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2/20/24

This cook book was compiled by the Orono W. C. T. U. It has been our desire to make it a neighborhood cook book and a big effort has been made to secure favorite and tried receipts from all. Especial effort has been made to represent all who have been associated with the work of the Union.

The signature following the receipts does not indicate that the same is original with the contributor but heartily recommended and endorsed.

Estella P. Mather,
Editor in chief.

JUNE, 1924

W. C. T. U.

We're called today to the colors,
Of our land and its morals true.
We are fighting in a conflict,
Led by W. C. T. U.

We'll try for each day to labor,
More than we have labored before,
To keep in this land of blessings
The hope of the rich and poor.

We rally around the standard,
Of mothers who go on before,
The little "white ribbon" bearers
Who urge us on as of yore.

Oh God! who gave us such leaders,
With courage and faith to endure,
Grant them in this hour of crisis
The true reward of the pure.

Rev. A. J. Bishop

Pastor of M. E. Church of Platville, Ill.

This was contributed by Mrs. A. J. Bishop
(Maude Draper).

BREADS

EDITED BY MRS. RUBY WYATT.

NUT BREAD

1 cup sugar, 1 egg, 1 cup nut meats, 3 cups flour and bran, 3 teaspoons baking powder, 1 teaspoon salt.

Miss Violet Redpath.

GRAHAM NUT BREAD FOR SANDWICHES

Stir 1 teaspoon soda into half cup of molasses, add 2 cups of sweet or sour milk, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 cup white flour, 2 cups graham flour and 1 cup walnut meats. Mix well and pour into a long narrow greased pan. Bake in moderate oven for 1 hour.

Mrs. Fannie Snoke Mahaffy

DELICIOUS NUT BREAD

1 cup flour, 1 cup of graham flour, 1 cup of sweet milk, $\frac{1}{2}$ cup of brown sugar, syrup or maple syrup, 1 cup nut meats, 2 teaspoons of baking powder, 1 teaspoon of salt. Mix and bake in moderate oven 45 to 60 minutes.

Mrs. Madge Klotter

STEAMED BROWN BREAD

1 cup molasses, 1 cup sour milk, scant teaspoon salt, 1 teaspoon soda, stir in enough graham flour to make quite stiff. Steam 2 or 3 hours.

Mrs. Mary Parker

SOUTHERN SPOON BREAD

3 tablespoons melted lard, 2 cupfuls cornmeal, 1 quart milk, 1 teaspoon of salt, 3 eggs. Heat milk to boiling point, then stir in meal and salt, add lard and cook five minutes. Cool mixture, add yolks of eggs, beat well, then beat whites of eggs to stiff froth and fold in. Pour batter into two quart pan and bake in moderate oven 40 minutes. Serve while hot using a spoon with which to serve it.

Miss Vinnie Stafford

EXCELLENT GRAHAM BREAD

2 cups graham flour, 4 tablespoons melted fat, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder, $1\frac{1}{2}$ cups sour milk, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking soda. Sift flour with baking powder, salt, sugar and soda. Then add melted fat and milk. Mix and turn into greased and floured tin and bake in moderate oven fifty minutes.

Miss Vinnie Stafford

GERMAN COFFEE CAKE

Cream $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sugar and add 2 eggs, 1 cup milk, 1 cup water, 1 yeast cake soaked in $\frac{1}{2}$ cup warm water, 5 cups of flour, salt to taste. Beat all together and let raise over night. In morning beat down. Then turn into pans to use. Add raisins if so desired. Cover with melted butter and sugar and bake 20 minutes. Very good.

Mrs. Alfred Halstrom

COFFEE CAKE

Take 2 cups light bread sponge, add 1-3 cup sugar and 1-3 cup lard, 1 egg. Beat this well and let raise until real light. Then add enough flour to make a good dough not too stiff but thicker than cake dough. Put into pans—not too thick. Let raise again and when light spread with thick cream and sprinkle with sugar and cinnamon mixed. Bake slowly until done. If desired spread with cream over top when baked which forms sort of a frosting.

Mrs. Lavina Sherf

ROLLS

4 potatoes mashed, 3 pints potato water, 1 scant pint water, 1 tablespoon sugar, 1 tablespoon salt, 1 yeast cake. This is the sponge. Add 3 teaspoons lard and $\frac{1}{2}$ cup milk and $\frac{1}{2}$ cup water to make as much liquid as you want add flour and finish as usual.

