm, then add 2 cups flour and 1 teaspoon soda sifted together.—M. R. S.

GRANDMOTHER'S QUICK LOAF CAKE—2 1-2 cups sugar, 1 cup butter, 4 1-2 cups flour, 1 cup raisins, 1 cup milk, 2 eggs, 1-2 wineglass grape juice, 2 teaspoons baking powder nutmeg and vanilla or lemon. Cream butter and sugar together, add well beaten eggs, milk, grape juice and dry ingredients.—Willena Peck

NUT KISSES—2 eggs beaten with 1 cup light brown sugar, 1 cup nuts, cut, 3 rounded tablespoons flour, 1 teaspoon baking powder, salt; bake 15 minutes either in small cup cake tins or liberty cups. Mrs. Crowell

WHITE NUT CAKE—Cream 1-2 cup butter, add gradually 1 1-2 cups sugar, 1-2 cup milk alternately with 2 1-4 cups sifted flour, mixed with 1-4 teaspoon cream tartar, add whites of 5 eggs beaten until stiff and dry, flavor with vanilla; beat thoroughly and fold in 3-4 cup walnut meats, sprinkle with 1-8 teaspoon salt. Follow accurately and you will find it fine.

—Mrs. Philip Putnam

NUT CAKE—1-2 cup butter, 1 1-2 cups sugar, 3 eggs, 1-2 cup milk, 2 1-2 cups flour, 1 1-2 teaspoons baking powder, 1 cup any nuts preferred. Cream sugar and butter, add eggs beaten a little, then flour sifted with baking powder. Mix with the milk and nuts into rather firm batter, bake in a steady oven 35 minutes.—Mrs. Dexter

NUT CAKE—1 1-2 cups sugar, 1 tablespoon butter, 1 cup milk, 1 cup chopped nuts or raisins, 1 egg, 2 teaspoons cream tartar, 1 teaspoon soda, 2 1-2 cups flour.—Mrs. Crowell

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CAKES—CONTINUED

WALNUT CAKE—1 cup butter, 1-2 cup milk, 2 cups sugar, 1 cup chopped walnuts, 1 cup raisins, 2 cups flour, 4 eggs, 3 will do, 1-2 teaspoon soda, 1 teaspoon lemon juice. Bake quickly.

—Mrs. John Peck

BIRTHDAY CAKE—1-2 cup butter, 3-4 cup brown sugar, 3-4 cup raisins, 3-4 cup currants, 2 cups flour, 1-2 cup citron thinly sliced, 1-2 cup molasses, 1-2 cup milk, 2 eggs, 1-2 teaspoon soda, 1-2 teaspoon cinnamon, 1-2 teaspoon cloves, 1-2 teaspoon lemon extract; bake 1 1-2 hours.

—Miss Warren

NUT CAKE—1 cup sugar, 1-2 cup butter, 2 eggs, 1-2 cup milk, 1 1-2 teaspoons baking powder, 2 cups flour, 1 cup fine nut meat, 1 cup chopped raisins. Cream butter, add sugar, add eggs, which have been beaten, then milk and flour, in which the baking powder has been sifted; bake in moderate oven.

—Miss Warren

BRIDES CAKE—1-2 cup butter, 2 cups sugar, whites of 5 eggs, 1 cup cold water, 3 cups flour into which 2 teaspoons baking powder have been stirred; flavor with almond water.

—Miss Warren

MARBLE CAKE—LIGHT—1-2 cup butter, 1 1-2 cups sugar, whites 4 eggs, 1-2 cup milk, 2 cups flour, 2 teaspoons baking powder, salt, 1-4 teaspoon lemon extract.

DARK—1-2 cup butter, 1 cup sugar, 1 cup molasses, yolks 4 eggs, 1-2 cup milk, 2 1-2 cups flour, 2 teaspoons baking powder, 1 teaspoon each cinnamon, nutmeg and cloves, salt.

—Mrs. Fred Smith

MISS BESSIE'S APPLE CAKE—2 cups apple cut in dice, 1 cup molasses, 1-2 cup sugar, 3-4 cup shortening, 1 egg, 3-4 cup sour milk, 1 1-4 teaspoons soda, 1-4 teaspoon clove, cinnamon, mace, nutmeg, salt, 2 1-2 cups flour. Cook apple slowly in molasses 30 minutes, cool and add to mixture, last part.

—Mrs. M. P. Lewis

APPLE CAKE—Cream together 1 cup sugar, 1-2 cup butter, add salt, 1 teaspoon clove, cinnamon, nutmeg, 1 cup raisins. Dissolve 1 teaspoon soda in warm water, 1 cup apple sauce added, let it foam, beat all together thoroughly, add 2 cups flour; bake 45 minutes.

—Gladys E. Greene

NEVER FAIL CHOCOLATE CAKE—1 cup milk, 1-2 cup cocoa, 1 cup sugar, 2 cups flour, 1 egg, 1-2 cup butter, 1 teaspoon soda, 1 teaspoon vanilla. Cook milk and cocoa until it thickens, add beaten egg to sugar and combine with first mixture, beating well, add butter, salt and flavoring, lastly flour sifted with soda. This is very good with no egg at all.

—Mrs. Carl Thompson

SPANISH CHOCOLATE CAKE—Dissolve 2 squares chocolate, 1-4 cup sugar and 2 tablespoons milk. Cream 1-3 cup butter and 1 cup confectioner's sugar, add 2 eggs, 1 at a time, beating well, and 1 teaspoon vanilla. Next add dissolved mixture and beat well, alternately add 1-4 cup milk and 1 cup flour, and 1 teaspoon baking powder and salt.

—H. J. Whitney

ORANGE CREAM PIE—1 cup sugar, 1-2 cup butter, yolk of 1 egg, whites of 2, 1-2 cup milk, 1 1-2 cups flour, teaspoon baking powder.

