

# PROVEN RECIPES

CONTRIBUTED  
BY THE LADIES OF THE  
CHRISTIAN CHURCH  
WAYNETOWN, INDIANA

1906

Waynetown, Indiana.



### MEASURES IN ORDINARY USE.

- 4 teaspoonfuls equal 1 tablespoonful liquid.
- 4 teaspoonfuls equal 1 wineglass or  $\frac{1}{2}$  gill.
- 2 wineglasses equal 1 gill or  $\frac{1}{2}$  a cup.
- 16 tablespoonfuls equal 1 coffeecupful.
- 2 coffeecupfuls equal 1 pint.
- 2 pints equal 1 quart.
- 4 quarts equal 1 gallon.
- 2 tablespoonfuls is 1 ounce—liquid.
- 1 tablespoonful of salt is an ounce.
- 16 ounces equal 1 pound dry, of 1 pint liquid.
- 4 coffeecupfuls sifted flour is 1 pound.
- 1 quart of unsifted flour is 1 pound.
- 1 pint of sugar is 1 pound—granulated.
- 2 coffeecupfuls of powdered sugar is 1 pound.
- 1 coffeecupful cold butter, pressed down, is  $\frac{1}{2}$  pound.
- 1 tablespoonful soft butter is 1 ounce.
- 1 ordinary tumbler or coffeecupful is  $\frac{1}{2}$  pint.
- About 25 drops of thin liquid is a teaspoonful.

### RECIPE FOR GOOD HOUSEKEEPING.

Take 1 part self-control.  
One part discipline.  
Five parts patience.  
Sweeten all with charity.  
Keep constantly on hand and the domestic wheels will  
run smoothly.

EXPER

*Gursey pickles*  
1 pk pickles in clear hot  
water 2 days

### BREAD.

#### YEAST BREAD.

Soak 1 cake of Yeast Foam in a cup of water for two hours. Stir into this enough flour to thicken, beat well and let it rise. This is the first or yeast sponge. Scald  $\frac{1}{2}$  gallon of buttermilk and use enough of it to scald a small portion (about 1 cup full) of 1 quart of flour. When buttermilk is cool, use enough of it to beat into the quart of flour to make a thick sponge. Beat into this the yeast sponge and let it rise. This makes the second sponge. Make another sponge exactly like second sponge except use 3 pints of flour instead of 1 quart. Beat into this the second sponge and let it set over night. To this add 1 tablespoonful of salt, 1 tablespoonful of sugar, 2 tablespoonfuls of lard, and enough flour to make into dough. Let it raise and work down twice. Bake about one hour and a quarter. This makes 5 loaves.

MRS. EMMA RIDER.

#### SALT RISING BREAD.

At night put 2 heaping tablespoonfuls of corn meal into a teacup. Heat 8 tablespoonfuls of fresh milk to scalding heat, pour on corn meal, stirring it thoroughly and briskly. Place where it will keep warm over night. In the morning take 1 pint of warm water with a pinch of salt and pinch of soda, pour in scalded meal and thicken quite thick with flour. Set pitcher in a kettle of warm water and keep at even temperature until it rises to top of pitch-



er. Then have flour ready, with cavity in center, with scant  $\frac{1}{2}$  teaspoonful of salt; also have ready 1 pint or more of warm water or milk, pour rising in cavity, adding the water as you mix. Mix stiff, mould into loaves, put into pans; place where it will keep warm on bottom of pan and let stand until it rises to twice its depth or to top of pans. Bake briskly 10 minutes, then slow 20 minutes or more.

EFFIE SMALL.

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BREAD.

Use Pillsbury flour, well sifted. Boil in 2 quarts water two large potatoes until quite tender, then drain off liquid over 1 heaping pint of flour, adding 1 tablespoon of fine salt and two of sugar and beat thoroughly, adding potatoes mashed quite fine. Let cool, then add  $\frac{1}{2}$  cake yeast, soaked over night, cover closely and set to rise. When quite light pour into flour and mix quite stiff. Do all kneading at this time. Set in warm place to raise until quite light, then mould into loaves and let raise again until very light, then bake in a moderate oven one hour. Baste over crust with butter when done.

MRS. ELLA FOLLIICK.

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BREAD.

2 potatoes,  $1\frac{1}{4}$  tablespoon salt,  $\frac{1}{2}$  cup sugar, 3 cups water. Let stand over night after pouring starter in. Next morning pour out pint for next starter. Thicken with flour. Let raise, then mix, then raise again and mould into loaves.

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BREAD.

1 potato mashed fine, 1 quart cold water, flour enough for stiff batter, 1 cake compressed yeast. Let raise over night. Next morning add 2 tablespoonfuls salt,  $\frac{1}{4}$  cup

sugar, 1 scant tablespooful of lard. Knead one half hour, let raise, then work down; raise again, then mould into loaves.

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JOHNNY CAKE OR CORN BREAD

$\frac{1}{2}$  cup sugar, 2 tablespoon of melted butter, 2 eggs, 1 cup of milk, 1 cup of flour, 2 cups of meal, 2 teaspoon baking powder and salt.

MRS. T. J. FIELDS.

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BREAKFAST PUFFS.

1 cup of sour milk,  $\frac{1}{2}$  teaspoon of soda,  $\frac{1}{2}$  teaspoon of salt, 1 egg, and flour enough to roll out like biscuit dough. Cut in narrow strips and fry in hot lard; serve hot. Excellent with coffee or syrup.

ARTIE RUNYAN.

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GRAHAM GEMS.

1 egg,  $1\frac{1}{2}$  cups sweet milk, 1 heaping tablespoonful butter, 2 tablespoonfuls sugar, 2 teaspoonfuls baking powder, a pinch of salt, Graham flour to make a rather stiff batter. Bake in gem pans in a quick oven. This makes 12 gems.

MRS. W. E. ZUCK.

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GEMS.

$1\frac{1}{2}$  cups sugar,  $\frac{1}{3}$  cup butter,  $\frac{2}{3}$  cup of water or milk, 2 teaspoon of baking powders, flour to stiffen.

MRS. EMMA STOCKDALE.

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MUFFINS.

2 cups light brown sugar, 1 scant cup butter, 1 cup milk, 2 whole eggs, 1 teaspoonful baking powder, 1 teaspoonful vanilla, flour enough to make rather stiff batter. Bake in muffin tins.

UMA WILKINSON.



### MUFFINS.

1 egg, 1 tablespoonful butter, 1 teaspoon salt, 1 teaspoon sugar, 1 cup sweet milk, 1 teaspoon baking powder, flour to stiffen, a little stiffer than pancake.

MRS. EMMA STOCKDALE.

### BANANA FRITTERS.

2 eggs, 2 cups sour milk, 1 teaspoonful soda, flour to thicken. Drop in hot grease and fry.

DIP—1 cup sugar, 1 tablepoonful butter, and a little water. Cook until thick.

JESSIE GROVES.



