

PINEAPPLE CAKE

½ cup butter, 1 cup sugar, 2 cups cake flour, 3 level teaspoons baking powder, 3 egg whites, 2-3 cups milk, ½ teaspoon almond flavoring. Cream butter and sugar. Sift flour four times with baking powder added. To the butter and sugar add a little flour, then a little milk, and so on until all is used. Add flavoring. Fold in beaten whites of eggs and bake in 2 layers. When cool, put pineapple that has been grated and cooked on 1 layer, then a layer of boiled frosting. Put on second layer and ice the top.

Mrs. Stella Stubbs

FRESH FRUIT CAKE

1 cup sugar, ½ cup butter, cream well, add 2 eggs, ½ teaspoon cloves, 1 teaspoon cinnamon, 2 cups flour, 1 level teaspoon soda, 1 cup berries, fruit and juice. (Raspberries, blackberries or loganberries cooked). Cream butter and sugar, add eggs, beat well. Put soda and spices in flour, add fruit to the mixture and flour etc. last. Put in a well greased loaf tin and bake in a moderate oven about 40 minutes.

Mrs. Kate Wyman

CRUMB CAKE

2 cups flour, 1 cup shortening, 1 cup brown sugar, mix together and take out 1 cup to sprinkle over top before putting in oven. 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 cup raisins, add spice, cinnamon, allspice. Canadian recipe.

Mrs. Myrtle McCulley

NUT CAKE

1 cup sugar, 2-3 cup butter, 3 eggs, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, ¼ teaspoon salt. Add 1 cup nut meats to sifted flour.

Mrs. Myrtle McCulley

SOFT GINGERBREAD

½ cup sugar, ½ cup shortening, 1 cup New Orleans molasses, 1 teaspoon soda, 1 teaspoon salt, 1 cup boiling water, 1 3-4 cups flour, 2 eggs last, ginger.

Mrs. Mabel Ferrell

JELLY ROLL

1 cup sugar, 1½ cup flour, 2 teaspoons baking powder, 2 eggs, 4 tablespoons hot water, ⅛ teaspoon salt.

Mrs. Nellie Stubbs

SUNSWEEP PRUNE UPSIDE DOWN CAKE

Wash and soak prunes in warm water for several hours. Drain, remove pits. Beat 1 egg till light, gradually add $\frac{1}{2}$ cup of sugar, beat till creamy. Measure 1 cup sifted flour, sift again with 1 teaspoon baking powder. Add to egg mixture alternately with $\frac{1}{2}$ cup milk or water. Beat well. 1 teaspoon vanilla. Melt 3 tablespoons of butter in an iron frying pan. Spread $\frac{1}{2}$ cup brown sugar evenly over the bottom of the pan, $\frac{1}{2}$ cup chopped walnuts. Cover with the prunes. Pour on top the cake batter. Bake about 25 minutes. Turn upside down on serving plate.

Mrs. Nellie Stubbs

WELLSLEY LOAF CAKE

1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup flour, 2 eggs, 2 squares chocolate, vanilla, $2\frac{1}{2}$ level teaspoons baking powder. Cream $\frac{1}{4}$ cup butter and $\frac{1}{2}$ cup sugar and cream 2 egg yolks and $\frac{1}{2}$ cup sugar. Combine and add the rest. Frost with white boiled icing. After icing is cool melt chocolate and spread on a thin layer.

Mrs. Mona Lind

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 sugar and yolks of eggs well beaten then whites of eggs beaten until stiff. Add milk, flour mixed and sifted with baking powder and beat thoroughly. Then add chocolate and vanilla. Bake 40 minutes in shallow cake pan.

Joe Mason

LOAF CAKE

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 teaspoon soda, 1 cup butter-milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup raisins, $2\frac{1}{2}$ cups flour, salt. Dissolve soda in 2 tablespoons cold water and mix with the sour milk. Bake in loaf slowly 45 minutes.

Mrs. Elsie Sundberg Archibald

PORK CAKE

1 pint ground pork (fat, fresh), 1 pint granulated sugar, 1 pint hot water, 1 pint molasses (sorghum preferred), $1\frac{1}{2}$ package raisins, large piece citron, 2 rounded teaspoons cinnamon, 1 rounded teaspoon cloves, 2 teaspoons soda, 1 teaspoon salt. Flour to make a stiff batter.

Mrs. Ada Lockwood

DEVILS FOOD LAYER CAKE

Boil together 1 cup of granulated sugar, $\frac{1}{2}$ cup of sweet milk and $\frac{3}{4}$ cup of grated chocolate; let cool. Cream together 1 cup brown sugar and $\frac{1}{2}$ cup butter and 2 eggs, then add 1 cup milk, $2\frac{1}{2}$ cups of cake flour, 2 teaspoons of baking powder and $\frac{1}{2}$ teaspoon vanilla; stir all until creamy, then add the above mixture and beat thoroughly. Bake in layers and put together and ice with the following: Chocolate Icing—3 egg whites beaten stiff, 2 cups granulated sugar boiled till it spins a thread; pour syrup over the beaten whites and continue beating until thick enough to spread smoothly.

Mrs. Foster Green

DEVIL'S FOOD

$1\frac{1}{2}$ cups white sugar, $\frac{3}{4}$ cups lard or butter creamed together, 1 teaspoon soda dissolved in $\frac{1}{2}$ cup of sour or buttermilk, $\frac{1}{2}$ cup cocoa dissolved in $\frac{1}{2}$ cup hot water, 3 eggs well beaten, $2\frac{1}{2}$ cups flour, vanilla.

Miss Martha Knutson

MASHED POTATO CAKE

2 cups sugar, 1 scant cup of butter, 1 cup of warm mashed potatoes, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 3 eggs, $\frac{1}{2}$ cup chocolate, $\frac{1}{2}$ cup chopped nuts, 1 teaspoon of each of the following: cinnamon, allspice, cloves, nutmeg, and vanilla, 2 teaspoons baking powder. Bake in layers and use white boiled frosting.

Mrs. Frank Keeler

FRUIT CAKE

2 cups butter, 3 cups brown sugar, 6 eggs, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound citron, 1 cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 1 teaspoon soda, flour about 4 cups or a little more. Makes a large cake and keeps well.

Mrs. Richard A. Turnham

DEVILS FOOD

2 cups brown sugar, 1 cup butter, 2-3 cup chocolate mixed with $\frac{1}{2}$ cup of boiling water. Mix butter, sugar and chocolate together, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda, 2 cups of flour, now add 2 eggs, 1 cup flour in which 2 teaspoons of baking powder have been sifted, 1 teaspoon of vanilla. Icing: 2 cups of brown sugar, 2-3 cup of sweet milk, butter size of a walnut, flavor with vanilla.

