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# The Yellow and Blue Cook Book

A Choice Collection of Choice Recipes

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# Dalad Dressing.

- 3 Eggs
- 2 Tablespoons Sugar
- 1 scant teaspoon salt
- 1 " butter (large)
- 1 " Mustard (level)
- 1 cup vinegar
- 1 " milk

Beat butter, sugar, mustard, salt + 1 Tablespoon  
flour + yolks of eggs until smooth.

Beat whites stiff then add to above mixture. Then  
add vinegar + On the pages of this little book  
the milk very Are many a weighed-out treasure,  
slowly - Beat 10 to But our thanks to those who gave us aid  
15 minutes. We can neither weigh nor measure.

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The Yellow and Blue Cook Book

### Steamed Orange Pudding

Two tablespoons butter, 1 cup stale bread crumbs from soft part of loaf, 1 cup milk, 1-2 cup sugar, 1 orange, 3 eggs, 1-8 teaspoon salt.

Melt butter without changing color or bubbling. Add bread crumbs and milk and cook, stirring constantly until thick and smooth. Add sugar and salt and yolks of eggs beaten until thick and lemon colored. Add grated rind and juice of orange and mix thoroughly. Beat whites of eggs until stiff and dry on a platter with a wire whisk. Fold into first mixture and turn into a buttered mold. Steam forty-five minutes and serve with the following sauce:

#### Orange Sauce

One lemon, 1-2 cup orange juice, 1-3 cup sugar, 1 egg.

Grate rind of lemon and squeeze out juice. Mix juice and grated rind with orange juice and sugar. Add yolk of egg and cook over hot water. Beat with a fork or small whisk while cooking. As soon as mixture thickens remove from heat and fold in white of egg beaten until stiff and dry. Chill before serving.

### Date Nut Loaf.

- ½ c fat
- 1¼ c sugar
- 2 eggs
- 1 t vanilla
- 1 t cinnamon
- ½ t cloves
- ¼ t salt
- 2-3 c sour milk or buttermilk
- 2½ c flour
- 1 t soda
- 1 c chopped dates
- ½ c nuts

Cream fat and sugar. Add other ingredients and beat two minutes. Pour in large loaf pan lined with waxed paper. Bake 40 minutes in moderately slow oven.

### Sends Favorite Recipe.

Dear Miss Hathaway: I am sending one of my favorite recipes on how to make lemon pie. I hope you will like it. I like the recipes I get from your column very much.

Mix five tablespoons of flour, one cup of sugar and add three cups of boiling water. Stir constantly over a slow fire. After four minutes stir in one-half tablespoon of butter. Remove from the fire, add two unbeaten egg yolks and stir well. Add the grated rind and strained juice of one lemon, also a little salt. Beat the two egg whites until stiff, fold carefully into the hot mixture and turn into a pastry shell.

The stiffly beaten egg whites are folded into the pie instead of used on top in the form meringue. The pie is delicious.

MISS F. R.,  
Detroit.

### Lobster Cucumber Salad.

- 1 can lobster
- 1 chopped cucumber
- 3 stalks celery, cut in small pieces
- 1 tablespoon chopped pimiento
- Salt and pepper
- Mayonnaise
- Lettuce.

Drain lobster, cut in small pieces, add cucumber, celery, pimiento, seasoning to suit taste. Marinate with a little French dressing and chill. Drain, add mayonnaise in quantity desired, heap on lettuce leaves and serve with ripe or stuffed olives. This makes two servings.

JEAN M. SCHOLEFIELD.

Detroit.

### Banana Cake.

(A Dessert.)

- ½ c fat
- 1¼ c sugar
- 2 eggs
- 1 t vanilla
- 1 t lemon extract
- ¼ t salt
- 2 T sour milk
- 1 c mashed bananas
- ½ c nut meats
- 2 c flour
- 1 t soda
- 2 t baking powder

Cream the fat and sugar. Add the eggs and extracts and beat for two minutes. Add the rest of the ingredients and pour into a loaf pan, which has been lined with waxed paper. Bake in a slow oven for 40 minutes. Cool and serve cut in slices and topped with whipped cream.

book will be used to further  
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in our efforts, we take un-  
g our very deep gratitude.

Committee

Presbyterian Church.

## Table of Equivalents

3 teaspoons—	1 tablespoon
16 tablespoons—	1 cup
2 cups—	1 pint
2 pints—	1 quart
4 quarts—	1 gallon
2 gallons—	1 peck
2 cups sugar—	1 pound, approximately
2 cups butter—	1 pound, approximately
1 pint (liquid)—	1 pound
4 cups flour—	1 pound
2 tablespoons butter—	1 ounce

## Abbreviations

qt.—	quart
oz.—	ounce
lb.—	pound
pt.—	pint
pk.—	peck
min.—	minute
hr.—	hours

### QUANTITIES FOR PLANNING BANQUETS, Etc.

1 qt. coffee cream serves 25 persons

1 lb. coffee serves 40

Allow  $\frac{1}{4}$  lb. meat for each person, both for creamed meats and roasts.

1 bushel potatoes serves 100

All measurements in this book, unless otherwise stated, are level.

# Bread, Rolls, Muffins, Gems, and Griddle Cakes



## Bread

The making of yeast bread is not the difficult process which the uninitiated are wont to consider it, and the satisfaction experienced in being able to serve a family excellent home made bread and rolls of various kinds is well worth the effort. I use a bread-mixer and a good bread flour, and try to conduct the whole process in a warm atmosphere, say around 80 degrees. Into the bread-mixer put two cups of sweet milk which have been scalded, two tablespoons of sugar, one tablespoon of salt, one heaping tablespoon of butter or lard, two cups of water, and one cake of compressed yeast, dissolved in part of the water, being careful to have the mixture warm and not hot enough to scald the yeast. Then add twelve cups of flour and stir until a smooth ball is formed, cover and place where it will be warm over night. In the morning, uncover and turn the rod a few time to let the gas escape from the dough, cover and let rise again. After breakfast, take the dough out onto the molding board, cut into four equal parts, form into loaves and put into well buttered pans, put in a moderately warm place to rise until double the original size. Bake in a moderate oven about forty-five minutes.

Many interesting variations may be made by taking a lump of the light dough, kneading butter into it, and cutting or shaping into rolls. Or, roll thin and spread with a mixture of butter, sugar, cinnamon, and pecans, roll up and cut into slices, which should be placed on a buttered pan and covered. Keep in a warm place until very light. Then bake in a moderate oven until delicately brown.

Mrs. D. C. Chipman.

## White Bread with Self-Starter

1 pint mashed potatoes  
 1 pint water  
 2 tablespoons sugar  
 2 tablespoons, heaping, flour

Mix while hot, let cool, and add one yeast cake. Set away until needed.

To make bread with it, cook 3 small potatoes, mash; while hot, add the water the potatoes were cooked in (about 1 quart), 2 tablespoons flour and 2 of sugar. Beat thoroughly and let stand until cool, then add to the first mixture.

In the morning, stir well and take out about 1 cup of the mixture. Have about 15 cups of flour in bowl (arranged with flour having hollow in center), put in yeast and two-thirds pint warm water to 2 pints yeast. Add 1 tablespoon sugar and mix up stiff. Let rise to twice the original size; mold into loaves; let rise and bake.

Mrs. Louis Schwenkmeyer.

## Cinnamon Buns

2 ounces butter  
 3 eggs  
 ½ yeast cake  
 1 pint milk    1 teaspoon salt

Put milk in double boiler to scald. Beat eggs until light and pour scalded milk over them. Add butter and let stand until luke warm. Then add the yeast, salt, and sufficient flour to make a thin batter. Beat thoroughly and continuously for five minutes. Stand in warm place overnight. In the morning add 1 cup flour and beat well. Then add sufficient flour, a little at a time, working all the while with the hands to make a soft dough. Remove to board and knead lightly for ten minutes (this must not be as stiff as bread dough). Place back in pan and let rise until very light. Then take out about half the dough on board and roll into a thin sheet. Spread lightly with butter, cover thickly with sugar, and sprinkle with dried currants and cinnamon. Roll tightly into a long roll. Cut through this roll in pieces about 2 inches long. Place buns flat, closely together in a greased pan. Roll out other half of dough in similar manner. Cover and stand again in warm place until very light. Bake in a moderately quick oven for one-half hour. Turn out of pan while hot.

Miss Estelle Scholey.

## Cinnamon Rolls

- 1 cup mashed potatoes
- 2-3 cup lard
- 1 1-2 cups flour
- 1 1-3 cups milk
- 1 heaping tablespoon sugar
- 1 teaspoon salt
- 1 cake compressed yeast in
- 1-3 cup water

Let rise in warm place. Stir stiff with flour and let rise again. Stir with spoon and knead into dough and let rise until very light. Spread out on board, cover with little butter, sugar, and cinnamon. Shape into roll and cut desired size for cinnamon rolls. Let rise again and bake a delicate brown.

Sarah J. Ervin.

## French Loaf

- 3 cups bread sponge
- 2 cups granulated sugar
- 1 cup butter, or substitute
- 2 teaspoons baking powder
- 1 teaspoon nutmeg
- 3 eggs
- 1 teaspoon each soda and cinnamon
- 3 cups flour

Mix butter, sugar, and eggs together; add sponge and flour. Before adding flour to sponge sift in the nutmeg, baking powder, soda, and cinnamon. Bake one hour slowly. 1 cup of nuts may be added.

Mrs. J. C. Christensen.

## Rice Muffins

- 1 cup milk
- 1½ cups flour
- 1 egg, pinch of salt
- 2 scant teaspoons baking powder
- 1 teaspoon sugar
- 1 heaping teaspoon butter
- ½ cup cold rice

Mix dry ingredients and put through sifter. Melt butter and beat into rice. Beat egg and stir into milk. Add to dry ingredients and stir into rice. Beat all together quickly and well, and bake in gem pans about 25 minutes in moderate oven.

J. D. Livingstone.

## Bread

- 1 quart milk
- 2 compressed yeast cakes
- 2 tablespoons each sugar and lard
- 2 teaspoons salt
- 3 quarts flour
- 2 cups mashed potatoes

Scald milk, put in potatoes, sugar, salt, and lard. Put yeast cake to soak in little warm milk.

Work in flour, beat with a large wooden spoon or knead, add yeast. Knead until it no longer sticks to hands or bowl. Cover, let rise to double its size. This takes about two hours. Beat or knead with a little more flour about fifteen minutes. Put in pans until double its size. Bake about 45 minutes.

Mrs. Hawkes.

When baking if you wish to make graham bread, take 2 cups sponge, scald 2 heaping tablespoons unsifted graham flour, add little lard,  $\frac{1}{2}$  cup molasses, and proceed as with white bread.

Committee.

## Fruit Rolls

- 1 pint milk
- 1 yeast cake
- Flour for sponge

Mix above at about three in the afternoon and let rise until night.

- 1 cup butter
- $\frac{1}{2}$  cup sugar
- 3 eggs

Mix these ingredients with sponge adding as much flour as can be stirred with a spoon, adding grated rind of two lemons and juice of one. Little salt. Let rise over night.

## FILLING

- 1 cup each nut meats and raisins
- 1 cup candied citron

Chop all together and add

- 1 cup sugar
- Juice and rind of one lemon
- 1 egg

All should be chopped fine. Mix these last ingredients together and let stand over night. In the morning shape rolls and place some of the fruit mixture in each one. Let rise and bake as any other roll.

Mrs. Moritz Levi.



## Salt Rising Bread

Set sponge at night with  $\frac{1}{2}$  pt. of milk. Bring to a boil and scald 3 tablespoons cornmeal. Add pinch of salt and sugar. Keep in warm place over night.

In the morning take  $1\frac{1}{2}$  pts. warm water and pour onto meal, stir and let settle. Pour off the water into a small crock (not using the meal) and thicken with flour using 1 small teaspoon salt and a tablespoon of sugar. Set in warming oven to rise. When light mix in the flour using 1 pt. sweet milk and one pt. hot water, (pour them together to give the desired temperature), 1 tablespoon sugar, 1 teaspoon salt, and 2 tablespoons lard.

Do not mix quite as stiff as yeast bread. Knead well and mold into pans. Place in oven and let rise until pans are full. Keep as near one temperature as possible, that being as warm as is comfortable to the hand.

Bake one-half hour in moderate oven. This will make five loaves of bread.

Mrs. S. J. Ervin.

## Baking Powder Biscuits

3 cups flour  
3 teaspoons baking powder (heaping)  
 $\frac{1}{2}$  cup lard and butter  
1 cup milk, pinch salt

Handle lightly and bake in quick oven.

Mrs. J. C. Christensen.

## Corn Meal and Raisin Gems

Mix 1 cup of corn meal with 1 tablespoon sugar. Add  
 $\frac{1}{2}$  teaspoon salt  
2 tablespoons butter (or substitute),  
melted  
 $1\frac{1}{2}$  cups hot milk

Cool above and add

$\frac{1}{2}$  cup seeded raisins, chopped  
1 cup flour, sifted with  
4 scant teaspoons baking powder  
1 egg, well beaten

Mix well and bake in hot greased gem pans. Bake for 20 minutes in moderate oven.

Mrs. E. D. Moessner, Pontiac.

## Graham or Bran Muffins

1 cup graham flour or bran  
 $\frac{3}{4}$  cup white flour  
 1 egg  
 1 cup sweet milk  
 3 tablespoons melted butter  
 5 teaspoons baking powder  
 Small amount of salt and sugar

Mrs. Emma Taylor.

## White Muffins

1 cup sweet milk  
 2 eggs  
 2 tablespoons sugar  
 3 tablespoons melted butter  
 2 teaspoons baking powder  
 $2\frac{1}{2}$  cups flour

Break eggs into mixing bowl and beat. Add all other ingredients, melted butter last. Beat well and bake in hot oven.

Mrs. H. D. Nutt.

## Graham Muffins

Butter size of walnut  
 1 egg, beaten, pinch salt  
 1 cup milk  
 2 small teaspoons baking powder  
 $\frac{1}{2}$  cup graham flour  
 1 cup white flour  
 1 tablespoon sugar

Bake in hot gem pans.

Mrs. B. C. Campbell.

## English Muffins

1 pint warm milk  
 $\frac{1}{2}$  cup butter  
 1 tablespoon sugar, 1 teaspoon salt  
 $\frac{1}{2}$  compressed yeast cake  
 $3\frac{1}{2}$  cups flour

Dissolve yeast in milk. Mix all ingredients well and let rise over night in muffin tins. Bake, split, and toast.

Mrs. James B. Smalley.

## Popovers

2 eggs, beaten  
2 cups milk  
2 cups flour,  $\frac{1}{2}$  teaspoon salt

Beat eggs until very light, and gradually beat in other ingredients, using egg beater. Put into HOT, well buttered gem pans (or custard cups) and bake  $\frac{1}{2}$  hour. This makes 12 popovers.

Mrs. R. L. McNamee.

## Bran Gems

1 cup flour  
2 cups bran  
 $\frac{1}{2}$  cup molasses  
 $\frac{1}{2}$  cup sour milk  
1 egg  
1 teaspoon soda, little salt

Bake in hissing hot buttered gem pans.

(Mrs.) Eva T. Sweezy.

## Oatmeal Gems

2 cups rolled oats  
 $1\frac{1}{2}$  cups sour milk  
1 teaspoon each soda and salt  
1 egg  
2 tablespoons sugar  
1 cup flour

Mix sour milk with rolled oats. Let stand over night. In morning add other ingredients. Bake in gem pans in quick oven.

Mrs. J. Stevenson.

## Brown Bread

2 tablespoons sugar or molasses  
1 well beaten egg  
1 tablespoon shortening  
 $1\frac{1}{2}$  cups sour milk  
1 cup each white flour, graham, bran  
 $\frac{1}{2}$  cup each raisins and nuts  
1 teaspoon soda

Mrs. Edmonds.

## Brown Bread

½ cup sugar	2 teaspoons soda, little salt
½ cup molasses	2 cups graham flour
2 cups sour milk	1 cup raisins (if desired)
1 cup white flour	½ cup nut meats chopped (if desired)

Mrs. Walter Smith.

## Brown Bread

2 cups sour milk	2 level teaspoons soda, pinch salt
2 eggs	2 tablespoons melted lard
1 tablespoon sugar	2 tablespoons molasses

Mix together, add graham flour to make thick batter and a few raisins.

Mrs. E. McKim.

## Brown Bread

½ cup molasses	1 cup graham flour
1 cup sour milk	1 cup white flour
1 egg	1 teaspoon each salt and soda
	Butter size of an egg

Bake in bread pans.

Mrs. J. M. Swift.

## Boston Brown Bread

1 egg	1½ cups each of graham and corn meal
1 cup sour milk	1 cup dark molasses
1 cup sweet milk	1 teaspoon each soda and salt

Steam 3 hours.

Mrs. Emma Taylor.

## Baked Brown Bread

1 cup white flour	1½ teaspoons soda, and 1 of salt
½ cup corn meal	2 cups sour milk
½ cup molasses	2 cups graham flour

Bake 20 or 30 minutes (slow oven).

Mrs. R. L. McNamee.

## Nut Bread

$\frac{3}{4}$  cup sugar  
 1 $\frac{1}{2}$  cups milk  
 3 cups flour  
 1 cup nuts, little salt  
 4 $\frac{1}{2}$  teaspoons baking powder

Mix dry ingredients and nuts. Add milk, gradually. Let rise 20 minutes. Bake in moderate oven from 45 minutes to one hour.

Mrs. G. Carl Huber.

## Mother's Nut Bread

1 cup each sugar, sweet milk  
 1 cup chopped nuts  
 1 egg, well beaten  
 2 teaspoons baking powder, 1 of salt  
 3 cups flour

Bake 50 minutes in a slow oven.

Mrs. M. L. Begeman.

## Nut Bread

2 eggs, well beaten  
 2 cups white flour  
 2 cups graham flour  
 2 cups sugar, scant  
 2 cups milk  
 1 cup chopped walnut meats  
 4 teaspoons baking powder, little salt

Let mixture stand 20 minutes. Bake 40 minutes in slow oven. Makes two loaves.

Mrs. J. A. Wessinger.

## Nut Bread

$\frac{1}{2}$  cup sugar  
 1 egg  
 1 cup sweet milk  
 2 tablespoons shortening  
 3 cups flour, 3 teaspoons baking powder  
 1 cup nut meats, chopped  
 Little salt

Mix all ingredients in order named. Let stand ten minutes. Bake slowly.

Mrs. W. P. Wood.

## Nut Bread

- 1 egg
- 1½ cups milk
- 1 cup sugar
- 4 cups flour
- 1½ cups English Walnut meats,  
chopped
- 4 teaspoons baking powder, little salt

Mix dry ingredients, and add milk and egg. Bake fifteen minutes covered. Remove cover and bake until done, about 30 minutes in moderate oven.

(Mrs.) Eva T. Sweezy.

## Date Bread

- 2 cups granulated sugar
- 2¾ cups bread flour, 2 teaspoons soda
- 1 tablespoon melted fat, little salt
- 1½ cups boiling water
- 1 cup nut meats, chopped fine
- 2 cups dates
- 1 egg, vanilla

Stone and cut dates in quarters, pour boiling water over them. Cream melted fat and sugar, add egg well beaten, and then alternately the flour and water which has been drained from dates. Beat all well, and add other ingredients. Pour into well greased pan and bake slowly 1 hour. Very good.

Mrs. W. J. Wilson.

## Scotch Scones

- 2 cups flour
- 1 teaspoon each soda and baking  
powder, ¼ of salt
- Buttermilk to make a moist dough

Sprinkle flour on griddle and drop dough in tablespoonfuls. Sprinkle flour lightly over to keep dough from sticking to your hand as you press it into shape, about ½ inch thick. Bake on first side, turn with pancake turner and bake other side. Butter and eat hot. Scones are very good eaten cold as a left-over.

Mrs. William Simpson.

## Moravian Sugar Bread

1 cup flour  
 ½ cup sugar  
 1 tablespoon lard

Mix above and add:

1 cup milk  
 1½ cups flour  
 2 teaspoons baking powder

Put in pan and add bits of butter over the top. Sprinkle thickly with sugar and dust over with a little cinnamon. Bake about 30 minutes.

Mrs. J. C. Christensen.

## Scotch Short Bread

½ pound butter      ¼ pound sugar      1 pound flour

Place ingredients in 3 piles on bread board, the butter in the middle. Work butter with hand until creamy, then gradually work in the flour and sugar alternately until all is used and the three have become one.

Have ready four pie tins covered with buttered or greased paper. Cut the dough into four pieces, lay on the paper and press into round cakes about ¾ of an inch thick. Bake until a very light brown in a moderate oven.

Mrs. William Simpson.

## Virginia Waffles

2 cups flour  
 3 teaspoons baking powder  
 1½ cups milk  
 2 eggs, beaten separately  
 2 teaspoons sugar, 1 of salt  
 3 tablespoons melted shortening

Mix and sift dry ingredients. Add milk gradually with beaten egg yolks, then melted shortening and the stiffly beaten egg whites.

Have both sides of waffle iron hot and well greased. Place tablespoon of mixture in each section and lower top iron. Brown and turn. Makes five waffles.

Mrs. S. J. Ervin.

## Rice Griddle Cakes

- 1 cup cold rice
- 1 teaspoon sugar,  $\frac{1}{2}$  of salt
- 1 cup milk
- 1 cup flour, 2 teaspoons baking powder
- 1 egg

More milk may be added. Have batter as thick as the usual griddle cakes. Sarah J. Ervin.

## Corn Cakes

- 1 cup scalded meal
- 1 heaping teaspoon butter
- 1 egg
- 2 heaping teaspoons flour
- $1\frac{1}{2}$  tablespoons each sugar, salt

Add sweet milk to batter and 2 teaspoons baking powder. Bake on hot griddle. Mrs. M. B. Sugden.

## Nut Scrappel

- 8 cups boiling water
- 2 cups cornmeal
- 1 cup hominy
- 1 tablespoon salt
- 1 cup nuts, chopped

Moisten cornmeal with cold water. Cook cornmeal and hominy together in boiling water until very thick. Add chopped nuts and pour into dish. Cool. Cut into slices and fry. Serve with maple syrup. A good luncheon dish.

Helen B. Slocum.

## Rusks

When baking bread, take

- 1 cup sugar
- 3 eggs
- 4 cups sponge
- $\frac{1}{2}$  cup butter

Mix thoroughly adding enough flour to mold easily. Let rise, make into rather high and narrow biscuits, placing tightly together in pan. Let rise and bake a delicate brown.

Mrs. Henry Whitker.



# BECAUSE

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BOTH ENDS OF THE DIAGONAL WALK

## Soup

### Cream of Corn Soup

- 1 pint corn, either fresh or canned
- 1 quart rich milk
- 1 tablespoon flour
- Lump of butter, seasoning

Put corn through strainer. Heat milk and butter. Thicken with a little flour. Add corn and seasoning. Serve at once with a little whipped cream on top each cup. Kernels of popped corn may also be used.

Cream of pea and celery soup may be made in same manner.

Mrs. Eugene Clarkson.

### Cream Cheese Soup

- 1 quart milk
- 1 slice onion
- 2 tablespoons butter
- 3 tablespoons flour
- 1 slice carrot, blade of mace
- $\frac{3}{4}$  cup cheese
- Yolks of 2 eggs, salt and pepper

Put milk and vegetables in double boiler. Let come to a boil and take out vegetables. Add butter and flour and stir until milk thickens. Add grated cheese. Take from fire as soon as it melts. Add well beaten whites of 2 eggs, salt and pepper. Serve at once.

Mrs. Eugene Clarkson.

### Veal Soup

- 2 quarts cold water
- 1 cup tomatoes
- 2 onions, 2 stalks celery
- Salt and pepper

Bring above to a boil, add 1 veal heart and simmer slowly until heart is tender. Strain off broth to be used for soup. The heart may be sliced and served cold, or cut into strips and saute'ed, using some of the broth for gravy.

Mrs. Moritz Levi.

## Vegetable Soup

Secure soup bone from market with some meat left on. Cover with cold water, add salt. Simmer until all juice is removed from meat and bone. Use stock for soup adding diced potato, onion, celery, tomato, or any combination of vegetables desired. Season with salt, pepper, celery salt, paprika, or any seasoning to suit taste. Rice, tapioca, barley, etc., may also be added. The stock should always be skimmed, and this is more easily done if allowed to get cold.

In winter this soup kettle may be kept going all week by using meats, etc., left from meals.

If a clear bouillon is desired strain stock and add seasoning only.

Committee.

## Mushroom Soup

1 pound fresh mushrooms  
1 quart water, 6 stalks celery  
Salt, paprika, little cayenne  
1 quart milk, 1 tablespoon flour

Wash and peel mushrooms, using skins for soup, and saving part of mushrooms for preparation in some other form, such as saute'ed. Boil skins in water for 20 minutes with sliced onion, diced celery, and seasoning. Take from fire and strain. Dissolve flour and add to milk. Heat and pour mushroom liquor into it, adding

1 cup cream, or large piece of butter  
1 cup chopped mushrooms

Serve with little whipped cream on top, if desired.

Canned mushrooms may be used, using liquor from can.

Miss Marjorie Brewer,  
Marshall, Michigan.

## Canned Vegetables for Soups

To can vegetables for soup, chop

- 1 gallon cabbage
- 2 large carrots
- 6 large onions
- 6 peppers either red or green from  
which seeds are removed
- 2 bunches of celery, salt

Cook one hour then add

1 gal. peeled and chopped tomatoes, and cook  $\frac{1}{2}$  hour longer. If there is much water leave off cover and let vegetables boil down. Can and seal hot.

This mixture is very good if put in soups one-half hour before serving.

Mrs. Fred Harris.

## Canned Cream of Tomato Soup

- 1 peck ripe tomatoes
- 1 bunch celery
- 12 small onions
- $\frac{1}{4}$  teaspoon red pepper, salt to taste
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup sugar

Chop onions and celery and boil with tomatoes. Strain and boil until quite thick. Add red pepper, sugar, and flour, and boil 15 minutes. Can, preferably in pint jars.

When soup is desired for a meal, open can and heat contents. Add little soda and large lump butter to mixture, and blend with cream or milk which has been heated.