Mrs. Liggett

BAKING POWDER BISCUITS

2 cups flour, 1 teaspoon salt, 4 teaspoons baking powder, 4 tablespoons shortening, $\frac{3}{4}$ to 1 cup sweet milk or milk and water. Double this amount for more people. Use level teaspoon and tablespoon. Bake 12 minutes in hot oven.

Mrs. Myrtle McCulley

BROWN BREAD

1 cup corn meal, 1 cup graham flour, 2 cups white flour, 1 cup sweet milk, 1 cup buttermilk, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 2 teaspoons soda (level). Steam $2\frac{1}{2}$ to 3 hours or finish in oven.

Mrs. Nellie Patton

BAKING POWDER BISCUITS

2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, sift three times. Butter and lard to the amount of size of egg. Mix soft with milk. Roll out. Bake in quick oven.

Mrs. Josephine E. Sizer

BOSTON BROWN BREAD

1 cup graham flour, 1 cup corn meal, 1 cup white flour, 1 teaspoon salt, $\frac{3}{4}$ cup molasses, 1 1-3 cups sour milk, 1 teaspoon soda. Beat thoroughly and put into greased mould 2-3 full. Steam 3 hours.

Mrs. Ruby Wyatt.

CORN BREAD

Two cups Indian, one cup wheat
One cup sour milk, one cup sweet
One good egg that you will beat
Half cup molasses, too
Half cup sugar add thereto,
With one cup butter, new,
Salt and soda each a spoon
Mix up quickly and bake it soon
Then you will have cornbread complete
But of all bread that you meet
It will make your boy's eyes shine
If he is like that boy of mine.

Mrs. Dama Carr

RUSKS

1 pint milk (warm), 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, about 2 cups bread sponge or $\frac{1}{2}$ cup yeast. In the morning mix the above with enough flour to make a batter—let raise then mix like bread adding salt with the flour. Let raise again. Make into rolls. When light enough to bake brush the tops with sweetened cream and bake.

Mrs. Esther Stubbs

HOT CROSS BUNS

1 cake compressed yeast, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 pint milk, 3 eggs. Scald milk, pour over sugar, butter and salt. When cool mix thin batter. Beat until it bubbles. Let rise then make into dough with 1 cup seeded raisins or currants. Let rise and make into rolls. Place them in pan to rise, when light bake.

Mrs. Leona White

COLD WATER BISCUITS

On baking day after your bread is ready to put into the tins reserve a part of the dough, set it away in a cool place until four o'clock in the afternoon then prepare as follows: To each cup of dough add 1 cup cold water, $\frac{1}{2}$ cup sugar, 2 tablespoons lard mixed thoroughly

hard with flour. About 9 o'clock in the evening shape into biscuits and lay in tins so they will not touch each other. Leave stand over night. Bake the following morning for breakfast.

Mrs. Thomas Dixon

LIGHT ROLLS

To one quart of light bread sponge, add 1 pint of sweet milk heated just enough to not scald sponge, $\frac{1}{2}$ cup of butter and lard mixed, 1 heaping tablespoon of salt and two of sugar, mix stiff set to rise where it will not chill. Knead down when light, and when raised the second time form into rolls 3 inches long. Place side by side close enough to keep their oblong shape. Bake when light in a moderate oven until a rich brown.

Mrs. Alice Barrett

WHITE BREAD

This is the recipe which won first prize with a score of 96 points at the Minnesota State Fair. 1 cake compressed yeast, 1 pint water (be sure just to have chill taken off water), flour enough to make batter of pancake consistency. Let rise over night. In morning add the following: $2\frac{1}{2}$ tablespoons sugar, $1\frac{1}{4}$ tablespoon salt, lard size of half an egg, be sure to let this cook before adding to sponge, beat sponge well before adding, $3\frac{1}{4}$ pounds sifted flour. Mix in bread mixer five minutes, or by hand about 15 minutes. Grease bread all over well and set in warm place to rise to double its bulk. Knead well, working out all the air, grease again and when it has doubled in bulk again shape in loaves and working the air out well again. When the loaves have doubled in bulk bake in a medium oven for 45 minutes if in single pans and 1 hour if in double. When the oven is the proper temperature the loaves should brown a delicate brown in the first 15 minutes, after which reduce the heat, using very gentle fire the balance of the baking time. Grease loaves with butter when taken from oven and do not cover till thoroughly cool.