Mrs. Alice Barrett

APPLE LAYER CAKE

1 cup sugar, 1 tablespoon of butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon baking soda sifted with $1\frac{1}{2}$ cups flour, a pinch of salt. Bake in jelly tins. Filling: Take a large tart apple, grate quickly; add the white of 1 egg (reserved from cake) with 2 heaping tablespoons of powdered sugar, beat until thick, flavor and spread between layers. A raisin filling may be used.

Mrs. Rachel M. Talbert

SOUR CREAM CAKE

1 cup sour cream, 1 cup sugar, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon soda, 2 eggs, a pinch of salt. Flour enough to make a stiff batter. Bake to a light brown.

Mrs. Isabelle Stafford

GINGERBREAD

$\frac{1}{2}$ cup butter and lard together, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water, 1 level teaspoon soda, 1 egg, 1 teaspoon ginger, pinch of cinnamon and allspice, $1\frac{1}{2}$ cups flour.

Miss Belva Stubbs

APPLE SAUCE CAKE

$1\frac{1}{2}$ cups warm sweetened apple sauce, 1 cup sugar, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup butter, 1 teaspoon baking powder, 2 teaspoons soda (level) 1 teaspoon cinnamon, 1 teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ pound raisins.

Mrs. Allie Mott

APPLE SAUCE CAKE

1 cup sugar, $\frac{1}{2}$ cup shortening, 1 teaspoon soda dissolved in a little hot water, 1 cup unsweetened apple sauce. 1 cup raisins, $\frac{1}{2}$ cup walnuts, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, 2 eggs beaten with a pinch of salt, $2\frac{1}{2}$ cups flour with teaspoon baking powder sifted in it. The flour is measured before sifting.

Mrs. Lillian Grave

DEVIL'S FOOD CAKE

1 cup sugar, 1 cup thick sour milk, butter size of an egg, 3 tablespoons cocoa, 1 egg, 1 teaspoon soda, vanilla, enough flour to make a soft batter. Cream the sugar and butter, whip egg in slowly, put in milk leaving $\frac{1}{4}$ of it in cup to mix the soda into. Sift in flour and cocoa. Add vanilla. Bake in moderate oven. This may be baked in 2 layers or loaf.

Mrs. Hilda Thies

BROWN SUGAR CAKE

1½ cups brown sugar, 1 egg, ½ cup shortening, 1½ cups sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup raisins, 1 cup nuts, flour.

Mrs. Neal Dybdahl

GINGERBREAD

½ cup sugar, ½ cup molasses, pinch of salt, 1-3 cup shortening filled up with boiling water, 1 teaspoon soda dissolved in little hot water, 1 egg, flavor with spices, 2 cups of flour.

Mrs. Marie White.

SOUR CREAM CAKE

1 cup sugar, 2 eggs, 1 cup sour cream, 2 squares chocolate dissolved in boiling water to thin paste, 1 teaspoon soda and pinch salt, 1½ cups flour or a little more.

Mrs. Marie White

SPONGE CAKE

4 eggs, yolks beaten first, add 1 cup sugar and beat until light as cream, 4 tablespoons boiling water, ½ teaspoon salt, flavor to taste, 1 cup flour, ½ teaspoon baking powder. Add last the well beaten whites of eggs. Bake in Angel Food tin in slow oven. Grease the tin and dust it with flour. Let stand about 5 minutes before taking from tin.

Mrs. Eva Jongquist

CREAM CAKE

1½ cups sweet cream, 1½ cups sugar, 2 teaspoons baking powder (heaping) 3 egg whites, ¼ teaspoon salt, 1 teaspoon vanilla, 2¾ cups flour (sifted). Fold in beaten whites of eggs last.

Miss Gaylie Turnham

SPONGE CAKE

3 eggs, beat whites and then add gradually and beat in 1 cup of sugar. Then add the beaten egg yolks. Add 1 cup of flour sifted with 1 teaspoon of baking powder and a pinch of salt. Lastly add 3 tablespoons of cold water and flavoring.

Mrs. Ethel Dillman

DEVILS FOOD

1 whole egg, 1 yolk, ½ cup sour cream, ½ cup boiling water, ½ cup cocoa, 1 teaspoon soda, ¼ teaspoon salt, vanilla, allspice, cloves to flavor, 1¼ cups flour. Mix boiling water and cocoa before adding to mixture.

Mrs. Ellen Stubbs

LEMON CAKE

$\frac{1}{2}$ cup butter, 1 cup sweet milk, 1 cup sugar, $2\frac{1}{2}$ teaspoons baking powder, 3 egg whites, flavoring, flour. Filling— $\frac{3}{4}$ cup sugar, 1 grated lemon and juice, 1 egg, 1 heaping tablespoon corn starch, 1 cup boiling water. Boil until thick. Ice with boiled frosting.

Mrs. Elma Gideon

DATE CAKE

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 cups brown sugar, 3 eggs, 1 cup sour milk, $1\frac{1}{2}$ teaspoon soda, juice and rind of 1 orange, rind of 1 lemon, 3 cups flour, 1 package dates cut up, 1 cup walnut meats cut up.

Mrs. Thomas Redpath

CARMEL FROSTING

$1\frac{1}{2}$ cups brown sugar, add cream enough to wet ($\frac{1}{2}$ cup or more), butter size of walnut, stir constantly until it begins to boil, then cook without stirring until it forms a soft ball in water. Set the pan in a pan of cold water and beat until it thickens.

Mrs. Laura Dunn

ADDITIONAL RECIPES

COOKIES and DOUGHNUTS

EDITED BY MISS MABEL MATHER

GRAHAM COOKIES

2 cups sugar, 1 cup butter, 1 cup sour milk, 1 egg, 1 teaspoon soda. Mix to roll with graham flour. Use white flour on moulding board.

Mrs. H. O. Berklund

MOLASSES COOKIES

1 cup shortening, 1 cup sugar, 1 cup molasses, 1 cup raisins, $\frac{1}{2}$ cup sour milk, 2 eggs, 2 tablespoons vinegar, 2 teaspoons soda, 1 teaspoon salt, flour enough to roll. Add spices if desired.