CREAM FOR FILLING—1-2 cup boiling water, 1 tablespoon cornstarch, 1-2 cup sugar, juice and rind of 1 orange or lemon, yolk of 1 egg; when cool spread between cake.

—H. J. Whitney

CHOCOLATE CAKE—Yolk of 1 egg, beaten with 1 cup sugar; melt 2 squares chocolate in butter size of a walnut, 1 cup sour milk, 1 teaspoon soda in milk, 1 1-2 cups flour, 1-2 teaspoon cream tartar in flour, salt, and 1 teaspoon vanilla. Use white of egg for frosting.

—Mrs. Crowell

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CAKES—CONTINUED

FUDGE CAKE—1 cup sugar, 1-4 cup butter, 1 egg, 1 1-2 cups flour, 2 tablespoons cocoa, 1 teaspoon salt, 1 teaspoon soda in 3-4 cup sour milk.

FILLING—1 cup hot water, 1 tablespoon cocoa, 2-3 cup sugar, 1 tablespoon butter, 2 tablespoons cornstarch mixed with 1-2 cup cold water, vanilla. Cook until thick and spread when cool. Bake the cake in shallow pan and split and spread when cool with filling.

FROSTING—1 cup sugar, 1-2 cup water, 1 tablespoon cocoa, cook until it strings. Cool before stirring, add butter and vanilla just before you stir. —Mabel Clemens

QUICK LAYER CAKE—2 eggs, 1 cup sugar, 1 cup bread flour, large, 1 teaspoon baking powder, 1-2 cup hot milk, teaspoon butter, rounded, flavor, 1-4 teaspoon salt, level. Beat whites of eggs stiff, add sugar gradually. Put in whole yolks and beat until well mixed, add the flour which has been sifted 4 times with the salt and baking powder; add the flavor and lastly the hot milk with the butter melted in it. Bake in 2 round tins, put together with any frosting. A few chopped nuts and raisins in a white frosting is good. —Mrs. Otterson

FRENCH CREAM CAKE—3 eggs, well beaten, 1 cup sugar, 1 1-2 cups flour, 1 teaspoon cream tartar, 1-2 teaspoon soda, 3 teaspoons milk. Bake in 2 round tins, split while hot and fill with cream prepared as follows; 2 cups boiling milk, 3 teaspoons flour, 1 egg, 1-2 cup sugar. Stir while cooking, then add 1 teaspoon butter and 1-2 teaspoon vanilla. —Mrs. C. H. Staples

CREAM PUFF SHELLS—1 cup boiling water, lard size of an egg. Melt lard in water and while boiling add 3-4 cup of flour. Stir until it cleaves from pan, about 6 minutes. When cool, add 2 well beaten eggs. Beat mixture well and drop on greased pan; bake 45 minute. Don't open oven door for 20 minutes. This makes 7 large shells.

FILLING—2 cups milk, 5-8 cup sugar, 1-2 cup flour, 1-2 teaspoon salt, 1-4 cup cold water, 2 eggs, 1 teaspoon vanilla. Heat milk in double boiler, mix flour, sugar, salt, add water and stir until smooth. Add to hot milk and cook in double boiler 15 minutes, stirring constantly until thickened. Add eggs slightly beaten and cook until eggs are thickened.

For clairs squeeze the batter through a pastry bag. Shape cream puffs with a spoon, making them as nearly round as possible with the batter slightly heaped in the middle. The secret of success really lies in the baking. Two points must be borne in mind, a moderate oven and plenty of time. Too high a temperature of your oven ruins the texture and too low a temperature makes them fail to rise. It should take just 45 minutes to bake—Mrs. Ben Petersen

CHILDREN'S SPONGE CAKE—1 1-2 cups pastry flour, 2 teaspoons baking powder, or 1 teaspoon soda and 1-2 teaspoon cream tartar, add 2 eggs broken into a cup and the cup filled up

BEVERAGES

“Take a cup and drink it up and call the neighbors in.”

CHOCOLATE FOR MILK SHAKE—Melt 4 squares unsweetened chocolate. add 1 3-4 cups sugar, 1-8 teaspoon salt. Pour on gradually while stirring constantly 1 1-2 cups boiling water; stir until smooth. Boil 5 minutes, cool and keep in a jar in ice chest, add 1 tablespoon or more to a glass of milk. —W. A. P.

GRAPE JUICE—1 peck of grapes to 2 quarts of water. Put in a stone crock and set into large vessel of water. As soon as they begin to cook keep stirring with a wooden spoon. Cook about 2 hours, then strain. To each quart of juice allow 2-3 cup sugar, cook 1-2 hour, pour in bottles and seal. Sterilize bottles. —Mrs. Bruce

LEMON SYRUP FOR LEMONADE—2 quarts water, 4 cups sugar. Boil 10 or 12 minutes, add 1 1-2 cups lemon juice. Let it cool and keep in jars in ice chest. Add to ice water for lemonade as desired. W. A. P.

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DESSERTS

"Then to their supper were they set orderlye,
With hot bag puddings and good apple-pyes."

HEAVENLY HASH—12 oranges cut in small pieces, 1 pineapple shredded thin, 2 bananas, 1-4 lb. seeded Malaga grapes, sweeten to taste. Serve very cold with whipped cream.
—Mrs. Bruce

CRYSTALIZED APPLES—2 cups sugar, 1 1-2 cups water, 1-2 lemon, 6 apples, pared and cored. Boil sugar and water 15 minutes, with the lemon cut in slices. Then drop in the apple and cook 10 minutes, watching carefully so as not to let them break. Remove apples to serving dish; when syrup is cold pour it over the apples, using the lemon to garnish. When ready to serve pile whipped cream on each apple.
—Mrs. M. P. Lewis.