Don't's. Don't have water too warm, rather use cold water than have it more than barely warm. Don't try to hurry the bread by setting on the warming oven, rather set it in a pan of warm water with a pan of hot water on top of the vessel containing the bread. In summer I set it out in the sun to rise. Don't guess at the measures, use an accurate quart measure and weigh the flour. Don't think the sponge too stiff, put the flour all into the wetting at one time and no more will be needed on the moulding board.

Until you have learned just how the loaves look when double in size estimate the depth of your pans and determine just how high

on the pans the loaf should come when doubled in bulk, when you make the loaves out. (This point caused me a lot of trouble before I learned to do it that way. It is an important point too as bread is spoiled if baked before light enough and the grain is too loose if baked when too light.) The above recipe makes 4 loaves of about 1½ pounds or 3 good loaves and a dozen big biscuits.

I won the prize with Occident flour as that makes the whitest bread, but I think the unbleached flours make the best tasting bread the more cream in color. This recipe is for young housekeepers, who have not learned the proportions. By careful measures and not using hot water good results are sure to follow.

Mrs. Ruby Wilkins

CORN BREAD

1 cup sugar, 1 cup butter, 1 teaspoon salt, 4 eggs, 2 cups corn meal, 1½ cups flour, 3 cups sweet milk, 4 heaping teaspoons baking powder.

Mrs. George Turnham

COFFEE CAKE

To the sponge for 1 loaf bread (about 1½ cups) add 1 beaten egg, 3 tablespoons melted butter, 3 tablespoons sugar and ½ cup raisins if desired; then flour enough to make a softer dough than for bread. Knead. Let rise till light and press into a greased pan (it is not necessary to knead it like bread). Grease the top with melted butter then sprinkle with sugar and cinnamon. Let rise till very light and bake like bread.

Mrs. Merle Personett (Merle Centerwall)

NUT BREAD

¼ cup of sugar, 1 egg, ½ cup walnuts, ½ cup milk, ½ cup water, ½ teaspoon salt, 2½ cups of flour, 2 teaspoons of baking powder, mix flour, baking powder, sugar, salt, together. Beat egg, then add water, milk and walnuts. Bake in loaf for 40 minutes.

Mrs. Arnold Nelson (Josie Durant)

ROLLS

1 quart bread sponge, ½ cup sugar, ½ cup lard. Mix same as bread, let raise twice and make into any desired shape.

Mrs. Lillian Grave

NUT BREAD

Pour $1\frac{1}{2}$ cups boiling water over $1\frac{1}{2}$ cups rolled oats. Add 1 tablespoon lard, pinch of salt, 1 cup sugar, 1 cup chopped walnuts, 2 cups bread sponge, add flour to make stiff dough. Let raise twice before putting into loaves.

Mrs. Lillian Grave

ORANGE BREAD

Rind of 2 oranges cut fine or ground, boil 15 minutes in water. Drain and repeat. Mix 1 egg, 1 cup sugar, 1 cup milk, 1 teaspoon salt, 3 cups flour, 4 teaspoons baking powder. Add orange rind and bake 50 minutes.

Miss Helen May

RYE BREAD

2 quarts whole milk warm, $\frac{3}{4}$ cup Karo syrup, $\frac{3}{4}$ cups sugar, 1 tablespoon salt, compressed yeast cake or yeast set the night before. Take 2 sifters rye flour in pan, stir in the warm milk then add the rest of the above ingredients and knead real stiff with white flour. Let raise and put in loaves. Do not let it raise very long the next time, 10 minutes or so and bake.

Mrs. Charles Anderson

GRAHAM FRUIT BREAD

1 quart sour milk (buttermilk preferred), 1 cup brown sugar, 4 tablespoons sorghum molasses, 1 teaspoon salt, 2 rounded teaspoons soda, 4 cups Nelson's Graham flour, 3 cups white flour, 1 cup corn meal, 2 large cups raisins. Bake 1 good hour. Makes 4 loaves. Citron may be added and dates may be used in place of raisins.

Mrs. W. M. Newhall

ADDITIONAL RECIPES

BREAKFAST AND TEA DISHES

EDITED BY MRS. PRUDENCE REYNOLDS

MUFFINS

2 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar sifted together. Add 1 beaten egg, 1 cup milk, 2 tablespoons melted butter. Bake 25 minutes. Makes 1 dozen large muffins.

