

**ST. MARY'S
COOK
BOOK**

**SHAKOPEE
MINNESOTA**

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Modern Methods of Preparing Delightful Foods

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ROCK SPRING

Recipe Suggestions for Household Dainties, Punches, Salads, Fruit Juice High Balls, Fruit Cocktails and Roast Meats.

GINGER ALE PUNCH

(8 Servings)

Lemons (sliced).....	3	Water	1 cup
Oranges (sliced).....	2	Sugar	1 cup
Cucumbers (sliced)..	¾ cup	R. S. Ginger Ale ..	2 quarts

Lemons, oranges, and cucumbers should be sliced thinly un-peeled. Add sugar and water. Chill 8 hours. Strain. Add Ginger Ale just before serving. Garnish with slices of fruit.

ROCK SPRING GINGER ALE SALAD

(8 servings)

Gelatin ...	1 1/3 tablespoons	Crystallized Ginger (diced)	1 tablespoon
Water (cold)	2 tablespoons	Spiced Peach or Pear Liquor	¼ cup
Water (boiling) . . .	¼ cup	1 pint Rock Spring Ginger Ale	
Salt	1/16 teaspoon		
Lemon Juice . . .	1 tablespoon		
Pears or Peaches (sliced)	6		

To retain carbonic gas stir mixture as little as possible. Soften gelatin in cold water 5 minutes, the dissolve in ¼ cup boiling water. Quickly stir in the Ginger Ale, salt, spiced peach or pear liquor, and lemon juice. Chill quickly. When beginning to set, fold in pears, or peaches, and crystallized ginger. Mold. When set, unmold on lettuce. Garnish with whipped cream.

ROAST LEG OF LAMB

Season leg of lamb with salt, brown it and let it roast until half done, then pour 1 pint ROCK SPRING Ginger Ale over the roast and baste until done to your liking. Add mint sauce. Roast ribs of beef will be much more delicious if ROCK SPRING Ginger Ale is added while roasting.

CLUB HIGH BALL

Put a scoop of vanilla ice cream in a tall glass. Fill the glass with ROCK SPRING Ginger Ale. Stir until thoroughly blended

FRESH FRUIT COCKTAIL

Cocktails of fresh fruit are given a pleasing tang by adding ROCK SPRING Ginger Ale just before serving.

GRAPE JUICE HIGH BALL

Use thin glass, large cube ice, 1 part Grape Juice 2 parts ROCK SPRING Ginger Ale. Sparkling ROCK SPRING Water may be substituted for Ginger Ale.

ROCK SPRING LEMONADE

Tall thin glass, cracked ice juice of whole lemon, sugar to taste and fill glass with Sparkling ROCK SPRING Water. MIX with spoon

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SHAKOPEE

MINNESOTA

We respectfully dedicate this book
to the memory of
The Pioneer Members of
St. Mary's Church
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Preface

In compiling this Cook Book, the Ladies of The Rosary Society of St. Mary's Church of Shakopee, Minn. Have endeavored to secure the choicest recipes, tried and selected by many of Shakopee's best cooks and their friends for their worth in preparing nourishing, delicious and attractive food for the average family at a reasonable cost, and trust it will meet your needs and win your approval.



We wish to thank those business men whose generosity has helped us so materially in publishing this book, and also extend thanks to all who so kindly sent recipes. Owing to the fact that many of the recipes were so near alike, and that we received such a large number of select contributions, we were unable to print them all, and therefore beg your indulgence.

Your cooperation is deeply appreciated.

Baked Apple Dumpling

1 cup flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 2 tablespoons butter, $\frac{1}{3}$ cup milk, 4 apples, $\frac{1}{2}$ cup sugar.

Mix and sift flour, baking powder and salt. Work in the fat. Add the liquid mixing to a soft dough. Roll on a well floured board to $\frac{1}{4}$ inch in thickness. Wipe, pare and cut apples into quarters. Cut dough 4 or 5 inches square. Place a quarter of the apple in square and sprinkle with sugar and cinnamon. Fold over the apple. Bake in a moderate oven.

Sauce: Mix $\frac{1}{4}$ cup of sugar with $\frac{1}{2}$ tablespoon of cornstarch. Add $\frac{1}{2}$ cup boiling water and boil until clear. Add $\frac{1}{2}$ teaspoon of vanilla and $\frac{1}{2}$ tablespoon of butter. Serve hot.

Mrs. Lea Schaefer

Baked Torte

$\frac{1}{2}$ cup butter or substitute, $\frac{1}{2}$ cup sugar, 4 egg yolks beaten light, 1 teaspoon vanilla, 3 tablespoons milk, 1 cup flour, 1 teaspoon baking powder, whites of 5 eggs.

Cream shortening and gradually beat in the sugar, egg yolks, vanilla, milk and flour sifted with baking powder. Spread the mixture in 2 round shallow baking pans. Whip the whites of the 5 eggs very light, add 1 cup sugar gradually and spread on the unbaked mixture in both pans. Sprinkle with $\frac{1}{2}$ cup nuts and 1 tablespoon sugar. Bake in 350 degree oven about 30 minutes. Let cool. Then spread a custard filling between the layers.

Custard Filling—1 cup scalded milk, $\frac{1}{2}$ cup sugar, 2 egg yolks, any desired flavoring. Mix together the cornstarch and sugar, add the hot milk and pour gradually on to the egg yolks which have been slightly beaten. Cook in a double boiler stirring until thick. Cool and add flavoring

Mrs. Frank G. Hirscher

Mrs. T. A. Revord, Austin, Minn

Butterscotch Rolls

Follow recipe for Pinwheel Rolls, substituting brown sugar for the fruit, sugar, nuts and cinnamon.

Antoinette Fischer

Salad Rolls

2 cups flour, 1 egg, $\frac{1}{2}$ teaspoon salt, 4 teaspoon baking powder, 4 tablespoons shortening, $\frac{3}{4}$ cup milk, 1 tablespoon sugar.

Beat the egg, add $\frac{3}{4}$ cup milk to it. Mix and sift flour, sugar, salt and baking powder. Cut in the shortening, using 2 knives, or rub in with the tips of the fingers. Add the milk and egg gradually. Roll out a floured board, cut in oblong pieces with a floured knife, make a crease in center with a knife handle. Cover with egg and sprinkle with granulated sugar. Bake in a moderate oven 15 minutes

Mrs. Wm Thiede.

Parker House Rolls

With 1 pint of milk heated, 4 tablespoons of sugar, 4 tablespoons melted butter or lard, 1 compressed yeast that has been dissolved in warm water, make a sponge with the above with 4 cups of flour, pinch of salt. When light add 2 1/2 cups more of flour. Let it rise to double its size, grease bowl in which it is in to rise. When risen enough (keep dough warm) drop gently on the board, roll 1 inch thick and spread with melted butter. Then cut with cookie cutter; crease with knife and fold over. Let stand until raised double its size. Grease over top with melted butter and bake for about 20 minutes. Edna Huber

Coffee Cake

2 cakes compressed yeast dissolved in 1/2 cup lukewarm water, 1 cup milk same temperature and enough flour to make soft sponge. Let rise for about 2 hours in a warm place. Then add 1 cup warm milk, 1/2 cup butter, 3/4 cup sugar, salt, grated rind and juice of 1 orange, 1/2 teaspoon nutmeg, 2 eggs, raisins and enough flour to stiffen (not too stiff so it can be mixed with a spoon), let stand for 1 hour, put on pans and let rise until ready to bake. For the top use thick sour cream and sprinkle with brown sugar and cinnamon. Bake 25 minutes in not too hot an oven. Elsie Stemmer

Potato Ice Box Rolls

1 cake compressed yeast, 1 1/2 cups lukewarm water, 2/3 cup shortening, 2/3 cup sugar, 1 1/2 teaspoons salt, 1 cup mashed potatoes, 2 eggs, 7 1/2 cups flour.

Crumble the yeast into a cup and add 1/2 cup lukewarm water. Cream the shortening, sugar and salt. Add beaten eggs, mashed potatoes and yeast mixture. Add one-half of flour and remaining water and beat well. Add remaining flour and knead with the hands. Put into greased pan and let rise to double in bulk. Punch down and put in ice box. Use as wanted and let rise in pans to double in size and bake from 20 to 25 minutes.

Mrs. Frank G. Hirscher

Pinwheel Rolls

2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 2 tablespoons sugar, 2 tablespoons butter, 2/3 cup milk, 1/3 cup raisins, 2 tablespoons chopped nuts, 2 tablespoons cinnamon.

Method—Mix as for baking powder biscuits. roll to 1/4 inch in thickness. Brush over with melted butter. Sprinkle with fruit, sugar, nuts and cinnamon. Roll like a jelly roll, cut off pieces 3/4 inch in thickness. Place on buttered tins, bake in a hot oven for 15 minutes. Antoinette Fischer

Coffee Cake

3/4 cup sugar, 1/4 cup butter, 2 eggs, 1 cup milk, 3 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1/4 teaspoon nutmeg and cinnamon.

Sift flour, measure 3 cups, sift again with baking powder, salt, nutmeg, cinnamon and sugar. Work in butter with finger tips. Add eggs unbeaten and milk. Stir to a smooth dough. Turn in a well greased pan and cover with top mixture.

Top Mixture—3/4 cup brown sugar, 3 tablespoons, flour, 3/4 cup almonds, 1/2 teaspoon cinnamon, 1/8 teaspoon salt.

Cream butter, add sugar and flour, cream together, add cinnamon and salt, spread over top of coffee cake. Scatter over this 3/4 cup pf almonds cut fine. Bake 25 minutes. When cool split cake in half, put a layer of sweetened whipped cream over the bottom half of cake. Cover with upper half of cake and serve.

Breakfast Coffee Cake

Sift together 1/2 cup sugar, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 3 level teaspoons baking powder, 1 cup flour. Add 1/2 cup sweet milk, 1 beaten egg, 4 tablespoons melted butter, which should make the mass of a thin batter. Spread in a sheet in a flat pan, about 8X10 inches, sprinkle thickly with sugar, and cinnamon and bake in a quick oven about 20 minutes.

Catherine Hattenberger

Coffee Cake

Sift and measure 3 cups flour. Sift again with 4 teaspoons baking powder, 1 teaspoon salt, 1/4 teaspoon nutmeg, 1/4 teaspoon cinnamon, 3/4 cup sugar. Work in 1/4 cup butter. Add 2 eggs (unbeaten) and 1 cup milk. Stir to smooth dough, turn in a well oiled round cake pan and cover with the following top mixture.

Cream 1/4 cup butter, 3/4 cup brown sugar, 3 tablespoons flour together, add 1/2 teaspoon cinnamon and 1/8 teaspoon salt. Spread over the coffee cake and add nuts cut in small pieces. Bake 25 minutes. When cool split and fill with whipped cream and top with the same. Serve in sections like pie.

Mrs. Ray Huber

Orange Bread

Rinds of two large oranges, 1 1/2 cups sugar, 1 egg, 1 cup milk, 1 tablespoon melted butter, 2 1/2 cups flour, 3 teaspoons baking powder, 1 teaspoon salt. Boil orange peel in quart of water for ten minutes, and pour off water, let cool and grind through food chopper, then add sugar, egg and butter, then flour and baking powder, bake in small loaves. This makes delicious sandwich bread.

Mrs. Frank Huber

Fruit Rolls

2 cups flour, 1 teaspoon salt, 2 tablespoons sugar, 4 teaspoons baking powder, 4 tablespoons shortening, 3/4 cup milk.

Sift the dry ingredients together. Cut in shortening, add milk to make a soft dough. Roll out lightly and use as directed below. 4 medium sized apples, 1/2 cup raisins, 1 1/2 cups sugar, 1 pint water.

Select apples that will cook quickly. Core and chop fine. Put sugar and water in baking pan over slow fire. Boil five minutes. While syrup is cooking slowly make-up the above biscuit dough. Roll out about 1/2 inch thick. Spread with chopped apples and raisins and roll into a long roll. Cut into pieces about 1 1/2 inches long. Place cut side down in hot syrup. Put small pieces of shortening on top and sprinkle with cinnamon and sugar. Bake in hot oven (424 degrees F.) until the apples are baked and the crust a golden brown. Turn out on platter and pour syrup around them. May be served plain or topped with whipped cream or hard sauce. Mrs. Frank R. Lallak

Date Rolls

2 cups flour 4 teaspoons baking powder, 1/2 teaspoon salt, 2 teaspoons sugar, 3 tablespoons butter, 1 egg, 2/3 cup sweet milk, 1/2 cup chopped dates.

Sift dry ingredients together, rub in shortening. Add beaten egg to milk, then add this liquid as in baking powder biscuits. Roll out on floured board keeping dough in shape of rectangle, spread on chopped dates and sprinkle with a little sugar and roll up like jelly roll. Cut in slices about an inch thick. Brush over top sugar dissolved in milk and bake in a hot oven.

Mrs. J. M. Velz

Quick Coffee Cake

3 cups flour, 3 teaspoons baking powder, 1/2 cup sugar, pinch of salt, 3 tablespoons melted butter, 1 1/2 cups milk, 1 egg, 1 cup raisins.

Sift dry ingredients 3 times, then make well in flour, add butter, egg milk and raisins. Beat just enough to mix well. Sprinkle the top with sugar and cinnamon, mix together. Bake 20 minutes in a hot oven. Mrs. Peter Huth.

Johnny Cake

1 egg, 1 1/2 cups sour milk, 1/2 cup sugar, small pinch salt, butter size of an egg, 1 1/2 teaspoon soda if milk is very sour, 1 cup corn meal and 1 cup white flour. If sour cream is used butter may be omitted. Anna J. McKown

Blitz Kitchen

1 cupful sugar, 1 1/2 cupfuls flour, 1 teaspoon cream of tartar, 1/2 teaspoon soda or 1 1/2 teaspoons baking powder, 2 eggs, 3 or 4 tablespoons butter.

Sift together 4 times the flour, sugar and leavening. Break the eggs into a cup then fill the cup with milk, pour into a mixing bowl, sift in the dry ingredients and beat all together, 1 teaspoon vanilla, add melted butter last and beat until creamy. Bake in a 9 inch pan and cover with butter icing.

K. A. Duffy

French Coffee Cake

1 cup sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 3 cups flour, 3 teaspoons baking powder. Sprinkle with sugar and cinnamon and bake 20 minutes in flat pans. Mrs. A. J. Mingo

Frozen Rolls

1 pint potato water, 2 cakes yeast foam, 1 tablespoon sugar, 2 tablespoons lard, 2 eggs, salt.

At noon put sugar and yeast foam in 1 pint potato water. Let stand in warm water place about 5 o'clock add flour and lightly beaten eggs to water and yeast and make a sponge. Let rise (about one hour). Then add more flour and work like bread. Let rise and then knead it down. Let rise again and set out in very cold place over night. Next morning make in rolls. Let them raise and then bake. A light frost will not hurt the dough.

Mrs. Ed Schesso

Baking Powder Biscuits

2 cups flour, 4 teaspoons baking powder, 3/4 teaspoon salt, 1 to 2 tablespoons shortening, about 3/4 cup cold milk.

Mix and sift dry ingredients Rub in shortening. Add milk gradually to make soft dough. Roll out 1 inch thick. Bake 10 to 15 minutes in hot oven.

Mrs. Harry Oradson

Dutch Apple Cake

Sift together 2 cups flour, 1/2 teaspoon salt and 3 1/4 level teaspoons baking powder. With tips of fingers work in 1/4 cup butter. Beat 1 egg and add 3/4 cup of milk and stir into the dry ingredients. Spread the mixture in shallow pan, have ready, pared, cored and sliced 4 or 5 apples. Press these in even rows down into the dough, leaving an edge of dough all around the apples. Sprinkle with sugar and a little cinnamon and the edge with powdered sugar. Serve with cream or hard sauce.

Mrs. J. H. Stans

Scones

2 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 2 tablespoons shortening, 2 eggs, 1/3 cup milk, 1/4 cup finely chopped nuts.

Sift flour, baking powder, salt and sugar. Add shortening. Mix lightly. Beat eggs until light, add milk to eggs. Add nuts and the egg and milk mixture to above. Roll out 1/2 inch thick, cut in 3 inch squares and fold over on corner making them 3 cornered. Brush with milk and dust with sugar. Bake 30 minutes in hot oven.

Mrs. Ray Huber

Short Cake

2 cupfuls flour, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 4 teaspoonfuls sugar, 2 teaspoonfuls melted butter, 1 cupful milk, flavor. Mix in order given and bake in muffin tin.

Mrs. Edwin G. Leibold

Strudle

3 cups flour, 1/2 teaspoon salt, 1 egg, 1 cup milk (luke warm). This makes a soft batter, work this real well and mix in one teaspoon butter and again work well. cover up and let stand for two hours. Roll slightly and place dough on table covered with a clean cloth. Stretch the dough with the hands until very thin (almost transparent). Cover with sliced apples and raisins and sprinkle with sugar, cinnamon and lemon rind. Make into a roll. This is easily done by lifting up one end of the cloth and slowly letting it roll. Fit into a baking pan.

Mrs. Agnes Schell

Ice Box Rolls

2 cups boiling water, 2 rounding tablespoons lard, 2/3 cup sugar, 1 tablespoon salt, 2 eggs beaten, 1 compressed yeast cake in 1/2 cup warm water, flour.

Put lard, sugar, and salt in boiling water and let stand until cool. Add beaten eggs, yeast cake in water and enough flour to handle (6 or 7 cups). Knead at once, let raise, then knead again. Put into greased bowl and grease over top. Put in ice box or cold place and when rolls are wanted pinch off dough, shape, let rise until double in bulk and bake in hot oven. This dough will keep a long time if left in a cold place.

Mrs. Jos. Allen

Baking Powder Biscuits

2 cupfuls flour, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 2 tablespoonfuls shortening, 3/4 cupful milk. Mix in order given. Bake in hot oven.

Mrs. Edwin G. Leibold

Cream Puffs

1 cup of hot water 1/2 cup butter, boil together and while boiling stir in 1 cup of sifted flour. Take from stove and stir well and bake in muffin pans about 25 minutes in quick oven, being careful not to open oven door oftener than necessary. When cool open and fill with whipped cream, flavored and sweetened to taste.

Mrs. Edwin G. Leibold

Laura Tiedt

Mrs. B. Jansen

Mrs. Agnes Schell

Mrs. Anna Thielen

Strawberry Short Cake

Mix and sift twice 2 cups of flour, 1/4 cup of sugar, 3 level teaspoons baking powder, a pinch of nutmeg and salt; rub in 1/3 of a cup of butter, add 1 egg well beaten to 2/3 of a cup of sweet milk. Mix and bake in cake tins in hot oven. When done split and spread with sweetened berries.

Mamie Berens

Mrs. L. P. Shanus

Mrs. J. H. Lenzmeier

Mrs. Ben Scherkenbach

Baking Powder Biscuits

3 cups flour, 3 teaspoons baking powder, 1/4 teaspoon salt.

Sift together and work in scant one-half cup butter and lard. Milk enough for a soft dough. Bake in hot oven. This recipe can be used for short cake also by making the dough a little richer.

Mrs. Wm. Ries

Poppy Seed Rolls

2 cups milk, 1/3 cup sugar, 2 tablespoons lard, 1 cake yeast, salt and flour.

Boil the milk, when lukewarm add the yeast, and enough flour to make a batter, let stand an hour and then add the lard, salt, sugar and enough flour to make dough. Let rise, before you put in the oven wipe with beaten egg and sprinkle with poppy seed.

Mrs. Hy. Meuleners, Bowlus, Minn.

Johnny Cake

1 egg, 1 cup milk, 1/2 cup cream, 1/2 cup sugar, melted butter size of egg, 1/2 teaspoon soda, 1 teaspoon baking powder, 1 tablespoon salt, 1 cup white flour, 2 cups of corn meal.

Beat egg, add milk, sugar, cream with soda dissolved, melted butter, sift flour, salt, baking powder, then add corn meals and bake in moderate oven 35 to 40 minutes. Mrs. Elmer Young

Johnny Cake

1 cup sugar, 2/3 cup butter, 2 eggs, 2 cups sour milk, 2 cups flour, 1 1/2 cups corn meal, 2 teaspoons soda, 2 teaspoons salt. Mix all as mentioned and bake. Mrs. Thos. H. Walsh

Spanish Bun

5 eggs, (leaving out the whites of two for frosting), 3/4 cup of butter, 2 cups of flour, 2 cups brown sugar, 1 cup sweet milk of water, 1 dessert spoonful each of allspice and cinnamon, 1 grated nutmeg, a little essence of lemon, 1 teaspoon of soda, teaspoon cream of tartar. Bake in bread tin, use brown sugar for frosting. Mrs. John Heinen

Cold Water Buns

2 cups of sponge, 1 cup of lard, 2 cups of cold water, 1 cup of sugar.

Method: Set sponge in the evening. In the morning mix sponge with the cold water, lard, sugar and enough flour to make it stiff. After about 6 hours knead it down and leave rise over night. Bake the following morning. Mrs. L. J. Vanderlinden

Hot Cross Buns

3 cups of sweet milk, 1 cup of yeast and flour, enough to make stiff batter. Set this sponge at night. In the morning add 1/2 cup of melted butter, 1 cup of sugar, 1/2 teaspoon nutmeg.

Salt spoon of salt and flour enough to roll out. Knead well, let it set five hours. Roll half and inch thick. Cut into round cakes or biscuits. When they have risen half an hour, make a cross on each and bake.

Mrs. Wm. Carpenter
Mrs. J. C. Marx

Potato Buns

3 medium cooked potatoes mashed, 1 cake compressed yeast dissolved in 1 cup warm milk, 1 tablespoon sugar, 1 tablespoon lard, 1 teaspoon butter, salt, 2 eggs well beaten. Mix stiff at eleven, mold and cut out at 4. Bake at 6 o'clock, ten minutes.

Fruit Roll

Baking Powder Biscuit Rule. 1/2 cup chopped raisins and nuts.

Prepare the biscuit dough and roll out on a slightly floured board to the thickness of 1/2 inch. Sprinkle with finely cut raisins and nuts and a little sugar. Begin at once and roll up. Cut into pieces one inch thick and bake on pans in a hot oven about 20 minutes. Serve hot for luncheon. Anna C. Thielen

Whole Wheat Bread

1 egg, 1 cup brown sugar, 2 cups sour milk, 1 teaspoon soda, 1 teaspoon baking powder, 3 cups whole wheat flour, 1 cup nuts and 1 cup raisins.

Mix ingredients as for any bread, pour in pans and bake in moderate oven for three-quarters of an hour.

Mrs. Hy. Meulners, Bowlus, Minn.

Cinnamon Rolls

(Quicker than yeast raised and just as good)

2 cups white flour, 4 teaspoons baking powder, 1 teaspoon salt, 4 tablespoons lard, 3/4 to 1 cup milk or water.

Filling: 1/4 cup butter, 1/2 cup sugar, 1/2 teaspoon cinnamon, 1 egg yolk.

Roll biscuit dough on board to 1/4 inch thickness. Spread with filling (in which a little cream may be added.) Roll up and cut into slices 1/2 inch thick. Place cut edges together in a deep well greased baking pan. Bake in moderately hot oven about 15 minutes.

Mrs. James Doyle

Apple Kuchen

1 1/2 cups flour, 2 teaspoons baking powder, 1/2 cup sugar, pinch salt, 1 tablespoon melted butter, 1 egg in cup and fill with milk.

Sift all dry ingredients then put egg in cup and fill with sweet milk, then add melted butter and beat well. Put in square tin. Slice apples over top, then sprinkle with cinnamon and sugar and bake.

Mrs. Harry Oradson

Rice Buns

1 yeast foam or compressed yeast dissolved in cup of water lukewarm, 1 cup of rice, boiled in water till flaky, 1 cup of sugar, 1 tablespoon salt, 1/2 cup butter or shortening, 1 quart milk. Add flour to make as for bread.

Mrs. C. Pierson

Southern Johnny Cake

1/2 cup of sugar, 1 egg, 4 tablespoons butter or (meat dripping), 1 cup sour milk or buttermilk, 1 level teaspoon soda, 1 cup white flour, 1 cup corn meal and salt to taste.

An ordinary rule you say but it is all in the baking. A generous lump of lard was put into an old fashioned spider (or more modern frying pan) and allowed to become very hot, the batter was poured in and then baked in a hot oven. It is much better than when baked in tin or the usual baking pan. Try it.

Mrs. E. A. Feldmann

Raisin Raise

Or Boy Bake Bread

1 1/4 cups flour, 1 heaping teaspoon baking powder, 1 teaspoon sugar, 1/4 teaspoon salt, 1 tablespoon shortening, 1/2 pound raisins,

The Campfire girls may like to try this recipe in some of their outings, if successful with it you may call yourself a real outdoor cook. You may sift the dry ingredients and mix in the shortening before leaving home. When ready to bake mix with water and beat to a smooth batter. Place lard in your pan and fry in flat cakes over a slow fire, turning often to keep from scorching.

Katherine Duffy

Prune Gram Bread

1 cup sugar, 1 egg, 3 tablespoons butter, 1 cup sour milk, 1 teaspoon soda, level. 1/2 tablespoon baking powder, 1 cup nuts, 1 cup stewed prunes, 1/2 teaspoon salt, 1 1/2 cups flour, 1 cup unsifted graham.

Mix all together in order given and bake in moderate oven 1 hour.

Elizabeth Kintzie

Orange Bread

1 cup or more of fresh orange peel cut small and cooked in a little water. When cooked tender add 1 cup of sugar. Dissolve and then set away to cool. Make a batter of 2 eggs, 2 cups of milk, 1/2 cup of sugar, 4 cups of flour, 4 teaspoon of baking powder and a little salt. Add orange and juice to this batter and bake from 40 to 50 minutes, Makes very nice sandwiches.

Mrs. T. A. Revord

Nut Bread

1 1/2 cups white sugar, 2 cups milk, 1 cup walnut meats, 3 cups flour, 4 teaspoons baking powder, 2 eggs, 1 teaspoon salt.

Put dry ingredients together, then add milk, then the beaten eggs. Bake in 2 small loaf tins.

Mrs. Frank Jaspers

Graham Prune Bread

1 cup sugar, 1/2 teaspoon salt, 1 beaten egg, 2 tablespoons shortening, 1/2 cup prune juice, 1 cup mashed prunes, 1 cup nut meats, 1 cup thick sour milk, 1 teaspoon soda, 1 teaspoon baking powder, 2 cup white flour, 1 1/2 cups Graham flour.

Beat sugar and salt with egg, add shortening and prunes. Add sour milk and prune juice. Sift baking powder and soda with white flour. Mix with the graham flour. Put in a greased pan. Bake in slow oven for one hour. Mrs. Elmer Huber

Dark Nut Bread

1 cup white flour, 2 cups graham flour, 2 cups sour milk, 1/2 cup karo syrup, 2/3 cup ground nuts, 1 teaspoon soda dissolved in a little hot water, 1 cup raisins, a little salt, 3 tablespoons sugar.

Mix the dry ingredients and add the wet ingredients, then add the raisins and nuts. Bake in a moderate oven 30 to 35 minutes. Makes 1 good sized loaf. Mrs. Wm. Thiede

Brown Bread

1 cup brown sugar, 2 cups sour milk, 1 cup white flour, 1 teaspoon salt, level, 1 teaspoon soda, 2 cups graham flour, 1 teaspoon baking powder, 1/2 cup nuts.

Mix dry ingredients, add milk and nuts, fill 1 pound baking powder cans half full. Bake 45 minutes. Mrs. J. P. Jasper

Gram Brown Bread

Sift a cup and a half each of graham and white flour and a rounding teaspoon of salt. Add 2 tablespoons of melted lard, a cup of molasses and a cup of sour milk in which has been dissolved a teaspoon of soda. Beat and then fold in a cup of raisins and a half cup nut meats. Bake in a moderate oven forty minutes. Mary Thornton

Fruit Bread

2 cups graham flour, 1 cup of white flour, 1/2 tablespoon salt, 1 tablespoon sugar, 1 1/2 cups sour milk, 2 tablespoons molasses, 1 teaspoon soda. Chop fine 1/2 cup each of raisins, dates and walnuts. Bake 45 minutes. Clara Marschall

Steamed Brown Bread

1/2 cup molasses, 1 1/2 cups butter-milk, 1 teaspoon soda, 1/2 teaspoon salt, 1 egg, 1/2 cup corn meal, 1 1/2 cups graham flour, 1 1/2 cups wheat flour. Raisins and nuts improve this bread.

Mix all together and put in tin coffee cans or large baking powder cans with covers. Only fill 3/4 full and steam for 2 hours, then uncover and dry a few minutes in oven.

Mrs. E. J. Huber

Ginger Bread

1/2 cup sugar, pinch salt, 2 heaping tablespoon lard, 1 cup molasses, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon ginger, 1 cup boiling water, leave enough to dissolve soda, 2 teaspoons soda, 3 cups flour, lastly add 3 well beaten eggs.

This recipe never fails

Laura Tiedt

Orange Bread

Cut peel of outer skin of 4 oranges in small pieces. Boil until tender, just enough water so it won't burn. When about done, add 1/2 cup of sugar, cook until tender and cool.

1/4 cup cane sugar, 1 teaspoon butter, 1 egg, 1 cup milk, 1/4 teaspoon salt, 3 cups flour, 3 teaspoons baking powder. Add orange peel and bake in loaf, one hour. Mrs. J. C. Marx

Date Loaf for Sandwiches

1 cup brown sugar, 1 cup shortening, (butter and lard), 2 eggs, pinch of salt, 3/4 cup lukewarm water, 2 pounds dates coarsely cut, 1 teaspoon soda, 2 1/2 cups flour.

Cream butter and lard with sugar thoroughly, add beaten eggs, salt, water, soda with flour, lastly dates.

Mrs. H. P. Fischer

Date Bread

1 cup brown sugar, 1 cup shortening or butter, 2 eggs, a pinch of salt, 3/4 cup luke warm water, 1 pound dates cut fine, 1 cup walnuts, 1 teaspoon soda, 2 1/2 cups flour. Bake in a moderate oven in a loaf tin.

Mrs. Wm. Thiede

Mrs. Harry Oradson

Mrs. Peter Huth

The Best Johnny Cake

4 eggs, 1/2 cup sugar, 3/4 cup water, 1 cup flour, salt a little, 2 cups sweet cream, 2 1/2 cups corn meal, 3 teaspoons baking powder.

Beat the eggs light, add a little salt, the sugar, water, sweet cream, corn meal, add flour and baking powder last, beat well, bake in a quick oven.

Miss G.V. Duffy

Banana Bread

1/2 cup butter, 3/4 cup sugar, 2 eggs well beaten, 4 tablespoons sour milk, 1 teaspoon soda, 1 teaspoon baking powder, 2 1/2 cups flour, salt, 1 cup mashed bananas.

Mash bananas with a fork and add last. Bake one hour.

Mrs. Gross

Cheese Rolls for Tea

Cut crust off slices of bread. Spread with butter, add McLarens Cheese with a little salt. Roll, pin with toothpicks. Toast brown on all sides.

Mrs. R. E. Faricy

Sour Milk Gingerbread

1 cup molasses, 1 cup sour milk or cream, 2 1/3 cups flour, 1/3 cup melted butter, 1 1/2 teaspoons soda, 2 teaspoons ginger, 1/2 teaspoon salt.

Mix together soda, sour milk and molasses. Add together all the dry ingredients, stirring until well mixed. Add milk and molasses, beat vigorously for a few moments and turn into shallow pans. Bake in moderate oven twenty-five to thirty minutes. Nice served hot.

Mrs. Joe Schmitz

Ginger Cake

1 cup sugar, 1/2 cup lard or other shortening, 2 eggs, 1 teaspoon soda in 1 cup hot water, 1 cup sorghum or Brer Rabbit Molasses, 1 teaspoon ginger, 2 1/2 cups flour.

This is a large recipe and can be cut in half. This is very good.

Mrs. John Casey

Nut Bread

1 1/4 cups light brown sugar, 1 large tablespoon molasses, 1 cup milk, 3 1/2 cups flour, 2 eggs, 1 cut broken walnut meats, 4 teaspoons baking powder, 1 saltspoon salt, 2 tablespoons melted butter, 1 cupful dates cut in small pieces.

Mix together all the ingredients except the eggs. Then drop in the eggs unbeaten, one at a time. Beat the eggs right in the foodstuffs, put in two loaf bread pans and let stand twenty minutes before you put them in the oven. Bake in a moderate oven one hour.

Phil Hirscher

Gingerbread "Dandy"

1/2 cup sugar, 1/2 cup molasses, 1/2 cup butter (or drippings), 1 egg. Beat these ingredients to a cream and add 1 teaspoon soda, a pinch of salt, 1/2 teaspoon each cloves, cinnamon, and ginger, 1 1/2 cups flour. After mixing all together add 1/2 cup of boiling water. Bake at once in a moderate oven. This is very delicious served with whipped cream.

Mrs. Leo Lauer

Soft Ginger Bread

1 cup sugar, 1 cup molasses, 1/2 cup butter melted, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, 1 cup boiling water, 2 cups flour, 2 well beaten eggs.

Melt butter and dissolve soda in boiling water. Mix ingredients and stir in the well beaten eggs the last thing. Bake loaf. Slow oven

Leola Baumhofer

Ginger Bread

1 cup molasses, 1 cup cane sugar, 1 cup butter and lard, 1 cup hot water, 3 eggs, 1 tablespoon each, soda, ginger and cinnamon, a little cloves. Flour to make thin batter, about 2 cups.

Mrs. C. C. Storer

Irish Bread

2 cups flour, 1 cup milk, 1/2 cup raisins, 1/2 cut currants, 5 teaspoons baking powder, 1/2 teaspoon salt, 3 tablespoons sugar, 3 tablespoons butter, 1 tablespoon caraway seeds.

Sift flour, baking powder, and salt together. Cream sugar and butter, add milk then add other ingredients, mix well and bake in an iron frying pan in a moderate oven for one hour.

Minnie Kintzie

Nut Bread

3/4 cup sugar, 1 egg, 1 cup sweet milk, 2 heaping cups flour, pinch of salt, 1/2 cup walnuts, 3 teaspoons baking powder.

Mrs. Dora Johnson

BEVERAGES AND COCKTAILS



Mint Cocktail

(For Lamb Dinner)

1 can dried pineapple, 3 oranges diced, 1/4 pound after dinner mints, broken.

Mix, chill, serve in glasses with crushed ice, garnish with mint leaves.
Gertrude Brown

Fruit Cocktail

1 grapefruit, 1 pineapple, 3 oranges, 1 cup sugar, 1 bottle red cherries.

Peel fruit and cut up into small pieces, mix with the sugar and set in ice box to cool. When using if not sweet enough add more sugar, pile in sherbet glasses, placing once cherry on top of mixture. To be served before meals. Elizabeth A. Kintzie

Pineapple Appetizer

1 cup of shredded pineapple, 3 large oranges, 1 pound of after dinner mints. Mix the shredded pineapple and the pulp of the oranges together. Break the mints into small pieces and stir into the fruit mixture. Serve with wafers with a first course. Will serve six people. Marjorie Kinghorn, St. Paul

Raspberry Lemonade

To 2 tablespoonfuls of raspberry juice, either fresh or canned, add the juice of 1 lemon, 2 teaspoonfuls of sugar, and ice to fill the glass. Crushed mint leaves may be added.

Mrs. Catherine Morley

Dry Town Punch

Juice of 8 lemons sweetened to taste. Place in a punch bowl a square of ice, pour in the sweetened lemon juice, one quart of Ginger Ale, one quart of Apollinaris or White Rock, thoroughly mix, serve very cold. Miss G. V. D.

Grape Juice

Prepare the grapes as for jell. Mash and boil, then strain and add 5 cups sugar to 6 quarts of juice. Let come to a boil and boil a few minutes. Bottle while hot, cork and seal with paraffin. Gertrude V. Duffy

Strawberry Cocktail

1 quart strawberries, 1 cup shredded pineapple, 1 cup white grapes, 1 cup sugar.

Mash strawberries, reserving a few for tops. Sprinkle the mashed berries with sugar, add the pineapple and set in ice box to chill. Top with grapes and berries. Serve in sherbet or any other tall glass. Pile mashed fruit in bottom of glass.

Minnie Kintzie

CAKES, FILLINGS, FROSTING



General Directions in Cake Making

Use only the best materials.

Have utensils and ingredients ready.

Sift flour once before measuring.

To measure shortening accurately, for 1/2 cup shortening fill cup half full of water and drop in shortening until water reaches top of cup, for 1/3 cup shortening use 2/3 cups water, for 3/4 cup shortening use 1/4 cup water and so on.

Sponge and Angel Food cakes are baked in an ungreased pan.

Butter cakes in a pan greased with cold lard and dusted with flour. For large loaf and fruit cakes the pan should be lined with greased paper.

Have the oven the proper temperature, and work fast.



Angel Food Cake

1 cup egg whites, (8 to 10 eggs), 1/4 teaspoon salt, 1 teaspoon cream tartar, 1 1/4 cups sifted fine granulated sugar, 1/2 teaspoon vanilla and 1 cup of sifted Swans Down Cake Flour.

Sift flour once, measure, and sift four more times. Beat egg whites and salt together until foamy; add cream of tartar, continue beating until eggs are stiff enough to hold ___ peaks, but not dry. Fold in sugar and flour a little at a time, then flavoring. Pour batter into ungreased Angel Food pan and bake at least one hour in very slow oven; after 30 minutes increase heat slightly.

Edna Huber

Angel Food

1 1/4 cup egg whites, 1 cup flour (cake flour), 1 1/2 cup granulated sugar, 1 teaspoon cream of tartar, 1 teaspoon salt, 1 teaspoon almond flavoring.

Beat egg whites. Add cream of tartar when whites are frosty. Continue beating until a point of the egg whites is stiff enough to hold its shape. Gradually fold in the sugar which has been sifted twice. Fold in the flour which has been sifted with the salt three times. Pour into dry ungreased pan. Time bake one hour. Temperature, very slow oven, gradually increasing heat from 250 degrees F. to 350 degrees F. Invert pan until cake is cool.

Mrs. Chas. L. Kline, Savage
Mrs. Frank R. Lallak

Golden Angel Food

1 1/2 cups of sugar, 4 egg yolks, 1 tablespoon of cold water, 1/2 cup of boiling water, 1 1/2 cups of flour, 1 teaspoon of vanilla, 4 egg whites beaten stiff.

Beat egg yolks and cold water together. Add sugar gradually, then the hot water, beating well all the time. Add the flour, baking powder and cream of tartar which will have been sifted together. Add vanilla. Fold in the egg whites. Mix well, bake in an ungreased and unfloured angel food pan 50 to 60 minutes in a slow oven. Leave in the pan until cool.

Mrs. George E. Huber

Marble Angel Food

11 egg whites, (1 1/4 capfuls), 1/4 teaspoon salt, 1 teaspoon cream of tartar, 1 1/4 capfuls sugar (sifted).

White Part: 1/2 capful Swans Down Cake Flour, 1/2 teaspoon vanilla.

Dark Part: 2 tablespoons cocoa, 6 tablespoons Swans Down Cake Flour, 1/4 teaspoon lemon extract or 1/2 teaspoon vanilla.

Add salt to egg whites and beat until foamy; then add cream of tartar and beat until the whites are stiff. Fold in sugar, divide the egg mixture into 2 equal parts. To one part fold in carefully 1/2 teaspoon vanilla and 1/2 capful Swans Down Cake Flour which has been sifted 4 times. To the other part add the lemon extract and the cocoa and 6 tablespoons Swans Down Cake Flour which has been sifted together 5 times. Put these 2 batters in Angel Food tin alternating the white and dark. Bake 1 hour in slow oven (275 degrees to 325 degrees F)

Mrs. John Kaup

Anges M. Kline

Three Egg Angel Cake

1 cup sugar, 1 1/3 cups flour, 1/2 teaspoon cream of tartar, 3 teaspoons Royal Baking Powder, 1/3 teaspoon salt, 2/3 cup scalded milk, 1 teaspoon almond extract, whites of 3 eggs.

Method: Mix and sift first five ingredients four times. Cool mix slightly and add very slowly, beating continually; add almond, mix well and fold in whites of eggs beaten until light. Turn into ungreased angel cake tin and bake in moderate oven about 45 minutes.

Mrs. Geo. Marrinan

Apple Sauce Cake

1 large cup sugar, 1 cup apple sauce, cold, 1 1/2 tablespoons soda, 1 tablespoon vinegar, 1 tablespoon lard (large), cinnamon and salt, raisins or not, flour enough to make a stiff batter. Be sure to dissolve soda in vinegar.

Mrs. L. Shanus

Green Apple Cake

1 cup sugar, 1/2 cup butter, 1 egg, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/4 teaspoon nutmeg, 1/2 cup raisins, 1 cup chopped sour apples (raw), 1/4 cup nuts, 1 1/2 cups flour, 1 teaspoon cocoa, 1 teaspoon soda in 1/2 cold coffee.

Cream butter and sugar, add beaten egg, then the apples, soda in coffee, then add the dry ingredients which have been sifted together, stir nuts and raisins in with the flour. Bake as a loaf and ice with Chocolate Frosting. Mrs. Anna Allen

Apple Sauce Cake

1 cup sugar, 1/2 cup butter, 1 egg beaten, 2 1/2 cups flour, 1 1/2 cups cold unsweetened apple sauce, 1 teaspoon soda, 1/2 cup walnuts (chopped), 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/4 teaspoon nutmeg, 4 tablespoons hot water, 1 1/4 teaspoon salt, 1 cup raisins.

Method: Cream sugar and butter, add egg, then spices and apple sauce with soda, fold in flour and water, add nuts and raisins.

Mrs. C. M. Kopp
Mrs. John McGovern

Aunt Mary's Apple Sauce Cake

1 cup sugar, 1/2 cup butter, 1 cup seeded raisins, 1 teaspoonful cinnamon, pinch cloves, 1/2 teaspoonful nutmeg, 1 cup apple sauce, 1 teaspoonful soda, 1 3/4 cups flour.

Cream butter and sugar, add soda dissolved in sauce, spices and raisins and sifted flour. Mrs. Carl Petsch

Apple Sauce Cake

1/2 cup shortening, 1 cup sugar, 1 cup apple sauce, 2 cups flour, 1 teaspoon baking soda, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 cup seeded raisins.

Cream shortening and sugar, add apple sauce, mix and sift dry ingredients and add to first mixture. Mix well, add raisins sprinkled with flour. Bake in moderate oven 30 to 40 minutes.

Mrs. Wm. Carpenter

Banana Cake

1/2 cup butter, 1 1/2 cups sugar, 2 egg yolks, 4 tablespoons sour milk, 3 bananas put through ricer, 1 level teaspoon soda, pinch of salt, 2 cups flour, 1 teaspoon vanilla.

Method: Cream butter and sugar. Add beaten egg yolks and sour milk; then bananas and so on down the list of ingredients. The riper the bananas the better the cake. Mrs. J. C. Munsch

Birthday Cake

1 1/2 cups of sugar, 1 1/2 cups of butter, 3/4 cups of water, 6 egg whites, 1 teaspoon vanilla, 1/4 teaspoon salt, 3 cups flour, 3 teaspoons baking powder.

Method: Divide batter into three pates, make 1/3 pink by adding a few drops of fruit coloring. To another add 1/2 teaspoon cinnamon, 1/2 cloves, 1/2 allspice and 1/4 nutmeg. This 1/3 white. Use spiced layer for bottom pink in center white on top. Use white icing. This makes a very pretty Birthday Cake decorated.

Laura Tiedt

Banana Cake

2 eggs, 1 1/2 cups sugar, 1/2 cup butter, pinch salt, 1/2 sour milk, 2 cups of flour, 2/3 cups banana pulp, 1 teaspoon soda, 1 scant teaspoon baking powder, nuts if desired.

This cake is best served fresh with whipped cream but can be served with a frosting of Powdered sugar, butter and cream.

Mrs. Wm. Davy

Mrs. August Schesso

Banana Cake

1 cup sugar, 1/3 cup butter, 1 egg, 1 cup milk, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 cup bananas, (mashed), 1 teaspoon vanilla.

Mrs. Catherine Morley

Banana Cake

1 cup mashed bananas, 1 1/2 cups sugar, 1/2 cup butter, 3 egg yolks or 2 whole eggs, 2 cups sifted flour, 1/2 teaspoon baking powder, 1 scant teaspoon soda, 1/2 teaspoon vanilla and 4 tablespoons sour milk.

Cream butter and sugar, (keep out egg whites for frosting), add egg yolks and beat, add sour milk, sift soda, baking powder and flour four times, add one cup of flour and mix, then add bananas add the remaining flour. Mix well. Flavor with vanilla and bake in slow oven about 30 minutes.

Mrs. Herman Thieben

Burnt Sugar Cake

Syrup – Put 1/2 cup white sugar in iron or steel pan, melt slowly, burn brown, remove from fire, pour in 1/2 cup boiling water and cook till like molasses.

Cake – 1 1/2 cups sugar, 1/2 cup butter, creamed till light, 1 cup sweet milk, 2 egg yolks, pinch of salt, 1 teaspoon vanilla, 2 cups of flour.

Beat 5 minutes, add 3 tablespoons of the syrup and 1/2 cup of flour sifted with 2 teaspoons of baking powder, lastly add whites of eggs well beaten. Bake in layers.

Mrs. E. H. Bloz

Banana Cake

1/2 cups sugar, 2 eggs, 1/2 cup chopped nuts, 1 teaspoon soda, butter size of an egg, 3 large ripe bananas mashed, 4 tablespoons sour milk, 1 2/3 cups flour, vanilla.

Cream sugar and butter, add beaten eggs, bananas, and nuts, add soda in sour milk, stir in flour, flavor with vanilla. Bake 30 minutes in loaf pan. Mrs. Leo Hirscher

Bread Sponge Cake

1 1/2 cups brown sugar, 1 cup shortening, 2 eggs, 1 cup bread sponge, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, 1/2 cup sour milk, 1/2 cup nuts, 1/2 cup raisins, 2 cups flour.

Mrs. Steve Breimhorst

Buttermilk Cake

1 1/2 cups sugar, 1 cup shortening, 2 eggs, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon nutmeg, 2 1/2 cups flour, 1 cup chopped raisins.

Method: Mix the sugar, shortening, and eggs and beat thoroughly. Mix the soda and buttermilk, and add to the mixture. Then add the floured raisins. Mix in the cinnamon, ginger, nutmeg, and flour. Bake in a medium oven. Mrs. Albert Scherer

Checker Board Cake

1 cup sweet milk, 2 cups sugar, 1/2 cup butter, 3 cups flour, 3 eggs, 3 teaspoons baking powder, flavoring.

Cream sugar and butter, add eggs well beaten, then milk, flour and baking powder, also flavoring. To 1/2 of this mixture add 3 tablespoons molasses, 1/2 teaspoon cloves, 1 teaspoon cinnamon and about 1/3 cup flour. Bake in separate pans and put together in checkered style. Mrs. Ed Veiht

Potato Chocolate Cake

1/2 cup shortening, 2 cups sugar, 1/2 cup chocolate, 1 cup mashed potatoes (warm), 2 eggs, 3/4 cup milk, 2 1/2 cups flour, 5 teaspoons of Royal baking powder, 1/4 teaspoon nutmeg, 1/4 teaspoon allspice, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1 cup chopped nuts, 1 teaspoon vanilla.