Mrs. Frank Condle

GINGER SNAPS

1 cup New Orleans molasses, 2 teaspoons soda and whip until white, 2 cups sugar, 4 eggs, mix together, 2 heaping teaspoons ginger, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, if you wish, 5 cups flour—more if needed—mix real hard, roll thin. When baked leave on pans until they get hard. Make a 2 gallon jar full. If they are kept covered in jar will not get soft.

Mrs. Eva Jongquist

GINGER CREAMS

2 cups sugar, 2 cups sour cream, 4 eggs, 4 level teaspoons soda, 1 cup shortening, 1 cup molasses, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon salt, 1 teaspoon ginger, flour enough to make a stiff dough as stiff as the spoon will stir. Roll on floured board working in a little flour if needed. Bake on the bottom of dripping pans. When cold cover with thin icing and cut in squares. Will keep for a long time if not eaten.

Mrs. Nellie Stubbs

GINGER SNAPS

$\frac{1}{2}$ cup fat, $\frac{1}{4}$ cup boiling water, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 3 cups flour, 1 teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{8}$ teaspoon cloves, $\frac{1}{2}$ tablespoon ginger. Pour water over fat, add sugar, molasses, soda, spices and flour. Chill thoroughly. Roll thin. Sprinkle with nutmeats and bake 10 minutes. Makes about 5 dozen.

Mrs. Ruby Ellis

PEANUT COOKIES

$\frac{3}{4}$ cup sugar, 2 heaping tablespoons butter, 1 cup sweet milk, 2 eggs, 2 cups flour, 1 cup chopped peanuts, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder. Cream sugar and butter, add beaten eggs, then flour, etc. Drop from teaspoon on buttered tin and bake. Other nuts can be used.

Mrs. Ruby Ellis

MACAROONS

To the beaten whites of 2 eggs add pinch of salt, a small can of Eagle Brand (Borden's) milk, and a pound of shredded cocoanut. Mix well, add flavoring. Drop on buttered tins with spoon and bake in a slow oven about 40 minutes. This makes about 60 macaroons. For flavoring, 1 teaspoon lemon, 1 teaspoon almond or take half, add cocoa and vanilla to one half almond and lemon to other half.

Mrs. Ruby Ellis

OATMEAL MACAROONS

1 tablespoon butter, 1 cup granulated sugar, 2 eggs, $2\frac{1}{2}$ cups rolled oats, $\frac{1}{4}$ teaspoon salt, 1 heaping teaspoon baking powder. Cream butter and sugar together then the beaten eggs, next the oats, baking powder and salt mixed together. Drop by spoonfuls on greased pans and bake about twelve minutes in a hot oven.

Miss Violet Redpath

WONDERS

1 egg, $\frac{1}{4}$ teaspoon salt, about $\frac{3}{4}$ cup flour. Beat the egg, add salt and enough flour to make a stiff dough. Roll out on a floured board till as thin as wafers. Cut with a large cutter. Drop into hot fat, fry brown, drain well and dust with powdered sugar.

Miss Violet Redpath

BARLENER KRONER

3 hard boiled egg yolks, mixed with 4 raw yolks, 1 pound sugar, mixed with 1 pound butter and $\frac{1}{2}$ pound flour. Work with hands and roll out with hands about as round as a pencil and form into circles. Then dip into beaten egg whites and then in sugar. Bake in hot oven.

Mrs. G. Anderson

FATTIGMANSBAKELSE

(Poor Man's Cookies)

3 pounds flour, 1 pound sugar, 18 eggs, leave out 9 whites, 1 tablespoon cream to every egg, 1 teaspoon ground cardamom, 1 teaspoon cinnamon, 1 cup melted butter. Work well, then roll out as

thin as possible. Cut with cookie cutter. Boil in fat until light brown. Lay on brown paper to drain.

Mrs. Gust Anderson

SPRIT'S COOKIES

Cream $\frac{1}{2}$ pound butter, 2-3 cups sugar, yolks of 3 eggs, four bitter almonds, $2\frac{1}{2}$ cups flour. Bake in hot oven. Use a fancy cookie syringe and make in different shapes.

Mrs. Alfred Halstrom

ROCKS

$1\frac{1}{2}$ cups brown sugar, 1 cup butter, 3 eggs, well beaten, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, 2 cups raisins, 2 cups nuts. Drop on greased tins and bake slowly.

Mrs. Josephine E. Sizer

SHORT BREAD

3 cups flour, 1 cup icing sugar, $\frac{1}{2}$ pound butter. Rub all together and make into cookies or put in one big pan, press good and prick with fork and bake in a moderate oven.

Mrs. Nellie Townsend

BROWNIES

2 squares of chocolate, 1-3 cup butter, 2 eggs, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ cup flour, 1 cup walnuts, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{4}$ teaspoon salt. Melt chocolate and butter, beat eggs and sugar. Then add chocolate and butter. Add flour, nuts, salt and vanilla. Spread on cake dish greased and floured. Bake in moderate oven. Cut in squares or strips when cold.

Mrs. Nellie Townsend

OLD FASHIONED GINGER COOKIES

1 cup brown sugar, 1 cup butter, $1\frac{1}{2}$ cups molasses or sorghum, $\frac{1}{2}$ cup sour milk, 4 tablespoons hot water, 1 tablespoon soda, 1 tablespoon of ginger. (Vanilla may be used in place of ginger). Flour enough to roll and sprinkle brown sugar on top. Bake in a quick oven. This is a pet recipe of Mother Wyman's, she cuts them out with a saucer. Oh! boy, but they are good.

Kate Wyman

FILLED FIG COOKIES

2 cups sugar, 1 cup butter (half lard or Crisco may be used) 1 cup thick sour cream, 2 eggs, 1 teaspoon soda, flour enough to roll. For the filling: 1 cup figs, 1 cup seeded raisins, run through food chopper. Take 1 cup sugar, 1 heaping tablespoon flour, add to $1\frac{1}{2}$ cups boiling water and cook altogether until thick. Put a teaspoon of

the mixture on each round of cookies dough and cover with another. Press edges down. Mixture should be cold.

Kate Wyman

MOLASSES COOKIES

1 small teacup of shortening, 1 cup white sugar, 2 eggs well beaten, pinch of salt, $\frac{1}{2}$ teaspoon each of cloves, nutmeg and ginger, $\frac{1}{2}$ cup molasses with 1 teaspoon soda stirred well into the molasses, $\frac{1}{2}$ cup strong hot coffee, flour to make a soft dough.

Mrs. Annie Green

MOTHER'S CREAM COOKIES

$2\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, 1 cup sour cream, 3 eggs, 1 teaspoon soda, 2 teaspoons baking powder, nutmeg, flour for soft dough.