Mrs. Zora Holland

MUFFINS

2 cups flour, 3 teaspoons baking powder, 1 tablespoon sugar, 1 teaspoon salt, 1 cup milk, 2 eggs, 1 tablespoon shortening. Sift together dry ingredients, add milk, well beaten egg and melted shortening. Mix well. Bake 20 to 25 minutes.

Mrs. Maggie Roberts

BLUEBERRY MUFFINS

2 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon sugar, $\frac{3}{4}$ cup milk, 2 eggs, 1 tablespoon shortening, 1 cup berries. Sift together flour, baking powder, salt and sugar; add milk, slowly well beaten eggs and melted shortening. Mix well and add berries, which have been carefully picked over and floured. Grease muffin tins; drop one spoonful into each. Bake about 30 minutes in moderate oven. For fruit I used 1 cup canned blueberries after I had drained juice off. I did not flour them.

Mrs. Neal Dybdahl

BRAN MUFFINS

$\frac{1}{4}$ cup sugar, shortening size of egg, 1 egg, 1 cup sour milk (or sweet milk), 1 cup Kelloggs Bran, $1\frac{1}{4}$ cups flour, 1 level teaspoon soda (or if sweet milk is used 2 teaspoons baking powder), pinch of salt. Makes 12 muffins.

Mrs. Mary Benson

JOHNNY CAKE

6 tablespoons sugar, 1 egg (or 2 when cheap), 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, 2 cups milk, $1\frac{1}{2}$ cups corn meal, 2 cups flour, 4 teaspoons baking powder.

Mrs. Lydia Thurber

CORN GEMS

2 cups corn meal, 2 cups flour, 2 cups sweet milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, 3 teaspoons baking powder. Stir for five minutes and bake in gem pans.

Mrs. Myrtle McCulley

ENGLISH TEA CAKES

First make a flaky pie crust and line gem pans or cup cake tins with the crust. Cake: Beat 1 egg in cup, put in cup 5 tablespoons melted butter. Fill cup with milk, pour into bowl, add 2-3 cup sugar $1\frac{3}{4}$ cups flour scant, 3 tablespoons baking powder, 1 teaspoon vanilla. Put 1 tablespoon batter in pans, add 1 tablespoon of thick jelly (apple preferred) and 1 tablespoon batter on jelly, bake in a quick oven and frost with any desired frosting.

Mrs. L. H. Burse

POP OVERS

Sift into a bowl 1 cup flour and a teaspoon of salt. Beat 1 egg very light. Add to it 1 cup of sweet milk. Stir this into the flour very gradually so that it will not be lumpy. Give it 2 or 3 vigorous beatings, and pour into heated gem pans that have been well greased. Fill them half full and bake in a very quick oven.

Mrs. Alice Barrett

CORNMEAL CAKES

2 eggs, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup white flour, 1 cup cornmeal, 3 teaspoons baking powder, pinch of salt, sugar and melted butter. Add beaten whites of egg last and bake on a well greased griddle.

Mrs. O. E. Johnson

WAFFLES

2 cups flour, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups sweet milk, 4 level teaspoons baking powder, 3 tablespoons sugar, 2 eggs. Beat eggs until light, add sugar and salt, then milk. Then add flour and baking powder. Stir and add melted butter last. Fry in hot well greased waffle iron.

Mrs. George L. Reynolds

BISCUITS

1 quart of flour, 4 teaspoons of baking powder, 1 teaspoon of salt, 1 tablespoon of lard. Put baking powder in flour, also salt. Sift in a pan. Put lard in flour and work together thoroughly. Then add milk gradually until right mixture. Roll out and cut and put in pan. Be sure your oven is hot.

Mrs. George L. Reynolds

DEVILED EGGS

Boil eggs hard, drop in cold water, peel and cut in halves. Remove yolks, mash, season with pepper, salt, vinegar and celery salt. Place back in whites and serve on lettuce leaves.

Mrs. George L. Reynolds

HAM OMELETTE

Slice some ham very thin and dice, fry a delicate brown. Beat six eggs very light, add 3 tablespoons cream and $\frac{1}{4}$ level teaspoon baking powder and salt, pour in pan on top of ham and grease. Lift edges as it cooks to allow rest to cook. When half cooked turn over with a pancake turner. Cook till brown. Serve on hot platter immediately.

