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BREAD

OATMEAL BREAD

2 cups oatmeal	1 tablespoonful salt
1 quart water	½ cup lard
1 cup sugar	2 quarts flour
1 yeast cake	

Pour 1 quart of boiling water over oatmeal. Let stand till luke-warm. Then add lard, salt, sugar and yeast (dissolve yeast in 1-3 cup warm water) add flour and beat with spoon. Let rise over night. In the morning beat more, then put in well greased pans. When light bake 50 minutes. Makes 2 loaves.

Lillian Loper

GRAHAM BREAD

3 cups Graham flour	Pinch salt
½ cup white flour	1 teaspoon saleratus, dissolved in ¼
1½ cups milk	cup hot water
2-3 cup molasses	

Mrs. Thomas T. Young.

QUICK NUT BREAD

2 cups graham flour	1 teaspoonful salt
2 cups flour	2 cups sour milk
2-3 cup brown sugar	

2 teaspoons soda (added to milk); 1 cup nuts, chopped fine. Mix well, put in well buttered pans, let stand 20 minutes. Bake in moderate oven 45 minutes.

Mrs. Willard Griffing

NUT BREAD

2 eggs; 1 cup sugar—Beat to a cream; 3 cups milk; 6 cups flour—4 cups graham and 2 cups white; 1 teaspoon of salt. Sift 6 teaspoons baking powder with the white flour; ~~3 cups~~ ^{1 cup} chopped nuts. Bake 1 hour in moderate oven.

Mrs. F. A. Myers

BROWN BREAD

1½ cups corn meal	1½ cup sour milk
1 cup molasses	1 teaspoon salt
1 heaping teaspoonful soda	1½ cups flour

Steam 2 hours

Mrs. F. A. Myers

NUT BREAD

4 cups flour
4 tablespoons baking powder
1 teaspoon salt
1 cup sugar

1 egg beaten
2 cups milk
1 cup chopped walnuts—English preferred

Mix well. Put in pans which are well buttered. Let stand 20 minutes and bake 40 minutes. Makes 2 loaves.

Mrs. Harold Kilburn

SUNDAY MORNING MUFFINS

2 eggs
1 scant cup milk
1 tablespoon melted butter
1½ cup flour

1 tablespoon sugar
3 level teaspoons baking powder
½ teaspoon salt.

Sift flour, sugar, baking powder, salt together thoroughly. In separate bowl beat eggs and add milk and melted butter. Then add to the flour, etc. Beat two minutes. Pour into hot, well-greased muffin pan and bake twenty minutes in a hot oven. This makes one dozen.

Mrs. Clifford Cartwright

GRAHAM GEMS

2 cups graham flour
1 cup wheat flour
1 tablespoon sugar

2 teaspoons baking powder
1 teaspoon salt
1 well-beaten egg

Mix with sweet milk to a thin batter. Beat well. Bake in gem tins in a hot oven 20 minutes. Makes 2 dozen.

Lillian Loper

DUTCH COFFEE CAKE

1 cup sugar
1 tablespoonful butter
1 egg
½ cup milk

2½ cups flour
1 teaspoonful cinnamon
1 teaspoonful Baking Powder

Bake 20 minutes. While warm spread butter, sugar and cinnamon on it. 1 loaf or 1 long tin.

Lillian Loper

TEA BISCUITS

¾ sieve flour
2 heaping teaspoons baking powder
Salt

2 heaping tablespoons butter
1 heaping tablespoon lard
Yolk of one egg

Mix ingredients well and mix with cold water and milk until it can be rolled out. Prick tops with fork and spread with white of egg unbeaten.

Mrs. Willard Griffing

STEAMED BROWN BREAD

1½ cups corn meal
½ cup white flour
1½ cups milk
Small piece lard

¾ cup molasses
1½ teaspoon soda dissolved in milk
~~3~~ 1 teaspoon salt

Mix together and boil 3 hours.

Eleanor Griffing

BUNS

Beat $\frac{1}{4}$ cup of butter to a cream; add 4 tablespoons of sugar, then add 1 pint cooled, scalded milk; add 1 yeast cake dissolved in a little luke warm water. Stir in sufficient flour to make a sponge; add salt. Stand in warm place about 3 hours, then add 4 eggs, well beaten, also flour to make a soft dough. Let stand over night. In the morning roll out flat and cut out. Let raise again same as biscuit and bake. When cold put on icing made with powdered sugar, wet with boiling water. Flavor icing with cinnamon. Makes 4 dozen buns.

Lillian Loper

GEMS FOR BREAKFAST

1 tablespoonful butter	1 cup milk
1 tablespoon sugar	Salt
1 egg	2 ^{Tea} tablespoonfuls baking powder

Flour to make consistency of cake. Bake in muffin pans in quick oven.

Mrs. Thomas T. Young

STEAMED BROWN BREAD

1 $\frac{1}{2}$ cups white corn meal	Salt
1 $\frac{1}{2}$ cups flour	1 $\frac{1}{2}$ cups water
3 scant teaspoonfuls baking powder	Piece of butter melted
1 cup molasses	1 beaten egg

Steam about three and one-half hours.

Mrs. Filmore Griffing

GRAHAM BREAD

3 cups graham flour	1 teaspoonful soda (dissolved in 1 tablespoonful hot water)
$\frac{1}{2}$ cup wheat flour	2 cups sour milk
2-3 cup molasses	
Pinch salt	

Stir together (adding raisins if desired) bake 1 hour in slow oven.

Eleanor Griffing

BRAN BREAD

2 cups wheat bran—crumbled is best	1 teaspoon salt
1 cup white wheat flour	$\frac{1}{2}$ cup raisins or dates
1 $\frac{1}{2}$ cups sweet milk	$\frac{1}{4}$ cup nuts (raw peanuts) or other nuts
$\frac{1}{2}$ cup molasses	

1 teaspoon soda dissolved in milk. Stir well. Bake about 1 hour in slow oven.

Mrs. Moses Griffing

OATMEAL BREAD

1 cup rolled oats	1 teaspoonful salt
1-3 cup sugar	1 pint boiling water poured over all
1 tablespoonful shortening	

When above is cool, add $\frac{1}{2}$ compressed yeast cake, dissolved in $\frac{1}{4}$ cup luke warm water; 1 quart wheat flour. Let rise, then mould and put in pan. Makes 1 loaf.

Mrs. Moses Griffing

BROWN NUT BREAD

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|--|--|
| 2 cups graham flour; can be sifted
if desired | $\frac{3}{4}$ cup molasses |
| 1 cup wheat flour | 1 cup milk, in which put teaspoon soda |
| | 1 cup nuts |

Mrs. Moses Griffing

OATMEAL BREAD

- | | |
|----------------|---------------------------|
| 2 cups oatmeal | 4 tablespoons melted lard |
| 1 cup sugar | 2 tablespoons salt |

Place ingredients in bowl, pour over this 1 quart of boiling water; cover and let stand until water is tepid then add 1 yeast cake, dissolved in $\frac{1}{2}$ cup warm water. Stir all together with flour until stiff. Let rise until light, mold in pans, allow to rise again and bake about 45 minutes in moderate oven.

Eleanor Griffing

WHEAT MUFFINS

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|-----------------------------|---|
| 2 tablespoons sugar | 3 tablespoons ^{teaspoons} baking powder |
| 3 tablespoons melted butter | Salt |
| 1 egg | $2\frac{1}{2}$ cups flour |
| 1 cup milk | |

Mix together and bake fifteen minutes. This rule makes 1 dozen muffins and is excellent to use for shortcake.

Eleanor Griffing

BRAN MUFFINS

- | | |
|---------------------------|------------------------------|
| 2 cups bran | 2 tablespoons molasses |
| 2 cups wheat flour | 2 tablespoons lard or butter |
| 4 teaspoons baking powder | Finch salt |
| 2 tablespoons sugar | 2 cups sweet milk |

About 45 minutes for baking.

Mrs. Moses Griffing

DUTCH COFFEE CAKE

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|-----------------------------|--|
| 1 heaping cup sugar | $1\frac{1}{2}$ cups milk or water |
| 1 heaping tablespoon butter | $2\frac{1}{2}$ cups flour |
| 1 egg | Salt |
| 1 teaspoon cinnamon | $2\frac{1}{2}$ teaspoons baking powder |

Bake in quick oven about 20 minutes. When done, while still warm, spread butter, cinnamon and sugar over top.

Mrs. Roy M. Griffing

CRUMB COFFEE CAKE

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|-------------------------|---------------------------------|
| $\frac{1}{2}$ cup sugar | $1\frac{1}{2}$ cups flour |
| 1 tablespoon butter | 3 level teaspoons baking powder |
| 1 egg | 1 cup milk |
| Pinch salt | $\frac{1}{2}$ teaspoon cinnamon |

Cream butter and sugar, add egg, salt, cinnamon, milk, then baking powder and flour, sifted together, spread in shallow pan. Mix together, 2 tablespoonfuls butter (melted); 1 tablespoonful lard (melted); add 1 cup flour, 2 tablespoonfuls powdered sugar, 2 tablespoonfuls granulated sugar, pinch of salt, 1 teaspoonful cinnamon, rub together and spread on batter and bake 30 minutes.

Eleanor Griffing

CRUMB COFFEE CAKE

1 tablespoonful butter
 ½ cup sugar
 1 egg
 Pinch salt

1½ cups flour
 3 level teaspoons baking powder
 Vanilla
 1 cup milk

Put in two layer cake tins and sprinkle crumbs (made from recipe below) on top and bake.

2 tablespoons butter, 1 tablespoon lard, put in frying pan and melt, then add 1 cup flour, 2 tablespoons powdered sugar, 1 teaspoon granulated sugar, 1 teaspoon cinnamon, pinch of salt. Mix well. *2 Tablespoons*

Mary S. Bourne

RUSKS

¾ cup milk
 ¾ cup warm water
 1 egg
 ¾ cup sugar

¼ cup butter
 1 yeast cake
 Salt

Flour to stir stiff. When light knead back twice. When light third time, put in pans to raise. After baking, wash top of biscuits with moistened confectioner's sugar.

Eleanor Griffing

CHEESE BISCUITS

1½ cups flour
 ¾ teaspoonful salt
 2-3 cup of milk

2 tablespoons baking powder
 6 tablespoons grated cheese

Sift together flour, baking powder and salt, add cheese, mix in lightly. Add milk slowly, just enough to hold dough together. Roll out on floured board about ½ inch thick, cut with biscuit cutter. Bake in hot oven 12 to 15 minutes.

Lillian Mawrey

RYE MUFFINS

2 cups rye flour
 1 tablespoon sugar
 1 egg

1 cup milk
 ½ teaspoon baking powder
 Little salt

Bake in muffin pans.

