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Cook**

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WHAT THE

UNIVERSALIST

LADIES

COOK

Orleans,

Massachusetts.

Published in 1939

Price 25 Cents

S O U P SB  
Bean Soup

1 C. baked beans, 2 C. canned tomatoes, 2 C. hot water, 1 onion, salt and pepper to taste. Cook until thick, strain if preferred.

## Tomato Bisque

1 qt. can or 12 ripe tomatoes, peeled and chopped. Boil soft, then stir in  $\frac{1}{2}$  tsp. soda. When the foaming ceases thicken a very little, add 1 qt. hot milk, 1 tbsp. butter, salt and pepper. Have 1 beaten egg in the tureen when the bisque is turned in. C.B.N.

## Corn Chowder

1 can corn, 1 pt. sliced potatoes, 2 inch cube fat salt pork, 1 onion, 1 large tbsp. butter, 1 pt. scalded milk, salt and pepper.

Fry salt pork and onion and strain far into kettle with potatoes and corn. Boil until potatoes are done, season with salt, pepper and butter and when ready to serve add scalded milk C.B.N.

## Quahaug Chowder

Fry out 2 or 3 slices salt pork chopped fine and add 4 medium potatoes, 1 onion diced, 1 qt boiling water and cook until potatoes are soft. Then add 1 pt. quahogs chopped, add 1 C quahaug water and cook 15 min.

Heat 1 C. milk, 1 tbsp. butter, put in tureen, turn in chowder and serve hot. M.K.H.

We offer this cook book to our friends hoping it may prove a help to all house-keepers.

To the business men who have so generously helped us with their advertisements we extend our thanks.

THE COMMITTEE

## Oyster soup

Clean 1 qt. oysters, chop and parboil them. Drain and add to the liquor enough water to make a qt. of liquid. Brown 3 tbsp. butter add 3 tbsp. flour and the liquor; cook slowly, stirring constantly, for  $\frac{1}{2}$  hr. Season with salt, paprika and celery salt. Just before serving add 1 C. of cream or rich milk. Serve souffled crackers with this soup. Split common crackers and soak in ice cold water ten min.; spread with butter and bake in a very hot oven till puffed and brown. H.B.L.

## FISH

"Now good digestion wait on appetite and health on both." -- Shakespeare.

### Scalloped Fish

Boil 3 or  $3\frac{1}{2}$  lbs. of fish in salted water about 20 min. Flake it into a buttered dish. Make a white sauce of 2 tbsp. of butter, two tbsp. flour, 1 pt. hot milk; season to taste. Pour this over the fish. Spread a layer of dried bread crumbs or cracker crumbs and melted butter over the top. Bake 45 min. H.B.L.

### Salt Codfish Souffle

1 C. of shredded codfish, 2 heaping C. sliced potatoes cooked together until the potatoes are tender. Mash thoroughly and beat until light and smooth. Mix 2 tbsp. melted butter and 4 tbsp. flour in a saucepan, and add 1 C. milk or thicken stock slowly, stirring constantly. When this is thickened and well cooked, add the potato and fish. Season with salt pepper and paprika to taste; then add the yolks of 2 eggs and lastly the whites. Bake in a buttered dish until firm - 20 to 30 min.

### Codfish balls

1 pt. potatoes, 1 C. raw salt fish, 1 tsp. of butter, 1 egg well beaten, pepper, more salt if needed.

Wash the fish, flake into  $\frac{1}{2}$  in. pieces, free from bones. Pare and quarter potatoes. Boil potatoes and fish about 20 min., until potatoes are soft but not soggy. Drain off water.

Mash and beat the fish and potato until very light; add butter and pepper, and when slightly cooled add the egg and more salt if needed. Shape in a tbsp. Slip into basket and fry in smoking hot fat for a minute. Drain on soft paper.

Mrs. Lincoln

#### Oysters, Fancy Roast

Put the oysters with their liquor into a sauce pan and cook until their edges puff and the oysters are plump; stir or shake the pan slightly that they may not burn. Season with salt pepper and butter, and pour over buttered toast.

Mrs. S. Higgins

#### Clam Cakes

Make a batter by taking 2 good handfuls of flour, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda, 1 egg mix with milk; stir in clams chopped quite fine (taking out the black part). Cook as fritters.

Miss S. Knowles

#### Scalloped Quahaugs

1 pt. chopped quahaugs, 4 tbsp. the liquor, - 2 tbsp. milk,  $\frac{1}{2}$  C. bread crumbs, 1 C. cracker crumbs,  $\frac{1}{2}$  C. melted butter, salt and pepper... Mix the crumbs and stir in butter. Put a layer in a buttered dish; then a layer of quahaugs, salt and pepper and part of the liquor and milk. Repeat until all the quahaugs are used. Cover the top with the crumbs. Bake 30 minutes.

Mrs. J.H. Cummings

#### Quahaug Fritters

1 doz. good sized quahaugs chopped fine;- add  $\frac{1}{2}$  C. flour, 1 egg,  $\frac{1}{2}$  tsp. cream tartar,  $\frac{1}{4}$  tsp. soda. Fry quickly in hot fat.

Elisha Cole

#### Creamed Oysters

Make 1 C. thick cream sauce; take 1 pt. of oysters, cook in liquor, with a little water until plump. Toast bread cut in small pieces, and after draining the oysters, pour them over the toast. Cover with the sauce. Serve hot.

Mrs. Lincoln

#### Oyster Fritters

1 pt. oysters, 2 eggs, 1 pt. flour. 1 big tsp. salt, 1 tbsp. butter. Put enough water with the oyster liquor to make a small  $\frac{1}{2}$  pt. Drain and chop the oysters; add the water and salt to the liquor. Pour a part of this onto the flour, and when smooth add the remainder; add the eggs and butter well beaten. Stir the oysters into the batter, and drop small spoonfuls into boiling lard. Fry quickly until brown; drain and serve very hot.

Mrs. S. Higgins

#### Fish Croquettes.

Flake finely the remains of cold cooked fish and season with salt and pepper. Add the same amount of bread crumbs; mix into a paste with a beaten egg. Dip into egg, - then in bread crumbs, after rolling into croquettes. Fry in deep fat.

## Baked Fish

Bluefish, cod or haddock may be stuffed and baked whole. Make a dressing of soft bread crumbs, highly seasoned with Bell's dressing seasoning, salt and pepper. Moisten with  $\frac{1}{2}$  C. melted butter and hot water. 1 beaten egg. - Stuff the fish and sew securely. Cut several gashes in the fish and lay in salt pork. Rub all over with soft butter and salt. Dredge with flour. Baste often. Bake 1 hr.

## Baked Haddock

Boil haddock about 10 min. Skin. Par boil green pepper and slice fine. 1 jar of pimiento, sliced. Add the above to a cream sauce made of 2 C. milk, 2 Tbsp flour,  $\frac{1}{4}$  lb butter. Season and add juice of large onion. Put in cassarole and cover with butter and cracker crumbs. Bake in medium oven about 30 min.

Mrs. P.M. Wilkinson

## M E A T

"I am a great eater of beef, and I believe that does harm to my wit." Ahakespeare

## Hamburger Roast

3 or more lbs. of hamburger; mix with a little salt and pepper, add 1 onion, if you wish. Pack in roasting pan; lay 2 or 3 slices salt pork on top, dust on a little flour and turn on a cup of boiling water. Put in a very hot oven an hour -- less if you wish it rare. Make a gravy as for any roast.

Mrs. F. Gould

## Beefsteak Loaf

2 lbs. steak, 2 C. dried bread or cracker crumbs,  $\frac{1}{2}$  lb. suet, 1 onion, a little pepper and salt, 1 C. milk. Put in pan and bake  $\frac{1}{2}$  hr. in hot oven.

Ida M. Eldredge

## Braised Beef.

Take 3 or 4 lbs. of the round or face of the rump; have it cut thick, all in one piece, if possible. Fry out 3 or 4 slices of salt pork then draw to one side of the pan and put in the beef, which has been well dredged with salt, pepper and flour. Brown on all sides, then put in a deep pan or dish and cover with boiling water. Cover closely and bake slowly in the oven for 4 hrs. basting often. Take up and serve with the gravy, of which there should be a cupful. Thicken gravy that is needed.

Mrs. S. Higgins

## Veal Scallop

Chop cold roast or stewed veal very fine and season with pepper and salt. Put a layer in the bottom of a pudding dish; next have a layer of finely powdered crackers. Strew some bits of butter upon it and wet with a little milk. When the dish is full, wet well with gravy diluted with warm water. Over all put a thick layer of cracker, wet with milk and a beaten egg if you like. Put bits of butter thickly over it; cover tightly and bake  $\frac{1}{2}$  to  $\frac{3}{4}$  of an hr. Remove the cover 10 min. before serving and brown. Mrs. J. Taylor

## Fried Liver and Onions

First fry out in iron frying pan 4 or 5 slices of fat salt pork until brown: remove the prok and put 1 qt. of onions sliced thin in the hot fat and fry carefully until nearly done. Move to one side of pan and put in thick slices of liver and fry on both sides quickly seasoning with a little salt and pepper; then cover with the onions; set on back of stove and cook slowly for  $\frac{1}{2}$  hr. with cover. The liver will be tender and well done without being dry. Mrs. F. Gould

## Jellied Tongue

Boil fresh tongue in salted water until tender; then lay it in deep pan. Take water it was boiled in, season with onion, pepper, celery and parsley, to which add, to one qt. liquid, 2 tbsp. gelatine soaked in 3 tbsp. cold water until softened. Pour over tongue and allow to harden in cool place. Turn out on platter and slice to serve. M.L.Hurd.

## Jellied Chicken

Boil a chicken in as little water as possible until meat falls from bones. Chop the meat fine, season with salt and pepper. Put into the bottom of a mold some slices of hard-boiled eggs, then a layer of chicken, another of egg, then chicken, until mold is nearly full. Boil down the water in which chicken was cooked with a tbsp. of gelatine until about 1 $\frac{1}{2}$  C. if left; season and pour over chicken in mold. Let stand over night to harden. Slice to serve. M.L.Hurd

## Meat Loaf

1 lb. hamburger, 8 crackers rolled fine, 1 C milk, 1 tsp. poultry seasoning, 2 beaten eggs, 1 tsp. salt,  $\frac{1}{2}$  tsp. pepper. Mix and form in a baking dish. A little fat pork, or strips of bacon laid on top. Bake 1 hr.