Mrs. A. F. Smith.

## White Soup

Boil a shank of veal thoroughly and slowly with a turnip, onion, celery, or any light vegetable. Strain.

Just before serving, while boiling, add

- 1 cup sweet cream, or milk mixed with
- 1 egg, well beaten

Take at once from fire and serve. Season to taste.

(Mrs.) Emma Wyckoff.

## Meats, Sauces, and Dressings

### Philadelphia Scrapple

- 3 lbs. fresh pork
- 4 teaspoons salt,  $\frac{1}{2}$  of pepper, 3 of sage
- 5 cups corn meal
- 4 tablespoons flour

Cook meat until well done. Put through grinder and add enough water to make 3 quarts. Add seasoning and let come to a boil.

Mix corn meal and flour with about 4 cups cold water and stir into the boiling liquor. Cook 30 minutes and pour into shallow pans. When cold slice and fry in fat same as corn meal mush.

Kindness of Mrs. Rouse.

### Morotion

1 beef heart boiled with one-third its size of beef until tender. Put through meat grinder, return to kettle in liquid in which it was boiled. Bring to boil again and thicken with corn meal. Cook 15 minutes, add salt to taste. Turn into greased pans and press until smooth. Let cool, slice thin and fry in hot butter. Will keep several days in cool place.

Cora C. Duffendack.

### Baked Stuffed Sweet Peppers

#### MEAT SUBSTITUTE

- 6 large green peppers
- 1 lb. veal, chopped or ground
- 2 cups dry bread crumbs
- 1 cup chopped celery
- 1 egg,  $\frac{1}{4}$  teaspoon sage, shake of onion salt, pepper

Mix thoroughly and fill pepper shells that have been well washed and seeds removed. Bake 1 hour. Oysters, tomatoes, and various other vegetables make excellent filling for pepper shells.

Mrs. John Koon.

## Green Peppers Stuffed With Meat

Parboil 6 green peppers. Fill with the following: 1 cup cooked rice, 1 cup any cold left over meat (Lamb is best). Salt to taste and add a little butter. Stuff the peppers and place in a casserole and pour onto them 1 can tomato soup and put in the oven about 15 minutes. Serve hot.

Mrs. M. B. Sugden.

## Chicken with Mushrooms

The white meat of a large cold roast or broiled chicken cut into small pieces (or meat left from boiled fowl).

- 1 can mushrooms
- 1 cup milk
- Yolks 3 eggs
- $\frac{1}{2}$  cup butter, little salt and white pepper
- 1 cup veal or chicken broth, or 2 tablespoons gravy
- 2 teaspoons cornstarch

Put milk and broth in saucepan. When thoroughly heated add the butter which has been creamed with the cornstarch. Add very slowly the well beaten yolks of eggs. When a smooth sauce add the chicken, mushrooms, and seasoning. A tablespoon of finely cut celery is an improvement. Serve hot with toast. If fresh mushrooms are used they must be cooked before adding to mixture.

Mrs. Fred T. McOmber.

## Breaded Veal

Buy veal steak, or chops, dip in beaten egg, seasoned, and then in cracker or bread crumbs. Fry slowly in hot lard, or better still, bacon or other fat left from meats.

Mrs. Ralph Curtiss.

## Baked Pork Chops with Dressing

Make a regular roast chicken dressing and put a heap-  
ing pile of it on each chop. Bake until done. Make a thick  
gravy and serve.

Mrs. Chas. Thomas.

## Creamed Sweetbreads

Put the sweetbreads into cold water for an hour. Remove all fat and skin and cover with hot salted water. Add half a small onion, a sprig of parsley, and small piece of celery. Then cover and let simmer 30 minutes. Drain and throw into cold water to blanch. Cut into small pieces.

When ready to serve make a cream sauce, add sweet breads and serve.

### CREAM SAUCE

2 tablespoons flour

2 tablespoons butter

Melt butter and stir in flour, adding milk to make a thick sauce. Season well.

Mrs. Ralph Curtiss.

## Pork Chops in Dressing

Cut an onion fine and boil in a little water, adding salt, pepper and butter. Stir in rolled, dried bread crumbs, until thick. Sear chops brown, put in a little water in bottom of pan, cover with dressing. Cover and cook in oven.

Mrs. D. W. Bronk.

## Baked Pork Chops

Take as many chops as required to serve. Have them cut 1 inch thick. Sear in frying pan. Cut medium sized onions in halves and lay on each chop. Pour over, one can of tomatoes. Season with salt and pepper. Sprinkle a few bread crumbs on top. Put into oven and bake 1 hour.

Mrs. L. A. Barrett.

## Baked Veal Cutlets

Remove bone and carefully trim cutlet of veal. Place in a buttered baking dish a thinly sliced onion. Add 1 cup of stewed tomatoes, strained, 1 tablespoon each of minced green pepper and parsley,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper (paprika). Bake  $\frac{1}{2}$  hour. Remove to hot platter and pour over sauce.

Mrs. Ida Gracey.



## Creole Lamb

2 cups cold cooked lamb  
¼ cup chopped green pepper  
2 tablespoons chopped onion  
½ teaspoon salt  
1 teaspoon horseradish  
¼ cup butter  
¼ cup flour  
1 cup brown stock  
1 cup tomato puree

Melt butter, add pepper and onions, cook five minutes, then add flour. When blended add stock and tomato. When mixture boils, add remaining ingredients; and when very hot, serve in a rice border.

Mrs. Ida Gracey.

## Spanish Pudding

2 cups cold meat, chopped fine  
2 cups rice, cooked  
2 eggs  
1½ tablespoons butter  
½ tablespoon onion, minced  
2 tablespoons parsley  
Salt and pepper

Fry the onion in butter until light brown, then add rice and cold meat. Remove from fire and add parsley, seasoning, and eggs well beaten. Pack solid in buttered baking dish, and set in the oven until brown. Turn out carefully on platter and pour over it tomato sauce.

Mrs. Ida Gracey.

## Baked Ham

Boil ham until tender. Take out of water and remove rind.

Stick the whole ham full of cloves close together. Sprinkle two heaping tablespoons of brown sugar over it. After it has begun to bake and brown add 3 tablespoons of vinegar, ½ cup of water.

Jennie E. Bailey.

## Pressed Veal

(INDIVIDUAL OR LOAF)

2½ lbs. veal  
½ lb. pork  
Salt and pepper  
3 hard boiled eggs

Cook veal and pork until very tender. Grind in food chopper, using medium knife. Season thoroughly. Line pan with meat mixture then place eggs through center of loaf. Pack the rest of meat in and pour one cupful of the meat broth over it all. Let set for at least 3 hours before serving. If the eggs are placed in beet juice the night before, they will be much more attractive, or if desired, a boiled tongue can be used for the center. For luncheons, it is very easy to mold the veal in the individual aluminum molds, placing a slice of the colored egg at the bottom of the mold.

Mrs. Walter Walz.

## Veal Loaf

Order from market

3 lbs. chopped veal with ¼ lb. pork

Add 2 cups cracker crumbs, rolled fine, 3 eggs, two-thirds quart milk, 2 tablespoons butter, 2 teaspoons salt, pepper, poultry dressing, 3 canned pimientos, cut fine. Mix well, place in bread pans, dotting with butter on top, and bake slowly for nearly 2 hours. Serve cold. Serves 10.

Mrs. Henry Whitker.

## Ham Loaf

2 lbs. smoked ham (ground)  
1 lb. fresh pork (ground)  
1 egg, 1 cup milk  
½ cup cracker crumbs  
Little pepper, celery salt

Cover with can of tomatoes and bake 2½ hours.

Mrs. M. L. Begeman.

## Chop Suey

- ½ lb. veal
- ½ lb. pork
- (Both cut in rather small pieces)
- 4 or 5 large onions
- 2 bunches celery
- 2 tablespoons Chop Suey Sauce
- ½ lb. dry bean sprouts
- Mushrooms
- ½ lb. rice

Boil rice in plenty of water to prevent burning, and when tender pour into large strainer. Run cold water through this until all the starch has been washed from the kernels. Place in oven to dry.

For the suey: Fry meat until brown then add sliced onions and celery. Fry about 15 minutes over hot fire. Add salt, pepper, suey sauce and mushrooms. Just before serving, add bean sprouts and ¾ cup water in which 1 tablespoon of flour has been mixed.

Mrs. Walter Walz.

## Ham Dandy

- 1 cup chopped ham
- ½ cup bread crumbs
- ½ cup chopped hard boiled eggs
- White sauce and seasoning

Add seasoning, mix with white sauce, bake and serve in peppers. Any cold meat or liver and bacon may be used.

Mrs. Ida Gracey.

## Plou

1 cup rice cooked in salt water until tender. Melt lump butter in spider and slice 1 Spanish onion into it. Add 1 pound hamburg and cook all together. Add to meat mixture 1 quart tomatoes, rice, 4 bay leaves, salt and pepper to taste.

Mrs. Walter Smith.

## Scotch Pies, Individual

Round beef steak

Rich pie crust and smallest pudding  
pans made

Put steak through meat grinder, add salt and pepper to taste and enough water to make it very moist. Line pans with pie crust, put in meat mixture until it is about an inch or more in bottom. Have another crust ready and place on top, wetting edges before pinching together. Make small hole in top to allow steam to escape. Allow one pie for each person, but it is well to make a few extra as the men-folk always want more.

Mrs. William Simpson.

## Tomato Meat Pie

2 cups tomatoes, ground meat,  
Cracker crumbs, little onion, salt

Sprinkle bottom of baking dish with cracker crumbs about  $\frac{1}{2}$  inch thick. Pour in half tomatoes, add meat and pour over rest of tomatoes and cover thickly with cracker crumbs and bake about 20 or 30 minutes until brown. Add seasoning with each layer.

Mrs. Earl Cress.

## Tomato Nut Loaf

(MEAT SUBSTITUTE)

1 cup chopped peanuts  
1 cup cooked rice  
1 cup tomato pulp  
2 eggs  
1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper  
1 tablespoon chopped onion

Mix ingredients. Celery salt or sage may be added in small quantity. Add bread crumbs if too moist to make into loaf. Bake in moderate oven 30 minutes. This serves six people.

Helen B. Slocum.

## “Pelav” (Rice) Armenian

Fill a large kettle  $\frac{3}{4}$  full of water. When water has come to a boil add 2 large tablespoons of salt and 1 pound of best quality rice. Stir occasionally and let it cook for 15 minutes. Drain and let cold water run through rice until all starch is removed.

Return rice to same kettle and pour over it 2 tablespoons melted butter mixed with  $\frac{1}{2}$  cup water. Cover kettle and cook slowly for  $\frac{3}{4}$  hour. (Be sure and use very slow fire).

## Celery Gravy for “Pelav”

Cut into small pieces 2 pounds lamb. Take out all bones. Cook for  $\frac{3}{4}$  hour and fry with tablespoon lard.

Wash and cut 2 large heads of celery into 1 inch pieces and mix with it 2 large onions sliced. Put into frying pan and add 2 tablespoons lard and fry for 15 minutes, stirring occasionally. Then add to it the fried meat and season with salt, pepper, and 1 teaspoon curry powder. Add to this 3 large sliced tomatoes and cook for  $\frac{1}{2}$  hour and serve with “Pelav”.

Mrs. Haig Domboorajian.

## Tomato Sauce for Meats

Stew 10 tomatoes with 3 cloves, salt, pepper, and slice of onion for 15 minutes. Strain, put on stove in saucepan with lump butter size of egg and level tablespoon flour. Stir all until smooth and proper consistency. Canned tomatoes may be used.

Mrs. Eugene Clarkson.

## Meat Loaf

Two pounds of lean fresh pork; three-fourths pound of ham. Put through the food chopper and season with salt and pepper to taste. Add one egg and one cup of milk. Mix well and pack into a well buttered pan. Over the top put tomato sauce and cracker crumbs— one ten cent can of tomato soup is about right. Bake about two hours.

Mrs. D. C. Chipman.

## Potato and Bread Dressing for Fowl

Boil potatoes sufficient to make about two quarts of hot mashed potato. Beat two eggs slightly and thin with rich milk before adding to hot potato. Add about 2½ pints of browned crisp bread crumbs and butter size of walnut. Mix well with potato and add enough rich milk to bring to consistency of thin mashed potato.

Season with salt and finely cut parsley or celery leaves, and add sage, or better Spanish saffron.

This dish can be made hours before it is needed and part of it used to stuff fowl and part placed in baking dish. Bake while roasting fowl to a golden brown. Requires about thirty minutes.

Mrs. C. K. Kauffman.

## Steamed Cabbage and Meat

Cut cabbage on slaw cutter.

Alternate layers of chopped cabbage with ground meat, (half beef and half pork). Cook in double boiler 1½ hours. Serve with dressing made with 1 tablespoon flour, 1 tablespoon melted butter, 1 beaten egg, juice of ½ lemon, one spoonful capers, salt and pepper. Add water to make desired consistency.

Mrs. J. B. High.

## Corned Beef

For five pounds beef take 4 tablespoons of salt, 2 tablespoons brown sugar, with as much powdered salt petre as will cover the point of a table knife, possibly ¼ teaspoon. Put these into a stone crock, cover with cold water, and let stand 48 hours. Then cook in same brine until done.

Mrs. High.

## Yorkshire Pudding

3 eggs  
½ cup milk  
1 cup flour  
1 teaspoon baking powder  
¼ teaspoon salt

Bake ½ hour in fat left from roast in same pan or in gem pans. Beat vigorously.

Mrs. R. T. Dobson, Sr.

## Bewitched Beef

2 lbs. round steak, chopped fine  
4 eggs, well beaten  
9 crackers, rolled fine  
Season well with salt and pepper

Mix thoroughly and form into loaf. Place thin pieces of salt pork around and bake one hour.

Mrs. Henion.

## Texas Hash

1 cup spaghetti (broken)  
½ can tomatoes  
2 heaping tablespoons grated cheese  
Ground meat (small pieces left-overs will do)  
Seasoning (green pepper, onion, chopped celery, etc.)

Boil spaghetti until tender. Cook tomatoes with whatever seasoning used, until desired thickness is reached. Add cheese and meat. Pour all over spaghetti in baking dish and bake for about 30 minutes in moderate oven. If raw meat is used it should be browned in frying pan before adding to other ingredients.

Mrs. Earl Cress.

## Fish and Sauces

This and the following page of Fish Recipes were prepared by Mrs. Ralph Curtiss

### Baked Fish

If fish is large it may be stuffed before baking. If not, place fish on strips of bacon in baker. Add a few drops of lemon juice and place several slices of bacon on top. Cover and bake for about  $\frac{3}{4}$  hour in rather hot oven. Garnish with parsley.

### Fried Oysters

Take large oysters, drain off liquor, dip oyster first in beaten egg seasoned with salt and pepper, then in rolled cracker crumbs and fry in hot lard and butter. (Many prefer deep fat).

### Salmon Loaf

1 can salmon  
3 eggs  
 $\frac{1}{2}$  cup cracker crumbs  
Butter size of egg

Mix well, season to taste, and make into loaf.

### Escalloped Oysters

Take one pint oysters, cracker crumbs, rolled very fine, and place alternate layers of oysters and crumbs, starting with crumbs, in bottom of well buttered baking dish. Use pepper, salt and butter with each layer. Let top layer be crumbs, dotted with butter. Add enough milk to just see through top. Let stand for at least one hour. Just before putting in oven add a well beaten egg. Bake about thirty minutes.



## Brook Trout

After trout are dressed dip in flour and fry slowly in butter until a golden brown, or

Make little cheese cloth bags and place in each a trout. Boil a few minutes in boiling water. Remove trout and serve with butter sauce.

## Drawn Butter Sauce

Melt required amount of butter, add salt, pepper, paprika, minced parsley, minced onion. Let all boil up, and pour over fish, meat, potatoes, spinach, etc.

## Oyster Cocktail

Add to oysters equal parts of vinegar, lemon, catsup, horseradish. Use pepper and salt, also, and serve in tall glasses with ice.

## Oyster Patties

Make cream sauce. Use about 25 oysters, boil in own liquor a moment, drain. Add to cream sauce, well seasoned, and serve in pattie shells.

### PATTIE SHELLS

- 2 eggs
- 1 teaspoon sugar,  $\frac{1}{4}$  of salt
- 1 cup milk
- $1\frac{1}{4}$  cups flour

Beat eggs until very light, add other ingredients, and beat until perfectly smooth. Use patty molds and fry in deep fat.

## Whitefish Turbot

To every pound of fish allow for the cream sauce 1 generous tablespoon butter, 1 of flour, and 1 generous cup sweet milk.

Fold the fish in a cotton cloth and cook in a kettle of boiling water, salted, 20 minutes. By means of the cloth it is easily lifted to a platter where it is flecked apart with two forks, thus removing all bones.

For the sauce, cream the butter and flour. Bring the milk slowly to a boil using a slice of onion and a sprig of parsley for seasoning. Blend the creamed flour and butter into the boiling milk, stirring constantly. Let it thicken slowly. Place alternate layers of the flecked fish and sauce in a baking dish. Sprinkle lightly a little salt, pepper, and chopped parsley over each layer of fish. Cover the top layer of sauce with a half inch of bread crumbs. Dot with butter and bake 20 minutes. Garnish at serving with chopped parsley.

Turbot can be baked in individual ramekin dishes.

Mrs. F. Hendrickson.

## Codfish Balls

1 pt. codfish  
2 pts. raw potatoes cut into small pieces

Boil above until potatoes are done. Drain and mash and add

2 eggs  
 $\frac{1}{2}$  cup butter, little salt and pepper

Mix well and drop in hot deep fat and fry until light brown. Serve hot. Especially good for luncheon dish.

Mrs. J. A. Stewart.

## Fish Creole

- 1 cup cold cooked fish, freed from bones
- 1 cup cold boiled rice
- 2 hard boiled eggs, cut fine
- Salt and pepper to taste
- 2 tablespoons butter melted and poured over mixture

Cook slowly and serve on toast.

Mrs. J. A. Stewart.

## Escalloped Salmon

- 1 can salmon, minced

Use finely rolled cracker crumbs and place alternate layers in baking dish, seasoning each layer. Place crumbs on top, adding butter and milk to just see through top. Just before placing in oven pour over 1 egg beaten. Bake about  $\frac{1}{2}$  hr.

Mrs. Nellie Cadwell.

## Sauce for Fish or Filled Tomatoes

- Boiled oil mayonnaise
- 1 teaspoon Worcestershire sauce
- 3 tablespoons chili sauce
- $\frac{1}{4}$  teaspoon paprika
- 1 teaspoon pearl onions
- $\frac{1}{2}$  teaspoon chopped green peppers

Make  $\frac{1}{2}$  recipe of Boiled Oil Mayonnaise as a foundation for this salad dressing, stir in the rest of the ingredients, and serve ice-cold over fish or filled tomatoes.

Elizabeth B. Holbrook.

### Lobster Salad.

(Serving Eight—Canned or fresh lobster can be used.)  
 1 c lobster, flaked  
 1 c diced celery  
 2 hard cooked eggs  
 4 T chopped sweet pickles  
 ¼ t salt  
 ¼ t paprika  
 ½ mayonnaise  
 Mix and chill the ingredients and serve in cups of crisp lettuce.

### Pecan Waffles.

Dear Miss Hathaway: Kindly give me a recipe for pecan waffles.  
 T. O. B.

For crisp, light waffles beat two eggs yolks with one and one-fourth cups of milk. Add two cups of pastry flour, or one and six-eighths cups of bread flour, mixed and sifted with one-half teaspoon of salt. Beat until mixed, add six tablespoons of melted fat and fold in the stiffly beaten egg whites. Pour the batter in a lightly greased, hissing hot waffle iron, turn the iron and bake until a golden brown. Add as many pecans meats as you wish broken or ground, to the batter before folding in the egg whites. Or scatter them over the waffles before serving.

For each half cup of nut meats added to the batter use one tablespoon less of melted fat.

### Valentine Salad

For your St. Valentine's party consider this fresh-tasting salad of grapefruit and almond with the heart garnishes. Toss together lightly, the grapefruit from a number 2 can, one cup shredded, blanched almonds, one-half cup chopped dates, one-fourth cup preserved ginger and one diced green pepper. The French dressing for this should be made with grapefruit juice instead of vinegar. Serve in lettuce cups and garnish with tiny hearts cut out of canned pimiento.

### Oreamed Potatoes.

Four cups diced potatoes, 1-2 cup butter, 4 drops onion juice, 2 tablespoons flour, 1 1-2 cups milk, 1 egg yolk, salt and pepper, 1 tablespoon minced parsley.

The potatoes should be cut in half-inch dice. Drop into boiling water and boil four minutes. Drain. Add one-third cup of butter, cover and cook over a low fire for 30 minutes, until the potatoes are soft and slightly browned. Melt remaining butter, add onion juice and flour and stir until perfectly blended. Slowly add milk, stirring constantly. Season with salt and pepper and bring to the boiling point. Stir in egg yolk and pour over potatoes in a hot vegetable dish. Sprinkle with parsley and serve.

### Drop Cakes, Very Tender.

- ½ c fat
- 1½ c sugar
- 2-3 c water
- 3 eggs
- 1 t vanilla
- ¼ t nutmeg
- ¼ t salt
- 3 c flour
- 3 t baking powder

Cream the fat and sugar. Add the rest of the ingredients and beat for three minutes. Half fill greased muffin pans and bake in a moderate oven for 15 minutes.

### Stuffed Cookies

- 1 c fat
- 2 c sugar
- 2 eggs
- 4 T sour cream
- 1 t vanilla
- 1 t lemon extract
- 1 t nutmeg
- ¼ t salt
- 4½ c flour
- 1 t cream of tartar

Cream fat and sugar. Add eggs and sour cream and beat three minutes. Add other ingredients and chill dough. Roll out very thin. Cut in four-inch squares. Add portions of filling and fold over edges of dough three corner-wise. Prick tops with a fork. Bake, three inches apart, 15 minutes in a moderate oven.

### Filling.

- 1 c chopped raisins
- ½ c chopped dates
- ½ c sugar
- 2 T flour
- ½ c orange juice
- 2 T butter

Blend sugar and flour. Add other ingredients. Cook slowly, stirring constantly until mixture becomes a little thick but not stiff. Cool.

### Grape Pineapple Punch.

- 1½ c water,
  - 1½ c sugar,
  - 1 pint tea,
  - 1 pint grated pineapple,
  - 1 quart grape juice,
  - Juice of 6 lemons,
  - Juice of 6 oranges,
  - 2 quarts chilled water.
- Dissolve the sugar in one and one-half cups of water. Add the tea and fruit juices and let stand for one hour. Add the chilled water and serve with chipped ice. This will serve 25 people.

like s preferable to have head left on fish, after garnish with parsley).

Mrs. Moritz Levi.

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ORANGE-SANDWICH SALAD is delicious as a dinner salad. Cut large seedless oranges which have been peeled, into quarter-inch slices. Put these together, sandwich fashion,

with the following mixture between: Mix together a cupful of chopped, canned pineapple, half a cupful of very finely diced celery, and half a green pepper, shredded; moisten with French fruit dressing. Place the orange sandwiches on crisp lettuce leaves, garnish with sliced maraschino cherries and pass more of the French fruit dressing.

## AND DRESSINGS

39

PINEAPPLE AND COTTAGE CHEESE SALAD is simple but satisfying. To make it, mash a cupful of plain cottage cheese very fine, season with half a teaspoonful of salt, and moisten it with two tablespoonfuls of sweet cream. Drain the juice from a can of crushed pineapple and add a cupful of this drained pineapple to the cheese mixture. Heap on lettuce leaves, garnish with fresh or maraschino cherries, and serve with any fruit-salad dressing which may be preferred.

PEAR SALAD. Pare the required number of ripe, juicy pears and core them with an apple corer; cut a slice from the bottom of each to make it stand firmly, then fill the pears with Chantilly or Parfait dressing. Serve on lettuce garnished with maraschino cherries cut in rings and quartered marshmallows.

FRIARS' SALAD. Split dried pulled or ripe figs and lay them open flat; spread over them a mixture of cream cheese softened with cream; roll up like a jelly roll and cut into slices. Arrange these on lettuce leaves and serve with lemon-butter dressing; garnish with plumped and chilled seedless raisins.

TROPIC SALAD. Select half as many large ripe bananas as there are guests to be served. Cut them in halves lengthwise, and remove the fruit without bruising the skins. Dice the bananas and mix them with half their quantity each of diced celery, pitted white or red cherries, canned or fresh, and grapefruit cut in small sections. Moisten with fruit mayonnaise and heap fruit in the banana boats. Serve on lettuce garnished with bits of pimiento.

sings

ons flour  
mustard,  $\frac{1}{4}$  of sugar

up of boiling water  
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It can be kept  
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ssing

- 2 eggs
- 1 teaspoon each salt and mustard,  $\frac{1}{8}$  cayenne
- 2 tablespoons each lemon juice and vinegar

Into above mixture pour 1 cup of oil and DO NOT stir. In double boiler make a sauce with

- 1 cup water
- 1 tablespoon butter
- 1-3 cup flour or cornstarch

Turn this hot into other ingredients and beat quickly with egg beater.

Mrs. James B. Smalley.

## Salad Dressing

1 teaspoon salt,  $\frac{1}{4}$  teaspoon pepper  
 Chopped onion, chopped green pepper  
 3 tablespoons catsup  
 $\frac{1}{2}$  tablespoon Worcestershire Sauce  
 6 tablespoons oil  
 3 tablespoons Tarragon vinegar

Beat all together thoroughly.

Mrs. William Frayer.

## Uncooked Salad Dressing

2 eggs beaten  
 1 teaspoon mustard  
 $\frac{1}{2}$  teaspoon salt

Stir above together and add

1 cup vinegar

1 can condensed milk, stirred slowly and well into mixture. This may be thinned with lemon juice if too thick. Excellent for lettuce or any salad. Will keep indefinitely.

Mrs. O. E. Roszel.

## Cream Russian Dressing

2 teaspoons salt  
 1-4 teaspoon pepper  
 4 tablespoons vinegar  
 1-2 cup chili sauce  
 1 cup salad oil  
 2-3 cup whipped cream  
 Few grains cayenne

Put ingredients (all but cream) in a jar and shake. Add slowly to stiffly beaten cream. This is delicious served on rounds of Chinese cabbage or head lettuce.