Mrs. Elizabeth Stubbs

FRUIT COOKIES

$1\frac{1}{2}$ cups sugar, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 cup fruit (raisins), 1 teaspoon of all kinds of spices.

Mrs. Linnie Carr May

CARROWAY COOKIES

1 cup sour cream very rich, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 teaspoon soda, grated nutmeg, flour enough to roll, carroway seed.

Mrs. Elizabeth E. Stubbs

CREAM PUFFS

1 cup (large) boiling water, $\frac{1}{2}$ cup butter, 1 cup flour. When water and butter is boiling add, gradually, the flour, cook and stir till well blended. Set aside to cool. When cool, add four eggs, one at a time beating well between each one. Drop about 2 level table-spoonfuls of mixture into muffin tins and bake in fairly hot oven. Success comes from baking well and not too fast. Care must be taken not to put too much in each puff or it will be doughy in the center. Cut open on the side and fill with whipped cream flavored with vanilla and sugar or the following mixture which is better: Heat $\frac{1}{2}$ pint milk in double boiler, add $\frac{3}{4}$ cup sugar, 3 tablespoons flour and 1 egg, beat all together and add to the hot milk, cook till thick, cool and flavor with 2 teaspoons vanilla. A lemon pie filling made a little thicker for the purpose is excellent for filling. Roll in powdered sugar and serve.

Mrs. Ruby Wilkins

SOUR CREAM DOUGHNUTS

4 tablespoons sour cream in cup, fill cup up with sweet milk, 3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ teaspoon soda, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Flavor to taste and enough flour to roll. Roll about 3-8 inch and let rise a few minutes before frying.

Mrs. Madge Klotter

DOUGHNUTS

3 eggs, 1 cup sour cream, 2 cups buttermilk, $1\frac{1}{2}$ teaspoons soda, 2 teaspoons baking powder, 2 cups sugar, flour enough to make dough to roll, flavor with nutmeg.

Mrs. Geo. Turnham

DOUGHNUTS

2 eggs, beaten, 1 rounding cup sugar, 1 cup of whole milk, not skimmed, 3 teaspoons lemon extract, 2 tablespoons melted lard, $\frac{1}{2}$ teaspoon salt, 1 large nutmeg grated, 3 teaspoons baking powder, 4 cups flour, measured before sifting. Allow sugar to dissolve before putting in flour. This makes $2\frac{1}{2}$ dozen large doughnuts. Before using toss the doughnuts in a paper bag with a little powdered sugar.

Mrs. Ruby Wilkins

FROZEN COOKIES

3 eggs beaten, 1 cup brown sugar, 1 cup white sugar, 1 cup melted shortening, 1 teaspoon cinnamon, 1 teaspoon soda with flour, 1 teaspoon baking powder, 1 cup chopped walnuts, salt, 4 cups flour. Mix in order given. Make in loaves about 3 inches wide and 2 inches high. Let stand over night. Slice about 1-3 inch thick and bake in moderate oven.

Mrs. Nell Rita Talbert

DATE BARS

Break 3 eggs in bowl, add 1 cup sugar, beat well, add 1 cup flour, 1 teaspoon baking powder, 1 cup chopped nuts, 1 cup chopped dates, pinch of salt. Bake in large sheet and cut in bars when warm and roll in powdered sugar.

Mrs. Sarah Grave Larson

OAT MEAL COOKIES

1 cup sugar, 2 cups oatmeal, 1 teaspoon baking powder, 1 teaspoon soda sifted with 2 cups flour, 1 cup butter, scant $\frac{1}{2}$ teaspoon salt, 1 tablespoon vanilla, add nuts and raisins. Mix these ingredients thoroughly, then add 1 cup sweet milk and 3 eggs well beaten. Drop with spoons into pans. More flour if needed.

Mrs. Agnes Grave

NUT DATE STRIPS

Beat 3 eggs until light; then add 2 tablespoons of warm water and beat until thick and lemon colored. Add one cup sugar, then fold in 1 cup pastry flour, 1 teaspoon baking powder and $\frac{1}{2}$ teaspoon each of salt and cinnamon, mixed and sifted together. Last add $\frac{1}{2}$ teaspoon of vanilla, 1 cup chopped walnut meats, and 1 cup dates, stoned and cut up. Pour into a greased pan and bake at 400 Fahrenheit for 20 to 25 minutes. Cut into squares . . . hot and sprinkle with sugar.

Miss Esther Johnson

RAISIN FILLED COOKIES

1 cup sugar, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup butter, 3 teaspoons baking powder, $\frac{1}{2}$ cup sweet milk, 1 egg. Filling for cookies: $\frac{3}{4}$ cup sugar 1 tablespoon flour, $\frac{1}{2}$ cup boiling water, 1 cup chopped raisins. Roll cookies thin and put 1 teaspoon filling on each. Put cookie on top and bake.

Mrs. Florence Kruger

BROWN SUGAR COOKIES

1 cup butter or $\frac{1}{2}$ lard, 3 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon ginger, $5\frac{1}{2}$ cups flour, a little salt, 3 cups brown sugar. Makes 85 cookies.

Mrs. Esther Stubbs

OATMEAL RAISIN COOKIES

2 cups oatmeal, 2 cups flour, 1 cup sugar, 1 cup shortening, 1 cup raisins, 2 eggs, 1 teaspoon soda in 4 tablespoons sweet milk, 1 teaspoon cinnamon, pinch salt, vanilla.

Mrs. Geo. Turnham

COOKIES

1 cup sugar, 1 egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup shortening (large), 1 level teaspoon soda, salt, flavoring. Flour enough to roll out—not too stiff.

Mrs. R. A. Davenport

JELLY JUMBLES

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, 1-3 cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, about $\frac{1}{2}$ cup of jelly. Beat the butter and sugar to a cream, add the egg well beaten, then the flour, salt and baking powder sifted together. Last of all add the milk, using only just enough to form a dough. Roll out thinly on a floured board and cut into rounds. Spread half these with jelly and cover with the remaining rounds, having a small piece cut out of

the upper ones (with a thimble or the upper rounds may be stamped out with a cruller cutter). Press the edges slightly together and bake quickly on greased pans.

Mrs. Florence Putnam

ENGLISH SCONES

1 pound flour, $\frac{1}{2}$ pound lard, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pound raisins, 1 teasp. soda, 1 teaspoonful cream tartar, $\frac{1}{4}$ teaspoonful salt. Rub all the ingredients together and mix stiff with buttermilk. Bake in a rather quick oven.