Lillian Mawrey

CAKE

PRUNE CAKE

- | | |
|----------------|-----------------------------|
| ½ cup butter | 1 teaspoonful cloves |
| 1 cup sugar | 2 cups flour |
| 1 white of egg | 1 teaspoonful baking soda |
| 2 yolks of egg | 1 teaspoonful baking powder |
| 1 cup milk | 1 teaspoonful vanilla |
- 1 teaspoonful of cinnamon, 1 cup of softened prunes, chopped fine.
Bake in layers and put together with the boiled icing.

SOUR MILK CAKE

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|-----------------|---------------------------------|
| 1 cup sugar | 1 teaspoonful baking soda, dis- |
| ½ cup butter | solved in milk |
| ½ cup cocoa | 2 cups flour |
| 1 cup sour milk | 1 teaspoonful cinnamon |
| | ½ teaspoonful cloves |
- Bake in layers and put together with boiled icing. This makes 2 layers.

Mrs. Thomas T. Young.

SIX EGG SPONGE CAKE

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| 6 eggs (whites and yolks beaten separately) |
| 1 cup flour, ½ teaspoonful cream of tartar, pinch of salt sifted together |
| er. 5 or 6 times |
| 1 cup sugar (beat sugar with whites of eggs, then add beaten yolks) |
- Bake from 35 to 40 minutes in a slow oven. When cold spread with boiled frosting and spread on top of this melted chocolate.

Mrs. Thomas T. Young

SMITH COLLEGE FUDGE CAKE

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|---------------|------------------------------|
| 1½ cups sugar | 2 teaspoonfuls Baking Powder |
| ½ cup butter | 2 small spoonsfuls vanilla |
| ½ cup milk | ½ cup boiling water |
| 1¾ cups flour | 2 squares melted chocolate |
| 2 eggs | |

Cream butter and sugar; add beaten eggs then flour and milk; chocolate, boiling water, last flavor and baking powder. Makes 3 layers or 1 large loaf.

Filling for Fudge Cake

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|--------------------|-------------------------|
| 1 square chocolate | ½ cup milk |
| 1 cup sugar | Butter half size of egg |
- Boil five minutes. Stir until thick enough to spread.

Lillian Loper

FRENCH CAKE

2-3 cup butter	3 cups flour
2 cups sugar	2 heaping teaspoons baking powder
3 eggs	1 teaspoon vanilla
1 cup milk	

Makes 3 layers and 1 small loaf or 1 large loaf and 1 small.

Lillian Loper

DESIGNER CAKE

1 cup sugar	2 cups flour
2 tablespoons butter	1 cup raisins
1 cup milk	2 teaspoons baking powder
2 tablespoons grated chocolate	Flavor

Makes one large loaf.

Lillian Loper

LAYER CAKE

2 eggs	1 teaspoonful Baking Powder
1 cup sugar	$\frac{1}{2}$ cup scalded milk with one tea-
1 cup flour	spoonful of butter, dissolved in it.

Makes two layers.

Mrs. J. W. Parrish

OLD FASHIONED LOAF CAKE

1 cup butter	3 cups flour
2 cups sugar	2 teaspoonfuls Baking Powder
4 eggs	1 teaspoonful Vanilla
1 cup milk	Makes two loaves

Mrs. J. W. Parrish

PUFF CAKE

6 eggs	$\frac{1}{2}$ teaspoonful salt
$1\frac{1}{4}$ cups sugar	$\frac{1}{2}$ teaspoonful cream tartar
1 level cup flour	

Beat whites and yolks separately. Combine flour with cream of tartar and bake 40 minutes in moderate oven.

Mrs. J. W. Parrish

FUDGE CAKE**WHITE PART**

1 cup sugar	1 teaspoonful soda dissolved in
$\frac{1}{2}$ cup milk	tablespoonful hot water
Butter size of egg	$1\frac{1}{4}$ cups flour
1 teaspoonful Vanilla	

DARK PART

Melt 2 squares chocolate. Add $\frac{1}{2}$ cup milk, then mix in one beaten egg; stir quickly; mix with white part. Bake.

Mrs. J. W. Parrish

SOUR MILK CAKE

- | | |
|--------------------------------|------------------------|
| 1 cupful sugar | 1 teaspoonful cinnamon |
| 1 tablespoonful butter or lard | ½ teaspoonful cloves |
| 1 egg | 1 teaspoonful soda |
| 1 cupful sour milk | 2 cupfuls flour |
| 1 cupful raisins | |

Mrs. Willard Griffing

VELVET LUNCH CAKE

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|-------------------------|---------------------------|
| 1 cupful sugar | ½ teaspoonful nutmeg |
| ½ cupful butter or lard | 2 tablespoonfuls molasses |
| 1 egg | 1 cupful sour milk |
| 1 teaspoonful soda | 2 cupfuls flour |
| ½ teaspoonful cloves | |

Fruit added makes good fruit cake.

Mrs. Willard Griffing

APPLE SAUCE CAKE

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|--|-------------------------------|
| 1 cup sugar | 1 cup chopped raisins |
| 1 cup butter or lard | 1 teaspoon soda |
| ½ teaspoonful cloves | 1 cup unsweetened apple sauce |
| 1 teaspoonful cinnamon, nutmeg
and salt | 1¾ cups flour |

Cream butter and sugar, add seasonings. Dissolve soda in little warm water and add to apple sauce. Pour this over butter, sugar, etc., and let foam, then add flour. Beat thoroughly and bake in stove-pipe pan about 45 minutes. Moderate oven.

Mrs. Willard Griffing

SPICE CAKE

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|------------------------|----------------------|
| ½ cup butter | 1 teaspoonful soda |
| 1 cup sugar | ½ teaspoonful cloves |
| 2 eggs | A little nutmeg |
| 1 cup sour milk | 1 cup raisins |
| 1 teaspoonful cinnamon | 2 good cups flour |

Mrs. Andrew Mitchell

APPLE SAUCE CAKE

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|-----------------------|------------------------|
| 2 cups sugar | 1 teaspoonful vanilla |
| 1 cup butter and lard | 1 teaspoonful cinnamon |
| 2 cups flour | 1 teaspoonful cloves |
| 1 lb. raisins | ½ teaspoonful ginger |
| ½ lb. currants | |

2 teaspoons soda mixed with 2 cups, apple sauce. Dough must be very stiff. Bake in slow oven 45 minutes or till done.

Mrs. F. A. Myers

CHOCOLATE SQUARES

2 cups sugar
4 eggs
1 cup butter
1 teaspoonful vanilla

4 squares chocolate
1 cup flour
1 cup nut meats
Pinch of salt

Spread thin on large pan and bake. Cut in squares.
Mrs. F. A. Myers

DROP CAKE

Cream one cup of butter with one half cup of sugar, two eggs, two cups of flour, thoroughly sifted with one teaspoonful of baking powder, one half cup of milk, one cup of raisins or currants, one teaspoon of grated nutmeg. Drop into a well-greased tin and bake fifteen minutes.
Lillian Mawrey

APPLE SAUCE CAKE

1 cup sugar
½ cup butter
1 teaspoonful soda dissolved in warm water and stirred in 1 cup apple sauce, 1¾ cup flour, 1 cup raisins.

1 teaspoonful cinnamon
½ teaspoonful cloves

Mrs. Moses Griffing

ANGEL CAKE

Whites of 11 eggs
1½ cups sugar
1 teaspoonful vanilla

1 cup flour
Little salt
1 teaspoonful cream of tartar

Beat eggs to a strong, stiff froth. Sift sugar 3 times; sift into the eggs a little at a time; add vanilla and salt, then sift flour 5 times, the last time put cream of tartar in then sift into the eggs. Pour into ungreased pan and bake 45 to 50 minutes in moderate oven. Remove from oven, invert pans and allow to stand until cold.
Mrs. S. R. Littlefield

CHOCOLATE LAYER CAKE

1 heaping cup of sugar; 1 half cup of butter, the yolks of two eggs and one whole egg; two cups of flour 1 half cup of sweet milk; one even teaspoonful of soda, dissolved in the milk and one half cake of chocolate. Dissolve the chocolate and boil a few minutes in half a cup of milk, stirring constantly. Add the yolk of one egg. Have the cake ready and stir all in. If the receipt is closely followed it will make a very nice cake.
Mrs. William Flagg

A VERY GOOD PLAIN CAKE

Beat six eggs to a froth; then cream a pound of sugar and half a pound of butter, then add eggs. Dissolve half teaspoonful of soda in half cup of milk; take a pound of sifted flour and rub a half teaspoonful of cream of tartar through it with your hands; stir all thoroughly together; flavor to taste and bake in quick oven.
Mrs. William Flagg

FUDGE CAKE

1 cup sugar	½ cup milk
2 heaping tablespoons butter	1 teaspoon vanilla
1 teaspoon soda (dissolved in one tablespoon hot water)	1 1-3 cups flour

BLACK PART

2 squares chocolate	½ cup milk
	1 egg

Melt chocolate, add milk and boil until thick. Take from fire and gradually add the beaten egg. Mix white and black part together and bake in loaf.

Mrs. Filmore Griffing

COCOA FUDGE CAKE—(Small Loaf)

1 cup sugar	½ cup milk
Piece of butter size of egg	1 1-3 cups flour sifted with pinch of salt and pinch of cream of tartar.
1 scant teaspoonful soda dissolved in little hot water	
1 teaspoonful vanilla	

Before you mix these ingredients put on stove to boil, 4 teaspoon's cocoa (heaping) with ½ cup milk. Let come to boil. Beat one egg and stir into it. Take off stove and let cool while mixing first ingredients. Then add to the first ingredients. This may seem a very soft batter, but do not add more flour. Bake in moderate hot oven.

Mrs. Clifford Cartwright

RICH MOLASSES CAKE

½ cup sugar	½ teaspoonful ginger
1 cup molasses	½ teaspoonful cinnamon
¾ lb. lard	1 egg beaten
½ teaspoonful nutmeg	

1½ large teaspoons saleratus in 1 cup quite warm water. Flour sifted with ½ teaspoon salt to make medium stiff batter. Bake in low pan in quite slow oven. This makes a large loaf.

Mrs. Clifford Cartwright

MOCK POUND CAKE

4 eggs (well beaten)	¾ cup butter
1 cup sugar	

Little lemon, vanilla and nutmeg; 1 cup flour, ½ teaspoonful baking powder. Add last, 2 tablespoons milk.

A Friend

SUNSHINE CAKE

Sift 1 level cup sugar into a pan. Mix in ½ teaspoonful cream of tartar. Into another sift 1 full cup flour; whites of 7 eggs, yolks of 5 eggs. Beat whites stiff and add sugar sifted again. Then beat with egg beater. Beat yolks, add pinch of salt; stir yolks with spoon into whites; add ½ teaspoon vanilla. Last add flour, sifted again and stir very carefully. Bake in stove-pipe pan 55 minutes, in slow oven.

A Friend

LEB. HUCHEN CAKE

4 eggs, beaten together
 1 lb. light, brown sugar
 2 small cups flour
 2 teaspoons baking powder

$\frac{1}{4}$ lb. chopped almonds
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 A little nutmeg

Bake in a dripping pan in moderate oven. Mix as the recipe calls for.