Lois S. Hildinger.



## Cooked Oil Dressing

- 1 egg white
- 1½ teaspoons salt, ½ of paprika, ½  
mustard
- ¼ cup vinegar
- 2 tablespoons olive oil or substitute
- ½ cup hot water
- 1 egg yolk
- ½ cup olive oil
- 2 heaping tablespoons flour

Put flour in double boiler, add salt, paprika, vinegar mustard, and 2 tablespoons oil. Stir until smooth, add hot water. Cook 15 minutes. Cool, add egg yolk and the ½ cup oil gradually and lastly fold in beaten white of egg.

Mrs. Byron John Hildinger.

## Frozen Fruit Salad

- 4 cakes of cream cheese
- 1 cup boiled salad dressing
- 1 pt. cream, whipped
- 1 cup each white cherries, chopped  
celery, white grapes, pineapple

Beat cheese to soft cream, add salad dressing with whipped cream in it. Beat with beater until well blended. Add fruit, put in mold and pack in ice and salt. Let stand for 3 hours.

Rose Mitchell Drake.

## Ginger Ale Salad

- ½ pkg. gelatine
- ¾ cup boiling water
- 1½ cups ginger ale
- 3 tablespoons each sugar and lemon  
juice
- Little salt

When partly set, fold in ½ cup each seeded white grapes, cut in halves, chopped apple, celery, and pineapple. Serve with mayonnaise and whipped cream.

Mrs. Edward L. Adams.

## Boiled Oil Mayonnaise

- 4 whole eggs
- $\frac{1}{2}$  cup oil
- 2 tablespoons vinegar
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- $\frac{1}{2}$  teaspoon salt
- 1-16 teaspoon cayenne pepper
- $\frac{1}{2}$  teaspoon dry mustard

Mix dry ingredients, add and mix thoroughly with the eggs, well beaten, and place in double boiler over boiling water; add alternately oil, vinegar and lemon, stirring constantly.

When ready to serve, add  $\frac{1}{2}$  cup thick cream, sour preferred.

Elizabeth B. Holbrook.

## Mayonnaise Dressing

- 2 egg yolks (whole egg may be used)
- 1 teaspoon salt,  $\frac{1}{4}$  paprika

Beat well, add oil drop by drop until it begins to thicken, when oil may be added more rapidly. Keep adding oil until proper consistency. Use lemon juice to thin dressing.

This will keep and may be used for any salad by adding whipped cream or catsup or chili sauce, or any other such ingredient.

Committee.

## Carrot Salad

- 1 cup raw carrot, ground in fine meat grinder
- 1 green pepper, remove seeds and also grind
- 1 cup chopped apple

Mix with Mayonnaise to which whipped cream has been added. Serve on lettuce leaf.

Mrs. John Comin.

## Spinach Salad

- 1 cup spinach, drained and chopped very fine
- 1 hard boiled egg, put through meat chopper
- $\frac{1}{2}$  teaspoon butter,  $\frac{1}{2}$  of salt
- $\frac{1}{2}$  teaspoon celery seed, little cayenne
- 2 tablespoons vinegar
- 1 cup of liquid from the spinach

Mix and let come to boil. Add 1 tablespoon gelatine and pour into a large mold or several small ones to set. Garnish with hard boiled eggs and serve with French dressing.

### FRENCH DRESSING

- 2-3 cup oil
- 1-3 cup vinegar
- 1 teaspoon sugar,  $\frac{1}{2}$  of salt, 1 of paprika

Mix well and pour over salad.

Mrs. T. A. Lowry.

## Pear Salad

- 2 half pears (canned) on crisp lettuce leaf
- 1 spoonful Philadelphia Cream cheese or Dutch cheese

On the above drop one spoonful mayonnaise dressing and on top of dressing chopped nut meats.

Mrs. George W. Kyer.

## Peanut Salad

- 1 lb. peanuts
- 8 hard boiled eggs
- 6 large sized pickles, little salt
- $\frac{1}{2}$  pint mayonnaise dressing

Shell and grind peanuts. Grind pickles and chop eggs. Mix with dressing and serve on lettuce.

J. E. Bailey.

## Fruit Salad

- 2 apples, 3 bananas
- 1 cup pineapple
- ½ cup white grapes, seeded and cut lengthwise

After fruit is cut and mixed if little lemon juice is added fruit will not darken.

### DRESSING

- Yolks 4 eggs
- ¼ teaspoon paprika, ¾ of salt
- ½ cup butter
- ¾ cup milk
- ½ cup pineapple juice
- ½ tablespoon cornstarch
- ½ cup vinegar
- 2 tablespoons sugar

Mix and boil until thick. When cold add about 1 pint whipped cream. Mix with fruit and serve on lettuce leaf, placing some whipped cream on top with maraschino cherry. Serves 12 persons.

Mrs. E. Young.

## Pimento Salad

- 3 finely shredded pimentos
- 1 cup shredded cabbage
- 2 tablespoons gelatine
- 2-3 cup cold water
- 1-2 cup sugar
- 1-3 cup (scant) vinegar
- 1 teaspoon salt
- 1 cup boiling water
- Juice one lemon

To the boiling water add sugar, vinegar, salt. Let come to boil then add gelatine soaked in cold water. When partly cool, add pimento and cabbage with juice of 1 lemon. Mix thoroughly. Cool. Slice and serve with mayonnaise.

Mrs. W. D. Henderson.

## Fruit Salad Dressing

- 2 eggs
- 3 teaspoons melted butter
- 1 teaspoon lemon juice
- Cook in double boiler
- ¼ cup powdered sugar
- ½ teaspoon salt, celery salt, vanilla
- 3 drops onion juice, little paprika
- 1 cup whipped cream

Mrs. Geo. Huntington.

## Frozen Salad

Make a dressing of 1 heaping tablespoon each of flour and sugar into which rub ½ teaspoon salt, pinch paprika, and 1 tablespoon butter, 1 teaspoon mustard.

Stir this into two-thirds cup hot milk, and when smooth add 2 egg yolks. Cook all until smooth in double boiler. Cool and add 1 cup of whipped cream and stir into this 1 or more cups of dry mixed fruits and some quartered marshmallows. Pack in baking powder cans and place in pack of ice and salt as for mousse. When ready to serve slice and serve with some of the dressing which has been kept out.

This fruit salad is very nice for dessert, or for afternoon tea on a hot day.

Mrs. Jennie Cheever.

## Vegetable Salad

Into a nest of lettuce leaves put

- 1 heaping tablespoon diced, cooked carrots
- 1 heaping tablespoon cooked peas
- 1 heaping teaspoon cottage cheese

Place mayonnaise dressing on top, sprinkle with paprika.

Mrs. W. J. Wilson.

## New Fruit Salad

White cherries, sliced pineapple  
Nuts and oranges  
Head lettuce  
Mayonnaise

Wash lettuce and have it good and crisp. Use about one slice of pineapple for each serving, and as many white cherries as liked. Nuts or oranges may be used if a quantity is desired. Pour over the fruit mayonnaise dressing which is about one-fourth whipped cream.

Mrs. Lewis Reimann.

## Prune Salad

Prunes, cottage cheese  
Head lettuce, mayonnaise

Cook prunes until well done, but whole. Remove pits and stuff with cottage cheese that has been prepared with salt and pepper and cream. Put four or five stuffed prunes on lettuce leaf for each serving. Pour over this a mayonnaise which is about one-fourth whipped cream.

Mrs. Lewis Reimann.

## Potato Salad

1 qt. cold boiled potatoes, diced  
2 hard boiled eggs  
1 tablespoon sugar  
1½ tablespoons vinegar  
1 tablespoon lemon juice  
Add minced onion, celery, pepper,  
salt to taste

Mix and serve with sliced egg on top. Garnish with lettuce.

(Mrs.) Emma Wyckoff.

## Eggs, Cheese, and Vegetables

### Roasted Cheese

$\frac{3}{4}$  lb. mild cheese  
1 egg  
4 tablespoons butter  
1 small teaspoon mustard,  $\frac{1}{2}$  of salt  
Little cayenne

Mix until creamy. Spread over crackers, and put in oven about 4 minutes. Melt, not brown. Mixture will keep a long time.

Mrs. James B. Smalley.

### Cheese Fondue

1 cup scalded milk  
1 cup soft stale bread crumbs  
 $\frac{1}{4}$  lb. mild cheese, cut in small pieces  
1 tablespoon butter,  $\frac{1}{2}$  teaspoon salt  
3 eggs, beaten separately

Mix first five ingredients, add yolks of eggs, beaten well. Fold in stiffly beaten whites. Pour into buttered baking dish. Bake 25 minutes in moderate oven.

Mrs. William Frayer.

### Cheese Souffle

$\frac{3}{4}$  cup grated cheese  
 $\frac{3}{4}$  cup bread crumbs  
6 or 7 eggs  
1 cup milk

Bake in buttered dish about 30 minutes. (A few slices of bacon may be placed around edges of casserole).

Mrs. Fred T. McOmber.

## Cheese Puff

Butter size of egg  
2 tablespoons flour  
 $\frac{1}{2}$  pt. rich milk to be boiled with  
pinch salt and cayenne pepper and  
6 heaping tablespoons grated cheese

Take from fire, add 6 yolks eggs, beaten. Stir briskly. Now add six beaten whites. Stir lightly. Bake 30 minutes in moderate oven.

Mrs. W. D. Henderson.

## Cheese Pudding

Put 2 level cups dry grated cheese in a bowl, add 1 teaspoon flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  of pepper and beat in yolks of 2 eggs, 1 cup hot milk, 1 tablespoon butter, and 2 tablespoons of bread crumbs. Lastly add beaten whites of 2 eggs. Mix carefully and pour in greased baking dish. Bake about 20 minutes in moderate oven. Add  $\frac{1}{2}$  teaspoon baking powder to whites of eggs while beating. This will serve six persons.

Mrs. Fred Harris.

## Cheese Souffle

2 tablespoons butter  
2 tablespoons flour  
1 cup milk  
2 eggs  
1 cup cheese

Melt butter and add flour, stirring until it bubbles. Add the milk, gradually, and cook until the mixture is a smooth, creamy mass. Whip in the yolks, well beaten, then a cupful of finely grated cheese, a sprinkling of paprika, salt and pepper. Fold in the stiffly beaten whites of the eggs and fill buttered ramekins or casserole. Bake in moderate oven about 25 minutes. Finely minced lobster or crab meat can be used instead of the cheese if desired.

Mrs. Walz.



## Cheese Straws

$\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup flour

$1\frac{1}{2}$  cups grated cheese

Mix together and add just enough water to hold together as for pie crust. Cut in long narrow strips, and bake in slow oven. Do not brown.

Mrs. A. F. Smith.

## Cheese Omelet

3 slices bread buttered and placed in baking dish

3 slices cheese placed on top and sprinkled with paprika

3 eggs beaten

$\frac{3}{4}$  cup milk beaten into egg. Salt, paprika

Turn over cheese and bread and bake 45 minutes.

Mrs. Eugene Clarkson.

## Corn and Cheese Souffle

1 tablespoon butter

1 tablespoon chopped green pepper

1-3 cup flour, 2 cups milk

1 cup canned corn, 1 cup cheese  
(cut in pieces)

3 eggs, 1-2 teaspoon salt

Melt butter and in it cook the pepper. Make a sauce of the flour and milk. Add cheese, corn, seasoning, yolks of eggs. Cut in beaten whites, turn into baking dish, buttered, and cook 30 to 40 minutes in moderate oven.

Mrs. Lewis Reimann.

## Escalloped Rice

Cook rice well done then put in baking dish alternately with grated cheese, season with salt, pepper and butter; pour milk over it. Pimento may be added if desired.

Mrs. J. A. Mahaffy.

## Potato Souffle

2 cups mashed potatoes  
1 cup milk  
1 teaspoon salt  
2 eggs  
1-3 teaspoon paprika

Add milk and seasoning to potato, then well beaten yolks. Fold in stiffly beaten whites and bake in moderate oven until puffed, firm, and golden brown.

Mrs. J. Stevenson.

## Corn Meal Souffle

2 cups milk  
1 cup corn meal  
4 eggs, little salt

Cook the corn meal in the milk until it is of the consistency of a thick cream. This is best done in double boiler. Add salt, then the yolks of the eggs, one at a time, beating vigorously. Fold in the stiffly beaten whites. Turn into a greased baking dish, and bake in a moderate oven about 30 minutes. Delicious as a buffet or luncheon dish.

Mrs. Edward L. Adams.

## Escalloped Eggs

6 eggs  
1 cup bread crumbs or ham  
1 pint white sauce  
 $\frac{1}{4}$  cup melted butter

Simmer eggs 30 minutes. Remove the shells, cut the eggs lengthwise, remove yolks, mash them, season with salt and pepper and refill the whites, and then fit each two halves together. Put yolks left over into baking dish. Place the eggs in dish and pour white sauce over them. Cover top with bread crumbs and butter mixed together. Bake in oven until crumbs are brown.

Mrs. Ida Gracey.

## Corn Custard

1 cup grated corn  
Dash of salt, pepper, and grated onion  
4 eggs, well beaten  
1½ cups milk

Mix, pour into buttered cups and bake in pan of water until firm. Turn out and serve with cream sauce.

Mrs. C. J. Stoll.

## Corn a-la-Southern

To 1 can of chopped corn add

2 eggs, slightly beaten  
1 teaspoon salt, ⅛ of pepper  
1½ tablespoons melted butter  
1 pt. scalded milk

Mix and turn into baking dish and bake slowly until firm.

Mrs. Sarah Smith Thomas.

## Corn Fritters

1 cup corn  
1 egg, little salt

Beat egg and corn together and drop by spoonful into hot greased skillet.

Fry on each side until light brown, turning with pancake turner.

Jennie E. Bailey.

## Candied Sweet Potatoes, Southern

Peel and slice 3 medium sized sweet potatoes. Put into baking dish, sprinkle 1 cup brown sugar over and add 1 cup hot water and 2 tablespoons butter. Season with either nutmeg or cinnamon. Cook on top of stove or in oven until candied and tender. (Must not scorch).

Mrs. Harry A. Simpson.

## Marshmallow Sweet Potato

3 cups mashed sweet potato  
 ½ cup sugar  
 ¼ cup each butter, raisins, nut meats  
 Little salt and nutmeg or cinnamon

Boil and mash sweet potatoes, add other ingredients. Put in baking or serving dish, cover with marshmallows and brown in oven.

Mrs. C. A. Wehmeyer

## Sweet Potatoes, Southern Style

Pare and boil two pounds of sweet potatoes, mash them and season with salt and butter. Add to them three-fourths of a cup of blanched almonds cut in pieces and a cup of seedless raisins. Put into a baking dish and cover the top with marshmallows. Bake in the oven until the marshmallows are puffed up and brown.

Olive Leone Brogan.

## Curried Apples

Peel medium sized cooking apples, as many as required for the meal. Core and fill with mixture of

2 tablespoons butter  
 1 cup brown sugar  
 ½ teaspoons curry powder

Cream butter and sugar with curry powder, increasing or decreasing proportions as required. Bake until transparent.

If curry is not used, chopped fruit may be mixed with the butter and sugar.

Mrs. W. D. Henderson.

## Fried Tomatoes

Slice green or ripe tomatoes (hold better if not peeled) crosswise in large pieces and season. Dip each into flour and eggs or bread crumbs and egg. Fry at once. A pancake griddle is excellent for this purpose.

Mrs. Ralph Curtiss.

## Rice With Green Peppers

Cook  $\frac{3}{4}$  cup of rice in boiling water until tender. Pour over it cold water to keep kernels separate. Place in baking dish, and pour over it the following:

### TOMATO SAUCE FOR RICE

- 3 tablespoons butter
- 2 onions, 2 green peppers
- 1 tablespoon sugar,  $\frac{1}{2}$  teaspoon salt
- 1 pt. tomatoes

Melt butter in saucepan, add onions and pepper cut fine. Cook until slightly brown. Add tomatoes cooking and stirring meanwhile. Pour over rice and bake 1 hr. Serve hot.

Mrs. C. Thomas.

## Escalloped Cabbage

- 2 pts. cracker crumbs
- 1 pt. finely chopped cabbage
- 1 cup rich milk

Begin with layer of cabbage, season with salt, pepper and butter. Alternate with cracker crumbs until dish is full. Pour milk over mixture. Cover with cracker crumbs. Bake in moderate oven. Tastes like oysters.

Mrs. L. A. Barrett.

## White Sauce Omelet

- 2 tablespoons butter and flour
- $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  of pepper
- 1 cup milk, 4 eggs

Heat fat until it bubbles, add flour and seasoning and cook an instant. Add milk and stir until it reaches the boiling point, remove and cool. Add yolks of eggs and then fold in the stiffly beaten whites. Pour into greased frying pan and cook over moderate heat, then fold and bake in moderate oven 20 to 30 minutes in baking dish. Ham may be used if desired.

Mrs. Lewis Reimann.

## Southern Sweet Potato Pone

6 sweet potatoes  
2 eggs  
 $\frac{1}{2}$  cup milk or cream  
 $\frac{1}{2}$  teaspoon nutmeg, pinch salt  
 $\frac{1}{2}$  cup sugar

Boil potatoes. When cooked mash and add the beaten eggs and milk gradually. Beat well. Add other ingredients and beat until very light and well mixed. Put into buttered pan and brown in oven like pudding. To be eaten with meat.

Mrs. Harry A. Simpson.

## Turnip Cups with Creamed Pea Fillings

Wash, pare and cut a slice from large end of turnip, so it will stand. Hollow out center to form a cup. Cook in salted water until tender. Have peas heated in "White Sauce". Fill cups with mixture, sprinkle tops with chopped parsley, and serve.

Mrs. John Comin.

## Escalloped Potatoes

Pare and slice sufficient potatoes for meal. Put layer of potatoes in baking dish, sprinkle with salt, flour, and small bits of butter. Continue this until dish is full. Pour on enough milk to almost fill dish.

Salt pork, bacon or fresh pork may be added to potatoes. Do not use butter if meat is added.

Committee

## Cheese Dreams

Butter slices of bread and cover thickly with grated cheese. Place two slices together with cheese on top. Brown in oven or broiler. Serve hot.

Mrs. Earl Cress.

## BLACK WALNUT CREAM PIE

One and one-half cups scalded milk, one-half cup sugar, one-fourth teaspoon salt, three tablespoons cornstarch, three egg yolks, one tablespoon butter, one-half cup ground black walnuts. Add sugar, cornstarch and salt to egg yolks, pour the scalded milk into this, return to double boiler and stir, add walnuts. Add butter when thickened. Pour into pie tin lined with baked pie crust, add meringue made of the whites of the eggs sweetened with a tablespoon confectioners' sugar and brown in the oven.

WITH the coming of winter comes roast pork to a prominent place in the dinner menu. And pork brings apples with it. For years we have served apple sauce, but leave it to Nancy to find some unusual way to combine the apples and the ham, roast pork or pork chops. She chose apple sauce sifted to a fineness into which she folded whipped cream and freshly grated horseradish. She chose baked apples in the center of which she had stuffed squares of crisp bacon and raisins and lemon peel. Sometimes she put tiny crisp sausages in the hollow of the apple.



She often spiced prunes and served them. To do this she soaked large prunes over night. Next day she simmered them until tender. As they simmered she added brown sugar and vinegar and two inches of stick cinnamon. Just before she took them from the fire she added a small amount of cornstarch stirred in cold water and then cooked in the syrup until it became translucent.

These spiced prunes made her experiment with spiced apples. She chose firm, red skinned cooking apples. She cut them in half-inch thick slices. Then she took out core and cooked the apple rings slowly in a heavy syrup made of equal parts sugar and water. To this she added a little stick cinnamon, a few whole cloves, a suspicion of ginger and a tablespoon or two of vinegar. When the apples were tender but not broken, she took them out of the syrup and cooked that down until thick. She spooned this over the rings after she had arranged them on the serving plate. Peter voted them a great success.

(Copyright, 1929)

## Frozen Fruit Salad.

Dear Miss Hathaway: Please give me a recipe for frozen fruit salad. Thank you.

MISS A. A.

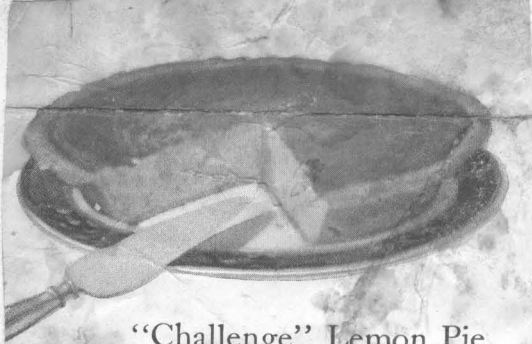
Here are several recipes:

Sprinkle one cup of fresh pineapple with four tablespoons of powdered sugar or use the sweetened canned fruit. Chill for one-half hour. Cut one small bottle of maraschino cherries into pieces and mash one cream cheese. Add the cheese gradually to one cup of whipped cream, keeping the mixture smooth. Drain all the juice from the fruit and fold together, lightly, all the ingredients with one cup of mayonnaise. Place in a mold, or the cylinder of any ice cream freezer, spread with waxed paper, cover, pack in two parts of ice to one of salt and let stand for three hours. Serve on lettuce.

Another recipe is to soak one-half tablespoon of gelatin in two tablespoons of cold water and dissolve over boiling water. Add to three-fourths cup of mayonnaise and three-fourths cup of whipped cream which have been folded together. Combine with one cup each of pitted cherries, sliced peaches, canned pineapple cut into pieces and turn into a mold. Cover with waxed paper the cover of the mold, and pack in two parts ice and one of salt for four hours. Serve on lettuce with more mayonnaise if desired.

For another variation, cut four oranges, four bananas and eight large slices of pineapple into small pieces and drain from the juices. Add the fruit to one pint of highly seasoned mayonnaise and fold in one part of cream whipped until stiff. Fill molds with the mixture, seal and pack with two parts ice and one part salt for three hours. Remove from molds, slice and serve on nests of lettuce with Chantilly mayonnaise or equal parts of mayonnaise and whipped cream. This is a large recipe and makes four half-pound baking powder tins full, enough to serve 18 persons. The recipe may be divided.

If you have an electric refrigerator, turn any of these mixtures into the ice trays and freeze. The



THE COOK BOOK

THE MANAGEMENT

### "Challenge" Lemon Pie

Here's another lemon pie, which is simply delicious, but not easy for an inexperienced cook to make. It challenges your ability, so we call it "Challenge" Pie.

Beat yolks of 3 eggs very light. To this add juice of one lemon and rind of 2 lemons, 3 table-spoons hot water, 1/2 cup sugar and a large pinch of salt. Cook in double boiler until thick. Have whites of eggs stiffly beaten, add 1/2 cup of sugar to them and fold into cooked mixture. Fill pie shell that has been previously baked, place in oven and brown.

maintain

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Fine candies, sodas and sundaes. A luncheon service that is unsurpassed.

## Betsy Ross Shop

15 Neckels Arcade

TWO STORES — ONE MANAGEMENT



## Cakes and Icings

### Yellow Fruit Cake

- $\frac{3}{4}$  lb. flour
- $\frac{1}{2}$  lb. sugar
- $\frac{1}{4}$  lb. almonds, blanched and chopped
- $\frac{1}{2}$  lb. glace' cherries, cut fine
- $\frac{1}{2}$  lb. raisins
- $\frac{1}{2}$  lb. citron, and grated rind of 1  
lemon
- 5 eggs
- $\frac{1}{2}$  cup milk
- 1 teaspoon baking powder

Beat butter and sugar to a cream. Add beaten eggs, beating all steadily and adding alternately, flour, milk and fruit. Bake in moderate oven for one or one and one-half hours until golden brown. A Canadian recipe which is always made at Christmas as well as the black fruit cake.

Mrs. Jennie Cheever.

### Simple Fruit Cake

- 1 cup butter
- 2 cups sugar
- $\frac{1}{2}$  cup molasses
- 1 cup sour milk
- 3 cups flour
- 2 teaspoons soda
- 1 nutmeg grated
- 1 teaspoon cinnamon,  $\frac{1}{2}$  of cloves
- 1 lb. raisins or other fruit, cut fine

Bake in slow oven.

Mrs. David Hastings.

## Fruit Cake

- 1 lb. each flour, brown sugar, citron,  
seeded raisins, seedless raisins,  
currants, almond meats, butter
- ½ lb. each figs, dates, candied orange  
peel, candied lemon peel
- 12 eggs, beaten separately
- 1 teaspoon each cinnamon, cloves, all-  
spice, nutmeg
- 1 cup best New Orleans Molasses
- 1 glass red jelly
- ¾ cup grape juice
- ¼ cup rose water
- ½ teaspoon soda, 2 of salt

Brown flour and cut all fruit and nuts very fine. Nuts and fruit should be thoroughly floured with flour taken from the pound. (Do not use extra). Cream butter and sugar and add other ingredients, mixing well. Bake in slow oven from 2 to 3 hours. When cold wrap in oiled paper and keep in covered receptacle. Should be made at least two weeks before using.

This is the fruit cake sold at the Presbyterian booth at The Woman's League and Inter-Church Bazaar.

Mrs. W. D. Henderson.

## Imperial Cake

- 1½ cups sugar
- ½ cup water
- 6 small eggs beaten separately. (If  
eggs are large use 6 yolks and 5  
whites).
- 1½ cups flour
- ½ teaspoon cream tartar
- 1 teaspoon lemon extract, pinch salt

Place sugar in small sauce pan, add water and boil until it threads when dropped from end of spoon. Pour gradually in a fine stream on the stiffly beaten whites of eggs, beating until cool, then add yolks gradually (well beaten). Sift flour with cream tartar and salt several times, fold in carefully, add flavoring and place in ungreased pan. Bake slowly about 50 minutes. Invert to cool before removing from pan.

Mrs. George W. Kyer.