Mrs. Wilhelmina Talbert

MUFFINS

3 tablespoons shortening, 2 teaspoons sugar, 2 teaspoons salt, 2 eggs, 2 cups sweet milk, 3 cups flour, 3 teaspoons baking powder.

Mrs. L. M. Adams

ADDITIONAL RECIPES

BEVERAGES

GRAPE JUICE

10 pounds grapes, 2 quarts water. Boil 10 minutes, strain and add 2 pounds of sugar. Let it come to a boil, bottle in patent cork bottles. When you strain in the juice do not squeeze.

Mrs. R. A. Turnham

ICED CHOCOLATE

3 tablespoons grated chocolate, $\frac{1}{2}$ pint boiling water, 1 teaspoon vanilla, 1 cup granulated sugar. Let boil 3 minutes. After it is cold put 2 tablespoons in each glass with cracked ice. Fill with milk and serve with whipped cream on top. Southern beverage.

Mrs. Myrtle McCulley

FRUIT PUNCH

4 gallons water, 4 dozen oranges, 2 dozen lemons, 1 pint can pineapple, 1 pint can cherries, sugar to taste.

Mrs. Amy Ross

EVER READY COCOA SYRUP

1 cup cocoa, 2 cups sugar, 2 cups water, $\frac{1}{2}$ teaspoon salt. Put water and sugar in saucepan, stir until dissolved, boil 5 minutes. Mix cocoa in paste with cold water and add. Boil 10 minutes, then add salt. When cold put in glass jar and keep in refrigerator. To serve, put 1 teaspoon of cocoa syrup in cup and fill with hot milk or boiling water, add cream if you wish.

Contributed

ADDITIONAL RECIPES

CAKES

EDITED BY MRS. MYRTLE McCULLEY AND MRS. LAURA DUNN

MAHOGANY CAKE

1 cup sugar, $\frac{1}{4}$ cup butter, 2 squares chocolate, 1 cup water, $\frac{1}{2}$ teaspoon soda (level), 1 teaspoon vanilla, $1\frac{1}{2}$ cup flour, 1 teaspoon level baking powder, 1 egg. Cream the sugar and butter together. Dissolve the chocolate in $\frac{1}{2}$ cup of warm water and add to the butter and sugar. Add the vanilla. Sift together the flour and baking powder and add gradually to the mixture. Lastly add the beaten egg. Bake in a square cake tin.

Miss Ethel Johnston

MAHOGANY CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 4 eggs beaten light, $\frac{1}{2}$ cup milk with a teaspoon soda dissolved in it, 2 cups flour. To $\frac{1}{2}$ cup grated chocolate add $\frac{1}{2}$ cup sweet milk. Let come to a boil. When cool add 1 teaspoon vanilla and combine with cake mixture.

Mrs. J. A. Johnson

ANGEL FOOD CAKE

11 egg whites, $1\frac{1}{2}$ cups sugar, 1 cup Swansdown cake flour, 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. Beat whites of eggs until frothy, add salt and continue beating till eggs are stiff. Sift sugar 4 times and add gradually. Fold in the flour mixed with cream of tartar and sifted 4 times. Add the flavoring. Bake about 40 minutes in Angel Food Cake pan. Stand upside down till cold.

Mrs. Esther Gray

ANGEL FOOD

Whites of 11 eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup flour, 1 teaspoon cream of tartar, 1 teaspoon vanilla. Beat the eggs until they will remain in the bowl when inverted, adding the cream of tartar a little at the time during the beating. Sift the sugar five times and add slowly to the beaten eggs. Sift flour four times and fold in gently. Add vanilla last. Bake slowly forty-five minutes in an ungreased turk head pan. Do not open oven during first 20 minutes.

Mrs. Myra Griswold

DEVILS FOOD

1 cup sugar, $\frac{1}{2}$ cup butter scant, 2 squares chocolate, 2 eggs, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $1\frac{1}{2}$ cups flour.

Mrs. Mary Turnham

SPONGE CAKE

4 eggs, $\frac{3}{4}$ cups cold water, 1 cup sugar, $1\frac{1}{4}$ cups flour, $1\frac{1}{2}$ table-
spoons cornstarch, 1 heaping teaspoon baking powder, salt, flavoring.
Beat the 4 egg yolks until light, add sugar and beat, then add the
water. Sift flour, cornstarch and baking powder together until thor-
oughly mixed and add beating all together well. Then add the salt
and 1 teaspoon vanilla. Now fold in the stiffly beaten whites of 4
eggs and bake in a slow oven for 30 minutes or longer. Use an angel
food cake tin.