Mrs. Florence Putnam

FRUIT COOKIES

1 pound nut margarine, 1 cup brown sugar, 1 cup white sugar, 3 eggs (1 at a time beaten in mixture), 5 cups flour with 1 teaspoon soda sifted with it, nuts and raisins floured, flavoring. Put in mould and leave until morning. Then slice and bake.

Mrs. Carrie Smart

WHITE SUGAR COOKIES

2 cups sugar, 1 cup shortening, 2 eggs, 1 cup buttermilk, or sour milk, soda according to sourness of milk, flour enough to roll. Vanilla.

Mrs. W. R. Benson

BROWNIES

1 cup sugar, $\frac{1}{2}$ cup melted butter, 2 eggs, 2 squares chocolate, melted, 1 cup flour, $\frac{1}{4}$ cup sweet milk, 1 cup walnuts, 1 teaspoon vanilla, pinch salt. Melt butter and chocolate and cream butter and sugar together, add eggs and then chocolate.

Miss Mabel Talbert

SUGAR COOKIES

1 cup shortening, $1\frac{1}{2}$ cup sugar, 1 cup sour cream, 2 eggs, 1 teaspoon soda in a little hot water, nutmeg, flour to roll out.

L. Mae Centerwall

DOUGHNUTS

3 eggs, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ cup sour cream, 1 teaspoon soda, 1 teaspoon baking powder, salt and nutmeg. Flour to mix soft.

Mrs. Bessie Palmer

ENGLISH COOKIES

2 cups brown sugar, 1 cup shortening, 2 eggs, 1 cup strong coffee, 1 cup raisins, 1 level teaspoon salt, 1 level teaspoon soda, 1 level

teaspoon nutmeg, 1 heaping teaspoon baking powder, 1 heaping teaspoon cinnamon, 5 scant cups flour. Cream the sugar and shortening. Beat in the well beaten eggs. Add the rest of the ingredients (the soda having been dissolved in the coffee) and mix well. Bake in quick oven.

Mrs. Edith Hall Elliott

DOUGHNUTS

1 cup sugar, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup buttermilk, 2 eggs well beaten, $\frac{1}{2}$ teaspoon soda, 1 level teaspoon baking powder, a pinch of salt and a sprinkle of nutmeg. Mix with flour to a soft dough and press out with hands. Cut and fry in hot lard.

Mrs. Rae Maxwell

OATMEAL COOKIES

1 cup sugar, 1 cup lard, scant, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 cup raisins, 3 cups oatmeal, 2 cups flour, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda, salt.

Mrs. Ruby Wyatt

COOKIES

1 quart flour, rub $\frac{3}{4}$ cup lard in flour, 1 egg, $1\frac{1}{2}$ cups sugar, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda; beat egg, cream, sugar together. Add salt and flavoring.

Mrs. Emma Smith

FRUIT COOKIES

2 cups sugar, 2 eggs, 1 cup sour cream, 1 cup shortening, 1 teaspoon soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon salt. Flour enough for a soft dough. 1 cup raisins, 1 cup cooked prunes, chopped or ground put between cookies before baking.

Mrs. Mary Snoke

WHITE COOKIES

Mix in given order 3 well beaten eggs, (whites may be used for something else if desired), 1 cup sugar, 1 cup butter or lard or half of each (do not melt, and if lard is used add $\frac{1}{2}$ teaspoon salt). Add $\frac{1}{2}$ cup cold water in which 1 teaspoon soda has been dissolved. Flavor to suit taste. Stir into this, flour in which $\frac{1}{2}$ teaspoon baking powder has been added. Be sure to sift flour and baking powder. Stir in flour till mixture can be easily managed on molding board. Work lightly till dough does not stick to fingers or board and is firm and smooth. With a sharp knife divide into four portions, rolling out one at a time. Cut out and dip each cookie into a saucer of

granulated sugar or colored sugar, doing this before baking. For variety place a large raisin in the center of each cooky, or when baked may use a chocolate or plain frosting over which is scattered shredded cocoanut.

Mrs. Jennie McGrath

MELT-IN-YOUR-MOUTH COOKIES

To 1 cup of sour cream add 1 teaspoon of soda and pinch of salt, 1 cup sugar, and flavoring to taste. Add flour enough to roll, cut out and bake.

Mrs. Mary E. Dillman

MY OWN DOUGHNUTS

3 tablespoons thick sour cream, 1 cup sugar, 1 egg (beaten), 1 teaspoon nutmeg, 1 teaspoon vanilla, 1 cup milk, 3 cups flour sifted with scant $\frac{1}{2}$ teaspoon soda, 3 teaspoons baking powder, and $\frac{1}{2}$ teaspoon salt. Mix in order named and knead with flour to roll out. Fry.

Mrs. Alice May Stuart

Orla's cup cake
 $\frac{1}{4}$ cup Wesson oil or butter
1 cup sugar (very scant)
1 or 2 eggs $\frac{1}{2}$ cup milk
 $\frac{1}{3}$ teaspoon salt $\frac{1}{2}$ teaspoon
lemon $\frac{2}{3}$ teaspoon vanilla
 $\frac{1}{2}$ cup flour before sifted
 $\frac{1}{2}$ teaspoon Baking Powder
sifted with the flour several times

ADDITIONAL RECIPES

CANDIES

EDITED BY MRS. MONA LIND

PRALINES

3 cups brown sugar

1 cup boiling water

1 tablespoon vinegar, stir until dissolved then let boil without stirring until it forms a soft ball in cold water. Remove from fire and let stand until luke warm, then beat until creamy and add $\frac{1}{4}$ teaspoon each of cinnamon and vanilla and 2 cups peanuts chopped.

Mrs. D. A. Mather

KISSES IN THE DARK

Make a fudge from any good recipe. Place in a buttered pan or platter marshmallows in regular lines; pour over them the hot fudge and set to cool. Mark between marshmallows when cool enough.

Mrs. Clotilda C. White

PINOCHÉ

2 cups light brown sugar, 1-3 cup milk or cream, 1 tablespoon butter, $\frac{3}{4}$ cup chopped nuts, 1 teaspoon vanilla. Put sugar, milk and butter into saucepan. Boil with as little stirring as possible until it makes a soft ball when tested in cold water. Take from fire, add nuts and vanilla; beat until thick and pour into greased tins.