Cream shortening, add sugar, melted chocolate, mashed potatoes: mix well. Beat eggs separately, add yolks to first mixture, add milk and dry ingredients, which have been sifted together. Beat well. Add nuts, vanilla and beaten whites of eggs. Mix thoroughly and bake in loaf tin one hour, moderate heat. Mrs. C. J. Stunk

Corn Starch Cake

2 coffee cups of pulverized sugar, 3/4 cup of butter, 1 cup corn starch, dissolved in a cup of sweet milk, 2 cups flour, the whites of 7 eggs, 2 teaspoons baking powder, mixed in the flour.

Cream butter and sugar, add corn starch and milk; then the whites of eggs, beaten to a stiff froth; then the flour gradually; use any flavoring desired. Bake in 9 inch cake tin.

Mrs. John Heinen

Cocoa Cake

1/2 cup cocoa, 2 cups sugar, 1/2 cup butter, 1 cup boiling water, 2 cups flour, 2 teaspoons baking powder, level, 1/2 cup sour milk, 1/2 teaspoon soda, 2 eggs, 1 teaspoon vanilla, 1 cup brazil nuts.

Put the cocoa, sugar, butter in a mixing bowl and pour over it the boiling water and let it cool, then add the other ingredients, add eggs last and beat a little.

Mrs. E. V. Mertz

Cocoa Cake

Yolks of 2 eggs (use whites for frosting), 1 cup sugar, 1 cup thick sour cream, 2 cups flour, 2 - 5 teaspoons cocoa, 1 teaspoon baking powder, 1 teaspoon soda. The flour, cocoa, baking powder and soda sifted three times.

Method: Beat the eggs and sugar, add sour cream, and lastly the sifted ingredients.

Gretta McCall, St. Paul

Cocoa Cake

1 cup sugar, 1 1/2 cups of flour, 2 tablespoons of cocoa, 1 teaspoon of soda.

Mix dry ingredients by sifting several times. Make a hole in center and put in the following. Butter the size of an egg (softened), 1 egg, 1 cup of sour milk, pinch of salt.

Mix all together and bake in shallow pan or in layers.

Mrs. Edgar Bolz

Mrs. N. H. Thilgen

Mrs. Hy. Oradson

Mrs. J. H. Lenzmeier



Method of Mixing the Following Cakes

Sift flour, measure. Cream shortening and sugar, add the well beaten egg yolk, then the melted chocolate, add soda or baking powder, (or both), to the flour and sift into mixture alternately with the liquid and flavoring and last fold in the well beaten egg whites.

Chocolate Cake

2 cups flour, 1/4 teaspoon salt, 1 cup sugar, 1 1/4 cup milk, 3 teaspoons baking powder, 1/2 cup butter or other shortening, 2 egg, 3 squares chocolate, 1 teaspoon vanilla, 1/2 teaspoon soda.
Mrs. Leander McKenna

Chocolate Layer Cake

1/3 cup shortening, 2 squares chocolate, 4 teaspoons baking powder, 1 cup sugar, 1 egg, 1 cup milk, 1 3/4 cups flour, 1/4 teaspoon salt, 1 teaspoon vanilla.
Mrs. Edward Smith

Devil's Food

1 1/2 cups white sugar, 1/2 cup butter, 2 well beaten eggs, 3/4 cup sweet milk, 1 3/4 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 2 squares melted chocolate. Mrs. Peter Ploumen

Devil's Food

1/2 cup butter, 2 squares chocolate, 1/2 cup sour milk, 2 cups flour, 1 cup sugar, 2 eggs, 1 teaspoon soda, 1 teaspoon vanilla.
Mrs. Stephen DeMers

Devil's Food

1 cup sugar, butter size of an egg, 1 cup sour milk, 1 teaspoon soda, 1/2 teaspoon cream of tartar, 2 eggs, 2 squares chocolate, 2 cups flour, 1 teaspoon vanilla.
Mrs. Jos. Knebel, Prior Lake

My Mother's Devil's Food

1/2 cup butter, 3 eggs, 1 cup sugar, 1 cup sour milk, 2 1/2 cups flour, 1 level teaspoon soda, 1 1/2 level teaspoon baking powder, 2 squares chocolate, vanilla to suit taste.
Mrs. John Egan, Savage

Mohogany Cake

2 eggs, 1 heaping tablespoon butter, 1 cup sugar, 1 cup sour milk (or buttermilk) 2 1/2 squares chocolate, 1 1/4 teaspoons soda, 1 cup flour, 1 teaspoon vanilla. Mrs. E. A. Lundberg
Mrs. Peter O'Loughlin

Raisin Fudge Cake

1/2 cup butter and lard, 1 1/2 cups brown sugar, 3 eggs, 1 cup thick sour milk, 2 squares chocolate, 1/2 teaspoon each cinnamon, and cloves, 2 1/2 cups flour, 1 teaspoon soda, 1 cup chopped raisins (add raisins last).
Clara Marshall

Devil's Food

2 eggs, 2 cups sugar, 1/2 cup shortening, 4 tablespoons cocoa or melted chocolate, 1/2 cup sour milk, 2 teaspoons soda, 2 cups flour, 1 cup boiling water, 1 1/2 teaspoons vanilla, salt.

B. Pierson

Devil's Food Cake

1 3/4 cups of brown sugar, 1 tablespoon of butter heaping full, 2 eggs, 1 teaspoon of soda, 1 cup buttermilk, 2 squares of chocolate, 1 1/2 cups of flour, 1 teaspoon of vanilla.

Mrs. Leonard Bruns

Devil's Food Cake

2 cups brown sugar, 1/2 cup butter, 2 eggs, 1 square of bitter chocolate, 1/2 cup boiling water, 1/2 cup sour milk, 1 rounding teaspoonful of soda, 2 cups flour, 1 teaspoon vanilla.

Margaret J. Kaup

Red Devil's Food

1 square chocolate, 1/4 cup boiling water, 1 teaspoon soda, 1/2 cup shortening, 1 cup sugar, 1 egg, 1 3/4 cups flour, 1/2 cup milk, 1 teaspoon baking powder, 1 teaspoon vanilla.

Mrs. H. E. Cole

Red Devil's Food

1/4 cup shortening, 1 cup sugar, 2 eggs, 1 1/2 cups Swans Down Cake Flour (sifted), 1 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup thick sour milk, 1 teaspoon vanilla, 1/2 cup boiling water, 2 squares bitter chocolate, 1 teaspoon soda.

Tina Gillen

Mrs. Leo Hirscher

Sour Cream Devil's Food

1 cup sugar, 1/2 cup butter, 1 egg, 1/2 cup chocolate, with 3 tablespoons boiling water and 1 teaspoon vanilla, 3/4 cup sour cream with 1 teaspoon of soda, 2 cups of flour.

Helen Abeln



Crumb Cake

1 cup sugar, 2 cups flour, 5 tablespoons cocoa, 2 tablespoons butter. Work with fingers like pie crust.

1 1/2 cups buttermilk, 2 eggs, 1 teaspoon soda, 1 teaspoon vanilla. Beat eggs, milk and soda together and add to above.

Mrs. Wm. Ries

Crumble Cake

2 cups brown sugar, 2 cups flour, 1/2 cup shortening, 1 teaspoon soda, 1/2 teaspoon baking powder, 1 teaspoon cinnamon, 1/2 teaspoon cloves and nutmeg.

Mix sugar, flour, spices and shortening together well, then take out 1/2 cup and add nuts for the top. Make a hole in the remainder and add 1 egg and 1 cup sour milk with soda, mix baking powder with a little flour. Put in a pan and sprinkle 1/2 cup crumbles on top and bake.

Mrs. Wm. Thiede

Mrs. Leo Hirscher

Chocolate Cake

2 cups brown sugar, 1/2 cup shortening, 2 eggs beaten separate, 2 squares of chocolate melted, 1/2 cup sour milk, 1/2 cup boiling water, soda mixed in, 1 3/4 cups flour, 1/2 scant teaspoon soda, vanilla and salt. Fold in white of eggs last.

Cream sugar and shortening, add well beaten yolks of eggs, add sour milk, then the melted chocolate, then the boiling water with soda. Add flour and last whites of eggs. Makes very thin batter but do not add more flour.

Mrs. Peter Huth

Spanish Chocolate Cake

1 cup sugar, 1/2 cup butter, 2 eggs, 1/2 cup of sweet milk, 1/2 cup of sour milk, 2 1/2 squares Baker's chocolate, 1/4 teaspoon soda, 2 level teaspoons baking powder, 2 1/2 cups Swans Down Flour. 1 teaspoon vanilla.

Method: Cream sugar and butter, fold in eggs, add melted chocolate, then sour milk with soda, then sweet milk, folding in flour, then baking powder and vanilla. Bake in two layers.

Mrs. C. M. Kopp

Devil's Food

2 cups white sugar, 2/3 cup butter and lard, 2 eggs, 1/2 cup cocoa in 1 cup of boiling water, pinch of salt, 1 cup boiling coffee, 1 level teaspoon soda dissolved in coffee, 2 cups flour, 1 heaping teaspoon baking powder, vanilla. Add coffee and soda last.

Mrs. Dora Johnson

Chocolate Frosting

1 cup sugar, 1/2 cup water, 2 squares melted chocolate, 1 egg white, 1 teaspoon vanilla.

Method - Boil sugar and water and chocolate together without stirring until it spins a thread when tested. Pour slowly over stiffly beaten egg whites. Beat until it holds its shape when dropped from the spoon. Add flavoring and spread on the cake.

Mrs. Geo. Marrinan

Date Cake

1 cup of boiling water pour over 1 pound of dates stoned and 1 cup raisins, let cool, 1 cup sugar, 1 tablespoon shortening, 1 egg beaten, mix well, 1/2 cup rich milk, 2 1/2 cups flour, add 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla, a pinch of cinnamon and nutmeg, 1 cup nuts. Bake in medium hot oven 40 minutes.

Mrs. Leonard Van Sloan

Nut Raisin Devil's Food Cake

2 cupfuls sugar, 3/4 cupful butter, 1 1/2 cupfuls sour milk, 1 teaspoonful soda, 1/2 teaspoonful salt, 2 eggs, 2 squares melted chocolate, 2 1/2 cupfuls flour, 1/2 cupful chopped raisins, 1/2 cupful chopped walnuts.

Cream butter and sugar, add soda to milk, and add it to the mixture. Beat eggs well and add with the melted chocolate. Sift the flour in and beat thoroughly. Add raisins and walnuts. Bake in layers in a moderate oven.

Mrs. Dennis O'Loughlin

Sour Cream Chocolate Cake

2 cups brown sugar, 1 cup sour cream, 1/2 cup butter, 2 eggs, 2 squares chocolate, 2 1/2 cups flour, 1 teaspoon vanilla, 1/2 cup water, 1/2 teaspoon soda, 1 heaping teaspoon baking powder.

Cream sugar and butter, beat in the eggs. Cook chocolate and water until thick and add vanilla. Stir in cream alternately with the flour sifted together with the soda and baking powder. Cook in pan lined with paper in a 350 degree to 400 degree oven.

Mrs. E. J. Sweeney

Devil's Food Cake

1/4 cup lard or butter, 1 1/2 cups sugar, 2 eggs, 2 1/4 cups flour, 1/2 teaspoon salt, 2 tablespoons corn starch, 1 teaspoon baking powder, 1/2 cup cocoa, 1 teaspoon soda, 1 teaspoon vanilla, 1/2 cup sour cream, 1/2 cup boiling water.

Method: Beat eggs. Work lard into sugar. Add beaten eggs and beat hard. Sift flour, salt, corn starch, and baking powder three times. Add sour cream and the sifted ingredients alternating, beating hard. Add cocoa and soda in the boiling water. Add vanilla last.

Florence C. Thielen

Devil's Food

1 cup sugar, 1/2 cup cocoa, 1/2 cup water. Boil and set aside to cool. Cream 1 cup sugar, 1/2 cup butter, add 2 well beaten eggs, 3/4 cup sour milk. Add first ingredient when cool. 2 cups of flour, 1 teaspoon soda, 1 teaspoon baking powder, vanilla.

Mrs. J. R. Witt

Date Cake

1 tablespoon butter, 1 cup sugar, 1 1/2 cups flour, 1 cup nuts, 1 package dates, 1 egg, 1 cup boiling water. 1 teaspoon soda. Cut dates lengthwise. Put soda in 1 cup boiling water. Pour over dates and let cool. Mix other ingredients and pour dates into mixtures. Bake in a moderate oven.

Filling for Above

1 1/2 cups powdered sugar, 1 tablespoon melted butter, 2 teaspoons cocoa, 1 teaspoon vanilla. 2 teaspoons cold black coffee, 1 egg white beaten stiff. Mix sugar, cocoa add vanilla coffee, butter, Fold in egg white.

Mrs. Steve Breimhorst

Mrs. Wm. Thiede

Mrs. E. J. Arnoldy, Savage

Mrs. Leo Hirscher

Devil's Food Cake

Part 1 - 1 cup brown sugar, 1 cup grated chocolate, 1 cup sweet milk, boil until thick, then cool.

Part 2 - 1 cup brown sugar, 1/2 cup butter, 2 eggs, 1 scant teaspoon soda, 1 teaspoon vanilla, 2 cups flour.

Stir part 1 into part 2. Bake in loaf or 2 layers.

Mary Thornton

Date Cake

1 1/2 cups sugar, 1/2 cup butter, 1 cup sour cream, 2 cups flour, 1 cup walnuts, 3 eggs, 1 teaspoon soda, 1 teaspoon lemon flavor, 1 pound dates.

Cream shortening, add sugar, add beaten eggs, soda in cream, add flour, mix well, add walnuts, dates slightly floured, add flavor. Bake in loaves.

Mrs. Frank Gelhaye

Date Cake

3/4 cup sugar, 1/2 cup butter, 2 eggs, beaten separate, 1 cup sour milk, 1 level teaspoon soda, 1/2 teaspoon salt, 1/2 package dates, 1/2 cup walnuts, 1 1/2 cups flour, 1/2 teaspoon allspice, cloves, cinnamon. Bake in loaf.

Mrs. J. M. Velz

Date Cake

2 eggs, 1 cup brown sugar, 1/2 cup milk, 1 3/4 cups flour, 2 teaspoons baking powder, 1/3 cup melted butter, 1 teaspoon each, cinnamon and nutmeg, 1 cup dates, washed and cut up. Put everything in together and stir.

Mrs. E. V. Mertz

Mrs. Wm. Engel

Date Cake

1 cup sugar, 1/2 cup butter, 2 eggs, 1 cup sour or sweet milk, 1 level teaspoon soda, 1/2 teaspoon salt, 1/2 package of dates, 1/2 cup walnuts, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 scant teaspoon cloves, 1 1/2 cups flour.

Mix as given – if sweet milk is used, use half soda and baking powder. Fold in beaten whites last. Bake about an hour in a medium oven in a loaf pan.

Mrs. J. C. Berens

Mrs. Wm. Carpenter

Date Cake

1/2 cup chopped nuts, 1 package of dates, 1 teaspoon soda, 1 cup boiling water, 1 cup sugar, 1 cup butter, 1 egg, pinch of salt, 1/2 cups flour.

Method: Seed and cut dates, sprinkle the soda over them and then pour over them the cup of boiling water.

In another bowl, cream the sugar and butter, add well beaten eggs, salt, nuts and flour. Beat well and add date mixture. Bake in shallow pan 20 minutes in a moderate oven.

Mrs. Theo. Mathews

Date Cake

2 cups brown sugar, 1 cup sour milk, 1 cup butter, 4 eggs well beaten, grated rind of one lemon, 2 pounds dates cut small, 2 teaspoons vanilla, 2 teaspoons soda, 1 cup chopped walnuts, 3 cups flour.

Cream butter and sugar, add eggs, milk and soda in 2 tablespoons hot water. Bake 40 minutes in moderate oven.

Mrs. W. H. MacMahon, 1768 Lincoln Ave., St. Paul

Date Cake

1 cup dates, stoned and chopped, sprinkle 1 teaspoon soda over them, 1 cup of boiling water. Let this cool. Then 1 cup sugar, 1 tablespoon butter, pinch of salt, 1/2 cup of nuts, chopped, 1 egg, 1 teaspoon vanilla, 1 1/2 cups of flour. Bake 25 minutes in medium oven in loaf tin.

Mrs. James Smith

Argonne Fruit Cake

1 cup butter, 2 cups dark brown sugar, 3 tablespoons lemon juice, 1 tablespoon vanilla, 6 eggs, well beaten, 1 teaspoon nutmeg, 1 teaspoon cloves, 2 teaspoons cinnamon, 1/2 teaspoon salt, 1 teaspoon soda, 3 cups flour, 1 cup chopped raisins, 1 cup citron and candied fruit peel, 1 cup nuts, 1 cup chopped dates. Bake in a very slow oven for 1 1/2 hours.

Mrs. F. J. Gross

White Fruit Cake

1/2 cup melted butter, 1 cup sugar, 1/2 cup sweet milk, 1/2 cup raisins, 1/2 cup walnuts, 1 apple chopped or cut line, 1 1/2 teaspoons baking powder, 2 cups of flour, 1 small bottle cherries, cut in halves, 3 beaten egg whites

Cream butter and sugar, then add other ingredients, also flour. Fold in egg whites last. Bake in moderate oven. (this recipe) makes one cake in a Swans Down Cake tin.

Mrs. Alex Rademacher

Famous Fruit Cake

1 pound raisins, 1 pound white raisins, 1 pound currants, 1 pound apricots, 1/8 pound candied pineapple, 1/8 pound candied cherries, 1/2 pound blanched and shredded almonds, 1 pound brown sugar, 1 pound butter, 9 eggs, 1 cup fruit juice or grape juice, 1 cup strong coffee, 1 teaspoon salt, 1 teaspoon cinnamon, 1 tablespoon nutmeg, 1 pound or four cups of flour, 3 teaspoons baking powder.

Brown in oven ten minutes.

This recipe will make 9 pounds of fruit cake and may be made in one large cake or several small ones. The cost of this cake averages about 33c a pound or three dollars for the entire amount.

Mrs. J.H. Kennedy

Apple Sauce Fruit

1/2 cup butter or lard, 1 cup sugar, 1 egg, 1 1/2 cups apple sauce, 1 heaping teaspoon soda, 1/2 cup hot water, 1 teaspoon vanilla, 1/2 teaspoon cinnamon, cloves, ginger, 1 tablespoon coca, 2 1/4 cups flour, 1 cup raisins, 1 cup not meats, pinch of salt.

Cream butter, add sugar gradually and cream, add beaten egg, apple sauce, soda dissolved in the hot water, vanilla spices, nuts, raisins, and lastly the sifted flour. Bake in a slow oven about 45 minutes.

Mrs. Jos. Allen

Fruit Cake

2 pounds seeded raisins, 2 pounds currants, 1 pound figs, 1/2 pound citron, 1/2 pound walnut meats, 2 cups brown sugar, 2 cups sour milk, 1/2 cup black coffee, 1/2 cup melted butter, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon salt, 4 cups flour.

Chop fruit and nuts together quite fine, dissolve soda in sour milk, melt butter and then mix all ingredients. Bake in loaf in slow oven for one and one half hours. If kept in covered jar will keep fresh for a long time. Leola Baumhofer

Fruit Cake

1/2 cup butter, 1 cup sugar, 1 egg, 1 cup dates cut fine, 1 1/2 cups apple sauce, 1 cup nuts chopped coarse, 1 cup raisins, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1 teaspoon vanilla, 2 cups flour, 1 level teaspoon soda in little hot water, 1 teaspoon baking powder, 1 1/2 dozen brazils, whole. First put a layer of batter in a pan and then lay brazil nuts here and there. Lay them cross-wise so they cut nice and then batter again. etc. Bake in a slow oven for one hour.

Mrs. F. J. Arnoldy, Savage

Fruit Cake

Boil two cups raisins in enough water so you will have 1 cup juice when done. Let raisins and juice cool. Cream 1 cup butter and 1 1/2 cups sugar, add beaten yolks 3 eggs and the cup of juice and fruit, 1/2 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon soda in little hot water, 3 cups flour, and last fold in the beaten egg whites. To make a richer cake add to above about 3 oz. each of candied citron, orange, lemon, cherries and 1/2 cup jelly.

Mrs. F. E. Putnam, Eden Valley

Fruit Cake

1 pound fresh fat pork ground, 1 cup lard, 3 cups sugar, 1 cup molasses, a little salt, 1 cup hot water or coffee, 4 eggs, 1 cup sour milk, 1 wine glass of wine, 1 bottle cherries, 2 packages seeded raisins, 2 pounds dates, 1 pound citron, 2 pounds walnuts, lemon and orange peel to suit taste, 1 teaspoon soda, 1 teaspoon baking powder, 6 cups of flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1/2 teaspoon allspice, 1/2 teaspoon mace. Bake about 2 1/2 hours.

Mrs. Alex Dennig

Fruit Cake

xx pounds of brown sugar, 1 pound of butter, 1 cup of lard, 3 pounds of currants, 4 pounds of raisins, 15c worth of citron, 1 orange, 1 lemon, 6 eggs, 2 teaspoons allspice, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons mace, 2 teaspoons nutmeg, 1 large glass of any wine, 1 quart of black molasses, 3 cups of sour cream, 1 cup of sour milk, 3 heaping teaspoons of soda, xx worth of walnuts.

Method - Cream the butter and sugar. Beat eggs separately, then add to the creamed mixture. Add the wine, spices, molasses, the sour cream and milk with 3 heaping teaspoons of soda. Then add flour enough to make a stiff dough. And lastly add the spice and the peel of the lemon and orange. Mix and bake in a slow oven for two hours.

Mrs. Anna Thielen

Economical Fruit Cake

Mix 1 pound raisins, seedless, in 2 cups cold water. When it starts to boil let boil 15 minutes. Remove from fire, add 1/2 cup lard, 2 cups sugar. Let cool. Then add 1 cup cold water, 4 1/2 cups flour, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon soda, dissolved in a little hot water, 1/2 teaspoon salt, 1 cup nut meats rolled in flour. Bake 1 hour in slow oven. This makes 3 loaf cakes.

Mrs. Ben Bruick

Christmas Fruit Cake

1 1/2 cups butter, 1/2 cup lard, 2 cups brown sugar, 1 cup white sugar, 2/3 cup cooking molasses, 1 cup sweet apple cider, 1 cup wine, or brandy, 1 glass currant or apple jelly, 4 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon each nutmeg, cloves, mace, salt, 2 teaspoons cinnamon, 6 eggs, whites and yolks beaten separately, 1 pound seeded raisins, 1 pound seedless raisins, 1 pound currants, 1 package dates, 1 bottle red cherries, 1 cup walnuts, 1 cup butternuts, 1/4 pound citron, 1 level spoon soda.

Wash fruit the day before using. Next day place fruit and nuts and cherries cut in two in pan and mix with one small cup flour. Stir butter and sugar to a cream, add molasses, apple cider and jelly, mix thoroughly, add beaten egg yolks.

Have the flour, spices, salt and baking powder sifted together three times, then add flour alternately with egg whites beating well. Now dissolve soda in luke warm water and add to mixture, now add the fruit and nut mixture, and beat up well. If mixture seems too thin add a little more sifted flour, if too thick add water. This will make two large loaves or three small ones. Grease tins and line with oiled paper, pour in mixture and bake in moderate oven two hours. If top of cake begins to brown too severely, cover with tin cover. When cakes are baked and sufficiently cooled, remove from pans and pull off oiled paper, let stand over night, then rap in oiled paper, place in cake container or stone jar and allow to age for six or eight weeks before xxxxx. This will keep indefinitely.

Elizabeth A. Kintzie

Orange Coconut Cake

2 cups sugar, 1 cup butter, 3 egg whites, 5 yolks of eggs, 1/3 teaspoon salt, juice and grated rind of 1 orange, 2 cups flour, 1/2 cup water, 1 1/2 level teaspoons baking powder.

Beat the butter and sugar to a cream. Add the yolks of eggs and water, then the juice and rind of orange, next the flour, salt and baking powder, sifted together and fold in very gently the stiffly beaten whites of the eggs. Bake twenty minutes in a hot oven in layer cake pans and put layers together with orange and coconut filling.

Mrs. Andrew Lebens

Gold Cake

2 1/2 cups sifted cake flour, 4 teaspoons baking powder, 8 egg yolks, beaten light, 1/2 teaspoon lemon extract, 3/4 cup butter, 1 1/4 cups sugar, 3/4 cup milk.

Method: Sift flour once, measure add baking powder and sift together 3 more times. Cream shortening, add sugar and cream together until light and fluffy. Add egg yolks and beat, then extract, sifted flour and baking powder alternately with milk. Beat after each addition until smooth. Bake in 3 nine inch layer tins 25 minutes. Use Maple Walnut frosting.

Mrs. Ed Schesso

Mrs. Joe Topic

Gold Cake

1/4 cup butter, 1/2 cup sugar, yolks of 4 eggs, 1 cup flour less 2 tablespoonfuls, 2 level teaspoons baking powder, 1/4 cup milk, grated rind of 1 orange.

Method - Cream butter, add sugar, eggs, and orange rind and milk, flour sifted with powder 3 times. Bake 30 minutes in moderate oven.

Gold Frosting

Beat yolks of 3 eggs very creamy. To 1 cup sugar add 1/2 cup water and cook to a thick syrup. Beat into yolks as you would whites.

Regina H. Tieben

Graham Cracker Cake

1 cup sugar, 1/2 cup butter, 3 eggs, beaten separately, 3/4 cup milk, 2 tablespoons baking powder, 18 graham crackers, rolled and put thru a sieve, mix well and bake in a 2 layer tins.

Filling

Heat 1 cup milk, 1/2 cup sugar, 1 egg yolk, pinch salt, 1 tablespoon corn starch, 1 cup nuts, flavoring.

Frosting

Put in double boiler. Have water in bottom of dish boiling. 1 cup sugar, 1 egg white, 3 tablespoons water. Then beat with beater 15 minutes, add flavoring.

Mrs. Leonard Van Sloan

Dark Nut Cake

Beat 1/2 cup butter to a cream with 1 1/2 cups sugar, add the yolks of 3 eggs well beaten with 2 teaspoons sweet milk, 2 cups flour sifted the second time with a rounding teaspoon baking powder, 1/2 cup milk and 6 tablespoons of chocolate melted over hot water. Beat well until smooth, then fold in 1 cup chopped walnut meats and whites of 3 eggs well beaten. May be baked in loaf or layers.

Mary Thornton

Graham Cracker Cake

1 cup sugar, 1/2 cup butter, 1 cup milk, 1 cup graham cracker crumbs, rolled fine, 1 1/2 cups flour, 2 eggs, 2 teaspoons baking powder, salt and flavoring. Bake in loaf or layers.

Miss Catherine Bischof

Molasses Cake

1 cup sugar, 1 cup lard, 2 eggs, 1 cup molasses, 1 cup sour milk, 5 cups flour, 1 tablespoon soda, 1 tablespoon cinnamon, 1/2 of a nutmeg, 1 pound raisins, salt.

Cream sugar and lard, then add eggs and molasses. Dissolve soda in sour milk and add to mixture. Then add spices and raisins and flour and mix well. Bake in a slow oven for 1 hour.

Mrs. Frank J. Kreuser

Orange Cake

1 orange, 1/2 cup sugar, 1 cup raisins, 1/2 cup shortening, 1 cup sugar, 2 well beaten eggs, 3/4 cup sour milk, 1 teaspoon soda, 2 cups flour, 1 teaspoon vanilla, 1 tablespoon lemon juice.

Squeeze the juice of the orange and add the half cup of sugar to it, stir until dissolved and set aside. Pass the orange rind and raisins three times through the food chopper. Cream together the shortening and remaining sugar. Add the well beaten eggs, then the sour milk, into which the soda has been stirred. Beat thoroughly into this the orange rind and raisins. Next add the sifted flour, vanilla and lemon juice. Bake in moderate oven about 45 minutes.

Mrs. Jos. Allen

Mrs. Cath. Morley

Orange Cake

1 orange (chopped), 1 cup raisins, 2 cups brown sugar, 1/2 cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda (dissolved in hot water), 2 1/2 cups flour, 1/4 cup nuts.

Method: Cream butter and sugar. Add eggs and beat for a few seconds, then add milk, soda, and flour. Last of all add raisins, orange, and nuts. Bake in layers. Mildred Munsch

Brown Sugar Nut Cake

2 cups brown sugar, 1/2 cup butter, 2 eggs, 1/2 cup sour milk, 1 teaspoon soda in 1/2 cup hot water, 2 cups flour with 2 teaspoons baking powder, 1 teaspoon vanilla, 1/2 cup chopped nuts.

Frosting

2 cups brown sugar, 1/2 cup cream, can use milk and butter instead of cream. Boil frosting until it forms a soft ball in water.

Mrs. Robert Briggs, St. Paul

Sour Milk Molasses Cake

Cream a scant 1/2 cup butter, 1 cup sugar, 1 egg, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1 cup sour milk, 1/4 teaspoon salt, 1 tablespoon dark molasses, 2 cups flour in which 1 level teaspoon soda has been sifted, 1/2 cup seeded raisins, 1/2 cup chopped nuts.

Mrs. Leo Lauer

Graham Cracker Cake

1 cup sugar, 1/2 cup shortening, 3/4 cup milk, salt, 1 teaspoon vanilla, 22 graham crackers rolled fine, 2 teaspoons baking powder, 2 eggs, add beaten whites last, 1/2 cup nuts.

Method: Cream butter and sugar, add egg yolks, salt, milk and crackers. Serve with whipped cream.

Elsie Stemmer

Orange Cake

1/2 cup butter, 1 cup sugar, 2 eggs, 2/3 cup sweet milk, 3 teaspoons baking powder, 1 teaspoon orange flavoring, 2 cups Swans Down Cake flour.

Cream shortening, add sugar gradually. Add beaten egg yolks and beat hard. Sift flour, add baking powder and sift again. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Bake in 2 layers or either double recipe for 3 large layers, in moderately hot oven. Cover with Boiled Icing.

Evelyn M. Lenzmeier

Light Nut Cake

1/2 cup of butter, 1 1/2 cups of sugar, 3 yolks of eggs, 1 teaspoon vanilla, 2 1/3 cups of flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 cup of milk, 1 cup of nuts.

Method - Cream butter, add sugar, and cream well together. Add the yolks and mix thoroughly. Sift flour, baking powder and salt and add to the egg mixture with milk. Add the nuts and vanilla. Beat well. Then put in the well beaten whites and bake in a well greased pan in a moderate oven one hour. All measurements level.

Mrs. Vanderlinden

Nugget Cake

1 cup sugar, 1/2 cup shortening, 2 eggs, 1/4 cake chocolate (or cocoa), 1 cup sour milk, 1 teaspoon soda, 1 teaspoon vanilla, 1 teaspoon baking powder, 1 1/2 cups flour, 1 cup chopped walnuts.

Cream sugar and shortening then add eggs and the chocolate (or cocoa), dissolve soda in sour milk and add to above mixture, then add vanilla and mix baking powder with flour, last add floured nuts, bake in moderate oven.

Mrs. Ben Bruick

Prune Cake

1 cup sugar, 1/3 cup butter, 3 eggs, 2/3 cup sour milk, 1 cup chopped prunes, 1/4 teaspoon cinnamon, 1/2 teaspoon salt, 1 level teaspoon soda.

Cream butter and sugar, stir in eggs, add sour milk and flour with which the seasonings have been sifted. Dissolve soda in hot water and pour into mixture. Add vanilla and prunes last. Bake in a moderate oven.

Mrs. Elmer Huber

Spanish Walnut Cake

Cream 1/2 cup butter, adding 1 1/4 cups sugar, beating constantly. Separate 3 eggs, beat the yolks and add 1/2 cup sweet milk beating thoroughly. Have this in a bowl apart from butter and sugar mixture. Take 1 1/2 cups flour, 1 teaspoon baking powder, 1 teaspoon cinnamon and sift over 1 cup finely chopped walnuts. Add yolk and milk mixture a bit at a time to butter mixture, alternating with flour and nut mixture. Fold in stiffly beaten egg whites last. Bake 30 minutes and frost with maple frosting.

Mrs. Lawrence J. Theis

White Nut Cake

3/4 cup shortening, 1 1/2 cups sugar, 2 3/4 cups cake flour, 3 teaspoons baking powder, 1/2 teaspoon salt, 1 cup milk, 1 cup nut meats, 1 teaspoon vanilla, 4 egg whites, 1/2 teaspoon cream of tartar.

Cream shortening and sugar. Sift flour before measuring. Then sift together the flour, baking powder and salt. Add a little flour to the sugar and shortening before adding any milk, then add flour and milk alternately until all is used. Add flavoring and chopped nuts. Add cream of tartar to egg whites and beat until stiff. Add beaten whites to the batter, folding in lightly. Bake in a pan 8 inches by 4 inches.

Mrs. J. A. Lyons, Prior Lake

Pineapple Wheel Cake

2 tablespoons butter, 1 cup brown sugar. Melt butter in spider, sprinkle brown sugar evenly, add walnut meats cut up. Cover all with sliced pineapple in wheel form. 3 eggs, 1 cup granulated sugar, 3 tablespoons pineapple juice, 1 cup flour, 1 teaspoon baking powder. Beat egg yolks and sugar well, add pineapple juice, then add flour and baking powder sifted together. Fold in beaten egg whites. Put batter in spider and bake in moderate oven. Let stand in spider till cool. Turn out on waxed paper. Serve with sweetened whipped cream. Canned apricots may be used and are equally as good.

Mayme Koeper

Maple Nut Cake

Put one egg in cup and fill with sour cream. If cream is not rich add one tablespoon butter. 1 cup sugar, 1 1/2 cup bread flour, 1/2 teaspoon soda, 1 teaspoon vanilla, 1 teaspoon mapeline flavoring, 1 cup nuts, pinch salt, 1 teaspoon cinnamon and nutmeg if desired, 1/4 teaspoon baking powder. Bake 3/4 hour in loaf tin.

Mrs. E. A. Lundberg

Pineapple Cake

1/2 cup butter, 1 cup sugar, 3 eggs, 2/3 cup milk, 1/2 teaspoon salt, 2 1/4 cup flour, 3 teaspoons baking powder.

Cream butter and sugar. Add beaten eggs. Mix and sift, baking powder, salt and flour, add to first mixture alternately with milk. Butter a round cake pan, sprinkle bottom with brown sugar, place over it slices of pineapple, with a cherry in the center of each. Pour cake batter over pineapple. Bake in moderate oven 1 hour. Serve warm with whipped cream.

Mrs. Leo Huss

Elsie Stemmer

Pork Cake

1 pound fat salt pork, 1 pint boiling water, 2 cups sugar, 1 cup molasses, 1 teaspoon soda, 1 teaspoon each cloves, cinnamon, and allspice, 1 pound seeded raisins, 1/4 pound citron, flour.

Chop pork fine, pour over it the boiling water, add sugar, molasses, soda and spice, then the raisins and citron, and flour to consistency of common cake dough.

Miss Cath. Bischoff

Prune Cake

1/3 cup of butter, 1 cup of sugar, 3 eggs, 3 tablespoons of sour milk, 1 teaspoon of soda, 1/3 cup of prune juice, 1 cup of cooked, chopped prunes, 1 1/2 cups of flour.

Cream the butter, add the sugar gradually, then the well beaten eggs. Stir the soda into the sour milk and add to the mixture. Add prune juice, chopped prunes and flour, mix well. Bake in either loaf or layers.

Mrs. Herman Petsch

Jelly Roll

1 cup of sugar, 1 cup of flour, 2/3 cup of hot milk, 2 eggs, 1 teaspoon extract, 1/2 teaspoon of salt, 2 teaspoons of baking powder.

Sift baking powder, flour, sugar and salt together, add the milk, eggs, and extract. Bake in a large flat pan, turn on clean cloth, spread jelly on and roll up with the cloth.

Mrs. Bert L. Clarke, Route 1

Chocolate Roll

3 eggs, 1/4 teaspoon cream of tartar, 1/2 cup sugar, 2 tablespoons cocoa, 2 tablespoons flour, 1/8 teaspoon salt, 1/2 teaspoon vanilla.

Beat the egg whites very stiff, add cream of tartar, then add 1/2 the sugar a little at time beating well. Beat egg yolks and to them add the rest of the sugar. Add flour, salt and cocoa to yolks. Mix well, add vanilla. Fold into the whites gently. Line a pan 9x13 with oil paper. Pour to 1/2 inch thickness. Bake in a moderate oven (325 degrees) 20 minutes.

Turn on cloth well sprinkled with powdered sugar. Remove paper quickly. Now roll as for jelly roll, rolling in the cloth. Allow to cool. Then unroll, spread with sweetened whipped cream and roll again, cover with cream.

Improved if allowed to stand an hour or two before serving. This requires 1 pint of cream. Nuts may be added.

Helen K. Theis

Chocolate Roll

1 pint whipping cream, 5 eggs, 1/2 cup sugar, 2 tablespoons cocoa, salt.

Method: Beat yolks well. Add sugar, cocoa and salt, fold in stiffly beaten whites. Bake in slow oven for 20 minutes.

Roll together with whipped cream and serve with sauce.
3/4 cup grated chocolate, 1 cup sugar, 1 cup water and vanilla.

Elsie Stemmer

Marie E. Feldman

Spice Cake

1 cup sugar, 1/2 cup lard, 1 egg, 1/2 cup molasses, 1 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon soda, 1 cup raisins, 2 1/2 cups flour.

Mrs. Mike Stark

Jelly Roll

3 eggs, 2 tablespoons milk, 1 cup flour, 1 cup sugar, 1 teaspoon cream of tartar, 1/2 teaspoon of soda, 1 teaspoon vanilla.

Beat eggs very light; add milk, sugar, cream of tartar, soda and flour, and beat hard. Add vanilla and bake in a shallow pan in a hot oven. To roll easily lay a paper on the table and cover this with a cloth. Turn cake out of the pan on to this and spread with jelly while it is hot. Pick up one end of the paper and cloth together and raise it up gradually till cake begins to roll over then roll it easily with free hand and wrap it in the paper.

Mrs. John Egan, Savage

Cream Sponge Cake

4 egg yolks, 1 cup sugar, 3 tablespoons of cold water, 1 1/2 tablespoons cornstarch, flour, 1 1/4 teaspoons of baking powder, 1/4 teaspoon of salt, whites of 4 eggs, 1 teaspoon lemon extract.

Beat the egg yolks and water until lemon color. Add sugar and beat two minutes. Mix the baking powder with the corn starch and flour. The corn starch is put in the cup first and the cup is then filled with flour. Fold in the stiffly beaten egg whites.

Mrs. Lea Shaefer

Leora Stemmer

Glorified Sponge Cake

1 1/2 cups sugar, 1/2 cup water, 6 eggs, 1 1/2 teaspoons flavoring, 1 cup Swans Down Cake Flour, 3/4 teaspoon cream of tartar, 1/4 teaspoon salt.

Directions for mixing – Boil sugar and water in a sauce pan until the first fine thread appears. Pour syrup in fine stream over stiffly beaten egg whites. Beat mixture until cool. Stir in beaten yolks and flavoring. Sift flour once before measuring. Sift flour, cream of tartar and salt together. Fold into syrup mixture. Pour into an ungreased angel cake tin. Bake one hour and five minutes in a slow oven 325 degrees. Invert pan until cool.

Mrs. John Kaup

Mrs. Catherine Morley

Cocoa Roll

2 egg yolks, 4 heaping teaspoons sugar, 2 heaping teaspoons cocoa, 2 egg whites, 1 teaspoon vanilla.

Beat the egg yolks and sugar until light, add cocoa and vanilla, then the beaten whites. Spread in shallow pan and bake 30 minutes or till done, and spread with whipped cream and roll as jelly roll.

Mrs. Herman Petsch

Date Roll

3 eggs, 1 cup of sugar, 3 tablespoons of warm water, not hot, 1 cup of sifted flour, 1 teaspoon of baking powder.

Beat the eggs well, add the sugar and beat again with a dover egg beater. Add the rest of the ingredients and beat for 5 minutes. Bake in a long narrow pan until light brown. Remove from the oven on to a cloth sprinkled with powdered sugar, and spread over it the date mixture which has been previously cooked and cooled. Roll immediately. 1 package of stoned and cut dates, 1/2 cup of sugar, 1/2 cup of water. Boil together until thick and when cold, add 1/2 cup of broken walnut meats.

Mrs. George E. Huber

Macho Sponge Cake

1 1/2 cups sugar, 1 1/4 cups flour, (cake), 1/4 cup cocoa, 1/2 cup cold water, 1/2 teaspoon flavoring, 1 teaspoon baking powder, 4 eggs.

Mix sugar, flour, yolks and one white till light. Sift baking powder, cocoa, salt, and flour thoroughly. Add alternately dry ingredients and water and lastly fold in egg whites stiffly beaten. Bake in angel food pan about fifty minutes.

Clara D. Kinghorn, Excelsior

Pork Cake

1 pound fresh fat pork ground, 2 cups white sugar, 1 cup molasses, 1 cup hot water, 1 rounded teaspoon soda, 1 pound raisins, 1 pound currants, 1 pound walnuts, little citron, 1 teaspoon nutmeg, 1 teaspoon cloves, 5 cups flour. Bake 2 hours in a slow oven.

Mrs. F. J. Gross

Velvet Sponge Cake

4 eggs beaten separately, 1 cup sugar, 1 cup Swans Down Cake flour, measure first and then sift three times. Pinch of salt, 1 rounded teaspoon baking powder, 1/2 cup cold water.

Beat sugar and yolks of eggs and little of the water. Add flour and water alternately, beating about ten minutes. Add baking powder in part of the flour. Fold in whites of eggs last. Bake in loaf or 2 layers.

Mrs. John A. Brown

Mrs. F. J. Gross

Sponge Cake

5 eggs, 1 cup granulated sugar, 1/2 lemon, grated rind and juice, 1 cup Swans Down Flour, 1/4 teaspoon salt, sift flour before measuring, grate lemon rind into sugar, extract and measure juice, there should be 2 tablespoonfuls. Beat egg yolks until light colored, gradually add beat in sugar, lemon juice and rind. Beat egg whites very light. Cut and fold egg whites and flour into rest of mixture. Bake in slow oven for one hour.

Anna J. McKown

Sponge Cake

6 large or 7 small eggs, 1 cup sugar, 1 1/2 teaspoons lemon rind, 1 1/2 tablespoons lemon juice, 1 cup flour, 1/4 teaspoon salt.

Beat egg yolks till thick and lemon color, add 1/2 of sugar gradually, then lemon juice and rind beat well. Beat egg whites till firm, fold in remainder of sugar, fold yellow in to white, fold in flour and salt, (flour sifted before measuring). Bake in angel food tin 45 to 60 minutes, in moderate oven, remove and turn upside down, let cool before removing tin. (This cake took first prize at State Fair.)

Mrs. Edwin G. Leibold

Sweet Cream Cake

2 cups flour (cake flour), 2 teaspoons baking powder, 1/2 teaspoon salt, 1 cup sweet cream, 1 cup sugar, 3 egg whites, vanilla.

Sift flour before measuring, sift flour and baking powder five times. Beat cream, add sugar, beat again. Add dry ingredients and fold in beaten egg whites. Bake in layers. Kathryn Kelly

Sunshine Sponge Cake

6 eggs, 1 1/2 cups sugar, 6 tablespoons boiling water, 1 1/2 teaspoons vanilla, 1 1/2 teaspoons baking powder, 1 1/2 cups flour, salt.

Beat egg whites first until stiff, then beat yolks, add to beaten whites, beat all the time with beater, add flour and baking powder mix all together and beat thoroughly. Mrs. Frank Siebenaler

Sunshine Cake

4 eggs, 1 cup sugar, 6 tablespoons water, 1 cup sifted flour, 1 1/2 tablespoons cornstarch, 1 teaspoon baking powder.

Method: Separate the eggs and put yolks in mixing bowl. To this add the sugar, and beat five minutes. Then add six tablespoons water, mix and add flour and cornstarch and a pinch of salt. Stir well and add baking powder and then fold in lightly the stiffly beaten whites of the eggs. Flavor with vanilla if desired. Bake in a slow oven at first, then turn on more heat. Bake 45 minutes. Margaret J. Kaup

Spice Cake

3/4 cup white sugar, 3/4 cup brown sugar, 1/2 cup butter and lard, 1 cup sour milk, 1 egg, 1 cup raisins, 1 cup nuts, pinch salt, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon soda, 1 teaspoon baking powder, 2 1/2 cups flour.

Beat sugar and butter together, add egg, milk and flour and raisins and nuts last. Mrs. Stelten

Sunshine Cake

7 egg whites, 5 egg yolks, 1 1/4 cups sugar, 1 cup flour, 1 teaspoon baking powder, 1/3 teaspoon vanilla or other flavoring.

Add salt to the egg whites and whip to a stiff foam, beat yolks to a stiff froth, add baking powder, whip until very stiff, add sugar to the whites and a pinch of cream of tartar and beat in, then the yolks, and beat in and then 1 cup of flour and fold in. Put in a moderately heated oven and bake 40 minutes.

Mrs. B. J. Jansen

Spice Cake

Cream 1 cup sugar with a scant 1/2 cup butter, add yolks of 2 eggs beaten to a froth, 1 cup raisins, run through food chopper, 1 cup sour milk in which 1 teaspoon soda is dissolved, 1/2 teaspoon each of cloves and cinnamon, a pinch of salt, 2 1/2 cups flour. Bake in loaf tin. Use whites of eggs for frosting.

Mrs. Arthur Schulz

Golden Spice Cake

(All measurements are level)

2 cups sifted Swans Down Cake Flour, 4 teaspoons baking powder, 1/4 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon nutmeg, 1/4 teaspoon mace, 1/2 teaspoon allspice, 4 tablespoons butter, or other shortening, 1 1/4 cups brown sugar, 1 egg beaten light, 3/4 cup milk, 1 cup raisins puffed in oven then floured.

Sift flour once, measure, add baking powder, salt and spices and sift three times. Cream butter, add sugar gradually and cream thoroughly. Add egg, then flour and milk alternately, a small amount at a time. Beat after each addition until smooth. Pour batter in greased pan, reserving a small amount. Sprinkle raisins over batter and cover with remaining batter. Bake in moderate oven (350 degrees) 50 minutes. Cover top and sides with boiled white frosting. (May also be made without raisins.)

Mrs. Joe Schmitz

Spice Cake

2 cups of flour, 4 teaspoons baking powder. 1/4 teaspoon salt, 1 1/4 teaspoons cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon allspice, 4 tablespoons shortening, 1 1/4 cups brown sugar, 2 eggs, 3/4 cup sweet milk, 1 cup raisins puffed in oven.

Cream the shortening, add the sugar gradually. Fold in the well beaten eggs, add the milk. Sift flour, salt, baking powder and spices together, add raisins, add to the creamed mixture and mix well. Pour in well greased pans.

Mrs. John McKenna

Spice Cake

1/2 cup butter or shortening, 1 1/2 cups sugar, white or brown, 2 eggs, 1 cup sour milk, 1/2 cup molasses, 1 cup raisins chopped, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon allspice, 1/2 teaspoon nutmeg, 1/4 teaspoon salt, 3 cups flour.

Cream butter and sugar. Dissolve soda in sour milk. Beat eggs separately. Bake in moderate oven about 45 minutes.

Mrs. G. A. Hartmann

Layer Spice Cake

2 cups brown sugar, 2 eggs, 1/4 cup butter, 1 cup sour cream, 2 cups flour, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1 teaspoon soda, 1/2 nutmeg.