LEMON CREAM—1 lemon, juice and grated peel, 2 teacups water, 1 cup sugar and heat, then add 2 tablespoons cornstarch, dissolved in a little cold water, and 2 yolks, well beaten. Let cook until it thickens, when nearly cold beat into the custard the whites of the eggs, beaten very stiff.
—A. L. P.

APPLE SNOW—To 1 pint of ice cold sweetened apple sauce take the whites of 2 eggs beaten to a stiff froth, add 2 heaping tablespoons of sugar, beat all together lightly, serve ice cold, plain or with cream.
—D. P. L.

RHUBARB COBBLER—Chop rhubarb, put in a pudding dish and sprinkle sugar over it. Make a batter of 1 cup sour milk, 2 eggs, piece of butter size of an egg, 1-2 teaspoon soda and enough flour to make a batter as thick as for cake. Spread it over the rhubarb and bake, turn out on platter upside down, serve with sugar and cream or butter.
—H. J. Whitney

PRUNE DESSERT—1 pint prunes, 3 cups cold water, 1-2 box gelatine dissolved in 1-2 cup cold water. When prunes are cooked, strain juice over gelatine. Stone prunes and put in mixture. Mold and serve with whipped cream.
—Mrs. Phyllis Putnam

ORANGE PUDDING—3 oranges, juice of half a lemon, 1 pint milk, 1 tablespoon cornstarch, 1 cup sugar, 2 eggs, 1-4 teaspoon salt. Peel oranges and cut in pieces, taking out the tough portion in the centre. Place the pieces in a pudding dish, squeeze the lemon juice over them, add 1-2 the cup of sugar, stir and set aside while the rest of pudding is being prepared. Beat the yolks of eggs, stir in 2 tablespoons milk, add same quantity of milk to cornstarch and beat the two mixtures together. Heat the rest of milk in a double boiler, and when it is boiling add the egg and cornstarch mixture, cook 5 minutes, add the salt and rest of the sugar, remove from fire and lay the preparation, 1 spoonful at a time upon the oranges in the dish. Beat the whites of eggs stiff add 1 tablespoon sugar, spread icing on top of pudding and brown delicately in oven. Will serve 6 persons, a very dainty dessert.
—Effie M. Crandall

COFFEE TAPIOCA—1 pint coffee, 3 tablespoons minute tapioca, 1-2 cup sugar. Boil until thick, add beaten yolks of 2 eggs; remove from fire and add beaten whites of 2 eggs. Serve with whipped cream.
—Mrs. Otterson

BLUEBERRY PUDDING—2 tablespoons butter, 1-2 cup sugar, 1 1-2 cups flour, scant, 1 1-2 cups blueberries, 1 egg, 1-3 of a nutmeg, 1-3 teaspoon soda, 1 teaspoon sour milk, 1 teaspoon cold water. Beat butter to a cream and add sugar, gradually, beat well. Now add the egg well beaten, and beat vigorously 3 minutes; grate in the nutmeg; dissolve soda in cold water, and the sour milk to this and stir all in the butter and sugar mixture; now stir in the flour and lastly add berries, stirring lightly; stir into a well buttered mould and steam 2 hours; serve with foaming sauce.

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DESSERTS—CONTINUED

FOAMING SAUCE—2 tablespoons butter, 1 gill powdered sugar, white of 1 egg, and 1 teaspoon vanilla, 1-2 teaspoon lemon, 1-2 teaspoon cinnamon, 1-2 teaspoon nutmeg; beat butter to a cream, beat gradually into it the sugar, then the well beaten white of egg, add spice and continue beating; place bowl in pan of boiling water and stir 3 minutes. Serve in a hot bowl
—D. P. L.

TAPIOCA PUDDING—Soak 4 tablespoons tapioca in 1 cup water several hours, add to 1 quart milk and boil; add yolks of 4 eggs, beaten with 1 cup sugar to make a soft custard, season with lemon or vanilla; beat whites of 4 eggs to stiff froth and pour in pudding dish; pour custard over the foam, serve cold.
—S. A. P.

INDIAN TAPIOCA PUDDING—1-2 cup minute tapioca, 6 cups scalded milk, 1-4 cup Indian meal, 1 cup molasses, 1-4 cup butter, 2 teaspoons salt, 2 cups cold milk. Cook Indian meal and scalded milk together in double boiler 20 minutes; add tapioca, molasses, butter and salt; pour into well buttered baking dish and cook 2 hours in slow oven; after cooking 1 hour add cold milk. Serve with cream.
Mrs. Carl Thompson

SNOW PUDDING—1 envelope Minute Gelatine in 1 1-2 cups boiling water, juice of 2 lemons, grated rind of one, 1 cup sugar. Strain. When this begins to jelly, add well beaten whites of 2 eggs; beat all to a stiff froth.

SAUCE—Make soft custard of yolks of 2 eggs and 1 whole egg, 1-2 cup sugar, 1 1-2 cups milk, a little salt and vanilla extract.
—D. P. L.

