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# *CHOICE RECIPES*

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## Bread and Muffins

### Bread in Bread Mixer

4 cups boiling water	1 cake compressed yeast dissolved in $\frac{1}{2}$ cup lukewarm water
2 tbsp. butter	
2 tbsp. lard	
3 tbsp. sugar	12 cups sifted flour. Amount will vary slightly with brand of flour used
3 tsp. salt	

Set at night. Put water, butter, lard, sugar and salt in bread mixer. When lukewarm add yeast. If only white bread is desired, add full amount of flour gradually and stir until smooth. In a mixer the dough will not have the appearance of bread mixed on a board. If right amount of flour is used the dough will roll away from the sides while in motion but will flatten out quickly when movement ceases. Cover not only with lid of mixer but with heavy cloth, a table pad makes a most excellent cover, and let stand in moderately warm place over night.

In morning stir down well, make into loaves and bake. Will make four medium loaves. If buns are desired save out dough for one loaf.

If graham or whole wheat bread is desired, add only half the amount of flour at night. In morning take one-third mixture, add 2 tbsp. sugar or molasses and enough graham or whole wheat to make soft dough and place in pan. Let it rise slowly and bake with bread.  
—Mrs. Burton P. Fleming.

### Buns

Bread dough ready to make into loaves, amount sufficient for one loaf	$\frac{1}{2}$ or $\frac{3}{4}$ cup sugar $\frac{1}{2}$ cup ice water
Add $\frac{1}{2}$ cup shortening (Crisco, lard, or lard and butter)	About 1 cup of flour

Shortening must be soft enough to work in readily. When sugar and lard are fairly well worked in, add ice-water, then flour. Amount of flour will vary. The dough should not be as stiff as for bread. If right amount of flour is used, when poured out upon board after rising, the dough will immediately flatten out to an inch or less in thickness. Roll down to half an inch. Cut in small buns with biscuit cutter. Separate in greased pans and let stand in cool place for 12 hours or more. Bake in quick oven 15 to 20 minutes.  
—Mrs. Burton P. Fleming.

### Rolls

Peel and boil 3 large potatoes. Mash. Save a cup of the



potato water, when cool, dissolve a yeast cake. Add 2-3 cup sugar and 2 eggs well beaten, 1 cup sweet milk and enough flour to make batter. Let rise to double, add 1 quart flour, 1 tsp. salt and a heaping tbsp. shortening. Knead thoroughly. Let rise to double. Make into rolls. Let rise to double. Bake 10 minutes. Part may be put in refrigerator to bake later if wished.

—Margaret Prince.

### Rolls

1 cup potato	1 tsp. baking powder
1 cup shortening	1 level tsp. soda
1 cup sugar	Flour
1 quart milk	2 tsp. salt
1 cake compressed yeast	4 eggs

Mix first seven ingredients with enough flour for sponge, let rise, then add the remaining ingredients with enough flour for sponge, let rise, then add the remaining ingredients with enough flour to roll. Set in ice box 2 hours then shape into molds and raise, when light bake.

—Blanche Kuttler.

### Potato Bunn

3 medium sized potatoes	2 well beaten eggs
1 cup scalded milk	Salt
2 tbsp. butter	Flour
1/4 cup sugar	1 yeast cake

Boil and mash potatoes, add milk, butter and sugar, when partly cool add yeast cake, dissolved, and remaining ingredients. Let rise, when light turn onto breadboard and make into rolls. Let rise until light and bake in moderate oven.

—Mrs. R. H. Volland.

### Ginger Bread

1 cup sugar	1 tsp. cloves
1 cup butter	1 tsp. cinnamon
2 eggs	1 tsp. nutmeg
1 cup molasses	1 tsp. ginger
1 cup milk	1 tsp. soda
3 cups flour	

—Marie L. Grant.

### Ginger Bread

1 cup sorghum	2 1/2 cups flour
1/2 cup sugar	1 tsp. each cinnamon, cloves,
1/2 cup lard	ginger
2 level tsp. soda in	2 beaten eggs
1 cup hot water	1/4 tsp. salt
Bake slowly.	

—Mrs. L. C. W. Clearman.

### Soft Ginger Bread

1/2 cup brown sugar	1 egg, beaten
1/2 cup molasses	1/2 tsp. salt
2 small tsp. soda	1 tsp. ginger
1 cup sour cream	2 cups flour

Put tsp. cold water on soda, and add to molasses. Bake in shallow pan.

—Alice R. Whiteis.

### Graham Muffins

1 cup graham flour	1 cup milk
1 cup white flour	1 egg
1 tsp. salt	2 tbsp. molasses or sugar
3 tsp. Royal baking powder	3 tbsp. shortening

Mix together dry ingredients, add milk, beaten egg and melted shortening. Bake in greased muffin pans in hot oven about 25 minutes.

—Mrs. W. J. McDonald.

### Bran Muffins

1 cup flour	1 tsp. salt
1 tsp. soda	1 1/4 cups milk
1 tsp. Royal baking Powder	1/2 cup molasses
2 cups bran	1 egg

Mix and sift flour, soda and salt, add bran, molasses, milk and egg well beaten. Bake in greased muffin tins. Makes 16 small muffins.

—Mrs. Erling Thoen.

### Penny Muffins

1 yeast cake	2 tbsp. lard
Flour	2 well beaten eggs
1/2 cup sugar	Salt

Soak yeast cake in 1/2 cup warm water, when yeast is soft add 1 tsp. flour. At noon add 2 cups warm water and the remaining ingredients, stirring in as much flour as is possible. Let raise, knead lower at night and lightly in the morning about nine; make dough in small marbles, roll lightly in melted butter, pack 3 in deep muffin pans, let raise and bake in hot oven.

—Mrs. W. J. McDonald.

### Spoon Bread

1 cup cooked rice	1 cup corn meal
2 eggs	2 tsp. Royal baking powder
1 tsp. sugar	2 cups milk
Little salt	1 tbsp. melted butter

Beat egg yolks and add to rice; add the remaining ingredients, the baking powder in the cornmeal, folding in the beaten whites. Bake in a tube pan.

—Mrs. R. H. Moore.



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### Spoon Bread (Southern Style)

2 cups meal	1/2 tsp soda in little water
2 cups boiling water	1 tsp. butter
1 cup buttermilk	3 eggs
1 tsp. salt	

Sift meal and scald with the water. Add buttermilk, salt, soda and butter. Beat eggs separately and add whites last. Heat and grease a dish and bake. Serve with a spoon.

—Mrs. Lee Byrne.

### Spoon Corn Bread

2 cups hot water	2 tsp. salt
1 cup corn meal	1 cup milk
1 egg	1 tbsp. butter

Boil water and meal 2 or 3 minutes, until thick. While hot beat in the remaining ingredients and bake 45 minutes. Serve with a spoon.

—Mrs. R. H. Volland.

### Coffee Bread

3/4 cup sugar	Pinch of salt
1-3 cup butter or shortening	1/2 cup milk
1 egg	2 1/2 tsp. Royal baking powder
1 1/2 cups flour	

If sour milk is used use 1 tsp. baking powder and 1/2 tsp. soda. Sprinkle sugar and cinnamon over the top. Stir in some pecans and scatter some on top if desired.

—Mrs. Orville Carpenter.

### Coffee Cake

2 cups sugar	1/2 cup chopped nuts
1 cup butter	1/4 cup chopped citron
3 eggs	1 cup strong coffee
1 tsp. cinnamon	2 tsp. soda
1 tsp. allspice	Flour to stiffen
1 tsp. cloves	

Bake in moderate oven.

—Marguerite Morrow.

### Coffee Cake

2 tbsp. butter	2 tsp. level Royal baking powder
2-3 cup sugar	Pinch of salt
1 egg, beaten	Vanilla
1/2 cup milk	
1 1-3 cups flour	

Mix butter, sugar and egg, then add milk, alternating with the flour which has been sifted twice, and fold in remaining ingredients. Sprinkle top with cinnamon, sugar and dots of butter.

—Mrs. Erling Thoen.

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### Nut Bread

1 egg	3 1/2 cups flour
1 cup sugar	2 tsp. Royal baking powder
1 cup sweet milk	1/4 tsp. salt
1 cup nut meats	
Let rise one-half hour.	—Miss Edminster.

### Nut Bread

2 cups flour	1/2 cup nut meats
1 tbsp. Royal baking powder	1/2 cup raisins
1/4 cup sugar	3/4 cup milk
1 tsp. butter, melted	1 egg, well beaten
Pinch of salt	

Mix dry ingredients, add shortening, egg and milk, beat well and add floured nuts and raisins. Let stand in pound size baking powder tins for 15 minutes and then bake.

—Mrs. Rufus McKnight.

### Nut Bread

2 cups flour	1 cup milk
1/4 cup sugar	1/2 cup chopped nut meats
1/2 tsp. salt	1 egg
3 level tsp. Royal baking powder	

Mix and sift dry ingredients and pour over the egg, well beaten. Add the milk, stir and let rise 20 minutes. Bake slowly.

—Cora Morrison.

### Nut Bread

2 eggs	4 tsp. Royal baking powder
2 cups milk	1/2 tsp. salt
1 cup walnuts	1/2 cup sugar
4 cups flour	

Put in greased coffee cans and let rise one-half hour. Bake one-half hour.

—Mary Jane Holmes.

### Graham Nut Bread

1 cup graham flour, unsifted	1 saltspoon salt
1 cup white flour	1/2 cup molasses
1 cup sweet milk	1 tsp. Royal baking powder
1 cup chopped nuts	

Sift baking powder, salt and white flour together, then mix with graham flour, add the nuts, molasses and milk. Bake in a slow oven 40 to 50 minutes.

—Mrs. O. H. Plant.



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### Spoon Bread (Southern Style)

2 cups meal	1/2 tsp soda in little water
2 cups boiling water	1 tsp. butter
1 cup buttermilk	3 eggs
1 tsp. salt	

Sift meal and scald with the water. Add buttermilk, salt, soda and butter. Beat eggs separately and add whites last. Heat and grease a dish and bake. Serve with a spoon.

—Mrs. Lee Byrne.

### Spoon Corn Bread

2 cups hot water	2 tsp. salt
1 cup corn meal	1 cup milk
1 egg	1 tbsp. butter

Boil water and meal 2 or 3 minutes, until thick. While hot beat in the remaining ingredients and bake 45 minutes. Serve with a spoon.

—Mrs. R. H. Volland.

### Coffee Bread

3/4 cup sugar	Pinch of salt
1-3 cup butter or shortening	1/2 cup milk
1 egg	2 1/2 tsp. Royal baking powder
1 1/2 cups flour	

If sour milk is used use 1 tsp. baking powder and 1/2 tsp. soda. Sprinkle sugar and cinnamon over the top. Stir in some pecans and scatter some on top if desired.

—Mrs. Orville Carpenter.

### Coffee Cake

2 cups sugar	1/2 cup chopped nuts
1 cup butter	1/4 cup chopped citron
3 eggs	1 cup strong coffee
1 tsp. cinnamon	2 tsp. soda
1 tsp. allspice	Flour to stiffen
1 tsp. cloves	

Bake in moderate oven.

—Marguerite Morrow.

### Coffee Cake

2 tbsp. butter	2 tsp. level Royal baking powder
2-3 cup sugar	Pinch of salt
1 egg, beaten	Vanilla
1/2 cup milk	
1 1-3 cups flour	

Mix butter, sugar and egg, then add milk, alternating with the flour which has been sifted twice, and fold in remaining ingredients. Sprinkle top with cinnamon, sugar and dots of butter.

—Mrs. Erling Thoen.

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### Nut Bread

1 egg	3 1/2 cups flour
1 cup sugar	2 tsp. Royal baking powder
1 cup sweet milk	1/4 tsp. salt
1 cup nut meats	
Let rise one-half hour.	—Miss Edminster.

### Nut Bread

2 cups flour	1/2 cup nut meats
1 tbsp. Royal baking powder	1/2 cup raisins
1/4 cup sugar	3/4 cup milk
1 tsp. butter, melted	1 egg, well beaten
Pinch of salt	

Mix dry ingredients, add shortening, egg and milk, beat well and add floured nuts and raisins. Let stand in pound size baking powder tins for 15 minutes and then bake.

—Mrs. Rufus McKnight.

### Nut Bread

2 cups flour	1 cup milk
1/4 cup sugar	1/2 cup chopped nut meats
1/2 tsp. salt	1 egg
3 level tsp. Royal baking powder	

Mix and sift dry ingredients and pour over the egg, well beaten. Add the milk, stir and let rise 20 minutes. Bake slowly.

—Cora Morrison.

### Nut Bread

2 eggs	4 tsp. Royal baking powder
2 cups milk	1/2 tsp. salt
1 cup walnuts	1/2 cup sugar
4 cups flour	

Put in greased coffee cans and let rise one-half hour. Bake one-half hour.

—Mary Jane Holmes.

### Graham Nut Bread

1 cup graham flour, unsifted	1 saltspoon salt
1 cup white flour	1/2 cup molasses
1 cup sweet milk	1 tsp. Royal baking powder
1 cup chopped nuts	

Sift baking powder, salt and white flour together, then mix with graham flour, add the nuts, molasses and milk. Bake in a slow oven 40 to 50 minutes.

—Mrs. O. H. Plant.



### Grandmother's Puffs

1 sifted pint of flour      3 eggs  
1 pint milk      Salt  
Beat the eggs light, then add flour and milk. Bake slowly three-quarters of an hour. —Mrs. Robert Gibson.

### Peanut Butter Bread

3 cups flour      1 cup peanut butter  
1 egg      1 cup milk  
½ cup sugar      3 tsp. Royal baking powder  
1 tsp. salt  
Sift flour, salt, sugar and baking powder together. Add milk and peanut butter, and lastly well beaten egg. Put in well greased pan, let rise 20 minutes, and bake 40 minutes in slow oven. —Mrs. R. H. Moore.

### Lazy Lady Brown Bread

½ cup New Orleans molasses      2 cups graham flour  
2 cups sour milk      ½ cup white flour  
½ tsp. salt      ½ cup cornmeal  
2 tsp. soda  
Put everything in a mixing bowl in the order given. Stir with a split spoon. It makes a thin batter. Bake in a slow oven 45 minutes, using a deep bread pan. —Winifred Startzman.

### Brown Bread

3 cups sour milk      1-3 cup molasses  
(Sour cream preferred)      1 cup white sugar  
3 tsp soda      1 cup white flour  
1 tsp. salt      3 tbsp. shortening  
Use enough unsifted graham flour to make a medium stiff batter. Put in pan and let raise 1 hour. Bake in a moderate oven from one-half to three-quarters of an hour.—Mrs. Ford.

### Egg Rolls

2 eggs, well beaten      2 tsp. Royal baking powder  
1 small cup milk      2 cups (scant) flour)  
1 tbsp. lard or melted butter  
Roll out, cut desired size, bake in a hot oven. Nice biscuits for tea. If desired add 2 tbsp. white sugar. —Mrs. Karl Johnstone.

### Corn Bread

1 egg      1 tsp. salt  
1 cup milk      2 tsp. Royal baking powder  
1 cup cornmeal      1 tbsp. sugar

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1 cup white flour      1 tbsp. melted lard and butter  
Beat egg and add milk. Sift dry ingredients together and add to egg and milk. Have ready a hot pan with the melted lard and butter, add to batter, turn into hot pan and bake. —Mrs. P. Bordwell.

### Aunt Helen's Breakfast Cake

1 egg      1 cup sweet milk  
¼ cup sugar      2½ cups flour  
1 dessert spoon butter      2 tsp. cream of tartar  
1 tsp. soda      Salt  
Bake at once in well heated oven. —Mrs. Robert Gibson.

### Quick Corn Bread

1 cup cornmeal      3 tsp. Royal baking powder  
2 cups flour      1½ cups milk  
1-3 cup sugar      1 egg  
¼ tsp. salt      2 tbsp. melted butter  
Put warmed milk, butter and beaten egg in mixing bowl and add dry ingredients which have been sifted together 3 times. Bake quickly in shallow pans or muffin tins. —Alice R. Whiteis.

### Cheese Baking Powder Biscuits

Make baking powder biscuits in the usual way. Cut rather large and place in pans to bake. Pour over a generous amount of the following cheese dressing. Bake in a rather hot oven.  
*Dressing*—Stir while melting ½ cup cheese and ½ cup butter and beat until smooth. —Mrs. R. H. Volland.

### Bran Gems

2 cups bran      2 cups milk  
1 cup flour      4 tbsp. sorghum  
3 tsp. Royal baking powder      2 eggs, beaten  
½ tsp. salt  
Bake in muffin tins in quick oven. —Alice R. Whiteis.

### Spanish Bun—Good

1½ cups sugar      ½ tsp. soda in milk  
1-3 cup lard      ½ cup chopped raisins  
1-3 cup butter      ½ tsp. each nutmeg, cinnamon, allspice, and almond flavoring  
2 eggs, beaten  
1½ cups clabbered milk  
Use flour enough to make a stiff batter. Bake in pie tins. When done spread with butter and sugar and cover with pie tins until cold. Will keep a week. —Alice R. Whiteis.



### Spanish Bun

2 eggs	2½ cups flour
1 cup sugar	3 tsp. Royal baking powder
1½ cups milk	1 tsp. cinnamon
½ cup butter	½ tsp. cloves

Use light brown sugar. Batter is thin. Stir all together.  
Bake in sheet. Frost with powdered sugar and white of egg.  
Cut in squares while hot. Eat fresh. —Mrs. R. H. Volland.

### Scotch Shortbread

6 oz. flour	5 oz. butter
2 oz. rice flour	3 oz. fruit sugar

Mix butter, sugar and flour together till thoroughly mixed and forms lumps. Knead till light. Form into roll, cut in thick slices. Pinch the edges. Cut each roll into 8 pieces and bake in good oven to a golden brown. —Mrs. C. P. Howard.

### Scotch Oat Cake

2 cups Scotch oatmeal flour	½ cup medium warm water
1 tsp. butter	Pinch of soda
¼ tsp. salt	

Mix dry ingredients and rub butter. Put water in and beat quickly till forms dough. Turn out on board and roll thin, using a little flour to prevent sticking. Cut into three corner pieces and bake on a griddle about ten minutes. Then dry off in an oven. —Mrs. C. P. Howard.



## Soups

### Cream of Corn Soup

1 can corn	$\frac{1}{2}$ cup cream
$\frac{1}{2}$ cup water	1 egg yolk
1 pint milk	Salt
1 tbsp. butter	Pepper
2 tbsp. flour	

Boil the corn and water for 1 hour. Press through sieve. Scald milk, add butter rubbed smooth with flour, stir until it thickens. Add pressed corn and cream to this. As it is taken from the fire add beaten egg yolk, season and serve hot.

—Mrs. Wm. Musser.

### Margie Soup

1 cup cabbage	1 cup sifted tomatoes
1 large onion	1 tsp. salt
1 stalk celery	Pepper
1 carrot	3 tbsp. butter
$\frac{1}{2}$ green or red pepper	3 tbsp. flour

Chop cabbage, onion, celery, carrot and pepper fine and cook in 1 quart of boiling water until tender. Add tomatoes and seasonings. Thicken with butter and flour. Simmer 10 minutes. Serve with bread sticks.