Eliza B. Kilburn

## Texas Hash

2 large onions sliced, 3 tbsp. shortening, 2 C. canned tomatoes, 1 tsp. chili powder (optional), 2 green peppers cut fine, 1 lb. hamburger steak,  $\frac{1}{2}$  C uncooked rice, 1 tsp. salt,  $\frac{1}{4}$  tsp. pepper. Cook onions and pepper in the shortening until onions are yellow. Add meat and cook until mixture falls apart. Place in casserole, add uncooked rice and seasoning, pour on the tomatoes and bake in moderate oven 45 min. or until rice is thoroughly done. This serves 6 - 8. Mabel Smith

## Ham Flakes

1 C. ham(chopped), 1 C. noodles(before boiling),  $\frac{1}{2}$  can peas, 1 egg, 1 C. milk, salt and pepper. Boil noodles until soft, add other ingredients. Bake  $\frac{1}{2}$  hr. Ruth Whiting

## Beef Casserole

2 lb. stew beef, 1 can tomatoes, 1 can peas,  $\frac{1}{3}$  C. minute tapioca,  $\frac{1}{3}$  C. bread crumbs, 1 onion sliced thin, 1 carrot sliced, salt and pepper. Mix together, cover with water and bake until meat is tender. (about 4 hrs.) The meat may be cooked separately before adding the other ingredients. Annie Knowles

## Mint Sauce

$\frac{1}{2}$  pt. vinegar, 4 tbsp. chopped mint leaves, 2 tbsp. sugar. Let stand for an hour or more before using. H.

## Dressing for Fowl

4 medium-sized boiled potatoes, mashed while hot; 6 crackers rolled fine,  $\frac{1}{2}$  C butter, salt, pepper and sage. Mrs. J. Cummings

## Chicken Fricassee

Carve fowl into pieces for serving. Put two tbsp. of butter into a saucepan; put in the pieces of chicken and cook until browned; then cover with boiling water, add salt and pepper and simmer until tender. Strain the broth and remove the fat. to 1 C. chickenbroth add 1 C. milk and thicken with two tbsp of flour cooked in 1 tsp of butter. Add more salt and pepper-

if needed, a little celery salt and a tsp. of lemon juice. Place the chicken on toast and pour gravy over it. C.B.N.

## Scalloped Chicken

Chop the meat; put a layer of bread crumbs in a dish. Alternate layers of chicken and crumbs, topping with crumbs. Pour gravy of milk over it. Beat yolk of 1 egg with milk and spread over the top. Bake.

## Chicken Croquettes

$\frac{1}{2}$  lb. of very finely chopped chicken, season with salt, celery salt, pepper, onion juice, 1 tsp. chopped parsley, 1 tsp. lemon juice. Make 1 pt. very thick cream sauce; add 1 beaten egg and mix the cream with the chicken using only enough to make it as soft as can be handled. Spread on a shallow plate to cool. Shape into rolls. Roll in bread crumb then egg and crumbs again. Fry in hot fat Drain and serve with thin cream sauce. The white meat of chicken will absorb more sauce than the dark. Mrs. Lincoln

## Drawn Butter

1 pt. of hot water, 1 C butter, 2 spoonfuls flour,  $\frac{1}{2}$  tsp salt,  $\frac{1}{2}$  saltspoonful pepper.

Put half the butter in a saucepan; be careful not to let it become brown; when melted add the dry flour and mix well. Add the hot-water, gradually, and stir rapidly as it thickens. When smooth add the remainder of the butter in small pieces. Add the salt and pepper. The sauce should be free from lumps.



The following sauces can be made with 1 pt. of this plain drawn butter for a foundation.

Add 6 tbsp. of capers and have a caper sauce for boiled mutton

Add 2 or 3 hard boiled eggs, chopped, for egg sauce. Good with baked or boiled fish.

Add 2 tbsp. of chopped parsley for parsley sauce for boiled fish or fowl. Mrs. Lincoln.

#### Cream Sauce

1 pt hot cream or milk, 1 large tbsp butter, 2 large tbsp flour, salt and pepper; cream the flour and butter, then mix with hot milk.

Mrs. W.H.Howes

#### Tomato Sauce

Stew half a can of tomatoes and a small onion 10 min. Strain. Cook together 1 tbsp butter and 1 heaping tbsp. of flour; add the strained tomato gradually, salt, pepper. Some prefer to leave out the onion. C.B.N.

## VEGETABLES

Things which in hungry mortals eyes have favour. - Byron

#### Berlin Relish

$\frac{1}{2}$  C. milk, 2 C. potatoes mashed very light, 1 C. finely chopped ham, 1 egg well beaten. Mix together and spread breadcrumbs and little pats of butter on top with 2 tbsp. of milk. Bake  $\frac{3}{4}$  hr. Mrs. Kingman

#### Scalloped Potatoes

In baking dish put alternate sliced potatoes and sliced raw onion. Put dots of butter on top, salt and pepper. Add milk to cover and bake in moderate oven. Ruth Whiting

#### Potato Croquettes

2 C. of hot riced potatoes mixed with 2 tbsp butter; add salt, pepper, celery salt, cayenne - few drops onion juice, the yolk of 1 egg and 1 tsp. finely chopped parsley. Beat thoroughly and shape. Dip in crumbs, egg and crumbs again. Fry 1 min. in deep fat and drain on paper. C.B.N.

#### Creamed Potatoes

Cut the potatoes into  $\frac{1}{2}$  in. dice; put them in a pan, season and pour milk nearly to cover. Cook until milk nearly absorbed. For every pt. of potatoes prepare a pt. of white sauce. Season with salt and chopped parsley.

## Potato Balls

Make hot mashed potato into smooth, round balls. Brush over with beaten egg, bake to a brown on buttered tin. Do not get too moist.

## Rice Croquettes

Boil rice until tender; moisten slightly with thick white sauce. To each cup of rice add 4 tbsp. grated cheese; mix well, form croquettes, dip and fry.

## Corn Fritters

1 can of corn, 2 beaten eggs,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  saltspoonful of pepper and 2 tbsp. of flour; add 2 tbsp. of milk. Fry in small cakes on a buttered griddle and brown well on each side.

## Succotash

$1\frac{1}{2}$  pt. of shelled beans boiled with a piece of salt pork. When beans are soft add 1 can of corn; add salt. In the winter time the beans need to be soaked over night. Green corn may be used.

## Scalloped Tomatoes

Peel and slice 1 qt. of tomatoes. Butter a deep dish and sprinkle a layer of breadcrumbs then layer of tomatoes seasoned with butter, pepper, salt and sugar. Add alternate layers of crumbs and tomatoes, having the crumbs on top moistened with melted butter. Bake about  $\frac{1}{2}$  hr.

## Rice and Cheese

1 C. of steamed rice (steamed in the double boiler) put in a shallow dish with cheese grated and tomato sauce. Heat in the oven with a crust of buttered crumbs.

## Macaroni

Break  $\frac{1}{2}$  lb. macaroni into 1 in. pieces into 3 pts. boiling salted water. Boil until soft. Drain and wash with cold water. Put in baking dish and cover with white sauce, made with a cup and a half of hot milk, 1 tbsp. butter and 1 tbsp. flour. Add  $\frac{1}{2}$  tsp. salt. Mix  $\frac{2}{3}$  C. of cracker crumbs with  $\frac{1}{3}$  C. of melted butter and sprinkle over the top. Bake until the crumbs are brown. If cheese is preferred with it add  $\frac{1}{2}$  C. of dry cheese to the macaroni.

C.B.N.

## Baked Rice and Tomato Sauce

Boil 1 C. rice in water with 1 tsp. salt for 30 min. Drain. Mix  $\frac{1}{2}$  C. melted butter with it. Place in a baking dish; cover with tomato sauce, spread crumbs over the top and bake to a brown.

E.F.R.

## SALADS

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."  
Spanish Proverb

## Waldorf Salad

Equal parts of sliced celery and apple; - cover well with mayonnaise dressing; add 1 C. English walnut meats. Mrs. F. Gould

## Potato Salad

Chop cold potatoes with a little onion and a little lettuce if desired and mix with the dressing.

Dressing - 2 raw eggs, 1 tbsp butter, 8 tbsp. vinegar,  $\frac{1}{2}$  tbsp. mustard. Put in a bowl over boiling water and stir until it becomes like cream. Pepper and salt to taste. Let it cool before mixing with other ingredients. H.H.

## Fruit Salad

Peel and cut 8 oranges into blocks, three bananas, 1 lb. white grapes, and any fresh fruit obtainable, 1 can of pineapple or one fresh one, and sour cherries. Arrange fresh crisp lettuce leaves in the salad bowl; put in the mixed fruit in the bowl and pour salad dressing over all. Let stand 1 hr. H.M.H.

## Chicken Salad

1 pt. each of cold boiled or roasted chicken and celery, or  $\frac{1}{2}$  as much celery as chicken.

Cut the chicken into  $\frac{1}{4}$  in. dice; scrape, wash and cut the celery in  $\frac{1}{4}$  in. dice.

## Lobster Salad

Cut 1 pt. of lobster meat in dice, season with a French dressing and keep it on ice until ready to serve, then mix with half of the mayonnaise dressing. Make nests or cups of crisp lettuce leaves. Put a large spoonful of the lobster in each leaf with dressing on top. Garnish with capers and pounded coral, Mrs. Lincoln

## Tomato Jelly Salad

1 qt. can tomatoes,  $\frac{1}{2}$  box gelatine, 2 tbsp. butter, salt and pepper to taste; boil 15 min. strain and pour into small individual molds, or into a pan and cut into dice to serve. Serve with mayonnaise dressing. Mrs. Helen B. Payham

## Cucumber Salad and Tomato Jelly

$\frac{1}{2}$  box gelatine dissolved in a cup of cold water. 1 pt. tomato liquor drained from a can of tomatoes, onion extract, salt and pepper. Boil together 10 min.; pour this over the gelatine boiling hot and strain.

Line a dish with sliced cucumbers, and when the tomato jelly is cold and beginning to set pour it over the cucumbers, putting some pieces of cucumber into the jelly. E.F.R.

## E G G S

Wholesome, yet fowl, products of no use until broken.