ROLLED APPLE PUDDING—1 pint flour, 1-2 teaspoon salt, 2 teaspoons baking powder, 2 tablespoons sugar. Rub in 1 tablespoon butter, 1 scant cup milk; roll 1-4 inch thick; spread 2 small tablespoons butter on the dough, sprinkle 1-3 cup sugar over it and 3 pints of chopped apples (measured before they are chopped), grate nutmeg over it and sprinkle the remainder of sugar on it and roll up like jelly roll. Cut in pieces 1 1-2 inch wide and place in a buttered pan and bake 1-2 hour in a moderate oven; serve with sauce.
—Mrs. S. A. Peck

LEMON BREAD PUDDING—1 cup bread crumbs, beaten yolks 2 eggs, 1-2 cup sugar, grated rind 1 lemon, pinch salt, 1 pint milk. Mix together and bake until done; when baked, frost with the beaten whites of 2 eggs, juice of 1 lemon and 1 cup confectioners sugar. Place dish in oven to brown.
—Mrs. Alice Lewis

FRUIT PUDDING—Butter slices of bread, cut thin, place in pudding dish, cover with berries or apple sauce, place more buttered bread over this, add fruit; butter slices on both sides, add cold water till you can just see it, cover the dish and bake slowly two hours. Uncover in time to brown before serving.
—Miss Warren

GRAPENUT PUDDING—1 package gelatine dissolved in 1 pint boiling water, 1-2 pint grape nuts, 1-2 pint raisins or dates, as many walnuts or pecans as desired. Mix thoroughly, pour into a dish and cool; serve with whipped cream.
—Miss Warren

BAVARIAN CREAM (COFFEE)—2 teaspoons gelatine dissolved in 1-2 cup milk, soak 1 hour, add 1-2 cup strong hot coffee, 1-2 cup sugar; let stand till it hardens, then add 1 cup cream whipped, serve with whipped cream.
—Mrs. Crowell

CHOPPED PASTE—1 1-2 cups flour, 1-4 cup butter, 1-4 cup lard, 1-2 teaspoon salt, ice cold water. Chop together until mealy, then add cold water to make stiff dough; roll out, then fold up three times.

COFFEE MOUSEE—1 pint cream, 1 cup coffee, 1 cup sugar, 'pack in 4 cups ice, 1 cup salt and freeze 2 hours.
—Mrs. Crowell

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COOKIES AND SMALL CAKES

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PLAIN THIN COOKIES—1-2 cup butter, 1 cup sugar, 1 tablespoon milk, 2 teaspoons baking powder, flour to roll out, 2 eggs. Roll out to 1-8 inch thickness on pastry cloth and cut.
—M. R. Smith

GINGER SNAPS—1 cup molasses, 1-4—1-2 cup shortening, 2 teaspoons salt, 3 cups flour, 1-2 teaspoon soda, 1 tablespoon ginger. Roll out very thin and cut; bake quickly.
—M. R. S.

FAIRY GINGERBREAD—1-2 cup butter, 1 cup brown sugar, 1-2 cup milk, 1 7-8 cups bread flour, 2 teaspoons ginger. Spread with knife very thin on outside bottom of cookie tin and bake quickly. Cut immediately into three inch squares which can be rolled up and tied with ribbon individually.
—M. R. S.

BUTTONS—1 cup flour, 5 tablespoons sugar, 1-2 teaspoon baking powder, 2 tablespoons butter, 1 egg, beaten. Mix all together and roll in small balls in flour; put nuts or raisins on top of each cookie. Bake in moderate oven for short time or until a little brown. Some I mix cocoanut in the dough and others add a little vanilla flavoring. These make a fine cookie or small cakes at a party or club.
—Mrs. Ben Petersen

MOLASSES DROP COOKIES—1 cup molasses, 1 cup brown sugar, 1-2 cup shortening, 1 cup milk, 1 teaspoon baking powder, 2 teaspoons soda, 4 cups flour, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon salt.
—Miss Annie M. Schwartz

OATMEAL COOKIES—1 cup sugar, 1 cup lard or butter, 2 eggs, 1 teaspoon milk, sweet or sour, sour preferred, 1 cup raisins, 1 cup flour, 2 cups rolled oats, 1-2 teaspoon baking powder. Drop 2 teaspoons dough on greased pan for each cookie. Bake in slow oven.
—Margaret Priest

DROP COOKIES—1-2 cup butter, 1 cup granulated sugar, 1 egg, 1-2 cup buttermilk or sour milk, 1-2 teaspoon soda, in milk, 1 teaspoon baking powder in flour enough to make a batter suitable to drop on buttered tins by teaspoonsful. Bake slowly
—D. P. L.

PECAN AND DATE CAKES—1 cup chopped nuts, 1 cup chopped dates, 1 cup flour, 1 cup sugar, 3 eggs, 1 teaspoon baking powder. Beat eggs separately, add sugar gradually to the yolks and beat and add well beaten whites. Dredge the flour sifted with the baking powder over the fruit and nuts and mix well, then add the eggs and sugar and beat thoroughly; spread on a buttered paper in a shallow baking pan about 1-2 inch thick. Cut in squares while warm and cover with powdered sugar.
—Mrs. S. A. Peck

DROP CAKES—Cream 1-2 cup butter, then add successively, 1 cup sugar, 1 egg, 1-2 teaspoon soda, dissolved in 1-2 cup sour cream, 3-4 cup raisins, seeded and chopped, 1-2 cup chopped nut meats, 1-2 teaspoon and 2 1-2 cups flour. Drop by spoonful 1 inch apart on greased pan; bake in moderate oven.
—Gladys E. Greene

WALNUT DROPS—1 cup water, 1 1-2 cups sugar, 2 tablespoons molasses, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon soda, 2 tablespoons milk, 1 cup raisins and nut meats, chopped, 3 large cups bread flour. Drop with a teaspoon on large baking pan.
—Mrs. Ottersen

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APPETIZING DISHES FOR SUPPER

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CREOLE DISH—1 cup rice, cooked, 2 cups canned tomatoes, 1-2 cup cut onion, 1 cup grated American cheese. Put the drippings and onion in frying pan, fry the onion until cooked, but not brown, then add rice, tomatoes and salt; cook for 10 minutes; sprinkle with cheese. Set in oven until cheese is melted. Sprinkle top with paprika and chopped parsley.

—M. R. S.