—Mrs. LeRoy Mercer.

### Celery Soup

1 head celery	1 pint milk
1 pint cold water	1 tbsp. flour
1 slice onion	1 tbsp. butter
Pinch of mace	Dash of cayenne pepper

Boil celery in water until tender with mace and onion. Heat milk and add blended butter and flour to thicken. Then add celery, cook 10 minutes and serve.

—Grace Smith.

### Pea Soup

1 can peas	1 slice onion
2 tsp. sugar	1 pint cold water
2 tbsp. butter	1 pint milk
2 tbsp. flour	1 tsp. salt
$\frac{1}{3}$ tsp. pepper	

Draw peas from liquor. Add sugar and cold water, and simmer. Rub through sieve. Blend flour and butter and add to scalded milk in which onion has been cooked. Add peas and serve with croutons.

—Marie L. Grant.

### Potato Soup

1 quart milk	2 tbsp. flour
1 onion	$\frac{1}{2}$ tsp. salt
3 tbsp. butter	$\frac{1}{4}$ tsp. celery salt
1 tsp. chopped parsley	$\frac{1}{8}$ tsp. pepper
Dash paprika	3 potatoes

Cook potatoes in salted boiling water and rub through strainer. Scald milk with sliced onion. Remove onion and milk to potatoes. Melt butter and add dry ingredients. Mix well and stir into boiling soup. Cook 1 minute. Sprinkle with parsley and serve.

—Alice R. Whiteis.

### Peas and Tomato Soup

1 can of largest sized peas	cloves
(Marrowfat)	1 bay leaf
$\frac{1}{2}$ large can of tomatoes	$\frac{1}{2}$ tbsp. butter
4 cups of water	$\frac{1}{2}$ tsp. flour
$\frac{1}{2}$ onion stuck with 3 or more	

Cook together 30 minutes. Then thicken with butter and flour. The onion, cloves and bay leaf give flavor of a stock soup.

—Mrs. O. H. Plant.

### Black Bean Puree

1 cup black beans	1 tbsp. flour
2 quarts cold water	Piece of ham or ham bone
1 tsp. salt	1 onion
1 pinch mustard	3 cloves
1 tbsp. butter	Dash of pepper
1 lemon	

Soak beans over night in cold water. Simmer on back of stove 4 or 5 hours. Add water to make 3 pints. Add all but butter and flour and cook 1 hour. Add butter and flour and cook. Then strain. Serve with slice of lemon in each dish.

—Alice R. Whiteis.

### Philadelphia Stock Soup

1 knuckle of veal, well cracked	1 turnip, sliced
$\frac{1}{2}$ shin of beef, well cracked	Celery
(Any beef soup bone may be successfully used)	1 bay leaf
2 onions	2 or 3 cloves
2 carrots, sliced	Parsley
	1 large tbsp. sugar

Put 1 large tbsp. sugar in iron pot, brown and burn it. Into this put both meat and bones, turning on each side to brown. Add cold water enough to entirely cover meat and bones, bring slowly to a boil and skim, then cover and boil slowly 1 hour or more. Add sliced vegetables and season. Simmer until vegetables are well done.

—Mrs. O. H. Plant.



### Dried Lima Bean Soup

½ lb. dried lima beans	Butter, small lump
2 or 3 stalks of celery	1 quart water
Salt	Milk or stock

Pepper

Soak beans over night. Cook in a quart of water with celery until soft, press through a sieve and add butter. If soup is too thick add milk or stock as preferred. An excellent soup for luncheon, very nourishing.

—Mrs. O. H. Plant.

## Meat and Sauces

### Noodles

2 eggs, well beaten 1 tsp. salt  
Flour enough to roll very thin, let dry thoroughly and cut into thin strips.

—Margaret Beam.

### Noodles

Cook 2 cups of dry noodles in salted boiling water until tender (about 10 minutes). Drain well and place in a well buttered skillet to brown. When a crust has formed on under side fold over as you would an omelet and serve.

—Marie Grant.

### Good Dumplings

2 teacups flour	1 heaping tsp. salt
2 tsp. Royal baking powder	Cold water

Use enough cold water to make a soft dough. Drop in spoonfuls in boiling gravy and cook 20 minutes. Fine with chicken, beef, mutton or veal stew. Never soggy.—Mrs. Robert Carson.

### Raisin Sauce for Tongue

½ cup vinegar	1 stick cinnamon
½ cup sugar	6 cloves
½ cup raisins	

Cook until thick.

—Mrs. R. H. Volland.

### Salmon Loaf

1 small can salmon	1 cup bread crumbs
1 cup hot milk	2 eggs
1 tbsp. butter	Salt and pepper

Wash salmon, remove the skins and bones, heat milk and butter and stir into it the bread crumbs. Add salmon and lastly the two eggs well beaten. Pour into well buttered pudding dish and steam 1 hour. Serve with the following sauce:

### Sauce

1½ tbsp. butter	1 cup milk and the liquid from the salmon
1½ tbsp. flour	Pinch of cayenne
Pinch of salt	

—Mrs. George Falk.

### Rump Pot Roast

4 lb. rump roast	1 tsp. salt
1 onion	½ tsp. pepper
1 tsp. ginger	Suet

Mix seasoning to a paste and rub over meat. Let stand over night. Next morning put meat in kettle with chopped onion and suet. Brown on both sides, add water, cover tight and cook 3 or 4 hours. Remove the grease, strain, thicken and add chopped parsley.

—Alice R. Whiteis.



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**Stuffed Pork Chops**

Have chops cut double in thickness and with a pocket in each, which is filled with a dressing of dry bread crumbs, chopped apple, sage, salt and pepper and a little melted butter. Fasten each pocket with tooth picks to keep in the dressing. Drop each chop in egg and cracker crumbs and fry a golden brown in deep, hot lard. Remove from lard and cook for 1 hour in covered pan in hot oven. Use about 1 cup of hot water in pan.

—Marie L. Grant.

**Prune Roast**

Roast a Pikes Peak as you would any ordinary pot roast, till fairly tender. Cook 1 pint of prunes down until nearly tender, add  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup sugar, 1 tsp. each of cloves, cinnamon and allspice. Let boil up briskly and add to the roast, basting with a large spoon so the liquor will thoroughly season the meat.

—Mrs. Karl L. Johnstone.

**English Yorkshire Pudding**

4 eggs	Salt
3 cups flour	6 tbsp. hot drippings
3 cups milk	

Beat the eggs, flour, milk and salt together for 10 minutes. Put hot drippings into baking pan and pour in mixture. Cook 30 minutes or until light brown color. Serve with roast meat.

—Mrs. Littig.

**Ham and Rice Jumbelia**

1 can tomatoes	1 cup cooked rice
2 cups chopped ham	$\frac{1}{2}$ small onion

Use dry inferior bits of ham left from a boiled ham. Start the Creole dressing with one tablespoon bacon fat or fried out fat from ham, put it in an iron skillet and put the finely diced onion into it, cook slowly to a light brown, then add 1 small can tomato chopped fine, black and red pepper, and celery salt to taste (do not add any salt before the ham goes in it). Simmer until it becomes a nice sauce consistently, then add the ham and last of all the rice. Cover and simmer one-half hour or longer.

—Mrs. O. H. Plant.

**Salmon and Peas Scaloped**

2 cans salmon	Pepper
2 cans peas	Salt
Milk	2 green peppers
Flour	1 can pimientos
Butter	Corn flakes

Use 2 whole cans of salmon, oil and all. Drain the peas. Make

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a thick white sauce of milk, flour and butter and season with pepper and salt. Chop up and add green peppers and pimientos to the white sauce. Break the salmon into small pieces and put into buttered ramekins, and pour over it the above sauce and sprinkle with corn flakes and dot with butter. Set ramekins into a pan with a little water and bake until brown as desired. This will fill 15 ramekins.

—Mrs. Hanke.

**Pink Dumdiddle**

1 can tomato soup	$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ lb. grated cheese	3 level tbsp. flour
1 pint milk	Salt
$\frac{1}{4}$ lb. butter	Cayenne pepper

Put butter, flour, seasonings to melt, add cheese, then soup, then milk. Serve on toast.

—Olive Kay Martin.

**Mock Crabs**

4 tbsp. butter	$1\frac{1}{2}$ cups scalded milk
$\frac{1}{2}$ cup flour	1 can corn
$1\frac{1}{2}$ tsp. salt	1 egg
$\frac{1}{4}$ tsp. paprika	3 tsp. Worcestershire sauce
$\frac{3}{4}$ tsp. mustard	

Melt butter, add flour mixed with seasonings, then gradually the milk. Turn in corn, egg beaten slightly and the Worcestershire sauce. Pour into a buttered dish, cover with buttered cracker crumbs and bake in moderate oven until brown.

—Mrs. Lee Byrne.

**Cheese Souffle**

2 oz. fresh bread crumbs	About 3 grains red pepper
$\frac{1}{2}$ cup milk	4 oz. grated cheese
2 tbsp. butter	2 egg yolks
Salt spoon of salt	3 egg whites
Salt spoon of mustard	

Soak crumbs in milk for 20 minutes, then simmer until soft about 3 minutes, add butter and seasonings, and mix in cheese thoroughly. Stir in the beaten yolks. Beat the whites to a very stiff froth and mix in carefully. Bake in a very hot oven for 15 minutes in baking dish or 7 minutes in ramekins.

—Mrs. Wm. Musser.

**Rice Recipe**

1 cup boiled rice	Butter
$1\frac{1}{2}$ cups canned tomato	Salt
$\frac{1}{2}$ cup chopped piment	Pepper
Grated cheese	

Cook in oven for one-half hour.

—Mrs. L. C. W. Clearman.



### American Chop Suey

- |                      |                       |
|----------------------|-----------------------|
| 1/2 package macaroni | 1 lb. hamburger steak |
| 1 green pepper       | Salt                  |
| 1 stalk celery       | Pepper                |
| 1 onion              | 1 can tomato soup     |

Cook the macaroni. The green pepper diced and with a few seeds, the celery and onion also diced. Add the steak which has been previously fried and season to taste. Just before serving add the tomato soup and heat thoroughly. Takes about an hour.  
—Mrs. R. H. Moore.

### Chop Suey

- |                      |               |
|----------------------|---------------|
| 1 1/2 lb. fresh pork | Salt          |
| 1 cup water          | Pepper        |
| 1 cup celery         | Paprika       |
| 1 cup cooked rice    | "Shoyu" sauce |
| 1 can mushrooms      |               |

Cook diced pork in water until tender with chopped celery, rice, and mushrooms. Add seasonings and "Shoyu" sauce to suit taste.  
—Mrs. R. H. Moore.

### Italian Rice

- |                          |                       |
|--------------------------|-----------------------|
| 2 or 3 slices bacon      | 1 quart boiling water |
| 2 small onions           | Salt                  |
| 4 tbsp. rice             | Pepper                |
| 1 teacup canned tomatoes | Butter                |

Fry bacon crisp. Fry onions in bacon grease until done. Add rice, water and tomatoes. Cook together until rice is done. Add seasonings. Cook about 1 hour.  
—Mrs. R. H. Moore.

### Moulded Salmon

- |                             |                     |
|-----------------------------|---------------------|
| 1 lb. can salmon            | 2 eggs              |
| Juice of 1 lemon            | 1 scant tbsp. flour |
| 1 cup milk                  | Salt                |
| 1 tbsp. granulated gelatine | Onion               |

Flake salmon fine, dissolve gelatine in a little cold water. Stir flour with milk, egg yolks, and melted butter. Add gelatine, and lemon juice, and cook till thick over boiling water. Strain and cut in the beaten whites of the eggs. Add salmon, and mould in fish or ring mold. Let stand at least 6 or 7 hours. Unmold on platter and fill center with the following sauce:

### Sauce for Salmon

- |                           |                  |
|---------------------------|------------------|
| 1/2 cup heavy cream       | 1 large cucumber |
| 1/2 cup cooked mayonnaise |                  |

Beat the cream until stiff. Add the mayonnaise, and the cucumber peeled, chopped fine, salted and drained.  
—Mrs. R. H. Volland.

### Pigs In Blankets

- |                      |        |
|----------------------|--------|
| 1 pint large oysters | Salt   |
| 1 cup cracker crumbs | Pepper |
| 1 egg                | Bacon  |

Dip oysters in egg then in cracker crumbs, wrap a strip of bacon around each oyster and fasten with a toothpick. Place in pan and bake 25 minutes. Serve with parsley.

—Marie Grant.

### Pork Chops Italiane

- |                     |                       |
|---------------------|-----------------------|
| 6 pork chops        | 2 tbsp. green pepper  |
| 2 cups soft crumbs  | 1 tbsp. onion         |
| 1/2 cup canned corn | 2 tbsp. melted butter |
| 1 tsp. salt         | 1 egg                 |

Brown pork chops in frying pan. Mix crumbs, corn, seasoning, butter and beaten eggs. Heap some of the mixture on each chop. Pour in enough water to cover the bottom of the pan. Bake one hour.  
—Mary Jane Holmes.

### Veal Almond Cutlets

- |                          |                |
|--------------------------|----------------|
| 2 lbs. veal              | 1 tsp. paprika |
| 1/2 cup blanched almonds | 2 eggs         |
| 1/4 cup bread crumbs     | 1 tsp. salt    |
| 4 tbsp. butter           |                |

Chop veal from leg and add almonds and grated bread crumbs. Mix thoroughly and form into cutlet shapes. Brush over with a beaten egg and bread crumbs. Fry until golden brown. Serve with hot tomato sauce.  
—Mrs. Wm. Musser.

### Spaghetti

- |                            |                    |
|----------------------------|--------------------|
| 1 large chopped apple      | 1/2 lb. spaghetti  |
| 1 chopped Bermuda onion    | 2 cups cream sauce |
| 1 can of strained tomatoes | 1/4 lb. cheese     |

Cook together until thick the apple, onion and tomatoes. Break up the spaghetti and cook until tender in boiling salted water. Drain and wash under running cold water. Put in baking dish and pour over and through it the tomato dressing and the cream sauce into which the cheese has been finely cut and melted. Bake for an hour in a medium oven. Serve with browned pork chops.  
—Mrs. R. H. Volland.

### Macaroni Loaf

- |                         |                         |
|-------------------------|-------------------------|
| 3/4 cup macaroni        | 1 tsp. onion juice      |
| 1 cup cream or milk     | 1 tbsp. chopped parsley |
| 1 cup soft bread crumbs | 3 eggs, beaten          |
| 1/4 cup butter          | 1 tsp. salt             |
| 1/2 cup cheese, grated  |                         |

Bake as meat loaf. Serve whole on platter with tomato sauce.  
—Mrs. Frank Randall.



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**Veal and Mushrooms**

2 lbs. veal steak	Small piece of butter
1 can mushrooms	Bread crumbs
1 pint cream	2 tbsp. melted butter
2 tbsp. flour	Seasoning

Boil veal until tender, then chop with can of mushrooms. Make a cream gravy of the cream, flour and butter and pour over the veal and mushrooms. Put in a baking dish and cover with bread crumbs and melted butter. Season to taste. Bake one-half hour.  
—Mrs. Gifford.

**Veal Loaf**

1/2 lb. beef	1 cup milk
1/2 lb. veal	1 cup cracker crumbs
1/2 lb. pork or ham	1 heaping tsp. salt
2 eggs	

Mix and mold. Bake about two hours. —Mrs. John Voss.

**Pork Loaf**

4 lbs. pork steak, ground	1 tsp. pepper
3 cups cracker crumbs	Sage and cinnamon if desired
3 eggs	1 pint tomato juice
5 level tsp. salt	

Knead fifteen minutes, make into loaf and use the tomato juice for basting.  
—Grace Ford.

**Ham Loaf**

1 lb. raw ham, chopped fine	2 cups tomato juice
1/2 lb. raw lean pork, chopped fine	2 cups cracker crumbs
1 egg	1/2 cup solid tomatoes

Shape into a loaf, pour solid tomatoes over top and bake about two hours.  
—Margaret Prince.

**Baked Ham**

Wash and scrape ham, rub with brown sugar and a little mustard and stick several cloves in it. Place in roaster with a little water and bake slowly. Pour a cup of wine over it when it is about half done.  
—Mrs. D. C. Abrams.

**Salmon Loaf**

1 large can salmon (red)	Butter size of an egg
3 eggs	1/2 cup sweet milk
3/4 cup bread or cracker crumbs	Juice of 1 lemon

Break salmon fine with a fork and remove all bones. Add

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eggs, crumbs, butter, milk and lemon juice. Steam 1 hour. Serve with white sauce.  
—Mrs. D. C. Abrams.

**Veal Birds**

Cut veal steak in strips, salt and pepper, place a strip of bacon on top and roll up together. Dip in egg and bread crumbs. Brown in deep fat and steam in oven until very tender.

—Mrs. McKnight.

**Jellied Veal**

Break bone in knuckle of veal and put in pan with water enough to cover. Add celery, bay leaf, cloves and cook slowly until meat falls from bone. Remove meat and return liquor to fire and boil down half. Cut meat in small pieces and put in mold. Strain liquor over meat and place on ice to jelly.

—Marie L. Grant.

**Scalloped Chicken**

Shredded meat, large pieces,	1 small can pimentoes cut in
from a 4 or 5 lb. chicken,	strips
boiled until meat falls from	1 can mushrooms cut in pieces
bones	1/2 lb. blanched almonds cut
1 can tiny sifted June peas	lengthwise

Before using peas, pour into colander and let cold water run through them for several minutes. Cover with cold water, bring to boiling point, drain and add to chicken mixture.

Mix all ingredients and add enough chicken stock thickened with flour and condensed cream to make very creamy. Season mixture with salt, pepper, paprika and celery salt.

Pour into rather shallow baking pan and cover with bread or cracker crumbs. Brown in oven and serve hot.

—Mrs. Burton Fleming.

**Creamed Chicken With Mushrooms**

1 chicken	4 tbsp. butter
4 sweetbreads	4 tbsp. flour
1 can mushrooms	1 quart milk

Boil chicken until tender, blanch and boil sweetbreads, melt butter and blend with flour, add hot milk. Cook until thick, add chicken, mushrooms, sweetbreads and seasoning. Place in baking dish, cover with bread crumbs, bake in a moderate oven one-half hour.

—Margaret Beam.

**Chicken-en-Casserole (Serves 12)**

1 scant quart diced chicken	1 quart white sauce
2 boxes egg noodles	

Cook noodles in salted water until tender, drain and pour cold water over them. Arrange in layers, first the noodles, cracker crumbs, chicken, then the white sauce, until the casserole is



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filled--last a few cracker crumbs and little pieces of butter.  
 Put in oven, treat thoroughly and let brown nicely on top.  
 —Mrs. Karl L. Johnstone.

**Chicken a-la-Joy (Serves 26)**

2 quarts cubed cooked chicken  $\frac{1}{2}$  cup sliced pimientos  
 $1\frac{1}{2}$  quart rich Bachamel sauce 26 party shells  
 Add chicken and pimento to the Bachamel sauce and reheat in double boiler. Fill shells.