## Golden Rod Toast

Make a cream of flour and milk and a little salt, while your eggs are boiling. When eggs are cooked "hard" remove and shell, take whites and put through a chopper, then mix with the cream. Next toast bread, over which pour the cream, and then over each slice of bread sprinkle the boiled yolks through a sieve.  
C. Campbell

## Whipped Eggs

Separate a fresh egg, keeping the yolk whole. Beat the white stiff, heap it up in a dish, drop the yolk in the center and place the dish in a pan of boiling water; cover the pan and steam 1 min.; drop a tiny bit of butter and pinch of salt on top. Serve in cooking dish.  
Mrs. A. O. Hurd

## Creamed Eggs

Allow 1 hard boiled egg for each person and 1 extra to garnish top of dish. Make a sauce by placing 1 tbsp. butter in saucepan; make smooth, then add  $\frac{3}{4}$  pt. warm milk, stirring until creamy. Add salt and pepper to taste and white of hard-boiled eggs chopped fine. Pour in a hot dish, cover with the yolks put thru. a ricer, and garnish with the other egg cut into slices and water cress or parsley.

BREAD, BREAKFAST CAKES,  
ET C.

Here is bread, which strengthens men's hearts.

And therefore, is called the "staff of life."

## Oatmeal Gems

1 pt. of cooked oatmeal, 1 pt sweet milk,  
4 tbsp. sugar, 2 well-beaten eggs, 2 tbsp.  
melted butter, 2 tsp. yeast powder, a little  
salt, and enough flour to stick together.  
Bake in hot gem pans in quick oven. L. H.

## Breakfast Muffins

1 tbsp. lard, rub into 2 tbsp. sugar, 1 egg  
 $\frac{1}{2}$  tsp. salt, 1 C. milk, 2 C. flour, 22tbsp. bak-  
ing powder. Have the muffin pan hot and well  
greased and bake in a quick oven-15 min.  
M.M.S.

## Oatmeal Bread

Pour 2 C. boiling water over 1 C. oatmeal,  
let stand 1 hr. Then add  $\frac{1}{2}$  C. molasses, salt  
and  $\frac{1}{2}$  yeast cake dissolved in  $\frac{1}{3}$  c. warm  
water; 1 qt. flour.

H. C. Cummings

## Popovers

1 egg, 1 C. milk, 1 C. flour, piece butter  
size of walnut. This will make six.

Mrs. Joseph Mayo

## Strawberry Short Cake

1 qt. flour, 2 tsp. yeast powder, 1 tbsp. sugar, 3 tbsp butter rubbed into the flour; to 1 large C. of milk add 1 egg. Mix altogether as quickly as possible and roll into 2 sheets. Bake in a well-greased pan, laying one on top of the other. When baked and while warm, separate them and put between them a thick layer of strawberries, well covered with sugar. Serve with sugar and cream.

Miss A. F. Smith

## Parker House Rolls

Rub 1 tsp. of lard or butter into 2 qts of flour; make a hole in the center of the flour, into which put  $1\frac{1}{2}$  pts. of boiled milk (which has cooled until about as warm as new milk) 1 tbsp. of sugar,  $\frac{1}{2}$  C. of yeast and a little salt. Stir into this a very little of the flour and let it rise over night. Knead well in the morning, rise and knead it again, then roll out and cut into shape; rub a little melted butter over them, fold and pour in the pan baking as soon as sufficiently risen.

Mrs. S. Linnell

## Brown Bread

1 heaping C. graham flour, 1 heaping C. of rye meal, 1 heaping C. corn meal, 1 C. sour buttermilk or sour milk, 2 C. sweet milk, two thirds C. molasses,  $\frac{3}{4}$  cup raisins (seeded if you can take the time to do it), 1 heaping tsp soda and salt. Steam 3 or 4 hrs. and set in the over 20 min. to dry.

Mrs. A.J.Higgins

## Brown Bread

2 C rye meal, 3 C. Indian meal, 1 C molasses 1 qt. sweet milk, 1 tsp. soda, salt. Steam 3 hours.

Mrs.C.E.S.

## Indian Meal Gems

$1\frac{1}{2}$  C. Indian meal,  $1\frac{1}{2}$  C. flour,  $1\frac{1}{2}$  C. sweet milk,  $\frac{1}{2}$  C. sugar, 2 eggs, well beaten, 2 tsp. cream tartar, 1 tsp. soda. Bake in gem pans.

Mrs. J. Swain

## Muffins

1 pt flour, 1 egg, 1 tsp cream tartar,  $\frac{1}{2}$  tsp. soda, a little cream or butter. Mix quite thin with milk.

Mrs. J. Mayo

## Graham Gems

2 C. flour, 2 C. graham flour, 3 eggs, small  $\frac{1}{2}$  C sugar, 3 C. milk, 1 tsp. soda, 2 tsp. cream tartar, 1 tsp. salt.

Mrs. G.W.Jenkins--

## Gems

1 egg, 2 tbsp. melted butter, 1 C. sweet milk, 2 tbsp. sugar, 2 c. flour, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda. Bake 15 min.

Mrs. C. Cole.

## French Toast

5 eggs, 6 slices of bread. Beat the eggs very light, dip the slices of bread into the egg, and fry brown in butter.

H.M.H.

## Rye Muffins

1 C. or rye, 1 C. of white flour,  $\frac{1}{2}$  C. of sugar, 1 egg, 1 large tsp. yeast powder wet with milk. C.B.N. - A.O.H.

## Graham Bread

2 C. graham flour, 2 C. bread flour, 1 tbsp brown sugar, 1 large tbsp. molasses, salt.  $\frac{1}{2}$  yeast cake wet with warm water. CCB.N.

## Yeast powder Biscuit

1 qt. of flour, 1 large tbsp. shortening, salt, 3 tsp. baking powder wet with milk.

C.B.N.

## Griddle Cakes

1 egg,  $\frac{1}{2}$  C. sugar, 2 C. flour, 2 heaping tsp. baking powder, 1 tsp. butter, salt.

Mrs. A. O. Hurd

## Maple Gems

1 C. graham flour,  $\frac{1}{2}$  C. white flour,  $1\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  C maple syrup, milk, 1 egg.

C. Campbell

## Whole Wheat Bread

1 C. of wheat flour, 1 qt. whole wheat flour 1 pt. of water or milk,  $\frac{1}{2}$  cake compressed yeast, 1 tsp. of butter or lard,  $\frac{2}{3}$  C. of molasses, salt. Beat hard and let rise over night; in the morning add and rise again. This will make 2 loaves. Mrs. Sarah Kingman

## Buns

1 C. scalded milk, 3 or 4 tbsp. sugar and 1 egg beaten together,  $\frac{1}{2}$  C. of yeast, salt, 2 C. flour. Let rise over night and in morning add flour enough to make a stiff dough; knead 15 min. Let rise until light, add  $\frac{1}{2}$  C. butter  $\frac{1}{2}$  C. currants, add a little cassia or nutmeg. Let rise well after being put in tins. Glaze with sugar and milk or beaten egg and sugar.

## Mother's Potato Cake

Boil 4 good-sized potatoes, mas with a tbsp. butter,  $\frac{1}{2}$  C. sweet milk and salt to taste. Sift in 1 C. flour to which has been added one level tsp. of baking powder. Mix stiff, roll out and cut into cakes. Bake until they are a rich brown color; cut them and butter and serve hot.

Mrs. F. Gould

## Johnny Bread

1 C. cornmeal, 1 C. flour,  $\frac{1}{2}$  C. sugar,  $\frac{1}{4}$  C. shortening, 1 egg, 1 C. sweet milk, 2 tsp. baking powder, salt. Bake in quick oven.

Annie L. Snow

## Prune Bread

1 C. cooked prunes, chopped, 1 C. flour,  $1\frac{1}{2}$  C. graham flour, 1 C. sugar (or less), 1 tsp. salt, 4 tsp. baking powder, 1 tbsp. shortening 1 C. milk. Mix the flour, sugar, salt and baking powder. Add milk, beat well, Stir shortening into the chopped prunes, add to first mixture. Put in a well greased pan and allow to stand 20 min. Medium oven for 1 hr.

Ruth Whiting

## Nut Bread

1½ C. graham flour, ¾ C. white flour, ¼ C. cornmeal, ¼ C. sugar, 1 tsp. salt, 1 tsp. soda. Mix all together. Add ½ C. molasses, 1 C. sour milk. Chopped walnuts, dates, or raisins, or combination of all three. Bake 1 hr. in moderate oven. Ruth Whiting

## Nut Bread

1 C. sliced dates, ¾ C. boiling water, 1 tsp. soda. Mix and let cool. Add 1 beaten egg, ¾ C. sugar, 1 tbsp. melted butter, salt, 1½ C. pastry flour (or 1½ C. all purpose flour), ½ to 1 C. chopped nuts, 1 tsp. vanilla. Bake 45 to 50 min in moderate oven. Mrs. George Cole

## Banana Bread

3 ripe bananas, 1 tsp. soda, 2/3 C. sugar, 2 tbsp melted butter, 1 egg, 2 C flour, pinch of salt. Mash bananas with potato masher, add soda and beat well. Add other ingredients, - flour last. Bake in moderate oven. H.L. Smith.

## Spider Corn Cake

1½ C. cornmeal (coarse), ½ C. flour, ¼ C. sugar, 2 c. sweet milk, 1 C. sour milk, 1 tsp. salt, 1 tsp. soda, 2 eggs, 4 tbsp. butter. Mix dry ingredients, beat eggs, add 1 C sweet milk and the sour milk, stir into dry ingredients. Melt butter and pour in mixture. Pour remainder of sweet milk over top but do not stir in. Put spider in hot oven and bake 40 min. Serve with butter of syrup. Mabel Smith

## C A K E

"Wouldst't thou eat thy cake and have it?"

## White Cake

Whites of 3 eggs, 1½ C. sugar, ½ C. butter, 1 C. milk, 2 C. flour, 1 tsp. cream tartar, ½ tsp. soda. For frosting - yolks of 3 eggs 1 C. pulverized sugar. Flavor with vanilla and use while the cake is warm and before taking it from the pan. Mrs. H.H. Cummings

## Marble Cake (light)

1 C. sugar, ½ C. butter, ¼ C. milk, whites of 3 eggs, 1½ C. flour, 2 tsp. yeast powder. Mrs. W. A. Smith

## Marble Cake (dark.)

1 C. sugar, ½ C. molasses, ½ C. butter, ½ C. sour cream, yolks of 3 eggs, 1 tsp each of cinnamon and cloves, nutmeg, 2 C. of flour, ½ tsp. soda. Mrs. W. A. Smith

## Spiced Cake

½ C. sugar, large spoonful shortening, 1 egg ½ C. molasses, ½ tsp. soda, 1½ C. flour. all kinds of spice. Bake in muffin tins. C.B.N.