BEAN RABBIT—Melt 2 tablespoons butter in 1-2 cup hot milk, add 1 cup cold baked beans pressed through a strainer, 1-2 teaspoon salt, 1-4 teaspoon paprika and a grating of onion. When the mixture is thoroughly heated add 3-4 cup of soft cheese finely cut and a teaspoon table sauce. Stir until cheese is melted. Serve on crisp toast or cheese.

—Mrs. Gladys E. Greene

EGG VERMICELLI—(a la Goldenrod)—Boil 3 eggs, 20 minutes, separate the yolks and chop whites fine, toast slices of bread and cut in small squares, points, triangles, etc; make 1 cup thin white sauce, with 1 cup cream or milk, teaspoon butter, 1 heaping tablespoon flour, 1-2 teaspoon salt and a little pepper. Stir the whites into the sauce and when hot pour it over the squares of toast. Put the yolks through a fine strainer over the whole and garnish as you choose.

—Ruth Peck

SCALLOPED CORN—1 can corn, add a little salt, pepper, butter, a few cracker crumbs and a cup or more of milk. Mix all well together, put in a buttered baking dish, cover top with buttered cracker crumbs and brown in oven.

—Mrs. Otterson

CORN OYSTERS—2 cups corn pulp, 2 eggs, 2 tablespoons flour, 2 tablespoons milk, seasonings. Chop the corn, season, add flour and well beaten eggs. Cook as griddle cakes, serve with syrup.

—M. R. Smith

BAKED CABBAGE AND BACON—Shred or chop coarse 3 pounds of cabbage, stir into it 1 tablespoon of flour, 1 teaspoon salt, 1 teaspoon sifted dry mustard, a little paprika and 1-2 cup water. Put into a granite baking dish, lay over the top six thin slices of lean bacon and cover tight. Bake in hot oven one hour. If it does not brown with cover on, remove for a few minutes.

CABBAGE OYSTER—Oyster Stew—Cook 2 cups chopped cabbage until tender in an open kettle, changing the water twice; then add 1 quart milk, plenty of butter, salt, pepper to taste. Serve hot with oysterettes.

—M. R. S.

CHEESE AND NUT BALLS—Mash a package of cream cheese and add 1 cup finely chopped nut meats, 1 teaspoon chopped parsley and a few grains each of salt and paprika. Moisten with two or 3 tablespoons heavy cream, shape into small balls, chill and serve on lettuce leaves.

—Gladys E. Greene

BAKED MACARONI AND CHEESE—1-4 package macaroni broken in small pieces, boil in salted water 25 minutes. Drain in colander and pour cold water over. Butter a baking dish and put alternate layers of macaroni and grated cheese, the cheese according to taste. Pour over it a white sauce made of 2 cups hot milk, 1 tablespoon butter, 1 tablespoon salt. Mix 2-3 cup fine cracker crumbs, with 1 tablespoon melted butter and sprinkle over top. Bake until crumbs are nice and brown, about 1-2 hour.

—Mrs. Crowell

WELSH RAREBIT—May be used for Sandwich Filling—1-2 lb. cheese, 1-2 cup milk or cream, 1 teaspoon mustard, 1 teaspoon salt, pinch capenne. When cheese is melted stir in 1 egg, well beaten.

—A. L. P.

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FRENCH DRESSING—1 teaspoon salt, 1-2 teaspoon mustard, 1-2 salt spoonful cayenne, few grains black pepper, 1 tablespoon vinegar, 5 tablespoons olive oil.

WHIPPED CREAM DRESSING FOR FRUIT SALAD—3-4 cup sugar, 2 eggs 1 teaspoon salt, 1-4 cup vinegar. Put in double boiler, stir constantly, add 1-2 pint whipped cream when ready to serve and mixture is cold.
—Miss Annie M. Schwartz

NEVER FAIL MAYONNAISE—Put in mixing bowl: 2 yolks eggs, pepper, tablespoon mustard, 1 cup oil, 1 tablespoon salt, cayenne, 4 tablespoons vinegar. Melt 2 tablespoons butter, add 2 tablespoons flour, mix smooth, add 1 cup boiling water, stir off fire. When smooth cook for few minutes, then pour into oil, etc. Beat with egg beater until stiff.
—Mrs. Stanley Hall

BOILED SALAD DRESSING—Yolks of 3 eggs, 1 teaspoon mustard, 2 tablespoons sugar, 2 tablespoons melted butter or oil, 1-2 cup of cream or milk, 1-2 cup hot vinegar. Whites of 3 eggs, beaten stiff, make in the order given. Have ready a pan of hot water into which set the vinegar to heat. Beat the yolks in the stew pan, add the mustard then the sugar, beat the oil slowly, stir well, add the milk, stir the hot vinegar and lastly the beaten whites. Set the stew pan into the hot water and stir the whites; will gradually disappear and the salad will thicken like soft custard. Stir constantly; when done set to cool stirring occasionally. Add salt after it is cooled, as if done before, it will curdle. If needed thicker add a little oil, afterwards. There is no time as to the time to cook as sometimes it will thicken very quickly and sometimes it takes a long time.

—Effie M. Crandall taken from Miss Emma Warren

SALAD DRESSING—1 teaspoon mustard, 1 1-2 tablespoon sugar, 1-2 tablespoon flour, 1-2 tablespoon salt, 1 1-2 tablespoon butter, 1-4 cup vinegar, 3-4 cup sweet milk, 2 egg yolks. Mix sugar, mustard, flour, salt, butter and eggs, then add vinegar, then milk. Put on stove and cook until thick, stirring slowly.
—Willena Peck

COOKED SALAD DRESSING—2 tablespoons flour, 2 tablespoons sugar, 1 tablespoon butter, 1 teaspoon salt, 1 teaspoon mustard, 1 egg, 1 cup milk. Cook in double boiler until it thickens then add 1-2 cup vinegar; beat well with egg beater.
H. J. Whitney.