Mrs. Andrew Mitchell

LAYER CAKE

Cream very light, 1 cup of butter, 2 cups of sugar; add 1 cup of milk and 3 cups of flour, little by little; 2 teaspoons baking powder, 1 teaspoon of vanilla and 4 eggs, beaten light.

Mrs. Andrew Mitchell

MOLASSES CAKE

1 cup molasses
 $\frac{1}{2}$ cup shortening
 1 teaspoon soda (dissolved in hot water). Fill cup with water; 2 heaping cups of flour.

1 teaspoonful cinnamon
 $\frac{1}{2}$ teaspoonful ginger

Mrs. Roy M. Griffing

FRUIT CAKE

$\frac{1}{2}$ lbs. sugar
 1 lb. butter
 4 eggs
 1 cup jelly
 3 lbs. raisins
 2 lbs. currants
 1 lb. citron (chopped)

1 oz. nutmeg
 1 oz. clove
 1 oz. cinnamon
 1 teaspoonful soda (dissolved in 1
 teaspoonful hot water)
 Salt
 1 lb. flour

Cream butter and sugar, add beaten eggs, spice, salt, jelly, fruit and flour. Fruit should be carefully dusted with flour. Bake in three loaves in a slow oven for 2 or 3 hours.

Eleanor Griffing

POUND CAKE

1 lb. sugar
 1 lb. butter
 10 eggs

$\frac{3}{4}$ lb. flour
 $\frac{1}{2}$ teaspoonful baking powder
 Pinch of salt

Beat eggs separately. Cream butter and sugar and add beaten yolks. Mix well, next add whites of eggs beaten very stiff, then flour baking powder and flavoring. Bake in moderate oven.

Eleanor Griffing

COCOA CAKE

1 cup brown sugar
 1 tablespoonful shortening (lard and butter mixed)
 $\frac{1}{2}$ cup cocoa (put in dry)

1 cup thick sour milk, or cream,
 vanilla and salt
 2 $\frac{1}{2}$ full cups flour
 1 teaspoonful soda in $\frac{1}{2}$ cup boiling water

Delicious made in 2 layers or baked in sheet.

Mrs. Moses B. Griffing

EGGLESS CAKE

1 cup raisins
2 cups flour
1 teaspoonful cinnamon
 $\frac{3}{4}$ teaspoonful cloves

Beat 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour or butter milk, 1 teaspoonful soda in milk

Mrs. Moses B. Griffing

HOT WATER GINGER BREAD

1 cup molasses
 $\frac{1}{2}$ cup boiling water
 $2\frac{1}{4}$ cups flour
1 teaspoon soda

$1\frac{1}{2}$ teaspoons ginger
 $\frac{1}{2}$ teaspoon salt
4 tablespoons butter

Add water to molasses. Mix and sift dry ingredients. Combine the mixture. Add butter last and beat vigorously.

Mrs. Moses Griffing

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter
1 cup sugar
2 small eggs
 $\frac{1}{2}$ cup milk

$1\frac{1}{2}$ cups flour
 $2\frac{1}{2}$ teaspoons baking powder
2 ounces chocolate (melted)
 $\frac{1}{2}$ teaspoon vanilla

Cream butter and add sugar, gradually, the yolks well beaten, then whites beaten stiff. Add milk, flour and baking powder sifted together. Beat thoroughly. Add chocolate and vanilla. Bake forty minutes in a shallow cake pan.

Mrs. Thomas T. Young

CHOCOLATE LAYER CAKE

1 cup sugar
 $\frac{1}{2}$ cup butter
3 eggs
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups flour

$\frac{1}{2}$ teaspoonful soda
1 teaspoonful cream of tartar
Pinch of Salt
Vanilla

Cream sugar and butter, beat each egg in separately, add milk; sift flour and cream of tartar together, put the soda in a little hot water, then add salt and vanilla. Bake in hot oven in three layer cake tins.

A Friend

CHOCOLATE FILLING

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

Piece of butter size of a walnut
 $\frac{1}{2}$ cake chocolate

Boil until it forms a ball in cold water. Take from fire, add vanilla and beat until thick enough to put on layers.

Mary S. Bourne

RASPBERRY SHORT CAKE

1 quart flour
1 teaspoon salt
Lard size of egg

3 teaspoons baking powder
Milk to make a soft dough

Roll out and bake 25 minutes in long tin. Cut in half and spread layers with raspberry sauce (crushed raspberries and sugar). Serve with cream. Peaches also make good shortcake

Lillian Loper

DEVIL CAKE

2 cups sugar
2 tablespoons butter
1 cup milk

4 egg yolks, 1 white
 $\frac{1}{4}$ cake chocolate in half cup milk

Place on stove and cook until thick then beat in one egg white, 1 teaspoon soda, 2 cups sifted flour. Beat butter and sugar to cream, add milk and egg yolks together with one beaten white. Stir in chocolate mixture and add soda, dissolved in 1 tablespoonful hot water, pinch of salt, flavoring and flour. Bake in three layer tins.

FILLING FOR DEVIL CAKE

2 cups sugar
4 tablespoons water

Boil until it spins a thread then add to beaten whites of two eggs and beat until thick enough to spread.

Eleanor Griffing

ANGEL CAKE

Whites of 11 eggs beaten very stiff
1 teaspoonful vanilla or almond

$1\frac{1}{2}$ cups granulated sugar and 1 cup flour with 1 teaspoonful cream of tartar, sifted 4 times.

Bake in ungreased pan 40 minutes. When done, invert and leave until cold.

Mrs. Moses B. Griffing

CREAM PUFFS

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

1 cup flour sifted with teaspoon baking powder

Have butter and water boiling on stove. Pour in gradually the flour and baking powder, stirring constantly until smooth and thick. Let cool and beat in four eggs. If not enough eggs put in one egg at a time until batter can be dropped from spoon. Bake in patties from 25 to 30 minutes.

CREAM PUFF FILLING

1 pint milk
6 tablespoons sugar
2 eggs

Pinch of salt
1 teaspoon vanilla

Thicken with corn starch. Cook like corn starch pudding.

Mrs. Willard Griffing

COOKIES

"AUNT NAN'S" COOKIES

3 eggs
1 cup sugar
 $\frac{3}{4}$ cup butter
1-3 cup milk

Nutmeg
2 teaspoons cream of tartar
1 teaspoon soda
Flour enough to roll out.

Mrs. J. W. Parrish

CORN FLAKE COOKIES

Beat whites of two eggs
Add $\frac{1}{2}$ cup sugar
Bake until brown.

2 cups corn flakes
1 cup cocoanut

Mrs. J. W. Parrish

BROWNIES

1 cup sugar
 $\frac{1}{2}$ cup butter
2 eggs
 $\frac{1}{4}$ cake Baker's chocolate

$\frac{3}{4}$ cup flour
1 cup walnut meats
Salt, flavoring

Bake in shallow pan 20 or 25 minutes in slow oven.

Mrs. Thomas T. Young.

SUGAR COOKIES

3 cups flour
1 heaping cup sugar
2-3 cup butter

$\frac{1}{2}$ cup milk
2 eggs
2 teaspoons baking powder

Flavor. Makes 3 dozen cookies.

Lillian Loper

SOUR CREAM COOKIES

2 $\frac{1}{2}$ cups sugar
1 cup butter
1 egg

1 cup sour cream
1 teaspoonful soda

A little salt, flavor to taste; flour enough to roll thin. Cream, butter and sugar; add egg well beaten and sour cream. Add soda dissolved in a little water; flavoring and flour.

Mrs. William Flag

SCONES

3 cups flour
1 tablespoon soda

2 teaspoons cream of tartar
1 egg

Little butter or drippings and raisins. Roll out $\frac{1}{4}$ inch thick. Bake in quick oven.

Mrs. Andrew Mitchell

SCOTCH SCONES

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|--------------------------------|---|
| 2 cups flour | 1 egg |
| 2 tablespoons butter | ½ cup cream—amount depends up-
on dryness of flour |
| Pinch of salt | |
| 1 small teaspoon baking powder | |

Rub dry ingredients together; beat the egg and add half of the cream to it; next mix, adding rest of cream until you have a stiff dough.

Roll out once on slightly floured board, handling as little as possible. Prick well over before cutting in shapes on floured tins and bake in quick oven. When done take point of knife, cut tiny slit on side and slip in a little fresh butter.

Mrs. S. St. John Cambell

SUGAR COOKIES

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|----------------|-------------------------------|
| 3 cups sugar | 4 eggs |
| 1½ cups butter | 1 teaspoonful soda |
| ½ cup milk | 2 teaspoonful cream of tartar |
- Beat together quickly and add flavoring. Add flour enough to mix soft and roll thin.

FILLING FOR COOKIES

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|-----------------------------|-------------------------------|
| 1 cup raisins, chopped fine | English walnuts, chopped fine |
| ½ cup sugar | 1 tablespoonful flour |
| ½ cup water | |

Cook until thick, when cool put between cookies and bake.

Mrs. Willard Griffing

CRULLERS

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|--------------------------------|-----------------------------|
| 1 cup sugar | Nutmeg (pinch) |
| 5 tablespoonfuls melted butter | 2 teaspoons cream of tartar |
| 2 eggs | 1 teaspoon soda |
| 1 cup milk | Flour enough to roll |
| Salt (pinch) | |

Cream butter and sugar, add beaten eggs and nutmeg. Add milk into which soda has been stirred. Sift cream of tartar with salt and flour.

Eleanor Griffing

MOLASSES COOKIES

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|---|-------------------------|
| 2 cups molasses | 2 teaspoonfuls cinnamon |
| 1 cup lard | 1 teaspoonful ginger |
| 2 teaspoons soda dissolved in 2-3
cup of water | 1 teaspoon ginger |
| | 4 cups flour |

Stir together, adding more flour, if necessary, to handle.

Eleanor Griffing

FILLED COOKIES

- | | |
|------------------|-----------------------------|
| 2 cups sugar | 4 teaspoonfuls cream tartar |
| 1 cup shortening | 2 teaspoonfuls soda |
| 2 eggs | 2 teaspoonfuls vanilla |
| 1 cup milk | Salt |
| 7 cups flour | |

Filling For Cookies

2 cups chopped raisins
1 cup sugar

2 teaspoonfuls flour
1 cup cold water

Boil until thick, stir often, cool before using. Roll cookies thin, then put a little filling in center of each cookie, then take another cookie, put over top, press together all around the two cookies, so the filling can't run out. Bake until brown.

Mary S. Bourne

COOKIES

$\frac{1}{4}$ cup butter
1 cup sugar
1 egg
1 teaspoon baking powder

1 teaspoon vanilla
Flour to roll
Cream butter and sugar and egg together.