## Lemon Cake

3 C. sugar, 1 C. butter, 6 eggs, 1 C. milk, juice and rind of 1 lemon, 5 C. flour, 1 tsp. soda. Mrs. John Hopkins

## Mountain Cake

1 C. sugar,  $\frac{1}{2}$  C. butter, 2 eggs,  $\frac{1}{2}$  C. milk,  
2 C. flour, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda.  
Mrs. John Hopkins.

## Sunshine Cake

Whites of 7 small eggs, yolks of 5 eggs, 1 C  
sugar,  $\frac{2}{3}$  C. flour,  $\frac{1}{3}$  tsp. cream tartar,  
pinch of salt. Sift, measure and set aside  
Flour and sugar as for angel cake. Beat yolks  
well, beat white about half; add cream of tar-  
tar and beat stiff; sitr in sugar lightly,  
then beat in yolks thoroughly, add flour. Put  
in tube pan and bake at once, 35 to 40 min.

Mrs. Nancy Rogers

## Snow Ball Cake

1 C. sugar,  $\frac{1}{2}$  C. butter,  $\frac{1}{2}$  C. milk, 2 C. flour  
whites of 3 eggs,  $\frac{1}{2}$  tsp. soda, 1 tsp. cream tar-  
tar. Sift flour and cream tartar together;  
beat butter and sugar together; add whites  
beaten stiff, flour, milk and soda last. Fla-  
vor to suit taste.

Mrs. F. Gould

## Coffee Cake

$\frac{1}{4}$  C. butter, 1 C. sugar,  $\frac{1}{2}$  C. molasses,  $\frac{1}{2}$  C.  
cold coffee, 2 eggs, 2 C. flour, 1 tsp. cloves  
1 tsp. cinnamon, 1 tsp. nutmeg,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{4}$   
lb. chopped raisin. Bake  $\frac{3}{4}$  hr.

F.G.

## Brown Stone Cake

2 tbsp. cocoa,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{4}$  C. boiling wa-  
ter. Mix and cool. 1 egg, 1 C. sugar,  $\frac{1}{2}$  C.

butter, 1 and one third C. flour, 1 tsp. baking  
powder,  $\frac{1}{2}$  C. milk, 1 tsp. vanilla. Put two  
mixtures together and bake.

Ida Ellis

## Fruit Cake

1 lb. each of butter, sugar and flour, 10  
eggs, 1 lb. raisins, 2 lb. currants,  $\frac{1}{2}$  lb. cit-  
ron, 1 tsp. powdered clove.  $\frac{1}{2}$  as much mace, 1  
nutmeg, the juice of 1 lemon and the grated  
peel,  $\frac{1}{2}$  C. good molasses. Before you proceed to  
mix it, scatter 1 tsp. cream tartar into the  
flour; add to batter, stirring 2 or 3 min.  
A little wine or brandy improves the flavor...  
Bake three hours, slowly.

Helen Hurd

## Cream Sponge Cake

Yolks of 4 eggs, 1 C. sugar, 3 tbsp. cold  
water,  $1\frac{1}{2}$  tsp. cornstarch,  $1\frac{1}{2}$  tsp. baking pow-  
der, salt, white of 4 eggs, 1 tsp. lemon ex-  
tract. Beat yolks until lemon color, add sugar  
gradually. Add water, put cornstarch in cup  
and fill with flour; add to batter and lastly  
add the beaten whites of eggs.

H.C.C.

## Cheap Fruit Cake

4 eggs,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$   
lb citron,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. currants,  $\frac{3}{4}$  lb  
flour,  $\frac{1}{3}$  C. molasses, 1 tsp. cream tartar,  $\frac{1}{2}$   
tsp. soda. Spice to taste,

Mrs. C.E. Sparrow

## Walnut Cake

$1\frac{1}{2}$  C. sugar,  $\frac{2}{3}$  C. butter, whites of 4 eggs  
 $\frac{1}{2}$  C. milk,  $2\frac{1}{2}$  C. flour, 1 tsp. acid,  $\frac{1}{2}$  tsp soda  
1 C. chopped walnuts.

Miss Olive Doane



## Pound Cake

1 lb. sugar,  $\frac{3}{4}$  lb. butter, 1 lb. flour, 9 eggs, 2 tsp. cream tartar, 1 tsp. soda, flavor to taste. Beat yolks and whites of eggs separately; rub butter and sugar to a cream; add flour last.

Miss Joesephine Taylor

## Orange Cake

$1\frac{1}{2}$  C. sugar, yolks of 5 eggs and 1 whole egg 4 tbsp. melted butter, 1 C. milk, 2 C. flour, 2 tsp. cream tartar, 1 tsp. soda. Bake in shallow round tins.

For frosting - The whites of 3 eggs, a large cup sugar, grated fine and juice of 1 orange. Put this on bottom layers; then take whites of 2 eggs, small cup of sugar; beat together and frost upper layer, after putting the three together in one loaf.

Mrs. D.L.Young

## Brooklyn Cake

2 C. sugar,  $\frac{3}{4}$  C. butter, 3 eggs, 3 C. flour, 1 C. milk, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda, 1 tsp. vanilla, 1 tsp. lemon. Miss Low Nelson

## Chocolate Layer Cake

3 eggs, 1 C. sugar,  $\frac{1}{2}$  C. milk,  $\frac{1}{2}$  C. butter, 1 tsp. salt, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda,  $1\frac{1}{2}$  C. flour. Divide in three parts. Into one part put 1 tsp. cassis, 1 tsp. cloves.

Filling: 3 squares chocolate,  $\frac{1}{2}$  C. sugar. Add water and let it boil until it thickens.

P.E.Freeman

## Angel Cake

Whites of 6 eggs,  $\frac{3}{4}$  C. granulated sugar,  $\frac{1}{2}$  C. flour, measured after sifting 4 times; then put in  $\frac{1}{2}$  tsp. cream tartar and sift again. Beat eggs to stiff froth; fold sugar in slowly, then flavoring and flour. Bake in unbuttered tin 30 minutes.

H.C.Cummings

## Gold Cake

$\frac{1}{2}$  C. butter, 1 C. sugar,  $1\frac{1}{2}$  C. flour,  $\frac{1}{2}$  C. sweet milk, yolks of 6 eggs,  $\frac{1}{2}$  tsp. soda, 1 tsp. cream tartar. Beat butter and sugar to a cream beat yolks and add. Dissolve soda in milk; sift cream tartar in flour; add half flour; then add milk, and last the rest of flour.

H.C.C.

## Quick Cake

2 eggs, 1 and  $\frac{1}{3}$  C. brown sugar,  $\frac{1}{3}$  C. soft butter,  $\frac{1}{2}$  C. milk  $1\frac{1}{2}$  C. flour, 3 tsp. baking powder, salt,  $\frac{1}{2}$  tsp. cinnamon, little nutmeg,  $\frac{1}{2}$  lb. dates or raisins. Put all ingredients together and stir. Bake in moderate oven.

Ida M. Eldredge

## Sour Milk Cake

1 C. sugar, 1 C. sour milk, 1 C. shopped raisins, butter size of egg,  $1\frac{1}{2}$  C. flour, 1 tsp. soda, all kinds spice.

I.M.E.

## Sponge Cake

2 eggs, 1 C. sugar  $\frac{1}{2}$  C. hot milk, 1 heaping C. flour, salt, 1 heaping tsp. baking powder. Beat sugar slowly into whites of eggs, then add yolks.

I.M.F.

## Plain cake

$\frac{1}{2}$  C. butter, 1 C. sugar, 2 eggs,  $\frac{1}{2}$  C. milk, 2 scant C. flour, 2 tsp. baking powder. Flavor with vanilla. C.B.N.

## Chocolate Cake

Tbsp. butter and 1 square of chocolate melted together in cup. Break 2 eggs in cup and fill cup with milk. 1 C. flour, 1 C. sugar, 1 tsp. baking powder and little salt. Turn contents of cup into bowl and beat well. Flavor with vanilla. C.B.N.

## Jelly Cake

3 eggs well beaten, 1 C. sugar, 1 C flour. 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda. Bake quickly. Spread with jelly while hot. Roll cake up and when cold slice from end. Miss A.F.Smith

## Cream Cake

1 C. sugar, 1 c flour, 3 eggs, 3 tbsp milk, 2 tbsp. melted butter, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp soda. Bake in two tins.

Filling -  $\frac{1}{2}$  pt. milk, 1 tbsp. flour, 3 tbsp. sugar, yolk of 1 egg, white for frosting. Mrs. James Smith

## Washington Pie

2 eggs, 1 C sugar beaten together. Sift 1tsp baking powder into 1 C. flour and beat into egg and sugar. Heat  $\frac{1}{2}$  C. sweet milk and tbsp. butter and beat in last. Bake in two time in very quick oven. H.C.C.

## Date Cake

$1\frac{1}{2}$  C. sugar,  $\frac{1}{2}$  C. butter, 3 eggs,  $\frac{1}{2}$  C. milk, 1 lb. dates,  $2\frac{3}{4}$  C. flour, 2 tsp. baking powder Flavor with nutmeg and lemon. Mrs. S. Higgins

## White Mountain Cake

3 C. sugar, 2 C. butter, 6 eggs, 1 C. milk, 6 C. flour, 2 tsp. cream tartar, 1 tsp. soda. Flavor with nutmeg and lemon. Mrs. G.Linnell.

## Cream Cake

Break 2 eggs into a cup and fill with sweet cream; add 1 C sugar,  $1\frac{1}{2}$  C flour, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp soda, salt and spice.

Mrs. D.S.Linnell

## Fruit Cake

1 lb. sugar, 1 lb. butter, 8 eggs, 1 lb. citron, 1 lb. raisins, 1 lb. currants,  $\frac{2}{3}$  C. molasses, 1 gill brandy,  $1\frac{1}{2}$  lbs. flour. 1 tsp. soda, cassia, nutmeg and cloves.

Mrs. S.Higgins.

## Coffee Sponge Cake

3 eggs; beat whites stiff, then add yolks and beat; 1 C. sugar, 1 and  $\frac{1}{3}$  C. flour,  $\frac{1}{2}$  C. strong coffee, salt,  $1\frac{1}{2}$  tsp. baking powder. Bake in a quick oven.

Frosting - Boil  $\frac{1}{4}$  C. strong coffee and 1C. sugar till it forms a soft ball in cold water; then pour syrup slowly over beaten white of 1 egg, beating all the while. Beat until the right consistency to put on cake. T. Cummings

## Ribbon Cake

Light - 2 C. sugar,  $\frac{1}{2}$  C. butter, 1 C. sweet milk,  $2\frac{1}{4}$  C. flour, 2 tsp. cornstarch, whites of 4 eggs, 1 tsp. baking powder, or 1 tsp. cream tartar and  $\frac{1}{2}$  tsp. soda.