## MEATS.

### CHICKEN POT PIE.

Stew chicken until tender. Take chicken from broth and remove the bones, then put the chicken back in the broth and put in a large pan or roaster; then make a thickening of flour and milk and pour over chicken, setting on top of stove to keep at a boiling heat. Then make drop dumplings as follows: 2 cups sweet milk, 2 eggs well beaten, 3 cups flour, 2 teaspoons baking powders, 1 large tablespoon butter, 1 teaspoon salt. Beat all together to a thick batter, then spread over chicken and set in oven and bake one-half hour, or until a nice brown.

ARTIE RUNYAN.

### BEEF ROLL.

Add to 1 pound of lean chopped beef, one quarter pound of bacon. Chop fine and season with salt and pepper and 1 teaspoon of onion juice. Stir in one well beaten egg and form in long roll. Incase in buttered paper and place in pan. Cover whole with a thick paste of corn meal, bake three-fourths of an hour, remove paste and serve.

CARRIE OWEN.

### VEAL LOAF.

2½ lbs veal minced fine, 3 eggs, 5 crackers rolled fine, tablespoon of butter, 3 tablespoon of milk, teaspoon of salt, teaspoon of pepper. Make in a loaf and put enough water to keep well basted. Bake as other meats.

MAYME KRUGG.



### VEAL LOAF.

3½ lbs minced veal (leg is best for this purpose,) 3 eggs well beaten, 1 tablespoonful of pepper, 1 tablespoonful of salt, 1 grated nutmeg, 4 rolled crackers, 1 tablespoonful of cream, butter size of an egg. Beef may be used instead of veal by adding ¼ lb salt pork, mixed fine. Mix well and bake.

CARRIE OWEN.



### SALADS.

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#### POTATO SALAD.

Chop cold boiled potatoes fine, with enough raw onions to season nicely. Take the yolks of 3 hard boiled eggs and salt and mustard, mash fine. Add 1 desert spoonful of melted butter, 1 cupful of vinegar. Stir well together and pour over potatoes. Hard boiled eggs sliced over top.

MRS. P. J. LOUGH.

#### POTATO SALAD.

Boil a dozen medium size potatoes. When cold peel and slice; then add 3 onions chopped fine, 4 hard boiled eggs, salt and pepper to suit taste. Use as a dressing 1 egg well beaten to ½ cup of cream, enough vinegar to suit taste. Put in a pan a tablespoon of butter; set on stove. When hot add the egg, cream and vinegar and boil a few minutes; then pour over salad and stir well together.

MRS. KATE SMALL.

#### FRUIT SALAD.

Slice fruit in dish. 1 package of gelatine, (soak well in cold water, enough to cover it,) then add enough boiling water to make about one quart, 1 cup granulated sugar, dissolved in this mixture. Stir briskly and when about luke warm pour over fruit. Slice 12 bananas, 6 oranges, 1 can of sliced pineapples and juice of two lemons. Use any fruit you may like.

MRS. FRED McCLURE.



#### POTATO SALAD.

4 good sized potatoes, 3 boiled eggs, 1 onion and a piece of cheese; chop all together. Use the following dressing: 1 raw egg, 1 tablespoon of butter, 1 tablespoon of sugar, 1 tablespoon of flour, 1 teaspoon mustard, salt and pepper to suit taste, and  $\frac{1}{2}$  cup of vinegar. Let come to boil, then add  $\frac{1}{2}$  cup of sour cream. MRS. ORA MUNNS.

#### SALMON SALAD.

To one can of salmon take as much cabbage and four hard boiled eggs and chop all together, until very fine. Pour over this the following dressing: 1 tablespoon of butter, 1 tablespoon of sugar,  $\frac{1}{2}$  cup of vinegar and 1 well beaten egg. Cook 3 minutes. ARTIE RUNYAN.

#### CABBAGE SALAD.

2 quarts chopped cabbage, two tablespoonfuls of salt, 3 tablespoonfuls of sugar, 1 tablespoonful of mustard, 1 tablespoonful black pepper, yolks of 4 hard boiled eggs mashed fine. Mix well and add  $\frac{1}{2}$  cup of vinegar. MRS. EMMA STOCKDALE.

#### BEAN SALAD.

1 can of kidney beans,  $\frac{1}{2}$  onion chopped fine. Drain juice off beans, add onions and serve with mayonnaise dressing.

DRESSING—2 tablespoonfuls of prepared mustard, 2 tablespoonfuls of sugar, 1 tablespoonful of butter, yolk of 3 eggs,  $\frac{1}{2}$  cup of vinegar. Boil a few minutes. MRS. S. C. HURT.

#### SALMON SALAD.

1 can of salmon, 1 teacup of crushed crackers, 12 small

cucumber pickles, 6 hard boiled eggs. Serve with Mayonnaise dressing.

DRESSING—1 teacup of vinegar, 1 teacup sweet cream, 1 teacup of sugar, 1 teaspoon of salt, 1 teaspoon of pepper, 1 teaspoon of celery salt. ELEANOR WILLIAMS.

#### SALMON SALAD.

Boil 3 large potatoes the day before using, then chop, (not too fine,) with 3 hard boiled eggs, salt and pepper to taste; also celery seed or salt about 1 teaspoon. Mix well with 1 can of salmon. Add the juice of 1 lemon and a little melted butter. Sweeten to taste. MRS. ORA MUNNS.

#### SCALLOPED CHEESE.

1 cup of bread crumbs, pepper and salt, 2 tablespoonfuls of melted butter,  $1\frac{1}{2}$  cups of milk, 3 eggs,  $\frac{1}{2}$  pound of grated cheese. MRS. S. C. HURT.

#### SCALLOPED CABBAGE.

Chop fine  $\frac{1}{2}$  head of white cabbage, put in pan with enough water to nearly cover and boil until tender. Take a well buttered baking dish, place in the bottom a layer of the cabbage, then a layer of fine cracker crumbs, cover with bits of butter and sprinkle with salt and pepper. Continue in this way until the dish is full. Finish with a layer of cracker crumbs, pouring enough sweet cream to nearly cover, and bake until a nice brown. MRS. MARY SAYLOR.

#### MACARONI AND CHEESE.

Boil  $\frac{1}{2}$  box of Macaroni in a little salt water until quite



tender, drain, put in bake pan layer about of cheese (either grated or sliced in bits) and macaroni, a few crushed crackers, bits of butter, salt and pepper to suit taste, almost cover with milk, and bake 20 minutes. About 15 cents worth of cheese for  $\frac{1}{2}$  box of macaroni.

CORDELIA SHULER.

#### SCALLOPED CORN.

1 can of corn, 1 cup of rolled crackers, salt and pepper to taste, put in a dish and cover with milk, chip butter over the top, sprinkle lightly with sugar. Bake 20 minutes.

MRS. ISAAC DWIGGINS.



## PUDDINGS.

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#### ORANGE PUDDING.

Cut four oranges into small bits, cover with  $\frac{1}{2}$  cup of sugar and let set two hours. Then make custard as follows: 1 pint of milk,  $\frac{1}{2}$  cup of sugar, 1 teaspoon of lemon, 4 eggs, with the whites of two reserved for frosting. When cool stir in the oranges and beat the whites of the two eggs until very stiff and put on the top and brown in oven.

MRS. H. R.