Mrs. Andrew Mitchell

MOLASSES COOKIES

1 cup sugar
1 cup shortening
1 cup molasses
1 tablespoon ginger

$2\text{--}3$ cup cold water
1 teaspoon soda dissolved in the water.
Salt

Enough flour to handle. Roll thin.

Mrs. Moses Griffing

MATTITUCK CREAM CRULLERS

1 large cup sugar
1 scant cup cream
 $\frac{1}{2}$ cup milk

3 eggs
1 heaping teaspoon baking powder
1 teaspoon vanilla

Flour to make soft dough. These crullers do not become hard as quickly as recipes without cream.

Lillian Loper

CRULLERS

1 cup sugar
1 tablespoon butter
2 eggs
1 cup milk

$3\frac{1}{2}$ cups flour
3 tablespoons baking powder
1 teaspoon salt
Flavor with nutmeg

Mrs. J. W. Parrish

MOTHER'S CRULLERS—(3 Dozen)

1 cup sugar
Piece of butter size of small egg
2 eggs—not beaten

1 cup milk
Flour,
Salt

Quite a little nutmeg, 3 teaspoons baking powder, if large cup is used and $2\frac{1}{2}$ teaspoons baking powder for small cup, heaped up a little. Mix sugar and butter and drop in eggs—mix add other ingredients sifted together. Stir all with spoon. Mix to a soft dough so that it can be handled by using plenty of flour. Handle as little as possible. Fry in 2 lbs. hot lard, but not too hot for it browns them before they are cooked through. Do not make the mistake of adding more butter thinking it will make them better for it will not. This recipe makes delicious crullers if followed.

Mrs. Clifford Cartwright

CRULLERS

- | | |
|--------------------|-----------------------------|
| 2 eggs | 1 teaspoon soda |
| 1½ cups sugar | 2 teaspoons cream of tartar |
| 1½ cups sweet milk | 2-3 cup sour cream |

Mrs. William Flagg

GINGER SNAPS

- | | |
|------------------|---------------------|
| 1 cup molasses | ½ teaspoon soda |
| ½ cup shortening | 1 tablespoon ginger |
| ¾ cup flour | 1½ teaspoons salt |

Heat molasses to boiling point and pour over shortening. Add dry ingredients, mixed and sifted, chill. Toss on floured board, roll as thin as possible, shape, bake in moderate oven.

Mrs. Thomas T. Young

HERMITS

- | | |
|-----------------------------|----------------------|
| 1½ cups brown sugar | ½ teaspoonful salt |
| 1 cup butter and lard mixed | ¼ teaspoonful nutmeg |
| 3 eggs | Pinch clove |
| 1 cup chopped raisins | 1 teaspoonful soda |
| 1 teaspoonful cinnamon | Flour |

Cream butter with sugar, add eggs, spice, salt, chopped raisins, soda moistened with hot water. Add enough flour to roll very thin.

Eleanor Griffing

ROCKS

- | | |
|---------------|---|
| 1 cup butter | 1 teaspoonful soda dissolved in hot water |
| 1½ cups sugar | 1 lb. raisins |
| ½ cup water | 1 lb. English walnuts |
| 3 eggs | |
| 3 cups flour | |

Drop in small balls on greased pan and bake.

Mary S. Bourne

COCOA MACAROONS

- | | |
|----------------------------------|------------------------------------|
| 2 egg whites (beaten very stiff) | 1 cup Quaker oats or Post Toasties |
| 1 cup sugar | ½ teaspoon salt |
| 4 tablespoons cocoa | 1 teaspoon vanilla |

Drop in small balls on greased pan and bake

Mrs. S. St. John Cambell

COCOANUT MACAROONS

- | | |
|-----------------------------|----------------|
| 2 egg whites (beaten stiff) | 1 cup sugar |
| ½ teaspoonful vanilla | ½ cup cocoanut |
| ½ teaspoonful almond | |

Mix well and add about 2 cups of corn flakes, so you can roll into balls and drop on buttered tin. Bake about 15 minutes until a nice brown.

Mrs. Willard Griffing

PIES

CRANBERRY PIE

1½ cups cranberries
1 cup raisins
1 cup water

1 cup sugar
Pinch salt

Thicken with flour and cook to the consistency of lemon pie filling. When done, cool; add a little vanilla and bake with upper and lower crusts.

Mrs. Moses Griffing

LEMON MERINGUE PIE

Boil 2 cups sugar, 2 cups water, and small piece of butter together and thicken with corn starch, boiling five minutes after corn starch is put in, then let cool. Stir into this mixture the grated rind and juice of two lemons, and beaten yolks of eggs. Use whites of eggs for meringue.

Mrs. F. A. Myers

PUMPKIN PIE

1 quart canned pumpkin or 1 quart of fresh pumpkin that has been cooked. 1 pint milk, ½ teaspoonful salt, ½ teaspoonful cinnamon, good sized piece of butter, ½ teaspoonful ground mace, 1 teaspoonful ginger. Sugar to sweeten to taste. Beat 4 eggs and add. Put this mixture in pie crust and bake until set.

Mrs. F. A. Myers

SQUASH PIE

Scald 1 quart milk; add hot milk gradually to 1 can of squash; also add pinch of salt, 1½ cups sugar, ½ teaspoon ginger. When cold add 2 eggs and two crackers rolled. Put in more cold milk if needed. Bake 30 minutes. Makes 3 large pies.

Lillian Loper

LEMON PIE

Grate rind of two lemons
Juice of 2 lemons
1½ cups sugar
1 tablespoon flour

2 eggs
1 cup milk or water
Use 2 crusts

Mrs. Willard Griffing

LEMON PIE

2½ cups boiling water
3 egg yolks

1 2-3 cups sugar

2 heaping tablespoons corn starch, juice and peel of a lemon. Cook in a double boiler until thick.

Mrs. J. W. Parrish

PIE CRUST

1 cup flour; ½ cup butter and lard mixed and ice water.

Mrs. J. W. Parrish

LEMON MERINGUE PIE

1-3 cup flour
 1 cup sugar
 2 cups boiling water

Juice and rind of one lemon
 1 tablespoon butter
 2 egg yolks

Cook flour, sugar and water slowly 15 minutes. Then add other ingredients and cook till thick. Cool, put in crust and add Meringue made of the 2 egg whites beaten stiff and 2 tablespoons sugar.

Mrs. Thomas T. Young.

RHUBARB PIE

3 cups rhubarb
 2 cups sugar

2 tablespoons flour
 2 eggs

Mrs. J. W. Parrish

SQUASH PIE

2 eggs
 1½ cups sugar
 1 cup squash

Pinch of salt, little ginger and cinnamon

Bake slowly about ¾ hour.

Mrs. John Wright

LEMON PIE

2 lemons
 2 cups sugar
 2 cups water

2 eggs
 4 tablespoons corn starch

Grate rind of lemons, add rind, juice, water and sugar, let come to a boil, then add corn starch that has been mixed with ½ cup water, cook until thick, then add well-beaten yolks, pour into a crust that has been baked and cool at once as yolks will make this mixture curdle if cooked very long. When this is cool beat whites of eggs with 2 tablespoons of sugar up well, put on pie and brown slightly in oven.

Mrs. John Wright

PUDDINGS

BAKED BLACKBERRY PUDDING

- | | |
|-----------------|--------------------------------------|
| 1 pint flour | 1 teaspoonful baking soda, dissolved |
| ½ pint molasses | in hot water |
| | 1 pint blackberries |

Bake about an hour in a moderate oven. Serve with any pudding sauce.

Mrs. Thomas T. Young.

MILDRED'S PUDDING

- | | |
|------------------------|--------------------------------------|
| 1 cup English walnuts | 3 eggs |
| 1 cup sugar | 3 tablespoonfuls rolled bread crumbs |
| 1 cup dates (cut fine) | 1 teaspoonful baking powder |
- Mix all the ingredients except whites of eggs. Add them beaten stiff last of all. Bake 45 minutes in a well-greased pan.

Mrs. Thomas T. Young.

APPLE PUDDING

- | | |
|----------------------|-----------------------------|
| ¾ cup sugar | 1 egg |
| 3 tablespoons butter | 2½ cups flour |
| 1 cup milk | 3 tablespoons baking powder |

Slice thin enough tart apples to half fill baking dish. Pour batter over this and bake 45 minutes in moderate oven. Serve warm with liquid sauce.

Lillian Loper

BROWN BETTY

- | | |
|-----------------------|-------------------------------------|
| 1 cup bread crumbs | 1 teaspoon cinnamon |
| 2 cups chopped apples | 2 tablespoons butter, cut into bits |
| ¾ cup sugar | |

Butter a deep dish; put in layer of chopped apples, sprinkle with sugar, bits of butter and cinnamon, cover with crumbs then add more apples. Continue layers till dish is full, top layer being crumbs. Cover and bake ¾ hour in moderate oven. Then let brown. Serve warm with sweet sauce.

Lillian Loper

CHOCOLATE PUDDING

- | | |
|----------------------|---------------------------|
| 1½ squares chocolate | ½ cup sugar |
| 1 quart milk | 2 tablespoons corn starch |
| 1 egg | 1 teaspoon vanilla |

Scald milk and chocolate; add corn starch moistened with cold milk, sugar and egg. Cook till thick. Flavor.

Lillian Loper

CHOCOLATE FILLING

Melt 2 squares chocolate over steam, add 4 tablespoonfuls of cream, beaten with white of egg until thick enough to spread.

Lillian Loper

BOILED BLACKBERRY PUDDING

1 quart flour	3 eggs
1 pint berries	1 small tablespoon salt
1 pint sweet milk	2 teaspoons baking powder

Boil in covered mould $1\frac{1}{2}$ hours. Serve hot with hard sauce.

Lillian Loper

POOR MAN'S PUDDING

3 cups flour	1 cup chopped raisins
1 cup molasses	1 teaspoon cinnamon
1 scant cup suet	$\frac{1}{2}$ teaspoon cloves
1 cup sweet milk	1 teaspoon baking soda

Boil $1\frac{1}{2}$ hours. Serve hot with hard sauce.

Lillian Loper

APPLE COTTAGE PUDDING

6 tart apples	1 cup milk
$\frac{1}{4}$ cup butter	$2\frac{1}{4}$ cups flour
1 cup sugar	$\frac{1}{2}$ teaspoon salt
1 egg	4 teaspoons baking powder

Cut apples in thin slices and sprinkle with 1-3 of the sugar. Arrange in baking dish. Cream butter, add milk and beaten egg, then flour, baking powder and salt.

SAUCE—1 cup brown sugar, $\frac{1}{2}$ cup butter, 4 tablespoons milk, 1 teaspoon vanilla.

Mrs. Moses Griffing

PLUM PUDDING

1 cup chopped suet	1 teaspoon cloves
2 cups fine bread crumbs	2 tablespoons cinnamon
1 cup sugar	$\frac{1}{2}$ grated nutmeg
1 cup seeded raisins	1 level teaspoon soda in 1 tablespoon
1 cup currants	warm water
$\frac{1}{2}$ cup citron	1 pint flour
1 teaspoon salt	<i>1 cup milk</i>
	<i>2 eggs</i>

Steam four hours.