SALAD DRESSING—Boiled—2 eggs, 2 teaspoons mustard, 1 1-2 tablespoons sugar, pinch cayenne pepper, 1 1-2 tablespoons salt, 1 1-2 tablespoons melted butter, 1 1-2 tablespoons flour, 3-4 cup milk or cream, 1-4 cup vinegar.
—Mrs. Crowell

MIXED MUSTARD—1 egg, beaten light, mix 1 level tablespoon mustard and 2 of sugar with a pinch of salt. Beat this into egg, add 5 tablespoons vinegar and cook until it thickens, stirring constantly.
—Gladys E. Greene

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MEATS, ETC.

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BEEF LOAF—3 pounds bottom round ground with 1-2 pound salt pork, 2 eggs, 1 1-2 cups milk, or more, 5 crackers rolled fine, 1-2 teaspoon black pepper, 1 teaspoon sage, salt to taste. Crumbs and bits of butter on top. Bake 2 hours, slowly. D. P. L.

VEAL LOAF—3 pounds chopped veal, 1-4 pound salt pork, chopped, 6 medium sized crackers, rolled fine, 3 eggs, well beaten, 2 tablespoons butter, 1 tablespoon salt, 1-2 tablespoon pepper. I sometimes add a little onion. Cover and set in a roasting pan of hot water and cook in a steady oven for 2 hours. Have very cold before turning out. A. L. P.

SALMON LOAF—Drain the juice from 1 can of salmon and chop the fish fine. Add the yolks of 4 eggs well beaten, 1-2 cup fine bread crumbs, 4 tablespoons melted butter, 1-3 level teaspoon of pepper, or less, 1-2 level teaspoon of salt, and teaspoon of finely minced parsley. Beat the whites of the eggs stiff and add them last. Put into a buttered baking pan and bake 1-2 hour. Serve with a sauce poured over the loaf as it is turned from the pan.

FOR THE SAUCE—Add the juice drained from the salmon to 1 cup of milk, 1 round-
ing tablespoon of butter and the same of flour rubbed together and cook five minutes. Add 1
beaten egg, cook 1 minute and it is ready to serve. —A. L. P.

FILLED CABBAGE—About a 3-pound solid cabbage, 1 pound hamburger steak, 1 egg, not beaten, season with pepper and salt. Cut the bottom of cabbage to serve as a lid, take out centre of cabbage with a spoon, mix meat and egg together, season to taste, add enough to hold meat together, put in the centre of cabbage, put the cabbage lid on, tie up with string, tie cabbage up in a fine cloth. Boil about 1 1-2 hours with enough water to cover on pan. Serve cut in slices with potatoes and other vegetables. —Mrs. Ben Petersen

CODFISH BALLS—Boil together, 1 quart sliced raw potatoes and 1 large cup of codfish. Mash when the potatoes are tender, and add 2 tablespoons cream or milk, a piece of butter the size of an egg, and 1 egg, well beaten. Beat together with spoon and fry. Do not use the hands and do not fear it is too thin. May be fried all at once or dropped by spoonful into hot fat. —M. L. P.

VEAL CUTLETS—Cut into pieces, suitable size to serve, a veal cutlet. Dip into beaten egg, and then into cracker crumbs, which have been previously sprinkled with salt, the pieces thus prepared. Have ready a pan with hot drippings or fat, put the cutlets in and fry to a light brown, so as to sear the meat and crumbs; then put into a pan and set in a steamer and steam 2 hours. At the last set in the oven for about 15 or 20 minutes to dry out a little.

—Mrs. John Peck

PORK CHOPS—a la Casserole—Brown each chop which has been dipped in flour, then put in casserole. Season with salt and pepper, cover with water and cook slowly until ten

—Mrs. Warren

DUTCH STEW—2 pounds round steak, cut in small pieces, 1 onion, cut up, salt, 1 1 tomatoes, 4 cloves, 1-2 cup tapioca soaked, 1-4 cup bread crumbs. Add enough water to cook well; bake 3 hours in a covered dish, stir first hour; add 3 large potatoes, sliced, and 1-2 can peas in time to be ready for serving. —Mrs. Otterse

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CRUST FOR MEAT PIE—2 cups flour, 1-2 teaspoon salt, 1 tablespoon lard or butter, 1 teaspoon baking powder or 1-2 teaspoon soda and 1 teaspoon cream tartar, 1 egg, 1 cup milk; do not mould, drop with spoon on pies; bake 1-2 hour; for hot pies. —Mrs. Davidson

SCALLOPED LOBSTER—1 lobster, chopped, 1-3 teaspoon mustard, 1-3 teaspoon paprika, 1-3 teaspoon salt, 1-3 cup cream. Mix all together, put together by layer of mixture, then cracker crumbs and pieces of butter; bake about 2-3 hour. —Mrs. Davidson

LAMB SOUFFLE—1-2 tablespoon butter, melted, 1-2 tablespoon flour, 1-2 teaspoon salt, 1-2 teaspoon celery salt, few drops onion juice and few grains pepper, 1 cup scalded milk, 1-4 cup stale bread crumbs, 1 cup cold lamb, finely chopped, 2 egg yolks, well beaten, 2 egg whites, beaten stiffly. To the butter, flour and seasonings, add the hot milk, remove from fire and add the lamb and beaten eggs; bake in a moderate oven about 20 minutes and serve with tomato sauce. —Mrs. M. P. Lewis

CANDIES

“Sweets to the sweet.”