#### PUDDING.

1 cup of sugar, 1 cup of sour cream, 1 cup of raisins, 2 cups of flour, 1 teaspoon of soda if cream is very sour, 2 eggs, pinch of salt, 2 teaspoonfulls of baking powder, flavor to taste.

DRESSING—2 tablespoonfulls of flour,  $1\frac{1}{2}$  cups of sugar, butter size of walnut, hot water to make a thin dressing.

MRS. H. M. NEAL.

#### COTTAGE PUDDING.

1 cup of sugar, butter the size of walnut,  $1\frac{1}{2}$  cup of flour,  $\frac{1}{2}$  cup of milk, 2 teaspoonfuls baking powder. Bake 20 minutes and serve with lemon sauce. MRS. EMMA CAVIN.

#### COTTAGE PUDDING.

2 eggs, 1 cup of sweet milk,  $1\frac{1}{2}$  cups of sugar, 2 cups of flour, 1 tablespoonful of butter, 2 teaspoonfulls baking powder.

SAUCE—2 tablespoolfuls of flour,  $\frac{1}{2}$  cup of sugar, a lump



of butter, a pinch of salt, 1 pint of milk, cook until thick.  
Flavor when done. MRS. W. E. ZUCK.

#### CREAM PUDDING.

1 cup of sugar, yolks of 2 eggs, 1 cup of sweet milk, 2 cups of flour, 1 tablespoonful of butter, 2 teaspoonfuls of baking powder, flavor to taste and bake.

CREAM—Beat the whites of 2 eggs, 1 cup of sugar, add one pint of sweet milk, heat and add flour to thicken, flavor to taste. MRS. FRED McCLURE.

#### CHOCOLATE PUDDING.

1 quart of milk,  $1\frac{1}{2}$  cups granulated sugar, 5 tablespoonfuls of flour, 2 squares of Baker's chocolate, 1 teaspoonful of vanilla. Grate chocolate and mix it with flour and sugar, dry, then add enough cold milk to make smooth paste, pour into the milk when scalding hot, then cook in a pan in water until thick; when partly cooled add one teaspoon of vanilla. Serve when cold. UMA WILKINSON.

#### FRUIT PUDDING.

1 quart of soaked bread crumbs,  $\frac{3}{4}$  cup of sorghum molasses, 1 cup of flour, 1 cup of raisins, 1 teaspoonful of soda, salt, a lump of butter, 1 teaspoonful each of all kinds of spices; steam two hours. Serve with whipped cream. MRS. FRED McCLURE.

#### BLACK PUDDING.

3 eggs, 1 cup of sugar,  $\frac{1}{2}$  cup of butter, 1 cup of flour, 1 cup of raisins or jam, 1 teaspoonful of soda in 1 tablespoonful sour milk, flavor with cinnamon or nutmeg, bake slowly. Use lemon sauce. ORA MUNNS.

#### SALMON PUDDING.

Mince 1 can of salmon, saving liquor for sauce; put in four tablespoonfuls of melted butter, 1 cup of fine bread crumbs, pepper and salt and three well beaten eggs. Put in buttered mould, set in a pan of hot water, cover and steam for one hour, filling with boiling water as it evaporates. Set in cold water a minute and turn it over.

SAUCE—Heat 1 cup of milk to boiling and thicken with a tablespoonful of corn starch wet in cold water, add a spoonful of butter, salmon liquor and a well beaten egg. Take from fire, season and stand in hot water three minutes, covered, add tomato juice. Pour over pudding and serve. MRS. H. A. McCARTY.

#### DELMONICO PUDDING.

3 tablespoonfuls of corn starch, the yolks of five eggs, 6 tablespoonfuls of sugar; beat the eggs light, then add the sugar and beat until very light; mix the cornstarch with a little cold milk; mix all together and stir into one quart of milk just as it is about to boil, having added a little salt, and stir until it has thickened well. Pour in a dish for the table and place in the oven until it will bear icing.

ICING—Beat the whites of the eggs to a stiff froth, with two tablespoonfuls of white sugar to an egg; then put it into the oven until it is a light brown.

MRS. LENORAH GROVES.

#### PLUM PUDDING.

$\frac{3}{4}$  cup of molasses, 1 cup of brown sugar, 1 cup of finely chopped raisins, 3 cups of bread crumbs, 2 cups of flour, 1 cup of sweet milk, 1 cup of mixed currants and citron, 1 teaspoonful soda, 1 cup finely chopped suet; sift soda with flour, then add fruit, tossing about until coated, then the



wet mixture and last the bread crumbs; steam three or four hours. Excellent with whipped cream.

MRS. ISAAC DWIGGINS.

#### HEAVENLY HASH.

$\frac{1}{4}$  box of gelatine dissolved in three tablespoonfuls of warm milk,  $\frac{1}{4}$  pound of figs, cut fine and cooked tender, drain after cooked, 1 pint of whipped cream, sweeten and flavor to taste. While gelatine is yet warm add to cream slowly and whip well together; add figs,  $\frac{1}{4}$  lb English walnuts,  $\frac{1}{4}$  lb candied cherries,  $\frac{1}{4}$  lb candied pineapple; set in cool place and slice down as ice cream. Make a dressing the same as float.

MRS. FRED McCLURE.



## PIES.

### LEMON PIE.

1 grated lemon, 1 cup of sugar, 1 heaping tablespoonful of flour, 1 tablespoonful of butter, 1 teacup of boiling water, yolks of 2 eggs; cook and fill crust which should be baked first.

ICING—Whites 2 egg, 3 tablespoonfuls of sugar; brown in oven.  
MRS. LAURA HARVEY.

### LEMON PIE.

1 lemon for two pies—grate the whole lemon;  $1\frac{1}{2}$  cups of sugar, 3 tablespoonfuls of flour, yolks of 2 eggs; add sufficient water for 2 pies. Cook before putting in pies and use whites of eggs for frosting.

MRS. EARLE WILKINSON.

### VANILLA CREAM PIE.

1 large tablespoonful of butter, 1 cup of sugar,  $\frac{2}{3}$  cup of rich milk or cream, 2 tablespoonfuls of flour, 1 egg and yolk of another; place this over the fire and cook until thickened, stirring all the time, then add  $1\frac{1}{2}$  teaspoonful vanilla. Put this in a well baked crust and beat the white of 1 egg, and put back in oven to brown.

MRS. H. R.



#### STRAWBERRY PIE.

Bake a short pie crust and fill with strawberries. Then beat the yolk of one egg with 1 cup of sugar and spread over strawberries; then beat the white of the egg, and put in oven and brown.

MRS. LOU TITUS.

#### LEMON PIE.

1 lemon, 1 cupful of sugar, 1 large tablespoonful of butter, 2 tablespoonfuls of flour, 1 egg, (save white for frosting,) 1 cup of hot water; boil until thick.

MRS. GENEVERA HAUK.

#### CHOCOLATE PIE.

Heat 1 pint of milk to scalding, add  $\frac{1}{3}$  cup of Baker's chocolate, beat the yolk of 3 eggs and 1 cup of sugar together; then add milk, and white of eggs well beaten. Put filling in crust previously baked.

MRS. CORA SUTTON.