Eleanor Griffing

FINE XMAS PUDDING

1 cup beef suet, 2 cups bread crumbs, 1 cup raisins—all finely chopped; 1 cup molasses, 1 cup currants, 1 teaspoon salt; 1 teaspoon each of cloves, cinnamon, allspice, soda, 1 cup milk. Flour enough to make a stiff batter. Put into 3 quart pail and cover closely. Outer kettle must be half full of boiling water, adding boiling water as it boils away. Steam not less than 4 hours. One half amount enough for 8 persons.

Mrs. F. A. Myers

FRUIT TAPIOCA

2 cups berries
 ½ cup minute tapioca
 ¼ teaspoon salt

2 cups water
 1-3 cup sugar
 Juice of ¼ lemon

Bring water to boiling point; add the above and cook until thick and clear. Serve cold with or without cream. Strawberries, cherries, raspberries, blackberries, pineapple or peaches can be used. Serves 6 persons.

Mrs. Moses Griffing

PERSIAN PUDDING

3 eggs
 1 cup bread crumbs
 1 cup dates

1 cup sugar
 ½ cup walnut meats

Beat whites of eggs and sugar then beat yolks and combine. Mix dates, nuts and crumbs. Add to mixture of eggs by stirring in lightly. Put in buttered cups, set in hot water and bake 20 minutes in moderate oven. Serve either hot or cold with whipped cream.

Mrs. F. A. Myers

ORANGE FLIP

Boil one can Borden's evaporated milk and let thoroughly cool in can, before opening. Grate 1 orange peel, juice of 2 oranges, juice of 1 lemon, 1 beaten egg. Add to milk, whipped stiff. Dissolve 1 heaping tablespoon gelatine in cool water and mix with other ingredients. Set away to cool.

Mrs. F. A. Myers

COTTAGE PUDDING

¾ cup sugar
 2 tablespoons melted butter
 1 egg
 1 cup milk

1-3 teaspoon salt
 2 cups flour
 2 teaspoons baking powder

Sift flour, salt and baking powder; add the sugar and mix to a stiff batter with egg, milk and butter. Bake in shallow dish about ½ hour. Serve hot with sauce or fruit.

Mrs. Filmore Griffing

PINEAPPLE FLUFF

Add ½ cup cold water to 2½ tablespoons gelatine. (Mix 2 cups hot water, 4 whole cloves, 1 cup sugar); boil 5 minutes. Add softened gelatine. Stir until dissolved. Strain, add juice of 3 lemons; Set aside to cool. When slightly firm, beat until light and frothy, then add two stiffly beaten egg whites. Beat; Fold in 1 cup well-drained, grated pineapple and ½ cup raisins, cut in pieces. Put aside until firm. Serve plain or with cream.

Mrs. Moses Griffing

FARINA PUDDING

1 qt. milk (scald in double boiler)
 1 cup Farina

1 cup sugar
 Pinch of salt

When nearly done remove from stove and add 2 well beaten eggs. Flavor to suit taste, (vanilla and cinnamon).

Mrs. Thomas T. Young

STEAMED CHOCOLATE PUDDING

- | | |
|----------------------|----------------------------------|
| 3 tablespoons butter | ¼ teaspoon salt |
| 2-3 cup sugar | 2¼ cups flour |
| 1 egg | 4 teaspoons baking powder, scant |
| 1 cup milk | 2½ squares unsweetened chocolate |

Cream butter and sugar, add egg well beaten; add flour, baking powder and salt, alternately with milk, then add chocolate melted. Steam for 2 hours. Serve with whipped cream.

Mrs. Edna Walther

GRAHAM PUDDING

- | | |
|---------------------|--|
| 2 cups graham flour | 1 teaspoon soda dissolved in the milk |
| 1 cup molasses | 1 teaspoon each of cloves and cinnamon |
| 1 cup milk | |
| 1 cup raisins | Steam 2½ hours |
| 1 egg | |

SAUCE—¾ cup sugar; 1 tablespoon corn starch, mixed with sugar; 1 cup boiling water; cook until clear; add 1 tablespoon butter and flavor.

STEAMED FRUIT PUDDING

- | | |
|-----------------------------|-----------------------------|
| 1 scant tablespoon butter | ½ cup milk |
| 1 scant tablespoonful sugar | 1 cup flour |
| 1 egg | 1 teaspoonful baking powder |

Flour the fruit (cherries or blackberries, etc.) with ¼ teaspoonful of baking powder added to flour. Boil at least 1¼ hours.

Hard Sauce

- | | |
|--------------------------------|----------------------|
| ½ cup butter | 1 cup powdered sugar |
| 2 tablespoonfuls boiling water | Flavor to taste |

Mrs. Moses B. Griffing

MOLASSES SPONGE

- | | |
|--------------------------------|------------------------------------|
| ¼ lb. suet | 6 oz. molasses |
| ¼ lb. bread crumbs | 6 oz. flour |
| 1 teaspoon bicarbonate of soda | Teaspoonful ginger and little milk |

Mix all together except the soda then make the molasses hot; mix with milk and one egg and then mix with the dry ingredients. Stir in the soda and mix well. Pour into a well-buttered bowl; steam for 2 hours. Be sure to have bowl large enough to leave about 2 inches to allow for the pudding to rise.

SAUCE—Make a little corn starch with milk, pour into it a tablespoonful molasses and bring to the boil again.

Mrs. Andrew Mitchell

INDIAN PUDDING

1 quart of milk—scald. Add meal until thick as griddle cake batter. Cool and then add 2 well beaten eggs, ½ cup molasses, ½ cup sugar, small piece of butter, salt, cinnamon and nutmeg. Bake in oven 2 or 3 hours.

Mrs. Gilbert Rogers

SOUPS

CREAM POTATO SOUP

2 cups hot mashed potatoes
1 quart milk
2 slices of onion
2 tablespoons butter

2 tablespoons flour
1½ teaspoon salt
Pepper

Scald milk with sliced onion in. Remove onion. Add potato slowly to milk. Melt butter and add to it salt and flour, when smooth add to the milk. Stir constantly. Boil 1 minute.

Lillian Lopei

CLAM SOUP

Chop fine 30 clams (hard or soft) if soft, remove the black; add their juice and 2½ quarts of water. Let come to a boil; add small piece of salt pork, 2 large onions, chopped fine, a little mace and parsley, 4 even tablespoons of flour, mixed with ¼ lb. butter (which is ½ cup). Add with a little salt and pepper and boil hard ½ hour. Take from fire and add the well beaten yolks of 2 eggs, and 1 pint of hot milk. Serve at once.

Mrs. Moses B. Griffing

CREAM POTATO SOUP

2 cups milk
1 cup mashed potato
1 onion

2 teaspoons butter
2 teaspoons flour
Salt and pepper to taste

Scald the onion with the milk. Make smooth paste with the flour and a little milk, and add slowly to the milk and allow to thicken. Add to the mashed potato. Put all in double boiler and bring to the scalding point. Add a little butter and finely chopped parsley. Serve hot.

Mrs. Moses Griffing

DELICIOUS VEGETABLE SOUP

2 lbs. bottom round beef—lean. No soup bone. Cut meat in small pieces and boil in water about 1 hour. Then add 1 pint can tomatoes, 1 large onion, 3 medium-sized potatoes, 3 pieces of celery, about 10 or 12 inches long, 2 medium-sized carrots, 1 teacup parsley, loosely in cup before chopped. Wash and chop this together fine; 1 teacup short-cut macaroni, 1 small half cup rice. Salt and pepper to taste. Add ingredients to meat. Cook until vegetables are very tender.

Mrs. Clifford Cartwright

NOODLE SOUP

Broth of a small veal soup bone cooked with a portion of beef. Add onion, celery, carrots, which have been well cooked in some of the broth. Then add 1 can of tomato soup and noodles.

Mrs. Willard Griffing

CLAM CHOWDER

1 qt. clams
2 large potatoes
1 qt. canned tomatoes
½ lb. salt pork
4 medium sized onions
4 medium sized carrots
Salt and pepper to taste

Chop salt pork and onions quite fine and fry together until brown. Chop clams, potatoes and carrots and to this add the strained liquid from clams, tomatoes, pork and onions and two quarts of water. Boil for two hours.

Mrs. F. A. Myers

CREME TOMATO SOUP

1 can Campbell's Soup (heated); 1 tea-cup milk (heated). After both are hot, mix thoroughly.

A Friend

CRACKER DUST BALLS FOR SOUP

Mix one beaten egg with 1 cup fine cracker crumbs; 1-3 cup water and ½ teaspoon salt. Shape into balls, drop into hot soup and simmer about 10 minutes before serving.

CONCENTRATED SOUP FOR CANNING

One peach basket ripe tomatoes (24 lbs.); 1 bunch of celery (blanched); 7 onions; 14 sprigs parsley; 4 whole cloves; 14 bay leaves; 1 pepper. Put vegetables through chopper; mix with tomatoes; cook slowly 2 hours; strain. Cream and add to this 1½ cups of flour; 1 cup sugar; ½ lb. butter; 12 level teaspoons salt. Cook ½ hour and put in hot cans. When used dilute ½ with water or milk.

Mrs. F. A. Myers

NOODLES

2 eggs

Salt

Beat eggs well and add flour until very stiff. Roll out very thin and when dry, roll and cut in very thin slices.

Mrs. Willard Griffing

MEATS

VEAL MOULD OR JELLIED VEAL

1 lb. veal (lean) chopped or ground very fine. Boil about 1 hour in 1 pint of water. Add salt, pepper, celery or other seasoning, according to taste. Turn in dish and set to cool, when it can be cut in slices. This amount will serve 6 or 8 persons.

Mrs. Moses Griffing

VIRGINIA SLICED HAM

1 slice ham, 1 inch thick

1 teaspoonful mustard

2 tablespoonfuls brown sugar

1 tablespoonful vinegar

½ cup water

Mix mustard and sugar and rub over surface of the meat. Place in a baking pan, pour the water and vinegar around it; cover and bake in a hot oven for 20 minutes.

Mrs. S. St. John Cambell

SWISS STEAK

Have two pounds of round steak cut one inch thick, melt two table-
spoons of fat in a frying pan, season steak with salt and pepper, dredge
with flour, brown quickly on both sides then put into a casserole. Brown a
scant half cupful of flour in fat left in frying pan, add three cups hot
water, pour over the meat. Cook for two hours in oven.

Mary S. Bourne

OVEN ROAST

Kinds—Porter House, Rib Roast, Surloin

Rub roast with flour and put in pan in which suet has been tried. After
crust has formed, add water and put cover on. Bake about 1 or 1½ hours.

POT ROAST

Wash meat, put in iron pot, pour boiling water over it and let simmer
for four hours.