## Fruit Cake

- 2 large cups brown sugar
- 1 cup butter creamed together
- 3 eggs
- 1 large cup cold water
- 1 nutmeg, 1 tablespoon cinnamon
- $\frac{1}{2}$  teaspoon cloves
- 2 cups each nut meats, and raisins
- $\frac{1}{2}$  lb. citron
- $\frac{1}{4}$  lb. each lemon and orange peel
- $3\frac{1}{2}$  cups flour
- 1 teaspoon each soda and baking powder

Cut fruit very fine. Bake in slow oven.

Mrs. P. A. Lee.

## Date Cake

- 1 cup sugar
- 2 tablespoons butter
- 1 teaspoon each soda and baking powder
- $1\frac{1}{2}$  cups flour
- 2 eggs
- 1 cup boiling water, 1 pkg. dates
- $\frac{1}{2}$  cup walnut meats

Quarter dates and cover with boiling water to which soda has been added. Set aside. Cream sugar and butter, add eggs. Put  $\frac{1}{2}$  of flour with dates, the rest with sugar and butter and mix all. Bake in loaf. Mrs. Harriet Lodge.

## Icebox Cake

- 3 doz. lady fingers

Split and place in bowl alternately with following filling:

- 1-3 cup butter
- 1 1-2 cups brown sugar
- 1 beaten egg

Cream above and add juice and grated rind of  
1 lemon and 1 orange

Let stand at least 24 hours weighted with a plate. Cut into slices and serve with whipped cream on each with bits of maraschino cherries.

Mrs. Nellie Cadwell.

## Groom's Cake

- 1 lb. each sugar, butter, flour, and citron
- 2 lbs. each raisins, currants
- 10 eggs
- 1 teaspoon soda, 2 of cream tartar (or 3 of baking powder)

Cut all fruit very fine and dust well with flour. Should be added last. Add 1 lemon and 1 pound almonds if you wish it to keep a year.

Mrs. Lucy Clark.

## Bride's Cake

- 2 cups sugar
- 1 cup milk
- 1 cup butter
- 3 teaspoons baking powder
- 4 cups (scant) sifted flour
- Whites of 12 eggs, flavor with vanilla

This makes large four layer cake. 9 eggs, makes 3 layers, and 6 eggs, 2 layers.

Mrs. J. C. Christensen.

## White Cake with Orange Filling

- Whites of 3 eggs
- 1 cup sugar
- 1-3 cup butter
- 1-2 cup milk
- 1 3-4 cups flour
- 2 teaspoons baking powder

Bake in three layers.

### FILLING

Blend 3 egg yolks, 2 tablespoons sugar, 2 heaping tablespoons flour. Heat one cup milk and butter size of hickory nut in double boiler. First add grated peel and juice of one orange, then egg mixture. Cook until thick. Spread between the three layers of cake when cold. Cover with any white icing.

Miss Carrie Geeding.

## Snow Cake

1 cup sugar  
 1-4 cup butter  
 1-2 cup sweet milk  
 1 2-3 cups flour  
 2 1-2 teaspoons baking powder  
 Whites 2 eggs, flavoring

Bake in flat cake and ice.

Mrs. Emma Taylor.

## White Cake

2 cups sugar  
 ½ cup butter  
 1 cup sweet milk  
 3 cups flour  
 Whites 4 eggs  
 3 small teaspoons baking powder, sifted with flour

Beat sugar and butter to a cream, then stir in the milk and flour, a little at a time. Add the whites of eggs beaten stiffly last. Before adding baking powder remove 1 tablespoon flour, and add tablespoon cornstarch. Bake in loaf or layers.

### MARSHMALLOW FROSTING AND FILLING

3-4 cup sugar  
 1-3 cup water

Boil until it threads. Pour on well beaten whites of eggs slowly, adding 6 or 8 marshmallows. Season to taste.

Mrs. W. H. Jackson.

## Angel Food

6 oz. sugar  
 4 oz. flour  
 ½ teaspoon cream tartar, flavoring  
 Whites 6 eggs

Beat eggs very stiff. Sift sugar, flour, and cream tartar together and fold into egg whites. Bake very slowly, about 25 minutes. Place brown paper on top until cake rises to top of tin. Take from oven and invert to cool.

Mrs. Earhart.

## Angel Food

Whites 11 eggs  
 1½ cups granulated sugar  
 1 cup flour  
 1 teaspoon each cream tartar and  
 flavoring

Add pinch of salt to eggs before beating. Whip whites to a stiff froth adding cream of tartar when partly beaten. Beat in the sugar when whites are stiff. Add flavoring and lastly fold in the flour. Bake about 35 minutes in moderate oven. Do not oil pan and when cake is done turn upside down until cool.

Mrs. J. C. Christensen.

## Sunshine Cake

Yolks of 11 eggs and white of 1  
 12 tablespoons water  
 1½ cups sugar  
 1¾ cups flour  
 1 teaspoon baking powder, flavoring

Beat yolks and add water gradually. When stiff beat in the sugar and fold in the flour.

If made at the same time as Angel Food, twelve eggs will make two large cakes.

Mrs. J. C. Christensen.

## Hot Milk Cake

1 cup and 1 tablespoon flour sifted  
 3 times  
 1½ teaspoons baking powder put in-  
 to flour before last sifting  
 2 eggs  
 1 cup white sugar  
 ½ cup hot milk  
 1 teaspoon butter, 1 of lemon extract

Beat eggs and sugar together, add flavoring, then sifted flour, and last of all hot milk with butter melted in it. Bake in moderate oven.

Mary E. Walton (Martha Cook).

## White Cake

½ cup butter  
 2 cups sugar  
 1 cup sweet milk  
 3 cups flour  
 Whites 4 eggs, beaten stiff and added last

Use any icing desired.

This cake has an enviable reputation in a Down East village where it is served at tea parties, as the bride's cake at weddings, and when the Minister comes to supper.

## Moss Cake

Use recipe for white cake, using 3 whole eggs instead of whites of four.

Mrs. Wells Bennett.

## Eggless Cake

1 cup sugar  
 1 cup sweet milk  
 2 cups flour  
 1½ tablespoons melted butter  
 4 teaspoons baking powder, flavoring

Bake in layer tins. Put together with a lemon or orange custard filling. Ice on top with ½ cup white sugar and enough milk or cream to moisten. Boil until drops thick from spoon. Stir until creamy.

Mrs. Harry Fawcett.

## Brown Sugar Cake

1½ cups brown sugar  
 ½ cup shortening  
 Small cup sour milk  
 1 egg, beaten  
 2 cups flour  
 2 teaspoons baking powder, 1 of soda  
 Flavoring

Mix sugar and shortening until creamy, adding other ingredients as usual. Bake in moderate oven (350 degrees).

### FROSTING

1 cup brown sugar, little milk, little butter,  
Cook until soft ball stage. Beat until creamy and spread.

Mrs. Lewis Reimann.

## Gold Cake

- $\frac{3}{4}$  cup sugar
- 3 tablespoons butter
- $1\frac{1}{2}$  cups flour
- 2 teaspoons baking powder, 1 of  
flavoring
- $\frac{1}{2}$  cup milk
- 3 egg yolks

Cream butter, gradually adding the sugar. Add egg yolks which have been thoroughly beaten. Sift together flour and baking powder and add alternately with milk. Bake in moderate oven about 45 minutes.

If used with the following White Cake recipe, 3 eggs will make 2 cakes.

### ICING

Place white of egg in bowl. Add 3 cups granulated sugar,  $2\frac{1}{2}$  tablespoons water (cold) and 1 teaspoon vanilla. Put bowl into pan of boiling water and beat 7 minutes.

## White Cake

- $\frac{1}{2}$  cup butter
- 1 cup each sugar, milk
- 2 cups flour
- 2 teaspoons each cornstarch and bak-  
ing powder
- Whites 3 eggs
- Almond extract for flavoring

Beat butter to a cream adding sugar gradually, add flavoring and beat some more. Add alternately, a little at a time, milk and flour which has been sifted with baking powder. Beat whites of eggs very stiff and fold in lightly. Bake in moderate oven. Ice Mrs. William Miller.

## Molasses Cake

- 1 cup sugar
- 1 cup molasses
- 1 large tablespoon shortening
- 1 egg
- 2 cups flour
- 1 teaspoon soda,  $\frac{1}{2}$  of salt, 1 of cin-  
namon

Mix all together and add 1 cup boiling water.

Mrs. Harry Fawcett



## Gold Cake

¾ cup sugar  
 3 tablespoons butter  
 1½ cups flour  
 2 teaspoons baking powder, 1 of  
 flavoring  
 ½ cup milk  
 3 egg yolks

Cream butter, gradually adding the sugar. Add egg yolks which have been thoroughly beaten. Sift together flour and baking powder and add alternately with milk. Bake in moderate oven about 45 minutes.

If used with the following White Cake recipe, 3 eggs will make 2 cakes.

## ICING

Place white of egg in bowl. Add 3 cups granulated sugar, 2½ tablespoons water (cold) and 1 teaspoon vanilla. Put bowl into pan of boiling water and beat 7 minutes.

## White Cake

½ cup butter  
 1 cup each sugar, milk  
 2 cups flour  
 2 teaspoons each cornstarch and bak-  
 ing powder  
 Whites 3 eggs  
 Almond extract for flavoring

Beat butter to a cream adding sugar gradually, add flavoring and beat some more. Add alternately, a little at a time, milk and flour which has been sifted with baking powder. Beat whites of eggs very stiff and fold in lightly. Bake in moderate oven. Ice

Mrs. William Miller.

## Molasses Cake

1 cup sugar  
 1 cup molasses  
 1 large tablespoon shortening  
 1 egg  
 2 cups flour  
 1 teaspoon soda, ½ of salt, 1 of cin-  
 namon

Mix all together and add 1 cup boiling water.

Mrs. Harry Fawcett

## Chocolate Cake

Grate 4 sq. chocolate and mix with  
 ½ cup milk  
 Yolk of 1 egg.

Cook until thick, stirring constantly.

2 cups light brown sugar  
 ½ cup butter  
 ½ cup milk  
 1 teaspoon soda sifted with 2 cups  
 flour  
 Beaten whites of 3 eggs

Add these last ingredients to cooked mixture and bake  
 in a moderate oven. Ice as desired.

Mrs. Leslie Butler.

## Chocolate Nut Cake

2 cups brown sugar	1 teaspoon vanilla
½ cup butter	¼ teaspoon salt
½ cup sour milk	¼ cup chocolate
2 eggs	½ cup boiling water
2 cups flour	½ cup chopped nut meats
1 teaspoon soda	

Cream the butter and sugar. Add beaten egg and sour  
 milk and soda. Sift flour and salt and add to mixture. Beat  
 well. Dissolve chocolate in hot water, add to batter. Add  
 vanilla and nuts.

Mrs. R. L. McNamee.

## CupCake

1 cup sugar	1½ cups flour
½ cup butter	3 eggs
½ cup sweet milk	2 teaspoons baking powder

Bake in loaf and ice with caramel frosting.

### FROSTING

½ cup sweet milk	2 cups brown sugar
	1 level tablespoon butter

Cook until it threads. Then beat until ready to spread.

Mrs. Emma Wyckoff.

## Lady Baltimore Cake

1 cup butter  
 2 cups granulated sugar  
 1 cup milk  
 3½ cups flour  
 3 teaspoons baking powder  
 1 teaspoon vanilla  
 Whites of 6 eggs

Bake in 3 layers.

## FROSTING AND FILLING

3 cups granulated sugar  
 1 cup water  
 Boil until it threads, pour over stiffly beaten whites of  
 3 eggs

Add to some of the icing for filling

1 cup chopped raisins  
 1 cup chopped nuts  
 ¼ cup chopped figs, or any fruit cut  
 fine

Ice top with plain or colored icing, decorating in any de-  
 sired manner. This was always used in my family for birth-  
 day cakes, using candles for top decoration.

Mrs. W. D. Henderson.

## The Ice Cream Cake

2 cups sugar

½ cup butter

1 cup sweet milk

3 cups sifted flour

3 teaspoons baking powder, ½ of salt

Whites of 7 eggs

Cream sugar and butter, add milk, sifted flour, baking  
 powder and salt alternately. Fold in stiffly beaten whites.

## FROSTING

1½ cups sugar  
 ¾ cup water

Cook together until mixture threads and pour onto  
 stiffly beaten whites of 2 eggs, adding flavoring.

Mrs. Goodlander.

## Potato Cake

- 3 eggs
- 1 cup butter
- 1 cup sugar
- 1 cup mashed potato
- 2 squares melted chocolate
- 2-3 cup sweet milk
- 1 teaspoon each of cinnamon, nutmeg, allspice
- 1-2 teaspoon cloves
- cup raisins, chopped
- 1 cup nuts, chopped
- 2 cups flour
- 2 teaspoons baking powder

Bake in large flat tin 40 minutes. Cake will keep moist several days. Use plain frosting.

Helen B. Slocum.

## Orange Layer Cake

- $\frac{1}{2}$  cup shortening (butter)
- 1 cup sugar

Cream above until very light. Add 3 eggs, one at a time, beating each one in 3 minutes before adding next.

- 2 cups flour, 2 teaspoons baking powder sifted with it

Add to other ingredients, alternating with  $\frac{1}{2}$  cup milk.

Beat. Bake in 2 layers in moderate oven for 20 minutes.

### FILLING

- Grated rind and juice 2 oranges
- 3 egg yolks
- $\frac{1}{2}$  cup butter, 1 cup sugar

Mix and cook in double boiler until thick. Cool and spread between layers.

Cora C. Duffendack.

## Souffle Frosting

- 1 cup sugar
- 1 egg white (unbeaten)
- 4 tablespoons cold water, vanilla

Put all in double boiler and beat with egg beater for eight minutes. Melted chocolate may be added while beating.

Mrs. H. D. Nutt.

## Almond Cake

8 eggs, beaten separately  
1 cup sugar  
 $\frac{1}{2}$  lb. almonds, ground fine

Beat yolks of eggs until light, add gradually the sugar while beating. Add almond meats and whites of eggs slowly and alternately. Bake in slow oven to start with. Use ungreased tin.

Mrs. J. B. High.

## Sour Cream Cake

1 cup sugar (scant)  
2 eggs, beaten separately  
1 cup sour cream  
1 teaspoon soda, 1 of baking powder  
2 cups flour

This can be baked in layers, put together with jelly or jam and served hot for dessert. It is also very good baked in small jam pans and served hot.

Mrs. Byron John Hillinger.

## Sponge Cake

2 eggs, pinch of salt

1 cup sugar

$\frac{1}{2}$  cup boiling water

2 teaspoons baking powder, flavoring

Beat well, adding boiling water last. Bake about 25

minutes in slow oven.

Mrs. G. M. McConkey.

## Three Minute Cake

1 small cup sugar

1 heaping cup flour

$\frac{1}{4}$  cup butter (melted)

2 teaspoons baking powder

1 egg

Break the egg into a cup containing the butter, then fill the cup with milk. Mix all ingredients quickly.

Mrs. C. J. Stoll.

## Sponge Cake

Yolks 4 eggs, beaten light  
1 cup sugar, added while stirring  
3 tablespoons water, added one at a  
time while beating  
1½ tablespoons cornstarch in cup, fill  
cup with flour  
1½ teaspoons baking powder  
¼ teaspoon salt

Lastly add beaten whites 4 eggs and flavoring.  
Bake in slow oven.

Mrs. E. L. Jenkins.

## Chocolate Cake

2 oz. chocolate  
4 eggs  
½ cup milk, 1 teaspoon vanilla  
½ cup butter  
1½ cups sugar  
1¾ cups flour  
1 heaping teaspoon baking powder

Dissolve chocolate in 5 tablespoons water at boiling  
point. Beat whites of the eggs to a stiff froth and stir care-  
fully into mixture.

Mrs. Robert Arthur.

## Cocoa Cake

½ cup cocoa  
½ cup milk

Boil above until well cooked, stirring constantly.

1 tablespoon butter  
1 cup sugar  
½ cup milk  
1 egg, well beaten  
1½ cups sifted flour  
1 teaspoon soda, dissolved in little  
warm water

Add these ingredients to cooked mixture and beat well.  
Bake in moderate oven, and frost as desired.

Mrs. William Frayer.

## Devil's Food Cake

First part	Second Part
Boil together	$\frac{1}{2}$ cup butter
2-3 cup chocolate	1 cup brown sugar
1-2 cup brown sugar	2 eggs
1-2 cup milk	$2\frac{1}{2}$ cups flour
Cool above	1 teaspoon baking powder
	$\frac{1}{2}$ teaspoon cream tartar
	1 cup milk
Combine the two parts and bake in moderate oven. Ice with marshmallow frosting.	

### MARSHMALLOW FROSTING

2 cups white sugar  
 1 cup cold water, 1 tablespoon vinegar

Boil until threads and stir slowly into beaten whites of 2 eggs. Add  $\frac{1}{4}$  lb. marshmallows. Place on top of cake, or if baked in layers, use between as well as on top.

Mrs. H. F. Smith.

## Cream Cake

2 eggs in cup, fill it up with sweet cream and beat

Add

$\frac{7}{8}$  cup sugar  
 1 cup flour  
 2 teaspoons baking powder,  $\frac{1}{2}$  of almond flavoring

Ice with Mocha Frosting (Page 74).

Mrs. E. Young.

## Feather Cake

1 cup sugar  
 1 large tablespoon butter  
 1 egg  
 1 cup milk  
 2 cups flour  
 2 teaspoons baking powder

Cream butter and sugar, add egg and beat until creamy. Add milk and flour alternately. Bake in moderate oven.

Mrs. H. D. Nutt.

## Sponge Cake

1½ cups sugar  
 3 eggs, beaten separately  
 ½ cup cold water, little salt  
 2 cups flour, 2 teaspoons baking powder

Fold in stiffly beaten whites after other ingredients have been beaten together. Place cake in oven before gas is lighted, increasing heat very gradually. Bake about 45 minutes. Never fails if beaten sufficiently.

Mrs. J. W. Welton.

## Little Chocolate Cake

(IT NEVER FAILS)

1 square of chocolate or  
 1 heaping teaspoon cocoa

Cook in ½ cup milk until thick.

Add lump of butter size of an egg or  
 3 tablespoons cooking oil  
 1 cup sugar  
 1 egg yolk  
 1½ cups flour alternately with  
 ½ cup of milk (either sweet or sour)  
 in which 1 teaspoon soda has been  
 dissolved

Mrs. Wells Bennett.

## Devil's Food

1 cup sugar, ½ cup butter  
 3 tablespoons melted chocolate  
 3 yolks of eggs  
 2 whites of eggs  
 ½ cup sour milk, 1 teaspoon soda  
 1½ cups flour, ½ teaspoon vanilla

Cream butter and sugar, add yolks of eggs, then slowly the flour, sour milk, chocolate, and beaten whites of eggs and seasoning.

Mrs. B. C. Campbell.



## Chocolate Cake

½ cup butter  
 2 eggs  
 2 cups light brown sugar  
 ½ cup sour milk, 2 cups flour  
 ¼ cup chocolate dissolved in ½ cup  
 boiling water  
 1 teaspoon each soda, baking powder,  
 vanilla

Bake in three layers.

### FILLING

¼ cake chocolate, dissolved in 1 cup  
 boiling water  
 1 cup sugar  
 1 tablespoon butter  
 1 tablespoon cornstarch dissolved in  
 ½ cup cold water

Cook in double boiler until thick. Add walnut meats if desired. Place between layers of cake. Use any icing for top desired.

Mrs. Fred Harris.

## Brown Sugar Frosting

1 pound brown sugar  
 ½ cup of water

Boil until it forms a soft ball when dropped into cup cold water.

Beat white of one egg until very stiff. Pour boiling syrup onto egg a little at a time stirring constantly. When it gets a little stiff, add 1 teaspoon of vanilla.

J. E. Bailey.

## Layer Cake

2 eggs  
 1 cup sugar  
 4 tablespoons melted butter

Beat above together and add

1 cup milk  
 2 cups sifted flour  
 2 teaspoons baking powder

May be baked in loaf, layers, or gems.

Mrs. P. A. Lee.

## Chocolate Cake

Sift together

- 1 cup sugar
- 1 cup flour
- $\frac{1}{2}$  teaspoon salt
- $2\frac{1}{2}$  teaspoons baking powder

Add to sifted ingredients

- 2 egg yolks
- 3 tablespoons oil
- $\frac{1}{2}$  cup cold water
- $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{2}$  of lemon extract
- $\frac{1}{4}$  cake melted chocolate
- Fold in 2 stiffly beaten whites

### FROSTING

- 1 cup maple flavored sugar
- $\frac{1}{2}$  cup sweet milk
- $\frac{1}{4}$  cake chocolate
- Small piece of butter

Cook until soft ball is formed and beat until cold. If too thick add cream to make correct consistency.

Mrs. Goodlander.

## Cocoanut Sponge Cake

- 2 cups granulated sugar
- 4 eggs
- 2 cups flour
- $\frac{1}{2}$  cup cold water
- 2 teaspoons baking powder

Sift flour and baking powder several times. Beat eggs (cold) in a large cold mixing bowl. Add sugar gradually and beat vigorously three or five minutes, or until the mixture thickens. Add cold water and sift in the flour and baking powder. Bake immediately in a moderate oven.

### FROSTING

- $\frac{3}{4}$  cup sugar
- 7 tablespoons water

Boil above until it spins a thread. Slowly pour this over the well beaten white of a large egg. Beat until cool. Flavor. Spread over cake and sprinkle a thick layer of fresh, grated cocoanut over top and sides of cake.

Mrs. C. K. Kauffman.

## Apple Sauce Cake

1 cup sugar	1 cup unsweetened apple sauce
$\frac{1}{4}$ cup butter	1 cup raisins
1 teaspoon cloves	1 teaspoon soda
2 cups flour	1 teaspoon cinnamon

May be baked in loaf or two layers.

Mrs. H. D. Nutt.

## Boiled Frosting (that will never sugar)

1 cup sugar	White of 1 egg
1-3 cup water	1-3 cup white karo syrup

Boil sugar, syrup and water until it forms a soft ball in water. Beat egg white until stiff and pour syrup mixture over. Beat until cold.

Mrs. Louis Schwenmeyer.

## Soft Ginger Bread

1 large tablespoon butter
$\frac{1}{2}$ cup sugar
1 cup molasses
$\frac{1}{2}$ teaspoon each, ginger, cinnamon, cloves
2 teaspoons soda in 1 cup hot water
$2\frac{1}{2}$ cups flour
2 well beaten eggs

Mix in order given, adding eggs last. Bake in moderate oven.

Mrs. H. D. Nutt.

## Mocha Frosting

1 cup powdered sugar
Butter size of egg
1 tablespoon cocoa
Cold coffee

Mix sugar and cocoa. Rub in the butter and moisten to desired consistency with the cold coffee.

Mrs. Frank Lennox.

## Spice Cake

- |                  |                           |
|------------------|---------------------------|
| 1 cup sugar      | 3 cups flour              |
| 1 cup shortening | 2 teaspoons baking powder |
| 2 eggs           | 2 teaspoons cinnamon      |
| 1 cup sweet milk | Salt and cloves to taste  |
- One cup raisins may be added if desired. Bake in moderate oven.

Mrs. J. A. Wessinger.

## Spice Cake

- |                 |                                      |
|-----------------|--------------------------------------|
| 2 cups sugar    | 4 eggs reserving 2 whites for icing  |
| 2½ cups flour   | 1 teaspoon each soda, cloves, nutmeg |
| ½ cup butter    | 2 teaspoons cinnamon                 |
| 1 cup sour milk | 1 cup raisins                        |
|                 | ¾ cup nut meats, chopped             |
- Mix ingredients as for any cake, sifting spices with flour.

Mrs. D. W. Bronk.

## Spice Cake

- |                     |   |
|---------------------|---|
| 1 cup white sugar   | 1 teaspoon soda, little salt                |
| 1 tablespoon butter | 1¾ cups flour                               |
| 1 egg               | 1 teaspoon cinnamon, ¼ of cloves and nutmeg |
| 1 cup sour milk     |   |

Bake in one cake and ice as desired.

Mrs. Carl Braun.

## Ginger Cake

- |                   |                                 |
|-------------------|---------------------------------|
| 2 eggs            | ½ cup sour milk                 |
| 1 cup brown sugar | 2 cups flour                    |
| ½ cup molasses    | 1 teaspoon each soda and ginger |
- Bake in moderate oven.

Mrs. J. A. Wessinger.

**Ring of Prunes**

One pound of prunes, 3-4 cup sugar, 2 tablespoons gelatine, 1 cup whipping cream, 4 tablespoons powdered sugar, 1-2 teaspoon vanilla, few grains salt.

Wash prunes well and let stand over night in cold water to cover. In the morning stew slowly in this water until tender but not mushy or broken. Drain and measure juice. There should be two and one-half cups. Soften gelatine in 1-4 cup cold water for ten minutes. Combine prune juice and granulated sugar and bring to the boiling point. Add softened gelatine and stir until dissolved. Remove from fire and let stand until cool. Remove stones from prunes, keeping the fruit as perfect as possible. Dip each prune into liquid and arrange in rows in the ring mold. When firm to the touch pour in jelly and let stand until "set" and chilled. When ready to serve unmold onto a large plate. Whip cream until solid, adding powdered sugar and vanilla when cream thickens. Fill center of mold with whipped cream and serve. Candied cherries and strips of citron can be used to garnish the dish if desired.

This recipe will serve eight persons.

W A  
te  
1 c  
1 r  
1  
r ov  
1 c  
1  
1 t  
sug  
1 1/2  
1/2  
1  
ov

thought of as particularly "meaty" and yet which weighs from two and one-half to three pounds, is the neck. Slices may be cut and boned, then skewered together to make very economical, yet filling, servings of meat.

A simple way of cooking these slices is as follows:

**Braised Neck Slices.**

The neck should be cut in slices of about one inch thickness and boned with a thin knife. Fasten each slice into the shape of a round outlet with a skewer. Sprinkle the surface with salt and pepper, cover with a horseradish paste, dip the slices in beaten egg, and then in crumbs. Sear on both sides, add 1 cup of stock, cover and braise in a baking dish nearly an hour or until the meat is tender. Make a gravy of the liquid in the pan and serve over the slices.

Accompanying this might be served:

- Braised Neck Slices
- Creamed Carrots and Peas
- Riced Potatoes Tomato Jelly Salad
- Date Blanc Manage Coffee

Either boned neck slices or steaks from the shoulder may be used for this casserole dish.