Mrs. Sadie Mather

LAYER CAKE

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cup sugar, 1 cup cold water, 3 cups flour,
2 teaspoons baking powder, 4 eggs, 1 teaspoon flavoring. Beat the
butter and sugar until creamy, add the egg yolks well beaten, then
the water and flavoring, next the flour, salt and baking powder sift-
ed together. Beat the whites of the eggs to a stiff froth and add
last. Will make 3 layers put together with raisin filling or any de-
sired filling.

Mrs. Martha White

RAISIN FILLING

$\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup flour, $1\frac{1}{2}$ cups hot water, 1 cup raisins,
2 egg yolks, 1 tablespoon butter, 1 tablespoon lemon juice. Mix
sugar and flour, add hot water slowly, add the raisins chopped and
cook in double boiler until thick. Pour onto the beaten egg yolk.
Cook 5 minutes, add butter and lemon juice and cook slightly.

Mrs. Martha White

SUN SHINE CAKE

5 eggs, 1 cup sugar, 1 cup flour, 5 tablespoons cold water. Sepa-
rate eggs and beat separately. Add a pinch of salt to whites of
eggs. Melt sugar and water together and let cook until slightly
syrupy. Then fold syrup in with whites of eggs and beat 15 minutes.
Fold well beaten yolks in and last of all fold flour in. Any flavor
may be used. The grated rind of a lemon gives tasty flavor.

Mrs. C. P. Johnson

DATE LOAF

1 package dates stoned, 1 teaspoon soda sprinkled over them, 1
cup boiling water poured over, stir and allow to cool, then add 1
egg, 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon baking powder, 2
cups flour, $\frac{1}{4}$ cup walnuts if desired, pinch of salt. Bake in loaf tin
in a slow oven.

Mrs. Mary Benson

JELLY ROLL

3 eggs, 1 cup sugar, 1 cup flour, 1 tablespoon water, 1 teaspoon baking powder, pinch salt, 1 teaspoon vanilla.

Mrs. Elizabeth E. Stubbs

SPICE CAKE

1 cup bread sponge, 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 teaspoon soda sifted with 2 cups flour, 1 teaspoon each of cinnamon and nutmeg. Set to rise for 1 hour.

Mrs. Allie M. Talbert

CORN STARCH CAKE

1 cup butter, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, 3 cups flour, $\frac{1}{2}$ cup cornstarch, 4 eggs, 2 teaspoons baking powder. Flavor with lemon extract. Salt.

Miss Mabel Mather

RAISIN NUT CAKE

2-3 cup butter, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, 2 eggs, 1 cup sour milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, $1\frac{1}{2}$ cups raisins, $\frac{1}{2}$ cup nuts, salt. Bake in a moderate oven.

Mrs. Ruby Ellis

SPONGE CAKE

1 cup sugar, 1 cup flour, $\frac{1}{2}$ teaspoon salt, 1 level teaspoon cream of tartar, 5 eggs, 5 tablespoons of cold water, flavoring. Method: Sift sugar and flour 3 times, beat yolks and whites separately. Beat yolks first, add water gradually and then sugar slowly. Beat whites until very light and add cream of tartar. When slightly beaten also salt. Add the yolks and sugar which has been beaten into whites very slowly. This is best folded with a whisk egg beater. Lastly add sifted flour, a little at a time. Pour in an ungreased pan and bake slowly 55 minutes.

Miss Grace Kretz

SPONGE CAKE

1 cup eggs, 1 cup sugar, 1 cup swansdown flour, pinch of salt, seasoning. Beat egg whites separately. Bake in a slow oven.

Mrs. Dora Snoko

EGGLESS DEVIL'S FOOD CAKE

3 cups flour, 2 cups sugar, 1 teaspoon salt, $\frac{3}{4}$ cup cocoa, 1 teaspoon soda (heaping), 2 cups sour milk, $\frac{1}{2}$ cup lard. Sift dry ingredients several times, add liquids and stir until smooth. Put in greased cake pans and bake in a moderate oven.