Frosting

Use white boiled frosting with 1/2 cup nut meats, 1/2 cup raisins, cut fine.
Mrs. F. E. Putnam

Poor Man's Spice Cake

3 cups flour, 2 cups sugar, 2 teaspoons soda, 1/4 teaspoon salt, 1 teaspoon allspice, 1/2 teaspoon nutmeg, 1 teaspoon cinnamon, 2 tablespoons cocoa.

Sift all together several times. Put in bowl, make a hollow in dry ingredients, put in center of dry ingredients, 2 cups sour milk, 2 eggs, 1 tablespoon vanilla, butter size of 2 large eggs, (melted.) Beat all together thoroughly, bake. Makes 2 large layers.
Mrs. Ed Schesso

Sour Cream Cake

3/4 cup butter, 1 1/2 cups sugar, 1 scant cup milk, 2 1/2 cups flour, 2 teaspoons baking powder, whites of 6 eggs.

Filling - 1 cup sour cream, 1 cup sugar, yolks of 5 eggs. Cook all together until thick, add chopped nuts and almond flavor when cool.
Mrs. Thos. Devenney

Everyday Cake

2 eggs, 1 cup flour, 1 1/2 teaspoon baking powder, 1 tablespoon melted butter, 1/2 teaspoon almond extract, 1 cup sugar, 1/2 teaspoon salt, 1/2 cup hot milk, 1 teaspoon vanilla.

Beat eggs very lightly, add the sugar and beat until lemon colored, add the flour sifted with the salt and baking powder, add quickly the hot milk and melted butter and flavoring, vanilla and almond extract is a good mixture. Bake in moderate oven and frost with any desired frosting or the cake may be split and made into a layer cake.
Miss G. V. D.

Filling for White Cake

1 cup sugar, 1/2 cup boiling water, 2 egg whites, 1 teaspoon vanilla, pinch cream of tartar, 1/2 cup candied cherries, 1/2 cup candied pineapple.

Bring sugar and water to boiling point, add cream of tartar, boil to soft ball stage, beat while pouring over stiffly beaten egg whites, and add vanilla and fruit.

Marion Hutn, Park Falls, Wis.

One Minute Cake

2 eggs, 1 cup sugar, 1 1/2 cups flour, 2 teaspoons baking powder, 2 tablespoons melted butter, 1 teaspoon extract.

Sift sugar, flour, baking powder, together in a mixing bowl. Break eggs in a cup of milk, add butter, beat well all together. Bake either in a loaf or layer. Mrs. Louis DeMers

Butterscotch Layer Cake

1/2 cup butter, 1 cup sugar, 2 eggs, 3/4 cup milk, 2 cups flour, 3 teaspoons baking powder, 1/4 teaspoon salt, 1 teaspoon vanilla.

Cream shortening, add sugar slowly and the yolks of eggs beating well. Add milk a very little at a time. Sift flour, baking powder and salt three times and mix in the first ingredients. Add flavoring and fold in the beaten whites of eggs. Bake in 2 greased layer tins in moderate oven about 25 minutes.

Florence O'Loughlin Posivio, St. Ignatius, Montana

White Layer Cake

3 eggs, 1 cup sugar, 3 tablespoons milk, 1 cup flour, 2 teaspoons baking powder.

Method: Beat the eggs, add sugar and beat again, add milk and flour sifted with baking powder.

Filling for Above Cake

1 cup milk, 1/2 cup cream, 2/3 cup of white sugar, 1 tablespoon flour, 2 tablespoons milk, 2 eggs.

Let the cream, milk and sugar boil. Moisten flour with the 2 tablespoons of milk, mix with eggs and add to boiled mixture.

Mrs. Samuel Ames, Bloomington

White Cake

1 cup sugar, 1/2 cup butter, 1/2 cup milk, 3 egg whites beaten stiff, 1 1/2 cups flour, 3 teaspoons baking powder, 1 teaspoon vanilla. Bake in moderate oven. Marguerite Huth

Cocoanut Layer Cake

1 1/4 cups sugar, 1/2 cup butter, 5 egg whites, 2/3 cup milk, 1 3/4 cups sifted flour, 1 teaspoon vanilla, 2 level teaspoons baking powder.

Sift flour, then measure. Add baking powder and sift three times. Cream sugar and butter thoroughly, then add sifted dry ingredients and milk alternately. Lastly add the stiffly beaten whites. Bake in a moderate oven, at 350 degrees - 375 degrees.

Mrs. Frank R. Lallak

Sponge Cake

6 egg whites beaten, 6 egg yolks beaten, add 2 cups of sifted sugar to the yolks, then add 6 tablespoons hot water, 2 teaspoons of baking powder sifted several times with 2 cups flour, 1/2 teaspoon salt. Bake in a slow oven about 15 minutes. Add whites last.

Margaret Sullivan

Jelly Filling

1 cup jelly, 1 cup chopped raisins, 1/2 cup or less chopped nuts. Mix and spread between layers.

Mrs. W. F. Duffy

Chocolate Layer Cake

2/3 cup shortening, 1 1/4 cups sugar, 3 eggs, 2 3/4 cups flour, 3 teaspoons baking powder, 1/2 teaspoon salt, 7/8 cup milk, 1 teaspoon vanilla.

Cream shortening and sugar, add eggs one at a time, beating each in thoroughly, add flour baking powder and salt sifted together, alternately with milk to which vanilla is added. Beat well to insure smooth grain, turn into well greased, floured layer pans and bake 15 to 20 minutes in hot oven. Cool in pans and put together with chocolate frosting.

Mrs. Arthur Manske

Feather Cake

1/2 cup butter or substitute, 1 1/4 cups sugar, 4 egg yolks, 1/2 cup water, 2 teaspoons baking powder, 4 egg whites, 1 teaspoon vanilla, 1/2 teaspoon lemon extract, 2 1/4 cups cake flour.

Cream butter and add sugar gradually, then the egg yolks beaten till thick. Sift flour once, add baking powder and sift 3 times, add flour and water alternately to the first mixture, beating batter hard. Add flavor. Fold in stiffly beaten egg whites last and bake in sheet or layers in moderate oven.

Miss Mary Mayer, Hollywood California

Mrs. Geo. A Dellwo

Delicate White Cake

1/2 cup shortening (part butter), 1 1/2 cups sugar, 1 teaspoon vanilla, 2 1/4 cups flour, 1/2 teaspoon almond, 4 teaspoons baking powder, 1/2 teaspoon salt, 1 cup liquid, (1/2 water 1/2 milk), 5 egg whites beaten light.

Cream sugar and shortening. Sift flour before measuring. Sift flour, salt and baking powder together and add to the mixture, alternating with the milk. Mix thoroughly and fold in the stiffly beaten whites of eggs. Put into greased layer tins and bake at 350 degrees.

Mrs. F. G. Kinghorn, St. Paul

Banana Filling

Heat 1 cup milk in double boiler, mix $\frac{1}{3}$ cup sugar, $1\frac{1}{4}$ tablespoons cornstarch, 1 egg and add to milk, stir to prevent lumps, when thick add a small piece butter and a few drops mapleine. Spread $\frac{1}{2}$ on cake, slice bananas over top, add more filling then remaining layer. (Bananas may be crushed and added if desired.)

Fluffy Layer Cake

1 cup milk, 1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 $\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla.

Cream butter and sugar, beat egg yolks and whites separately, add milk and flour, sift flour 3 times, use Swans Down Flour.

Miss Sarah DeMers

Whipped Cream Cake

2 cups cake flour, 2 cups sugar, 1 cup milk, $\frac{1}{2}$ cup butter, 1 cup cornstarch, 8 egg yolks, 2 teaspoons baking powder, 1 teaspoon lemon extract.

Sift all dry ingredients; cream sugar and butter well; add gradually egg yolks, well beaten, beating all until very light and creamy; then add flavoring; mix flour, cornstarch, and baking powder; alternate with milk; bake in well buttered layer pans (three layers); when cold put between layers rich, dry whipped cream and use as icing, allowing two hours to harden. Use at least a cup and a half of cream.

Mrs. Harry C. Berens

Cocoa Frosting

2 cups sugar, 3 tablespoons cocoa, $\frac{3}{4}$ cup milk, small lump of butter. Boil till soft ball stage and beat, add 1 teaspoon vanilla.

Mrs. E. V. Mertz

Fruit Filling

4 tablespoons citron chopped fine, 4 tablespoons raisins chopped fine, $\frac{1}{2}$ cup blanched almonds chopped fine, $\frac{1}{4}$ pound figs chopped fine, 3 egg whites, $\frac{1}{2}$ cup sugar.

Beat the whites of eggs to a stiff froth, add the sugar, then mix thoroughly in this the whole of the chopped fruit. Put it between the layers of cake, when the cake is hot, so that it will cook the egg a little. This will be found delicious.

Minnie Kintzie

7 Minute Filling

Add chopped raisins, dates or figs to the 7 minute frosting and spread.

Lois Huth, Park Falls, Wis.

Mashed Potato Devil's Food Cake

2 cups flour, 2 level teaspoons baking powder, 2 level teaspoons cinnamon, 1/2 teaspoon nutmeg 1 3/4 cups granulated sugar, 3/4 cup butter (scant), 2 whole eggs, 1 cup warm mashed potatoes, 2 squares Baker's chocolate, grated 1/2 cup sweet milk, 1 cup nut meats.

Cream butter and sugar, add egg yolks, (well beaten) then add the mashed potatoes, chocolate and nut meats stir well, then add alternately the milk and dry ingredients which have been sifted together.

Mrs. Anna Allen

Orange Filling

Mix 1/4 cup sugar, 1 level tablespoon cornstarch, 1 beaten egg, juice of 1 orange, and 1/3 cup milk in a double boiler and boil till thick, add 1 teaspoon butter and a few drops orange extract if stronger flavor is desired.

Lemon Filling

1/2 cup sugar, yolk of 1 egg, juice of 1 small lemon, 1 1/4 tablespoons cornstarch, 1 tablespoon butter, 1 cup boiling water.

Method - In double boiler mix sugar and cornstarch, add beaten egg yolk, lemon and boiling water, boil till thick, add butter and spread.

Chocolate Icing

1 cup powdered sugar, 3 tablespoons cocoa, 2 tablespoons melted butter, 3 tablespoons hot coffee, a little flavoring.

Mix sugar and cocoa, then add hot coffee and butter. A little flavoring to suit taste. Cream this mixture until smooth, then spread on cake.

Mrs. P. J. Lies, St. Cloud

Chocolate Icing

1 cup sugar, 3 tablespoons cream, 4 tablespoons grated chocolate, 1 egg, well beaten, 1 teaspoon butter, vanilla.

Cook until like cornstarch pudding, stir constantly. Never fails.

Mrs. J. F. O'Neill

Bena Pierson

Cake Frosting

1 1/2 cups granulated sugar, 1/2 cup water, 2 egg whites, 1 teaspoon flavoring extract, 1 teaspoon baking powder.

Boil sugar and water without stirring until syrup spins a thread; add very slowly to beaten whites of eggs; add flavoring and baking powder and beat until smooth and stiff enough to spread.

Mrs. George Schmitt, Sr.

Caramel Frosting

1 1/2 cups brown sugar, 1/2 cup sweet cream, 1 tablespoon melted butter, 1 teaspoon vanilla.

Boil sugar and cream until threads. Remove from fire and quickly add butter and vanilla. Beat until stiff enough to spread over cake.
Evelyn M. Lenzmeier

Apple Frosting

1 cup of granulated sugar, 1 white of egg, 1 apple, grated into sugar and white. Requires no boiling – beat until stiff. Longer it is beaten – better results. Add vanilla.

Mrs. Catherine Morely

Caramel Frosting

2 cups brown sugar, 1/2 cup butter, 1/2 cup milk.

Boil for 10 minutes, then remove from fire and beat till thick enough to spread.

Mrs. Harry Oradson
Elizabeth Kaup

Lemon Apple Filling

1 cup sugar, 1 egg, 1 lemon, 3 small or 2 large apples.

Beat egg, fold in sugar, add grated apple and lemon rind, and lemon juice, cook in double boiler till thick, stir while boiling, cool before spreading between layers.
Dorothy Rose Brown

Fudge Frosting

2 cups sugar, 2 squares unsweetened chocolate, 2 tablespoons corn syrup, 2/3 cup milk, 2 tablespoons butter, 1 teaspoon vanilla.

Cook sugar, chocolate, corn syrup and milk, stirring until sugar is dissolved. Then stir occasionally to prevent burning. Cook until syrup forms a very soft ball when tested in cold water. Remove from fire, add butter and cool to lukewarm, add vanilla and beat till creamy.
Mrs. Arthur Schulz

Maple Walnut Frosting

2 egg whites, 2 1/4 cups brown sugar, 5 tablespoons water, 1 teaspoon vanilla, 1 cup chopped walnut meats.

Put egg whites, sugar and water in top of double boiler. Beat with rotary egg beater until thoroughly mixed, place over rapidly boiling water, beat constantly and cook for 7 minutes or until frosting will stand in peaks, remove from fire, add vanilla, beat until thick enough to spread. Put between layers and on top and sides of cake. Sprinkle nuts on top and sides of cake before icing becomes firm.
Mrs. Ed Schesso

Mocha Frosting

1 cup powdered sugar, 1 tablespoon melted butter, 1 tablespoon cocoa, 2 cups of black coffee, boiling hot. Mix as written, flavor with vanilla.

Minnie Kintzie

Pineapple Frosting

To 1/2 cup of crushed pineapple, add 1 tablespoon of lemon juice and enough confectioner's sugar to make a frosting that will remain in place on the cake.

Mary Mayer

White Boiled Icing

3/4 cup granulated sugar, 1/4 teaspoon cream of tartar, 1/3 cup boiling water, 1 egg white, beaten stiff.

Dissolve sugar and cream of tartar in boiling water. Place over fire and boil until small amount of syrup forms a soft ball in cold water or spins a long thread. Continue beating until stiff enough to spread over cake. Add flavoring desired.

Evelyn M. Lenzmeier

Cake Frosting

Uncooked Frosting

2 egg whites, 1 tablespoon water, 1 teaspoon vanilla, 2 cups powdered sugar.

Method – Put water and egg whites in a deep dish and gradually add the sugar and vanilla; beat constantly until the frosting is of the consistency to spread without running. More or less than 2 cups of sugar may be required, depending on the size of the eggs.

Mrs. George Marrinan

7 Minute Frosting

7/8 cup sugar, (brown sugar may be used), 3 tablespoons cold water, 1/4 teaspoon cream tartar, 1 egg white. Put in double boiler and beat with egg beater 7 minutes or till thick.

Mrs. James Dean

Mrs. Herman Tieben

Evelyn Huber

Florence Thielen

Mrs. Jos. Witt

Mrs. Chas. Kline

Margaret Vierling

CANDY



Brown Sugar Candy

1 1/2 cups brown sugar, 1/2 cup white sugar, 1/2 cup milk, butter size of a large egg, 1 teaspoon vanilla, 1/2 cup nuts.

Boil the brown sugar, white sugar and milk until it forms a soft ball when put in water. Remove from stove and add vanilla and nuts. Beat until cool.

Florence Stemmer

Christmas Fruit Candy

1/2 pound raisins, 1/2 pound currants, 1/2 pound dates, 1/2 pound figs, 1/2 pound blanched almonds, 2 pounds walnuts.

Grind all fine and mix well. (Be sure to mix well with the fingers, until it gets very oily.) Press tightly in shallow pan. Let stand two or three days then cut in squares and roil in granulated sugar.

Cora Huber

Cream Candy

3 cups white sugar, 1 cup white syrup, 1 cup sweet cream.

Cook until it hardens in cold water, then take off stove, beat and add nuts and flavoring.

Mrs. Henry J. Meuleners, Bowlus, Minn.

Cream Caramels

2 cups sugar, 3/4 cup light corn syrup, 1/2 cup butter, 1 pint cream, 1/2 cup broken walnut meats.

Put sugar, butter, syrup and 1 cup cream into a pan, bring to a boil stirring constantly, stir in gradually the second cup of cream; frequent stirring is necessary as the mixture begins to thicken, stir constantly as the mass darkens, cook till hard ball is formed in cold water; pour into buttered pan 7 inch square, with nut meats scattered on the bottom. When cold cut in squares with a sharp knife. Wrap each piece in waxed paper. (5 dozen caramels).

Carrie R. Hattenberger

Chocolate Creams

1 cup sugar, 1 cup molasses, butter size of an egg, 1/2 cup sweet milk, 1/2 cup chocolate (melted), 1 teaspoon vanilla. Boil sugar, molasses, butter, milk and chocolate till forms a soft ball in water. Add vanilla.

Florence Stemmer

Chocolate Fudge

1/4 cup butter, 1 cup white sugar, 1 cup brown sugar, 1/4 cup molasses, 1/2 cup cream or evaporated milk, 2 ounces chocolate, 1 1/2 teaspoonfuls vanilla.

Melt butter. Mix together sugar, molasses and cream. Add this to the butter and heat to boiling point. Boil for two and one-half minutes stirring rapidly. Then add chocolate cut fine. Boil five minutes stirring rapidly at first and then more slowly towards the end. Remove from fire, add vanilla. Then stir constantly until the mass thickens. Pour into buttered pan and set in a cool place to harden.

Edna M. Munsch

Cocoanut Cream Candy

1 tablespoon butter, 3/4 cup milk, 2 cups sugar, 1/2 cup grated cocoanut, 1/2 teaspoon vanilla extract.

Melt butter, add milk and sugar, stir until sugar is dissolved heating slowly. Boil 12 to 15 minutes, remove from fire and add cocoanut and vanilla, beating until creamy.

Mrs. Frank Gelhaye

Cocoa Fudge

2 1/2 cups powdered sugar, 2 tablespoonfuls butter, 6 table-spoonfuls cocoa, 1/2 cup milk, pinch of salt.

Mix all ingredients together; cook and stir continually until it boils; then cook slowly about five minutes until it makes a firm ball when dropped in cold water. Then add one teaspoonful of vanilla and one tablespoonful butter and beat until it begins to get thick. Do not beat too long, because then it cannot be poured into pan. Pour into buttered pan and when firm cut into desired squares.

Mrs. George Schmitt, Sr.

Cocoanut Kisses

1 cup white sugar, 2 cups cocoanut, 1 tablespoon cornstarch. Beaten with white of one egg to make it stiff and drop from spoon on buttered pans and bake until brown.

Cecelia Mathews

Date Nut Roll

2 cups sugar, 1 cup milk, butter size of an egg, 1 package dates, 1 cup nut meats. (Stone dates and cut up).

Cook sugar, milk and butter together till a soft ball will form in cold water, stirring once in a while to prevent burning. Add the dates and nuts, cook slowly, stirring all the time to prevent burning, till the mixture will fall away from the edge of the pan. Then take off and stir till stiff. Put on a wet cloth and roll up. When cool, cut in slices.

Mrs. T. McMahon

Date Candy Sausage

1 cup milk, 3 cups sugar. Boil until it forms hard ball in water.

Add: 1 package dates, 1 cup nuts. Boil 7 minutes and stir. Then roll in wet towel and hang to dry.

Mrs. John Cameron, Sr., Bloomington, Minn.

Divinity

Part 1. 2 cups sugar, 1/2 cup water, 1/2 cup Karo Corn Syrup. Boil until hard when dropped in water.

Part 2. Whites of 2 eggs. 1/2 teaspoon cream of tartar, 1/2 cup of nuts. Put part 2 in part 1 and add nuts; beat until cool.

Cecelia Mathews

Fool-proof Fudge

2 squares Bakers chocolate, 1/2 cup cold water, 2 cups granulated sugar, 1 cup milk, 2 tablespoons butter, 2 tablespoons corn syrup, 1/2 pound marshmallows, 1 teaspoon vanilla.

Place cut-up chocolate and water in a sauce pan. Stir over low fire until chocolate is melted. Remove from fire and stir until smooth, then add sugar, syrup and milk. Boil to soft ball stage, then add butter and vanilla. Put in pan of cold water for about two minutes. Then beat until thick. Cut the marshmallows in halves. Put them in bottom of pan and pour fudge over them. Cut in squares.

Evelyn Huber

French Cream Candy

5 cups sugar, 2/3 cup hot water, 1 cup sweet cream, any flavor desired.

Put sugar and water in sauce pan, stir until sugar is dissolved. Let come to a boil. Pour cream in slowly. Test the syrup by dropping a few drops in cold water. When it holds its shape, pour on buttered platter. When cool enough to xx pull like taffy. Form in long bars about 1 1/2 inches wide, cut with a sharp hot knife in one inch lengths. Must be made on cool clear days.

Mrs. Leo Huss

Fudge

3 cups sugar, 3 tablespoons cocoa, 3 tablespoons butter, nuts, 2 tablespoons cornstarch, 1 small can condensed milk. Fill can again with water, vanilla.

Mix cocoa, sugar and cornstarch smooth. Cover pan until it starts to boil. Boil until it forms a ball in cold water. Let get almost cold. Stir, do not beat.

Mrs. John Casey

Fudge

2 cups of white sugar, 2 squares of chocolate, 1/2 cup of milk, 1/3 cup Karo, butter size of an egg.

Boil until it forms a soft ball in water. Do not stir while boiling. Let it cool before beating. Add nuts and vanilla. Pour on buttered platter.

Hilda Kreuser

Fudge

Grate 2 squares, or ounces of chocolate and stir into 1/2 cup milk, add 2 cups granulated sugar and 1/3 cup syrup. Put over the fire and stir in 2 tablespoons butter. When chocolate is melted, allow to cook slowly, stirring once in a while. When the mixture makes a soft ball upon being dropped into cold water, it is done. After actual boiling has begun, about five minutes will finish it. Take from the fire and turn in one teaspoon vanilla extract and beat. Granulation will soon begin when the mixture must be immediately turned into a buttered pan. Mark deeply in cubes when nearly cold. 1 cup of coarsely chopped nut meats may be added if desired before pouring out.

Salome Stemmer

Fudge

2 cups white sugar, 2 tablespoons cocoa, 1/2 cup of milk or cream, 1/2 cup walnuts or peanuts, 1 tablespoon vanilla.

Cook 25 to 30 minutes. When done beat until stiff then put in buttered pan.

Pinoche

1 cup white sugar, 2 cups brown sugar, 1 cup milk, 2 level tablespoons butter, 1/2 teaspoon vanilla, pinch of salt.

Method: Boil until soft ball is formed in cold water, stirring constantly. Remove from the fire and let cool but do not stir. Add nut meats and beat until creamy.

Mildred Munsch

Karo Butterscotch

1 cup sugar, 1 cup Karo molasses, 1 1/2 tablespoons vinegar, 1/2 cup butter. Mix the ingredients and put on the fire. When it is done it becomes brittle upon being dropped in cup of cold water. Pour into a buttered pan.

Puffed Rice Candy

Boil together for 5 minutes 1 cup sugar, 1/2 cup water, 1 teaspoonful vinegar. Then add 1 tablespoon butter, 1/2 teaspoon salt, 2 tablespoons Karo syrup. Boil until brittle when dropped in cold water. Remove from stove and stir in 1/2 package Puffed Rice, which has been crisped in oven. Then spread out on tins.

Helen Huber

Marshmallow Candy

1 package Knox Gelatine, 2 cups sugar, 10 tablespoons water, few grains salt, vanilla flavor to taste.

Boil sugar and water until it threads. Soak gelatin in 10 tablespoons cold water. Add gelatin to boiled part and let cool. Add salt and flavor. When cool beat until stiff. Dust pan with powdered sugar, pour candy in and when cold, cut in squares and roll in powdered sugar. Miss Evelyn M. Lenzmeier

Pinoche

1 cup white sugar, 1 cup light brown sugar, 2/3 cup milk, 4 tablespoons butter, 1/2 cup nuts, 5 marshmallows, flavoring. Boil first 4 ingredients until a soft ball is formed when tried in cold water. Remove from fire, add marshmallows and flavoring. Let stand 10 minutes, then beat until creamy, add nuts. Pour into buttered plate and cut in squares. Mrs. Mike Stark

Potato Candy

1 medium sized potato boiled and mashed fine; add 2 teaspoons butter, 1/4 pound cocoanut, 1 teaspoon vanilla, stir in 1 pound powdered sugar and beat until creamy. Put down in a buttered tin until hard, make 1 inch thick and pour over it 2 squares bitter chocolate (melted). Put in a cold place for about 2 hours and cut in squares. Edna Huber

Peanut Candy

1 cup white sugar, 2 cups brown sugar, 1 cup dark corn syrup, 1 cup water, 1 tablespoon butter, 1/2 pound shelled peanuts (about a pound in shell).

Boil sugar, syrup and water until 280 degrees F. (Very hard or brittle ball when tested in cold water). Add butter and peanuts when nearly done. Remove from fire and pour in greased pan to harden. Mrs. Harry C. Berens

Sea Foam

2 cups sugar, 1/4 teaspoon cream of tartar, 1/4 cup white syrup, 2 egg whites stiffly beaten, 4 tablespoons warm water, 1/2 teaspoon vanilla, 3/4 cup chopped walnuts.

Boil sugar, cream of tartar, and syrup and warm water till it spins a thread or forms a crackly ball in cold water. Then add gradually to beaten egg whites, beating continuously. Add vanilla and nut meats. Continue beating until thick and creamy. Then pour onto waxed paper and cut in squares when set.

Mrs. Elmer Huber

Sea Foam

2 cups sugar, 1/2 cup cold water, 1/2 cup Karo syrup, 2 stiffly beaten egg whites.

Boil sugar, water and syrup until it forms a fairly hard ball when dropped into cold water. Then pour very slowly into beaten whites, beating vigorously all the while. Add nuts and flavoring. When mixture keeps its shape when dropped from a spoon it may be poured into a buttered pan or dropped from a spoon on to buttered platter.

Lucille E. Schwartz

Karo Nut Fudge

2 cups sugar, 4 tablespoons white Karo syrup, 1/4 cup milk, 2 squares chocolate. Boil till it forms a soft ball in water. Add to this mixture 1 cup nuts, 1 teaspoon vanilla. Butter size of an egg. Let stand until butter is melted, then beat until cold.

Miss Tena Gillen

Lucille E. Schwartz

Sugared Pop Corn

Put into an iron kettle 1 tablespoon butter, 3 tablespoons water, 1 cup white sugar. Boil until ready to candy, then throw in 3 quarts nicely popped corn, stir quickly and vigorously until the corn is evenly coated. Take kettle from fire and stir until cool and the kernels separated. This must have your undivided attention from the first to prevent scorching.

Mrs. H.P. Fischer

Sea Foam

3 cups white sugar, 1 cup molasses, (white Karo), 1 cup water. Boil this till it forms a hard ball in water. Beat white of 2 eggs till they are stiff. Let syrup cool for a few minutes then pour syrup slowly over whites of eggs and stir while pouring. Add 1 cup walnut meats and one teaspoon of vanilla.

Eleanore E. Bruns

Fidellis Tieben

Rough and Rats

1 cup white sugar, 1 cup Karo syrup, 2 tablespoons water, 1 tablespoon butter, 3 cups puffed rice, 1 teaspoon vanilla, 1/2 teaspoon soda. Boil first three until they harden dropped in water. Then add butter and soda. Boil three minutes longer. Take from stove and add heated puffed rice and vanilla. Beat, pour on buttered plate when cool, then roll 1/3 inch thick.

Mrs. Jos. J. Kurvers

Orange Nut Candy

2 1/2 cups brown sugar, 1 orange, juice and rind, 1 cup nut meats, chopped fine, 1/2 cup sweet milk.

Cook sugar and milk to soft ball, stirring constantly. Add strained orange juice and cook to hard ball. Beat in grated orange rind, add nuts, beat stiff. Drop by teaspoon on waxed paper.

Stella Lallak

Peanut Fudge

2 cups sugar, 1 cup sweet milk, pinch soda, 1/2 can peanut butter, (15 cent can), 2 teaspoons butter, 1 teaspoon vanilla. Boil five minutes and pour into buttered dish, cut in squares.

Mary Thornton

Sea Foam

3 cups sugar, 1/2 cup water, 1/2 cup white syrup, 3 egg whites. Put sugar, syrup and water together and place on fire. Boil till it spins a heavy thread. Beat the 3 egg whites very stiff and pour the cooked ingredients into the egg whites and beat till creamy. Pour into a buttered pan.

Mrs. Anna Thielen

Mrs. Geo. Schmitt, Sr.

White Candy

2 cups sugar, 1 cup of milk, 1 tablespoon of butter. Boil until it forms a ball in cold water. Then put in the vanilla and coconut before you beat it. Beat until stiff. Then put in pan.

Taffy

2 cups white syrup, 1 cup sugar, 4 tablespoons vinegar. Boil until brittle when dropped in cold water. Remove from fire. Add 1 teaspoon vanilla and pinch of soda. Stir and pour in buttered pans. Let cool and pull.

Mrs. R. T. Schumacher

Peanut Butter Fudge

2 cups sugar, 3/4 cup milk, 3 tablespoons peanut butter, 1/2 cups nuts, vanilla.

Put sugar, milk and peanut butter into pan and boil till it forms a soft ball in cold water. Remove from fire, add nuts and vanilla. Then beat till it is quite stiff and pour into buttered tins.

Mrs. Frank Kreuser

Pop Corn Balls

Take 2 cups of white sugar, 1 cup of molasses, 2 tablespoons vinegar, 1/2 teaspoon soda, cook together until one drop gets hard in cold water. Then put in one-half teaspoon of soda. Beat briskly, pour over pop corn. As soon as it is cold take in hands and make into balls. Butter the hands slightly. Chopped peanuts may be added if desired.

Mrs. George Schmitt, Sr.

CHEESE, EGGS, FISH



Eggs a la Golden-rod

3 hard boiled eggs, 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, 1/2 teaspoon salt, 1/8 teaspoon pepper, 5 slices toast, parsley.

Mix flour and butter together until smooth; add the milk slowly, stirring constantly; cook until smooth. Add salt and pepper. Separate yolks from whites of eggs. Chop whites fine and add them to the sauce. Cut 4 slices of toast in halves lengthwise, arrange on platter and pour the sauce over them. Force the yolks through a strainer and sprinkle over the top. Garnish with parsley.

Mrs. John Doyle

Eggs a la Golden-rod

3 hard boiled eggs, 2 cups scalded milk, 2 tablespoons butter, 2 tablespoons flour, 6 slices toast.

Melt butter, add flour and stir until smooth, then pour on milk gradually and cook till mixture thickens, chop the whites of eggs, add to the sauce, then season to taste. Put the sauce over the toast, force the yolks through the strainer and sprinkle over top.

Mrs. E. V. Mertz

Boiled Salmon

Take 1 1/2 pounds of salmon, in one piece, rinse, tie in cheese cloth, and boil rapidly in water for about 40 minutes. Take out, remove skin and serve with white sauce on platter.

White Sauce: 2 tablespoons butter, 2 tablespoons flour, mix in shallow pan, add cold water (about 3 cups) let come to a boil. Add salt and pepper to taste, also 3 or 4 hard boiled eggs, cut in dice, and several sprigs of parsley chopped fine.

Mrs. P. J. Schwartz

Baked Fish

Remove the scales carefully, clean, wipe, and dry fish. Leave tail and head on. Rub fish with salt. Stuff with dressing (made like chicken dressing) and sew up. Do not fill fish too full. Put on a fish sheet or on strips of bacon in a pan. Make three gashes on each side of fish and set in strips of bacon. Sprinkle with salt and pepper and dredge with flour. Bake in hot oven 30 to 45 minutes, basting every 10 minutes. Remove when well browned.

Mrs. Math Vierling

Salmon Loaf

To 1 can of salmon add 1 cup of bread crumbs, 2 eggs, salt to taste and milk enough to moisten, about 1/2 cup. Steam 45 minutes. To the oil of the salmon add 3/4 cup of catsup or chili sauce, add this to a drawn butter gravy made of one pint of milk, 2 tablespoons flour, 2 tablespoons butter, season with salt and pepper. Pour over salmon loaf and serve.

Helen K. Theis

Mrs. F. E. Putnam

Mrs. Jos. J. Kurvers

Fried Salmon or Halibut

Get salmon or halibut sliced in steaks. Roll 4 or 5 crackers up fine. One egg beaten, dip salmon in egg, roll in cracker crumbs. Have pan with hot fat, part butter and part lard, fry to a nice brown. Place on platter, salt and pepper, garnish with sliced lemon.

Elizabeth A. Kintzie

Macaroni and Tuna Fish

1 can peas, 1 can tuna fish, 2 1/2 cups milk, 1 cup macaroni, 3 tablespoons butter, 3 tablespoons flour, 1 teaspoon salt, pepper.

Boil macaroni, drain and blanch. Make a sauce of flour, butter and milk. When smooth add peas, tuna fish, salt and pepper. Put a layer of macaroni in a baking dish, cover with sauce add another layer of macaroni and pour remaining sauce over. Cover with buttered bread crumbs and bake 20 minutes in 350 degree oven.

Clara D. Kinghorn, Excelsior, Minn.

Mock Oysters

1 cup cooked and mashed parsnips, 1 egg, 4 soda crackers rolled fine, 2 tablespoons cream, 1/2 teaspoon salt, 1/8 teaspoon pepper, 1 teaspoon catsup or Worcestershire Sauce. Combine ingredients and let stand about 30 minutes. Form in oyster-shaped patties, dip in slightly beaten egg and then in dry crumbs. Fry only till heated through and slightly browned.

Mrs. John E. Ridley

Salmon Loaf

2 cups milk, 1 cup bread crumbs, 1 cup cold flaked salmon, 4 tablespoons cream, 2 eggs, 4 tablespoons melted butter, 1 teaspoon salt, 1/4 teaspoon pepper.

Cook the milk and crumbs 10 minutes, add salmon chopped fine, then add the eggs and cream slightly beaten, then butter and seasoning. Pour into buttered mold, steam, bake for 30 minutes.

Mrs. J. P. Jasper

Mrs. M. Brady, Blakely

Tomato Eggs

Boil 6 eggs, hard, remove shells, dip in cracker crumbs and fry in deep fat. Place on buttered toast. Surround with well seasoned tomato sauce and grated cheese. Serve hot.

Mrs. R. Huber

Salmon Loaf

1 large can of red salmon, 2 tablespoons of melted butter, 2 eggs well beaten, 1/4 cup of corn meal, 2 soda crackers, 1 cup of buttermilk, 1/2 teaspoon of soda, salt and pepper to taste.

Shred the salmon, and combine with the other ingredients. roll the crackers fine. Stir the soda into the buttermilk. Mix all together well. Place in a buttered loaf pan and bake for 30 minutes in a moderate oven. Serve with lemon.

Mrs. George F. Huber

Salmon Loaf

1 can salmon, 2 eggs, 1 teaspoon lemon juice, 1 cup stale bread crumbs, 1/2 cup milk, 1 teaspoon salt.

Mince the salmon and remove the bones. Add the bread crumbs, beaten eggs and the milk. Season with salt and lemon juice. Put into well greased molds and bake 30 minutes. Turn from the mold, serve hot or cold with whites sauce or lemon.

Anna C. Thielen

Salmon Loaf with Peas

1 large can salmon, 4 eggs, 1 cup bread crumbs, 1 cup milk, 2 tablespoons melted butter, 4 tablespoons flour, 2 cups milk, 1 can peas.

Mix shredded salmon with eggs, bread crumbs, cup of milk and tablespoon of melted butter. Put into custard cups, place these in a pan of hot water and bake 1/2 hour. Then make a white sauce of the butter and flour creamed together and add balance of milk. When thick add the drained peas. Arrange the salmon loaves on a large platter, pour over them the white sauce and serve hot.

Mrs. Harry Theis

Cheese Souffle

2 cups thick white sauce, 3 eggs, 1/2 teaspoon salt.

Method: Beat yolks and whites separately. Add the yolks to the thick white sauce. When cool carefully fold in the beaten whites, Add 2/3 cup grated cheese and turn the mixture into a well oiled baking pan. Set the pan into another pan containing hot water and bake in a moderate oven until it puffs and becomes firm to the touch. Serve at once.

Mrs. Fred Berens

Salmon Pudding

1 can of salmon, 1 tablespoon butter, 1 cup bread crumbs or crackers, 1 cup hot milk, 1/2 teaspoon salt, 1/8 teaspoon pepper, 2 eggs.

Remove skin and bones from salmon, rub fish fine. Melt butter in milk and add crumbs and seasonings. Combine with the fish. Last add the well beaten eggs, put into a buttered deep baking dish and steam one hour. When pudding is done turn out on platter and pour following sauce around it. Serve hot.

Sauce: 1 tablespoon butter, 1 1/2 tablespoons flour, 1 cup milk, liquid from salmon, 1/2 teaspoon salt, pinch red pepper.

Melt butter, add flour, and slowly pour on hot milk, add the salmon liquid and seasoning.

Minnie Koeper

Cheese Fondue

1 3/4 cups milk, 4 eggs, 1 tablespoon butter, 1/3 pound cheese, 1 1/3 cups broken bread, 1/4 teaspoon salt.

Method: Scald milk in double boiler; add butter and pour into beaten egg yolks. Return to double boiler and cook until mixture coats spoon. Remove and add melted cheese. Add broken bread. Fold in egg whites stiffly beaten. Pour into buttered baking dish. Put baking dish in a little water in a pan; put in oven and bake until golden brown.

Bena Pierson

Cheese Souffle

2 tablespoons butter or oil, 3 tablespoons flour, 1/2 cup milk, 1/2 teaspoon salt, 1 cup grated cheese, 3 eggs, 2 teaspoons baking powder, bread crumbs.

Melt butter, add flour and when well mixed, add milk slowly, then salt and cheese and stir until cheese is melted. Take off fire, add egg yolks beaten slightly, then fold in the stiffly beaten whites of eggs, and baking powder. Put in greased baking dish and cover with browned bread crumbs. Bake in slow oven 25 minutes. Set dish in pan of water to avoid scorching at bottom.

Mrs. Jos. Allen

Macaroni and Cheese

1 cup macaroni, 1/2 cup grated cheese, 1 cup milk, 1 cup strained tomato, 5 soda crackers.

Drop macaroni in boiling salted water, cook slowly for twenty minutes, then drain. Butter a pudding dish, place layer of macaroni sprinkle with crackers crumbs and cheese, dot with butter, pepper and salt, do this until macaroni is used, then pour milk over it and bake one hour. Have your tomato sauce hot and when you take macaroni out of oven pour over it.

Minnie Kintzie

Salmon Rice Souffle

2 cups minced salmon, 2 cups cooked rice, 2 tablespoons fat, 2 cups milk, 4 eggs, 1 teaspoon salt, 1/4 teaspoon pepper.

Mix the ingredients with the yolks of the eggs. Fold in the stiffly beaten whites. Put in an oiled baking dish and bake in a slow oven. Serve with tomato sauce. Mrs. E. J. Sweeney

Scotch Woodcock

1 1/2 tablespoons butter, melt in pan 3 tablespoons flour, add to butter, 1 1/2 cups milk, add gradually to the above until smooth and creamy. Salt and red pepper to taste. 1 1/2 cups cream cheese cut fine, add to above ingredients and stir until smooth. 1/2 cup celery cut fine or celery salt, 1/2 cup stuffed or plain olives. Cook until heated through. Serve on toast or crackers.

Mrs. Ray Huber

Spanish Rarebit

2 large onions, 3 cups tomatoes, 1 pound cream cheese, 1 egg. Cut onions fine and brown in butter, add tomatoes and seasoning and cook thoroughly. Cut cheese in small pieces and add to the tomatoes and onions and stir until the cheese is melted. Then add the egg well beaten. Serve on crackers.

Louise Welland

Welsh Rarebit

(For 3 or 4)

1/2 pound cream cheese, 1 teaspoon butter, 3/4 cup cream or milk, 1/2 teaspoon salt, 3/4 teaspoon mustard, dash of red pepper, 1/4 teaspoon soda, 2 eggs.

Use a double boiler and get the upper part heated while assembling ingredients. Break the cheese in small pieces if it be fresh, if hard grate it. (The fresher the cheese the better). Put the butter in the pan and when partly melted add the cheese. Stir the cheese often as it melts. Add the soda to the milk and warm slightly. Beat the eggs and add the mustard, which has been made smooth in a little water, and the salt and pepper. When the cheese is completely melted add the milk gradually and then the egg mixture. Stir constantly until it thickens and serve at once on crackers which have been slightly browned in the oven. The water in the double boiler should be kept at a steady boil for if the rarebit cooks too slowly it may curdle and if it cooks too rapidly it is apt to be tough and stringy.

Mrs. H. F. Cole

COOKIES

Dear are the memories of childhood a cookie recalls

Brownies

1/2 cup butter, 2 squares chocolate, 1 cup sugar, 3 eggs, 3/4 cup flour, 1/4 teaspoon baking powder, 1/2 teaspoon vanilla, 1 cup chopped nuts.

Mix butter and chocolate together, add sugar, break eggs in one at a time and beat hard. Then add flour, baking powder and chopped nuts. Spread thinly on buttered tins and bake 12 minutes. Cut in squares as soon as taken out of oven.

Mrs. Jos. Berens
Dolly Huber

Cocoa Cookies

4 tablespoons shortening, 1 cup sugar, 1/4 cup milk, 1 egg, 2 cups flour, 3 teaspoons baking powder, 1/4 teaspoon salt, 1/2 cup cocoa.

Cream shortening and sugar together; add milk and beaten egg; mix well. Sift flour, baking powder, cocoa and salt together and add. Roll out 1/4 inch thick on floured board, cut with cookie cutter. Bake in a hot oven about 12 minutes.

Helen Abeln

Brown Sugar Cookies

2 eggs, 1 1/2 cups brown sugar, 2/3 cup butter or lard, 1 teaspoon vanilla, 4 level teaspoons baking powder, 1 teaspoon soda, 1/2 teaspoon salt, 3 cups flour.

Cream butter and sugar. Add beaten eggs and vanilla. Lastly add all dry ingredients. Mix together. Roll thin and bake in a hot oven.

Mrs. Ed Veiht
Mrs. Henry Vierling

Buttermilk Cookies

3 cups sugar, 2 cups shortening, 2 eggs, 2 cups buttermilk, 2 teaspoons soda, 1 teaspoon vanilla, 1/2 teaspoon nutmeg, 1 teaspoon baking powder. Flour enough to roll.

Method: Mix the sugar, shortening, and eggs, and beat together. Add vanilla. Mix the soda in buttermilk and add to the mixture. Sift the nutmeg, baking powder and flour. Roll out and bake in a quick oven.

Mrs. Albert Scherer

Billy Goat Cookies

3 cups flour, 1 cup butter, 1 1/2 cup brown sugar, 3 eggs, 1/4 cup water (scant), 1 cup nuts, 1 teaspoon soda, 1 cup raisins if you care for.

Drop from spoon and bake in moderate oven.

Mrs. Catherine Morley

Company Jumbles

1 cup sugar, 1/2 cup butter or substitute, 1 egg, 1/2 cup sour cream, 3/4 teaspoon soda, 2 cups flour, 1 teaspoon lemon extract.

Cream the sugar and shortening, add the egg lightly beaten and the extract, then add the sour cream, the flour and soda sifted together. Drop from a teaspoon on an oiled pan and bake a delicate brown. A cupful of nut meats will improve these jumbles very much.

K. Agnes Duffy

Cream Cookies

1 cupful butter or other shortening, 2 cups brown sugar, 4 eggs, 2/3 cupful cream, 4 1/2 cupfuls flour, 4 teaspoons baking powder, 1 teaspoon salt, 1/2 cupful chopped raisins, 1 teaspoon lemon extract, 1 teaspoon vanilla extract.

Cream the butter, add the sugar, and cream again. Beat the eggs, add and beat for two minutes. Add the cream. When well mixed add the nut meats, raisins, flavoring and salt. Lastly add the baking powder and flour which have been sifted together. Drop from the end of a spoon on greased baking pan and bake in a moderate oven.

Mrs. Frank McGovern

Butterscotch Tea Cookies

1 cup butter, 2 cups brown sugar, 2 eggs, 1 teaspoon soda, 1/2 teaspoon salt, 1/2 cup nuts, 3 1/2 cups flour.

Cream shortening and sugar, add eggs, sift flour, salt and soda. Add nuts. Pack mixture in mold and put in ice box or a cold place over night. Turn on board and slice 1/4 inch thick. Bake in moderate oven.

Mrs. Arthur Schulz

Chocolate Drop Cookies

1 cup brown sugar, 1/2 cup butter, 1/2 cup milk, 1 egg, 1 1/2 cups flour, 1/2 teaspoon soda, 2 squares melted chocolate, 1 teaspoon vanilla, 1 cup chopped nuts.

Method: Mix the same as a butter cake. Drop by teaspoon on buttered sheet. Bake in a moderate oven for about 12 minutes. Cool slightly—spread with uncooked chocolate frosting.

Antoinette Fischer

Chocolate Pinwheel Cookies

1/2 cup butter, 1/2 cup sugar, 1 egg yolk, 1 1/2 teaspoons vanilla, 1 1/2 cups flour, 1/8 teaspoon salt, 3 tablespoons milk, 1 square melted chocolate, 1/2 teaspoon baking powder.

Cream butter and sugar, add the unbeaten egg yolk and vanilla and mix thoroughly. Sift flour once before measuring. Sift flour, salt and baking powder together, add the flour mixture and milk alternately. Divide batter in halves, adding the melted chocolate to one-half of the batter. Roll white part 1/8 inch thick. Pat out the chocolate part and lay on white part. Roll chocolate part to fit white, then roll up like jelly roll 2 inches in diameter. Chill for 3 or 4 hours then cut in slices, lay cut side down. Bake in moderate oven for 12 minutes.

Carrie R. Hattenberger

Chocolate Cookies

1 cup brown sugar, 1/2 cup butter, 1/2 cup sour milk, 1 egg, 1/2 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 2 tablespoons cocoa, 1 cup nut meats, salt, vanilla.

Drop on cookie pan and bake.

Frosting - 2 cups powdered sugar, 2 tablespoons cocoa. Add enough boiling water to make a soft frosting and spread on cookies.

Mrs. F. White

Cookies

2 cups sugar, 2 eggs, 2 teaspoons baking powder, 1 cup butter or lard, 1 cup sweet cream, 4 1/2 cups flour, 1 teaspoon vanilla.

Cream shortening, add sugar and beaten eggs, add flavor and cream. Sift together baking powder and flour.

Mrs. Frank Gelhaye

Cream Cookies

2 cups sugar, 1 cup butter, 1 cup sour cream, 2 eggs, 1 teaspoon soda, 1/2 teaspoon lemon extract. Flour enough to roll.

Cream sugar and butter. Add eggs. Dissolve soda in the sour cream and pour into mixture. Add lemon and the flour.

Mrs. Elmer Huber

Mrs. Albert Scherer

Corn Flake Cookies

4 cups corn flakes, 1 cup peanuts, 1 1/2 cups cocoanut, 1 cup sugar, 2 eggs, salt, vanilla.

Mix altogether. Drop on buttered pans. Brown in oven.

Louisa Lenzmeier

Date Cookies

1 1/2 cups brown sugar, 3/4 cup butter, 3 eggs, 1 teaspoon soda, 1/2 cup boiling water, 1 1/2 cups dates (cut fine), 2 1/2 cups flour, 1/2 teaspoon salt.

Cream sugar and butter and add the well beaten eggs. Soak dates in the hot water and soda for five minutes and add to the mixture. Mix with a spoon on buttered tins and bake in a moderate oven.