**SALAD SURPRISE.** Select small deeply colored pimientos or the canned variety now obtainable in perfect little cups. Rinse the cups with cold water and let them marinate in French fruit dressing for an hour. Meantime cut one slice of canned pineapple into shreds, shred two or three pieces of crisped celery, and a quarter cupful of shredded blanched almonds; mix these together and, if obtainable, add half a cupful of white grapes, quartered lengthwise and seeded. Moisten with French fruit dressing and fill the pimiento cups. Insert a sprig of mint or water cress in each and serve on crisp inside leaves of lettuce or romaine.

g  
oon soft butter  
volks not beaten  
to thicken or more  
needed add cream

**MOLDED COTTAGE-CHEESE SALAD.** Mash a pint of cottage cheese very fine, and add three-quarters teaspoonful of salt, one-eighth teaspoonful of paprika and five tablespoonfuls of sweet cream. Then whip in a tablespoonful of granulated gelatin which has been softened with four tablespoonfuls of cold water and melted over hot water. Pour into a cold wet ring mold and set aside to chill for several hours. Meanwhile dice one large seedless orange, add half a cupful of diced canned pineapple, a cupful of cut strawberries or rasp-

P. A. Lee.

Beat egg  
stir in soda,  
ed well add  
When done l  
with jelly a

berries, and a few dates which have been seeded and cut in strips. Mix these fruits with any of the whipped-cream dressings. Turn the molded cheese from the ring onto a lettuce-lined chop plate, heap the center with the fruit, and top with a spoonful of the salad dressing selected. Garnish with whole strawberries or raspberries.

n tartar  
d water  
and beat again, then  
nd salt. When mix-  
fore putting in oven.  
for a minute, spread

Mrs. E. McKim.

**FRENCH FRUIT DRESSING.** Place one teaspoonful of powdered sugar, half a teaspoonful of salt, and one-eighth teaspoonful of paprika in a small bowl and add one tablespoonful of chilled olive or salad oil; stir until the sugar and seasonings are dissolved, then add a tablespoonful of orange, grapefruit, or lemon juice; mix well and add another tablespoonful of oil, then a third, stirring to a thick emulsion. If more dressing is required increase the proportions. For a red dressing add a tablespoonful of raspberry juice also.

**FRUIT-SALAD MAYONNAISE.** Beat two eggs very thoroughly, add the juice of one lemon and beat again until slightly thick, season with a quarter teaspoonful of paprika, half a teaspoonful of salt, a speck of white pepper, and a tablespoonful of sugar. Cook over hot water until creamy, then add a tablespoonful of butter and one of cream; beat until cool. A spoonful or two of currant jelly whipped into this dressing makes it very unusual and delicious.

**LEMON-BUTTER DRESSING.** Beat two eggs to a light froth, adding gradually the juice of a large lemon, two tablespoonfuls of granulated sugar and one of butter. Cook over hot water until thickened; cool and fold in a cupful of whipped cream. This is very delicate and refreshing.

**PARFAIT FRUIT-SALAD DRESSING.** Whip a cupful of heavy cream until smooth and thick, then add a tablespoonful of powdered sugar, and two teaspoonfuls each of orange, lemon and pineapple juice, also a teaspoonful of the juice from maraschino cherries with four or five of the cherries chopped very fine.

**CHANTILLY DRESSING.** Mash a small cream cheese—the three-ounce size—until it is very smooth, adding three tablespoonfuls of thick cream, a quarter teaspoonful each of salt and paprika, a tablespoonful of lemon juice and two tablespoonfuls of currant jelly which have been whipped smoothly. If you like, fold in two or three tablespoonfuls of whipped cream, but this is not absolutely necessary. Chill the dressing very thoroughly before using it.

**CHERRY SALAD** is one of the simplest of summer salads, but one of the most refreshing. Use any variety of ripe cherries which you may prefer and pit them; there should be at least two cupfuls after pitting. Shred half a cupful of blanched almonds and mix them with the cherries; moisten with French fruit

**GINGER FRUIT SALAD** is rather unusual and very good. It will require one cupful of large white cherries, canned or fresh, a cupful of canned sliced pineapple, diced, a cupful of diced orange, and half a cupful of preserved ginger with its sirup. Pit the cherries and mix them with the other fruits; then pour the ginger sirup over all and set away to chill for an hour or more. Drain well before serving and add the ginger cut into bits. Dress with any whipped-cream dressing to which a bit of ginger sirup may be added, if wished.

## Ginger-Fruit Salad

- |                                  |   |
|----------------------------------|---|
| 1 package lemon gelatin          | 3 slices canned pineapple cut in small pieces             |
| $\frac{1}{2}$ cup boiling water  | $\frac{1}{2}$ cup chopped nut meats, if desired           |
| $\frac{1}{2}$ cups ginger ale    | $\frac{1}{4}$ cup chopped crystallized ginger, if desired |
| $\frac{1}{2}$ cup diced apples   |   |
| $\frac{1}{2}$ cup celery, sliced |   |

ADD boiling water to lemon gelatin. Stir until entirely dissolved. Add ginger ale. Chill in decorated layers, affixing the ginger, nuts, pineapple, celery, and apple in designs, using a large mold or individual ones. Chill until firm. Decorate with celery and unpeeled apple slices for borders. Serve on crisp lettuce leaves with mayonnaise.

## Fruit Salad Dressing.

- 3 eggs
- $\frac{1}{2}$  c vinegar
- $\frac{1}{2}$  c sugar
- 4 T flour
- 4 T lemon juice
- $\frac{1}{2}$  c pineapple juice
- $\frac{1}{2}$  t salt
- $\frac{1}{4}$  t pepper
- $\frac{1}{4}$  t dry mustard
- 2 t butter

Beat eggs and add sugar and flour. Mix well. Add other ingredients and cook in a double boiler until thick and creamy. Stir frequently, pour into a jar rinsed out of cold water. Cool. Cover and store in ice box. If dressing is too thick, it can be thinned with fruit juice, sweet, sour or whipped cream.

## Lamb Steaks with Apples.

Dredge the lamb slices with flour to which salt and pepper has been added; saute until nicely browned. Place the slices in casserole, season well and cover with sliced tart apples. Cover the dish and bake slowly (275 degrees F.) for one hour.

For dinner serve:

- Lamb Steaks with Apples*
- Glazed Sweet Potatoes*
- Light Rolls*    *Buttered Green Beans*
- Lemon Cream Pie*    *Coffee*

For Sunday supper or a "busy day" luncheon, try using:

## Molded Lamb Salad

Put several tablespoons of well-seasoned apple

bottom of a mold and arrange hard cooked eggs in an interesting pattern. When chilled, fill the mold with finely chopped cooked lamb mixed with diced green peppers, celery, chives and hard-cooked egg. Fill the mold with more jelly and chill. Serve on a bed of watercress or endive.

Serve with:

- Molded Lamb Salad*
- Toasted Rye Strips*
- Chocolate Russe*    *Fig Cookies*
- Black Tea*

### BANANA CRUSH.

One cup diced marshmallows, 1 cup diced bananas, 2 egg whites, 1 teaspoon vanilla,  $\frac{1}{2}$  teaspoon lemon extract,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup crushed pineapple.

Mash the bananas and add the sugar and egg whites. Mix well and add the rest of the ingredients. Chill. Serve in glass cups with plain or whipped cream.

Two and two-thirds cups dark brown sugar weigh one pound.

Two cups granulated sugar weigh one pound.

Four cups pastry flour weigh one pound.

Hang a soft cloth near the lavatory in the bathroom and use it to wipe off the fixtures after washing. The cloth will dry and polish so that general cleanings need not be frequent.

### Jellied Tuna Fish

1 teaspoon salt	1 tablespoon granulated gelatin
1 teaspoon mustard	$\frac{1}{4}$ cup cold water
1 teaspoon paprika	1 cup tuna fish
1 egg	1 cup chopped celery
1 tablespoon melted butter	$\frac{1}{4}$ cup pimento-stuffed olives
$\frac{1}{2}$ cup water	
$\frac{1}{2}$ cup lemon juice	

MAKE a salad dressing by mixing salt, mustard, and paprika, and stirring in egg and melted butter. Add the  $\frac{3}{4}$  cup of water and lemon juice and beat over hot water. Add gelatin which has softened in the  $\frac{1}{4}$  cup of cold water. Mold liberally in individual or family-sized molds, shredded tuna fish, celery, and sliced olives. Remove from molds to nests of lettuce leaves and garnish with celery tips. Serve with mayonnaise.

**O**PEN sandwich the filling used on a cake instead of between two slices of bread, lend themselves to clever designs for the Valentine party.

Brown bread sandwiches cut heart shape with a cookie cutter, spread with cream cheese and sprinkled with a few nut meats, can be varied with white bread sandwiches spread with cream cheese which has been colored a Valentine red with maraschino cherry juice.

Oblong pieces of whole wheat bread may be spread with cream cheese on which rings of stuffed olives are placed, while others can feature a red heart cut from pimento on the light cheese background. Green heart designs can be made on the white cheese with picallilli using a cone made of stiff, white paper to trace the design.

A plate of these festive Valentine sandwiches can be served in addition to plain nutbread and butter or old-fashioned "two faced" sandwiches; if a sweet taste is desired, a chopped date and nut filling may be used, or for tartness, a chopped ham and mayonnaise offers still further variety.

"Of course, all these sandwiches should be well-buttered," says Mrs. Gladys Coon Sommer of the National Dairy Council. "The health value of the sandwich is materially increased by the use of butter."

Many people find chocolate and sandwiches a "happy combination." With the addition of such a milk-made drink, the party refreshments have real health value. Since authorities now claim that one of the things which helps the rhythmic beat of the heart is a proper balance of calcium in the body, the liberal use of such foods as milk,

which the mineral calcium obtained in large amounts, is essential. Such nutritious calcium refreshments will truly prolong the life of the party."



# Refreshing Summer Drinks

**S**TARTING the party with a punch is the secret of success in the good old summer time.

The refreshment of fresh fruit drinks is indispensable to languid summer days and lagging summer appetites.

The delicate color and fragrance of deep-purple grape juice, the amber tang of grapes with ginger ale, the piquancy of a grape rickey lend that indefinable charm to the summer afternoon or evening party.

Here are a few specially selected, healthful summer-drink recipes:

## Grape Juice Punch.

1 pint grape juice,  
Juice of 3 lemons,  
Juice of 1 orange,  
1 c sugar,  
2 pints water  
(1 pint may be sparkling water).  
Add to grape juice the lemon juice and orange juice, and dissolve

the sugar in it. Then add the water. If sparkling water is used, add it just before serving. Serve very cold.

So simple to make, of ingredients that are usually on hand in the household.

## Grape Iced Tea.

3 t tea,  
3 c boiling water,  
1 pint grape juice,  
4 T sugar,  
Juice of 2 lemons.  
Pour the boiling water on the tea, cover closely and allow to stand for five minutes. Then stir it from the bottom and strain. Add sugar, lemon juice and grape juice. Chill thoroughly. Some hostesses prefer to omit the lemon and just add grape juice to the iced tea. They enjoy the new color and flavor it gives.

## Frozen Grape Mint.

Several long-stemmed sprays of fresh mint,  
1 pint plain or sparkling water,  
2 T sugar,  
2 T sugar,  
1 pint strong lemonade,  
1 pint grape juice.  
Pinch stems of the mint between thumb and finger until the bruised sprigs give out the utmost of their flavor, and thrust stems into a deep pitcher half-filled with cracked ice. Over them sprinkle the sugar and let it stand for half an hour. Then add grape juice, the lemonade and water. If sparkling water is used, add it just before serving.

## Grape Rickey.

1 pint grape juice,  
Juice of 3 limes,  
3 or 4 t sugar,  
1 pint sparkling water.  
Half fill tall glasses with grape juice. Add to each juice of one lime, sugar to taste, shaved ice, and fill with sparkling water.

## Grape Juice Sparkling.

1 pint grape juice,  
4 t sugar,  
Juice of 2 oranges,  
Chilled water.  
Half fill tall glasses with grape juice, add to each a spoon of cracked ice and fill with sparkling water.

## Grape Juice Gingeree.

1 pint grape juice,  
Juice of 4 lemons,  
1 quart ginger ale,  
Sugar to taste.  
Dissolve the sugar in grape juice (most people like about two table-spoons for this amount) and add lemon. Chill thoroughly. Just before serving, add

## Log Cabins Feature Lincoln Day Party

LOG CABIN features which can be combined with any bridge or luncheon menu served at a Lincoln's birthday party are especially appropriate. Log cabin sandwiches as well as a log cabin dessert are featured by Miss Margaret Ericson of the National Dairy council, around which the general menu can be built.

Cut the edges off a loaf of whole wheat bread with a large, sharp knife. Cut across the loaf lengthwise in quarter inch slices. You will be able to get about four of these straight slices out of one loaf. Roll gently with a rolling pin so that these slices can be handled. Spread with softened butter. For each loaf of bread take two packages of cream cheese, four teaspoonfuls mayonnaise and one-half cup of chopped pecans. Spread this mixture on the buttered slices and roll carefully. Wrap in a damp towel and let stand several hours in a refrigerator. Just before serving, if desired to add to the bark effect of the rolls, moisten the outside of each with mayonnaise and roll in finely ground pecans.

Serve the sandwiches stacked like logs on a platter. The hostess may slice these log rolls at the table with a sharp knife for individual servings.

Cut a brick of chocolate ice cream into good-sized cubes. Use the thin, round, chocolate stick cookies for logs, joining the corners as though you were building a rail fence. Top the cabin with whipped cream, giving the effect of snow on the roof.

Chocolate pudding may be served inside of the chocolate cookie log cabin if desired instead of the ice cream or a spoonful of bulk ice cream may be used instead of the square brick.

### Butterscotch Sticks

### COOKIES

Butter,  $\frac{1}{4}$  cup  
Brown sugar, 1 cup  
Egg, 1  
Broken pecan meats,  $\frac{1}{4}$  cup

Sifted flour, 1 cup  
Salt,  $\frac{1}{4}$  teaspoon  
Baking powder, 1 teaspoon  
Vanilla, 1 teaspoon

Melt butter in a saucepan, add sugar and when well blended remove from the fire and cool until lukewarm. Add unbeaten eggs to mixture and beat well. Mix flour, salt and baking powder, and add to the sugar mixture. Then add the nut meats and vanilla and spread the mixture in a shallow pan lined with plain paper which has been greased. Bake 30 minutes in a hot oven. While hot, cut into strips an inch wide and four inches long. This recipe makes about two dozen.

A quick, easily made cake to serve with any beverage or to pack in the picnic basket. They are made in a saucepan and baked without rolling.

It's a Pleasure to Shop at

*Mack & Co.*

It is a real pleasure to be a shopper at Mack's for the store is overflowing with the best of everything! The displays are the result of concentrated effort to provide everything that is fine, beautiful, comfortable and useful that art and skill have produced for service. Departments include the following:

Frocks, wraps, blouses, skirts,  
 sport attire  
 Hats and children's wear  
 Women's and children's footwear  
 Ribbons, laces, and trimmings  
 Bed and table linens  
 Silk, wool and wash goods  
 Art and Fancy Work  
 Stationery and Notions  
 Gloves and Hosiery  
 Neckwear and Jewelry  
 Men's Furnishings  
 Home Furnishings  
 Bargain Basement  
 Beauty Parlor  
 Lingerie  
 Patterns  
 Millinery  
 China

Come and look through the store whenever you can—it is here for your enjoyment as well as your service.

A Bank That Has Satisfactor-  
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and  
707 North University Avenue

## Cookies and Doughnuts

### Lebkuchen

OR  
CHRISTMAS COOKIES

- 1 qt. molasses
- 1 pt. sour cream
- 1 lb. each light brown sugar, raisins, currants
- 3 tablespoons melted lard
- $\frac{1}{4}$  lb. each of citron, lemon peel, orange peel, almonds
- 1 teaspoon each of allspice, cloves, nutmeg, salt
- 2 teaspoons cinnamon
- 10 teaspoons soda
- 1 pt. chopped nuts
- 5 lbs. flour, or all that can be kneaded into the dough

Mix sugar and molasses until light; add half soda and stir. Put other half soda into the cream then add the molasses and sugar. Add fruit well floured, add melted lard. Gradually add flour, a little at a time until it is as stiff as bread dough.

Decorate tops of cookies with almonds or other nuts if desired. Cut cookies into oblong shape.

Helen B. Slocum.

### Chocolate Sticks

- $\frac{1}{4}$  cup butter
- 2 sq. chocolate
- 2 eggs, well beaten
- 1 cup sugar
- $1\frac{1}{4}$  cups sifted flour, seasoning

Bake in slow oven, and cut in strips when partly cold.

Mrs. D. W. Bronk

## Hickory Nut Drops

Whites 3 eggs  
 ½ lb. pulverized sugar  
 2 cups hickory nut meats (chopped  
 fine)  
 2 tablespoons flour

Drop on greased pans and bake.

Mrs. William J. Miller.

## Rocks

1½ cups brown sugar  
 3 eggs  
 1 cup butter  
 2½ cups flour  
 1 teaspoon each soda and cinnamon  
 2 tablespoons hot water  
 1½ cups raisins, cut  
 1½ cups nut meats, chopped

Drop on greased tins and bake golden brown.

Mrs. Leslie Butler.

## Pffernessle

4 eggs, 1 lb. sugar  
 ½ lb. each almonds, citron, candied  
 lemon  
 1 tablespoon cinnamon  
 1 teaspoon each cloves and nutmeg  
 ½ teaspoon baking powder

Add enough flour to drop nicely on buttered tins. Should be as large as silver dollar when baked. Cut fruit very fine.

Mrs. William J. Miller

## Molasses Cookies

(The kind the hungry school boy likes)

1 cup each molasses, sugar, and  
 shortening  
 3 scant teaspoons soda dissolved in 1  
 cup sour milk  
 1 teaspoon each ginger and baking  
 powder  
 1 tablespoon cinnamon

Add enough flour to make a medium soft dough. Cut and bake in a good moderately hot oven. When done they will appear to be cracked on top.

Miss Getrude Collins.

## Lace Cakes

- |                     |   |
|---------------------|---|
| 2 eggs, beaten      | $\frac{1}{4}$ cup flour                         |
| 1 tablespoon butter | 1 teaspoon baking powder, $\frac{1}{2}$ of salt |
| 1 cup sugar         | Little vanilla                                  |
| 2 cups rolled oats  | Add nuts or cocoanut, as desired                |

Mix and drop from teaspoon onto greased tins (bottom side up). Bake in moderate oven. Remove from pan at once.

Mrs. H. O. Whittemore.

## Oatmeal Cookies

- |                    |                                   |
|--------------------|-----------------------------------|
| 6 cups oatmeal     | 1 scant cup shortening            |
| 4 cups flour       | 1 cup boiling water               |
| 4 cups brown sugar | 2 teaspoons each soda and vanilla |

Cream butter and sugar and add other ingredients as usual. Drop from spoon on floured tins. Bake in slow oven. Will keep indefinitely.

Mrs. John Comin.

## Hermits

- |                     |   |
|---------------------|---|
| 1 cup butter        | 1 large cup raisins, 1 of currants                                    |
| 2-3 cup sugar       | 2 teaspoons baking powder, $1\frac{1}{2}$ of cinnamon, cloves, nutmeg |
| 2 eggs              | $\frac{1}{2}$ cup nut meats (hickory nuts are especially good)        |
| 10 tablespoons milk |   |
| 1 1-2 cups flour    |   |

Mix as usual and drop on buttered sheets from spoon. Tins should be inverted and hermits watched very closely as edges burn easily.

Mrs. V. H. Lane (Courtesy Judge Lane).

## Ginger Drops

- |                   |   |
|-------------------|---|
| 1 tablespoon soda | 1 cup each white sugar, lard, water, molasses |
| 2 eggs            | $\frac{3}{4}$ cup chopped nuts                |
| Little salt       | 1 teaspoon each cinnamon, ginger              |

Flour enough to make soft batter.

Drop from spoon on tins and bake in moderate oven. Frost with white icing, if desired.

Mrs. M. L. Begeman.

## Oatmeal Cookies

- 1 cup sugar
- 1 cup butter
- 1 cup sour milk or buttermilk
- 1 teaspoon soda dissolved in milk
- 2 eggs
- 1 cup Quaker oats
- 1 cup white flour
- 1 cup raisins
- 1 cup chopped nuts (if desired)

Mix well, drop from spoon and bake in moderate oven.

Mrs. C. A. Wehmeyer

## Oatmeal Cookies

- 1 cup white sugar
- 1 cup shortening
- Cream above
- Add
- 4 tablespoons sweet milk
- 2 eggs
- $\frac{1}{2}$  cup raisins, chopped
- 2 cups oatmeal
- 1 teaspoon cinnamon
- 2 cups flour sifted three times with
- $\frac{1}{2}$  teaspoon each soda and salt

Drop on greased pans from teaspoon and bake in quick oven.

Mrs. Leslie Butler.

## Date Macaroons

- Whites 4 eggs
- 1 cup stoned and chopped dates
- 2 cups shredded cocoanut
- 1 cup nutmeats (chopped)
- 1 cup powdered sugar, pinch salt

Beat whites until stiff. Fold in sugar and salt, add other ingredients just enough to mix well. Drop from teaspoon on well buttered tins and bake in moderate oven until golden color and let stand till cool before removing from tins—important. About 45 macaroons.

Mrs. Earl Cress.



## Peanut Drops

1 cup granulated sugar  
1 cup cracker crumbs  
1 cup peanuts chopped fine  
2 eggs

Drop from spoon and bake.

Mrs. William J. Miller.

## Oatmeal Macaroons

Cream 2 tablespoons butter. Add slowly

$\frac{1}{2}$  cup sugar  
Yolks 2 eggs  
 $\frac{1}{2}$  cup sugar  
 $2\frac{1}{2}$  cups rolled oats  
 $2\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{4}$  of  
salt  
Flavor with 1 teaspoon vanilla  
Fold in whites of 2 eggs beaten dry

Drop from teaspoon on buttered baking sheets about  
3 in. apart. Bake in slow oven.

Mrs. A. F. Smith.

## Cocoanut Kisses

1 cup sugar, boiled with little water until it threads.  
Have ready stiffly beaten whites of 2 eggs. Pour syrup  
slowly onto whites, beating as for frosting. Stir stiff with  
shredded cocoanut. Flavor and drop from teaspoon onto  
flat tins that have been lined with oiled paper. Bake slowly.

Mrs. M. C. Wier.

## Nut Cookies

2 eggs, beaten  
1 cup brown sugar  
 $\frac{3}{4}$  cup flour (or more)  
 $\frac{1}{2}$  cup nuts, chopped  
Little salt, flavoring

Drop on tins and bake about 15 minutes.

Mrs. E. L. Adams.

## Oatmeal Cookies with Date Filling

1-2 cup butter  
 1-2 cup lard  
 1-2 cup sugar  
 2 eggs  
 1 1-2 cups rolled oats  
 2 cups flour  
 2 teaspoons baking powder  
 1-3 cup flour for rolling

### FILLING

Boil 1 lb. stoned dates with

1 tablespoon sugar and 1 tablespoon  
 lemon juice

Place between layers of cookies before baking.

Mrs. A. J. Donally.

## German Christmas Cakes

2 qts. best molasses  
 2 lbs. brown sugar  
 ½ lb. butter, ½ lb. lard  
 1 qt. sour cream  
 2 tablespoons soda  
 ½ lb. each almonds, citron, orange  
 peel, lemon peel (cut fine)  
 2 teaspoons cinnamon, 1 of cloves,  
 allspice, nutmeg  
 2 eggs

Roll out ¼ in. thick and cut with oblong cutter.

Mrs. Wm. J. Miller

## Refrigerator Cookies

1 cup granulated sugar  
 1 cup brown sugar  
 1½ cups butter, measure after melted  
 3 eggs  
 1 cup nut meats, chopped  
 1 teaspoon cinnamon, 1 of vanilla  
 4 cups sifted flour  
 1 teaspoon soda, little salt

Pack in floured pan at night. In morning slice off and  
 bake.

Mrs. E. L. Jenkins.

## Drop Cookies

1 cup brown sugar  
½ cup shortening  
½ cup sour milk  
½ teaspoon each soda and baking powder  
1¾ cups flour  
1 egg  
1 teaspoon cinnamon  
½ cup each nut meats and raisins

Drop on greased tins and bake in quick oven.

Mrs. R. Blouch.

## Chocolate Cookies

1 cup brown sugar  
½ cup butter  
1 egg, 2 squares melted chocolate  
½ cup milk, 1½ of flour  
2 teaspoons baking powder  
1 teaspoon vanilla

Drop on greased tins from spoon.

Mrs. Arthur.

## Date Kisses

Whites of 4 eggs, beaten  
2 scant cups sugar  
½ lb. cut almonds  
1 lb. cut dates, vanilla

Beat together thoroughly and drop on buttered tins.  
Bake slowly.

Mrs. Leslie Butler.

## Chocolate Cookies

4 eggs, beaten separately  
½ cup butter, good measure  
2 cups sugar  
4 squares chocolate, melted  
1½ cups flour

Spread on flat tins. Cut 2 cups walnuts and sprinkle over top of dough, pressing down a little. Bake 15 minutes in slow oven. Cut while warm in narrow strips.

Kappa Kappa Gamma.

## Drop (white) Sugar Cookies

- 2 eggs
- 1½ cups granulated sugar
- 1 cup butter (or lard)
- 1 cup sour milk
- 1 teaspoon each soda and baking powder
- ½ teaspoon each nutmeg and lemon extract

Stir in flour till quite stiff. Drop from spoon, sprinkle with sugar, and bake. Ice if desired.

Nellie B. Cadwell.

## Date Drop Cakes

- 1 cup each brown sugar and butter
- ½ cup each granulated sugar and sour cream
- 3 eggs
- 1 teaspoon each soda, cinnamon, cloves, and salt
- ¾ cups flour
- 1 lb. dates, chopped
- 1½ cups pecan meats, chopped

This makes about six dozen drop cakes.

Mrs. Carl Bay.