#### MAPLE MOLASSES PIE.

1 cup of molasses 1 egg, lump of butter, heaping tablespoonful flour, 3 tablespoonfuls water, flavor with nutmeg. Bake without a top crust.

MRS. KATE SMALL.

#### CHOCOLATE PIE.

$\frac{1}{2}$  teacupful of grated chocolate, butter size of an egg, 1 teaspoonful of vanilla, 1 cup of sugar, 2 heaping tablespoonfuls cornstarch, yolks 2 eggs; cream together and stir into one coffee cup full of boiling water, stirring constantly until it thickens. When cool, pour into a nicely browned pie shell and spread over it the beaten egg whites, into which 2 tablespoonfuls of sugar have been stirred; flavor

with vanilla; brown in the oven.

STELLA ANGLIN.

#### RHUBARB PIE.

Pour boiling water over 2 teacupfuls of rhubarb, drain after four or five minutes and mix with the rhubarb a scant teacup of sugar, the yolk of an egg, a piece of butter, 1 tablespoonful of flour, 3 tablespoonfuls of water; bake with lower crust only. Beat white of egg with 2 tablespoonfuls of sugar, spread over top and brown.

LORA ANGLIN.

#### CREAM PIE.

1 pint of cream,  $\frac{1}{2}$  cup of sugar, 1 heaping tablespoonful of flour; sift flour and sugar together, then add cream, then the beaten white of an egg; flavor to suit taste.

#### CREAM PIE.

Amount for two pies.—To 1 pint of milk add  $\frac{1}{2}$  cup of sugar, yolk of 2 eggs, lump of butter and pinch of salt; cook in double boiler. When hot add  $\frac{1}{2}$  cup flour and cook until thick. Pour into crust already baked. Meringue for top, return to oven and brown.

MRS. FRED McCLURE.

#### BOSTON CREAM PIE.

3 eggs, 1 pint of milk, 1 cup of sugar, 2 tablespoonfuls of corn starch or 3 of flour, 1 teaspoonful butter and a pinch of salt. Beat sugar, yolks of eggs and cornstarch together, add to milk, and cook until thick. Have crust baked, fill and use Meringue for top.

MERINGUE—Beat whites of eggs, add 3 tablespoonfuls



W. Price

1 cup powdered sugar  
1 cup granulated sugar  
1 cup shortening  
1 cup hot water  
1 cup brown sugar  
1 cup cocoa  
1 cup hot water  
1 cup brown sugar  
1 cup cocoa  
2 eggs  
1/2 cup soda  
1 cup vanilla  
1 cup brown sugar  
1 cup cocoa  
powdered sugar, and flavor to taste. Spread over pies and return to oven to brown.  
MRS. LOTTIE GROVES.

LEMON PIE.

Amount for two pies.—Add to the grated rind and juice of 1 large lemon, 3 eggs, leaving out the whites of two, 1 1/2 cups of sugar, 2 tablespoonfuls of flour, 1 teaspoonful of butter; pour over this 2 cupfuls of hot water and boil until thick. Pour into crusts already baked. Meringue for top. Return to oven and brown.  
MRS. FRED McCLURE.

CREAM PIE.

1 pint of milk or cream, set on stove and let come to a boil; then stir in 1/2 cup of sugar, 1/2 cup of flour, yolks of 2 eggs, lump of butter. Flavor with lemon or vanilla. Whip whites of eggs for top.  
MRS. W. E. ZUCK.

Angie Burger Bread

3/4 cup Lard  
3 Eggs  
1/2 cups sugar  
3/4 Lard & Molasses  
3 cups flour  
ginger  
Salt  
Vanilla  
1/2 cup Boiling water  
3 teaspoon Soda

Angel food  
11 egg whites  
1 cup Boddit flour  
1 teas vanilla  
1 " cream tartar  
1 1/2 cup pulverized sugar  
Nora Jurgens

CAKES.

1 1/2 cups of sugar, 1/4 cup butter, 2 1/4 cups of flour, 2 eggs, 1 cup of water, 2 teaspoonfuls baking powder, 1 teaspoonful of flavoring.  
MRS. LOTTIE GROVES.

NEAPOLITAN CAKE.

1 cup of brown sugar, 1/2 cup of molasses, 1/2 cup of butter, 1/2 cup of strong coffee, 3 cups of flour, 2 cups of raisins, 3 eggs, 1 teaspoon each of cloves and cinnamon, a little nutmeg, 2 teaspoonfuls baking powder, vanilla flavoring.

WHITE PART—2 cups of sugar, 1 cup of butter, 1/2 cup of milk, 3 cups of flour, 2 teaspoonfuls baking powder, whites of 4 eggs, lemon flavoring. Bake in layers.

MRS. MARY PEVELER.

HICKORYNUT CAKE.

1 1/2 cups of sugar and 1/2 cup of butter creamed together, 3/4 cup of milk, 2 1/2 cups of flour, whites of 4 eggs, 2 1/2 teaspoonfuls baking powder, 1 cup of floured nuts. Flavor to suit taste.

PERFECTION CAKE.

1 1/2 cup of sugar, 1 cup of butter, 1 cup of milk, 3 cups of



flour, 3 teaspoonfuls baking powder, whites of 3 eggs.  
Flavor to suit taste.

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#### HICKORYNUT CAKE.

1½ cups of "C" sugar, ½ cup of butter, 1 cup of milk,  
1 cup of hickory nuts, 2 cups of flour, whites of 3 eggs, 2  
teaspoonfuls baking powder. Flavor to suit taste.

CORDELIA SHULER.

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#### JELLY CAKE.

Cream together 1 cup of sugar and ½ cup of butter, 2  
well beaten eggs, 1 cup of any kind of jelly. Dissolve 1  
teaspoonful of soda in 4 tablespoonfuls of sour milk, add  
this and 1 teaspoonful each of cinnamon, cloves, spice and  
nut meg. White icing.

MRS. MARY SAYLOR.

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#### HICKORYNUT CAKE.

1½ cups of soft sugar, ½ cup of sweet milk, 2 well beat-  
en eggs, 2 heaping teaspoonfuls baking powder sifted with  
1½ cups of flour.

FILLING—1 pint of sweet milk, 2½ tablespoonfuls of  
cornstarch, ½ cup of sugar; cook until smooth, then add  
1 cup of hickory nuts and spread between layers.

MRS. ELLA FOLLICK.

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#### SCRIPTURAL CAKE.

1st Kings 4:22, 4½ cup; Judges 5:25, (last clause) 1 cup;  
Jeremiah 6:20, 2 cups; 1st Samuel 30:12, 2 cups; Nahum  
3:12, 2 cups; Numbers 17:8, 2 cups; 1st Samuel 14:25, 2  
tablespoonfuls; Jeremiah 17:11, 6 tablespoonfuls; Leviti-  
cus 2:13, 1 pinch; Judges 4:19, (last clause,) ½ cup; Amos

4:5, 2 teaspoonfuls; 2nd Chronicles 9:9, to taste; Proverbs,  
23:14.

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#### FRUIT CAKE.