Mrs. Steve Breimhorst

Corn Flake Kisses

3 egg whites, 3 cups corn flakes, 1 cup cocoanut, 1/2 cup granulated sugar, 1 teaspoon vanilla.

Beat eggs until dry then beat into them the sugar, cocoanut and flakes. Then drop by teaspoons on a buttered tin and brown in a very slow oven.

Mrs. Henry Pink, Marystown

Date Cookies

2/3 cup butter or one pound nutolla, one cup brown sugar, 1/2 cup sweet milk, one egg, 2/3 cup oat meal, 2 teaspoons baking powder, flour enough to roll, filling, one pound dates, cook till tender in 1/2 cup water, 1/2 cup sugar, cool and spread between cookies, roll very thin.

Mrs. Frank Huber

Date Cookies

1 pound dates, 1 cup water, 1 cup sugar. Boil together until thick and cool. 1 cup shortening, 1 1/2 cups brown sugar, 2 eggs, 3 cups pastry flour, 1 1/2 cups rolled oats, 1 teaspoon cream of tartar, 1 teaspoon soda, 1 teaspoon salt, 1 tablespoon hot water, 1 teaspoon vanilla.

Cream the shortening and sugar, add eggs well beaten, rolled oats, flour sifted with cream of tartar, soda and salt, the hot water and vanilla. Mix thoroughly and roll thin. Spread over the bottom of a cookie pan. Spread thinly with date filling, then fold another thinly rolled bit of dough over this. Bake 15 to 20 minutes and when cold cut in squares.

Helen K. Theis

Date Bars

2 eggs beaten slightly with salt, 1 level cup sugar, 1/4 teaspoon soda, 1 cup nuts, 1 pound dates, 1/4 cup boiling water, 1 level cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla.

Chop or cut dates and boil with a little water just enough to moisten them, let cool, pour into the above batter, pour into pan and spread about 1 inch thick. When baked cut in squares and sprinkle with powdered sugar.

Mrs. Wm. Thiede

Mrs. Anna Thielen

Chocolate Brownies

1 cup sugar, 1/4 cup butter, 2 eggs, 2 squares chocolate (melted), 1/4 cup milk, 1 cup nuts, 2/3 cups flour, 1 teaspoon vanilla, pinch of salt, 1/2 teaspoon baking powder.

Bake in a thin sheet and cut in strips while warm.

Mrs. Robert Briggs, St. Paul

Cocoanut Delicacies

Beat white of 2 eggs. Add 1 cup sugar, 1 teaspoon vanilla, 1 cup shredded cocoanut, 2 cups corn flakes.

Set in greased tins with teaspoon, bake in moderate oven and cool before removing from tins.

Catherine Hattenberger

Lucille Kurvers

Date Bars

3 eggs, well beaten, 1 cup sugar, 1 cup dates, chopped fine, 1 cup nuts, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Add a little water so that it is thin, like sponge cake batter. Put thin layer in pan, bake and cut in strips.

Mrs. J. C. Marx

Date Bars

1 cup sugar, 1 cup flour, little more than 1 level teaspoon baking powder, 1/2 cup hot water, 1 cup walnuts, 1 pound dates, 3 eggs, 1/2 teaspoon salt, powdered sugar.

Put salt in yolks of eggs and beat well, add sugar, water and nuts, cut up dates and dredge in flour and add with baking powder. Fold in stiffly beaten egg whites. Bake in a thin sheet in a greased pan in a slow oven, when cool cut into bars, and dredge in powdered sugar.

Rose Walsh

Date Bars

1 cup sugar, 3 eggs, whites beaten separately, 1 cup dates, 1 cup nuts, 2 tablespoons milk, 2 scant cups of flour, 1 teaspoon tea baking powder.

Mrs. F. J. Gross

Frozen Cookies

1 cup brown sugar, 1 cup white sugar, 1 1/2 cup lard and butter, 3 eggs stirred in, 1 teaspoon vanilla, 4 1/2 cups flour, 1 teaspoon soda in flour, 1 cup nuts chopped, little cinnamon and nutmeg.

Cream the sugar, butter and lard, add the eggs well beaten, sift soda and spices with flour, add nuts. Mix well. Pack in bread pans with potato masher and freeze over night. Slice thin in the morning and bake in moderate oven.

Mrs. Mike Stark

Macaroons

4 cups of corn flakes, 1 cup cocoanut, 1 cup sugar, 1 cup nuts, 4 egg whites beaten. Bake in a very slow oven until dry.

Mrs. Steve Breimhorst

Date Tartlets

1 1/2 cups milk, 1 tablespoon butter, 1 cup sugar, 3 tablespoons flour, 2 egg yolks, 1 package dates (chopped), 1/2 cup nut meats, 1/2 teaspoon vanilla.

Heat milk and butter in double boiler, mix sugar and flour together. Add to beaten egg yolks, then add hot milk and return all to fire and cook until it thickens. Add dates and continue cooking till quite thick. Remove from fire, add nuts and vanilla and cool. Use any rich pie crust and make little cups of same by shaping over muffin tins and bake. When both are cool fill cups with filling and serve with the stiffly beaten and sweetened egg whites on top, or whipped cream. (This makes 12 or 15).

Mrs. Arnold J. Strunk, Prior Lake

Ice Box Cookies

1 cup butter, 2 cups light brown sugar, 2 eggs, pinch of salt, 1 pound dates, 1/2 pound walnuts, 1/2 teaspoon soda, 3 1/2 cups flour sifted 3 times.

Mrs. H. P. Fischer

Eggless and Milkless Cookies

1 cup lard, 1 cup boiling water, 1 cup molasses or syrup, 2 cups sugar, 2 1/2 teaspoons baking soda, 2 teaspoons salt. Flour enough to roll.

Mrs. Ed J. Pribyl

Fruit Ice Box Cookies

2 cups brown sugar, 2 cups white sugar, 2 cups butter (or 1 cup butter and 3/4 cup lard), 4 eggs, 2 teaspoons soda (dissolved in hot water), 1 teaspoon salt, 3 teaspoons vanilla, 1/2 to 3/4 pounds (walnuts or pecans), 1/2 pound candied cherries, 1/2 pound candied pineapple, 6 1/2 to 7 cups flour (sifted), and then measured.

Mix and then mould into rolls, set in ice box or cold place. In morning slice real fine and bake.

Mrs. Leonard A. Bruns

Oatmeal Drop Cookies

1 cup sugar, 1/2 cup lard, 1/2 cup butter, 2 eggs, 4 teaspoons milk, 3/4 teaspoon baking powder, 2 cups flour, 1 teaspoon cinnamon and 1/2 teaspoon cloves sifted together., 2 cups oatmeal, 1 cup raisins, 1 cup nuts. Drop in spoonfuls. Mix in order given.

Mary Reis

Fruit Cookies (Drop)

1 1/2 cups sugar, 1 cup butter, 2 eggs, 1/2 teaspoon salt, 1 package dates, 1 cup nuts (chopped), 1 teaspoon soda in hot water, 2 1/2 cups flour, 1 teaspoon vanilla. Agatha Enright

Fruit Drops

1 egg, 1/2 cup of molasses, 1/2 cup of sugar, 1/2 cup of thick sour cream, 1 teaspoon each of vanilla and cinnamon, 1/2 teaspoon each of cloves and salt, 2 cups of flour, 1/2 cup of raisins and 1/4 cup of currants, 1 teaspoon soda dissolved in a little cold water, add last thing.

Mix all ingredients in the order given. Drop in small spoonful in a buttered pan. Mrs. Theo Mathews

Filled Cookies

2 cups sugar, 1 cup butter, 1 cup lard, 2 eggs, 1 cup sweet milk, 1 1/2 teaspoons soda, 2 teaspoons baking powder, 2 teaspoons vanilla.

Filling - 1 pound raisins, 2 cups hot water, 1 cup sugar, 2 tablespoons flour. Boil raisins and hot water, then add flour mixed with sugar. Mrs. W. F. Duffy

Filled Cookies

1/2 cup butter, 1 cup brown sugar, 2 eggs, 1/4 teaspoon soda and 2 tablespoons milk mixed together, 3 to 4 cups flour, 1 teaspoon vanilla.

Method: Cream butter and sugar, add well beaten eggs, also milk and vanilla, lastly flour. Roll and cut into scalloped rounds. On 1/2 the rounds put jam or jelly, cover with the other rounds and press the edges together. Sprinkle tops with sugar.

Mrs. John Cameron, Sr., Bloomington
Gretta McCall

Good Cookies

2 cups sugar, 1 cup butter, 1 cup chopped raisins, 1/2 cup chopped nuts, 3 eggs, 1 teaspoon soda, 1 cup buttermilk or sour milk, 1 teaspoon of each of the following: nutmeg, cloves, and cinnamon, 1/2 teaspoon salt, flour to make a soft dough.

Mrs. J. A. Lyons, Prior Lake

Honey Cookies

2 eggs, 1 cup sugar, 1 cup strained honey, 1 cup cream and milk, 1 cup shortening, 2 teaspoons baking powder, flour to roll.

Mrs. C. Pierson

Grandmother's Sugar Cookies

1 cup Crisco, 1 1/2 cups sugar, 2 eggs (beaten), 1 teaspoon salt, 3 cups flour, 3/4 cup thick sour milk, 1/2 teaspoon soda.

Blend Crisco and sugar. Add beaten eggs. Add sour milk with soda dissolved in it and stir in flour sifted with salt. Drop by spoonfuls on Criscoed pan. Do not roll. Sprinkle with sugar and nutmeg. Bake in moderate oven (350 degrees F.) for ten minutes.

Mrs. Jos. Knebel, Prior Lake

Frozen Cookies

1 cup brown sugar, 1 cup white sugar, 1 pound shortening, half butter, 1 cup chopped nuts, 2 teaspoons cinnamon, 3 eggs, 1/2 cup sweet milk, 1 teaspoon soda in first cup of flour, 5 cups flour.

Knead like bread until well mixed. Form into 3 long rounded loaves and put in cool place. Cut in thin slices and bake.

Mrs. Alex Dennig

Ginger Snaps

1 cup brown sugar, 3/4 lard, 1 egg, 1 teaspoon ginger, 1 pinch salt, 2 teaspoons soda, 1 cup molasses, 3 1/4 cups flour.

Stir soda in molasses, melt lard and mix all ingredient together. Put half the mixture on a baking board and cover with clean white napkin and roll out thin. Cut with small cookie cutter and replace on tin far enough apart so they will not touch when baked.

Fidelis Tieben

Ginger Cookies

1 cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sour milk, 1 tablespoon soda, 1 tablespoon cinnamon, 2 teaspoons salt, 5 cups of flour.

Melt the shortening. Add the sugar and molasses. Sift the soda, ginger, salt, cinnamon, and flour and add alternately with the milk. Let cool. Roll and cut into rather thick cookies.

Mrs. E. J. Sweeney

Ginger Cookies

3 cups flour, 1 teaspoon soda in flour, 1 cup lard, 3 eggs (beat lightly), 1 cup sugar, a pinch of salt, 2/3 cup molasses, 1 teaspoon ginger. (If you wish to make white cookies omit molasses and ginger.)

Mrs. P. J. Enright

Good Cookies

1 cup sugar, 1 cup lard and butter mixed, 1 egg, 1/2 cup sour milk, 1 teaspoon soda, flavor to taste and add flour enough to roll. Sprinkle sugar over top.

Catherine Bischoff

Hartshorn Cookies

2 cups sugar, 1 cup butter, 6 eggs beaten separate, 2 teaspoons Hartshorn, 1/2 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon lemon extract, flour enough to roll. Mrs. Ed Pribyl

Lightning Tea Cakes

1 1/2 cups flour, 3/4 cup of sugar, 2 eggs, 3 teaspoons baking powder, 1/4 cup melted butter, 1/2 teaspoon flavoring, milk.

Sift flour and baking powder and put in bowl with sifted sugar. To the melted butter add the eggs and fill the rest of the cup with milk. Add this to the sifted ingredients and beat well. Add flavoring. Put in muffin pans and bake in a quick oven.

Mrs. Harry C. Berens

Mother's Swedish Cookies

6 eggs, 2 cups butter, 2 cups sugar, 3 teaspoons baking powder, flour to roll. Mix in order given.

Mrs. C. Pierson

Molasses Drop Cookies

1/2 cup butter, 1/2 cup brown sugar, 1/2 cup sorghum, 2 eggs, 1 cup sour milk, 1/2 teaspoon each of salt, soda, cinnamon, and nutmeg, 1 teaspoon of ginger, 3 1/2 cups flour.

Clara Marshall

Peanut Drop Cookies

1/2 cup butter, 1 1/2 cups sugar, 1 cup sweet milk, 3 eggs, salt, 2 teaspoons baking powder, 3 cups flour, 1 cup fine chopped peanuts.

Clara Marshall

Maple Cookies

1 1/2 cups brown sugar, 1/2 cup butter, 1 egg, 1 teaspoon soda, 1/2 cup hot water, 3 cups flour, 2 teaspoons cream of tartar, 1/2 teaspoon salt, 1/2 cup nuts, 2 teaspoons vanilla.

Cream butter and sugar, add beaten egg, then soda in hot water, then flour in which have been sifted salt and cream of tartar, then add nuts, and vanilla. Drop on buttered tins and bake.

Mrs. Harry Oradson

Oatmeal Cookies

1 cup shortening, half butter and half lard, 1 cup sugar, 2 small eggs, 1/3 cup milk, 1 1/2 cups oats, 1 cup raisins, 1/2 cup nuts, 1 1/2 cups flour, 1/2 teaspoon cinnamon, cloves, soda and salt.

Combine as for butter cake, drop on buttered sheet, bake in moderate oven.

Mrs. John T. Kreuser

Molasses Cookies

1 1/3 cups molasses, 1 teaspoon vinegar, 1 egg, 1 tablespoon ginger, 1 cup sour milk, 1 heaping teaspoon soda, 1 tablespoon cinnamon, 1/8 teaspoon salt, 1 cup brown sugar, 1 cup shortening, butter or lard.

Dissolve soda in sour milk and add vinegar, stirring until soda stops effervescing, add melted shortening, then the egg, cinnamon, ginger and salt. Mix well and add the flour. Roll out to about 1/2 inch thickness, cut with cookie cutter, bake in a quick oven about 10 minutes.

Mrs. Frank McGovern

Molasses Cookies

1 cup brown sugar, 1 cup shortening, 1 cup molasses, 1 egg, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda (scant), salt, flour enough to roll.

Mary Mayer, Hollywood, Calif.

Novel Layer Cookies

First layer - 2 eggs beaten, 1/2 cup Crisco, 1 cup white sugar, 1/2 teaspoon salt, 1/2 teaspoon vanilla, 1 teaspoon baking powder, 1 1/2 cups flour. Cream Crisco and sugar, add beaten eggs and vanilla, then sifted flour, salt and baking powder. Spread 1/2 inch thick over a shallow greased pan.

Second layer - 1 cup light brown sugar, 1/2 teaspoon vanilla, 1 egg white, 3/4 cup chopped walnuts. Beat egg, fold in sugar, add vanilla, spread over first layer, sprinkle with walnuts, bake in moderate oven 30 minutes, cut in squares when cool.

Mrs. H. P. Fischer

Nut Cream Cookies

1 egg, 1 cup sugar, 1 cup sour cream, 2 1/2 cups flour, 1/2 cup broken nut meats, 1/2 teaspoon soda, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon vanilla, walnut halves.

Beat egg and sugar thoroughly. Dissolve soda in cream. Sift baking powder with flour. Mix all, drop from a teaspoon two inches apart, press a half walnut into top of each and bake in hot oven.

Clara D. Kinghorn, Excelsior

Oatmeal Drop Cookies

1 cup of sugar, 3/4 of a cup of butter or lard, (or 1/2 butter and 1/2 lard), 2 eggs, 1/2 cup of sour milk, 3/4 teaspoon of soda, 1 tablespoon cinnamon, 2 cups of oatmeal, 2 cups of flour, 1 teaspoon of baking powder, 1 cup of raisins.

Cream the shortening and the sugar, add the well beaten eggs, stir soda in the sour milk, add baking powder to the flour. Mix all together and drop on buttered tins.

Margaret Wartman

Nut Oatmeal Cookies

1/4 cup butter, 1/4 cup lard, 1 cup sugar, 1 egg, 5 tablespoons milk, 1 3/4 cups rolled oats, 1/2 cup raisins, 1/2 cup chopped nut meats, 1 1/2 cups flour, 1/2 teaspoon salt, 1/2 teaspoon soda, 3/4 teaspoon cinnamon, 1/2 teaspoon clove, 1/2 teaspoon allspice.

Cream butter and lard together, and add gradually, while beating constantly, sugar, then add egg, well beaten, milk, rolled oats, raisins, (seeded and cut in pieces) and nut meats, chopped. Mix and sift flour with remaining ingredients and add to first mixture. Drop from tip of spoon on a buttered sheet, one inch apart, and bake in a moderate oven 15 minutes. Mrs. Arthur Gelhaye

Orange Dreams

2 cups brown sugar, 1 egg, 1 cup melted butter or substitute, 1 teaspoon soda, 1/2 cup cold water, 1/2 teaspoon salt, 1 tablespoon vanilla, flour to stiffen as for cookies. (About 4 1/4 cups.)

Beat the egg with the sugar until light, add melted butter and soda dissolved in the half cup cold water. Add salt, vanilla and flour. Roll very thin, sprinkle with sugar and cut with plain or fancy cookie cutter. Bake in quick oven.

Place together (sugared side out) with any soft white icing, or fondant may be used, flavor with the rind of an orange.

Mrs. E. A. Feldmann

Oatmeal Rocks

1 cup sugar, 1 cup lard, scant, 2 eggs, 1 cup chopped raisins, 2 cups flour, 2 cups oatmeal, 1/2 teaspoon cinnamon, 1/2 cup sour milk, 1 teaspoon soda dissolved in milk, pinch salt.

Mrs. Ben Scherkenbach

Oatmeal Rocks

1 1/2 cups sugar, 2/3 cup lard and butter, 2 eggs, 2/3 cup milk, 1 teaspoon soda, 1 cup raisins, 2 cups flour, 2 cups oat meal, 1/2 teaspoon each cinnamon and nutmeg.

Mrs. F. J. Gross

Peanut Squares

Sift together 1 1/2 cups flour, 1 cup sugar, 2 teaspoons baking powder. Break in cup 2 eggs and fill with milk, 2 tablespoons melted butter, 1 teaspoon vanilla. Beat eggs and milk together and add to dry ingredients. Mix all well and bake in flat pan 16x16. This makes about 1 1/2 dozen squares when cut.

Next shell 25 cents fresh peanuts. Remove all skins and grind thru meat chopper. When cake is cold, cut in squares and frost with a thin powdered sugar frosting and roll each square in ground peanuts.

Mrs. E. J. Huber

Oatmeal Cookies

1 cup sugar, (brown), 1 cup shortening, 2 eggs, 1/2 cup sour milk, 2 cups flour, 2 cups oatmeal, 1 cup raisins, 1 cup nut meats, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon salt, 1 teaspoon soda dissolved. Mix all and drop in pan with spoon.

Mrs. J. P. Clemens

Oatmeal Cookies

1 cup sugar, 1 cup butter, 1/2 cup molasses, 1/2 cup buttermilk, 2 eggs, 2 cups oatmeal, 2 cups flour, 2 cups raisin, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon.

Mix the butter and sugar, then add the eggs, molasses, buttermilk, raisins, add flour and spices and soda and oatmeal. Roll out thin.

Mrs. Thomas McDevitt

Oatmeal Cookies

1 cup sugar, 1/2 cup shortening, 1/2 cup molasses, 3 teaspoonfuls cinnamon, 2 eggs, 3 cups oatmeal, 1/2 cup raisins, 1 teaspoon soda, 1/2 cup sour milk, enough flour to make thick enough so that it will not run, drop into pan with teaspoon.

Mrs. Carl Petsch

Peanut Squares

2 eggs, 1 cup sugar, 1 cup milk, 1 teaspoon butter, 2 cups flour, 2 heaping teaspoons baking powder, 1 teaspoon vanilla, pinch of salt.

Beat the eggs and sugar until creamy. Add salt and vanilla. Have milk hot enough to melt the butter. Stir it into the creamed egg and sugar, and let cool before putting in the flour and baking powder. Bake in moderate oven 25 minutes.

Mrs. J. J. Davy, Olivia

Peanut Covering for the above recipe

Take a slice of butter one-half inch thick from a pound brick. Cream the butter and one cup of powdered sugar until smooth. Add cream until it is quite thin. Then add sugar again until thick. Add cream and sugar alternately until the right consistency and amount are obtained. Cut the cake in squares when cool. Frost lightly, and dip in finely ground peanuts. Makes 2 dozen squares.

Mrs. J. J. Davy

Sour Cream Cookies

1 1/2 cupfuls sugar, 1/2 cupful butter, 1/2 cupful lard, 2 eggs, 1/2 teaspoonful salt, 1 cup sour cream, 1 teaspoonful soda, 1 teaspoonful baking powder (flavor). Flour to roll.

Mrs. Edwin G. Leibold

Pin Wheel Cookies

1/2 cup butter, 1 egg yolk well beaten, 1 1/2 cups of flour, 1/8 teaspoon salt, 1/2 cup sugar, 3 tablespoons milk, 1 1/2 teaspoons baking powder, 1/2 teaspoonful vanilla.

Method: Cream butter and sugar and add the beaten egg yolk, add milk, sift the dry ingredients together and add to mixture. Divide dough into two halves, to one-half add one square of melted chocolate. Roll the white dough into a thin rectangular sheet, then roll the chocolate half into the same size sheet, place chocolate dough over the white dough, and gently press together. Now roll up as for a jelly roll, into a tight roll about 2 inches in diameter, set in ice box for several hours to become firm. Now cut into thin slices with a sharp knife and lay cut side down on a buttered cookie sheet. Bake in a moderate oven of 375 degrees F from 8 to 10 minutes. Makes 4 dozen cookies. Mrs. Stephan DeMers

Peanut Bars

3 eggs, 1 cup sugar, 1/4 cup luke warm water, 1/4 teaspoon salt, 1 cup flour, 2 tablespoons corn starch, 2 teaspoons baking powder, 1 teaspoon vanilla.

Beat yolks of eggs and salt with a fork until light, add sugar and beat good, then add water, beat until it bubbles. Sift flour, corn starch, and baking powder together and add to mixture and beat until real smooth, fold in whites of eggs and vanilla. Bake about fifteen to twenty minutes. When cool cut into squares, frost with powder sugar frosting and roll in peanut crumbs.

Mrs. Wm. O'Loughlin

Corn Flake Cookies

1 cup lard, 1 cup sugar, 1/2 teaspoon soda, 1 1/2 teaspoons baking powder, 6 tablespoons milk, 2 cups corn flakes, 2 eggs, 2 1/2 cups flour, pinch of salt.

Cream the lard and sugar, add the eggs, and milk. Sift the flour, soda, baking powder and salt. Then add the corn flakes. Stir in well and drop on a well greased tin. Mrs. Wm. Thiede

Sour Cream Cookies

1 cup butter, 2 cups sugar, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon vanilla, 1 teaspoon salt, enough flour to make a soft dough about (8 cups).

Cream butter and sugar together, add beaten eggs, sour cream and part flour in which soda and salt has been added, add enough more flour to make the dough so it can be rolled out. Roll out on floured board, cut out with cookie cutter, sprinkle with granulated sugar and bake in a moderately hot oven until brown.

Mrs. J. M. Velz

Rock Cookies

2 cups of brown sugar, 1 cup of butter, 3 eggs beaten together, 1 teaspoon of cinnamon, 1 cup chopped nuts, 1 cup chopped raisins, nearly 4 cups of sifted flour, 1 teaspoon of vanilla, 1 teaspoon of soda dissolved in 1/4 cup warm water. Drop in greased pan and bake.
Mrs. Herman Thieben

Raisin Cookies

1 cup chopped raisins, 1 cup brown sugar, 1 cup butter or lard, 5 tablespoons sour milk, 1 teaspoon soda, dash of cinnamon, flour enough to mix rather soft. Roll out and cut with scalloped cutter. Bake in a quick oven till nicely browned.
Helen Abeln

Sour Cream Cookies

2 cups of brown sugar, 1 cup of shortening, 1/2 teaspoon of salt, 2 eggs, 1 cup of sour cream, 1 cup of nuts, 1 cup of raisins, 1/2 teaspoon of nutmeg, 1 teaspoon of soda, 4 teaspoons of baking powder, 4 1/2 cups of flour.

Cream the sugar and shortening, add the salt and the well beaten eggs and drop by spoonfuls on greased cookie pan. Bake 15 minutes. Makes 50 cookies.
Mrs. M. J. Schmidt

Sour Cream Cookies

1 cup of lard, 2 cups of sugar, 3 eggs beaten, 1 teaspoon salt, 1 cup of thick sour cream, 5 cups of pastry flour, 3 teaspoons of baking powder, 1 - 2 teaspoons of soda. For top 1 1/2 cups of chopped nuts, 1 teaspoon cinnamon, 3 tablespoons sugar.

Cream lard and sugar, add eggs, Mix soda into sour cream, and add. Sift flour with baking powder and salt. Mix thoroughly. Drop by spoonfuls on a greased pan. Press flat with the bottom of a glass dipped in granulated sugar. Sprinkle top with top mixture and bake in a moderate oven 350 degrees F. for 10 minutes. Make about 60 to 70 cookies.

Mrs. George Schmitt, Jr., Chaska

Raisin Oatmeal Cookies

1 cup sugar, 2/3 cup butter, 2 eggs, 1/2 cup milk, 1 cup oatmeal, 1 cup chopped raisins, 1 teaspoon cinnamon, 1/2 teaspoon soda, 1 teaspoon salt, 2 cups flour.

Cream butter and sugar, add well beaten eggs. Sift together the flour, salt, soda and cinnamon. Add to the butter mixture with the milk, raisins and oatmeal. Drop from spoon on a buttered pan, and bake in a medium oven.
Mrs. Leo Huss

Sour Cream Cookies

2 cups sugar, 1/2 cup shortening, mix well, add 2 beaten eggs, 3/4 cup sour milk, add 1 teaspoon soda, 1 teaspoon vanilla, 1/2 teaspoon nutmeg, pinch salt, add flour to make a medium stiff dough, roll and bake in hot oven.

Mrs. Leonard Van Sloan

Sour Cream Cookies

2 cups of light brown sugar, 1 cup of shortening, 1 cup of sour cream, 3 eggs, 1 teaspoon of soda, 1 1/2 teaspoons of baking powder, 2 teaspoons of vanilla.

Mix the ingredients as given, add soda to the sour milk, and baking powder to the flour, and mix rather soft.

Mrs. Bert L. Clark, Route 1

Delicious Cream Cookies

1 cupful butter, 2 cupsful brown sugar, 4 eggs, 2/3 cupful cream 4 1/2 cupful flour, 4 teaspoonfuls baking powder, 1 teaspoonful salt, 1 cupful nut meats, 1/2 cupful chopped raisins, 1 teaspoonful lemon extract, 1 teaspoonful vanilla extract.

Cream the butter, add the sugar and cream again. Beat the eggs, add and beat for two minutes. Add the cream and when well mixed, add the nut meats, raisins, flavoring and salt. Lastly add the baking powder and flour, which have been sifted together. Drop from the end of a spoon in a baking pan and bake in a moderate oven (325 degrees). Before putting into the oven, I usually put a half pecan nut meat in the center.

Mrs. Edward Smith

Sliced Cookies

4 cups of brown sugar, 1 cup butter or lard, 4 eggs, 1 teaspoon salt, 3 teaspoons baking powder, 6 cups flour.

Melt shortening, add sugar and well beaten eggs. Sift together salt, baking powder, and flour. Roll in 2 or 3 rolls. Let stand over night in ice box or cool place. In the morning cut in thin slices and bake.

Mrs. Frank Gelhaye

Vanilla Sticks

1 pound icing sugar, 5 egg whites, 2 sticks vanilla bean, 1 pound shelled almonds.

Put whites of eggs in mixing bowl, add sugar and mix well save 1/2 cup of this to put on top before baking. Cut vanilla bean very fine, rub almonds between cloth, then crush them and add to the mixtures, roll them, cut in strips 1 inch wide, 2 inches long, ice and bake in moderate oven. Take out of pan while warm. Use powdered sugar on board to prevent sticking.

Mrs. J. P. Jasper

Ice Box Cookies

1 cup white sugar, 1 cup brown sugar, 1 1/2 cups melted butter, and lard, 3 eggs, 1 teaspoon vanilla, pinch of salt, 1 teaspoon cinnamon heaping, 1 cup chopped nuts, 4 cups flour, 1 teaspoon soda, sifted with the flour, melt shortening then measure 1 1/2 cups.

Butter a loaf tin and pack as for meat loaf pressing firmly with back of hand, let stand over night in ice box. Slice thinly and bake quickly.

Mrs. James Simpkins, Prior Lake

Sugar Cookies

2 cups of sugar, 1/2 cup of butter, 1/2 cup of lard, 1 cup of milk, 2 eggs, 1/2 teaspoon of soda in a little boiling water, 2 teaspoons of baking powder, 2 teaspoons of extract, a pinch of salt. Flour enough to make a soft dough to roll. Sprinkle with sugar.

Mrs. Jos. Wartman

Walnut Oatmeal Cookies

4 tablespoons butter, 4 tablespoons lard, 1 cup sugar, 1 egg, 5 tablespoons milk, 1 cup rolled oats, 1 cup walnut meats (chopped) 1 cup flour, 1/2 teaspoon salt, 1/2 teaspoon cloves, 3/4 teaspoon cinnamon, 1/2 teaspoon allspice.

Mix in order given. Drop by spoonsful on buttered sheet and bake 15 minutes in moderate oven.

Mrs. Wm. Engel

White Cookies

2 cupsful sugar, 1 cupsful shortening, 2 eggs, 1 cup sour milk, 1/2 teaspoon soda dissolved in milk, about 5 cups flour. Roll thin.

Mrs. Edwin G. Leibold

DOUGHNUTS, GEMS, MUFFINS, WAFFLES



Christmas Doughnuts

2 level teaspoons baking powder, 4 level cups flour, 1/4 level teaspoon salt, 1 tablespoon butter, 1 cup sugar, 1 tablespoon grated nutmeg, 2 eggs, 1 teaspoon lemon extract, 1 cup milk.

Sift flour twice with baking powder and salt, and set aside. Cream butter, sugar and nutmeg together, add eggs well beaten, and beat for five minutes; add extract, milk and flour. Turn out on floured baking board and roll out 1/4 inch thick. Cut with doughnut cutter and fry in plenty of smoking hot fat. Drain well on paper and cool.

Mrs. E. A. Lundberg

Mashed Potato Doughnuts

1/2 cup sweet milk, 1/2 cup water, 1 egg, 1 cup cold mashed potatoes, 1/2 teaspoon salt, 6 teaspoons baking powder, 1/2 teaspoon nutmeg, 3 cups flour. Fry like other doughnuts.

Mrs. John Hirscher

Filled Drop Doughnuts

1/2 cup sugar, 1/2 cup flour, 1/3 teaspoon salt, 1/3 teaspoon nutmeg, 1 1/2 teaspoons baking powder, 1 egg beaten, 1/2 cup milk.

Mix dry ingredients, add to beaten egg and milk. Fill a date with a walnut. Cover date completely with batter, fry in deep fat.

Mrs. R. E. Faricy

Tot's Delight

Line an individual baking cup with cooked rice. Place an egg in it, cover with rice white sauce, sprinkle top with grated cheese or buttered bread crumbs. Bake in pan of water in moderate oven until egg is firm.

Mother's Doughnuts

3 eggs beaten, add 2 cups sugar, beat, 2 cups sour cream, 1 teaspoon soda, 1 tablespoon butter melted, and flour to make rater stiff. Roll and cut. Fry in deep hot lard.

Mrs. Chris Pierson

Potato Doughnuts

1 cup mashed potatoes, warm or cold, 2 cups flour, 1 cup sugar, 2 eggs, well beaten, 2 teaspoons baking powder, 1 teaspoon salt, nutmeg to taste, fry in deep lard.

Mrs. John Hirscher

Sour Cream Doughnuts

1 cup of sour cream, 1 cup of milk, 1 heaping cup of sugar, 3 eggs, 1 teaspoon of salt, 1 heaping teaspoon of soda, flour enough to roll.

Beat yolks of eggs and sugar together, add the cream, salt, beaten egg whites and flour containing the soda. Fry in hot fat.

Mrs. Bert L. Carke, Route 1

Mrs. James Smith

Doughnuts

1 cup sugar, 1/2 cup sour cream, 1 cup butter-milk, 1 teaspoon of soda, 2 eggs, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 nutmeg or cinnamon, flour to make batter stiff, enough to roll.

Catherine Bischof

Doughnuts

3 tablespoons shortening, 2/3 cup sugar, 1 egg, 2/3 cup milk, 1 teaspoon nutmeg, 3/4 teaspoon salt, 3 cups flour, 4 teaspoons baking powder.

Cream shortening, add sugar and beaten egg, stir in milk, add nutmeg, salt, flour and baking powder which have been sifted together and enough additional flour to make dough stiff enough to roll. Roll out on floured board to about 1/4 inch thick. Cut out. Fry in deep hot fat.

Mrs. Leo Huss

Doughnuts

1 cup sugar, 1 egg, 1/3 teaspoon salt, 1/2 teaspoon nutmeg 1 1/2 cups sour milk, 1 1/2 teaspoons soda, flour enough to make dough stiff enough to handle.

Mrs. L. P. Shanus

Doughnuts

1 cup of sugar, 1 cup sour milk, 1 teaspoon soda dissolved in milk, 1 egg, 1 small teaspoon salt, 1/2 teaspoon nutmeg, 1 tablespoon melted lard. Add enough flour to roll out and fry in hot lard.

Anna J. McKown

Doughnuts

1 cup sugar, 1 rounding tablespoon lard, 2 eggs, 1 teaspoon soda, 1 cup sour milk, a little nutmeg, flour enough to make a soft dough. Cut in rings and sprinkle sugar on them.

Louisa Lenzmeier

Doughnuts

1 cup sugar, 3 eggs, 2 tablespoons Mazola Oil, 1 cup sweet milk, 2 cups flour or more if needed, 1 1/2 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon vinegar, 1 teaspoon nutmeg.

Mrs. Frank Siebenaler

Doughnuts

3 eggs, beaten together, 1 cup of sugar, 1 cup of milk, 1 cup of cream, 1 teaspoon vanilla, 1/2 teaspoon nutmeg, 5 cups of flour, 4 rounded teaspoons baking powder, 1 teaspoon salt.

Mix in order given and roll to proper thickness and fry in deep fat. Drain on heavy brown paper. Dolly Huber

Mrs. George Schmitt, Jr., Chaska, Minn.

Doughnuts

1/2 cup butter, 1 cup sugar, 1 egg, 1 1/2 pints flour, 1 1/2 cups milk, 1 1/2 teaspoons baking powder, 1 teaspoon nutmeg.

Rub butter, sugar and egg together until smooth. Sift the flour and baking powder and mix. Add milk, use a little more flour and roll out to 1/2 inch in thickness. Cut with a doughnut cutter and fry to a light brown in plenty of fresh lard.

Mrs. John McGovern

Doughnuts

1 cup sugar, 3/4 cup sour cream, 2 eggs, 1 cup buttermilk, 1 level teaspoon salt, 1 level teaspoon soda, 1 teaspoon baking powder, 4 1/2 cups flour, nutmeg.

Add soda to buttermilk. Add baking powder and salt to flour. Beat eggs and sugar together thoroughly. Then add cream. Next add buttermilk alternately with flour beating thoroughly all the while. Roll on floured board and fry in deep fat.

Mrs. J. C. Linhoff

Doughnuts

1 cup sugar, 1 cup sour milk (thick), 1 tablespoon melted butter, 1/2 teaspoon salt, 1 teaspoon soda, 2 teaspoons baking powder, 3 1/4 cups flour, 3 eggs.

Add salt to eggs and beat well, then sugar gradually, beating it in thoroughly, then add butter, next sour milk with soda, then stir in lightly the flour and baking powder.

Mrs. John H. Moore

Bran Gems

1 egg, 1/2 cup sugar, tablespoon butter, pinch salt, 1 cup sour milk, 1 teaspoon soda, 1 cup flour, 2 cups Pillsbury's Bran. Mix well and bake in gem pans in quick oven. Anna J. McKown

Sunshine Cakes

4 egg yolks, 3 tablespoons milk, butter size of a small walnut, flour enough to make thin dough. Take a piece as large as a walnut and roll, cut 3 cuts in it and fry in hot lard, when taken out sprinkle powdered sugar over them. Mrs. Stelten

Doughnuts

1 cup sugar, 2 eggs, 2 teaspoons salt, 1/4 teaspoon nutmeg, 3/4 cup sour milk, 1/4 cup water, 2 teaspoons cream of tartar, 1 3/4 teaspoons soda, 2 1/2 tablespoons melted butter, 4 cups flour.

Beat egg yolks, add sugar, salt and nutmeg. Mix soda with sour milk and water and add to the egg mixture, add melted butter. Mix cream of tartar and flour and add to mixture. Beat the egg whites and add to mixture. Roll on floured board to desired thickness and fry in deep hot fat. Mrs. M. L. Regan

Raised Doughnuts

Take 1 cup butter, 1 cup sugar, teaspoon cinnamon, 2 eggs, work all together into bowl of bread dough. Make as stiff as for biscuit, let rise 1 hour. When sufficiently light roll rather thin and cut in rings or twists. Let stand for 1/2 hour and then fry in hot lard for 6 or 8 minutes, turning them so they will brown evenly and smooth. Mary Thornton

Bran Muffins

1/4 cup sugar, 2 tablespoons melted shortening, 1 egg, 1 cup sour milk, 1/8 teaspoon salt, 1 cup bran, (the crumbled bran if possible), 1 1/2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder.

Cream shortening and sugar together. Add egg, milk, bran, flour, soda, baking powder and salt. Mix well. Pour into well greased muffin tins. This makes twelve large muffins.

Phil Hirscher

Muffins (plain egg)

2 cups flour, 3 teaspoons baking powder, 4 tablespoons sugar, 1/2 teaspoon salt, 1 egg, 4 tablespoons melted butter, 1 cup milk.

Mix and sift the dry ingredients. Separate the egg, beat the yolk slightly and the white to a stiff froth. Add the milk, beaten yolk and melted butter to dry ingredients. Fold in the stiffly beaten whites. Bake in buttered muffin pans 25 minutes.

Anna C. Thielen

Bran Tea Cakes or Muffins

3 tablespoons butter, 1/2 cup sugar, 1 cup nut meats, 1 egg, 1 cup milk, 2 teaspoons baking powder, 1 cup flour, 2 cups bran.

Cream shortening and sugar, add egg and beat thoroughly. Sift the baking powder with the flour and mix with the bran. Mix nuts with the dry ingredients. Add dry ingredients with the milk, then the creamed shortening, sugar and egg. Bake 40 minutes. 12 muffins. Mrs. Frank McGovern

Raised Doughnuts

1 quart of bread yeast (sponge), 1 pint of warm water,
2 eggs, 1 cup sugar, 3 level teaspoons lard, 1 teaspoon cinnamon,
pinch of salt.

Mix same as bread with flour. Let raise up twice, then fry
in deep fat, and dip in sugar. Mrs. Ed Veiht

White Caps

2 well beaten eggs, pinch of salt, flour enough to make dough
as for noodles. Roll thin like cookies, cut in pieces about 3 by 4
inches and cook in deep fat till light brown, drain and dust
liberally with powdered sugar. (Cheap, easy, delicious).

Rose Walsh

Cup Cakes

Beat well white of 1 egg, add yolks of 2 eggs, 1/4 cup soft
butter, 3/4 cup sugar, 1/2 cup milk, 1 1/2 cup pastry flour, baking
powder 2 level teaspoons.

Mix well and drop one tablespoonful into each of one dozen
greased muffin tins. Bake in moderate oven 25 minutes.

Anna J. McKown

Muffins

1 cup flour, 2 teaspoons baking powder, 3 eggs, 1 cup milk,
3/4 teaspoon salt.

Sift flour and baking powder together. Beat yolks of eggs
and put in cup. Fill cup with milk. Add the flour and fold in
the well beaten whites last. Pour into hot, well buttered muffin
tins. They should be mixed quickly and bake in a very hot
oven.

Marie E. Feldman

Muffins

2 cups flour, 1 tablespoon sugar, 3 teaspoons baking powder,
1 tablespoon butter, 3/4 teaspoon salt, 1 egg, 1 cup milk.

Method: Sift dry ingredients together, add the beaten eggs,
milk and melted butter. Mix thoroughly. Bake in hot oven for
20 minutes.

Marguerite Huth

Muffins

2 cups flour, (white or graham), 1 cup milk, 3 teaspoons
baking powder, 2 tablespoons sugar, 1/2 teaspoon salt, 1 egg,
2 tablespoons butter.

Method: Mix and sift the dry ingredients, beat the egg,
add milk to the egg. Add the wet ingredients to the dry. Mix
thoroughly. Melt the butter, add to mixture. Fill greased muffin
tins 3/4 full. Bake 25 minutes.

Eleanore E. Brun

Muffins

2 cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, 1/2 teaspoon salt. Sift dry ingredients, 1 cup milk, 1 egg. Add milk to well beaten egg. Then add 2 tablespoons shortening. Mix thoroughly, fill gem pans 2/3 full and bake in hot oven (400 degrees F.) for 20 minutes.

Mrs. Leonard Van Sloan

Fairy Muffins

3 tablespoons shortening, 3 tablespoons sugar, 2 eggs, 1 cup milk, 2 cups flour, 3 teaspoons baking powder, level, 1/2 teaspoon salt.

Cream shortening, add sugar and egg yolks well beaten. Add milk alternately with sifted flour, baking powder and salt. Fold in egg whites well beaten, drop in muffin pans and bake.

Mrs. Ray Huber

Apple Muffins

1/4 cup shortening, 1/4 cup sugar, 1 egg, 2 cups flour, 1/2 teaspoon salt, 4 teaspoons baking powder, 1/2 teaspoon cinnamon, 1 cup milk, 1 cup sliced apples sweetened with an additional 1/4 cup sugar.

Cream shortening and add the sugar gradually, add egg well beaten, sift flour, salt, baking powder, and cinnamon together and add alternately with the milk. Add the apples covered with the 1/4 cup sugar. Bake for 25 minutes in muffin tins well greased in a moderate oven. Makes 12 muffins.

Mrs. Frank G. Hirscher

Apple Muffins

1 cup milk, 1 egg, 1 tablespoon butter melted, 2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 2 tablespoons sugar, 1 cup of finely chopped apples. These measurements are all level.

Method: Sift flour, baking powder, salt and sugar. Beat egg, add melted butter, and milk. Stir in dry ingredients and beat thoroughly adding apples last. Pour into well greased muffin pans and bake in quick oven until golden brown. Cranberries may be added in place of apples. Enough for twelve muffins.

Mrs. Al Tiedt

Spicy Muffins

2 cups flour, 1 egg, 1/2 cup sugar, 1 cup milk, 1/4 cup shortening, 1 teaspoon ginger, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 3 teaspoons baking powder, 1 teaspoon salt.

Mix dry ingredients, add well beaten eggs, then milk and shortening. Bake in well greased muffin tins 15 or 20 minutes in a quick oven.

Mrs. Leo Huss

Corn Meal Rice Muffins

1 1/4 cups milk, 1 cup hot rice, 2 scant teaspoons salt, 6 teaspoons baking powder, 2 eggs, 1 cup corn meal, 1 cup flour, 4 tablespoons sugar, 2 tablespoons butter or drippings (melted).

Pour hot milk on corn meal. Let stand five minutes, add hot rice and mix thoroughly, add flour and salt, baking powder and sugar, then the melted butter. Next the eggs beaten light. Bake in hot gem tins twenty minutes. Miss G. V. D.

Graham Muffins

6 tablespoons sugar, butter size of walnut, 1 egg, pinch of salt, 1 cup sweet milk, 1 cup graham flour, 1 cup white flour, 2 teaspoons baking powder.

Cream the sugar and butter, add the beaten egg and the milk. Sift flour, baking powder, salt and graham flour together and add. This makes 12 muffins. Helen Abeln

Squash Muffins

1 cup cooked squash put through colander, 1/2 cup sugar, 1 cup milk, 2 cups flour, 4 teaspoons powder, salt.

Mrs. Linhoff

Whole Wheat Muffins

1 1/2 cups white flour, 1 1/2 cups of whole wheat flour, 2 teaspoons of baking powder, 1 egg, 2 tablespoons of butter, 1/2 cup of sugar, 1/2 teaspoon of salt, 1 cup of milk.

Method: Mix and sift dry ingredients, add milk and egg, beat, add butter, beat well and pour into buttered muffin tins, and bake. Mrs. Stephan DeMers

Egg Pancake

4 eggs, a pinch of salt, 1 tablespoon of flour. Moisten the flour with a bit of milk to rub the lumps out. All these beaten together until light and frothy and 1 cup of milk added and beaten again. Pour the mixture into a hot buttered skillet and cook over a slow fire. Both sides should be browned. This pancake should puff up 2 inches. It may be eaten with jam, jelly or syrup. Mrs. George E. Huber

Potato Pancakes

Peel four large potatoes, grate them and drain. Add a little grated onion, three well beaten eggs, about three tablespoons flour, a good pinch of salt. Fry in very hot lard. Good with apple sauce. Mamie Berens

Plain Waffles

2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 teaspoons sugar, 2 cups milk, 1/2 cup melted butter, 2 eggs.

Sift flour, sugar, baking powder and salt together. Separate the eggs, beat yolks until thick, add the milk and mix well. Add this to the flour and beat. Then add the melted butter and beat. Fold in beaten whites last and bake in waffle iron.

Marie E. Feldman

Waffles

2 eggs well beaten, 2 teaspoonfuls sugar, 2 cups milk, 2 cups of flour sifted with three teaspoonfuls of baking powder. Beat mixture thoroughly with an egg beater, then stir in 1/2 cup of melted butter.

Mrs. G. A. Hartmann

Waffles

2 cups flour, 2 teaspoons baking powder, 1 1/2 cups milk, 1 teaspoon (scant) sugar, 1/2 teaspoon salt, 3 eggs separated, 2 tablespoons melted butter.

(Mix flour, sugar and salt several times (3).) Measure flour after sifting, then add sugar and salt. Beat yolks good with milk using egg beater. Add flour gradually, sprinkle baking powder over top and last fold in beaten whites and melted butter.

Mrs. Jos. C. Berens

Velvet Waffles

2 cups flour, 1 teaspoon salt, 2 eggs, 3 tablespoons melted shortening, 2 teaspoons baking powder, 1 tablespoon sugar, 1 1/2 cups milk.

Method: Sift together flour, baking powder, salt and sugar. Mix melted shortening with the milk and add well beaten egg yolks and last the stiffly beaten egg whites. This will make about 8 waffles.

Bena Pierson

Corn Waffles

2 eggs, 1 cup milk, 1 cup corn, 1 3/4 cups flour, 3 teaspoons baking powder, 2 teaspoons sugar, 1/2 teaspoon salt, 4 tablespoons melted butter.

Grind corn through food chopper. Beat yolks of eggs till light, add milk and corn. Mix and sift dry ingredients and add to first mixture. Add shortening and fold in stiffly beaten egg whites.