Mrs. Clotilda C. White

CARMEL FUDGE

Melt 1 cup of granulated sugar in a pan, stirring constantly to prevent burning. When sugar is entirely melted, add 1 cup rich milk, 1 cup sugar, 1 teaspoon butter. Boil slowly until it forms a soft ball in water. Remove from fire, beat, add 1 cup shredded cocoanut. Pour into pan, cook and cut into squares. This may be varied by forming into balls and rolling in cocoanut. Great care should be taken when melting sugar, not to scorch it as it spoils the flavor entirely.

Mrs. Ruby Ellis

SALTED ALMONDS

After shelling nuts blanch by putting into boiling water for a few minutes. Remove skins, dry well and brown in olive oil in oven stirring often. When light brown take from oven and put almonds on brown paper to drain. Sprinkle with salt.

Mrs. A. B. Wesner

PEANUT BRITTLE

Shell and chop roasted nuts to measure 1 cup. Put 2 cups granulated sugar in frying-pan. Stir over slow fire. It will lump, then gradually melt. When pale coffee color and clear add nuts and pour quickly on buttered tins. Roll thin as possible. When cold break up.

Mrs. A. B. Wesner

SEA FOAM

2½ cups brown sugar, ¾ cup water. Pinch cream of tartar. Put in sauce pan. Stir thoroughly. Place over fire and do not stir after it begins to boil. Boil until it forms a hard ball when tested in cold water or until it spins a long thread. Have ready the whites of two eggs beaten very stiff. Pour syrup slowly over egg whites beating constantly. Beat until very stiff. Drop from teaspoon on buttered tins. Add nuts or raisins if desired.

Mrs. A. B. Wesner

BUTTER SCOTCH

1 cup sugar, ¼ cup molasses, 1 tablespoon vinegar, 2 tablespoons boiling water, ½ cup butter. Boil until brittle in cold water.

Mrs. Mona Lind

ALOHA PENUCHE

Cook ½ cup brown sugar, 1 cup granulated sugar, ¼ cup cream, ½ cup-crushed pineapple. Cook until it forms a soft ball in cold water. Remove from fire, add 1 tablespoon butter, beat until creamy. Add ½ teaspoon vanilla, ½ cup of walnuts. Pour on buttered pans and cut in squares.

Mrs. Willard Stubbs

CHOCOLATE CREAM

2 egg whites beaten stiff, stir in enough powdered sugar to make firm but creamy. Flavor and dip in chocolate and put ½ walnut on each cream. To every square chocolate add 1 teaspoon shaved paraffine.

Contributed

FONDANT

1 1-3 cups sugar, ½ teaspoon cream of tartar, ½ cup boiling water. Mix sugar, cream of tartar and boiling water together. Set on to boil but do not stir. It has boiled enough when it spins a thread. Take from fire and put on buttered dish. After it is a little cool add vanilla and beat until it forms a white substance, then shape in the hands and work it until it forms a soft ball. It may be used for filling chocolate creams, stuffed dates, etc. To every square chocolate add 1 teaspoon shaved paraffine.

Mrs. R. A. Turnham

Melt Fondant over hot water and flavor with a few drops of oil of peppermint, wintergreen, clove or orange color if desired and drop from a spoon upon oiled paper.

Mrs. Mona Lind

NOUGAT

Chop equal number of walnuts, pecans, almonds and candied cherries together. Add enough fondant to make the mixture stiff. Mold into desired shapes and dip in chocolate. To every square chocolate add 1 teaspoon shaved paraffine.

Mrs. Mona Lind

WHITE DIVINITY FUDGE

2 cups sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup cold water, 2 egg whites beaten stiff. Boil sugar syrup and water until very brittle when dropped in cold water. Stir into egg whites and beat until creamy, add vanilla and 1 cup walnut meats and drop on buttered platter.

Mrs. Florence Kruger

FUDGE

Cook 3 cups sugar, 1 cup milk, 1 tablespoon butter, 2 large tablespoons cocoa and boil 15 minutes. Flavor with vanilla and add 1 cup nuts.

Beth Mather

STUFFED DATES

Wash dates and remove stones. Fill cavities with fondant, blanched almonds or walnuts. Shape in original forms and roll in powdered sugar.

Mrs. Laura Dunn

FUDGE

2 cups brown sugar, 2 cups white sugar, 1-3 cup caro syrup, 1 large tablespoon butter, 1 square chocolate, $1\frac{1}{2}$ cups cream. Cook till it forms a soft ball in cold water. Just before removing from the fire, add 1 cup marshmallows and 1 cup nut meats.

Mrs. Myrtle McCulley

MARSHMALLOW CANDY

2 cups white sugar, 6 tablespoons cold water, boil until it forms soft ball in water, 6 tablespoons cold water poured over $\frac{1}{2}$ box Knox gelatine, let stand while the above is cooking. Then pour the cooked syrup over the gelatine stirring constantly. Beat 20 minutes, add 1 teaspoon vanilla turn on breadboard which is sprinkled with powdered sugar. When cool cut in squares and roll in powdered sugar.

Mrs. Myrtle McCulley

ROLLED FUDGE

2 cups sugar, $\frac{1}{2}$ teaspoon salt, 3 tablespoons cocoa, 1 cup cold water, 1-8 pound butter, boil without stirring. When it forms soft ball in water set to cool. When cool stir until you can roll it out on bread board. Roll up like jelly roll and cut in cubes.

Mrs. Myrtle McCulley

SYRUP FOR POPCORN BALLS

2 cups of sugar, 1 cup water, 2 tablespoons vinegar, boil 5 minutes. Add 4 tablespoons corn syrup, 2 tablespoons butter, 1 teaspoon salt. Boil until syrup is brittle when dropped in cold water.

Mrs. Madge Klotter

CARAMELS

2 cups sugar

3 cups cream (may use part milk)

2-3 cup white Karo

Put sugar, Karo, and 1-3 of cream on to cook. Stir constantly and cook to soft ball stage. Add the second third of cream, and cook again to soft ball stage. Add last third of cream and cook this time to hard ball stage when tried in cold water.

Remove from fire, add vanilla and pour into buttered pan. When firm, cut.

Mrs. May H. Dills

ADDITIONAL RECIPES

CANNING and PRESERVING

EDITED BY MRS. ELVERA TURNHAM

CANNING CHICKEN

No. 1—Kill fowl and draw at once; wash carefully and cool. Cut into convenient sections. Place in sterilized jars. Add 1 tea spoon salt per quart. Fill with boiled water (as hot as possible, hurries process). Put rubbers and tops in position, not tight. I turn my cap tight, then give it about a half turn back. Sterilize for length of time given below. Water bath home made—3 hours. 5 pounds steam pressure—2 hours. 10 to 15 pounds steam pressure—1 hour.