## Cookies

- 1 cup white sugar, 1 of brown
- 1 cup butter
- 2 eggs

Cream above and add

- 1 cup sour cream
- 1 teaspoon soda, 1 heaping teaspoon of baking powder
- 1 tablespoon each cinnamon, and nutmeg
- ½ teaspoon salt
- 2 cups raisins, 2 cups nut meats, chopped

Add enough flour to roll.

Mrs. P. A. Lee.

## Walnut Wafers

- 1 cup brown sugar, rolled
- 1 cup chopped nuts
- 2 eggs
- 1 tablespoon butter
- 8 tablespoons flour, rounding
- 1 teaspoon baking powder

Spread in shallow pan, and bake in slow oven. Cut in squares when partly cold.

Mrs. W. D. Henderson.

## Boston Cookies

- 1 cup butter
- 1½ cups sugar
- 3 eggs
- 1 teaspoon soda dissolved in 1½ table-  
spoons hot water
- ¾ cups flour
- 1 teaspoon cinnamon, ½ of salt
- 1 cup chopped nut meats
- ½ cup currants
- ½ cup chopped raisins

Mix as usual and drop on well greased pans.

Mrs. Brownell, Pontiac.

## Date Bars

- 1 cup sugar
- 3 eggs
- 1 cup flour
- 1 teaspoon baking powder
- 1 cup chopped walnut meats
- 1 lb. dates
- Pinch salt

Beat egg yolks, combine with sugar and beat until creamy. Add nuts and dates, which have been stoned and cut into quarters. Beat whites of eggs and add alternately with flour in which baking power has been sifted. Spread in shallow pan and bake about 30 minutes in moderate oven. Remove from pan, cut into bars and roll in powdered sugar, or ice with any desired icing.

Mrs. J. Stevenson.

## Brownies

- 1 cup sugar
- $\frac{1}{4}$  cup melted butter
- 1 egg, unbeaten
- 2 squares chocolate, melted
- $\frac{3}{4}$  teaspoon vanilla
- $\frac{3}{4}$  cup flour
- $\frac{1}{2}$  cup walnut meats, cut

Mix ingredients in order given. Line pan with oiled paper, spread batter evenly, bake in slow oven. As soon as taken from oven remove from pan and cut in strips.

Mrs. J. Stevenson.

## Cocoanut Kisses

- 2 egg whites
- 1 cup sugar
- 2 cups corn flakes
- 1 cup cocoanut (or nuts)
- 1 teaspoon vanilla

Beat whites of eggs until stiff and dry. Then add sugar gradually, beating continuously for about two minutes. Add other ingredients and drop by teaspoonfuls on oiled paper and bake in a very moderate oven. This makes about thirty kisses.

Mrs. Frank Lennox.

## Date Rocks

- 3 eggs, beaten until light
- $1\frac{1}{2}$  cups sugar
- $\frac{1}{2}$  cup butter, melted
- $2\frac{1}{2}$  cups flour
- 1 scant teaspoon soda dissolved in
- 1 tablespoon boiling water
- 1 lb. dates, cut
- $1\frac{1}{2}$  lbs. (or less) walnut meats, chopped
- 1 teaspoon cinnamon
- $\frac{1}{2}$  teaspoon allspice

Drop from spoon onto buttered tins. Bake until brown.

Mrs. Swisher.

## Fried Cakes

1 qt. flour, 2 teaspoons baking powder  
 2 eggs  
 1 cup sugar  
 3 tablespoons butter, little salt  
 1 cup sweet milk

Sift flour, baking powder, and salt. Add sugar and beat. Add melted butter and beat again. Pour this into flour and stir in gradually milk. Add nutmeg if desired. Fry in deep, hot fat.

Mrs. W. P. Wood.

## Fried Cakes

1 cup sugar  
 2 eggs  
 2½ tablespoons melted butter  
 1½ cups sweet milk  
 3 teaspoons baking powder, nutmeg  
 Salt

Mix very soft and fry in deep, hot fat.

Mrs. W. H. Jackson.

## Fried Cakes

1½ cups sugar  
 2 tablespoons melted butter  
 3 eggs  
 1½ cups sour cream  
 1½ teaspoons soda  
 Pinch salt, cinnamon  
 Flour enough to roll

The secret of good fried cakes is to have fat sufficiently hot so that cakes will rise to surface immediately upon putting into fat.

Mrs. W. D. Henderson.

## Graham Crackers

1 cup white sugar  
 ½ cup butter  
 ½ cup lard (scant)  
 2 eggs  
 4 tablespoons sour milk  
 1 teaspoon soda (level)  
 2½ cups graham flour  
 2½ (or less) cups white flour

Mrs. J. C. Christensen

## Sugar Cookies

- ½ cup butter
- ½ cup sugar
- 1 egg and 1 egg white
- 1 teaspoon baking powder and 1 of  
flavoring
- 2 cups flour

Beat butter and sugar together to a cream, add egg well beaten, flavoring, and lastly flour sifted with baking powder. Mix to a stiff paste, turn out onto a floured board, roll thin and cut with round cutter. Bake until light brown.

These can be made in 2 layers before baking and put together with jelly, jam or any desired filling.

Mrs. J. C. Christensen.

## Cookies

- 2 heaping cups sugar
- 1 cup butter
- 1 teaspoon soda
- 3 eggs, well beaten
- 1 cup sour cream
- 1 teaspoon nutmeg
- Flour to roll

Mix ingredients in order given, handle lightly, bake in quick oven.

Mrs. J. Stevensen.

## Fruit Cookies

- 1½ cups brown sugar
- 1 cup butter
- 3 eggs
- ½ cup molasses
- 1 teaspoon soda dissolved in a little  
cold water
- 1 cup each raisins, and currants (chop  
raisins)
- 1 teaspoon each all kinds spices

Flour enough to roll. Bake in moderate oven.

Mrs. J. B. High.



## Sugar Cookies

- 1 cup sugar
- 1 cup shortening
- 1 egg
- 1 cup sour milk
- 1 teaspoon each salt and soda

Flour enough to make soft dough. Roll, cut, and bake in quick oven.

Mrs. Harry Fawcett.

## Boston Cookies

- 1 heaping cup sugar
- $\frac{1}{2}$  cup each sour cream and butter
- 1 egg
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon soda

Mix soft and sprinkle with sugar before baking.

Mrs. Henion.

## Molasses Cookies

- 1 cup brown sugar
- 1 cup shortening
- 1 cup molasses
- 2 eggs
- 4 tablespoons sour milk
- 1 teaspoon each soda, ginger, salt, cinnamon.

Add flour enough to roll.

Mrs. J. A. Wessinger.

## Hermits

- 3 eggs
- 1 $\frac{1}{2}$  cups sugar
- 1 cup butter
- 1 scant teaspoon each of vanilla, cinnamon, and cloves
- 1 cup black walnut meats (English walnuts will do)
- 1 lb. dates, if desired
- 1 teaspoon baking powder

Flour enough to make stiff batter. Drop from spoon on greased tins. Bake in slow oven.

Mrs. Emma Taylor.

## Drop Ginger Cookies

1¼ cups New Orleans molasses  
 1 cup brown sugar  
 1 cup buttermilk  
 1 cup lard  
 1 small cup butter  
 2 eggs  
 1 tablespoon ginger (if desired)  
 1 tablespoon soda  
 Flour to make stiff

Drop from spoon into greased and floured pan. Bake in quick oven.

Mrs. Ralph Sweezy.

## Almond Wafers

Beat whites of four large eggs. Beat in 4 ounces blanched and chopped almonds. Add 2 tablespoons sifted flour. Add ½ cup butter which has been creamed with 2 tablespoons sugar. Spread thinly on well oiled baking sheets. As soon as baked roll, if desired, and fill with whipped cream.

Mrs. Lewis M. Gram.

## Sour Cream Cookies

2 cups thick sour cream  
 2 cups granulated sugar  
 ¼ cup butter  
 2 eggs  
 2 teaspoons soda dissolved in hot water  
 Nutmeg to flavor, little salt

Add sufficient flour to roll. Nuts and fruits may be added.

Mrs. Geo. Huebler.

## Potato Fried Cakes

6 boiled potatoes, mashed hot	1 cup sweet milk
1 tablespoon butter	6 cups flour
3 eggs broken into above	2 cups sugar
4 tablespoons baking powder	Nutmeg to taste

Mrs. J. A. Wessinger.

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## Pastry, Puddings, and Sauces

### Walnut Maple Cream Pudding

- 2 cups milk
- 1 cup maple syrup, 1 of whipped cream
- 2 tablespoons cornstarch
- 2 eggs, little salt
- 1 cup chopped walnut meats

Put maple syrup and  $1\frac{1}{4}$  cups milk in double boiler. Mix remaining milk with cornstarch and salt and add to hot mixture. Cook for 25 minutes, then add above to beaten eggs, slowly, and cook 5 min. more. Pour into serving dish and while still hot sprinkle with chopped nuts. When cold top with whipped cream and serve.

Mrs. Byron John Hildinger.

### Suet Pudding

- 1 cup suet, chopped
- 1 cup molasses
- 1 cup sweet milk
- 1 cup raisins
- 3 cups flour
- 1 teaspoon soda, salt

Steam three hours.

#### SAUCE

- 3 cups water
- 2 tablespoons butter
- 1 cup brown sugar
- Little vinegar for flavoring
- 1 tablespoon cornstarch

One served at January church supper.

Mrs. W. D. Henderson.

## "Plum" Pudding

1 cup suet, chopped fine  
 1 cup brown sugar  
 1 cup buttermilk  
 1 cup raisins  
 1 teaspoon each soda and cinnamon

Flour enough to make batter a little stiffer than for cake. Steam 3 hours. Serve hot with Hard and Caramel Sauce.

### HARD SAUCE

½ cup butter (or less)  
 1 cup pulverized sugar  
 2 tablespoons boiling water  
 Vanilla

Cream butter and sugar and add water and seasoning. Stir until very creamy.

### CARAMEL SAUCE

1 cup brown sugar  
 1 heaping dessert spoon of flour  
 1 pt. boiling water and boil  
 Season to taste.

Add above to

Place a slice of pudding on plate, cover with caramel sauce and place a spoonful of hard sauce at side.

Mrs. O. E. Roszel.

## Steamed Chocolate Pudding

Sift together 1 cup powdered sugar and 1 of flour and 2 teaspoons baking powder. Add 1-3 cup milk, 3 egg yolks beaten, 2 squares bitter chocolate, melted. Fold in beaten whites of eggs and steam 30 minutes.

### SAUCE

1 cup sugar  
 1 egg, beaten separately  
 1½ cups milk

Add vanilla and cook in double boiler. This serves about 8 people.

Miss Gertrude Collins.

## Graham Pudding

- 1 egg
- 1 cup molasses
- 1 tablespoon melted butter
- 1 cup sour milk
- 1 cup graham flour
- 1 cup white flour
- 1 cup raisins
- 1 teaspoon cinnamon,  $\frac{1}{4}$  of cloves  
and nutmeg

Steam 2 hrs. and serve with Lemon Sauce.

### LEMON SAUCE

- 1 large cup white sugar
- $\frac{1}{2}$  cup butter
- 1 egg
- Juice and  $\frac{1}{2}$  rind of 1 lemon
- $\frac{1}{2}$  nutmeg
- $\frac{1}{2}$  cup boiling water

Cook all in double boiler until thick. If not sufficiently thick add a very little cornstarch.

Mrs. Carl Braun.

## Neopolitan Pudding

- 2 egg whites
- $\frac{1}{4}$  cup sugar
- $\frac{1}{4}$  cup nutmeats
- Dry cocoanut (for the white layer)
- Maraschino cherries (for the pink  
layer)
- 1 tablespoon gelatine
- 2 tablespoons cold water
- 2 tablespoons boiling water

Beat eggs stiff. Add sugar, nuts, cocoanut or cherries. Mix gelatine in cold water then add the boiling water. Stir into egg mixture. Mold. Make one layer at a time and in making the pink layer use the cherry juice instead of the water for the gelatine mixture. A chocolate layer can be made by adding a mixture of cocoa and water.

This is especially attractive if made in a mold that is lined with lady fingers.

Mrs. Walter Walz.

## Tapioca Caramel

1 cup tapioca, soaked over night  
1 quart water

In the morning add 3 cups brown sugar and bake until it jellies. When it is out of the oven stir into it 1 teaspoon vanilla and the juice of  $\frac{1}{2}$  lemon. Serve with whipped cream.

Mrs. Ida Gracey.

## Graham Pudding

1 cup molasses  
1 egg  
1 cup sour milk  
1 teaspoon soda  
2 cups graham flour  
1 cup raisins

Steam three hours, bake in oven 5 minutes.

### SAUCE FOR GRAHAM PUDDING

1 1-2 cups milk, 1-3 cup butter  
1 cup sugar  
Yolks of 2 eggs, nutmeg, and vanilla

Bring to boiling point.

Mrs. R. L. McNamee.

## Snow Ball Pudding

1 cup flour  
1-4 cup cornstarch  
2 even teaspoons baking powder  
1-3 cup butter  
1-2 teaspoon salt  
1 1-2 cups sugar  
Whites of 3 eggs beaten dry, with  
pinch of salt  
1-2 cup milk

Mix together adding beaten whites last, and steam 20 minutes.

Dressing— Whites of 2 eggs beaten dry. Crushed fruit or 1-2 lemon. 1-3 cup watr. Beat until stiff. Salt.

Mrs. E. McKim.



## Cherry Pudding

2 tablespoons sugar  
Lump butter size walnut

Rub above together, add 1 egg and beat.

1 cup flour, 1½ teaspoons baking powder

Add enough milk to make stiff batter.

Fill cups, or one large mold, with fresh or canned cherries, covering with batter. Cover and steam. If cups, ½ hr. If one mold, 2 hrs. Serve with sauce.

### SAUCE

1 cup sugar, 1 tablespoon flour mixed

Add

2 eggs and beat well

Small lump butter and 1 cup water,  
and little vanilla

Boil until it thickens.

Apples, peaches, berries, etc., may be used instead of cherries. May also be baked instead of steamed.

Mrs. D. C. Chipman.

## Hard Sauce

1-3 cup butter  
1 cup powdered sugar  
1-2 teaspoon flavoring

Cream butter until very light, add sugar very slowly, beating until light and creamy. Add flavoring and beat again.

Cora C. Duffendack.

## Chocolate Sauce for Ice Cream

Lump of butter size of egg  
2 squares chocolate  
2-3 cup sugar  
2-3 cup boiling water, vanilla

Boil until thick.

Mrs. Kauffman.

## Maple Flavored Tapioca Pudding

½ cup pearl tapioca, soaked over night  
 3 cups water  
 1½ cups dark brown sugar  
 Butter size of egg, little salt

Boil slowly until tapioca becomes transparent. Add flavoring. Put in glass cups to chill, and serve with whipped cream. (Minute tapioca may be used).

Mrs. R. Blouch.

## Huckleberry Pudding

1 pt. sifted flour  
 ¼ cup butter  
 ½ cup sugar  
 2 teaspoons baking powder, ½ of salt  
 1 egg, beat white and yolk separately  
 1 heaping cup huckleberries

Wash and dry berries and sprinkle with flour. Bake in shallow pan, or muffin pans, and serve with cream and sugar.

Mrs. L. L. Clark.

## Carrot Pudding

1 cup each grated carrot and grated potato (raw)  
 1 cup each brown sugar, suet (finely chopped), raisins  
 2 cups flour  
 1 teaspoon each soda, cinnamon, 2 of cloves, salt

Mix all ingredients. Steam 2 hours.

### SAUCE

1 cup brown sugar  
 1 teaspoon cornstarch  
 1 cup boiling water  
 Little lemon juice, vanilla, small piece of butter

Mrs. W. P. Wood.

## English Plum Pudding

1 cup bread crumbs soaked in 1 cup  
milk

Then add

1 cup finely chopped beef suet  
2 egg yolks  
1 cup dark brown sugar  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon each cloves and allspice  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{2}$  lb. seeded raisins  
 $\frac{1}{2}$  lb. cleaned currants  
 $\frac{1}{4}$  lb. candied fruit chopped fine

Flour fruits well after adding

$1\frac{1}{2}$  cups flour sifted with  
1 heaping teaspoon baking powder

Now add the well beaten whites of the eggs and the fruit. If not stiff enough add a little more flour. Pour into a well greased pudding mold and boil three hours. Serve with thin sauce flavored to taste.

This recipe has been in the Scholey family since 1700.  
Miss Estelle Scholey.

## Cocoanut Pudding

1 pt. milk

2 large tablespoons grated cocoanut into which break the yolks of 2 eggs and beat thoroughly with  $\frac{1}{2}$  cup sugar. Add to milk and stir in 2 tablespoons bread or cracker crumbs. Bake slowly and when done cover with the beaten whites of

2 eggs  
2 tablespoons cocoanut and a little  
sugar

Brown and serve with cream.

Mrs. James B. Smalley.

## Date Pudding

- 1 lb. dates
- 2 eggs
- 1 cup English walnut meats, broken
- $\frac{1}{2}$  cup sugar
- 2 tablespoons flour
- 1 teaspoon baking powder

Pour boiling water over dates and let stand for a short time, drain, stone, and cut into pieces. Beat eggs, add sugar and flour. Beat all well and pour over nuts and dates. Spread in a pan about one inch deep. Bake in moderate oven 20 minutes. Cut in squares and serve with whipped cream.

Mrs. C. A. Wehmeyer.

## Fig Pudding

- 2-3 cup pearl tapioca soaked over night in
- 3 cups cold water

In the morning add

- 2-3 cup chopped figs
- 2-3 cup chopped nuts (hickory nuts are best)
- 1 1-2 cups brown sugar, 2 teaspoons vanilla

Cook 1 hour in double boiler.

Serve cold with plain or whipped cream. This will keep several days if kept in glass jar and set in cold place.

Miss Gertrude Collins.

## Maple Tapioca

- 1-2 cup pearl tapioca soaked over night
- 1 1-3 cup brown or maple sugar
- 3 cups cold water, little salt, vanilla

Put in baking dish and cook very slowly for two hours, stirring occasionally. Cool, and add  $\frac{1}{2}$  pt. whipped cream.

Mrs. E. L. Adams.

## Fruit Pudding

(A case in which the sauce makes the pudding)

1½ cups stale bread crumbs  
2-3 cup brown sugar, 2-3 cup suet  
½ cup each molasses and currants  
1 cup sour milk  
1½ cups flour  
1 egg  
1 cup raisins  
1 teaspoon each soda, salt  
½ teaspoon all kinds spices  
1 lemon, 1 orange, vanilla

Should be consistency of cake batter. Add more flour if necessary. Steam 2½ hours. May be steamed several days before needed. In latter case must be re-steamed. Serve with following sauce:

### SAUCE

1 cup sugar  
½ cup butter (scant)

Beat above together and add

2 well beaten eggs  
3 tablespoons cream and 1 teaspoon  
vanilla

Mrs. Sarah Smith Thomas.

## Foamy Sauce

6 tablespoons butter  
1 cup sugar  
3 eggs  
1 teaspoon vanilla  
2 tablespoons boiling water

Cream butter and sugar slowly, beating constantly. Beat egg yolks until thick and add gradually; beat well. Add stiffly beaten egg whites, flavoring and water. Before serving heat\* over boiling water 5 min., stirring constantly.

Cora C. Duffendack.

## Ost Kaka

### CHEESE PUDDING, SCANDINAVIAN

Heat six quarts of whole milk until luke warm, and add about  $\frac{1}{2}$  cake of rennet dissolved in a little cold water. Stir until smooth in cold water  $1\frac{1}{2}$  cups flour and add to milk. Let mixture stand until it sets. Stir carefully, let cheese settle and then drain in a colander. Beat 3 eggs until light, and add  $1\frac{1}{2}$  cups heavy sweet cream, 1 cup sugar and a pinch of salt. Add the well drained curds and mix thoroughly. Bake in a moderate oven about 1 hour.

Mrs. H. Ipsen,  
Manhattan, Kan.

## Unbaked Date Pudding

1 lb. dates  
4 cups water  
1 cup brown sugar,  $\frac{1}{2}$  cup white  
1 cup graham flour, pinch salt  
1 or 2 cups nut meats as desired

Wash, stone, and cut dates, and boil 5 minutes with water, salt, and sugar. Add gradually the flour, stirring constantly. After flour has been added cook for 1 or 2 min. Add nuts, and remove from fire. When cold serve with whipped cream. Serves 12.

Mrs. Earl Cress.

## Tapioca Custard

Into double boiler place

1 qt. milk and a pinch of salt

Let come to boil and add

3 tablespoons minute tapioca

Cook for 15 minutes, add

Yolks 3 eggs

2-3 cup sugar, juice and grated rind

1 lemon beaten together

Cook slowly 5 minutes. Turn into serving dish and fold in carefully beaten whites of 3 eggs. Set on ice and serve with plain or whipped cream.

Mrs. L. A. Townley.

## Rice Cream

Boil  $\frac{1}{2}$  cup rice and 4 cups milk in double boiler for about 2 hrs. When cold add

- 1-3 cup sugar
- 1-3 cup almonds, blanched and chopped
- 1 cup cream, whipped
- $\frac{1}{2}$  teaspoon vanilla
- 1 teaspoon gelatine, dissolved

Set away in cool place for several hours. Serve with raspberry sauce.

### RASPBERRY SAUCE

- $\frac{1}{4}$  cup butter
- $\frac{1}{2}$  cup powdered sugar
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{4}$  cup boiling water

Stir and add beaten white of 1 egg, and lastly

- 1 cup canned raspberries

(2 tablespoons jelly may be substituted for raspberries).

Mrs. T. A. Running.

## Good Sauce for Any Meal

- 1 cup of Good Cheer
- 1 cup of Courtesy
- 1 teaspoon of Hilarity
- 2 tablespoons of Order
- 1 cup each of Grace and Beauty
- A pinch of dignity

Mix well and flavor with a Good Appetite.

Mrs. Lewis M. Gram.

## Pie Crust

- 3 cups flour
- 1 level cup lard
- Scant  $\frac{3}{4}$  cup water, little salt, 1 teaspoon sugar

Handle lightly.

Kathryn L. Kyer.

## Plain Pastry

- 1¼ cups flour
- 1-3 to ½ cup lard and butter
- ½ teaspoon salt
- ¼ cup ice water

Measure shortening and flour and chill. Add salt to shortening, rubbing it in well. Add water and mix with a knife. Roll very thin, handling as little as possible.

Committee.

## Pie Crust (Never Fails)

- 1 cup flour
  - 2 tablespoons lard, 3 of water (cold)
  - ½ teaspoon vinegar, ½ of salt
- Mrs. Byron John Hildinger.

## Graham Cracker Pie

- 4 eggs
- 1½ cups sugar, little salt
- ¼ lb. graham crackers, rolled fine
- 1 cup English walnut meats, chopped fine, vanilla

Beat eggs separately until very light. Add sugar and beat again. Add remaining ingredients and bake in pie crust about ¾ hour. Whipped cream may be used when served.

Mrs. D. W. Bronk.

## Lemon Pie

- Grated rind and juice of 1 lemon
- 1 cup boiling water
- 1 cup sugar
- Yolks 2 eggs
- 1½ cups bread crumbs
- Butter size of egg

Pour boiling water over bread crumbs and stir until well mixed. Then add sugar, butter, and eggs. Bake in deep tin, lined with pastry. Use stiffly beaten whites of eggs with ~~3~~ <sup>3</sup> ~~one~~ tablespoon sugar for top after pie is baked. Brown in oven.

*cook until thick*

Mrs. Lewis M. Gram.



## Mince Meat (Delicious)

4 pounds meat boiled and chopped

This means about eight pounds before it is cooked.

Round steak or beef heart

Twice as much chopped apple

1 lb. suet

3 lbs. raisins

2 lbs. currants

$\frac{1}{2}$  lb. citron

2 lbs. brown sugar

4 qts. cider

2 grated nutmegs

1 tablespoon each salt, pepper, mace,  
allspice

4 tablespoons cinnamon

1 tablespoon cloves

Mix all neat. Put in cans. May be thinned with apple when put into pies. Add a little boiled cider. Makes thirteen quarts.

Mrs. J. B. Edmonson.

## Sour Cream Pie

1 cup white sugar

2 tablespoons flour

1 egg

1 cup thick sour cream

1 scant cup raisins

$\frac{1}{2}$  nutmeg

1 tablespoon vinegar (very important)

Mix and place in unbaked crust and bake slowly. Excellent.

Mrs. Carl Braun.

## Strawberry Pie

Bake crust as for lemon pie, then fill with fresh strawberries that have been well sugared with granulated sugar. Cover berries with heavy whipped cream, then cover cream with meringue of whites of 3 eggs. Bake until meringue is brown. Serve quickly.

Mrs. J. A. Stewart.

## Chocolate Pie

1 pt. milk  
 ½ cup sugar  
 2 tablespoons each cornstarch, sugar,  
 milk  
 4 tablespoons chocolate

Beat all together and pour into pie crust. First set pie crust in oven for few moments to set crust, then pour in mixture, and bake slowly.

Mrs. J. A. Stewart.

## Butter Scotch Pie

Cook together until brown

2 cups light brown sugar  
 Butter size of egg

Then beat together

3 egg yolks  
 2 tablespoons flour  
 2 cups sweet milk

Add to above ingredients as mixed.

Keep working with mixture until it is all cooked and smooth.

Use whites of the eggs on top after the filling has been placed in a previously baked shell, and brown in oven. Add a little sugar to the well beaten whites.

Mrs. Ralph Sweezy.

## Raisin Pie

1 cup seeded raisins  
 1 cup cold water  
 1 cup sugar  
 1 tablespoon butter  
 1 tablespoon flour

Put raisins, water, butter and sugar over to cook. When this boils, stir in flour dissolved in a little cold water. Cook all together until thick, add grated rind and juice of one lemon. Bake between crusts or fill tart paste.

Mrs. H. D. Nutt.

## Cocoanut Pie, Southern Style

Line a pie tin with pastry and bake to a light brown. Mix.