Mrs. Ridley

FROZEN DESSERTS, SHERBETS



Angel Parfait

2 1/2 cups cream, 1/2 lemon, juice only, 1 teacup maple syrup, 1 cup chopped nuts.

Whip cream stiff, add syrup, lemon juice and nuts. Put into a pan and pack ice and salt around it for at least six hours. Delicious for Sunday dinner dessert. 1/4 of this recipe makes four servings. Serves 16.

Minnie Kintzie

Chocolate Parfait

1 cup granulated sugar, 1/4 cup water, 3 egg yolks beaten very lightly, 1 pint whipping cream, 2 1/2 squares chocolate. Boil sugar and water to "hairing" state. Add melted chocolate, boil 3 or 4 minutes. Pour this mixture into yolks of eggs beating constantly, continue beating until very light. Lastly fold in stiffly beaten cream. Freeze in cans surrounded by ice and salt. In very cold weather freeze by setting in snow.

Mrs. R. T. Schumacher

Caramel Ice Cream

Put 5 heaping tablespoons of granulated sugar in an iron frying pan. Stir over the fire until the sugar melts, turns brown, boils, and smokes. Have ready one pint of boiling milk; turn the burnt sugar into this. Stir over the fire 1 minute and stand away to cool. When cold, add 1 cup sugar, 1 quart of cream, and 1 tablespoon of vanilla. Mix well and freeze. When frozen remove the dasher and stir into cream one pint of whipped cream. Replace cover and whirl again. Let stand for 2 hours to ripen.

Margaret Dellwo

Caramel Ice Cream

1 cup sugar, 1 1/2 cups water, 3 eggs, 1 pint heavy cream, 1 quart milk, 3 level tablespoons flour, 1/2 teaspoon salt, 1/2 cup sugar.

Melt 1 cup sugar until brown stirring to prevent burning. Add 1 1/2 cups water and boil until the syrup is dissolved. Set aside to cool. Mix 1/2 cup sugar and the salt with 3 tablespoons flour. Add milk gradually and beaten eggs. Cook in double boiler until smooth, stirring occasionally. Set aside to cool. Add cream and brown sugar syrup and freeze.

Mrs. J. C. Linhoff

Frozen Bananas

1 dozen bananas, 2 cups sugar, 2 cups water, juice of 2 oranges, 2 cups whipping cream.

Mash bananas fine. Boil water and sugar five minutes. When cool add orange juice and bananas. Freeze turning slowly. When frozen remove dasher and stir in the cream whipped. Repack and let stand to harden. Mrs. Edwin G. Leibold

Frozen Custard

1 pint heavy cream (whipped), 1 quart milk, 4 egg yolks, 1/4 teaspoon salt, 1 cup sugar, 1 teaspoon vanilla.

Beat yolks of eggs slightly. Add salt and sugar and blend well. To this mixture add slowly the milk which has been scalded. Cook until thickened. Allow this to cool. Add vanilla and whipped cream. Any kind of fruit desired may be cut fine and added. Freeze mixture and serve. Mrs. Dennis O'Loughlin

Chocolate Ice Cream

1 quart thin cream, 1 cup sugar, speck of salt, 1 1/2 squares chocolate or 1/4 cup prepared cocoa, 1 tablespoon vanilla.

Method: Melt chocolate. Add a little hot water so that it will pour easily. Add to cream. Add sugar, salt, and flavoring. Freeze. Nuts may be added before freezing.

Antoinette Fischer

Marshmallow Roll

1/2 pound marshmallows cut in halves. Pour over this 1/2 cup sweet cream, 1/2 pound dates cut in half. Roll 15 graham crackers. Mix all together. Put in ice box and slice. Serve with whipped cream. Lucille Enright

Orange Mousse

4 oranges, rind of one, juice of 2 lemons, 1 cup sugar, 1 pint of cream, whipped. Mix all together, put in freezer and pack ice around it using 1/3 salt and 2/3 ice.

Mary Mayer, Hollywood, Calif.

Orange Milk Sherbet

4 cups milk, juice of 2 lemons, juice of 3 oranges. The grated rind of 2 oranges, 2 cups of sugar.

Mix the juice and sugar and stir constantly. Slowly add the milk. If milk is added too fast it will curdle, which will make it look bad but not affect it otherwise. Freeze.

Marguerite Schaefer

Strawberry Mousse

1 quart whipped cream, 1 box strawberries, 1 1/4 cups sugar, 1/4 box gelatin, 2 tablespoons cold water, 3 tablespoons hot water.

Method: Mash berries, sprinkle with sugar and allow to stand for 1/2 hour. Rub through a sieve. Add gelatine which has been soaked in the cold water and dissolved in the hot water. Add whipped cream, put in mold and cover. Pack in salt and ice and let stand for 4 hours.

Antoinette Fischer

Pineapple Ice

1 can of shredded pineapple, 1 pint of sugar, 1 pint of boiling water, juice of 1 lemon, 1 tablespoonful of gelatine, dissolved in half the water. Dissolve the sugar in half the water; mix all together, cool and freeze.

Elanore E. Brun

Plain Ice Cream

One pint milk, yolks of 2 eggs, 1/2 pound sugar. Mix together and scald until thick. Don't boil. When cold add one pint of whipped cream and beaten whites of 2 eggs. Flavor to taste and freeze.

Mrs. Geo. Schmitt

Lemon Milk Sherbet

4 cups sugar, 4 lemons, 1 pint cream, 2 quarts milk.

Mix juice of lemons with sugar, add cream and milk and freeze, the milk and cream should be very cold.

Mrs. Peter Ploumen

Three of a Kind Sherbet

3 oranges, 3 lemons, 3 bananas, 3 cups of sugar, 3 cups of water, 3 egg whites.

Prepare juice from oranges and lemons, mash the bananas. Put all thru a strainer, add the water and the sugar and stir constantly until dissolved. Put into the freezer and freeze until of the consistency of mush. Then open the freezer and add the well beaten egg whites. Repack and finish freezing.

Mrs. George Marrinan

Swedish Meat Balls

1 1/2 pounds round steak, 2/3 pound pork, (not too fat), ground together, 2/3 cup sweet cream, 2 tablespoons flour, 2 eggs beaten, 1 medium onion cut fine, 1/2 teaspoon nutmeg, 1 teaspoon salt, 1/3 teaspoon pepper.

Form in balls, fry brown in pan with butter. Put balls in double boiler and pour gravy over, cook 1 1/2 to 2 hours. Add more butter and 2 tablespoons flour in frying pan to make gravy.

Norwegian Meat Balls

4 pounds round steak, 1 pound veal, 2 1/2 pounds suet ground 5 times through meat grinder, 1 quart cream mixed with 1 quart milk, boil and cool, salt and pepper to taste, 1 salt-spoon of mace, 2 tablespoons potato flour, stir all together now and mash until very smooth, roll into balls or patties. To be fried or served with gravy.

Gravy - Cook soup bone, then add meat balls, simmer until balls come to top, thicken gravy to suit. While boiling add a little more salt and break one to see that they are well done before serving.

Mrs. J. H. Moore

Beef Loaf

Grind together 2 pounds round steak, 1/4 pound salt pork, 1 small onion, 2 dozen small crackers, add 2 eggs, 1/2 cup water, pepper and salt to taste. Mix well and shape into loaf. Dot top with cracker crumbs and butter size of an egg. Bake for 1 hour. If desired 1 can of tomato soup may be added before baking.

Anna J. McKown

Beef Loaf

2 pounds ground round steak is used. Take 2 eggs, well beaten. Use a lump of butter, the size of a walnut, and brown. Then scald 1 pint of cracker crumbs with hot water. Mix all together and season with salt and pepper. Celery or onion may be used. Make into a loaf and bake in oven 1 hour.

Mrs. Frank R. Lallak

Beef Loaf

3 pounds beef, 1/4 pound salt pork, 1 small onion, 2 eggs, 6 crackers, 2 tablespoons butter, 1 cup cream, salt and pepper to taste.

Grind together, beef, pork, onion and crackers, add cream, butter, eggs and seasoning. Mix well and put in a baking dish in which you have a cup lukewarm water. Bake 2 hours, add more water if necessary.

Mrs. H. P. Fischer

Beef Loaf

1 pound round steak, 1/4 pound fresh pork, 1 egg, 5 crackers soaked in milk, 1 teaspoon salt, 1/4 teaspoon pepper, 1/4 teaspoon allspice, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves, 1 onion cut fine, a little sage. Bake 1 hour, pour a little water in pan.

Mrs. Joseph Feldman

Beef Loaf

3 pounds round steak, 1/2 pound fresh pork, 3 onions, ground, 6 crackers rolled, butter, 1 cup cream, 2 eggs, pepper and salt. Bake 1 hour.

Mrs. Ben Scherkenbach

Corned Beef Loaf

1 package lemon jello, 1 cup boiling water, 1 cup meat stock, 1 tablespoon Worcestershire sauce, 1/4 teaspoon paprika, 3 cups cooked corned beef ground, 1 tablespoon onion grated, 1 tablespoon prepared mustard.

Dissolve jello in boiling water. Add meat stock, sauce and paprika, chill, when slightly thickened fold in corned beef, onion and mustard, turn into loaf pan and chill until firm. Serve on crisp lettuce in slices. Garnish with slices of hard cooked eggs.

Mrs. Leo Huss

Ham Loaf

1 pound each of ham, veal and pork, grind medium fine, with 1 small onion, 2 cups corn flakes or shredded wheat, 1 cup milk, 2 eggs, pepper, (green pepper very good in it), bake 1 1/2 hours, sprinkle few of flakes on top when baking.

Mrs. A. E. Rosbach

Ham Loaf

1 pound lean pork, ground, 1/2 pound ham, ground, 1 cup cracker crumbs, 1 egg, 1/2 cup milk, 1/2 teaspoon mustard, pepper, no salt, 2 tablespoons chopped parsley. Bake 1 1/2 hours in pan hot water.

Katie Sampson

Meat Loaf

1 pound of beef, 1/2 pound of pork, 1/2 pound of veal, ground, 3 crackers rolled, salt, pepper, 1 beaten egg and milk to moisten.

Combine ingredients, shape in a roll, place in deep pan and cover with pork strips. Add 1/2 cup of hot water and bake in a quick oven. Serve hot with tomato sauce or slice cold.

Tomato Sauce - 1 tablespoon butter, 1 tablespoon flour, 1 cup strained tomato juice. Cook as for white sauce.

Mrs. Lea Schaefer

Ham Loaf

1/2 pound lean raw ham, 2 pounds veal, 1 cup milk, 1 cup dry bread crumbs, 1 egg, seasoning.

Grind ham and veal, add bread crumbs, milk, beaten egg, seasoning and shape in loaf. Bake in medium oven.

Mrs. J. F. O'Neill

Ham Loaf

1 pound of ground ham, 1 pound of ground fresh pork, 1 pound of ground round steak, 1 egg and a little salt and pepper, 1 cup cracker or bread crumbs, 1 cup of catsup, a little onion. Bake from 1 1/2 hours to 2 hours. Mrs. T. A. Revord

Ham Loaf

2 pounds fresh pork, 1 pound ham, ground, 2 eggs, 1 cup milk, 1 cup cracker crumbs, 1 onion, 1 red and 1 green pepper. Can be made without pepper and onion. Mold into loaf, pour over 1 can of tomatoes and bake 2 hours.

Mrs. John Moir, Bloomington, Minn.

Ham Loaf

2 pounds of fresh pork shoulder, 1 pound of ham, 2 cups bread crumbs, 2 eggs, a little pepper, 1 can tomato soup.

Grind meat, add 1/2 can of the tomato soup, then pepper and bread crumbs and the beaten eggs, form into a loaf and pour the rest of the tomato over top and bake 2 hours and baste once in a while.

Mrs. Frank Jaspers

Meat Loaf

2 pounds round steak (ground), 1 tablespoon salt, 1/2 teaspoon pepper, 3 beaten eggs, juice of 1/2 lemon or 2 tablespoons vinegar, 1 tablespoon milk, 8 crackers (rolled finely).

Mix together thoroughly with hands. May add 2 tablespoons chili sauce or onion instead of vinegar. Bake 1 hour at least.

Josephine Huber

Chicken Paprika

Chicken cut up in serving pieces, one onion cut up and browned in butter, add chicken and let cook with a little water until brown and water evaporated. Add more water or stock and simmer until chicken is tender, add seasoning, salt, pepper and paprika. Before serving add sour cream with a little thickening and carefully cook long enough to blend. Season with salt and enough paprika to give it a pink color. This is nice served with noodles and boiled rice.

Miss V. G. Duffy

Meat Loaf

2 pounds lean pork, 1 pound smoked ham, 2 eggs, 1 cup sweet milk, 1 cup cracker crumbs.

Grind meat, add eggs, milk and cracker crumbs. Pack into a bread loaf tin, bake 1/2 hour, remove from tin and invert into a larger tin and add 2 cups well seasoned tomato juice and bake 1 hour.

Mrs. S. J. Roach, Prior Lake

Chicken A-La-King

2 tablespoons flour, 1 cup mushrooms, 1 tablespoon butter, 1 pint cream, 3 egg yolks, 1/4 cup butter, 1 teaspoon salt, 1 tablespoon chopped green pepper, 3 chopped pimentos, 3 cups minced chicken.

Cook flour, mushrooms, butter, salt and peppers, pimentos until frothy. Add cream and stir until thick over hot water. Add chicken and butter and beaten egg. Serve in pastry shells.

Mrs. John Casey

Round Steak en Casserole

1 round steak cut 1 1/2 inches thick, 1 cup of flour, 1 1/2 teaspoons of salt, 1/4 teaspoon of pepper, 1 tablespoon of butter.

Pound the flour, a little at a time into both sides of the steak, using a potato masher or a large heavy spoon. Place butter in a frying pan and brown the meat on both sides, then put into a baking pan. Rinse the frying pan with boiling water so as to save all the browned meat juice, pour this water over the steak, using enough to come up half way. Add seasoning and cover. Bake until tender. This is an economical dish and there is no waste.

Mrs. George E. Huber

Boneless Birds

(For 4)

1 pound round steak cut very thin, 7 slices bacon cut thin, 1 teaspoon salt, 1/4 teaspoon pepper, 3 whole cloves (optional), 3 allspice (optional).

Pound the steak and cut in squares of three or four inches. Sprinkle with salt and pepper. Place on each square slices of the bacon, trimming off to fit steak. Roll up each square and tie with thread or fasten with toothpicks. Flour the rolls and brown slightly in butter which has been melted in a heated kettle. Cover with boiling water and stew gently until tender or about two and a half hours. The cloves and allspice should be put into the boiling water but a few onion slices may be used instead. Make a gravy after taking up the meat. Remove thread or toothpicks and pour gravy over the birds.

Mrs. H. F. Cole

Veal Loaf

2 pounds of veal, 1 pound fresh lean pork, 1/4 pound fat salt pork. Cook together until meat falls from the bones. Put the meat through a food chopper and add 3 eggs, 1 cup cracker crumbs, salt and pepper to taste, spices if desired and onions if liked. Moisten until quite wet with the liquid in which the meat is cooked. When well mixed pack in loaf, set tin in pan of boiling water. Bake 1 hour. Mrs. Steve Breimhorst

Meat Loaf with Veal

1/2 pound beef, 1/2 pound veal, 1/2 pound fresh pork, all ground together, 1 egg, broken in bowl to which add 1 cup of milk, 2 teaspoons of salt or more, a little pepper, 1/2 small onion chopped fine with 1/4 a green pepper. Then add the meat, and about 1/4 cup of bread crumbs. Bake about 1 hour. Good hot and fine cold. Mamie Berens

Chicken with Dumpling

Chicken, flour, baking powder, sweet milk, butter and lard, salt and pepper.

Cut chicken into serving pieces, wash and dry well, place half butter and lard in a kettle and let get hot, put in chicken and brown well, then add about one inch of water (hot), keep on enough water to prevent scorching, and let simmer over medium fire till done, remove some of the chicken (keep warm), add enough water for gravy, thicken with flour.

Now make dumplings as follows—4 cups flour, 2 rounding teaspoons baking powder, 1/2 teaspoon salt, mix and add just enough milk to handle, turn out on a well floured board and pat to about 3/4 inch thick. Cut into inch squares, roll in flour and put on top of meat and gravy in kettle, cover tight, push back on stove and simmer slowly for 20 minutes. Success comes with handling dough as little and quick as possible and covering tightly, do not lift cover till done. Mrs. Thos. H. Walsh

Chicken en Casserole

1 2 1/2-pound chicken, 1 small veal bone, 1/2 cup sweet cream, 1/2 cup green peas (cooked), 1/2 cup carrots (cooked), 1/2 cup celery (cooked), 1/2 cup mushrooms, salt and pepper to taste.

Boil chicken and veal until tender. Remove chicken from bones and cut not too fine. Thicken stock with flour, add cream, vegetables and meat. Put in casserole and cover with a rich crust.

For crust use 2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup butter, 3/4 cup milk or water. Bake slowly. Mrs. H. P. Fischer

Casserole Chicken

1 3-pound chicken, 1/2 cup sweet cream, 1/2 cup cooked carrots, 1/2 cup cooked green peas, 2 cups mushrooms.

Boil chicken until tender, salting to taste. Remove meat from bones, and cut into small pieces. Thicken the water in which the chicken was boiled. Stir in the cream, and add the vegetables, salting the mushrooms a little before doing so. Stir in the chicken, and put in a casserole. Cover with a rich crust; put in oven and bake until brown. Mrs. James MacHale

Fowl en Casserole

4 to 5 pounds chicken, 3 large carrots, 1 green pepper, 1 cup milk, 1 cup water, boiling, 1 large onion, 2 stocks celery, 2 tablespoons butter, 1 1/2 tablespoons flour.

Method: Cut fowl into pieces convenient for serving. Dust with salt, pepper, and flour. Brown delicately in butter. As each piece is removed from frying pan, place in casserole. Pour a little water into the pan to rinse out the particles of fat and add this liquid to the fowl in casserole. Chop vegetables in small pieces and pour over meat in casserole. Then add water boiling. Cover casserole and cook in slow oven for 3 or 4 hours. Add more water if necessary. Before serving remove the pieces of chicken and add milk and flour to casserole mixture, cook 10 minutes longer and pour over chicken or replace chicken in casserole. Mrs. Joe Topic

Escalloped Ham

(For 4 or 5)

1/2 pound boiled ham, 3 hard boiled eggs, 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, 1/2 cup cracker crumbs.

Grind the ham and eggs and put in a buttered casserole in layers. Make a white sauce by melting the butter, stirring in the flour and seasoning and adding the milk. Cook the white sauce until smooth and pour over the ham and egg mixture. Sprinkle cracker crumbs on top and bake in a moderate oven for 15 minutes. Mrs. H. F. Cole

Baked Ham

Slice ham 1 inch thick, par boil a few minutes, then rub ham on both sides with 1 tablespoon dry mustard and 1 tablespoon of brown sugar mixed. Put in buttered baking dish, cover with layer of sliced potatoes, season with pepper, and sprinkle over them a little flour, add another layer of potatoes, and season the same. Add a little salt, dots of butter and cover with rich milk. Bake 1 hour. Mrs. Ed Veiht

Creole Chicken

Cut the raw chicken into small pieces, dip in flour, season well with salt and pepper. Fry in half butter and half lard till a golden brown. Place in baking dish, cover with just a little water, bake till tender. Add 3 tablespoons washed rice about 1/2 hour before serving.
Antoinette Fischer

Chicken or Veal Luncheon Dish

1 chicken or veal, cooked, 1 can peas, 1 box macaroni, cooked, season to taste, 1 cup tomatoes.

Put into buttered baking dish a layer of meat, then layer of peas, and macaroni until dish is full. Add few cracker crumbs and pour the meat over mixture and bake until firm, and serve hot.
Mrs. Elmer J. Young

Southern Style Ham

Par boil a slice of ham which should be 1/2 inch thick. Sprinkle over this brown sugar and put enough milk in the pan to just cover the meat. Either bake in the oven or cook on the top of the stove until tender.
Marjorie Kinghorn, St. Paul

Baked Ham

Take a small ham or a 4 or 5 pound piece and soak for 15 hours, changing water frequently. Wipe ham dry, then take a small cup of brown sugar and rub into ham. Next stick about 1/2 dozen of whole cloves into the meat and place in baker. Bake in moderate oven 4 or 5 hours.
Elizabeth A. Kintzie

Spanish Steak

Take a thick slice of round steak, place in baking pan. Add 2 tablespoons of butter. Cover steak with sliced onions, adding salt, pepper, and paprika. Add enough tomato or can of tomato soup. Add little water to this. Bake one hour or more, according to size of steak. Serve hot with steamed potatoes, boiled cabbage and head lettuce.
E. K. Ries

Tender Beefsteak

Cut your meat in pieces and pound flour into it. Put it in hot spider with half butter and half lard, and fry until it is brown on both sides. Add salt and pepper, then slice 1 onion, add boiling water, then thicken with flour and let simmer 1 hour in oven.
Mrs. A. J. Mingo

Roast Steak

1 or 2 pounds steak, season with salt, pepper and butter. Roll into a loaf, tie with a clean cord and bake in a covered roaster till done. Remove to platter, make a brown gravy with drippings left in the roaster, season to taste. Pour over the meat and serve hot or omit the gravy and slice cold.

Mrs. J. H. Kennedy

Delicious Veal Steak

Use veal steak 1/2 inch thick. Cut in pieces large enough for serving. Beat 1 egg and add 1 teaspoon water. Into this dip veal, then in cracker crumbs well seasoned with salt and pepper. Have an iron frying pan piping hot with 1/4 inch lard in the bottom. Fry the veal quickly on both sides until a light brown. Then cover the veal with hot milk. Cover tightly and bake in a slow oven for about 1 hour removing the lid for the last fifteen minutes.

Phil Hirscher

Rolled Stuffed Steak

2 pounds of flank steak, 1 small onion, 1/3 cup butter, 2 1/2 cups soft bread crumbs, 3/4 teaspoon salt, 1/8 teaspoon pepper, 1/2 teaspoon poultry seasoning, 1/2 cup hot water.

Directions - Wipe meat with damp cloth. Sprinkle with salt. Fry onion in butter until a delicate brown, add bread and seasoning and water. Mix well. Spread dressing over meat and roll. Fasten ends with skewers. Put into well greased casserole and add 1/4 cup water. Cover tightly. Bake in a hot oven at 450 degrees for 15 minutes. Then reduce heat to 350 degrees and bake 1 hour or until meat is tender.

Mrs. F. G. Kinghorn

Steaks with Mushroom Sauce

1 cup sour cream, 2 tablespoons flour, 1 tablespoon onion, juice, 1/2 teaspoon salt, 1/4 teaspoon paprika, 1/4 cup fresh or dried mushrooms.

Mix dry ingredients and make a smooth paste with 1/2 cup cold water. Add the cream which has been heated and cook slowly until thickened. Add mushrooms which have been thoroughly soaked (if dry kind are used) and cook until tender. Add onion juice and stir thoroughly. (The mushrooms may be omitted.)

Cut steak into serving pieces and sear. Put into a baking dish and pour the pan gravy over. Add the sauce, cover and bake in a slow oven till the steaks are done. This sauce may be used with Hamburger balls or with fish.

Mrs. E. A. Feldmann

Beefsteak in Tomatoes

Take 1 can tomatoes, a pound round steak, a small onion, 1 bay leaf, salt and pepper. Put all together into a spider and cover tightly. Let cook slowly on top of stove for 3 hours. Cooking fast absolutely spoils it. Mrs. J. H. Heinen

Swiss Steak

1 pound steak, the round, 4 medium sized onions, 4 medium sized carrots, 1 small can mushrooms.

Dip the round steak in flour and fry until brown, remove and in the same grease make a brown gravy, add salt and pepper to taste, some like one teaspoon chili powder added. Fry sliced onions until tender but not brown.

Cut carrots in small pieces, cook until tender. Pour onions, carrots and gravy over meat adding can of mushrooms put in a kettle or cooker and let simmer for half an hour.

Minnie Kintzie

Swiss Steak

Pound into a slice of round steak as much flour as it will hold. Sprinkle with salt and pepper, brown in bacon drippings on top of stove. Add 1 1/2 cups canned tomatoes, 1 cup hot water, 1 cup peas, simmer on top of stove or cook in oven until tender. Time in cooking, 3 hours. Mrs. John Heinen

Swiss Steak

2 pounds round steak, 1 cup flour, 2 tablespoons chopped onion, 1 teaspoon salt, 1/2 cup boiling water.

Trim steak and cut into servings. Pound flour into meat and sear. Add onion, salt and water. Bake in a slow oven 2 hours. Carrots may also be added. Mrs. Wm. Pomije

Swiss Steak

(For 4)

1 pound round steak cut 1 inch thick, 1/4 cup flour, 1 teaspoon salt, 1/4 teaspoon pepper, 3 tablespoons chopped onion, 3 tablespoons fat, 3 tablespoons catsup, 1 cup water.

Wipe off the steak with a damp cloth. Pound the flour into the meat on both sides. Sprinkle with salt and pepper. Heat an iron skillet, put in the fat and when melted add the meat and brown well on both sides. Add the rest of the ingredients. Cover and boil for three minutes. Place in a hot oven and bake 1 hour or until very tender. Baste several times during the

(Baked potatoes may be served with this with a minimum amount of heat and labor. Mrs. H.F. Cole

Lamb Chops in Casserole

Fry as many chops or steaks as desired in a hot pan without any fat until partially cooked on both sides. Place in greased casserole 1 can of peas, 1 diced carrot, 1 1/2 cups of raw diced potatoes, salt and pepper to season. Lay chops over vegetables and pour a gravy over them. Make gravy in the pan in which the chops were browned using bacon fat and 1 cupful of hot water. Bake about 1 1/2 hours

Contributed

Tender Calf or Pig Liver Stew

Slice liver and fry in butter until brown, add 1 pint of boiling water, stew slowly 1/2 hour, add 1 chopped onion, pepper and salt to taste. Other vegetables may be added and cooked till done. Very good for children or delicate people.

Mrs. J. H. Kennedy

Potatoes and Pig Sausages

2 onions, (white), 5 medium potatoes, 1 cup boiling water, salt to taste, 1 pound small pig sausages.

Slice onions and place in bottom of baking dish. Cover with potatoes sliced thin. Salt. Add water. Over this place sausages and bake 1 hour in medium oven.

Mrs. Pomije

Stuffed Spare Ribs

2 pounds spare ribs well padded in 2 pieces, 1 1/2 cups dry bread crumbs, 2 tart apples, diced, 1 teaspoon salt, 1 onion sliced, 2 tablespoons butter, 1 tablespoon parsley.

Wash ribs, sprinkle with salt and pepper. Brown onion and parsley in butter, then add bread crumbs, apples. Mix well. Spread this mixture over ribs then sew together. See that the bone comes together. Sprinkle with salt, cook in oven until a golden brown, add a little water, then cook for 1 1/2 hours longer.

Mrs. J. H. Heinen

Salt Pork Relish

Slice salt pork about 1/4 inch thick, scald in sweet milk about 10 minutes, mix 1 teaspoon sugar and 1/2 teaspoon mustard and a shake of pepper. Dip pork slices in the above mixture. Bake in a hot oven till brown on both sides or fry in pan, then lift off drippings and place on platter, drain off some of drippings, add mixed flour and make brown gravy. Serve with mashed potatoes and other vegetables. Tested and found good

Mrs. J. H. Kennedy

Oyster Stuffing for Fowl

6 cups bread crumbs, 1/2 teaspoon sage, 2 cups chopped celery, 1 tablespoon salt, 1/2 teaspoon pepper, 1/2 cup butter (melted), 1 can oysters with juice, 2 eggs. Mix all ingredients together and stuff fowl.

Mrs. Harry Theis

Turkey Dressing

1 can oysters, 1 apple, 1 bunch celery, 1 large onion, 2 eggs, 10c worth pork sausage. Soak bread in milk. Simmer the chopped celery, onion, and apple in butter about 15 or 20 minutes, then mix with the rest. Add salt, pepper, and sage to taste.

Mary Reis

Spinach Casserole

1 1/4 pounds lean pork, 1/4 cup bacon fat, 6 large onions, 1/2 cup green pepper, 4 tablespoons parsley, 4 tablespoons pimento, 2 cups noodles (cooked), 1/2 pound American cheese, 1 teaspoon salt, 1/4 teaspoon paprika, 1 cup tomato sauce.

Cut meat into cubes. Place bacon fat in frying pan and cook meat until brown, being careful fat never smokes. Mince vegetables, add meat, noodles, grated cheese and seasonings. Mix well and place in casserole. Pour tomato sauce over it and bake in moderate oven 1 1/2 hours.

Mrs. James Doyle

Beef Chili Stew

1 pound of round steak, 1/2 pound of fresh pork, 2 onions, 1 stalk of celery, 1 can red kidney beans, 1 pint strained tomato.

Cut steak and pork into cubes and brown in one tablespoon of lard. Season with salt and pepper. Cut onions and celery into inch pieces, also brown in fat, add to meat then add tomato, cover well with water and simmer in a covered kettle till meat is tender and gravy is thick, have kidney beans hot and turn into meat mixture.

Elizabeth Kintzie

Irish Stew for Two

1 1/2 pounds of lamb, 2 onions, 2 tablespoons flour, 3 potatoes, 2 carrots, salt, pepper.

Take meat from fore quarter, cut in cubes. Put in kettle. Cover with boiling water, about 3 cups and cook slowly until the meat begins to be tender. Add onions sliced, carrots diced and potatoes cut in pieces the size of meat cubes. Simmer until the meat and vegetable are tender. Season with salt and pepper and stir in the flour mixed to a smooth paste with a very little water. Serve with dumplings.

Marjorie A. Kinghorn 987 Front St., St. Paul, Minn.

Easy Stew

2 tablespoons flour, 1 pound hamburger steak, 1/2 cup diced bacon, 1 large onion, 6 large potatoes, 1 teaspoon prepared mustard, 2 teaspoons salt, 1/8 teaspoon pepper, 1 tablespoon vinegar, 2 cups boiling water.

Mix flour with hamburger, and sear with bacon till brown, add onion, potatoes, mustard, salt, vinegar, and water, and simmer till potatoes are done. 6 large helpings. Rose Walsh

Baked Hamburger and Beans

1 pound hamburger (1/2 beef and 1/2 pork), 1 medium can of Kidney or baked navy beans, 1 can of tomato soup, 1/2 cup of cold water, 2 onions.

Make hamburger in patties and line bottom of baking dish (do not season). Pour can of beans on this, then 1/2 can of tomato soup. Slice onions on this, pour 1/2 cup water in soup and stir, then pour on the onions. Bake in moderate oven 1 hour.

Mrs. Adolph Schroeder

American Chop Suey

1 pound Hamburger, 1 onion, 1 green pepper, 1 package noodles, 1 can tomato soup.

Fry hamburger patties and break into small pieces. Fry onion and green pepper cut fine. Put these three ingredients in baking dish, also cooked noodles. Then heat tomato soup in frying pan and pour over other ingredients in baking dish. Bake for a short while.

Mrs. Jos. Fischer

Luncheon Dish

1 1/2 pounds ground pork butts, 1 package egg noodles, 1/2 pound grated cheese, 1 can tomato soup, 1 can water, 2 small onions, 2 teaspoons salt, 1/8 teaspoon pepper.

Cook noodles in salted water 20 minutes, drain. Fry meat and onion till brown, add all ingredients and bake 30 minutes. Serves 6.

Mrs. Thos. H. Walsh

American Chop Suey

Grind 1 1/4 pounds round steak and 1/4 pound pork. Chop separately 1 medium sized onion, 1 quart cooked macaroni and 1 pint tomatoes. Put in casserole, buttered, a layer of meat, which can be mixed, then a layer of onion and then a layer of macaroni and a little of the tomato. Repeat, seasoning each layer. Cover top with strips of pie crust or buttered crumbs and dot with butter. Bake in moderate oven 1 1/4 hours. Longer baking will not spoil this dish.

Mrs. E. V. Merz

Hot Dish

1 pound meat, beef and veal chopped and mixed, 1 cup rice (raw), soak for 1/2 hour, 1 cup celery, 1 cup chopped onions, 2 cans tomato soup. Brown onions in butter, then add the meat. Brown. Then add rice, celery, soup and seasoning to suit taste. Bake 1 hour.

Mrs. F. J. Gross

American Goulash

3 slices bacon, 1 large onion, 1 pound hamburger steak, 1 can red Kidney beans, 1 quart tomatoes, salt and pepper to taste. Cut bacon in small pieces. Fry crisp. Add sliced onion. Brown meat. Add beans, tomatoes and seasoning and cook till meat is done.

Mrs. John E. Ridley

Raguet

1. 2 cups cooked meat, (diced), 2 cups cooked potatoes, (diced), 1 can thick vegetable soup, 1 can water.

2. 2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 4 tablespoons shortening, 3/4 cup milk.

Combine meat, potatoes, soup and water, heat thoroughly in bake pan. In a separate bowl sift the flour, baking powder and the salt, cut in shortening, add the milk, mix, handle as little as possible, turn out on board, pat about 1/2 inch thick, cut into biscuits about the size of a dollar, place on top of hot mixture and bake from 15 to 20 minutes or till biscuits are brown. Serves 6.

Mrs. John A. Brown

Beef and Kidney Beans Au Gratin

2 pounds ground beef, 1 large onion, 1 can kidney beans, 1 can tomato soup.

Season beef and roll into small balls. Roll in flour and place in bottom of baking dish. Slice onion and add kidney beans, then tomato soup. Bake in medium oven 2 hours.

Mrs. Wm. Pomije

Chop Suey

1 pound beef, 1 pound pork, 1 pound veal cut in cubes. Put 1 tablespoon of butter or fat in pot and allow to heat as hot as possible without burning. Add meat and fry until it is browned nicely. Add 2 tablespoons of cooking molasses. Fry a little longer. Over this shake 2 tablespoons flour. Add 1/2 cup water, 4 large sliced onions, and 2 large stalks of celery (cut up). Season to suit taste. Cover and let simmer 1/2 to 3/4 hour. If necessary add a little more water. If desired cooked peas may be added before serving.

Mrs. J. C. Munsch

Meat Souffle

Margarine or butter, 2 tablespoons, 2 tablespoons flour, 1 cup milk, 1/2 teaspoon salt, 1 cup chopped cold meat, 2 eggs, 1/2 teaspoon chopped parsley, 1/2 teaspoon onion juice, 1/4 teaspoon pepper.

Melt fat, stir in flour, add milk and stir until smooth. Add seasonings. Cook one minute, take from fire, stir in beaten egg yolks and meat. Stir over fire until eggs thicken slightly. Set aside to cool. Beat egg whites stiff. Stir slightly into cold mixture. Turn into oiled casserole and bake in moderate oven 20 minutes. Serve at once. Contributed

Chop Suey American

2 onions, 1 quart of tomatoes, 1 pound hamburger, 3/4 box of spaghetti, salt, pepper, 1/2 cup of rice (raw), 2 tablespoons of butter.

Brown the sliced onions in a little fat. Brown the hamburger. Cook the spaghetti. Mix all the ingredients but the butter and place in a casserole. Dot surface with butter. Cook covered for an hour and half. Then brown. Mrs. E. J. Sweeney

Chow Mein (American Style)

1 pound round steak, 5 slices bacon, 1 large onion, 3 cups celery, all cut in small pieces, 1 package chow mein noodles (to boil), 2 cans Campbell's tomato soup, 1 green pepper (may be added.)

Fry meat and onion slightly. Add tomatoes, celery and green pepper and stew until cooked. Mix well with boiled noodles. Season and let simmer a few minutes. Serve hot.

Mrs. Wm. M. Allen

Chow Mein

1/2 pound of pork steak, 1 pound of beef, pot roast, 2 pounds of veal, 1 small dices carrot, 1 large diced onion, 3 cups of chopped celery, salt and pepper to taste, 1 1/2 tablespoons of molasses, 1 teaspoon of Worcestershire sauce, 1 cup of cooked peas, blanched almonds.

Chop the meat in small cubes and fry until brown. Remove the meat from the pan. Fry the chopped onion until brown. Put meat, onion and diced carrot into a large kettle and cover with boiling water. Season and simmer until meat is tender. Add celery and simmer slowly, until tender. Just before serving thicken the stock with flour, which has been mixed with water until smooth. Add the molasses and sauce and cook for five minutes. Add the peas last. Serve on hot fried noodles. Sprinkle the almonds over the top and serve with rice. Gertrude Duffy

Chicken Chow Mein

Brown a small chicken with 1 pound of veal, add water and boil until tender. Remove meat from bones, cut in small pieces. Thicken liquid, add veal and chicken.

Brown 1 pound of hamburger or beef, with 1 cup of celery cut fine, 1 large onion cut fine, 2 cups of mushrooms also cut fine. Add water and cook until tender. Add this to veal and chicken. Season well with salt and pepper. Pour over Chinese noodles and serve with Chinese sauce. Almonds, peas or bamboo sprouts may be added if desired.

Julia Mertz

Hungarian Goulash

3 pounds veal in inch cubes, 3 large potatoes diced, 1/2 cupful water, 1 teaspoon salt, 3 large onions sliced, 1/2 teaspoon paprika, 1 cup butter or drippings, 1 cup cream, 1/2 teaspoon black pepper.

Put the butter or drippings in a kettle, when hot add onions and fry them, add the veal and cook until brown, add water, cover closely and cook very slowly until veal is tender. Now add seasoning and place the potatoes on top of the meat, cook until potatoes are tender, then add the cream and cook five minutes.

Minnie Kintzie

Hungarian Goulash

Brown several onions in butter or good drippings, 1 1/2 or 2 pounds round steak, cut in small squares, brown slightly with onions, sprinkle with 1 tablespoon flour, salt, pepper and paprika over meat, add 2 tablespoons grated cheese, 1 cup tomatoes or tomato soup, cover, cook until tender.

Mrs. A. F. Rosback

Hungarian Goulash

Take 2 pounds boiling beef cut in pieces, brown in 2 tablespoons lard or suet, with 2 or 3 onions, when browned add 1 quart tomatoes and 1 quart water, salt and pepper to taste and cook for 2 1/2 to 3 hours. About 1/2 hour before serving, add 3 or 4 potatoes cut in quarters. When done add noodles which have been previously cooked and drained.

Mrs. J. H. Stans

Dried Beef and Potatoes

Cold boiled potatoes, dried beef, white sauce, 1/2 cup bread crumbs. Butter casserole and fill with alternate layers of sliced potatoes and dried beef. Pour seasoned with sauce over all and cover with bread crumbs dotted with butter. Cook 1/2 hour in oven.

Mrs. John E. Ridley

Goulash

Put in a well buttered roaster or covered dish, layers of ground beef (or plain hamburger) made in patties to cover the dish, then spread tomato soup, kidney beans, salt, pepper, cloves and chopped onions over these, continue same until amount is required. Add 1 cupful of warm water, cover top with a little butter. Bake in a moderate oven slowly for about 25 or 30 minutes. Serve hot.

Amount required to serve about eight - 1 1/4 pounds hamburger, 1 large can kidney beans, 2 cans tomato soup, 1 medium sized onion, 1 1/4 teaspoons salt, 1/2 teaspoon pepper, 1/2 teaspoon cloves.

Pauline A. Thul

Heavenly Hash

1 pound ground beef, 1/2 pound ground pork (not too fat), 10 large soda crackers, rolled, 2 medium sized onions, diced, 2 eggs slightly beaten, 1/3 cup milk, 3 tablespoons melted butter, 1 cup tomatoes, (drained), pepper and salt, 1 green pepper (diced). Bake in loaf.

Mrs. Fred Berens

Economy Baked Hash

Meat chopped fine, 1 cup, 2 cups tomatoes, 2 cups diced potatoes, parsley, 1/2 teaspoon pepper, 1/2 teaspoon salt, 3 pimientos. Mix all ingredients, put in casserole and bake until firm, not dry. Variations can be made with different vegetables and seasonings.

Contributed

Spanish Mean Hash

Chop cold meat fine, using beef, lamb or veal, use about 2 cups, mixing it with 1 medium sized onion chopped and seasoning with salt. Put in casserole, pour over top 1 cup of stewed tomatoes. Sprinkle with Spanish pepper and a dash of cayenne pepper. Bake until brown.

Contributed

Spanish Rice

1 1/2 cups rice, 6 to 8 slices of bacon, 1 1/2 quarts tomatoes, 2 green peppers (sweet), 1 large onion, salt.

Method: Wash rice. Place in large amount of boiling water. Cook from 20 to 25 minutes or until tender. Drain and run small amount of cold water over it. Shake off all extra water. Cut bacon in small pieces and fry. Wash peppers and cut in fine pieces. Place a layer of the cooked rice in baking dish, then layer of tomatoes, salt, bacon, onion and green peppers. Repeat, filling up pan. Bake in hot oven until brown.

Mrs. J. C. Munsch

Tomato and Spaghetti

1 tablespoon butter, 4 small onions, 1 quart tomatoes, pepper and salt, 1 tablespoon dripping, 1 green pepper, 1 package spaghetti, pinch red pepper.

Brown the butter, add drippings, then the onion and pepper and simmer slowly about 2 hours. Heat the tomatoes, add the boiled spaghetti and other ingredients, simmer a few minutes and serve hot. (Peppers may be omitted). 8 generous helpings

Josephine Koeper

Spanish Rice

Place in a frying pan about 2 tablespoons of butter. Cut into this 2 green peppers and fry a light brown. Now add 1 can tomatoes and cook for a while. Then add the 2 cups of cooked rice. Season with salt and pepper.

Fry 1 pound small pork sausages cut into 1-inch lengths. Add the fried sausages and a little of the grease to the rice mixture. Bake in hot oven 20 minutes. This should be quite thick. Serve very hot.

Mrs. Fred Berens

Macaroni and Hamburger

In a buttered pudding pan or dish add boiled macaroni in layers, with mixed hamburger. Season the hamburger with a little pepper and salt, add finely chopped onions. Beat 1 egg and mix with 1 cupful of milk. Pour this over all and bake in a very quick oven for ten minutes.

Mrs. Joseph P. Ploumen

Macaroni Supreme

4 cups macaroni, (cooked), 1 pound round steak, ground, 1 onion, chopped fine, 1 cup diced celery, (or season with celery salt), 3 cups tomatoes, 4 tablespoons butter or other fat, season with salt and paprika.

Fry meat and onions for a few minutes, mix with other ingredients, pour into a well buttered baking dish and bake for 25 minutes.

Mrs. John Kelly

Macaroni Loaf

Boil 1 1/2 cups macaroni, then add 3 well beaten eggs, cover with 1 cup fresh bread crumbs, 1 cup hot milk, 1/2 cup melted butter, 1/4 cup grated cheese, 1 tablespoon salt, small can chopped pimento, 1/2 onion grated, bake in a loaf pan (set in hot water), for 1 hour, serve with cream sauce, (with or without mushrooms), parsley in sauce if liked. For a one dish meal, add a good cup of diced cooked ham to loaf before baking.

Mrs. A. F. Rosback

Macaroni and Corn

1 package macaroni, 1 can corn, or 2 cups fresh corn, 1 1/2 cups milk, 2 tablespoons butter, 2 tablespoons flour, 1/2 cup cracker crumbs, salt and pepper to taste. Cook macaroni till tender then blanch, drain, season with salt and pepper. Make a white sauce of butter, flour and milk. Place layer of macaroni in buttered baking dish, then a layer of corn, until dish is filled, pour white sauce over all. Add crumbs to top and dot with butter. Bake about 30 minutes. Mrs. Peter Ploumen

Macaroni and Vegetables

1/2 pound elbow macaroni, 3 tablespoons salad oil, 3 tablespoons butter, 4 tablespoons chopped onion, 1/3 cup finely diced carrots, 1 1/2 cups finely chopped celery, 1/4 cup finely chopped peppers, 3/4 cup green peas, cooked, 3/4 cup green beans, 1 cup tomato pulp, salt and pepper.

Cook macaroni in salted water, when tender drain, melt butter, add oil, chopped onions, carrots, celery, and peppers, cook for 15 minutes add peas, beans and tomato pulp. Let simmer 5 minutes, put macaroni on hot platter, pour vegetables over top, grated cheese may be sprinkled over top, serve at once. Vegetables may be added or omitted as desired. Mrs. J. P. Jasper

Macaroni Loaf with Mushroom Sauce

2 cups cooked macaroni, cut in small pieces, 1 1/2 cups scalded milk, 1/2 cup melted butter, 3 eggs well beaten, 1 cup soft bread crumbs, 2 cups grated cheese, 1 pimento and 1 green pepper cut fine, salt, pepper and a dash of paprika.

Mix well and bake in buttered loaf pan in slow oven until loaf is firm. Serve with mushroom sauce, 1 1/2 cups mushroom cut fine added to a cream sauce.

Julia Mertz

Mrs. R. J. Faricy

Mrs. Dennis O'Loughlin

Macaroni and Peanuts

1 cup of macaroni, 2 quarts of boiling water, 1 tablespoon of salt, 3 tablespoons of butter, 1 1/2 tablespoons of flour, 1 pint of milk, 1/2 pound of peanuts roasted, salt, paprika, buttered crumbs.

Cook macaroni in boiling salted water until tender, about 25 minutes. Drain. Melt butter in a sauce pan. Add flour and cook thoroughly, add milk and cook until creamy, stirring constantly. Add peanuts which have been coarsely ground, add salt and paprika to taste. Put alternate layers of macaroni and sauce in a casserole, place buttered crumbs on top, place in hot oven and bake for 20 minutes. Marjorie Kinghorn, St. Paul, Minn.

Macaroni with Spinach and Ham

2 cups cooked macaroni or (1 cup of uncooked), 2 cups of cooked spinach, 2 tablespoons of butter, 2 tablespoons of flour, 1 cup milk, 1/2 teaspoon of salt, 1 cup of cooked, minced ham.

Cook the macaroni in boiling salted water until tender. Drain. Chop the spinach seasoned with salt, pepper and butter, 2 chopped hard boiled eggs may be added. Place in double boiler to keep hot. Make a white sauce by melting the butter and adding the flour, then the milk and 1/2 teaspoon salt. Add minced ham to the white sauce. Place spinach on a platter, surround with the macaroni and fill the center with the minced ham.

Mrs. Geo. F. Huber

Macaroni and Mushrooms

1 cup uncooked macaroni, 1/2 cup canned mushrooms, 1 cup veal or chicken, 2 cups milk, 1 teaspoon salt, 3 tablespoons butter, 3 tablespoons flour, 1 cup meat stock, bread crumbs.

1 cup cooked veal or chicken cut in small pieces, butter, bread crumbs. Cook macaroni 20 minutes. Brown mushrooms in butter, add flour to browned butter, take mushrooms out, add milk and stock. Cook till smooth, add salt and meat. Place layer of macaroni in baking dish, add layer of other mixture and continue until dish is full. Cover with bread crumbs. Bake in moderate oven 20 minutes.

Mrs. J. P. Jasper

Macaroni Vegetable Sauce

1/2 pound macaroni, a little over 2 cups, 3 tablespoons butter, 3 tablespoons salad oil, 4 tablespoons chopped onion, 1/3 cup fine diced carrots, 1 1/2 cups diced celery, 1/4 cup chopped green peppers, 3/4 cup cooked peas, 3/4 cup string beans, 1 cup tomato pulp, 2 teaspoons salt, 1/3 teaspoon pepper. Cook macaroni in 3 quarts water with 1 teaspoon salt in it. When tender drain.