CHOCOLATE CARAMELS—2 1-2 cups sugar, 3-4 cup glucose, corn syrup, 1-2 cup butter, 1-8 teaspoon cream tartar, 2 1-2 cups milk, not skimmed, 2 1-2 squares chocolate, 1 teaspoon vanilla. Put glucose, sugar, butter, cream tartar, and 1 cup milk over the fire, stir constantly, and when the mass has boiled a few minutes, gradually stir in the rest of the milk. Do not let mixture stop boiling while milk is being added. Stir every few minutes and cook until it forms a hard ball when tested in cold water, add the chocolate and vanilla and beat well into candy; pour into 2 pans; when cold cut into squares and wrap in oiled paper.

CANDIED CRANBERRIES—Pick out 1 pint of large, hard cranberries, wash and place them in a large, flat dish. Put 1 1-2 cups sugar in a sauce pan with 1-2 cup water; boil 5 minutes and pour over the berries and let them stand over night. In the morning place the berries and syrup on the stove and let them cook very gently till clear, about 1-2 hour. Drain and remove to a large platter, thickly sprinkled with granulated sugar. Sprinkle more sugar over them and dry them in the warming oven. —Mrs. S. A. Peck

CHOCOLATE BROWNIES—1 cup sugar, 1-4 cup melted butter, 1 egg, unbeaten, 2 squares melted chocolate, 3-4 teaspoon vanilla, 1-2 cup flour, 1-2 cup nuts. Mix in order given. Spread 1-2 inch thick in bottom of pan and bake slowly. Remove and mark off in squares. —M. R. Smith

SOUR CREAM FUDGE—2 cups white sugar, 3-4 cup sour cream. Cook slowly on back of stove until quite a soft ball will form when tried with water. Now add to this without stirring, 1 square of melted chocolate and 1 tablespoon butter. Set aside until partly cooled, then add 1-2 teaspoon vanilla, and beat until thick enough to harden when allowed to cool in a buttered tin. —Thelma Fletcher

MERINGUE GLACEE a KISSES—Whites of 4 eggs, beaten stiff, 1 1-4 cups powdered sugar, 1 cup granulated sugar, 1-2 teaspoon vanilla. Drop by teaspoons on brown paper, and put in hot oven, which is quickly reduced to dry out the centres of the kisses. Remove from paper immediately.

POTATO FUDGE—1 medium sized potato, and while hot mash and add confectioners sugar until stiff. It takes about 1 1-2 packages; add cocoanut spread on buttered platter, then have melted 1 1-2 squares unsweetened chocolate and spread over top; let harden.

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FRITTERS

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DOUGHNUTS—2 eggs, 1 cup brown sugar, 1-2 cup white sugar, salt, 1 1-4 cup milk, 2 teaspoons cream tartar, 1 teaspoon soda, flour, bread. —Mrs. Tatler

FRITTERS—1 cup flour, 1 teaspoon sugar, 1-2 teaspoon salt, 1-2 cup milk, 1 tablespoon melted butter, 2 eggs. Add a little fruit or corn for variations. It makes 24.

SAUCE—1 cup sugar, 2 tablespoons cornstarch, 2 cups boiling water, 1 1-2 tablespoons butter, lemon, juice and rind.

CLAM FRITTERS—Make a batter of 2 1-2 cups of flour, sifted twice with 3 teaspoons baking powder and 1-2 teaspoon salt, 1 cup of milk, 1-2 cup clam liquor and 2 well beaten eggs. Chop 1 dozen soft clams fine, add to the batter and drop by tablespoons into deep boiling fat which has been heated slowly. —A. L. P.

CHEESE BALLS—1 1-2 cups grated cheese, 1 tablespoon flour, 1-4 teaspoon salt, few grains cayenne, whites 2 eggs beaten stiff, mix in order given and shape into tiny balls Fry in deep fat quickly. —M. R. S.

COMFORTS—1 cup milk, 2 eggs, 1 cup raisins, 1 cup sugar, 2 1-2 cups flour, (bread) 3 teaspoons baking powder, 1 teaspoon salt. Drop by tablespoons into hot fat and fry. —M. R. SMITH

FROSTINGS

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SOFT CHOCOLATE FILLING—1-2 cup Karo, light, 1-2 cup hot water, 1 square chocolate, 1 tablespoon cornstarch, rounded, mixed in 1-2 cup cold water, salt, 2 tablespoons sugar. Cook until thick in double boiler, add cocoanut and when cool vanilla.—M. R. Smith

APPLE EGG SAUCE—1 egg white beaten stiff, 1-3 cup powdered sugar, 1-2 cup grated apples. orange extract, put all to-gether and beat until stiff.

MISCELLANEOUS

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MISCELLANEOUS—CONTINUED

JAVELLE WATER—For bleaching. 1 pound sal soda, 1-4 pound chloride of lime 2 quarts boiling water. Dissolve sal soda in water, add chloride of lime, stir thoroughly, remove from fire and let settle, strain into bottles. The dregs save for cleaning traps. When using javelle water on goods be sure to rinse and neutralize with ammonia immediately because it is acid in reaction.

M. R. Smith

SILVER POLISH—5 pounds whiting or paris white, 1-4 package pearline, 2 ounces castor oil, olive oil or cotton seed oil. Dissolve pearline in 1 quart boiling water, let cool, add paris white, stir thoroughly, add oil and beat well. Bottle for use.

WATER GLASS SOLUTION FOR EGGS—1 part water glass, 9 parts boiled and cooled down water. Use 1 quart water glass for a 5 gallon crock.

WASH FOR POISON IVY—3 grams calomel, 10 ounces lime water. Shake well, apply often.

Miss Warren

STANDARD FURNITURE POLISH—1-2 turpentine, 1-2 boiled linseed oil. For higher polish add wax.

—M. R. S.

EMERGENCY OIL—To remove scratches from furniture. 1-3 kerosene, 2-3 cotton seed oil.