3 tablespoons cornstarch  
 ½ cup sugar with  
 ½ cup cold water and add  
 3 egg yolks well beaten

Mix well and add slowly

2 cups scalded milk

Cook in double boiler until thick, add 1 cup cocoanut and pour into baked crust. When cold spread layer of raspberry jam over top, cover all with layer of whipped cream mixed with 2 tablespoons of cocoanut. Sprinkle top with cocoanut.

Mrs. Byron John Hildinger.

## Fresh Cherry Pie

1 cup cherries pitted and put through grinder  
 1 tablespoon butter  
 2 tablespoons flour  
 3 tablespoons cherry juice  
 1 cup sugar  
 1 egg yolk slightly beaten

Cook above ingredients together until very thick. Fill pie tin with crust and bake. Then fill crust with mixture. Cover with stiffly beaten whites of eggs with one tablespoon sugar. Brown in oven.

Mrs. Lewis M. Giam.

## Green Tomato Pie

Make pie crust as usual enough for upper and lower.

Make pie crust as usual enough for upper and lower crust.

4 medium sized tomatoes, sliced thin.  
 butter.

3 teaspoons vinegar  
 3 tablespoons water  
 Little nutmeg

Pour this over tomatoes.

This tastes very much like mincemeat.

Jennie E. Bailey.

## Lemon Pie

1 lemon  
 1 cup sugar  
 1 cup cold water  
 1 tablespoon flour  
 Yolks of 2 eggs

Add the rind of lemon and slice the rest in small pieces. Put with sugar to cook, (not boil), then add flour, or cornstarch, and yolks of eggs beaten. Cook until thick and place in previously baked crust. Use whites of eggs, beaten stiffly and seasoned for meringue.

Mrs. C. J. Stoll.

## Lemon Sponge Pie

1 lemon  
 1 cup milk  
 1 tablespoon flour, one of butter  
 1 cup sugar  
 2 eggs, pinch salt

Grate rind of lemon and use the juice. Beat lemon into sugar, butter and flour, then add yolks of eggs and beat slowly. Add milk and lastly whites of eggs beaten stiffly. Pour into unbaked crust and bake slowly for 30 or 40 minutes.

Mrs. David Hastings.

## Cottage Cheese Pie

$\frac{1}{2}$  cup sugar and lump butter rubbed together  
 2 eggs  
 $1\frac{3}{4}$  cups cottage cheese  
 $1\frac{3}{4}$  cups bread crumbs, finely crumbed

(Little milk may be added if cheese is too dry).

Sprinkle with cinnamon and bake in unbaked pie crust, as custard pie.

Mrs. Max Winkler.

## Pumpkin Pie

2½ cups pumpkin  
2½ cups milk  
1 cup sugar  
1 teaspoon cinnamon  
¼ teaspoon cloves, 2 of ginger  
3 eggs

Makes two pies.

Mrs. J. B. Edmonson.

## Rhubarb Pie

Pour boiling water over 2 cups of diced rhubarb. Drain off the water after five minutes and add 1 teacup sugar, yolk of 1 egg, a piece of butter, 1 tablespoon flour and 2 tablespoons water. Mix well and bake with one crust. Beat white of egg, and 3 tablespoons sugar. Put on top of pie and brown.

Mrs. J. B. High.

## Cream Pie

½ cup grated cocoanut in 1 pt. milk  
3 tablespoons sugar  
Yolks of 2 eggs well beaten  
2 tablespoons cornstarch stirred to  
paste with little cold milk  
Butter size walnut

Cook above until smooth and thick.

Line pie tin with crust and bake in hot oven. Fill with mixture and cover with beaten whites of eggs, and two tablespoons sugar. Spread with cocoanut and brown in oven.

Mrs. J. A. Wessinger.

## Butter Scotch Pie

1 cup brown sugar  
2 egg yolks  
1 tablespoon flour  
1 cup sweet milk, vanilla

Melt butter, add flour, sugar, and eggs. Beat well, add milk and cook until thick in double boiler. Bake pie crust first, fill with cooked butter scotch and add meringue made from whites of eggs and little sugar.

Angela Dobson.

## Date Pie

- 1 large cup dates
- 1 large cup English walnuts
- 1 large cup sugar
- 2 eggs, beaten separately
- 2 tablespoons flour
- 1 teaspoon baking powder

Beat yolks of eggs and sugar together and add other ingredients. Bake in very slow oven 40 minutes. Serve with whipped cream.

J. E. Bailey.

## Pumpkin Pie

Beat five eggs and add to them one and a half pints of milk and one can of pumpkin. Mix one and three-fourths cups of sugar with one teaspoon of salt, two of cinnamon and two of ginger, and add it to the mixture. If you have sorghum molasses, add three tablespoons, although this is not essential, and bake with one crust. This makes three medium sized pies.

Mrs. W. C. Hoad.

## Raisin Pie

- 1 cup sugar
- 1 cup seeded raisins
- 1 cup sour cream
- 1 egg, teaspoon vanilla

Boil sugar and raisins, add other ingredients, and bake in rich pie crust. Delicious.

Mrs. E. L. Jenkins.

## Pumpkin Pie

For each pie take

- 1½ cups stewed pumpkin
- 1 cup hot milk
- ½ cup brown sugar
- 2 eggs
- ½ teaspoon salt, 1 of ginger, ½ of allspice
- 1 tablespoon cinnamon

Place in unbaked pie crust and bake 45 minutes.

Mrs. H. F. Smith.



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## Desserts

### Baked Custard

Use five eggs to one quart of milk, a pinch of salt, and sugar to taste, also flavoring. Cover top with nutmeg. Heat milk to scalding point, but do not boil. Beat egg without separating, add sugar and heat a little. Pour the hot milk over eggs and sugar stirring together well. Pour into baking dish and place in oven in pan of water. Bake very slowly and do not let water in pan become boiling hot. Try center with fork tine and when a soft bit of jelly-like custard adheres, it is done. Be careful not to bake too long or too fast or it will be watery.

Mrs. Lewis Reimann.

### Chocolate Souffle

2 tablespoons butter, 2 of flour, 2 of hot water  
¾ cup milk  
½ cup sugar  
1½ squares chocolate  
3 eggs, little vanilla

Melt butter and mix with flour, then add milk, cook to boiling point. Melt chocolate and sugar and add water. Stir until smooth. Now combine mixtures, adding yolks of eggs after they have been beaten to a light yellow. Add stiffly beaten whites of eggs, vanilla. Bake 25 minutes in moderate oven. Serve with whipped cream or hard sauce.

Mrs. J. A. Stewart.

### Boiled Custard

1 pt. milk  
½ cup sugar  
3 eggs, vanilla  
1 tablespoon cornstarch

Cook in double boiler until proper consistency.

Committee.

## Apricot Ice

2 cups apricots (put through sieve)

2 cups each water and sugar cooked until sugar is dissolved. Cool. Add,

1 can condensed milk or 1 cup cream, and beaten white  
1 egg. Thin with milk to make 1 gal. and freeze.

Cora C. Duffendack.

## Apricot Trifle

Cut rings from a sheet of sponge cake. Place halves of apricots or peaches upon them with centers of fruit turned upward. Fill centers with minced pineapple, garnish with whipped cream and place cherry on each.

Cora C. Duffendack.

## Mock Sherbet

4 oranges

$\frac{1}{2}$  box gelatine

$\frac{1}{2}$  cup cold water

$\frac{1}{2}$  cup hot water

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

1 lemon

$\frac{1}{2}$  cup pineapple

$\frac{1}{2}$  cup chopped nut meats

$\frac{1}{2}$  pt. whipped cream

To the juice of the 4 oranges add juice of  $\frac{1}{2}$  lemon, grated rind of  $\frac{1}{2}$  orange, sugar, pineapple, and nuts. Soak gelatine in cold water until it sets and then add hot water. Stir into orange mixture and let stand until it thickens (about 1 hour). Whip the cream and stir into the first mixture. Mold.

Mrs. Walter Walz.

## Angel Charlotte Russe

- 10 maraschino cherries
- 10 marshmallows
- ½ cup nut meats
- 4 teaspoons cocoanut
- 1 teaspoon almond flavoring
- 1 tablespoon gelatine
- ¼ cup cold water
- ¼ cup boiling water
- 1 cup sugar
- 1 pt. whipped cream

Mix gelatine in the cold water, adding hot water as soon as the gelatine has set. Whip cream while gelatine is thickening and add all the other ingredients (the cherries, marshmallows and nuts to be cut in small pieces). Stir in the gelatine mixture and mold.

Mrs. Walter Walz.

## Pineapple Sherbet

- 1 pt. pineapple chopped
- 1 pt. water
- 1½ cups sugar
- Juice 2 lemons
- 1 teaspoon gelatine
- 2 eggs
- ½ cup cream
- 1 tablespoon powdered sugar

Boil water, sugar and lemon peel together for 5 minutes. Strain and pour over gelatine which has been soaked in cold water. Add pineapple and lemon juice. When partly frozen add whites of 2 eggs, well beaten, with a tablespoon powdered sugar, and half cup cream.

Mrs. E. McKim.

## Chocolate Mousse

1 pt. cream  
½ cup powdered sugar  
4 ounces melted chocolate, little salt

Whip cream, add other ingredients. Turn into mold, pack in ice and let stand 4 hours.

Mrs. W. P. Wood.

## Milk Orange Sherbet

1 qt. milk  
1 cup sugar  
Juice of 3 lemons  
Grated rind and juice of 1 orange

Partly freeze milk and sugar, then add juice of lemons and orange.

Mrs. E. L. Jenkins.

## Ice Box Cake

2 squares sweet chocolate melted over  
hot water  
2 teaspoons boiling water  
¼ cup pulverized sugar  
4 eggs, beaten separately

Mix above ingredients, adding eggs last, first yolks and then stiffly beaten whites. Flavor with vanilla. Line pan with oiled paper, place lady fingers around, then chocolate mixture, repeating this until all is used. Place in ice box for 24 hours. Serve with whipped cream.

Mrs. Russell Dobson, Jr.

## Fruit Mousse

- 4 eggs
- 1 cup any fruit liquid
- 1 pt. whipping cream

Stir constantly and let boil well. Add the four egg yolks and the fruit liquid. Let this mixture cool. Then add the cream whipped, and the whites of the eggs whipped until dry. Place in tin can and put waxed paper over top before placing on cover. Put into ice and salt mixture and let stand for 3½ hours.

Mrs. Frank H. Lennox.

## Pineapple and Marshmallow Dessert

- 1 lb. marshmallows
- 1 can sliced pineapple
- 1 pt. whipping cream

Dice the marshmallows, also the pineapple. Place on plate or in glasses in layers. Serve with whipped cream and a maraschino cherry on top. This will serve 12 persons.

Kathryn L. Kyei.

## Maple Mousse

- 1 cup pure maple syrup
- 4 egg yolks
- 1 pt. whipping cream

Beat yolks and cook in syrup stirring constantly. Return to bowl and beat in iced dish until cold and creamy. Then add mixture to 1 pint of cream whipped. Pack in form, covering with salt and ice. Let stand 5 hours.

Mrs. V. H. Lane (Courtesy Judge Lane).

## Date Whip

- 1 cup each chopped dates, walnut meats, and sugar
- 2 eggs
- 3 heaping tablespoons flour
- 1 teaspoon baking powder

Mix and bake 20 minutes in slow oven. Serve with whipped cream.

Mrs. D. W. Bronk.

## Cherry Tapioca

- 1 cup pearl tapioca soaked over night
- 3 cups canned cherry juice added to tapioca when drained in the morning
- $\frac{3}{4}$  cup sugar, pinch salt

Cook over a slow fire  $\frac{3}{4}$  hour or until quite thick and clear. When nearly done add 1 cup canned cherries. Serve with cream when cold.

Mrs. Chas. Thomas.

## Maple Mousse

- 4 eggs
- 1 cup maple syrup
- 1 pt. whipping cream

Cook yolks of eggs and syrup together until thick. When cold add whipped cream and whites of eggs beaten stiffly. Place in mold and pack in ice and salt. Let stand 4 hours.

Mrs. A. J. Donally.

## Dainty Dessert

Whites 3 eggs beaten stiffly

3 tablespoons sifted granulated sugar, folded into whites of eggs. Bake very slowly. When cold push in center and fill with ice cream or whipped cream.

Mrs. Earhart.

## Pineapple Bisque

$\frac{1}{4}$  pkg. gelatine dissolved in 1 cup cold water. Set in hot water until gelatine is clear. Add

1 cup sugar

$\frac{1}{2}$  cup milk

Set to cool and when it begins to harden add

1 cup shredded pineapple

1 cup chopped nuts

$\frac{1}{2}$  pt. whipped cream

Mrs. Byron John Hildinger.

## Strawberry Shortcake

Make rich biscuit dough, adding 1 egg with the milk. Roll and cut out with cutter, placing two together, being very certain to butter lower crust. When done separate crusts and butter lower, sprinkle little sugar over and cover with crushed sweetened berries. Place top crust on this and cover in same way. One large cake may be used instead of the individual shortcakes.

Peaches, raspberries, etc., may be used for filling.

Mrs. Henry Whitker.

## Hamburg Cream

5 eggs  
1 heaping cup pulverized sugar  
2 lemons

Beat yolks with juice of lemons, then with sugar; cook until it thickens, stirring constantly. Cool and add well beaten whites. This will fill 8 sherbet glasses.

Mrs. W. H. Jackson.

## Ice Cream

Beat three eggs and add  
1 can condensed milk  
1½ cups sugar  
1 teaspoon vanilla  
2 cups any kind of fruit, either fresh  
or canned  
Freeze.

Mrs. H. D. Nutt.

## Mocha Tort

4 eggs, beaten separately  
1 cup sugar, sifted six times  
1 cup flour, sifted six times  
1 teaspoon baking powder  
¾ cup strong coffee, boiled down to  
½ cup

Bake in two layers. When ready to serve whip cream, flavored with a few drops of coffee and place between layers and on top if desired.

Mrs. L. A. Barrett.



## Mousse

3 egg whites  
1 cup sugar,  $\frac{1}{2}$  of water

Boil above until syrup threads. Pour slowly on well beaten whites of eggs until cool. Add

1 pt. stiffly beaten cream

Place in mold and pack in salt and ice. Let stand 3 or 4 hours. 1 square chocolate may be added if desired, or flavor just with vanilla. Excellent.

Mrs. Eugene Clarkson.

## Apple Dumplings

1 cup flour  
1 teaspoon baking powder  
1 tablespoon lard  
Sufficient milk to make stiff dough

Pinch off the dough and mold into shape. Place in center the apple, cinnamon or nutmeg, little sugar. Close and lay in an oiled pan. Make a thin syrup and pour over. Bake until apples are cooked and dumplings brown. Serve with sugar and cream.

Mrs. Ralph Sweezy.

## Vanity Fair

Take the whites of 6 eggs and 2 cups sugar and beat together 15 minutes. Add 1 tablespoon vinegar and beat 15 minutes more. Add 1 tablespoon vanilla. Bake in slow oven one hour in pan with removable bottom. Remove the top crust. (It will come off in pieces). Cover with pineapple cut in cubes, and unsweetened whipped cream. Put top crust on and cut in squares. This can be baked several days before using.

Mrs. J. C. Christensen.

## Charlotte Russe

1 pt. whipped cream  
 ½ box gelatine  
 2 eggs  
 ¾ cup sugar, vanilla

To the whipped cream add dissolved gelatine, beaten whites of eggs, sugar and vanilla. Line mold with lady fingers and pour in cream. Mold and serve cold.

Mrs. Ralph Curtiss.

## Rice Delight

2 cups cold boiled rice  
 5 rings pineapple  
 ¼ lb. marshmallows  
 1 tablespoon sugar  
 ½ pt. whipping cream

Dice pineapple and marshmallows, whip cream very stiff. Mix carefully. This will serve eight.

Mrs. R. T. Dobson, Sr.

## Cranberry Pudding

3 cups flour  
 2 eggs  
 2½ cups sugar  
 1½ cups milk  
 2 tablespoons butter  
 2 teaspoons baking powder, little salt  
 1 pt. cranberries

Mix ingredients as usual, stirring in cranberries at the last. Put in mold and steam 2 hours. Serve with sauce.

### SAUCE

Beat yolks of 2 eggs with  
 1 cup sugar

Set over kettle of hot water to melt. After dissolving put in a dish in which it is to be served. Add whites of eggs beaten with ½ cup grape juice.

Mrs. Eugene Clarkson.

## Prune Whip

- 1 lb. prunes
- 6 egg whites
- 1 cup sugar

Cook prunes until tender, pit and cut up. Whip eggs stiff, add prunes and sugar. Set in oven until nicely browned. Serve hot with whipped cream.

Mrs. H. D. Nutt.

## Compote of Pears

Drain 1 can of pears and heat the juice. Then add the juice of 2 lemons and the rind of 1 lemon. Soak  $\frac{1}{4}$  package of gelatine in just enough water and stir into the hot syrup; let it boil up and then strain and pour over the pears in a mold. When cold, release from the mold and serve with whipped cream.

Mrs. Ida Gracey.

## Spanish Dainties

Wash and core 6 large apples and boil slowly until skins can be easily removed. When peeled dip each apple into half cup of melted butter, then into cup of sugar and lastly into some shredded cocoanut. Chop  $\frac{1}{2}$  cup dates and  $\frac{1}{2}$  cup stoned raisins. Fill cores of apples with mixture. Bake in slow oven until sugar shines.

Cora C. Duffendack.

## Maple Nut Custard

- 1 pt. milk (in double boiler)
  - 2 tablespoons cornstarch
  - 1 cup dark brown sugar
  - 2 teaspoons butter
  - 2 eggs
- Maple flavoring. When cool add nuts.

Mrs. O. H. Whittemore.

## Cottage Pudding

3 cups flour, 2 teaspoons cream tar-  
tar, 1 of soda  
1 cup milk  
1 cup sugar  
3 tablespoons butter  
1 egg, 1 teaspoon vanilla

Bake  $\frac{1}{2}$  hour. Serve with any desired sauce.

Mrs. Eugene Clarkson.

## Maple Whip

$\frac{1}{2}$  cup sugar  
2 egg yolks, beaten  
1 cup maple syrup  
2 cups cold water

Place on stove and when boiling add

$\frac{1}{4}$  teaspoon salt  
1 teaspoon butter  
2 tablespoons cornstarch, dissolved

When thick, remove from fire, let cool and add whites of eggs beaten stiffly. Serve with whipped cream slightly seasoned with sugar and any desired flavoring.

Mrs. William Frayer.

## Pineapple Jelly

Pour 2 cups boiling water over  $\frac{1}{2}$  cup sugar. When sugar has dissolved add 2 tablespoons granulated gelatine soaked in 2 tablespoons cold water 5 minutes. Then add juice from large can of pineapple and 3 tablespoons lemon juice. When mixture begins to thicken add the pineapple cut in half inch cubes. Garnish with whipped cream.

Mrs. M. R. Johnson,  
Manhattan, Kansas.

## Glorified Rice

3 cups cooked rice (salted)  
½ pt. whipping cream  
Pineapple cut into small pieces  
3 tablespoon sugar

Add the pineapple and sugar to rice. Whip the cream and stir into above mixture. Will serve six.

Elizabeth M. Barrett.

## Apple Dumplings in Sauce

For 4 good sized dumplings use

1 cup flour  
3 teaspoons lard (or butter)  
½ cup cold water (or milk)  
1 teaspoon baking powder, salt

Mix as for biscuit dough. Roll out a little less than ½ inch thick. Cut dough about 4 inches square and place sliced apples on each. (Should be good cooking apples). Draw corners close together and place in baking dish with folded side down.

Make a syrup of

1 pt. water  
2 cups brown sugar  
Large piece of butter, flavoring

Pour sauce over the dumplings in baking dish and bake in moderate oven about ½ hour. Cover until nearly done, when uncover and brown. Serve with cream or any hard sauce.

Mrs. Lewis Reimann.

## Frozen Fruit Cream

1 can apricots put through a ricer. Do not use liquid.

2 bananas put through ricer  
1 cup sugar  
Juice of 2 oranges

1 quart cream put into mixture just as it is ready for the freezer.

Mrs. J. B. High.

## Heavenly Hash

- 1 pt. whipped cream
- ½ lb. marshmallows cut with scissors  
into small bits
- ½ lb. white grapes, seeded
- ½ lb. English walnuts, chopped
- Pulverized sugar to taste

Serve in sherbet glasses. Garnish with maraschino cherries.

Mrs. Carl F. Bay.

## Fresh Strawberry Whip

- 2 quarts of strawberries ready for  
serving
- 1 cup granulated sugar sprinkled over  
them

Let stand while you whip 1 pint heavy cream. Add berries to cream slowly and serve in tall glasses.

Mrs. J. A. Stewart.

## Krummel Torta

- 1 cup granulated sugar
- 1 cup chopped dates
- 1 cup English walnut meats, chopped
- 3 eggs, beaten separately
- 1 cup cracker crumbs, little salt
- 2 teaspoons baking powder

Mix cracker crumbs, dates, nuts, and baking powder, add egg yolks. Add well beaten whites carefully.

Bake 45 minutes in moderate oven. Serve cold in sherbet glasses with whipped cream, that is, pick the dessert in flakes with a fork to put in glasses lightly and cover with whipped cream. This will serve twelve or more people. Keeps indefinitely in ice box.

(Mrs.) Eva T. Sweezy.

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## Pickles and Relishes

### Indian Relish

2 heads cabbage  
½ peck green tomatoes  
½ doz. large onions  
6 heads celery  
3 green and 3 red peppers

Chop all fine and mix with 1 cup salt. Drain over night. Add

½ gal. vinegar  
1 tablespoon each whole mustard seed, allspice, cloves

Boil one hour. When almost done mix in 3 lbs. sugar. When done mix in 2 teaspoons tumeric powder dissolved in little cold vinegar. Seal.

Mrs. C. J. Stoll.

### Pickles

For 1 gallon vinegar use

½ cup salt  
½ cup mixed spices (without red peppers)  
2 cups ground mustard  
1 teaspoon saccharine  
Alum size of walnut

Mix all cold. Place in jar and add cucumbers. After a few days lift the pickles that are on the bottom to the top. Each time some are used stir those left so that all may be under the liquid. Keep covered.

Mrs. Ralph Sweezy.

## Olive Oil Pickles

Slice cucumbers, do not peel, sufficient to fill a gallon jar and put in layers with salt,  $\frac{1}{2}$  cup to each layer, having layers about 2 inches thick. After filling jar let stand for 3 hours. Then take 1 ounce each of black mustard seed, white mustard seed, celery seed,  $\frac{1}{2}$  pt. table olive oil, 2 large onions chopped fine.

Wash and drain cucumbers carefully. Place in jar a layer of cucumbers, thick sprinkle of seeds, onion, and 2 teaspoons olive oil. Continue this until jar is full. If there is any oil left pour over top. Fill jar with cold vinegar.

Mrs. J. C. Christensen.

## Sliced Cucumber Pickles

6 qts. large green cucumbers, sliced  
6 large onions  
 $\frac{1}{2}$  cup salt

Cucumbers may be peeled or not.

Let stand over night. Drain. Add.

1 qt. vinegar  
2 cups white sugar  
 $\frac{1}{2}$  teaspoon each pepper, tumeric,  
celery seed, mustard seed

Heat this and pour over cucumbers. Cook until clear. Seal hot in cans.

Mrs. J. B. Edmonson.

## Green Tomato Pickles

1 gal. green tomatoes  
6 large onions, sliced fine

Cook above until tender in

1 qt. pure cider vinegar  
1 pt. sugar, 1 tablespoon salt

Then add

1 tablespoon mustard  
1 tablespoon ground black pepper  
1 teaspoon ground allspice  
1 teaspoon cloves

Seal while hot.

Mrs. L. V. Johnson,  
Randolph, Kansas.

## Dutch Pickles

12 large cucumbers, peeled and sliced

12 onions, peeled and sliced

Let above stand in salt water over night. Drain and add

1 pt. vinegar

3 teaspoons flour

$\frac{1}{2}$  teaspoon each salt and mustard

$\frac{1}{4}$  teaspoon tumeric

2 cups sugar, granulated

Let come to boil and add  $\frac{1}{2}$  can pimientos, then onions and cucumbers. Boil 10 minutes and seal while hot.

Miss Alice Allen.

## Chili Sauce

3 large peppers

1 pk. ripe tomatoes

1 pt. onions

4 large stalks celery, 5 cooking apples

$\frac{1}{4}$  cup salt  $\frac{1}{2}$  ounce mustard seed

$\frac{1}{2}$  ounce cinnamon,

$\frac{1}{4}$  ounce grated nutmeg

2 tablespoons curry powder

1 tablespoon tumeric

Put spices in bag and remove before sealing. Chop onion and peppers very fine. Mix and cook until thick. Can at once.

Nellie B. Cadwell.

## Watermelon Pickles

Put rind in weak salt water over night. Wash in cold water in the morning. Cover with cold water and add alum the size of a nutmeg, boil until tender. Drain and cover with cold vinegar. Add sugar, cloves and cinnamon and boil until preserved. One quart vinegar, 3 pints sugar, 2 teaspoons cloves and 4 tablespoons cinnamon.

Mrs. J. B. High.

## Spiced Currants, Cherries, and Similar Fruits

5 lbs. currants

4 lbs. sugar

1 qt. vinegar

Spice to taste and boil until thick. Seal.

Mrs. J. M. Swift.

## Peach Chutney

- 3 lbs. peaches
- 5 lbs. chopped apples
- 1 lb. each raisins and currants
- 1 onion, 1 red pepper
- 2 lbs. sugar
- 1 qt. malt vinegar
- 2 teaspoons each cinnamon, ginger,  
salt, 1 of cloves

Dissolve sugar in a little water and cook 1 hour slowly. Seal while hot. Fine for cold meats

Mrs. R. Drake.

## Pickled Sweet Apples

- 7 lbs. pared and quartered apples
- 3 lbs. sugar
- 1 qt. vinegar simmered with 1 tea-  
spoon cloves and 1½ sticks cinna-  
mon

Put apples in liquid and cook slowly until tender. Fill cans. If syrup is not thick enough simmer to proper consistency. Keep cans covered.

Mrs. V. H. Lane (Courtesy Judge Lane).