Dark - 1 C. sugar,  $\frac{1}{2}$  C. butter, 1 C. molasses  $\frac{1}{2}$  C. strong coffee,  $2\frac{1}{2}$  C. flour. 1 C. raisins chopped, 1 C. currants, 2 eggs, 1 tsp. baking powder, 5 saltspoonful mace, 4 saltspoons allspice, 3 of clove, 4 of cinnamon,  $\frac{1}{2}$  nutmeg.

Bake white in 2 cakes and put dark between.

## Weary Willie Cake

Take 1 C. flour, 1 C. sugar, 1 tsp. baking powder, a little salt; sift together twice, then take a measuring cup and melt  $\frac{1}{2}$  c. butter; break into this 2 eggs and fill cup with sweet milk. Pour this into the dry ingredients and stir well, Bake at once.

Mrs. A.O.Hurd

## Chocolate Cake

$1\frac{1}{2}$  C. sugar,  $\frac{1}{2}$  C. shortening, 2 egg yolks; cream together. 1 Scant tsp. soda, 1 C. sour milk (or 1 C. sweet milk with 2 tbsp. vinegar)  $1\frac{3}{4}$  C sifted flour, 1 tsp. salt, 1 tsp. vanilla 2 squares melted chocolate. Last add egg whites beaten stiff.

Annie Knowles

## Hard Gingerbread

1 C. molasses, scant  $\frac{1}{2}$  tsp. ginger, little salt, 1 tsp. soda in 2 tbsp. boiling water. Stir all together. Add 1 rounding tbsp. bacon fat and flour to knead hard. Make thin sheets when rolled out. Cut when taken from oven

## Apple Cake

Melt 2 tbsp. butter in pan and slice 3 or 4 apples into butter and pour over following. 1 egg,  $\frac{1}{2}$  C sugar, 3 tbsp. hot water, 1 C flour salt, and tsp. baking powder. Bake like any cake. To serve turn our upside down and serve with cream or any sauce you wish.

H.L.Smith

## Coffee Cake

1 C. sugar, 1 C. molasses,  $\frac{1}{2}$  C. shortening, 1 C. raisins, 1 C. cold coffee, 4 C. flour, 1 tsp. soda, spices and salt. This makes 2 loaves and will keep well.

H.L.Smith

## CAKE FROSTINGS AND FILLINGS

### Cream Frosting

1 C. powdered sugar,  $\frac{1}{4}$  C. milk, butter size of a walnut. Boil 20 min.; remove and beat to cream. Flavor with vanilla. Mrs. M.M. Smith

### Chocolate Frosting

1 square chocolate, 2 tbsp. milk, 1 tsp. butter, 1 C. sugar. Use double boiler. Mrs. W. Smith

### Boiled Frosting

1 C. sugar, 5 tbsp. milk. Boil 5 minutes, stirring constantly; remove and beat until white. Mrs. J. Smith

### Filling for Washington Pie

1 C. sugar,  $\frac{1}{2}$  C. boiling water, 1 egg, juice and grated rind of lemon, 1 tsp. butter. Boil until thick. Use when cool. A.J.H.

### Lemon Filling

Juice of 2 lemons,  $\frac{1}{2}$  C. water, 1 C. sugar; Boil. Cool, add 2 beaten eggs and boil again. Smith

### Boiled Icing

Put 1 C. sugar,  $\frac{1}{4}$  C. water on fire and stir until sugar is dissolved; cook without stirring until syrup will thread. Pour slowly on beaten white of 1 egg, beating until icing is cold and has thickened enough to spread.

## Chocolate Cream Frosting

$1\frac{1}{2}$  C. sugar moistened with milk and boiled 4 or 5 min. Remove from fire and beat until white. Do not let it get hard. Turn on cake. Then melt  $1\frac{1}{2}$  squares of chocolate and spread over the top of the cream when cool. The top of the chocolate can be wiped over with white of egg if desires. F.J.

### Chocolate Frosting

1 C. sugar; white of 1 egg beaten; 1 square; chocolate melted. Vanilla. A.J.N.

### Mocha Frosting

1 C confectioner's sugar,  $\frac{1}{4}$  C butter creamed Cream butter and sugar; 3 tsp. cocoa, 2 tbsp. strong coffee, 1 tsp. vanilla. Beat all together. H.M.H.

### Apple Cream for Filling

White of 1 egg, 1 C. sugar, 1 raw apple grated. Flavor with vanilla. Beat until the dish can be turned upside down. H.

## DOUGHNUTS, COOKIES AND GINGER -- BREAD

### Cocoanut Cookies

3 C. sugar, 1 C. butter, 1 C. milk, 2 eggs, 1 C. cocoanut, 2 tsp. yeast powder, flour enough to roll. Cut thin and bake. Mrs. J. Swain

### Doughnuts

1 egg,  $1\frac{1}{2}$  C. sugar, 1 C. milk. Rub a piece of butter, half size of an egg, into the flour 2 tsp. cream tartar, 1 tsp. soda. D.L.Y.

Alternate recipe - Sugar doughnuts - 1 C. sugar, 2 eggs, 1 C. milk, 1 tbsp. melted butter, 2 tsp. cream tartar, 1 tsp. soda, spice, Flour to knead. H.M.H.

Alternate recipe - 1 egg, 1 C. sugar, 1 C. sour buttermilk, or sour milk, 2 tsp. melted butter, 1 rounded tsp. soda, flour enough to knead soft. Mrs. S.Higgins

### "Rocks"

$1\frac{1}{2}$  C. brown sugar, 1 C. butter, 3 eggs, 1 tsp. soda, a little spice of all kinds, flour to make stiff enough to drop in pan; 1 C. raisins and nuts if you wish. Miss Ida M. Eldredge

### Fanny's Sugar Cookies

1 heaping C. sugar,  $\frac{3}{4}$  C. butter, 2 eggs,  $\frac{1}{4}$  C. milk, 2 tsp. cream tartar, 1 tsp. soda, salt, nutmeg, cinnamon to taste, flour to roll.

H.C.C.

### Hermits

1 C. butter,  $1\frac{1}{2}$  C. sugar, 3 eggs; beat it all together; 1 C. seeded raisins chopped, 1 tsp. soda, 2 tsp. cream tartar, all kinds spice, flour enough to roll. Bake quickly. H.C.

### Sour Milk Doughnuts

2 eggs,  $1\frac{1}{4}$  C. sugar,  $1\frac{1}{2}$  C. sour milk, 2 tbsp. butter, 1 tsp. soda, pinch salt, nutmeg, Flour to roll. Mrs. A.O.Hurd.

### Molasses Gingerbread

3 C. flour, 1 C. molasses, a little lard, 2 level tsp. soda, 1 tsp. ginger, salt, 1 tbsp. milk. H.M.H.

### Gingerbread

1 large tbsp. butter, 1 egg,  $\frac{1}{2}$  C. milk, 1 C. sugar,  $\frac{1}{2}$  C. molasses, ginger,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{2}$  tsp. cream tartar,  $2\frac{1}{2}$  C. flour.

Mrs. H.M.Percival

### Sugar Gingerbread

1 egg, 1 C. sugar,  $\frac{1}{2}$  C. cream,  $\frac{1}{2}$  C. milk, 1 tsp. cream tartar,  $\frac{1}{2}$  tsp. soda; lemon flavoring flour enough to roll. Sift sugar on top to bake. Mrs. Elisha Cole

### Molasses Doughnuts

$1\frac{1}{2}$  C. molasses, 1 C. milk, 1 or 2 eggs, large tsp. soda, salt and cinnamon. Flour as needed.

## Wafers

2 eggs,  $\frac{1}{2}$  C. butter, 1 C. sugar, 2 C. flour,  
 $\frac{1}{2}$  tsp. soda. Roll them. Mrs. C.E. Sparrow

## Cream Cookies

1 C. thick cream, 1 C. sugar, ginger, 1 tsp.  
 soda, salt. Beat sugar and cream well together.  
 Mix in sufficient of flour to roll.  
 Mrs. J. Smith

## Cookies

1 C. butter, 2 C. sugar, 1 C. milk, 1 egg, 1  
 tsp. soda. Flour to roll. Mrs. John Hopkins

## Minnie's Cookies

1 egg, 1 C. molasses,  $\frac{1}{2}$  C. sugar,  $\frac{1}{2}$  C. butter  
 1 tsp. salt, 1 tsp. soda, 1 tbsp. ginger, flour  
 to roll thin. H.L.C.

## Ginger Snaps

1 C. sugar, 1 C. molasses, 1 egg,  $\frac{1}{2}$  C. milk,  
 $\frac{1}{2}$  C. butter and lard mixed, 1 tsp. ginger, 1  
 tsp. cinnamon, 1 tsp. soda; Flour to roll.  
 Mrs. F. Gould

## Sour Milk Doughnuts

$1\frac{1}{2}$  C. sugar, 1 egg, 1 scant tbsp. melted  
 lard, 1 C. sour milk, 1 tsp. soda,  $\frac{1}{2}$  tsp.  
 cream tartar,  $\frac{1}{4}$  tsp. ginger, flour to roll.  
 Let stand 2 hrs. before rolling.

H.L. Smith

## Brownies

1 C. sugar,  $\frac{1}{2}$  C. butter,  $\frac{2}{3}$  C. milk, 1 egg,  
 2 C. flour, 2 tsp. baking powder, 1 tsp. van-  
 illa, 1 C. raisins, 1 C. Chopped nuts, 2  
 squares chocolate. Drop on buttered pan.

Annie L. Snow

## Molasses Cookies

1 C. molasses. Bring to boil; add 2 tbsp.  
 shortening, 1 tsp. ginger, 1 tsp. soda, salt;  
 flour to roll. Annie Knowles

## Peanut Butter Cookies

$\frac{1}{2}$  C. shortening,  $\frac{1}{2}$  C. peanut butter, 1 egg,  $\frac{1}{2}$   
 C. white sugar,  $\frac{1}{2}$  C. brown sugar, 1 C. sifted  
 flour with 1 tsp. baking soda. Cream shorten-  
 ing and peanut butter, beat egg, add sugar  
 then flour, make in balls and flatten with  
 fork. A.K.