No. 2—Spring fried—After cleaning and preparing spring frys, season and fry as though preparing for serving directly on table. Cook until meat is about three-fourths done. Place in jars, pour liquid from frying pan over chicken. Place rubbers and caps in place, not tight, and sterilize for length of time given below. Water bath—home made—90 minutes. 5 pounds steam pressure—40 minutes. 10 to 15 pounds steam pressure—30 minutes.

Mrs. Ruby Ellis

SPICED GRAPES

Pick over, wash and remove stems from 5 pounds grapes. Separate pulp from skins. Put pulp in a kettle and heat gradually to the boiling point. Simmer until seeds separate from pulp then rub through a sieve or fine colander. Return to kettle with skins. Mix 4 pounds brown sugar, with 1 tablespoon each cinnamon and cloves, add 2 cups of vinegar. Bring to the boiling point and add grapes. Let simmer until skins are soft.

Mrs. Amy Ross

CRANBERRY MOULD

Grind through a food grinder 1 quart of cranberries, add 1 cup water, boil 6 minutes. Then add 2 cups of sugar, boil 3 minutes more.

Mrs. Nellie Knudtson

CRANBERRY RELISH

2 pounds cranberries, 4 oranges and the rind of 1, put through food grinder, 2 pounds sugar. Mix well, let stand for 3 days. (All uncooked.)

Mrs. Leo Schwartz, Dallas, Texas.

CRANBERRY CONSERVE

1 quart cranberries in sauce pan with barely enough water to cover. Let boil until they burst. Add 1 cup raisins, 2 tablespoons white corn syrup, 1 small cup of white sugar. Let boil until very thick. The last 5 minutes add 1 cup of chopped nut meats.

Mrs. Alfred Halstrom

APRICOT CONSERVE

1 pound dry apricots, $1\frac{1}{2}$ quarts water, $\frac{1}{2}$ teaspoon salt, 2 pineapples or 1 large can shredded pineapple. Wash dried apricots. Soak over night in water. Cook until tender and press through colander. If fresh pineapple is used shred and cook in as little water as possible until tender. Then combine fruits, measure and add $\frac{1}{2}$ as much sugar. Add salt and cook till thick.

Mrs. D. D. Layton

STRAWBERRY CONSERVE

Crush 4 boxes of strawberries, put 1 pineapple through food chopper, using coarsest wheel, place the pineapple over a slow fire until juice comes out and add berries if there does not seem enough juice to keep the berries from burning add a little water. When fruit is tender add sugar to taste, boil down as thick as desired. Stir diligently.

Mrs. S. A. Ford

CANNED BLUEBERRIES

To every five quarts of blueberries, take 3 cups of water and 4 cups of sugar. Heat through thoroughly and seal in Mason jars.

Mrs. Willard Stubbs

GROUND CHERRY PRESERVES

Husk and wash fruit, and to every quart of fruit take $\frac{3}{4}$ of a quart of sugar, and to every gallon of fruit slice 1 lemon. Cook until it becomes clear. This can be put in jars and covered with paraffine.

Mrs. Willard Stubbs

PINEAPPLE AND STRAWBERRY JAM

4 cups (2 pounds) crushed and chopped fruit, $1\frac{1}{2}$ cups ($3\frac{1}{4}$ pounds) sugar, $\frac{3}{4}$ bottle (scant $\frac{3}{4}$ cup) Certo. Crush well about 1 quart ripe berries. Put pineapple through food cutter. Measure 2 level cups of each into large kettle. Follow general directions as found in Certo Package.

Mrs. R. A. Turnham

CURRANT PRESERVES

3 pounds currants, $1\frac{1}{2}$ cups water, 3 pounds sugar, 2 oranges sliced thin, skin and all. Put in an earthen dish over night, then put over fire in kettle and boil just fifteen minutes after boiling begins.

Mrs. R. A. Turnham

CURRENT JELLY

5 pints currant juice, 2 pints water, boil five minutes. After it begins to boil, skim well, add 1 pound sugar to each pint (counting water also). Boil three minutes. Mash currants with potato masher. Do not stem currants.

Mrs. R. A. Turnham

GRAPE CONSERVE

Basket of grapes, 4 pounds sugar, 1 pound raisins, 4 oranges, 2 cups English walnuts. Boil orange peels in 2 waters.

Mrs. Helen Allen

ADDITIONAL RECIPES

FISH and POULTRY

EDITED BY MRS. ELLEN STUBBS

FISH TURBIT

Use cold fish that has been left over and picked from the bones. 3 cups fish (skin also removed), 1 cup bread crumbs. Make a white sauce using 6 tablespoons butter, 2 cups milk, 2 tablespoons flour, 1 teaspoon salt. Melt butter, add flour, salt, $\frac{1}{4}$ teaspoon pepper and slowly add milk and cook till smooth. Grease baking dish, put a layer of cream sauce, a layer of fish and crumbs until all are used. Put crumbs on top; bake in slow oven 20 to 30 minutes. Scalloped Salmon may be made the same way using the liquor from the pound can of salmon in the sauce as well as the milk.

Mrs. Ruby Wilkins

SCALLOPED OYSTERS

25 oysters, 2 cups bread crumbs or crackers, $\frac{1}{4}$ cup milk, 2 tablespoons butter, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Grease dish and cover bottom with bread crumbs, then lay oysters in carefully; season and cover with bread crumbs; pour over milk and cover top with butter. Bake in hot oven 15 to 20 minutes.

Mrs. Clotilda C. White

BAKED FISH

Cut fish as for frying, place in two quart jar with a few slices of bacon. Salt and pepper to taste then pour $\frac{1}{2}$ cup of vinegar over all and bake slowly till well done. This makes the bones almost as soft as in canned salmon.

Mrs. John W. Centerwall.

SALMON LOAF

1 cup fish, 1 cup bread crumbs, 1 cup milk, 2 eggs beaten, 1 onion cut fine, 1 teaspoon lemon juice. Bake 20 minutes or until brown.

Mrs. Lillian Grave

FRIED OYSTERS

Drain clean and dry the oysters. Sprinkle lightly with salt and pepper, dip in flour, egg and crumbs and fry in deep fat. Drain and serve hot with a garnish of parsley and lemon.