Mrs. Viola Butterfield

DEVIL'S FOOD

1 cup granulated sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda, 1-3 cups flour, $\frac{1}{2}$ teaspoon baking powder, 2 tablespoons cocoa, a pinch of salt, vanilla. Bake in a loaf. Cream sugar and butter, add well beaten eggs, and thoroughly beat, then the milk and flour with baking powder sifted through it and salt. In separate dish mix water, soda, and cocoa. When cool whip into other batter and last the vanilla. (This will make a very thin batter). Frost with Mocha Icing as follows: $1\frac{1}{2}$ tablespoons butter, $1\frac{1}{2}$ cups confectioners sugar, $1\frac{1}{2}$ tablespoons sugar, 3 tablespoons strong coffee, $\frac{1}{4}$ teaspoons salt. Cream butter and sugar, add cocoa, coffee and salt and stir until smooth. If too dry add a little more. If too moist more sugar.

Mrs. Esther Gray

SPONGE CAKE

6 eggs, 1 cup sugar, 1 cup flour. Separate eggs and beat separately. Beat sugar with yolks and beat as long as possible, the longer the better. Then fold well beaten whites into above mixture. Add flour.

Mrs. C. P. Johnson

FRUIT CAKE

2 cups sugar, 1 cup butter, 2 cups buttermilk, 2 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 pound raisins, 1 pound currants, 2 cups citron, 4 cups flour, 5 egg yolks, 1 teaspoon vanilla. If you have fruit juice use $\frac{1}{2}$ cup of juice and $1\frac{1}{2}$ cups buttermilk.

Mrs. Alice Barrett

ICING

3 tablespoons of water to a cup of white sugar. Boil from twenty to thirty minutes. Take it from the tin and pour in a dish where you have beaten stiff the white of 1 egg. Put in a cup of chopped raisins. Stir all together and put between and on top of layers.

Mrs. Esther Stubbs

IDEAL FROSTING

To 1 cup of sugar, add 3 tablespoons of cold water and the white of 1 egg, dropped in without beating. Put into double boiler and have the water in the lower part boiling and beat for 8 minutes (or less) with a dover egg beater. Flavor to taste. This is always just right, never too hard or soft.

Mrs. D. A. Mather

MOCK ANGEL FOOD

1 cup milk, 1 cup flour, 1 cup sugar, 2 teaspoons baking powder, pinch of salt, whites of 2 eggs beaten stiff. Heat milk to boiling point, sift other ingredients together several times and stir in hot milk, then fold in whites of eggs. Do not flavor or grease pan but flavor icing.

Mrs. Fannie Mahaffy

DATE CAKE

1 cup sugar, 3 eggs, 3 tablespoons water, 1 cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup dates. Bake in loaf. Cut in pieces ready to serve and roll each piece in powdered sugar.

Mrs. H. Carlson

CARAMEL CAKE

2 eggs, whites and yolks beaten separately, $\frac{1}{2}$ cup butter and $\frac{1}{4}$ cup sugar creamed together, add yolks, 1 cup milk, $2\frac{1}{2}$ cups pastry flour, 4 level teaspoons baking powder, 2 tablespoons caramel. To make caramel: Put $\frac{1}{2}$ cup sugar and 2 tablespoons water into a shallow pan, stir until the sugar is melted then let it cook without stirring until it is very dark. Add $\frac{1}{2}$ cup boiling water and simmer until sugar is dissolved and cooked to a thin syrup.

Mrs. Homer Rhine

WHITE CAKE

1 cup sugar, 1-3 cup butter, 1 cup milk, $1\frac{1}{2}$ cups flour, 3 teaspoons baking powder, flavoring, 3 egg whites beaten light. Cream butter and sugar, add milk, flavoring, flour sifted with baking powder. Fold in eggs.

Mrs. Lora Stubbs

WHITE PERFECTION CAKE

3 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 cup cornstarch, 12 egg whites beaten stiff, 2 teaspoons cream of tartar in flour, 1 teaspoon soda in $\frac{1}{2}$ cup milk, dissolve cornstarch in rest of milk, and add it to butter and sugar well beaten, then add milk and soda and last flour.

Joe Mason

COCOA SPICE CAKE

1 cup sugar, 1 tablespoon shortening, 1 cup sour milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon soda, 1 teaspoon baking powder, 2 tablespoons cocoa, 1 teaspoon vanilla. An egg may be used or not. Frosting: 1 cup powdered sugar, $1\frac{1}{2}$ to 3 teaspoons cocoa, 1 tablespoon butter, hot coffee to make it right to spread.

Mrs. Winnie Sidnam