1 cup of sugar, ½ cup of butter, 1 cup of molasses, 1 lb  
of raisins, chopped fine, 3 cups of flour, 1 cup of coffee, 2  
teaspoonfuls baking powder, 1 teaspoonful of soda, 1 table-  
spoonful each of allspice and cinnamon; bake in layers  
and use filling.

FILLING—1 cup of sugar, 1 cup of cream, 1 teaspoonful  
of butter; boil until thick enough to beat well.

KATE SMALL.

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#### ORANGE CAKE.

1 cup of butter, 2 large cups of sugar, 1 cup of milk, 4  
eggs, beaten separate, 4 small cups of flour, 3 teaspoon-  
fuls baking powder; bake in layers.

FILLING—Whites of 2 eggs, juice and pulp of two oranges,  
1 lb powdered sugar, well beaten together.

MRS. ELLA FOLLICK.

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#### DEVIL'S FOOD CAKE.

Melt ¼ cake of chocolate in ½ cup of boiling water, add  
1 level teaspoonful of soda and let stand; take 2 cups of  
brown sugar, ½ cup of butter, 2 egg, beat all until creamed;  
take ½ cup of sour milk, add it alternately to 2½ cups of  
flour and 1 teaspoonful of baking powder. Mix well and  
add chocolate, flavored with vanilla extract.

MRS. FONCE SUMNER.

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#### DEVIL'S FOOD CAKE.

2 cups of sugar, ½ cup of butter, 2 eggs, ½ cake of Bak-



er's chocolate dissolved in  $\frac{1}{8}$  cup of boiling water, a pinch of salt, 1 teaspoonful soda (small) dissolved in  $\frac{1}{2}$  cup of sour milk, 3 cups of flour.

CORA SUTTON.

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#### PINEAPPLE CAKE.

Cream together  $\frac{1}{2}$  cup of butter and 1 cup of sugar, adding  $\frac{1}{2}$  cup of sweet milk and the well beaten whites of four eggs, stir in  $1\frac{1}{2}$  cups of flour into which 1 heaping teaspoonful of baking powder has been sifted; bake in three jelly tins.

FILLING—Put in a bowl the whites of 2 eggs, 1 cup of powdered sugar and 1 tablespoonful of the juice of a chopped pineapple; beat this until very light and white, add sugar until the mixture is thick enough to spread without running off the cake. Take out enough to be used on top of the cake, and into the remainder stir the finely chopped pineapple, until as much has been added as will hold and stick together. When the cakes are cold, put a thin layer of this icing between them and cover the top with the plain white icing.

MARY SAYLOR.

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#### ANGEL CAKE.

Whites of 9 large fresh eggs or ten smaller ones,  $1\frac{1}{4}$  cups of sifted granulated sugar, 1 cup of sifted flour,  $\frac{1}{2}$  teaspoonful cream tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times measure and set aside 1 cupful; then sift and measure  $1\frac{1}{4}$  cups of granulated sugar, beat whites of eggs about half, add cream tartar and beat until very, very stiff, stir in sugar, then flour very lightly. Put in pan and in moderate oven at once; will bake in 35 to 50 minutes. Mrs. S. C. HURF.

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#### DEVIL'S FOOD CAKE.

1 cup of brown or white sugar,  $\frac{1}{2}$  cup of butter,  $2\frac{1}{2}$  cups of flour,  $\frac{1}{2}$  cup of sweet milk, 2 eggs, 1 teaspoonful of soda dissolved in 1 tablespoonful hot water; cream, sugar and butter, add yolks of eggs, add milk and flour, whites of eggs well beaten, then custard last.

CUSTARD—1 cup of grated chocolate,  $\frac{1}{2}$  cup of sweet milk, 1 cup white or brown sugar, yolk of one egg, 1 teaspoonful vanilla; cook until it comes to a boil and then cool.

ORA MUNNS.

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#### BROWN STONE FRUIT CAKE.

1 cup of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of sweet milk, 2 cups of flour, 2 eggs, 1 teaspoonful of soda (small) with a small pinch of baking powder.

FILLING— $\frac{1}{2}$  cup of grated chocolate,  $\frac{1}{2}$  cup of sweet milk,  $\frac{2}{3}$  cup of sugar, yolk of egg; stir and boil. Flavor with vanilla, cool the filling and stir in cake and bake.

CORA SUTTON.

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#### FRUIT CAKE.

1 cup of brown sugar, 1 cup of Orleans molasses, 1 cup of coffee or sour milk, 1 small cup of lard, pinch of salt, 2 eggs, 1 teaspoonful of cinnamon, ginger, allspice,  $\frac{1}{2}$  teaspoonful of cloves, 1 tablespoonful of soda, flour to make a stiff batter and bake in layers. Make a caramel filling with  $\frac{1}{2}$  teacupful each of raisins, figs and dates.

Mrs. OLIVE LUCAS.

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#### LEMON SPONGE CAKE.

Into 1 cup of flour put a teaspoonful of baking powder, and stir; grate the rind of 1 lemon; separate the whites

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from the yolks of 4 eggs; take 1 cup of granulated sugar and beat it to a cream with the yolks, then add the grated rind and a tablespoonful of the juice of the lemon; stir together until thick and creamy, then beat whites to a stiff froth; then quickly and lightly without beating, a third of the flour with the yolk and a third with the whites, then more flour and whites until all are used up. Bake in layers.  
MRS. H. A. McCARTY.

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#### SPICE CAKE.

1 cup of butter, 1 cup of molasses, 3 cups of flour, 2 cups of raisins, 1 teaspoonful of soda dissolved in milk or cream, 1 cup of sour cream, 1 teaspoonful each of ginger, cinnamon, spice and cloves, 1 cup of brown sugar, 3 eggs beaten separately.  
MRS. LAURA HART.

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#### DARK CAKE.

1st Part.  $\frac{1}{2}$  cake of Baker's chocolate,  $\frac{1}{2}$  cup of sweet milk,  $\frac{1}{2}$  cup of brown sugar; put on stove, do not boil, but dissolve slowly.

2nd Part. 1 cup of brown sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of sweet milk, yolk of 3 eggs, 2 cups of flour, 1 (light) teaspoonful of soda. Then mix the two parts together, flavor with vanilla; bake slowly three-fourths of an hour.

ICING—2 cups of brown sugar,  $\frac{1}{4}$  cup of sweet milk, butter size of an egg. Boil five minutes, flavor with vanilla, beat well until cool.  
MRS. S. C. HURT.

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#### CAKE.

Whites of four eggs, 2 cups of sugar, 1 cup of milk,  $\frac{2}{3}$  cup of butter, 3 cups of flour, 2 teaspoonfuls of baking powder,

flavoring; carmel filling.

FILLING— $\frac{2}{3}$  cup of milk, 2 cups of sugar, butter size of an egg, flavoring.  
MRS. IRENE HARLAN.

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#### ANGEL CAKE.

Whites of 11 eggs,  $1\frac{1}{2}$  cups of pulverized sugar, 1 cup of sifted flour, 1 small teaspoonful of vanilla, 1 small teaspoon cream of tartar; sift flour 4 times; then measure again, add cream of tartar and sift again; sift sugar and measure, beat whites of eggs to stiff broth, add sugar lightly, then flour very gently, then the vanilla. Do not stop beating until put in the pan to bake. Bake forty minutes in moderate oven and do not open oven until cake has been in fifteen minutes; do not grease pan.  
MRS. M. H. NEAL.