## Pineapple Pickles

- 7 lbs. pineapple
- 3 lbs. sugar
- 1 pt. vinegar
- ½ oz. each stick cinnamon and stick  
cloves

Slice pineapple ½ inch thick and cut in pieces. Put in crock sprinkling spices between layers, pouring on hot vinegar. Scald sugar and vinegar three days in succession and pour onto fruit hot. The fourth day boil liquid with fruit and can.

Mrs. V. H. Lane (Courtesy Judge Lane).

## Gingered Pear

6 lbs. chopped pear  
4 lbs. sugar  
3 lemons  
 $\frac{1}{4}$  lb. crystallized ginger

Cut the lemons, removing white skin, boil in little water and add to sugar. Cook until thick, then add pear and ginger. Cook until desired consistency. Seal.

Mrs. P. A. Lee.

## Chili Sauce

25 large ripe tomatoes  
6 green sweet peppers  
8 medium onions  
4 cups vinegar  
12 tablespoons brown sugar, 4 of salt  
1 tablespoon each of cinnamon  
cloves, ginger, and mustard seed

Peel and slice tomatoes, remove pepper seeds and chop peppers and onions fine. Boil all together  $1\frac{1}{2}$  hours. Makes about 9 pints.

Mrs. Carl Bay.

## Red Pepper Preserve for Meat

12 large sweet red peppers, chopped, and put into brine for 3 hours. (Remove most of the seeds from peppers).

2 tablespoons of salt for brine

Drain and add

3 cups brown sugar  
1 pint vinegar

Simmer until thick.

Mrs. P. A. Lee.

## Pepper Relish

1 doz. green peppers, 1 of red peppers  
2 qts. onions, 1 of vinegar  
2 cups granulated sugar  
3 tablespoons salt

Seed peppers, chop fine, and pour boiling water over them. Let stand while chopping onions. Drain peppers, rinse with cold water. Add onions, bring to boil. Boil vinegar, sugar, and salt and pour over mixture. Seal hot.

Mrs. Geo. Huebler.

## Celery Relish

5 large ripe tomatoes  
5 bunches celery  
5 onions  
1 sweet red pepper

Chop all fine and add

10 tablespoons brown sugar  
3 cups vinegar  
3 tablespoons salt

Heat thoroughly and can.

Mrs. J. B. Edmonson.

## Cucumber Pickles

1 gal. vinegar  
1 cup salt, 2 of sugar  
 $\frac{3}{4}$  cup mustard (dry)

For 300 small pickles double recipe. Wash cucumbers and dry. Fill cans and pour in liquid. No cooking.

Mrs. V. H. Lane (Courtesy Judge Lane).

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## Jellies, Jams, and Conserve

### Pineapple Conserve

- 4 cups pineapple
- 1 orange
- 1 lemon
- 8 cups sugar
- $\frac{1}{4}$  pound blanched almonds

Grate rind of orange and lemon, put through coarse grinder.

When the fruit is cooked clear, add orange and lemon rind. Cook until tender.

Mrs. J. B. Edmonson.

### Pumpkin Marmalade

Peel and cut 1 medium sized pumpkin into narrow strips. Shave very thin, and place in earthen bowl layer by layer sprinkling little sugar between each layer to harden pumpkin. Let stand over night. In the morning measure pound for pound sugar and pumpkin.

To each pumpkin allow 6 lemons. Peel lemons, cutting rind in thin shavings, same as pumpkin. Add rind to pumpkin and sugar and boil until transparent and thick. Now add juice of lemons and boil again from 5 to 10 minutes. Put in jelly glasses and seal. Delicious.

Mrs. M. C. Wier.

## Mulberry and Rhubarb Preserve

2 parts berries to 1 part rhubarb. Use  $\frac{1}{2}$  as much sugar as fruit. Boil until thick.

Mrs. H. Ipsen.

## Cherry Honey

1 cup ground cherries  
1 can grated pineapple  
4 cups sugar

Boil 10 minutes.

Miss Alice Allen.

## Lemon Butter

Grated rind and juice of 4 lemons  
6 eggs  
1 lb. sugar, butter size of egg

Mix together and cook in double boiler until it thickens.

Mrs. W. H. Jackson.

## English Amber Marmalade

Shave 1 orange, 1 lemon, 1 grape fruit very thin, rejecting nothing but seeds and cores.

Measure the fruit and add to it three times the quantity of water. Let stand in an earthen dish all night. The next morning boil 10 minutes. Let this stand another night and the second morning add pint for pint of sugar and boil steadily until it jellies, which is usually more than an hour.

Mrs. W. H. Jackson.

## Quince Honey

Take equal parts grated quinces and sugar. Boil 20 minutes. Put in jelly glasses and seal.

Mrs. R. Drake.

## Quince and Cranberry Honey

2 qts. grated quince  
1 qt. strained cranberry  
3 qts. sugar

Boil 20 minutes and seal.

Mrs. R. Drake.

## Rhubarb Jam

2 pounds rhubarb  
 $\frac{1}{2}$  pound figs  
Juice 2 oranges and 1 lemon

Cook 30 minutes. Then add grated orange and lemon peel and cook 10 minutes. Seal.

Mrs. Emma Taylor.

## Marmalade

1 good sized grape fruit  
2 lemons

Slice very thin, using everything but seeds and cores.

To 1 pound fruit add 3 parts of cold water. Let stand 24 hours. Boil until tender. Let stand until next day. To 1 pound boiled fruit add  $\frac{1}{2}$  pound granulated sugar. Boil until transparent and thick. Seal. 2 large grape fruits and 4 lemons will make 4 quarts.

Mrs. Eugene Clarkson

## Rhubarb Jam

- 1 lb. rhubarb
- 1 lb. sugar
- $\frac{1}{4}$  oz. butter
- $\frac{1}{2}$  oz. or more blanched and chopped almonds
- $\frac{1}{2}$  lemon rind, thin and chopped

Bring fruit slowly to boil, add sugar, stirring, skim, then boil quickly until it drops from spoon like jelly. Seal.

Mrs. G. Carl Huber.

## Apple Butter

Cook  $\frac{1}{2}$  peck apples until tender. Do not core or pare, but cut into small pieces to cook.

Boil 2 quarts cider down to 1 quart. Put apples through sieve. Thicken cider with pulp, adding measure for measure of sugar. Use spices to taste. Add little orange and lemon juice, or 2 tablespoons vinegar. Boil until thick. Seal while hot.

A tried recipe of a friend.

## Grape Conserve

- 5 lbs. Concord grapes
- 5 lbs. sugar
- 1 lb. raisins
- 2 oranges, juice and grated rind
- 1 cup nut meats

Pulp grapes. Cook pulp and skins separately. Put pulp through sieve to remove seeds. Cook all ingredients together, with the exception of the nuts, for 30 minutes. Add nuts when almost done. Seal.

Mrs. Brownell, Pontiac.

## TABLE WARE

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## Candies

### Molasses Candy

Use best New Orleans molasses. When it boils put in a little vinegar to cleanse it and skim until clear. Let boil until a spoonful dropped in cold water forms thick wax. Then for each quart stir in an even teaspoon soda and a lump butter size of walnut. Pour into buttered pans and when cool enough rub hands with a little butter and pull until white. Cut with scissors and put on buttered plates.

Mildred N. Black.

### Peanut Brittle

4 cups brown sugar, moistened with  
2 tablespoons of water and 2 of  
vinegar

Boil until it threads. Add a large piece of butter. Have pan greased with butter and layers of peanuts, whole or chopped. Pour over the hot syrup. Cool and cut.

Mr's. J. B. Draper,  
Margaret E. Draper.

### Maple Cream

1 cup maple syrup  
1 cup brown sugar  
 $\frac{1}{2}$  cup milk  
1 tablespoon butter

Boil until soft ball stage. Flavor with vanilla and proceed as for fudge.

Mrs. Ralph Curtiss.

## Fruit Balls

- 1 box dates
- 1 pound figs
- 10 cents worth mixed nut meats
- 1 cup raisins

Put through the grinder and then form in small balls and roll in granulated sugar.

Delta Gamma.

## Peppermint Drops

- 2 cups sugar
- $\frac{1}{2}$  cup water
- 10 drops oil of peppermint

Put sugar and water on stove together over a steady fire. Boil for five minutes. Remove from stove, add the oil of peppermint, beat until a little cloudy, and drop with a teaspoon on buttered paper.

Delta Gamma.

## Fig Candy

Grind one-half pound of figs through a meat grinder. Boil together three cups of brown sugar and one cup of milk, to which a pinch of soda has been added, until it forms a very hard ball when dropped into cold water. Remove from the fire and beat until it is creamy, then add the figs and pour into a buttered pan to cool. When cool, turn out on a board and cut into squares.

Hortense Hoad.

## Peanut Brittle

- 1 cup karo
- 1 cup brown sugar
- 2 tablespoons water
- 2 teaspoons butter
- 1 cup peanuts

Boil sugar and water together with karo until it is crisp when dropped into cold water. Before taking from the fire add butter and nuts. Pour into buttered tins.

Bess Moak.



## Chocolate Fudge

3 cups white sugar  
2 squares of chocolate  
 $\frac{3}{4}$  cup milk

Just before removing from fire, add

1 tablespoon butter

Let cool before beating. When cool add nuts, dash of salt and beat.

Norma Edwards.

## Fudge That Never Fails

2 cups brown sugar  
Small can condensed milk  
Butter size of egg

Boil until soft ball in water is formed. Let get cool, then beat.

Beryl Shafer, Alpha Chi Omega.

## Chocolate Fudge

2 cups granulated sugar  
1 cup milk  
2 squares chocolate  
1 tablespoon butter, walnut meats

Mix sugar, butter, milk and chocolate and allow to boil until soft ball stage. Remove from fire and add another tablespoon butter. Allow to cool COMPLETELY before stirring. When cool beat until it shows signs of hardening, then pour onto buttered plate.

Dorothy Bogan, Betsy Barbour House.

## Sea Foam

2 cups brown sugar  
2-3 cup water  
White 1 egg

Boil together until it forms a soft ball. Beat white of egg to stiff froth and pour syrup slowly into it, adding vanilla and beating. Drop in balls onto oiled paper. Black walnuts, English walnuts, or cocoanut may be added.

Betty Paravano.

## Fudge

2 lbs. sugar  
 1 can condensed milk  
 Butter size of walnut  
 3 squares chocolate, vanilla

Cook until it forms a soft ball. Do not stir. Put kettle in cold water and beat until cool, turn onto buttered pan.

Winifred Craigie, Betsy Barbour House.

## Pinocha

Beat 2 cups light brown sugar and  $\frac{3}{4}$  cup milk together for 5 minutes. Bring slowly to a boil, stirring constantly. Add butter the size of a walnut and stir occasionally to prevent burning. When it forms a soft ball in water remove from fire and let stand in a pan of cold water until cool. Beat with wooden spoon until it loses its glossy appearance. Add few drops of vanilla and  $\frac{3}{4}$  cup nuts, chopped, if desired. Pour onto buttered pan and cut in squares.

Betsy Barbour House.

## Sugared Popcorn

Pop corn, and make a syrup of

2 cups white sugar  
 6 tablespoons water  
 1 tablespoon butter

Cook above until it is a golden brown. Pour 4 or 5 quarts of the popcorn into the syrup and mix together quickly. Pour out on a platter to cool. Can be made into balls.

Eva Fawcett.

## Walnut Candy

Boil together three cups of sugar, one cup of white karo syrup, one cup of milk and one-half cup of butter until when the mixture is tried in a glass of cold water it forms a ball hard enough to clink against the glass. Remove from the fire and add a pinch of salt and one-half teaspoon of lemon extract. Beat until it is creamy, then add a cup of English walnut meats and pour onto a buttered pan to cool. When cold, cut into squares.

Hortense Hoad.

## Fudge

2 cups granulated sugar  
 1 cup sweet milk  
 5 teaspoons cocoa, 1 of flavoring  
 Butter size of walnut

Place all ingredients in a pan over a medium fire and cook. Do not stir until after liquid begins to boil. Cook until it makes a soft ball in water. Remove from fire and place pan in dish of cold water. Leave for 3 minutes, then remove and beat vigorously. Pour into buttered dish.

Jane Gibson, Betsy Barbour House.

## Cocoanut Candy

Boil together three cups of sugar, one cup of dark karo syrup, one cup of milk, and a piece of butter the size of an egg, until a drop from the mixture when cooled in a glass of water will clink slightly against the glass. Remove from the fire, add a pinch of salt, and beat until creamy. Then add one cup of cocoanut and pour into a buttered pan to cool. Cut into squares.

Hortense Hoad.

## Divinity

2 cups granulated sugar  
 $\frac{1}{2}$  cup karo syrup  
 $\frac{1}{2}$  cup water, pinch salt

Boil until syrup threads when dropped from spoon. Pour over stiffly beaten whites of 2 eggs. Stir until thick enough to drop from spoon.

Martha Cook Girls.

## Cream Fudge

2 cups granulated sugar  
 $\frac{3}{4}$  cup cream  
 2 squares chocolate

Cook cream and chocolate together until latter is melted. Add sugar, cook until it forms a soft ball. Add vanilla and large lump of butter. Let stand until luke warm and then beat until creamy.

Marianna Smalley.

## Candied Orange Peel

Remove a portion of white inner part of orange peel and cut into strips. First boil peel twenty minutes. Then change water and boil twenty minutes more. Change water and boil one hour. Continue to change water and boil till peel is very tender, enough to stick in fork without effort. After last boiling drain and measure. To one cup of peel add  $1\frac{1}{2}$  cups of sugar and one cup of water to whole. Boil until syrup hardens when dropped in cold water. Take out each piece separately on a fork and roll in sugar.

Helen Newberry Residence.

## Mexican Nougat

$2\frac{1}{2}$  cups sugar  
 $\frac{1}{2}$  cup white karo corn syrup  
 $\frac{1}{2}$  cup boiling water, pinch salt  
Whites of 2 large or 3 small eggs

Boil sugar, syrup, and hot water without stirring until it makes a soft ball in water. Take out  $\frac{1}{2}$  cup syrup and beat into previously beaten egg whites and salt. Let remaining syrup boil until it makes a hard ball in water, or until it cracks against the cup. Beat two mixtures together, add nuts and cherries if desired. If latter are used be sure they are wiped perfectly dry.

Martha Cook Girls.

## White Taffy

2 cups granulated sugar  
2 cups brown karo syrup  
1 tablespoon vinegar  
Butter size of walnut, pinch salt

Boil together until threads snap in water. Pour on buttered pan, and pull when sufficiently cool to handle.

Martha Cook Girls.

## Peanut Brittle

2 cups sugar. Melt until liquid (do not burn) and pour over shelled peanuts.

Betsy Barbour House.

## Smith College Fudge

Melt  $\frac{1}{4}$  cup butter

Mix together in separate dish

1 cup white sugar  
1 cup brown sugar  
 $\frac{1}{4}$  cup molasses  
 $\frac{1}{2}$  cup cream

Add this to butter, and after it has been brought to a boil continue boiling  $2\frac{1}{2}$  minutes, stirring rapidly. Then add 2 squares of chocolate scraped fine. Boil this five minutes, stirring it first rapidly and then more slowly towards the end. After it has been taken from the fire add 2 teaspoons vanilla stirring constantly until mass thickens. Pour onto buttered tin in which nutmeats have been placed over bottom. Cool. Cut.

Mrs. O. E. Roszel.

## Fondant

1 lb. sugar. Add  
 $\frac{1}{4}$  teaspoon cream tartar  
 $\frac{1}{2}$  pint cold water

Boil rapidly without stirring 10 minutes. Drop a bit of the syrup in cold water and when it forms a soft creamy ball that does not stick to fingers it is ready to set aside to become luke warm. Now knead like bread until soft and creamy. Cover with damp cloth and keep in cool place. Renew cloth every few days. Will keep a long time. Can be used for chocolate creams, mints, nuts, figs, and dates.

Elizabeth M. Barrett.

## Almond Cream

2 cups powdered sugar  
1 cup cream  
1 cup blanched almonds, split in halves  
 $\frac{1}{2}$  teaspoon vanilla

Boil sugar and cream until it makes a soft ball in water. Add the vanilla, then the almonds and beat until a paste is formed. Place on oiled platter and cut in squares when cooled, or roll into balls as preferred.

Mrs. Stanley Stevens.

## Divinity Candy

2 cups brown sugar  
1 cup karo corn syrup  
4 tablespoons water

Boil until it turns hard in cold water  
In another pan boil

1 cup sugar with a little water until it strings.

Beat until stiff whites of 2 eggs and when syrup from sugar and water is ready beat whites into it. Now pour in first mixture. Beat until it is white and stiff. Add nuts if desired while beating. Pour on oiled platter.

Kappa Kappa Gamma.

## Marshmallows

1 envelope gelatine dissolved in  
10 tablespoons water  
2 cups granulated sugar boiled with  
10 tablespoons water

When syrup threads add gelatine and leave until partially cool. Then add pinch of salt and beat with beater until too stiff, then beat with spoon, add flavoring and fruit, such as maraschino cherries, also nuts. Pour on dish thickly dusted with powdered sugar. Cut in squares and dust with powdered sugar on all sides.

Kathryn L. Kyer.

## Sea Foam

2 cups brown sugar  
1 cup water  
2 egg whites

Cook sugar and water until brittle in water then beat into stiffly beaten whites of eggs. Add nuts when almost done. Dip out with spoon on buttered plate.

Harriet Hollow, Betsy Barbour House.

## Cocoanut Fudge

Two teacups white sugar,  $\frac{1}{2}$  teacup sweet cream or milk, 1 scant teaspoon butter; let boil 15 minutes and then stir in 1 cup grated fresh cocoanut, pour in pans and cut in squares when partly cool.

Esther Mahaffy.

## Annis Candy

2 cups granulated sugar  
 $\frac{3}{4}$  cup water

Boil until hard, add 1 teaspoon annis flavoring, and a little red vegetable coloring. Pour into buttered pan to harden. Care should be taken not to stir or jar candy after it is ready to pour into pan.

Alice Higley.

## Peanut Butter Fudge

2 cups brown sugar  
1 cup milk, pinch salt

Boil until soft ball is formed in water. Remove from fire and add 2 tablespoons peanut butter.

Martha Cook Girls.

## Creamed Nuts

2 cups confectioner's sugar  
1 egg white  
2 teaspoons cold water, 1 of vanilla  
Walnuts or other nuts

Mix sugar, unbeaten egg white, vanilla and water into a stiff paste, shape into little balls, press between halved walnuts or other nut meats. Stoned dates may also be filled with this cream, or it may be mixed with chopped nuts, shaped into bars and cut into squares.

Lillie E. Wilson, R. N.

## Fudge

2 cups sugar  
2-3 cup milk  
2 tablespoons cocoa

Boil above until it forms a soft ball.

Remove from fire, add 1 tablespoon butter and 1 teaspoon vanilla.

Let stand until luke warm. Beat until creamy. Pour onto oiled platter. Cut when cold.

Betty Paravano.

## Dipped Fudge

2 cups sugar  
 1-3 cup milk  
 1-3 cup karo syrup  
 2 sq. chocolate  
 2-3 cup walnut meats  
 1 teaspoon butter

Boil sugar, milk, and syrup together and while boiling add grated chocolate. Cook until soft ball is formed in water. Remove from fire, add nuts, butter, and seasoning. Beat until it can be molded.

Dip. Melt 2 squares chocolate and 1 small square paraffin together. Cut fudge in squares, dip in melted chocolate, and top with pecans.

Martha Cook Girls.

## Puffed Rice Candy

2 cups granulated sugar  
 1½ cups karo syrup, light  
 1 tablespoon vinegar, pinch salt

Boil until it spins threads. Remove from fire and add ¾ box puffed rice. Spread evenly on oiled platter to cool. This can also be put into gem pans which have been well oiled. It will then turn out in molds.

Mildred Black.

## Maple Cream

4 cups brown sugar  
 ¾ cup milk  
 1 tablespoon butter

Boil until it forms soft ball in cold water. Add

1 cup nuts  
 1 teaspoon vanilla

Beat well.

Bess Moak.

## Creamed Almonds

Shell and blanch almonds and make each kernel the center of a ball of fondant. Or you may form a small fondant ball with the fingers and stick a blanched almond on each side of it.

Helen Newberry Residence.



Women's  
Haberdashery

Jane  
Singleton  
Shops.

8 NICKELS ARCADE

### A Hallowe'en Salad

A salad which is particularly effective for Hallowe'en is Spook Salad. Make a nest of lettuce leaves or shredded lettuce. On this place a salad made of celery, apples, and red grapes, allowing for each serving about two tablespoonfuls each of chopped celery and apples, and six grapes cut in half and blended together with mayonnaise. On this salad place a half peach with the rounded side up. Insert two whole cloves with the heads for the eyes, place another with the large end down for the nose, and a narrow strip of pimiento for the mouth. This strip may be placed at various angles.

### Delicious New Sandwiches

For Piquant Sandwiches, cream together one package of cream cheese and two tablespoonfuls of peanut butter. Chop very fine one hard-cooked egg, one sour pickle, and one tablespoonful of green pepper. Blend them into the cream cheese, adding one-eighth teaspoonful of salt and a dash of pepper. Spread between buttered slices of bread.

Chicken Almond Sandwiches are delicious. Mix together one cupful of chopped chicken and one cupful of chopped blanched almonds. Add them together with eight tablespoonfuls of cream, and season with three-fourths teaspoonfuls of salt, one-fourth teaspoonful of paprika, and a dash of pepper. This may be used as a filling for either white or whole wheat bread.

To make Oriental Sandwiches cream one package of cream cheese and add twelve dates, stoned and chopped, and one-eighth teaspoonful of salt. Spread on buttered bread, sprinkle lightly with chopped peanuts, cover with buttered bread.

### Sunkist Lemon Pie

1 1/4 cups sugar, 1/2 cup flour, 1/2 teaspoon salt, 1 cup boiling water, grated rind of 1 lemon, 3 egg yolks, 1 tablespoon butter, 4 1/2 tablespoons lemon juice.

Mix sugar, flour and salt, add boiling water, stirring constantly. Allow to come to boiling point directly over the heat, then cook over boiling water in double boiler 15 minutes. Add butter, egg yolks, lemon juice and rind and mix thoroughly. Pour into a baked pie crust. Make a meringue by beating 3 egg whites until stiff and adding 1/2 cup sifted powdered sugar and 1 teaspoon of lemon juice. Beat until smooth and glossy and spread over top of pie. Bake in a moderate oven 8 minutes or until brown and serve cold.

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## Convalescent Dishes

Prepared by  
Miss Bella Prentice, R. N.

### EGG NOG

Beat the yolk and white of one egg separately until very light. Add milk, sugar, and flavoring to fill a glass.

### ORANGE EGG NOG

One egg, well beaten, juice of 2 or more oranges, sufficient to fill a glass. Serve iced.

### LEMON ALBUMEN

Separate yolk and white of one egg. Put white through fine sieve to break into particles. Add juice of one lemon, water, and little sugar.

### BEEF TEA

Scrape round steak. Put in glass can with cold water, and small pinch of salt. Cover can closely, put in warm water and cook 4 hours.

### CORNMEAL GRUEL

1 cup boiling water    2 tablespoons rolled oats  
1 cup boiling milk    1 teaspoon each salt and sugar

Mix dry ingredients, add boiling water and cook 2 hours in double boiler. Strain and add hot milk.

### OATMEAL GRUEL

1 tablespoon cornmeal     $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  tablespoon flour     $1\frac{1}{2}$  cups boiling water  
3 tablespoons cold water     $\frac{1}{2}$  cup warm milk

Mix dry ingredients with little cold water, then add warm water gradually, stirring constantly. Cook in double boiler  $1\frac{1}{2}$  hours. Add milk and re-heat to boiling point. Serve with cream if desired

### MILK TOAST

In preparing milk toast do not pour milk onto toast until ready to serve patient. This applies to the serving of well persons also.

## Handy Hints for Handy Housekeepers

To remove tea stains from linen dip first in cold water and then in hot. Remove coffee stains in opposite manner.

Before baking potatoes, rub the skins with lard. They will come out shiny and soft.

In removing Angel Food from tin use a hat pin to loosen from edges of pan.

When baking Angel Food or Sunshine Cake use eggs that have not been kept on ice and your cakes will be finer in every way.

If cooking dishes not frequently used are slipped into paper sacks they will be clean when wanted.

Pour 2 cups kerosene into a kitchen sink that does not drain well and let stand over night.

To peel tomatoes quickly heat slightly over gas flame. Rubbing with a knife will also accomplish the same purpose.

A pinch of soda in green vegetables while they are boiling acts like magic. It makes string beans tender, keeps the color of peas, and causes cabbage to cook in half the time.

A bit of egg yolk may be removed from the white by touching it with a cloth wrung dry in hot water.

If all green vegetables are put in damp cloth bags and placed on ice they will keep fresh for several days, and will always be crisp.

A little cheese, or sliced green onion used with creamed potatoes adds to the flavor and makes a change.

When you have just a small amount of various kinds of vegetables left over, cut them in pieces, and mold in aspic. Serve as salad on lettuce leaf with mayonnaise.

The best jelly bags are made of flannel.

Take the curse off cabbage salad by adding cocoanut.

Add cocoanut to sweeten muffins.

To insure glasses from breaking when hot liquid is poured into them, either elevate them, or place silver spoon in each.

Hard boiled eggs for any use are much more attractive after they have been placed over night in beet juice.

Run slice of fresh bread through meat chopper after using, hold chopper under faucet, thus softening the bread, causing it to fall out and taking with it all grease and particles. You thus avoid all the tedious poking and scraping of cleaning in the ordinary manner.

Sift soda as well as baking powder with the flour.

When baking drop cookies of any kind finish browning them in broiler placed on lowest notch.

Beat an egg before attempting to measure it.

Use a magic mit when cleaning potatoes for baking.

Lemons that have become hard from long standing may be made usable by covering them with boiling water for a few moments.

In measuring dry materials, such as sugar or flour, do not press or shake down. Measure flour after sifting once.

In measuring fat, such as butter, pack solidly and level in cup or spoon.

In making pastry, materials should be kept cold and held as little as possible to prevent toughening.

Use canvas gloves for handling hot dishes instead of holders.

Powder your nose and look at your hair before serving a meal.

Committee of Experts.

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