MEAT LOAF

1 lb. chopped meat

1 cup bread crumbs

Pepper and salt

Mix well, put in pan and drop lumps of butter on top. Pour boiling
water over it and bake about 1 hour.

FRICASSEED CHICKEN

Cut chicken in small pieces, pour boiling water over it and cook until
tender; little salt. Toast bread and lay chicken on it and pour gravy over
it, which has been thickened with 2 eggs and flour. Add pepper and salt to
gravy.

Mrs. Filmore Griffing

TUNA FISH SUPREME

Melt 2 tablespoons butter, add 2 tablespoons flour and 1½ teaspoons salt. When blended, add 1½ cups milk and bring to boiling point, stirring. Remove from fire, add 2 tablespoons Mayonnaise and 1 cup of flaked tuna or other fish. Pour into ramekins or glass pie plate. Sprinkle with crumbs or crushed Post Toasties and brown in oven.

Mrs. S. St. John Cambell

ROAST CHICKEN

Prepare chicken with sliced salt pork. Fill chicken with dressing, pour boiling water over it and roast until tender. Baste chicken real often.

Dressing

Loaf of old bread soaked in cold water; 2 eggs, 1 onion, butter size of egg and some drippings; celery, pepper and salt, poultry seasoning.

Mrs. Filmore Griffing

CHICKEN WIGGLE

2 cups chicken cut in small pieces 2 cups cream sauce
1 cup peas

To make this sauce, melt 1 heaping tablespoonful butter; add one level tablespoon flour, salt and pepper. Stir well and add 1½ cups milk or cream. Stir until smooth and thick; add the chicken and peas and cook for 5 minutes. Serve in patties

Mrs. F. A. Myers

FISH APPETIZER

1 small can sardines
3 eggs

1 lemon
Pickles

Equal portions of mashed sardines, hard boiled egg yolks, seasoned with lemon juice. Pile on crackers, thin slices of toast or lettuce leaves and garnish with minced white of eggs and slices of pickles.

Mrs. F. A. Myers

VEGETABLES

CREAMED ONIONS

Slice onions fine and cover with cold water to which a little salt has been added. Boil 1 hour or until tender. Drain off water, add 1 cupful milk, 1 tablespoon butter, 1 tablespoon of flour, stirred to a cream also pepper and salt to taste. Let boil up once or twice and serve hot.

Lillian Loper

CANNED TOMATOES FRIED

1 pint canned tomatoes	$\frac{1}{2}$ teaspoonful sugar
2 tablespoons butter	1 cup flour
1 teaspoonful salt	1 teaspoonful baking powder
$\frac{1}{4}$ teaspoonful pepper	

Place the tomatoes in a bowl; add the butter, melted; salt, pepper and sugar and the flour, sifted with the baking powder. Drop spoonful the size of a large oyster some distance apart on a hot frying pan containing a small amount of melted fat and fry a deep brown.

Mrs. S. St. John Cambell

POTATO HASH WITH EGGS

5 medium-sized potatoes	$\frac{1}{4}$ teaspoon pepper
2 tablespoons butter	$\frac{1}{2}$ cup milk
1 small onion	3 hard boiled eggs
$1\frac{1}{2}$ teaspoon salt	

Pare and cut potatoes into small cubes; add the onion sliced. Barely cover with boiling water and cook until tender. Add butter, salt and pepper and simmer until the liquid is absorbed. Add the milk and pour into a hot deep dish into which the eggs have been thinly sliced.

Mrs. S. St. John Cambell

BAKED EGG PLANT

Boil $\frac{1}{2}$ hour in salted water. Remove skin and drain; 1 large onion chopped fine and browned in 1 tablespoonful butter; chop 1 large fresh tomato (or add the equal of canned tomato) and a few sprigs of parsley; 2 cups of bread, diced and browned in little butter (crackers will do). Mix all together, adding salt, pepper and celery salt to taste. Bake in dish until nicely browned.

Mrs. Moses B. Griffing

CORN CUSTARD

1 can corn	$2\frac{1}{2}$ tablespoons butter
2 tablespoons flour	1 cup milk
1 tablespoon salt	2 eggs

Make a white sauce of flour, salt, butter and milk. Add corn. Beat eggs and add to mixture. Turn into a buttered baking dish, place in pan of hot water. Bake in moderate oven till firm. Serve hot as a vegetable.

Mrs. Thomas T. Young

POTATO CROQUETTES

Mash boiled potatoes, add 1 beaten egg, piece of butter and pepper and salt to season. Mold into small cakes and fry a light brown.

Lillian Loper

FRIED CORN

Cut the corn from the cob. Fry in a little butter, stir very often. When nicely browned, add salt, pepper and a little rich cream. Do not set near the stove after the cream is added as it is apt to turn.

Lillian Loper

PICKLES AND PRESERVES

BEET RELISH

- | | |
|----------------------------------|---------------------------------|
| 1 qt. cooked beets (chopped) | 1 scant cup grated horse radish |
| 1 qt. uncooked cabbage (chopped) | 1 teaspoonful salt |
| 2 scant cups brown sugar | ½ teaspoonful black pepper |
- Cover all with cold vinegar and seal.

Mrs. Harold Kilburn

BORDEAUX SAUCE

- | | |
|------------------------------|----------------------|
| 4 qts. cabbage, chopped fine | ½ oz. Tumeric powder |
| 3 red peppers | ½ cup salt |
| 6 green tomatoes | 2 qts. vinegar |
| 3 oz. mustard seed | 2 lbs. sugar |
| 1 oz. celery seed | |

Boil slowly ½ hour, (1 oz. equals 2 tablespoons.)

Mrs. Garfield Klipp

PEPPER HASH

- | | |
|-----------------|----------------|
| 1 dozen peppers | ½ dozen onions |
|-----------------|----------------|

Chop all fine and pour boiling water on. Let stand 10 minutes. Drain off. To one quart of vinegar add 1½ cups of sugar. Boil all 15 or 20 minutes. Put in cans. Makes 1 quart can.

Mrs. J. W. Parrish

PEPPER HASH

- | | |
|------------------|-------------------------|
| 12 green peppers | 12 red peppers |
| 12 onions | 1 large head of cabbage |

Grind all ingredients and cover with boiling water and let stand for 15 minutes. Drain well; add 2 quarts of vinegar (or 1 quart of vinegar and 1 quart of water); 2 cups sugar; 2 tablespoons celery seed, 4 tablespoons salt. Boil 1½ hour. This can be canned hot and kept indefinitely.

Mrs. F. A. Myers

CHILI SAUCE

- | | |
|------------------|--------------------------|
| 30 ripe tomatoes | 1 cup sugar |
| 3 onions | 1 tablespoonful cloves |
| 3 green peppers | 1 tablespoonful cinnamon |
| 1 quart vinegar | 1 tablespoonful nutmeg |
| Salt | |

Cook tomatoes about 10 minutes. Then add ½ of the spices and mix. Tie the other half in a cloth bag and cook in tomatoes. Add onions and peppers, chopped fine. Cook slowly about 2 hours, stirring at intervals. Very good.

Mrs. Thomas T. Young

PICKLED GRAPES

7 lbs. grapes
1 pint vinegar
4 lbs. sugar

2 tablespoons cinnamon
1 tablespoon cloves

Make syrup of sugar, vinegar and spice (put spice in tiny bags). Cook pulp and strain out seeds. Cook skins in a little water. Then boil all together till thick enough.

PEPPER HASH

12 green peppers
12 red peppers

12 small onions

Chop fine. Add 3 tablespoons salt and boil gently for 10 minutes. Drain and add 1 quart vinegar, 1 cup brown sugar. Let come to a boil and turn into jars.

Mrs. Moses Griffing

SLICED TOMATO SWEET PICKLE

1 peck green tomatoes
6 onions
1 quart vinegar

3 lbs. very light brown sugar
2 heaping tablespoons mixed whole spices

Slice tomatoes and onions, put in colander and salt and let drain over night. In morning, cook tomatoes in water with 1 cupful vinegar until tender. Then cook in syrup about ten minutes. Put in jars, pour syrup over and seal.

Mrs. Roy M. Griffing

AMBER MARMALADE

2 oranges
2 lemons
1 grape fruit

3 quarts water
5 lbs. sugar

Cut fruit in small slices. Let stand in the water over night. Boil until soft. Let stand another 24 hours; add sugar and cook until thick, about 2 to 3 hours. (9 or 10 jars or 1 dozen glasses).

Mrs. S. St. John Cambell

GREEN TOMATO PRESERVE

5 quarts green tomatoes
10 cupfuls sugar

5 lemons

Wash and slice tomatoes before measuring. Slice lemons very thin. Place tomatoes, lemon and sugar in a bowl, let stand overnight. In the morning cook slowly until the tomato is tender and the mixture thickened. The time required will be about 2 to 3 hours. This recipe will fill 5 pint jars.

Mrs. S. St. John Cambell

RIPE CUCUMBER PICKLE

1 qt. ripe cucumbers cut in about 1
inch pieces

1 medium size onion, 1 red pepper
cut fine.

1 cup sugar

$\frac{1}{2}$ scant teaspoonful tumeric

Let cucumber, onion and pepper stand in brine three hours. Drain and cook $\frac{1}{2}$ hour in vinegar—not enough to quite cover. Makes about 1 quart.

Mrs. Moses Griffing

PICKLED CAULIFLOWER

Prepare cauliflower and cook until tender enough to prick with a fork, then drain and put in mustard dressing and mix well; then seal in fruit jars air-tight.

MUSTARD DRESSING

½ of 5c pkg. tumeric

1 cupful sugar

1 cupful flour

6 tablespoons mustard

Add vinegar enough to make 2 quarts. This may be used for pickles.

Mrs. Filmore Griffing

DEVEILED CUCUMBERS

Pare, quarter and seed 2 cucumbers, then dice them. Boil in salted water 5 minutes, then drain. When cool add a cup of crumbs, a grated onion, salt, pepper, a beaten egg, a tablespoonful of butter, two slices of diced bacon, a teaspoon each of some good Worcester sauce and catsup and a little chopped parsley. Fill a buttered dish with the mixture and bake for 10 minutes or until a good brown.

Mrs. S. St. John Cambell

SALADS

CABBAGE SALAD

$\frac{3}{4}$ cup vinegar, fill cup with water Salt and pepper
6 or 7 tablespoons sugar

Boil for a few minutes. When cool pour over shredded cabbage.

A Friend

SPARKLING SALAD

$\frac{1}{2}$ pkg. Knox's Sparkling Gelatine	$\frac{1}{2}$ cup sugar
No. 1.	1 cup celery "cut fine"
1 cup cold water	$\frac{1}{2}$ cup English walnuts "cut fine"
$1\frac{1}{2}$ cups boiling water	3 apples "cut fine"
Juice of one lemon	

Soak gelatine in cold water for 5 minutes then add boiling water, lemon juice and sugar. Set aside to cool and when it begins to set add celery, apples and nuts. Pour into moulds and let harden. Serve on lettuce leaves with mayonnaise dressing. This will serve 10 or 12 people.