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#### WINONA CAKE.

$1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{3}{4}$  cup of milk, 2 cups of flour, 2 teaspoonfuls baking powder, whites of 5 eggs.  
MRS. EMMA RIDER.

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#### MARBLE CAKE.

1 cup of brown sugar, yolk of 4 eggs,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of molasses,  $\frac{1}{2}$  cup of strong coffee,  $2\frac{1}{2}$  cups of flour, 1 teaspoonful of ground cinnamon, 1 teaspoonful of cloves and 1 teaspoonful of mace.

WHITE PART. 2 cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk, 3 cups of flour, whites of 4 eggs, 2 teaspoonfuls of baking powder.  
MRS. FRED McCLURE.

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#### MARBLE CAKE.

$1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk, whites of 4 eggs, heaping teaspoonful of baking powders.



DARK PART.  $1\frac{1}{2}$  cups of brown sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk or cold coffee, yolks of 4 eggs, heaping teaspoonful of baking powder, heaping teaspoonful each of cloves, cinnamon and nutmeg.

MAYME KRUG.

#### MARBLE CAKE.

WHITE PART. Whites of 4 eggs,  $1\frac{1}{4}$  cups of white sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup sweet milk, 2 teaspoonfuls baking powder, 1 teaspoonful of vanilla,  $2\frac{1}{2}$  cups of flour.

DARK PART. Yolks of 4 eggs, 1 cup of brown sugar,  $\frac{1}{2}$  cup of molasses,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of sour milk, 1 teaspoonful of soda dissolved in the milk, 1 teaspoonful each of cloves, cinnamon, mace and nutmeg.

MRS. WM. MUNNS.

#### MARBLE CAKE.

WHITE PART. 2 teacupfuls of white sugar, 1 teacupful of butter, 3 teacupfuls of flour,  $\frac{1}{2}$  teacupful of sweet milk, 2 teaspoonfuls of baking powder, whites of 7 eggs.

DARK PART. 1 teacupful of molasses, 2 teacupfuls of brown sugar, 1 teacupful of butter, 5 teacupfuls of flour, 1 teacupful of sour cream, 1 tablespoonful each of allspice, cinnamon, cloves and nutmeg, 1 teaspoonful of soda, yolks of 7 eggs.

MRS. EMMA STOCKDALE.

#### WHITE CAKE.

1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups of flour, whites of 5 eggs, two teaspoonfuls of baking powder.

MRS. GENEVERA HAUK.

#### WHITE CREAM CAKE.

1 cup of butter, 2 cups of sugar, 1 cup of sweet cream,

whites of 6 eggs, 4 cups of flour, 2 teaspoonfuls of baking powder, 1 teaspoonful extract of lemon.

MRS. ELEANOR WILLIAMS.

#### WHITE CAKE.

2 cups of granulated sugar,  $\frac{2}{3}$  cup of butter, (creamed,) whites of seven eggs, well beaten, 1 cup of milk,  $2\frac{1}{2}$  cups of flour, 2 teaspoonfuls baking powder; flavor to taste.

MARTHA MOFFET.

#### WHITE CAKE.

Whites of 12 eggs, 1 pint of fresh butter, 1 pint of cream, 4 cups of flour, 2 pints of granulated sugar, 2 teaspoonfuls of baking powder, 1 teaspoonful of lemon.

MRS. ELEANOR WILLIAMS.

#### SILVER CAKE.

Whites of 8 eggs,  $2\frac{1}{2}$  cups of sugar,  $\frac{2}{3}$  cup of butter, 1 cup of milk or water,  $\frac{3}{4}$  cup of corn starch, 3 cups of flour, 1 teaspoonful of vanilla,  $2\frac{1}{2}$  teaspoonfuls of baking powder.

MARY McMILLIN.

#### WHITE CAKE.

Cream together 1 cup of sugar and  $\frac{1}{2}$  cup of butter; then add  $\frac{1}{2}$  cup of water, slowly, beating all the while, 2 cups of flour, whites of 3 eggs, 2 teaspoonfuls baking powder; flavor to taste.

LENORAH GROVES.

#### WHITE PERFECTION CAKE.

$\frac{1}{2}$  cup of butter,  $1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of milk, 2 cups of flour, whites of 5 eggs, 2 teaspoonfuls baking powder; flavoring.

MRS. EARLE WILKINSON.



Yellow cake -  
 6 egg yolks - beaten very light -  
 1 cup sugar  
 1 1/2 " flour } sifted + beaten in eggs  
 1/2 cup boiling water  
 2 teaspoonful B.P. WHITE CAKE.  
 1/4 cup of butter, 1 1/2 cups of sugar, 1 cup of milk, whites  
 of 3 eggs, 2 1/2 teaspoonfuls baking powder, flour for medium  
 stiff batter; flavoring. MRS. EARLE WILKINSON.  
 1 " lemon rind

WHITE CAKE.

2 cups of sugar, 3/4 cup of butter, 1 cup of sweet milk, 3  
 cups of flour, whites of 5 eggs, 2 teaspoonfuls of baking  
 powder; flavor to suit taste. MRS. MARY PEVELER.

DEVIL'S FOOD CAKE.

2 cups of soft sugar, 1/2 cup of butter, 2 eggs, 1/2 cup of  
 sour milk, 1 teaspoonful of soda, dissolved in 1/2 cup of  
 boiling water, 1 teaspoonful of baking powder, 3 1/2 cups of  
 flour, 2 cakes of chocolate. STELLA ANGLIN.

ORANGE CAKE.

2 cups of sugar, 2 cups of flour, 1/2 cup cold water, beaten  
 yolks of 5 eggs and whites of 3; 2 teaspoonfuls baking  
 powder, juice of 1 large orange. Bake in sponge cake  
 tins. Make frosting with whites of 2 eggs, juice and grated  
 rind of an orange, sugar to stiffen. CARRIE OWEN.



COOKIES.

JELLY ROLL.

3 eggs, 1 cup of sugar, 2 tablespoonfuls of cold milk, 1  
 cup of flour, 1 teaspoonful baking powder.  
 MRS. T. J. FIELDS.

DOUGHNUTS.

1 1/2 cups of sugar, 1/2 cup of sour milk, 2 eggs, 1 teaspoon-  
 ful soda, 1 1/2 tablespoonful melted lard, pinch of salt; stir  
 eggs and sugar together, then milk and soda, and last the  
 lard. CORDELIA SHULER.

DOUGHNUTS.

1 cup of sour milk, 1 cup of sugar, 2 eggs, 3 tablespoon-  
 fuls melted butter, 1 teaspoonful of soda, 2 teaspoonfuls  
 baking powder, flour to roll soft. MRS. M. H. NEAL.

MOLASSES GINGERBREAD.