## Date Bars

Part 1.  $1\frac{1}{4}$  C. rolled oats, 1 C. flour,  $\frac{3}{4}$  C.  
 butter. 1 C. brown sugar,  $\frac{1}{2}$  tsp. soda, salt.  
 Mix until creamy.

Part 2. Cook 1 pck. of dates,  $\frac{1}{2}$  C. water,  $\frac{1}{2}$   
 lemon (juice),  $\frac{1}{2}$  C. brown sugar, until consis-  
 tency of "filling". Put  $\frac{1}{2}$  of crumbs in un-  
 greased pan, spread with filling, add remainder  
 of crumbs. Bake about 30 min. A.K.

## PUDDINGS

"The proof of the pudding is in the eating."

## Ozark Pudding

1 egg,  $\frac{3}{4}$  C. sugar, 2 rounded tbsp. flour,  $1\frac{1}{4}$  tsp. baking powder,  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla,  $\frac{1}{2}$  C. chopped nuts,  $\frac{1}{2}$  C. chopped apple, pineapple or peach. Bake in greased tin 35 min. Serve with whipped cream. Mrs. P.M. Wilkinson

## Indian Tapioca Pudding

3 C. milk, scalded, 2 tbsp. Indian meal, 3 tbsp. minute tapioca, 1 egg,  $\frac{1}{3}$  C. sugar,  $\frac{2}{3}$  C. molasses, butter size of walnut, salt, Bake 1 hr. or more. Ida F. Ellis

## Thanksgiving Pudding

12 crackers, 3 slices stale bread, 2 C. sugar 1 C. molasses,  $\frac{1}{2}$  C. butter, 3 pts. milk, 5 eggs 1 tsp. each of cloves, cinnamon, mace, salt; 2 lbs. raisins. Roll crackers and crumb bread and let stand in milk over night. Add eggs.. Bake 2 or 3 hrs.; stir 2 or 3 times while cooking. This is a large pudding. H.C.C.

## Indian Pudding

1 qt. milk, 2 heaping tbsp. Indian meal, 4 tbsp. sugar, 1 tbsp. butter, 3 eggs, 1 tsp. salt. Boil the milk, thicken in the meal; cook 12 min., stirring often. Beat together, eggs, salt, sugar and  $\frac{1}{2}$  tsp. ginger; stir the butter into the milk and meal; pour slowly over the egg mixture and bake for 1 hr. Mrs. S. Higgins

## Steam Pudding

1 C. molasses,  $\frac{1}{2}$  C. butter, 1 C. sweet milk, 1 tsp. soda, 1 tsp. all kinds spices,  $3\frac{1}{2}$  C. flour, fruits. Steam 2 or 3 hrs.; serve with sauce. A.F. Smith

## Pudding

$\frac{1}{2}$  C. sugar, 1 C. milk, tsp. butter, 2 eggs, 3 tsp. cream tartar, 1 tsp. soda, flour to make it the thickness of cup cake.

Sauce - 1 C. sugar, 1 egg well beaten, 6 tbsp. boiling milk. Mrs. John Hopkins

## Pudding

1 doz. oranges, 1 doz. bananas, 1 pineapple, 1 box gelatine, 3 lemons, Make of the lemons 3 glasses of lemonade and strain; put in the gelatine and when dissolved pour over the sliced fruit. Set on ice and when cold slice and serve with whipped cream. Mrs. F. Gould

## Strawberry Dumplings

Sift together 1 pt. of flour, 1 tsp. sugar, 1 of salt and 1 heaping tsp. baking powder; rub in 2 tbsp. butter; moisten with sweet milk; roll  $\frac{1}{3}$  in. thick; cut into squares, cover with strawberries, draw the dough over the fruit, pinch edges together, brush with butter and bake until brown.

Sauce - cream  $\frac{1}{4}$  C. butter and 1 C. powdered sugar; add 1 C. strawberries, Beat and mash; until whole is perfectly light, then add the stiffly beaten white of 1 egg. H.C.

## Saratoga Pudding

4 eggs, 4 large spoonfuls flour, 1 pt. sweet milk,  $\frac{1}{2}$  C. butter. Heat  $\frac{3}{4}$  of the milk, and put butter in the hot milk; mix eggs and flour with cold milk, then mix with hot milk gradually, Bake 20 min. Mrs. H.M.Percival

## Old-fashioned Indian Pudding

1 qt. scalded milk, 3 handfuls Indian meal stirred in while milk is hot. Allow to cool; add 1 egg, molasses to sweeten, butter size of egg, cinnamon, and salt. Bake  $\frac{3}{4}$  hr.

P.B.Freeman

## Spanish Cream

1 qt. milk, 3 eggs, 1 C. sugar,  $\frac{1}{3}$  box gelatine, 1 large tsp. vanilla. Put gelatine in  $\frac{1}{2}$  C. cold water; let stand 1 hr. add  $1\frac{1}{2}$  pts. milk and put in saucepan to scald. Beat yolks of eggs with  $\frac{1}{2}$  pt. of cold milk which has been reserved from the qt. and pour all this into the boiling milk and cook five minutes, stirring constantly, add whites beaten to stiff froth, remove from fire. Add vanilla, pour into molds and place on ice to harden. E.J.L.

## Chocolate Pudding

1 qt. milk, yolks of 2 eggs; mix the yolks with 1 tbsp. cornstarch and stir gradually into the scalded milk. Add 2 squares of grated chocolate, and sugar to taste. Pour into a dish and spread over it the whites of 2 eggs beaten to a froth, sweetened and flavored with vanilla. Brown slightly in oven. Mrs. Taylor

## Pudding

Soak  $\frac{1}{2}$  package gelatine in  $\frac{1}{2}$  pt. cold water for  $\frac{1}{2}$  hr.; add juice of 2 lemons and  $\frac{1}{2}$  lb. white sugar, 1 pt. boiling water and stir until dissolved. Put in mold and set on ice or in a cool place. Break into small pieces and add  $\frac{1}{4}$  shredded pineapple, 4 oranges,  $\frac{1}{2}$  lb. figs; serve with whipped cream. Harriet

## Jam Pudding

2 eggs,  $\frac{1}{2}$  C. butter,  $\frac{1}{2}$  C. flour,  $\frac{1}{3}$  C. sugar. Beat eggs, add sugar, then butter, then flour, 1 level tsp. soda in tbsp. water. Stir in 2 good tbsp. of jam or jelly. Steam 1 hr. H.C.Cummings

## Tapioca Cream

Soak 3 tbsp. tapioca; add it to 1 qt. of milk Boil 10 min., then add yolks of 3 eggs, and 1 C. of sugar. Beat well and boil about 5 min. Stir constantly. Pour, when cool flavor with vanilla. Beat the whites of the eggs to froth sweeten and flavor. Pour over top and brown slightly E.J.Linnell

## Dutch Apple Cake

1 Pt. flour,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. soda sifted into the flour, 1 tsp. cream tartar,  $\frac{1}{2}$  C. butter, 1 egg, 1 scant C. milk, 4 sour apples, 2 tbsp. sugar. Dough should be soft enough to spread  $\frac{1}{2}$  in. thick on shallow baking pan. Cut apples into eighths; lay in parallel rows on dough; sprinkle sugar over top. Bake in hot oven 20 or 30 min. To be eaten hot with butter or with following sauce. - Over.



Sauce - 1 C. sugar, 1 C. water. When it comes to a boil put in 1 tsp. cornstarch a  
tbsp. butter and lemon. Mrs. Ephriam Ryder

#### Coffee Gelatine

Soak  $\frac{1}{2}$  box gelatine 2 hrs. in  $\frac{1}{2}$  C. cold water then pour over it  $1\frac{1}{4}$  C. boiling water; when dissolved add 1 C. sugar and 1 C. strong coffee. Strain thru cloth and set away to harden. Put in a square tin. When hard cut in squares which may be served with sweetened cream. Mrs. James Smith

#### Prune Jelly

Stew 1 C. prunes; remove stones and cut fine. Dissolve 1 box gelatine in cold water, add sufficient prune juice to make 1 pt.,  $\frac{1}{2}$  C. sugar; then add chopped prunes and mold. Serve with cream or boiled custard. T. Cummings

#### Cranberry Pudding

1 C. sugar, 2 tbsp. butter, yolks of 2 eggs, 2 C. raw cranberries, 2 C. flour, 2 tsp. baking powder,  $\frac{1}{2}$  C. milk. Bake, and serve with any thin sauce. Sarah T. Kingman

#### Prune Pudding

13 prunes, whites of 3 eggs, 2 tbsp. sugar. Cook and sift prunes; then add sugar, the eggs beaten stiff; pour in mold and bake 20 min. Serve with shipped cream. Mrs. A.O. Hurd

#### Rice Pudding

Soak 2 tbsp. of rice over night in water. In the morning drain off the water; add to rice  $\frac{2}{3}$  C. of sugar,  $\frac{2}{3}$  C. raisins, salt and flavoring. Scald 1 qt. milk and pour into this, Bake 2 hrs. very slowly. S.A.

#### Suet Pudding

$\frac{1}{2}$  C. molasses,  $\frac{1}{2}$  C. finely cut suet,  $\frac{1}{2}$  tsp. spices, salt, p tsp. soda dissolved in  $\frac{1}{2}$  C. milk,  $\frac{1}{2}$  C. raisins,  $1\frac{3}{4}$  C. flour steam  $2\frac{1}{2}$  to 3 hours. Annie Knowles

#### English Plum Pudding

$1\frac{1}{2}$  C. flour, 1 C. finely chopped suet. 1 C. raisins, 1 C. currant, citron, nuts, 1 egg, 1 tsp. soda,  $\frac{1}{2}$  C. milk (or brandy) spice and salt. Steam 3 hrs. Serve Hot. A.K.

#### Chocolate Pudding

1 egg,  $\frac{1}{2}$  C. sugar,  $\frac{1}{2}$  C. milk, 1 tbsp. butter, 1 square melted chocolate, 1 C. flour, 1 tsp. baking powder, steam 1 hr. serve with foam sauce, 1 egg, 1 C. sugar, 1 C. boiling milk and flavor. Annie Knowles

#### Snow Pudding

1 pt. boiling water, 3 tbsp. cornstarch, 2 tbsp. sugar. Cook well. Stir into whites of 3 eggs beaten stiff. Sauce - yolks of 3 eggs, 1 C. milk,  $\frac{1}{2}$  C. sugar. Cook to a cream.

Annie L. Snow

## Grapenut Pudding

$\frac{1}{2}$  C. grapenuts soaked in 1 C. milk for 1 hr. Add 1 egg, well beaten,  $\frac{1}{2}$  C. sugar, 1 C. milk, little salt and cinnamon. Mix thoroughly and bake until set, (ascustard) about  $\frac{1}{2}$  hr.