PRESERVES

“Hunger is the seasoning of a meal.”

MINT JELLY—1 peck of apples, washed and cored. Cook as for jelly, strain through cheese cloth bag, let drip over night. In the morning measure juice, allowing 1 cup of juice to 1 cup of sugar. Boil with this a bunch of mint, adding 1-2 teaspoon green vegetable coloring. Boil until it jellies, strain into jelly glasses.

—Miss Warren

PLUM CONSERVE—6 pounds plums, 6 pounds sugar, 2 pounds raisins, 1 pound English walnuts, 4 large oranges. Chop raisins and walnuts, put all together and cook until thick. This can be made with cherries, currants, plums or pineapple. With pineapple omit raisins.

—Mrs. John Peck

PEPPER RELISH—12 green peppers, 12 red peppers, 12 onions, 2 cups sugar, 4 level teaspoons salt. Remove seeds from peppers, put through food chopper, with onions, mix and cover with boiling water, cover and let stand 5 minutes, drain, add sugar, salt and 1 quart vinegar, boil until soft about 20 to 30 minutes.

—Nellie A. Warren

TOMATO MARMALADE—4 pounds ripe tomatoes, 3 pounds sugar, 2 oranges, 1 lemon. Boil slowly until it coats spoon.

—Mrs. Clifton Fletcher

GRAPE CONSERVE—6 pounds Concord grapes, cook until tender, press through a sieve, add 6 pounds of sugar, 3-4 package raisins, 1-2 pound shelled walnuts, 2 oranges, rind and all. Put through chopper, add grapes and sugar, boil 20 minutes and put in tumblers.

—Miss Warren

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PRESERVES—CONTINUED

CRANBERRY SAUCE—1 quart cranberries, 1 quart sugar, 1 quart water. Blend sugar and water by boiling a few minutes, then add cranberries, setting kettle on back of stove, covered, for 20 minutes, then set kettle forward and boil gently 5 minutes. Let sauce stand until cold with kettle still tightly covered.
—L. M. P.

CANNED ASPARAGUS—Fill sterilized jars with either whole asparagus, tops up, or asparagus broken into inch pieces, then fill the jars with cold sterilized water (do not add salt). Put the jar covers on but do not put pressure clasp on. Put in boiler with cold water half way up jars and boil hard 1 hour.
—L. M. P.

PEPPER HASTE—1 large cabbage, chopped, 1-2 dozen medium sized onions, 1-2 dozen sweet green peppers, 3 red peppers. Chop fine, mix together, add 1-2 cup salt, let stand over night. In the morning drain, add 1 tablespoon celery seed, 3-4 cup white mustard seed, 1 pint white sugar, cover with cider vinegar and bottle without corking.
—Miss Warren

CUCUMBER RELISH—Skin and cut in thin slices and sprinkle with salt. Let stand 2 nights and a day. Drain off salt water (rinsing the salt off). To 1 dozen cucumbers add 1-2 cup black mustard seed and 1-2 cup white mustard seed, 1 tablespoon celery seed, 1 quart vinegar, 1-3 cup olive oil and 6 onions chopped fine. Stir well and let stand 3 weeks before using.
—R. E. P.

FRENCH PICKLE—12 red tomatoes, 10 medium sized onions, 2 1-2 cups sugar, 2 cups vinegar, 6 green sweet peppers and seeds of one, 1 tablespoon white mustard seeds, 4 tablespoons salt. Boil slowly 2 hours.
—M. R. S.

PICCALILLI—1-2 gallon vinegar, 1 peck green tomatoes, 3 pounds onions, 4 pounds mixed spices, 4 cups brown sugar. Soak tomatoes in brine over night, drain and rinse thoroughly; then add to other ingredients and bring to a boil.
—Mrs. W. Webb

TOMATO SOUP—(10 quarts)—14 quarts ripe tomatoes, 14 stalks celery, 14 bay leaves. 14 sprigs parsley, 10 onions, 50 cloves, 4 red sweet peppers, cut in pieces, 2 cups bread flour, 2 cups brown sugar, 1-2 cup salt, 1 pound butter. Cut tomatoes into quarters, measure, need not peel. Cut up celery, parsley, onions, peppers, add cloves, bay leaves and salt. Stew until soft. Strain. Then add sugar; melt butter, add flour and smooth with soup. Then add to the whole. Bottle hot.
—M. R. Smith

MINCE MEAT—1 cup chopped meat, 3 cups chopped apple, 1 cup raisins, 1 1-2 cups brown sugar, 1-3 cups molasses, 1 cup meat liquor, 2 teaspoons salt, 2 teaspoons cinnamon, 1-2 teaspoon clove, 1 teaspoon nutmeg. Use sweet pickle syrup and old jellies if you have them; seal in jars without cooking. When making pies, before putting on top crust add a little sugar, butter, raisins and nutmeg. Good without them.
Miss Emma Warren

MINCE MEAT—without meat—1 cup suet, chopped fine, 1 pound brown sugar, 1 pound raisins, 1-2 pound citron, 1-2 cup vinegar, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon cloves, scant, 1 teaspoon nutmeg, 4 quarts green tomatoes. Chop tomatoes fine and drain off juice, then cover with cold water; let come to a boil and boil 30 minutes, then drain well. Mix all together and boil until thick. If desired, add 1 tablespoon molasses to each pie when made.
—A. L. P.

VEGETABLE SOUP FOR CANNING—Scald, peel and wash, peck ripe tomatoes, run 2 heads cabbage, 12 medium sized carrots. 1 bunch parsley, and 1-2 peck onions through the food chopper. Mince 3 stalks of celery, mix all together and add a little salt for every gallon. If the mixture seems dry, add water. Boil until carrots are thoroughly cooked; seal while hot in quart jars.
—M. R. Smith

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