*Bachamel Sauce*

1 quart milk	$\frac{1}{2}$ cup butter
1 cup flour	2 tsp. salt
1 cup water	Few grains pepper
$1\frac{1}{2}$ quarts chicken stock	

Scald milk, mix flour and water to a paste, add some of the milk gradually. Place in double boiler, cook and stir constantly until smooth and thickened. Add chicken stock, butter and seasoning and continue cooking until smooth.

—Mrs. Karl L. Johnstone.

**Casserole of Chicken and Rice**

1 chicken (3 to 4 lbs.)	$\frac{1}{4}$ cup flour
$\frac{3}{4}$ cup rice, boiled	$\frac{1}{4}$ cup chicken fat
3 cups chicken stock	1 small onion, grated
1 cup milk	Salt and pepper as needed

Cook chicken until nearly tender in salted water to cover, using a closely covered kettle and simmer slowly. When done, separate it into sections with thickened stock with chicken fat and flour mixed, adding the milk and more salt and pepper if necessary. Mix together the boiled rice and thickened stock, add onion and lace in casserole in layers with chicken. Set the whole in oven and cook slowly from 40 to 50 minutes longer.

—Mrs. Thomas Brown.

**Chicken, Salmon or Tuna Croquettes**

2 cups cold minced chicken,	Grated rind of $\frac{1}{2}$ lemon
salmon or tuna fish	1 tbsp. chopped parsley
3 tbsp. butter or vegetable fat	$\frac{1}{2}$ tsp. salt
3 tbsp. flour	1-3 tsp. pepper
1 cup milk or stock	$\frac{1}{2}$ tsp. grated onion

Prepare a thick white sauce by blending butter and flour together, after which add milk and cook for 3 minutes after boiling point starts. Sauce must be stirred constantly while cooking. Add salt, pepper, lemon rind, parsley and onion if used, also minced chicken. Mix very thoroughly and spread one-half inch thick on plate to cool. Divide in 10 to 12 portions. Roll into

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cone or cork shape, brush over with beaten egg, roll in bread or cracker crumbs, and fry in deep fat, or bake until golden brown in quick oven.  
 —Mrs. Thomas Brown.

**Chicken Pie**

Cut meat from bones. Place in suitable baking dish, season with salt, pepper and grated lemon peel. Pour over 1-3 cups of chicken gravy, made from broth in which chicken was cooked. Cover with crust made of:

1 cup flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup shortening	1 tsp. baking powder
$\frac{1}{4}$ cup ice water	

—Mrs. Kuttler.

**Chicken Croquettes**

Remove stewed chicken from bones, arrange in small pieces, season with salt, pepper, grated lemon peel, onion juice, grating of nutmeg and little mace. To 2 cups of chicken add 1 cup of white sauce. Set away until cold and stiff. Then shape into croquettes, roll in bread crumbs, then in eggs, then in crumbs again. Fry in deep fat.  
 —Margaret Beam.

**Croquettes**

1 pint meat (solid)	
1 cup milk	1 tsp. salt
4 tbsp. flour	1 tsp. onion juice or 2 tsp.
3 tbsp. butter	finely minced onion
1 tbsp. lemon juice	2 eggs
or vinegar	

Make a thick cream sauce of the blended flour and butter and milk. Add the seasonings and then the meat. Cook 2 minutes and add the beaten eggs. Cook a minute longer and cool before shaping into croquettes. Dip in crumbs, then egg, then crumbs. Fry in deep fat. This is a fine foundation mixture for chicken, veal, pork or tuna.  
 —Winifred Startzman.

**Cheese Relish**

Use any one of the cream cheeses. Add equal quantity of whipped cream. Beat well until fluffy. Add an equal amount of candied citron, candied orange peel, candied cherries, chopped blanched almonds. Serve with salad. Especially good to accompany a fruit salad.  
 —Mrs. R. H. Volland.



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**Lunch Dish**

Take a slice of toast, fry 2 slices of bacon and turn the grease over the toast. Put on top of this some scrambled eggs, a few spoons of cooked tomatoes and lastly the cooked bacon.

—Mrs. R. H. Moore.

**Mah-Jongg**

1 cup rice	1/2 cup onions
1 cup American cheese	1 cup boiling water
1 cup green olives	3 tsp. salt
1 quart tomatoes	1 tsp. pepper
1/2 cup Mazola	

Cook in hot oven two hours.

—Mrs. Robert Gibsn.

**Hamburg Casserole**

3 cups canned tomatoes	1/2 lb. macaroni, boiled
1 tsp. salt	3/4 lb. hamburger steak
1/4 tsp. pepper	3 minced onions
1 tsp. sugar	1 cup grated American cheese

Season the tomatoes with the salt, pepper and sugar. If very liquid strain off part of the juice. Thoroughly oil a baking dish, put in a layer of cooked macaroni, then one of tomatoes and a thin layer of meat, to which onion has been added. Sprinkle with a very little cheese and continue in this way until all ingredients have been used. Cover with remaining cheese, and bake in moderate oven.

—Mrs. Thomas Brown.

**Rabbit**

Wash well in cold salted water. Cut in joints. Put in deep pan and cover with boiling water, brown and lay in baking pan. Chop liver, and kidneys, and season with parsley and onion and sprinkle over rabbit. Put a good sized piece of pickled pork in the middle of baking pan and arrange rabbit around it. Mix milk and boiling water enough to cover rabbit, and flour and butter. Bake in good oven about 2 hours.

—Mrs. W. A. Jackson.

**Veal Stew With Dumplings**

Get a thick slice of round veal (3 inches). Plunge into boiling water and cook rapidly for 5 minutes. Turn fire low and add 1 sliced Bermuda onion, 2 stalks of celery, a little green pepper, a sliced carrot, salt to taste. Cook slowly for 2 1/2 or 3 hours, until tender. Drop dumplings on top of meat and cook gently for about 20 minutes. Have fluid in kettle sufficient to cover the meat.

**Dumplings**

1 1/2 cup flour	5 level tsp. baking powder
-----------------	----------------------------

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1/8 tsp. salt

1/4 cup butter

Mix with a fork until butter is well mixed. Moisten with water to a fairly stiff dough.

—Mrs. R. H. Volland.

**Baked Hash**

Cold meat	Pepper
Gravy or stock	Butter
Mashed potato	Cracker crumbs
Salt	

Chop meat fine and season with gravy. Put in baking dish with layers of potato seasoned with salt, pepper and butter. Cover with crumbs and bits of butter and bake.

—Alice R. Whiteis.

**Jellied Veal**

Put a knuckle of veal in pan and cover with 2 quarts of cold water. Let simmer for 2 hours; then put in 1 small onion sliced 1 bay leaf, 3 pepper covers, and 6 cloves, and let simmer 1 hour. Remove all meat, dice and put in mold. Boil down liquor to one quart and strain. Add salt, pepper and vinegar to taste, pour over meat and leave until firm.

—Mrs. Karl L. Johnstone.

**Omelet**

6 eggs	2 tbsp. butter
2 cups milk	Pinch of salt
2 tbsp. flour	

Heat the milk with the butter. Beat the yolks with the flour and pour into the heated milk and butter and stir until slightly cooked; then the whites to a stiff froth on top. Dip out a large spoonful and fry in butter; when done turn half over.

—Mrs. Amanda Clarke Webb.

**Cheese Omelet**

4 eggs beaten together	3/4 cup grated cheese
Salt	

Bake about one-half hour. Do not add salt until served.

—Mrs. Parks Nutter.

**Souffle**

Make a rather thick cream sauce. Beat 4 eggs separately, add sauce to yolks, then fold in whites. Bake in pan of water for one-half hour.

—Mrs. R. H. Moore.

**Baked Cheese Omelet**

6 tbsp. milk	Butter size of a small egg
3 tbsp. flour	1 cup grated cheese
1 cup hot milk	6 eggs

Mix flour and milk smooth, add hot milk and thicken, add



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butter and cheese. Stir all into well beaten egg yolks, fold in the stifly beaten egg whites. Bake about 25 minutes in a moderate oven in a deep, greased baking-dish.

—Mrs. R. H. Volland.

**Quaker Omelet**

Beat the yolks of 3 eggs in a measuring cup, put in 1 slightly rounded tbsp. of flour and beat, add milk enough to fill the cup. Beat the whites of the eggs with a whisk, adding  $\frac{1}{2}$  level tsp. of salt, also  $\frac{1}{2}$  tsp. baking powder to them before beating. Combine the two beaten mixtures lightly with a whisk. Cook as any omelet or bake as a soufflé. This plain foundation can have many additions. One-half cup bread crumbs or one-half cup rice help to hold it if not to be served on the moment. One-half cup of cold boiled ham or one-half cup of cream cheese put into the plain omelet or with either the rice or the crumbs add an appetizing touch.

—Mrs. Eleanor S. Biggs.

**Baked Bean Rarebit**

2 tbsp. melted butter	1 cup baked beans (preferably
$\frac{1}{2}$ cup thin cream	without tomato sauce)
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup American cheese
$\frac{3}{4}$ tsp. Worcestershire sauce	

Mash beans, cook until thoroughly hot, then add grated cheese and Worcestershire sauce. As soon as cheese is blended serve at once on crisp round of toast, a dash of paprika over the top.

—Winifred Startzman.

**Cream Sauce**

1 tbsp. butter	$\frac{1}{2}$ pint cream or milk
1 tbsp. flour	

Melt butter and rub in flour, add milk and stir continually until it boils. Season when off the stove.

—Mrs. William Musser.

**White Sauce No. 2 (for Creamed Meats, Fish, Vegetables, Toast)**

2 tbsp. butter	$\frac{1}{4}$ tsp. salt
2 tbsp. flour	$\frac{1}{8}$ tsp. pepper
1 cup milk	—Marie L. Grant.

**Savory Tomato Sauce (for Chops and Fish)**

2 tbsp. butter	2 sprigs parsley
2 tbsp. flour	1 slice of onion
6 peppercorns	3 large tomatoes
6 cloves	A bit of bay leaf
$\frac{1}{2}$ tsp. salt	

Scald, peel, and cut tomatoes in pieces. Put with them a tbsp.

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of water and stew until soft enough to measure. To  $1\frac{1}{2}$  cups add the spice and seasoning. Boil all together 15 minutes. Strain and add gradually to flour and butter cooked together. Boil up 1 minute and serve.

—Marie L. Grant

**Foamy Sauce**

1 cup powdered sugar	1 gill boiling water
$\frac{1}{4}$ cup butter	1 tsp. vanilla
2 egg whites	

Cream butter and sugar, add the whites of eggs one at a time unbeaten, put over boiling water and add carefully water and vanilla. Boil until it foams.

—Mrs. William Musser.

**Sauce for Steamed Pudding**

1 cup powdered sugar	1 egg white
1-3 cup butter	1 glass of jelly or jam

Cream sugar and butter, add stiffly beaten egg whites and jelly. Beat well.

—Mrs. R. H. Volland.

**Mint Sauce**

Pick the leaves from the mint, wash well and dry in a cloth. Chop very fine and cover with powdered sugar and add a little vinegar. Make one-half hour before serving and put on ice.

—Mrs. Hayes Carson.

**Cooked Mint Sauce**

Make a syrup of  $\frac{3}{4}$  cup sugar and  $\frac{1}{2}$  cup vinegar. Strip mint free from its tough leaves and stalks. Chop fine, having about 1 cup chopped. Cool syrup and add mint. If mint is added to hot syrup it will lose its color. This can be made in larger quantities during the summer and bottled. It will keep indefinitely.

—Mrs. Hayes Carson.



## Vegetables

### Rice As a Vegetable

Wash 1 cup rice, shake gradually into 2 quarts of boiling salted water, let cook until done, stirring only with a silver fork when necessary. Turn into sieve and let drain thoroughly, then pour 1 quart of boiling water over it, drain and return to vessel in which it was cooked, set in warming oven until ready to serve. Each kernel will be separate. —Mrs. William Musser.

### Potato Puree

Arrange small mounds of seasoned mashed potatoes in a serving dish, make opening in top of each and fill with creamed peas. Cover with more potato, brush with beaten egg and brown. —Marie L. Grant.

### Escalloped Cauliflower

1 cauliflower	6 tbsp. milk
1 cup bread crumbs	1 egg
2 tbsp. butter	

Boil vegetable until tender, cut in pieces, place in buttered dish. Beat egg, milk, crumbs and melted butter together, pour over vegetable and brown in oven. —Marie L. Grant.

### Baked or Stuffed Potato

Bake as many large potatoes as you wish to serve. When soft cut off one end. Remove center, mashing and seasoning with cream, butter, salt and pepper, and add enough mashed carrots to color. Fill potato shells, brush with white of egg, return to oven and heat and brown. —Marie L. Grant.

### Potatoes in Half Shell With Cheese

Cut potatoes in half lengthwise. When baked, scoop out inside, mash, adding hot milk, salt, pepper and chopped parsley. On top grate cheese and brown in oven.

—Mrs. Robert N. Carson.

### Stuffed Peppers

6 large green (sweet) peppers	Bread crumbs
Chopped cold cooked chicken or veal	Onion juice
	Salt and Pepper

Cut a slice from stem end of each pepper, remove seeds and parboil 15 minutes. Fill with equal parts of chopped meat and softened bread crumbs seasoned to taste with grated onion juice, salt and pepper. Sprinkle with buttered crumbs and bake about 20 minutes.

—Mrs. Hayes Carson.



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**Baked Sweet Potatoes with Marshmallows**

Sweet potatoes                      Salt, pepper, butter and cream  
Marshmallows                      Almonds, chopped

Take uniform potatoes, do not pare. Bake until done, cut lengthwise. Scoop out of shells carefully and mash, seasoning with salt, pepper, butter and cream to taste. Add chopped nuts. Put back in potato shells, place a marshmallow or 2 on top of each and set in oven to brown. —Mrs. Hayes Carson.

**Glazed Sweet Potatoes**

6 medium sized potatoes              4 tbsp. water  
1/2 cup sugar                              Butter size of walnut

Boil potatoes (unpeeled) until soft in salt water. Drain very dry. Peel, cut in halves lengthwise and place in well buttered pan. Make a syrup of water and sugar; boil hard for 3 minutes. Add butter. Pour syrup over potatoes and bake until brown. Baste occasionally. —Mrs. Hayes Carson.

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**Salads and Salad Dressing**

**Salad Dressing**

1 tsp. mustard	1 cup cooking oil
2 tsp. salt	2 egg yolks
2 tbsp. vinegar	Butter size of an egg
2 tbsp. lemon juice	1-3 cup flour
1 tbsp. sugar	1 cup boiling water

Melt butter and flour in double boiler, add water, when thick pour over the other ingredients, which have been placed in a quart bowl. Beat with Dover egg beater until right consistency. —Mrs. R. H. Moore.

**French Dressing for Three**

3 tbsp. olive oil	1/4 tsp. pepper
1/2 tsp. salt	1 tbsp. vinegar

Wash lettuce and shake well, add salt and pepper and oil mixed thoroughly, add vinegar last. —Mrs. Amy Littig.

**Salad Dressing**

1 egg	1/2 tsp. mustard
1 tbsp. cornstarch	1 cup sour cream or milk
3 tbsp. sugar	1-3 cup vinegar
1/2 tsp. salt	1 tbsp. butter

Beat egg, cornstarch, sugar, salt and mustard together until smooth, add sour cream. When well blended beat in the vinegar which has been boiled with the butter. Stir until it thickens over the fire and beat well. —Ella Lyon Hill.

**Cooked Oil Salad Dressing**

2 tbsp. flour	
1 cup and 2 tbsp. oil	4 egg yolks, beaten
1 cup water	1/2 tsp. salt
1/4 cup acid (lemon or vinegar)	1/4 tsp. mustard

Heat water and acid, pour over flour and 2 tbsp. oil, and cook until thick. While hot add egg yolks. Return to stove a moment or two but do not let boil. When cold add rest of oil, a quarter of a cup at a time, and beat well with a Dover beater. Add salt and mustard. Good foundation for Thousand Island dressing. —Mrs. R. H. Volland.

**Oil Salad Dressing**

3 egg yolks	3 tsp. sugar
1 pint Wesson or Douglas oil	Dash of paprika
1/2 cup vinegar	Little mustard
1 tsp. salt	

Beat yolks as stiff as possible, then beat in oil a few drops at a time, during this time beat in the rest of the ingredients. Have all the ingredients cold. —Mrs. Frank Konvalinka.



**Thousand Island Dressing**

1 cup mayonnaise	1 pimento pepper
1/2 cup chili sauce	1 hard boiled egg
1 small green pepper	1 tsp. parsley

Put pepper, pimento, egg and parsley through a grinder. Rub bowl with garlic, mix ingredients well and serve over crisp head lettuce.  
—Mrs. P. Bordwell.

**Sweet Salad Dressing**

2 eggs, well beaten	1/2 cup lemon juice
1/2 cup pineapple juice	1 cup whipped cream
1-3 cup sugar	or Van Camp's milk

Cook in double boiler until thick (all ingredients) the cream which should be added last.  
—Mrs. Frank Russell.

**Dressing for Fruit Salad**

2 eggs	1 tbsp. flour
3/4 cup sugar	Juice from 1 can of pineapple
2 tbsp. butter	

Separate eggs. Mix yolks with sugar, melt butter with flour, heat pineapple juice and add to above ingredients after they have been mixed in a double boiler. Beat egg whites and add last. Cook for 10 minutes. When ready to use mix with whipped cream.  
—Mrs. Lee Byrne.

**Roquefort Cheese Dressing**

1/2 level tsp. salt	1/4 cup Roquefort cheese
3 tsp. oil	1 tbsp. vinegar
1/8 tsp. pepper	

Cream cheese, add salt, pepper and vinegar, add oil gradually, mix well, pour over lettuce and serve.  
—Mrs. P. Bordwell.

**Boiled Dressing for Chicken Salad**

1 tbsp. flour	Pepper to taste
1 tbsp. (small) salt	Paprika to taste
1 tbsp. sugar	3 eggs, well beaten
1 tsp. mustard	1/2 cup vinegar
1 tbsp. butter	

Mix dry ingredients, add butter, egg and vinegar and cook. When cold add whipped cream.  
—Alice R. Whiteis.

**Thousand Island Dressing**

3 tbsp. chili sauce	1 green pepper
3 tbsp. mayonnaise	Little chopped pimento
3 hard boiled eggs	Whipped cream

Mix and add cream last. Serve on head lettuce.  
—Mrs. W. C. Clearman.

**Pineapple and Cucumber Salad**

1 envelope Knox gelatine	2 cups juice (pineapple, orange and lemon mixed)
1/2 cup cold water	
1 cup boiling water	1 cucumber
1 cup sugar	1 can pineapple

Soak gelatine in cold water 5 minutes, add boiling water, sugar and juice and set aside to cool. Cut cucumber and pineapple real fine, add to the gelatine and set in ice-box and serve on lettuce with salad dressing. Sprinkle paprika on top.  
—Mrs. D. C. Abrams.

**Banana Salad**

1 large banana	2 tbsp. finely chopped nuts
1 tbsp. grated pineapple	Salad dressing to cover

Peel banana and scrape sides, cut crosswise and spread with grated pineapple. Arrange on lettuce leaves, cover fruit and sprinkle with nuts.  
—Mrs. R. H. Moore.