Mrs. Filmore Griffing

VEGETABLE SALAD

1 cup finely cut red cabbage	1 cup finely cut celery
1 cup cold boiled red beets	$\frac{1}{2}$ cup pimientos
1 cup cold boiled carrots	1 head lettuce
1 cup cold boiled potatoes	1 cup French dressing

Soak cabbage in cold water 1 hour, drain and add beets, carrots, potatoes and celery. Mix well together, season with salt and pepper and serve on lettuce leaves; on top put strips of pimento and serve with French dressing to which may be added one teaspoonful onion juice.

Lillian Mawrey

FRENCH DRESSING

One-half teaspoon salt, the same of pepper mixed with one tablespoon of vinegar or lemon juice, add three tablespoons oil, beat together briskly, and pour over the salad before putting on the different plates; toss and turn the salad until it is well mixed.

Lillian Mawrey

SALAD DRESSING

$\frac{1}{2}$ tablespoonful salt	2 eggs
1 tablespoonful sugar	$\frac{1}{2}$ cup vinegar and water
1 tablespoonful mustard	$\frac{1}{2}$ cup whipped cream

Mix together salt, mustard and sugar. Beat eggs thoroughly and mix with dry ingredients then add vinegar and water. Put in double boiler and cook till thick. When cold add whipped cream.

Mrs. F. A. Myers

SALAD DRESSING

$\frac{1}{2}$ cup vinegar
 1 egg
 1 tablespoon flour
 1 tablespoon sugar
 $\frac{1}{2}$ tablespoon mustard
 1 tablespoon butter
 1 teaspoon salt
 Thin with cream or milk

Mrs. Thomas T. Young.

SALAD DRESSING

2 eggs
 1 tablespoon sugar
 Scant half teaspoonful mustard
 Little butter and salt
 $\frac{1}{2}$ cup vinegar

Boil until thick. Thin with milk as you use it.

A Friend

DRESSING FOR FRUIT SALAD

Put in double boiler 1-3 cup butter, 1-3 cup vinegar, $\frac{1}{2}$ cup sugar. When this has melted, add $\frac{1}{2}$ teaspoon salt, 2 tablespoons flour, $\frac{1}{2}$ cup water, 2 eggs, well beaten. Before serving add pint of whipped cream.

Eleanor Griffing

GOOD SALAD DRESSING

Beat 2 eggs; add 1 can of condensed milk; beat, add half cup melted butter, a little salt, 1 teaspoon mustard; beat in slowly 1 cup of vinegar, a little celery salt; put mustard in cup of vinegar.

Mrs. W. S. Flagg

SALAD DRESSING

2 eggs
 1 tablespoon flour
 $\frac{1}{4}$ tablespoon mustard
 Pinch of salt and pepper
 Large lump of butter
 1 cup of vinegar and water

Mix ingredients and boil until thick, stirring constantly. Thin with milk or cream when ready to use it.

Mrs. Thomas T. Young

"MARSH MALLOW SALAD"

Cut into small pieces 1 box of marshmallows, 1 can pineapple and 4 bananas. Put in a granite pan $\frac{1}{2}$ cup each of vinegar and sugar and 3 crackers rolled to a dust and let cook until thick. Whip $\frac{1}{2}$ cup cream and add to the dressing when cool. Pour over fruits, etc. Mix thoroughly and set aside for a few hours before serving.

Mrs. J. W. Parrish

SOUR CREAM SALAD DRESSING

1 cupful sour cream
 $\frac{3}{4}$ cupful vinegar
 $\frac{1}{2}$ teaspoonful mustard
 2 eggs
 1 tablespoonful sugar
 $\frac{1}{2}$ teaspoonful salt
 $\frac{1}{2}$ teaspoonful pepper
 1 tablespoon flour

Put cream in double boiler, mix mustard, sugar, salt, pepper and flour, together and add the beaten eggs; add this to the scalded cream and when it begins to thicken, add vinegar a little at a time, cook until the consistency of thick cream.

Lillian Mawrey

RUSSIAN DRESSING

Take 1 cup Mayonaise; add 2 teaspoons chili sauce, 1 can pimentoes, chopped fine and if desired a dash of grated cheese.

ICE CREAM AND CANDY

PINEAPPLE ICE CREAM

- | | |
|-----------------------------|-----------------------------|
| 2 quarts and 1 pint milk | 6 eggs, well beaten |
| 1½ cups sugar | 1 tablespoonful corn starch |
| ¾ pint jar grated pineapple | |

Put milk and sugar on stove to boil. Beat eggs and add corn starch mixed with little milk. Pour slowly into boiling milk and stir. Cook five minutes. Strain through a fine strainer. When cool, add pineapple, 1 cup of cream added just before freezing will greatly improve this.

Mrs. Clifford Cartwright

VANILLA ICE CREAM

- | | |
|-----------------|--------------------------|
| 1 pint milk | 1 teaspoonful flour |
| 1 pint cream | 1-3 teaspoonful salt |
| 3 eggs | 2 tablespoonfuls vanilla |
| 1 big cup sugar | |

Beat eggs until light, add sugar and salt, mix flour in a little cold milk, add to eggs and sugar. Put the milk into double boiler, heat to boiling point and add to mixture. Cook for twenty minutes in double boiler. Strain, cool add cream and flavoring and freeze.

Mary S. Bourne

ELSIE'S FUDGE

- | | |
|-----------------------------|-----------------------------|
| 3 cups granulated sugar | 6 level teaspoonfuls butter |
| 1 1-3 cups milk or cream | 1 teaspoonful vanilla |
| 3 squares Baker's chocolate | |

Bring the milk and sugar to a boiling point and boil a few minutes then add the butter and chocolate melted together. Boil, until when tested in cold water it forms a soft ball. Remove from fire and put aside to cool. When you can bear the palm of the hand on the bottom of the pan start to beat the mixture and continue until time to pour in well greased pan. Add flavoring when cool.

Mrs. Thomas T. Young

PEANUT BUTTER FUDGE

- | | |
|-----------------------------|------------|
| 2 cups granulated sugar | ½ cup milk |
| 2 tablespoons peanut butter | Vanilla |

Boil until it forms a soft ball, when dropped into cold water, add vanilla, beat until creamy, pour onto a buttered tin and when nearly cold, cut in small squares.

PEANUT BUTTER FUDGE

- | | |
|--------------|------------|
| 2 cups sugar | ½ cup milk |
|--------------|------------|

Boil five minutes without stirring. Add 1 tablespoonful peanut butter and cook 1 minute longer. Take from stove and beat with egg beater until creamy. Then add 1 small cup chopped nuts. Put in buttered pan and cut in squares when cool.

"Metro Movie"

PULLED MOLASSES CANDY

1 cup molasses
2 cups brown sugar
1 cup water

3 tablespoons vinegar
3 tablespoons butter

Put molasses, sugar, water and vinegar into sauce pan and stir, boil until very brittle, when dropped into cold water, add butter and pour on buttered platter. When cool enough to handle, butter hands and pull until light brown.

Lillian Mawrey

NUT FUDGE

2 cups sugar
1 tablespoon cocoa, mixed in dry
sugar

2 squares chocolate
Butter size of walnut
 $\frac{3}{4}$ cup sweet milk

Boil until it forms soft ball when dropped in cold water. Then take from stove and beat until creamy. Add 1 cupful chopped nuts and 1 teaspoonful vanilla. Pour in buttered pan and cut in squares when it has set.

Mrs. Thomas T. Young

PENUCHE

2 tablespoons melted butter
2 cups brown sugar

1-3 cup cream or rich milk

Boil 4 minutes. Take from fire; add $\frac{3}{4}$ cup of chopped nuts. Stir until creamy. Makes 1 lb.

Lillian Loper

SEA FOAM

3 cups dark brown sugar; 1 cup cold water. Boil until very hard; then remove from fire and stir in slowly the beaten white of one egg. Add 1 cup of chopped nuts or $\frac{1}{2}$ cup cocoanut. Drop on buttered platter with buttered spoon.

Lillian Loper

BUTTER SCOTCH

2 cups sugar
2 tablespoons butter

2 tablespoons water

Boil without stirring until brittle, when tested in cold water, pour out on butter plates to cool.

Lillian Mawrey

MISCELLANEOUS

CHEESE DREAMS

1 snappy cheese

1 egg

Beat together until smooth. Add a little salt, pepper, mustard and vinegar; spread on slices of bread and put a slice of bacon on each. Put in oven to brown.

Mrs. J. W. Parrish

CHEESE DREAMS

Cut bread as for sandwiches, trim, lay a slice of cheese, $\frac{1}{4}$ inch thick between two pieces. Fry in pan until cheese is melted and bread is brown on both sides.

Mrs. Thomas T. Young

BANANA FRITTERS

1 egg

2 tablespoons milk

2 tablespoons sugar

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

$\frac{1}{2}$ teaspoon baking powder

Dip pieces of banana about $1\frac{1}{2}$ inches long, in batter and fry in deep fat. Sprinkle with confectioner's sugar.

Eleanor Griffing

SALMON OMELET

$\frac{1}{2}$ can salmon

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

4 eggs

Salt and pepper to taste

Pick the salmon into tiny flakes with silver fork, rejecting all skin and bones. Beat eggs well, add seasoning, the milk and lastly the prepared fish. Fry as for an ordinary omelet, in well-buttered pan. Serve very hot and garnish with a border of peas.

Mrs. Moses B. Griffing

FRIED CHEESE BALLS

1 cup American cheese, rubbed through the grater; $1\frac{1}{2}$ teaspoons flour, 2 egg whites, salt, pepper to taste. Beat the egg whites. Add flour, cheese and seasonings, shape into balls, roll in fine cracker crumbs and fry in deep fat.

LAUREATE MINT PUNCH

Put into bowl 2 cups granulated sugar; juice of 12 lemons and thin peeled slices of 6 lemons. Set aside to chill. When ready to serve, add 4 cups finely pounded ice, 1 dozen sprays of mint, 6 bottles gingerale.

Mrs. Moses Griffing

PANCAKE SYRUP

2 cups sugar (granulated)

1 cup boiling water

$\frac{1}{2}$ can blue labeled Karo

Dissolve sugar with boiling water, then add karo and bottle. Very good.

Mrs. Willard Griffing

LEMON JELLY FILLING

Juice and grated rind of 2 lemons; 1 cup sugar; 1 teaspoonful butter; 1 tablespoon flour. Put juice, grated rind and sugar and butter on to cook, add flour mixed with a little cold water. Boil until thick. Cool and place between cake layers.

POP-OVERS

1 egg white	1 cupful flour
1 egg yolk	Pinch of salt
1 cupful sweet milk	

Beat white and yolk of egg separately. Add to other materials. Bake in muffin tins 20 minutes.

Lillian Loper

OPERA ICING

1½ cup of Brown sugar	¾ cup of thin cream
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Boil together until it spins a fine thread when tried.