Mrs. Ellen Stubbs

BAKED FISH

Dress, clean and wipe dry. Rub with salt and pepper, roll in flour, put in baking dish, pour over 1 cup thin cream and bake 1 hour. If desired add $\frac{1}{2}$ cup water when first put in oven. Bake 30 minutes then add 1 quart of potatoes sliced thin. Season with salt

and pepper and add 1 cup thin cream. Bake thirty minutes or until the meat parts easily from the bones. Serve hot garnished with parsley and slices of lemon.

Mrs. Ada Lockwood

CODFISH BALLS

1 cup codfish soaked over night, 2 cups potatoes. Boil together and mash. Add 1 beaten egg, salt and pepper to season. Mold, cool, crumb and fry in deep fat.

Miss Florence Hall

SCALLOPED OYSTERS

1 pint oysters, 1 cup coarse bread crumbs, $\frac{1}{2}$ cup coarse cracker crumbs, $\frac{1}{2}$ cup butter, 1 cup oyster liquor, 1 teaspoon salt, pepper to taste. Arrange the oysters and crumbs in alternate layers, dot each layer with butter and seasoning. Pour over the oyster liquid, bake 25 to 30 minutes in a quick oven.

CREAMED OYSTERS

1 pint oysters, $1\frac{1}{2}$ cups white sauce. Prepare the oysters, scald and strain the liquor, cook oysters in liquor until edges curl, then drain, add to white sauce. Add more seasoning if necessary. Heat to the boiling point, serve in patty shells.

OYSTER DRESSING

1 pint oysters, 2 tablespoons butter, 4 cups of bread crumbs, salt, pepper and parsley. Mix carefully so that the oysters will not be broken.

ROAST POULTRY

After chicken is cleaned, rub all over with soft butter and season. Put in roasting pan and baste with a mixture of $\frac{1}{2}$ cup each of butter and water. Roast from $1\frac{1}{2}$ to 2 hours basting every 15 minutes.

DRESSING FOR POULTRY

2 cups bread crumbs, 1 tablespoon onion, 1 tablespoon drippings, 1 tablespoon finely cut parsley, salt, pepper, and sage to taste.

FRIED CHICKEN

Chickens will do for frying up to six months if plump and in good condition. Cut in quarters and season with salt and pepper. Roll in flour and fry in hot fat until brown on both sides. Pour over chicken 1 cup of thin cream, bake in oven until done. Use more cream if chicken is large. Do not thicken the gravy, add some chopped parsley and serve hot.

Mrs. Ellen Stubbs

CHICKEN PIE

Cook chicken until ready to fall apart. Remove meat from bones, lay in baking dish, make a thick gravy of liquid in which chicken was boiled and cover chicken. Make a biscuit dough and cover over top, cut dough in rounds if desired. Bake 30 minutes in hot oven.

BAKED SPRING CHICKEN

Cut up the same as for frying. Sprinkle with salt and pepper and roll in flour. Put in pan with a generous amount of fat. Cover and bake until brown on underside. Turn and cook until well done. Hens can be cooked tender this way by adding 1 cup water at first. Cook much longer.

Mrs. Edith Hall Elliott

FRIED CHICKEN

Cook young chicken until tender. Remove from kettle and drain. Beat 2 eggs until light, dip pieces of chicken in egg, roll in cracker crumbs, fry in butter until brown. Pour soup of boiled chicken into skillet where it was fried and thicken for gravy.

Mrs. Geo. Turnham

CHICKEN PATTIES

2 tablespoons butter, 2 tablespoons flour, 1 cup chicken stock, $\frac{1}{2}$ teaspoon salt, few grains cayenne pepper, 1 cup cold diced chicken. Melt butter in saucepan; stir in flour; add chicken stock, season and bring to a boil; add chicken and cook slowly 5 minutes. Fill patty shells and serve at once.

Mrs. Ellen B. Stubbs

PATTY SHELLS

2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons shortening, ice water. Combine in same order as for pie crust. Roll out thin, cut in circles and form on outside of muffin or patty tins. Bake until a light brown.

CHICKEN CROQUETTES

2 cups chopped cold fowl, 1 cup white sauce, $\frac{1}{2}$ teaspoon salt, few grains cayenne, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon onion juice, 1 teaspoon chopped parsley. Mix the meat and seasonings, combine with white sauce; cool, shape, crumb and fry in deep fat. Drain on soft paper.

CRUST FOR CHICKEN PIE

1 quart sifted flour, 1 teaspoon salt, 4 teaspoons baking powder, 4 tablespoons butter, 1 7-8 cups of cold water. Sift dry ingredients, rub in shortening, add water gradually, mixing and cutting through with a knife. Turn on a well floured board and cut in rounds with biscuit cutter.

CHICKEN a'la KING

Cook a 4 pound chicken till done, in 2 quarts water. Cool, remove skin and fat, cut meat in neat cubes. To 1 quart of broth add 1 cup flour mixed with 1 cup rich milk. Cook until a thick sauce, thicker than gravy, add 1 cup butter. Add 2 green peppers chopped, 2 canned pimentoes cut in small pieces, 1 small can button mushrooms, cut in quarters, and the diced chicken. Keep hot by setting in a pan of boiling water and serve on slices of toast or in patty cases made by lining small muffin pans with pie crust.

Mrs. Ruby Wilkins

POULTRY STUFFING

4 cups stale bread crumbs (if no dry bread is on hand place in a slow oven and dry to a delicate brown then roll with rolling pin). $\frac{3}{4}$ cup melted butter, 1 teaspoon salt, $\frac{1}{4}$ teaspoon red pepper, 1 1-3 cups milk, 3 teaspoons sage. Put butter over crumbs first, add dry ingredients and mix well, then add milk. This is sufficient to stuff an 8 pound turkey. Do not crowd the stuffing or it will be heavy.

Mrs. Ruby Wilkins

CHICKEN CROQUETTES

1 cup bread crumbs or crackers, 3 cups chopped cooked chicken, 2 well beaten eggs, salt and pepper to taste. To the cold cooked chicken add salt, pepper, bread crumbs and beaten egg. If necessary, moisten with milk or chicken gravy. Shape into cones or balls, dip in bread crumbs, beaten eggs and then crumbs. Fry until brown in hot fat.

Mrs. Clotilda C. White

SMALL FISH BAKED

Lay in a baking dish with chopped onion and parsley, rub the fish with salt, a little pepper and nutmeg and dot with butter. Pour in enough thin broth to cover bottom of dish, add the juice of $\frac{1}{2}$ lemon and bake until the flesh parts easily from the bone.

Mrs. Florence Redpath Ahlquist

ADDITIONAL RECIPES