**Sunbonnet Baby Salad (Ten Portions)**

(All Measurements are Level)

10 halves pears	10 tbsp. salad dressing
20 cloves	10 pieces lettuce
20 almonds	10 thin slices pimento

Arrange the halves of canned pears, round side up, on lettuce leaves, which curl closely about the pear and have the effect of a hood. Place cloves in the pear for eyes, blanched almonds for ears and slip thin slices of canned pimento into cuts for mouth. The expressions may be varied. Put salad dressing around the outside of the pear to represent hair and arrange a bow of red pimento under the chin of the sunbonnet baby. These salads are very effective and easy to make.  
—Bettina's Cook Book.

**Orange Gelatine Salad**

1 cup orange juice	2 tbsp. plain gelatine
3/4 cup cold water	2 oranges
1 cup boiling water	1 cup cocoanut
1/4 cup lemon juice	1 cup bananas
1 cup sugar	

Soak gelatine in cold water and orange juice. Combine sugar and boiling water and add gelatine and lemon juice. When it begins to congeal add fruit—the 2 oranges cut in cubes, cocoanut and bananas cut in slices. Put in the refrigerator and serve on lettuce with mayonnaise.  
—Mrs. Lee Byrne.



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**Fruit Salad**

1 can seeded white cherries 1 lb. or more eating apples,  
1 can pineapple, in small cubed  
pieces 1 cup nut meats  
1/2 lb. marshmallows, in small 1/2 pint whipped cream  
pieces Several tbsp. salad dressing  
Make a dressing of the whipped cream and salad dressing  
and mix fruit together with it. Serve on lettuce leaf.  
—Mrs. Rufus McKnight.

**White Salad**

1/2 lb. bleached almonds 4 egg yolks  
1 can sliced pineapple, large Pinch of salt  
1 lb. white grapes Pinch of pepper  
1 lb. marshmallows, quartered Juice of 1 lemon  
1 cup milk 1 cup cream, whipped  
Cook milk, egg yolks, salt and pepper to a custard, just boil.  
When cold add juice of lemon and whipped cream and pour over  
grapes, pineapple well drained, marshmallows and nuts. This  
amount will serve 12 or 15 people. May be used as a dessert  
if preferred.  
—Mrs. C. C. Bunch.

**Grapefruit Salad**

1 tbsp. gelatine, Knox Spark- 2 1/2 cups grapefruit, juice and  
ling pulp  
1/2 cup cold water 2 tbsp. lemon juice  
1 cup boiling water Speck of salt  
1 cup sugar  
Soak gelatine 5 minutes in cold water, dissolve in boiling  
water, add sugar. When it thickens pour into moulds.  
—Mrs. Frank Randall.

**Grapefruit Salad**

2 tbsp. plain gelatine Pulp of 3 grapefruit  
1 pint strong lemonade 1 cup boiled dressing  
Soak gelatine in cold water. When soft add to lemonade and  
bring to boil. Chill and when beginning to congeal add grape  
fruit and boiled dressing. Pour into greased molds and pack  
in ice and salt for 3 hours. Use sweet boiled salad dressing to  
garnish top.  
—Mrs. Lee Byrne.

**Frozen Fruit Salad**

1 cup cooked mayonnaise 1 tbsp. gelatine  
3 cups whipped cream (meas- 2 1/2 cups mixed fruit—pine-  
ure after whipping) apple, peaches, orange, and  
1 tbsp. powdered sugar cherry  
Cover the gelatine with cold water, set over steam to melt.

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Beat into mayonnaise, add whipped cream and fruit. Pack in  
wet mold and bury in ice and salt for 4 hours. Take out of mold,  
slice and decorate with a spoonful of mayonnaise diluted with  
cream. Good.  
—Mrs. R. H. Volland.

**Frozen Fruit Salad**

1 can white cherries, stoned very sour  
1 can pears Mayonnaise  
3 oranges Cream  
4 grapefruit 1 can peaches  
1 lemon unless oranges are 1 can pineapple  
Cut the fruit the size of cherries and mix with mayonnaise and  
cream. The pineapple and peaches need not be added unless  
desired. Pack in a freezer and turn very slowly until frozen.  
Serve on lettuce.  
—Mrs. Blanche Kuttler.

**Maud's Salad**

1 pint shredded pineapple 1/2 pint whipping cream  
Juice of 1 lemon 1/2 box gelatine  
1 cup sugar 2 tbsp. cold water  
1 cup grated cheese 1 pint boiling water  
Dissolve gelatine in cold water, add boiling water. Cook pine-  
apple, sugar and lemon juice 5 minutes, pour into gelatine, when  
it begins to set beat in cheese and cream, well whipped. Set in  
ice-box to harden. May be made the day before using.  
—Margaret Beam.

**Lois' Salad**

1 package marshmallows Neuschetel cheese  
1 pint whipping cream Halved pears  
1 package New York or  
Soak marshmallows in cream 1 hour, add cheese and beat  
until stiff with Dover beater. Cover over pears.  
—Mrs. P. A. Nutter.

**Tomato Salad**

1/2 box gelatine Salt spoon cayenne pepper  
1 can tomatoes 2 lumps loaf sugar  
Salt spoon salt 1 tbsp. Worcestershire sauce  
Salt spoon pepper Salad dressing  
Soak gelatine in juice of tomatoes, add seasonings, dissolve but  
do not boil. When hot add the pulp of the tomatoes and the  
Worcestershire sauce. Turn into glasses in which water has  
been standing. Use any salad dressing. —Mrs. Wm. Musser.



### Tomato Aspic (Easy Way)

- |                              |                         |
|------------------------------|-------------------------|
| 1 can Campbell's tomato soup | 2 tbsp. Knox's gelatine |
| 2 cans water                 | Juice of 1/2 lemon      |

Put soup into a saucepan and add water, saving out enough to dissolve the gelatine. Bring to a boil, stir in the dissolved gelatine, add lemon juice, pour into cup molds, chill and turn out on lettuce leaves. Serve with mayonnaise. Chopped celery or peas may be placed in the molds before pouring in the aspic.

—Mrs. O. H. Plant.

### Spring Salad

- |                      |                         |
|----------------------|-------------------------|
| 1 quart string beans | 1-3 tsp. minced onion   |
| 1/4 tsp. salt        | 1 cup celery            |
| 3 boiled eggs        | 1 cup pecans or walnuts |
| 1/4 tsp. lemon juice | 3 tbsp. oil             |

Rub egg yolks to a paste, add salt, and lemon juice, stir through the beans. Let stand 30 minutes, add rest of ingredients, the oil with the whites of the eggs. —Mary Jane Holmes.

### Jellied Cucumber Salad

- |                            |                                     |
|----------------------------|-------------------------------------|
| 2 cucumbers, sliced        | 1 tbsp. finely chopped green pepper |
| 6 small onions, sliced     | Water to cover                      |
| 1 stalk celery, finely cut | 1 1/2 tsp. gelatine                 |
| 1 tsp. nasturtium seeds    | 1/4 cup cold water                  |

Cook first six ingredients until cucumbers are tender, then force through a sieve. Season to taste with salt, pepper and lemon juice. Soak gelatine in cold water, allowing 1 1/2 tbsp. gelatine to each pint of pulp and juice, dissolve over boiling water, add to cucumber mixture into tiny molds and chill. Unmold and serve on lettuce leaves with salad dressing.

—Ava Ripley Dutton.

### Cabbage Salad

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 medium sized head cabbage       | 3 tbsp. vinegar                 |
| 1 green pepper                    | Sugar, salt and pepper to taste |
| 1 small onion (Spanish preferred) | 3 tbsp. cream                   |

—N. Elizabeth Hess.

### Egg Salad

- |                         |                                  |
|-------------------------|----------------------------------|
| 4 or 6 hard boiled eggs | Salt, pepper or paprika to taste |
|-------------------------|----------------------------------|

Put eggs through a potato ricer then pack into a water glass tightly, let it stand an hour—remove from glass, slice down in circles, serve on lettuce leaves with mayonnaise or serve slices of egg on canapes garnished with chopped pickles.

—Mrs. O. H. Plant.

### Egg Sauce

- |             |              |
|-------------|--------------|
| 1 egg       | 3 tbsp. milk |
| 1 cup sugar |              |

Beat egg and sugar until light, then add boiling milk. Serve soon. —Ella Lyon Hill.

### Russian Salad

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 cup cold boiled smoked tongue | 2 cups cold cooked green beans |
| 1 cup cold cooked carrots       | Mayonnaise and tomato catsup   |

Cut tongue and vegetables in thin strips, season with salt and paprika to taste, a grating of onion if desired. Mix with mayonnaise mixed until red with catsup. —Mrs. O. H. Plant.

### Chicken Salad

- |  |                    |
|--|--------------------|
| 1 quart cold chicken, cubed                  |                    |
| 1 pint finely cut celery                     | 2 hard boiled eggs |
| 1 tsp. salt                                  | 1 cup mayonnaise   |
| 1/8 tsp. pepper or 1 finely cut green pepper | 6 olives           |

Mix chicken with celery, seasonings, and 1 egg cut into small pieces, marinate with French dressing and let stand in cold place 1 hour. Serve on lettuce leaves and drop mayonnaise on top. Garnish with olives and remaining egg cut into small pieces.

—Mrs. Jacob Cornog.

### Dresden Potato Salad

- |                         |         |
|-------------------------|---------|
| 2 hard boiled egg yolks | Mustard |
| 1 raw egg yolk          | Pepper  |
| Salad oil               | Salt    |
| Little chopped onion    | Vinegar |
| White grape juice       |         |

Mix the egg yolks and oil to a moderately thick sauce, adding oil drop by drop. Add seasonings and vinegar and grapejuice to taste. Mix this dressing with potatoes 1 hour before using. If the salad is too dry add a little bouillon at discretion.

—Mrs. O. H. Plant.

### Cheese Balls for Salad

- |                     |              |
|---------------------|--------------|
| 1 cup grated cheese | Bread crumbs |
| 2 egg whites        | Salt         |

Beat egg whites very stiff, add grated cheese, dry, mold into balls and fry in deep fat. —Marie L. Grant.

### Cheese Balls

Roll cheese into balls, dip in egg, roll in breadcrumbs and fry in hot fat, served hot with lettuce hearts. Very good served with meat or as a luncheon dish. —Mrs. Robert Carson.



### Sweetbread Salad

4 lbs. sweetbreads                      Salt  
2 cans French peas                    Pepper  
Mayonnaise

Cook the peas, when cold mix with the sweetbreads which have been boiled, prepared and picked out and season. Just before serving add mayonnaise. Serve on lettuce. This amount will serve a large number. —Mrs. O. H. Plant.

### Cold Slaw

1 small cabbage chopped fine    2-3 cup sugar  
2 stalks celery, chopped           2 tbsp. salt  
3 green peppers, chopped          1 cup vinegar

Mix cabbage, celery, and peppers, add rest of the ingredients. Mix well and allow to stand 2 hours before using. This amount will serve 6 or 8 people. —Mrs. Jacob Cornog.

### Bo-Peep Salad

1 package lemon jello                ½ jar pearl onions  
1 can sliced pineapple               1 pint boiling water  
½ can pimiento, cut fine

Dissolve jello in water, allow to cool, and add the rest of the ingredients and pour into moulds. Garnish with salad dressing in whipped cream. This will serve 12 people.

—Mrs. Theodore McKee.



## Pies and Pastry

### Pie Crust

1 cup flour 3 tbsp. water  
2 tbsp. shortening  $\frac{1}{4}$  tsp. salt  
Mix flour and shortening with fingers, then add water and mix lightly. One small pie. —Mrs. R. H. Moore.

### Pie Crust

1 cup flour  $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup shortening, equal parts 3 tbsp. cold water  
(lard and oleo)  
Put flour, salt and shortening in wooden chopping bowl and chop until shortening is size of pea. This quantity makes 1 small covered pie. —Mrs. John McClintock.

### Lemon Pie

$\frac{3}{4}$  cup sugar 1 lemon  
2 tsp. flour  $\frac{1}{2}$  cup cold water  
3 eggs 2 level tbsp. powdered sugar  
Mix sugar and flour and add beaten yolks and 1 beaten white. Then add juice and grated rind of lemon with the water. Bake in open crust of pastry until it shakes like jelly. Let it cool before adding meringue made by beating the 2 remaining whites until dry and gradually beating in the powdered sugar. Any fruit juice may be used instead of the cold water. —Mrs. Henry Louis.

### Lemon Pie

$1\frac{1}{2}$  cups sugar 3 eggs  
1 pint cold water Butter size of an egg  
2 tbsp. cornstarch or flour 1 lemon  
Cook ingredients together, saving 2 egg whites and  $\frac{1}{2}$  cup sugar. Use both the juice and the grated rind of the lemon. Cook until thick. Pour into previously baked crust and frost with the beaten egg whites and sugar. Brown quickly in hot oven. —Mrs. L. C. W. Clearman.

### London Pie

3 eggs 1 cup sugar  
1 lemon Butter  
Mix egg yolks, juice of lemon and grated rind of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  cup sugar and small piece of butter and cook in double boiler until thick. Beat whites of egg and add rest of sugar and beat until sugar is dissolved, add hot mixture and fold in. Put in crust which has been previously baked. —Margaret Prince.

### Lemon Pie

1 cup sugar 1 cup milk  
3 tbsp. flour 1 tbsp. melted butter  
3 tbsp. lemon juice Whites of 2 eggs  
Yolks of 2 eggs Salt

Mix sugar and flour, add lemon juice, egg yolks slightly beaten, milk, butter, whites of eggs beaten stiff and salt. Bake in 1 crust. —Mrs. Jacob Cornog.

### Lemon Pie Between Crusts

One cup rich milk or cream made into white sauce with 2 tbsp. butter and 2 tbsp. flour. Add beaten yolks of 4 eggs and cook until creamy.

Slice one lemon, rind and all, in very thin small pieces and add to sugar. When crusts are ready, add lemon-sugar mixture, together with juice of  $\frac{1}{4}$  to  $\frac{1}{2}$  lemon to the white sauce, and bake at once. Enough for two medium sized pies. —Mrs. Burton P. Fleming.

### Pumpkin Pie

3 cups pumpkin 2 cups sugar  
4 eggs 1 scant tbsp. cinnamon  
1 quart rich milk Small piece butter  
1 scant tbsp. ginger

The pumpkin should be boiled and mashed. Beat yolks, add milk, pumpkin, sugar, butter, ginger, cinnamon, and lastly the whites of the eggs. Have a rich pie crust. Bake in quick oven. This makes three pies. —Mrs. A. Cox.

### Custard Pumpkin Pie Filling

$\frac{1}{2}$  cup pumpkin  $\frac{1}{4}$  tsp. ginger  
 $1\frac{1}{2}$  cups milk or more  $\frac{1}{4}$  tsp. mace  
1 scant cup sugar  $\frac{1}{4}$  tsp. cinnamon  
2 eggs Pinch of salt

—Mrs. George Falk.

### Pumpkin Pie

1 cup pumpkin 1 tsp. cinnamon  
1 cup sweet cream  $\frac{1}{4}$  tsp. salt  
2 eggs well beaten  $\frac{1}{4}$  tsp. mace  
1 tsp. butter  $\frac{1}{4}$  tsp. ginger  
 $\frac{1}{2}$  cup sugar

Steam pumpkin until tender; then dry and mash in kettle and for one large pie use 1 cup as above. —Mrs. Henry Louis.

### Rhubarb Pie

1 cup rhubarb cut fine 2 eggs  
1 cup sugar 2 tbsp. flour  
Line pie pan with crust. Fill crust with rhubarb. Mix sugar,



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flour and egg yolk together. Put over rhubarb. Bake. Then frost with meringue and brown in a hot oven.

—Margaret Beam.

**Mince Meat**

1 cooked tongue, chopped	2 tbsp. cinnamon
1 lb. suet, chopped	2 tbsp. mace
5 lbs. apples, chopped	1 tbsp. cloves
3 lbs. raisins	1 tbsp. allspice
2 lbs. currants	1 tbsp. salt
1 lb. citron	3 lbs. brown sugar
Grated rind of 1 lemon	1 quart spiced peach juice
Grated rind of 1 orange	1 quart cider

—Marie L. Grant.

**Washington Pie**

3 eggs	1 tsp. baking powder
1 cup sugar	3 tbsp. of cold water
1½ cups flour	

Bake in two tins in quick oven. Split the cakes open while hot and spread with the following cream:

*Cream for Washington Pie*

1 pint new milk	1 scant cup sugar
2 small tbsp. cornstarch	½ cup butter
2 eggs	2 tsp. lemon extract

Boil milk. Take cornstarch beaten with a little milk, to this add the eggs. When the milk has boiled stir in slowly with sugar, butter and extract.

—Mrs. A. J. Cox.

**Cream Pie**

2 egg yolks	1 tbsp. cornstarch or flour
½ cup sugar	2 egg whites
1 cup milk	2 tbsp. sugar
½ tsp. butter	

Beat yolks and sugar, add milk, butter, and cornstarch and cook in double boiler. Fill crust. Beat egg whites and add sugar. Spread over the top and brown.

—Mrs. L. C. W. Clearman.

**Butterscotch Pie**

2 eggs	1 tsp. vanilla
1 cup brown sugar	3 tbsp. water
1 cup milk	¼ tsp. salt
3 tbsp. flour	2 tbsp. powdered sugar
2 tbsp. butter	

Put yolks of eggs into sauce pan, add brown sugar, flour, milk, water, butter, salt and vanilla. Stir over fire until it thickens.

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Pour into previously baked crust. Beat up egg whites and beat into them the powdered sugar. Spread on top of pie and brown in oven. This makes a very small pie and will serve 4 people.

—Mrs. Thos. Brown.

**Cocoanut Cream Pie**

1 pint milk	3 heaping tsp. flour
2-3 cup sugar	3 egg yolks

Beat the yolks very light, add the sugar, milk and flour. Flavor with vanilla and cook until the mixture is thick. When cool spread on previously baked crust. Frost with the following meringue:

*Meringue*

Beat whites of 3 eggs to a stiff froth, sweeten with a heaping tsp. of sugar. Add 2 tbsp. shredded cocoanut, vanilla flavoring. Spread over pie and brown in oven.

—Mrs. Robert Carson.

**Raisin Pie**

1 heaping tbsp. flour	1 egg
2 tsp. cinnamon	Butter the size of an egg
¼ tsp. nutmeg	1 tbsp. vinegar
1 scant cup sugar	2-3 cup cold water
1 cup raisins	

Sift the seasonings into the flour. Cream the butter and sugar and add the eggs. Put the vinegar into the water and add to the other ingredients as shortly as possible before putting into the oven. Bake with two crusts.

—Winifred Startsman.

**Crumb Pie**

Line 3 large pie tins with pie crust. Take 1 cup molasses, 1 tsp. soda and 2 cups hot water and pour into the pie crusts. Then take 4 cups flour, 2 cups sugar and 1 cup lard and rub with hands to a crumbly mass and shake or spread evenly over the liquid in crusts. Bake all together.

—Mrs. Jacob Cornog.

**Banbury Tarts**

1 cup raisins, chopped	Juice 1 lemon and grated rind
1 small piece citron, chopped	1 cup sugar

Mix well and fill pastry cases, cut into oblongs about 3 inches square. Put 2 tsp. mixture on each square. Moisten edge with cold water; fold over; press edges together. Bake one-half hour in moderate oven.