Ruth Whiting

## Pineapple Delight

$\frac{1}{2}$  lb. marshmallows, quartered. Over these pour contents of no. 3 can crushed pineapple. Put in cold place for several hours. Just before serving whip  $\frac{1}{2}$  pt. cream very stiff and stir in mixture.

Ruth Whiting

## Prune Whip

1 C. stewed, mashed prunes,  $\frac{1}{2}$  C. sugar, 1 envelope minute gelatine dissolved in  $\frac{1}{2}$  C. boiling water. 2 tbsp lemon juice. Whip in 3 egg whites well beaten. Chill. Serve with custard sauce made from egg yolks and whipped cream.

Ruth Whiting

## PUDDING SAUCES

## Foamy Sauce

1 egg, 1 C. sugar; beat 15 min., add 2 tbsp. boiling milk; flavor to taste.

## Hard Sauce

$\frac{1}{4}$  C. butter,  $\frac{1}{2}$  C. powdered sugar,  $\frac{1}{2}$  tsp. lemon or vanilla. Rub the butter to a cream in a warm bowl; add the sugar gradually, then the flavoring. Pack it smoothly in a small dish. Keep in ice until hard.

## Whipped Cream Sauce

1 C. cream, 1 tsp. lemon or vanilla,  $\frac{1}{2}$  C. powdered sugar, white of 1 egg. Mix the cream flavoring and sugar and whip. Add the beaten white of the egg and beat all together. Serve it on any pudding usually eaten with sugar and cream. L.

## Apricot Sauce

1 C. apricot juice,  $\frac{1}{2}$  C. sugar, 1 tsp. cornstarch or flour. Boil all together 5 min. and strain. Use any kind of fruit juice of syrup in the same manner. L.

## Foaming Sauce

$\frac{1}{2}$  C. butter, 1 C. sugar, white of 1 egg.  $\frac{1}{8}$  C. boiling water. Beat the butter to a cream adding the sugar gradually. Add the white of the egg unbroken, whipping with the butter and sugar. When all is white and smooth, add the

water, a little at a time; then set it in a basin of hot water and stir until foaming and smooth. It will require three or four minutes Flavor with vanilla. E.J.L.

#### Cream Sauce

$\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  lb. pulverized sugar,  $\frac{1}{2}$  C. sweet cream. Wash the salt from the butter and cream it well; then add the sugar and cream again. Mix in the cream just as slowly as possible and flavor with lemon juice and rind, or vanilla. This is much better if made some hours before using. A.J.N.

#### White Sauce

Whites of 2 eggs, beaten, 1 C. sugar, 1 C. boiling milk. When cool, add juice and rind of 1 lemon. Mrs. E. Ryder

## PIES

### Cranberry Pie

1 qt. cranberries, 2 C. sugar, 1 tbsp. cornstarch. This makes 4 pies. Chop the berries fine; dissolve the cornstarch in a little water, then add 1 C. boiling water and mix with the sugar and berries. Bake with 2 crusts.

E.J.Linnell

### Olive's Custard Pie

3 eggs,  $\frac{3}{4}$  C. sugar, beat slightly and pour into a qt. measure. Pour in milk until there is  $1\frac{1}{2}$  pts. of custard, add a little salt and flavor, strain and bake. Mrs. S.Higgins

### Cranberry Pie

1 C. cranberries,; C. raisins, chip together 1 scant C. sugar, 1 tsp. cornstarch,  $\frac{1}{2}$ C. water Mix and cook until thickened. Cool and bake between crusts. Mrs. Cummings

### Pineapple Pie

$1\frac{1}{2}$  C. sugar, 1 can pineapple, 2 eggs, 2 tsp. flour, Makes 2 pies. Mrs. Helen Cummings

### Banburys

1 C. seeded raisins, chopped, 1 C. sugar, 1 egg, juice and grated rind of 1 lemon. Cut crust size of saucer and bake like turnover,

Mrs. C.B.Nickerson and Mrs. W.W.Hall.

## Cream Pie

3 eggs well beaten, 1 C. sugar, 1 C. flour, 2 tbsp. water, 1 tsp. baking powder, salt. Bake in 2 shallow pans; fill with whipped cream. Sweeten and flavor with vanilla. M.M. Smith.

## Lemon Pie with Two Crusts

3 lemons, 2 C. sugar, 1 C. water, 4 eggs, butter size of egg, 2 heaping tsp. flour; cook in double boiler. Makes 2 pies. H.L.C.

## Squash Pie

1 can squash, 2 scant C. sugar; mix 1 tbsp. flour, 4 eggs, 1 and 1/3 can milk. measure milk in squash can. H.C.C.

## Lemon Meringue Pie

1 C. sugar, 4 tbsp. flour, mix. 1 C. hot water juice of 1 lemon, add to mixture. Beat yolks of 3 eggs and add - cook in double boiler until drops from spoon, stirring constantly. Put in baked shell. Add 1/3 C. sugar to 3 egg whites beaten stiff. Spread over pie and bake brown. Adeline Snow.

## Lemon Sponge Pie

1 C. sugar, 1 C. milk, 1 heaping tbsp flour, juice and rind of 1 lemon, 2 eggs, butter size of walnut, Mix sugar, flour and butter. Add beaten yolks and lemon juice. Add stiffly beaten egg whites and lemon rind last. Bake about 45 min. Agnes Macfarlane

## ICE CREAM AND SHERBERT

## Chocolate or Cocoa Sauce

Mix 1/2 tsp. of chocolate or cocoa into two tbsp. of white sugar and 1 tbsp. flour sifted. Cream with butter, size of egg. Add salt to 1 C. hot milk and turn over mixture. Cook 3 min stirring constantly. Flavor with Vanilla.

## Orange Sherbert

2 C. orange juice, 1 tbsp. lemon juice, 3/4 C. sugar, salt, 1 jar cream whipped. Add cream when partly frozen. Annie L. Snow

## Ice Cream Sauce

1/3 C. melted butter, 3/4 C. sugar, 1 egg, salt, vanilla, 1 C. cream. Beat sugar, salt and egg, add melted butter and beat; add vanilla. Fold in whipped cream. A.K.

## Ice Cream

Cook 20 marshmallows cut in small pieces in 1 1/2 C. milk. Cook and add jar whipped cream. Add 1 tsp. vanilla and freeze in refrigerator. Stir at least once during first half hour. Nuts and fruit may be added at first stirring, if desired. Mercie Higgins.

## Pineapple Ice Cream

3/4 C. sugar, 1 1/2 C. milk, juice of 1 lemon, 1 small can crushed pineapple, 1 jar whipped cream, Mix in order given. Put in tray and freeze. Stir twice during freezing.

## Lemon Sherbert

Dissolve  $1\frac{1}{2}$  C. sugar in 2 C. milk, add juice of  $1\frac{1}{2}$  lemons, 1 tsp. vanilla,  $\frac{1}{2}$  jar cream. (whipped) Stir twice while freezing. R.W.

## Chocolate Ice Cream

2 eggs beaten light, 2 tsp. confectioners sugar, 1 small can chocolate sauce, 1 jar cream, whipped. Mix in order given. Stir while freezing. Butterscotch sauce may be used if preferred. Ruth Whiting

## Marshmallow Ice cream

$\frac{1}{3}$  C. marshmallow fluff, 1 C. milk, 1 jar whipped cream. Flavoring as desired. Stir once while freezing. Ruth Whiting

## PRESERVES

## Preserved Strawberries

For 1 qt. strawberries use 2 C. sugar, 1 C. water; when clear, drop in berries and cook 7 hrs. Put in glasses like jelly. H.M.H.

## Tomato Preserves

5 lbs. green tomatoes, 4 lbs. sugar, 5 lemons Cook until liquid seems like syrup. Put up in jars - not air tight. H.M.H.

## Gingered Pear

Take any hard pears; chop coarse. Weigh, add 1 lb. sugar to each of pear. To 6 lb. add  $\frac{1}{4}$  lb. preserved ginger. Let stand over night. Cook until clear. When nearly done add juice and grated rind of three lemons. Put in tumblers like jelly. M.L.H. F.B.K.

## Crab Apple Jelly

Cut apples in two and put in kettle with water enough to cover; strain when soft thru cloth bag. Add 1 C. sugar to 1 C. of juice; cook 25 min. Set jar in sun several hours with covers off. S.P.

## Grape Jelly

Wild grapes gathered just before they turn are best. Wash and stem. Mash grapes and cook until juice well drawn; strain in bag. Juice and sugar, measure for measure. Boil juice 15 min. Skim and strain again. Add sugar; boil

until surface looks wrinkled and liquid jellies at the edge. Skim well and put in glasses.

Helen M. Hurd

#### Apple Jelly

Use sour apples. Slice. Cover with cold water and simmer until soft. Strain through cloth; add a lb. of sugar to a pt. of juice. Boil a few min. and put in glasses.

Mrs. J. Swain

#### Citron Preserves

For each citron use 4 large lemons. 10 oz. sugar to 1 lb. prepared citron; remove seeds, peel and cut in small pieces. Cover with sugar and leave overnight. Cook with bag of ginger (4 or 5 tsp.) until transparent.

H.H.

#### Grape Conserve

6 C. grape pulp and skins, 6 C. sugar, juice of 2 oranges and grated rind of one.  $\frac{1}{3}$  lb.; small raisins. Cook 1 hr. and put on back of stove, add  $\frac{1}{2}$  lb. walnut meats, broken. Let stand over night. Put in jars. Cover with parafine.

Ruth Whiting

#### Apple Butter

Cook apples and put thru sieve. Allow  $\frac{3}{4}$  C. sugar for each cup of pulp. Season with cinnamon or clove, or both. Cook slowly until it thickens. Put in jars and cover with parafin.

Ruth Whiting

### PICKLES, ETC.

Peter Piper Picked a peck of pickled peppers.

#### Pickled Peaches

1 peck peaches, 2 qts. vinegar, 4 lbs. sugar. Wipe and clove the peaches. Put vinegar and sugar together and boil  $\frac{1}{2}$  hr.; put in peaches and cook until soft. After taking them out boil syrup 20 min. pour over the peaches.

Mrs. W.A. Smith

#### Spiced Tomatoes

7 lbs. tomatoes, 3 lbs. sugar, 1 pt. vinegar, one lb. cinnamon,  $\frac{1}{2}$  lb. cloves. Boil 3 hrs.