Melt butter, add salad oil, chopped onions, carrots, celery and green peppers. Cook for 15 minutes, then add peas, beans, and tomato pulp, salt and pepper, let simmer 5 minutes, arrange macaroni on hot platter, pour vegetable sauce over it, serve at once.

Mrs. James Simpkins, Prior Lake, Minn.

Spanish Rarebit

2 tablespoons butter, 1 small can tomatoes, 1 large onion, salt and pepper, 3/4 pound American cheese, 1 egg, beaten.

Melt butter, add onion, cut in small bits, brown lightly, add tomatoes, let simmer thoroughly, then add cheese, cut into small pieces, stir continuously, then add beaten egg, mix well and keep stirring until well cooked about 5 to 10 minutes. Serve hot on crackers.

E. K. Ries

Picnic Beans

1 package spaghetti, 2 cans kidney beans, 1 can tomato soup, 1 can consommé, salt and pepper, 3 tablespoons bacon drippings, 3 tablespoons sorghum or brown sugar.

Boil spaghetti, drain. Add drained beans and all other ingredients. Mix and bake in moderate oven 30 minutes.

Clara D. Kinghorn, Excelsior, Minn.

Good Friday Dish

1 package of fine egg noodles, boiled and drained, put in cold water for a few minutes, then drain and add 1 small can of tuna fish. Season with salt, pepper and butter, add 1/2 cup of sweet cream and bake 1/2 hour.

Mrs. Henry Vierling

Escalloped Celery and Eggs

2 hard boiled eggs, chopped with seasoning. Take 1 1/2 cups diced celery and let boil until tender in enough water to cover. Then pour off water and add 1/2 cup milk to water, when this is hot, stir in 2 tablespoons of flour, creamed with 2 tablespoons of butter and scant teaspoon salt and stir till thick and smooth and add celery. Butter baking dish and add layer of celery and then layer of eggs, cover top with bread crumbs and bake in moderate oven.

Mrs. E. V. Mertz

PICKLING and PRESERVING



Pickled Apples

2 cups cider vinegar, 3 cups white sugar, stick cinnamon, mixed spices.

Wash good sound crabs, take out bud, then boil enough to fill jar, till you can pierce them with a toothpick, in syrup made by boiling the above ingredients, tie spices in a cloth, place the apples in a fruit jar, when full, add syrup to cover, and seal.

Rose Walsh

Beet Pickles

Cook beets first and put in jars, then take 2 cups vinegar, 1 1/2 cups water, 1 1/2 cups sugar, 1 dozen whole allspice, 1/2 teaspoon salt. Boil 5 minutes, then pour over beets and seal.

Mrs. John McGovern

Mustard Beans

Boil beans in salt water. Drain and let cool. Pack in jars but not too tight.

Dressing – Put 1 cup water, 1 cup vinegar on to boil. When boiling mix 1/2 cup sugar, 1 tablespoon flour, 1 teaspoon dry mustard, 1/2 teaspoon turmeric and add to boiling water and vinegar. While still hot, pour over beans and seal air tight. This recipe makes 1 quart.

Mrs. Albert Scherer

Chili Sauce

12 large tomatoes, peel and drain. 12 large apples, 7 medium onions, 2 green peppers. Chop this fine and cook 1 hour. Add 1 quart of vinegar, 4 cups of sugar, 1 tablespoon salt, small bag of mixed spices. Cook another hour.

Clara Marschall

Mrs. Ferdinand Marschall

Chili Sauce

1 peck ripe tomatoes, skinned, 3 green peppers, 2 teaspoons mustard, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 cup sugar, 2 handfuls salt, 1 quart vinegar, 1 teaspoon ginger, 6 onions chopped fine. Mix all together, boil 2 hours (or until thick.) Bottle hot and seal.

Mrs. C. T. Weiland

Chow Chow

1 peck of green tomatoes, 1 head of cabbage, 2 stalks of celery, 10 large onions, 6 green peppers, 3 if large, 2 quarts of vinegar, 5 cents worth of mixed spices, 1 1/2 pounds of brown and white sugar. Cut up the vegetables fine and cook all together for 1 and one-half hours.
Mrs. Herman Petsch

Pickled Cauliflower

2 cups vinegar, 1 cup of water, 1 cup of sugar, 1 tablespoon spices, mixed. Boil cauliflower in salted water until tender. Drain off and pack in jars. Boil vinegar, water, sugar and spices (tied in small bag) together. Pour liquid in jars and seal tight. This is enough for 1/2 gallon.
Mrs. Theodore A. Pass

Sweet Pickled Carrots

3 pounds carrots cut in desired shapes, 2 cups vinegar, 2 cups white sugar, 1 cup brown sugar, 1 tablespoon whole cloves, 3 sticks cinnamon.

Wash and scrape carrots, cook in boiling salted water until they can be pierced with a toothpick. Drain, put in cold water, tie spices in bag, bring vinegar and spices to a good boil, add carrots. Cook slowly 1/2 hour and seal.
Mrs. H. P. Fischer

Cherry Pickles

Pit cherries, cover with vinegar. Let stand over night. Drain. Use 1 pound of sugar to each pound of cherries and let stand until sugar is dissolved.
Leora Stemmer

Apples and Tomato Chutney

12 large tomatoes, cut not too fine, and drain in a colander, 12 sour apples, chopped, 1 red pepper, chopped, 3 green peppers, chopped, 7 onions, chopped, 1 pound raisins.

Cook the above 1 hour. Add 1/2 pound sugar, bag of spice, 2 quarts vinegar, salt to taste. Cook another hour.

Mrs. Josephine Huber

Indian Chutney

2 dozen ripe tomatoes, 6 onions, medium sized, 3 red peppers, 3 green peppers, 1 pound seedless raisins, 1 cup celery, cut fine, 3 cups sugar, salt to taste, 1 dozen tart apples, 1 quart vinegar.

Combine the ingredients and cook until all are soft and the chutney is thick, if not tart enough to suit your taste, you can add more vinegar. Pour into hot sterilized jars and seal at once.

K. Agnes Duffy, R. F. D. No. 1, Shakopee

Sweet Sour Cucumber Pickles

Wash medium sized pickles and put in salt water over night, about 1 cup of salt to 1 gallon of water. Cook syrup of 2 quarts vinegar and 1 quart water, 2 cups sugar, mixed spices to taste. Drain pickles and put in syrup to boil about 5 minutes, then seal. Remove spices from syrup before sealing.

Minnie Koepfer

Mrs. Wm. Ries

Sweet Cucumber Pickles

Peel and slice large but not seeded cucumbers 1 inch thick. Sprinkle with salt and let stand 1 hour. Boil 2 cups of dark vinegar, 3 cups sugar, 1 teaspoon mustard seed, 1/2 teaspoon celery seed, 1 teaspoon turmeric powder. Boil juice, drop in cucumbers and boil until glossy. This requires 28 to 30 cucumbers.

Salome Stemmer

Sweet Cucumber Pickles

Put pickles over night in salt brine. Make syrup of 2 cups vinegar, 1 cup water, 2 cups sugar, spices, stick cinnamon, few twigs of dill, bay leaves.

Wash pickles and put in above syrup and let simmer a few minutes. Take out pickles and fill bottles. heat syrup to boiling point, cover pickles and seal hot. Mrs. Leo Hirscher

Bon-Ton Pickles

1 gallon sliced cucumbers, 1 bottle olive oil, 2 onions, 1/2 ounce celery seed, 1 cup salt.

Slice onions, add to cucumbers with salt, mix well and let stand for three hours, then drain three hours.

Allow 1 1/2 tablespoons olive oil and 2 tablespoons celery seeds to every quart of cucumbers, mix with vinegar, being careful not to use too much when mixing, pack in jars allowing vinegar to just cover top not float the cucumbers, seal and put in cool place. These are very nice and keep a long time.

Elizabeth Kintzie

Bread and Butter Pickles

2 quarts sliced cucumbers, 1/2 cup sliced onion, 1 tablespoon of salt. Let stand 15 minutes. Drain. Cook until cucumbers turn white in the following: 1 pint of vinegar, 1 teaspoon mustard seed, 1 teaspoon celery seed, 1 teaspoon turmeric powder, 1 cup sugar, 1 tablespoon cassia bud.

Mrs. Lea Schaefer

Small Sweet Cucumber Pickles

Three hundred small pickles; wash wipe dry and place in a crock. Take $\frac{2}{3}$ cup of salt and sprinkle through pickles. Then turn a kettle of boiling water over them. They must be well covered. Let stand over night. In the morning remove from the brine, wipe each pickle dry and lay in crock. Take $\frac{1}{2}$ gallon cold vinegar, mix with 4 tablespoons of dry mustard, the same amount of salt and granulated sugar. Cover the pickles with $\frac{1}{2}$ cup mixed spices and lay in a small root of ginger. Pour the vinegar mixture over the pickles and stir so each pickle is covered. Make sufficient vinegar mixture to cover pickles using above proportions. Spices may be omitted if desired.

Set away in a cool place. Weigh 3 pounds of sugar and each morning add just 1 handful of the sugar to the crock, stirring them well each time. Do this each morning, until 3 pounds of sugar are used up.

After all the sugar is used the pickles are ready for use. They will keep all winter in the open crock and if desired may be packed in fruit jars, covered with vinegar from crock and sealed. Do not heat the vinegar. This is not half as much trouble as it sounds. The pickles resemble in taste and appearance the commercial product. If you haven't the required number of pickles, take what you have and apportion other ingredients accordingly. Mrs. R. J. Kleshult, Eden Valley, Minn.

Aunt Belle Cucumber Pickles

1 $\frac{1}{2}$ gallons cucumbers, 1 $\frac{1}{4}$ ounces white mustard seed, 1 $\frac{1}{4}$ ounces celery seed, 1 ounce black mustard seed, 1 teaspoon turmeric powder, 2 pounds brown sugar, vinegar to cover within inch to top.

Method—Soak pickles in salt brine to carry an egg, for 2 days, then wash in clear water and cut in chunks. Then mix other ingredients and let pickles just come to boil. Put in glass jars, cover with liquid and seal. Mrs. J. C. Munsch

Mrs. Geo. Dellwo, St. Paul, Minn.

Cucumber and Pimento Pickles

Slice crisp green cucumbers in slices $\frac{1}{4}$ inch thick, soak over night in salt water. Drain. Allow 1 cup liquid for each pint of cucumbers. Liquid 1 quart vinegar, 2 cups sugar, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon celery seed and a few whole cloves.

Boil above 5 minutes put in cucumbers and cook until clear, add 1 chopped pimento for each quart, cook 5 minutes longer and seal. More sugar may be added. Mrs. H. P. Fischer

Cucumber Pickles

Put small cucumbers in brine of $\frac{3}{4}$ cup salt to $\frac{1}{2}$ gallon water. Let stand over night, in the morning rinse the cucumbers, make a syrup of 3 cups vinegar, 1 cup sugar. Let boil for 15 minutes, add a spray of dill to the syrup, then add your cucumbers to the syrup and just barely let them heat. Do not boil or they will shrink. Put in your jars and let syrup come to a boil and pour over the pickles and seal.

Mrs. Arnoldy, Savage

Dill Pickles

6 cups of water, 1 cup of vinegar, $\frac{1}{2}$ cup of salt. Boil water, vinegar and salt together. Pack cucumbers in jars and add dill. Pour liquid on pickles while hot and seal tight. This is enough for one gallon.

Mrs. Theodore A. Pass

French Cucumber Pickles

25 medium cucumbers, 12 onions, 1 quart vinegar, 2 cups white sugar, 2 teaspoons ginger, 1 teaspoon celery seed, 1 teaspoon mustard seed, 1 teaspoon turmeric powder. Let cucumbers stand in cold water over night. In morning wash and slice them and the onions, sprinkle with salt, let stand 1 hour, drain, and cook in above mixture till tender. Seal.

Mrs. Lawrence J. Theis

Ice Water Pickles

Take 3 or 4 inch cucumbers. Cover with ice water. Let stand over night, dry each piece and cut in quarters lengthwise. Stand upright in glass jars. In each jar place a piece of horse-radish root, 2 or 3 slices of onion, and 2 or 3 pieces of celery. To a quart of vinegar take $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ cups sugar. Boil for 3 minutes and pour over pickles and seal.

Mrs. Peter Ploumen
Mrs. Arthur Schulz

Martha Washington Pickles

1 quart white vinegar, 4 cups of sugar, $\frac{1}{2}$ pound raisins, 1 tablespoonful celery seed, 1 tablespoonful white mustard seed or ground mustard, 1 gallon sliced cucumbers.

Slice crosswise (not too large cucumbers) about $\frac{1}{2}$ inch slices or little less. Soak in salt water over night. Next morning drain cucumbers. Boil together the other ingredients and add sliced cucumbers. Boil ten minutes longer. Seal when hot. The addition of raisins produces an exceptionally fine flavor.

Mrs. H. P. Fischer

Lazy Housewife Cucumber Pickles

Wash small or medium sized cucumbers and put in quart jars. To each quart add 1 teaspoon salt, 1 teaspoon ground mustard, and 3 tablespoons brown sugar. Pour on enough cold vinegar to cover cucumbers and seal. Pickles will be ready for use in two weeks.

Mrs. John Kelly

Indian Sauce

12 large apples, peeled and cored, 12 large tomatoes, 9 onions, 1/2 cup salt, approximately, 3 cups sugar, 1 pint vinegar, 1 teaspoon mustard, 1 teaspoon black pepper, 1 teaspoon cloves, 1 teaspoon cinnamon, 1/4 teaspoon cayenne.

Cook until thick. Chop or grind apples, tomatoes and onions. This is to be used in place of catsup and it's very good.

Mrs. Philip Wermerskirchen

Mustard Pickles

1 quart fairly large cucumbers, cut in pieces, 1 quart small size gherkins, whole, 1 quart pickling onions, whole, 1 quart green tomatoes, cut in eights, 2 large cauliflowers, cut in pieces. Soak these vegetables for 12 hours in brine made of 1 cup of salt to 1 gallon of water. Scald in this brine and drain.

Mix together 6 tablespoons of ground yellow mustard, 1 tablespoon turmeric powder, 2 heaping tablespoons flour, 1 cup of sugar, 2 quarts vinegar. Cook this mixture together stirring while it cooks until it boils. Then pour over vegetables and seal in jars.

Mrs. Leander McKenna

Apple Relish

7 pounds apples, 3 1/2 pounds sugar, 1 pint vinegar, 1 teaspoon powdered cloves, 2 teaspoons cinnamon, 2 pounds raisins, 2 oranges.

Use late apples, cut into small pieces, (do not peel), add raisins, oranges with peel cut like apples, sugar, vinegar and spices. Boil steadily 1/2 hour. This will keep in unsealed jars.

Mrs. Aug. J. Sinnen

Ripe Cucumber Sweet Pickles

To 1 quart of pickles take 2 cups of vinegar, 1 cup sugar and some stick cinnamon. Peel ripe cucumbers and slice them and put a little salt over them. Next morning take off the water and put fresh water over them and let come to boil. Drain off the water and wipe dry with a cloth. Put vinegar, sugar and stick cinnamon on to boil. When it starts to boil put in pickles and boil a little. Put them in fruit jars hot and seal.

Mrs. Thomas McDevitt

Oil Pickles

50 cucumbers, 1/2 cup salt, 1 dozen onions, 1/3 cup black mustard seed, 1/3 cup white mustard seed, 1/3 cup celery seed.

50 cucumbers not too large, slice thin, 1 dozen onions sliced, mix all together, cover with vinegar, add 1 cup olive oil, stir well and bottle.
Mrs. J. P. Jasper

Russian Pickles

1 gallon vinegar, 4 cups sugar, 1 cup salt, 1 teaspoon powdered alum, 9 quarts small cucumbers. Boil vinegar, sugar, salt, let cool, add alum. In every quart jar put in a piece of horse-radish and a sprig of dill, put in vinegar and seal.

Mrs. Louis DeMers
Mary Reis

Turmeric Pickles

12 cucumbers, wash and slice without peeling, sprinkle with salt and let stand 2 hours. Wash and drain. Boil 1 pint vinegar, 1 cup sugar, 1 teaspoon mustard (white) seed, 1 teaspoon celery seed, 1 teaspoon turmeric. Drop cucumbers in hot liquid and put in jars.
Mrs. Wm. Carpenter

Pickled Peaches

2 pounds of brown sugar, 2 cups of vinegar, 1 ounce stick cinnamon, 1/2 ounce whole cloves, 4 quarts peaches.

Boil sugar and vinegar and spices 20 minutes. Dip peaches and remove skin. Cook until tender in syrup. Seal hot in jars.

Mrs. Joseph Feldman
Mrs. H. P. Fischer
Mrs. Leo Huss

Beet Relish

1 quart chopped boiled beets, 1 quart raw cabbage, 2 large onions, 2 green peppers. Boil 2 cups vinegar, 2 cups sugar, 1 teaspoon salt with onion, cabbage and pepper 20 minutes. Then add beets. Let beets heat through, then can while hot.

Mrs. J. P. Clemens

Beet Relish

2 1/2 quarts of boiled beets, 1 1/2 quarts chopped cabbage, 1 bunch of celery, 5 large onions, 3 green peppers, 4 cups vinegar, 2 tablespoons salt, 2 1/2 cups sugar.

Boil beets, then chop fine, chop raw cabbage and onions and celery. Boil onions, cabbage and celery for 1/2 hour. Add chopped beets and let this come to a boil. Pack in fruit jars and seal while hot.

Mrs. Leonard A. Bruns

Corn Relish

12 big ears of sweet corn, 1 quart of onions, 6 green peppers, 2 quarts of ripe tomatoes, 2 cups of vinegar, 4 cups of sugar, 1/2 cup of salt, 1 tablespoon of mustard seed, 1 tablespoon of celery seed, 1 tablespoon of powdered mustard.

Cut the corn from the ears, chop the onions fine, cut up the green peppers and ripe tomatoes. Mix all together with the vinegar, sugar, salt, mustard seed, celery seed and powdered mustard. Boil slowly for 1 hour and seal. Mrs. Herman Petsch

Corn Relish

18 cobs corn, 1 small head of cabbage, 4 onions, 1 1/2 cups sugar, 2 tablespoons salt, 2 tablespoons ground mustard, 1 cup celery, 4 cups vinegar, 1 green or 2 red peppers.

Method: Cut the corn from the cob. Chop the cabbage, onions, celery and red peppers. Mix all the ingredients together and boil 15 minutes. Put in fruit jars and seal air tight.

Mrs. Albert Scherer

Cucumber Relish

12 cucumbers, 12 medium sized onions, 2 bundles celery, 2 green, 2 red peppers, do not use seeds. Put through food grinder, add 1/2 cup salt. Let stand a few hours then put in bag. Drain over night. 2 pounds brown sugar, 4 tablespoons dry mustard, 1 quart vinegar, 3 tablespoons flour. Heat to boiling point, add all and boil 5 minutes. Bottle and seal.

Mrs. Leonard van Sloan

Pepper Relish

1 dozen green peppers, 1 dozen red peppers, 4 large onions, 2 cups sugar, 1 1/2 pints of vinegar, 3 tablespoons salt. Take seeds out of pepper, run all through food chopper. Put in kettle and cover with boiling water and let stand 10 minutes. Drain then add sugar, salt and vinegar and cook 15 minutes.

Mamie Berens

Tomato Relish

1 gallon green tomatoes sliced and soak in salt water over night, 1 medium head of cabbage (salted), 3 large onions, 1 red and 1 green pepper, 1 quart vinegar, 3 cups brown sugar, 1 teaspoon celery seed, 2 teaspoons mustard seed, 1/2 teaspoon turmeric.

Cook 1 hour. Drain off juice before cooking. Put this all through a food grinder. Only soak tomatoes over night. This makes 6 pints.

Mrs. George Rielander

Salad Relish

1 good sized head of cabbage, 2 quarts cucumber sliced thin, 1 can of pimento or three red peppers, 5 medium sized onions, 2 cups sugar, 2 tablespoons salt, 1 quart of vinegar, 1 tablespoon mustard seed, 1/3 tablespoon celery seed, 3/4 tablespoon turmeric seed.

Method: Chop cabbage, onions, peppers and mix with the other ingredients and let come to a boil. Seal in fruit jars.

Mrs. Wm. Engel

Mrs. C. M. Kopp

Relish

6 dill pickles, 2 medium sized onions, 4 tart apples, 1 small can pimento. Bring 1 cup vinegar and 2 tablespoons sugar to a boil. Cool. Chop ingredients fine and mix with vinegar. Bottle. Makes about 1 quart.

Helen Wilson

Rummage Pickle Relish

2 quarts green tomatoes, 1 quart ripe tomatoes, 3 stalks celery, 3 large onions, 3 large red peppers, 3 large green peppers, 1 small head cabbage, 1 large ripe cucumber.

Remove seeds from peppers and cucumber and then grind all together through food chopper. Place in jar and sprinkle 1 cup of salt over and let stand over night. In the morning drain well and add 3 pints vinegar, 1 quart brown sugar, 1 teaspoon mustard seed. Cook about 1 1/2 hours or until clear. Need not be sealed. This makes six quarts.

Leola Baumhofer

French Tomato Pickles

1 peck green tomatoes, 1 medium cabbage, 6 large onions, 6 large peppers, chop all very fine and drain through colander before adding the rest. Add 1 cup white mustard seed, 2 pounds brown sugar, 3 quarts strong vinegar, 2 tablespoons cinnamon, 1 tablespoon each allspice, cloves, and black pepper and 1/3 cup salt. Cook 1/2 hour and put in jars.

Mrs. Bert L. Clarke

Cranberries

Cook 1 quart cranberries and 1 cup water in a covered pan 5 or 6 minutes. Press through a sieve (or leave whole), keep hot or reheat but not boil and stir in 2 cups sugar and without reheating pour into a mold. Do not return to the fire after the sugar is added or the mixture will not jell, the strong acid of the cranberry in connection with high heat "splits" the sugar and interferes with the jelling process.

Mrs. H. P. Fischer

Tomato Catsup

2 quarts of ripe tomatoes, after they are cooked and strained, 1 cup brown sugar, 1 1/2 cups vinegar, 2 tablespoons salt, 1 tablespoon cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon red pepper.

Cook until thick enough for use. Never spoils.

Mrs. John Kaup

Canned Tomato Soup

48 tomatoes, 5 onions, 5 stems of celery, 12 stems of parsley, 21 whole cloves, 1 tablespoon of salt, 14 teaspoons of sugar, 1 teaspoon of black pepper.

Cook all together and strain. Remove to fire and cook a few minutes longer and seal.

Mrs. Herman Petsch

Canned Tomato Soup

Cook 2 pecks of ripe tomatoes and 12 medium sized onions until tender. Put them through colander and then through sieve to make it smooth and to remove seeds. Cook 2 large heads of celery until soft in water dipped from the tomatoes while cooking. Put through colander and add to tomatoes. Melt 1 cup butter and blend with 1 cup flour. Add gradually some of the vegetable mixture stirring continually and boil till smooth like cream sauce. Now put remaining mixture in and add 1/2 cup sugar, 1/4 cup salt and enough black pepper to taste. Bring to a boil, then put in sterilized cans and seal while hot.

To serve: Heat the tomato mixture and the milk separately, adding a pinch of soda to each before combining them.

Mrs. John H. Moore

Tomato Sauce

1 peck tomatoes, 8 or 12 onions, 3 stalks celery, 2 red peppers, 6 cloves, 4 bay leaves, 1 bunch parsley, 1 cup salt.

Cook 1 hour and strain through a coarse colander. Add 1/2 cup flour, butter and sugar, let boil for 15 minutes and bottle. To serve on beans or spaghetti.

This is far superior to that which you buy in the store, if you once try it you have no other.

Katherine A. Duffy, R. R. No. 1, Shakopee

Canned Vegetables for Soup

Onions, carrots, beans, cabbage, and peas if you wish. Cut in small pieces as for soup. Wash and pack in jars. Put 1 level teaspoon salt in each quart and fill with cold water. Put rubber on jar and lid on half way. Put in boiler and boil for 2 hours.

Mrs. Harry Oradson

Canned Sauerkraut

Cut cabbage, put in 1/2 gallon jars, press down tight. Add 1 tablespoon salt. Fill jars with boiling water and seal tight. Let stand about 1 month before using. Mrs. Theodore A. Pass

Green Tomato Mincemeat

1 gallon green tomatoes, 1 gallon of apples, chopped fine, 4 pounds brown sugar, 1 cup vinegar, 1 scant teaspoon ground cloves, 1 scant teaspoon allspice, 1 heaping teaspoon cinnamon, 1 heaping teaspoon ginger, 2 pounds seeded raisins, a little red pepper. Cook slowly till raisins are soft. Mrs. Mike Stark

Water-melon Pickles

To 1 gallon of rinds add 2 heaping teaspoons salt and water to nearly cover. Boil until you can pierce with a fork (drain). Make a syrup in proportion to one quart of vinegar to 3 pints of sugar. Add stick cinnamon and cloves to taste. When syrup is boiled add rinds, boil for a few minutes and can.

Mrs. Catherine Morley

Delicious Crab Apple Marmalade

Use only Transcendent Crabs. Quarter crabs and remove cores. Cut 1 lemon in thin slices, add to apples. Cover with water, boil until tender but not broken. Drain through cheese cloth. Take as much sugar, by measure, as juice and pulp. Add all the sugar to juice only, boil ten minutes. Add the pulp and boil 20 to 30 minutes.

Mrs. Gretchen Mergens

Apricot and Pineapple Marmalade

(Winter Jam)

2 pounds dried apricots, 6 cups sugar, 1 large can grated pineapple.

Wash and soak apricots for 24 hours in plenty of water. Do not drain. Put through food chopper; add sugar and grated pineapple; stir well. Boil slowly one hour; turn into jelly glasses and when cold cover with paraffin. This recipe makes 5 quarts.

Mrs. James Doyle

Water-melon Pickles

Steam slices of water-melon rind until tender. Make a syrup of 4 cups of sugar, 1 1/2 cups of white vinegar, 1/2 cup of water and add a few pieces of stick cinnamon. After draining pickles for 4-5 hours, add to hot syrup and boil up. Let stand a day, and repeat the process 2-3 times. Put in jars hot. Very good.

Mrs. T. A. Revord

Grape Marmalade

Wash, drain, and remove grapes from stem. Remove the skins from the pulp. Put the pulp in a granite kettle and cook slowly until the seeds separate out. Press the pulp through the sieve. Chop the skins, add to the pulp, measure, add an equal quantity of sugar and cook slowly, until the mixture thickens slightly. Take from 10 to 20 minutes to cook. Put in jars or in jelly glasses, rinsed out in hot water. Cora Huber

Harlequin Conserve

25 peaches, 1 pound white grapes, 10 large red plums, 1 orange, 1/4 pound blanched almonds, 1 pineapple.

Pare fruit, cut into small pieces, halve grapes, remove seeds, slice orange thin without removing peel. Cook over slow fire until soft. Measure, allow 3/4 cup sugar to 1 pound fruit, cook 20 minutes, then add almonds, chopped. Continue cooking very slowly, stirring occasionally until conserve is thick and clear, 2 hours or longer. Put into glasses and seal when cool.

Louisa Lenzmeier

Marmalade

4 grapefruits, large, 4 lemons, 4 oranges. Run fruit thru grinder, shells and all. Take 1 1/2 times as much water as fruit. Let stand 24 hours. Put on to boil 15 minutes. Then add sugar, pound for pound, and let stand for 24 hours. Then boil until thick. This will take nearly 2 hours. Marie E. Feldman

Orange Marmalade

Pare the yellow rind off the oranges, remove thick white rind and chop up oranges and yellow peel. To every pint cut up fruit and add 2 pints water. Let stand over night. Next day boil 1 hour and then add 1 1/4 pounds sugar to every pound of boiled liquid and let boil 1 1/2 hours longer. Mrs. E. V. Mertz

Pineapple Corn Syrup

1 basket apricots, 2 large pineapples, 5 pounds sugar.

Cook the pineapple with a little water and sugar for 20 minutes. Then add apricots and cook for 45 minutes. Very good.

Mrs. J. M. Velz

Peach Conserve

1 dozen peaches, sliced, 3 oranges, sliced, peel of 1 orange cut fine, 1 cup raisins, 1 cup walnuts, cut not too fine.

Boil about 15 minutes. Measure and add 2/3 as much sugar. Boil about 45 minutes and seal. Mrs. James Dean

Blue Plum Conserve

5 pounds blue plums, 5 pounds sugar, 1 pound raisins, 1/2 pound walnuts, 4 oranges. Put through food chopper and boil 1 hour. Mrs. James Simpkins, Prior Lake, Minn.

Rhubarb Conserve

5 cups rhubarb, 3 cups sugar, 1 cup water, 1 orange, cut peel in small pieces, 1 cup raisins and nut meats. Put all together and boil, except nuts. Let boil until thick like jam, add nuts about 5 minutes before taking from stove. Fill glasses and seal. Mrs. James Simpkins, Prior Lake, Minn.

Plum Conserve

5 dozen blue plums, 4 oranges, (whole), 1 lemon, (juice only), 1 pound figs, 1 pound raisins, 2 cups chopped nuts, 2 cups sugar, 4 cups Karo. Cook for 45 minutes.

Mrs. Wm. O'Loughlin

Raspberry Jam

3 quarts raspberries 1 quart currant juice, 3 pounds sugar.

Cook berries with juice and half the sugar for 20 minutes. Add rest of sugar and cook 25 minutes longer. Stir constantly to keep from burning.

Mrs. Math Vierling

To Can Strawberries Fresh

Clean strawberries and measure equal parts strawberries and sugar. Mash berries and add sugar. Mix thoroughly. Let stand 24 hours open then place in sterilized jars that have been thoroughly cooled and seal.

Mrs. L. P. Shanus

Rhubarb Marmalade

3 1/2 pounds sugar, 3 pounds rhubarb cut fine, 1/2 pound chopped raisins, 1/2 pound nut meats, 1 orange cut fine, peel and all.

Cook until it thickens, add nuts just before removing from stove.

Miss Marie Majerus

Strawberry or Raspberry Jam

1 cup crushed berries, 2 cups sugar. Crush the berries and measure, add sugar, let stand over night, next morning boil 7 minutes. Let cool a little then put into glasses and when cold seal with paraffin or seal in sealers.

Mrs. Thos. Walsh

Rhubarb and Pineapple Jelly

1 cup rhubarb juice, 1 3/4 cups of pineapple juice, 1/4 cup of lemon juice, 6 1/2 cups of sugar, 1 cup of pectin.

Cut rhubarb in small pieces, add 1/4 cup of water and cook. Let juice drip through jelly bag. Run pineapple through food chopper, add 1/2 cup water and simmer 20 minutes. Let drip thru jelly bag. Mix fruit juices and sugar. Bring to the boiling point. Add pectin. Let boil one minute. Let stand a minute, skim and pour into sterilized glasses.

Mrs. John E. Ridley

Canned Strawberries

1 quart sugar, 1 pint water. Boil sugar and water until it hairs, then add three quarts of strawberries and boil twenty minutes. Can add and seal while hot.

Elizabeth A. Kintzie

PIES and MINCE MEAT

.....
Stories heard at mother's knee are never forgotten,
Neither are her pumpkin pies.
.....

To keep juicy pies from boiling over, wet a strip of white cloth about 1 1/2 inches wide and fasten it around edge of pie before putting it in the oven.

Try using a tablespoon of minute tapioca in place of flour for thickening in fruit and berry pies, it improves the flavor.

French Apple Pie

1 tablespoon butter, 1/2 cup sugar, 3 egg yolks, 4 tablespoons milk, 1 teaspoon baking powder, 1 cup flour, a grating of nutmeg, 3 egg whites. Enough sliced apples to fill a deep pie tin. Enough sugar to sweeten the apples.

Butter a deep pie tin thoroughly, mix sugar with the apples, pack into the pie tin, adding two or three tablespoons hot water, a few lumps of butter. Cover and set in the oven for 15 minutes. In the meantime make a batter. Cream the butter, add the half cup sugar, and the egg yolks, then alternately the flour sifted with the baking powder and the milk. Remove apples from oven, spread the batter over the top, return to the oven, and bake slowly for 30 minutes. When done invert carefully on a baking pie plate and cover top with meringue using the whites of the eggs beaten stiff with six tablespoons of sugar added. Return to oven until meringue is golden brown. Serve hot or cold with cream, a fruit or brandy sauce.

Mrs. E. A. Feldmann

French Apple Pie

(For one crust)

10 tablespoons flour, 1/4 teaspoon salt, 1/4 teaspoon baking powder. 3 tablespoons lard, 2 tablespoons water.

Filling - 6 large apples, 1/4 cup nuts, 1/2 cup raisins, 1 cup sugar, 1 teaspoon mace or cinnamon.

Sift dry ingredients. Add lard and cut into dry ingredients, then add water. Toss on floured board, pat and roll out.

Cut enough apples in eighths to fill bottom of pie pan, which has been lined with pastry. Add chopped nut meats and raisins and place remaining apples cut in quarters on top. Sift sugar and spice and sprinkle on top. Bake in a moderate oven 50 minutes. (Delicious served with whipped cream.)

Mrs. James Doyle

Kentucky Apple Pie

3 cups apples, 1 cup brown sugar, 1/2 cup white sugar, 1 scant tablespoon butter, 1 tablespoon flour, 1 teaspoon vanilla or a 1/2 teaspoon nutmeg.

Slice the apples fine. Mix the flour and sugar and the flavoring then place in a pie tin lined with a flaky crust, dot with butter, put on top crust and bake in a moderate oven, instead of the top crust a crumb top is liked by our family. 1/3 cup flour, 2 tablespoons sugar, 1 tablespoon butter. Mix into a dry crumbly mixture. Bake until apples are soft and crumbs a golden brown.

K. A. Duffy

Kentucky Apple Pie

5 cups of apples, cut real fine, 3/4 cup brown sugar, 1/2 cup of white sugar, 1 tablespoon of flour, 1 tablespoon of butter, 1 teaspoon vanilla. Cook slow until apples are tender and put in baked shell.

Crumb: 2 tablespoons flour, 2 tablespoons sugar, 1 tablespoon of butter, crumb these and sprinkle on top. Brown in oven. Very good.

Mamie Berens

Apple Meringue Pie

Greenings preferred.

Allow five or six to one good sized pie. Core and cut the apples in quarters. Add two or three cloves. Simmer in just as little water as possible or steam until very soft. Then press through coarse sieve. Add sugar to taste. 1 tablespoon butter and a few drops of lemon extract. Beat the yolks two eggs stiffly. Fold in apple mixture and bake in pastry lined pie tin. When cold whip the whites of eggs with scant 1/2 cup sugar. Flavor slightly with lemon. Spread on pie and brown.

Mrs. Laura Tiedt

Butterscotch Pie

1 1/2 cups milk, 3 egg yolks, 3 level tablespoons flour, 1 1/2 cups brown sugar, 3 tablespoons butter, a pinch of salt.

Scald milk. Mix other ingredients and stir into milk, stir, cook until thick. Pour in pie shell which has been baked. Put on top whites beaten stiff with 2 tablespoons powdered sugar. Brown in oven.

Mrs. J. M. Veiz

Butterscotch Pie

1 cup milk, 1 cup brown sugar, butter size of an egg, yolk of 1 egg, 2 tablespoons cornstarch, 1 teaspoon lemon flavor.

Boil milk, butter, sugar. Then add flavor which has been beaten with egg yolk. Add cornstarch. Pour into baked pie crust, and frost with the white of the egg. Bake until light brown.

Evelyn Lenzmeier

Butterscotch Pie

1 cup of brown sugar, 1 1/2 large tablespoons of flour, 1 cup of water, yolks of 2 eggs, butter the size of an egg, 1 teaspoon of vanilla. Bake like lemon pie.

Mrs. Steve Breimhorst

Butterscotch Pie

1 cup brown sugar, 3 rounding tablespoons flour, 3 egg yolks, 1 tablespoon cold water, pinch salt, 1 teaspoon vanilla, 1 1/2 cups boiling water.

Method: Mix brown sugar and flour, add egg yolks and cold water and mix to a smooth paste. Add salt and vanilla and boiling water, and cook until thick, stirring continually. Pour in baked crust and cover with beaten egg whites, to which 3 tablespoons sugar have been added. Bake until brown in hot oven.

Mrs. Leander McKenna

Butterscotch Cream Pie

1 pint hot milk, 1/2 cup cold milk, 1/4 cup flour, 3/4 cup brown sugar, 1 1/2 tablespoons butter, 2 eggs, 1/4 teaspoon salt, 1/2 teaspoon vanilla.

Blend the flour and salt with the cold milk. Add hot milk and cook 15 minutes in double boiler. Cook brown sugar and butter until waxy. Add to mixture in double boiler. Add beaten yolks. Cover with meringue made of whites of eggs and 1 tablespoon sugar to each egg white, pinch of salt. Good for filling for cream puffs, also pudding.

Mrs. August Schesso

Banana Pie

1/2 cup sugar, 2 cups milk, 2 tablespoons flour, yolks of 2 eggs, flavor with vanilla.

Put sugar and flour into a bowl. Mix well and add beaten egg yolks. Put milk in a double boiler to heat, then when hot add sugar, flour and eggs stirring constantly. Let cool. Add vanilla. Bake pie crust and slice about 3 bananas into crust, add custard and bean whites of eggs. Put in oven to brown.

Mrs. Frank Kreuser

Banana Cream Pie

1 pint milk, 1 tablespoon cornstarch, 1 tablespoon flour, 1 cup sugar, 2 eggs, 2 bananas.

Bake the crust as for lemon pie. Make a custard of the milk, sugar, cornstarch, flour and yolks of the eggs. Cook until thick. Cut the bananas into the crust, cover with the custard. Beat the whites of the eggs, add 2 tablespoons of sugar, spread over the pie and put in oven and brown.

Helen Abeln

Mrs. Leo Huss

Banana Pie

2 cups milk, yolks of 2 eggs, 3/4 cup sugar, 2 1/2 tablespoons cornstarch, small piece of butter, 1/4 teaspoon mapleine, 2 bananas, 1 baked pie crust, 2 egg whites.

Place 1 3/4 cups milk in double boiler, let get hot, mix sugar and egg yolks and add gradually to milk, wet cornstarch with rest of milk and add, stir well to prevent lumps, now add butter and flavoring. Slice the bananas into the baked crust, pour custard over it, then cover all with the well beaten egg whites and place in over till brown.

Rose Walsch

Mock Cream Pie

Makes One Pie

Take three eggs, one pint of milk, a cupful of sugar, two tablespoonfuls of cornstarch or three of flour. Beat the sugar, cornstarch and yolks of eggs together. After the milk has come to a boil, stir in the mixture and add a pinch of salt and a teaspoonful of butter. Take whites of eggs and beat to a white froth with two tablespoonfuls of sugar. Spread over top and brown in a quick oven.

Mrs. George Schmitt, Sr.

Cream Pie

2 cups milk, 1/2 cup syrup, 1/4 teaspoon salt, 1/2 cup sugar, 1/2 teaspoon vanilla, 2 eggs, 3 tablespoons cornstarch.

Line a deep pie plate with a crust that is not baked. Heat syrup, sugar and milk. Add the egg yolks beaten with the cornstarch and salt and cook until thickened. Add vanilla. Cool. Pour into the lined plate. Bake in moderate oven until the crust is almost done, about 25 minutes. Then heap on a meringue, make as follows: 2 egg whites beaten stiff with 2 tablespoons, powdered sugar. Return to oven, then bake seven minutes very slowly and serve cold.

Regina H. Tieben

Charing Cross Pie

1 cupful of warm apple sauce, 1 tablespoon of butter, 1 cupful of sugar, 1/2 cupful of chopped nuts, 1/2 cupful seeded raisins, two tablespoonfuls of rich cream, grated rind and juice of half lemon, 4 eggs, 4 tablespoonfuls of sugar.

Add butter to warm apple sauce, beat in the sugar and cream, then add the well beaten egg yolks and the lemon juice. Use a pastry shell already baked and spread the nuts and raisins mixed together, on the bottom of the shell. Above that put the apple mixture and over this a meringue made of the egg whites and 4 tablespoonfuls of sugars. Brown lightly in a moderate oven.

Gertrude V. Duffy

Cream Pie

(2 Pies)

1/2 cup sugar, 3 eggs, 1 pint milk, butter the size of 1/2 an egg, pinch of salt, 1 teaspoon vanilla, 3 level tablespoons flour.

Bake a crust. Scald the milk, add the butter. Mix the flour and sugar together and add to the yolks well beaten with a little milk and salt. Boil until thick, add vanilla. Beat the whites stiff and add 2 heaping tablespoons sugar and spread on top. Brown slightly.

Mrs. Thomas McDevitt

Cream Pie

1 cup of sugar, 1/3 cup of cornstarch, 1/8 teaspoon salt, yolks of 2 eggs, 2 cups of milk, 1 teaspoon vanilla.

Mix dry ingredients, add yolks of eggs slightly beaten, stir into the milk, cook about 15 minutes in a double boiler, pour into a baked crust and cover with meringue made with the egg whites, put in the oven and brown.

Mrs. Henry Vierling

Sour Cream Pie

1 cup sour cream, 2/3 cup seeded raisins, 1/2 teaspoon cinnamon, 1/4 teaspoon cloves, 1 cup sugar, 2 eggs. Bake with crust.

Mrs. Steve Breimhorst

Sour Cream Pie

1 cup thick sour cream, 2 eggs, well beaten, 3/4 cup sugar, 1/2 cup raisins, 1 teaspoon each, cinnamon, ginger, and vanilla, 1/4 teaspoon salt.

Mix all the ingredients and beat well, pour into a deep unbaked pastry shell and bake slowly for 30 minutes.

Mrs. Arthur Gelhaye

Mrs. John Kelly

Custard Pie

2 eggs, well beaten, 3/4 cup sugar, 1 teaspoon cornstarch, 1 1/2 cups milk, 1/2 cup cream, 1/2 teaspoon grated lemon rind.

Start in hot oven and finish in slow oven.

Mrs. James Dean

Caramel Filling

1 cup brown sugar, 1/2 cup white sugar, 1/4 cup sweet cream, butter size of a walnut, vanilla.

Boil first 3 ingredients until it forms a soft ball when tried in water. Then add butter and vanilla. Beat a few minutes. Then spread on cake.

Mrs. Jos. J. Kurvers

Custard Pie

3 eggs, 3/4 cup sugar, 1 teaspoon salt, 2 cups milk.

Beat eggs, add sugar, salt and scalded milk, slowly. Line pie plate with pastry, pour in custard and sprinkle top with cinnamon.
Mrs. Frank Gelhaye

Custard Pie

Beat 4 eggs until light and foamy, add 2 cups milk, and 1 scant cup of sugar, 1 teaspoon vanilla extract. Bake in rich crust. (If baked in cups the recipe fills six.)

Mrs. James MacHale

Grape Pie

1 Coffee-cup grapes, 1 tea-cup sugar, 1 well beaten egg, 1 tablespoon flour, 1 teaspoon butter, pinch of salt.

Mix well and bake between two crusts.

Minnie Kintzie

Double Decker Date Pie

1 pound dates, 1/2 pint cream, whipped, 3 egg whites, 6 tablespoons sugar.

Stone dates and cook for two minutes in just enough water to keep from scorching. Have pie shell previously baked and spread with the date mixture. Cool, then cover with the whipped cream. Whip egg whites until stiff and beat in the sugar. Spread over the cream and be very careful to cover cream entirely with the meringue. Place in oven to brown.

Any kind of fruit desired or berries with juice extracted may be used for the filling. Fresh strawberries are delicious, with sugar to sweeten. In strawberry season and the weather is warm it is an easily and quickly prepared dessert.

Mrs. E. A. Feldmann

Mock Cherry Pie

1 cup cranberries, 1/2 cup raisins, 1 cup sugar, 1 cup hot water, 1 tablespoon flour, 1/4 teaspoon almond extract.

Cut cranberries and raisins in halves, add mixed flour and sugar, then the hot water, and extract. Bake in double crust in moderate oven.

Rose Walsh

Chiffon Pie

Rind and juice of 1 orange, juice and little rind of 1 lemon, 1 cup sugar, 3 eggs.

Cook in double boiler the orange, lemon and 1/2 of the sugar (add other 1/2 of sugar to well beaten egg whites). When orange and lemon mixture is thick and egg whites. Put in pie crust that has been baked.

Mrs. Thos. Devenney

Ches Pie

2 eggs well beaten, 3/4 cup milk, 1 cup white sugar, 1 cup nut meats, 1 cup of raisins steamed a little.

Mix all and bake in unbaked pie crust in moderate oven until set. Serve with whipped cream. Mrs. F. White

Cocoanut Pie

2 1/2 cups milk, 1/2 cup sugar, yolks of 2 eggs, 1 tablespoon cornstarch, 1 tablespoon flour, 1/2 cup cocoanut, a little butter, flavoring as desired.

Boil: Milk first, mix sugar, yolks of eggs, cornstarch, and flour together, mix in milk when boiling. Remove from stove, add cocoanut, butter and flavoring. Whip whites of eggs for top.

Mrs. Leonard A. Bruns

Date and Apple Pie

1 cup chopped dates, 1 cup chopped apples, 4 tablespoons lemon juice, 1/2 cup of sugar, dash of cinnamon.

Grind dates and apples (unpeeled) through food chopper. Combine with other ingredients in unbaked pie crust. Top with criss-cross straps and bake 35 minutes.

Company Pie Crust

2 cups flour, 3/4 cup shortening, 1 egg, 3/4 teaspoon salt, 1 tablespoon lemon juice, enough cold water to hold together.

Chop shortening into sifted flour and salt. Add egg, well beaten and mixed with lemon juice and whatever water is necessary.

Improves if allowed to stand an hour in ice box.

Mrs. John E. Ridley

Divinity Pie

1 cup sugar, 1/4 teaspoon of salt, 3 eggs, 2 tablespoons of flour, 2 tablespoons of butter, 1 cup of milk, juice and rind of 1 lemon.

Beat sugar, flour, salt and butter until creamy, add beaten egg yolks, lemon juice and rind, beat thoroughly. Add milk, then fold in the beaten egg whites. Put in unbaked crust and bake until a golden brown. This amount makes a large pie.

Mrs. Carl Petsch

Lemon Pie

1 1/2 cups sugar, 3 tablespoons flour, 1 lemon rind, juice of 1 1/2 lemons, yolks of 4 eggs, 1/2 teaspoon salt, 2 cups milk.

Put in double boiler and cook until thick. Then put in baked crust. Whip the egg whites and put on top and let brown a little. This will make two pies.

Helen Abein

Graham Cracker Custard Pie

20 graham crackers rolled fine, 1/2 cup sugar, 3/4 cup melted butter, add sugar to crackers and save out 1/2 cup of this mixture. Add butter and mold into a pie shell. Make filling.

Filling: 4 egg yolks, 2 cups milk, 1/2 cup sugar, 2 heaping teaspoons cornstarch. (Cook this mixture until thick.)

Make a meringue of whites and put over custard filling. Sprinkle the 1/2 cup of saved cracker crumbs and sugar. Bake in slow oven 30 minutes.

Virginia L. Hawkins

Graham Cracker Pie

1/2 cup melted butter, 1/2 cup brown sugar, 20 graham crackers.

Roll crackers fine, mix the above. Save half of mixture to sprinkle on top of pie.