—Mrs. Hayes Carson.

**Date Pie**

1 lb. stoned dates	2-3 cup cream
6 tbsp. sugar	

Cook ingredients in double boiler for 10 minutes. Fill a baked crust with the cooked dates and serve frosted with whipped cream.

—Mrs. R. H. Volland.



## Puddings

### Graham Pudding

2 cups graham flour (sifted) 1-3 cup of shortening  
1 cup of white flour 2 small tsp. of soda sifted with  
1 cup of sweet milk the flour  
1 cup of molasses Steam 3 hours.  
1 cup of raisins, figs or dates

—Mrs. Gifford.

### Prune Pudding

Boil twenty-four prunes soft, take out the stones and chop fine. Beat the whites of six eggs stiff. Add six tablespoons of sugar. Mix the whole and bake forty to fifty minutes in a deep dish over water. Serve with sweetened whipped cream.

—Mrs. R. Carson.

### Puff Pudding

3 tbsp. sugar ½ cup milk  
3 tbsp. melted butter 2 tsp. Royal baking powder  
1 egg 1 tsp. flavoring

To be steamed either in custard cups or pan. Drop spoonful of batter then spoonful of any kind of fruit, then spoonful of batter, etc., in custard cups. Serve with cream or sauce.

—Mrs. W. C. Clearman.

### Date Pudding

1 cup sugar Pinch of salt  
2 eggs, beaten separately 1 tsp. vanilla  
2 tbsp. flour 1 cup chopped dates  
1 tsp. Royal baking powder 1 cup chopped nuts

Mix dry ingredients. Add beaten yolks—then flavoring and lastly beaten whites. Bake about forty minutes. Serve with whipped cream.

—Mrs. Carl Strub.

### Cocoanut Pudding

Moisten 4 level tablespoonsful of cornstarch with 6 tbsp. of cold water. Add 1 cup of boiling water and cook five minutes, stirring constantly. Remove from fire. Add ½ cup of sugar and 1 cup of grated fresh cocoanut. Pour while hot into the well beaten whites of 4 eggs, folding it in carefully. Flavor with vanilla and turn into a mold lined with lady-fingers. Serve cold with custard sauce as follows:

Scald 1 pint of milk in a double boiler. Beat 4 egg yolks with ½ cup of sugar. Add this to the hot milk; stir and cook about two minutes. Strain, flavor and chill. —Mrs. C. T. Dey.



### Hasty Pudding

1 egg	1½ cups flour
½ cup sugar	1 tsp. Royal baking powder
¼ cup butter	Lemon flavoring
½ cup milk	

Sprinkle top with granulated sugar and bake 15 minutes. Serve with uncooked egg sauce. Beat yolk, sweeten and flavor with vanilla, beat whites and add to yolks (3 eggs are sufficient). Note: This pudding is stiff and thick enough.

—Mrs. R. H. Moore.

### Steamed Chocolate Pudding

2-3 cup sugar	2½ cups flour
1-3 cup butter	4 tsp. Royal baking powder
1 egg	3 squares melted chocolate
1 cup milk	Salt

Steam one hour and serve with hard sauce.—Marie Grant.

### Snow Pudding

½ box gelatine	1 tea cup preserved cherries
2 cups sugar	Juice of 2 lemons
1 can sliced pineapple	Whites of 12 eggs

Soak gelatine in one-half cup of water for 1 hour. Put on stove and melt (do not let boil). Take juice of pineapple, put 2 cups of sugar in it and melt. Take the sliced pineapple and cut in small pieces, put in sugar and juices and cook to a syrup. Separate the eggs. Put the pineapple and cherries together, strain through a sieve to get the juice out, put the gelatine into the pineapple and cherry juice and add the lemon juice and set to cool. Beat the whites of the eggs to a stiff froth, drop the gelatine mixture in the whites very slowly, alternating with the fruit—beating all the time. Should be stiff when all is added. The secret of making this is to have the gelatine so cool it is almost set. Serve with whipped cream.

—Mrs. William Musser.

### Cottage Pudding

1 cup sugar	1½ tsp. butter
1 cup milk	2 tsp. Royal baking powder
1 egg	
Mix as cake, flavor with nutmeg and serve with this sauce:	
1 cup sugar	Butter size of an egg
1 heaping tsp. flour	

Stir well together, add 1 pint water, boil until rather thick and flavor.

—Mrs. McDonald.

### Cream of Cocoanut Pudding

½ box of Knox gelatine	1 pint of whipped cream
1 cup sugar	1 tsp. vanilla
2 cups of grated cocoanut	

Soak gelatine about 30 minutes in 1 cup of milk, then place in pan of boiling water and add sugar. Keep in boiling water until all the sugar is dissolved. Strain. When cold and quite thick add vanilla, cocoanut and whipped cream. Stir and put in mold. Chill. In cold weather make the day before.

—Alice R. Whiteis.

### Marshmallow Sponge

1 envelope white Plymouth	Whites of four eggs
Rock gelatine	1 tsp. flavoring
1 scant cup sugar	

Put one-half cup cold water on gelatine. Add one-half cup boiling water to dissolve. Set to cool. Add pinch of salt to whites of eggs and whip very stiff—beat in sugar gradually—then flavoring. Add gelatine very gradually, continuing the beating. Place one-third in a bowl and color as wished—put white in a mould, then layer of colored and then rest of white. Put chopped nuts or fruit or both between layers. Serve with whipped cream or custard.

—Mrs. Orville Carpenter.

### Food for the Gods

9 tbsp. cracker or bread crumbs	1 lb. English walnut meats
2 tsp. Royal baking powder	½ lb. dates
2 cups sugar	6 eggs beaten separately and added last.

Bake 30 minutes in slow oven on greased paper. Serve with whipped cream. Will serve twelve people.

—Mrs. Karl L. Johnstone.

### Food for the Gods

1 cup dates	3 tsp. cracker crumbs
1 cup English walnuts	1 cup sugar
3 egg whites, last	1 tsp. baking powder
Mix baking powder with cracker crumbs and bake.	

—Mrs. W. J. McDonald.

### Steamed Pudding

1 cup molasses	2½ cups flour (scant)
½ cup boiling water	1 tsp. soda
2-3 cup raisins	Salt
2-3 cup walnuts	
1 egg	

Steam 2 hours. Serve with following sauce:

1 cup confectioner's sugar	1 egg
----------------------------	-------



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1/4 cup water, cream together 1 tsp. vanilla  
—Gertrude Edminster.

**Delmonico Pudding**

2 doz. lady fingers 1/4 cup strong coffee  
4 eggs 2 oz. blanched almonds  
1/2 cup butter 1 tsp. vanilla  
1 1/2 cups sugar

Cream butter and sugar, beat in eggs one at a time, then coffee slowly, nuts and vanilla. Put layer of lady-fingers in a flat pudding dish, pour over part of mixture. Repeat until all is used. Let stand over night, or all day before using. Serve with whipped cream. Mrs. R. H. Volland.

**Blackberry Flummery**

Pour off the juice from canned or stewed blackberries, enough to make 1 pint, when hot( not boiling) add 2 heaping tbsp. cornstarch, which has been dissolved in a little cold juice. Cook three minutes, stirring all the time. Turn into individual molds, chill and serve with cream. —Mrs. O. H. Plant.

**Apple Dumplings**

1 cup flour 3 level tsp. Royal baking  
Pinch salt powder  
2 well rounded tsp. butter

Mix with a silver fork until like gravel. Moisten with cold water. Roll or pat into four rounds about one-third inch thick. Pile thinly sliced and sweetened apples in the center of dough and pinch up edges, forming a ball. Put in deep baking dish in medium hot oven. When they begin to brown, pour the following sauce over them and bake until the apples are done.

*Sauce of Apple Dumplings*

1 cup boiling water 2 tsp. butter  
3/4 cup sugar (light brown is A little cinnamon  
best)

Cook to a good syrup. A cup of the syrup from pickled peaches is delicious added to the above. —Mrs. R. H. Volland.

**Marshmallow Fruit Coupe**

1 can sliced pineapple 1 small bottle red cherries  
1 doz. marshmallows

Cut each marshmallow in four pieces, pour pineapple juice over them and let stand one or more hours, add pineapple cut in small segments (and other fruits if desired) when ready to serve. Serve in champagne glasses with cherry on top of fruit. —Mrs. O. H. Plant.

**Family Recipe for Washing**  
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**Evelyn (a sham tort)**

Whites of 6 eggs  
2 cups sugar 1 tsp. vinegar  
2 heaping tsp. Royal baking 1 tsp. vanilla  
powder

Put all together and beat 30 minutes. Put in pudding dish, set in pan of water and bake for one hour in a slow oven. Serve with whipped cream. —Mrs. R. H. Volland.

**Apple John**

Pare and slice apples in deep baking dish, about three-quarters full, add sugar and cinnamon to taste. Then mix together 1 cup sugar, 1 cup flour, 1/2 cup of butter. Spread over the apples and bake in slow oven until apples are cooked. Serve with or without whipped cream. —Mrs. John Voss.

**Ida's Batter Pudding**

1 egg 1 cup flour  
1/2 cup sugar 1 heaping tsp. Royal baking  
1 tbsp. butter powder  
1/2 cup milk

These ingredients may be used as batter for pudding or for Dutch apple cake.

Simmer sugar, 2 sliced apples and 12 stoned cooked prunes (raisins can be substituted for prunes) until tender. Beat up the batter, drop over the fruit in a deep dish and bake 30 or more minutes in medium oven.

Another Way: Pour same batter into a pie tin. Slice apples (or fresh peaches) on top, sprinkle with sugar and cinnamon. Bake in oven. —Mrs. O. H. Plant.

**Cranberry Dumplings**

1 cup flour 4 level tsp. Royal baking  
1 heaping tbsp. butter powder  
Pinch of salt

Mix butter into flour with a silver fork. Moisten to stiff dough with water.

1 cup cranberries 1 cup water  
1 cup sugar

Put cranberries, sugar and water on the stove until they begin to boil. Drop dumplings on top and cook gently for 15 to 20 minutes. —Mrs. R. H. Volland.

**Plum Pudding**

1 lb. suet minced very fine 3/4 lb. sugar  
1 lb. bread crumbs 1/4 lb. almonds  
1/2 lb. flour 10 eggs



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1 lb. raisins  
1 lb. Sultanas  
1 lb. currants  
1 lb. mixed peels, chopped fine  
Mix well. Put into buttered can and boil for six hours.  
—Mrs. W. A. Jackson.

**Plum Pudding**

1/2 lb. chopped suet  
1/2 lb. sultana raisins  
1/4 lb. flour  
1/4 lb. bread crumbs  
1/2 tsp. spices  
4 eggs  
Pinch of salt  
1/2 lb. seeded raisins  
1/2 lb. currants  
1/4 lb. mixed peels  
1/2 lb. dark brown sugar  
1/2 pint milk  
Grated rind of 1 lemon  
Glass of brandy  
2 oz. almonds  
Mix all dry ingredients well. Add eggs with milk and brandy. Mix well and boil in wet floured cloth, or steam in greased mold for 5 or 6 hours. Can substitute juice from pickled peaches for milk and brandy.  
—Mrs. R. H. Volland.

**Suet Pudding**

1 cup chopped suet  
1 cup sour milk  
1 tsp. soda  
1 cup brown sugar  
1 cup raisins  
Flour  
Use enough flour to make a stiff batter. Steam 2 hours and serve with following sauce:

*Sauce*

1 cup brown sugar  
1 large tbsp. cornstarch  
1/2 cup butter  
1 cup water  
Vanilla  
Caramelize the butter and sugar. Add the hot water and cornstarch and boil till the cornstarch is cooked.  
—Mrs. R. H. Volland.

**Mallie's Plum Pudding (delicate)**

3/4 lb. chopped suet  
3/4 lb. seeded raisins  
3/4 lb. currants  
3/4 lb. bread crumbs  
3/4 lb. sugar  
1/4 lb. citron (cut fine)  
6 eggs  
2 apples cut in small dice  
2 or 3 drops extract of cloves  
Wine glass of fruit juice  
1 tsp. nutmeg  
Pinch of salt  
—Mrs. O. H. Plant.

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**Cream Pudding**

1 cup thick cream, sour or sweet  
1 cup sugar  
1 cup bread crumbs  
1/2 grated nutmeg

Mix and let stand over night. In the morning sprinkle the bottom of a pudding dish with sugar and put in a layer of dried currants, seeded raisins and thinly sliced citron. On this put a layer of the cream mixture, then another layer of fruit, then a second of the cream, etc. This should be in a small, deep dish and should bake 2 hours in a very slow oven. If it browns too quickly put a little plain cream over the top. Serve with hard sauce or foamy sauce. This is a very rich pudding and will keep for several weeks.  
—Eleanor S. Biggs.

**Lemon Pudding**

6 eggs  
1 lemon  
1 tbsp. gelatine  
3 tbsp. sugar  
Beat six yolks of eggs together with three tablespoonfuls of sugar until light, add grated rind and juice of one lemon. Dissolve 1 tablespoonful of gelatine in little water. Then add one-half cup boiling water. Cool and add the stiffly beaten whites of the eggs. Chill and serve with whipped cream.

—Mrs. O. H. Plant.

**Fig Pudding**

1 lb. cooked figs chopped fine  
1 cup suet  
2 cups bread crumbs  
3/4 cup sugar  
2 tbsp. citron and chopped orange peel  
2 eggs, well beaten  
1 tbsp. molasses  
2 tbsp. milk  
1 tsp. soda  
1/2 tsp. salt

Mix. Fill baking powder cans. Steam 1 1/2 hours.  
—Mrs. Frank Randall.

**Potato Torte**

2 cups sugar  
2 cups butter  
1 cup mashed potatoes  
1/2 cup sweet milk  
2 cups flour  
4 eggs, beaten  
2 tsp. Royal baking powder  
2 squares melted chocolate  
1 cup chopped pecans  
1 tsp. cinnamon  
1 tsp. cloves  
1/2 tsp. nutmeg  
—Mrs. Frank Randall.

**Chocolate Pudding**

3 tbsp. butter  
2-3 cup sugar  
1 cup milk  
1 egg  
2 1/4 cup flour  
4 1/2 tsp. Royal baking powder  
2 1/2 squares chocolate  
Pinch of salt  
Steam 1 hour. Serve with hard sauce. —Marie L. Grant.



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**Torte**

1 cup sugar	1 cup chopped dates
1/2 cup butter	3/4 cup milk
3 eggs separated	26 graham crackers rolled fine
1 cup chopped nuts	2 tsp. Royal baking powder
1 cup chopped figs	1 tsp. vanilla

Bake and serve with whipped cream. —Margaret Beam.

**Date Nut Torte**

2 eggs, beaten	1-3 cup flour
1 cup sugar	1 tsp. Royal baking powder
1 cup nuts, cut fine	Little salt
1 cup dates, cut fine	

Bake in ungreased pan very slowly at least one hour. Serve broken up in mouth size pieces, with whipped cream on top. Serves 6 large or 8 small. Mrs. R. H. Moore.

**Ice Box Cake**

2 1/2 packages sweet chocolate	1/2 cup water
1 tbsp. powdered sugar in	3 eggs.

Cook first three ingredients. Remove from fire, beat in yolks, then whites. Serve on macaroons, lady fingers or plain white cake. Let stand in ice box over night to permeate cake. —Mrs. R. H. Moore.

**Cream Puffs**

1/2 cup butter	4 eggs
1 cup water	Whipped cream to fill
1 cup flour	

Boil butter and water, add flour, stirring until mixture leaves side of pan. Remove from fire and add one at a time the eggs. Drop from spoon on greased pan and bake 35 minutes. When cold open and fill with whipped cream. —Marie Grant.

**Meringues**

3 egg whites	1 tsp. vanilla
1 cup sugar	1 tsp. vinegar

Beat egg whites very stiff, add sugar very slowly, and then the vanilla and vinegar. Grease flour tin and drop mixture from spoon and pat down a little. Must bake not touching each other 1 hour in a slow oven. Makes 1 dozen. Serve with ice cream on top. —Mrs. R. H. Moore.

**Maple Cream**

Yolks of 4 or 5 eggs	1 quart whipped cream
1/2 cup maple syrup	

Beat the yolks very light and boil together with the syrup until it thickens. Take from the fire and beat until cold, then

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add quickly the whipped cream. Put into a 2 quart mold and pack in ice and salt for 4 or 5 hours or until as hard as desired. —Mrs. Frank Konvalinka.

**Eagle Sundae**

1 can Borden's Eagle brand	Marshmallow sauce, nuts or
condensed milk	cherries

Do not open the can of milk but place it in a kettle of water and boil it sealed for 3 hours; this reduces it to cream. Open the can and chill the contents. Serve in compote glasses with marshmallow sauce and garnish with nuts or cherries. This serves eight. —Mrs. Erling Thoen.

**Jellied Apples**

1 cup water	Peeled and cored apples
2 cups sugar	

Drop apples into boiling syrup, cook until tender, turning occasionally. Remove apples and boil down syrup. Then pour over apples and cool. —Marie L. Grant.

**Paradise Dessert**

1/4 lb. blanched almonds	1/4 cup cold water
12 marshmallows	1/4 cup boiling water
12 candied cherries	1 cup sugar
6 macaroons	1 pint heavy cream
1 tbsp. gelatine	1 tsp. vanilla

Soak gelatine in cold water and add sugar. Beat cream and add gelatine and other ingredients cut fine with scissors. And vanilla. Pour into mold and chill on ice for several hours. —Miss Edminster.

**Banana Snow**

3 bananas cut in small pieces	1 egg white, unbeaten
1 tsp. lemon juice	1/2 cup cream, whipped
1/2 cup powdered sugar	2 tsp. grated cocoanut

Let first 3 ingredients stand 1/2 hour, then mash with wooden spoon. Add egg white and beat with beater until light and fluffy. Fold in whipped cream and cocoanut. Put in sherbet glasses and serve cold. Makes 6 glasses.—Margaret Prince.



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### **Strawberry Parfait**

1 can strawberries                      1 box marshmallows  
½ pint whipped cream              ½ cup chopped nuts

Drain strawberries, cut in quarters marshmallows, and add nuts. Fold in whipped cream. Serve in sherbet or parfait glasses and put a maraschino cherry on top.

—Margaret Prince.

### **Pineapple Parfait**

2 tbsp. Knox gelatine                      ½ cup water  
1 can grated pineapple                  ½ cup sugar  
1 tbsp. lemon juice                      3 cups whipped cream

Soak gelatine in water. Heat pineapple to boiling point, add sugar, lemon juice and gelatine. Stir and dissolve sugar, set in ice water to chill. When cold and begins to thicken fold in whipped cream. Set aside until ready to serve.

—Margaret Prince.



## Cookies

### Molasses Cookies

1 cup butter (part lard)	1 tsp. soda
1 cup sugar	3½ cups flour
1 cup molasses	Ginger
1-3 cup cold coffee	Cinnamon

Soda may be dissolved in coffee or in one-third cup hot water. Stir up batter day before baking. Toss cakes out of pan when they are done to make crisp. —Mrs. O. H. Plant...