Mrs. Willard Griffing

SCOTCH BUTTER CAKES

1 quart flour	2 teaspoonfuls baking powder
1 teaspoonful salt	

Sift together and rub in 3 tablespoons butter. Mix soft with milk, roll ¼ inch thick and fry in butter on moderate hot griddle.

Eleanor Griffing

BOILED FROSTING

1 cup sugar	2 egg whites
1-3 cup water	Flavoring
¼ teaspoonful cream of tartar	

Boil sugar, water and cream of tartar together until it spins a thread. Remove at once from fire and pour slowly, beating all the while, into the 2 egg whites beaten stiff. When cool add flavoring.

Mrs. Thomas T. Young.

CHEESE PIE

Cut stale bread into 1-3 inch slices and then cut the slices in halves. In a buttered shallow baking dish, alternate layers of bread with layers of soft, mild cheese, cut in 1-8 inch slices and sprinkled with salt and red pepper. Beat 2 eggs slightly and add a cup of milk. Pour over the bread and bake until the cheese is soft, the time required being between 20 and 30 minutes.

Mrs. S. St. John Cambell

YORKSHIRE DELIGHT

Place good plump sausages or slices of sausage meat in a large dripping pan and pour over them a batter made of 2 cups flour, a teaspoonful salt, 3 eggs and 2 cups milk. Bake in hot oven 30 minutes.

Mrs. S. St. John Cambell

RAISIN SOUFFLE

1½ cups hot milk	½ teaspoonful vanilla
1 tablespoon corn starch	White of 1 egg
Yolk of 1 egg	¼ cup corn syrup
1-3 cup raisins	

Beat the egg-yolk slightly and mix in syrup and dry ingredients. Add hot milk slowly, stirring constantly. Add raisins and pour into a double boiler. Cook until the mixture floats a spoon; remove, add vanilla and fold in the egg-white beaten stiff. Pour into a buttered pudding dish or ramekin. Set in a pan of water and bake 15 minutes in a slow oven. Stewed fruit, prunes, peaches, etc., can be used and the juice instead of syrup.

Mrs. S. St. John Cambell

CHEESE SOUFLE

2 tablespoons butter	½ teaspoon of cayenne
3 tablespoons flour	¼ cup grated cheese
½ cup scalded milk	3 egg yolks
½ teaspoon salt	3 egg whites

Make sauce of butter, flour and milk. Then add cheese; remove from fire; add yolks beaten light; cool mixture, cut and fold in stiffly beaten whites. Pour into buttered baking dish. Bake 20 minutes in a slow oven. Serve at once.

Eleanor Griffing

LEMON FILLING FOR CAKE, JELLY ROLLS, ETC.

1 lb. sugar	Yolks of 4 eggs
¼ lb. butter	Juice of 6 lemons

Place all in double boiler, stirring all of the time and one way only. Cook until of consistency of honey. This will keep by putting away in glass jar.

WAFFLES

1¾ cups flour	¾ cup milk
1 teaspoon sugar	¼ cup cream
1 teaspoon salt	1 egg
3 teaspoons baking powder	

Mrs. S. St. John Cambell

OMELET

Whites of 5 eggs beaten stiff; beat yolks and add ½ cup of milk; 1 heaping tablespoonful flour; scant ½ teaspoonful baking powder, then add another ½ cup milk. Put a pinch of salt in the whites and stir all together. Bake in pudding dish about 20 minutes or until set.

Mrs. F. A. Myers

JOHNNY CAKE

½ cup sugar	2 cups white corn meal
1 tablespoonful melted butter	1 cup flour
1 egg	1½ teaspoons baking powder
2 cups of milk	

Mrs. Thomas T. Young.

CORN FRITTERS

1 cup corn cut from ear or canned; 1 egg yolk added to corn and beaten. 1½ tablespoon flour, butter, the size of walnut; salt and pepper. Beat egg white until foamy; add to batter. Drop from spoon and fry

Mrs. Roy Griffing

WHITE SAUCE—THIN FOR SOUPS

2 tablespoons butter ¼ tablespoon salt
1 tablespoon flour 1 cup milk

Melt butter; add flour, salt and milk gradually. Put over fire and cook until thickened, stirring constantly.

WHITE SAUCE—MEDIUM FOR VEGETABLES

2 tablespoonfuls butter ¼ teaspoon salt
1 tablespoon flour 1 cup milk

WHITE SAUCE—THICK FOR CROQUETTES

2 tablespoons butter ¼ teaspoon salt
4 tablespoons ~~butter~~ *flour* 1 cup of milk

CORN FRITTERS

2 eggs (whites and yolks beaten separately) 1 teaspoonful salt
1 cup of canned corn ½ teaspoonful paprika
1 cup flour 1½ teaspoon baking powder

Beat the yolks of the eggs thoroughly, then add the other ingredients in order, folding in the stiffly beaten whites of the eggs last of all. Drop from tip of tablespoon into hot deep fat and fry like crullers. When well browned on both sides, drain on soft unglazed paper. Serve warm with maple syrup.

Mrs. Thomas T. Young

A LIST OF EQUIVALENTS—An Aid in Cooking

½ cup butter—¼ lb.	10 eggs—1 pound.
2 level tablespoons butter—1 ounce.	1 cup—½ pint
4 level tablespoons flour—1 ounce.	4 cups—1 quart
16 level tablespoons liquid—1 cup.	4 tablespoons—1 wine glass
4 saltspoons—1 teaspoon	4 wine glasses—1 cup.
4 teaspoons—1 tablespoon	60 drops—1 teaspoon.
12 teaspoons (dry)—1 pound <i>cup</i>	1 pint of water—1 lb.
4 cups sifted flour—1 pound	½ spoonful is measured lengthwise
1 cup granulated sugar—½ pound	of the spoon.

Mrs. Moses Griffing

VEGETABLES—LENGTH OF TIME TO COOK

BEANS—String—1½ hours. Shell Limas—1 hour.
CABBAGE—1 to 2 hours in plenty of water. Salt while boiling.
CORN, Green—20 to 30 minutes.

- ASPARAGUS—20 minutes in as little water as possible
 BEETS—From 1 to 2 hours; then put in cold water and slip skin off.
 Do not cut tops off close to beets.
 PEAS—20 to 30 minutes, in as little water as possible.
 PARSNIPS—20 to 30 minutes, boiling.
 SPINACH—20 minutes, in very little water.
 TURNIPS—Peel and boil about 1 hour.
 ONIONS—Boil from 1 to 2 hours, changing water.
 POTATOES—Boil about $\frac{1}{2}$ hour, medium sized potatoes. Potatoes
 Baked—1 hour in very hot oven.
 Vegetables cook tender quicker if salt is not put in until nearly done.
 Mrs. Moses Griffing

PRACTICAL SCHEDULE

Today I have worked out a schedule that will be helpful to those who are planning to serve a number of folks.

Five quarter pecks, or one and one-half gallons of water, with one and a quarter pounds of sugar, one pint of cream and one pint of milk mixed for the coffee will serve fifty persons.

Two and a half gallons of soup will serve fifty persons.

Five quarter pecks, or one and one-quarter pecks, of potatoes will serve fifty persons.

Three quarts of gravy will serve fifty persons.

Three pints of French dressing will serve fifty persons.

Two quarts of mayonnaise dressing will serve fifty persons.

Three dozen lemons, two and a half pounds of sugar, three gallons of water, three quarts of crushed ice will make lemonade for fifty persons.

Three quarts of whipped cream will serve fifty persons. Measure cream before whipping.

Order ice cream cut eight blocks to the quart.

Layer cakes cut to serve sixteen persons.

Three four-pound chickens will make chicken salad for fifty.

Two five-pound chickens for chicken croquettes.

One five-pound chicken for chicken loaf.

One and one-quarter pounds of butter, cutting forty chips to the pound.

Fifty rolls or two large loaves of bread.

One can of peas serves six.

One can of No. 3 tomatoes serves eight portions.

One can of string beans or lima beans serves five.

One pound of dried lima beans or peas serves fifteen persons.

One pound of dried navy or marrow fat beans, when baked, will serve fifteen persons. Three pounds of fat salt pork are required with the baked beans.

A solid good-sized head of lettuce will serve eight persons.

Small stalks of celery will serve four; large stalks, five and six.

One fresh tomato, medium-sized, will serve two.

Four large or five medium-sized apples are required for a large apple pie. Use small-sized apples for apple dumplings.

Amount of Meat Required

Four shoulders of lamb, boned and rolled, weighing three and three-quarters to four pounds each (this weight before boning and rolling) will serve fifty persons.

Twelve to fifteen pounds of rump of beef will serve fifty persons.

Seventeen pounds of standing ribs of beef, prime cut, will serve fifty persons.

Twelve pounds loins of pork will serve fifty persons for chops.

Twenty-eight and one-half pounds shoulders of fresh pork or fresh hams will serve fifty persons.

One fifteen-pound skin-back ham will serve fifty, serving hot, while thirteen-pound ham will be sufficient for cold cuts.

Twenty pounds of corned beef will be needed for fifty persons.

Twelve pounds of lean beef for stewing or brown beef a la mode and braised beef.

Ten pounds of hamburg or chopped meat for fifty persons.

One-quarter pound of tea will serve

fifty persons.

Ten cans of tomato puree, ten cans of water, five cans of milk will make sufficient tomato soup for fifty persons.

Open the cans of tomato puree, then fill the cans with water. Now add:

Five tall cans of milk,

One and one-quarter cups of flour,

Blend well and bring to boiling point, whipping hard all the while with either a wire whip or large wire spoon. Cook for five minutes, and, before serving, add:

One half cup of finely chopped parsley.

One quart of olives and one quart of pickles are usually provided for fifty.

Three pounds of cabbage (two medium-size hard heads) for slaw.

Twenty pounds of steak cut one and one-quarter inches thick, and then cut into individual steaks will serve fifty persons.

Ten cucumbers sliced thin will serve fifty persons.

SETTING COLORS IN COTTON AND LINEN

No. 1. Pink or Red—Vinegar and salt— $\frac{1}{2}$ cup to gallon.

No. 2. Dark Color—Alum—1 tablespoonful to 1 gallon water.

No. 3. Green—Sugar of lead—1 tablespoon to gallon of water. "Poison."

No. 4. Violet or Purple—Spirits Turps. Dilute 4 to 6 times.

No. 5. Almost any Color—Epson Salt—1 tablespoonful to gallon of water.

Mix agents in proper portions; keep garment covered in solution, several hours or over night.

If turps it may be boiled in solution.

If salt water is used, material can be in hot and left to cool.

Wash and dry thoroughly before washing.

If material is one color can be left in folds. If in figures or strips, open out.

To Restore Color in Colored Garments

Blue. Soak after washing, add to water $\frac{1}{2}$ cup vinegar. Use a weak dye solution of crepe paper, of which

proper color has been soaked.

Tea and coffee carefully strained may be used for tan shades.