Filling: 2 cups scalded milk, 3/4 cup sugar, salt, 3 tablespoons cornstarch, 3 egg yolks, 1/2 teaspoon vanilla.

Line pie tin with cracker mixture. Put in filling. Cover with whites of eggs to which add 2 tablespoons sugar. Sprinkle the cracker mixture on top. Brown in oven 15 minutes.

Mrs. R. E. Faricy

Hawaiian Fruit Pie

1/2 cup sifted Swans Down Cake Flour, 1 cup sugar, 1/4 teaspoon salt, 2 cups milk, scalded, 3 egg yolks, slightly beaten, 2 tablespoons butter, 2 tablespoons lemon juice, 1 1/2 cups grated pineapple, 1 cup Baker's cocoanut, 1 baked 9-inch pie shell, 6 tablespoons sugar, 3 egg whites, stiffly beaten.

Combine flour, sugar, and salt. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 3 to 4 minutes longer. Add butter, lemon juice, pineapple, and cocoanut. Cool. Pour into pie shell. Top with meringue made by folding sugar into egg whites. Bake in moderate oven (350 degrees F.) 12 to 15 minutes. All measurements are level.

Ann Dellwo

Lemon Pie

2 eggs, 1 lemon, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter, 1/4 teaspoon salt, 1 cup milk, pastry.

Line a medium sized pie plate with pastry having a fluted edge. Beat the egg yolks until thick. Add the juice and grated rind of the lemon and the sugar mixed thoroughly with the flour and salt. Blend together well and add the milk and the butter melted. Fold in the egg whites beaten until they are stiff and dry. Pour into the pastry lined pie plate and bake.

Mrs. E. V. Mertz

Ice Box Pie

1 pound of vanilla wafers, 1 cup of sugar, 1/2 cup of soft butter, 1/2 cup of chopped walnuts, 3/4 cup of shredded pineapple.

Cream the butter well, add the sugar gradually and cream until sugar is dissolved. Fold in the pineapple and nuts. Line a casserole with waxed paper or use a spring form pan. Arrange alternate layers of wafers and the fruit mixture. Set in a cool place for 24 hours. Serve with whipped cream.

Mrs. George F. Huber

Jello Pie

1 package of cherry jello in pint of boiling water, 1 tablespoon sugar. When slightly thickened add 1 large banana sliced. Put in baked pie crust with whipped cream over top.

Mrs. E. J. Young

Lemon Pie

1 cup sugar, 1 heaping tablespoon flour, pinch of salt, 3 eggs, saving whites of two for top of pie. Grated rind and juice of 1 lemon, 1 heaping teaspoon butter, 1 cup boiling water, cook in double boiler until thick, stir while cooking to prevent lumping. Pour into previously baked crust. Add pinch of salt to whites of 2 eggs slightly sweetened, beat until dry. Spread on top of pie, brown lightly in quick town.

Mary Thornton

Regina H. Thielen

Mrs. Anna Thielen

Mrs. Math Huth

Mrs. Ed Pribyl

Mrs. Peter O'Loughlin

Mrs. Thos. McDevitt

Lemon Custard Pie

3 eggs, 3 cups milk, 6 cracker crumbs broken fine, 1 cup sugar, juice and rind of 1 lemon.

Beat eggs, add milk and crackers broken fine, sugar and juice and grated rind of lemon. Pour into a pie tin lined with a good crust and cook in a moderate oven until custard is set.

Dolly Huber

Orange Pie

3/4 cup sugar, rind of 1 orange, juice of 3 oranges, 2 cups water, yolks of 2 eggs, 2 tablespoons cornstarch.

Boil sugar, water and rind of orange. Add egg yolks and juice of oranges. Remove from fire. Add cornstarch. Pour in baked crust. Use whites of eggs stiffly beaten for frosting. Bake until lightly brown.

Evelyn M. Lenzmeier

Lemon Cream Pie

1 cup sugar, 3 eggs, 2 tablespoons cold water, juice and rind of 1 lemon.

Beat half the sugar with egg yolks, add lemon juice, rind and water. Cook until thick over boiling water, beat remainder of sugar into stiffly beaten whites of eggs and add to boiled mixture. Put into baked crust and in hot oven to brown. Do not leave it in oven more than 3 to 5 minutes. Salome Stemmer

Maple Nut Pie

1 cup brown sugar, 1 cup sweet milk, 3 tablespoons flour, 2 egg yolks, 1/2 cup chopped nuts, a pinch of salt, and 1 teaspoon vanilla. Heat milk and sugar on a slow fire, mix flour with a little cold water and egg yolks, add to milk and sugar, cook till it thickens, take from fire and add nuts, salt and vanilla, pour in baked shell. Spread egg whites on top. Mrs. Arthur Schulz

Meringue Pie

10 soda crackers, 3 egg whites, 1 teaspoon of vanilla, 1 cup of sugar, 1 cup of chopped nuts, 1/2 teaspoon of baking powder.

Roll the crackers into fine crumbs, beat the whites of the eggs until stiff, then sift and fold the sugar and the baking powder into the whites of the eggs. Mix, add cracker crumbs, vanilla, and nuts and fold again as for Angel Food. Put into a buttered pie plate and bake for 20 minutes in a moderate oven. Cut into pieces as for pie and serve with whipped cream.

Marjorie Kinghorn, St. Paul, Minn.

Nut Pie

4 eggs, 1 cup sugar, pinch of salt, 1/2 teaspoon vanilla, 4 Uneeda biscuits, 3/4 cup walnuts.

Roll Uneeda biscuits and walnuts. Beat egg yolks, add 1 cup sugar and beat until creamy, then add salt, vanilla, walnuts and Uneeda biscuits. Lastly fold in the whites of the eggs stiffly beaten. Bake in 2 layer tins 20 to 25 minutes. When ready to serve spread whipped cream between and on top layer and sprinkle with walnuts, cut like pie. Mrs. Wm. Thiede

Prune Pie

3 cups prunes, 1 cup sugar, 1 lemon, juice and grated rind.

Stew, stone and mash the prunes, add sugar and lemon. Have the mixture juicy. Bake with two crusts.

Mrs. Leo Huss

Pumpkin Pie

1 cup cooked pumpkin, 1 cup sweet cream, 3/4 cup sugar, 2 eggs, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg.

Beat eggs, add sugar and pumpkins, then spices and cream.
Mrs. Frank Gelhaye

Pumpkin Pie

1 cup stewed pumpkins, 3 eggs, 1 cup sugar, 1 pint milk, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 1/2 teaspoon allspice, 1/2 teaspoon salt, and 1 tablespoon cocoa. Bake in under crust until firm.

Mary Thornton
Mrs. D. O'Loughlin

Pineapple Skillet Pie

Put into a frying pan 2 tablespoons butter and 1 cup brown sugar, melt. Now drain 1 can shredded pineapple and add the pineapple. Cook a few minutes. Now make the batter and pour over the top of the pineapple mixture and bake. When done, turn the cake out on a large platter or moulding board which leaves the pineapple on top. Serve with whipped cream.

Batter: 3 well beaten eggs, 1 1/2 cups white sugar, 1/2 cup cold water, 1 1/2 cups flour and 2 teaspoons baking powder.

Mrs. Fred Berens

Pineapple Pie

(For 2 Pies)

Take 1 medium size can crushed pineapple, drain the juice off the pulp and add to the juice 1 1/2 cups water and 1 1/2 cups sugar. Let come to a boil and add 2 rounded tablespoons cornstarch dissolved in a bit of cold water, and add 4 well beaten egg yolks. After all is cooked till thick, cool, and add the pulp. Put in a baked pie crust and use the whites for meringue.

Mrs. Lawrence J. Theis

Pineapple Pie No. 3

1 small can grated or chopped pineapple, 2 egg yolks beaten lightly, 3 tablespoons cornstarch, 1 tablespoon flour, 2 cups granulated sugar, 4 level tablespoons butter, 1/2 teaspoon salt.

Heat the pineapple in double boiler and mix cornstarch, flour, salt and half the sugar with some of the hot pineapple, return to double boiler and cook till thick, add egg yolks and rest of sugar and butter and cook till eggs thicken. Bake with under pie crust till crust is done. Cover with a meringue made from whites of eggs and return to oven and brown. Best served cold.

Mrs. G. D. Smith

Pineapple Pie

1 pint milk, pinch salt, small piece butter, 2 egg yolks, 1 cup sugar, 2 level tablespoons cornstarch.

Cook in double boiler until thick and cool, then add 1/2 cup pineapple, 1/2 cup cocoanut. Put in baked crust and frost with the 2 egg whites.

Mary M. Flecken

Pineapple Prune Pie

1 cup pineapple, 1/3 cup sugar, 1 cup cooked pureed prunes, 1 tablespoon lemon juice, 1/4 teaspoon salt.

Mix all together, pour into plate lined with pastry. Cover with strips criss-cross and bake in a hot oven 20 minutes.

Mrs. J. P. Jasper

Prune Pie

3/4 lb. prunes, about 33 prunes, 1/2 cup sugar, 3 egg whites.

Put prunes in sauce pan, cover with cold water, and soak 2 hours. Cook in same water until soft, when water should be evaporated. Remove stones and cut in small pieces and sprinkle with sugar. Beat whites stiff, add prunes gradually. Pour in baked crust and bake 15 to 20 minutes. Serve with whipped cream.

Miss Marie Majerus

Rhubarb Pie

2 cups chopped rhubarb, 1 cup sugar, 2 egg yolks, 1 tablespoon butter, 1 tablespoons flour.

Bake without crust on top. When baked, beat the egg whites, add two tablespoons sugar, put on pie and brown in oven.

Mrs. Henry Pink, Marystown

Mrs. Steve Breimhorst

Raisin Pie

3/4 cup sugar, 2 tablespoons cornstarch, 1 1/2 cups raisins, (soaked), pinch of salt, 1 cup hot water, 2 tablespoons butter, 1 beaten egg, 1 tablespoon lemon juice, 1/4 cup cream. Cook until thick. Bake between two crusts.

Mrs. R. T. Schumacher

Pie Pastry

1 cup flour, 1/3 teaspoon salt, 1/2 cup shortening (butter and lard), 1/4 cup ice cold water.

Mix flour and salt, rub in shortening and add water. Place on floured board, roll out, fold three times; roll again. Do this three times and then roll to fit pie tin.

Elizabeth A Kintzie

Sour Cream Raisin Pie

1 cup sour cream, 2 eggs, 1/2 cup sugar, 2 cups seedless raisins, 1 tablespoon butter, 1 teaspoon cinnamon, 1/4 teaspoon salt.

Cover the raisins with water and simmer for a few minutes. Drain and add to the raisins the butter, sugar, salt and cinnamon with half cup of the hot raisin water. Allow to cool and add the sour cream combined with the egg yolks, stir well and pour into a baked pastry shell, baking in a moderately hot oven for 15 minutes, then reducing heat for 20 minutes more baking. When cool cover with a meringue made of the 2 egg whites and brown.

Mrs. Frank McGovern

Tamale Pie

6 cups of water, 2 cups corn meal, 2 tablespoons butter.

Cook 45 minutes. Salt to taste. Brown 1 onion in olive oil, add 1 pound hamburger and brown. Add 1 clove of garlic and a few ripe olives. Salt and pepper to taste. 2 tablespoons of Chile powder and 1 can solid packed tomatoes, or drain juice off other canned tomatoes. Put a layer of mush in a buttered pan, add tamale and top with rest of mush. Sprinkle grated cheese over top and bake 2 hours.

Marie E. Feldman

Pie Crust with Hot Water

1 cup of lard, 1/2 cup of hot water, 3 cups of flour, 1 teaspoon of salt. Dissolve lard in hot water, add salt and flour.

Mrs. Bert L. Clarke, Route 1

Mince Meat

8 pounds beef, 5 pints chopped meat, 10 pints chopped apples, 2 cups suet, 10 pounds sugar, 2 quarts meat liquor, 2 quarts cider or wine, 3 pounds raisins, 2 pounds currants, 1 tablespoon salt, 2 tablespoons cinnamon, 4 tablespoons nutmeg, 1 tablespoon cloves, juice of 6 lemons, juice of 3 oranges, grated rind of 2 oranges and 2 lemons, 1 pound citron, 1 quart cranberries, 2 tablespoons butter.

Mrs. George Reilander

Mince Meat

3 bowls chopped meat, (large soup bowls, or a bowl holding 1 1/2 pints), 5 bowls apples, (cut in discs), 1 bowl suet, chopped, 4 bowls white sugar, 2 bowls raisins, 1 bowl syrup, yellow or white, 1 bowl vinegar, 3 lemons, juice and rind (ground or chopped), 2 tablespoons cinnamon, 1 tablespoon cloves, 1 table-spoons pepper, 1 tablespoon salt, 3 tablespoons nutmeg, 2 table-spoons cider. Cook 1 hour.

Margaret Sullivan, Mudcura

Mince Meat

4 pounds lean boiling piece of meat, 8 pounds red apples, peelings and all, 1 pound suet, 3 pounds raisins, 2 pounds currants, 2 pounds brown sugar, 1/2 pound citron, 1/2 pound molasses, 1/2 pint brandy, 1 quart boiling cider, nutmeg, cinnamon, cloves to taste. Boil meat and chop fine, put apples through meat chopper.

Mrs. Wm. O'Loughlin

Old Fashioned Mince Meat

2 quarts chopped apples, 1 quart meat, beef, (boiled), 1 1/2 cups molasses, 1 pint cider or juice of two lemons, 1 pound raisins, 1 pound currants, 1 cup sugar, brown, 2 pounds of suet chopped fine, 1 quart of water the beef had been cooked in, 1/4 pound citron, salt to taste.

Mix and cook slowly 2 hours, add spice to taste when making pies.

Mrs. J. P. Clemens

Mock Mince Meat

1 peck green tomatoes, chopped fine, 2 quarts of boiling water. Boil 15 minutes, then drain. 2 pounds raisins, 4 pounds brown sugar, 1 cup of vinegar, 1 cup butter, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon nutmeg, 1 tablespoon salt. Boil 30 minutes.

Mrs. P. J. Huth

Green Tomato Mince Meat

1 1/2 quarts chopped apples peeled, 1 1/2 quarts of chopped green tomatoes, drained, 5 pounds brown sugar, 1 1/8 cups vinegar, 3 pounds seedless raisins chopped, 3 teaspoons cinnamon, 1 teaspoon cloves, 2 teaspoons salt, 3/4 teaspoon allspice, 3/4 teaspoon mace, 1/2 teaspoon pepper.

Bring all gradually to a boil. Let simmer 3 hours then add: 3/4 cup butter, 6 large ripe tomatoes, 1 green pepper, 1 large size onion, 1 tablespoon sugar, 1 tablespoon salt, 1 1/2 cups strong vinegar. Boil one hour more. Cut vegetables fine.

Mrs. Andrew Lebens

Green Tomato Mince Meat

1 peck green tomatoes, 1/2 peck apples, chopped, 2 lemons, 4 pounds brown sugar, 2 pounds raisins, 1/2 pound citron, 1 pint of apple cider or weak vinegar, 1 tablespoon ground cloves, 1 tablespoon ground allspice, 1 tablespoon ground cinnamon, 1 teaspoon ground nutmeg, 1 teaspoon salt.

Chop the tomatoes and lemons fine, add to this the sugar and boil three hours. 20 minutes or half an hour before taking from stove add the cider, apples, raisins, citron cut fine, spices and salt which have come to the boiling point. Put in jars while hot.

Mrs. Thomas McDevitt

PUDDINGS and SAUCES

.....
The test of the pudding is in the eating.
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Apple Crumble

6 tart apples, 3/4 cupful sugar, 1/4 cupful flour, 4 tablespoons butter, 3/4 teaspoon cinnamon, 1/2 cupful water.

Pare and quarter the apples and place in a buttered baking dish. Mix the sugar, flour, butter and cinnamon with the finger tips and sprinkle over the apples, add water and bake until apples are tender. Serve with whipped cream or cream and sugar.

Katherine Duffy

Apple Pudding

1 tablespoon butter, 1/2 cup sugar, 1 egg, 1/2 cup sweet milk, 1 teaspoon baking powder.

Fill a buttered dish with apples, then pour the dough over this. Bake and serve immediately with sugar and cream.

Mrs. J. H. Lenzmeier

Apricot Whip

1/2 pound dried apricots (cooked and sweetened), 1 pint boiling apricot juice and water, 1 package Orange Jell-O.

Drain apricots, add water to juice to make a pint. Heat to boiling and dissolve Jell-O in it. When cold and slightly thickened, whip with rotary egg beater until consistency of whipped cream. Put apricots through colander. Fold into Jell-O. Turn into mold. Chill until firm. Serve with custard or whipped cream. Serves 8.

Cora Huber

Baked Apples

Peel and core apples, place in a pan. Put 1 teaspoon of sugar, a little ground nutmeg, and a drop of vanilla over each apple. Add water and bake. Serve with cream.

Helen Abein

Chocolate Pudding

1 cup sugar, 1/2 cup cocoa, 2 cups hot water, pinch of salt, 3 tablespoons flour.

Mix sugar, cocoa, salt and flour. Pour into this the hot water and cook until done. Serve with plain cream.

Mrs. P. J. Lies, St. Cloud, Minn.

Baked Apples

6 apples, 3 cups water, 1/2 cup sugar, 3 teaspoons cornstarch, juice of 1 lemon or orange if desired.

Quarter apples, remove core, but do not pare. Place in baking dish. Mix sugar, cornstarch, lemon juice and water. Pour over apples, bake until apples are tender, basting with the sauce.

Mrs. John Hirscher

Steamed Chocolate Pudding

1 tablespoon butter, 1/2 cup sugar, 1 3/4 squares chocolate, 1 egg, little salt, 1 cup flour, (heaping), 1/2 cup milk, 1 teaspoon baking powder. Steam one hour.

Sauce: Beat whites of two eggs stiff, 3/4 cup sugar. Beat yolks until thick. Combine mixtures. Add half pint whipped cream and a little vanilla.

Margaret Dellwo

Bread Pudding

2 cups of stale bread cut fine, 2 eggs, 1 pint milk, 1 cup of sugar, 1/4 teaspoon nutmeg, 1/4 teaspoon salt, butter size of egg.

Add to the beaten eggs, the sugar and salt, and milk, stir until sugar is melted, then stir in bread crumbs and sprinkle top with bits of butter and nutmeg. Bake in a pudding dish in a moderate oven 40 minutes. Serve with sweet cream. This will serve six.

Minnie Kintzie

Mrs. J. H. Kennedy

Brown Betty Pudding

Put a layer of dry bread cut in small pieces in a buttered pan, then a layer of apples, add another layer of bread. Put 1/2 cup sugar, ground nutmeg and 2 cups of hot water over the top. Dot with bits of butter. Bake in a double pan till nicely browned. Serve with whipped or plain cream.

Helen Abeln

Danish Custard

3/4 cup sugar, 5 eggs, 1 quart milk, salt, 1/2 teaspoon vanilla, 1/3 cup sugar.

Melt 3/4 cup sugar until brown in a sauce pan, preferably a pyrex dish, stirring all the while to prevent burning. After sugar is melted tip the dish around until the melted sugar hardens on all sides. Beat eggs slightly. Add milk, salt, 1/3 cup sugar and vanilla. Put this in the dish with the hardened sugar. Bake in a slow oven in a pan containing water. Do not allow water to boil.

Mrs. Jos. Linhoff

Nut Custard

1 1/2 cups brown sugar, 1 pint hot milk, 2 tablespoons cornstarch, 2 tablespoons butter, 2/3 cup nuts chopped fine.

Pinch of soda and salt. Melt brown sugar, adding a little water to start melting, add soda, then hot milk, butter, salt, cornstarch dissolved in a little milk. Serve with whipped cream.

Mrs. J. M. Velz

Carrot Pudding

1 cup raw carrots, 1 cup raw apples, 1 cup suet, 1 cup raisins, 1 cup sugar, 2 cups flour, salt, 1 teaspoon soda, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 cup butter, 1 egg white.

Cream the butter, add the sugar, then the egg white. Add the carrots, apples and suet, which have been put through the food chopper. Add the rest of the ingredients. Mix well and steam 3 hours.

Catherine Hattenberger

Caramel Pudding

1 cup sugar (caramelize), 3 tablespoons flour, 1 pint milk, pinch of salt, 2 egg yolks, beat whites separately, butter size of an egg, 1 teaspoon vanilla.

Mix flour with a little milk to make smooth paste. Add remainder of milk, salt and egg yolks. Caramelize sugar and add to previous mixture. When dissolved add beaten egg whites, butter and vanilla. Cook for a few minutes, then cool and serve with whipped cream and Nabisco wafers.

Helen Abeln
Mrs. Albert J. Lies, Sauk Center, Minn.

Cocoanut Macaroon Dessert

1 tablespoon Knox gelatin, 1 cup cold water, 2 cups milk, 2 cups sugar, 3 eggs, cocoanut macaroons.

Dissolve gelatin in cold water, add sugar and milk, put into double boiler and boil, then add beaten yolks, let boil 5 minutes, then cool. Add the beaten whites. Put a macaroon in mold and pour mixture over it. Let stand until next day. Serve with whipped cream.

Mrs. Frank Jaspers

Chocolate Corn Flake Pudding

1 pint milk, 2 teaspoons butter, 3 cups corn flakes, 4 teaspoons cocoa, 1/2 cup sugar, 1 egg.

Scald the milk, remove from fire, add sugar, butter and corn flakes. When cool, add egg well beaten. Pour in buttered tin and bake in moderate oven 1 hour. Serve with whipped cream.

Dolly Huber

Cottage Pudding

1 egg, 4 tablespoons sugar, 2 tablespoons butter, 1 cup sweet milk, 2 1/2 cups flour, 2 heaping teaspoons baking powder, pinch of salt.

Sift flour, baking powder, salt and sugar into mixing bowl, add butter, egg, beat well together and bake in 9 inch cake tin, serve with sauce as follows:

1 cup sugar, 1/2 cup butter, 2 tablespoons flour, nutmeg. Mix sugar, butter and flour to a cream in top of double boiler, add 1 1/2 cups boiling water and boil over boiling water till thick, add nutmeg.

Mrs. Ed Leibold

Cranberry Pudding

1 1/2 cups cranberries, 1/2 cup raisins, 1 cup sugar, 1 tablespoon flour, 1 cup water, 1/8 teaspoon almond extract.

Boil all together in baking dish. Make batter. Use: 1 cup flour, 1 level teaspoon baking powder, 3 tablespoons butter, pinch of salt, cold water. Mix flour, baking powder and salt, cut in butter, then add enough cold water to make a heavy batter. Spread over top of cranberry sauce or drop with spoons in portions and bake till brown. Serve hot with cream or plain.

Mrs. T. H. Walsh

Strawberry Puffs

1 cup water, 2 tablespoons butter, 1 cup flour, 1/4 teaspoon salt, 3 eggs.

Bring water and butter to boil. Remove from fire, add flour and salt, stir until mixture is smooth. Cook again until mixture leaves sides of pan. Cool. Beat in eggs one at a time. Drop by large spoonfuls into deep fat. Cook till puffed and golden brown. When cool break open and fill with strawberries, slightly mashed and sweetened, and whipped cream. A delicious change from the regular strawberry shortcake.

Mrs. John E. Ridley

Chocolate Pudding

1 envelope Knox Gelatine, 3/4 cup cold water, 1 cup sugar, 1/2 teaspoon vanilla, 1 cup seeded raisins, 1/2 cup dates or figs, 1/4 cup chopped nuts, 1/2 cup currants, 1 1/2 squares chocolate, 1 pint milk, pinch salt.

Soak Gelatine in cold water. Put milk in double boiler, add melted chocolate and when hot add sugar, salt, raisins, currants and dates. Remove from fire and add gelatin. When it begins to set, add vanilla, nuts and 3 egg whites stiffly beaten. Fold together and mold. Serve with whipped cream.

Mrs. Ray Huber

Steamed Chocolate Pudding

3 tablespoons shortening, 2/3 cup sugar, 1 egg, 2 1/4 cups flour,
4 1/2 teaspoons baking powder, 1/4 teaspoon salt, 1 cup milk, 2 1/2
squares unsweetened chocolate.

Cream the shortening and add the sugar gradually. Add the well beaten egg. Sift the flour once before measuring. Mix and sift the flour, baking powder and salt together and add alternately with the milk. Add the chocolate, melted. Fill 2 pudding molds 2/3 full. Cover and steam for 2 hours. Serve hot with Sunshine Sauce.

Sunshine Sauce

1 egg, 5 tablespoons melted butter, 1 1/2 cups confectioner's sugar, 1/2 pint whipping cream, 1 teaspoon vanilla.

Beat the egg until foamy. Add the melted butter slowly, then the sugar. Add the cream which has been whipped stiff. Add the flavoring. Serve with chocolate pudding.

Gertrude V. Duffy

Chocolate Pudding

3 tablespoons cocoa, 3 tablespoons cornstarch, 1/2 cup sugar, pinch of salt, 1 teaspoon vanilla, 1/2 cup cold milk, 2 cups scalded milk.

Method: Mix dry ingredients and mix to a smooth paste with cold milk. Add to scalded milk and cook till thick in a double boiler. Remove from fire, add flavoring, vanilla if desired, pour into molds. Chopped nuts may be added and add greatly to the flavor.

Antoinette Fischer

Date and Nut Pudding

2 eggs, well beaten, 1/2 cup sugar, 2 tablespoons flour, 1 teaspoon baking powder, 1 cup dates, 1 cup nuts, pinch of salt.

Beat egg, add dry ingredients, beat. Add dates and nuts. Bake 35 minutes in moderate oven. Place baking dish in a pan of water.

Mrs. R. E. Faricy

Mrs. M. Kimlinger

Mrs. Leander McKenna

Date Dessert-Baked

1 1/4 cups rolled oats, 1 1/4 cups flour, 1 cup brown sugar, 3/4 cup butter, 1 small teaspoons soda or 1 teaspoon baking powder and 1/2 teaspoon soda, pinch salt.

Put dry ingredients in bowl, work with hands, put half in pan, then put layer dates cooked smooth, 1 pound, then rest of batter on top. Use shallow pan. Very good. Serve with whipped cream.

Mrs. Frank Huber

Date Pudding

1 cup dates, 1 cup walnuts, 2 eggs beaten separately, 1 table-spoon melted butter, 1 cup sugar, 2 teaspoons baking powder, 3 tablespoons flour.

Mix nuts, dates, blend flour and baking powder and then add the yolks of eggs and add unbeaten whites last. Bake in a moderate oven 3/4 hours if desired, add vanilla, pinch of salt. Serve with whipped cream. Mrs. B. J. Jansen

Steamed Fig Pudding

1 cup finely chopped figs, 2 cups graham bread crumbs, 1/2 cup sweet cream, 1 cup sweet milk, 1/2 cup sugar, grated rind of an orange.

Moisten the bread crumbs with the cream, then add the sugar and figs and lastly the milk. Turn into buttered bowl or pan and steam two and one-half hours. Serve with cream or orange sauce. Raisins or dates may be used in place of figs.

Mrs. E. A. Feldman

Fig Tapioca

1/2 cup pearled tapioca, 1/2 quart boiling water, 1 cup brown sugar, 1/2 cup figs, vanilla, nuts. Virginia L. Hawkins

Fruit of the Gods

4 eggs, 6 tablespoons bread crumbs, 1 box dates, chopped, pinch salt, 1 cup sugar, 1 teaspoon baking powder, 1 cup nuts.

Beat eggs well, then add sugar in which has been sifted the sugar, salt and baking powder, then add bread crumbs and nuts and bake in square tin in moderate oven. Serve with whipped cream.

Mrs. Harry Oradson

Mrs. Peter Huth

Orange Snowdrops

3 egg yolks, 1 cup sugar, 3 tablespoons water, 2 tablespoons orange, juice and grated rind, 1 cup flour, 1 1/2 teaspoons baking powder, salt, 3 egg whites.

Beat egg yolks and sugar well; add water, orange juice, flour, baking powder, salt, sifted together; fold in stiffly beaten whites. Steam in buttered cups 45 minutes. Serve with orange sauce.

Orange Sauce

3 egg whites, 1 cup powdered sugar, 1 orange juice and grated rind, 1 lemon juice.

Beat whites stiff, add sugar gradually, continue beating. Add juices and rind. Mrs. R. E. Faricy

Candied Pineapple Pudding

2/3 cup brown sugar, 1 tablespoon butter. Melt on stove and pour over pineapple. Slice 1/2 can pineapple and place in the bottom of a buttered baking dish.

Batter - 1 egg, 1/2 cup milk, 1 cup sugar, (scant), 1 cup flour, 1 teaspoon baking powder.

Pour this over the first mixture and bake. Serve with whipped cream.

Mrs. Lea Schaefer

Mrs. Leo Hirscher

Mrs. J. C. Berens

Evelyn Huber

Grape Juice Pudding

2 cups grape juice, 1/3 cup cornstarch, 1 tablespoon butter, 1/2 cup sugar, 2 eggs, few grains of salt, 2 teaspoons cold water.

Method: If grape juice was sweetened when bottled use less sugar. Dilute cornstarch with cold water or enough to pour easily. Put juice in sugar over the fire and when boiling stir in cornstarch, add butter and cook, stirring constantly until thick and transparent. Remove from the fire and fold in the whites of the eggs beaten until stiff and dry with salt, turn into individual molds to set and chill. Serve with custard sauce made with the yolks of eggs.

Mrs. Laura Tiedt

Ice Box Pudding

3/4 cup of butter, 2 cups of sugar, 2 eggs beaten, 1 can pineapple, shredded, 1 cup nuts.

Boil the butter, sugar, eggs and pineapple until thick. Remove from fire, add nuts not too finely cut. Pour into a pan lined with vanilla wafers. Cover the top with wafers also. Let stand over night in the ice box. Serve with whipped cream.

Mrs. Aug. Sinnen

Marguerite Schaefer

Ice Box Pudding

1 dozen lady fingers, 3 bars sweet chocolate, 2 tablespoons water, 4 eggs, 1 teaspoon vanilla, 1 cup whipped cream.

Melt chocolate in double boiler. Dissolve two tablespoons sugar in water, add to melted chocolate. Cook until it makes a paste, cool and add egg yolks, one at a time, and beaten whites of eggs, and vanilla. Use rind mold, use one layer of lady fingers and next chocolate. Put in ice box and let stand until chilled. Serve with whipped cream.

Mrs. J. P. Jasper

Mrs. Wm. O'Loughlin

Mrs. John Moir, Bloomington

Ice Box Dessert

1 cup dates, pitted and cut fine, 1 cup marshmallows, cut fine, 1 cup walnuts, cut fine, 1 cup rich sweet cream, 1 dozen crackers (white or graham) rolled very fine.

Mix together and form into a long roll. Place on a platter in ice box for 24 hours. Slice and serve on shredded lettuce, with whipped cream which had been sweetened with sugar and vanilla.

Mrs. Harry Oradson
Lucile E. Schwartz

Prune Whip

1 package lemon jello, 1 cup stewed, sweetened prunes, chopped, 2/3 cup chopped nuts, 3/4 cup whipped cream.

Method - Dissolve jello in 2 cups boiling water. Set aside to cool till of a consistency of thick syrup. Then beat with a Dover egg beater till light. Add prunes, whipped cream and nuts. Pour into molds and set aside to harden. Serve with whipped cream.

Antoinette Fischer

Marshmallow Float

1/4 pound marshmallows, 1 cup grated pineapple, 3 tablespoons of cocoanut, 1/2 pint of whipped cream.

Take marshmallows and pineapple, put together and let stand over night, when ready to use, take cocoanut and whip cream, put in the other mixture and serve in sherbet glasses.

Mrs. Fred Stelten

Graham Cracker Roll

1/2 pound graham crackers, 1/2 pound marshmallows, 1 package dates, 1 cup nuts, 1/2 cup cream.

Roll crackers into finely cut dates and marshmallows, add cream. Serve with whipped cream. Serves 8 or 10.

Mrs. John Casey
Mrs. Jos. Linhoff
Mrs. J. P. Jasper

Pineapple Dessert

1 can crushed pineapple, juice of one lemon, water, 2 tablespoons cornstarch, 1 cup sugar, pinch of salt.

Drain off juice of pineapple, add lemon juice and enough water to make 2 cups of the liquid, add sugar, cornstarch, and salt mixed together dry. Cook in double boiler until thick, then pour over pineapple. Chill and serve with whipped cream.

Mrs. Jos. Allen

Maple Nut Mold

1 1/5 cups brown sugar, 2 tablespoons cornstarch, 1 1/2 cups boiling water, 2 egg whites, 1/2 cup nuts.

Mix cornstarch and sugar to paste with water. Add rest of water. Cook until clear.

Virginia L. Hawkins

Pineapple Whip

1 can shredded pineapple, 1 cup sugar.

Boil for few minutes, then pour over 1 package of jello (any flavor) and let stand until ready to set. Then whip in 1 pint of whipped cream. Let stand about 3 hours in cool place. Serve with whipped cream.

Mrs. Leo Hirscher

Plum Pudding

1 pound seeded raisins, 1 pound currants, 1/2 pound chopped citron, 1 pound suet, chopped fine, 6 eggs, 1 cup bread crumbs, 2 cups flour, 2 cups milk, 1 teaspoon salt, 1 pound brown sugar, 1 teaspoon cinnamon, 2 teaspoons allspice, 1/2 teaspoon cloves.

Clean and dry raisins and currants, add citron, chopped suet flour, bread crumbs, sugar, salt, spice, milk and eggs well beaten. Mix and let stand 3 days before steaming - twin mixtures in cloth bag, dredge with flour and steam 5 hours.

Sauce - 2 eggs well beaten in double boiler, 1 cup sugar, add slowly and beat, 1 cup butter, 1/2 cup boiling water. Boil in double boiler, add vanilla. If too thin, thicken with flour.

Contributed

Prune Whip

2 cups prunes, 2 egg whites, 1/2 cup sugar, 1 teaspoon lemon juice.

Method: Pick over and wash the prunes well, and let soak several hours in cold water, Cook in the same water until soft, remove stones and rub the prunes through a strainer. Add sugar, and cook 5 minutes to the consistency of marmalade. Beat the whites until stiff, add the prune mixture when cold, together with the lemon juice. Pile highly in a buttered pudding dish and bake in a slow oven about 15 to 20 minutes. Serve cold with a boiled custard.

Dorothy Stemmer
Mrs. Math Vierling

Rice Pudding

Boil 1 cup of rice with milk and a little salt until done. Remove from the fire, add 1/2 cup sugar, 2 beaten eggs, 1 level teaspoon of nutmeg. Mix well, put a little cinnamon over the top and bake in the oven until nicely browned.

Helen Abeln

Prune Whip

1 cup of stewed prunes, 1 teaspoon of lemon juice, 2 egg whites, 1/4 cup of powdered sugar, 1/2 cup of whipped cream.

Chop stewed prunes, add lemon juice. Beat the egg whites until stiff, and beat in the sugar. Fold lightly into the prune mixture. Fold in the whipped cream and chill. Apricots may be used but must be put through a sieve. Bananas may be used also.

Marjorie Kinghorn, St. Paul

Queen of All Puddings

1 pint of bread crumbs, 1 cup sugar, juice and rind of 1 lemon, 1 quart of milk, 1 ounce butter, 4 eggs.

Soak crumbs in the milk for half hour. Beat yolks and sugar together until light, then add to crumbs and milk, mix, add lemon. Pour into pudding dish and bake in moderate oven a half hour. Whip whites of eggs until frothy. Add to them four tablespoons powdered sugar and beat until very stiff. When pudding is done, put over the top a layer of the whites, then a layer of jelly, another layer of the whites, put back in oven to brown. Serve cold with cream.

Miss G. V. Duffy

Strawberry Bavarian Cream

2 tablespoons gelatin, 1/4 cup cold water, 2 cups crushed strawberries, 1 1/4 cups sugar, 1 1/4 cups evaporated milk.

Soften the gelatin in the cold water, dissolve over hot water and add to the strawberries and sugar. When thick fold in the whipped evaporated milk. Turn into a mold and chill.

Mrs. Jos. Allen

Glorified Rice

1 envelope Knox gelatin, 1 1/2 cups milk, 1 cup sugar, 2 cups boiled rice, 1/2 teaspoon salt, 1 teaspoon vanilla, 1 cup walnuts, 1 cup whipped cream.

Soak gelatin in cold milk ten minutes, add hot rice, sugar, salt and vanilla. when nearly cold add cream and nuts and mould. Will serve 8 people.

Mrs. S. J. Roach, Prior Lake

Snow Ice

1 envelope Minute Gelatine, 1 cup hot water, 3/4 cup sugar, juice of 1 lemon, whites of two eggs.

Method: Dissolve the gelatin and sugar and hot water together. Add the lemon juice and cook. When beginning to jell add beaten egg whites and set in a pan of cold water and beat all together until stiff. Then add pineapple diced. (Any fruit may be used)

Mrs. Harry Theis

Heavenly Rice

Boil 1/2 cup rice, pinch of salt, 2 tablespoons sugar. When thoroughly cooked, let stand in cold water until ready to serve, strain and add 1 cup shredded pineapple, and 1/2 pint of whipped cream sweetened to suit your taste. You may add marshmallows if you wish.

Mrs. Ed Veiht

Snow Pudding

3 level tablespoons cornstarch, 2 cups boiling water, 1 cup sugar, 3 egg whites, 1 lemon.

Dissolve cornstarch in cold water. Pour over it boiling water and simmer ten minutes. Add sugar, remove from stove and add stiffly beaten egg whites and juice and rind of lemon. Mold in cups previously wet in cold water and serve with whipped cream or custard made of the egg yolks, 1 pint milk, 3/4 cup sugar and 1 whole egg.

Mrs. W. E. Duffy

South Sea Island Delight

6 large bananas, juice of 1 large orange, 1/4 cup brown sugar, 1/4 cup bread crumbs, 1/4 cup shredded cocoanut.

Arrange in a buttered casserole bananas which have been cut in halves. Mix together the orange juice and brown sugar. Pour over bananas. Combine bread crumbs and shredded cocoanut and sprinkle over top of bananas. Bake in a moderate oven until bananas are soft and cocoanut brown. Serve with whipped cream.

Ann Dellwo

Sponge Cake Dessert

Bake your favorite Sponge Cake. Pour over the pieces 1 egg white, 1 cup sugar granulated, 1 cup peaches or bananas (mashed). Whip above very hard, until light. Do not beat egg first.

Mrs. R. E. Faricy

Upside Down Pudding

6 large apples, 3/4 cup milk, 1 teaspoon baking powder, 1/4 cup butter, 1 cup flour, 2 eggs, 1 tablespoon sugar.

Peel and quarter six large apples and cook them in a pudding dish on top of the stove. Sprinkle in this a small amount of nutmeg. Make a batter of the butter, milk, flour, baking powder, sugar and the yolks of the eggs. Save the whites for meringue. Pour the batter over the apples and bake. Then turn the pie out on a platter, cover with frosting on the apple side, and brown in the oven. Serve with cream.

Mrs. John Doyle

Suet Plum Pudding

1 cupful of suet chopped fine, 1 cupful of cooking molasses, 1 cupful of milk, 1 cupful of raisins, 3 1/2 cupfuls of flour, 1 egg, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon nutmeg, salt, 1 teaspoon soda.

Method: Boil three hours in a pudding mold set into a kettle of water. Eat with Common Sweet Sauce. If sour milk is used in place of sweet, the pudding will be much lighter.

Common Sweet Sauce

Into 1 pint of water stir a paste made of a tablespoon of cornstarch or flour (rubbed smooth with a little cold water.) Add a cupful of sugar and a tablespoon of vinegar. Cook well for 3 minutes. Take from the fire and add a piece of butter as large as a small egg; when cool flavor with a tablespoon of vanilla or lemon extract.

Mrs. Geo. Stemmer

Strawberry Sauce

1 1/2 cups of sugar, 1/2 cup of butter, 2 eggs beaten light, 1/2 cup of cold water, 4 cups of berries mashed smoothly.

Place all in a double boiler and let come to the boiling point. Serve on sponge cake or cottage pudding.

Marjorie Kinghorn, St. Paul

Hard Sauce

1/3 cup butter, 1 cup powdered sugar, flavor to taste vanilla or nutmeg.

Method: Cream butter, add sugar, gradually beating until light and creamy, add flavoring and beat again. Serve with any hot pudding.

Minnie Kintzie

Mrs. Laura Tiedt

Foamy Sauce

1 egg, 1/2 cup powdered sugar, 1/3 teaspoon vanilla, 1/2 cup cream, whipped.

Method: Beat egg whites stiff gradually, beat in sugar. When smooth add vanilla and whipped cream. Can be served either hot or cold desserts.

Mrs. Laura Tiedt

Hot Chocolate Sauce

Melt 2 squares chocolate, add 1 cup of sugar, 1/2 cup of boiling water, 2 tablespoons of butter, 1/8 teaspoon salt.

Stir until well blended, then cook until smooth and glossy (about 12 minutes.) Remove from fire, add 1 teaspoon vanilla and serve with hot rice pudding, cottage pudding and vanilla ice cream.

Mrs. T. A. Revord

Suet Pudding

1 cup black molasses, 1/2 cup brown sugar, 1 cup raisins, 1 cup currants, 1/2 cup dates, stoned and cut in small pieces, 1 cup sweet milk, 3 cups white flour, 1 cup chopped suet.

Mix all in the order given and add 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon cloves, 1 teaspoon cinnamon, mix the spices in with the other and stir good. Steam three hours, and be careful not to raise the cover while steaming.

Mrs. L. E. Dawson

Butterscotch Sauce

4 tablespoons butter, 1 cup brown sugar, 1/2 tablespoon vinegar, 1 teaspoon cornstarch, 1/4 cup water.

Mix sugar and cornstarch, add vinegar and water. Boil till it forms a soft ball in cold water. Add butter and stir thoroughly. Serve hot over cake, wafers or ice cream.

Mrs. A. J. Thiel, Beardsley, Minn.

SALADS and SALAD DRESSINGS



Apple Salad

6 apples, 1 lemon, 1/2 pint whipping cream, 3 tablespoons powdered sugar.

Pare and cut apples in small cubes, add lemon juice to keep apples from turning dark. Whip cream and sugar together, then stir a little of your whipped cream with the apples, spreading the remainder of the whipped cream on top of the apple mixture, set in ice box to chill, until ready to use. Mrs. C. Jos. Strunk

Cabbage Salad

1 tablespoon sugar, 1/3 cup cream or milk, 1 teaspoon flour, 1/2 cup vinegar, 1 egg, 1 teaspoon butter.

Let this heat slowly, stir all the time without boiling until it thickens. Have the cabbage cut fine, sprinkled with salt and pepper. Pour over the dressing while hot. Mrs. Mike Stark

Cinnamon Apples

6 apples, 1 1/2 cups cinnamon drops, 1 1/2 cups water.

Wash apples and prepare as for baking, coring them almost through, mix sugar and water and boil 1 minute, add the cinnamon drops (old fashioned hard red drops), place apples in a baking dish and pour syrup and drops in the bottom, bake apples in a hot oven basting often with the liquid. This gives the apples a pink color and a delicious flavor. The cinnamon drops are sometimes called hot drops at the confectioner's. Cinnamon apples make a novel and wholesome dessert. Serve with whipped cream or salad dressing. Mrs. B. J. Jansen

Chicken Salad

1 chicken, 2 pounds veal, 1 onion, salt and pepper, boil till tender, let cool, bone, slice fine, 2 small or 1 large bunch celery, 1 cup white grapes, 6 bananas, sliced fine, 1 pint whipping cream, 1/2 pint salad dressing.

SALAD DRESSING

4 tablespoons vinegar, 2 tablespoons water, 2 tablespoons sugar, 1 tablespoon dry mustard, 1/2 tablespoon salt, 1/3 tablespoon pepper, 1 tablespoon butter, boil, 2 eggs beaten, add 1 tablespoon flour, stir in, then add 1 tablespoon olive oil, and whipped cream when used. Mrs. Leonard Van Sloan

Cheese Salad

Peas, 1 cup level, celery, 1 cup level diced, salt, 1/4 teaspoon level, cheese, 1 cup level, mild, cut in small pieces. Mayonnaise or boiled salad dressing to moisten.

Mix ingredients, serve on a bed of shredded lettuce, garnish with chopped pickled beets. Mrs. Chas. L. Kline, Savage

Crab, Lobster, or Shrimp Salad

1 Lobster or 1/4 pound can lobster meat, 1/2 cup minced onions, 1/2 cup chopped celery, 1/2 cup chopped green pepper, 1/2 cup mayonnaise, 1/2 cup Chili sauce, 1/2 cup tomato catsup, 1 teaspoon Worcestershire sauce, lettuce, one large head.

Use mild onions or blanch the strong ones. Add chopped vegetables to the mayonnaise, with the Chili sauce, tomato catsup and Worcestershire sauce. Cube Lobster, shrimp or crab meat. Serve on shredded lettuce and use the above mixture (chilled) as dressing. Mrs. Harry C. Berens

Cranberry Salad

2 cups cranberries, 2 cups sugar, boil until soft, (do not add water,) dissolve 1 package lemon jello in 1/4 cup boiling water, add to cranberries when it begins to cool, add 1 cup cut celery, and 1 cup chopped walnuts, place in square pan or in molds, should be made the day before wanted. Serve with mayonnaise dressing. Mrs. Peter Ploumen

Dutch Potato Salad

Boil potatoes till done then peel and slice them into bowl. Slice two onions very thin and put with the potatoes, salt and pepper to taste. Then pour hot bacon grease over this and mix with two forks, pour enough vinegar over to suit your taste and mix again. Serve hot. Elizabeth A. Kintzie

Macaroni Salad

1 package cooked macaroni, 1 small onion, 6 boiled eggs, 1/2 cup finely chopped pickles, 1 cup ham cut in small squares. Serve on lettuce leaf and mayonnaise dressing. Garnish with paprika. Leora Stemmer

Corn Salad

12 ears corn, 1 head cabbage, 3 onions, 1 stalk celery, 1 teaspoon sugar, 3 tablespoons salt, 1 tablespoon mustard, 1 teaspoon pepper. Cover with vinegar and boil until tender. Mrs. Wm Engel

Marshmallow Salad

1 pound marshmallows, 1 can pineapple, 3 egg yolks, 1/3 cup milk, 1/3 cup sugar, 1/2 teaspoon vanilla, boil and make custard of this. Whip 1/2 pint cream, put cream into custard after custard is cool. Pour over pineapple and marshmallows and let stand over night.

Mrs. Arnoldy, Savage

Fruit Salad or Candle Salad

Place a slice of pineapple on a lettuce leaf, cut banana in half and fit into the hole of the pineapple, making it stand upright. Garnish with salad dressing and place a red cherry on top of banana. Sprinkle with ground pecans.

Mrs. Harry Theis

Dublin Salad

1 1/2 cupfuls potatoes, 1 tablespoons butter, 1 teaspoon salt, 2 tablespoons parsley, 1 teaspoon onion, 1 1/2 tablespoons vinegar.

This Irish dish is made of left over mashed potatoes, add melted butter, salt and minced parsley, scraped onion, vinegar, and pepper if liked, mix well together and roll into balls the size of walnuts. Serve 3 of these in a nest of lettuce and cover with boiled dressing.

Katherine Duffy, Route 1

Pineapple Salad

1 cup pineapple juice, 4 eggs, beaten well, 1/2 cup sugar, 1 tablespoon flour.