### Butter Scotch Tea Cakes

4 cups brown sugar	1 tsp. salt
1 cup butter	1 tsp. cream of tartar
4 eggs	1 tsp. soda, dry
6 cups flour	1 tsp. vanilla

Mix in evening and make in rolls and slice thin in morning and bake 25 to 30 minutes. —Mrs. Howard D. Brant.

### Chocolate Drops

½ cup melted butter	½ cup sweet mil k
1 cup brown sugar	1 level tsp. soda
1 egg	2 cups flour
2 squares chocolate, melted	1 cup nut meats

Drop in small teaspoonfuls and cover with following:

#### Frosting

1 beaten egg	2 squares chocolate, melted
4 tbsp. cream	Powdered sugar to spread
2 tbsp. belted butter	

—Mrs. Frank Randall.

### Stuffed Cookies

1 egg	½ tsp. soda
1 cup sugar	1 tsp. cream of tartar
½ cup butter	Vanilla
½ cup milk	Salt
2½ cups flour	

Mix sugar and butter to a cream, add egg and milk, then dry ingredients sifted together. Roll very thin and put between each two a spoonful of the following:

1 cup raisins	½ cup water
½ cup sugar	2 tsp. cornstarch

Cook until thick. —Mabel Volland.

### Chocolate Brownies

1 cup brown sugar	1 egg
½ cup sweet milk	½ tsp. soda
1½ cups flour	Vanilla
½ cup lard	2 squares chocolate, or
1 cup chopped nut meats or raisins	½ cup cocoa

Drop in pans. —Gertrude Edminster.

### Marguerites (nice for afternoon tea)

1 egg white	½ lb chopped pecans
½ cup powdered sugar	

Add gradually to beaten white of egg the powdered sugar and then stir in the pecans. Spread in small quantities over wafers and brown in a slow oven. Left over boiled icing can be used in this way. —Mrs. O. H. Plant.

### Sand Tarts

¾ lb. butter	3 eggs
1 lb. sugar	Vanilla to taste
1 lb. flour	

Cream butter and sugar, add beaten yolks, then add flour, alternating with beaten whites. Paint the tops with one egg beaten up, sprinkle with cinnamon and nuts. Stir up the batter the day before baking. —Mrs. George Miller.

### Sour Milk and Brown Sugar Cookies

1 cup brown sugar	1¼ tbsp. sour milk
½ cup butter	½ tsp. soda
1 egg	1¾ cups flour or more

Use enough flour to roll out a not too stiff batter. Bake in rather hot oven. This is a small quantity.

—Mrs. Edward Bartow.

### Date Roll

2 cups sugar	1 tsp. vanilla
1 cup milk	1 package dates
1 tbsp. butter	1 cup pecans or walnuts

Cook sugar, milk and butter, put in stoned dates and cook until forms stiff balls. Pour out on cloth wrung from cold water and let it cool while rolled in cloth. When cool and set, slice with sharp knife. —Margaret Prince.

### Brown Drop Cookies

1½ cups light brown sugar	Pinch of mace
1 cup butter or butter and lard	½ tsp. soda in hot water
2 eggs	1 package raisins
	½ cup nuts



1 heaping tsp. cinnamon      3 cups flour  
 ½ tsp. allspice  
 Drop by tsp. on pan and bake in quick oven.  
 —Margaret Prince.

### Whigs

1 cup butter      4 cups flour  
 3 cups sugar      1 tsp. Royal baking powder  
 1 cup sour cream      1 tsp. soda  
 4 eggs      2 cups raisins  
 Cream butter and sugar, add eggs and cream. Mix flour, soda and baking powder and raisins. Drop from spoon upon greased pan. Bake 15 minutes.  
 —Marie L. Grant.

### Yum! Yums!

1 egg      2 tsp. Royal baking powder  
 1 cup sugar      ¼ tsp. salt  
 ½ cup milk      1 cup dates  
 1 cup flour      1 cup walnuts  
 Mix ingredients in order given. The dates and nuts should be run through the meat chopper. Pour into greased pan. Cook in moderate oven 30 minutes. While hot cut into desired shapes and roll in powdered sugar.  
 —Mary Jane Holmes.

### "Funny Face" Cookies

½ cup shortening      1 tsp. soda  
 2 cups brown sugar      1 tsp. salt  
 1 egg      4 cups flour (or more)  
 1 cup sour milk      1 cup floured raisins  
 Drop from spoon placing three raisins on top of each to represent a face.  
 —Mrs. W. J. Jackson.

### Orange Cookies

1 cup sugar      Rind of 2 oranges, grated  
 1 cup butter      2 tsp. Royal baking powder  
 3 eggs, well beaten      Flour to roll soft  
 Roll thin.  
 —Mrs. Grace Ford.

### Pound Cookies

1 pint butter      1 tsp. soda dissolved in little  
 1 pint sugar      water  
 4 eggs      Little nutmeg  
                  Flour to stiffen  
 —Mrs. Amanda Clarke Webb.

### Chocolate Nougat Cookies

1½ cups sugar      1 cup milk  
 2 lbs. butter      1 cup nuts  
 1 egg      2½ cups flour

## PLEATING—HEMSTITCHING—BUTTONS

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3 squares chocolate, melted      2½ tsp. Royal baking powder  
 Drop from spoon on greased pan and bake carefully.  
 —Marie L. Grant.

### Date Bars

1 cup chopped dates      4 tbsp. bread crumbs  
 1 cup chopped English      3 egg whites, beaten  
     walnuts      1 tsp. Royal baking powder  
 ¾ cup sugar  
 Bake in well buttered pan in slow oven. Cut in squares and roll in powdered sugar.  
 —Mrs. A. J. Cox.

### Ice-box Cookies

1 cup sugar      ¾ lb. blanched and chopped  
 1 cup butter      almonds  
 1 cup lard      1 tsp. nutmeg  
 1 cup dark syrup      1 tsp. cinnamon  
 1 level tsp. soda      ½ tsp. cloves  
 Hot water      Flour  
 Cream sugar, butter and lard. Add syrup and soda dissolved in little hot water. Add rest of ingredients and flour to make dough stiff enough to roll into shape of Vienna bread roll. Let stand in ice box over night. Cut into thin slices or shape with cookie cutter if desired. Will keep in ice box 2 months.  
 —Mrs. John Voss.

### Oatmeal Cookies

1 cup lard or butter      1 scant tsp. soda  
 1½ cups sugar      2-3 cup sweet milk  
 2 eggs      Cinnamon  
 2½ cups oatmeal      Raisins  
 2½ cups flour      Nuts  
 Let stand 20 minutes.  
 —Mrs. W. C. Clearman.

### Date Nut Bars

1 cup sugar      1 tsp. vanilla  
 3 eggs      1 cup flour  
 1 cup nuts      1 tsp. Royal baking powder  
 1 cup dates      Powdered sugar  
 ⅓ tsp. salt  
 Beat sugar and eggs together for 2 minutes. Add rest of ingredients and beat 2 more minutes. Fill a layer cake pan to the thickness of one inch. Bake 30 minutes in a slow oven. Cut in bars and roll in powdered sugar.  
 —Mrs. Karl L. Johnstone.



### Rich Cookies

1/2 cup butter  
 1 egg (well beaten)  
 1-3 cup sugar  
 3/4 cup flour  
 1/2 tsp. vanilla  
 Raisins, nuts or citron on top  
 Cream butter, add sugar gradually, then other ingredients.  
 Spread with a spoon on a buttered pan about 3 inches apart  
 and bake. Take up with a cold knife. This recipe makes 3  
 dozen. —Mrs. Robert Carson.

### Ginger Cookies

1 cup sugar  
 1 cup lard  
 1 egg  
 1 tsp. cinnamon  
 2 tsp. ginger  
 1 tsp. lemon extract  
 Pinch of salt  
 2 small tsp. soda  
 1 cup molasses  
 Flour  
 Use flour to make stiff enough to roll. Cover with icing of  
 cream and pulverized sugar. —Mrs. W. C. Clearman.

### Cookies

1 cup brown sugar  
 1/2 cup "scant" flour  
 1 cup pecans (broken)  
 1/4 tsp. Royal baking powder  
 1/4 tsp. salt  
 2 eggs  
 Beat eggs slightly. Add sugar, salt, flour and baking powder.  
 Mix thoroughly, then add nuts. Fill small gem pans two-thirds  
 full. Bake in moderate oven 15 minutes. —Hallie Hines Mount.

### Fruit Cookies

1 1/2 cups sugar  
 3 eggs  
 1/2 cup butter  
 1/2 cup lard  
 1 cup raisins  
 1 tsp. cinnamon  
 1 tsp. nutmeg  
 1 tsp. soda  
 3 tbsp. sour milk or cream  
 Flour  
 Dissolve soda in the milk and add to other ingredients. Use  
 enough flour to roll or drop from spoon. —Mrs. W. C. Clearman.

### Rocks

1 cup lard and butter  
 1 cup white sugar  
 2 eggs  
 1 cup raisins  
 1 cup walnuts  
 1 tsp. cinnamon  
 1 tsp. soda  
 1 tsp. nutmeg  
 5 tbsp. sweet milk  
 2 cups dry oat meal  
 2 cups flour  
 Salt  
 Drop on greased pans. Bake in moderate oven. —Mrs. R. H. Moore.

## PLEATING—HEMSTITCHING—BUTTONS

Stella M. Troy—21 N. Dubuque St.

### Rocks

1 cup butter  
 1 1/2 cups light brown sugar  
 3 eggs  
 Pinch of salt  
 1 tsp. cinnamon  
 2 1/2 cups sifted flour  
 1 tsp. soda  
 3 tbsp. boiling water  
 3/4 lb. chopped raisins  
 3/4 lb. nuts  
 Mix butter, sugar, salt, cinnamon and beaten yolks of the eggs  
 together and add part of flour. Then add soda dissolved in  
 water and rest of flour. Add whites of eggs well beaten and  
 lastly raisins and nuts. This will be very stiff. Drop onto well  
 buttered pan and bake slowly. —Mrs. D. C. Abrams.

### Chocolate Cookies

1 cup brown sugar  
 1/2 cup butter, melted  
 1/2 cup sweet milk  
 1 egg, separated  
 3 squares chocolate, melted  
 2 cups flour  
 1/4 tsp. salt  
 1/2 tsp. soda  
 1 tsp. Royal baking powder  
 1 cup nuts  
 Icing for Chocolate Cookies  
 2 cups powdered sugar  
 2 tbsp. butter  
 2 tbsp. cocoa, or 2 squares  
 chocolate  
 6 tbsp. coffee  
 1 tsp. vanilla  
 —Billy Beam Clark.

### Date Cookies

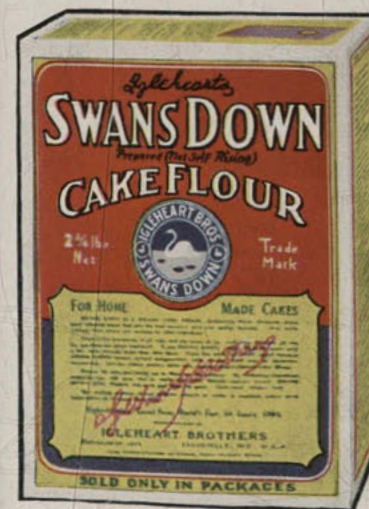
1 1/2 cups brown sugar  
 1 cup shortening  
 2 eggs, well beaten  
 3 cups pastry flour  
 1 1/2 cups oatmeal  
 Roll out thin and cut. Put filling in between and bake.  
 Filling for Date Cookies  
 1 box dates  
 1 cup water  
 1 tsp. cream of tartar  
 1 tsp. soda  
 1 tsp. salt  
 1 tbsp. hot water  
 1 tsp. extract  
 1 cup sugar  
 Cook together until soft, then set aside to cool. —Blanche Kuttler.



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## Try This Cake Recipe

### DELICIOUS SWANS DOWN CAKE

½ cupful butter, or substitute	3 teaspoonfuls baking powder
1 cupful sugar	¼ teaspoonful salt
½ cupful milk	1 teaspoonful vanilla
2 cupfuls SWANS DOWN CAKE FLOUR	3 egg whites

Cream butter, gradually add sugar, creaming mixture well. Sift flour once, measure, add baking powder and salt and sift three times. Add the flour and milk alternately to the creamed butter and sugar, beating batter hard between each addition of flour and milk. Add vanilla extract. Fold in the stiffly-beaten egg-whites and bake in a loaf or two layers in a moderate oven. Ice as desired.

Before attempting to make any cakes in this book, read this article. It may prevent a cake failure, thereby saving the waste of ingredients. These are the four most important steps in cake-making, and if followed carefully will help you to make really, good cake.

### SELECTING INGREDIENTS

A good cake cannot be made with poor ingredients. For the best results choose only the purest materials obtainable. Cake is a food that contains the most nutritive elements, such as eggs, butter, milk, sugar, flour, etc. Cake is more delicate than bread and needs a more delicate flour. This flour is Swans Down Cake Flour, soft, white, and velvety, made especially for cake and pastry making. Swans Down costs but a few cents more per cake and yet it insures against disappointment and costly cake failures. Lighter, whiter, finer, better cakes if you use Swans Down.

### MEASURING

All ingredients called for in any good recipe must be accurately mixed and all measurements should be level. This is necessary in order to obtain the same results in each baking. The standard one-half pint measuring cup should be used and the recipe followed exactly.

### CAREFUL MIXING

It is necessary in successful cake-making that all ingredients be perfectly measured and utensils and cake tins be ready before beginning to mix the cake. Always beat the shortening to a cream before adding any sugar. Add sugar gradually, creaming the mixture meanwhile. Add a little sifted Swans Down Cake Flour, with baking powder added, then a little milk and so on alternately until all the flour and milk are used. Beat the batter, never stirring, after each addition of flour and milk. Add flavoring. The stiffly-beaten egg-whites should be next folded in very carefully if recipe calls for same. Work quickly, but carefully, in mixing your cake.

### CORRECT OVEN HEAT

The heat of oven for cake-making is of very great importance. There are some general guides for temperature which may be profitably observed. All thin layer, small cakes and cookies require a hot oven (350-400° F). Thick layer and cakes baked in a loaf require a moderate oven (325-375° F) while sponge cakes and angel cakes require a slow oven (250-300° F). Fruit cakes require even a slower oven (200-250° F).

The helpful hints above are taken from "Cake Secrets," an authoritative booklet on cake-making by Janet McKenzie Hill, editor of American Cookery Magazine. You are welcome to a copy full of original recipes, directions, illustrations—for 10c sent to Igleheart Brothers, Evansville, Indiana, Department C. I. Best grocers everywhere have Swans Down Cake Flour. If you cannot get it, write us. Use it in your cake and pastry making.

Always use Swans Down Cake Flour in all cake recipes given in this book and elsewhere. It insures lighter, whiter, finer cakes.

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## Cakes and Frostings

### Frosting

½ cup cream	About 3 cups powdered sugar
½ egg	1 tsp. vanilla

2 squares chocolate  
Beat egg slightly. Mix with cream, add powdered sugar slowly. Mix in melted chocolate and add vanilla.

—Mrs. Frank Russell.

### Icing

2 cups sugar	¼ tsp. cream of tartar
½ cup water	2 egg whites

Cook until soft ball stage, then add 7 tbsp. of syrup to the beaten egg whites. Boil rest until it spins a thread then add to the above.

—Margaret Beam.

### Mocha Icing

3 tbsp. soft butter	2½ cups powdered sugar
4 tbsp. cocoa	(Use 2 cups first and rest if needed)
5 tbsp. hot coffee	

(Use 2 cups first and rest if needed).

—Mrs. Frank Russell.

### Raisin Frosting

2 cups sugar	2 egg whites beaten stiff
¼ cup water	½ cup chopped raisins
½ tsp. almond flavoring	A few chopped nuts

Boil sugar and water until it threads, pour slowly over eggs and beat until cool, then add raisins and nuts.

—Alice R. Whiteis.

### Pink Icing

3 tabsp. butter	½ tsp. vanilla
3 tbsp. cream	10 drops of coloring
½ tsp. lemon extract	1½ cups sifted powdered sugar
½ tsp. almond extract	

—Mrs. Frank Russell.

### Lemon Cheese

2 lbs. sugar	Juice of 5 lemons
6 eggs	6 oz. butter
Peel of 3 lemons	

Boil together until it thickens and looks clear. Put in jars. This will keep for some weeks.

—Mrs. W. A. Jackson.



### Never Fall Frosting

1 cup sugar 3 tbsp. cold water  
Whites of 2 eggs  
Put all in double boiler and whip with Dover egg beater for about 8 minutes.  
—Mrs. R. H. Moore.

### Little Cakes

2-3 cup butter 3¼ cups flour, pastry  
1½ cups sugar 3 tsp. baking powder  
2 egg yolks ¼ tsp. salt  
1 tsp. almond and vanilla 6 egg whites  
¾ cup milk  
Cream butter and sugar, add remaining ingredients, add beaten whites last. This will make 5 or 6 dozen little cakes.  
—Marie L. Grant.

### Date Cake

1 cup sugar 1 egg  
2 tbsp. butter ⅓ tsp. salt  
1 cup dates cut lengthwise 1½ cups flour  
1 cup boiling water 1½ cups nut meats  
1 tsp. soda  
Dissolve the soda in the boiling water, pour over the dates and allow to cool. Pour water off dates into sugar mixture. Add flour, nuts and dates. Bake slowly.  
—Mrs. Ray Slavata.

### Date Cake

1 cup sugar 1 cup nut meats broken up  
3 tbsp. butter 1 cup dates broken in pieces  
1 cup dates cut lengthwise 1 egg  
1 cup boiling water 3 cups flour  
1 tsp. soda Pinch of salt  
Bake slowly.  
—N. Elizabeth Hess.

### Date Loaf Cake

1 lb. dates (stoned) 2 rounding tsp. Royal baking powder  
1 lb. walnut meats  
1 cup pastry flour 4 eggs  
1 cup sugar 1 tsp. vanilla extract  
½ tsp. salt  
Sift flour, salt and baking powder 3 times, the last time over the dates and walnuts (left whole). Mix thoroughly with nuts and dates, then add sugar and mix again. Beat whites of eggs until stiff and the yolks until light colored and thick. Mix yolks evenly through the cake mixture, then the whites and vanilla. Bake 1 hour in a pan neatly lined with greased paper. Two brick loaf bread pans are also good to use when a larger pan is not desired.  
—Mrs. O. H. Plant.

### Baked Fudge Cake

2 oz. Baker's chocolate ½ tsp. salt  
½ cup melted butter ½ tsp. Royal baking powder  
3 eggs 1 cup black walnut meats  
1 cup sugar 1 tsp. vanilla  
¾ cup flour  
Cook chocolate and melted butter together until blended. Beat eggs and add sugar and flour sifted with salt and baking powder. Combine these mixtures and add walnuts and vanilla. Bake in small dripping pan and cut in squares. Bake 25 minutes in a moderate oven.  
—Mrs. George Falk.

### Nut Pecan Cake

½ cup butter 3 cups flour  
1 1-3 cup sugar 3 tsp. Royal baking powder  
4 egg yolks, beaten 1 cup milk  
1 tsp. orange or juice 1 cup nut meats  
Cream sugar and butter together and lastly add the beaten whites of 4 eggs.  
—Marie L. Grant.