1 pint of Orleans molasses, 3/4 cup of meat drippings, 3  
 eggs, 1 teaspoonful ground cinnamon, 1 heaping tea-  
 spoonful ground ginger, 1/2 cupful boiling water, 1 round-  
 ing teaspoonful of soda, 3 cupfuls sifted flour.  
 MRS. FRED McCLURE.

FAVORITE COOKIES.

1 cup of butter, 1 1/2 cups of sugar, 1/2 cup of sour milk, 2  
 eggs well beaten, 1 level teaspoonful of soda; add flour  
 and make quite soft. MRS. FONCE SUMNER.



DELICIOUS COOKIES.

1 cup of sugar,  $\frac{1}{2}$  cup of butter, 2 eggs, 1 teaspoonful of soda, 4 tablespoonfuls sour cream, flour enough to mix light; flavor to taste.

SUGAR COOKIES.

3 cups of sugar, 2 cups of butter, 3 eggs well beaten, 1 teaspoonful of soda dissolved in 2 tablespoonfuls of hot water, flour sufficient to roll out. Mrs. FRED McCLURE.

COOKIES.

2 cups of sugar, 3 eggs, 1 cup of butter or lard, 3 tablespoonfuls of sour milk, 1 teaspoonful of soda, 2 teaspoonfuls baking powder, 1 teaspoonful of nutmeg.

Mrs. M. H. NEAL.

COOKIES.

2 cups of sugar, 1 egg,  $\frac{1}{2}$  cup of sour cream, soda to sweeten; 1 cup of butter; mix soft.

Mrs. EARLE WILKINSON.

COOKIES.

3 eggs, 1 cup of sugar, 1 cup of Orleans molasses,  $\frac{1}{8}$  cup of butter, 1 tablespoonful of ginger, 1 level teaspoonful of soda.

Mrs. J. HARLAN.

COOKIES.

1 cup of lard, 2 cups of sugar, 2 eggs, 2 teaspoonfuls of baking powder, 1 teaspoonful of soda, 1 teaspoonful of nutmeg.

STELLA ANGLIN.

SUGAR COOKIES.

1 cup of butter or butter and lard, 2 cups of sugar,  $\frac{1}{2}$  cup of sour cream, 3 eggs, 1 level teaspoonful of soda, 2 teaspoonfuls baking powder, lemon, vanilla and nutmeg to suit taste.


CORDELIA SHULER.

MARY'S COOKIES.

2 eggs,  $1\frac{1}{2}$  cups of granulated sugar, 1 cup of butter, 3 large spoonfuls of sour milk, nutmeg, 1 small teaspoonful of soda.

CARRIE OWEN.

*Shredded Mango -*

16 Orions   
12 green Mangos  
12 red "  
1 B-cely.  
3 cups sugar  
3 "  
3 Tablespoonful salt



Wash and put pickels in can cold  
Sweeten vinegar with Sacron sugar  
and spices,

put on cold  
Madge

let stand in hot salt water 24 hours  
" " " weak vinegar 24 " "  
put in cans and fill with hot spring vinegar

## PICKLES AND PRESERVES.

### SHREDDED MANGOES.

Let mangoes soak in salt water two hours; cut in halves and shred with a pair of scissors. To a gallon of shredded mangoes add 2 gallons of chopped cabbage; heat 1 quart of vinegar, 1 pint of sugar, 1 tablespoonful of different spices, 1 tablespoonful of white mustard, and when cool pour over the mangoes and cabbage.

MRS. EMMA RIDER.

### GREEN TOMATO SOY.

Chop 1 peck of green tomatoes fine, with 6 onions; add 3 pints of good vinegar, 2 pints of sugar, 2 tablespoonfuls of salt, 2 tablespoonfuls of ground mustard, 1 tablespoonful of black pepper, 1 tablespoonful each of cloves and allspice; cook until tender; stir often to keep from burning. Put in glass cans.

MRS. EMMA CAVIN.

-34-

50  
Slice pickels and let stand in  
salt water over night.  
4 cups sugar - 1 tablespoonful celery  
Heat and pour over  
pickels. can hot  
" " white mustard  
" " black pepper  
1 qt vinegar

1 pk pickels in brine 3 days  
put in hot water 3 days  
drain + cut in chunks - with 2  
cup vinegar + boil 2 hours  
drain and put in can  
SLAW.

Chop 1 small head of cabbage very fine and salt. Then cook the following dressing and pour over it:  $\frac{1}{2}$  cup each of vinegar and water, 1 tablespoonful each of sugar and flour, 1 large tablespoonful of butter. Serve either hot or cold.

ARTIE RUNYAN.

3 lb sugar  
1 gal allspice

### BEETS.

Cook beets until tender and peel; put in cans as hot as can be handled with a few sticks of cinnamon; then heat 1 pint each of sugar and vinegar and pour over beets and seal. This will make one-half gallon.

MRS. FRANK SLOAN.

3 pt vinegar let boil and fill cans  
alum

### CHILI SAUCE.

12 large ripe tomatoes and 6 onions chopped very fine,  $\frac{1}{2}$  cup of vinegar, 8 tablespoonfuls of sugar, 1 tablespoonful each of allspice, cinnamon and cloves, 1 teaspoonful of cayenne pepper, salt to taste; cook four hours and seal tight.

CARRIE OWEN.

### CHILI SAUCE.

24 tomatoes, 4 onions, 8 green peppers,  $\frac{1}{2}$  cup of brown sugar, 4 tablespoonfuls of salt, 4 teaspoonfuls each of ginger, cloves and cinnamon, 1 nutmeg, 4 cups of vinegar, 2 bunches of celery; chop, and cook well.

MRS. S. C. HURT.

### CHILI SAUCE.

1 dozen ripe tomatoes and 4 onions chopped fine, 6 tablespoonfuls of sugar, 2 tablespoonfuls of salt, 4 teacup-

-35-

Mustard pickels  
2 qt vinegar  
3 lb - B - Sugar  
7 oz - turmeric  
1 tablespoonful mustard ground



fuls of vinegar, 2 teaspoonfuls each of ginger and cloves, 1 teaspoonful of cayenne pepper; boil two hours.

MRS. FRED MCCLURE.

#### CHERRY RELISH.

Seed cherries and let stand in vinegar over night, then drain off and add as much sugar as fruit; let stand till sugar dissolves, then put down in jar or can.

MRS. FRED MCCLURE.

#### MIXED PICKLES.

2 gallons sliced green tomatoes,  $\frac{1}{2}$  gallon of small onions, peeled,  $\frac{1}{2}$  gallon of small cucumbers, 1 quart sliced green muskmelon, 1 quart of sliced ripe cucumbers, 1 quart of chopped celery, one-half dozen chopped mangoes, 1 large cauliflower. Place in a jar and sprinkle lightly with salt, cover with water and let stand over night; drain in colander. Heat 3 quarts of vinegar, 3 pints of sugar, one handful mixed spices, to boiling heat; add mixed pickles and heat, (not boil,) thoroughly. Can while hot in glass cans.

MRS. SARAH SMALL.

#### PRESERVES.

Use any small fruit. Take equal parts of fruit and sugar, and enough water to dissolve sugar; let come to a boil, put in fruit and boil ten minutes. Put on plates and place in sun until thick as desired. Four teacupfuls of each makes one good cooking.