First mix eggs, sugar and flour. Pour hot juice over mixture. Put in double boiler and boil till thick. Cool. Add 1/2 pint whipped cream. Use apples, pineapple, bananas and nuts and marshmallows.

Mrs. Fred Berens

Fruit Salad

2 apples, 2 oranges, 2 bananas, 1 lemon, 1 teaspoon butter, 1 tablespoons sugar, 2 eggs, chop fruit together. Boil juice of lemon, butter and sugar, for two minutes and mix with well beaten egg yolks. When cold add one cup of whipped cream or the well beaten egg whites and pour over fruit.

Leola Baumhofer

Pineapple Salad

1 can pineapple cut in small pieces and drain, 1/2 pint cream, 10 cents marshmallows.

Whip the cream, cut in marshmallows and add pineapple. May be served with sponge cake. Mrs. F. J. Gross

Miss Minneapolis Salad

2 egg whites, nuts, lettuce, 1 glass jell, fruit.

Beat the egg whites stiff, and glass of currant or any other tart jell and beat until smooth, add any fruit desired and fold in. Place on crisp lettuce leaf and serve at once. Sprinkle nuts on top.

Mrs. J. P. Jasper

Marguerite Salad

Serves 12 persons

Boiled custard 4 egg yolks, 1 cup milk, 3 tablespoons sugar, cool. Remove pits from 1 can white cherries, cut 1 can pears in bits, 1 can crushed pineapple, 1 pound marshmallows cut in fourths. Do not use juice. Stir in juice of 1 1/2 lemons. Stir in custard and fold in 2 cups heavy whipped cream. Let stand in cold place 24 hours. Serve on lettuce garnished with red cherries.

Mrs. Ben Scherkenbach

Pineapple Salad

1 can sliced pineapple, 1 bunch green grapes, 1 bunch celery, 1/2 cup walnuts.

Cut pineapple and celery in cubes, cut grapes lengthwise in halves, seed, cut nuts into small pieces. Mix all together. Serve on lettuce with dressing made of juice of one can of pineapple, 1 tablespoon vinegar, 1 tablespoon cornstarch in a little water, 1 egg, well beaten. Cook in double boiler until thick, add butter size of walnut. When cold fold in cup of cream, whip until stiff.

Helen K. Theis

Pineapple and Carrot Salad

1 package lemon jello, 2 tablespoons gelatin, 1 cup boiling water, 1 cup pineapple juice, 1 teaspoon vinegar, 1/2 teaspoon salt.

Heat to boiling. Allow to cool. When just ready to stiffen add 1 cup crushed pineapple, 1 cup ground raw carrots, 1/3 cup fine nuts, and set in a cold place to harden. Serve with salad dressing.

Mrs. John McKenna

Pineapple and Carrot Salad

1 package lemon jello, 1 tablespoon of vinegar or lemon juice, 1 cup of raw carrots, ground, 1 cup of crushed pineapple.

Dissolve jello in 2 cups of boiling water. When cold and ready to congeal add the ground raw carrots and crushed pineapple. Place in individual molds and serve on lettuce leaves with your favorite dressing.

Marjorie A. Kinghorn, St. Paul

Mrs. George A. Ring

Tuna Fish Salad

1 level tablespoon Knox Gelatin, 1 cup Tuna fish, 1/4 cup cold water, 1/2 cup celery chopped. 2 tablespoons chopped olives, 3/4 cup boiled dressing, 1/2 teaspoon salt, 1/3 teaspoon paprika, 2 teaspoons vinegar, 1/2 green pepper.

Soak gelatin in cold water for 5 minutes. Then add to hot dressing. Cool and add tuna fish, flaked celery, pepper, olives, green pepper, salt and vinegar. Turn into molds and chill. Serve on nest of lettuce, garnish with diamond shape green peppers and celery.

Mrs. Jos. J. Kurvers

Vegetable Salad

1 package lemon jello, 1 pint boiling water, 2 tablespoons vinegar, 1/2 teaspoon salt, 3/4 cup raw carrots, 1 cup raw cabbage, 4 tablespoons green pepper, dash of cayenne.

Chop fine carrots, cabbage and pepper. Dissolve jello in boiling water. Add salt, vinegar and cayenne. Chill when slightly thickened, fold in vegetables. Chill until firm. Serve on lettuce. Garnish with mayonnaise.

Mrs. Leo Huss

Shrimp Salad

Shrimp - About 7 or 8 cans, pick out little black vein, and then shred it. Celery - One good sized stalk, cut into small pieces. Peas - 1 can of small peas, drain off juice. Eggs - 6 or more. Cut up in small pieces. Dressing - Any boiled dressing to moisten salad well. Serve on the lettuce leaves and a slice of hard boiled egg can be put on the top of each mold of salad.

Mamie Berens

Boiled Salad Dressing

3 egg yolks, 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon mustard, 3 tablespoons sugar, 1 tablespoon flour, 1 cup sweet milk, 1/2 cup vinegar.

Method: Mix dry ingredients with the egg yolks. Then add milk. Add to hot boiling vinegar. Cook until it thickens. Add 1 tablespoon butter. Beat until thick. This can be bottled for future use.

Mrs. Laura Tiedt

Rice Salad

Cook in water 1 cupful of rice, add 1/4 teaspoon salt. When done cool and add 1 can shredded pineapple, 3 bananas cut fine, 1 cupful of whipped cream. Mix well. Dissolve 1 package of orange jello. Place the rice mixture in dish over which pour the jello. Let stand to set firmly. Serve on lettuce leaf.

Mrs. Chas. Schesso

Veal Salad

4 pounds of lean veal cooked tender, add cut in small cubes, 2 bunches of celery, 3 hard boiled eggs, 1 can sifted peas, salad dressing. Serves about 20 people.

Mrs. T. A. Revord

Vegetable Salad

Serve on a lettuce leaf. To serve six.

1 apple chopped in small pieces, 1/4 of a small head of cabbage, 1/4 cup chopped celery, 2 large bananas (sliced small), 1 large grated carrot, 3/4 cup nut meats, mayonnaise dressing to taste. On each plate add a little paprika.

Mrs. Joseph P. Ploumen

A Nice Vegetable Salad

1 can good small peas, 1 pound chopped walnuts, 6 hard boiled eggs cut up, a little celery cut small if handy. Mix lightly with a good boiled dressing and put grated chest on top when serving.

Mamie Berens

Delicious Vegetable Salad

Take well cooked beets and carrots, cut into fine dice and well salted. Combine with 1 cup kidney beans, green peppers, onion, finely cut lettuce, and some celery. Mix this with salad dressing either boiled or mayonnaise and serve on lettuce leaf.

Mrs. Laura Tiedt

Jello Vegetable Salad

1 package lemon jello, 1/2 head lettuce, 1 good size tomato, 1 pimento, 1/2 cup shredded cabbage, 1 small cucumber.

Dissolve jello, when it begins to cool, add shredded lettuce and cabbage, cut tomatoes, pimento and cucumbers. When cool, serve on crisp lettuce leaf with rich mayonnaise dressing and paprika.

Mrs. A. J. Lies, Sauk Center, Minn.

Lettuce, Cress, Dandelions

Chinese Cabbage, and sliced cold boiled potatoes with sour sauce.

Any of these will make a good salad, by adding an onion, sliced, just enough vinegar, (diluted with water if too strong), to wet thoroughly, salt, pepper and sugar to taste, and chopped hard boiled egg, mix well, then add diced bacon which had been fried brown, and slice egg over top, serve.

No special amount is mentioned, for the ingredients, that depends on the amount of greens or other material, and to suit the taste.

A German Mother

French Dressing

1 teaspoon mustard, dash of paprika, 3 teaspoons vinegar, salt and pepper to taste, 2 tablespoons olive oil. Mix mustard and paprika, add vinegar, season, then add olive oil, mixing all well. Serve on head lettuce.

Elizabeth K. Ries

ROCK SPRING

Thousand Island Dressing

1 pint mayonnaise dressing, 1/4 cup finely chopped green peppers, 1/4 cup finely chopped sweet red peppers, or small can pimientos, 2/3 cup Chili Sauce, 4 tablespoons Targon or cider vinegar, 1 egg, hard boiled, finely chopped. Mix all as given, thoroughly. Keep in Chili Sauce.

Elizabeth K. Ries

French Dressing

2 cup Wesson Oil, 1/2 cup sugar, 1/2 to 3/4 cup Chili Sauce or Catsup, 1/4 cup vinegar, juice 1 lemon, small onion grated, (2 or 3 gratings), 1/2 teaspoon salt, 1 teaspoon paprika. Beat well. Set in cool place.

Mrs. Jos. Berens

Mrs. Wm. Davy

1000 Island Dressing

Beat 1 egg. Add very slowly, beating continually, 2 cups oil either Wesson or Mazola. When thick add 2 tablespoons vinegar or lemon juice, 1 teaspoon salt, 2 teaspoon sugar, 1/2 teaspoon paprika, 2 tablespoons chili sauce. Chopped hard boiled eggs and olives may be added.

Mrs. J. Witt

Salad Dressing for Meat

1 egg, 3 tablespoons sugar, 1 teaspoon butter, 1 teaspoon mustard, 1/2 cup vinegar, 1/2 teaspoon salt, pinch of pepper.

Mix egg, sugar, mustard, salt, and pepper together, and add vinegar and butter. Put in double boiler, and when butter melts stir once. Let cool until thick. Thin with whipped cream.

Mrs. James MacHale

Salad Dressing for Fruit

1 egg, 3 tablespoons sugar, 3/4 cup thin cream, 2 1/2 tablespoons melted butter, 1/2 tablespoon mustard, 1/2 tablespoon salt.

Mix salt, mustard, sugar, egg slightly beaten, cream and butter. Blend thoroughly, add vinegar slowly. Cook in double boiler until thick. Stir constantly. Thin with cream.

Mrs. James MacHale

Mayonnaise Dressing

2 egg yolks, dash of paprika, 2 tablespoonfuls of lemon juice, 1/2 teaspoonful dry mustard, 1 cupful salad oil, 1/2 cupful of flour, 1 cupful of cold water, 2 tablespoonfuls vinegar, salt.

Put eggs, mustard, salt, paprika, lemon juice and vinegar in a bowl without mixing. Add oil but do not stir. Cook flour and water together until very thick. Add this while hot to the other ingredients and beat with an egg beater until thick.

Mrs. Edwin G. Leibold

Mrs. Wm. O'Loughlin

Mayonnaise Dressing

1 egg, 2 tablespoons sugar, 1 1/2 teaspoons of salt, 2 teaspoons of dry mustard, 1/8 teaspoon paprika, 1/4 cup brown vinegar, 3/4 cup mazola oil, 1 cup water, 4 tablespoons cornstarch. (All measurements should be level).

Put egg, sugar, seasoning, vinegar and mazola in a mixing bowl. Do not stir. Make a paste by mixing cornstarch with 1/2 cup water. Add additional 1/2 cup water and cook over slow fire, stirring constantly until it boils and clears up. Add hot cornstarch mixture to ingredients in mixing bowl and beat briskly with Dover egg beater.

Mrs. Edgar Bolz

Mayonnaise Dressing

Break an egg in a bowl, add a tablespoon of salad oil and beat hard with an egg beater until the two are thoroughly mixed. Add another tablespoon of oil and beat again. After this the oil may be added in larger quantities, 2 or 3 tablespoons at a time, until the mayonnaise is as thick as you want it.

For seasoning mix together 1/2 teaspoon salt, 1 teaspoon mustard, 1 tablespoon lemon juice or vinegar, a pinch of paprika and stir into the finished dressing above.

Mrs. Bert L. Carke, R. 1

Mayonnaise for Fruit Salad

2 eggs, whole, 3 tablespoons sugar, 1/2 cup pineapple juice, 1 cup lemon juice, 1 teaspoon flour, pinch of salt.

Put above ingredients in double boiler. Beat with Dover egg beater until thick. Add 1 cup whipped cream when ready to use.

Mrs. R. E. Faricy

Banana Salad Dressing

2 egg whites whipped stiff, 1/2 cup powdered sugar. Beat yolks stiff, add juice of 1 lemon, now combine whites and yolks and put into double boiler and stir constantly. When ready to use, add whipped cream.

Mrs. Fred Berens

Fruit Salad Dressing

Juice 1 lemon, 1 egg beaten, 1/4 cup sugar, 1 tablespoon water.

Mix all ingredients and bring to a boil. Add enough dressing to whipped cream to make as tart as you wish, sweeten more if you like, and serve on the fruit.
Mrs. Bandy

Boiled Dressing

1 cup sugar, 2 teaspoons salt, 2 teaspoons dry mustard, 4 teaspoons cornstarch, a little paprika, 2 cups vinegar, 5 eggs, cream. Mix dry ingredients well. Add vinegar. Stir well while boiling. When thick and fluffy remove from fire. Beat eggs with Dover beater, add and return to fire for a few minutes. Whipped cream must be added before using.
Anna C. Thielen

Salad Fruit Dressing

1 cup pineapple, juice, 1/2 cup sugar, 4 egg yolks, 1 lemon, juice.

Put pineapple juice and sugar in double boiler and cook. Pour over egg yolks, and return to boiler and cook till it thickens, add the lemon juice last, let cool. When ready to serve mix with 1/2 pint whipped cream.
Mrs. Stelten

Mayonnaise Dressing

(Uncooked)

2 eggs, yolks, 1/2 teaspoon mustard, 1 teaspoon salt, paprika, little sugar, tip of spoon, 1 lemon, juice of it, 1 1/2 cups Mazola Oil.

Beat eggs, mustard, salt, sugar and paprika, then a lemon. Then add oil by spoonfuls, add the rest of lemon.

Mrs. Steve Breimhorst

Salad Dressing

6 tablespoons butter, 4 tablespoons flour, 4 tablespoons brown sugar, 3 eggs or 6 egg yolks (add last), 1 teaspoon salt, 1/8 teaspoon paprika, 1/2 teaspoon mustard, 1 cup vinegar, 1/2 cup hot water.

Method: Melt butter in double boiler, stir in the flour mixing thoroughly. Then add other ingredients and stir over boiling water until well thickened. Beat the eggs very light and pour cooked ingredients into them beating constantly. Return to double boiler and cook for a minute while stirring.

Mrs. John Cameron, Sr., Bloomington, Minn.

Potato Salad Dressing

3/4 cup of sour cream, yolk of 3 eggs, 1/2 cup of vinegar, 2 tablespoons sugar, butter size of walnut, a little salt.

Method: take sugar and mix in with eggs and salt, Add sour cream and vinegar. Then boil till thick and add butter.

Mrs. Leonard A. Bruns

Salad Dressing for Fruit

1 cup sugar, 1/2 cup lemon juice, 1/4 cup pineapple juice, 3 eggs, well beaten.

Mix in order given, boil until thick in a double boiler, stirring constantly. Apples, pineapple, celery and nuts are the best combination with the dressing.

Mrs. T. E. J. Duffy, Bend, Oregon

Thousand Island Salad Dressing

1 heaping tablespoon cornstarch, dissolved in cold water, 2/3 cup hot water. Boil, stirring constantly until thick. Cool. Then mix 2 tablespoons powdered sugar, 1 tablespoon mustard, 1 teaspoon salt. Add to 2 egg yolks and beat in 4 tablespoons lemon juice or vinegar alternating each tablespoon with 1/4 cup olive oil. Beat well. Add paste above. Then add chopped olives, chili sauce, chives and pimento. Mrs. Thos Devenney

Salad Dressing

Mustard, 1 heaping teaspoon strong or 2 teaspoons of the mild, 1/2 cup sugar, 1 teaspoon salt, pinch of paprika, 3 eggs, 3 tablespoons melted butter, 1/2 cup sour of sweet milk or cream, 1 scant cup vinegar,

Mix well the dry ingredients, then add gradually the well beaten eggs, next the melted butter and milk and last the vinegar. Boil in double boiler till it thickens.

Mrs. John T. Kreuser

Mrs. John H. Moore

Salad Dressing

3/4 cup vinegar, fill cup with water, 1 tablespoon butter, 2 whole eggs heaping tablespoon flour, 2 heaping tablespoons sugar, 1/2 teaspoon dry mustard, pinch of salt.

Boil vinegar with butter, mix dry ingredients, add eggs to dry ingredients, beat well. Pour boiling vinegar in the mixture, stir till smooth, If not thick enough, return to the stove and cook a while longer.

Mrs. Peter Huth

Sandwiches



Chicken Salad Sandwich

1 cup chicken, 1/2 cup chopped celery, 1 small onion, 1 hard boiled egg, salad dressing. Chop ingredients very fine. Mix together and season well with salt and pepper. Moisten with salad dressing. Use lettuce leaf with filling.

Ham and Tomato Sandwich

Butter thin slices of bread, spread with Thousand Island dressing, place a slice of boiled ham on one slice, and a leaf of lettuce and a thin slice of tomato on the other and close.

Mrs. Jos. Topic

Ribbon Sandwich

Cut white and graham bread in thin slices, butter them and alternate a slice of graham until there are three layers. Place the pile under a weight until the butter becomes hard and then cut down in thin slices. Use any red jell as filling. This gives ribbon effect.

Salmon Salad Sandwich

1 cup salmon, 1/2 cup diced celery, 1/4 cup mayonnaise dressing. Spread between buttered slices of bread on which lettuce leaf has been placed.

Sandwich Filling

1 bunch celery, 4 hard boiled eggs, 1 cup walnuts. Grind celery and chop eggs fine. Chop nuts fine and mix with any good salad dressing.

Mrs. W. Thiede

Sandwich Filling

1/2 pound veal. 1/2 cup stuffed olives, 1/2 cup nuts. Chop all fine moisten with salad dressing for spreading.

Mrs. H. P. Fischer

Sandwich Fillings

1. Equal quantities of cream cheese and chopped stuffed olives. Mix with salad dressing.

2. Three hard cooked eggs chopped fine. Four sweet pickles chopped. Mix with salad dressing.

Gertrude Brown

Toasted Tomato Sandwich

Spread two slices of bread with butter. On one slice place 2 strips fried bacon and sliced tomato. Place other slice on top and toast on both sides. Serve hot. Mrs. Frank R. Lallak

Toasted Sandwiches

Cut slices of bread into narrow strips. Spread with butter and then with a paste made of chopped nuts, moistened with salad dressing. Put in a hot oven and toast to a light brown. Serve hot. Chopped olives may be added to the filling.

Dorothy Stemmer

Tea Sandwiches

1 package MacLaren cheese, 1 egg, little cream. Mix cheese with a little cream, add beaten egg to cheese. Cut crust off bread. Spread with cheese, put small piece of bacon on center. Toast in oven. Serve hot.

Mrs. R. E. Faricy

Snappy Sandwich

Mash the yolks of 3 hard boiled eggs and rub through a sieve; finely chop the whites of eggs; add a small bottle of olives, chopped fine, add 2 tablespoons finely chopped onions. Moisten with cooked salad dressing.

Mrs. Peter Huth

Veal, Celery and Nut Sandwich Filling

Remove the meat from knuckle of veal that has been boiled for soup or white stock. Finely chop meat – there should be 1 1/2 cups. Add 1/2 cup finely chopped celery hearts and 2/3 cup finely chopped brazil nut meats. Mix thoroughly and moisten with salad dressing enough to spread. Serve a small heart lettuce leaf holding a spoonful of chili sauce with each sandwich.

Mrs. Peter Huth

SOUPS, DUMPLINGS, NOODLES



Chicken Soup

Cut chicken into eleven pieces. To a medium size chicken take 4 quarts of cold water, add 2 rounded tablespoons salt. Let it come to a boil and skim. Then put in 1 piece celery, 1 small onion, 1 bay leaf, 1 clove, little pepper.

Let all boil until meat is tender, then remove meat and strain broth through a strainer. Add 3/4 cup rice and boil until rice is cooked. Just before you take it off the stove, grate in a pinch of nutmeg. It takes from 3 to 4 hours, all depends on how tender the chicken is.

Mrs. John P. Ring

Consomme

To each bowl of chicken or other broth add 1 tablespoon heated peas, 1 tablespoon boiled diced carrots, 1 tablespoon small cubes of meat, 1 tablespoon boiled rice. Have all piping hot, season to taste and serve with crackers.

Mrs. T. H. Walsh

Tomato Soup

1 pint tomatoes, 1 quart boiling water, 1/2 teaspoon soda, 1 pint sweet milk, salt, pepper and butter to taste. 8 small crackers.

Put tomatoes and boiling water in kettle and let boil. Then add soda when it will foam. Immediately add milk and salt, pepper and butter. When boiled add crackers, rolled fine. This soup will not curdle.

Mrs. Harry Oradson

Cream of Pea Soup

1 can of peas, 1 bay leaf, salt, 1 pint of water, 1 blade of mace, white pepper.

Allow to simmer or twenty minutes, mashing occasionally with a wire potato masher. Rub thru a sieve; return to fire; thicken slightly with flour, wet with cold water and boil for three minutes. Stir in a cupful of hot cream and serve.

Gertrude V. Duffy

Pea Soup

1 can peas, boil with small onion when onion is cooked, strain through sieve, add 2 tablespoons melted butter, 1 tablespoon flour, 1 quart milk, rice may be added, salt and pepper to suit taste.

Mrs. Peter Ploumen

Bean Puree

1 cupful of navy beans, 1 onion, 2 tablespoons of butter, 1 tablespoon of flour, 1/2 can of strained tomatoes.

Soak the beans over night. Cook until tender, add the onion and simmer until tender, then press through a sieve. Heat again and add butter melted and blended with the flour and 1/2 can of strained tomatoes. Simmer and serve hot. Season to taste.

Mrs. George E. Huber

Potato Soup

3 potatoes, medium size, 1 quart milk, 2 slices onions, 3 tablespoons butter, melted, 2 tablespoons flour, 1 1/2 teaspoons salt, 1/8 teaspoon pepper.

Pare potatoes, cut in small pieces and cook in boiling salted water until soft. Scald milk with onion and then remove the latter. Drain potatoes and rub through sieve into scalded milk and potato mixture. Let come to a boil and serve hot.

Elizabeth Kintzie

Cream of Tomato Soup

1/2 can of tomatoes (2 cups), 2 teaspoons sugar, 1 quart milk, 4 tablespoons flour, 4 tablespoons butter, 1 teaspoon salt, 1/8 teaspoon pepper, 1/4 teaspoon soda.

Make a white sauce of the milk, butter and flour and seasonings. Stew the tomatoes with the sugar until soft. Rub thru the sieve. Bring to the boiling point, add the soda then add the tomatoes gradually to the white sauce. Sugar may be omitted if desired. Additional seasonings in the form of onion or celery salt or chopped parsley may be added.

Josephine Huber

Dumplings

Break 1 egg in a tea cup, add a pinch of salt. Beat well. Fill cup up with sweet milk. 2 teaspoons of baking powder, 1 1/2 cups flour, sifted together, add to egg and milk. this makes about 12 dumplings. These can be rolled out and cut in strips, or drop from spoon.

Mrs. Wm. Carpenter

Liver Dumplings

Use calves' liver; chop fine; grate biscuits or bread about a cup, and soak in milk, break 2 eggs, beating yolks and whites separately, add a tablespoon of flour, a little salt and nutmeg. Form with a spoon and drop into soup, letting boil slowly 10 or 15 minutes.

Mrs. J. H. Heinen

Tomato Soup

3 or 4 ripe tomatoes or 1 quart can add 6 pints water, boil slowly till well done, add 2 cups sweet milk or 1 cup sweet cream, pepper, salt and just before serving add a piece of butter.

Mrs. J. H. Kennedy

Vegetable Soup for Children

Put a medium sized potato, a small carrot, a stalk of celery and a slice of onion through the food grinder, add 2 cups skimmed broth, cook 2 hours, add 2 tablespoons boiled rice, season to taste, serve.

Dumplings

4 cups flour, 4 flat tablespoons baking powder, 1 egg. Enough cold water to drop.

Mrs. Wm. Davy

Bread Crumb Dumplings

1/2 cup bread crumbs, 1/4 cup flour, 1 teaspoon baking powder, 1 egg, pinch salt, milk.

Mix all ingredients with just enough milk for stiff dough. Drop from spoon dipped in cold water after each dumpling, into either stew or soup. Cook eight minutes over kettle kept at slow boil and keep covered the entire time.

Mrs. John E. Ridley

Potato Dumplings

2 cups left over potatoes, 1 cup bread crumbs, 2 heaping tablespoons butter or lard, 1 egg, 1 teaspoon salt, 1 teaspoon nutmeg, flour.

Brown bread crumbs in butter or lard, mix with potatoes and mash. Add the egg, salt and nutmeg, and then work in enough flour so that mixture does not stick to hands. Mold into balls a little smaller than a baseball and drop into boiling water. Boil for twenty minutes and serve at once with meat gravy. This will make about 12 dumplings. Leftovers may be sliced and fried in lard.

Leola Baumhofer

Egg Balls for Soup

1 cup of flour, butter the size of an egg, a pinch of salt, 1 cup of milk, 4 eggs.

Melt the butter, add the milk and let come to a boil. Add the flour and boil to a smooth paste, stirring constantly while boiling. Allow the mixture to cool, then add the eggs one at a time and beat well after each egg is added. Drop into the soup with a teaspoon and cook for ten minutes with the kettle tightly covered.

Mrs. George F. Huber

Home Made Noodles

Beat two eggs with a fork until the whites and yolks are well blended; add $\frac{3}{4}$ teaspoon of salt and flour to make a stiff dough (from $\frac{1}{4}$ to $\frac{1}{3}$ cup to an egg depending upon the size of the latter.) Knead until smooth on a slightly floured board, divide into two equal parts and roll each part as thin as paper. Cover the sheets of dough with a towel and let stand fifteen or twenty minutes. Roll up like a jelly roll and cut crosswise in thin slices, using a sharp knife. Unroll each slice and scatter them over the board, cover and let stand to dry. Do not allow them to stand too long, otherwise they will become too crisp.

Mrs. Al Tiedt

Chili Con Carne

Melt 1 tablespoon butter in a frying pan, add 2 onions chopped fine and fry until brown. Add 1 pound hamburger and cook until all is well done. Transfer to a kettle and add 1 pint kidney beans, 1 pint strained tomatoes, salt and 1 quart boiling water. Serve hot.

Mrs. Harry Theis

Chili Con Carne

Chop 1 $\frac{1}{2}$ pounds round steak and fry in suet, add 2 onions and fry brown. Season with salt, pepper and chili pepper. Add 1 quart tomatoes, 1 quart water, 1 can red kidney beans. Let simmer one-half hour, then serve.

Mrs. Elmer Young

Mexican Chili Con Carne

Take a piece of suet the size of a tea cup, chop fine and fry out, remove the "cracklings" and leave the clear grease, and while hot turn in one pound of Hamburger steak, fry brown, breaking meat into bits the size of a pea. Strain one can of tomatoes into a kettle and turn the meat into that, add one pod of garlic or three onions and one level tablespoon of salt, one tablespoon of vinegar, one-half teaspoon of paprika. Cook slowly for an hour and a half, add a pint of water, and a can of kidney beans, cook for ten minutes more and serve hot in soup bowls with crackers. A pinch of red pepper may be added with other seasoning.

Mrs. P. J. Schwartz

VEGETABLES



Parsley Butter

3 tablespoons of butter, 1 tablespoon of lemon juice, 2 tablespoons of chopped parsley, salt and pepper to taste. Stir all well together and serve on hot food, fish, etc.

Sr. M. Hildegard, O.S.B.

Fried Apples

Peel and core as many apples as you need. Slice about 1/4 inch or more thick, roll in sugar and flour on both sides. Have a good hot frying pan with butter boiling hot. Put slices into the pan like meat. Shake cinnamon and nutmeg on top and turn and brown on both sides.

Mrs. J. H. Kennedy

Viennese Carrots

2 tablespoonfuls butter, 2 tablespoonfuls vinegar, 1 bunch carrots, salt and pepper to taste, 1 tablespoonful flour, 1 tablespoonful chopped parsley, 1/2 teaspoonful sugar, 1 cupful cooked peas. Boil carrots, cut in small pieces in salted water. Blend butter and flour over fire, stir in 1 cupful water carrots were cooked in. Boil 5 minutes. Add sugar, seasonings, parsley, peas and carrots. Simmer 10 minutes and serve.

Mrs. Frank R. Lallak

Baked Beans

1 pint navy beans, 3 pints cold water, 1/2 teaspoon soda, 4 tablespoons tomato sauce, 1 tablespoon minced onion, 2 tablespoons molasses, 1/2 teaspoon paprika, 1 teaspoon mustard, 1/4 pound salt pork.

Soak beans in water and soda over night, then boil in same water 30 minutes. Then add the rest of ingredients, add meat cut in slices and bake till done and a nice brown.

Mrs. Frank Jaspers

Creamed Asparagus

Clean thoroughly the tender tips of the asparagus and boil until tender. Add cream to cover and seasoning. Thicken with flour or cornstarch and serve poured over crisp, well buttered toast.

Mrs. Harry Theis

Baked Lima Beans and Pork

1 pound dried Lima beans, $\frac{3}{4}$ pound corned pork, 1 tablespoon mustard, $\frac{1}{2}$ teaspoon pepper, 1 cup canned tomatoes, $\frac{3}{4}$ cup molasses, 1 teaspoon salt, 1 onion.

Soak beans over night. Cook pork for 1 hour in the morning, rinse beans and add to pork, adding sufficient boiling water to cover. Cook slowly for 30 minutes, drain off stock. Mix tomatoes, molasses, mustard and pepper, also cup of liquor. Bake in slow oven 2 hours.

Mrs. J. H. Stans

Corn Pudding

1 onion, 4 tablespoons butter, 4 tablespoons flour, 2 teaspoons salt, $\frac{1}{4}$ teaspoon pepper, 2 cups milk, 2 cups canned corn, 2 teaspoons baking powder, 2 eggs.

Fry onion in butter, 1 minute, add flour and seasoning, add milk, stirring constantly, add corn and baking powder and last the beaten eggs. Turn into a buttered baking dish and bake about 40 minutes.

Mrs. John Kelly

Scalloped Corn

1 can corn, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon sugar, $\frac{1}{2}$ cup milk, 1 cup grated cheese, 1 $\frac{1}{2}$ cups cracker crumbs, $\frac{1}{4}$ cup butter.

Season corn with salt, pepper, milk and sugar. Add cheese. Butter a deep dish and put in $\frac{1}{2}$ the cracker crumbs. Pour in corn. Moisten 1 cup cracker crumbs with the melted butter and spread over the top and bake until brown.

Mrs. Harry Theis

Carrot Delight

3 cups diced carrots, 3 cups diced potatoes, $\frac{1}{3}$ cup sliced onion, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup water, 1 teaspoon salt.

Put vegetables in layers in a greased baking dish. Place butter in bits over top. Pour in water in which salt has been dissolved. Bake in moderate oven, having tightly covered. Time in oven, 2 hours.

Mrs. E. J. Young

Canned Cauliflower

Make a brine of $\frac{1}{2}$ pound salt to 12 quarts water. Put cauliflower in this brine and let stand 1 hour. Take out cauliflower and blanch 3 minutes. Take and dip quickly in cold water. Pack in hot jars. Fill with boiling water, add a level teaspoon salt to each quart, put rubbers and covers on light, not tight. Boil in glasses for 1 hour. Remove and tighten covers.

Mrs. Theodore A. Pass

French Carrots

1 good sized onion, 1 quart of carrots, sliced, 2 heaping tablespoons of butter, 2 tablespoons of flour, 2 eggs beaten light.

Slice the onions and carrots, cover with boiling water and cook until tender. Do not drain. Blend the butter and the flour together, add to the carrots and cook until thick. Beat the eggs light and just before serving whip them into the carrots, but do not allow it to boil again. Season to suit the taste with salt and pepper. These are delicious and will be eaten by people who detest carrots in plain white sauce. Mrs. George F. Huber

Creamed Cabbage

Slice, place in boiling salted water and boil for 20 minutes without covering, and cream in usual way.

Mrs. J. A. Brown

Fried Carrots

Cut cold, boiled carrots into strips. Dip in cold milk, roll in flour or cracker meal and fry in deep fat. Remove when brown, drain and sprinkle with salt.

Mrs. James Doyle

Escalloped Corn

1 can corn, 1 cup milk, 1/2 cup cracker crumbs, 2 well beaten eggs, butter, salt, pepper. Mix corn, milk, crackers, eggs and seasoning place bits of butter over top, and bake till brown.

Gertrude Brown

Casserole of Peas, Farmer Style

2 cups carrots, 12 asparagus, 1 head lettuce, 2 cups peas, 1 onion, whole, 4 tablespoons butter, 1/2 teaspoon salt, 1 teaspoon sugar. Cut carrots and asparagus in 2 inch strips, shell peas and shred lettuce. Put vegetables in layers in casserole dish. Add butter, salt and sugar, pour over enough chicken stock or water to cover and cook slowly in oven 1 1/4 hours or until done.

Mrs. John Heinen

Parsnip Stew

4 slices pork, fresh or salt, 4 parsnips, 1 cup cream, may use half milk, flour for thickening, seasoning. Boil the pork 2 or 2 1/2 hours. Cut parsnips in long slices and boil with the pork for about an hour. Arrange slices of parsnips and pork on platter and pour over the gravy made by adding to the water the cream and thickening and boiling until the right consistency.

Mrs. James Dean

Glaced Parsnips

Boil parsnips until almost tender. Drain and remove to baking dish. Add melted butter with enough brown sugar to form a syrup. Pour this over parsnips and bake slowly in oven until a golden brown.

Mrs. Harry Theis

Green Peppers Stuffed

1 cup corn, 1/2 teaspoon salt, 1 egg yolk, 1/4 cup milk, 2 tablespoons bread crumbs, 1/8 teaspoon pepper, 1/2 teaspoon sugar, 1/2 teaspoon butter, 6 green peppers.

Scoop out peppers, add corn, salt, egg, milk, bread crumbs, pepper and sugar. Place in a buttered pan, cover with water. Baste frequently with water. Bake 30 minutes in a moderate oven. Makes six servings.

Mrs. Griffith

Tipperary Potatoes

6 or 8 medium sized potatoes, 1 onion, 1/2 teaspoon sage, 1/2 teaspoon pepper, 1 teaspoon salt.

Place potatoes in your baking dish with the onion sliced thin, put in the seasoning and mix well. Cover with milk, lay thinly sliced pork chops or steaks over the whole and bake for an hour and a half, turning chops frequently. Both chops and potatoes will be delicious.

K. Agnes Duffy

Scalloped Sweet Potatoes and Apples

4 cupfuls cold boiled sweet potatoes, sliced 1/4 inch thick, 3 cupfuls tart apples sliced thin, brown sugar, butter, salt, paprika.

Arrange potatoes and apples in layers in baking dish, sprinkling each layer quite thickly with brown sugar and bits of butter, a little salt and paprika. When dish is full, dot with butter and a dash of cinnamon. Bake about 1/2 hour in moderate oven.

Mrs. W. E. Duffy

Potatoes O'Brien au Gratin

6 large potatoes, 2 green peppers, 3 pimentos, 1 cup grated cheese, 2 tablespoons flour, 2 tablespoons butter, 1 cup milk.

Make white sauce of butter, flour and milk. Chop potatoes, peppers and pimentos. Butter baking dish and place layer of potatoes, then a little of the peppers, pimentos and cheese; cover layer with white sauce and continue until dish is filled. Cover top with bread crumbs and bits of butter and bake two hours or until potatoes are done. Recipe fills a two-quart dish.

Mrs. W. E. Duffy

Potatoes au Gratin

1 quart diced cooked potatoes, 3 tablespoons butter, 3 tablespoons flour, 1 1/2 cups milk, 1/2 cup grated cheese, 1/2 teaspoon salt, 1/4 teaspoon pepper.

Mix flour, salt and pepper thoroughly with cheese. Put a layer of diced potatoes in a greased baking dish. Cover with cheese mixture, repeat layers having cheese on top. Cover with thin layer of bread crumbs and dot with butter. Pour over just enough milk to cover top layer. Bake 1 hour.

Mrs. Frank White

Spanish Rice

1 cup uncooked rice, 2 cups water, 2 cups tomato juice, 2 medium sized onions, 2 chopped pimentos, 1 tablespoon butter, salt. Mix all together and let come to a boil on top of stove. Put in oven and bake 3/4 hour.

Miss Marie Majerus

Sauerkraut Chop Suey

1/3 cup of rice, 1/2 cup of tomato, 1 cup of stock, chicken, veal or other stock, 2 cups of sauerkraut, 1 cup of cold cooked chicken, veal or pork, salt and paprika, 3 tablespoons of butter.

Cook rice in boiling salted water; drain. Melt butter in pan or casserole, add rice, cook 3 minutes, then add tomato, sauerkraut, meat cut in dice or minced and stock. Cook 5 minutes. Highly season with salt and paprika. Serve as the main course of the meal.

K. Agnes Duffy

Turnip Favorite

6 large or 8 small turnips, 1 tablespoon of butter, 1 tablespoon buttered crumbs, 1 teaspoon of brown sugar.

of flour, 1/2 teaspoon of salt, 1/8 teaspoon pepper, 1 egg, 1/2 cup of Wash and pare the turnips, slice and put in boiling water, enough to slightly cover. Boil rapidly until tender and until all the water has boiled away. Mash at once, add butter, flour, salt, pepper and egg. Beat until light. Place in a buttered baking dish and sprinkle buttered bread crumbs and the brown sugar over the top. Bake in a quick oven until the crumbs are brown.

Mrs. George F. Huber

Satisfactory Food Combinations

With SOUP, pass olives and celery or radishes.

With MEATS and FISH, it is customary to serve one starchy vegetable and one green vegetable; the latter is often served in the form of salad.

With ROAST BEEF, serve potatoes, mashed or scalloped and any one of the following vegetables: egg plant, cauliflower, Brussel sprouts, tomatoes stewed or scalloped, onions, squash, green corn, beet greens, new beets, peas, salsify and macaroni. If a salad is the choice, let it be of endive, cress, escarole, celery, or lettuce with French dressing. Brown sauce and grated horse-radish are suitable accompaniments. Dessert: Pineapple Tapioca, Whip, Pineapple Sponge, or similar light dish.

With BEEF STEAK or LAMB CHOPS, let the potatoes be baked, French fried, German fried or creamed, or sweet potatoes baked or broiled; the other vegetables should be the same as for roast beef and the steak should be spread with creamed butter mixed with lemon juice and chopped parsley. Dessert: Cottage Pudding, Prune Whip.

With STEWED or BRAISED BEEF, serve boiled potatoes, parsnips, turnips, carrots, onions, peas, or beans. For dessert apple, prune or cranberry pie, gingerbread or chocolate cake with whipped cream.

With BOILED MUTTON or LAMB, served boiled potatoes, turnips, salsify, onions, carrots, cauliflower, Brussel sprouts, string beans, and caper sauce. For dessert, serve rice pudding, baked tapioca, pudding or fruit shortcake.

With ROAST LAMB, serve potatoes, green peas, string beans, spinach, beet greens, summer squash, new turnips, asparagus, and mint sauce or mint jelly. Select dessert from custard pie, rhubarb pie, custard soufflé, chocolate éclairs, brown betty with rhubarb, sponge cake with strawberries, prune roly-poly (baked).

With ROAST MUTTON, choose from the same vegetables as for roast beef; serve also red currant jelly, baked bananas, banana or pineapple fritters. Instead of dessert, have toasted crackers, celery and cheese.

With ROAST PORK, serve white or sweet potatoes, squash, onions, spinach, creamed cabbage, scalloped tomatoes, parsnips and apple sauce, especially cider apple sauce. For dessert, baked Indian pudding, bread pudding with jelly and meringue, ginger ice cream, pumpkin pie, prune-and-orange marmalade jelly, stewed figs with lemon jelly.

With ROAST CHICKENS and TURKEY, serve mashed white potatoes, sweet potatoes Southern style, hominy, rice, squash, on-

ions, celery raw or creamed, sweet pickle jelly, sweet pickles or cranberry sauce. For dessert, ice cream, sherbet, pumpkin pie, steamed pudding.

With **BREADED CHOPS**, mutton, lamb or veal, pass scalloped potatoes and tomato sauce.

With **HOT BOILED HAM**, served mashed or scalloped potatoes, spinach and apple sauce.

With **HOT BAKED HAM**, serve currant jelly sauce, sweet potatoes Southern style, spinach, sprouts or cauliflower.

With **BOILED FRESH FISH**, serve boiled potatoes, onions, peas, parsnips; pickle or egg sauce. For dessert, rhubarb or lemon pie, pineapple Bavarian Cream, coffee jelly with whipped cream, strawberry shortcake, cottage pudding, strawberry hard sauce.

With **FRIED FISH**, serve sauce Tartare, peas, French fried potatoes; with no sauce, serve creamed potatoes or potatoes in a sauce and cucumbers with French dressing.

With **BAKED FISH**, serve Hollandaise or drawn butter sauce and sliced tomatoes or cold slaw, mashed potatoes, peas. Cheese croquettes or soufflé, crackers, and celery may follow.

With **CREAMED FRESH FISH**, serve baked potatoes, hot crisp rolls and olives or pickles. For dessert, sliced pineapple, rhubarb, lemon or apple pie and cheese.

With **CREAMED SALT CODFISH**, have baked potatoes and buttered beets; follow with toasted crackers, cheese, lettuce salad with French dressing.

With **CHICKEN CROQUETTES**, provide peas.

With **FISH CROQUETTES OR LOBSTER CUTLETS**, serve sauce Tartare.

With **RICE, HOMINY, or MACARONI CROQUETTES**, cheese sauce is appropriate. When served as a vegetable with meat, the sauce served with the meat suffices.

With **HOT APPLE PIE, BAKED INDIAN PUDDING or BAKED APPLE TAPIOCA PUDDING**, serve vanilla ice cream, whipped cream or simply sugar and thin cream.

Sauces for Meat Dishes

Mint Sauce with roast lamb.

Horseradish with roast beef.

Caper sauce with mutton.

Apple sauce with roast pork.

Tomato sauce with roast veal.

Cranberry sauce with turkey.

Black current jelly with roast duck.

SUGGESTIONS ON SELECTING MEAT



Beef

Beef should be fine, firm, smooth texture and bright, fresh red color intermixed with fine streaks of white fat.

ROASTS	Rump Top Round Bread & Butter Cut Chuck Rib Roast	Corned Beef Heart Shortribs
STEWES	Shank Flank Neck Plate	
SOUPS	Beef Shanks Ox Tails	
BROILING OR FRYING	Tenderloin Round Steak Sirloin Steak Porterhouse Steak T Bone Steak Club Steak Liver	
MEAT LOAFES	Ground Round Steak Hamburger Ground Chuck	

Veal

Veal is more difficult to keep than beef. The flesh should be pink and firm. The older the veal the darker the flesh. Veal should be well cooked to develop the flavor and the nutritive qualities.

ROASTS	Leg Shoulder Rolled Breast Loin Rump	
STEWES	Shoulder Breast Flank	
VEAL BIRDS	Round Steak	
BROILING OR FRYING	Chops Shoulder Steaks Leg Steaks Liver Sweetbreads Kidneys	

SUGGESTIONS ON SELECTING MEAT



Pork

Pork should be smooth to the touch and cool. If it feels clammy or looks flabby it is old and may not be fresh. Young pork is pinkish in color while old pork is darker. Pork should be thoroughly cooked before eating.

	Fresh Ham or Leg
	Smoked Ham
ROASTS	Loin
	Rib
	Shoulder
	Pork Ends
	Pork Butts
	Spareribs
	Rib Chops
BROILING OR	Loin Chops
FRYING	Tenderloin
	Ham
	Sausage
	Bacon
BOILED DINNER	Pig Hocks
	Spareribs

Lamb and Mutton

Lamb is flesh of a sheep under 12 months old. The test is breaking the bone above the ankle, if it breaks easily and leaves a rough joint it is lamb, if it does not, it is mutton. Lamb shrinks greatly and should be cooked carefully so as not to dry out and become over done.

ROASTS	Loin
	Shoulder
	Rolled Breast
STEWES	Breast
	Shoulder
	Neck
BROILING	Rib Chops
	Loin Chops
FRYING OR	Shoulder Chop
SMOTHERING	Shoulder Steak
	Leg Steak

SUGGESTIONS ON SELECTING MEAT



Chicken

A good table chicken should have a large full breast and a large proportion of meat to the size of the bones. It should have smooth soft legs and feet, and a smooth skin. End of the breast bone should be flexible and the joint of the wing should break easily when turned backwards. For stewing, roasting, creaming, and salada about a 4-lb. bird is the most economical.

In common with all meat, chicken is more tender if kept 2 or more days before cooking. Young birds have a great many pinfeathers. Chicken is more easily digested than most other meats and so is used especially for young children, invalids, and convalescents.

BROILING	UP to 1 1/2 lb.
FRYING	1 1/2 lb. - 3 lb.
ROASTING	3 lb. - 4 1/2 lb.
STEWING	4 lb. - UP

TABLE OF WEIGHTS AND MEASURES

2 tablespoonfuls butter—1 cup ounce	4 tablespoonfuls—1/4 cupful
2 tablespoonfuls sugar—1 ounce	16 tablespoonfuls—1 cupful (or 1/2 pint)
4 tablespoonfuls flour—1 ounce	2 cupfuls—1 pint
2 tablespoonfuls liquid—1 ounce	4 cupfuls (or 2 pints)—1 quart
4 tablespoonfuls coca—1 ounce or 1 square of chocolate by weight	4 cupfuls pastry flour—1 pound
4 tablespoonfuls baking powder 1 ounce	2 cupfuls granulated sugar—1 pound
1 medium size egg weighs 2 ounces	2 2/3 cupfuls brown sugar—1 pound
8-10 medium size eggs (with shells)—pound	3 1/2 cupfuls confectioner's sugar—1 pound
3 teaspoonfuls—1 tablespoonful	2 cupfuls butter—1 pound



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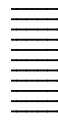
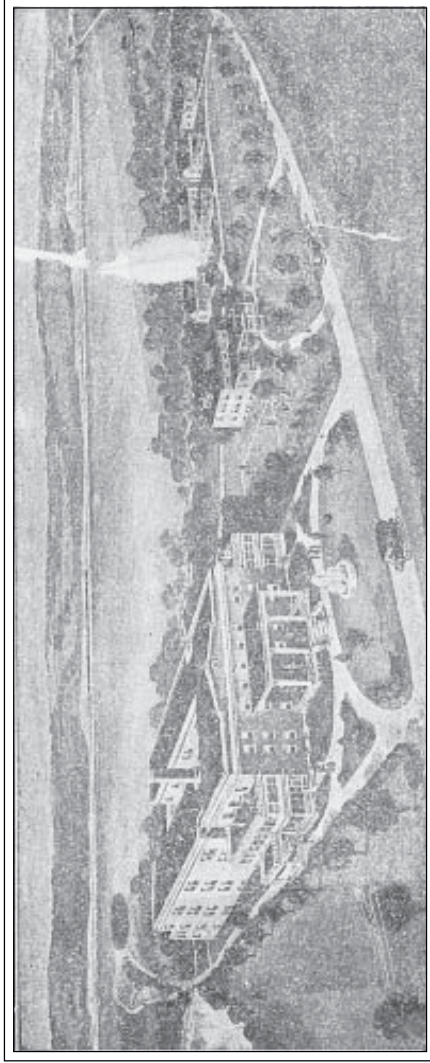
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