### White Nut Cake

½ cup butter 3 tsp. baking powder  
1½ cups sugar ¼ tsp. cream of tartar  
2-3 cup water ¾ cup egg whites  
2½ cups flour 1 cup almonds  
Bake 40 minutes in a slow oven.  
—Marie L. Grant.

### Prune-Nut Cake

1 cup sugar 1 tsp. soda in ½ cup sour cream or milk, or 2 tsp Royal baking powder in ½ cup sweet milk  
3 tbsp. butter  
3 yolks, 2 whites of eggs; extra white for frosting 1½ cups flour. If prunes are very moist it may be necessary to increase flour to 2 cups  
1 cup stewed prunes chopped or put through grinder  
1 tsp. cinnamon  
¼ tsp. salt  
1 cup walnuts cut in pieces  
Bake in loaf in slow oven about forty-five minutes.  
For frosting add equal amount water or orange juice to white of egg and powdered sugar until thick enough to spread.  
—Mrs. Burton P. Bleming.

### Nut Cake

2 cups sugar Whites of 5 eggs  
1 cup butter 1 tsp. flavoring  
1 cup milk 3 tsp. Royal baking powder  
4 cups flour 1 cup nuts  
Cream butter and sugar. Add milk, and flour gradually. Flavor. Beat well. Add the floured nuts, beaten whites and baking powder.  
—Mrs. A. J. Cox.



### Orange Cake

1/2 cup butter	1/2 cup orange juice
1 cup sugar	1 1/2 cups flour
2 egg yolks	1 1/2 tsp. Royal baking powder
1/2 tsp. salt	Beaten whites of 2 eggs
Peel of 1 orange	
Bake in sheet.	

—Marie Grant.

### Cocoanut Marshmallow Cake

3 eggs	1 1/2 cups pastry flour
1 cup sugar	1/4 tsp. salt
4 tbsp. milk or water	1 tsp. Royal baking powder
1/2 tsp. vanilla	

Beat the eggs and sugar together until very light. Add the milk or water, the flavoring, and the flour, salt and baking powder which have been sifted together twice. Bake in oiled pans in moderately hot oven from 12 to 15 minutes. When cold fill and frost with the following frosting:

#### Cocoanut Marshmallow Frosting

2 cups sugar	1 cup marshmallow creme
1/2 cup water	2-3 cup cocoanut
Whites of 2 eggs	

Boil sugar and water until it threads. Pour this steadily but slowly onto the egg whites, which have been beaten until stiff and dry. Add the marshmallow creme and beat until thick enough to spread. Use one-third of this frosting to make a thick filling between the layers of cake and use the remainder to frost the top and sides. Sprinkle thickly with grated cocoanut as soon as cake is frosted.

—Mrs. Thomas Brown.

### White Cake

1 1/2 cups sugar	4 egg whites
1/2 cup butter	1 tsp. vanilla
1 cup milk	2 tsp. Royal baking powder
2 cups flour	

Sift dry ingredients 4 times. —Mrs. W. C. Clearman.

### White Cake

1 1/2 cups sugar	Whites of 4 eggs
1/2 cup butter or substitute	3 cups of flour
3/4 cup sweet milk	2 tsp. Royal baking powder

Beat the whites of eggs stiff. Sift the flour 3 times before measuring. Make into loaf or layers.—Mrs. W. T. Jackson.

### White Cake

1/2 cup butter or substitute	3/4 cup water (better 1/2 milk and 1/2 water)
2 cups flour	

4 egg whites	1 tsp. Royal baking powder
1 1/2 cups sugar	1 cup nut meats

Beat shortening and sugar to a cream, then add the water and flour, stir until smooth, add half the well beaten whites, then the nuts, then the remainder of the whites and the baking powder. Pour into square flat pans lined with greased paper to depth of 3 inches and bake in a moderate oven for 45 minutes.

—Mrs. John McClintock.

### White Fruit Cake

1 cup butter	1 lb. white raisins
2 cups sugar	1 lb. figs
1 cup milk	1/4 lb. citron
2 1/2 cups flour	1 lb. blanched almonds
7 egg whites	2 tsp. Royal baking powder

Bake in moderate or slow oven about two hours.

—Marguerite Morrow.

### English Dundee Tea Cake

1 cup butter	1 3/4 cups flour
1 cup sugar	1 tsp. cinnamon
Yolks of 4 eggs	1 tsp. Royal baking powder
Grated peel of 1 orange	1/2 tsp. cloves
Grated peel of 1 lemon	2 tsp. nutmeg
1 tbsp. vanilla	1/2 cup almonds
1/4 cup peach juice	1/2 cup currants
	1 1/2 cups raisins

Mix currants and raisins with 1 cup of flour. Add beaten whites. Bake in a slow oven 1 hour.

—Marie Grant.

### Velvet Sponge Cake

2 eggs well beaten	1 tsp. Royal baking powder
1 cup sugar	1 tsp. flavoring
1 cup sifted flour	1/2 cup boiling water

Add boiling water last, pouring it in gradually. Pour into a buttered pan and bake quickly.

—Mrs. MacDonald.

### Filled Sponge Cake

6 eggs	1 1/4 cups flour
6 tsp cold water	1/8 tsp. cream of tartar
1 cup sugar	

Beat yolks of eggs until thick and add water. Beat again. Fold in sugar and flour. Beat whites of eggs and fold into sugar and flour with cream of tartar. Bake in tube pan 40 minutes in moderate oven. When cool split through center and fill with the following chocolate filling:

#### Chocolate Filling

2 squares of chocolate	1 cup milk
------------------------	------------



4 tbsp. sugar Yolks of 2 eggs  
Melt chocolate with sugar and milk. When boiling add the yolks. Cook a minute and cool. Place on a large serving plate and cover with sweetened whipped cream. —Marie Grant.

#### Fruit Cake (makes 4 large cakes)

1 lb. butter	1 lb. Brazil nuts
1½ lbs. brown sugar	½ lb. blanched almonds
1 doz. eggs	½ lb. English walnuts
1 lb. flour	1½ lbs. prunes (cooked)
2 tsp. Royal baking powder	3 tsp. nutmeg
4 lbs. raisins	2 tsp. cinnamon
1 lb. citron	1 tsp. cloves
1½ lbs. figs	1 tsp. allspice
1½ lbs. dates	1 tea glass grape juice

Cream sugar and butter, remove pits of cooked prunes and add to sugar and butter. Prepare other fruits and sift over them the flour to which the baking powder has been added. Mix all together. Next add to sugar and butter 1 dozen eggs (not necessary to beat one at a time, but stir constantly) and add spices and grape juice. Now stir in fruits, a small amount at a time, and nut meats left whole, slice citron into thin slices. Bake in a very moderate oven 1 hour or more for large cakes, watch carefully. Use a very sharp knife to cut the cake on account of the whole fruit and nuts. Keep in covered box and it will be good until end of year. —Mrs. O. H. Plant.

#### Fruit Cake

¾ cup butter	1 tsp. cinnamon
1 cup sugar	1 tsp. nutmeg
2 cups molasses	2 cups raisins
1 cup sweet milk	1 cup hickory nuts
5 cups flour	2 tsp. vanilla
½ cup wine	A little lemon rind
4 eggs	Small piece of citron
1 tsp. ginger	1 heaping tsp. soda

Cream butter and sugar and yolks of eggs. Add other ingredients. Whip whites of eggs and put in with flour. Add soda last, dissolved in a little warm water.

—Mrs. Frank Konvalinka.

#### Cheap Fruit Cake

2 cups seedless raisins	½ tsp. cloves
1 cup brown sugar	A little nutmeg
1 cup water	1 tsp. soda
1-3 cup lard or butter	2 cups sifted flour
1 tsp. cinnamon	½ tsp. Royal baking powder

Boil raisins, sugar, water, shortening and spices together and

allow to cool. Dissolve soda in a little warm water and add. Then add the sifted flour and baking powder.

—Mrs. L. C. W. Clearman.

#### Fruit Cake

1 cup raisins	1 tsp. cinnamon
½ doz. figs	1 tsp. cloves
1 cup hot water	1 tsp. vanilla
1 tsp. soda	2 cups flour
1 cup sugar	A few chopped English walnuts
½ cup butter	
2 well beaten eggs	

Chop raisins and figs together. Pour over the fruit the hot water in which the soda has been dissolved. Cream, sugar and butter and add eggs, cinnamon, cloves and vanilla. Mix this with the fruit and stir in flour and walnuts. —Mrs. McDonald.

#### Mallie's Spice Cake

2 cups sugar	6 eggs
2 cups flour	2 tsp. Royal baking powder
1 cup seeded raisins	1½ tsp. cinnamon
¾ cup butter	1½ tsp. allspice
½ cup milk	1 tsp. mace

—Mrs. O. H. Plant.

#### Spice Cake

1½ cups sugar	Raisins or currants or both
¾ cup butter (scant)	3 scant cups flour
3 eggs	2 tsp. cinnamon
1 tsp. soda	1 tsp. cloves
1 cup sour milk	1 tsp. nutmeg

Bake in loaf or in layers and put white frosting between.

—Mrs. Clearman.

#### Gold Cake

11 yolks of eggs	½ tsp. lemon extract
1½ cups sugar	1 1-3 cups flour
14 tbsp. boiling water	1 tsp. Royal baking powder
½ tsp. orange extract	

Beat the yolks well. Add the sugar sifted several times. Add the water and flavoring. Then mix in slowly the flour and baking powder.

—Mrs. Frank Randall.

#### Angel's Food Cake

1 cup cake flour	1 tsp. cream of tartar
1½ cups sugar	1 tsp. extract (almond)
Whites of 11 fresh eggs	1 tsp. water

Sift sugar four times, flour the same; beat egg whites until quite stiff but not dry; beat in the sugar; add flavoring and



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water, then fold in the flour. Put in an ungreased funnel pan and bake about 50 minutes. Start the gas after the cake has been placed in the oven and leave on full for about ten minutes, then turn down about one-half. Do not open the oven door until the cake has been in 15 minutes. Since gas pressure varies, one must watch the oven closely. After taking from the oven, turn upside down and let cool before removing.

—Mrs. Orville Carpenter.

**Angel's Food Cake**

Whites of 11 eggs	1½ cups sugar
¼ tsp. salt	1 cup flour
2 tbsp. cold water	1 tsp. almond extract
½ tsp. (scant) cream of tartar	½ tsp. vanilla

Beat whites of eggs stiff but not dry. When half beaten add salt and continue to beat. Then add water and cream of tartar and finish beating. Add sugar after sifting it several times. Add flour also well sifted. Add flavoring and bake slowly 50 minutes. Put in oven as soon as oven is lighted.

—Mrs. Frank Russell.

**Chocolate Angel's Food Cake**

Whites of 12 eggs	½ cup cocoa (scant)
Pinch of salt	(Sugar and cocoa sifted together)
½ tsp. cream of tartar	1 tsp. vanilla
2 tbsp. cold water	1 cup flour
2 cups sugar	

Beat egg whites until foamy. Add salt and beat until stiff, then add water and cream of tartar. Fold sugar and cocoa into the whites, then flavoring and flour. Bake 1 hour in slow oven.

—Mrs. Frank Russell.

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**Porcupine Cake**

5 eggs	1 cup flour
1 cup sugar	¼ tsp. salt
½ lemon	

Beat the yolks of the eggs until thick and pale yellow. Add sugar, juice and grated rind of lemon, flour and salt. Lastly fold in the stiffly beaten whites of the eggs. Bake in layers for 1 hour in a slow oven. Between the layers and on top put a thick layer of the following dressing and stick full of almonds split lengthwise.

*Dressing for Porcupine Cake*

½ lb. butter	2 tbsp. strong coffee
6 tbsp. powdered sugar	1 tsp. vanilla
Yolks of 6 eggs	

Wash butter until free of salt, add gradually the sugar and egg yolks. Keep beating and stirring vigorously while adding very slowly the coffee and vanilla. The dressing should be stiff and creamy. If coffee is added too rapidly the mass will curdle.

—Mrs. R. H. Volland.

**Apple Sauce Cake**

½ cup butter (scant)	½ cup chopped nuts
1 cup sugar	2 cups flour
1 egg	2 tsp. soda in the flour
1½ cups sweetened apple sauce	½ tsp. vanilla
1 cup raisins	½ tsp. cinnamon
	¼ tsp. cloves

—Mrs. L. C. W. Clearman.

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**Walnut Crumb Cake**

2 cups flour	1 tsp. soda
1 cup sugar	1 egg
1/2 cup butter	1 cup walnuts meats (broken)
1 cup sour milk	1-3 cup chocolate
1/2 tsp. cinnamon	Pinch of salt
1/2 tsp. cloves	Vanilla

Mix flour, sugar and butter with hands. Set aside 2-3 cup. Mix with the balance the rest of the ingredients. Put mixture in cake pan and sprinkle with crumbs set aside at first, over the top. Bake in slow oven. —Mrs. R. H. Moore.

**Silver Cake (Birthday Cake)**

1 cup butter	1 cup milk
4 cups flour (cake flour)	1 tsp. flavoring
Whites of 6 eggs	1-6 tsp. salt
2 tsp. Royal baking powder	

Cream butter and sugar, and add flavoring. Sift baking powder and flour 4 times, add flour and milk a little at a time to butter and sugar, fold in beaten whites and bake 40 minutes in moderate oven.

*Frosting for Silver Cake*

Cream 2 tbsp. butter with 2 cups powdered sugar flavor and mix with milk or fruit juice, add more powdered sugar and make enough to cover cake. —Mrs. Littig.

**Ten Minute Sponge Cake**

Break 2 eggs into cup. Fill with milk and combine with 1 cup of sugar and 1 1/2 cups flour and 2 level tsp. of baking powder sifted together. Add flavoring, beat 5 minutes, and bake in muffin pans 10 minutes. Makes 16 little cakes.

—Mrs. Littig.

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**Sponge Cake**

Beat hard whites of 6 eggs in a mixing bowl, adding a pinch of salt, then beat in 1 1-3 cups of sugar, a little at a time; then add beaten yolks and 1 tbsp. water and beat all well again; lastly add 1 cup of Swansdown flour with a level tsp. of cream of tartar sifted into it, stir flour in lightly. Always sift sugar and flour 3 or 4 times. Bake just as you would bake Angel Food cake. —Mrs. William Hanke.

**Sunshine Cake**

7 large or 8 small eggs	3/4 tsp. cream of tartar
1 1/4 cups sugar	1 tsp. vanilla
1 cup flour, Swansdown	Salt

Beat whites very stiff with a little salt, sifted cream of tartar and sugar. Beat yolks until lemon colored, add vanilla and add to whites. Sift and fold in flour. Bake in medium oven 45 minutes. —Mrs. Frank Randall.

**White Layer Cake**

1/2 cup butter	1-3 cup corn starch
1 cup sugar	1/2 cup milk
5 egg whites	2 tsp. Royal baking powder
1 1/2 cups flour	Pinch salt

—Marie L. Grant.

**Swedish Roll Wafers**

1/2 cup sugar	5 heaping tbsp. flour
1/2 cup butter	1/4 tsp. vanilla
2 eggs, beaten well	

Drop a tsp. on buttered pans. Spread very thin with a knife in circular shape. Bake only 4 or 5 at a time in a slow oven. Remove from pan and curl at once. —Marie L. Grant.

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**Grandmother's Date Cake**

1/2 cup soft butter	5 tsp. Royal baking powder
2 2-3 cups brown sugar	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 cup milk	1 lb. dates, cut
3 1/2 cups flour	

Mix all together and beat 5 minutes. Bake in a tube pan.  
—Mrs. Brant.

**Sungold Coconut Cake**

2 cups sugar	3 cups flour
1 cup butter	3 tsp. Royal baking powder
4 eggs	1 tsp. vanilla
1 cup milk	Pinch of salt

Beat butter and sugar to smooth cream. Stir in well beaten egg yolks and beat until very light. Sift dry ingredients together 3 times and add alternately with milk to first mixture. Add vanilla and carefully fold in whites of eggs which have been beaten to stiff froth. Bake in layers in a moderate oven. Put together with coconut frosting.

*Coconut Frosting*

2 cups confectioner's sugar	1/2 tsp. vanilla
4 tbsp. heavy cream	1 can coconut, Southern style

Put sugar in bowl, add cream a little at a time and beat steadily. When icing is right consistency to spread, cover each layer and sprinkle heavily with coconut.

—Mrs. Roy Mercer.

**Chocolate Cake**

2 squares chocolate	1 tsp. soda
2 tsp. butter	3/4 cup sour cream

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1/2 cup coffee	1 tsp. cinnamon
1 1/2 cups sugar	1/8 tsp. salt
1/2 cup butter	1 tsp. vanilla
2 whole eggs or 4 yolks	2 cups of sifted flour

Put chocolate and 2 tsp. butter in double boiler. When melted add coffee, stirring constantly until smooth and thick. Cream sugar and butter, drop in eggs unbeaten, one at a time and cream. Dissolve soda in sour cream and add to mixture. Stir in chocolate, cooling unnecessary. Add cinnamon, salt, vanilla and flour. Pour into medium sized dripping pan or two oblong layer pans. Pans should be thoroughly greased with lard and then floured. Bake in moderate oven for about twenty minutes. Remove from oven as soon as dough springs back to shape quickly when touched lightly with the finger.

*Frosting*

Two squares chocolate melted with 2 tsp. butter. Add one-half cup condensed cream and stir until smooth and thick, then add 1 cup sugar and let stand in double boiler until there is no trace of grain from the sugar. Before spreading on cake add 1/2 tsp. vanilla.

*or this—*

Two squares chocolate melted with 2 tsp. butter. When melted remove from fire and stir in coffee and powdered sugar alternately until thick enough to spread. Flavor with 1/2 tsp. cinnamon. When first adding coffee stir until thick as before. Quantities will vary with amount of frosting needed. Probably 1/2 cup coffee to 2 or 3 of powdered sugar.

—Mrs. Burton Fleming.

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**PLEATING—HEMSTITCHING—BUTTONS**  
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**Black Chocolate Cake**

2 egg yolks	1 tsp. soda
1 cup sugar	2 squares chocolate
1 cup sour milk	Pinch salt
4 tbsp. melted butter	1½ cups flour

—Mrs. Erling Thoen.

**Chocolate Cake**

1 cup sugar	½ tsp. salt
1 cup sour cream	1 tsp. Royal baking powder
3 eggs beaten separately	1 tsp. soda (with the cream)
1½ cups flour	½ cup chocolate, dissolved

Bake in layers and use mocha filling. —Grace Ford.

**One Egg Chocolate Cake**

1 tbsp. butter	1 cup water
1 egg	1½ cup flour
1 cup sugar	2 tsp. Royal baking powder
2 squares Baker's chocolate	

Cream sugar, butter and egg together. Add chocolate and water. Add flour and baking powder sifted 3 times. Cover with boiled icing. —Mrs. W. T. Jackson.