Mrs. A.O. Hurd

#### Mustard Pickles

2 qts. green tomatoes, 1 qt. white onions, head cauliflower, 6 cucumbers sliced, 6 green peppers, 2 qts. vinegar, 1 C. sugar,  $\frac{1}{2}$  C. mustard. 1 tbsp. tumeric, 2 tbsp. flour.

Cut cauliflower, tomatoes, cucumbers and peppers; sprinkle with 1 C. salt and let stand over night. Scald and drain. Heat vinegar and sugar; mix mustard, tumeric and flour with a little cold vinegar; stir into hot vinegar and pour over pickles. Mrs. A.O. Hurd

#### Chili Sauce

9 large ripe tomatoes, 2 green peppers, chop seeds and all; 1 large onion, chopped; 2 C. vinegar, 3 tbsp. sugar, 1 tbsp. salt, 1 tbsp. ginger, cloves, cinnamon, 1 nutmeg. Boil from  $\frac{3}{4}$  to 1 hr.

C.S.

## Cold Cucumber Pickles

2 gal. vinegar,  $\frac{1}{4}$  lb. ground mustard,  $\frac{1}{4}$  lb. salt, 2 oz. mustard seeds, 2 oz. pepper corns, 1 oz. whole cloves, 1 oz. whole allspice, Wash and wipe cucumbers; drop into vinegar and stir occasionally. P.B.F.

## Piccalilli

1 peck tomatoes and 6 large onions; chop and mix with  $\frac{1}{2}$  C. salt; add 1 qt. water and let them stand over night. Drain and add 1 qt. of vinegar and 1 qt. water. Boil 20 min., then drain thoroughly and add 3 qts. vinegar. 2 lbs. sugar. 1 tsp. mustard, 1 tsp. allspice, 1 tsp. cloves, 1 tsp. cinnamon, 1 tsp. ginger, 1 tsp. cayenne. Boil slowly 15 min. E.J. Linnell

## Chow Chow

1 peck green tomatoes (sliced), 6 or 8 large onions, 1 green pepper. Cover with scant cup salt and let stand over night. Drain, Put in kettle and add 2 C. sugar. Cover with vinegar. Put in muslin bag of 6 tbsp. pickling spice... Put in kettle. Remove when strong enough of spice. Boil 2 or 3 hours. Ruth Whiting

## CHAFING DISH RECEIPTS

Cookery is become an art, a noble science, cook are gnetlemen.

## Welsh Rarebit

$\frac{1}{2}$  lb. of cheese cut fine, 1 tbsp. flour, 1 tsp. mustard,  $\frac{1}{2}$  tsp. salt, pinch of cayenne; mix in chafing dish until creamy; add 1 X. hot milk, 1 tbsp. butter. Add milk slowly; last put in 1 beaten egg. Pour over crackers. N.

## Lobster a la Newburg

2 lbs. lobster meat cut in slices; melt  $\frac{1}{2}$  C. butter; add lobster and cook 3 or 4 min. Add  $\frac{1}{2}$  tsp. salt, pinch cayenne and nutmeg. Then add 1 tbsp. sherry and 1 of brandy. Stir  $\frac{1}{3}$  C. of cream into beaten yolks of 2 eggs; stir into mixture. Serve as soon as eggs thicken the sauce. C.B.N.

## Shrimps a la Newburg

Clean 1 pt. shrimps and cook in 2 tbsp. butter add  $\frac{1}{2}$  tsp. salt, pinch cayenne, 1 tsp. lemon juice and cook 1 min. Remove shrimps, put in 1 tbsp. butter; when melted add 1 tsp. flour and  $\frac{1}{2}$  C. cream; when thickened add the yolks of 2 eggs slightly beaten. Add the shrimp and 2 tbsp sherry. H.B.L.

## Chicken Wiggle

Melt 3 tbsp butter in chafing dish; 2 tbsp. flour, 1 pt. hot milk added slowly, stirring constantly. Salt and paprika. When sauce well

cooked add 1 C. chopped chicken and 2 C. peas. Serve when hot. Serve on toast. (Salmon or shrimp may be used instead of chicken) H.B.L.

#### English Monkey

Soak 1 C. bread crumbs in 1 C. milk for 15 min. Melt  $\frac{1}{2}$  tbsp. butter in chafing dish; add 1 C. cheese, salt and pepper to taste,  $\frac{1}{2}$  tsp. mustard, and 1 egg well beaten. Serve on crackers. H.B.L.

#### Chicken and Oysters

Melt 2 tbsp. butter; mix with 3 tbsp. flour,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  saltspoonful celery salt,  $\frac{1}{4}$  saltspoonful pepper. When well mixed add gradually 1 C. milk, the 1 C. oysters that have been drained and washed, and 1 C. chopped cooked chicken. When oysters are plump serve on toast.

#### Creamed Finan Haddie

Strip  $\frac{1}{2}$  a finan haddie and add to it a tbsp. flour and 1 of butter. Heat through and when well mixed add 3 cold boiled potatoes, diced, salted, and a little nutmeg,  $\frac{1}{2}$  pt. cream. Cook 10 or 15 min.

### CANDIES

All human children have a sweetish tooth. Hood

#### Penuchie

Boil 3 C. light brown sugar and 1 C. milk until it forms a soft ball when tried in cold water. Stir in 2 tsp. butter and a cup of walnut or pecan nut meats. Continue to stir until the mixture becomes creamy and begins to stiffen, then drop by spoonfuls on a buttered plate or confectioners's paper. E.B. Kilburn

#### Fudge

2 C. white sugar,  $\frac{1}{2}$  C. milk, 2 squares chocolate or  $1\frac{1}{2}$  tbsp. cocoa, butter size of an egg. Boil 5 min. Beat to a cream, and while beating add 2 tsp. vanilla. Cut in squares before cold. M.M. Smith

#### Fudge

3 C. brown sugar, piece of butter size of a hickory nut,  $\frac{1}{2}$  C. sweet milk,  $\frac{1}{4}$  cake Baker's chocolate. Stir all the time while cooking; take a little out in a dish, stir, and when it grains, add 1 tsp. vanilla; stir, and pour into a buttered tin. Mark in squares before it is cold. Mrs. F. Gould

#### Cream Candy

3 C. white sugar,  $\frac{2}{3}$  C. water,  $\frac{1}{2}$  C. vinegar. Boil without stirring until it hardens by trying in water. Put it in a buttered pan, and when cool enough pull it the same as molasses candy, until white, adding while pulling a few drops of essence of lemon. Mrs. Catherine Cole



## Puffed Rice Candy

$\frac{1}{2}$  C. sugar,  $\frac{1}{2}$  C. molasses, 1 tbsp. water, a small piece butter; boil until brittle when tried in cold water; and stir 3 C. puffed rice. Pour in pan and spread. T.C.

## Brownies

1 C. sugar,  $\frac{1}{2}$  C. butter creamed; 2 eggs beaten lightly, 2 squares chocolate,  $\frac{1}{2}$  C. chopped walnuts,  $\frac{3}{4}$  C. flour. Turn a large tin over and spread mixture on it about  $\frac{1}{4}$  in. thick and bake. While hot, cut in squares. T.C.

## Butter Scotch.

Take 1 C. sugar, wet it thoroughly with vinegar; butter size of an egg. Boil until a little dropped in water will harden. then pour into buttered pans and cut in squares.

Mrs. C.Sparrow

## Chocolate Caramel

1 C. molasses, 1 C. sugar, butter size of an egg. Boil a little while. Dissolve  $\frac{1}{4}$  lb grated chocolate in  $\frac{1}{2}$  C. milk; stir into the above while boiling. Cook until candied. Add flavor to suit taste. Mrs. D.L.Young.

## Soft Caramels

2 lbs. brown sugar,  $\frac{1}{2}$  pt. milk,  $\frac{1}{3}$  C. of butter,  $\frac{1}{2}$  cake of chocolate. Boil for soft caramels 9 min; then remove and stir steadily for 5 min., when stiff pour into pan. Mark off into squares. F.G.

## Peppermint Drops

2 C. white sugar,  $\frac{1}{2}$  C. boiling water; boil 5 min. Flavor with a little essence of peppermint and drop quickly on buttered paper. D.

## Peanut Bruittle

Melt in hot spider 2 C. sugar, stirring all the time to prevent burning. Have ready 1 C. chopped peanuts. Stir into the sugar as soon as melted. Turn into shallow tins.

Mrs. J.H.Cummings

## Chocolate Peppermints

Boil 2 C. sugar,  $\frac{1}{2}$  C. water and 2 squares of chocolate till it strings; then take off the stove and add 7 drops of oil of peppermint; and stir as for fudge, till thick enough to drop. Drop with tsp. on enamel cloth or wax paper.

H.B.L.

## Creamed Walnuts

Break into a bowl the white of 1 egg, add an equal quantity of water; then stir in sufficient powdered or confectioner's sugar until you have it stiff enough to mold into shape with the fingers. Make balls, and press an an English walnut meat on both sides. C.B.N.

## Cocoanut Fudge

2 C. sugar and  $\frac{1}{2}$  C. milk, large spoonful of butter boiled together, until it makes a soft ball in water; then take it off stove; add  $\frac{1}{2}$  tsp. vanilla and  $\frac{2}{3}$  C. cocoanut. Stir until thick and white; pour into a buttered pan.

## Walnut Creams

Take the white of 1 egg and stir into it enough powdered sugar to be able to roll into balls. Flavor as you please and set in a cool place for 15 min. Then roll into balls and place half an English walnut on either side and press together

## Praline Candy

1 C. white sugar, 1 C. brown sugar, 1 C. of maple syrup, 1 C. milk or cream, butter the size of an egg,  $\frac{1}{2}$  lb. English walnuts. Cook until it forms soft ball in water, then take off and beat until it creams, Pour in nuts the last thing and put in buttered pan and allow to cool. Mrs. J.H.Cummings

## Ice Cream Candy

2 C. granulated sugar, scant cup water ; add  $\frac{1}{4}$  tsp. cream tartar, dissolved in water, as soon as it boils. Do not stir after it begins to boil. When done it will be brittle if dropped in cold water. Add butter size of a walnut just before taking off the stove... Pour into a buttered dish to cool, and pull as hot as it can be handled. Flavor while pulling to suit taste. Joshua Kilburn.

## Chocolate Caramels

2 C. brown sugar, a generous  $\frac{1}{2}$  C. milk, a piece of butter size of an egg, 2 squares of chocolate. Mrs. C. Sparrow

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