MRS. CORDELIA SHULER.

#### CHOW-CHOW.

1 peck of green tomatoes, 2 heads of cabbage, dozen onions, 3 bunches horseradish, 2 green peppers; chop to-

gether, and add 1 teacupful of salt; put under press over night; drain well. Add to enough good vinegar to cover 1 lb brown sugar, 1 tablespoonful each of black pepper, ground cloves and cinnamon, 1 teaspoonful of cayenne pepper, 1 teacupful of white mustard seed; put all in a kettle and let come to a boil. MRS. CORDELIA SHULER.

#### PEACH MANGOES.

Take nice, large freestone peaches, wash and cut out the pits; close them together again and place in a stone jar. Make a brine and pour over them boiling hot, and let stand twenty-four hours; take out of brine and put in clear, cold water for fifteen minutes; then fill with grated horseradish and white mustard and a clove or two; place them together and tie and put them back in the jar. Make a syrup same as for sweet pickles and pour over boiling hot.

MRS. LAURA HART.

#### MIXED PICKLES.

1 peck of green tomatoes,  $\frac{1}{2}$  peck of ripe tomatoes;  $\frac{1}{2}$  dozen onions, (if liked,) 3 good sized heads of cabbage, one-half dozen green peppers,  $\frac{1}{4}$  dozen of ripe peppers; chop all fine and sprinkle with 1 cup of salt; put in a thin muslin bag and drain twenty-four hours. Then mix 1 cup of grated horseradish, 1 tablespoonful each of ground mustard, cinnamon, white mustard seed and celery seed. Mix all together in kettle with 3 lbs of brown sugar and enough good vinegar to almost cover, boil a few moments, then seal.

MRS. ORA MUNN'S.





## Sandwich pickles

2 doz pickles } slices and let  
1 " onions } stand 2 hr

2 cup sugar

1 1/2 pt vinegar

1 tsp celery seed

1 " mustard seed

1 " cornstarch

## MISCELLANY.

cook + can

### CHOCOLATE FUDGE.

2 cups of sugar, 1/8 cup of milk, 1 tablespoonful of butter, cream the butter and sugar together, add the milk and put over fire, and when it comes to a boil stir in 2 squares of good chocolate or 3 table spoonfuls of cocoa; flavor with vanilla. Stir after removing from fire until it begins to grain, then turn into a dish and mark off into squares.

### FLOAT.

3 pints of milk, let boil; beat 1 egg and yolks of 2, 1 cup of sugar, lump of butter, 4 tablespoonfuls of flour; stir in milk and cook until it thickens. Beat the white of eggs and add when done.

### TOMATO CATSUP.

1 gallon ripe tomatoes, (before cooking,) 1 pint of vinegar, 1 cup of sugar, 1 teaspoonful of cayenne pepper, 1 tablespoonful of salt.

### ORANGE SHERBET.

1 gallon of water, dozen oranges, juice of 6 lemons, whites of 6 eggs. Mix and freeze. UMA WILKINSON.

### ICE CREAM FILLING FOR CAKES.

3 cups of sugar, 1 cup of water and boil to a thick syrup; pour this, boiling hot, into the well beaten white of 3 eggs. Stir the mixture briskly until cool; flavor with vanilla.

MRS. MOLLIE MUNNS.

### CREAM SAUCE.

1 pint of water, 1 tablespoonful of butter, 3 table-spoonfuls of sugar, and let come to a boil. Pour into it 1/2 pint of cream, into which 2 tablespoonfuls of flour has been stirred; let all come to a boil; flavor to taste.

MRS. P. J. LOUGH.

### PANOCHE.

2 lbs of brown sugar, 2/3 cup of milk, butter size of a walnut. Boil about twenty minutes and then take off of stove and beat; add 1/2 pound of chopped English walnuts.

HELEN McCLURE.

### MARSHMALLOW CREAMS.

2 cups of granulated sugar, 1 cup of boiling water; stir while cooking until it dissolves, until when put in cold water it will make a soft ball; then take off of stove and stir until it makes a soft cream. Flavor to taste and knead five or ten minutes, then make into moulds.

MRS. KATE SMALL.

### DRESSING FOR WARM SLAW.

1 egg, 1/2 scant teacupful of sugar, a pinch of salt, 1/2 teacupful of vinegar, 1 teaspoonful of flour, a small piece of butter; heat until it becomes thick like cream.

EMMA STOCKDALE.



#### WHITE SAUCE.

2 level tablespoonfuls each of butter and flour, 1 cup of milk, scald,  $\frac{1}{2}$  teaspoonful of salt and a speck of pepper; heat butter, add flour and mix well, then  $\frac{1}{3}$  of the milk and stir until smooth, add remainder of milk gradually, season and stir until thick. To be used in the place of milk in escalloped oysters, corn, potatoes or macaroni and cheese.

#### PUDDING SAUCES.

WHIP CREAM SAUCE:—Whip a pint of thick sweet cream, add the whites of 2 eggs; sweeten to taste.

LEMON SAUCE:—1 cup of sugar,  $\frac{1}{2}$  cup of butter, 1 egg, rind and juice of 1 grated lemon, 3 tablespoonfuls of boiling water; cook until thick.

#### ALMOND CAKE FILLING.

$\frac{1}{2}$  cup of cream, yolk of 3 eggs,  $\frac{3}{4}$  cup of sugar; cook until thick, then add 10c worth of chopped almonds.

#### PINEAPPLE SHERBET.

3 pints of boiling water and 1 cup of sugar; when cool add 1 grated and strained pineapple. When half frozen add the beaten white of an egg.

#### VINEGAR SAUCE.

1 cup of sugar, lump of butter, 1 pint of boiling water, 1 tablespoonful of flour, 2 tablespoonfuls of vinegar; let boil.

#### FRUIT SALAD.

2 oranges,  $\frac{1}{2}$  lemon, 4 bananas, 1 apple, some dates, 1 cup of sugar, 1 cup of English walnuts; chop all together, and serve, any preferred dressing.

#### HOT SLAW DRESSING.

1 tablespoonful each of butter, sugar and flour, 1 cup of cream, vinegar and salt to taste.

#### RHUBARB.

Wash and cut in small pieces and put in a can; fill up the can with cold water and seal. When open pour off water, and use like fresh rhubarb.

Mrs. S. C. HURT.

#### CHEESE STRAWS.

Roll paste  $\frac{1}{4}$  of an inch thick; sprinkle  $\frac{1}{2}$  with grated cheese, to which has been added a few grains of salt and cayenne pepper; fold, press edges together, fold again, roll out  $\frac{1}{4}$  of an inch thick, sprinkle with cheese and proceed as before; repeat twice; cut in strips five inches long and  $\frac{1}{4}$  inch wide; bake eight minutes in hot oven.

#### MERINGUE.

Whites of 2 eggs, 2 tablespoonfuls of powdered sugar, a few drops of lemon juice or vanilla; beat the whites until stiff, add sugar gradually, continue beating and add flavoring.

#### HAND LOTION.

Equal parts of bay rum, glycerine, alcohol and camphor.