**Excellent Sunshine Cake**

10 eggs	1½ cups powdered sugar
⅛ tsp. salt	1 tsp. vanilla
1 level tsp. cream of tartar	1 cup pastry flour

Beat the yolks of the eggs until thick and light. Beat the whites until frothy and add the salt and cream of tartar and continue beating until stiff. Add gradually the powdered sugar which has been sifted three times while beating constantly. Add the beaten yolks and vanilla. Continue beating until the ingredients are thoroughly blended, then fold in the pastry flour sifted four times after measuring. Turn into a large sized

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angel's food pan and bake 50 minutes in a moderate oven. Cover with the following frosting.

*Frosting*

Add the juice of one orange to powdered sugar until the desired consistency is obtained. —Mrs. George Falk.

**Chocolate Ponlade**

5 eggs	½ cup granulated sugar
2 tbsp. cocoa	1 cup heavy cream

Separate the eggs and beat the yolks and sugar together until the grain of the sugar has disappeared. Stir in cocoa and fold in egg whites beaten very stiff. Bake in good sized shallow pan 50 minutes. Turn out on paper covered with powdered sugar. Cool, spread with whipped cream and roll like a jelly roll. Spread over with icing. Have baking pan well greased.

—Mrs. O. H. Plant.

**Devil's Food Cake**

¾ cup Baker's chocolate	¾ cup sweet milk
1 cup sugar	Yolk of one egg

Let boil until smooth and all the chocolate is dissolved. Remove from fire and cool before adding to white part of cake.

1 cup sugar	1 level tsp. soda
2 eggs	2 cups flour
½ cup sour cream or milk	Vanilla
½ cup butter	

Add this to chocolate mixture above. Bake in loaf or layers. Use the following frosting:

*Frosting*

Use the white of the egg (beaten stiff) with 1 cup of sugar, with enough water to cover. Boil until it threads.

—Mrs. McDonald.

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**Devil's Food Cake**

1 cup sugar	1/2 cup butter
1 1/2 cups pastry flour	2 eggs
Pinch of salt	1 tsp. soda
1 tsp. vanilla	1 cup sour milk
3 heaping tbsp. cocoa	

Cream sugar and butter well. Add eggs, vanilla, sour milk and soda (dissolved in a little boiling water). Beat well and add cocoa and flour. Bake slowly in a moderate oven.

—Mrs. McKnight.

**Sour Milk Chocolate Cake**

2 cups sugar	2 tsp. Royal baking powder
2-3 cup butter	1 tsp. salt
1 3/4 cup sour milk	4 eggs (whites beaten)
1 tsp. soda	1 tsp. vanilla
3 cups flour	3 squares chocolate

Add melted chocolate before egg whites. Don't beat cake. Fold together. Use the following icing:

*Fudge Icing*

1 1/2 cups powdered sugar	1-3 cup cocoa
1 tbsp. butter	2 to 3 tbsp. milk
1 tsp. vanilla	Yolks of 2 eggs
1 tsp. salt	

Let stand 30 minutes before spreading on cake.

—Mrs. Mercer.

**Devil's Food Cake**

1/4 cup cocoa	1 tbsp. butter
1 cup boiling water	1/2 cup sour milk

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1 cup sugar	1 1/2 cups flour
1 egg	1 level tsp. soda

Pour the boiling water over the cocoa and set aside to cool. Beat the sugar, egg, and butter to a cream. Add the milk and cocoa. Add the flour and soda sifted together.

*Frosting for Devil's Food Cake*

Cover 1 1/2 cups sugar with milk and add 1 tsp. butter. Let boil until it forms a soft ball in water. Let stand until almost cool then beat until creamy and put on cake. When this has hardened spread on bitter chocolate that has been melted in a vessel over hot water.

—Mrs. Karl L. Johnstone.

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2 cups powdered sugar	Whites of 4 eggs
1/2 cup butter	1 tsp. Royal baking powder
1 cup sweet milk	Flour enough to make a soft
1 tsp. lemon extract	batter, 2 cups

Beat the batter hard for ten minutes before putting in patty pans.

—Mrs. Henry Louis.

**Drop Cakes**

3/4 cup butter	1/2 cup raisins scalded and
1 1/2 cups brown sugar	chopped
1 cup sour cream or milk	1/2 cup nuts
1 egg	1 tsp. mixed spices
1 tsp. soda	2 1/2 cups flour

—Mrs. McDonald.

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**Chocolate Cake (Sour Cream)**

1 $\frac{1}{4}$ cups sugar beaten with	1 tbsp. orange juice
2 egg yolks	1 tsp. soda in $\frac{1}{4}$ cup warm water
1 cup sour cream	
2 squares chocolate, melted	1 $\frac{1}{2}$ cups flour
1 tbsp. vanilla	

Add beaten whites of 2 eggs and bake in sheet.

—Marie Grant.

**Loaf Cake**

2 squares chocolate dissolved in $\frac{1}{2}$ cup water	2 cups flour
1 $\frac{1}{2}$ cups sugar	1 tsp. soda
$\frac{1}{2}$ cup butter	1 tsp. Royal baking powder
3 eggs	$\frac{1}{2}$ cup cold water

—Margaret Beam.

**Doughnuts**

3 eggs	Nutmeg
1 cup sugar	$\frac{1}{2}$ tsp. salt
1 cup sour milk	1 tsp. Royal baking powder
$\frac{1}{2}$ cup sour cream	Flour to roll very soft
Scant tsp. soda	

—Grace Ford.

**Fried Cakes**

2 eggs	2 cups flour
1 cup sugar	2 tsp. Royal baking powder
1 cup mashed potatoes	Little butter
$\frac{1}{2}$ cup milk	

—Mrs. Frank Konvalinka.

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**Doughnuts**

1 large egg	2 tsp. vanilla
$\frac{3}{4}$ cup sugar	Little salt
1 level tsp. soda in hot water	3 cups flour with
3 tbsp. melted butter	1 tsp. Royal baking powder
1 cup buttermilk or sour milk	

Beat eggs, add sugar and beat again. Add the remaining ingredients except flour and baking powder and beat all well. Then lightly stir in the rest. Handle as soft as possible, pat or roll out.

—Mrs. William Hanke.

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## Preserves and Pickles

### Plum Conserve

8 lbs. plums with pits removed    1 lb. muscat raisins, seeded  
4 oranges    Sugar  
Run through food chopper and add sugar, pound for pound.  
Cook until thick. —Mrs. R. H. Volland.

### Pear and Cranberry Jam

$\frac{1}{2}$  peck of pears    1 quart cranberries  
1 cup English walnuts  
Run pears and cranberries through chopper. Take 4 measures of mixture to 5 of sugar. Cook until as thick as desired.  
—Mrs. Littig.

### Rhubarb and Pineapple Conserve

6 cups rhubarb    Rind of 1 orange, cut fine  
2 cups pineapple, cut fine    8 lbs. sugar  
Boil fruit 10 minutes, add sugar and cook until thick, skim froth off after adding sugar.  
—Mrs. R. H. Volland.

### Amber Marmalade

1 grapefruit    3 quarts water  
1 orange    10 cups sugar  
1 lemon  
Cut fruit, add water, let stand over night, cook until fruit is clear (2 hours). Add sugar and let stand over night. Cook until jellies. —Mary Jane Holmes.

### Strawberry Preserves

2 pints strawberries    2 pints sugar  
Boil 1 pint of sugar and a little water until it hairs, add 1 pint of berries and boil 10 minutes. Add 1 pint of sugar and when it boils add a pint of berries. Cook 10 minutes. Sure to jelly. —Mrs. R. H. Volland.

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## Oil Pickles

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—Mrs. A. J. Cox.

### Olive Oil Cucumber Pickles

Slice unpeeled cucumbers to fill gallon jar (about 40 medium sized). Put  $\frac{1}{2}$  cup salt between layers, let stand 3 hours, and then drain. Add 1 oz. of white and 1 oz. of black mustard seed, 1 oz. of celery seed,  $\frac{1}{2}$  pt. olive oil and 4 good sized onions chopped fine. Put in jars and cover with cold vinegar.  
—Mrs. Gifford.

### Delicious Peach Pickles

6 lbs. peeled peaches    20 whole cloves  
3 lbs. sugar    4 sticks cinnamon  
3 pints good vinegar  
Boil sugar and vinegar together and spices. Pour over fruit boiling hot.  
—Mrs. Frank Konvalinka.

### Spiced Peaches

7 lbs. peaches    1 tbsp. whole cloves  
4 lbs. sugar    1 tbsp. allspice  
1 quart vinegar    Stick cinnamon  
Scald peaches with boiling water, remove skins, make syrup and cook peaches in it until tender.  
—Marie L. Grant.

### Pickles

$\frac{1}{2}$  pint vinegar    1 tsp. ginger  
1 cup sugar    1 tsp. celery seed  
1 tsp. salt    1 tsp. mustard  
1 tsp. pepper     $\frac{1}{2}$  tsp. tumeric  
To be used on 12 large sliced cucumbers with 1 large sweet red pepper and 6 onions sliced thin or on small cucumber pickles.  
—Marie L. Grant.

### Sour Pickles

1 quart vinegar    Cucumbers  
1 pint water    Onions  
 $\frac{1}{2}$  cup salt    Celery  
 $\frac{1}{2}$  cup sugar  
Quarter cucumbers, slice onions, cut celery stalks about 2 inches, place in jars. Heat vinegar, salt, water and sugar and pour over and seal.  
—Mrs. A. J. Cox.



### Cucumber Salad Pickles

18 green cucumbers	1 tsp. cinnamon
Handful salt	2 tsp. mustard seed
6 large chopped onions	$\frac{1}{2}$ tsp. celery seed
1 quart vinegar	$\frac{1}{2}$ tsp. ginger
1 cup sugar	$\frac{1}{2}$ tsp. pepper
1 tsp. tumeric	

Peel and slice cucumbers, not too thin. Sprinkle with salt and let stand for 1 hour, drain and add the rest of the ingredients. Mix all together and let boil up once, then seal in jars.

—Mrs. L. C. W. Clearman.

### Pickles

One dozen very large cucumbers, soaked in very cold water over night. Put them in a strong brine for 7 days. On the eighth day put on a weak solution of vinegar and water and simmer pickles in it for 24 hours. (Use fireless cooker).

#### Filling

1 lb. seeded raisins	$\frac{1}{4}$ lb. citron
2 lemons (using rind)	

Pack this filling into cucumbers cut through lengthwise and scooped out (do not use seeds). Put halves together and tie with cord. Pack in a stone jar and cover with the following dressing:

#### Dressing

1 lb. brown sugar	Pinch of whole cloves
1 pint cider vinegar	

Cook thick and pour over pickles, repeat every other day for three times.

—Mrs. William Musser.

### Chili Sauce

2 quarts ripe tomato pulp	1 tsp. whole cloves
4 red peppers	1 tsp. allspice
1 green pepper	1 tsp. cinnamon
2 large onions	$\frac{1}{2}$ tsp. celery
1 cup sugar	1 tbsp. salt
$\frac{1}{2}$ cup vinegar	

Tomato pulp should be seeded, put through a chopper and drained. Spices should be put in a spice bag. Cook thick.

—Mrs. LeRoy Mercer.

### Pepper Relish

2 doz. sweet green peppers	1-3 as much red pepper as
2-3 as much chopped onion as	green
peppers	

Cut very fine, cover with cold water and 1-3 cup salt. Let stand over night. Drain well in the morning. Use half as much sugar as it takes vinegar to cover well, add black and

white mustard seed to taste and a little celery seed. Boil until peppers are tender. Seal while hot. Excellent.

—Mrs. R. H. Volland.

### Cucumber Pickles With Celery

Wash 50 cucumbers 3 or 4 inches long and put in cold water over night. The next morning wipe each pickle dry and slice in lengthwise halves or quarters, according to size of pickle and pack in quart jars. To each jar add 1 stick celery, 2 or 3 slices of onion and a piece of horseradish root. To 1 quart vinegar add  $\frac{1}{2}$  cup salt and 1 cup sugar. Boil 3 minutes and pour over boiling hot.

—Mrs. John Voss.

### Grandmother's Chopped Pickle

One dozen large cucumbers peeled and sliced rather thick, salt, and let stand several hours, then drain in a colander over night. Chop into rather medium sized pieces. Four onions also chopped,  $\frac{3}{4}$  cup grated horseradish root,  $\frac{1}{2}$  cup brown sugar. Put into a kettle and cover with cider vinegar. Heat slowly just to the boiling point and can. This is not only a delicious pickle but it can be used as fresh cucumber salad.

—Winifred Startsman.

### Easy Pickles—Very Crisp

Cut medium sized cucumbers in quarters lengthwise and pack in jars with a dozen little white onions, and a couple of stalks of celery. Bring to the boiling point 1 quart of white wine vinegar, 1 cup of sugar,  $\frac{1}{2}$  cup salt. While hot pour over pickles and seal.

—Mrs. R. H. Volland.



## Candy

### French Fondant

4 cups sugar  
1½ cups boiling water

¼ tsp. cream of tartar

Measure the ingredients into a saucepan. Stir thoroughly and heat to the boiling point. Boil without stirring until when tried in cold water a soft ball may be formed that will keep its shape, which is 238 F. After a few minutes boiling, sugar will adhere to sides of pan; this should be washed off with a damp brush or cloth. Remove the sauce pan from the fire and pour the syrup on to a buttered platter or marble slab. Do not scrape out the sauce pan or allow the last of the syrup to drip from it, as sugary portions will make the fondant grainy. Allow the syrup to cool without disturbing it. When cold, with a spatula or wooden spoon work it from the sides toward the center until a creamy mass is formed; then knead with the hands until perfectly smooth. Put in a bowl, cover with oiled paper to exclude air, that a crust may not form on top and let stand several days to ripen. The fondant may be made in large quantities and kept on hand to be used from time to time for candies and frostings. If the directions given are observed, a smooth creamy mixture as smooth as whipped cream will be the result. The fondant may be used as plain white or colored with fruit syrups, color pastes or with chocolate. —Ava Ripley Dunton.

### Maple Fondant

1¼ lbs. maple sugar

1 cup hot water

1¼ lbs. white sugar

¼ tsp. cream of tartar

Break maple sugar in pieces and add to remaining ingredients. Boil and work same as white fondant. Delicious with nuts.

—Ava Ripley Dunton.

### Tutti Fruitti

One layer fondant, colored pink, flavored with rose, and mixed with candied cherries, chopped.

One layer fondant, plain white, flavored with vanilla and mixed with candied pineapple and nuts, chopped.

One layer fondant, mixed with chocolate and nuts, chopped.

Arrange layers in a tin lined with oil paper. Let stand over night. Cut in slices and then in strips.—Ava Ripley Dunton.



### Divinity or Nougat

2 cups granulated sugar      1/2 tsp. vanilla  
1/2 cup corn syrup      1 egg white  
1/2 cup boiling water      1/2 cup nut meats

Mix sugar, syrup and water and cook until it forms a soft ball or spins a thread. Pour over beaten white of egg, beating until stiff. Add vanilla and nuts. Drop by spoonfuls on oil paper or pour into pan and cut in squares.

—Ava Ripley Dunton.

### Chocolate Cream Fudge

3 cups sugar      1 tbsp. butter  
1 cup milk      1 tsp. vanilla  
3 squares chocolate (bitter)      Nts if desired

Boil slowly without stirring sugar, milk and chocolate, to soft ball stage. Add butter, remove from fire and set out to cool. Do not beat it until bottom of pan is perfectly cold. Then beat until creamy, add vanilla and nuts, pour into pan or knead it with the hands, shape into loaf and slice.

—Ava Ripley Dunton.

### Stuffed Dates

Make a cut the entire length of date and remove stones. Fill cavities with walnuts, blanched almonds, pecans, cream cheese, or any flavor of fondant. Shape in original form. Roll in sugar. Prunes may be stuffed with any of the above fillings.

—Ava Ripley Dunton.

### Pralines

3 cups brown sugar      1 cup whole pecan meats  
1 cup thin cream      1 tsp. vanilla

Place sugar and cream in saucepan, stir until sugar is melted, then boil gently, without stirring to soft ball stage. Remove from fire and set aside until perfectly cold. Beat until creamy. Add nuts and vanilla and drop from tip of spoon on oiled paper or mixture may be poured into a buttered pan and cut in squares.

—Ava Ripley Dunton.

### Mexican Pecan Candy

2 cups pecans      2 tbsp. boiling water  
3 cups sugar

Add enough water to the pecans and 2 cups of sugar and cook all together. In another pan melt the remaining cup of sugar and the boiling water. As soon as this is boiled to a syrup add to other mixture. Cook until it forms a ball in water; stir until creamy and drop in cakes on buttered tins.—Mrs. Lee Byrne.

### Popcorn Balls

1 cup molasses      1 tsp. vinegar  
1 cup sugar      Small piece of butter

Boil until it hairs or is brittle. Pour over corn and roll into balls.

—Mrs. Erling Thoen.

### French Taffy

2 cups sugar      3/4 cup milk  
3/4 cup glucose      1 tbsp. butter  
1/2 tsp. gelatine      1/2 egg  
1 tsp. vanilla      1 tbsp. paraffin

Shave paraffin, add to sugar syrup and beaten egg. Add gelatine soaked in milk and butter. Cook until quite hard when tried in water, stirring all the while. Add vanilla, turn out on platter. Pull until it draws up when stretched.

—Margaret Prince.



## Beverages

### "Delicious" (fruit punch)

½ can shredded pineapple      2 bananas, sliced  
Juice of 3 lemons                  1½ cups sugar  
Juice of 4 oranges

Mix and turn into a bowl with a large piece of ice. Let it stand until time for serving. Then turn in a pint of mineral water.  
—Mrs. Robert Carson.

### Spiced Cider

2 quarts cider                      2 quarts water  
4 cups sugar                        5 or 6 cloves  
2 lemons                              5 or 6 allspice buds  
2 oranges                            2 small sticks cinnamon

Boil together water, sugar, spices and grated rind of lemons and oranges for 15 minutes. Strain, then add the juice of the oranges and lemons and the cider. Set out doors to cool. If you want it perfectly clear use filter paper.

—Mrs. O. H. Plant.

### Egg Lemonade

Thoroughly beat the egg, sweeten to taste, add juice of lemon, water and cracked ice. Beat thoroughly or use shaker. Pineapple juice or grated pineapple added to ordinary lemonade is delicious.  
—Margaret Beam.

### Grape Juice Punch

1 pint of grape juice              Juice of 2 oranges  
1 cup sugar                          1 cup pineapple juice  
Juice of 3 lemons

Pour all into punch bowl and add 1 cup of water and 1 quart of cracked ice. More sugar and water may be added.

—Margaret Beam.

### Pineapple Lemonade

1 large pineapple                  1 pint sugar  
4 lemons

Peel and grate pineapple, to which add the juice of 4 lemons. Pour over this mixture 1 quart of water and allow it to stand ½ hour, after which strain through a sieve, pressing all the juice possible through. Add to this juice the sugar and enough cracked ice and water to make the desired flavor. Thin slices of lemon may be added to the liquid. —Margaret Beam.

### Whipped Cream Ice Cream

2 cups whipped cream              Nuts, drained fruit, or candied  
4 egg whites beaten stiff           fruit  
Sugar to taste  
Pack in ice and salt for 5 hours. —Mrs. Frank Randall.



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